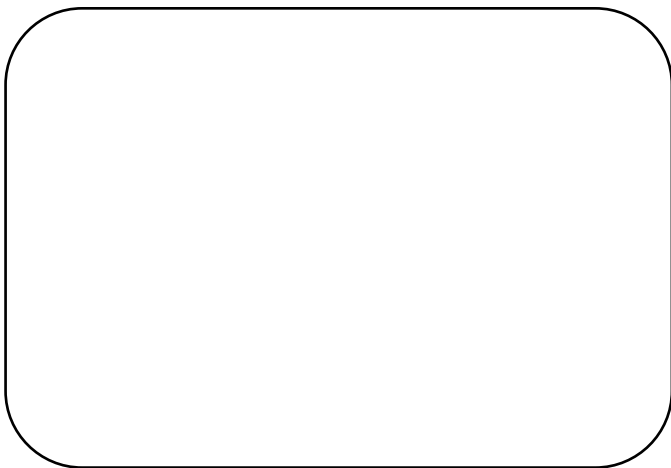


# Installation, Operating and Servicing Instructions

Opus 800 Gas Griddles  
OG8201, OG8201/R, OG8201/C  
OG8202, OG8202/R, OG8202/C



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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, and serviced 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 from services before cleaning or servicing/maintenance.

## TECHNICAL DATA

	OG8201	OG8202
<b>Dimensions</b>		
Height (mm)	530	
Width (mm)	600	900
Depth (mm)	800	
Weight (Kg)	82.5	105
Plate weight (Kg)	45	60
Cooking surface w x d	590 x 500	890 x 500
<b>Heat Input (Gross)</b>		
Natural (kw)	15.5	23
Propane (kw)	15.5	23
<b>Gas connection and Supply pressures</b>		
Gas inlet connection	R <sub>1/2</sub> (1/2" BSP male)	
Natural	20mbar	
Propane	37mbar	
<b>Operating Pressures</b>		
Natural I <sub>2H</sub>	12mbar	15mbar
Propane I <sub>3P</sub>	37mbar	37mbar

These appliances are designated Category I and category II (II<sub>2H3P</sub>)

Gas consumption	OG8201	OG8202
Natural	1.48m <sup>3</sup> h <sup>-1</sup>	2.19m <sup>3</sup> h <sup>-1</sup>
Propane	1.11kg h <sup>-1</sup>	1.64kg h <sup>-1</sup>

# CHECK LIST OF ENCLOSURES

Warranty card
Instructions manual
Scraper
Pressure regulator (NAT GAS ONLY)

## INSTALLATION AND COMMISSIONING

### **This appliance must only be used by qualified professionals**

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<sup>2</sup> 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 100mm B 1000mm – see Fig 1.

Leave a minimum of 100mm clear space at the rear of the appliance.

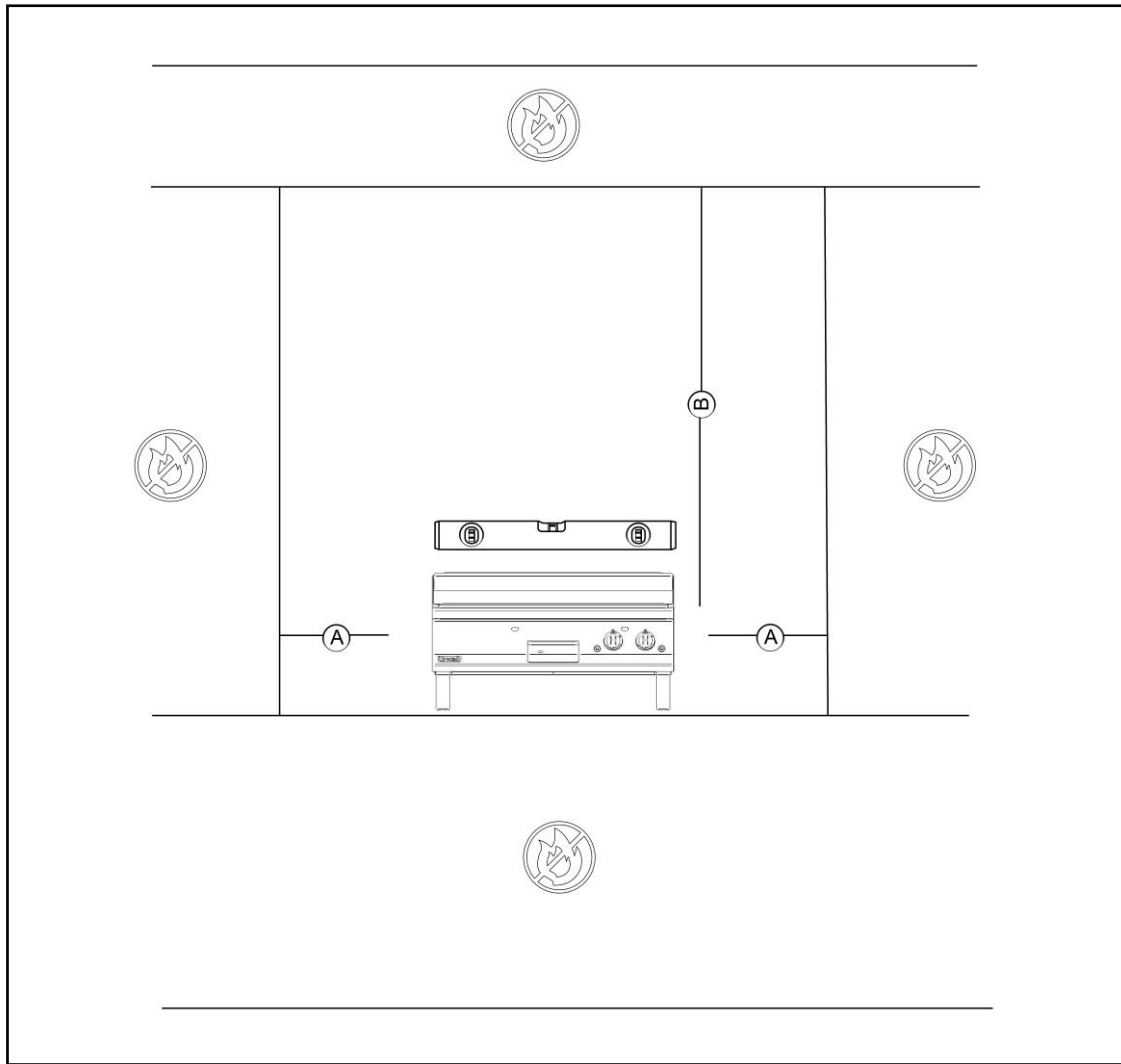


Fig 1

Gas supply is at the rear of the appliance.

The appliance is type 'A'. Rooms must be ventilated in compliance with existing technical regulations. The airflow must not be less than 2 cubic metres per hour per kW of installed capacity.

If the appliance must be fitted near walls, partitions kitchen furniture etc we recommend they are made from non-inflammable material, otherwise they should be covered with a suitable heat-resistant material. Full attention must be paid to fire prevention regulations.

If the supply pressure exceeds 37mbar for 3rd family gases then an external regulator must be fitted at the appliance inlet.

## Connecting to a gas supply

Installation and connection to the gas supply must only be carried out by a technician authorised by your local gas supplier. Before connection, ensure that the appliance is suitable for the type of gas supplied. Ensure the gas supply is provided with an isolating cock for emergency shutdown. Ensure that the supply hose shall comply with the national requirements in force and shall be periodically examined and replaced as necessary. These appliances are to be installed with sufficient ventilation to prevent the occurrence of unacceptable concentrations of substances harmful to health in the room in which they are installed. Appliances fitted on castors must be suitably restrained to prevent strain on supply hoses



**WARNING: Black domestic hoses are not suitable for this appliance.**

Once installation is complete, ensure all joints are leak free.

## Purging

Once connected to the gas supply, check for soundness and then purge the appliance by rotating all control knobs to the ignition position and depressing them. Hold the knobs depressed to purge the supply pipe and internal pipe work of air through the pilot injectors. Periodically check for gas flow by depressing the igniter buttons.

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 on the manifold rail.
- Remove the blanking screw and attach a pressure gauge to the boss of the test nipple.
- Light both sides of the griddle and set the thermostats to the highest setting and check the pressure.

Commissioning must include an operational check of all controls.

Ensure that the operator understands how to light, safely operate, clean and shutdown the appliance and is aware of the position and operation of the gas isolating cock.

# 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 direct cooking of food on the griddle plate.

## Preparing the griddle plate

Clean the surface of the plate with warm, soapy water. Dry thoroughly and lightly coat with cooking oil.

## Lighting Sequence

Open the main gas cock.

Depress either of the control knobs and rotate to the spark position.

Depress the relevant igniter button to ignite the gas at the pilot.

View the pilot flame through the viewing hole in the fascia panel.

When the pilot lights, keep the control knob depressed for 20 seconds and then release. The pilot flame should be established.

Light the main burner by rotating the control knob anti-clockwise to the required position within the crescent marking. Allow 20 minutes heat up time before using the appliance.

## During use

Frequently check the fat drawer to prevent overflow.

## Shutdown

To shut down the appliance, rotate all control knobs to the 'Off' position. Shut off the gas at the supply.

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

**Note! The minimum temperature of the hottest point of the griddle plate is approximately 385°C (300°C for Chromed Plates).**

# 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.

Allow to cool. Clean all metal panels with warm water and mild detergent, do not use abrasive materials or products containing chlorine or hydrochloric acid. Dry with a soft cloth.

## ROUTINE CLEANING

It is important that users of the appliance shall systematically check and clean down as necessary areas of the griddle that have accumulated oils, fats and other combustible debris from previous cooking.



**This is to prevent the potential risk of fire.**

Cleaning of the appliance and its parts must be done when the appliance is cold and before the start of service.

**Fat drawer** – The tray will need to be emptied and cleaned before use of debris, oils and fats that may have accumulated from previous cooking.

Failure to routinely clean debris from tray may lead to a risk of fire.

It may be necessary to empty frequently during heavy usage of the appliance.

The tray is likely to be hot and should be handled with care and with heat resistant gloves.

## Cleaning of the Griddle Plate

### Steel Plate

After cooking, scrape off any residue and wash plate with mild detergent and water. Rinse to remove all traces of detergent. Dry thoroughly and protect with a light coat of cooking oil.

For stubborn deposits use a reputable de-greasing agent.

Do not damage the surface with the edge of the scraper or nicks will form, allowing debris to collect.

### Chromium Plate

After cooking, scrape off any residue and wash plate with mild detergent and water. Rinse to remove all traces of detergent. Dry thoroughly and protect with a light coat of cooking oil.

For stubborn deposits use a fine metal bristled brush to loosen deposits.

Do not damage the surface with the edge of the scraper or nicks will form, allowing debris to collect.

**Do not use sharp implements on chromium plates.**

**Do not use plastic implements for cooking.**



# 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.

Visual Inspection shall determine that:-

- Griddle plate is kept clean and excessive carbon build up has been removed.
- Fat drawer is in an acceptable clean condition.
- Flexible gas supply hose (where fitted) is of sound condition and safety restraint chain/cable is attached.
- Gas tap functions correctly in terms of lighting burner.
- Spindle of gas tap shows no evidence of sticking and has a smooth operation.
- Top of the appliance is free from obstructions.

## Service Access

### Facia panel removal

Care should be taken when removing the facia panel as the igniter leads will remain attached to the igniter buttons.

Remove the fat drawer and the control knobs.

Remove the screws from the facia panel.

Draw the facia panel free and disconnect the igniter leads from the igniter buttons.

### Valve Servicing - Recommended every 6 months

- Remove the fascia.
- From the front of the valve carefully remove the two screws securing the niting cap on the valve body.
- Withdraw the spindle from the valve and grease as necessary.
- Reassemble parts in reverse order.
- Perform soundness check for leaks.

### Thermocouple Servicing - Recommended every 6 months

- Remove the fascia.
- Remove the Griddle plate (see below).
- Check millivolt output and replace thermocouple if required.
- Check thermocouple is secure in its bracket and tighten if required.

### Plate removal



**The griddle plate is very heavy and assistance will be required to raise and remove the plate from the appliance. Care must be taken to avoid injury.**

Carefully raise the front edge of the plate at least 100mm and support it securely. Remove the thermocouple bulbs from the thermostat brackets.

Place bulbs to one side, avoiding damage to the capillaries. Lift plate free from the appliance.

When re-fitting the plate, ensure capillaries are routed away from the burners and do not become trapped at any point.

## Component Replacement

*The burner cartridge can be removed from the griddle body if required to allow better access to components.*

Remove the control knobs, facia panel and raise the griddle plate and remove the stat bulbs ensure not to damage the capillaries.

Remove the manifold fixing screws at the rear of the appliance.

Remove the cartridge fixing screws from the front of the unit and extract the cartridge.

Reverse the sequence to refit the cartridge and reassemble.

### Control thermostat

Remove the control knobs, facia panel and raise griddle plate.

Remove the nut from the gas output pipe at thermostat.

Remove the nut from the pilot output at the thermostat.

Remove the thermocouple nut from the thermostat.

Remove the clamp from the manifold to free the thermostat.

Feed the capillary and bulb from the thermostat through the bulkhead.

Fit the new thermostat and make good all connections.

Perform a gas soundness test prior to continued operation.

### Burner



Remove the griddle plate.

Remove the burner injector lock nut and the burner retaining screw located above the burner injector.

Lift the burner free from the chassis, fit the new burner and re-assemble in the reverse order.

### Pilot Igniter electrode



Remove the griddle plate.

Remove the igniter lead at the igniter.

Remove the igniter retaining screw from the pilot assembly and replace the igniter.

Re-assemble in the reverse order.

### Piezo igniter

Remove the facia panel.

Disconnect both igniter and igniter leads and withdraw the igniter and replace.

Re-assemble in the reverse order.

### Thermocouple



Remove the control knobs, facia panel and griddle plate.

Remove the thermocouple lock nut at the base of the pilot assembly.

Remove the spacer sleeve from the thermocouple head.

Loosen the thermocouple nut from the thermostat valve body. Withdraw the thermocouple.

Fit the new thermocouple and re-assemble in the reverse order.

## CONVERSION

This appliance cannot be converted by the user.

For conversion kit and instructions of how to convert contact Lincat details can be found in the service section of this manual.

**☎ UK: 01522 875520**

**This conversion must be carried out by a Certified Gas Safe engineer**

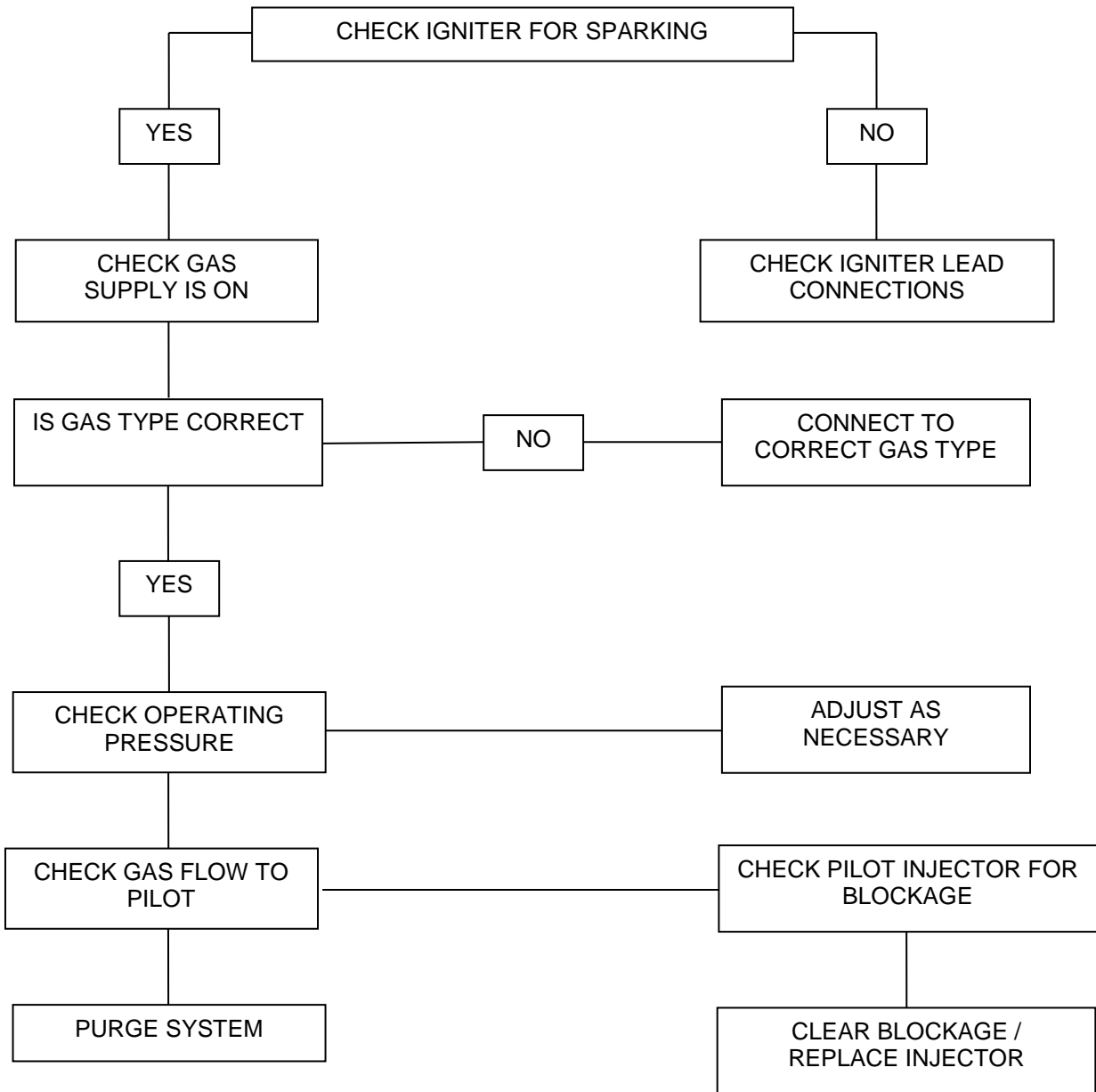
This appliance is for gas cat II<sub>2H3P</sub>

## ACCESSORIES

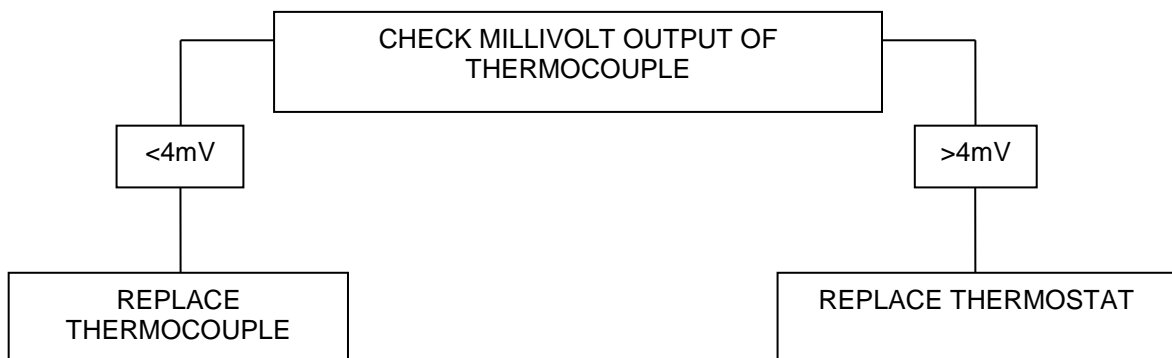
Part Number	Description	Used on
OA8917	Floor stand	OG8201, OG8201/R, OG8201/C
OA8914	Floor stand	OG8202, OG8202/R, OG8202/C
OA8972	Pedestal with doors	OG8201, OG8201/R, OG8201/C
OA8973	Pedestal with doors	OG8202, OG8202/R, OG8202/C

# FAULT FINDING

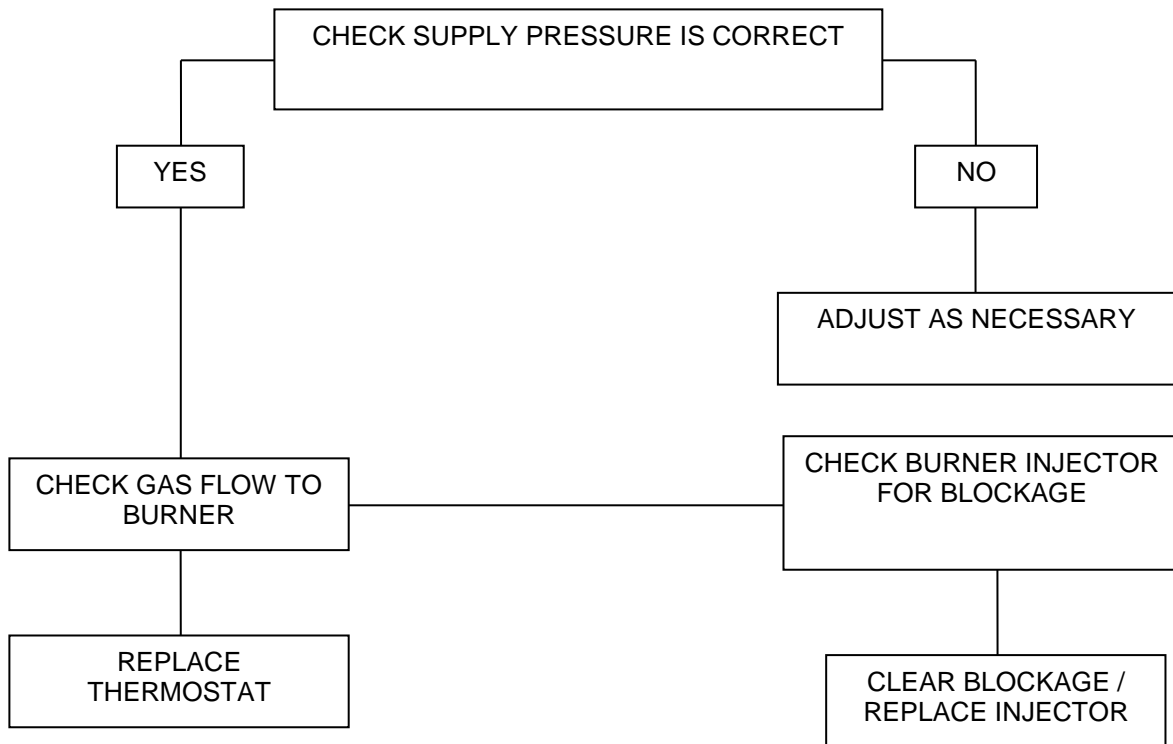
## Pilot will not light



## Pilot will not remain lit



## Burner will not light



## SPARE PARTS LIST

Part Number	Description	Used on
BU75	Burner	ALL
CO113	Copper washer	
IG06	Igniter lead	
IG14	Igniter electrode	
IG35	Igniter piezo	
IG37	Ignition earth lead	
KN510	Control knob	
FE40	Adjustable leg	
PI25	Pilot assembly	
SC01	Scraper	
TC03	Thermocouple	
TC05	Thermocouple lock nut	
TC06	Thermocouple sleeve	
TC24	Thermocouple capillary	
TH202	Thermostat	
WA08	Fibre washer	

## 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.