



User Instructions

Opus 700 Gas Salamander Grill
OG7301

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.

Please ensure that the installation engineer has instructed the user on how to light, safely operate and shutdown the appliance, and that the user has been made aware of the position and operation of the gas isolating cock for use in the event of an emergency.

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.

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.

Please ensure that a competent and registered catering equipment engineer services the appliance regularly.

Whilst in operation, parts of the appliance may become hot. Please take care to avoid accidental burns. The flue outlet must not be blocked and must be kept clear at all times. Parts, which have been protected, by the manufacturer or his agent must not be adjusted by the installer or user.

Preparation for Use

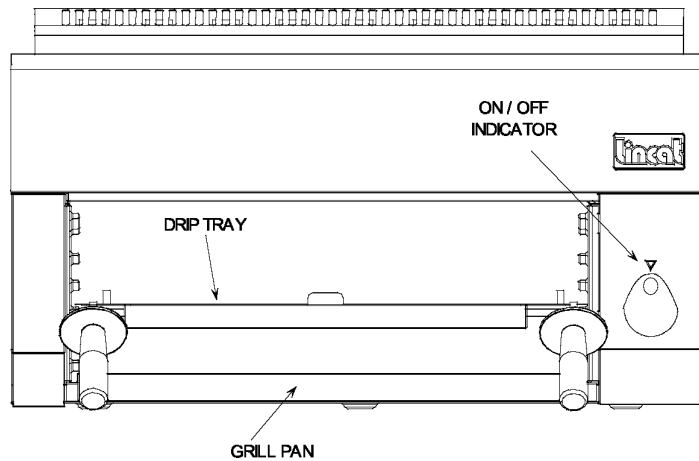


Figure 1

Ensure that drip tray is fitted to the front pegs of the grill shelf when using the branding plate. The grill pan must be fitted into the appliance at all times when the appliance is in use. All cooking surfaces will require cleaning.

Control Panel

The control knob is situated on the left hand side of the appliance. The control knob is marked with the OFF position denoted by the orange dot and has high and low flame markings. Operation of the control knob is by pressing and rotating anti-clockwise passing gas to the main burner from maximum to minimum. *See figure 1*

Lighting the Appliance

Please ensure that the gas isolation valve for the appliance is turned to the open position before attempting to light this unit.

1. Whilst set to the 'OFF' position: depress the control knob fully to allow gas through to the burner, hold in and turn anti-clockwise to the 'HIGH FLAME' position.
2. Place the tip of the piezo-ignitor wand next to the ceramic face of the burner and rapidly click the ignitor until the burner is lit. Alternatively use a lit taper.
3. Keep the knob depressed for approximately 20 seconds then release the control knob. The burner should remain lit
4. Should the burner flame fail to remain lit, return the knob to the OFF position and repeat the process.

Rotating the control knob between the maximum and minimum settings can control the temperature at the burner.

Shutting down the appliance

To turn off the appliance, depress and rotate the knob clockwise to the 'OFF' position. The burner will now be extinguished.

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

Toasting

The grill shelf may be used in the horizontal position for toasting.

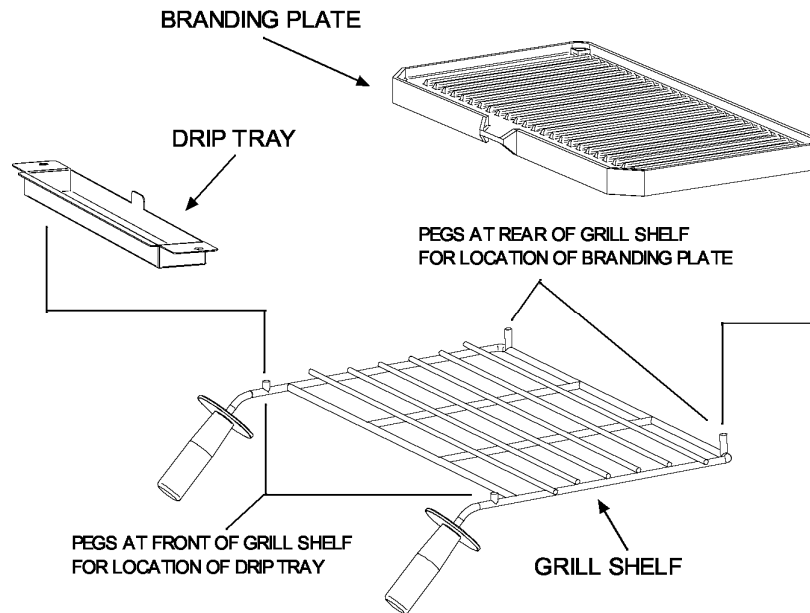
Branding Plate

To mount the branding plate on the grill shelf, locate the holes to the rear of the branding plate over the pegs on the rear of the grill shelf.

Ideally when using the branding plate, pre-heat the plate for 10-15 minutes. It is recommended that the branding plate should be placed at an angle, sloping forward, to allow surplus fat and juices to drain into the drip tray.

Monitor the residue build up in the drip tray and empty as necessary.

If choosing to empty the drip tray whilst the contents and the appliance are in a hot condition then extreme care should be taken to avoid risk of injury.



Cleaning

Ensure gas supply is isolated before commencing cleaning.

After use clean the appliance with a warm detergent solution.

Removable items such as the grill shelf, grill pan, drip tray and branding plate can be cleaned in a commercial dishwasher.

Do not use abrasives on stainless steel or enamelled parts. Abrasives may be used on the branding plate.

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

Do not clean the appliance using a water jet.

When replacing parts that have been removed for cleaning replace correctly referring to the relevant diagrams above as applicable.

Replacement parts:

Refer to Installation & Servicing instructions.

This appliance should be serviced and maintained regularly, according to the Service instructions. Before carrying out any maintenance on this appliance, isolate from the gas supply. See “Service Information” below.

Spare Parts List

Part Number	Description
BR11	Branding Plate
SH13	Grill Shelf
HA05	Grill Shelf Handles
HA06	Grill Shelf Disc (plastic)
HA17	Grill Shelf Disc (metal)
SI13	Piezo Wand
10711	Drip Tray

Note: Spare parts as detailed in the Installation and Servicing Instructions should be obtained and fitted only by qualified and competent personnel.

Service Information

Gas catering equipment should be routinely serviced to ensure a long trouble free life. It is recommended that a competent gas engineer service this appliance every 6 months.

For help regarding the installation, maintenance and use of your LINCAT equipment, please contact the dealer that supplied the unit.