



## User and Installation Instructions

### Silverlink 600 Electric Bains Marie – Wet and Dry Heat

BA3, BS3, BA4, BS4, BA7, BS7, BM3,  
BM4, BM6, BM7, BS3W, BS4W,  
BS7W, BM3W, BM4W, BM6W, BM7W

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

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

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

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

Dealer: \_\_\_\_\_

\_\_\_\_\_

**SILVERLINK 600**

## **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.

## **BAINS MARIE**

**BA3, BS3, BA4, BS4, BA7, BS7  
BM3, BM4, BM6, BM7**

**BS3W, BS4W, BS7W  
BM3W, BM4W, BM6W, BM7W**

### **OPERATION**

#### **Wet well models:**

1. Ensure the drain tap is closed and then add to a depth that covers the around 10mm of the base of the container or pot.
2. Switch on the power supply. The green neon indicates that power is on.
3. Turn the control knob to maximum and allow the unit to heat up for around 20 minutes before adjusting the temperature to the desired level.
4. Place the hot food in the containers, remembering that the Bain Marie is intended to maintain food temperature only and is not designed as a cooker.
5. Maintain sufficient water to keep the containers immersed in a steam bath and ensure that the water is changed regularly.
6. Do not allow the unit to boil dry.

#### **Dry heat models:**

1. Switch on the power supply. The green neon indicates that power is on.
2. Select the desired temperature setting on the control knob and allow the unit to heat up.
3. Place the hot food in the containers, remembering that the Bain Marie is intended to maintain food temperature only and is not designed as a cooker.
4. **Do not fill with water.**

## **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 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. - 5.00 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.