



User, Installation and Servicing Instructions

Opus 700 Electric Fryer
OE7114

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!

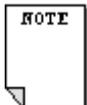


This is a Warning symbol. This symbol is used throughout the user guide whenever there is a risk of personal injury. Ensure that these warnings are read and understood at all times.

CAUTION!



This is a Caution symbol. This symbol is used throughout the user guide whenever there is a risk of 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 instructions 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.



All equipment must be earthed to prevent shock.

Do not move this appliance when the tank contains oil.

Hot oil can cause severe burns. Avoid direct physical contact.

Always drain food before frying.

Never put water into the oil, as this will cause splashing and possible overflow of the tank.

Never put anything other than food into the oil.

Disconnect the unit from the electricity supply before servicing or undertaking any electrical maintenance.

Parts of this unit may become hot in normal use, therefore suitable precautions must be taken to avoid accidental contact.

Never leave the unit unsupervised whilst frying.

If the unit should begin to smoke, switch off immediately.

In the event of a fire occurring, water should not be used to extinguish it. It is advisable to install a suitable fire extinguisher and have a fire blanket within reach of the fryer.

Do not overfill the tank with oil.

Maintain the oil level above the minimum mark to avoid fire risk.



Before switching on the appliance please ensure that the tank is filled with oil to the specified capacity as indicated in the table overleaf. Parts which have been protected by the manufacturer or his agent must not be adjusted by the installer or user.

TECHNICAL DATA

Model	OE7114
Overall height (mm)	1050
Height to hob (mm)	900
Width (mm)	400
Depth (mm)	737
Tank dimensions W x L x D (mm)	345 x 420 x 217
Legs adjustable within range (mm)	135 to 190
Weight (Kg)	kg
Oil capacity (litres) min level mark	17 litres
Maximum Load (kg) frozen chips	3 kg
Drain tap diameter	25mm
Electricity supply requirements (3 phase supply) 3~, N and earth	L1 - 20.3 L2 - 20.3 L3 - 20.3
Electricity supply requirements (Single phase supply) 1~, N and earth	61
Power rating (kW) total	14 kW

Tank dimensions; width and length given is maximum, depth is to the top of the element.

CHECK LIST OF ENCLOSURES

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

Model	OE7114
Wire basket	2
Element lifting hook	1
Batter Plate	1
Drain Tube	1
User/Installation instructions	1
Guarantee card	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.

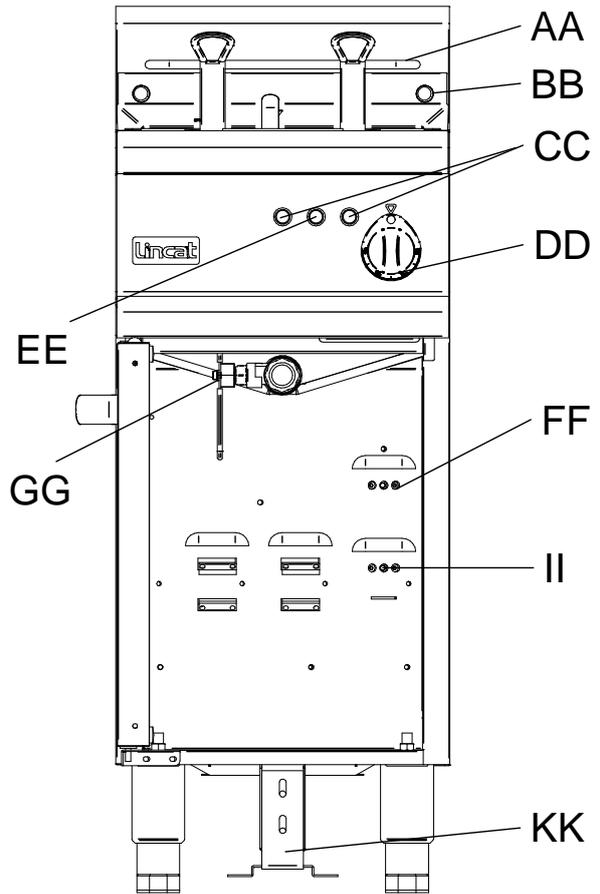
Serial Number	
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MARK OF CONFIDENCE

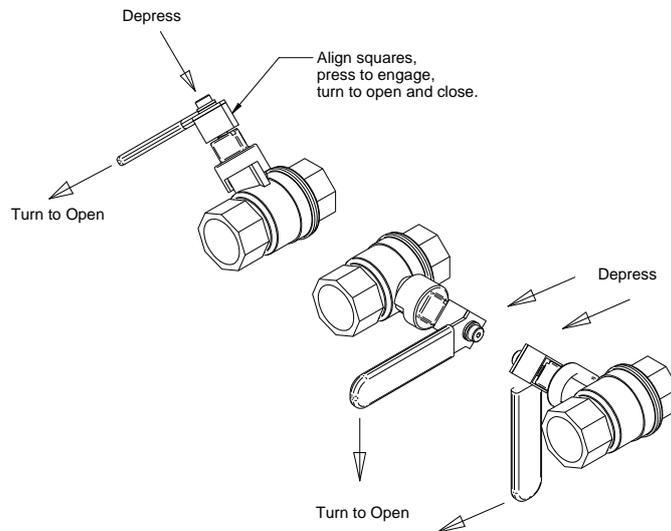


Every single product that leaves our factory bears a serial plate showing the assembler's initials. It's a mark of confidence we have in our people and our manufacturing process

Component Identification	
AA	Wire basket support
BB	Knurled fastener
CC	Element on
DD	Thermostat Control
EE	Power on
FF	LH limit reset
GG	Drain valve
II	RH limit reset
KK	Stabilising kit



OE7114 COMPONENT IDENTIFICATION



The illustration above shows the various drain valve positions across the full range of products

INSTALLATION

PREPARATION

Remove all packaging materials and protective coatings prior to installation.

SITING

The appliance must be installed in accordance with the appropriate instructions listed prior.

- 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.
- The fryer should NOT be positioned next to any unit that has an exposed flame, such as a gas range or chargrill.
- 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.
- The appliance is fitted with a safety cut out switch on the element mounting that disconnects the supply to the element when it is raised to the cleaning position. (See user instructions)

COMMISSIONING



Never operate the unit without oil in the tank

PREPARATION

- Ensure that the oil drain taps are closed.
- Clean the fryer tank thoroughly with a warm mild detergent solution.
- Rinse the tanks, drain pipes and taps, and then dry thoroughly.
- Run a small quantity of oil across the bottom of each tank. Open the drain tap and drain any residual water into the oil drain tank. Coat the base of the tank with a layer of oil.
- Close the drain taps.
- Fill the tank with oil midway between the **min** and **max** level marks.

SWITCHING ON

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

OPERATIONAL CHECK

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

FRYER MODE



- Set the thermostat to 190⁰C and allow the oil to heat up.
- Use a suitable device to check that the temperature of the oil. At a position 25mm below the surface of the oil, at the geometric centre of the tank, the oil temperature should be within +/- 5⁰C of the set temperature.



This manual together with the user instructions must be kept in a safe and accessible place for future reference.

A small amount of oil will remain in the bottom of the drain tank.

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.

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, on the rear panel, see diagram.
- Check the operation of the element safety switch by raising the elements, and ensuring that the elements cannot be switched on.

COMPONENT REPLACEMENT



Disconnect all power supplies from the mains before proceeding.

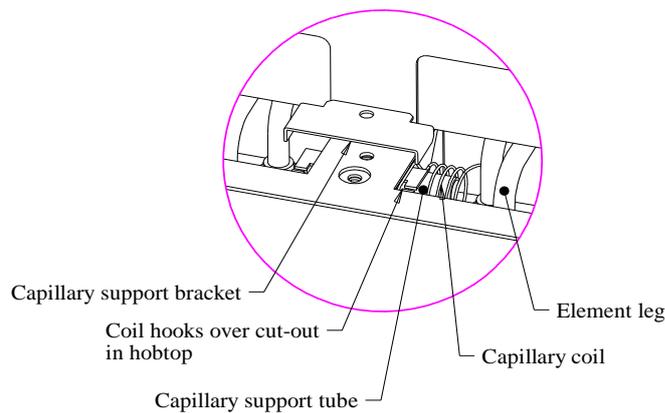
CONTROL THERMOSTAT

- Isolate the unit from the mains supply
- Drain the tank into the oil drain tank.
- Remove the small gland assembly nut, unclip and then withdraw the thermostat phial.
- Remove the control knob taking care not to lose the knob retaining clip.
- Remove the control panel retaining screws and with the door closed, free the control panel by sliding it downwards.
- Support the control panel, remove the screws that retain the thermostat to the control panel.
- Reassemble in reverse order.

SAFETY THERMOSTAT.

- Isolate the unit from the mains supply.
- Remove the element cover and the rear cover.
- Remove the capillary support bracket on the flue panel.
- Unscrew the thermostat from the inner back panel.
- Raise the elements using the element raising hook. Unclip the thermocouple phial and the capillary tube from the element legs. Unhook the coiled capillary from around the capillary support tube.

- Reassemble in reverse order. Ensure that the coil diameter around the capillary support tube is 15-20mm diameter and that a left hand or right hand coil of 4 turns is formed, depending on which side of the unit it is being fitted to.



CONTACTOR

- Isolate the unit from the mains supply.
- Remove the rear cover.
- Remove the connections to the contactor.
- Remove the contactor from the frame.
- Reassemble in reverse order.

SAFETY CUT-OUT

- Isolate the unit from the mains supply.
- Raise the elements.
- Remove the rear cover.
- Remove the two screws to release the safety cutout switch.
- Remove the cutout switch.
- Reassemble in reverse order.

HEATING ELEMENT

- Isolate the unit from the mains supply.
- Remove the rear panel.
- Remove the element cover.
- Access can now be gained to the element connections and fixing nuts.
- Reassemble in reverse order.

SPARE PARTS LIST

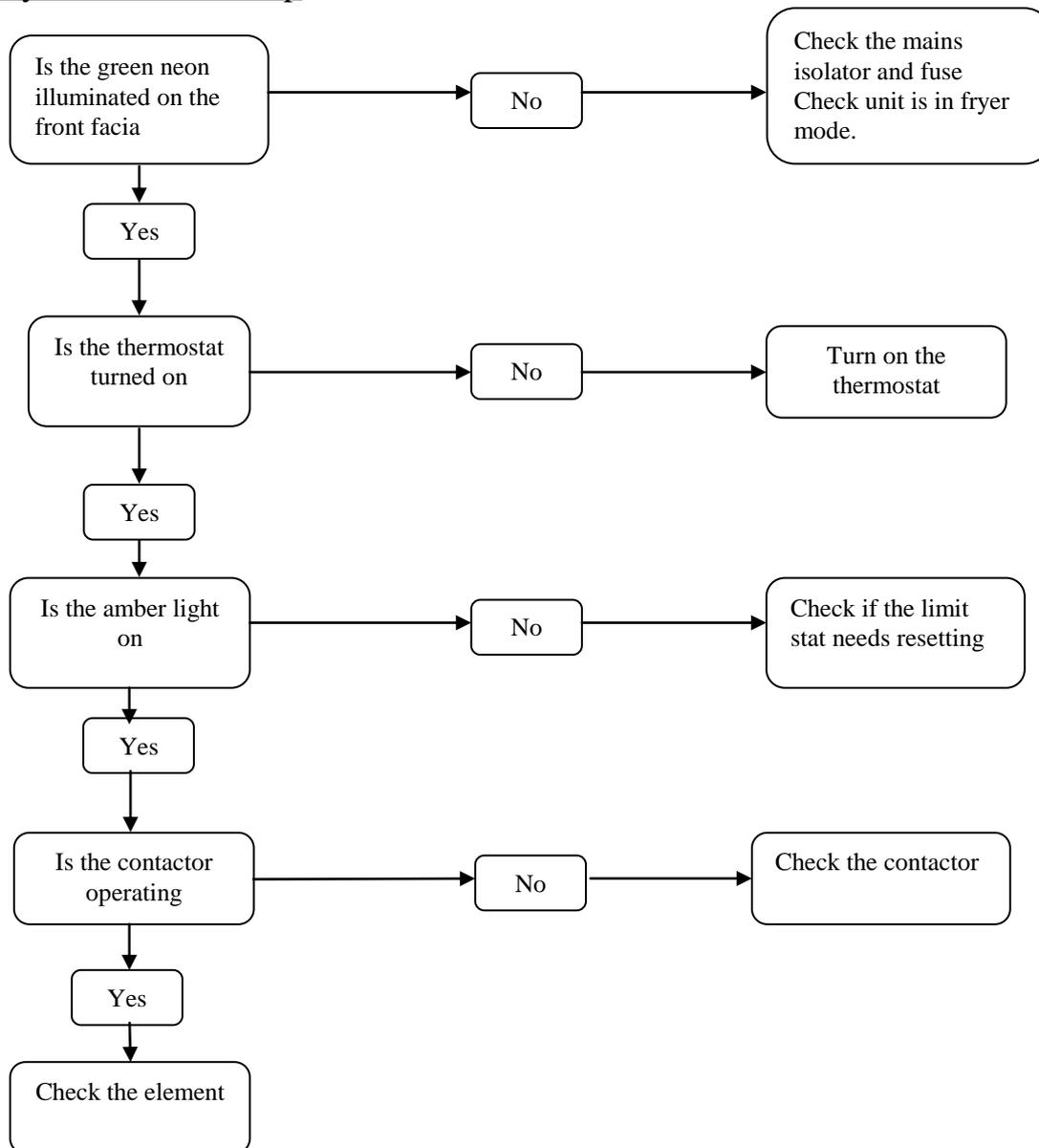
Part number	Description
BA83	Basket
BS08	Basket support
CA112	Braked castor
CA109	Unbraked castor
CO214	Contactors

CO148	Neutral conn block
EL180	7kW element
HA78	Lid handle
HA77	Door handle
HO102	Element lifting hook
KN225	Control knob

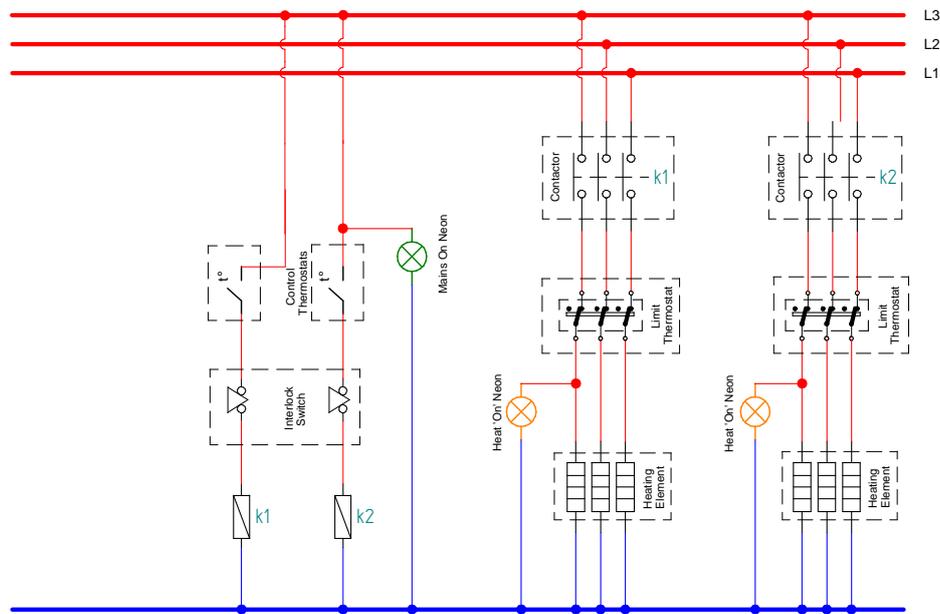
NE39	Green neon
NE40	Amber neon
SW38	Switch fryer safety
TA100	Drain tap
TH61	Limit thermostat
TH62	Control thermostat

FAULT FINDING

Fryer will not heat up



CIRCUIT DIAGRAM



OE7114 Fryer circuit

USER INSTRUCTION

Model No.	Capacity	Basket load
OE7114	19 litres	2 x 1.5 kg



Do not over fill the fryer tank with oil.

FILL WITH OIL

- Remove the dust cover and locate it behind the wire basket support at the rear of the tanks.
- Check that the drain taps are closed in the safe locked position.
- Fill the tank of the fryer to the higher of the two level marks on the rear tank wall.

OPERATION

Always check that there is oil in the tank before switching on the appliance.

Do not fill above the higher of the two level marks

- Turn on the power supply at the isolating switch, the green neon will light indicating the units mains power is on.
- Turn the thermostat control knobs to the required temperature setting.
- The amber neons will light indicating that the heating elements are energised.
- When the oil in a tank reaches the selected temperature, its associated amber neon will go out.

Should a tank fail to heat when its neon is illuminated, the high temperature cut-out may require resetting. These cut-outs are located in the rear panel of the unit, 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.

BASKET LOADS

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

Food that is over-wet increases the possibility of surge boiling.

DRAINING THE OIL

- Turn the unit off and isolate from the power supply.
- Allow the oil to cool to a maximum of 55°C.
- Screw the drain elbow onto the drain tap and place a suitable container under the outlet of the drain elbow.
- Open the tap and allow the oil to drain.
- Close the tap to the safe locked position (see illustration on page 5)
- Unscrew the drain elbow.

CLEANING

Before carrying out any cleaning or maintenance of your fryer, disconnect it from the power supply.

OIL CONDITION

To maintain the condition of the oil it is recommended that it is filtered after every service period. Do not allow the oil to fall below the low level mark to avoid the risk of fire.

Oil should be replaced when it becomes dark brown in colour and should be disposed of according to local authority regulations. Old oil has a reduced flash point and is more prone to surge boiling.



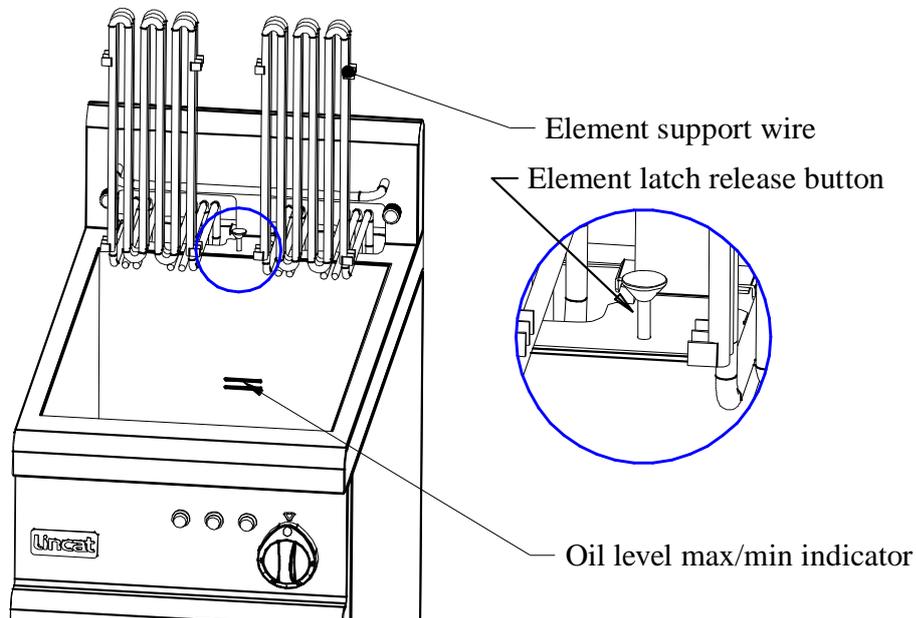
Warning

Always allow oil to cool to a maximum 55°C before draining. Always drain the unit before cleaning or servicing.

CLEANING THE TANK

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

The elements can be raised out of the tank to allow easy access for debris removal and cleaning. Both elements lift simultaneously using the lifting hook provided. As the elements are raised to the parked position, a safety switch fitted to the element mounting plate at the rear of the fryer disconnects the power supply. The elements are reconnected to the power supply as they are returned to the operating position



1. Remove the element cover.
2. Raise both elements out of the tank by lifting upward, using the element lifting hook located onto the element support wires.
3. When fully raised, the elements will automatically remain locked in the upright parked position.
4. Remove any debris from the bottom of the tank.
5. Wash the tanks, top surface of the fryer body, basket support and cover plate with a warm detergent solution.
6. Clean through the drain tap using a suitable brush.
7. Rinse out the tank and drain taps, drying all areas thoroughly and flush through with a small quantity of cooking oil to remove any traces of water.
8. Remove and wash the drain elbow.
9. Close the drain taps into the safe locked position (see "Draining the oil").
10. To lower the elements back into the tanks; Lift the element slightly using the element lifting hook located onto the element support wire, then depress the latch button located on the hobtop. Carefully lower the elements into the tank.
11. Replace the element cover.
12. If it is not intended to refill the unit immediately, apply a thin layer of cooking oil to the inside of the tanks for protection against corrosion.

GENERAL CLEANING

After use, clean the unit using a warm detergent solution, taking care not to contaminate the oil in the tanks.

Do not use abrasives.

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

Do not clean the appliance using a water jet.

In extreme conditions a branded cleaner such as “Carbon off” may be used.

SERVICE INFORMATION

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 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:-

- 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.