



## User Instructions

### Electric Convection Oven ECO8 and ECO9

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

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

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

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

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

\_\_\_\_\_

Dear Customer

Thank you for purchasing this **Lincat** product.

With correct use and careful maintenance as described in these instructions, your **Lincat** product will give years of trouble free use.

We produce over 450 different items of catering equipment and our range is constantly being extended and improved. Find out more about **Lincat** products from your local distributor or direct from us.

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## SAFETY INFORMATION

**To prevent injury to yourself or your staff, and to avoid damaging the product, please read and follow the safety precautions below before setting up and using the unit:**

- Remove all plastic coatings and clean the unit before use.
- Ensure that the electrical supply cable is not damaged. If it is, it must be replaced by Lincat Ltd or by qualified personnel.
- Always disconnect the unit from the electricity supply before servicing.
- The unit must be earthed.
- Do not try to modify this unit.
- Never clean the unit with a water jet.
- Inform staff that the surfaces and base will become hot.
- Do not lean over the oven door when opening.
- Keep these instructions in a safe place for future reference.

## DELIVERY CHECKLIST

If an item is missing please contact your dealer.

### ECO8

- Electric convection oven (with electrical supply cable and 13 amp plug)
- 3 x wire shelves
- Plastic water connection hose
- User instructions
- Guarantee card

### ECO9

- Electric convection oven
- 4 x wire shelves
- Plastic water connection hose
- User instructions
- Guarantee card

## TECHNICAL SPECIFICATION

Model		ECO8	ECO9
Width	mm	790	765
Depth	mm	700	810
Height	mm	570	650
Power Rating	kW	3.0	7.5
Net weight net	kg	68	75

## ACCESSORIES

<b>Floor stand</b>	ECO8/FS ECO9/FS	Floor stands with 12 runners for storage of 1/1GN containers and cooling of baked products
<b>Low level floor stand</b>	ECO8/LFS, ECO9/LFS	Low level floor stands with 4 runners for GN containers
<b>Stacking kit</b>	ECO8/SK ECO9/SK	Stacking kits required for safe stacking of one unit on top of another <b>Important: For stability, a matching low level floor stand ECO8/LFS or ECO9/LFS must also be used</b>

## INSTALLATION

- Install the unit on a heat-resistant work surface.
- This appliance should have at least 100mm clearance at the back , as it has a rear facing flue to enable two appliances to be stacked using our optional stacking kit. Where it is to be positioned in close proximity to walls, partitions, kitchen furniture, decorative finishes, etc., it is recommended that they be made of non-combustible material, or if not, be clad with a suitable non-combustible heat insulating material, and that the closest attention be paid to fire prevention regulations.
- Make sure that the surface is firm and level.
- Inform all users that the surfaces and base will become hot
- For safety regulations the plug or means of disconnection must always be accessible

### ***Connecting to the electricity supply***

#### **ECO8**

The unit must be earthed

Check that the voltage of your electricity supply corresponds to the voltage shown on the serial plate

The product is supplied with a 13 amp plug. If replacing the plug, connect the terminals as follows:

- |                         |         |   |
|-------------------------|---------|---|
| – Green and yellow wire | Earth   | E |
| – Blue wire             | Neutral | N |
| – Brown wire            | Live    | L |

#### **ECO9**

The unit must be earthed

Check that the voltage of your electricity supply corresponds to the voltage shown on the serial plate

This unit must be connected to the supply by a qualified electrician in accordance with Health and Safety at Work Acts and other relevant regulations, standards and codes of practice

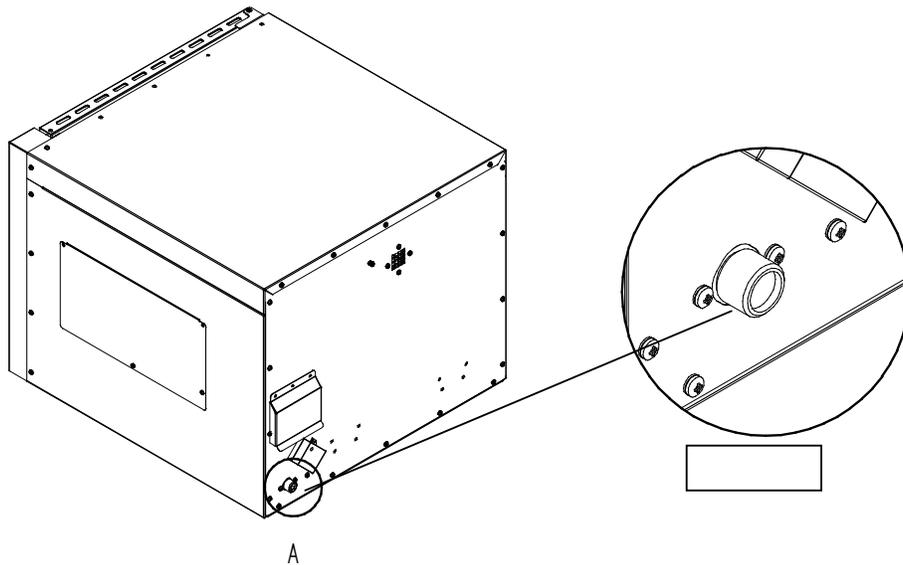
A means of disconnecting from the supply must be provided with at least 3mm contact separation in all poles

## ***Connecting to the water supply***

The water supply pressure must be from 0.2-10 bar

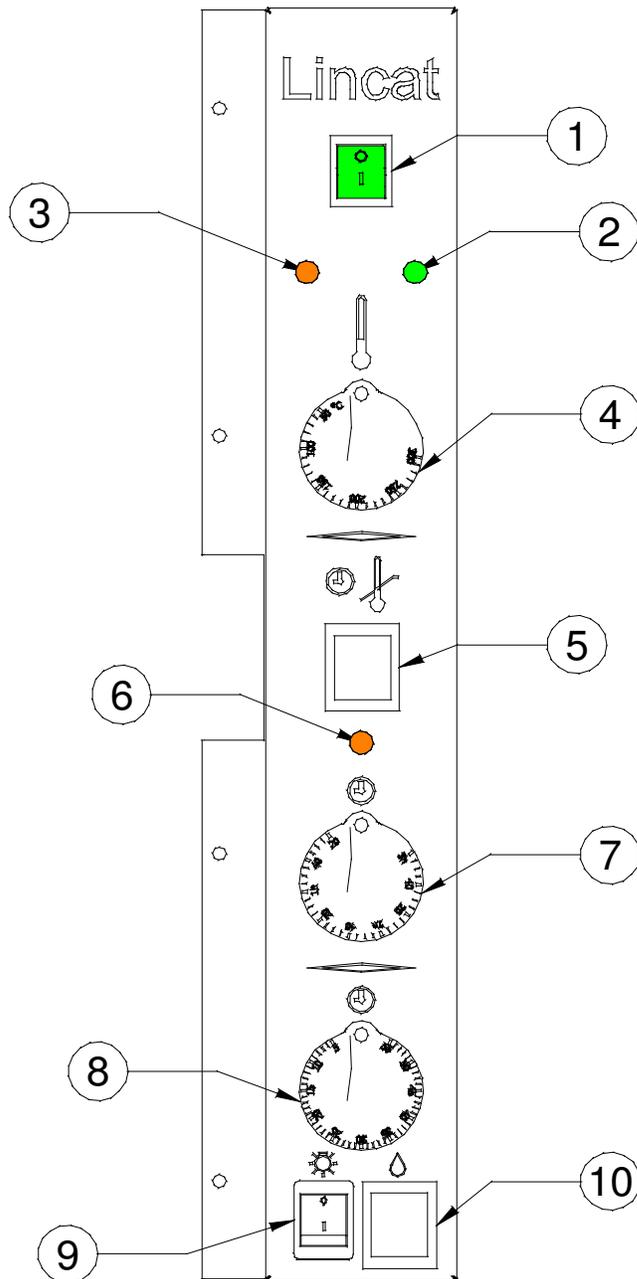
Screw one end of the white plastic feed hose to valve (A) on the back of the oven and the other end to your water supply tap.

*Figure 1: Water Supply Valve*



# OPERATION

Figure 2: ECO8 / ECO9 Oven Controls



- 1 ON / OFF switch
- 2 Power supply indicator
- 3 Oven temperature indicator
- 4 Temperature control knob
- 5 Cook and hold switch
- 6 Cook and hold indicator
- 7 Cook and hold timer
- 8 60-minute timer
- 9 Interior light switch
- 10 Water injection switch

## ***Cooking***

- 1 Connect the unit to the electricity supply. The green indicator (2) lights up when there is power to the unit.
- 2 Make sure the oven door is shut.
- 3 Turn the mains switch (1) on: the switch lights up.
- 4 Turn the control knob (4) to the required temperature.
- 5 The amber indicator (3) will go out when the oven has reached the required temperature.

## ***Cook and hold function***

- 1 Switch the cook and hold switch (5) to ON. The cook and hold indicator (6) lights up.
- 2 Set the cook and hold timer (7) to the required cooking time. After the time set has elapsed the oven cools gradually to approximately 80°C.
- 3 The temperature is maintained at approximately 80°C until the oven is turned off.

## ***Interior lights***

Press the light switch (9) to turn the lights on and off

## ***Water injection***

The water injection switch (10) sprays water into the oven cavity to create steam.

## ***60-minute timer***

Turn the knob (8) to the required time. A bell sounds when the time has elapsed.

## CLEANING

**Important: Take care not to damage the thermostat bulbs inside the oven when cleaning.**

- Clean the unit regularly to maintain efficient performance and hygiene.
- Disconnect the unit from the electricity supply and allow to cool before starting to clean
- Use a mild detergent in hot water and a soft cloth.
- Do not allow excess water to run into the unit.
- Do not use abrasive creams or scourers.
- Burnt-on food may be removed using Carb'n'off or similar cleaner

## MAINTENANCE

The parts listed below can be replaced by the user. No other regular maintenance is required.

For replacement of parts in the Spare Parts List please contact your dealer.

<b>Door inner glass</b>	<ol style="list-style-type: none"><li>1 Slide the glass up and out of the lower clamps</li><li>2 Slide down to remove it from the top clamps</li><li>3 Slide the new glass first into the lower clamps</li><li>4 Clip the glass into the top clamps</li></ol>
<b>Light bulb</b>	<ol style="list-style-type: none"><li>1 Carefully remove the glass cover using a flat-bladed screwdriver</li><li>2 Unscrew the bulb</li><li>3 Screw in new bulb and replace cover</li></ol>
<b>Shelf racks</b>	<ol style="list-style-type: none"><li>1 Swivel shelf locking tabs to allow the shelf to rise upwards.</li><li>2 Lift the shelf rack upwards to free from lower retaining pins</li><li>3 Slide the rack forwards to remove from oven</li><li>4 To refit, slide rack into oven and fit onto upper retaining pins</li><li>5 Fit over the lower retaining pins</li><li>6 Lock in place by swivelling locking tabs up.</li></ol>

## SPARE PARTS

Description	Part No	ECO8	ECO9
Hinge bush	BU81	2	2
Adjustable foot	FE10	4	4
60-minute timer knob	KN247	1	1
180-minute timer knob	KN248	1	1
Thermostat knob	KN249	1	1
Slimline light assembly	LA14	2	2
Green indicator	NE42	1	1
Amber indicator	NE43	2	2
Inlet connection hose	PI12	1	1
1/1 GN wire shelf	SH106	3	4
Solenoid valve & hose assembly	SO1	1	1
Rocker switch	SW23	1	1
Plunger micro switch	SW32	1	1
Change over switch	SW34	1	1
Momentary switch	SW35	1	1
Switch black/green	SW66	1	1
Thermostat, 330° C	TH12	2	2
180 minute timer	TI34	1	1
60 minute timer	TI37	1	1
Door handle ball end	KN246	1	1
Element 3KW ECO8	EL236	2	
Hot air fan, ECO8	FA106	2	
Inner glass	GL205	1	
Power cable, plug & lead	PL202	1	
Door seal	SE76	1	
Contacto	CO112		2
Side element, ECO9	EL141		2
Base element, ECO9	EL190		1
Fan blade	FA102		2
Hot air fan, ECO9	FA12		2
Inner door glass	GL503		1
Cooling fan	S/R0079		1
Door seal	SE05		1
Terminal block small	TE10		1
Terminal block, 3 phase	TE45		1
Safety thermostat, 365° C	TH63		1

## SERVICE INFORMATION

For help with the installation, maintenance and use of your **Lincat** equipment, please contact our service department:

**☎ UK: 01522 875520**

All service work, other than routine cleaning should be carried out by one of our authorised service agents. We cannot accept responsibility for work carried out by other persons.

To ensure your service enquiry is handled as efficiently as possible, please tell us:

- Brief details of the problem
  - Product code
  - Type number
  - Serial number
- } From serial plate

Lincat reserve the right to carry out any work under warranty during normal working hours, ie Monday to Friday, 08:30 a.m. – 17:00 p.m.

## GUARANTEE

This unit carries a comprehensive UK twelve-month warranty. The guarantee is in addition to, and does not diminish your statutory or legal rights.

The guarantee does not cover:

- Accidental damage, misuse or use not in accordance with the instructions in these instructions
- Consumable items
- Damage due to incorrect installation, modification or unauthorised service work
- The manufacturer disclaims any liability for incidental, or consequential damages

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