



User and Installation and Instructions

Lynx 400 Electric Fryer
LSF, LDF, LDF2, LFF

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

Date Purchased: _____

Model Number: _____

Serial Number: _____

Dealer: _____

LYNX 400

Dear Customer,

Thank you for purchasing this **Lincat** Product.

This is just one of over 450 different items of catering equipment available from our range 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.

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.

GENERAL

Do not clean the unit with a water jet.

Do not try to modify this product.

Remove all plastic coatings and clean the unit before use.

Ensure that the electrical supply cable is not damaged. If the supply cable is damaged it should be replaced by Lincat Ltd or other suitably qualified persons, in order to avoid a hazard.

Do not try to move this unit when the tank contains oil.

Disconnect the unit from the electric supply before servicing

This unit must be earthed.

TECHNICAL SPECIFICATION

Model		LSF	LDF	LDF2	LFF
Width	mm	185	270	540	360
Depth	mm	400	400	400	400
Hob Height	mm	205	205	205	205
Maximum Height	mm	315	315	315	315
Power Rating	watts	2500	3000	2 x 3000	3000
Weight (net)	kg	6.1	7.6	15.1	9.8
Oil Capacity (max)	litres	2.5	4	2 x 4	5
Cooking Quantities per basket (max)	kg	0.5	0.7	2 x 0.7	0.35

PACK CONTENTS

Electric fryer (with cable and 13 Amp plug)
Rubber feet x 4
User Guide
Guarantee Card

Batter Plate
Dust Cover Lid

Specific Accessories

Unit Code	
LSF	Basket BA156 x 1
LDF	Basket BA155 x 1
LDF2	Basket BA155 x 2
LFF	Basket BA156 x 2

INSTALLATION



Push rubber feet into base holes provided and ensure the unit is installed on a sound, level work surface, which is heat resistant e.g. stainless steel or formica. Inform your personnel that external surfaces and base will become hot.

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)

OPERATING INSTRUCTIONS

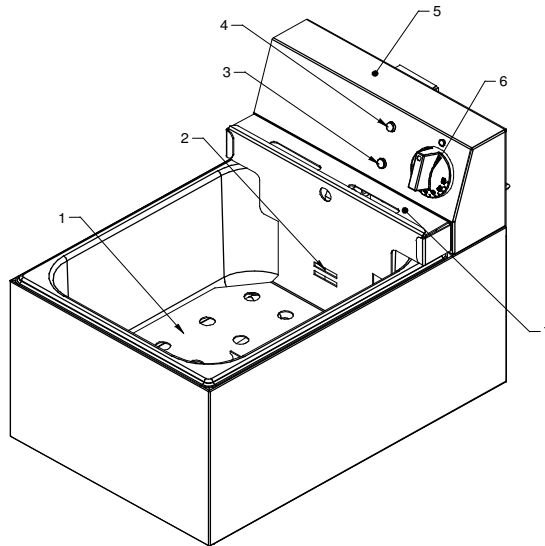


Fig 1 – Model LDF

1 Batter Plate
2 Oil Markers (Max/Min)
3 Green Neon
4 Amber Neon

5 Control Head
6 Control Knob
7 Basket Support

Fig 1 also represents the other fryer models in the Lynx 400 range.

Before first use:

- Disconnect the unit from the power supply. Remove the batter plate, lift the control head out of the rear channel (Fig 2) and clean the tank with a little hot water and mild detergent.
Note: The control head is fitted with a safety switch to cut off the power supply when it is lifted up.
- Replace tank, ensuring it is thoroughly dry. To replace the control head, lower it carefully into the rear channel. Replace the batter plate.
- Fill the tank with oil to a level between the markers (Fig 1) on the batter plate. See Technical Specifications for recommended oil quantities and only use clean cooking oil.

Operating the unit:

- Connect the unit to the power supply. The green neon will light up. Turn the control knob to set the desired temperature. The amber neon will also light up. When the oil has heated up to the set temperature, the amber neon will extinguish. Fill the basket with food and lower carefully into the oil.



**Hot oil expands. Do not exceed the recommended quantities in the Technical Specifications for the unit.
For safety and performance reasons, ensure food is dry.**

After cooking

- Place the basket with the fried food into the slots in the basket support (Fig.1) to allow the oil to drain.

Safety (High Limit) Thermostat

Lincat electric fryers are fitted with two thermostats. One controls the temperature of the oil; the other prevents the oil temperature from reaching a dangerous level if there is a fault with the unit or power supply.



Ensure that these thermostats are not damaged during use and cleaning.

If the green neon lights up, but the element does not heat up, the safety thermostat may need to be reset.

To re-set the safety thermostat:

- The re-set button is located below the control head (See Fig 2) inside the access hole. Push button upwards to re-set.
- If the thermostat needs re-setting repeatedly this indicates a fault with the fryer and it should be checked by a competent engineer.

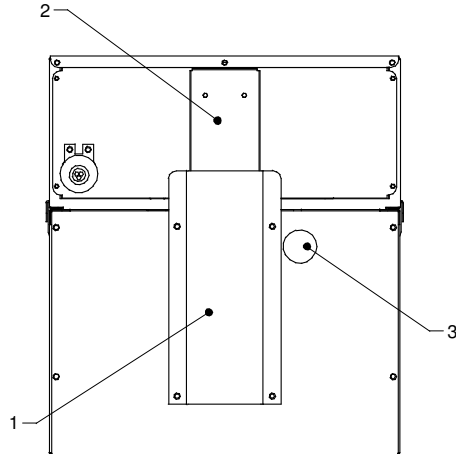


Fig 2

- 1 Channel**
- 2 Support Bar**
- 3 Access Hole (Re-set Button)**

CLEANING AND MAINTENANCE

CLEANING



Disconnect the unit from the electricity supply and ensure it is cool to touch before starting any maintenance or cleaning. Use a mild detergent in hot water and a soft cloth. Do not use abrasive creams or scourers.

Remove basket and batter plate, and slide control head up and lift off. Remove tank and pour away oil.

Wipe the control head clean with a damp cloth – **do not allow water to penetrate control head.**

After cleaning, ensure tank is thoroughly dry..

MAINTENANCE

Regular cleaning of the unit is recommended.

No regular maintenance is required.

SERVICE INFORMATION

For help with 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 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)**

Lincat reserve the right to carry out any work under warranty during normal working hours, ie Monday to Friday, 08:30 a.m. – 17:00 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.

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