



# Installation, Operating and Servicing Instructions

## Silverlink 600 Vertical Travel Salamanders AS3, AS4

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.

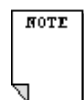
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### **CAUTION!**

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)
AS3	500	600	550 (inc. handle)	45.0
AS4	500	600	550 (inc. handle)	47.5

\*NB. Appliances are 640mm deep when wall mounted.

## CHECK LIST OF ENCLOSURES

Warranty Card
Instructions Manual
Drip / crumb tray
Wire tray
Wire support rack
Heat shield

## 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

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

### Power Ratings

Model	Supply Requirement	Supply Connection	Power Rating (kW)
AS3	Single phase 11.7 A	Single phase 13A plug	2.8
AS4	Single phase 19.5 A	5 way terminal block	4.5

Model AS3 is fitted with a 3 pin plug for connection to a standard switched socket. Model AS4 must be connected by a qualified electrician.

Means of isolation with at least 3mm contact separation in all poles must be incorporated into the fixed wiring of the AS4.

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

Appliances may be counter or wall mounted. For either installation, remove and discard the 2 transportation screws (A) from rear panel. (Fig 2).

### Counter Mounted

Install this appliance on a level surface ensuring all vents are unobstructed. Any partitions, walls or furniture must be of non-combustible material and not be closer than 300 mm (Fig 1 A). Dimension B 60mm minimum – 220mm maximum. Dimension C depth when wall mounted.

Ensure a space of at least 500 mm between the working surface and any ceiling.

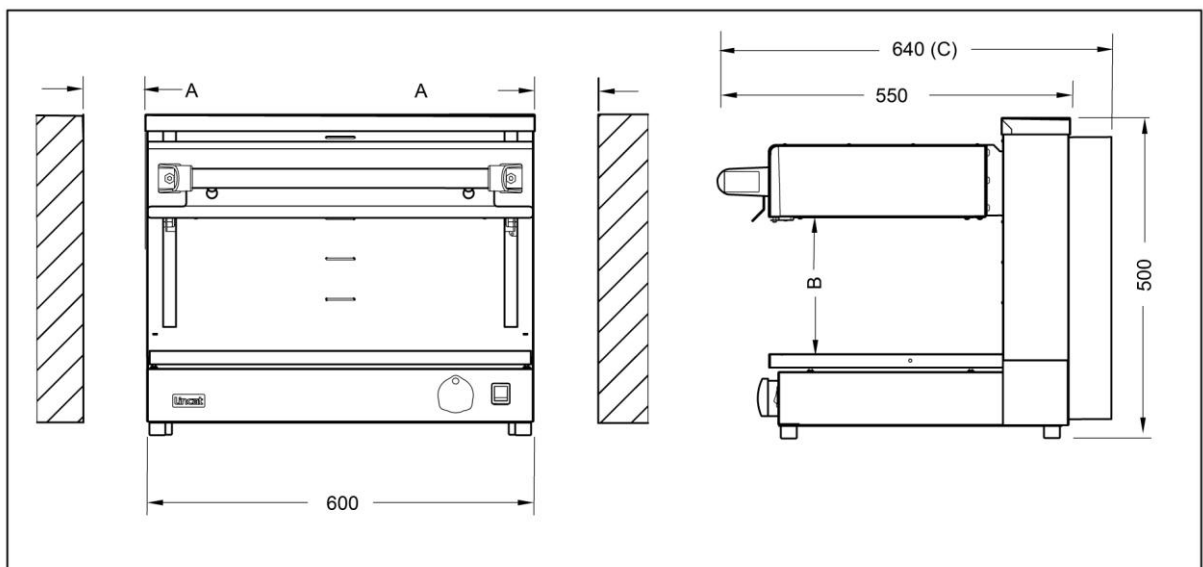


Fig 1

**Wall Mounted (Brackets required – see accessories)**

Use clearance dimensions as for counter mounted.

Unscrew bolts 1-4 (Fig 2) half a turn.

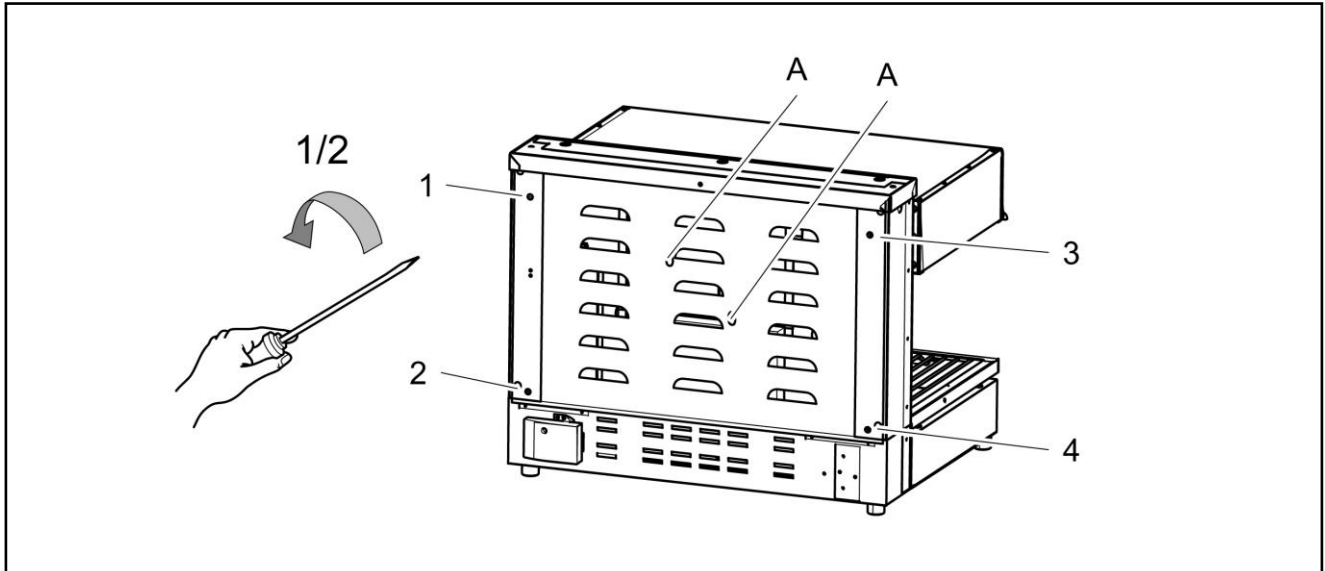


Fig 2

Measure and drill holes for wall mounting brackets (Fig 3). Bolt brackets to wall.

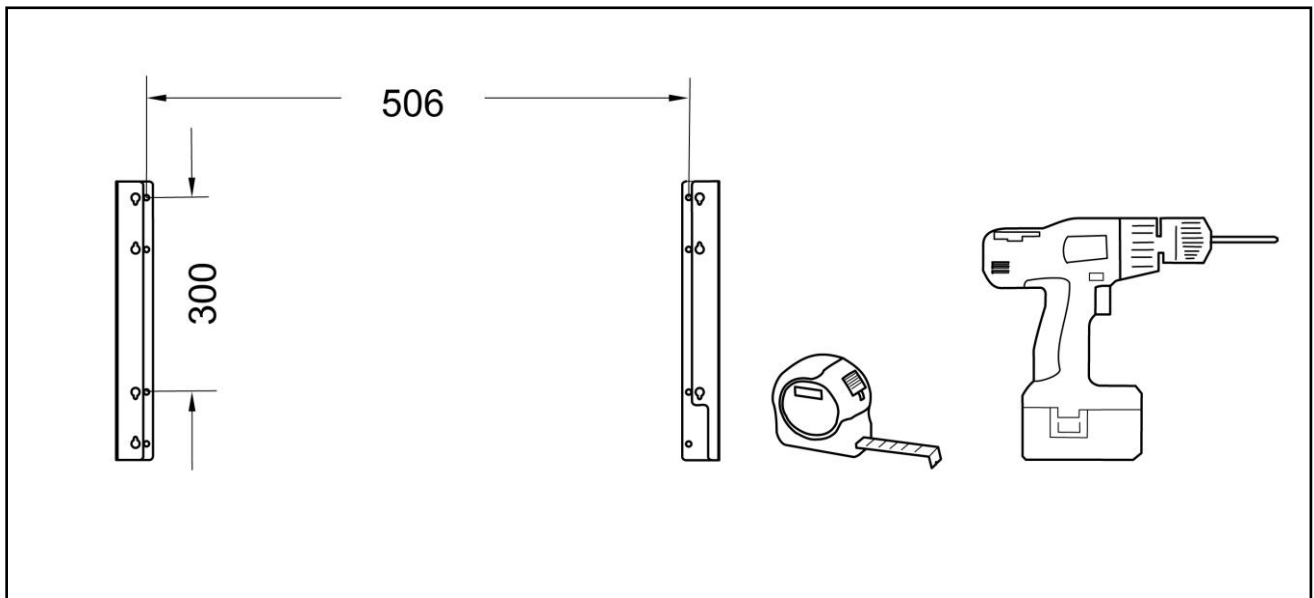


Fig 3

Lift appliance into position, locating screws 1-4 (Fig 2) into keyways on brackets (Fig 4).

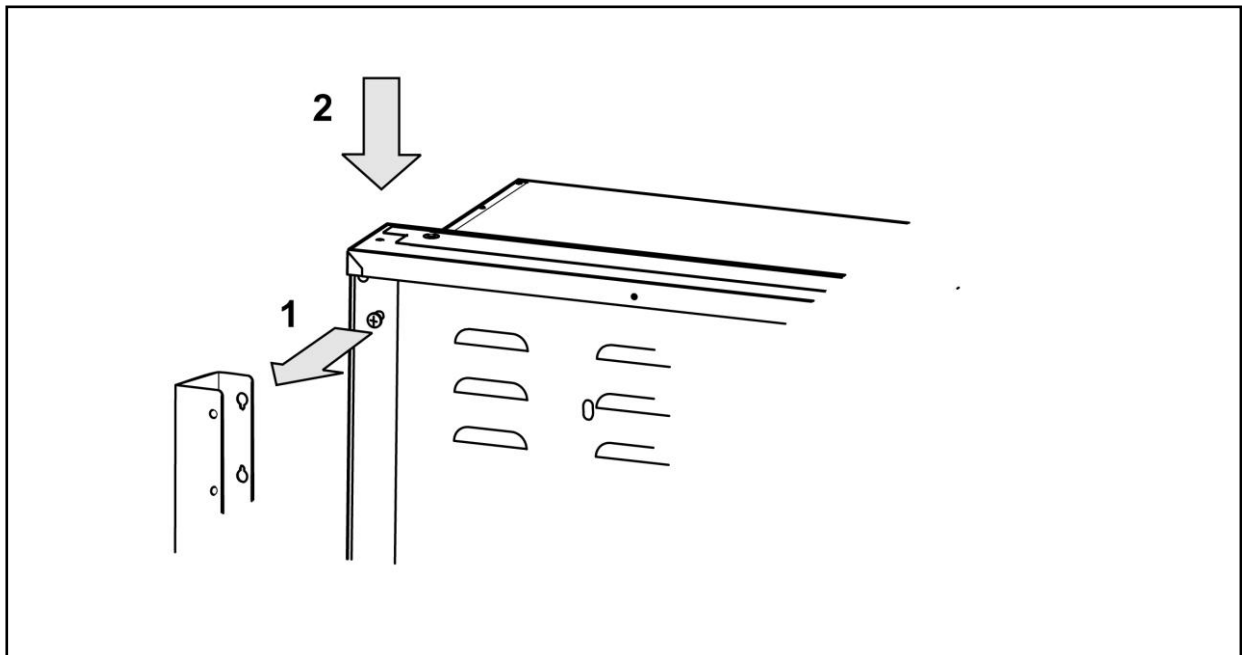


Fig 4

Push back (1) and push down (2) until appliance locks into place.

## OPERATING INSTRUCTIONS

Only qualified or trained personnel should use this appliance.

Raise element hood to highest position.

Switch on appliance – On/Off switch will illuminate.

Allow 15 minutes to warm up.

Place plates or dishes onto grill tray.

Adjust height of hood to desired position.

Never operate with hood in lowest position for more than 30 minutes.

Avoid contact between food and the element.

Audible timer does not control the power; appliance must be switched off using the switch.

# CLEANING



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. Dry with a soft cloth.

In extreme conditions, a branded cleaner such as 'Carbon Off' may be used.

The wire grid, drip tray and tray support frame are removable for cleaning. When re-assembling, ensure the stop pins (A) beneath the drip tray are located behind the front uprights (B) of the fixed tray runners (C) to avoid the tray tipping when drawn forward. (Cut-away view – Fig 5).

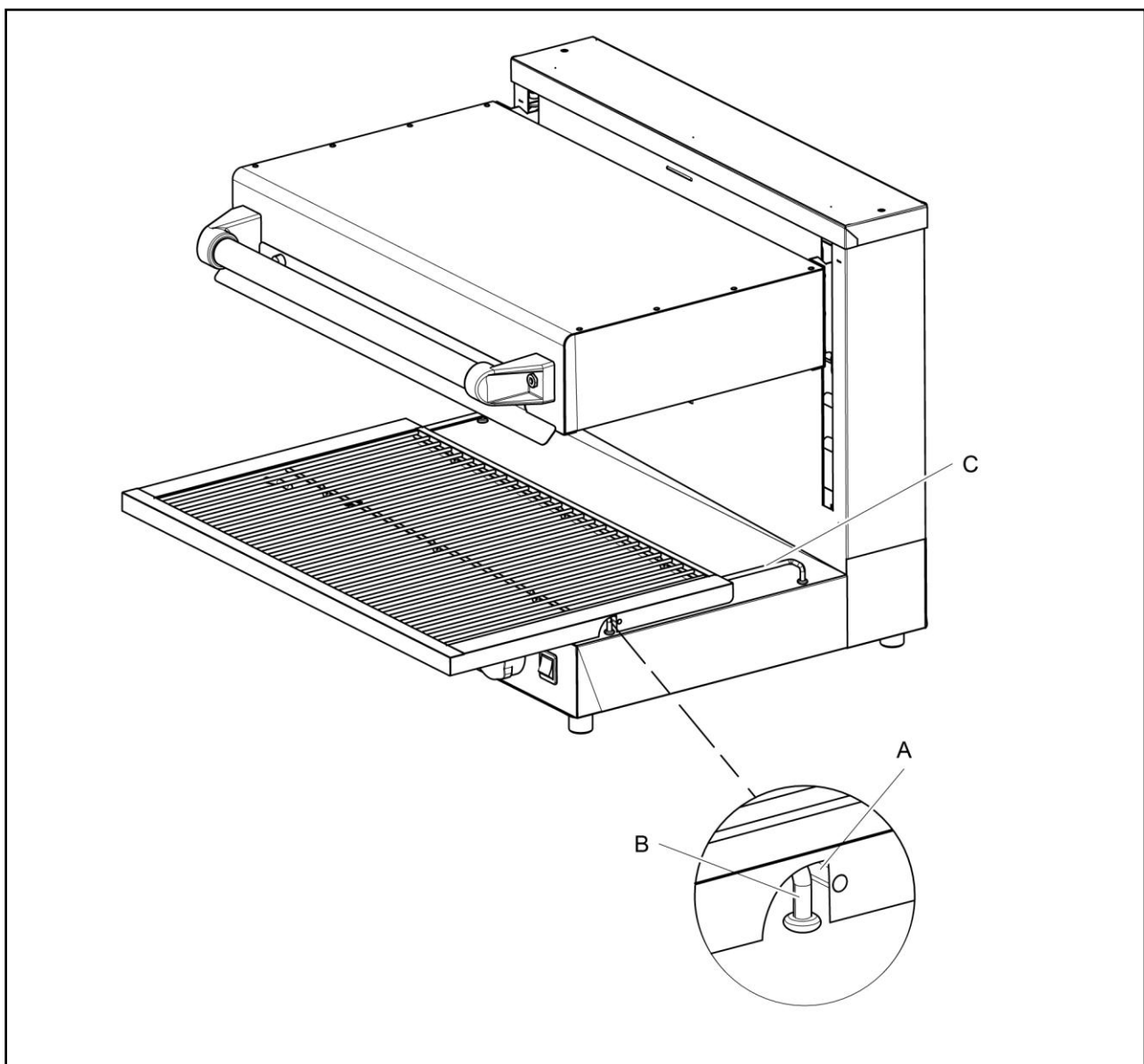


Fig 5

# SERVICING, MAINTENANCE AND COMPONENT REPLACEMENT

There are no recommended user servicing instructions for these appliances. 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
CB10	Counterweight	AS3
CB11	Counterweight	AS4
CO215	Contactora	AS4
EC04	Handle end cap	AS3, AS4
EL50	Element	AS3
EL237	Element	AS4
FE35	Foot	AS3, AS4
KN163	Knurled Knob – top heat shield	AS3, AS4
KN272	Knob - timer	AS3, AS4
PL202	Mains cable & plug	AS3
RO135	Nylon roller – counterbalance strap	AS3, AS4
SS05	Nylon support strap	AS3, AS4
SW69	On/Off switch	AS3, AS4
TE10	Small terminal block	AS3, AS4
TE45	Large terminal block	AS4
TI38	Timer	AS3, AS4
TU105	Handle tube	AS3, AS4
WI16	Wire tray runner	AS3, AS4
WI17	Wire tray support	AS3, AS4
WI18	Wire tray grid	AS3, AS4



# ACCESSORIES

<b>Part Number</b>	<b>Description</b>	<b>Used on</b>
BR41	Wall mounting bracket	AS3
BR51	Wall mounting bracket	AS4

## 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.