

Lincat

User, Installation, Servicing and Conversion Instructions

Opus 700 Dual Fuel Oven Ranges OD7006 and OD7007

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.

For use in GB & IE

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.



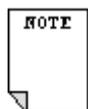
WARNING!

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.



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.



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:

- **Gas Safety (Installation & Use)(Amendment) Regulations**
 - **BS 5440: Flues, Air Supply for gas appliances of input not exceeding 70kW**
 - **Institution of Gas Engineers Publications:IGE/UP/1, IGE/UP/2 and IG/UP/4**
 - **BS 6173: Code of Practice for Installation of Gas Catering Appliances**
 - **Local and National Building Regulations**
 - **Fire Precautions Act**
 - **Health & Safety At Work etc Act**
 - **BS EN60335-1 Safety of Household and Similar Electrical Appliances**
 - **BS EN 60335-2-42 Particular Requirements for Commercial Electric Forced Convection Ovens, Steam Cookers and Steam-Convection Ovens**

Do not obstruct or block the appliance flue.

Installation must include sufficient ventilation to prevent the occurrence of unacceptable concentrations of substances harmful to health in the room in which they are installed.

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

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.

Do not connect directly to any flue, ducting or mechanical extraction system.

Installation should allow for a sufficient flow of fresh air for gas combustion.

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

A means of disconnection must be incorporated in the fixed wiring having a contact separation of at least 3.0mm in all poles.

Supply cords shall be oil-resistant, sheathed flexible cable not lighter than ordinary polychloroprene or equivalent synthetic elastomer-sheathed cord (code designation 30245 IEC 57)

Connection of the electrical supply cable is made at the rear of the unit. Remove the protective cover and fit a suitable cable into the strain relief and then to the inlet terminal block. The unit is supplied for connection to a three-phase supply. Connections are provided to allow termination of all three-phase cables, although only two are used to power the unit. If the unit is to be fed from a single-phase then the two supply terminals will need to be connected together using a wire link.

TECHNICAL DATA

Model	OD7006	OD7007
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Dimensions

Overall Height (mm)	950	950
Width (mm)	600	900
Depth (mm)	750	750
Weight (kg)	85	113
Hob Cooking Surface w x d (mm)	600 x 600	900 x 600
Usable Oven Capacity w x d x h (mm)	500 x 540 x 400	715 x 540 x 400
Oven Shelf Size (mm) w x d	480 x 530	770 x 530

Heat Input

Total Heat Input Natural (Gross)	24.4 kW	36.6 kW
Total Heat Input Propane (Gross)	22.8 kW	34.2 kW
Hob Rating, per Burner Natural (Gross)	6.1 kW	
Hob Rating, per Burner Propane (Gross)	5.7 kW	
Hob Low Rating, per Burner Natural	1.4 kW	
Hob Low Rating, per Burner Propane	1.2 kW	

Connection and Operating Pressures

Gas Inlet Connection	1/2" BSP Female	3/4" BSP Female
Supply Pressure - Natural	20mbar	
Operating Pressure - Natural	20mbar	
Supply Pressure - Propane	37mbar	
Operating Pressure - Propane	37mbar	

Gas Consumption

Total Gas Rate – Natural	2.32 m ³ h ⁻¹	3.48 m ³ h ⁻¹
Total Gas Rate – Propane	1.64 kg h ⁻¹	2.46 kg h ⁻¹
Hob Burner Gas Rate - Natural	0.58 m ³ h ⁻¹	
Hob Burner Gas Rate - Propane	0.41 kg h ⁻¹	

Electrical

Total Power Rating @230V single phase	4.032 kW		6.06 kW	
Total Power Rating @ 400V three phase	Phase 1	2.032 kW	Phase 1	2.064 kW
	Phase 2	2.0 kW	Phase 2	2.0 kW
	Phase 3	N/A	Phase 3	2.0 kW

COMMISSIONING

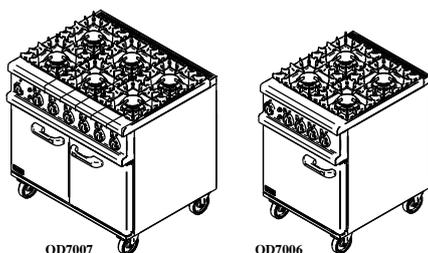
PREPARATION

Remove all packaging and protective coatings prior to installation.

Check that the burner caps have been fitted correctly to the burner body and the Pan Supports are located.

VENTILATION

The area in which this equipment is to be installed should have sufficient fixed ventilation to comply with local legislation requirements. It is recommended that a room, or internal space, be provided with a minimum free area of 4.5cm² per kW (3,400Btu/hr) of total heat input.



CHECK LIST OF ENCLOSURES

Please ensure the following items are included with this piece of equipment:

Model	OD7006	OD7007	Tick
Wire Shelf	3	3	
Ignitor Wand	1	1	
Pan Supports	2	3	
Warranty Card	1	1	
User Instructions	1	1	

SERIAL NUMBER



Each appliance manufactured at Lincat has a unique identifying number found in the top right hand corner of the data plate attached at the rear of the appliance. Please record that number in the space provided should it be required for future reference.

Serial Number	
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MARK OF CONFIDENCE



Every single product that leaves our factory bears a serial plate showing the assembler's initials. It's a mark of confidence we have in our people and our manufacturing process.

INSTALLATION

SITING

The installer must ensure that all regulations are met and that there is an unobstructed minimum distance of 1000mm from the top of the flue to the ceiling, which must be of non-combustible material.

The appliance should be installed on a level surface ensuring the unit is stable and firmly located. Any partitions, walls or kitchen furniture in close proximity must be of non-combustible materials and not be closer than 50mm from the sides and rear of the flue.

GAS SUPPLY AND CONNECTION

The gas inlet connection is at the rear of the appliance. The pipe work should be of adequate size but not smaller than the gas inlet connection at the rear of the appliance, i.e. Rp ½" BSP (OD7006) & Rp ¾" BSP (OD7007).

All joints made must be leak free. The gas supply hose or tubing should be periodically inspected and replaced as necessary.

Final gas connection to the appliance and gas supply shall comply with local regulations.

When making the connection to the appliance an isolating cock should be fitted into the supply line close to the unit, for emergency shutdown or servicing purposes.

SUPPLY PRESSURES

The appliance is connected directly to the gas supply where the gas supply pressure is controlled at the source of inlet in the building or via the governor attached to the bottle gases. See Technical Data for the supply pressures.

- To gain access to the gas pressure test nipple the fascia panel requires removal. The test nipple is situated in the centre of the manifold rail.
- Remove the blanking screw and attach a pressure gauge to the boss of the test nipple.
- Light the oven burner and set thermostat to the highest setting and check the pressure.

ELECTRICAL SUPPLY AND CONNECTION

Connection of the electrical supply cable is made at the rear of the unit. Remove the protective cover and fit a suitable cable into the strain relief and then to the inlet terminal block. The unit is supplied for connection to a three-phase supply. Connections are provided to allow termination of all three-phase cables, although only two are used to power the unit. If the unit is to be fed from a single-phase then the two supply terminals will need to be connected together using a wire link

LOCKING OF WHEELS

When the appliance has been installed in its intended position the front castors should be locked by depressing the locking tabs on the castors.



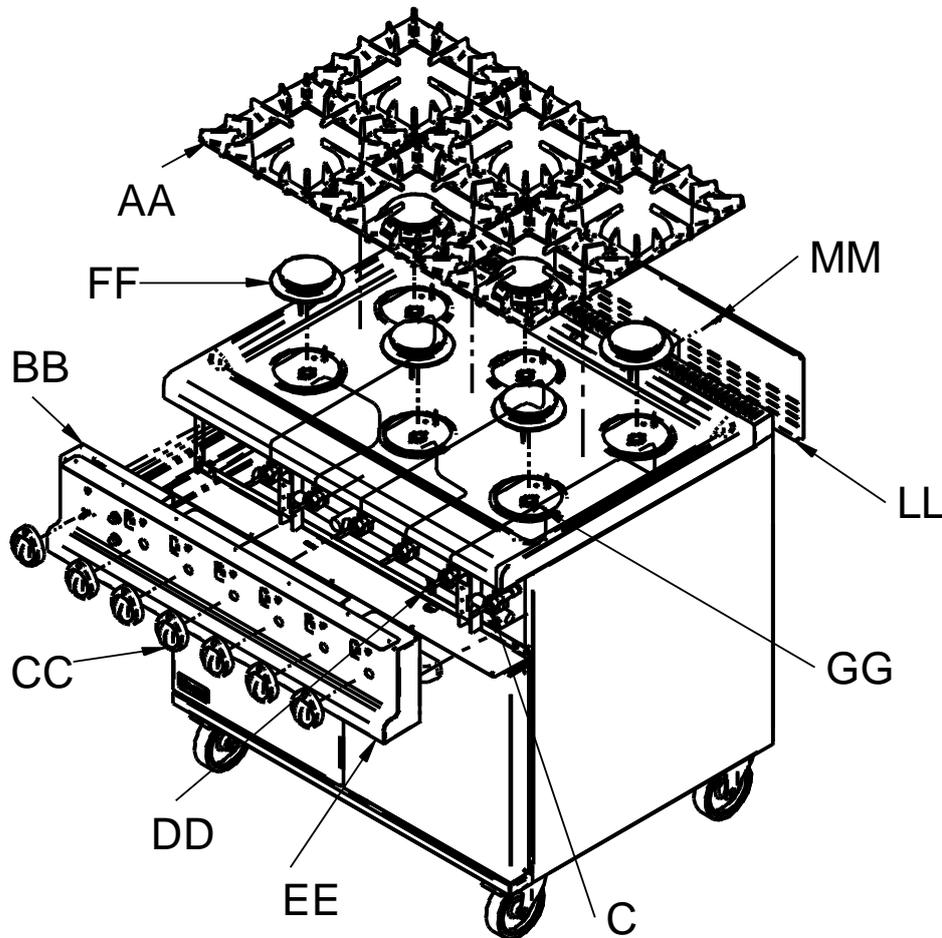
Locks should only be released for the intention of moving the appliance for cleaning purposes and or routine servicing of the appliance.

CONVERSION OF GAS TYPES

Conversion of Gas Type – Injector Changes

Model	Gas	Inlet Pressure	Injector	Ø	Mark	Part No.
OD7006	G20	20 mbar	GG	1.90	190	JE254 x 4
			C	N/A	76	JE216 x 4
OD7007	G20	20 mbar	GG	1.90	190	JE254 x 6
			C	N/A	76	JE216 x 6
OD7006	G31	37 mbar	GG	1.20	120	JE255 x 4
			C	N/A	50	JE217 x 4
OD7007	G31	37 mbar	GG	1.20	120	JE255 x 6
			C	N/A	50	JE217 x 6

Fascia Panel Removal

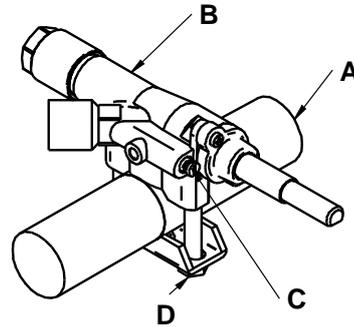


- Remove the three pan supports AA, together with the control knobs CC.
- Remove the fascia panel BB fixing screws EE from the underside of the panel.

Hob Valve Bypass Injectors

- Remove the bypass injectors C from each of the hob burner control valves B.
- Replace the bypass injectors applicable to the required gas type. Screw fully home but do not over tighten.

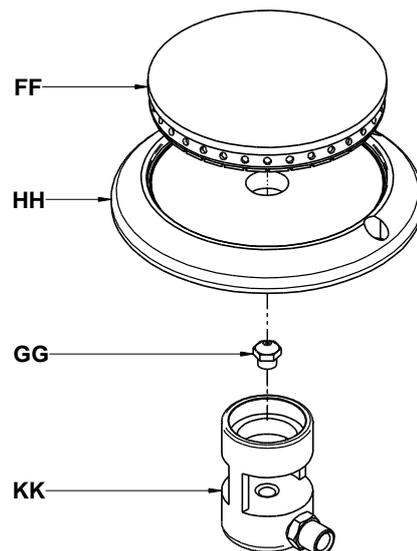
Hob Tap Components	
Part	Description
A	Manifold
B	Gas tap
C	Bypass injector
D	Clamp screw



Hob Burner Injectors

- Remove pan supports.
- Lift off the burner cap FF together with the burner base HH.
- Remove injector GG and fit replacement applicable to the required gas type.
- Replace burner base and cap.
- Repeat the procedure for remaining hob burners.

Hob Burner Components	
Part	Description
FF	Burner Cap
GG	Injector
HH	Burner Base
KK	Injector Holder



Completion of Conversion

- Remove the redundant data plate and gas type identification label and attach new replacements corresponding to new gas type.
- Test all previously dismantled joints for soundness.
- Functionally operate the appliance to the new operating pressure as detailed in page 7.

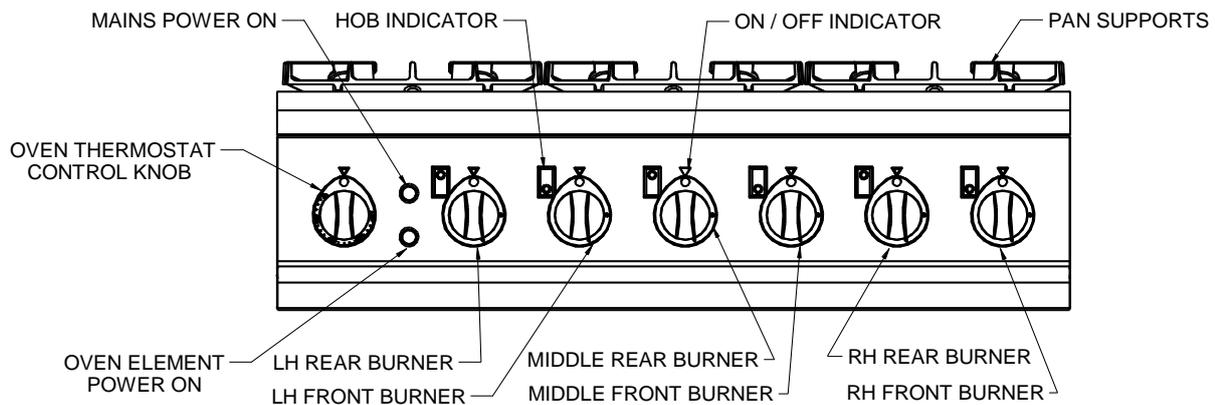
USER INSTRUCTION

APPLIANCE USE

This appliance is only for professional use and should only be used by qualified personnel. Ensure that the person responsible understands how to light, safely operate, clean and shut down the appliance and is made aware of the position and operation of the gas isolating cock in the event of an emergency. All users should know how to clean burner caps and to correctly locate the burner cap on the burner body.

LIGHTING SEQUENCE – HOB BURNER

Ensure that all the burner caps and pan supports are in the correct positions.



- Open the main gas cock.
- Push in the control knob then rotate anti-clockwise to any position to allow gas through to the burner. Manually light this burner using a taper or piezo ignitor wand.
- On establishing a flame at the burner, keep the knob depressed for approximately 15 seconds then release. The burner should remain lit.

OVEN SETTING

- Check the green 'power on' neon on the control panel is illuminated.
- Set the control knob to the desired temperature in degrees Celsius. The orange light will illuminate indicating that power is being supplied to the elements.
- The orange light will go out when the oven has achieved the set temperature. Periodically the orange light will illuminate to indicate that the oven temperature has fallen and the elements are turned on to top up the temperature.

SHUT DOWN

To shut down the appliance rotate all control knobs clockwise to the OFF position. The gas supply stopcock or bottle valve should now be closed.



After operation, some parts of the appliance will remain hot for a period of time; care should be taken to avoid risk of burns.

CLEANING

Ensure the appliance is cool and the gas supply is isolated before commencing cleaning.
After use wash the unit down with a warm detergent solution.

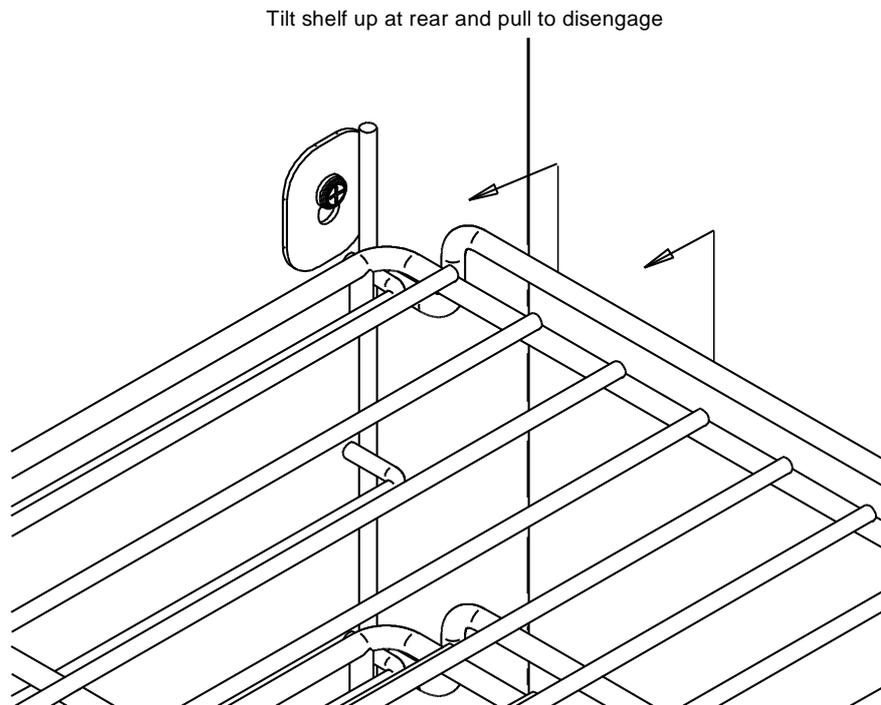


Frequently check the burner cap ports for blockages. Clear as necessary.

Do not use abrasives on stainless steel or enamelled parts.

Do not use any products containing chlorine or hydrochloric acid to clean stainless steel surfaces.

Do not clean the appliance using a water jet.



To remove shelf supports, lift shelf support up and out to disengage from retaining screws.

POTS AND PANS



The minimum recommended pan size should have a base diameter not less than 150mm.

The maximum recommended pan size per burner should not exceed a base diameter of 360mm.

Under no circumstances should multiple burners be covered by a single pan or container.



OPENING OF THE OVEN DOOR

Care must be taken to avoid injury when opening the oven door, when the oven is in use as hot air will rapidly escape.

SERVICING

SERVICE ACCESS

To access and service the gas control valves

- Remove the control knobs and fascia panel to gain access to the valves.
- Remove the two screws securing the valve boss and carefully withdraw the spindle from the valve.
- Grease as necessary and refit parts. Carry out gas soundness check.

FASCIA PANEL REMOVAL

See page 8 for details

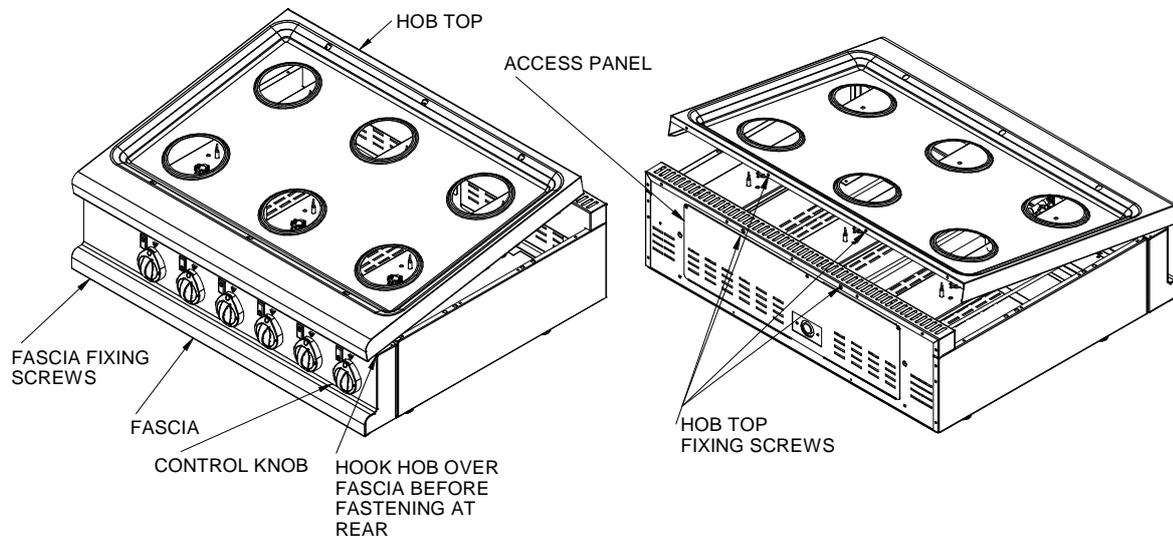
OPERATIONAL CHECK

Commissioning must include an operational check of all controls.

- Check that each burner can be lit at both full rate and low rate.
- Check that each burner will remain lit when turned to low rate.
- Set the Oven thermostat at its lowest setting and check that on the oven attaining the set temperature the amber light goes out.

COMPONENT REPLACEMENT

Access to Hob components can be more easily gained by removal of the the hob top (as shown below) rather than removing the fascia.



Hob Thermocouple

- Remove the pan supports, burner caps, rear access panel and hob top as shown above.
- Remove the thermocouple lock nut at the hob top.
- Remove thermocouple nut from valve body B.
- Withdraw the thermocouple.
- Fit the new thermocouple and re-assemble in the reverse order.

Hob Valve

- Remove the control knobs, pan supports, rear access panel and hob top as shown above.
- Remove the nut from the gas output at the valve.
- Remove the thermocouple nut from the valve.
- Remove clamp screws D from the valve.
- Free the valve from the manifold A.
- Fit the new valve and re-assemble reverse order.
- Perform gas soundness test of circuit prior to operation of appliance.

Hob Burner

- Remove the pan supports, rear access panel and hob top as shown above.
- Remove the burner cap FF and base HH.
- Remove the burner body retaining screws.
- Fit the new burner body and re-assemble parts.

Oven Fans

- Ensure that the gas supply to this unit is turned off and the electrical supply is disconnected.
- Remove the oven shelves.
- Loosen the fan guard screws and lift off the keyhole slots.
- Remove the hex head nut from the centre of the fan, this is a left-hand thread, and remove the fan blade.
- Working from the back of the unit, remove the rear cover panel.
- Remove the electrical connections from the relevant motor.
- Remove the three securing screws and extract the motor unit.
- Refitting is the reversal of removal.
- Check the unit for electrical safety.

Contactors

- Ensure that the gas supply to this unit is turned off and the electrical supply is disconnected.
- Working from the back of the unit, remove the rear cover.
- Remove the electrical connections from the contactor.
- Release the clip from the base of the contactor.
- Refitting is the reversal of removal.
- Check the unit for electrical safety.

Over Temperature Cut-Out Thermostat

- Ensure that the gas supply to this unit is turned off and the electrical supply is disconnected.
- Remove the thermostat bulb from the top of the oven.
- Working from the back of the unit, remove the rear cover panel.
- Remove the electrical connections from the thermostat housing.
- Remove the front control panel.
- Pull the thermostat bulb through the oven back.
- Remove the two securing screws and remove the thermostat unit.
- Refitting is the reversal of removal.
- Check the unit for electrical safety.

Control Thermostat

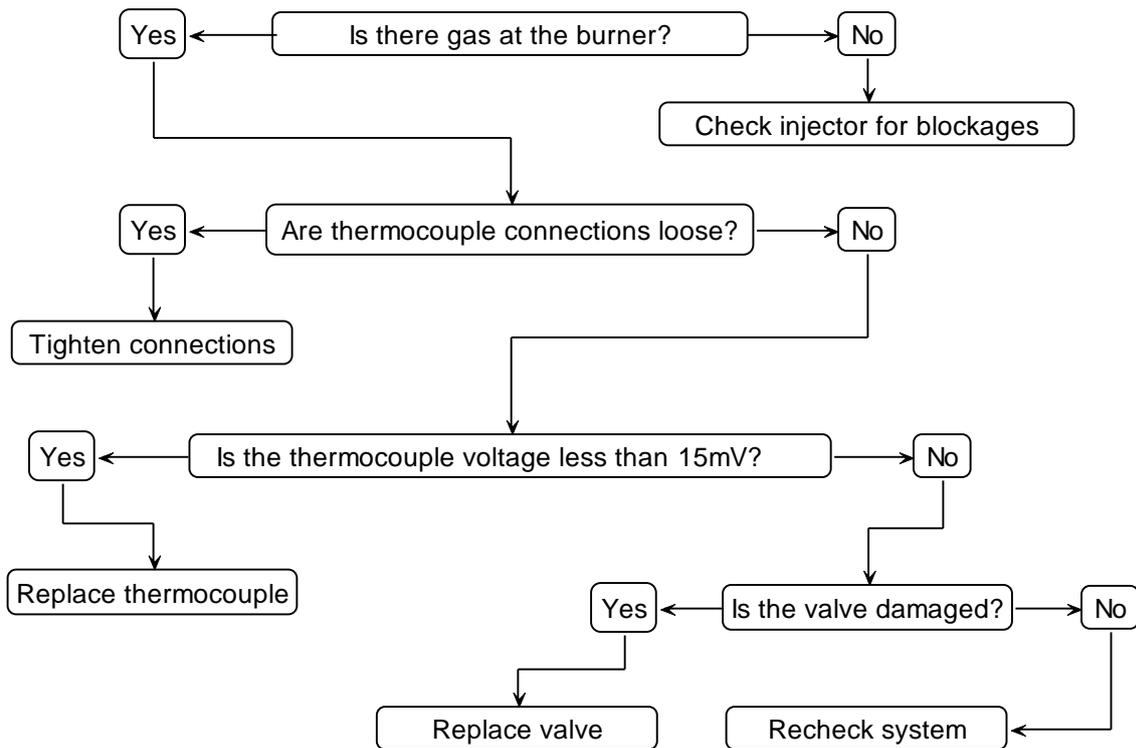
- Ensure that the gas supply to this unit is turned off and the electrical supply is disconnected.
- Remove the thermostat bulb from the top of the oven.
- Remove the control knobs from the front of the unit.
- Remove the two screws holding the control thermostat to the control panel.
- Remove the control panel as detailed previously.
- Remove the electrical connections from the thermostat housing.
- Remove the thermostat and capillary from the unit.
- Refitting is the reversal of removal.
- Check the unit for electrical safety.

SPARE PARTS LIST

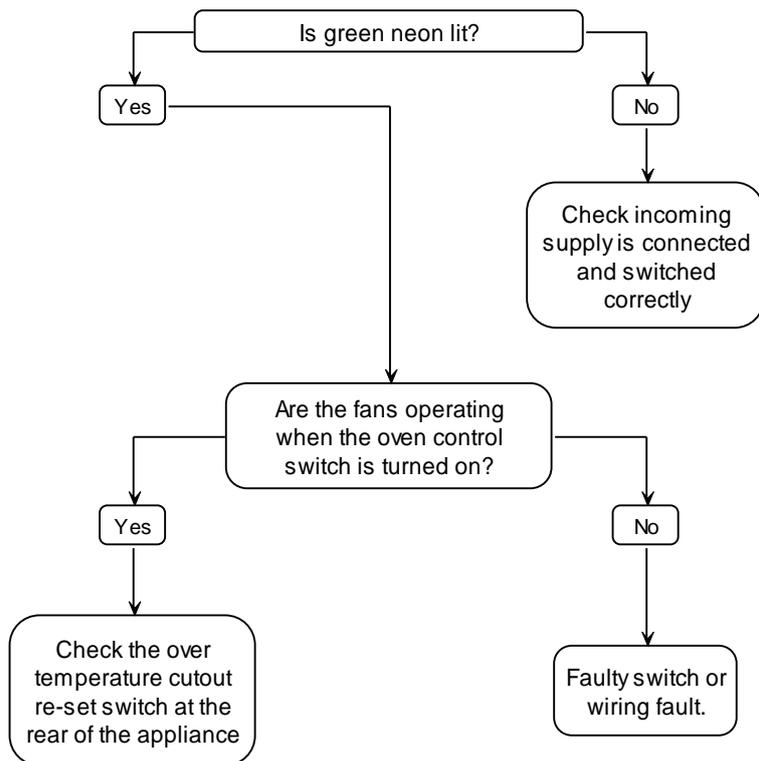
Part Number	Part Description	Used On
BU55	Door Bushes	All models
BU224	Burner Base	All models
BU225	Burner Injector Holder	All models
BU226	Burner Cap	All models
CO113	Copper Washer	All models
CA143	125mm Braked Swivel Castors	All models
CA145	125mm Un-Braked Swivel Castors	All models
CO214	Contactora	All models
DO73	Door Catch Assembly	All models
EL149	Element – 4kW	OD7006
EL248	Element – 3kW	OD7007
FA12	LHS Fan/Motor Assembly	OD7007
FA102	RHS Fan/Motor Assembly	All models
HA77	Door Handle	All models
JE254	Hob Burner Injector – Natural	All models
JE255	Hob Burner Injector – Propane	All models
JE216	Hob Valve Low Rate Jet - Natural	All models
JE217	Hob Valve Low Rate Jet – Propane	All models
KN228	Control Knob – Oven Thermostat	All models
KN256	Control Knob – Hob Burners	All models
LE37	Adjustable Leg - 150mm	All models
NE39	Green Neon	All models
NE40	Amber Neon	All models
PA122	Cast Pan Supports	All models
SE25	Door Seal	All models
SH112	Oven Shelf	OD7006
SH81	Oven Shelf	OD7007
SP56	Leg Spanner	All models
SR07	Side Rack	All models
SW58	Fan Switch	All models
TC34	Thermocouple 750mm	All models
TH46	Thermostat	All models
TH63	Safety Cut-Out Thermostat	All models
VA65	Hob Burner Valve	All models
WA08	Fibre Washer	All models

FAULT FINDING

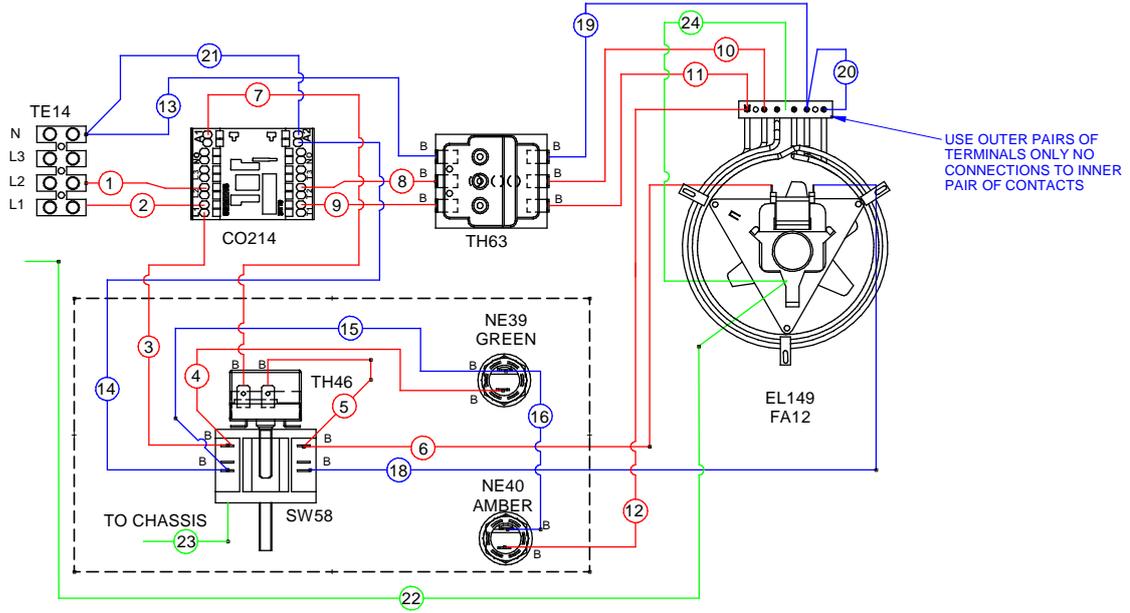
- Burner/s will not light or stay lit.



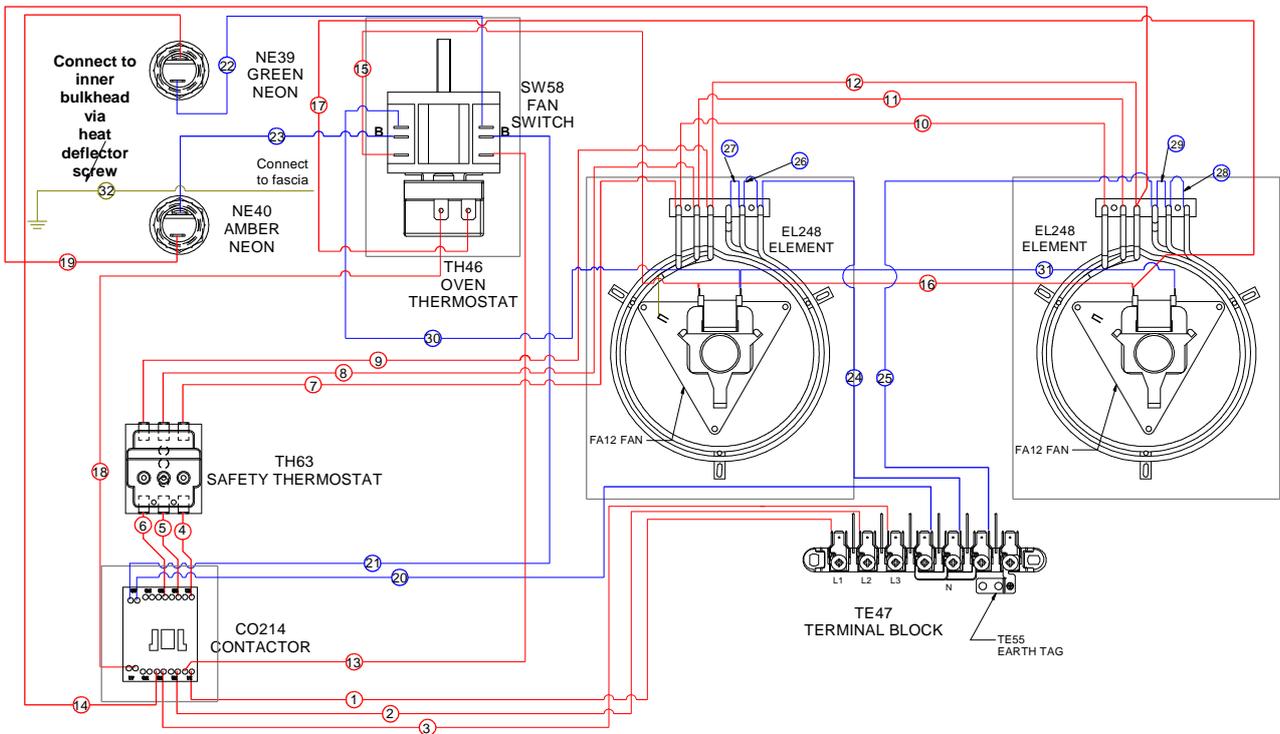
- Oven not heating.



OD7006 Wiring (E356)



OD7007 Wiring (E329)



SERVICE INFORMATION

Gas catering equipment should be routinely serviced to ensure a long trouble free life. It is recommended that this appliance is serviced every 6 months by a competent gas engineer. For help regarding the installation, maintenance and use of your LINCAT equipment, please call:-

LINCAT SERVICE HELP DESK

 **+44 (0) 1522 875520**

AUTHORISED SERVICE AGENTS

All service work, other than routine cleaning, to be carried out by our authorised agent. We cannot accept responsibility for work carried out by other persons.

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 number you require.

Work carried out under warranty will normally be undertaken only 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:-

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