

Lincat

SEAL

INSTALLATION AND USER INSTRUCTIONS

UPRIGHT HEATED MERCHANDISERS

**(UM50, UM50D, UMS50 AND UMS50D
MODELS)**

**UPRIGHT HEATED MERCHANDISERS WITH
OVEN**

**(UMO50, UMO50D, UMSO50 AND UMSO50D
MODELS)**

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 years of trouble free use.

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.



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.



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.



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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USE OF THE UPRIGHT HEATED MERCHANDISERS AND OVEN MODELS

The Upright Heated Merchandisers are intended to be used on counter tops to display heated food products.

Those models with integrated ovens can be used to cook a variety of food products for display in the merchandiser or elsewhere.

Please note that in use, these merchandisers have hot panels. It is important that provision is provided for placing and removal of food product into the display cabinet.

SAFETY INSTRUCTIONS



WARNING!

Basic safety precautions, including the following, should be followed to reduce the risk of personal injury. Make sure you have read all of these instructions before switching on the unit.

Keep this User Guide in a safe place for future reference for you and your staff.

Do not clean the unit with a water jet.

REMOVAL OF PACKAGING

In the interest of hygiene, you should clean the product after unpacking and ensure all plastic coatings are removed before use.

This unit is heavy. Take care when moving it. Do not pull the unit across your work surface as it is heavy and may make a mark.



The unit relies on the circulation of warm air, which must pass through and around the shelves. Ensure circulation is not obstructed by food product or aluminium foil.

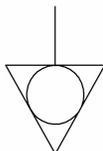
GENERAL

Do not try to modify this product.

Ensure that the electrical supply cable is not damaged.

If the supply cable is damaged, it should be replaced by Lincat Ltd or suitably qualified persons, in order to avoid a hazard.

EQUIPOTENTIALITY



This equipment is provided with an equipotential bonding terminal to allow earth cross-bonding with other equipment.

PRODUCT SPECIFICATION

Upright Heated Merchandiser (Rotary rack) – UM50, UM50D
 Upright Heated Merchandiser (Static rack) – UMS50, UMS50D

Upright Heated Merchandiser with Oven (Rotary rack) – UMO50, UMO50D
 Upright Heated Merchandiser with Oven (Static rack) – UMSO50, UMSO50D

FEATURES

**UM50, UM50D, UMS50,
 UMS50D**
 Stainless steel body
 Toughened glass
 Thermostatic control
 Hinged rear door
 Hinged front door on 'D' models
 Independently switchable light
 230 Volt, 50 Hz, single phase
 Water bath

**UMO50, UMO50D, UMSO50,
 UMSO50D**
(Oven Models)
 As UM50, UM50D, UMS50 &
 UMS50D plus:
 Thermostatic control to oven

TECHNICAL SPECIFICATION

Model		UM50 UM50D	UMS50 UMS50D	UMO50 UMO50D	UMSO50 UMSO50D
Volume (gross)	litres	110.0	110.0	110.0/20.8	110.0/20.8
Merchandiser Internal Dims	mm	540x540x380	540x540x380	540x540x380	540x540x380
Oven Internal Dims	mm			400x400x130	400x400x130
Width	mm	565	565	565	565
Depth	mm	565	565	565	565
Height	mm	780	780	925	925
Power Rating	Watt	1500	1500	2900	2900
Weight (net)	kg	36.7	37.3	49.5	50.1

PACK CONTENTS

UM50

**Upright Heated Merchandiser
(with cable and 13amp plug)
1 x rotary rack
1 x door assembly (see drawing)**

**Water bath/lid
User Guide
Guarantee card**

UM50D

As UM50 but with 2 doors

UMS50

As UM50, except static rack

UMS50D

As UMS50 but with 2 doors

UMO50

As UM50, plus 1 x chrome plated oven shelf

UMO50D

As UMO50 but with 2 doors

UMSO50

As UMS50, plus 1 x chrome plated oven shelf

UMSO50D

As UMSO50 but with 2 doors

SPARE PARTS LIST

Component	UM50 UM50D	UMS50 UMS50D	UMO50 UMO50D	UMSO50 UMSO50D
Door Bush	BU72	BU72	BU72	BU72
Door Catch	CA111	CA111	CA111	CA111
Element	EL174	EL174	EL174	EL174
Adjustable Foot			FE10	FE10
Glass Door	GL510	GL510	GL510	GL510
Control Knob	KN203	KN203	KN203	KN203
Oven Control Knob			KN220	KN220
Lamp	LA19	LA19	LA19	LA19
Rotary Rack	RD23		RD23	
Fixed Rack		SD24		SD24
Oven Shelf			SH101	SH101
Door Micro Switch	SW64		SW64	
On/Off Switch			SW67	SW67
Light Switch	SW68	SW68	SW68	SW68
Oven Thermostat			TH46	TH46
Control Thermostat	TH77	TH77	TH77	TH77
Glass Door Handle	HA78	HA78	HA78	HA78
Oven Door Handle			HA50	HA50

INSTALLATION



Ensure the unit is installed on a sound, level work surface, which is heat resistant e.g. stainless steel or Formica ®. The unit's external surfaces and base will become hot. You should inform your personnel and customers accordingly.



For safety regulations, the plug must always be accessible.

CONNECTING TO THE ELECTRICITY SUPPLY



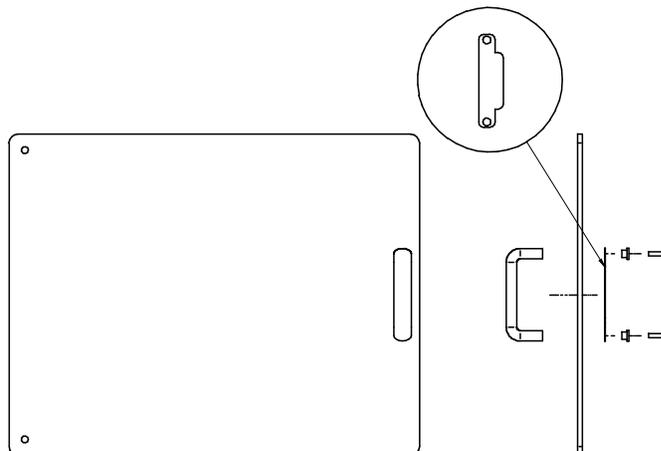
Ensure that the voltage of your electricity supply corresponds to the serial plate details. The product is supplied with a 13 Amp plug. To replace the plug, follow these instructions:

- green and yellow wire to 'E' or (Earth)
- blue wire to 'N' (Neutral)
- brown wire to 'L' (Live)



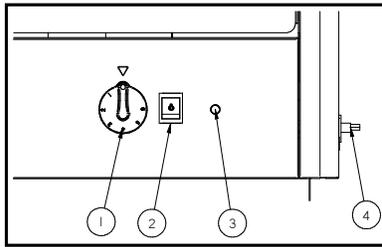
THIS APPLIANCE MUST BE EARTHED

DOOR HANDLE ASSEMBLY

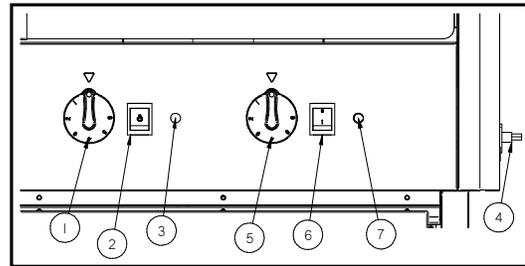


PLEASE ASSEMBLE GLASS DOOR HANDLE AS SHOWN

OPERATING INSTRUCTIONS



1. Temperature controller
2. Light Switch
3. Neon Light
4. Cable
5. Temperature Controller (Oven)
6. On/Off Switch (Oven)
7. Neon Light (Oven)



UM50 Models

To check operation of the unit, connect it to the electricity supply, switch on the light (2), then turn the temperature controller to setting 5. Wait until the amber neon (3) goes out before loading with pre-heated food.

UMO50 Models

Operate the merchandiser as above.

To operate the oven, connect it to the electricity supply, press the On/Off switch (6) and turn the temperature controller (5) to the desired setting. Wait until the amber neon (7) goes out before loading with food.



For best results cook and display product on appropriately sized baking trays.

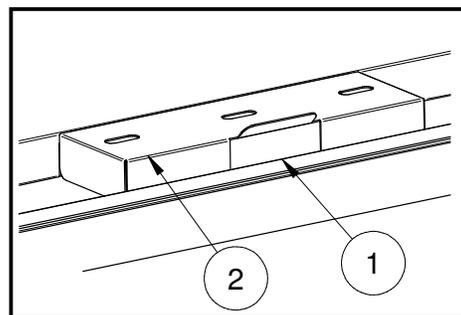
HUMIDITY FEATURE

The integral water bath with lid is intended to keep certain food products moist, such as pastry. For best results, fill with warm water to the indicated level.

Do not over fill. To prevent condensation on the glass, ensure you do not over-load with food. Check the water level occasionally.



This part of the unit will become hot. Take care when removing or filling the water bath.



1. Water Bath
2. Lid

CLEANING AND MAINTENANCE

CLEANING



Disconnect the unit from the electricity supply and ensure it is cool to touch before starting to clean. Use a mild detergent in hot water and a soft cloth. Do not use abrasive creams or scourers.

Merchandiser

Remove display rack ,base-plate and the water tray.

To remove the rotary rack push the rack upwards against the spring loaded pin, then carefully rotate outwards from the bottom.

To remove the static rack lift out of the holes.

Oven

To remove the oven shelf, pull forward until it stops and lift out.

Lift and remove the base panel.

Racks, shelves, base-plates and water baths may be washed in a dishwasher.

MAINTENANCE

Regular cleaning of the unit is recommended. No regular maintenance is required, but it may be necessary to replace a light bulb.

REPLACING THE LIGHT BULB



Disconnect the unit from the electricity supply and ensure the unit is cool to touch.

Remove the light cover by carefully levering. Remove the light bulb by unscrewing anticlockwise. It is fitted at an angle of 45⁰

Fitting the new bulb is the reverse of the above sequence.

SERVICE INFORMATION

For help regarding the installation, maintenance and use of your Lincat equipment, please contact our Service Department:

 **01522 875520**

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 call is service enquiry is handled as efficiently as possible, you need to have the following details available:

Brief details of problem

Product code, type number and serial number of unit (both on serial plate)

Code number of spare part (see spare parts list), if known

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.

GUARANTEE

This unit carries a comprehensive UK twelve-month 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 instructions in this User Guide), or consumable items
- Damage due to incorrect installation, modification or unauthorised service work
- The manufacturer disclaims any liability for incidental, or consequential damages