



User, Installation and Servicing Instructions

Opus 700 Gas Solid Top Oven Range OG7005

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.



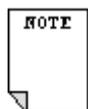
WARNING!

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.

CONTENTS

<i>Contents</i>	<i>Page</i>
Customer Information.....	2
Warnings and Precautions.....	3
Technical Data.....	4
Commissioning.....	5
Check List of Enclosures.....	5
Installation.....	6
Conversion of Gas Types.....	7-10
User.....	11
Servicing	12
Component Replacement	12-13
Spare Parts List.....	14
Fault Finding.....	15
Service information.....	16
Guarantee.....	16

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	OG7005
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Dimensions

Overall height (mm)	950
Width (mm)	600
Depth (mm)	760
Weight (kg)	113
Hob cooking surface w x d (mm)	900 x 600
Usable oven capacity w x d x h (mm)	710 x 540 x 400
Oven shelf size (mm)	710 x 540

Heat Input

Total heat input Natural(Gross)	18.0 kW
Total heat input Propane(Gross)	17.5 kW
Oven rating Natural(Gross)	9.5 kW
Oven rating Propane(Gross)	7.0 kW
Hob rating Natural(Gross)	8.5 kW
Hob rating Propane (Gross)	8.5 kW

Connection and Operating Pressures

Gas inlet connection	½" BSPT Male (when nipple is fitted)
Supply Pressure - Natural	20mbar
Operating Pressure - Natural	17mbar
Supply Pressure - Propane	37mbar
Operating Pressure - Propane	27 mbar

Gas Consumption

Total gas rate – Natural	1.72 m ³ h ⁻¹
Total gas rate – Propane	1.25 kg h ⁻¹
Hob burner gas rate - Natural	0.81 m ³ h ⁻¹
Hob burner gas rate - Propane	0.61 kg h ⁻¹
Oven burner gas rate - Natural	0.91 m ³ h ⁻¹
Oven burner gas rate - Propane	0.64 kg h ⁻¹

Oven temperature range	≈140 – 260 °C
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COMMISSIONING

PREPARATION

Remove all packaging and protective coatings prior to installation.
Check that the burner caps have been fitted correctly to the burner body.

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	OG7005	Tick
Warranty Card	1	
Pressure Governor	1	
Bulls Eye Iron	1	
Connection Nipple (1/2" BSP)	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'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 1/2" nipple (supplied) is to be fitted to the inlet connection. When the nipple is fitted the pressure regulator (supplied) is to be fitted to the nipple ensuring flow through the regulator is in the correct direction as denoted on the base of the regulator. All joints made must be leak free.

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

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 all the burners with the oven thermostat set to maximum.
- Adjust the pressure at the governor. See table below.

LOCKING OF WHEELS

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

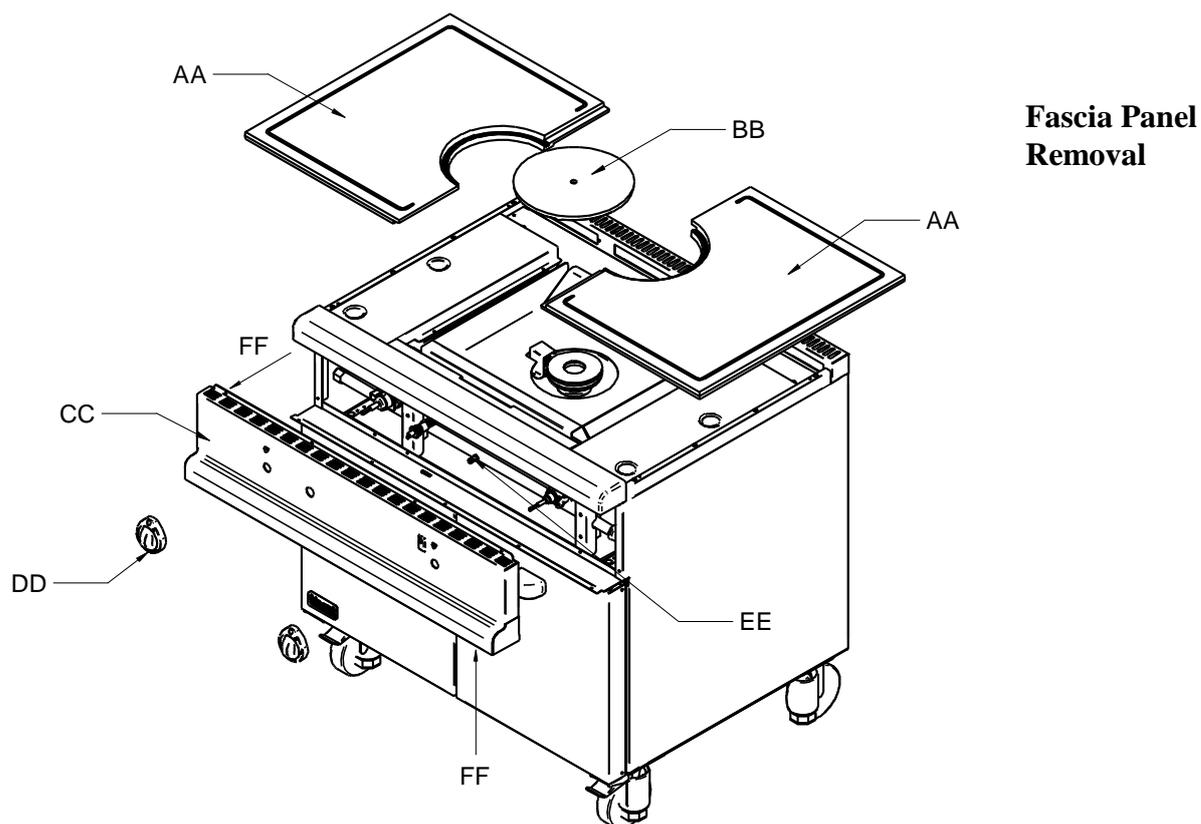


Locks should only be released for the intention of moving the appliance for cleaning purposes and or routine servicing of the appliance.

CONVERSION OF GAS TYPES

Conversion of Gas Type – Injector Changes

Model	Gas	Inlet Pressure	Injector	Ø	Mark	Part No.	Regulated
OG7005	G20	20 mbar	GG	2.2	220	JE103 x 1	17.0 mbar all burners on full
			C	1.3	130	JE127 x 1	
			Z	0.41	41	JE105 x 1	
			YY	2.50	860	JE64 x 1	
			F	0.80	80	JE122 x 1	
	G31	37 mbar	GG	1.55	155	JE104 x 1	27.0 mbar all burners on full
			C	0.80	80	JE120 x 1	
			Z	0.24	24	JE106 x 1	
			YY	1.70	360	JE71 x 1	
			F	0.6	60	JE123 x 1	
			TT	0.25	25	JE55 x 1	



Fascia Panel Removal

- Remove the hot plates AA and the bulls eye BB. Remove the fascia panel securing screws FF located along the front edge of the hob top.
- Remove the control knobs DD.
- Remove the lower fascia panel screws FF from the underside of the panel. Access is gained by opening both oven doors.



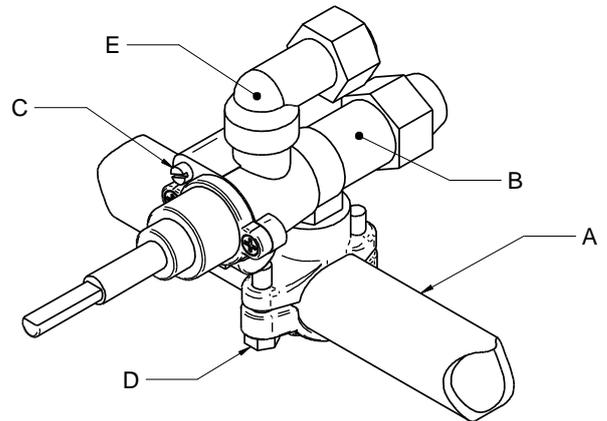
Care should be taken when removing the fascia panel as the oven ignitor lead will be attached to the ignitor. Carefully remove the lead from the ignitor and temporarily tie to the manifold rail.

- The test nipple EE is situated on the main manifold rail as detailed.

Hob Valve Bypass Injectors

- Remove the fascia panel as detailed on page 7.
- Remove the bypass injector C from the hob burner control valve B.
- Replace the bypass injector applicable to the required gas type. Screw fully home but do not over tighten.

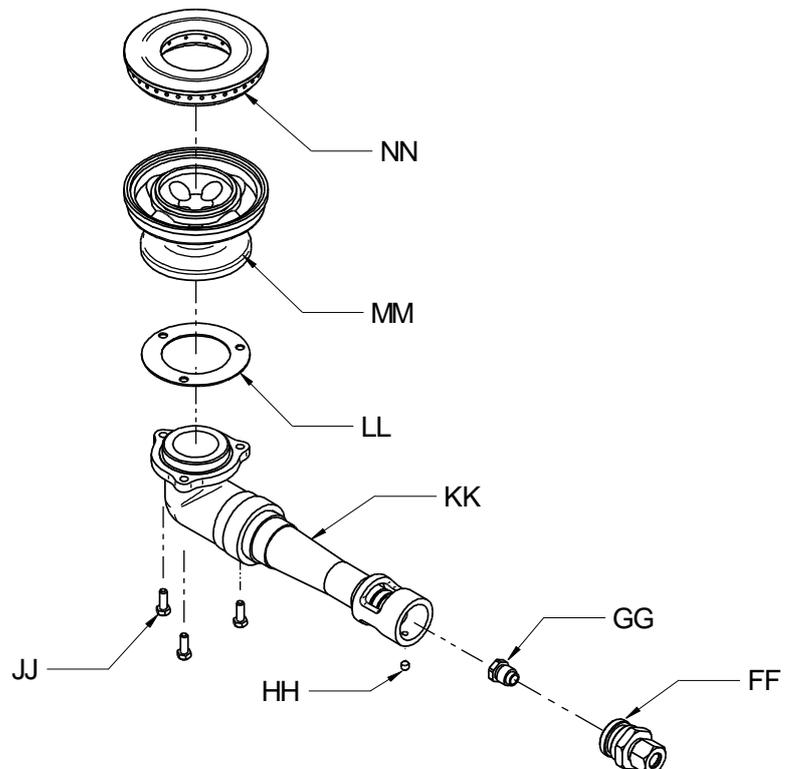
Hob Tap Components	
Part	Description
A	Manifold
B	Gas tap
C	Bypass injector
D	Clamp screw
E	Elbow



Hob Burner Injectors

- Remove the fascia panel as detailed on page 7.
- Loosen the grub screw AA at the venturi inlet to release the injector housing BB.
- Draw the flexible hose and injector housing to the front of the appliance.
- Replace the hob burner injector CC applicable to the required gas type.
- Fit and secure the injector housing to the venturi.
- Repeat the procedure for remaining hob burners.

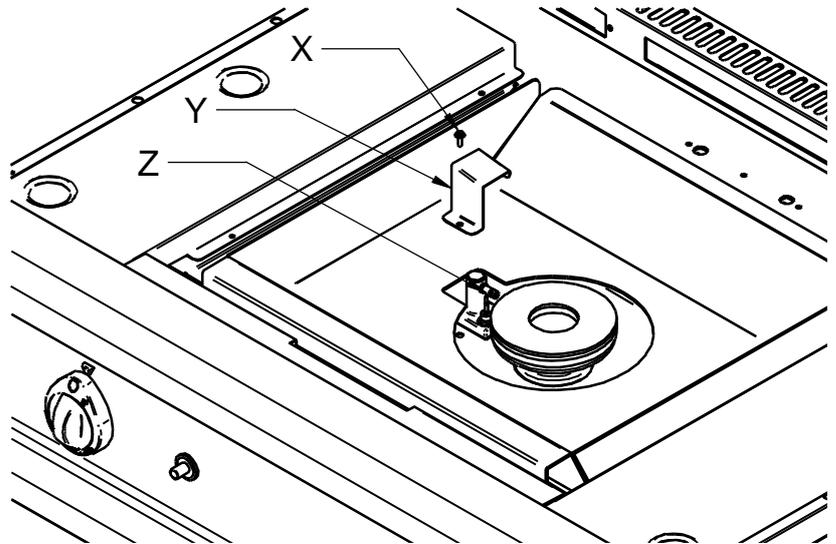
Hob Burner Components	
Part	Description
FF	Injector housing
GG	Injector
HH	Grub screw
JJ	Retaining screws
KK	Venturi assembly
LL	Gasket
MM	Burner body
NN	Burner cap



Hob Pilot Injector

- Remove hot plates and bull's eye for access.
- Loosen and remove the pilot cover fixing screw.
- Replace the hob burner injector X applicable to the required gas type.

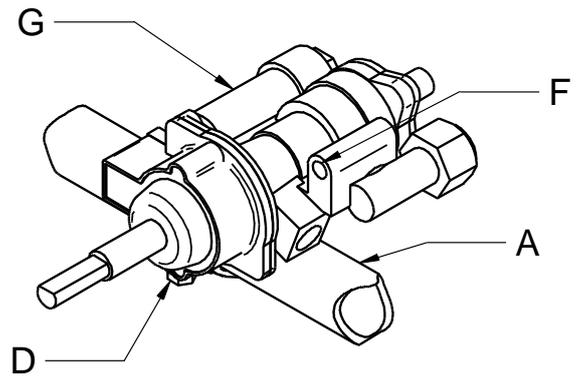
Hob Pilot Components	
Part	Description
X	Fixing screw
Y	Pilot cover
Z	Pilot injector



Oven Thermostat Bypass Injector

- Remove the fascia panel as detailed on page 7.
- Remove the bypass injector F from the oven thermostat valve G.
- Replace the bypass injectors applicable to the required gas type. Screw fully home but do not over tighten.
- Re-Fit the ignitor lead, fascia panel and control knobs.

Oven Thermostat Components	
Part	Description
A	Manifold
D	Clamp screw
G	Thermostat
F	Bypass injector



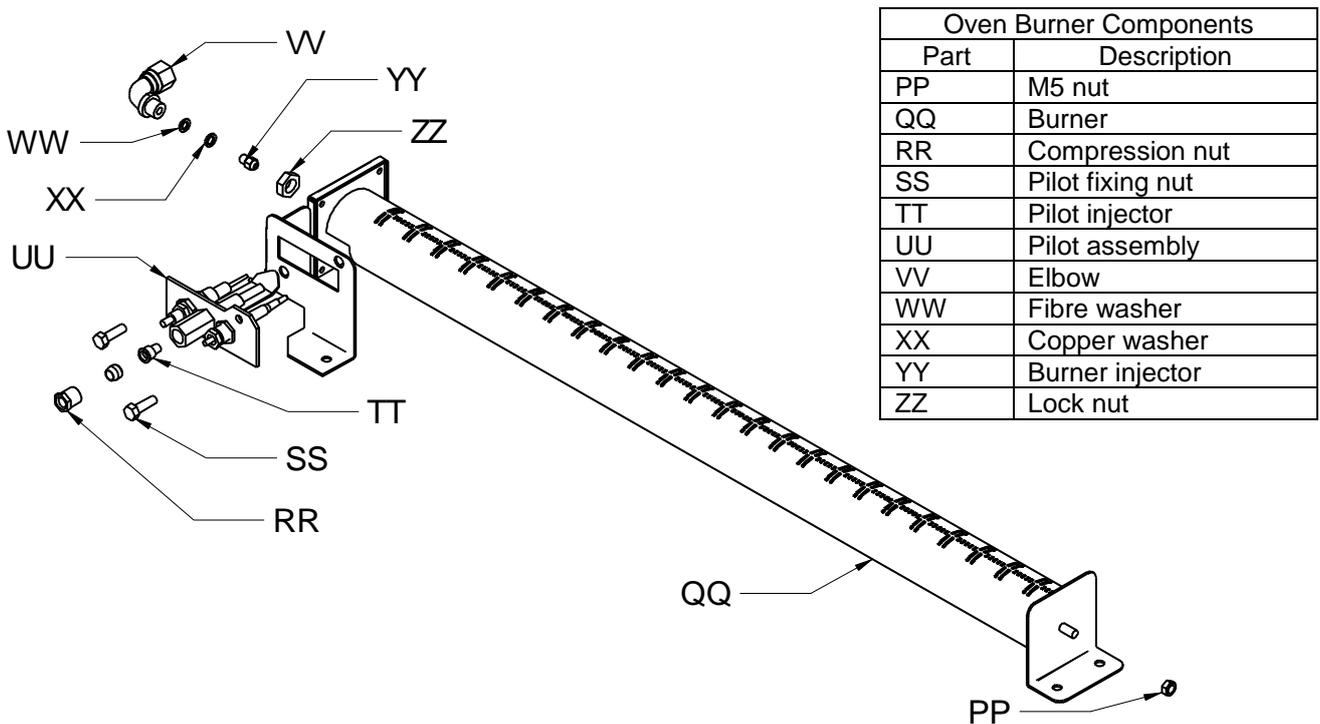
Oven Burner and Pilot Injectors

Pilot Injector

- Remove the oven base tray and shelves.
- Loosen the pilot pipe-retaining nut RR and withdraw the pipe free from the pilot housing.
- Remove the pilot injector TT from the housing.
- Replace the pilot injector applicable to the required gas type.
- Re-fit the pilot pipe and secure the retaining nut.

Oven Burner injector

- Remove the nut PP at the rear of the oven burner.
- Remove the burner support bracket screw beneath the elbow.
- Remove the pilot bracket screws SS and withdraw the pilot assembly clear of the burner QQ.
- Rotate the burner body QQ to gain access to the injector YY.
- Remove the injector, fibre washer WW and copper washer XX.
- Replace the injector applicable to the required gas type including the new washers supplied.
- Re-fit all components in reverse order.



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. All users should know how to clean burner caps and to correctly locate the burner cap on the burner body.

LIGHTING SEQUENCE – HOB BURNER AND OVEN BURNER

- Open the main gas cock.
- Remove the bull's eye plate for the hob and for the oven open the doors.
- Push in the relevant control knob then rotate anti-clockwise to the spark position to allow gas through to the pilot. Manually light the hob pilot using a taper or piezo ignitor wand. For the oven pilot depress the piezo ignitor repeatedly on the fascia panel until a flame is established.
- On establishing a flame at the pilot, keep the knob depressed for approximately 15 seconds then release. The pilot should remain lit.
- Rotate to desired temperature setting to ignite the gas at the main burner.

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.

SOLID TOP PREPARATION

- Clean the protective coating from the solid top surfaces with a mild detergent.
- Light the hob burner to dry the surface then spread approximately 2kg of household salt evenly over the surface.
- Run the unit on full for around 20 minutes until the salt discolours.
- Turn off the burners, allow the solid top to cool and remove and discard the salt.
- The solid top is now ready for use.

Note: The minimum temperature of the hottest point of the solid top (*around the edge of the bull's eye*) is approximately 390⁰ C.

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.



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 7 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.

COMPONENT REPLACEMENT

Hob Pilot Thermocouple

- Remove the control knobs, fascia panel, hot plates and bull's eye.
- Remove the thermocouple lock nut at the pilot base.
- Remove nut thermocouple nut from valve body B.
- Withdraw the thermocouple.
- Fit the new thermocouple and re-assemble in the reverse order.

Oven Thermocouple

- Remove the control knobs and fascia panel.
- Remove the thermocouple nut from the thermostat body G.
- Remove the thermocouple lock nut from the pilot assembly and withdraw the thermocouple from the bracket.



- Tape the new thermocouple to the old thermocouple. Withdraw the old thermocouple whilst feeding through the new thermocouple.
- Re-assemble in the reverse order.

Control Valve and Oven Thermostat

- Remove the control knobs and fascia panel.
- Remove the nut from the gas output at the valve or thermostat.
- Remove the nut from the pilot output at the thermostat.
- Remove the thermocouple nut from the valve or thermostat.
- Remove clamp screws D from the valve or thermostat.
- Free the thermostat bulb from the oven bracket and feed through the oven liner.
- Free the valve or thermostat from the manifold A.
- Fit the new valve or thermostat and re-assemble reverse order.
- Perform gas soundness test of circuit prior to operation of appliance.

Hob Burner

- Remove the control knobs and fascia panel.
- Remove the hot paltes and bull's eye.
- Remove the burner cap NN
- Remove the burner body retaining screws JJ from the underside of the hob top.
- Fit the new burner body and re-assemble parts.

Oven Burner

- Remove the nut PP at the rear of the oven burner.
- Remove the burner support bracket screw beneath the elbow.
- Remove the pilot bracket screws SS and withdraw the pilot assembly clear of the burner QQ
- Remove the nut at the burner gas inlet elbow VV.
- Withdraw the burner.
- Remove the elbow from the burner.
- Fit the elbow to the new burner.
- Re-assemble in the reverse order.
- Perform gas soundness test of circuit prior to operation of appliance.

Oven Ignitor Electrode

- Remove the ignitor lead at the ignitor.
- Remove the ignitor retaining nut from at the pilot assembly.
- Replace the ignitor.
- Check that the ignitor is replaced correctly and ignites the pilot flame upon operation.

Piezo Ignitor

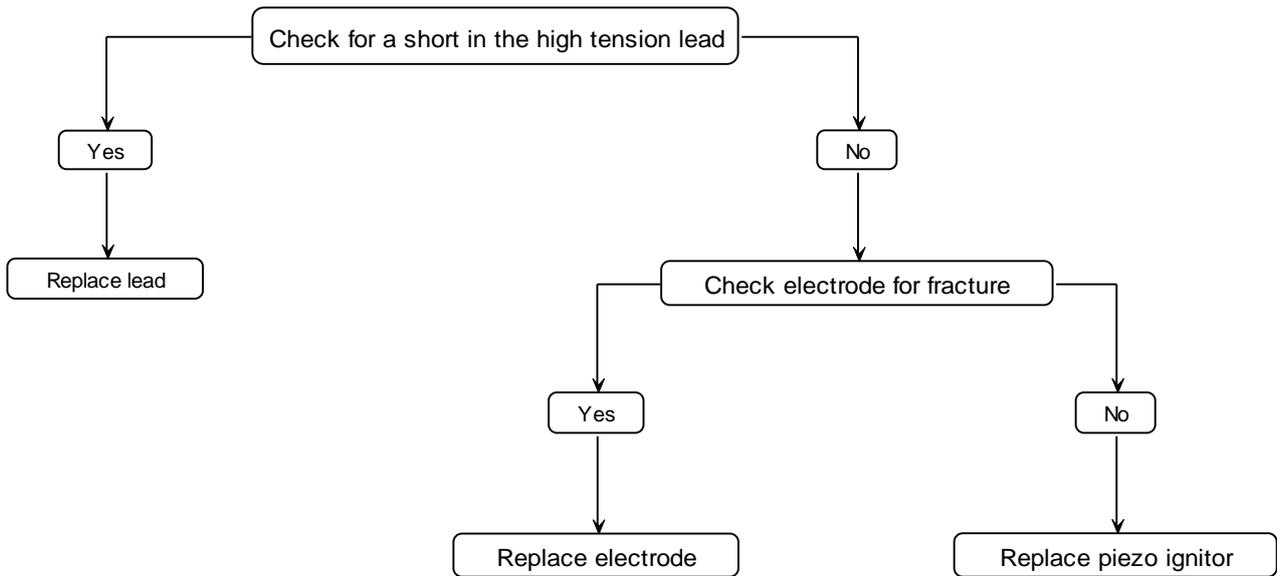
- Remove facia panel
- Disconnect the ignitor and ignitor earth leads.
- Remove the retaining nut and withdraw from unit.
- Replace and fit in reverse order.

SPARE PARTS LIST

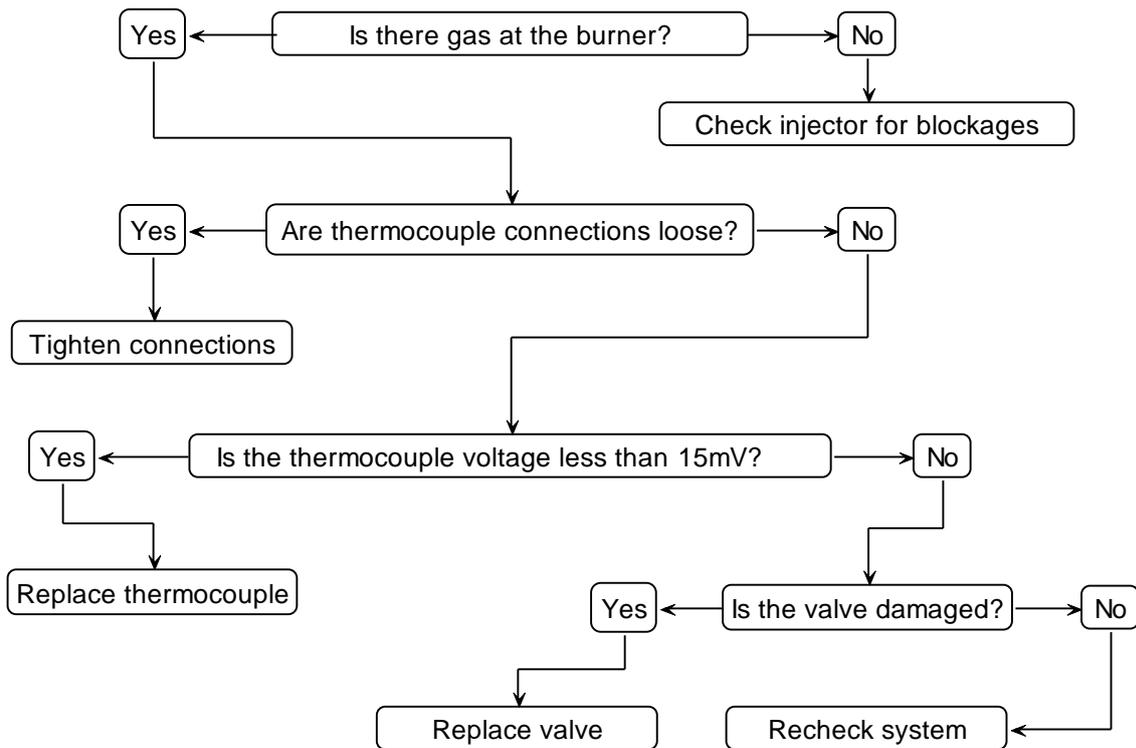
Part number	Part description
BE21	Bulls eye
BU55	Door bush (large)
BU68	Oven burner
BU72	Door bush (small)
BU83	Hob burner assembly
CA123	Breaked castor
CA135	Free running castor
CO113	Copper washer
CP04	Cast hot plate
DO73	Door catch assembly
IG17	Ignitor & lead (oven pilot)
IG35	Piezo ignitor
IG37	Ignitor lead (fascia earth)
IR01	Bulls eye iron
JE55	Oven pilot injector propane 0.25mm
JE64	Oven burner injector natural 2.5mm
JE66	Oven pilot injector natural 0.4mm
JE71	Oven natural propane 1.7mm
JE103	Hob burner injector natrual gas 2.2mm
JE104	Hob burner injector propane gas 1.55mm
JE105	Hob pilot natural 0.41mm
JE106	Hob pilot propane 0.24mm
JE120	Hob valve bypass propane 0.8mm
JE122	Oven thermostat bypass natural 0.8mm
JE123	Oven thermostat bypass propane 0.6mm
JE127	Hob valve bypass natural 1.3mm
KN230	Oven control knob
KN234	Hob control knob
PG10	Pressure regulator
PI30	Oven pilot assembly
PI48	Hob thermocouple
PI54	Hob pilot assembly
SH75	Shelf
SI13	Ignitor wand
TC23	Oven thermocouple
TH64	Oven thermostat
VA46	Hob valve
WA08	Fibre washer

FAULT FINDING

- Piezo oven ignitor not sparking.



- 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 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.