

Lincat



MODEL: LPGR20、LPGR30

Installation and Operation Instructions

ATTENTION: This manual contains important safety instructions which must be strictly followed when using this equipment.

ATTENTION: These models are designed, built, and sold for commercial use only. If these models are positioned so the general public can use the equipment, make sure that cautions, warnings, and operating instructions are clearly posted near each unit so that anyone using the equipment will use it correctly and not injure themselves or harm the equipment.

Catalogue

Foreword.....	3
Safety tips.....	4-6
Introduction	7
Specifications.....	7
Operation.....	8-10
Cleaning and maintenance	11
Troubleshooting	12
Explosion view and spare part list	13-16
Compliance.....	17
Circuit diagram	18-19

Foreword

Congratulations on your purchase of LINCAT commercial cooking equipment. LINCAT takes pride in the design and quality of our products. When used as intended and with proper care and maintenance, you will experience years of reliable operation from this equipment. To ensure the best results, it is important that you read and follow the instructions in this manual carefully.

You must pay attention to the tips before use, it would not be under warranty if it happened as follows:

- * The instructions in this manual have not been followed correctly.
- * Non- authorised personnel have tampered with the machine.
- * Non-original spare parts are used.
- * The appliance has not been handled and cleaned correctly
- * The appliance has been used for a purpose for which it was not intended.
- *The appliance is used for commercial only.
- * Acts of God, fire, water damage, burglary, accident, theft.

Safety Tips

WARNING: Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury, or death. Read the installation operating and maintenance instructions thoroughly before installing or servicing this equipment. Qualified technicians are needed for installation service and maintenance.

WARNING: It is danger for fire and electric shock. The feet must be installed before use. Please read the manual carefully.

WARNING: The griddle does not contain any user-serviceable parts. Do not remove any components or service panels on this product.

WARNING: Never strike a chromium griddle surface with a sharp instrument or spatula edge.

WARNING: The misuse of any instrument or tool which scratches or makes indentations in the surface which could cause the surface to peel, flake, or chip off.

WARNING: Abusing surface voids the warranty.

WARNING: To reduce the risk of fire, the appliance is to be mounted on floors of noncombustible construction with noncombustible flooring and surface finish and with no combustible material against the underside thereof, or on noncombustible slabs or arches having no combustible material against the underside. Such construction shall in all cases extend not less than 12 inches beyond the equipment on all sides.

WARNING:

TO AVOID SERIOUS PERSONAL INJURY:

- ALWAYS install equipment in a work area with adequate light and space.
- ONLY operate on a solid, level, nonskid surface that is nonflammable and away from sinks and water hazards.
- NEVER bypass, alter or modify this equipment in any way from its original condition. Doing so can create hazards and will void warranty.
- NEVER operate griddle without all warnings attached to it.
- Never directly touch heating surface while the griddle is on. During operation griddle reaches high temperatures, in turn, heating stainless steel surfaces. Take extreme care when operating.

To protect against the risk of electrical shock, do not put griddle in water, dish machine or liquid.

Do not let power cord or extension cord hang over edge of table or counter or touch hot surfaces. The cord must be dry before use.

Do not operate equipment with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged. Call for service.

Switch off power and disconnect the power cord before cleaning.

Before cleaning or maintenance, allow the griddle to cool down after use; the unit will be too hot to handle immediately after use.

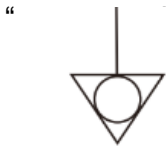
The manufacturers of Lincat products take every care to ensure that all products are safe. Steel cutting procedures used to manufacture these items result in sharp edges. These sharp edges are removed to the best of our ability; however, we still insist the operator takes care when

in contact with this piece of equipment.

The appliance is not intended for use by people (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Children should be supervised to ensure they do not play with the appliance.

Equipotential symbol:



All the product of Lincat has been checked and test strictly before Delivery.

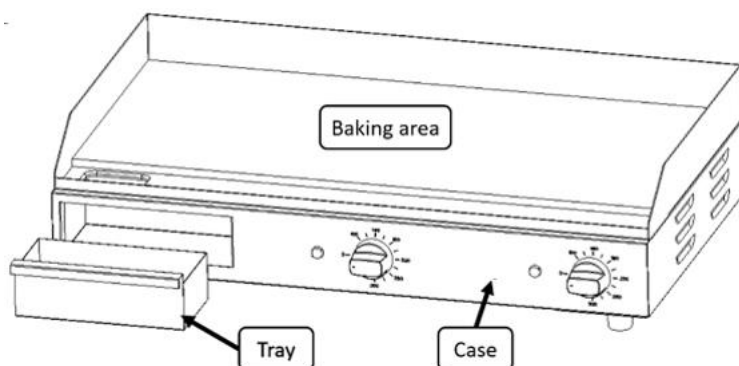
Introduction

Lincat Griddle has 3 parts:

*Baking area

*Case

*Tray



If any parts were damaged or lost in delivery, please contact the dealers.

Specifications

Model	Voltage	Power	Cooking area (mm)	Size(mm)			Baking Sheet
				Length	Width	Height	
LPGR20	220- 240V 50Hz	2.2kW	520X330	525	450	200	mild steel
LPGR30		2.9kW	735X330	745	450	200	

Operation

WARNING: Install feet by screwing each foot into the threaded openings on the bottom of the griddle. Failure to use food will avoid warranty and could cause unsafe conditions.

ATTENTION: It is the responsibility of the user to compliance with the placement, installation, electrical safety and fire prevention standards and safety regulations.

ATTENTION: International standards and regulations should be consulted in order to abide by standards set in relation to positioning, spacing and ventilation.

Remove the Lincat Griddle from the packaging; be certain that all protective plastics and residues are thoroughly cleaned from its surface.

Please put appliances on the flat table which should be 20 centimeters bigger than the size of the appliance, it is forbidden to put them on the floor.

International standards and regulations should be consulted in order to abide by standards set in relation to positioning, spacing and ventilation.

Please make sure the oil pan has been installed correctly.

To confirm the correct power supply according to the appliance,

Reference to page 6th.

The appliance may have 1 or 2 or 3 baking areas depend on which you buy, and different baking area has different thermostat to control the temp. You can use them at the same time or only up to your needs.

For the normal cooking, the temperature set to 200°C to 220°C is enough.

Under the help of the thermostat, the temp will fluctuate around the set. the light on when heating and the lights out when the grill has reached temperature you set.

Turn the switch on and set the temp that you want, and the light will be on during heating, wait for a while until the light goes out, that means you can start cooking now.

Put some food on the plate and turn it as you need.

After cooking off, turn the appliance off and pull the plug if necessary. clean the oil pan when the appliance and oil cool down.

When usage at first time, do as follows:

Be sure the cooking surface is clean, then oiling evenly.

Set all the thermostat to 105°C, the light on and heating is going on. The process takes some time.

Once the grill has reached temperature, the lights will be out, then switch off and wipe the plates clean of excess oil.

ATTENTION: the grill and oil will be hot!

Cleaning And Maintenance

The Griddle should be cleaned regularly throughout use. Regular cleaning will result in easier cleaning, as the buildup will be less. Correct preparation of the cooking surface when first used will assist in keeping the plate clean, this will reduce the amount of food wastage sticking to the plate.

1. Switch the power off and disconnect from the mains.
2. Let the appliance cool off enough before cleaning.
3. Clean the excess oil and food waste into the tray.
4. Using nylon cloth and warm soapy water to clean the plate.
5. Remove the waste tray from the unit and discard waste, clean in hot soapy water.
6. Put the clean tray back to the appliance.

It is recommended that scrapers, steel wool etc. should be avoided as they will damage the plate.

Do not immerse in water.

Do not use cold water on a warm plate, a buckling effect may occur.

Warm soapy water is recommended for cleaning, cleaning agents after prolonged use can damage stainless steel.

Troubleshooting

Problem	Cause	Remedy
The unit is not working, and the indicator light is not on	1. Mains power supply	Check mains power supply
	2. Power switch has not been turned on	Check the unit is correctly plugged in and turned on
	3. Plug a lead are damaged	Call service agent or qualified technician
	4. Internal wiring fault	Call service agent or qualified technician
The unit is heating but the indicator light is not on	1. The indicator bulb has blown	Replace the indicator light: call a service agent or qualified technician
	2. Arrived setting temp	Operate appliance normally
The unit is not heating but the indicator light is on	1. The thermostat or element are damaged	Call service agent or qualified technician
The unit is heating continually	1. The thermostat or thermal cut-off are damaged	Call service agent or qualified technician

If LINCAT griddle doesn't run, please check as follows first:

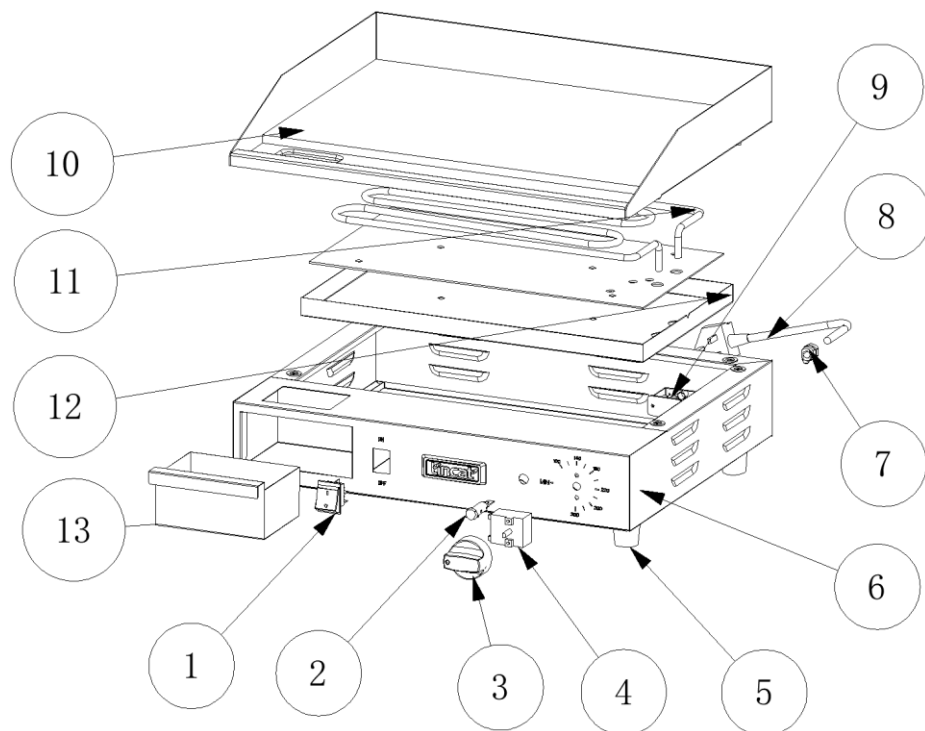
- The power supply is correct.
- The plug has been inserted socket and switch is on.
- The thermostat has set to a certain temperature.

Explosion View And Spare Part List

The original spare part can be used to maintain. The part number and name what you can order are as follows. Any part that you need doesn't list, please contact dealer. Only the qualified technician can maintain and replace the spare part and should obey the instruction.

ATTENTION: please let the appliance cool down first before maintaining.

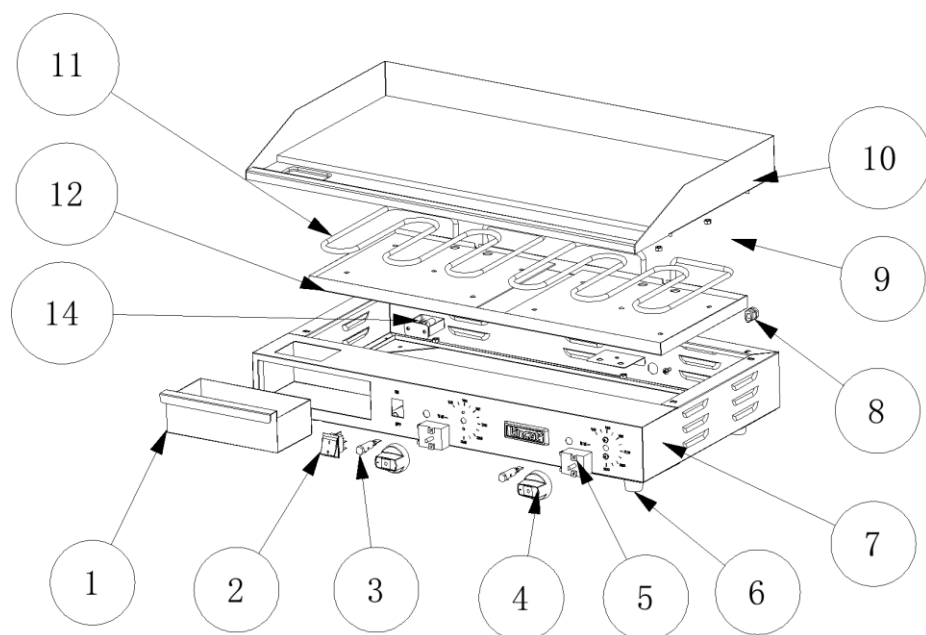
MODEL: LPGR20



Installation and Operation Instructions

NO.	Pin NO.	Name	QTY
1	10105. 6017	Switch	1
2	10107. 6033	Indicator light (Green)	1
3	10704. 6268	Dial	1
4	10108. 6006	Thermostat	1
5	10704. 6161	Feet	4
6	20714. 6621	Box assembly	1
7	10704. 6037	Bushing	1
8	20801. 6030	Wire Assy	1
9	10106. 6003	Breaker	1
10	20714. 6590	Griddle assembly	1
11	10901. 6007	Heating element	1
12	20714. 6247	Insulation Panel	1
13	20714. 6099	Tray	1

MODEL: LPGR30



Installation and Operation Instructions

NO.	Pin NO.	Name	QTY
1	20714. 6100	Tray	1
2	10105. 6017	Switch	1
3	10107. 6033	Indicator light (Green)	2
4	10704. 6268	Dial	2
5	10108. 6006	Thermostat	2
6	10704. 6161	Feet	4
7	20714. 6620	Box assembly	1
8	10704. 6035	Bushing	1
9	20801. 6030	Wire Assy	1
10	20714. 6591	Griddle assembly	1
11	10901. 6049	Heating element	2
12	20714. 6250	Insulation Panel	1
13	10106. 6003	Breaker	2

Compliance

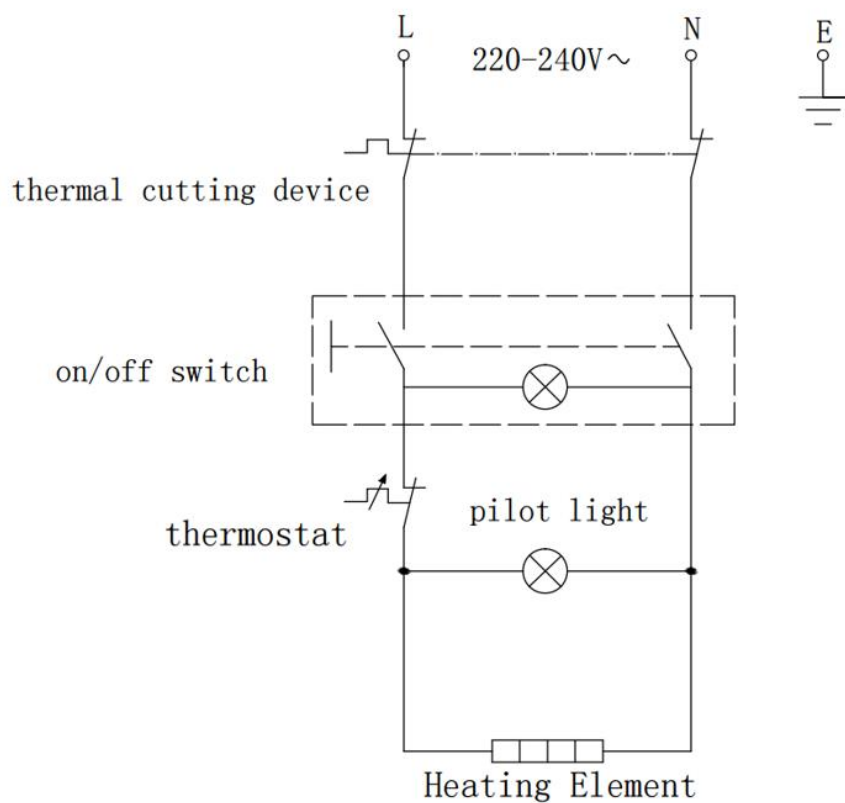
Lincat products have undergone strict product testing in order to comply with regulatory standards and specifications set by international, independent, and federal authorities.

As testimony to such compliance Lincat products carry the following marks/symbols:

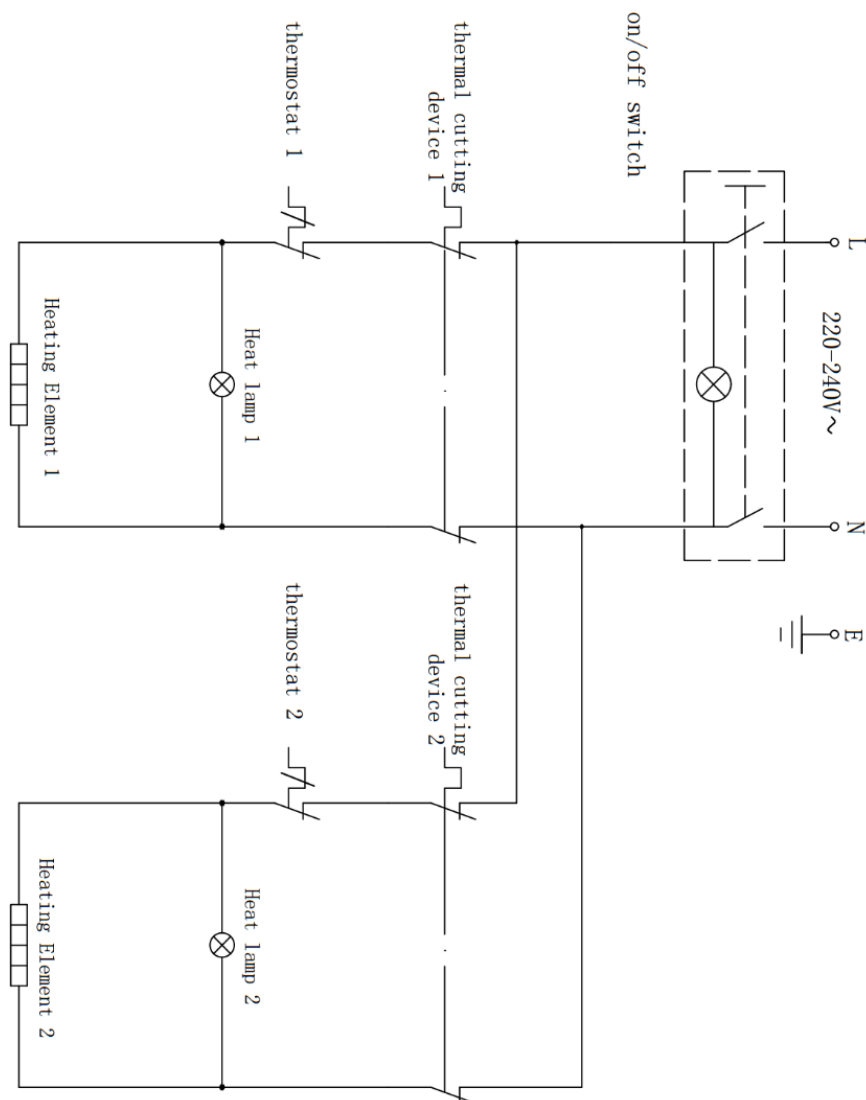


Circuit Diagram

MODEL: LPGR20



MODEL: LPGR30



The circuit diagram is as a reference to the specialized technical, please contact maintenance point and specialized technical if you need. Don't open the appliance without authorization.

PLEASE RETAIN THE MANUAL CAREFULLY FOR
REFERENCE

WARNING

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury, or death. Read the installation operating and maintenance instructions thoroughly before installing or servicing this equipment.

ATTENTION

Under the warranty period of the appliance, all the parts must be replaced by an authorised service provider which is approved by Lincat, if not, the warranty may be void.

ATTENTION

Any parts that aren't made by Lincat may void warranty.

ATTENTION

Lincat and manufacturer of Lincat keep the right to modify the product.

Lincat Limited

Whisby Road Lincoln LN6 3QZ United Kingdom

Lincat

Version A