



User, Installation and Servicing Instructions

Opus 700 Gas Salamander Grill
OG7302

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.



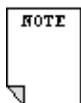
WARNING

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:

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	OG7302
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Dimensions

Overall height (mm)	550
Width (mm)	900
Depth (mm)	800
Weight (kg)	69
Branding plate surface w x d (mm)	620 x 450
Shelf size w x d (mm)	620 x 450

Heat Input

Total heat input Natural(Gross) Full Rate	13.2 kW
Total heat input Natural(Gross) Low Rate	≈9.0 kW
Total heat input Propane(Gross) Full Rate	13.2 kW
Total heat input Propane(Gross) Low Rate	≈11.0 kW
Total heat input Butane(Gross) Full Rate	15.6 kW
Total heat input Butane(Gross) Low Rate	≈13.0 kW

Connection and Operating Pressures

Gas inlet connection	½" BSPT Male (when nipple is fitted)
Supply Pressure - Natural	20mbar
Supply Pressure - Propane	37mbar*
Supply Pressure - Butane	28 - 30mbar*

* Note for those countries whose supply pressure exceeds the above then a regulator must be fitted to reduce the inlet pressure at the appliance to the above applicable to gas type.

Gas Consumption

Gas rate – Natural (all burners full rate)	1.26 m ³ h ⁻¹
Gas rate – Natural (all burners low rate)	≈0.43 m ³ h ⁻¹
Gas rate – Propane (all burners full rate)	0.94 kg h ⁻¹
Gas rate – Propane (all burners low rate)	≈0.79 kg h ⁻¹
Gas rate – Butane (all burners full rate)	1.14 kg h ⁻¹
Gas rate – Butane (all burners low rate)	≈0.95 kg h ⁻¹

*Note gas consumption is based upon the supply pressures above

COMMISSIONING

PREPARATION

Remove all packaging and protective coatings prior to installation.

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 of total heat input.

CHECK LIST OF ENCLOSURES

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

Model	OG7302	Tick
Warranty Card	1	
Branding Plate	1	
Grill Handle	2	
Metal Disc	2	
Plastic Disc	2	
Shelf	1	
Ignitor Wand	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 is 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 and at least 800mm from the front, 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 appliance.

GAS SUPPLY AND CONNECTION

The gas inlet connection is at the rear of the appliance.

For those countries whose supply pressure exceeds the standard supply pressures detailed above then a regulator must be fitted at the appliance inlet connection.

All joints made must be leak free.

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.

FITTING CARRIAGE HANDLES

Remove The bolt and shakeproof washer from each handle.

Insert the bolts through the rear of the carriage arms with the shakeproof washers in place.

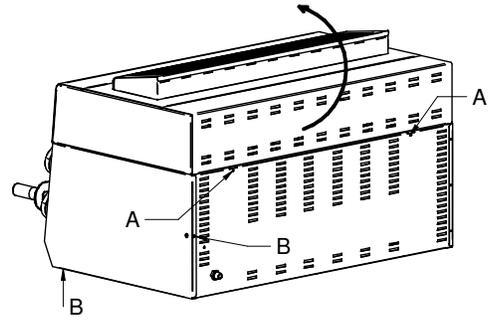
Place the metal disc onto the bolt threads followed by the plastic disc.

Secure the carriage handles to the bolts.

ACCESS TO SERVICE PARTS

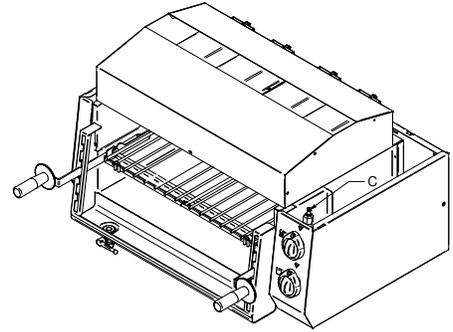
Removal of Top Flue Cover

- Remove the screws A at the rear of the appliance.
- Lift the top flue cover in the direction of the arrow to free the locating lugs at the front of the appliance.



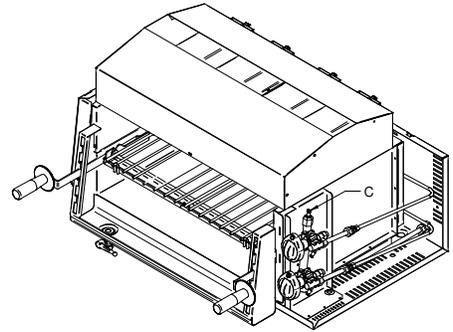
Supply Pressures (exceeding nominal pressures)

- To gain access to the gas pressure test nipple C the top flue cover requires removal. The test nipple is situated on the right side of the appliance behind the control valves.
- Remove the blanking screw and attach a pressure gauge to the boss of the test nipple.
- Light all the burners set to maximum.
- Adjust the pressure at the governor for the pressure applicable to the gas type.
- Lock and seal the regulator protection cap.



Removal of Side Panel for Service Access

- Remove the top flue cover as detailed above.
- Pull the control knobs free from the valve spindles.
- Remove the screws B from the underside of the service panel at the front and at the rear of the appliance as shown.



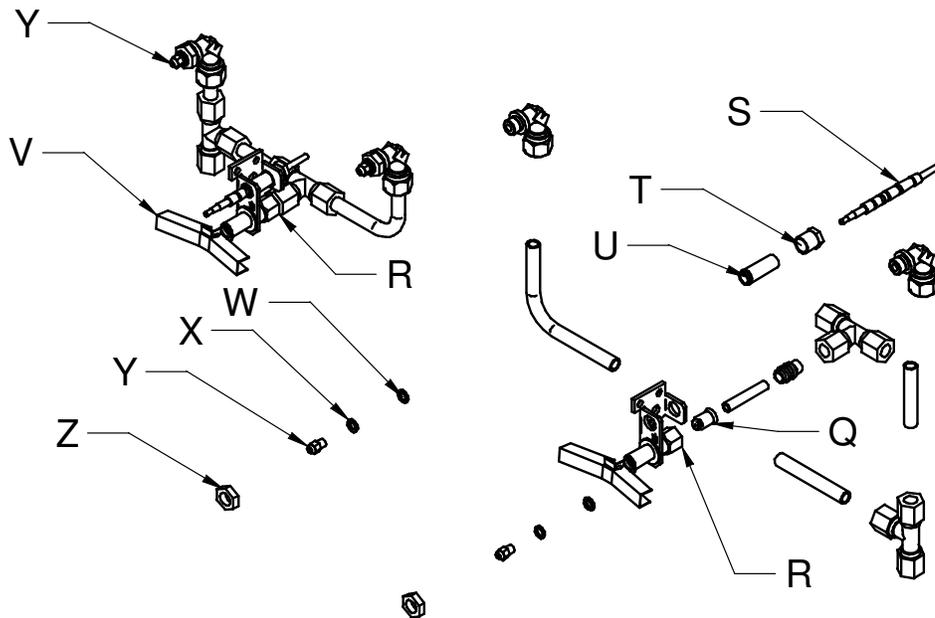
CONVERSION OF GAS TYPES

Conversion of Gas Type – Injector Changes

Model	Gas	Inlet Pressure	Injector	Ø	Mark	Part No.
OG7302	G20	20 mbar	Y	1.35	240	JE15 x 4
			Q	0.0225"	N22	JE110 x 2
			D	2.60	260	JE130 x 2
	G30	28 – 30 mbar	Y	0.88	100	JE67 x 4
			Q	0.0115"	LP11	JE111 x 2
			D	1.70	170	JE08 x 2
	G31	37 mbar	Y	0.88	100	JE67 x 4
			Q	0.0115"	LP11	JE111 x 2
			D	1.70	170	JE08 x 2

Changing Main Burner and Cross-light Injectors

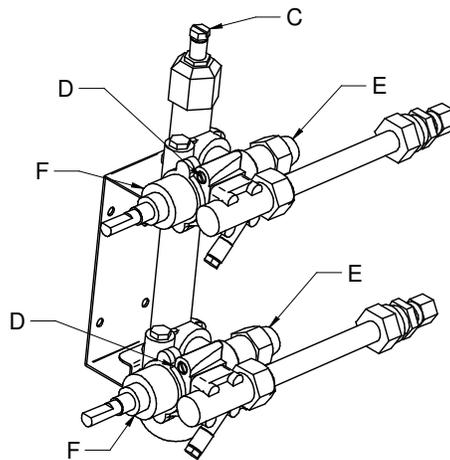
- Remove the top flue cover as detailed above.
- Remove the lock nuts Z from the injector housing retaining brackets (not shown).



- Remove the thermocouple S from the cross-light assembly V (this is to give easier access to the nut R on the cross-light assembly housing the cross-light injector) by removing the thermocouple lock nut T.
- Withdraw the thermocouple S and the sleeve U from the cross-light assembly V.
- Loosen the nut R on the cross-light assembly and free injector housings and associated pipe-work from the retaining brackets.
- The cross-light injector Q can now be freed from the cross-light assembly.
- The main burner injectors Y can be removed from their respective housings.
- Replace main burner injectors with new washers X and W applicable to the gas type conversion.
- Replace the cross-light injector Q applicable to the gas type conversion.
- Proceed to change the bypass injectors.

Changing Valve Bypass Injectors

- Remove the top flue cover as detailed above.
- Pull the control knobs free from the valve spindles.
- Remove the screws B from the underside of the service panel at the front and at the rear of the appliance as shown.
- Loosen the bypass injectors D at the valve body F once clear of the threads withdraw the injector using long nose pliers.
- Fit and screw fully home the new bypass injectors applicable to the gas type conversion.
- Refit the side panel and control knobs.
- Refit the top flue cover.



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.
- Refit the top flue cover.
- Functionally operate the appliance.
- For those countries requiring the fitting of a pressure regulator, the setting the pressure adjustment screw to the new operating pressure will be required as detailed on page 4. Lock and seal the regulator cap.

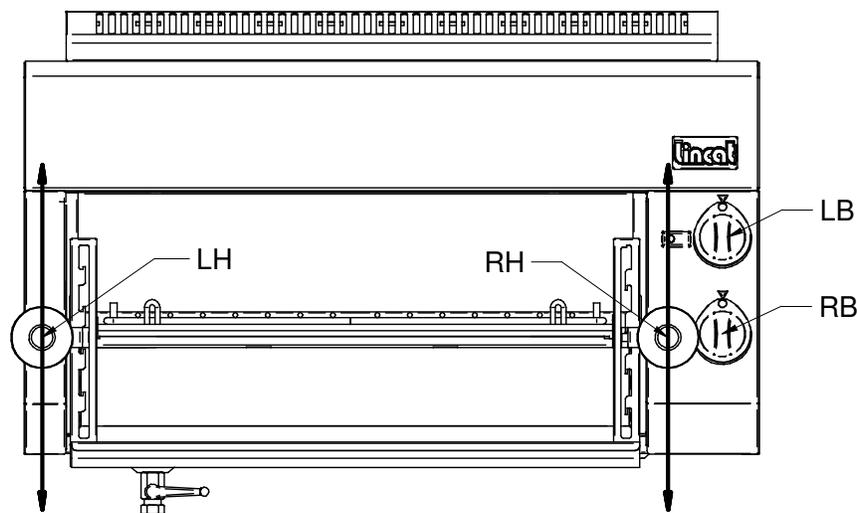
USER INSTRUCTION

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.

LIGHTING SEQUENCE

- Open the main gas cock.
- Push in a control knob (LB or RB) and then rotate anti-clockwise to any position to allow gas through to the burner. Manually light a corresponding burner to the tap using a taper or piezo ignitor wand. If using a piezo wand, carefully place the wand tip on the ceramic plaque and draw back slightly before clicking to light the gas.
- On establishing a flame at the burner, keep the knob depressed for approximately 15 seconds then release. The burner should remain lit.



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.

SHELF POSITIONING

The height and angle of the shelf can be set by moving the handles LH and RH up or down in the directions of the arrows shown. The LH handle lowers / raises the front edge of the shelf whilst the RH handle lowers / raises the rear edge of the shelf.

BRANDING PLATE

The branding plate is intended to be mounted directly onto the shelf. To do this there are two holes at the rear of the branding plate which are to be located on the pins at the rear of the shelf. The height and angle of the branding plate is adjusted in the same way as the shelf.

GRILLING

Any food product to be cooked on the shelf or branding plate must be placed directly with the aid of suitable tongs for the purpose to prevent injury from burns. Cooked food must be removed with tongs whilst the appliance is in operation.

CLEANING

Ensure the appliance is cool and the gas supply is isolated before commencing cleaning. The branding plate and shelf can be removed for cleaning purposes.

It is important that from time to time depending on frequency and duration of use that the shelf, branding plate and grill pan be removed from the appliance so that the oven cavity can be cleaned thoroughly. This is to prevent the build up of un-noticed debris, which could potentially catch fire.



The drip tray should be regularly drained and kept clean to prevent the risk of fire.

The grill pan and all its component parts should be routinely removed from the appliance and thoroughly cleaned.

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

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.

REMOVING PARTS

Before removing, any parts from the oven cavity ensure the appliance is off and has cooled to at least a safe working level.

Ensure the drip tray has been emptied and lightly cleaned.

The branding plate can be removed from the shelf by lifting at the rear to free the branding plate from the lugs on the shelf. The branding plate is heavy and assistance may be required.

To remove the shelf; lift the right hand side of the shelf and slide the shelf to the right to free the shelf from the carriage arms.

The grill pan can now be removed from the appliance. The grill pan is heavy and assistance may be required when removing from the oven cavity.

RISK OF FIRE



Do not place any combustible materials directly in front of the appliance whilst the appliance is in operation.

Any combustible materials must be at least 800mm from the front of the appliance to prevent the risk of fire.

LOADING OF THE SHELF OR BRANDING PLATE

The shelf and branding plate are produced from sturdy materials and can withstand heavy loading. Whilst there is no restriction to loading the shelf or the branding plate, loading should be exercised within practical application to prevent food products from burning.

SERVICING

SERVICE ACCESS

To access and service the gas control valves

- Remove the control knobs and side 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.

OPERATIONAL CHECK

Commissioning must include an operational check of all controls.

- Check that each set of burners can be lit at both full rate and low rate.
- Check that each burner will remain lit when turned to low rate.
- Check the cross-light flame is impinging on the thermocouple.

COMPONENT REPLACEMENT

Thermocouple

- Remove the top flue cover.
- Remove the control knobs and side panel.
- Remove the thermocouple lock nut T and withdraw the thermocouple S and the sleeve U.
- Remove nut thermocouple nut E from valve body F.
- Withdraw the thermocouple.
- Fit the new thermocouple and re-assemble in the reverse order.

Valve

- Remove the top flue cover.
- Remove the control knobs and side panel.
- Remove nut thermocouple nut E from valve body F.
- Loosen the burner feed pipe nut at the rear of the valve and withdraw the pipe.
- Remove the screws from the valve saddle and free the valve from the manifold.
- Fit the new valve and re-assemble parts
- Carry out gas soundness check.

Burners

- Remove the top flue cover.
- Remove the screws from the front flue gas diverter and lift the panel free.
- Loosen the burner retaining screw at the front of the burner.
- Lift the burner free from the cross-light assembly; if necessary spring the protection cage free from the burner to clear the cross-light assembly.
- Fit the new burner and re-assemble all parts.

Cross-light Assembly

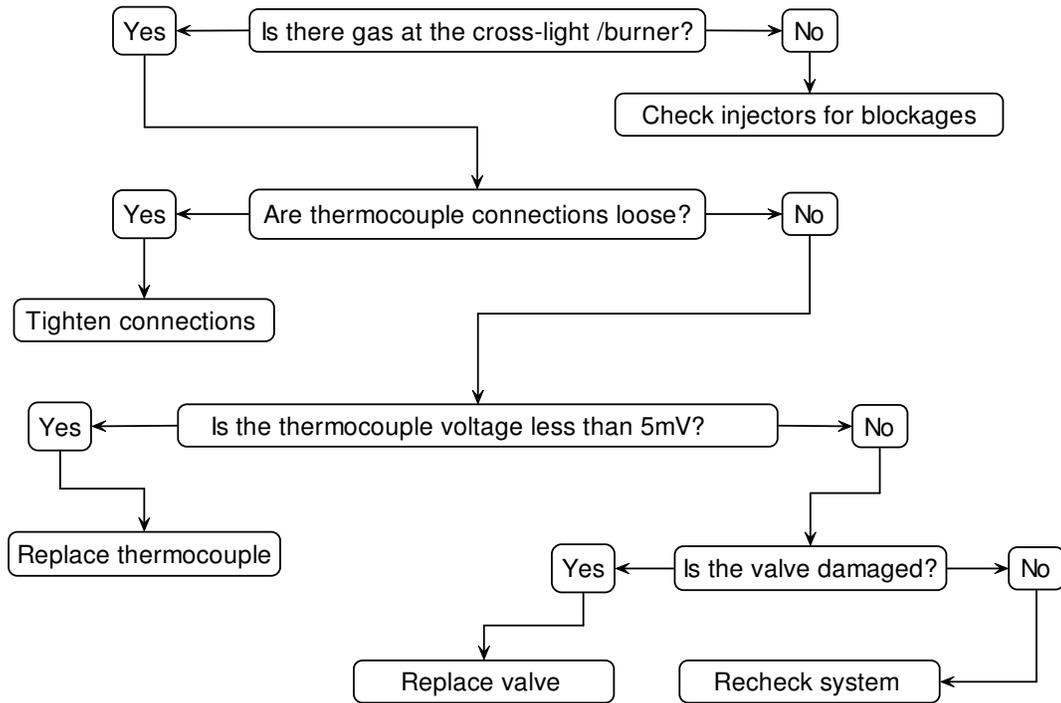
- Follow instructions for cross-light injector change.
- Remove the cross-light assembly retaining screws.
- Withdraw the cross-light assembly.
- Fit the new assembly and re-assemble all parts
- Carry out gas soundness check.

SPARE PARTS LIST

Part number	Part description
BR05	Branding Plate
BU13	Burner
CO113	Copper Washer
CO87	Pressure Test Nipple
EA01	Grill Pan Assembly Complete
HA05	Grill Handle
HA06	Grill Handle Plastic Disc
HA17	Grill Handle Metal Disc
IS370	Manuals of Instruction
JE08	Butane / Propane Gas Bypass Injector
JE15	Natural Gas Burner Injector
JE67	Butane / Propane Gas Burner Injector
JE110	Natural Gas Cross-light Injector
JE111	Butane / Propane Gas Cross-light Injector
JE130	Natural Gas Bypass Injector
KN224	Control Knob
PI25	Cross-light Assembly
SH14	Shelf
SI13	Piezo Ignitor Wand
TC03	Right Hand Burner Thermocouple
TC04	Left Hand Burner Thermocouple
TC05	Thermocouple Lock Nut
TC06	Thermocouple Sleeve
TC24	Thermocouple Split Nut
VA19	Drain Valve
VA43	Main Gas Valve
WA08	Fibre Washer

FAULT FINDING

Cross-light or Burner/s will not light or stay lit



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 our authorised service agents carry out routine cleaning. 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.

