



User, Installation and Servicing Instructions

Medium Duty Gas Oven Range

LMR9

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.

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.

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.



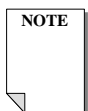
WARNING!

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.

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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	LMR9
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Dimensions

Overall height (mm)	925 to hob 960 to pan support
Width (mm)	900
Depth (mm)	750
Weight (kg)	137kg (Nett)
Hob cooking surface w x d (mm)	880 x 570
Usable oven capacity w x d x h (mm)	710 x 530 x 450
Oven shelf size (mm)	710 x 530

Heat Input

Total heat input Natural(Gross)	35.0 kW
Total heat input Propane(Gross)	35.6 kW
Oven rating Natural(Gross)	8.0 kW
Oven rating Propane(Gross)	8.0 kW
Hob rating, per burner Natural(Gross)	4.5 kW
Hob rating, per burner Propane(Gross)	4.6 kW
Hob Low Rate (all gasses)	≈ 1.1kW

Connection and Operating Pressures

Gas inlet connection	½" BSPT Male (when nipple is fitted)
Supply Pressure - Natural	20mbar
Operating Pressure - Natural	15.3 mbar (via regulator)
Supply Pressure - Propane	37mbar
Operating Pressure - Propane	37 mbar

Gas Consumption

Total gas rate – Natural	3.34 m ³ h ⁻¹
Total gas rate – Propane	2.54 kg h ⁻¹
Hob burner gas rate - Natural	0.38 m ³ h ⁻¹
Hob burner gas rate - Propane	0.33 kg h ⁻¹
Oven burner gas rate - Natural	0.76 m ³ h ⁻¹
Oven burner gas rate - Propane	0.57 kg h ⁻¹
Hob Low Rate Natural	≈ 0.10 m ³ h ⁻¹
Hob Low Rate Propane	≈ 0.08 kg h ⁻¹

Oven temperature range	≈130 – 265 °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

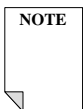
The area in which this equipment is to be installed should have sufficient fixed ventilation to comply with local legislation requirements. It is recommended that a room, or internal space, be provided with a minimum free area of 4.5cm^2 per kW (3,400Btu/hr) of total heat input.

CHECK LIST OF ENCLOSURES

Please ensure the following items are included with this piece of equipment:

Model	LMR9	Tick
Warranty Card	1	
Pressure Governor	1 (Natural gas only)	
Pan Supports	3	
Connection Nipple (1/2" BSP)	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

Connection is at the rear of the unit via a 1/2" G male thread.

Connection shall comply with local regulations. The gas supply tubing or hose should be periodically inspected 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 open both oven doors. The nipple is situated beneath the fascia panel on the left of centre.
- Remove the blanking screw and attach a pressure gauge to the boss of the test nipple.
- For Natural gas appliances only. Light the oven burner only, thermostat set to maximum.
- Adjust the pressure at the governor. See table.

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.

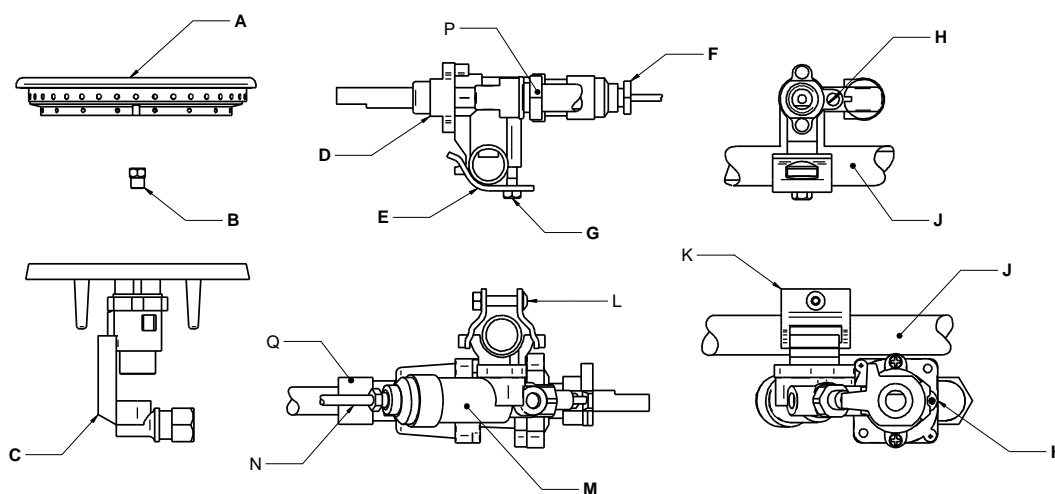
CONVERSION OF GAS TYPES

- Replace burner jets see Section 'Component Replacement' page 10
- Add / Remove appliance regulator dependent on gas type
- Replace data plate.

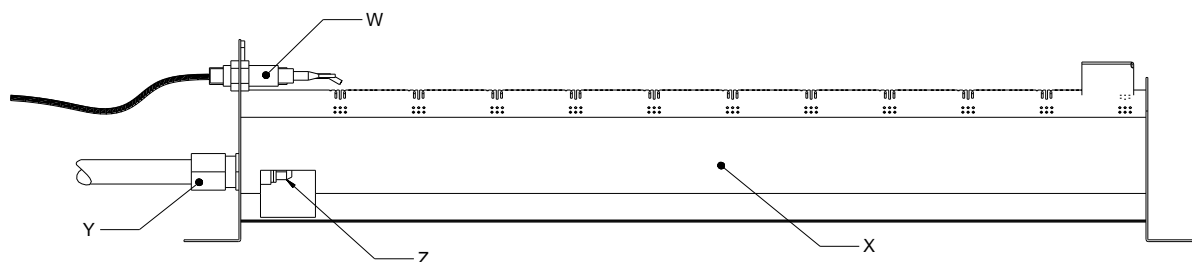
Conversion of Gas type

Model	Gas	Pressure	Injector	Ø	Mark	Part No.	Regulated
LMR9	G20	20 mbar	B	1.75	175	JE151	15.3 mbar
			H	0.85	85	JE116	
			Z	2.50	250	JE64	
	G31	37 mbar	B	1.08	108	JE152	—
			H	0.54	54	JE117	
			Z	1.42	280	JE84	

Hob burners and valves



Oven Burner



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

- Open the main gas cock.
- Push in the control knob then rotate anti-clockwise to any position to allow gas through to the burner. Manually light this burner using a taper or piezo ignitor wand.
- On establishing a flame at the burner, keep the knob depressed for approximately 15 seconds then release. The burner should remain lit.

LIGHTING SEQUENCE – OVEN BURNER

- Open the main gas cock.
- Open the right hand oven door.
- Push in the control knob then rotate anti-clockwise to the spark position to allow gas through to the burner. Depress the ignitor button on the control panel to light the gas at the oven burner.
- On establishing a flame at the burner, keep the knob depressed for approximately 15 seconds then release. The burner should remain lit. Rotate to desired temperature setting.

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.

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.



POTS AND PANS

The minimum recommended pan size should have a base diameter not less than 150mm. The maximum recommended pan size per burner should not exceed a base diameter of 360mm.

OVEN DOORS

Care must be taken when opening the oven doors when the appliance is in operation due to the rapid escape of hot air.

SERVICING

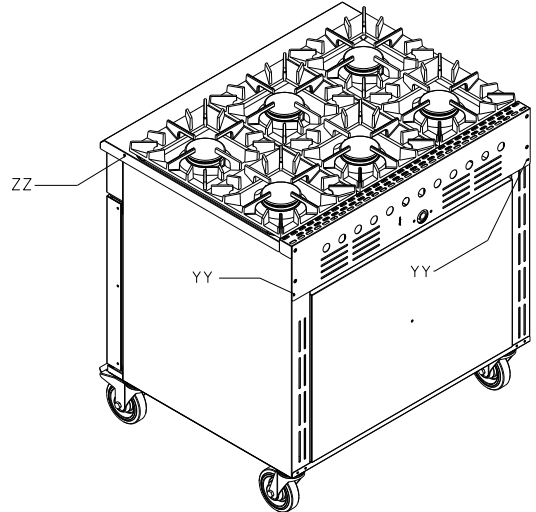
SERVICE ACCESS

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.

RAISING THE HOBTOP

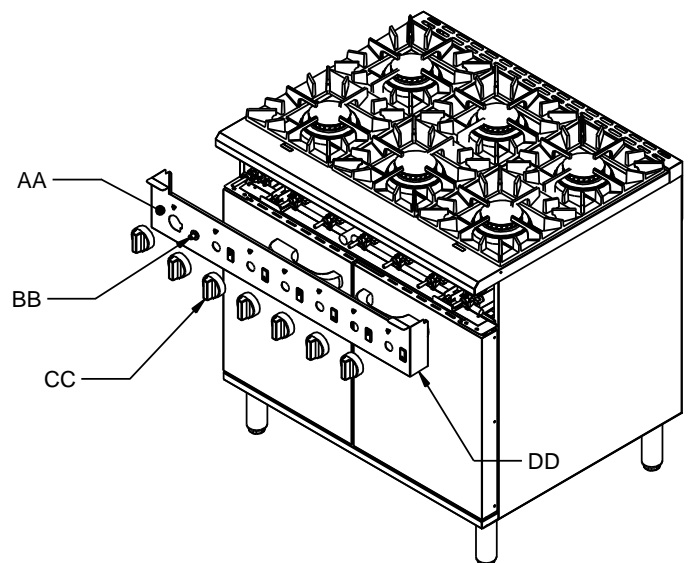
- To raise the hobtop for easier access remove the screws ZZ from both sides of the appliance.
- Remove the screws YY at the rear of the appliance.
- Remove the fascia panel as per instruction and raise the hobtop.
- Place the bracket supplied (internally placed on top of the oven insulation) against the inlet manifold and the top of the oven surface.



FASCIA PANEL REMOVAL

- Remove the screws DD situated each end of the underside of the fascia panel AA.
- Remove the control knobs CC.
- Tilt the fascia panel from the bottom up and lift clear of the hob top.
- Disconnect the ignitor lead from the ignitor button BB and temporarily tie to the manifold rail.

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.



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 Thermocouple

- Remove the control knobs and fascia panel.
- Raise the hob top for access using the support supplied
- Remove nut F from valve body D.
- Remove the screw from the thermocouple retaining clamp and withdraw thermocouple.
- Fit the clamp to the new thermocouple
- Fit the new thermocouple and re-assemble in the reverse order.

Oven Thermocouple

- Remove the control knobs and fascia panel.
- Raise the hob top for access.
- Remove nut N from thermostat body M.
- Remove the thermocouple lock nuts W and withdraw the thermocouple from the burner 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.

NOTE

Control Valve and Oven Thermostat

- Remove the control knobs and fascia panel.
- Remove the nuts P from the control valve D and Q from the thermostat M.
- Remove the thermocouple nuts F or N from the valves D or M
- Remove screw G or L from brackets E or K, free the valve D or M from the manifold rail J
- Fit the new valve and re-assemble reverse order.
- Perform gas soundness test of circuit prior to operation of appliance.

Hob Burner Injector

- Remove pan support and burner cap A.
- Remove injector B, clean and or replace.
- Re-fit burner cap and pan support.

Oven Burner injector

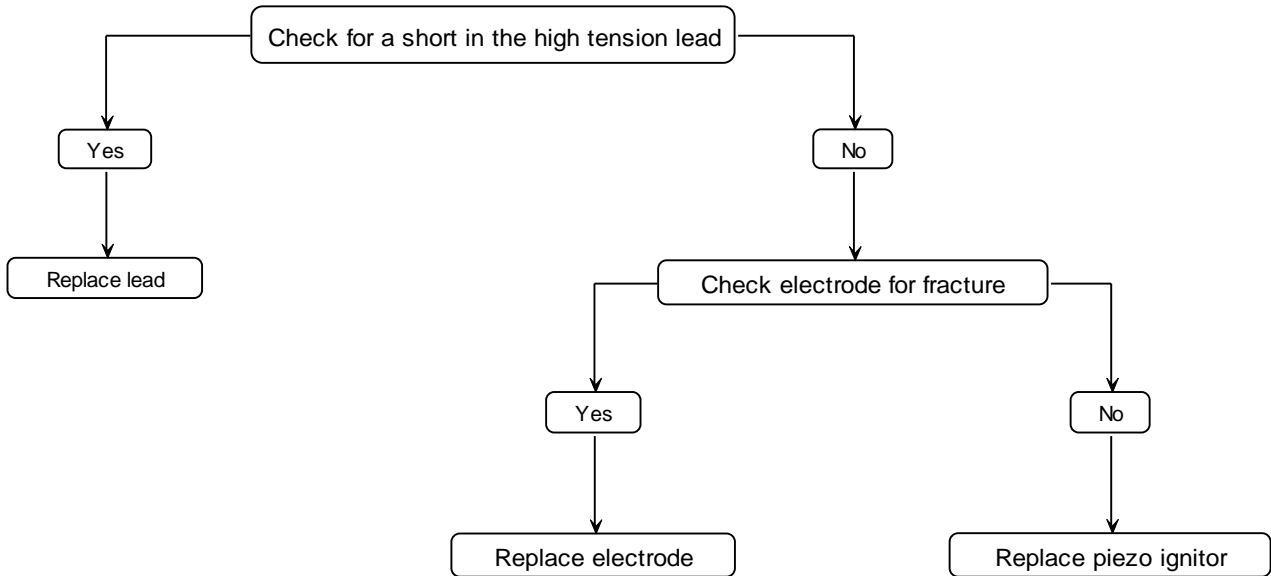
- Remove the supply pipe nut Y
- Remove the the injector Z from the burner X
- Replace the copper and fibre washers and injector
- Re-fit components
- Perform gas soundness test of circuit prior to operation.

SPARE PARTS LIST

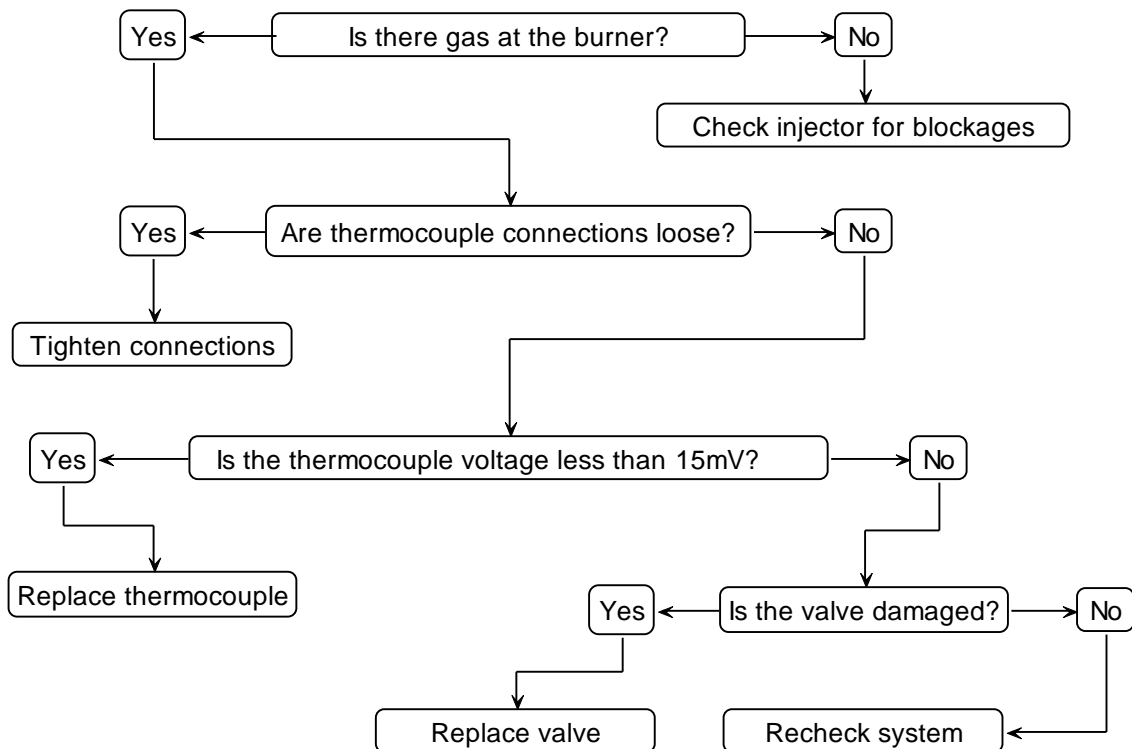
Description	Part number
Door bush	BU55
Oven burner	BU78
Hob burner complete	BU143
Braked castor	CA112
Free running castor	CA113
Ignitor electrode	IG16
Ignitor lead	IG18
Piezo ignitor	IG38
Hob injector (Natural)	JE151
Hob injector (Propane)	JE152
Hob bypass injector (Natural)	JE116
Hob bypass injector (Propane)	JE117
Thermostat bypass injector (Natural)	JE116
Thermostat bypass injector (Propane)	JE117
Oven injector (Natural)	JE64
Oven injector (Propane)	JE84
Hob control knob	KN155
Thermostat control knob	KN154
Pan support	PA46
Pressure Regulator	PG10
Shelf	SH75
Side rack	SR09
Hob thermocouple	TC34
Oven thermocouple	TC33
Thermostat (complete)	TH17
Hob Valve	VA10

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 appliances 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.

Notes

Notes

