

Lincaat

SILVERLINK 600

**INSTALLATION AND USER INSTRUCTIONS
FOR HEATED AND AMBIENT PEDESTALS**

IMPORTANT

PLEASE READ THESE INSTRUCTIONS CAREFULLY BEFORE USING THE EQUIPMENT. KEEP THEM IN A SAFE PLACE FOR FUTURE REFERENCE.

WARNING:

APPLIANCES MUST BE EARTHED

ISOLATE THE POWER SUPPLY BEFORE CARRYING OUT ANY INSTALLATION WORK

PARTS OF APPLIANCES BECOME HOT DURING NORMAL USE. CARE SHOULD BE TAKEN TO AVOID ACCIDENTAL BURNS

IMPORTANT

All Lincat electrical appliances must be installed, operated and serviced by a competent person. Users should take care to adopt safe working practices when operating or cleaning appliances. Please contact your local distributor for further advice.

INSTALLATION

1. Ensure that the electricity supply is adequate for the equipment being installed.
2. Partitions, walls, kitchen furniture and other materials less than 100mm from the appliance should be made from non-combustible material.
3. Remove all protective plastic coating from the unit.
4. When siting the equipment, make sure that it is level and that there is a free flow of air around the unit and that any vents to the rear are not blocked.
5. All appliances with an electric load of 3kW and below are fitted with a BS1363 fused plug and should be connected to an earthed socket.
6. Appliances above 3k must be connected to the supply by a qualified electrician and should be installed with a means of isolation with contact separation of at least 3mm on all poles.
7. Appliances must be installed in accordance with the Health and Safety at Work Act, IEE Wiring Regulations, BS Codes of Practice, Local and National Building Regulations and Fire Precautions Act 1971.
8. When fitting countertop units onto SLS stands, the feet should be located into the corresponding holes in the base units. When fitting onto Ovens, HC pedestals or similar closed bases, the feet can be removed if required.

GENERAL USE

Unless otherwise stated in the equipment instructions, the following convention applies where indicator lights are fitted to appliances:-

- Green on - power to unit.
- Amber on - power to element.
- Amber off - temperature reached.

USER MAINTENANCE

1. Before working on or cleaning the equipment, **isolate it from the power supply** and allow it to cool to a safe working temperature.
2. Clean units regularly with hot water and detergent, do not use abrasive or chlorine based cleaners on stainless steel. Take care to avoid wetting electrical components. **Do not use a water jet.**
3. For removing carbon deposits from fryers and griddles use "Carb'n'Off" or a similar proprietary cleaner.

HEATED AND AMBIENT PEDESTALS

**CC3, CC4, CC6, CC7
CN3, CN4, CN6, CN7**

**HC3, HC4, HC6, HC7
HCL3, HCL4, HCL6, HCL7, HCL9**

PREPARATION

Screw the feet provided with the unit into the base and adjust until level.

OPERATION

Lincat heated pedestals are intended for warming and holding ceramic plates, bowls, cups etc at an average temperature of 55°C and are thermostatically controlled at a fixed temperature to prevent overheating and potential damage to crockery.

IMPORTANT

Lincat heated pedestals are not intended for holding food, as they operate at temperatures below the requirements of the Food Safety Regulations.

1. Connect the unit to the supply and the green switch will illuminate when the power is on.
2. Press the switch to the on position and the pedestal will begin to heat.
3. The built-in thermostat will automatically maintain the temperature at its factory set level.

LOADING

When placing items within the appliance, they should be evenly distributed to ensure consistency in temperature.

Consideration must also be given to the weight of the items placed on the shelf; the following table shows the maximum recommended weight loading per shelf.

MODEL	MAX WEIGHT PER SHELF
HC3 / HCL3	30Kg
HC4 / HCL4	45Kg
HC6 / HCL6	60Kg
HC7 / HCL7	75Kg
HCL9	90Kg

A stack of 20 average 10” plates weighs approximately 15Kg

SHELF ADJUSTMENT

The shelf can be moved to any of the three positions provided, or additional shelves added to a total of three. When moving or fitting shelves, ensure that the notches on the front corners of the shelf are correctly located onto the front shelf support pins.

IMPORTANT

Items placed within the lower section of the appliance may heat more rapidly than those placed on the upper shelf due to the location of the heater element.

Use of additional (optional) shelves may reduce the performance within the upper sections of the appliance.

SERVICE INFORMATION

Catering equipment should be routinely serviced to ensure a long and trouble free life. With this in mind it is recommended that appliances are serviced every six months by a competent engineer. For help regarding the installation, maintenance and use of your Lincat equipment, please call:-

LINCAT GROUP SERVICE HELP DESK

 01522 875520

AUTHORISED SERVICE AGENTS

We recommend that all servicing, other than routine cleaning, is carried out by our authorised service agents 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.

Lincat reserve the right to carry out any work under warranty during normal working hours, i.e. Monday to Friday, 8.30 a.m. - 5.30 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 and neglect.
3. Incorrect installation, maintenance, modification or unauthorised service work.