



Installation, Operating, Servicing and Conversion Instructions

Opus 800 Gas Open Top Oven Ranges OG8001-A003

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

Date Purchased: _____

Model Number: _____

Serial Number: _____

Dealer:

Opus **800**

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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.



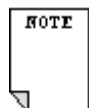
WARNING!

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	OG8001
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Dimensions	
Height (mm)	900
Width (mm)	600
Depth (mm)	800
Weight (kg)	138
Hob Cooking Surface w x d (mm)	600 x 600
Useable Oven Capacity w x d x h (mm)	480 x 540 x 400
Oven Shelf w x d (mm)	480 x 540

Connection and Operating Pressures	
Gas Inlet Connection	$\frac{3}{4}$ " BSP (Rp $\frac{3}{4}$)
Supply Pressure – Natural G20	20mbar
Supply Pressure – Propane G31	37mbar

Heat Input (Gross)	
Total - Natural – G20	36.8 kW
Total - Propane – G31	34.8 kW
Oven - Natural – G20	6.80 kW
Oven - Propane – G31	6.80 kW
Hob Burner - Natural – G20	7.5 kW
Hob Low – Natural – G20	2.2 kW
Hob Burner – Propane – G31	7.0 kW
Hob Low – Propane – G31	2.3 kW

Gas Consumption	
Total – Natural - G20	3.51 m ³ h ⁻¹
Total – Propane – G31	2.49 kg h ⁻¹
Hob burner – Natural – G20	0.71 m ³ h ⁻¹
Hob burner – Propane – G31	0.50 kg h ⁻¹
Oven burner – Natural – G20	0.65 m ³ h ⁻¹
Oven burner – Propane – G31	0.49 kg h ⁻¹

Oven Temperature Range	≈120 – 280 °C
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CHECK LIST OF ENCLOSURES

Model	OG8001	Tick
Warranty card	1	
Instructions manual	1	
Pan Supports	4	
Oven Shelves	2	

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 4.5cm² 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.

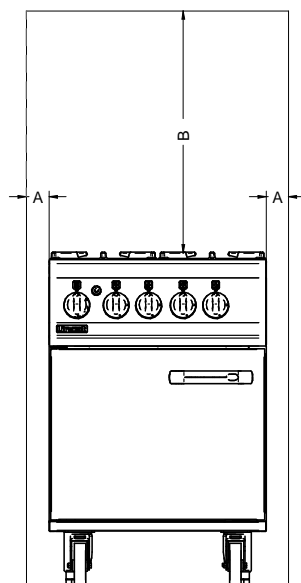


Fig 1

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 and rear 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 3/4" BSP.

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.

The above listed appliance has been designated Cat I & Cat II for 2nd and 3rd family gases, flue type A₁

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 (see page 10). 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 those destination countries where the supply pressure exceeds the supply pressures given in the Technical Data above a regulator must be fitted and the supply pressure set to the pressures detailed.

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

- Depress the control knob then rotate anti-clockwise to any position to allow gas through to the burner. Manually light the 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.

LIGHTING SEQUENCE – OVEN BURNER

- Open the right hand oven door.
- Depress the control knob then rotate anti-clockwise to the spark position to allow gas through to the burner. Depress the ignitor button on the control panel to light the gas at the burner.
- On establishing a flame, keep the knob depressed for approximately 15 seconds then release. The burner should remain lit.
- Rotate to desired temperature setting to ignite the gas at the main burner.
- Observe flame integrity for approximately 30-45 seconds before closing oven door

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.



POTS AND PANS

The minimum recommended pan size should have a base diameter not less than 220mm.

The maximum recommended pan size per burner should not exceed a base diameter of 410mm.

Under no circumstances should multiple burners be covered by a single pan, plate used for griddle purposes or other container.

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 warranty repair. Please check the website for terms and conditions.



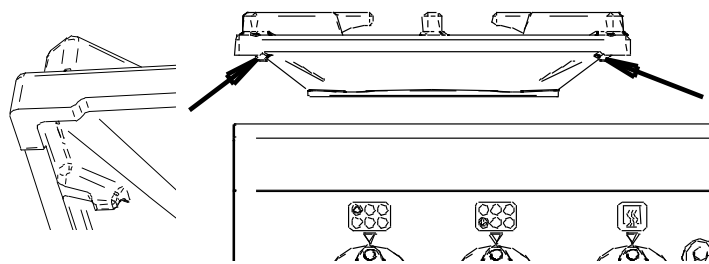
Do not use a water jet or steam cleaner, and do not immerse this appliance.

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. 6

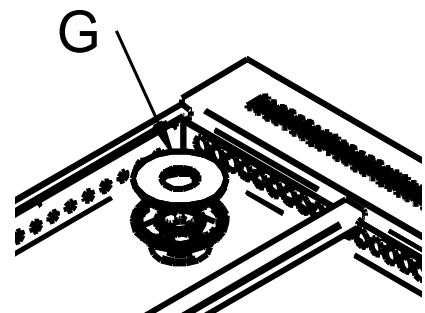


The Pan Supports can be cleaned with a mild detergent and hot water solution using a soft bristled brush. Rinse and dry thoroughly with a dry cloth.

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

Hob Burner Components	
Part	Description
G	Burner Cap

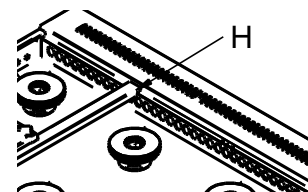
Fig. 7



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

Hob Burner Components	
Part	Description
H	Pan Support Channel

Fig. 8



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.

Oven Shelves & Side Hangers – Open the oven doors and remove the shelves and hangers.

To remove shelves, tilt up the rear and slide shelf forward.

To remove side hanger, lift hanger up and then pull into centre of oven.

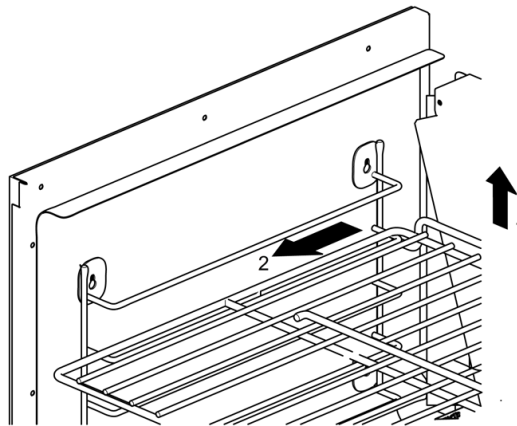


Fig. 9

The Shelves and Side Hangers 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.

Oven Drip Tray - Open the oven doors and remove the drip tray **P** from the appliance.

The Oven Drip Tray 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.

Oven Compartment – Open the oven doors and leave the drip tray **P** in situ.

Oven Components	
Part	Description
N	Thermostat Phial
P	Oven Drip Tray



Fig. 10

The sides, top and back panels 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.

Take care not to disturb the burner components or the thermostat phial **N**.

SERVICING AND MAINTENANCE

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**

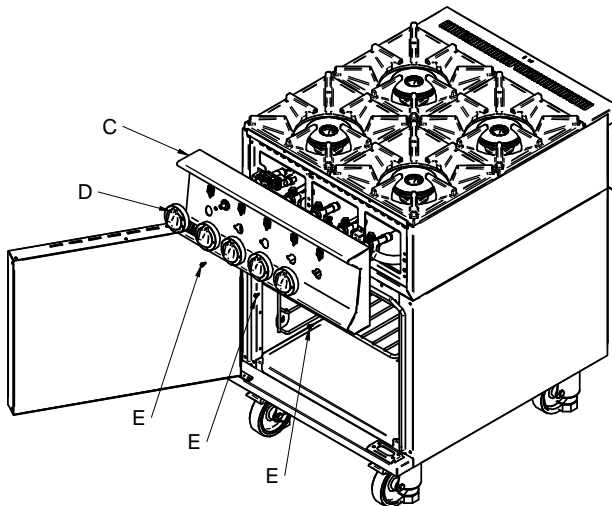
- Remove the control knobs **D** and fascia panel **C** to gain access to the valves.
- Remove the two fixing screws **EE** securing the valve boss and carefully withdraw the spindle from the valve.
- Grease as necessary and refit parts. Carry out gas soundness check.

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

- Remove the control knobs **D** and fascia panel **C** 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 oven door.
- Remove control knobs **D**.
- Undo the three fascia fixings screws **E**.
- Remove the fascia panel **C**.



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 control knobs **D**, pan supports **F** and fascia panel **C**.
Remove the top thermocouple lock nut.
Remove thermocouple nut from valve body **BB**.
Withdraw the thermocouple.
Fit the new thermocouple and re-assemble in the reverse order.

Oven Thermocouple

Remove the control knobs **D** and fascia panel **C**.
Remove the thermocouple nut from the thermostat body **FF**.
From the rear of the appliance remove the lower back panel.
Remove the thermocouple lock nut **V** from the burner **U** and withdraw the thermocouple **T**.
Re-assemble in the reverse order.

Control Valve

Remove the control knobs **D** and fascia panel **C**.
Remove the nut from the gas output at the valve.
Remove the thermocouple nut from the valve.
Remove clamp screw **DD** from the valve.
Free the valve from the manifold **AA**.
Fit the new valve and re-assemble reverse order.
Perform gas soundness test of circuit prior to operation of appliance

Oven Thermostat

Remove the control knobs **D** and fascia panel **C**.
Remove the nut from the gas output at the thermostat.
Remove the thermocouple nut from the thermostat.
Remove clamp screws **DD** from the thermostat **FF**.
Remove the file cover plate from the surround.
Free the thermostat bulb from the oven bracket and feed through the oven liner.
Free the thermostat from the manifold **AA**.
Fit the new thermostat and re-assemble reverse order.
Perform gas soundness test of circuit prior to operation of appliance.

Hob Burner

Remove the control knobs **D**, pan supports **F** and fascia panel **C**.
From the front of the unit undo fixing screws **JJ**.
Remove grub screws **MM** and withdraw injector housing **KK**.
Fit the new burner body and re-assemble parts.

Oven Burner

Remove the oven base tray **P** and shelves.
Disconnect the ignition lead and remove thermocouple **V** by undoing lock nut **U**.
Undo the flexi hose from the coupling **R** and remove coupling **R** from burner.
Undo four fixing screws and remove burner.
Re-assemble in reverse order.
Perform gas soundness test of circuit prior to operation of appliance.

Oven Ignitor Electrode

Remove the oven shelves.

Remove the ignitor lead at the ignitor.

Remove the ignitor retaining screw and nut.

Replace the ignitor.

Check that the ignitor is replaced correctly and ignites the pilot flame upon operation.

Piezo Ignitor

Remove facia panel **C**.

Disconnect the ignitor and ignitor earth leads.

Remove the retaining nut and withdraw from unit.

Replace and fit in reverse order.

Doors

Open door and undo the two lower hinge fixing screws.

Pull door away together with lower hinge.

Replace and fit in reverse order.

CONVERSION

Conversion of Gas Type – Injector Changes

Model	Gas	Inlet Pressure	Injector	Ø	Mark	Part No.
OG8001	G20	20 mbar	LL	1.96	196	JE273 x 6
			CC	1.10	11	JE275 x 6
			S	1.90	520	JE14 x 1
			GG	0.74	74	JE250 x 1
OG8001	G31	37 mbar	LL	1.34	134	JE281 x 6
			CC	0.74	74	JE250 x 6
			S	1.25	210	JE68 x 1
			GG	0.51	51	JE251 x 1

Hob Valve Bypass Injectors

- Remove fascia panel (see page 10).
- Remove the bypass injectors **CC** from each of the hob burner control valves **BB**.
- Replace the bypass injectors applicable to the required gas type. Screw fully home, but do not over tighten.

Hob Tap Components	
Part	Description
AA	Manifold
BB	Gas tap
CC	Bypass injector
DD	Clamp screw

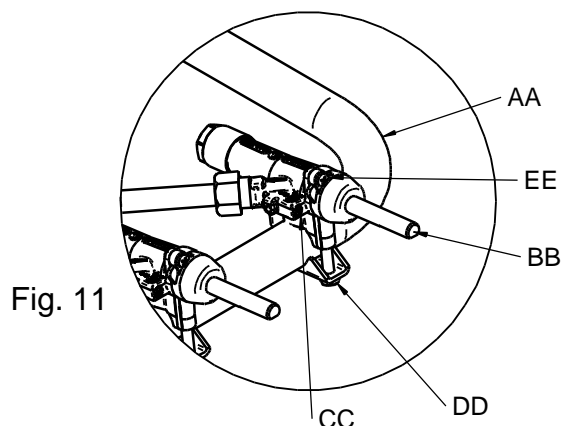


Fig. 11

Hob Burner Injectors

- From the front of the unit undo fixing screws **JJ**.
- Remove grub screws **MM**, and withdraw injector housing **KK**.
- Replace injector applicable to gas type.
- Repeat the procedure for remaining hob burners.

Hob Burner Components	
Part	Description
HH	Feed pipe
JJ	Fixing screws
KK	Injector housing
LL	Injector
MM	Grub screw

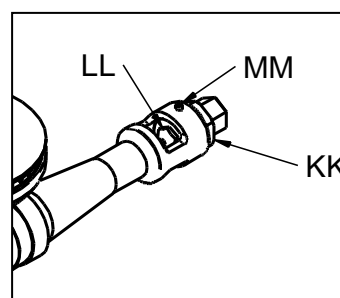
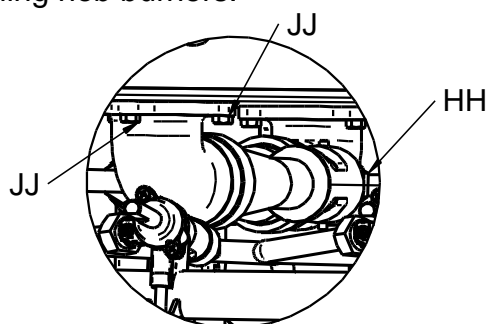


Fig. 12

Oven Thermostat Bypass Injector

- Remove the bypass injector **GG** from the oven thermostat valve **FF**.
- Replace the bypass injectors applicable to the required gas type. Screw fully home but do not over tighten.
- Re-fit the igniter lead, fascia panel **F** and control knobs **D**.

Oven Thermostat Components	
Part	Description
AA	Manifold
FF	Thermostat
GG	Bypass injector

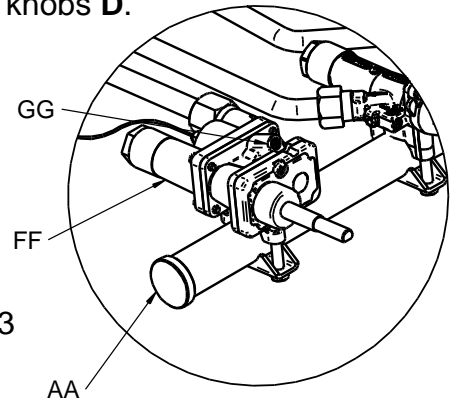


Fig. 13

Oven Burner injector

- Remove the oven base tray and shelves.
- Disconnect the ignition lead and remove thermocouple **V** by undoing lock nut **U**.
- Undo the flexi hose from the coupling **R** and remove coupling **O** from burner.
- Remove the injector, fibre washer **Q** and copper washer **S**.
- Replace the injector applicable to the required gas type including the new washers supplied.
- Re-fit all components in reverse order.

Oven Burner Components	
Part	Description
Q	Fibre Washer
R	Coupling
S	Copper washer
T	Injector
U	Thermocouple Nut
V	Thermocouple
W	Burner
X	Ignitor electrode

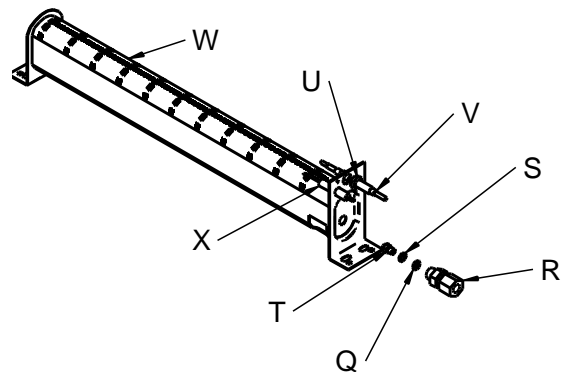


Fig. 14

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 (see page 7) to the new operating pressure as detailed on page 12.

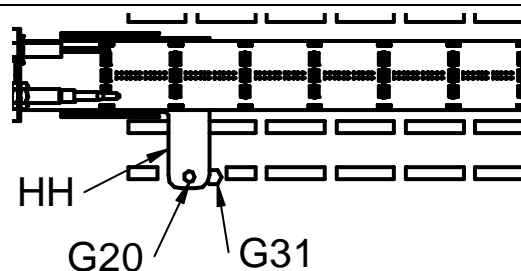
Aeration Adjustment

To set the aeration at the venturi relevant to the gas type

Remove the retaining screw.

Slide the aeration sleeve **HH** to the applicable gas type.

Secure the aeration sleeve

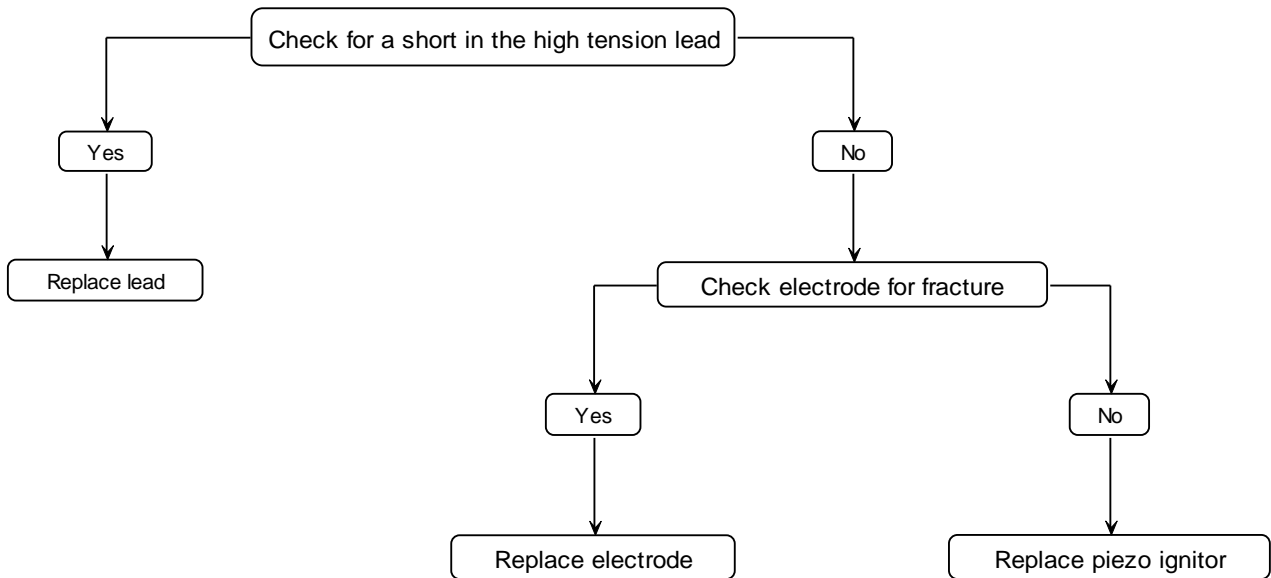


Note: Aeration sleeve is factory preset applicable to gas type

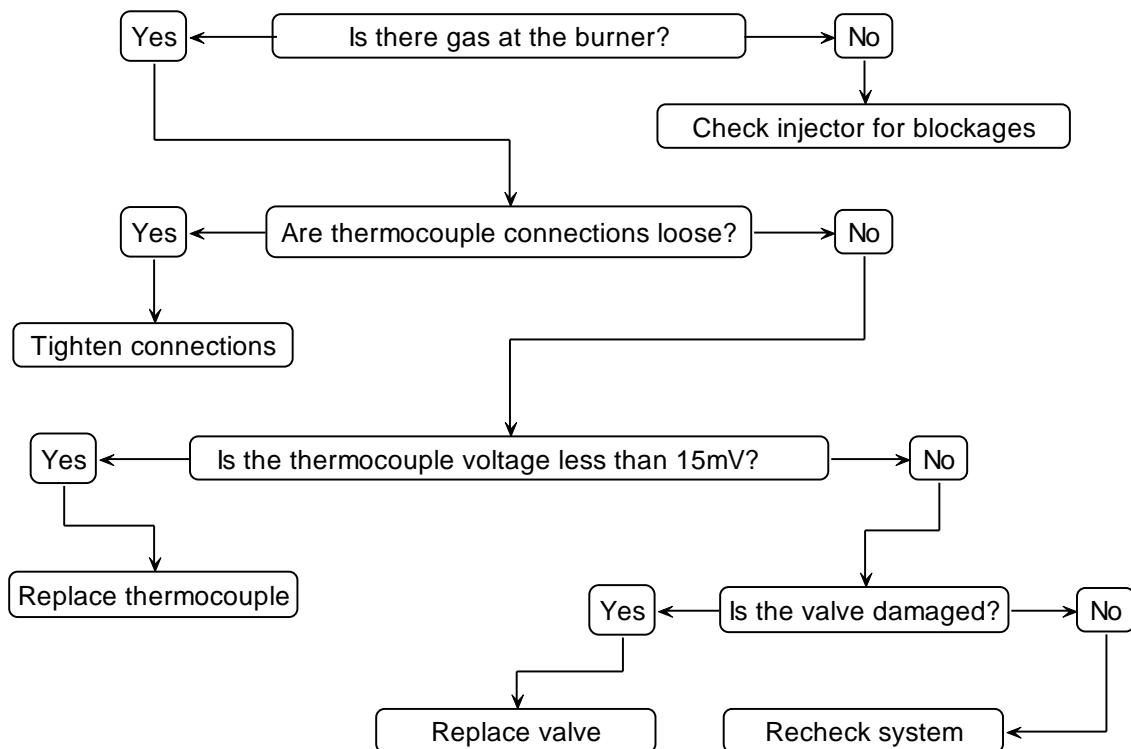
FAULT FINDING

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

- Piezo oven ignitor not sparking.



- Burner/s will not light or stay lit



SPARE PARTS LIST

Part number	Part description	OG8001
BU55	Door bush	2
BU86	Oven burner	1
BU103	Burner cap	4
BU104	Burner body	4
BU106	Injector housing	4
BU107	Elbow	4
BU108	Venturi	4
CO113	Copper Washer	1
CA143	125mm braked swivel castors	2
CA145	125mm un-braked swivel castors	2
DO211	Door catch assembly	1
HA77	Door handle	1
IG16	Ignitor electrode	1
IG18	Ignition lead	1
IG35	Ignitor piezo	1
JE14	Oven burner injector – Natural	1
JE68	Oven burner injector – Propane	1
JE273	Hob burner injector – Natural	4
JE281	Hob burner injector – Propane	4
JE275	Hob valve low rate jet - Natural	4
JE250	Hob valve low rate jet – Propane	4
JE250	Oven thermostat low rate jet - Natural	1
JE251	Oven thermostat low rate jet - Propane	1
KN503	Control knob – Hob burners	4
KN504	Control knob – Oven thermostat	1
LE37	Adjustable leg - 150mm	4
PA160	Cast pan supports	4
SE25	Door seal	1.6M
SH112	Oven shelf	2
SP83	Leg spanner	1
SR08	Oven side rack	2
TC30	Thermocouple (oven)	1
TC50	Thermocouple (hob top)	4
TH201	Oven thermostat	1
VA74	Hob burner valve	4
WA08	Fibre Washer (oven burner jet)	1

ACCESSORIES

Part Number	Description	Used on
OA8901	Splashback/Shelf	OG8001

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.

For Information

For Information