

# Lincat

## OPUS 700

OE7011 & OE7012  
Electric Boiling Tops

**USER, INSTALLATION AND SERVICING  
INSTRUCTIONS**

*For use in GB & IE*

IS398 ECN35921

Dear Customer,  
Thank you for purchasing this Lincat product.

**This is just one of over 300 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.



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### **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.**

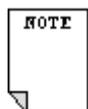
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### **CAUTION!**

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.

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### **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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# CONTENTS

<i>Contents</i>	<i>Page</i>
<b>Customer Information.....</b>	<b>2</b>
<b>Warnings and Precautions.....</b>	<b>4</b>
<b>Technical Data.....</b>	<b>5</b>
<b>Commissioning.....</b>	<b>6</b>
<b>Check List of Enclosures.....</b>	<b>6</b>
<b>Installation.....</b>	<b>7</b>
<b>User.....</b>	<b>8 - 9</b>
<b>Component Replacement .....</b>	<b>10</b>
<b>Spare Parts List.....</b>	<b>11</b>
<b>Wiring Diagram.....</b>	<b>11</b>
<b>Service information.....</b>	<b>12</b>
<b>Guarantee.....</b>	<b>12</b>

# 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:

- Local and National Building Regulations
- Fire Precautions Act
- Health & Safety At Work etc Act
- BS EN60335-1 & BS EN60335-2-36

**Do not obstruct or block the appliance flue.**

**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.**

**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 30245 IEC 57)**

**Connection of the electrical supply cable is made at the rear of the unit. Remove 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. Connections are provided to allow termination of all three-phase cables, although only two are used to power the unit (OE7012).**



# TECHNICAL DATA

<b>Model</b>	OE7011	OE7012
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## Dimensions

Overall Height (mm)	325	325
Width (mm)	900	600
Depth (mm)	760	760
Weight (kg)	67	40
Hob Cooking Surface w x d (mm)	900 x 600	600 x 600

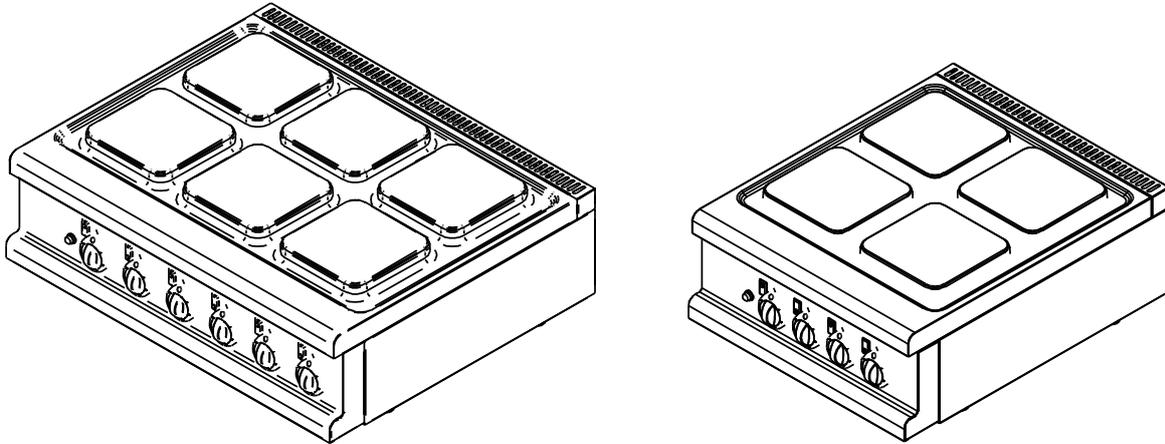
## Electrical

Hob Rating – per hob element	2.6 kW		2.6 kW	
Total Power Rating @ 400V three phase	Phase 1	5.2 kW	Phase 1	5.2 kW
	Phase 2	5.2 kW	Phase 2	5.2 kW
	Phase 3	5.2 kW	Phase 3	Not used
Voltage 3N~	Phase 1	22.6A	Phase 1	22.6A
	Phase 2	22.6A	Phase 2	22.6A
Amps 3N~	Phase 3	22.6A	Phase 3	Not used
	Total Power Rating		10.4 kW	
		15.6 kW		

# COMMISSIONING

## PREPARATION

Remove all packaging and protective coatings prior to installation.  
The appliance is supplied as standard with adjustable feet.



## CHECK LIST OF ENCLOSURES

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

Model	OE7011	OE7012	Tick
Warranty Card	1	1	
User Instructions	1	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 appliance must be installed in accordance with the appropriate regulations listed prior.**

The appliance should be installed on a level surface ensuring the unit is stable, firmly located 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 surface or walls.

**Any partitions, walls or kitchen furniture in close proximity must be of non-combustible materials and not be closer than 100mm from the sides and rear of the flue.**

## ELECTRICAL SUPPLY AND CONNECTION

Connection of the electrical supply cable is made at the rear of the unit. Remove 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. Refer to schematic on page 11.

## HOTPLATES

Hotplates are controlled by six position rotary switches, '6' is the hottest. Off is indicated by a filled circle as shown in the control panel illustration on page 5.

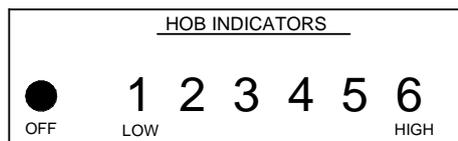
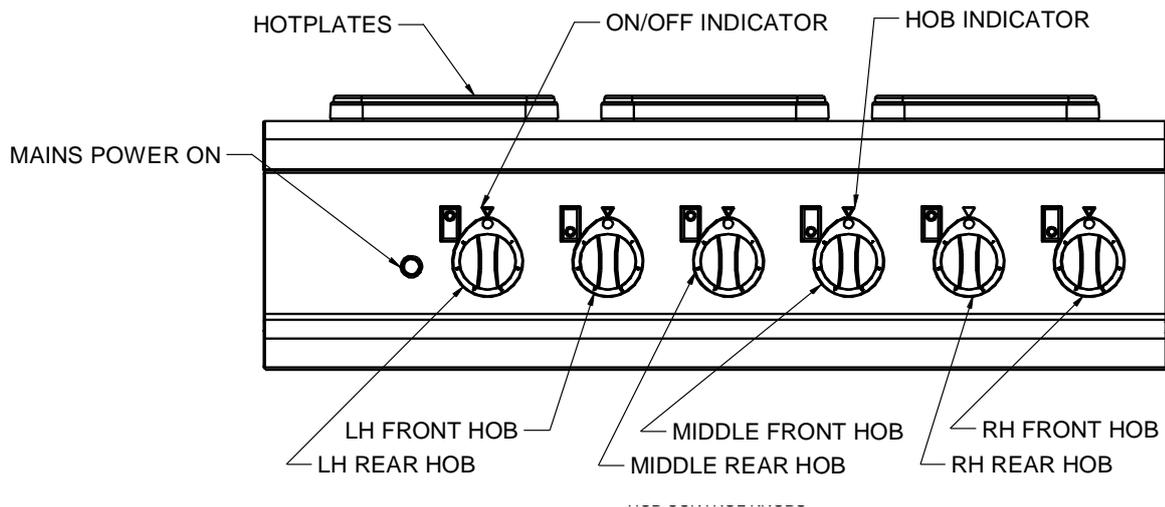
# USER INSTRUCTION

## 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 safely operate, clean and shut down the appliance and is made aware of the position and operation of the isolating switch in the event of an emergency.

## CONTROL PANEL



## HOTPLATE CARE

Before using the appliance for the first time;

Without pans, turn to the maximum setting for approximately four minutes before turning off or adding pans. This allows the plates to cure and harden to obtain maximum durability.

## HOTPLATE OPERATION

Hotplates are controlled by six position rotary switches, 6 is the hottest. 'Off' is indicated by a filled circle, as shown in the control panel illustrations above.

NB: It is important that good quality pans are used to ensure maximum efficiency. Wherever possible always use lids.

## SHUT DOWN

To shut down the appliance rotate all control knobs clockwise to the OFF position.



**After operation, some parts of the appliance will remain hot for a period of time; care should be taken to avoid risk of burns.**

## **CLEANING**

Ensure the Electricity supply is isolated before commencing cleaning.

### **Hotplates**

- Ensure hotplates are cool before cleaning.
- Hotplates can be wiped down with a moist cloth. For more stubborn dirt commercial cleaners and scourers may be used.
- After cleaning apply a thin film of vegetable oil to the plates.

### **External Cleaning**



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.

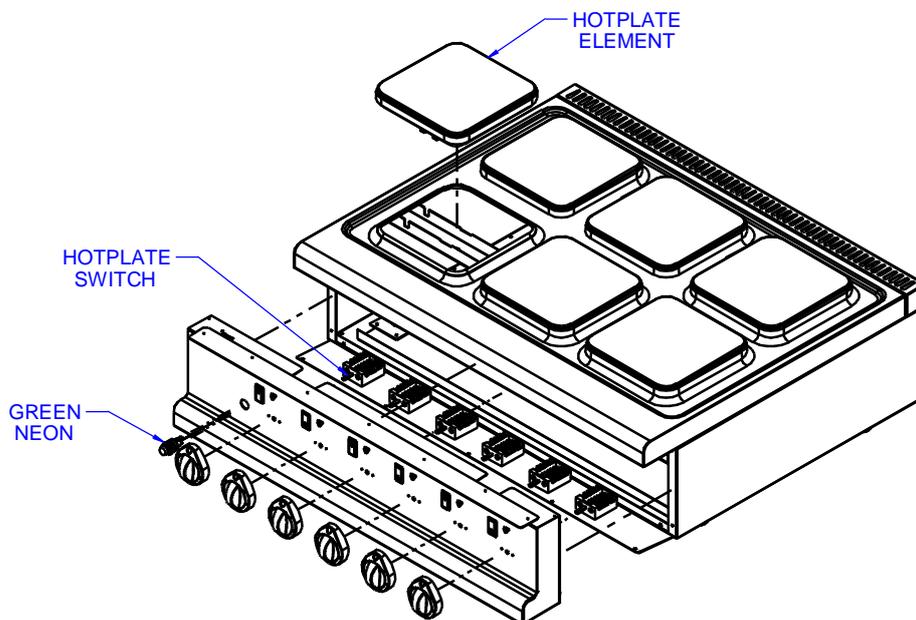
# COMPONENT REPLACEMENT

## Hotplate Switch

1. Remove the control knobs and fascia panel, by firstly removing screws.
2. Protect the surrounding area panel work with soft material and support the fascia panel against it. Access to the hotplate switches is now possible. Remove completely the component screws from the fascia.
3. Remove and replace wires correctly, ideally transferring wires across, from the old switch to the new, one at a time. Numbering each wire with an indelible pen may also help.
4. Replacement is a reversal of the removal sequence. Be careful not to trap the wiring harness whilst replacing the fascia and check the wiring is still protected where it passes through the heat deflector.

## Hotplate

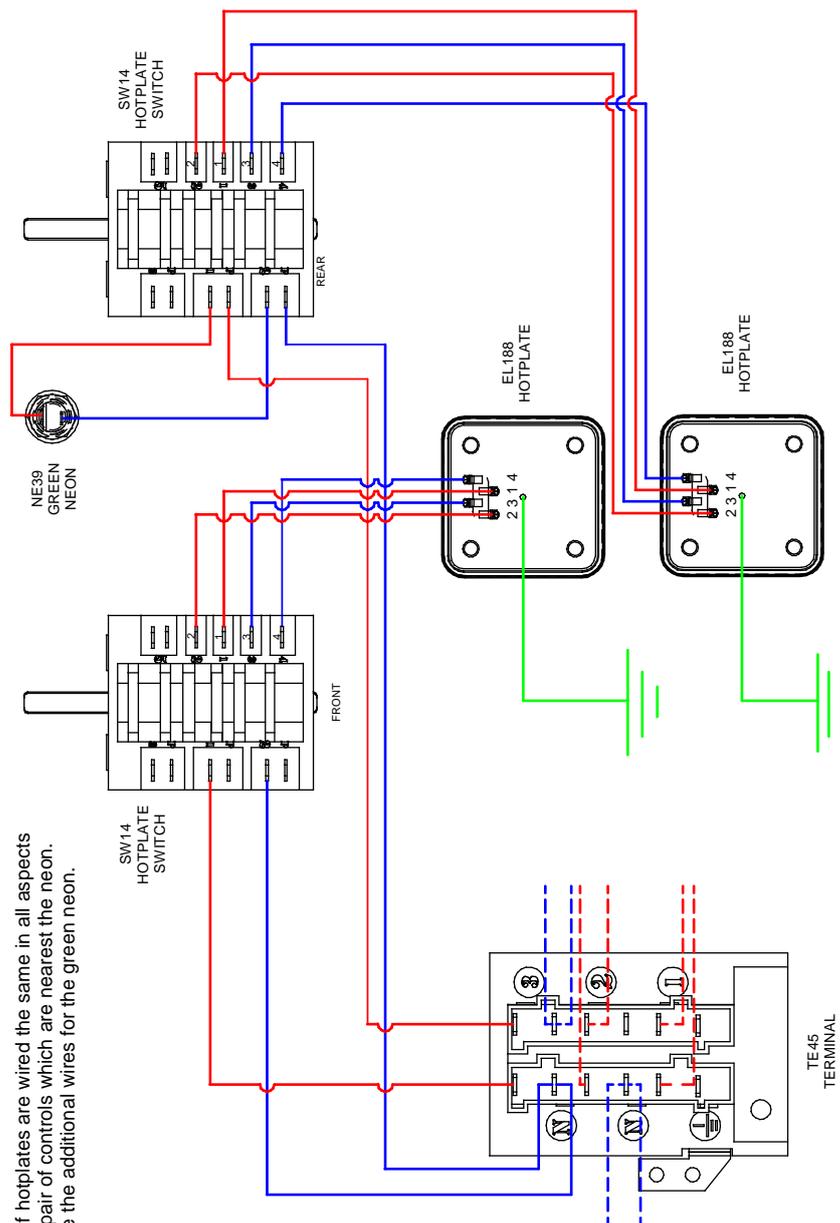
1. Remove the control knobs and fascia panel, by firstly removing screws.
2. Protect the surrounding area panel work with soft material and support the fascia panel against it. Access to the hotplate switches is now possible. Remove completely the component screws from the fascia.
3. Unscrew the heat deflector. Access to the hotplate restraining nuts is now possible through the fascia.
4. Remove the hotplate restraining nut and press the underside of the hotplate up to facilitate easy removal from above. Protect the surrounding panel work with soft material. Support the hotplate and access to the hotplate connection block is now possible. Number the wires with an indelible pen to facilitate replacement.
5. Replacement is a reversal of the removal procedure, taking care not to trap the wiring harness.
6. Check the unit for electrical safety.



# SPARE PARTS LIST

Part Number	Part Description	Used On
EL188	Hotplate Element	All models
KN227	Control Knob – Hob	All models
LE37	Adjustable Leg	All models
NE38	Green Neon	All models
SW14	Six Position Switch	All models
TE45	Terminal Block	All models

## Wiring Diagram



Each pair of hotplates are wired the same in all aspects except the pair of controls which are nearest the neon. These have the additional wires for the green neon.

The OE7011 uses all three phases (L1, L2, L3), with a pair of hotplates being served by a phase each. The OE7010 uses L1 and L2 only, having only two pairs of hotplates.

## 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 gas engineer.

For help regarding the installation, maintenance and use of your LINCAT equipment, please call:-

### LINCAT GROUP 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. - 5.30 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.