



User and Installation Instructions

Opus 700 Electric Chip Scuttle OE7109

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

Date Purchased: _____

Model Number: _____

Serial Number: _____

Dealer: _____

OPUS 700

USER /INSTALLATION INSTRUCTIONS

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.
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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

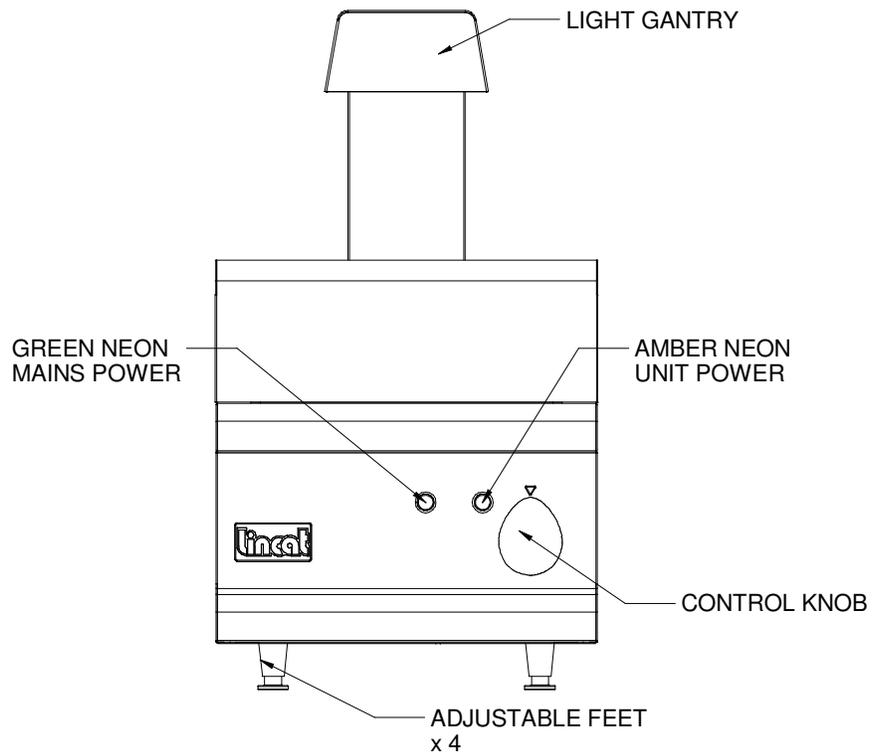
- All equipment must be earth to prevent shocks
- Disconnect the unit from the electricity supply before servicing or undertaking any electrical maintenance.
- Parts of this unit may become hot in normal use; suitable precautions must be taken to avoid accidental contact.
- The unit is supplied for connection to a standard 13amp socket

SECTION 1 - TECHNICAL DATA

Description	400 Chip Scuttle
Product Code	OE7109
Overall height (inc Gantry)	725mm
Height to hob (inc. Feet)	310mm
Width	400mm
Depth, excluding Control Knob	735mm
Legs adjustable within range	55-80mm
Weight (Kg)	27.0kG
Electricity supply requirements	230-240V
Infra Red Lamp Rating	500W
Tank Element Rating	1kW
Total Amps	6.25A
Total Power rating	1.5 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 chip scuttle 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

The unit is supplied fitted with the appropriate plug and lead. The unit is supplied for connection to a 230-240V supply.

2.4 COMMISSIONING

2.4.1 CHIP SCUTTLE CONTROLS

Operation of the chip scuttle is by the control knob on the fascia panel. When rotated clockwise the control knob provides power to both the overhead light and the tank element.

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 control knob to the required set point. The infra- red gantry lamp will be lit and the associated amber neon will light indicating that the heating element is energised.

When the temperature reaches the selected set point, the element will cycle on and off to maintain the set temperature. The lamp will remain on permanently as long as the control knob is not switched fully off.

2.4.3 SHUTTING DOWN THE APPLIANCE

To turn off the appliance, rotate the knob 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 PREPARATION OF THE UNIT

Before using the appliance for the first time, ensure that all protective coating is removed from the unit, especially from the batter plate. The Opus OE7109 Chip Scuttle has an insulated tank to enhance performance, and during initial operation there may be a noticeable odour from the insulation. This is normal and it will diminish as the unit is used.

3.2 OPERATION

Turn on the power supply at the isolating switch. The green neon will light indicating that mains power is on. Turn the control knob to the required set point. The infra- red gantry lamp will be lit and the associated amber neon will light indicating that the heating element is energised.

When the temperature reaches the selected set point, the element will cycle on and off to maintain the set temperature. The lamp will remain permanently on as long as the control knob is not switched fully off.

3.2.1 CHIP SCUTTLE CONTROL

1. Turn on the power supply at the isolating switch and turn the control knob to the required temperature setting.
2. The green neon will light, indicating that mains power is on and the amber neon will light indicating that the heating element is energised.
3. When the appliance reaches temperature, the element will cycle to maintain this temperature.

3.2.2 SHUTTING DOWN THE APPLIANCE

To turn the appliance off completely, rotate the control knob 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 DRAIN PLATE CLEANING

After cooking, remove drain plate, scrape off any residue and wash down with a mild detergent and water. Rinse to ensure that all traces of detergent have been removed.

3.3.2 GENERAL CLEANING

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

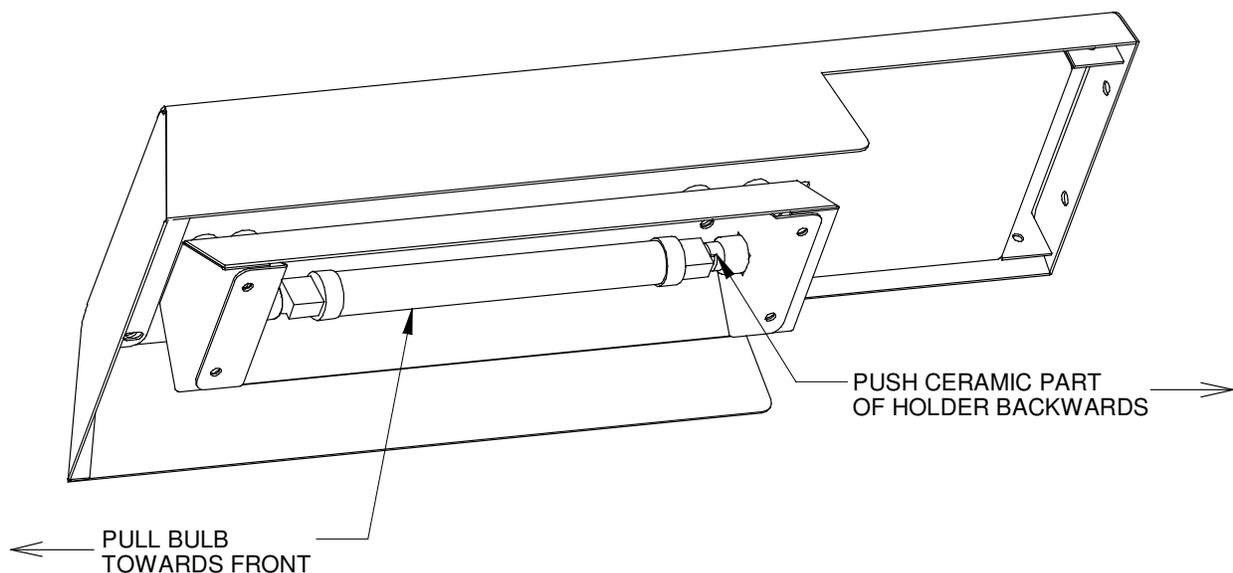
SECTION 4 – COMPONENT REPLACEMENT

4.1. NEON REPLACEMENT

1. Remove the screws securing the fascia panel to the base panel, remove the control knob and then 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 neon indicators 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. Take care not to trap the wiring harness whilst replacing the fascia.

4.2. LAMP REPLACEMENT

The lamp is of the push-in type. Should a bulb fail, remove the bulb by pulling against the spring loaded bulb holder and lifting out. Removal may be made easier by using the thumb to push the opposite ceramic end of the bulb holder away from the bulb at the same time. Reverse procedure to replace new bulb. **NEVER ATTEMPT TO CHANGE A LIGHT BULB WITHOUT FIRST ALLOWING THE BULB TO COOL DOWN AND DISCONNECTING UNIT FROM SUPPLY.**



4.3. ELEMENT REPLACEMENT

1. With the fascia panel removed as in 4.1.1, disconnect the cables from the element terminals.
2. Undo the two nuts holding the element terminals.
3. Remove the element from the inside of the tank and fit the replacement.
4. Reverse procedure 1-2 above to reassemble appliance.

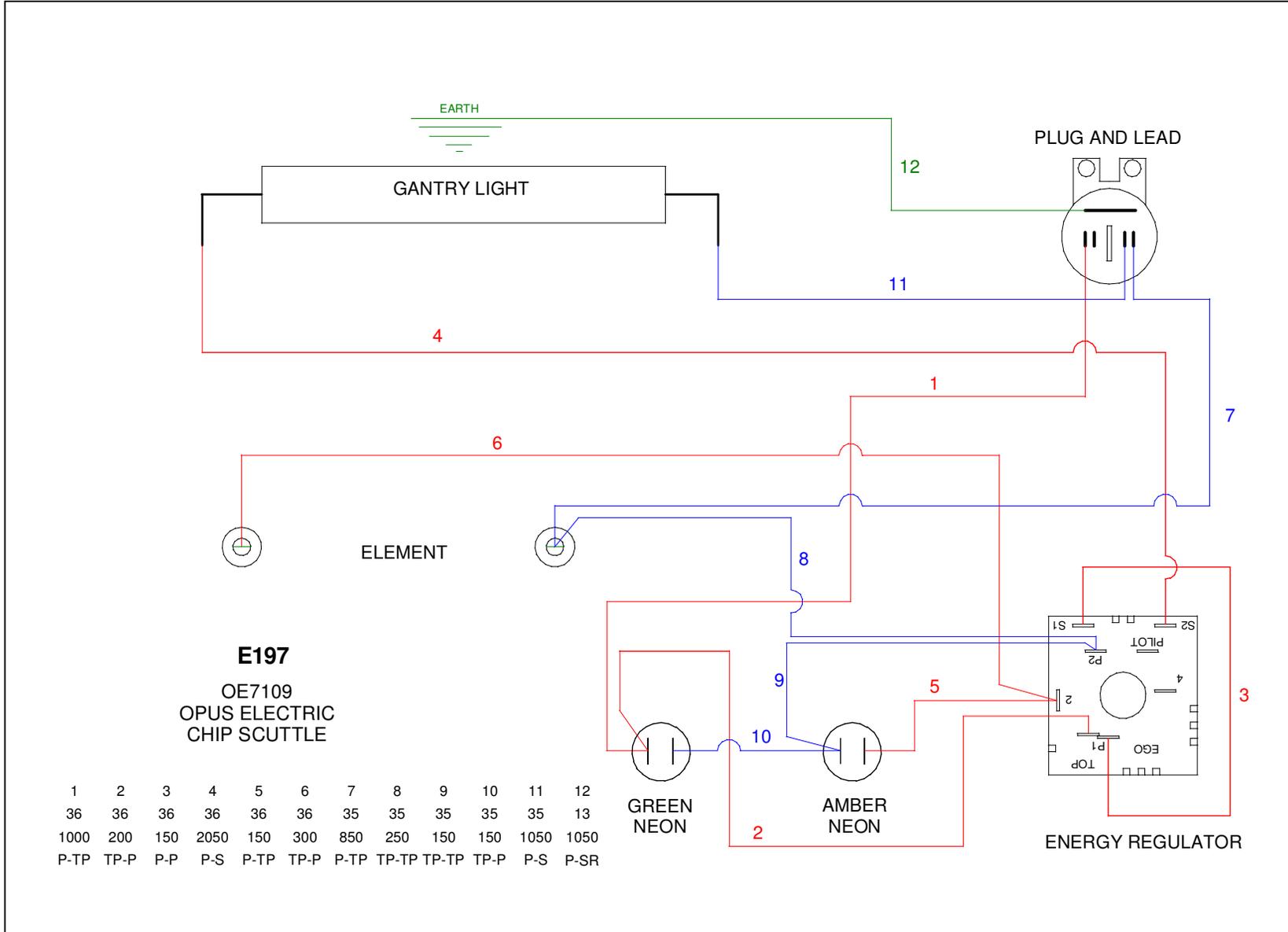
4.4. ENERGY REGULATOR REPLACEMENT

1. With the fascia panel removed as in 4.1.1, disconnect the wires from the energy regulator terminals.
It is easier to fit each wire to the new energy regulator as it is removed, therefore avoiding confusion.
2. Unscrew the M4 screws, which hold the energy regulator to the fascia panel.
3. Remove the circlip and the circlip bracket from the old energy regulator.
4. Fit the circlip and the circlip bracket to the new energy regulator.
5. Refit the energy regulator by reversing steps 1-2 above.

SPARE PARTS LIST

PART NUMBER	DESCRIPTION
EN10	ENERGY REGULATOR
EL153	1kW TANK ELEMENT
KN171	CONTROL KNOB
LA210	500W LAMP
LA211	LAMP HOLDER
LE38	ADJUSTABLE LEG
NE39	GREEN NEON
NE40	AMBER NEON
TA09	GASTRONORM BOWL

OE7109 SCHEMATIC WIRING DIAGRAM (E197).



E197
 OE7109
 OPUS ELECTRIC
 CHIP SCUTTLE

1	2	3	4	5	6	7	8	9	10	11	12
36	36	36	36	36	36	35	35	35	35	35	13
1000	200	150	2050	150	300	850	250	150	150	1050	1050
P-TP	TP-P	P-P	P-S	P-TP	TP-P	P-TP	TP-TP	TP-TP	TP-P	P-S	P-SR

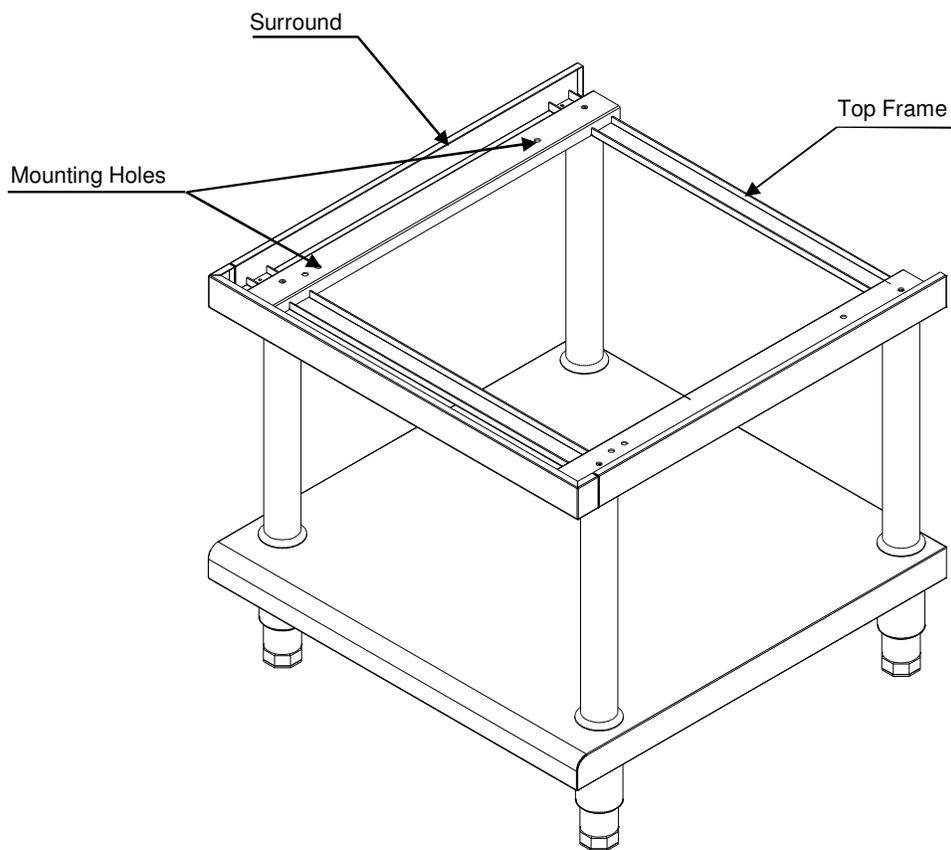
SECTION 5 – ADDITIONAL INFORMATION

Opus Floor Stand installation instructions

OA7921 – 400mm wide Floor Stand

To fit the Chip Scuttle 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

This catering appliance 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.