



User and Installation and Instructions

Opus 700 Electric Griddles

OE7205, OE7206, OE7209

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

Date Purchased: _____

Model Number: _____

Serial Number: _____

Dealer: _____

OPUS 700

Please read the following carefully before using this appliance.

Warnings and Precautions

Please ensure that all commissioning checks and initial start-up procedures have taken place.

This manual should be kept in a safe and accessible place for future reference.

This appliance is designed for professional use and must only be operated by qualified personnel.

Please ensure that the appliance is serviced regularly by a competent catering equipment engineer.

- **Health and Safety at Work Acts**
- **IEE regulations**
- **BS Codes of Practice**
- **Local and National Building Regulations**
- **Fire Precautions Act 1971**
- **EN 60335-1 1994., EN 60335-2-36 2000.**
-

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

- **All equipment must be earth to prevent shocks**
- **Disconnect the unit from the electricity supply before servicing or undertaking any electrical maintenance.**
- **Parts of this unit may become hot in normal use; suitable precautions must be taken to avoid accidental contact.**
- **A means of disconnection must be incorporated in the fixed wiring having a contact separation of at least 3.0mm in all poles.**

- **Supply cords shall be oil-resistant, sheathed flexible cable not lighter than ordinary polychloroprene or equivalent synthetic elastomer-sheathed cord (code designation 60245 IEC 57)**

- **Connection of the electrical supply cable is made at the rear of the unit. Remove the protective cover using a small flat bladed screwdriver where indicated on the terminal housing cover and fit a suitable cable into the strain relief and then to the inlet terminal block. The unit is supplied for connection to a three-phase supply. Secure the earth to the indicated earth stud.**

SECTION 1 - TECHNICAL DATA

Description	700 Griddle Plate
Product Code	OE7205
Height to hob (mm)	310
Width (mm)	700

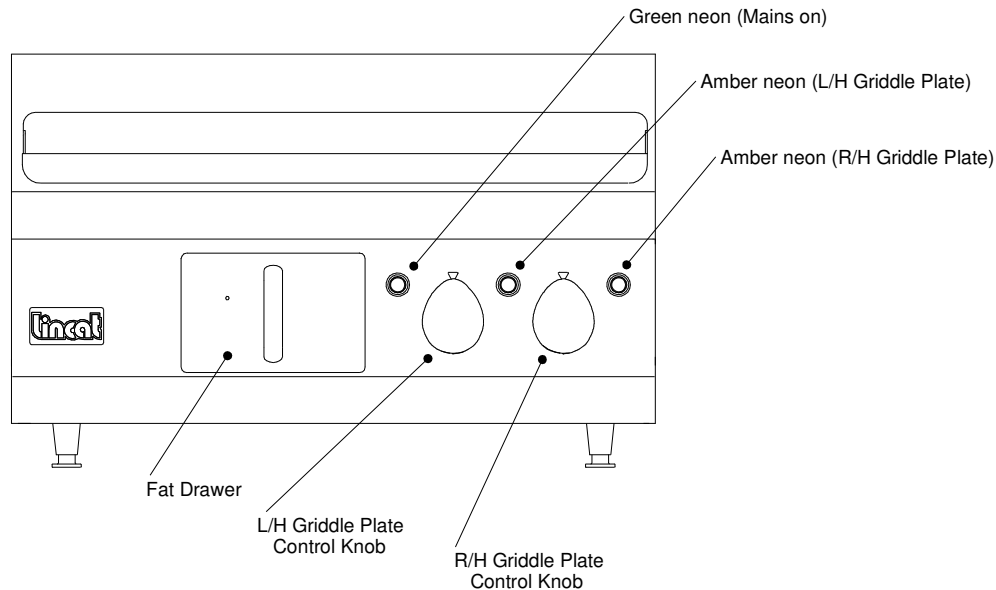
Depth, excluding handles (mm)	737
Legs adjustable within range (mm)	55-80mm
Weight (Kg)	73.6 Kg
Griddle Cooking Surface – W x D (mm)	618 x 548
Griddle Rating - per control	4.0 kW
Electricity supply requirements 3N~ (three phase supply)	3N~ and earth (4.0 kW) (4.0 kW) (0.0 kW)
Voltage 3N~	400 V L1 – 17.4 L2 – 17.4
Amps 3N~	L3 -
Total Amps	34.8A
Total Power rating	8 kW

Note: The OE7205 can be installed on a suitable single-phase supply by linking L1 & L2

Description	900 Griddle Plate
Product Code	OE7206 / OE7209
Height to hob (mm)	310
Width (mm)	900
Depth, excluding handles (mm)	737
Legs adjustable within range (mm)	55-80mm
Weight (Kg)	95.0 Kg
Griddle Cooking Surface – W x D (mm)	818 x 548
Griddle Rating - per control	4.0 kW
Electricity supply requirements 3N~ (three phase supply)	3N~ and earth (3.5 kW) (3.5 kW) (4.0 kW)
Voltage 3N~	400 V L1 – 15.2 L2 – 15.2
Amps 3N~	L3 – 17.4
Total Amps	47.8A
Total Power rating	11 kW

SECTION 2 – INSTALLATION

2.1 PREPARATION



Remove all packaging and protective coatings prior to installation.

2.2 SITING

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

For correct operation the griddle plate must be checked and adjusted for level during installation.

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

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

A clear space of at least 100mm must be left to the rear of the appliance to allow for servicing with a clear space of 600mm to the front to allow for safe operation. A minimum space of 100mm must be left between any side of the unit and any combustible surfaces or walls.

2.3 ELECTRICAL SUPPLY AND CONNECTION

Connection of the electrical supply cable is made at the rear of the unit. Lift the protective cover and fit a suitable cable into the strain relief and then to the inlet terminal block. The unit is supplied for connection to a three-phase supply.

2.4 COMMISSIONING

2.4.1 GRIDDLE CONTROLS

The cooking area of the griddle plate is separated into two heat zones, operated by the two control knobs. The left control knob is responsible for heat input to the left side of the griddle and the right knob has the right hand side.

On the OE7205 griddle, the heat zones are split 50% to the left side and 50% to the right side.

On the OE7206 and OE7209 griddle, the heat zones are split 60% on the left side and 40% to the right side.

2.4.2 OPERATION

Turn on the power supply at the isolating switch; the green neon will light indicating that mains power is on. Turn the thermostat control knobs to the required set point, and the associated amber neon will light indicating that the heating elements are energised.

When the griddle plate reaches the selected set point, its associated amber neon will go out.

2.4.3 SHUTTING DOWN THE APPLIANCE

To turn off the appliance, rotate all the knobs to the off position and switch off at the isolating socket.

WARNING: After operation, the appliance will remain hot for some time; care should be taken to avoid injury.

Ensure that the person responsible understands how to safely operate, clean and shutdown the appliance.

Note: This manual must be kept in a safe and accessible place for future reference.

SECTION 3 – USER INSTRUCTIONS

3.1 GRIDDLE PLATE PREPARATION

Before using the appliance for the first time, wipe off protective oil from the griddle plate and wash it down with a warm detergent solution and prepare the unit as follows:

OE7205, OE7206 and OE7209 fitted with carbon steel griddle plate.

1. Spread approximately 2kg of household salt evenly over the plate and turn the unit on.
2. Run the unit on full for around 30 minutes until the salt discolours.
3. Turn the unit off, allow the plate to cool and remove and discard the salt.
4. The plate is now ready for cooking.

3.2 OPERATION

The cooking area of the griddle plate is separated into two heat zones, operated by the two control knobs. The left control knob is responsible for heat input to the left side of the griddle and the right knob has the right hand side.

On the OE7205 griddle, the heat zones are split 50% to the left side and 50% to the right side.

On the OE7206 and OE7209 griddle, the heat zones are split 60% on the left side and 40% to the right side.

3.2.1 GRIDDLE CONTROLS

1. Turn on the power supply at the isolating switch and turn the thermostat control knobs to the required temperature setting.
2. The green neon will light indicating that mains power is on, and amber neons will light indicating that the heating elements are energised.
3. When the griddle plate reaches the selected temperature, its associated amber neon will go out.

Note: If the amber neon is not cycling this could indicate a fault condition, the unit should be switched off and a service engineer should be called to ascertain and rectify the fault.

3.2.2 SHUTTING DOWN THE APPLIANCE

To turn the appliance off completely, rotate the control knobs clockwise to the OFF position.

Warning: After operation, some parts of the appliance will remain hot for a period of time. Please take care to avoid accidental burns.

3.3 CLEANING

Ensure the unit is isolated from the mains supply before commencing cleaning.

3.3.1 GRIDDLE PLATE CLEANING

OE7205, OE7206 and OE7209 fitted with carbon steel griddle 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 should be protected with a light coat of cooking oil.

For heavy, stubborn deposits a de-greasing agent 'CARBON-OFF' is available from Lincat upon request.

Note: The fat collection drawer capacity is 1.5 litres.

3.3.2 GENERAL CLEANING

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

Empty the fat collection drawer and wash it clean before replacing into the griddle.

Do not use abrasive cleaners or any containing chlorine on stainless steel surfaces.

Do not use a water jet to clean the appliance.

This appliance should be serviced and maintained regularly, according to the service instructions. Before carrying out any maintenance on this appliance, isolate from the mains supply. See overleaf, "Service Information".

SECTION 4 – COMPONENT REPLACEMENT

4.1. NEON REPLACEMENT

1. Remove the screws securing the fascia panel to the base panel, hold the fascia panel at the bottom and rotate forward.
2. Protect the surrounding panel work with soft material and support the fascia panel against it. Access to the power neon is now possible. Remove the wires and unscrew the neon retaining collar at the rear of the fascia. Withdraw the neon from the front of the fascia.
3. Remove and replace wires correctly, marking with an indelible pen if necessary. Replacement is a reversal of the removal sequence. Being careful not to trap the wiring harness whilst replacing the fascia.

4.2. CONTACTOR REPLACEMENT

1. With the fascia panel removed position the replacement contactor above the existing contactor and proceed to transfer the wires one at a time referring to the wire diagram on page ??

4.3. ELEMENT REPLACEMENT

1. With the fascia panel removed, disconnect the wires from the element terminals and the earth tag.
2. Undo the two M10 nuts holding the element cartridge strap. Unscrew the M10 nuts to the bottom of the bolts so as to support the cartridge.
3. Remove the element from the cartridge and fit the replacement. Care must be taken to ensure the correct location of the element within the cartridge.
4. Push the element cartridge up into position using the strap then secure with the M10 nuts.

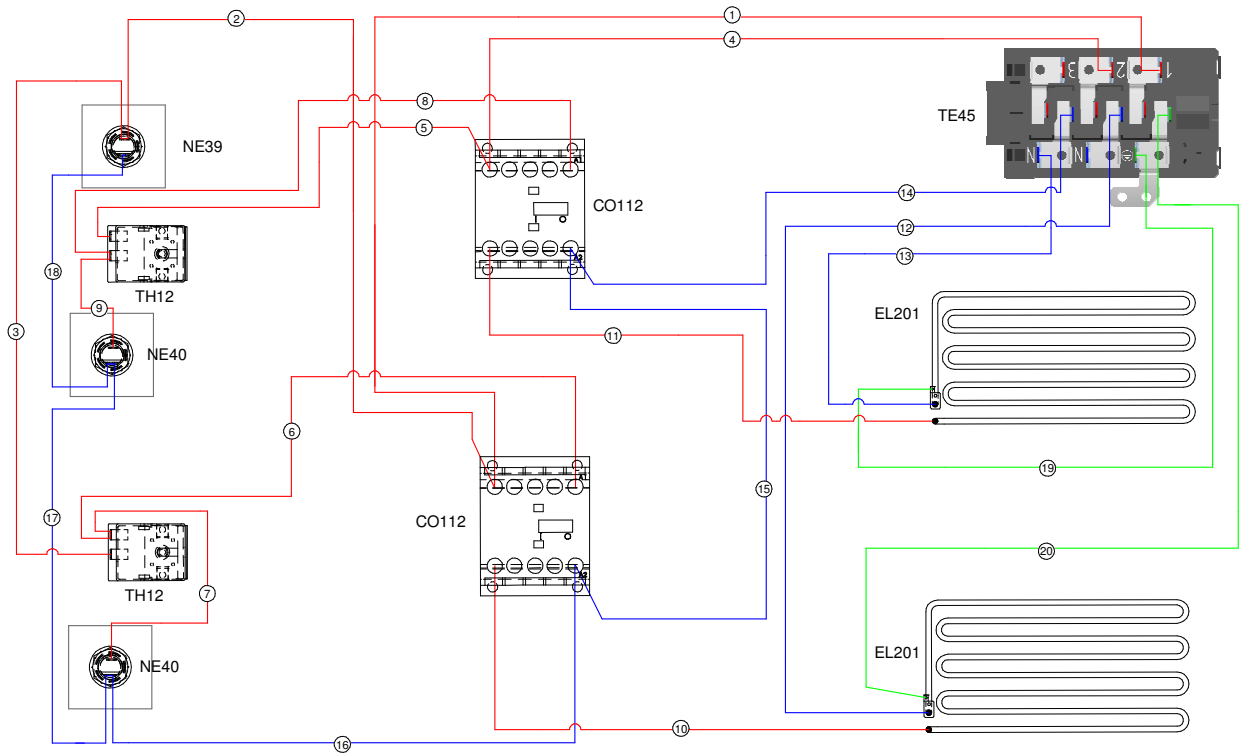
4.4. THERMOSTAT REPLACEMENT

1. With the fascia panel removed, disconnect the wires from the thermostat terminals.
2. Remove the control knob and unscrew the M4 screws, which hold the thermostat to the fascia panel.
3. Undo the two screws that hold the thermostat bulb bracket and withdraw from the element cartridge.
4. Withdraw the thermostat bulb from the bracket.
5. Fit the new thermostat by reversal of the above procedure ensuring that the bulb is pushed fully into the thermostat bulb bracket and the capillary is formed away from the bulb at a radius of 4mm.

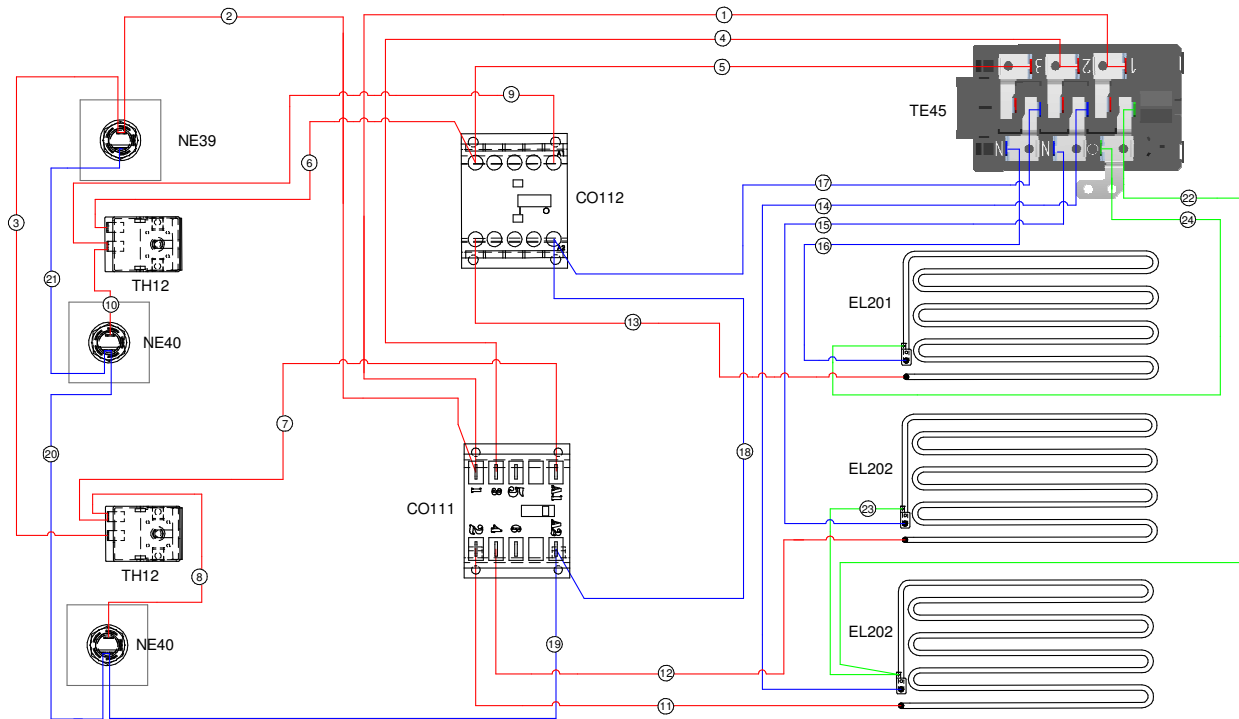
PART NUMBER	DESCRIPTION
DR56	Fat collection drawer
EL201	4Kw (OE7205) Element
EL201	4Kw (OE7206 & 9 R/H Bank) Element
EL202	3.5Kw (OE7206 & 9 L/H Bank) Element
HA78	Handle
KN229	Control knob
LE38	Adjustable leg
SC04	Scraper

Note: The model OE7205 has two EL201 elements
The model OE7206 has two EL202 (L/H Bank) and one EL201(R/H Bank).

OE7205 SCHEMATIC WIRING DIAGRAM (E198).



OE7206 & OE7209 SCHEMATIC WIRING DIAGRAM (E199).



SECTION 5 – ADDITIONAL INFORMATION

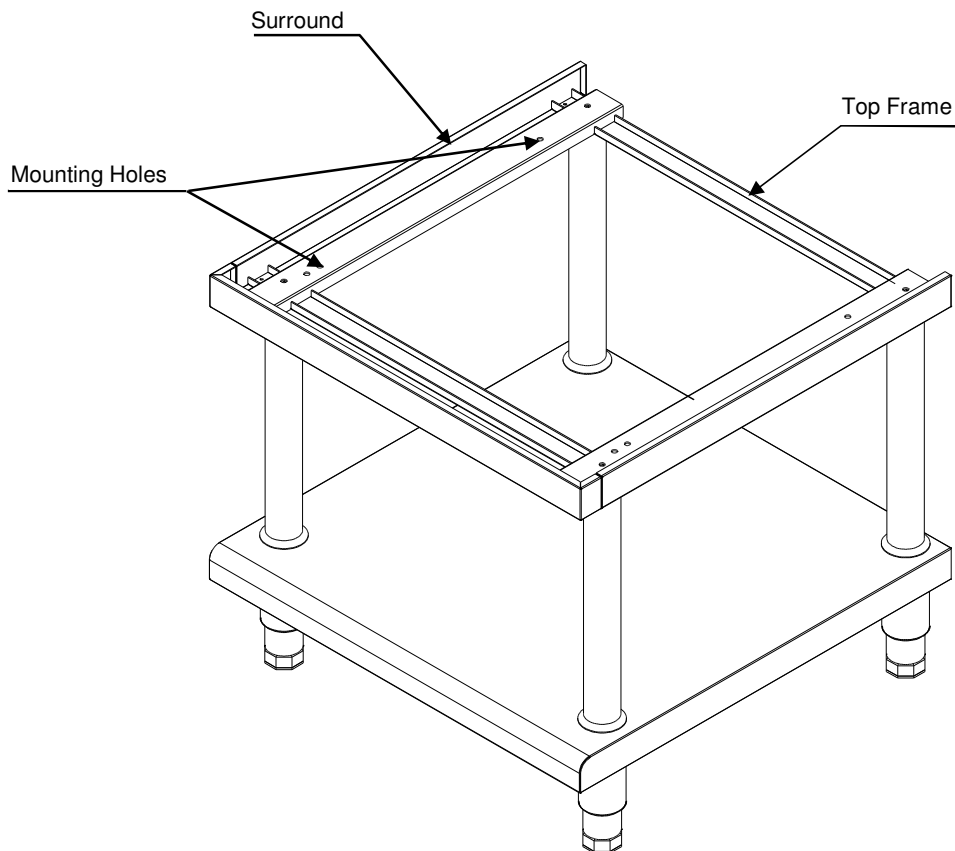
Griddle Floor Stand installation instructions

OA7905 - 700mm wide Floor Stand

OA7914 – 900mm wide Floor Stand

To fit the griddle to the above floor stand proceed as follows:

1. Remove feet from counter top unit.
2. Put 30mm packer on top frame side channels, taking care not to cover mounting holes and position unit on top.
3. Place the four spacer tubes over the mounting holes on top frame side channels.
4. Insert four M10 x 50mm long hex socket screws through the mounting holes in the top frame (from underside).
5. Align bolts with nuts in the unit base, from which the counter top feet were removed, remove packers and tighten screws until the unit pulls up on the tubes.



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

 **01522 875520**

AUTHORISED SERVICE AGENTS

We recommend that all servicing, other than routine cleaning, be 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 you require.

Lincat reserve the right to carry out any work under warranty 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:-

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