



## Installation, Operating and Servicing Instructions

### Silverlink 600 Electric Chargrills ECG6, ECG9, ECG9/WT

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

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

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

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

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

\_\_\_\_\_

**SILVERLINK 600**

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## IMPORTANT INFORMATION

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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.

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### **WARNING!**

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

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### **CAUTION!**

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

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### **NOTE:**

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

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**KEEP THIS MANUAL FOR FUTURE REFERENCE**

## WARNINGS AND PRECAUTIONS



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

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified person.

Ensure that the plug/socket is accessible at all times.

Strip plastic coating and clean the appliance before use.

During operation parts may become hot - avoid accidental contact.

Disconnect this appliance before servicing, maintenance or cleaning.

## TECHNICAL DATA

Model	Height (mm)	Width (mm)	Depth (mm)	Weight (kg)
ECG6	387	600	600	30
ECG9	387	900	600	45
ECG9/WT	387	900	600	45

## CHECK LIST OF ENCLOSURES

Warranty Card
Instructions manual
Water level indicator
Drain tube
Element lifting hook (ECG9, ECG9/WT)

## INSTALLATION AND COMMISSIONING

This appliance must be earthed.



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

If replacing the plug connect the terminals as follows:

Green and Yellow wire	Earth	E
Blue wire	Neutral	N
Brown wire	Live	L

Means of isolation with at least 3mm contact separation in all poles must be incorporated into the fixed wiring of this appliance.

The fixed wiring insulation must be protected by insulated sleeving having a temperature rating of 60 Deg C.

Supply cords shall be oil resistant, sheathed flexible cable not lighter than ordinary polychloroprene or equivalent elastomer sheathed cord (code 60245 IEC 57)

Install this appliance on a level surface ensuring all vents are unobstructed.

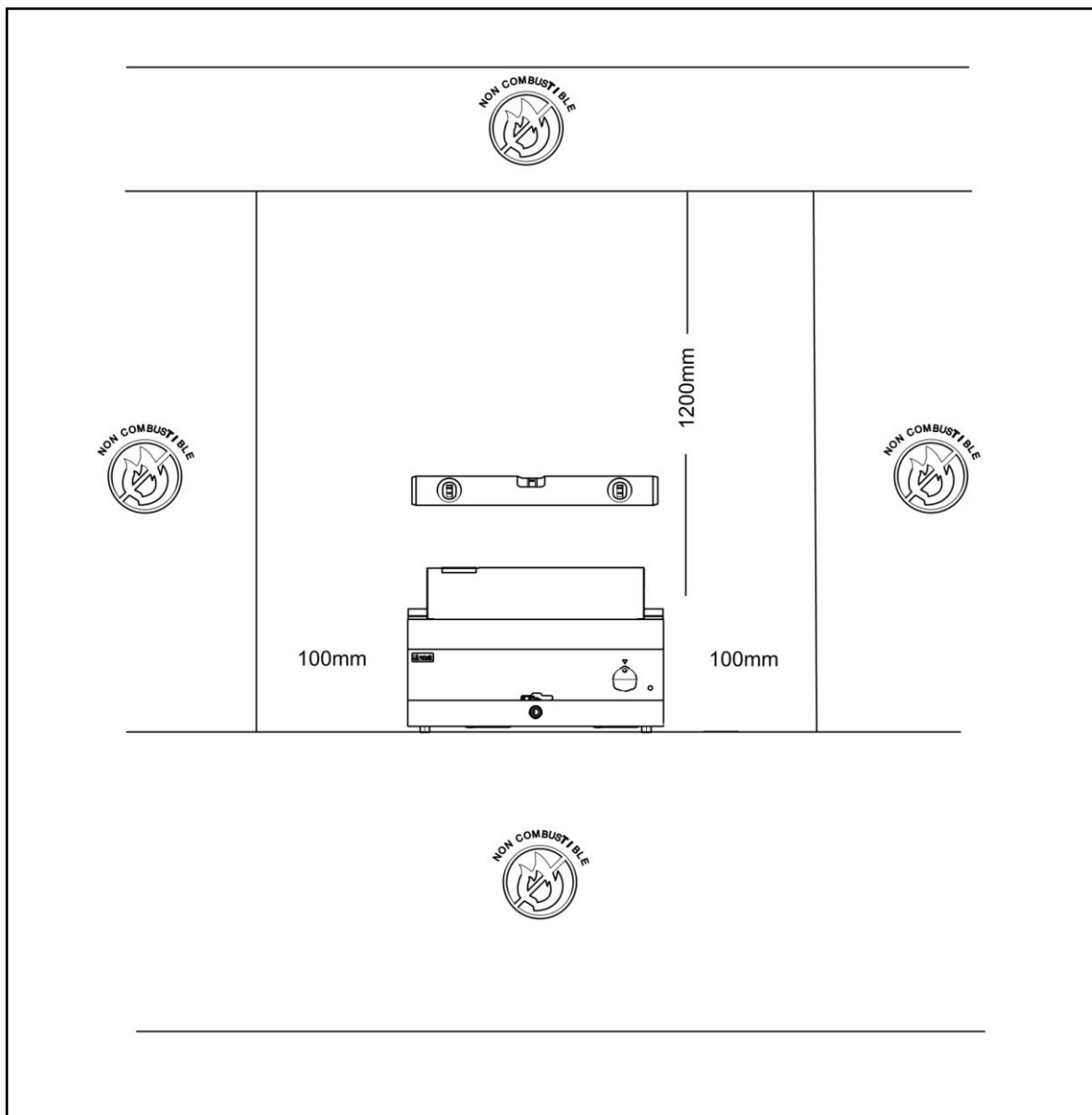


Fig 1

Position this appliance under a fume extraction unit.

### Power Ratings

Model	kW	Current (A)		
ECG6	8.0	1N~+E 36.0	3N~+E L1 12	L2 12 L3 12
ECG9	13.3	L1 23.2	L2 23.2	L3 11.6
ECG9WT	13.3	L1 23.2	L2 23.2	L3 11.6

Connection to an appropriate electrical supply is via the cable inlet in the rear panel, and must be made by a suitably qualified person.

Connection to a mains water supply is via the bulkhead coupling in the rear panel. The valve has a working capacity of 0-16 bar (0kPa-1,600kPa).

## OPERATING INSTRUCTIONS

Only qualified or trained personnel should use this appliance.

To clean the appliance before first use, lift off the cooking grids (Fig 2) ensuring they are not dragged across the element. Remove the splashguard and then lift and swing the element into the upright position (A) until the element stay engages (B). Clean the tank.

To return the element, pushing the element slightly back, manually disengage and pull forward the stay. Lower the element into the tank and replace splashguard and cooking grids.

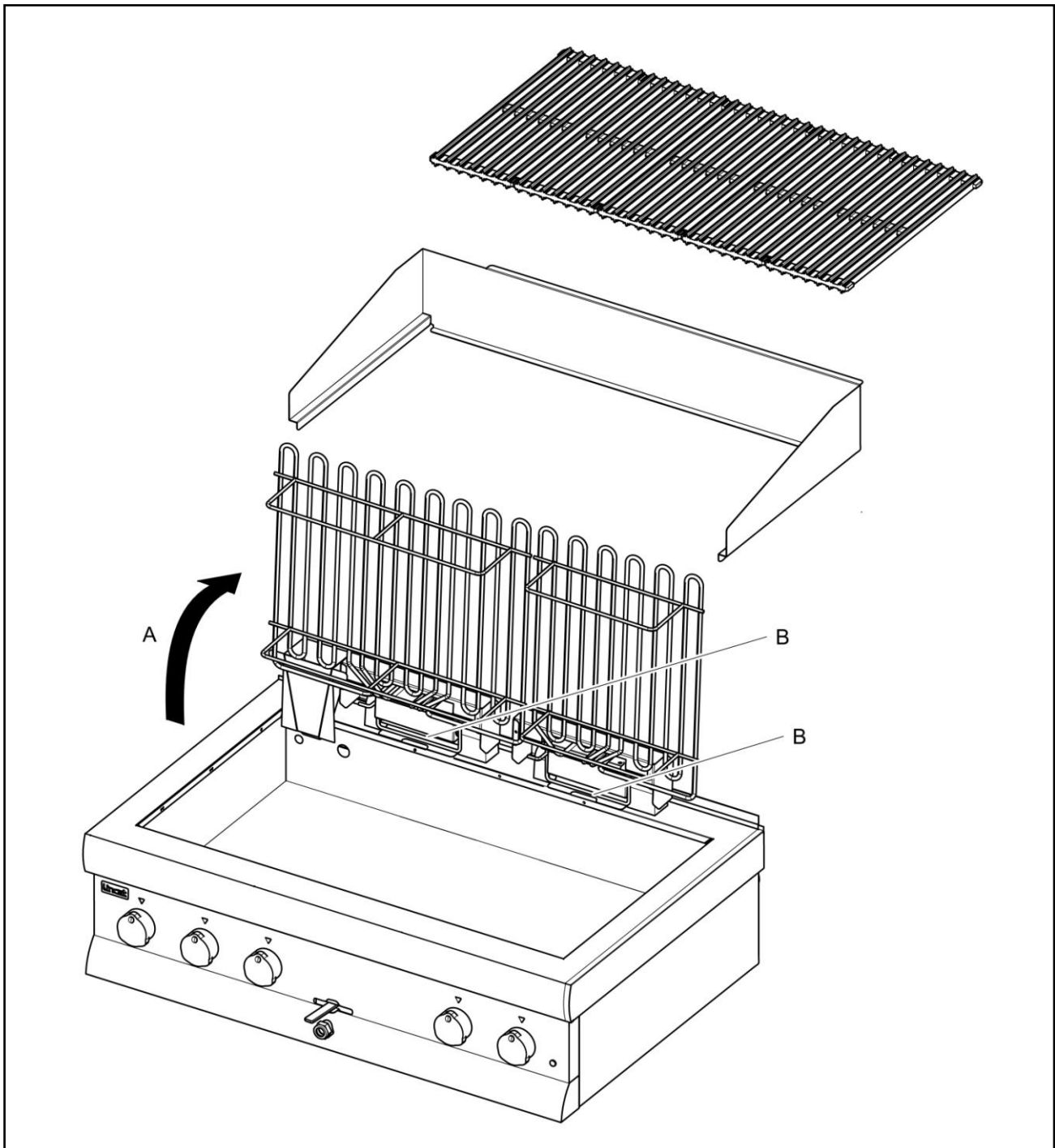


Fig 2

Place the octagonal water level indicator onto one of the element cross supports in a visible position.

Ensure the drain valve is closed and add water either by the funnel at the rear left hand corner or via the mains supply control valve on the control panel (ECG9WT).

Switch on the power supply - the green neon illuminates to indicate power to the appliance. Set the control knobs to the required position.

Allow 15 minutes for the chargrill to warm up.

Do not allow the water level to fall below minimum, as this will result in the inconvenience of the safety thermostat operating, cutting off the power supply to the appliance. The thermostat may only be reset when the appliance has cooled by pressing the red button located in the rear panel. (For ECG9/WT the reset buttons are located on the control panel.)

If the appliance is not to be used for some time, lightly coating the grids with cooking oil will help protect them.

## CLEANING



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

Allow the water temperature to cool. Fit the drain tube to the valve and drain the water into a suitable container. Remove the splashguard and cooking grids and raise the element from the tank as detailed in Operating Instructions.

Clean all panels with warm water and mild detergent, do not use abrasive materials. Dry with a soft cloth. Lower element, refit splashguard and cooking grids. Refill with fresh water.

Deposits on the cooking grids may be cleaned off with a wire brush.

## SERVICING, MAINTENANCE AND COMPONENT REPLACEMENT

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

## FAULT FINDING

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

## SPARE PARTS LIST

Part Number	Description	Used on
BP22	Branding plate	All
CO148	Connecting block	ECG9, ECG9/WT
CO215	Contactora	All
EL270	Element 8kW	All
EL276	Element 5.3kW	ECG9, ECG9/WT
EN10	Energy regulator	All
FE37	Foot	All
GA57	Element gasket	All
KN263	Control knob	All
LI42	Branding plate lifter	ECG9, ECG9/WT
NE42	Amber neon	ECG9/WT
NE43	Green neon	All
SG02	Sleeved grommet	All
SW64	Microswitch	All
TE45	Terminal block	All
TH73	Thermostat	All
WS02	Wire stay	All



## 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 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 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.

### GUARANTEE

This unit carries a comprehensive UK mainland 2 year 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 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 technician 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.