

# **Lincat**

## **OPUS 700**

### **OG7003, OG7004 & OG7009 Boiling Tops**

**USER, INSTALLATION, SERVICING AND  
CONVERSION INSTRUCTIONS**

***For use in GB & IE***

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 you years of trouble free service.**

## 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.

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### **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.**

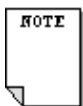
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### **CAUTION!**

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.

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### **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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## WARNINGS AND PRECAUTIONS

It is mandatory that all appliances are installed, commissioned and serviced by a qualified and competent person as defined by the regulations in force in the country of installation.

Failure to comply will invalidate the warranty.



### **WARNING!**

This appliance must be installed by a competent installation engineer in accordance with the installation instructions, and should conform to the following requirements:

Do not obstruct or block the appliance flue.

Installation must include sufficient ventilation to prevent the occurrence of unacceptable concentrations of substances harmful to health in the room in which they are installed.

It is recommended that this appliance is sited under an extraction canopy for the removal of combustion products

After operation, some parts of the appliance will remain hot for a period of time. Please take care to avoid accidental burns.



### **CAUTION!**

All equipment must be earthed to prevent shock.

Do not connect directly to any flue, ducting or mechanical extraction system.

Installation should allow for a sufficient flow of fresh air for gas combustion.

Parts which have been protected by the manufacturer or his agent must not be adjusted by the installer or user.

# TECHNICAL DATA

<b>Model</b>	OG7003	OG7004	OG7009
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## Dimensions

Overall Height (mm)	325	325	325
Width (mm)	600	900	300
Depth (mm)	737	737	737
Weight (kg)	58	84	32
Hob Cooking Surface w x d (mm)	600 x 600	900 x 600	300 x 600

## Heat Input

Total Heat Input Natural(Gross)	24.4 kW	36.6 kW	12.2 Kw
Total Heat Input Propane(Gross)	22.8 Kw	34.2 Kw	11.4 kW
Hob Rating, per Burner Natural(Gross)	6.1 kW		
Hob Rating, per Burner Propane(Gross)	5.7 kW		
Hob Low Rating, per Burner	1.4 kW		

## Connection and Operating Pressures

Gas Inlet Connection (Female)	1/2" BSP	3/4" BSP	1/2" BSP
Supply Pressure - Natural	20mbar		
Operating Pressure - Natural	20mbar		
Supply Pressure - Propane	37mbar		
Operating Pressure - Propane	37mbar		

## Gas Consumption

Total Gas Rate – Natural	2.32 m <sup>3</sup> h <sup>-1</sup>	3.48 m <sup>3</sup> h <sup>-1</sup>	1.16 m <sup>3</sup> h <sup>-1</sup>
Total Gas Rate – Propane	1.64 m <sup>3</sup> h <sup>-1</sup>	2.46 m <sup>3</sup> h <sup>-1</sup>	0.82 m <sup>3</sup> h <sup>-1</sup>
Hob Burner Gas Rate - Natural	0.58 m <sup>3</sup> h <sup>-1</sup>		
Hob Burner Gas Rate - Propane	0.41 kg h <sup>-1</sup>		

# COMMISSIONING

## PREPARATION

Remove all packaging and protective coatings prior to installation.  
Check that the burner caps have been fitted correctly to the burner body.

## VENTILATION

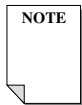
The area in which this equipment is to be installed should have sufficient fixed ventilation to comply with local legislation requirements. It is recommended that a room, or internal space, be provided with a minimum free area of 4.5cm<sup>2</sup> per kW (3,400Btu/hr) of total heat input.

# CHECK LIST OF ENCLOSURES

Please ensure the following items are included with this piece of equipment:

Model	OG7003	OG7004	OG7009	Tick
Warranty Card	1	1	1	
Pan Supports	2	3	1	
Ignitor Wand	1	1	1	
Legs	4	4	4	

## SERIAL NUMBER



Each appliance manufactured at Lincat has a unique identifying number found in the top right hand corner of the data plate attached at the rear of the appliance. Please record that number in the space provided should it be required for future reference.

Serial Number	
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## MARK OF CONFIDENCE



Every single product that leaves our factory bears a serial plate showing the assembler's initials. It's a mark of confidence we have in our people and our manufacturing process.

# INSTALLATION

## SITING

The installer must ensure that all regulations are met and that there is an unobstructed minimum distance of 1000mm from the top of the flue to the ceiling, which must be of non-combustible material.

The appliance should be installed on a level surface ensuring the unit is stable and firmly located. Any partitions, walls or kitchen furniture in close proximity must be of non-combustible materials and not be closer than 50mm from the sides and rear of the flue.

## GAS SUPPLY AND CONNECTION

The gas inlet connection is at the rear of the appliance. The pipe work should be of adequate size but not smaller than the gas inlet connection at the rear of the appliance, i.e. Rp ½" BSP (OG7003 & OG7009) & Rp ¾" BSP (OG7004).

All joints made must be leak free.

Final gas connection to the appliance and gas supply shall comply with local regulations.

When making the connection to the appliance an isolating cock should be fitted into the supply line close to the unit, for emergency shutdown or servicing purposes.

## SUPPLY PRESSURES

The appliance is connected directly to the gas supply where the gas supply pressure is controlled at the source of inlet in the building or via the governor attached to the bottle gases. See Technical Data for the supply pressures.

- To gain access to the gas pressure test nipple the fascia panel requires removal. The test nipple is situated in the centre of the manifold rail.
- Remove the blanking screw and attach a pressure gauge to the boss of the test nipple.

# CONVERSION OF GAS TYPES

## Conversion of Gas Type – Injector Changes

Model	Gas	Inlet Pressure	Injector	Ø	Mark	Part No.
OG7003 OG7004 OG7009	G20	20 mbar	GG	1.90	190	JE252 x 4, 6 or 2
C			N/A	76	JE216 x 4, 6 or 2	
OG7003 OG7004 OG7009	G31	37 mbar	GG	1.20	120	JE253 x 4, 6 or 2
C			N/A	50	JE217 x 4, 6 or 2	

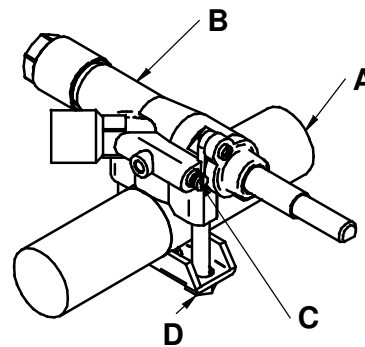
## Fascia Panel Removal

- Remove the pan supports together with the control knobs.
- Remove the fascia panel, fixing screws on underside of the panel.
- The test nipple is situated on the main manifold rail.

## Hob Valve Bypass Injectors

- Remove the bypass injectors C from each of the hob burner control valves B.
- Replace the bypass injectors applicable to the required gas type. Screw fully home but do not over tighten.

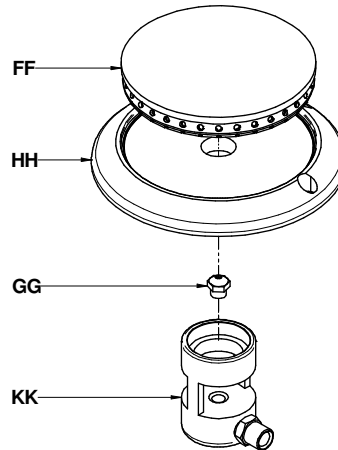
Hob Tap Components	
Part	Description
A	Manifold
B	Gas tap
C	Bypass injector
D	Clamp screw



## Hob Burner Injectors

- Remove pan supports.
- Lift off the burner cap FF together with the burner base HH.
- Remove injector GG and fit replacement applicable to the required gas type.
- Replace burner base and cap.
- Repeat the procedure for remaining hob burners.

Hob Burner Components	
Part	Description
FF	Burner Cap
GG	Injector
HH	Burner Base
KK	Injector Holder



### Completion of Conversion

- Remove the redundant data plate and gas type identification label and attach new replacements corresponding to new gas type.
- Test all previously dismantled joints for soundness.
- Functionally operate the appliance to the new operating pressure as detailed in page 7.

## USER INSTRUCTION

### APPLIANCE USE

This appliance is only for professional use and should only be used by qualified personnel. Ensure that the person responsible understands how to light, safely operate, clean and shut down the appliance and is made aware of the position and operation of the gas isolating cock in the event of an emergency. All users should know how to clean burner caps and to correctly locate the burner cap on the burner body.

### LIGHTING SEQUENCE – HOB BURNER

- Open the main gas cock.
- Push in the control knob then rotate anti-clockwise to any position to allow gas through to the burner. Manually light this burner using a taper or piezo ignitor wand.
- On establishing a flame at the burner, keep the knob depressed for approximately 15 seconds then release. The burner should remain lit.

### SHUT DOWN

To shut down the appliance rotate all control knobs clockwise to the OFF position. The gas supply stopcock or bottle valve should now be closed.



## CLEANING



Ensure the appliance is cool and the gas supply is isolated before commencing cleaning. After use wash the unit down with a warm detergent solution.

Frequently check the burner cap ports for blockages. Clear as necessary.

Do not use abrasives on stainless steel or enamelled parts.

Do not use any products containing chlorine or hydrochloric acid to clean stainless steel surfaces.

Do not clean the appliance using a water jet.

## POTS AND PANS

The minimum recommended pan size should have a base diameter not less than 150mm.

The maximum recommended pan size per burner should not exceed a base diameter of 360mm.



**Under no circumstances should multiple burners be covered by a single pan or container.**

# SERVICING

## SERVICE ACCESS

### To access and service the gas control valves

- Remove the control knobs and fascia panel to gain access to the valves.
- Remove the two screws securing the valve boss and carefully withdraw the spindle from the valve.
- Grease as necessary and refit parts. Carry out gas soundness check.

## FASCIA PANEL REMOVAL

See page 7 for details

## OPERATIONAL CHECK

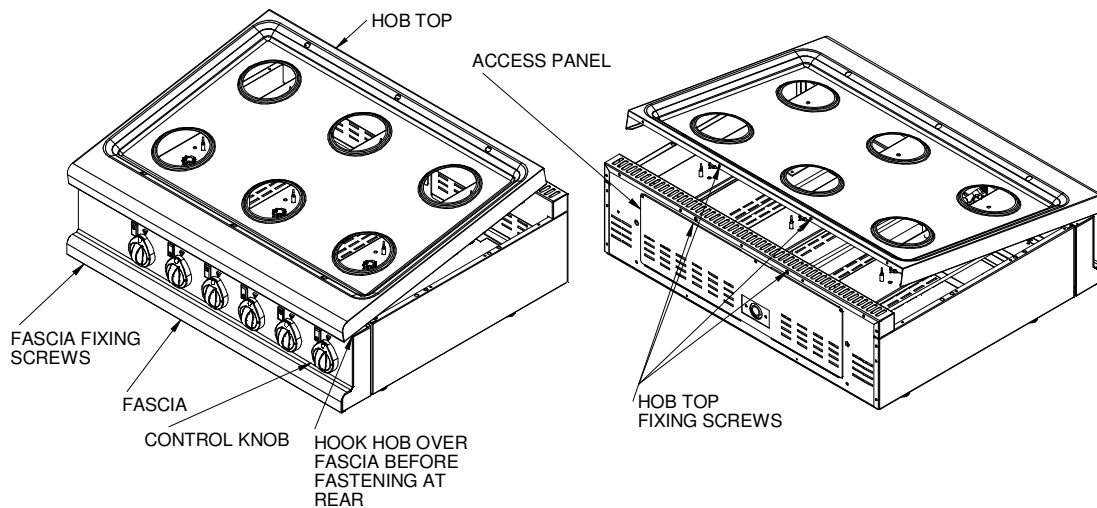
Commissioning must include an operational check of all controls.



- Check that each burner can be lit at both full rate and low rate.
- Check that each burner will remain lit when turned to low rate.

# COMPONENT REPLACEMENT

Access to components can be more easily gained by removal of the the hob top (as shown below) rather than removing the fascia.



## Hob Thermocouple

- Remove the pan supports, burner caps, rear access panel and hob top as shown above.
- Remove the thermocouple lock nut at the hob top.
- Remove thermocouple nut from valve body B.
- Withdraw the thermocouple.
- Fit the new thermocouple and re-assemble in the reverse order.

## Control Valve

- Remove the control knobs, burner caps, pan supports, rear access panel and hob top as shown above.
- Remove the nut from the gas output at the valve.
- Remove the thermocouple nut from the valve.
- Remove clamp screws from the valve.
- Free the valve from the manifold .
- Fit the new valve and re-assemble reverse order.
- Perform gas soundness test of circuit prior to operation of appliance.

## Hob Burner

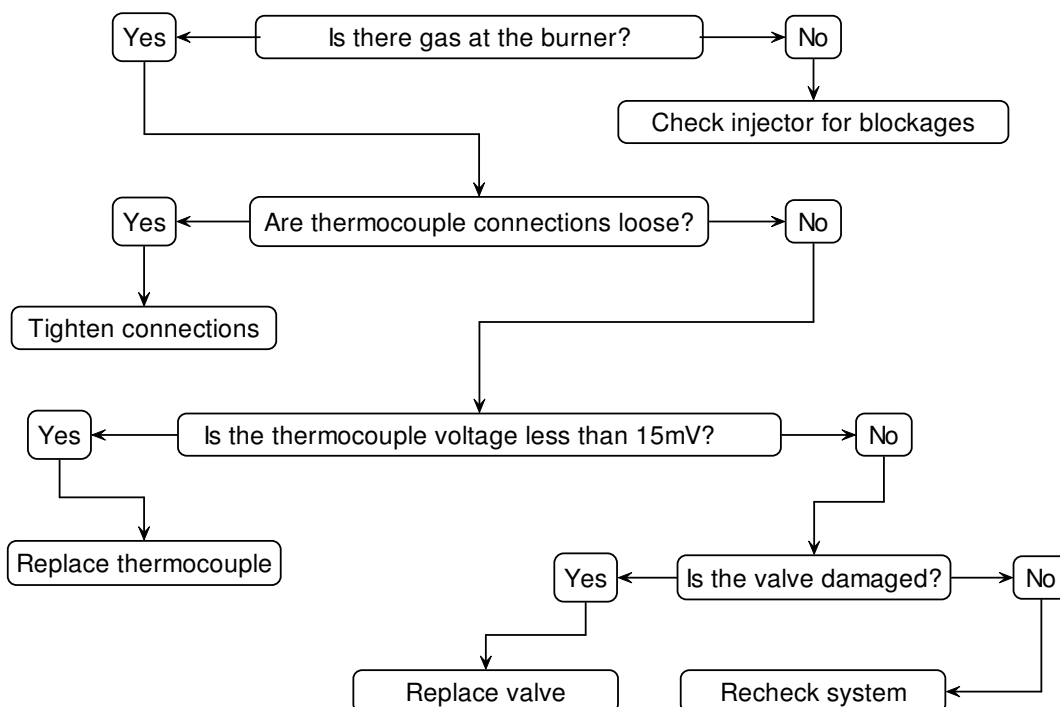
- Remove the pan supports, burner caps, rear access panel and hob top as shown above.
- Remove the burner body retaining screws.
- Fit the new burner body and re-assemble parts.
- Perform gas soundness test of circuit prior to operation of appliance.

## SPARE PARTS LIST

Part number	Part description
BU224	Burner base
BU225	Burner injector holder
BU226	Burner cap
CO113	Copper Washer
JE252	Hob burner injector – Natural
JE253	Hob burner injector – Propane
JE216	Hob valve low rate jet - Natural
JE217	Hob valve low rate jet – Propane
KN256	Control knob
PA122	Cast pan supports
TC34	Thermocouple 750mm
VA65	Hob burner valve

## FAULT FINDING

- Burner/s will not light or stay lit




## **SERVICE INFORMATION**

Gas catering equipment should be routinely serviced to ensure a long trouble free life. It is recommended that this appliance is serviced every 6 months by a competent gas engineer.

For help regarding the installation, maintenance and use of your LINCAT equipment, please call:-

### **LINCAT GROUP SERVICE HELP DESK**

 **+44 (0) 1522 875520**

#### **AUTHORISED SERVICE AGENTS**

We recommend that all servicing other than our authorised service agents carry out routine cleaning. We cannot accept responsibility for work carried out by other persons.

Please quote both the model and serial numbers from the data plate attached to the unit. Give brief details of the service requirement.

If possible please quote the product code of the part number you require.

Work carried out under warranty will normally be undertaken only 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, or neglect.
- 3) Incorrect installation, maintenance, modification or unauthorised service work.