

Lincat

User, Installation and Servicing Instructions

Opus 700 Gas Griddle

OG7201, OG7202, OG7203, OG7204,
OG7207, OG7208

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.



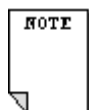
WARNING!

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.

FOR USE IN GB & IE

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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:

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.

TECHNICAL DATA

Model	OG7201/7207	OG7202/7208	OG7203	OG7204
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Dimensions

Griddle plate type	Flat / Ribbed	Flat / Ribbed	Chrome	Chrome
Overall height	450			
Width	700	900	700	900
Depth	737			
Total Weight	79kg	98kg	79kg	98kg
Griddle plate weight (Kg)	39kg	53kg	39kg	53kg
Cooking surface w x d	618 x 549	818 x 549	618 x 549	818 x 549

Heat Input (Gross)

Natural	10.6kw	18.0kw	10.6kw	18.0kw
Propane	10.6kw	18.0kw	10.6kw	18.0kw
Butane	13.4kw	18.0kw	N/A	18.0kw

Connection and Supply Pressures

Gas inlet connection	1/2" BSPT Male			
Natural	20mbar			
Propane	37mbar			
Butane	28 – 30mbar			

Operating Pressures

Natural	15 mbar	15 mbar	15 mbar	15 mbar
Propane	25 mbar	N/A	25 mbar	N/A
Butane	N/A	N/A	N/A	N/A

Lighting Sequence Pressure Setting

Appliance	Natural Gas	Propane Gas	Butane Gas
OG7201	Left Hand Bank	Left Hand Bank	N/A
OG7202	Left Hand Bank	N/A	N/A
OG7203	Left Hand Bank	Left Hand Bank	N/A
OG7204	Left Hand Bank	N/A	N/A
OG7207	Left Hand Bank	Left Hand Bank	N/A
OG7208	Left Hand Bank	N/A	N/A

Gas Consumption

Natural	1.00 m ³ h ⁻¹	1.72 m ³ h ⁻¹	1.00 m ³ h ⁻¹	1.72 m ³ h ⁻¹
Propane	0.77 kgh ⁻¹	1.29 kgh ⁻¹	0.77 kgh ⁻¹	1.29 kgh ⁻¹
Butane	0.98 kgh ⁻¹	1.31 kgh ⁻¹	N/A	1.31 kgh ⁻¹

COMMISSIONING

PREPARATION

Remove all packaging and protective coatings prior to installation.

Level the appliance by adjusting the appliance feet or if fitted to a stand adjust the stand feet.

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	Qty	Tick
Warranty Card	1	
Pressure Regulator	1	
Ignitor Wand	1	
Scraper	1	
User Instructions	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 appliance must be installed in accordance with the appropriate local regulations. It is recommended that this appliance is sited under an extraction canopy for the removal of combustion products and cooking odours. If an extraction canopy is not used, there must be a minimum distance of 1100mm clear space above the appliance to combustible shelves or ceiling.

The appliance should be installed on a level surface in a suitable position that is well lit and draught free, and positioned to minimise the possibility of accidental touching.

The appliance must be installed on a non-combustible surface.

A clear space of at least 100mm must be left to the rear of the appliance to allow for services, with a clear space to the front to allow for safe operation. A minimum space of 150mm must be left between the unit and any combustible surfaces or walls.

Any partitions, walls or kitchen furniture less than 100mm from the appliance must be of non-combustible materials.

If positioned on a countertop, the height and level of the unit can be altered by adjustment of the attached feet.

Optional floor stands OA7905 (for OG7201, OG7203 and OG7207) and OA7914 (for OG7202, OG7204 and OG7208) are available to accompany the griddle.

GAS SUPPLY AND CONNECTION

Connection is at the rear of the unit via a 1/2" G male thread.

Connection shall comply with local regulations. The gas supply hose should be periodically examined and replaced as necessary.

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.

PURGE

Once connected to the gas supply and checked for soundness rotate both control knobs to the ignition position and depress. Hold the control knobs to purge the supply pipe and internal pipe work of air through the pilot injectors. This may take some time. Periodically check for gas flow at the pilot by depressing the ignitor button.

SUPPLY PRESSURES

- To gain access to the gas pressure test nipple remove the fat drawer. The test nipple is situated to the right at the end of the manifold rail.
- Remove the blanking screw and attach a pressure gauge to the boss of the test nipple marked T on *figure 1*, page 7.
- Light the applicable burners as per instruction with the thermostat set to maximum.
- Adjust the pressure at the regulator for the correct operating pressure. See Technical Data above.

CONVERSION OF GAS TYPES

Conversion from one gas type to another is only permitted by qualified, registered personnel

CONVERSION OF GAS TYPE – INJECTOR CHANGES

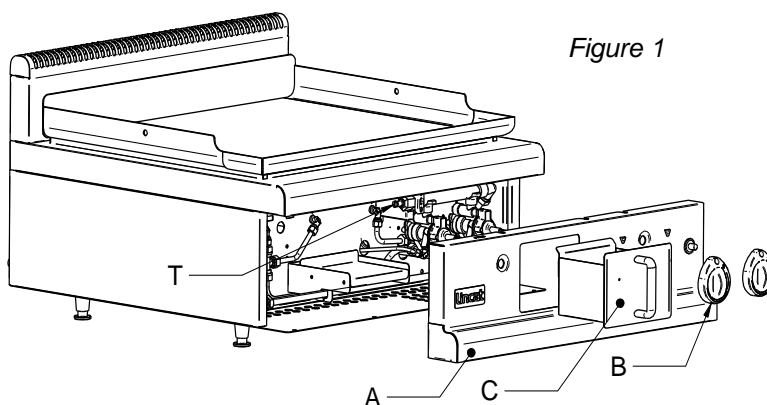
Model	Gas	Inlet Pressure	Injector	Ø	Mark	Part No.
OG7201 OG7203 OG7207	G20	20 mbar	Z	1.25	210	JE68
			K	0.026"	N26	JE31
OG7202 OG7204 OG7208	G20	20 mbar	Z	1.51	310	JE45
			K	0.026"	N26	JE31
OG7201 OG7203 OG7207	G31	37 mbar	Z	0.88	100	JE67
			K	0.016"	LP16	JE32
OG7202 OG7204 OG7208	G31	37 mbar	Z	0.95	120	JE43
			K	0.016"	LP16	JE32
OG7201 OG7203 OG7207	G30	28-30 mbar	Z	0.88	100	JE67
			K	0.016"	LP16	JE32
OG7202 OG7204 OG7208	G30	28-30 mbar	Z	0.95	120	JE43
			K	0.016"	LP16	JE32

FASCIA PANEL REMOVAL



Care should be taken when removing the fascia panel as the ignitor leads are attached to the ignitor buttons.

- Remove the fat drawer C and the control knobs B.
- Remove the screws from the underside of the fascia panel A.
- From inside of the fat drawer to the left and right loosen the wing nuts that secure the fascia panel to the hob surface.
- Draw the fascia panel free a short distance from the main body of the appliance.
- Disconnect the ignitor leads from the ignitor buttons



REMOVAL OF THE GRIDDLE PLATE

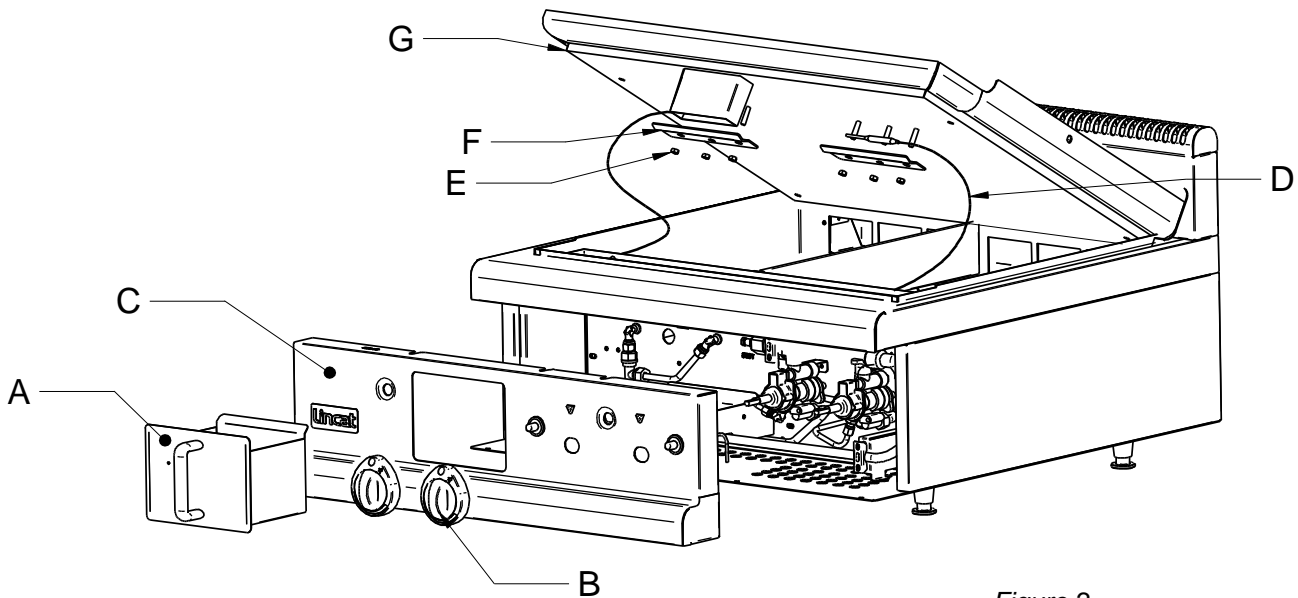


Figure 2



The griddle plate is very heavy and may require assistance to raise and remove the griddle plate from the appliance. Care must be taken to avoid injury.

- Carefully raise the front edge of the griddle plate (marked G) at least 100mm and support the plate so there is no danger of the plate slipping back to its rest position.
- Loosen the nuts (marked E).
- The thermostat bulb clamp plates (marked F) should be loose enough to release the thermostat bulbs.
- Withdraw the thermostat bulbs from the clamps and place to one side to prevent damage to the capillaries (marked D).
- The griddle plate can now be lifted free from the appliance.
- When re-fitting the griddle plate ensure that the thermostat capillaries do not become trapped.
- Ensure that the thermostat capillaries are routed away from the burners.

BURNER INJECTORS

- Remove griddle plate as above.
- Remove the injectors at each burner (marked Z).
- Remove the copper and fibre washers (marked X and Y).
- Replace the burner injector Z applicable to the required gas type including new washers X and Y.
- Repeat the procedure for remaining hob burners.
- Re-fit the griddle plate

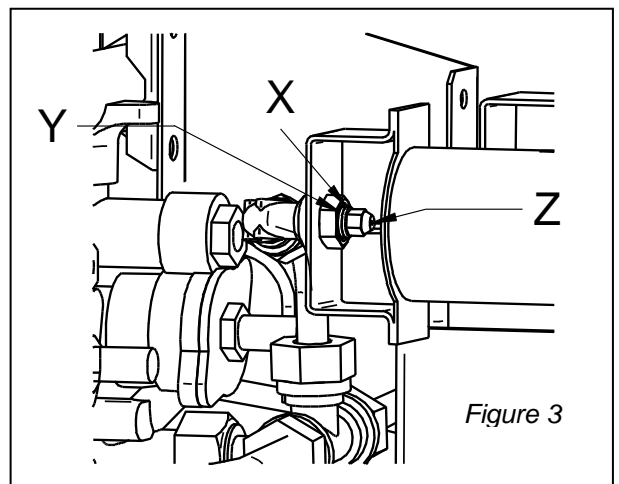
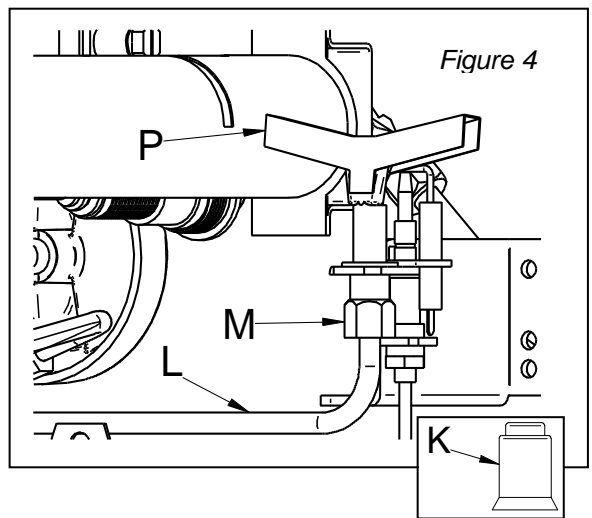


Figure 3

PILOT INJECTORS

- Remove the griddle plate as above.
- Loosen the pilot pipe-retaining nut (marked M) and withdraw the pipe free (marked L) from the pilot housing.
- Remove the pilot injector (marked K) from the housing within the pilot assembly.
- Replace the pilot injector applicable to the required gas type.
- Re-fit the pilot pipe and secure the retaining nut.
- The same applies to the cross lighting assembly on models OG7202, OG7204 & OG7208
- Re-fit the griddle plate.



NOTE

Injector markings are found on the flat of a hexagon of the main burner injector and on the top face of the pilot / cross light injector.

COMPLETION OF CONVERSION

- Remove the redundant data plate and attach the new data plate corresponding to the new gas type.
- Remove the redundant gas type identification label and attach the new label corresponding to the new gas type.
- Test all previously dismantled joints for soundness.
- If converting from Natural Gas to Butane or Propane gas where the pressure regulator is no longer required then the pressure is to be removed from gas circuit.
- Functionally operate the appliance by setting the pressure regulator screw to the new operating pressure as detailed in page 4. Lock and seal the regulator cap.

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 shutdown the appliance and is made aware of the position and operation of the gas isolating cock in the event of an emergency.

PREPARING THE GRIDDLE PLATE

Clean the surface of the griddle with hot soapy water. Dry thoroughly and lightly coat in cooking oil.

LIGHTING SEQUENCE

- To light the gas depress a control knob (B) and rotate to the spark position allowing gas to flow through to the pilot.
- Depress the ignitor button (H) corresponding to the control knob to ignite the gas at the pilot.
- On establishing the pilot flame, maintain the control knob in the depressed position for approximately 20 seconds and then release. The pilot flame should remain established.
- To light the gas as the main burner rotate the control knob anti-clockwise to any position within the crescent marking. This is for temperature regulation. Allow 20 minutes for heat up time before use of the appliance.

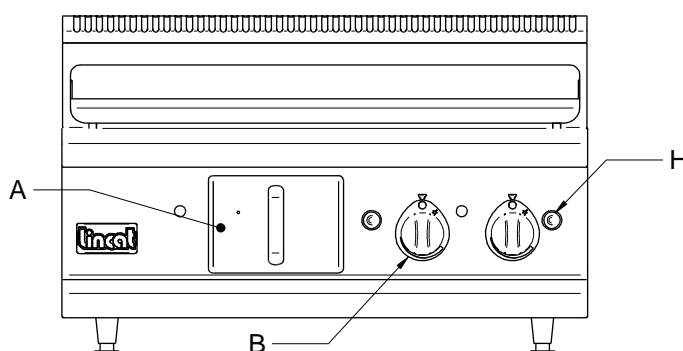


Figure 5

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.

CLEANING OF THE GRIDDLE PLATE

Steel plate

- After cooking, scrape off any food residue and wash down with a mild detergent and water.
- Rinse to ensure that all traces of detergent have been removed. Once clean and dry, the plate can be protected with a light coat of cooking oil.
- For heavy, stubborn deposits use a reputable de-greasing agent.
- Do not tap the surface of the griddle plate with the edge of the scraper or similar instrument or nicks will form allowing food debris to collect.

Chromium Plate

- Food debris should be removed regularly during use.
- After turning the griddle off, allow 15 minutes for the griddle plate to partially cool down and flush with a small quantity of water to soften any residue and further cool the plate.
- Use a fine metal bristle brush to loosen stubborn food residue.
- Repeat the flushing process, adding a small amount of mild detergent to the water and again empty into the fat drawer, taking care that it doesn't overflow.
- Wipe the plate with a soft cloth.
- **Do not use sharp cornered instruments on a chromed griddle surface.**

- **Do not use plastic implements for cooking and cleaning purposes whilst the griddle plate is hot.**

Ensure the appliance is cool and the gas supply is isolated before commencing cleaning.



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.

FAT DRAWER

It is recommended that the fat drawer be frequently checked and drained of contents during heavy use so as to prevent overflow.

The fat drawer should be routinely cleaned at the end of cooking periods.

SERVICE ACCESS

To access and service the gas control valves

- Check flame pictures on pilots, cross-lights and burners. Clean or replace injectors as necessary.
- Check mV output of thermocouples. If output degraded, replace as necessary.

FASCIA PANEL REMOVAL

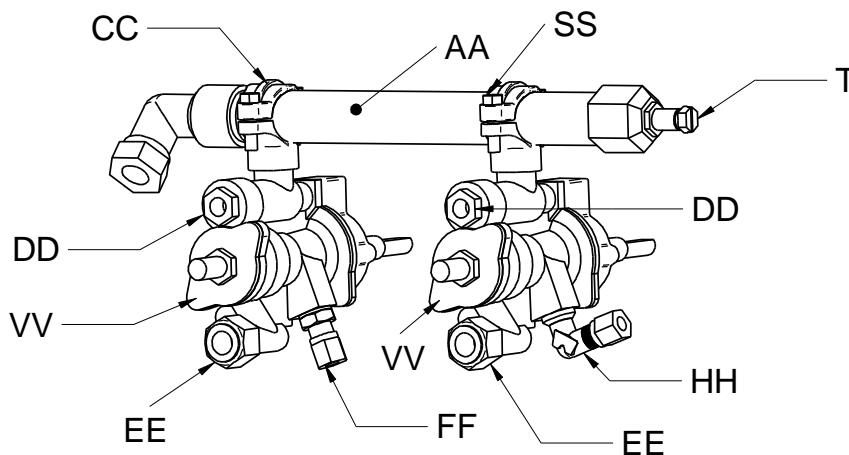
See page 7 for details

OPERATIONAL CHECK

Commissioning must include an operational check of all controls.

- Check that each bank of burners can be lit.
- Check thermostat cuts the burner flame when desired temperature is obtained.

COMPONENT REPLACEMENT



Control Thermostat

Figure 6

- Remove the control knobs and fascia panel.
- Raise the griddle plate.
- Loosen the thermostat bulb clamping plate nuts (marked E, fig2) and withdraw the thermostat bulb.
- Remove the nut from the gas output pipe at the thermostat (marked EE).
- Remove the nut from the pilot output at the thermostat (marked FF or HH).
- Remove the thermocouple nut from the thermostat (marked DD).
- Remove clamp (marked CC) and clamp screws (marked SS) from the thermostat (marked VV), freeing the thermostat from the manifold (marked AA).
- Feed the thermostat capillary through the bulk head.
- Remove the pilot straight connector (marked FF) or the pilot elbow (marked HH).
- Fit the pilot feed connector to the new thermostat in the same orientation as removed using a suitable gas thread sealant.
- Fit the new thermostat and make good all connections.
- Perform gas soundness test of circuit prior to operation of appliance.

Burner

- Remove the griddle plate

- Remove the burner injector lock nut
- Remove the burner body retaining nut at the rear of the burner body
- Lift the burner free from the chassis
- Fit the new burner body and re-assemble parts.

Pilot Ignitor Electrode

- Remove the griddle plate
- Remove the ignitor lead at the ignitor
- Remove the ignitor retaining screw from at the pilot assembly
- Replace the ignitor
- Check that the ignitor is replaced correctly and ignites the pilot flame upon operation
- Re-fit the griddle plate

Piezo Ignitor

- Remove fascia panel
- Disconnect the ignitor and ignitor earth leads.
- Remove the retaining nut and withdraw from unit.
- Replace and fit in reverse order.

Thermocouple

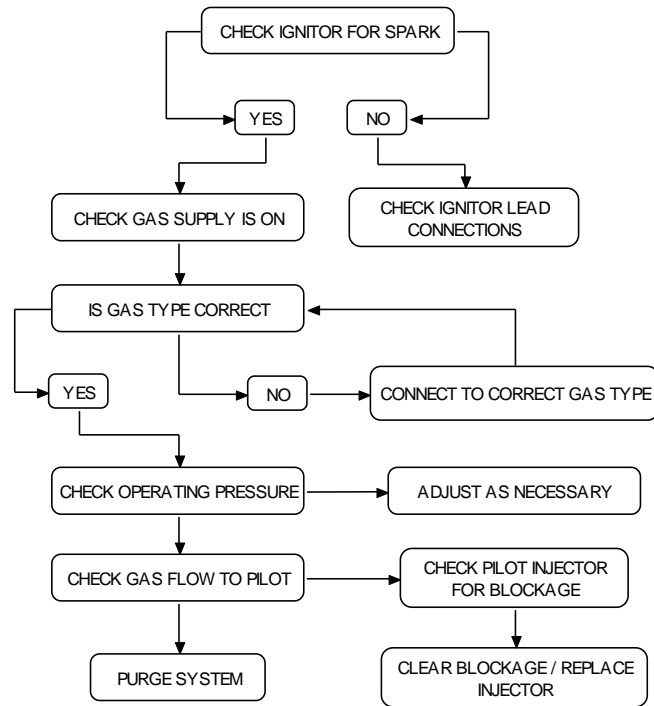
- Remove the control knobs, fascia panel and griddle plate.
- Remove the thermocouple lock nut at the base of the pilot assembly.
- Remove the spacer sleeve from the thermocouple head
- Loosen thermocouple nut from thermostat valve body.
- Withdraw the thermocouple.
- Fit the new thermocouple and re-assemble.

SPARE PARTS LIST

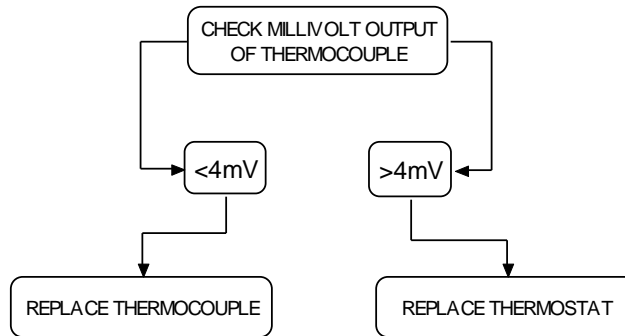
Part number	Part description	Used on
BU75	Main burner	All
CO113	Copper Washer	All
HA78	Plastic drawer handle	All
IG06	Ignition lead	All
IG14	Ignitor electrode	All
IG35	Ignitor piezo	All
IG36	Ignition earth lead	All
JE31	Natural pilot injector 0.026"	All
JE32	Butane Propane pilot injector 0.016"	All
JE43	Butane / Propane burner injector	OG7202, 04 & 08
JE45	Natural burner injector	OG7202, 04 & 08
JE67	Butane / Propane burner injector	OG7201, 03 & 07
JE68	Natural burner injector	OG7201, 03 & 07
KN232	Control knob	All
LE38	Adjustable leg	All
PG10	Pressure regulator	All
PI25	Pilot assembly	All
SC01	Scraper	All
TC03	Thermocouple	All
TC05	Thermocouple lock nut	All
TC06	Thermocouple sleeve	All
TC24	Thermocouple capillary lock nut	All
TH65	Thermostat	All
WA08	Fibre washer	All

FAULT FINDING

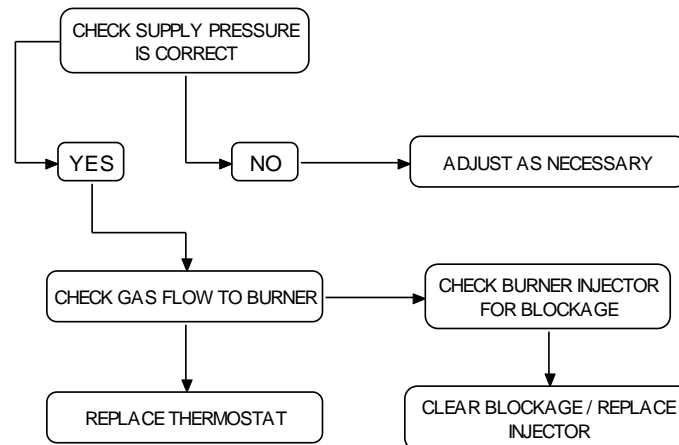
PILOT WILL NOT LIGHT



PILOT WILL NOT REMAIN LIT



BURNER WILL NOT LIGHT



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

We recommend that all servicing other than routine cleaning is carried out by our authorised service agents. 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:-

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