



# User, Installation and Servicing Instructions

## Opus 700 Electric Pasta Boiler OE7701 and OE7702

Please make a note of your product details for  
future use:

Date Purchased: \_\_\_\_\_

Model Number: \_\_\_\_\_

Serial Number: \_\_\_\_\_

Dealer: \_\_\_\_\_

\_\_\_\_\_

# OPUS 700

Dear Customer,  
Thank you for purchasing this Lincat product.

**This is just one of over 450 different items of catering equipment available which is constantly being extended and improved. Details are available from your local distributor or direct from us.**

**Used for the purposes for which it is intended, and with careful maintenance as outlined in this User Guide, your Lincat product will give you years of trouble free service.**

## IMPORTANT INFORMATION



Please read all of the safety and operating instructions carefully before using this product. Please pay particular attention to all sections of this User Guide that carry warning symbols and notices.

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### **WARNING!**

**This is a Warning symbol. This symbol is used throughout the user guide whenever there is a risk of personal injury. Ensure that these warnings are read and understood at all times.**

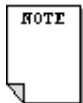
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### **CAUTION!**

This is a Caution symbol. This symbol is used throughout the user guide whenever there is a risk damaging your Lincat product. Ensure that these warnings are read and understood at all times.

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### **NOTE:**

*This is a Note symbol. This symbol is used throughout the user guide to provide additional information, hints and tips.*

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## WARNINGS AND PRECAUTIONS

It is mandatory that all appliances are installed, commissioned and serviced by a qualified and competent person as defined by the regulations in force in the country of installation.

Failure to comply will invalidate the warranty.

### WARNING!



This appliance must be installed by a competent installation engineer in accordance with the installation instructions, and should conform to the following requirements:

It is recommended that this appliance is sited under an extraction canopy for the removal of steam

After operation, some parts of the appliance will remain hot for a period of time. Please take care to avoid accidental burns.

### CAUTION!



All equipment must be earthed to prevent shock.

Parts which have been protected by the manufacturer or his agent must not be adjusted by the installer or user.

## TECHNICAL DATA

Description	400 Wide	600 Wide
Product Code	<b>OE7701</b>	<b>OE7702</b>
Overall height (mm)	1050	1050
Height to hob (mm)	900	900
Width (mm)	400	600
Depth, excluding handles (mm)	737	737
Tank dimensions - w x d (mm)	300 x 270	500 x 270
Legs adjustable within range (mm)	135 to 190	135 to 190
Weight (Kg)	51Kg	65Kg
Water capacity (litres)	24	42
Drain valve diameter (mm)	25	25
Electricity supply requirements	3N~ $\perp$	3N~ $\perp$
Three phase supply	26 amps	39 amps
Electricity supply requirements	1N~ $\perp$	1N~ $\perp$
Single phase supply	26 amps	39 amps
Power rating (kW)	6	9

# COMMISSIONING

## PREPARATION

Remove all packaging and protective coatings prior to installation.

## SITING

**The installer must ensure that all local regulations are met.**

- The appliance must be installed on a level floor in a suitable position that is well lit, and positioned so as to prevent accidental touching.
- On units supplied with legs, the height and level can be adjusted using the spanner provided.
- The unit should NOT be positioned next to any unit that has an exposed flame, such as a gas range or charrill.
- Partitions, walls, kitchen furniture and other materials less than 100 mm from the appliance should be made from non-combustible material.
- Ensure there is a free flow of air and adequate ventilation around the appliance, and that no vents are blocked.
- It is recommended that the appliance is sited under a canopy for the removal of steam.

## ELECTRICAL SUPPLY AND CONNECTION

**This appliance must be connected to the electricity supply by a qualified electrician, in accordance with relevant regulations.**

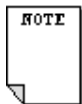
- This appliance should be connected to mains electricity via a suitable isolating switch, which should have at least a 3mm contact separation on all poles.
- The isolator should be easily accessible in the event of an emergency.
- Check that the power supply and the supply cable to be used is compatible with the rating of the unit.
- Remove the rear panel to gain access for connections.

## WATER SUPPLY & WASTE

- This appliance should be connected to mains water supply via the rear of the unit.
- The waste pipe (where fitted) of the unit should be connected to main drain via a Tun- Dish.

## OPERATIONAL CHECK

- Ensure that the water drain taps are closed.
- Clean the tanks thoroughly with a warm mild detergent solution.
- Rinse the tanks, drain pipes and taps, and then dry thoroughly.
- Close the drain taps.
- Fill the tank with water reach **max** level mark on rear wall of tank.

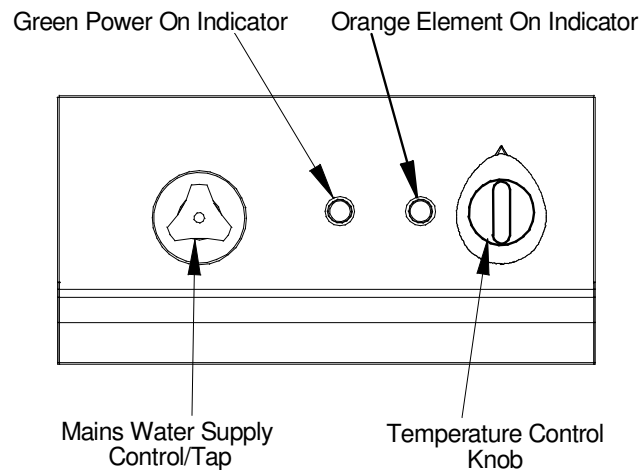


The appliance is fitted with a pressure switch and for the appliance to operate the tank must be filled to the maximum level

## Tank Capacities

Model No.	Capacity
OE7701	24 Litres
OE7702	42 Litres

- With the control knob in the off position, switch the unit on at the isolator.
- The green neon will light.
- Turn the energy regulator control knob anti-clockwise to the required temperature.
- The adjacent amber neon will light, indicating that the heating elements are energised.



## OPERATIONAL CHECK

Although all Lincat units are functionally checked during manufacture, commissioning must include a functional check of all controls.

Set the energy regulator to maximum and allow the water to heat up.

## USER INSTRUCTION

Ensure that the person responsible understands how to safely operate, clean and shut down this appliance and is made aware of the position of the isolating switch.

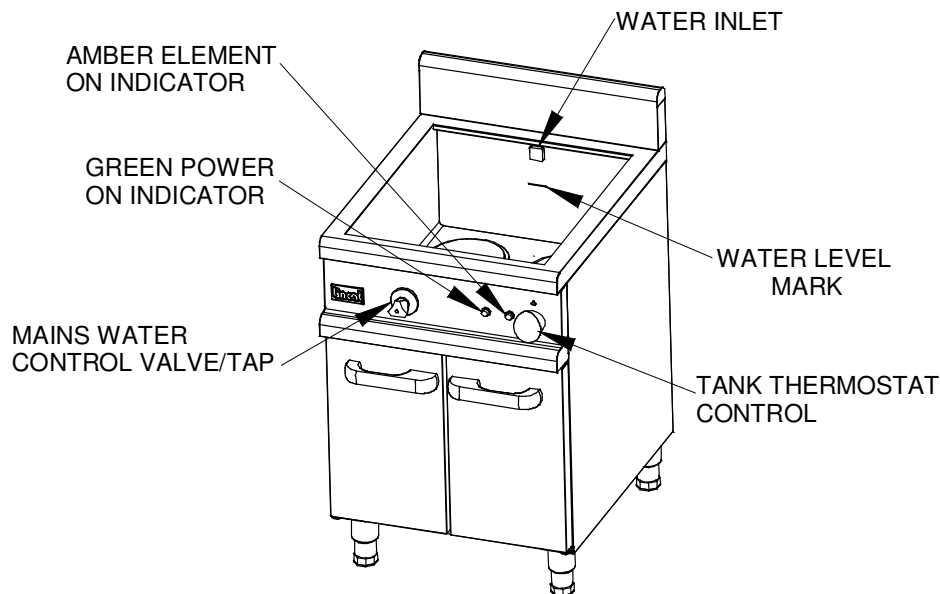
Note: This manual must be kept in a safe and accessible place for future reference.

# USER INSTRUCTION

## FILLING THE TANK

- Check that the drain tap is closed in the safe locked position (see “Cleaning the tanks”).
- Fill the tank of the appliance to the level mark on the rear tank wall by turning the mains water supply tap on the control panel. Water will be dispersed from the inlet on the rear wall of the tank.
- If the mains water control valve is accidentally left open. There is an overflow trough in front of the main tank, which is connected to the main drain.

**Warning! Do not pour water onto hot elements, as this will damage the appliance.**



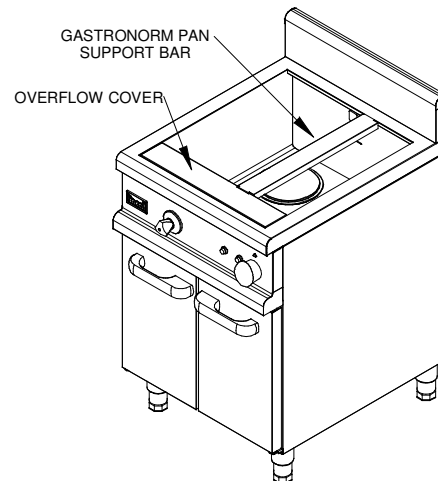
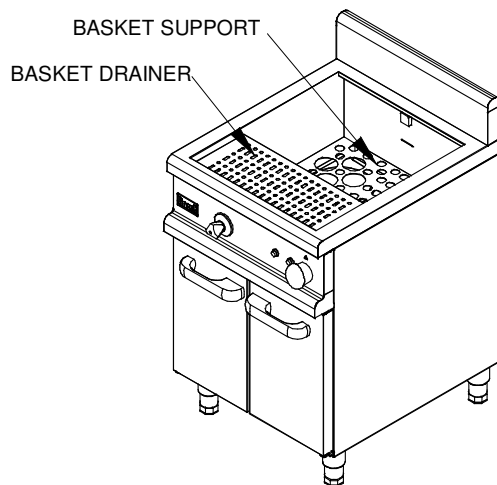
## OPERATION



Always check that the tank is filled to the upper level before switching on the appliance.

- Fit basket drainer locating onto pins in side of tank.
- Position basket support in the bottom of the tank ensuring large cut-outs line up with element positions.
- Turn on the power supply at the isolating switch.
- The green neon will light indicating that mains power is on, and amber neons will light indicating that the heating elements are energised.
- Rotate the control knob to the desired temperature setting.

- When the temperature reaches the selected set point, the element will cycle on and off to maintain the set temperature. **Note:** There is a range of 6 cycles on the control knob & a constant power position beyond the '6' setting.
- Submerge baskets of pasta (positioning onto basket support) and cook as per manufacturers instructions.
- During cooking of pasta, starch may be scooped from the surface of water & poured into the overflow/starch removal trough in front of the tank.



- For bains marie operation fit gastronorm pan support (OE7702 Only) slotting into overflow cover.
- Position gastronorm pans into top of tank, cover produce with gastronorm lids.
- For steaming operation use perforated gastronorm pans and lids.

Should the water fail to heat when its neon is illuminated and the control knob is set to a heating position, the high temperature cut-out may require re-setting. The cut-outs are located underneath the control panel, accessed through the door.

Press the exposed button to reset the cut-out.

Should the appliance still fail to operate, consult a qualified electrical Engineer.

## **SUTTING DOWN THE APPLIANCE**

To turn the appliance off completely, rotate the control knobs clockwise to the OFF position.



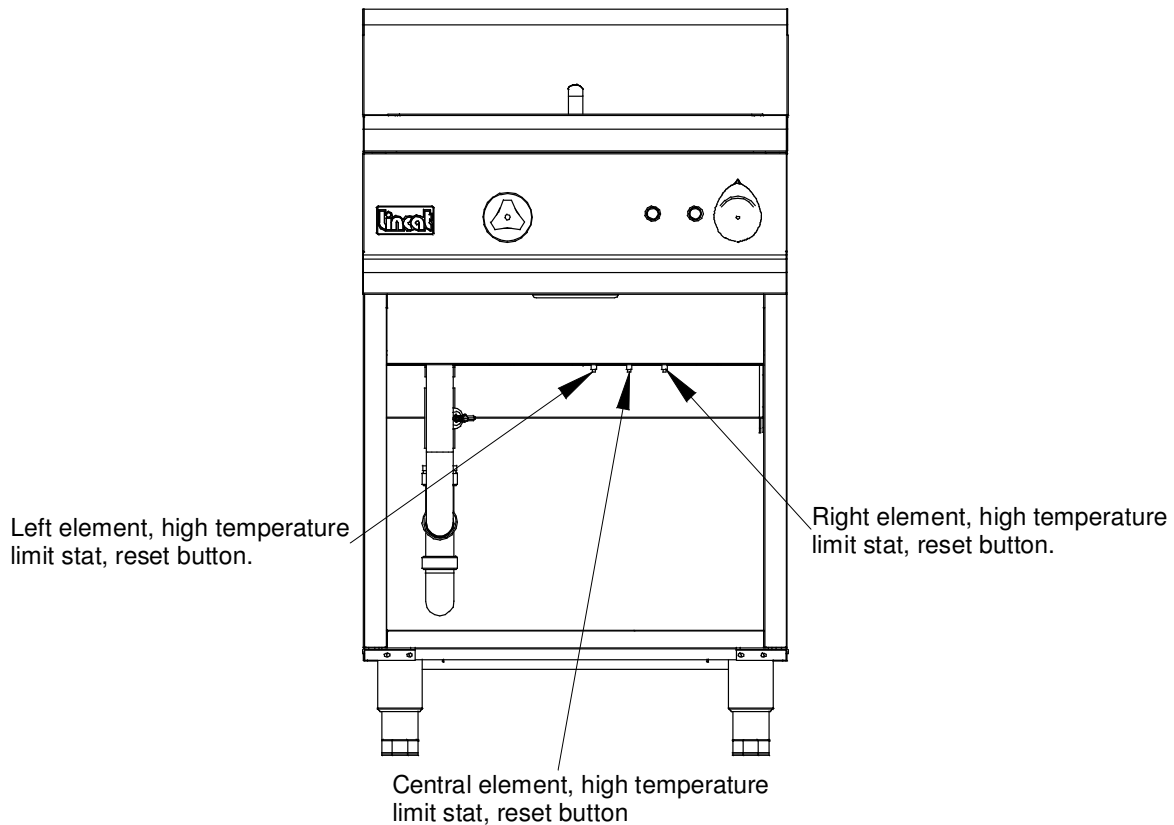
**Warning:** After operation, some parts of the appliance will remain hot for a period of time. Please take care to avoid accidental burns.

**Note:** If the water level falls below the basket plate the pressure switch will operate closing power to the elements. In the event of the unit completely boiling dry the element protector will operate shutting down the appliance.



## RESETTING THE LIMIT THERMOSTAT

- Isolate the unit from the electrical supply.
- Leave the unit for at least 20 minutes to cool before refilling to the indicated level with fresh water.
- Reset the limit thermostat by manually depressing the button (refer to the drawing below for location).
- Reconnect the unit to the electrical supply and operate as normal.



**The above diagram shows reset button for OE7702. The OE7701 has only two reset buttons for front and rear elements.**

## CLEANING

**Before carrying out any cleaning of your unit, isolate the appliance from the power supply.**

Allow the appliance to cool.

After use, clean the unit down with a warm detergent solution.

Do not use abrasive cleaners or any containing chlorine on stainless steel surfaces.

Do not use a water jet or a steam cleaner to clean the appliance.

## **SCALE**

The formation of scale within a hot water system is common and if left unchecked may cause problems to the functioning of the appliance. In hard water areas scale formation builds up quicker than in softer water areas therefore checks on scale formation need to be more frequent. It is advisable, in order to prevent injury, the appliance be isolated and allowed to cool before inspecting for scale deposits within the tank.

## **DE-SCALING THE APPLIANCE**

It is recommended that the appliance be de-scaled regularly using an approved de-scaling compound. Excessive scale deposits may become difficult to remove with some de-scaling products.

**Do not use hydrochloric acid based de-scaling compounds on stainless steel.**

- To de-scale the appliance, isolate the appliance from the electricity supply.
- Fill with water to the indicated level.
- Turn on the electricity supply and heat the water to boiling then turn the thermostat off.
- Add the de-scaling compound a little at a time, allow the frothing to subside then set the unit on full. Some de-scaling compounds may cause hot water to erupt. It is advisable to follow the instructions of the manufacturers.
- Allow the appliance to heat for up to 30 minutes, then allow the water to cool.
- In the case of severe scale deposits it may be necessary to repeat the de-scaling process.

On completion of successful de-scaling isolate from the supply, evacuate the tank via the drain tap then rinse with clean water.

## **DRAINING THE WATER**

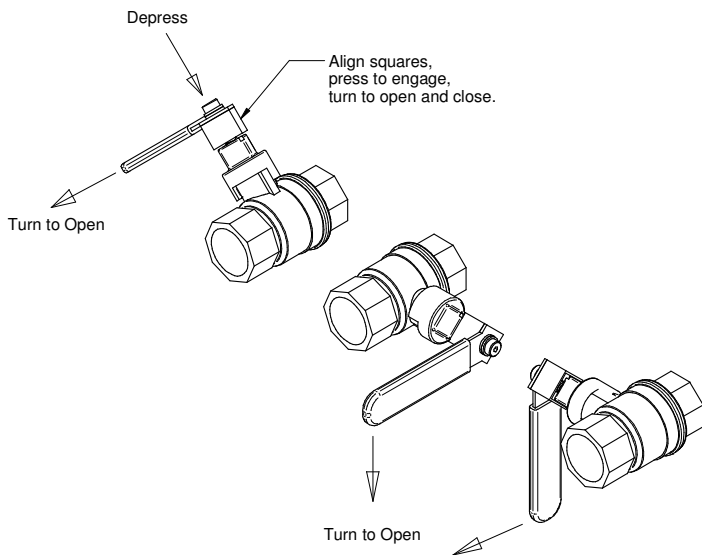
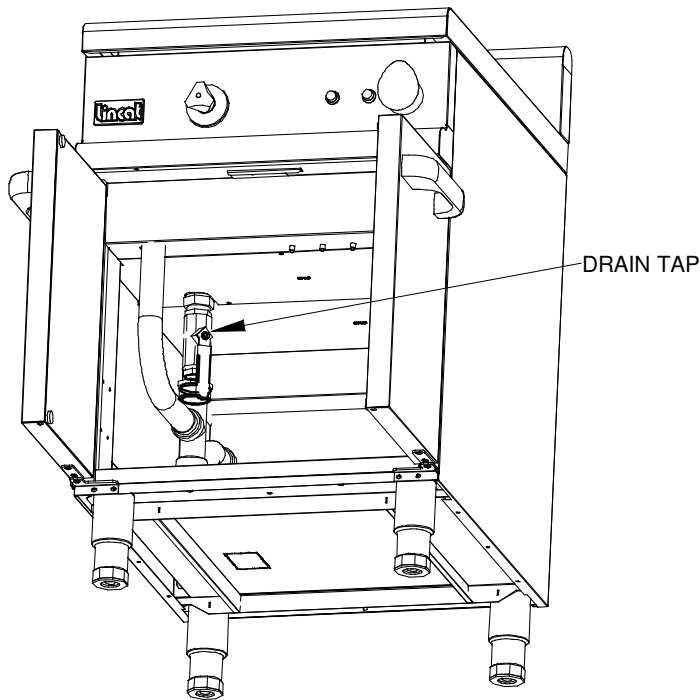
- Turn the unit off and isolate from the power supply.
- Allow the water to cool to a maximum of 55°C.
- Open the tap and allow the water to drain.
- Open the water control valve to allow you to swirl water around the tank to assist rinsing debris through the tank.
- Close the tap to the safe locked position (see diagram below).

## **CLEANING THE TANKS**

Food debris can be a health risk, ensure that food debris is cleaned from the unit after use.

- Remove any debris from the bottom of the tank.
- Wash the tanks, top surface of the body, basket drainer, overflow cover, basket support and pan support with a warm detergent solution.
- Rinse out the tank flushing any traces of detergent into the drain.
- Close the drain taps into the safe locked position (see “Draining the water”).
- Replace the basket drainer, overflow cover, batter plate and pan support.
- Refill the tank with fresh water.

## USING THE DRAIN TAP



## BASKET LOADS

Overloading the basket reduces the appliance output of cooked product and will result in uneven cooking. It also increases the possibility of surge boiling (the water may suddenly boil over when the basket is placed into the tank).

# SERVICING

## ROUTINE SERVICE

We recommend that all servicing, other than routine cleaning, be carried out by our authorised service agents.

- Carry out a general check on the installation paying particular attention to the following:-  
Is the unit installed with the correct rating of cable.  
Is it connected to the supply via a suitable isolating switch.
- Check all components for correct operation and replace where necessary.
- Check the operation of the high temperature limit thermostats. The reset buttons are located inside the unit, underneath the tank, see diagram.
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## COMPONENT REPLACEMENT

**Warning: Disconnect all power supplies from the mains before proceeding.**

### Energy Regulator

- Remove the control knob taking care not to lose the knob-retaining clip.
- Remove the control panel by removing screws below panel and dropping panel down.
- Remove wires from energy regulator & remove Two mounting screws.
- Reassemble in reverse order.

### Contactors

- Remove the rear cover.
- Remove the connections to the contactor.
- Remove the contactor from the frame.
- Reassemble in reverse order.

### Safety Thermostat

- Remove front & rear element covers (inside unit).
- Remove thermostat mounting nut from relevant thermostat.
- Remove thermostat phial from element by sliding out of sleeve.
- Reassemble in reverse order.

### Heating Element

- Remove the front & rear element covers (inside unit).
- Remove the safety thermostat as above.
- Remove element-mounting nuts (6 off) releasing element-mounting flange.
- Remove element & sealing gasket by lifting out of tank.
- Reassemble in reverse order

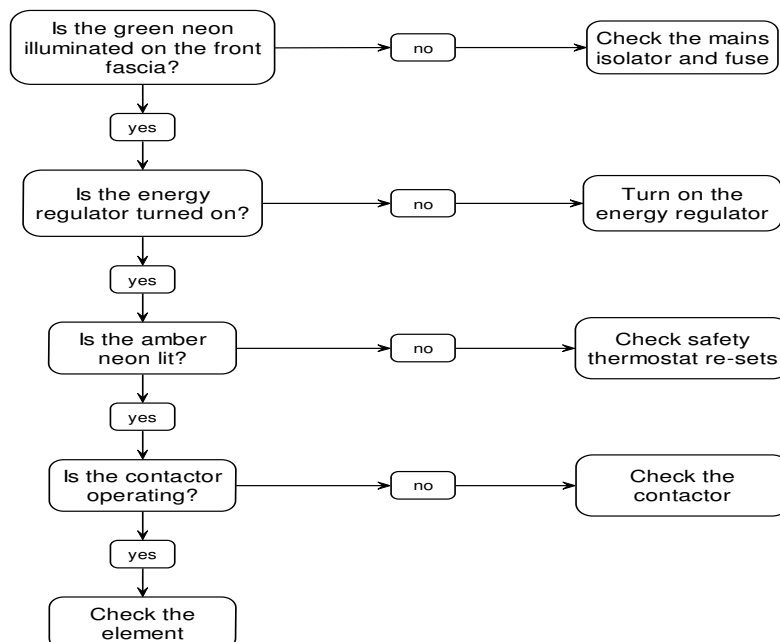
**Important! When tightening element-mounting nuts ensure that they are tightened to a torque figure of 1N/m. Over tightened the element gasket may not provide a watertight seal.**

# SPARE PARTS LIST

Part number	Description	OE7701	OE7702
BA102	Large basket	X	
BA109	1/2 basket		X
BA110	1/3 basket	X (2 off)	X (3 off)
BA104	1/6 basket	X (6 off)	X (9 off)
CO111	Contactora	X	X
CO166	Swirl inlet fitting	X	X
CO167	1/2" Stop valve	X	X
CO168	Compact tee inlet	X	X
EL208	Element 3Kw	X (2 off)	X (2 off)
EN10	Energy Regulator	X	X
HA77	Door handle	X	X
HA78	Lid handle	X	X
H157	Top/bottom door hinge	X	X
HI60	Bottom door hinge	X	X
HO107	Hose flexi braided	X	X
KN233	Control knob	X	X
LE37	Adjustable 150mm leg	X	X
NE39	Green neon	X	X
NE40	Amber neon	X	X
PS05	Pressure switch	X	X
SP56	Leg spanner	X	X
TA101A	Drain tap	X	X
TE45	External terminal block	X	X

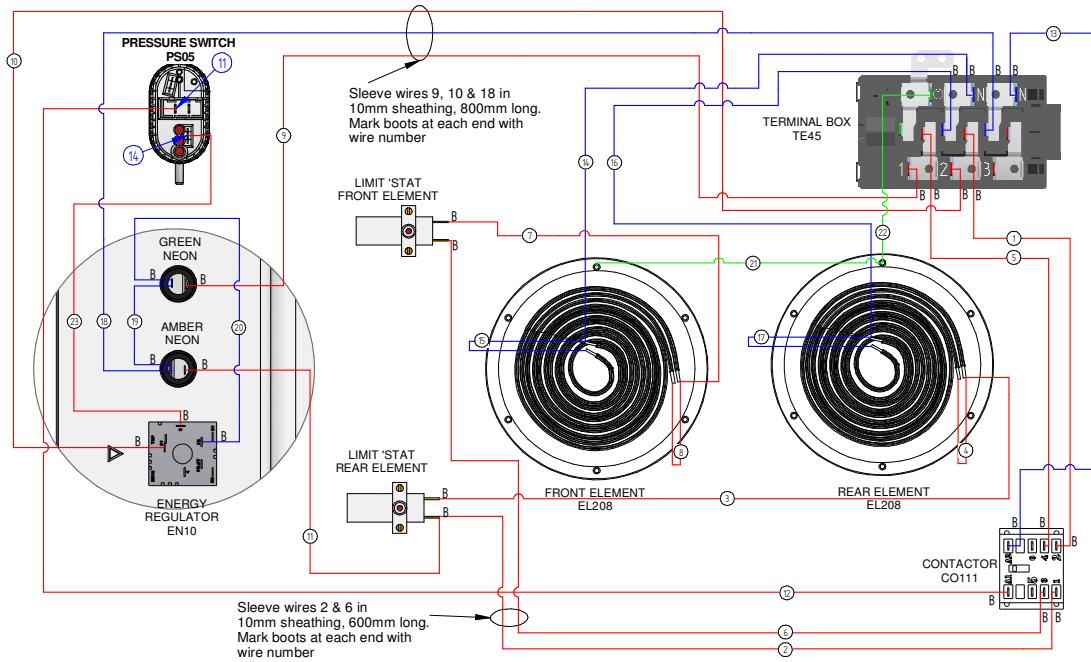
# FAULT FINDING

## APPLIANCE WILL NOT HEAT



# CIRCUIT DIAGRAMS

OE7701

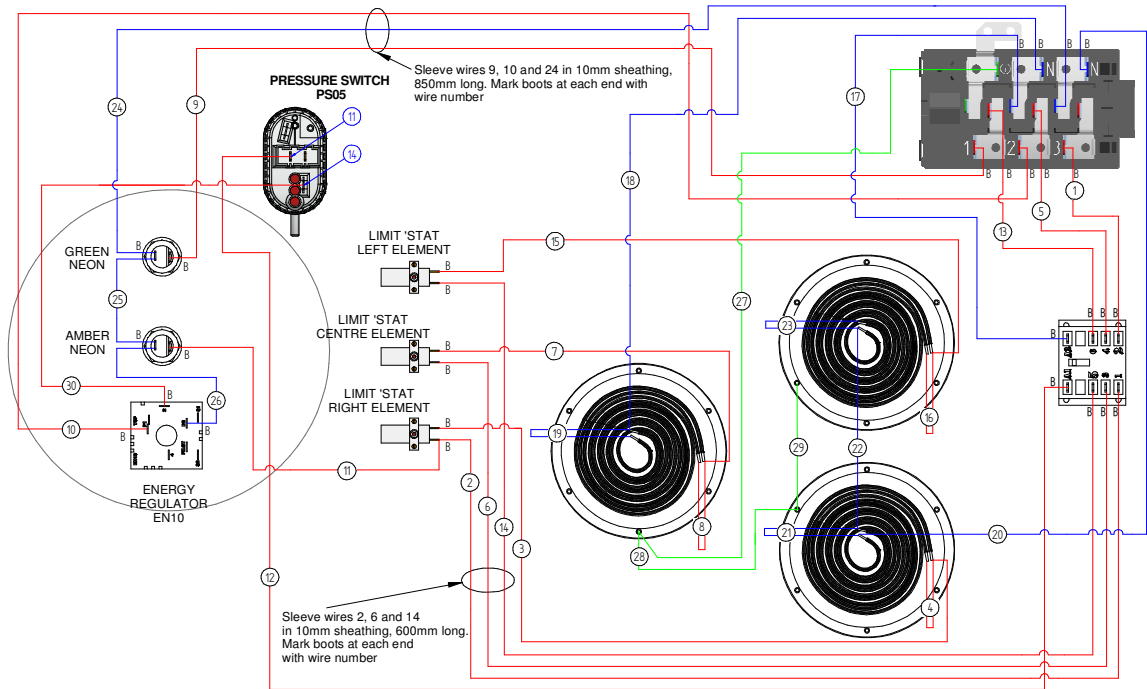


Note: Wire 12 from the contactor to the pressure switch is wired to the Normally Open terminal. Terminal numbers may vary.

## CIRCUIT LEGEND

CO111	Contactor
EL208	Element
EN10	Energy Regulator
TH68	Over temp thermostat
NE39	Green neon
NE40	Orange neon
PS05	Pressure switch
TE45	Terminal block

# OE7702



Note: Wire 12 from the contactor to the pressure switch is wired to the Normally Open terminal. Terminal numbers may vary.

## CIRCUIT LEGEND

CO111	Contactor
EL208	Element
EN10	Energy Regulator
TH68	Over temp thermostat
NE39	Green neon
NE40	Orange neon
PS05	Pressure switch
TE45	Terminal block

## SERVICE INFORMATION

Catering equipment should be routinely serviced to ensure a long and trouble free life. With this in mind it is recommended that appliances are serviced every six months by a competent engineer.

For help regarding the installation, maintenance and use of your Lincat equipment, please call:-

### LINCAT SERVICE HELP DESK

 **01522 875520**

#### AUTHORISED SERVICE AGENTS

We recommend that all servicing other than routine cleaning be carried out by our authorised service agents and will accept no responsibility for work carried out by other persons. Note that for safe and efficient operation, appliances need regular servicing.

Please quote both the model and serial numbers from the data plate attached to the unit. Give brief details of the service requirement.

If possible please quote the product code of the part you require.

Lincat reserve the right to carry out any work under warranty during normal working hours, i.e. Monday to Friday, 8.30 a.m. - 5.00 p.m.

#### CONDITIONS OF GUARANTEE

The guarantee does not cover:-

- Accidental breakage or damage
- Operational misuse, wear and tear from normal usage, incorrect adjustment, or neglect.
- Incorrect installation, maintenance, modification or unauthorised service work.