



## Installation, Operating and Servicing Instructions

### Silverlink 600 Electric Pasta Boilers PB33, PB66

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

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

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

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

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

\_\_\_\_\_

**SILVERLINK 600**

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## IMPORTANT INFORMATION

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Read these instructions carefully before using this product, paying particular attention to all sections that carry warning symbols, caution symbols and notices. Ensure that these are understood at all times.

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### **WARNING!**

This symbol is used whenever there is a risk of personal injury.

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### **CAUTION!**

This symbol is used whenever there is a risk of damaging your Lincat product.

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### **NOTE:**

This symbol is used to provide additional information, hints and tips.

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**KEEP THIS MANUAL FOR FUTURE REFERENCE**

## WARNINGS AND PRECAUTIONS



This appliance must be installed, commissioned and serviced by a qualified person in accordance with national and local regulations in force in the country of installation.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified person.

Ensure that the plug/socket is accessible at all times.

Strip plastic coating and clean the appliance before use.

During operation parts may become hot - avoid accidental contact.

Disconnect this appliance before servicing, maintenance or cleaning.

Do not move this appliance when the tank is full of hot water.

## TECHNICAL DATA

Model	Height (mm)	Width (mm)	Depth (mm)	Weight (kg)
PB33	335	300	600	13.0
PB66		600		24.0

## CHECK LIST OF ENCLOSURES

Warranty card
Instructions manual
Drain tube
Lid knob
Element lifting hook

## INSTALLATION AND COMMISSIONING

This appliance must be earthed.



An equipotential bonding terminal is provided to allow cross bonding with other equipment.

If replacing the plug connect the terminals as follows:

Green and Yellow wire	Earth	E
Blue wire	Neutral	N
Brown wire	Live	L

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

Fit lid knob to lid.

Install this appliance on a level surface ensuring all vents are unobstructed. Any partitions, walls or furniture must be of non-combustible material. Minimum distances A 100mm B 1000mm – see Fig 1.

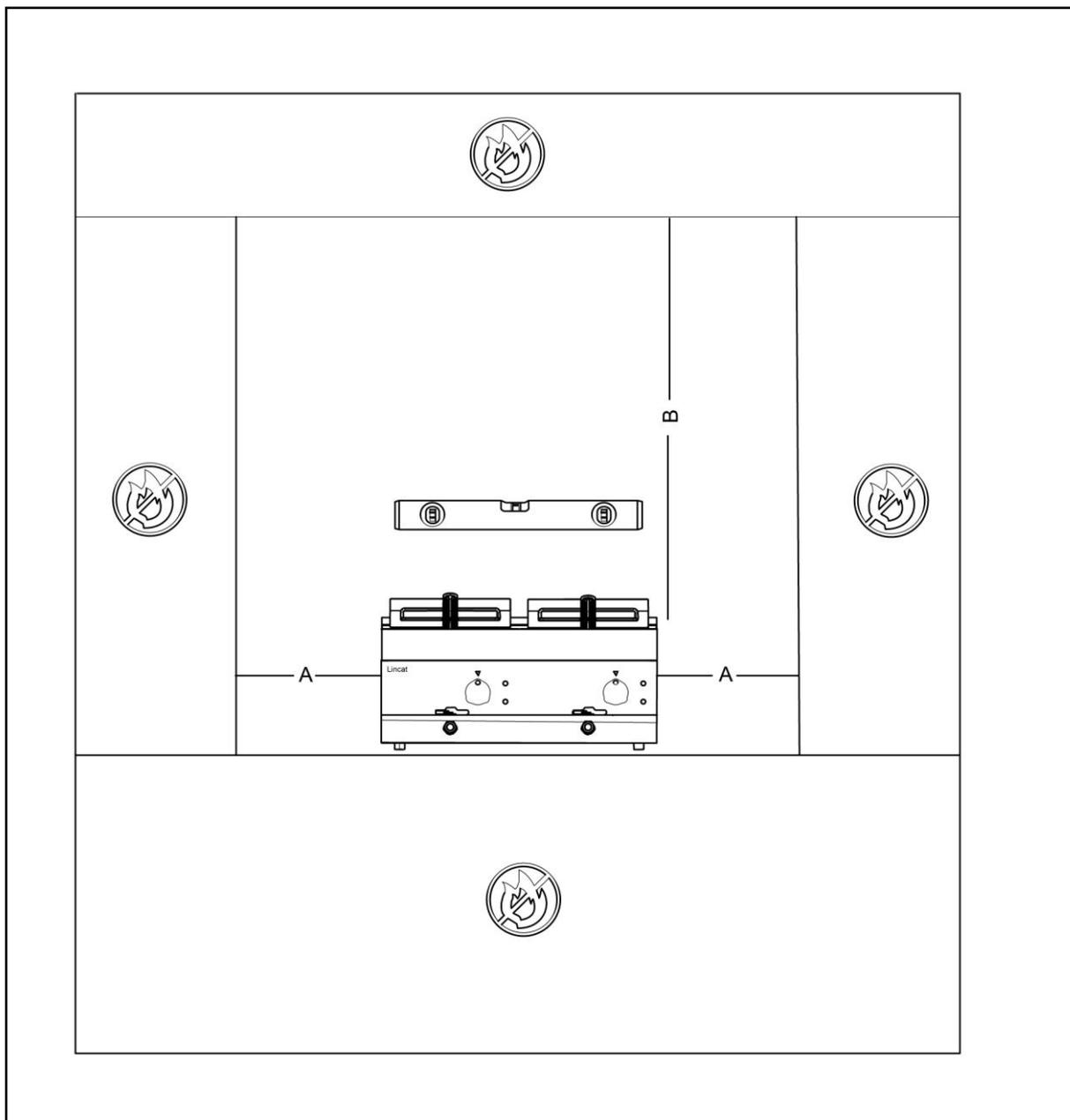


Fig 1

## Power Ratings

Model	kW	Amps
PB33	3.0	13.0
PB66	2 x 3.0	2 x 13.0

## OPERATING INSTRUCTIONS

Only qualified or trained personnel should use this appliance.

Before first use, clean the tank. Remove the batter plate from the tank by swivelling up from the front until the plate can be disengaged at the back and lifted clear. (Fig 2).

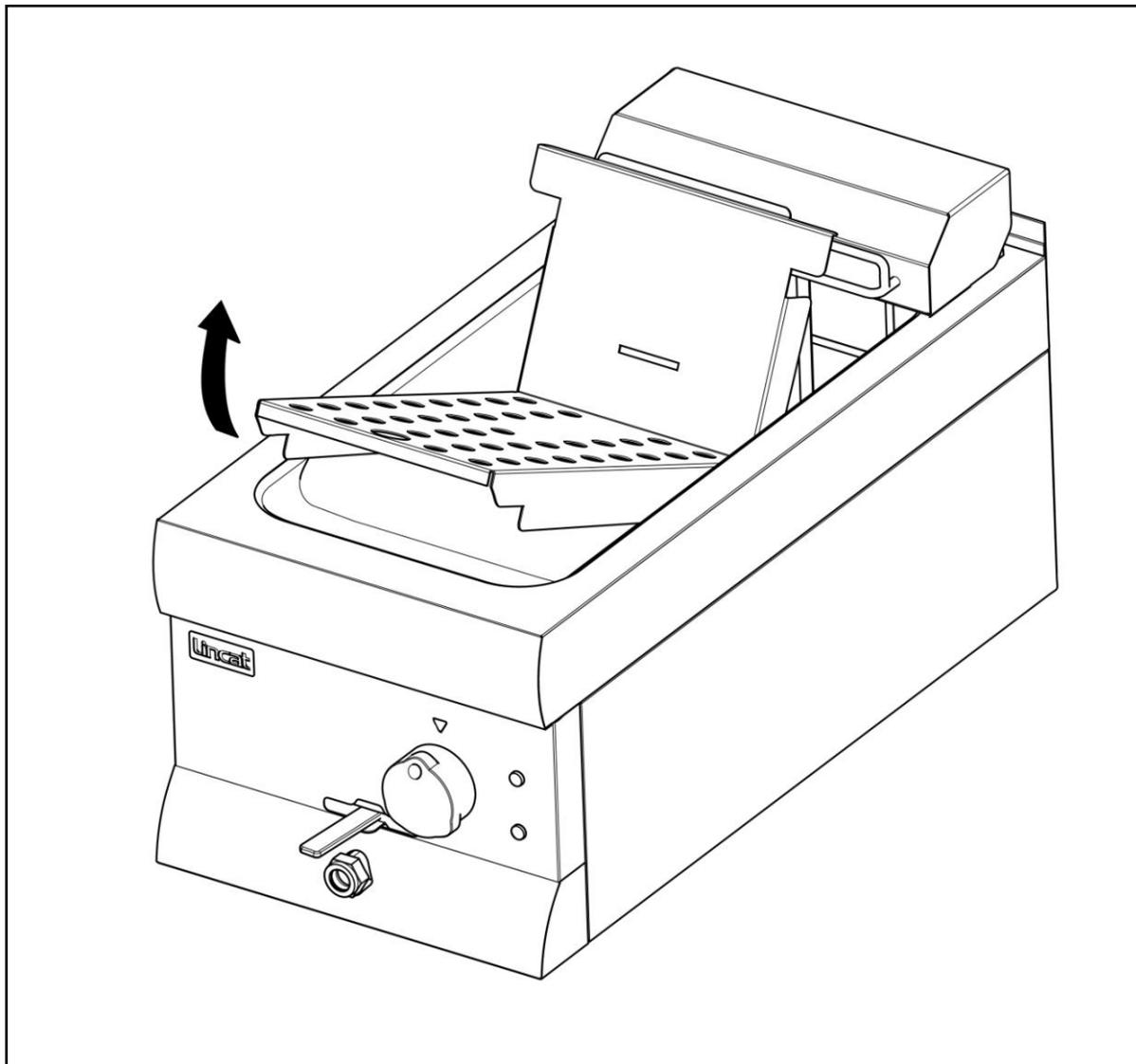


Fig 2

Lift the elements up and back Fig 3 (A) until the stay engages behind the bracket (B).

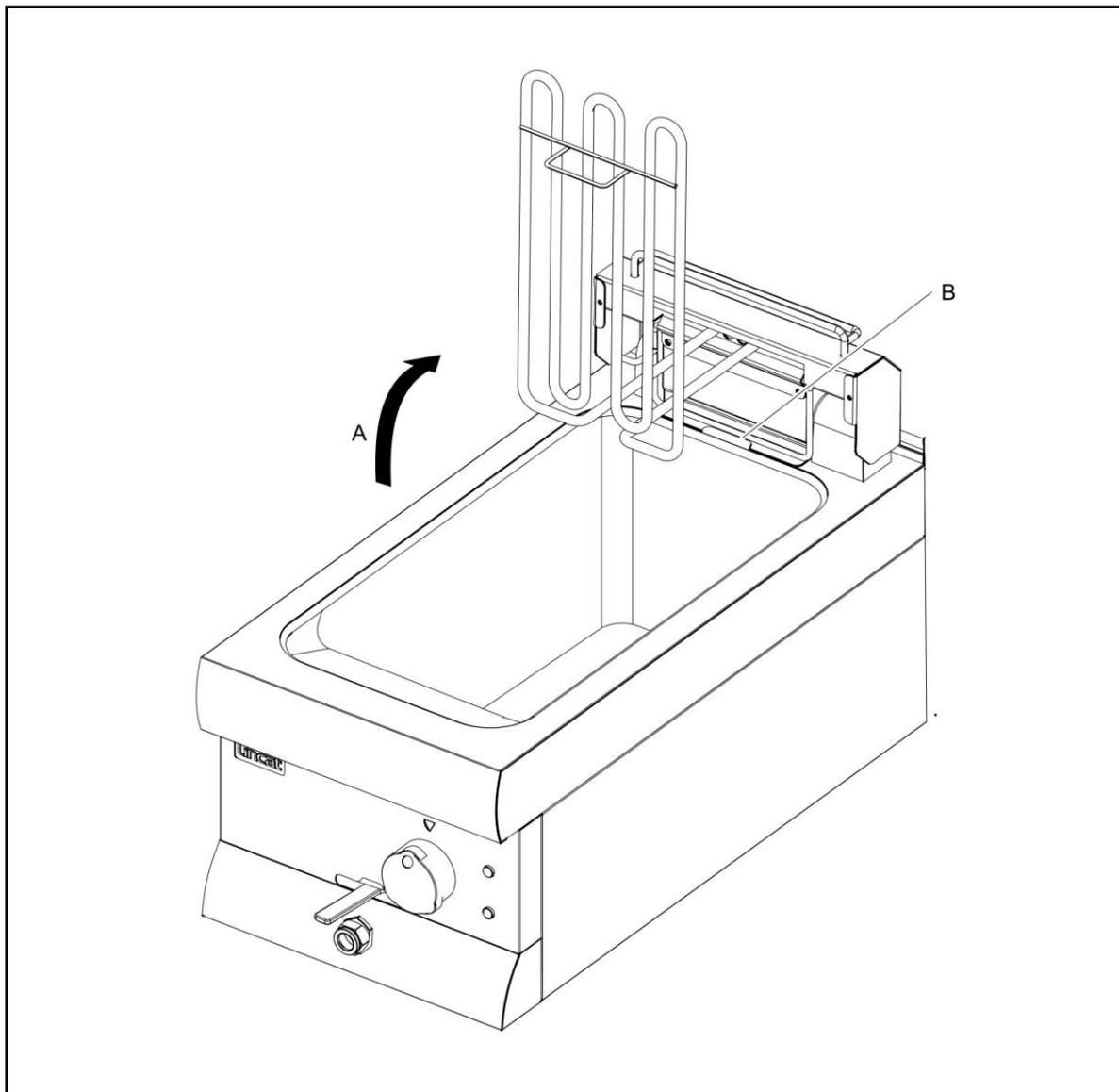


Fig 3

Clean the tank with warm water and mild detergent. Dry thoroughly.

Re-position the element by gently pushing it back and disengaging the stay until the element can be lowered back into place. Replace the batter plate, ensuring the tab locates behind lifting box cover.

Check the drain valve is closed (lever fully left) before adding fresh water to the level on the batter plate.

Connect the appliance to an electricity supply – the green neon illuminates to indicate power to the pasta boiler.

Turn the control knob to the desired setting. The amber neon illuminates.

The amber neon will extinguish when the set temperature is reached, and then operate with the cycling of the element.

Always keep the water level topped up with hot water. Do not overfill or allow to boil dry.

After use, allow the water to cool before fitting the drain pipe to the valve and draining the tank.

## CLEANING



Do not use a water jet or steam cleaner, and do not immerse this appliance.

To avoid a build up of starch from the pasta, this appliance must be cleaned daily.

Clean all panels with warm water and mild detergent, do not use abrasive materials. Dry with a soft cloth.

## SERVICING, MAINTENANCE AND COMPONENT REPLACEMENT

All servicing, maintenance and component replacement on this appliance should be carried out by one of our recommended service engineers.

## FAULT FINDING

Please refer to the Service Help Desk number on the final page of this manual.

## SPARE PARTS LIST

Part Number	Description	Used on
EL269	Element	PB33, PB66
FA36	Thermostat clip	
FE37	Foot	
HO114	Element lifting hook	
KN10	Lid knob	
KN182	Control knob	
NE42	Amber neon	
NE43	Green neon	
PL202	Mains cable	
SG02	Sleeved grommet	
SW64	Microswitch	
TH70	Thermostat	

## ACCESSORIES

Part Number	Description	Size H x W x D	PB33	PB66
BA112	Basket	99.5x202x310	1 off	2 off
BA114		99.5x101x310	2 off	4 off
BA115 (RH) & BA116 (LH)		99.5x101x155	2 of each	4 of each

# SERVICE INFORMATION

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

**☎ UK: 01522 875520**

For non-UK customers, please contact your local Lincat dealer

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
- } All available on serial plate

Lincat reserve the right to carry out any work under warranty, given reasonable access to the appliance, during normal working hours, Monday to Friday, 08:30 to 17:00.

## GUARANTEE

This unit carries a comprehensive UK mainland 2 year 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 manufacturer's instructions
- Consumable items (such as filters, glass, bulbs, slot toaster elements and door seals.)
- Damage due to incorrect installation, modification, unauthorised service work or damage due to scale, food debris build-up, etc.

The manufacturer disclaims any liability for incidental, or consequential damages. Attendance is based on reasonable access to the appliance to allow the authorised technician to carry out the warranty work.

Service calls to equipment under warranty will be carried out in accordance with the conditions of sale. Unless otherwise specified, a maximum of 15 minutes of administrative time, not spent directly carrying out servicing work, is provided for within the warranty. Any requirement for staff attending the call to spend greater time than 15 minutes due to administrative requirements, such as on health and safety risk assessments, will be chargeable at the prevailing rate.