Installation, Operating, Servicing and Conversion Instructions

Opus 800 Dual Fuel Ranges
OD8006-A002 & OD8007-A002

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

Date Purchased:_____

Model Number:_____

Serial Number:_____

Dealer:_____

_____

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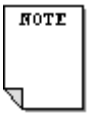
IMPORTANT INFORMATION

Read these instructions carefully before using this product, paying particular attention to all sections that carry warning symbols, caution symbols and notices. Ensure that these are understood at all times.

WARNING!
This symbol is used whenever there is a risk of personal injury.

CAUTION!
This symbol is used whenever there is a risk of damaging your Lincat product.



NOTE:
This symbol is used to provide additional information, hints and tips.

KEEP THIS MANUAL FOR FUTURE REFERENCE

WARNINGS AND PRECAUTIONS

This appliance must be installed, commissioned, serviced and converted by a qualified person in accordance with national and local regulations in force in the country of installation.

Strip plastic coating and clean the appliance before use.

During operation parts may become hot - avoid accidental contact.

Parts protected by the manufacturer shall not be adjusted by the user.

Do not obstruct or block the flue.

Disconnect this appliance before servicing, maintenance or cleaning.

TECHNICAL DATA

Model	**OD8006**	**OD8007**

Dimensions		
Height (mm)	900	900
Width (mm)	600	900
Depth (mm)	800	800
Weight (kg)	109	154
Hob Cooking Surface w x d (mm)	600 x 600	900 x 600
Useable Oven Capacity w x d x h (mm)	500 x 540 x 400	715 x 540 x 400
Oven Shelf w x d (mm)	500 x 540	715 x 540

Heat Input (Gross)		
Total - Natural	30.0kW	45.0kW
Total - Propane	26.8kW	40.2kW
Hob Burner - Natural	7.5kW	
Hob Burner - Propane	6.7kW	
Hob Low	2.0kW	

Connection and Operating Pressures		
Gas Inlet Connection	½" BSP (Rp ½)	¾" BSP (Rp ¾)
Supply Pressure – Natural G20 I_{2H}	20mbar	
Supply Pressure – Propane G31 I_{3P}	37mbar	

Gas Consumption		
Total - Natural	2.86 $m^3 h^{-1}$	4.06 $m^3 h^{-1}$
Total - Propane	1.92 kg h^{-1}	2.87 kg h^{-1}
Hob – Natural	0.71 $m^3 h^{-1}$	
Hob – Propane	0.48 kg h^{-1}	

Oven Temperature	≈120 – 280 °C

Electrical				
Total Power Rating @ 230V single phase	4.032 kW		6.06 kW	
Total Power Rating @ 400V three phase	Phase 1 Phase 2 Phase 3	1.36 kW 2.67 kW N/A	Phase 1 Phase 2 Phase 3	2.064 kW 2.0 kW 2.0 kW

CHECK LIST OF ENCLOSURES

Model	OD8006	OD8007	Tick
Warranty card	1	1	
Instructions manual	1	1	
Pan Supports	4	6	
Wire Shelf	3	3	

INSTALLATION AND COMMISSIONING

Site this appliance beneath an extraction canopy for the removal of combustion products.

When making the gas connection, fit an isolating cock into the supply line close to the appliance for emergency shutdown or servicing purposes.

Installation must include sufficient ventilation to prevent the occurrence of unacceptable concentrations of substances harmful to health in the room of installation. There must be a minimum free area of 4.5cm^2 per kW of total heat input.

Allow for a sufficient flow of fresh air for complete gas combustion.

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

The gas supply hose or tubing shall comply with national requirements in force and shall be periodically examined and replaced as necessary.

An equipotential bonding terminal is provided to allow cross bonding with other equipment.

Install this appliance on a level surface ensuring all vents are unobstructed.
Any partitions, walls or furniture must be of non-combustible material.
Minimum distances = A, 50mm B, 1000mm – see Fig 1.

If this appliance is fitted with castors, use caution at all times when manipulating or moving, and lock castors when appliance is in position.

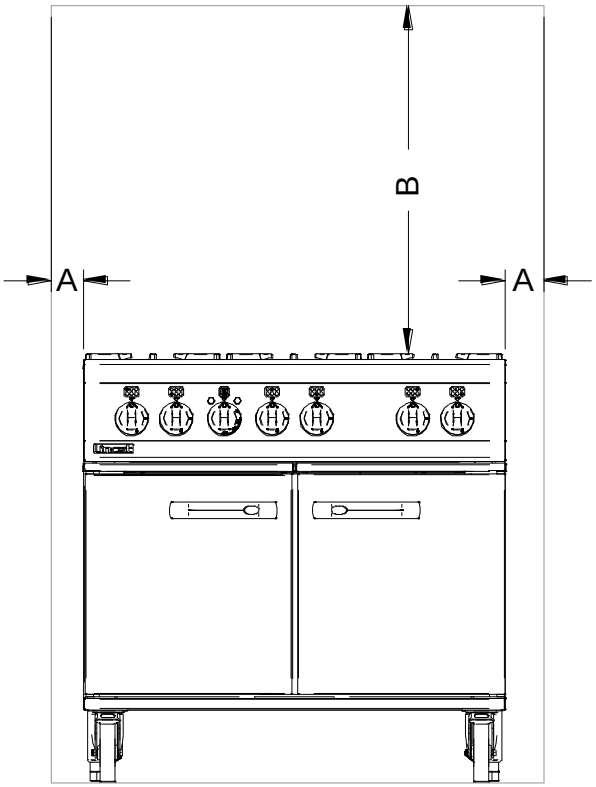


Fig. 1

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 of the flue.

The Installer shall pay particular attention, in order not to disturb the air combustion admission nor the combustion products evacuation of appliances fitted with open burners.

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 (OD8006) & Rp ¾" BSP (OD8007).
The gas supply tubing or hose shall comply with national requirements in force and shall be periodically inspected and replaced as necessary.
All joints made must be leak free.

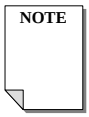
Final gas connection to the appliance and gas supply shall comply with local regulations.

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.
- Light the oven burner and set thermostat to the highest setting and check the pressure.



For Propane with a 50mbar supply pressure a govenor is required for adjustment to 37mbar.

ELECTRICAL SUPPLY AND CONNECTION

Connection of the electrical supply cable is made at the rear of the unit. Remove the protective cover and fit a suitable cable into the cable relief and then to the inlet terminal block. The unit is supplied for connection to a three-phase supply. Connections are provided to allow termination of all three-phase cables, although only two are used to power the unit. If the unit is to be fed from a single-phase supply then the two supply terminals will need to be connected together using a wire link.

LOCKING OF WHEELS

When the appliance has been installed in its intended position the front castors should be locked by depressing the locking tabs on the castors.

Locks should only be released for the intention of moving the appliance for cleaning purposes and or routine servicing of the appliance.

OPERATING INSTRUCTIONS

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.
Ensure that all controls have free and easy movement, if not contact a qualified service engineer.
This appliance is intended to be used for baking or roasting in the oven and for pan frying or boiling on the hob.
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.

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.

OVEN SETTING

- Check the green ‘power on’ neon on the fascia panel is illuminated.
- Set the control knob to the desired temperature in degrees Celsius. The orange light will illuminate indicating that power is being supplied to the elements.
- The orange light will go out when the oven has achieved the set temperature. Periodically the orange light will illuminate to indicate that the oven temperature has fallen and the elements are turned on to top up the temperature.

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.

After operation, some parts of the appliance will remain hot for a period of time; care should be taken to avoid risk of burns.

OPENING OF THE OVEN DOOR

Care must be taken to avoid injury when opening the oven door, when the oven is in use as hot air will rapidly escape.

CLEANING

Your Lincat product has a manufacturer's warranty. This requires you to maintain and care for your product and follow maintenance instructions. If you fail to maintain your unit or damage components Lincat may charge you for a warranty repair. Please check the website for terms and conditions.

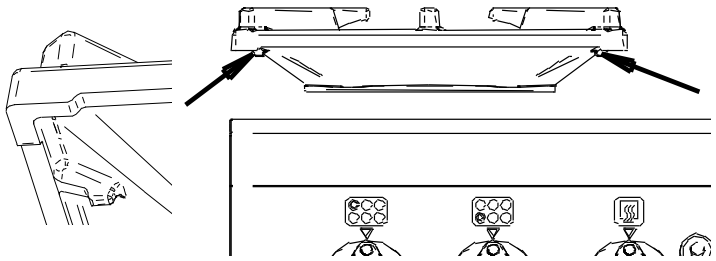
Do not use a water jet or steam cleaner, and do not immerse this appliance.

Clean all panels with warm water and mild detergent do not use abrasive materials. Rinse and dry thoroughly with a soft cloth.

Hob Components.

Pan Supports – Remove from the appliance, taking careful note of the orientation of the locating feet which must always be fitted with the feet to the sides (left & right) of the appliance.

Fig. 2



The Pan Supports can be cleaned with a mild detergent and hot water solution using a soft bristled brush. Rinse and dry thoroughly with a dry cloth.

Burner Cap – Remove from the appliance taking care not to damage the thermocouple which protrudes from the support.

Hob Burner Components	
Part	Description
MM	Burner Body
NN	Burner Cap
QQ	Thermocouple

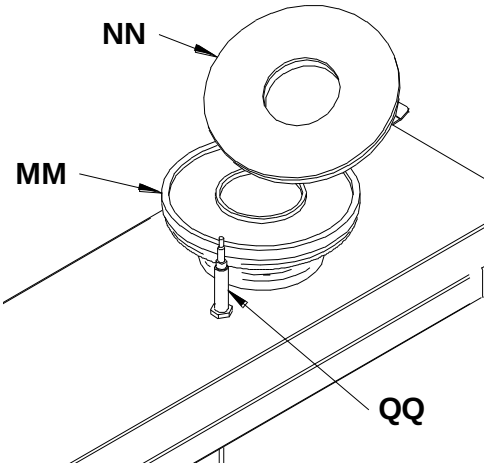


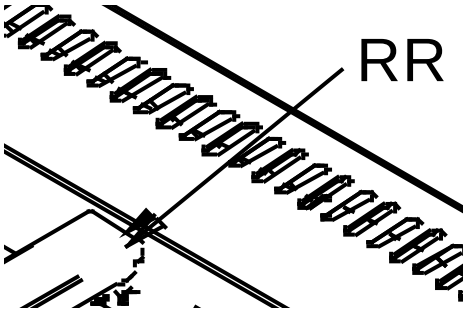
Fig. 3

The Burner Body can be cleaned with a mild detergent and hot water solution using a soft bristled brush. Rinse and dry thoroughly with a dry cloth.

Pan Support Channel – Remove from the appliance taking note of its fixing points.

Hob Burner Components	
Part	Description
RR	Pan Support Channel

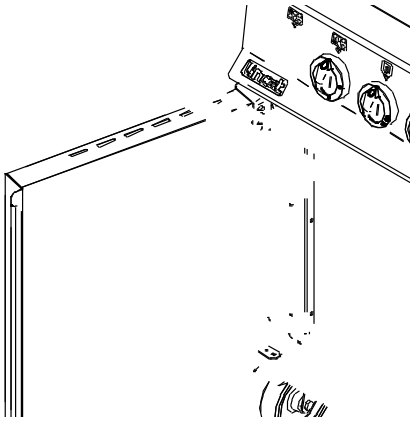
Fig. 4



The Pan Support Channel can be cleaned with a mild detergent and hot water solution using a soft bristled brush. Rinse and dry thoroughly with a dry cloth.

Hob Burner Components	
Part	Description
TT	Drip Trays

Fig. 5



The Drip Trays can be cleaned with a mild detergent and hot water solution using a soft bristled brush. For stubborn deposits a de-greasing agent may be used. Rinse and dry thoroughly with a dry cloth.

SERVICING, MAINTENANCE AND COMPONENT REPLACEMENT

All servicing, maintenance and component replacement on this appliance should be carried out by one of our recommended service engineers.

SERVICE ACCESS

To access and service the gas control valves – **Recommended every 6 months**

- Remove the control knobs **CC** and facia panel **BB** to gain access to the valves.
- Remove the two fixing screws **XX** securing the valve boss **YY** and carefully withdraw the spindle **ZZ** from the valve.
- Grease as necessary and refit parts. Carry out gas soundness check.

To service the thermocouples – **Recommended every 6 months**

- Remove the control knobs **CC** and facia panel **BB** to gain access to gain access to the thermocouples.
- Check millivolt output and replace if required.
- Check thermocouples are secure and tighten if required.

FACIA PANEL REMOVAL

- Open the oven doors and remove the drip trays.
- Remove the control knobs **CC** and the two fascia fixing screws **DD**.
- The fascia panel can now be lifted away.
- Take care not to damage the thermostat phial.

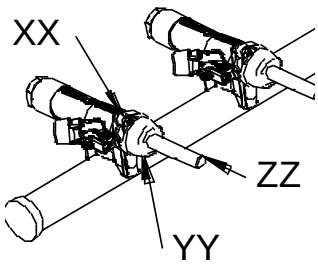


Fig. 8

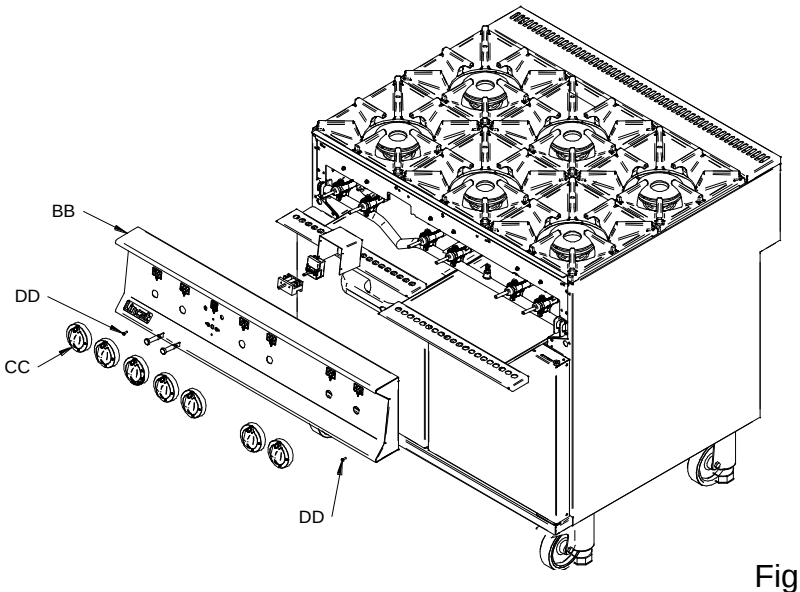


Fig. 9

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

Hob Thermocouple
Remove the pan supports **AA**.
Remove the top thermocouple lock nut.
Remove thermocouple nut from valve body **B** and withdraw the thermocouple.
Fit the new thermocouple and re-assemble in the reverse order.

Control Valve
Remove the control knobs **CC**, pan supports **AA**, and fascia panel **BB.**
Remove the nut from the gas output at the valve.
Remove the thermocouple nut from the valve.
Remove clamp screws **K** from the valve and free the valve from the manifold **G**.
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 **AA** and burner cap **NN**.
Disconnect the feed pipe.
Remove the burner body retaining screws **JJ**.
Fit the new burner body and re-assemble parts.

Hob Valve Bypass Injectors
Remove the bypass injectors **J** from each of the hob burner control valves **H**.
Replace the bypass injectors applicable to the required gas type. Screw fully home but do not over tighten.

Hob Tap Components	
Part	Description
G	Manifold
H	Gas tap
J	Bypass injector
K	Clamp screw

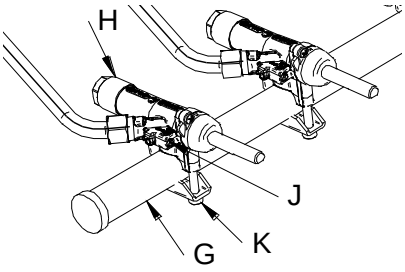


Fig. 10

Hob Burner Injectors
Remove pan supports **AA**.
Lift off the burner cap **NN**.
Remove injector **GG** and fit replacement applicable to the required gas type.
Replace burner base **MM** and cap **NN**.
Repeat the procedure for remaining hob burners.

Hob Burner Components	
Part	Description
FF	Injector Housing
GG	Injector
HH	Grub Screw
JJ	Retaining Screw
KK	Venturi Assembly
LL	Gasket
MM	Burner Body
NN	Burner Cap
PP	Retaining nut

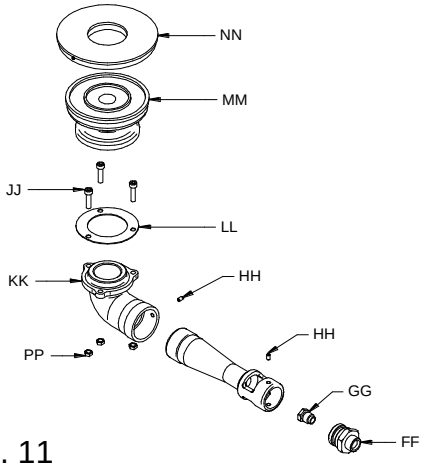


Fig. 11

Control Thermostat/Fan Switch
Remove the pan supports **AA**, covers, burner caps **NN** and burner bodies **MM** from the LH side of the appliance.
From inside the oven remove the thermostat phial from its bracket and push up through the oven roof.
Remove the fascia (see page 12). Take care not to damage the thermostat phial.
Unscrew the thermostat/fan switch from the fascia. Remove the insulated sleeving to re-use on new thermostat.
Fit new thermostat, ensuring capillary is sleeved and routed to avoid internal electrical shorting.
Refit components in reverse order.

Safety Thermostat
Remove the pan supports **AA**, covers, burner caps **NN** and burner bodies **MM** from the LH side of the appliance.
Working from the rear of the appliance, remove the rear covers **A1**, **B1**, **C1**, **D1**, **E1** & **F2** to gain access to safety thermostat.
From inside the oven remove the thermostat phial from its bracket and push up through the oven roof. Remove the insulated sleeving to re-use on new thermostat.
Remove the connections one by one and connect to new thermostat.
Unscrew the old thermostat and fit new thermostat, ensuring capillary is sleeved and routed to avoid internal electrical shorting.
Refit components in reverse order.

Rear Cover Panels	
Part	Description
A1	Manifold Cover
A2	Manifold Cover Screws
B1	Upper Back
B2	Upper Back Screws
B3	Flue Screws
C1	LH Rear Cover
D1	Rear Cable Cover
D2	Rear Cable Cover Screws
E1	Upper Cable Cover
E2	Upper Cable Cover Screws
F1	Cover Lid
F2	Cover Lid Screws
G1	Contactor
H1	Safety Thermostat

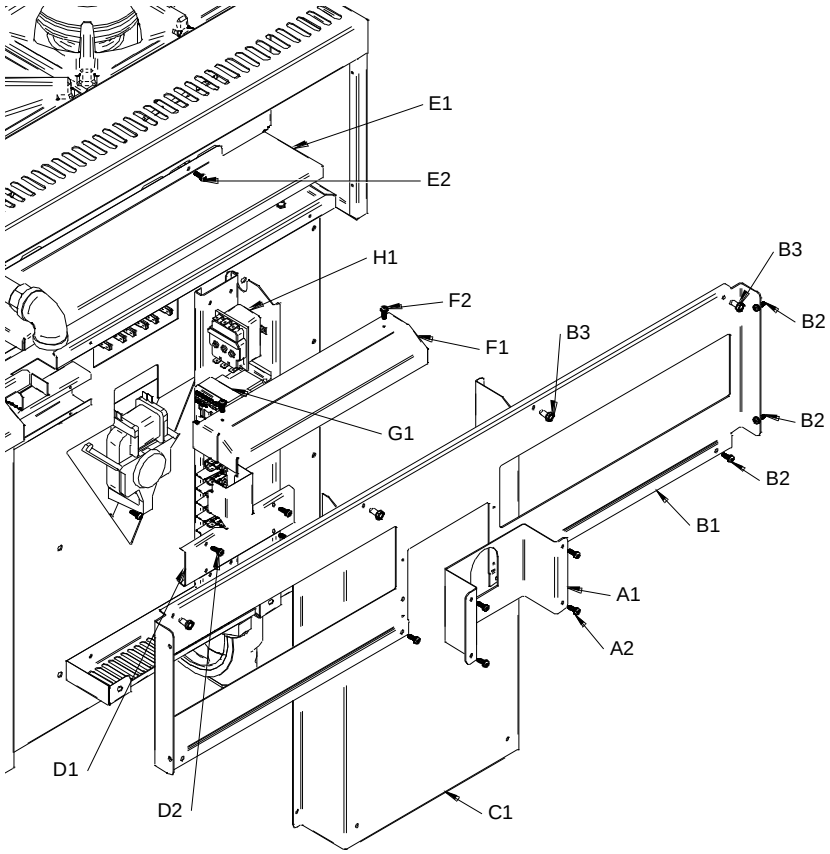


Fig. 12

Contactor
Working from the rear of the appliance, remove the rear cover **C1**.
Remove the connections from the contactor and connect to new contactor.
Unclip the contactor and clip new contactor into the bracket.
Refit components in reverse order.

Oven Fans
Remove the oven shelves (see page 11).
Loosen the fan guard screws and lift off the keyhole slots.
Remove the hex head nut from the centre of the fan (LH thread). Remove the fan blade.
Working from the rear of the appliance, remove the rear cover **C1**.
Remove the electrical connections from the appropriate motor. Remove the three securing screws and extract the motor.
Refit components in reverse order.

CONVERSION

Conversion of Gas Type – Injector Changes

Model	Gas	Inlet Pressure	Injector	∅	Mark	Part No.
OD8006	**G20**	20 mbar	GG	1.96	196	JE273 x4
			J			JE275 x4
OD8007	**G20**	20 mbar	GG	1.96	196	JE273 x6
			J			JE275 x6
OD8006	**G31**	37 mbar	GG	1.25	125	JE274 x4
			J			JE276 x4
OD8007	**G31**	37 mbar	GG	1.25	125	JE274 x6
			J			JE276 x6

Hob Valve Bypass Injectors

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

Hob Tap Components	
Part	Description
G	Manifold
H	Gas tap
J	Bypass injector
K	Clamp screw

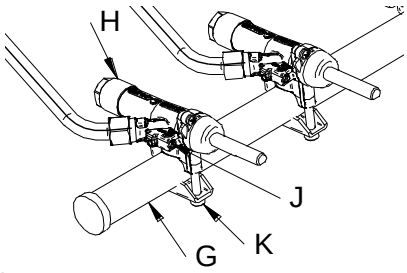
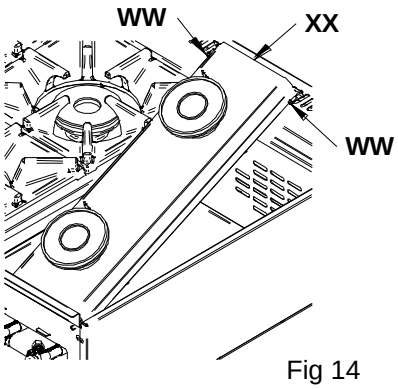


Fig. 13

Hob Burner Injectors

- Remove pan supports **AA** and lift off burner caps **NN**.
- Undo fixing screws **WW** and lift up burner support **XX** taking not to stress both the thermocouples and pipe work.
- Remove grub screw **YY,** and withdraw injector housing **FF** and remove injector.
- Replace injector applicable to gas type.
- Repeat the procedure for remaining hob burners.

Hob Burner Components	
Part	Description
FF	Injector Housing
WW	Fixing Screws
XX	Burner Support
YY	Retaining Grub Screw



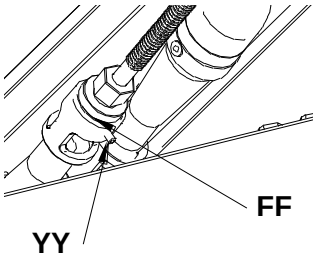
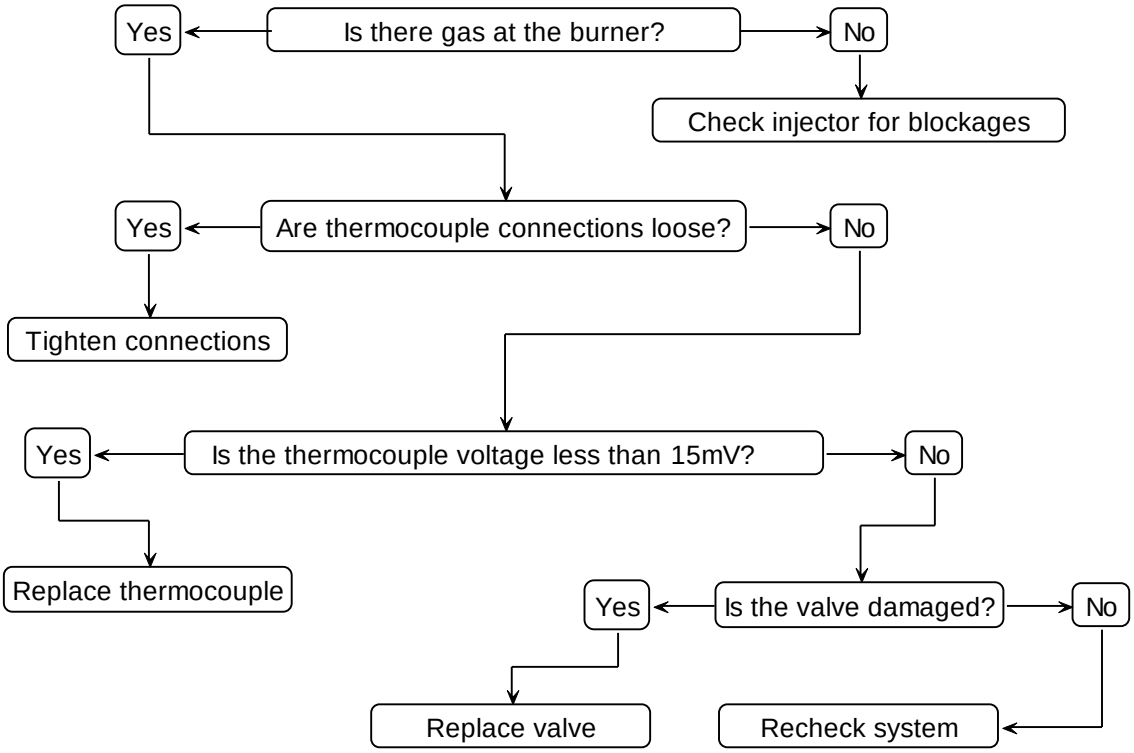


Fig 14

FAULT FINDING

Please refer to the Service Help Desk number on the final page of this manual.

- Burner/s will not light or stay lit



SPARE PARTS LIST

Part number	Part description	OD8006	OD8007
BU55	Door bushes	1	2
BU72	Door bushes	1	2
BU103	Burner cap	4	6
BU104	Burner body	4	6
BU106	Injector housing	4	6
BU107	Elbow	4	6
BU108	Venturi	4	6
CA143	125mm braked swivel castors	2	2
CA145	125mm un-braked swivel castors	2	2
CO215	Contactor	1	1
DO211	Door catch assembly	1	2
EL248	Element – 3 kW	-	2
EL295	Element – 4 kW	1	-
FA142	Fan/Motor	1	2
FA102	Fan Impeller	1	1
HA77	Door handle	1	2
JE273	Hob burner injector – Natural	4	6
JE274	Hob burner injector – Propane	4	6
JE275	Hob valve low rate jet - Natural	4	6
JE276	Hob valve low rate jet – Propane	4	6
KN503	Control knob – Hob burners	4	6
KN505	Control knob – Oven thermostat	1	1
LE50	Adjustable leg - 150mm	4	4
NE46	Green Neon	1	1
NE47	Amber Neon	1	1
PA160	Cast pan supports	4	6
SE25	Door seal	2M	3M
SH112	Oven shelf	2	-
SH113	Oven shelf	-	2
SP83	Leg spanner	1	1
SR07	Oven side rack	2	2
SW58	Fan Switch	1	1
TC50	Thermocouple 750mm (hob top)	4	6
TE47	Terminal Block	1	1
TH46	Control Thermostat	1	1
TH63	Limit Thermostat	1	1
VA74	Hob burner valve	4	6

ACCESSORIES

Part Number	Description	Used on

SERVICE INFORMATION

For help with the installation, maintenance and use of your **Lincat** equipment, please contact our service department:

☎ UK: 01522 875520

For non-UK customers, please contact your local Lincat dealer

All service work, other than routine cleaning MUST be carried out by qualified personnel and a record kept of any remedial actions taken and at least cover the requirements of the service schedule of this document. We cannot accept responsibility for work carried out by other persons.

To ensure your service enquiry is handled as efficiently as possible, please tell us:

- Brief details of the problem
- Product code
- Type number
- Serial number

} All available on serial plate

Lincat reserve the right to carry out any work under warranty, given reasonable access to the appliance, during normal working hours, Monday to Friday, 08:30 to 17:00.

DECLARATION

All Lincat products capable of burning gaseous fuels, satisfy the requirements of the Gas Appliance Regulations 2016/426.

GUARANTEE

This unit carries a comprehensive UK mainland warranty. The guarantee is in addition to, and does not diminish your statutory or legal rights. Contact Lincat for terms and conditions

The guarantee does not cover:

- Accidental damage, misuse or use not in accordance with the manufacturer's instructions
- Consumable items (such as filters, glass, bulbs, slot toaster elements and door seals.)
- Damage due to incorrect installation, modification, unauthorised service work or damage due to scale, food debris build-up, etc.

The manufacturer disclaims any liability for incidental, or consequential damages. Attendance is based on reasonable access to the appliance to allow the authorised personnel to carry out the warranty work.

Service calls to equipment under warranty will be carried out in accordance with the conditions of sale. Unless otherwise specified, a maximum of 15 minutes of administrative time, not spent directly carrying out servicing work, is provided for within the warranty. Any requirement for staff attending the call to spend greater time than 15 minutes due to administrative requirements, such as on health and safety risk assessments, will be chargeable at the prevailing rate.