# lincat

Installation, Operating and Servicing Instructions

Silverlink 600 Electric Range Oven ESLR9C-A004 and ESLR9C/SPH-A001

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

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

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

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

Dealer:\_\_



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# **IMPORTANT INFORMATION**



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.



#### WARNING!

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



#### CAUTION!

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



## NOTE:

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

## **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.

## **TECHNICAL DATA**

Model	Height (mm)	Width (mm)	Depth (mm)	Weight (kg)
ESLR9C	925	900	670	95.0
Hob cooking surface (mm)		W900 x	CD600	
Oven capacity (mm)		H410 x W6	70 x D340	
Shelf size (mm)		W670 x	CD340	

# **CHECK LIST OF ENCLOSURES**

Warranty card
Instructions manual
Wire shelves
Oven base panel
Gland and locknut

## **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

Means of isolation with at least 3mm contact separation in all poles must be incorporated into the fixed wiring of this appliance.

The fixed wiring insulation must be protected by insulated sleeving having a temperature rating of 60 Deg C.

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

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 1500mm – see Fig 1.



Fig 1

Position this appliance under an extraction canopy.

## **Power Ratings**

ESLR9C	kW
Oven	6.0
Front hotplates	3 x 2.0
Rear hotplates	3 x 1.5
Total Rating 3N~+E	16.5kW @ L1 27A, L2 27A, L3 15A

ESLR9C/SPH	kW
Oven	4.0
Front hotplates	3 x 1.5
Rear hotplates	3 x 1.5
Total Rating 1N~+E	13kW @ 56.5A
Total rating 2 supplies 1N~+E	7kW @ 30.5A and 6kW @ 26.1A

## ESLR9C/SPH WIRING

This unit is designed so it can be wired either with a single 63A plug and lead or two 32A plug and leads. As supplied the unit is wired for a single 63A supply.

To wire it with two supplies, remove the back panel, knock out the second cable gland hole in the metalwork, next to the fitted gland, and fit the extra cable gland supplied. On the clear mains terminal block remove the 4mm<sup>2</sup> brown and blue cables linking the top and bottom live and neutral connections, discard these two cables. Connect the two supply cables, one to the top of the connector and one to the bottom connector. Do not crosslink the lives or neutrals.

## **OPERATING INSTRUCTIONS**

Only qualified or trained personnel should use this appliance.

Before first use, burn off the protective coating on the hotplates by heating them on maximum for 3-5 minutes without a pan.

#### Hob operation

Switch on the mains supply – the green neon will illuminate.

Turn the relevant control knob to the required setting.

Each plate incorporates a protection device that automatically reduces the power when the pan is removed or if a pan boils dry.

## Oven operation

Switch on the mains supply – the green neon will illuminate.

Set the oven control knob (LH side) to the desired temperature – the amber neon will illuminate.

The amber neon will extinguish when the set temperature is reached, and then operate as the element cycles.

Allow 20 minutes from cold for the oven to heat and stabilise.

This appliance has had the airflow optimised for the most even cooking on the second and fourth shelf positions using either 2 x 1/1 gastronorm containers or 4 x  $\frac{1}{2}$  gastronorm containers.

#### Safety thermostat

This appliance is fitted with a safety thermostat to protect the oven from overheating. If the oven is not heating, try resetting the safety thermostat by pressing the red button located above the cable inlet on the rear panel. The oven must be cool before the reset can be activated.

## CLEANING



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

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

The oven is fitted with a removable liner base to assist cleaning.

## SERVICING, MAINTENANCE AND COMPONENT REPLACEMENT

Other than resetting the safety thermostat, 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

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Part Number	Description
CO215	Contactor
EL141	3kW Oven element ESLR9C
EL325	2kW Oven element ESLR9C/SPH
FA142	Fan
FA102	Fan impeller
FE29	Leg
HO10	2kW front hotplate ESLR9C only
HO11	1.5kW rear hotplate
KN180	Hob control knob
KN189	Oven control knob
NE42	Amber neon
NE43	Green neon
SE25	Door seal
SH88	Oven shelf
SR15	Shelf side rack
SW14	6 position switch
SW58	Fan switch
TH107	Oven control thermostat
TH63	Safety thermostat

## **SERVICE INFORMATION**

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

## **2** 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

All available on serial plate

Serial number

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.