



User, Installation and Servicing Instructions

Silverlink 600 Gas Griddles GS4 and GS7

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

Date Purchased: _____

Model Number: _____

Serial Number: _____

Dealer: _____

SILVERLINK 600

INSTALLATION AND SERVICING INSTRUCTIONS

Please read the following carefully before commencing work on this unit.

WARNINGS AND PRECAUTIONS

This appliance must be installed by a competent installation engineer in accordance with the installation instructions, and should conform to the following requirements:

- **Gas Safety (Installation & Use) Regulations**
- **BS 5440: Flues, Air Supply for gas appliances of input not exceeding 70kW (1st, 2nd and 3rd family gases)**
- **Institution of Gas Engineers publications: IGE/UP/1, IGE/UP/2 and IGE/UP/4**
- **BS 6173: Code of Practice for Installation of Gas Catering Appliances**
- **Local and National Building Regulations**
- **Fire Precautions Act**
- **Health & Safety At Work etc Act**

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 earthed to prevent shocks**
- **Do not obstruct or block the appliance flue**
- **Do not connect directly to any flue, ducting or mechanical extraction system**
- **Installation should allow for a sufficient flow of fresh air for combustion air supply**
- **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**
- **Parts which have been protected by the manufacturer or his agent must not be adjusted by the installer or user**

TECHNICAL DATA

GS4 Units

Dimensions	415 x 450 x 600
Weight	33kg
Inlet connection	½" BSP

Natural Gas (G20). Supply Pressure — 20mbar	
Heat Input (Gross).	5.4 kW
Burner Pressure	16 mbar
Injector size	1.25mm (Stamp code: 210)
Gas Rate	0.51 m ³ h ⁻¹
Low rate setting	0.09m ³ h ⁻¹ (1.5 litre/min)

Propane Gas (G31). Supply Pressure — 30 - 50 mbar	
Heat Input (Gross).	5.5 kW
Burner Pressure	25 mbar
Injector size	0.88 mm (Stamp code: 100)
Gas Rate	0.39 kg h ⁻¹
Low rate setting	0.11 kg h ⁻¹ (1 litre/min)

GS7 Units

Dimensions	415 x 600 x 600
Weight	55kg
Inlet connection	½" BSP

Natural Gas (G20). Supply Pressure — 20mbar	
Heat Input (Gross).	7.5 kW
Burner Pressure	16 mbar
Injector size	1.1mm (Stamp code: 160)
Gas Rate	0.71 m ³ h ⁻¹
Low rate setting	0.18 m ³ h ⁻¹ (3 litre/min)

Propane Gas (G31). Supply Pressure — 30 - 50 mbar	
Heat Input (Gross).	8.0 kW
Burner Pressure	25 mbar
Injector size	0.75 mm (Stamp code: 75)
Gas Rate	0.57 kg h ⁻¹
Low rate setting	0.22 kg h ⁻¹ (2 litre/min)

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FOREWORD

Thank you for buying this Lincat product, which we hope, will give you years of trouble free service. To ensure you receive the maximum benefit from your new Griddle please take the time to read these instructions carefully, following any directions given.

We manufacture over 300 different items of catering equipment and are constantly adding to and improving the range.

If you are thinking of extending your kitchen or renewing a catering appliance in the near future, see our sales brochures available from your local distributor or send for one direct from us before you make your decision.

IMPORTANT

Please read this page carefully before using the equipment.

WARNING

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.

Whilst in operation, parts of the catering equipment will become hot. Suitable precautions must be taken to avoid accidental burns; therefore, the appliance should be positioned to minimise the possibility of accidental touching.

This appliance is for professional use and should be operated by suitably trained personnel.

CONSEQUENTIAL LOSS

Lincat Ltd. does not accept any responsibility for loss of food, production time, profit, etc., which may result from a breakdown of the equipment

MAINTENANCE

These units must **not** be cleaned using a water jet.

Clean units with warm water and detergent - do not use abrasives on outer surfaces of the appliance.

Using a wire brush to cleanse the griddle plate of carbon deposits is acceptable however eye protection must be worn if using a wire brush.

INSTALLATION INSTRUCTIONS

Before commencing installation of the appliance, please take time to read the installation instructions carefully.

All appliances should be installed in accordance with BS 6173, Code of practice for installation of gas catering appliances, taking into account the Gas Safety Regulations as amended by the Gas Safety (Installation and Use)(Amendment) Regulations and the Health and Safety at Work Act.

It is mandatory that all appliances are installed and commissioned by a qualified and competent CORGI registered gas fitter. **WARNING:** Installation, service or repair of this appliance by non-CORGI registered personnel may invalidate its warranty.

1.1 VENTILATION

The area in which this equipment is to be installed should have sufficient fixed ventilation to comply with the requirements of Approved Document J in the 2002 Building Regulations. It is recommended that a minimum area of 450mm² per 1kWh (3400Btu/hr) of total heat input must be allowed. Particular attention should be paid to the low-level ventilation to ensure that the appliance has a good supply of clean, fresh air.

1.2 INSTALLATION POSITION

The unit must be mounted on a work surface or stand, which must have either a metal or open top. There should be a minimum clearance of 750mm between the top of the appliance and any overlying shelf or ceiling.

Where the unit is to be free standing, any partitions, walls or kitchen furniture in close proximity (at least 50mm clearance given on all sides) must be of non-combustible materials.

1.3 INSTALLATION COMMISSIONING

To ensure a full understanding of the correct operation of the appliance the following commissioning checks must be carried out before the appliance is handed over for use.

All operators must know how to light, safely operate and shutdown the appliance.

Although all Lincat griddles are functionally checked during manufacture, commissioning should include an operational check of all controls.

Ensure that the unit is level.

Before use, remove all protective plastic coating from the unit.

1.4 GAS SUPPLY & CONNECTION

Check that the gas supply corresponds to that specified on the data plate.

Connection is via a 1/2" bspt male thread on the back of the unit. If connection to the supply pipe is via a flexible hose, ensure that the hose used is suitable for commercial catering appliances. The hose should be periodically examined and replaced as necessary.

WARNING: Black domestic hoses are not suitable for this appliance.

When making the connection on to the appliance, secure the hexagon on the fitting to prevent rotation of the internal pipe work. An isolating cock should be fitted into the supply line to the unit for servicing purposes.

1.5 PRESSURE SETTING

Pressure setting can be carried out by the removal of the fascia panel. This procedure is to expose the test nipple.

With all burners lit and set to maximum, ensure that the supply pressure for Natural gas appliances is 20mbar and the burner pressure is adjusted to 16mbar. For Propane appliances ensure the supply pressure is set to 37mbar and the burner pressure is set to 25mbar.

Pressure measurement is via the test nipple at the end of the manifold rail. Note: To obtain the above burner pressures adjust the regulator as supplied with unit. When correct operating pressures are obtained, re-assemble the unit.

1.6 HEAT INPUT

The total nominal gross heat input for the appliances with both burners in full operation are as follows: -

GS4/N Natural gas	5.4 kW
GS4/P Propane gas	5.5 kW
GS7/N Natural gas	7.5 kW
GS7/P Propane gas	8.0 kW

OPERATING INSTRUCTIONS

2.1 LIGHTING the APPLIANCE

With the knob in the OFF position (●), depress fully, and rotate anti-clockwise to the MAX position (indicated by a large stylised flame) to allow gas to feed through to the burners.

To light the main burners, press the appropriate orange ignitor.

When the burners are lit, visible through sight holes in fascia, keep the knob depressed for a further 30 seconds to heat the thermocouple and then release the knob, the griddle will take approximately 20 minutes to achieve full working temperature from cold.

The heat input can be adjusted between MAX (large stylised flame) and MIN (small stylised flame) to give the desired working temperature.

WARNING: - The outer panels of these units will get hot during operation; therefore, care should be taken when working next to them.

2.2 SHUT DOWN OF APPLIANCE

When use of the appliance is no longer desired rotate knob clockwise to the OFF position, burners will now be extinguished.

WARNING: - After use, some parts of the appliance will remain hot for a period of time.
Please take care to avoid accidental burns.

2.3 PREPARATION FOR USE

- 2.3.1 Clean the surface of the griddle with hot soapy water. Dry thoroughly and lightly coat in cooking oil.
- 2.3.2 Ensure that the fat drawer is correctly positioned.
- 2.3.3 Light the unit as described above and allow 20 minutes to heat up to maximum temperature before use. Adjusting between the MAX and MIN settings will control the cooking heat.

2.4 CARE OF GRIDDLE PLATES

2.4.1 Steel plate

After cooking, scrape off any food residue and wash down with a mild detergent and water.

Rinse to ensure that all traces of detergent have been removed. Once clean and dry, the plate can be protected with a light coat of cooking oil.

For heavy, stubborn deposits a de-greasing agent such as, 'CARBON-OFF' is available from Lincat upon request.

2.4.2 Chromed Plate

Food debris should be removed regularly during use.

After turning the griddle off, allow 15 minutes for the griddle plate to partially cool down and flush with a small quantity of water to soften any residue and further cool the plate.

Use a stiff bristle brush to loosen food residue and scrape it into the fat drawer.

Repeat the flushing process, adding a small amount of mild detergent to the water and again empty into the fat drawer, taking care that it doesn't overflow.

Wipe the plate with a soft cloth.

Do not use sharp cornered instruments on a chromed griddle surface.

SERVICING

Gas catering equipment should be routinely serviced to ensure a long trouble-free life. With this in mind, it is recommended that a competent gas engineer service the appliances every 6 months.

Please see page 12 “Service” for information on authorised service agents.

3.1 GENERAL SERVICE

- General check of the equipment, e.g. installation - is the unit on the correct hose? Does the hose have a safety chain? Does the equipment have a separate isolation valve?
- To access the valve/s, pull off the knobs and remove screws from the fascia panel.
- Lower the fascia panel to reveal the valves.
- Check and adjust where necessary the burner pressure at the test nipple, with the unit in full operation.
- Check the general burner condition.
- Check the thermocouple/s for sooting etc. and clean. Check for correct operating distance (3mm from the centre of the thermocouple to the burner face).
- Carryout a gas soundness check.
- Refit the fascia panel and the control knob/s.

3.2 COMPONENT REPLACEMENT.

Note: When removing the control knob care must be taken not to lose the spring clip.

3.2.1 Thermocouple

- Remove the fat drawer, control knobs and fascia panel.
- Remove the rear panel.
- Slide the hob top / griddle plate backwards and lift off. This assembly is very heavy and Lincat advises this is a two-person job.
- Loosen the thermocouple-retaining nut at the valve.
- Loosen the retaining nuts on the thermocouple body.
- Withdraw the thermocouple from the bracket.
- Refitting is the reverse of the above.
- Check for correct operating distance (3mm from the centre of the thermocouple to the burner face).

3.2.2 Control Valve

- Remove knobs and fascia panel.
- Remove the thermocouple from the back of the valve.
- Loosen the nuts to burner feed pipe.
- Loosen the valve retaining screws.
- Fit the new valve and thermocouple and leak test the unit.
- Check the gas pressure.

Note: The control valve has been factory pre-set and therefore it should not be necessary to adjust the low flame setting.

3.2.4 Burner

- Remove knobs and fascia panel.
- Remove the rear panel.
- Slide the hob top / griddle plate backwards and lift off. This assembly is very heavy and Lincat advises this is a two-person job.

- Loosen the retaining nut at the rear of the burner.
- Loosen the retaining nut at the injector end of the burner.
- Remove the burner retainer bracket and the heat shield mounting screws.
- Lift the burner clear of the assembly.
- Refitting is the reverse of the above.

3.3 SPARES LIST

The following components are listed with the Lincat reference number followed by a brief description.

VA11	Multi function valve. *
TC34	Thermocouple.
BU87	Griddle burner.
JE35	GS7/N Burner injector – natural gas – stamp code: 160
JE141	GS7/P Burner injector – propane gas – stamp code: 75
JE68	GS4/N Burner injector – natural gas – stamp code: 210
JE67	GS4/P Burner injector – propane gas – stamp code: 100
PG10	Governor – Natural gas / Propane
KN184	Control knob

*

Note: When ordering a replacement valve the unit and gas type must be specified as the valves are factory pre-set for the low rate settings.

TROUBLESHOOTING

Burner/s will not light Or stay lit

- | | |
|----------------------------------|--|
| — Check gas supply | — check injector for blockages |
| — Check thermocouple connections | — tighten connections |
| — Check thermocouple voltage | — minimum 5mv
replace thermocouple |
| — Check thermocouple location | — Distance from burner ports to thermocouple tip 3mm |
| — Check for valve damage | — replace valve |


SERVICE INFORMATION

Gas catering equipment should be routinely serviced to ensure a long trouble free life. With this in mind, it is recommended that a competent gas engineer service the appliances every 6 months.

5.1 CONTACT INFORMATION

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

LINCAT SERVICE HELP DESK

 **01522 875 520**

5.2 AUTHORISED SERVICE AGENTS

We recommend that our authorised service agents carry out all servicing other than routine cleaning and will accept no responsibility for work carried out by other persons. Note that for safe and efficient operation, appliances need regular servicing.

Please quote both the model and serial numbers from the data plate attached to the unit. Give brief details of the service requirement.

If you know the part number of the part in question, please quote this information also.

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.

5.3 CONDITIONS OF GUARANTEE

The guarantee does not cover: -

- Accidental breakage or damage.
- Operational misuse, wear and tear from normal usage, incorrect adjustment, or neglect.
- Incorrect installation, maintenance, modification or unauthorised service work.

GUARANTEE STATEMENT

Lincat Ltd guarantees its equipment to be free from defects in materials and workmanship for a period of 1 (one) year commencing from the date of purchase from the dealer, by the original owner.

This guarantee is limited to the repair of defects, without charge, by a factory authorised service company or one of its service companies within normal working hours. Monday – Friday, 8am – 6pm.

We undertake to visit site within 48 hours of the service call being placed, excluding weekends and bank holidays.

This guarantee is not effective if damage occurs from; improper installation, misuse, incorrect voltage supply, wear and tear from normal usage, accidental breakage / damage or the equipment is operated contrary to the user instructions. Any expenses in connection with the installation or cost of making adjustments on the equipment to comply with the supply at the point of installation are not covered by this guarantee.

The foregoing guarantee is in lieu of any and all other guarantees expressed or implied, and constitutes the entire guarantee.