

Lincat

SEAL

INSTALLATION AND USER INSTRUCTIONS

HEATED MERCHANDISERS

(650, 500 AND 350 RANGES)

C6, D5, and D3

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.



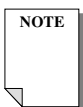
WARNING!

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.

CONTENTS

<i>Contents</i>	<i>Page</i>
Safety instructions.....	4
Product specification.....	5
Features.....	5
Technical specification.....	5
Pack contents.....	6
Spare parts list.....	6
Installation.....	7
<i>Connecting to the electricity supply.....</i>	<i>7</i>
Operating instructions.....	8
<i>Humidity feature.....</i>	<i>8</i>
<i>Adjusting the shelf positions.....</i>	<i>9</i>
Cleaning and maintenance.....	9
<i>Replacing the light tube.....</i>	<i>9</i>
Service information.....	10
Conditions of guarantee.....	10

USE OF THE HEATED MERCHANDISERS

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

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.

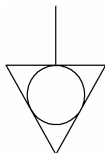
GENERAL

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

650 Range Heated Merchandiser – C6H/75, C6H/100

500 Range Heated Merchandiser – D5H/75, D5H/100

350 Range Heated Merchandiser – D3H/75

FEATURES

Extruded aluminium frame
Toughened glass (flat panels)
Electronic control (C6 models)
Thermostatic control (D5, D3 models)

Sliding rear doors
Independently switchable light
Adjustable shelf positions (back service models only)
230 Volt, 50 Hz, single phase

TECHNICAL SPECIFICATION

Model		D3H/75	D5H/75	D5H/100	C6H/75	C6H/100
Volume (gross)	litres	113.0	163.0	220.0	284.0	380.0
Internal Dimensions	mm	740x340x450	740x490x450	990x490x450	740x640x600	990x640x600
Width	mm	750	750	1000	750	1000
Depth	mm	350	500	500	650	650
Height	mm	575	575	575	755	755
Power Rating	Watt	768	1518	2018	1518	2018
Weight (net)	kg	34.0	43.0	55.0	57.0	71.0

PACK CONTENTS

D3 Models

Heated Merchandiser (with cable and 13amp plug)
2 x chrome-plated shelves
1 x anodised base-plates
2 x sliding doors

Crumb tray with integral water bath/lid
3mm Allen key (for shelf adjustment)
User Guide
Guarantee card

D5 Models

Heated Merchandiser (with cable and 13amp plug)
2 x chrome-plated shelves
2 x anodised base-plates
2 x sliding doors

Crumb tray with integral water bath/lid
3mm Allen key (for shelf adjustment)
User Guide
Guarantee card

C6 Models

Heated Merchandiser (with cable and 13amp plug)
3 x chrome-plated shelves
2 x anodised base-plates
2 x sliding doors

Crumb tray with integral water bath/lid
3mm Allen key (for shelf adjustment)
User Guide
Guarantee card

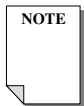
SPARE PARTS LIST

Component	Model		
	D3	D5	C6
Light Tube	BU171	BU171	BU171
Element	EL218		
Element (75 Models)		EL162	EL162
Element (100 Models)		EL161	EL161
Control Knob	KN203		
Shelf	SH93		
Shelf (75 Models)		SH91	SH97
Shelf (100 Models)		SH92	SH98
Base Plate	HP21		
Base Plate (75 Models)		HP20	HP17
Base Plate (100 Models)		HP19	HP18
Starter	GL68	GL68	GL68
Self Service Door Knob		S/M0085	S/M0085

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



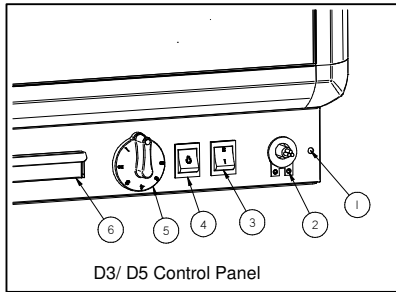
Ensure that the voltage of your electricity supply corresponds to the serial plate details. The product is supplied with a 13 Amp plug. To replace the plug, follow these instructions:

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

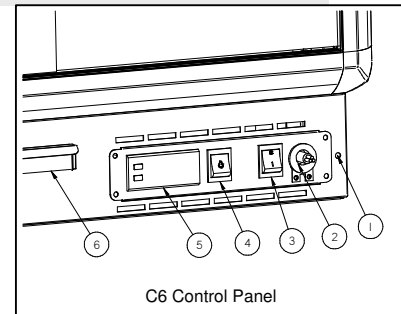


THIS APPLIANCE MUST BE EARTHED

OPERATING INSTRUCTIONS



1. Equipotential Bonding Point
2. Cable
3. On/Off Switch
4. Light Switch
5. Temperature Controller
6. Crumb Tray/ Water Bath



Ensure the base-plates lie flat within the base and the shelves are secure. Close all doors (front and rear). To check operation of the unit, connect it to the electricity supply, switch on the light (4), then switch on the On/Off switch (3). C6 units are factory set to 85° C. Press and hold the 'Set' button to confirm this.

D3 & D5 models have a manual temperature controller (5). Turn it to 5 and wait about 30 minutes before loading with pre-heated food. Adjust the temperature to the desired setting.

C6 models have a digital temperature controller (5). Wait about 30 minutes until the display shows 85°C. Press and hold the **"SET"** button and use the buttons marked **<<-<** and **>->>** to adjust (75° C to 95° C). Load with pre-heated food.



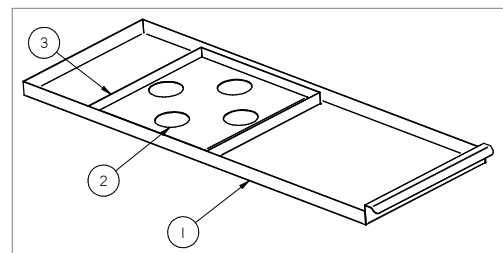
The temperature display relates to the temperature measured inside the unit, not the temperature of the food product.

HUMIDITY FEATURE

The integral water bath with lid (2) is intended to be used when the unit is lightly loaded in order to keep certain food products moist, such as pastry. For best results, fill with warm water. 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. Crumb Tray
2. Water Bath
3. Lid

ADJUSTING THE SHELF POSITIONS



Ensure the unit is cool to touch. Disconnect from the electricity supply. Slide the doors to the middle position, lift up and out of the runners to remove. Lift and rotate all shelves to remove. An Allen key is provided to adjust the shelf supports. At the front, remove the two screws and replace in the appropriate holes. At the rear, the shelf support screws are situated behind the cable panel. Remove the screws in the cable panel first; carefully open the panel until there is enough space to adjust the screw positions. ***Do not completely remove the cable panel!*** Replace the panel ensuring that the cables are not trapped.

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.

Remove the rear doors, shelves and base-plates. Brush the crumbs into the tray. Shelves (including supports) and base-plates 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 tube.

REPLACING THE LIGHT TUBE



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

An Allen key is provided to remove the end caps from the light unit. Remove the diffuser from its clips. To remove the tube, carefully rotate it 90° and slowly pull down until it is released. It is recommended that the starter (a round cylinder located at one end of the tube) is also replaced at the same time. To remove the starter, rotate it anticlockwise. Fitting the new tube 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

This page is intentionally blank

This page is intentionally blank