



User, Installation and Servicing Instructions

Silverlink 600 Gas Fryers

DF4-A007

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



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.



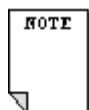
WARNING!

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.

This appliance is designated Category 1 and is not intended for conversion between gas types. Certified types I_{2E}, I_{2H}, I_{3B/P} & I_{3P}.

This unit is designed to be used with oils and fats in a liquid form.

Oils and fats that become solid at lower temperatures must be liquefied prior to dispensing into the fryer tank.

This instruction includes both filling from empty and topping up during use.

TECHNICAL DATA

Model	DF4
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Dimensions

Overall height (mm)	425
Width (mm)	450
Depth (mm)	600
Weight (kg)	29.75kg
Oil capacity (litres)	8.5

Heat Input

Total heat input Natural(Gross)	11.3 kW
Total heat input Propane(Gross)	10.5 kW
Total heat input – Butane (Gross)	10.5 kW

Connection and Operating Pressures

Gas inlet connection	½" BSPT Male
Supply Pressure - Natural	20mbar
Supply Pressure - Propane	37 \ 50mbar
Supply Pressure - Butane	28-30mbar

Operating Pressures

Natural	16.2 mbar
Propane	33 mbar
Butane	28 mbar

Gas Consumption

Total burner gas rate - Natural	1.08 m ³ h ⁻¹
Total burner gas rate - Propane	0.75 kg h ⁻¹
Total burner gas rate - Butane	0.76 kg h ⁻¹

CHECK LIST OF ENCLOSURES

Please ensure the following items are included with this piece of equipment:

Model	Tick
Batter plate	
Baskets x 2	
Drain pipe & nut	
Feet x 4	
Lid knob	
User Instructions	

INSTALLATION AND COMMISSIONING

This appliance is supplied with feet that should be fitted when it is to be mounted on either a counter top or tabletop.

If it is to be mounted on a pedestal or stand, the feet should not be fitted and only open fronted pedestals, e.g. model CN4 or stand SLS4 should be used.

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.

Remove all packaging and protective coatings prior to installation.

Site this appliance beneath an extraction canopy for the removal of combustion products ensuring an unobstructed minimum distance of 750mm from the top of the flue to the ceiling, which must be of non-combustible material.

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.

When making the connection to the supply, secure the hexagon on the rear fitting to prevent rotation of internal pipe work.

Commissioning must include a functional check of all controls and a calibration check on the thermostat. Oil temperature should be checked once the main burners have cut out for a second time.

Upon handover, ensure all operators know how to safely light, operate and shutdown the appliance and are aware of the isolating cock.

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.

Connection is at the rear of the unit via a 1/2" G male thread. If connection to the supply pipe is via a flexible hose, ensure that the hose used is suitable for commercial catering appliances.

Undo the screw and attach a pressure gauge to the boss of the test nipple which is located on the gas inlet pipe.

Light the oven burner and set thermostat to the highest setting and check the pressure. The hose shall be periodically examined and replaced as necessary.

For Propane with a 50mbar supply pressure a governor is required for adjustment to 37mbar.

Connection shall comply with local regulations.

When making the connection to the appliance, secure the hexagon on the fitting to prevent rotation of the internal pipe work.

close

supply line to the unit, for emergency shutdown or servicing purposes.

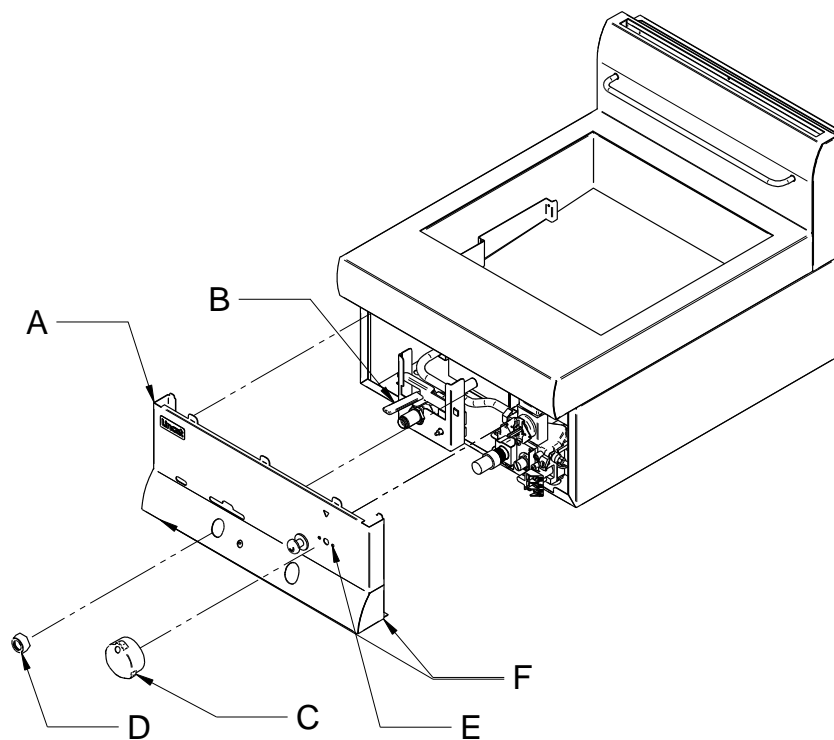


Fig 1

FASCIA PANEL REMOVAL

Removing the fascia panel (**Fig 1, A**)

Remove the control knob (**Fig 1, C**) and undo control thermostat screws (**Fig1, E**).
Remove drain valve nut (**Fig 1, D**).

Point the drain valve lever directly forward (**Fig 1, B**).

Remove screws from beneath the control panel (**Fig 1, F**) to allow control panel to be lifted forward.

Disconnect igniter lead and remove control panel completely if necessary

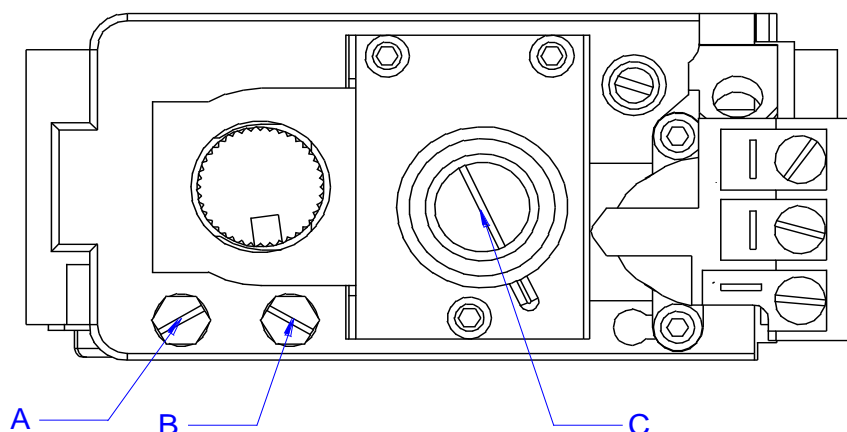


Fig 2.

ADJUSTING BURNER PRESSURE

After removing the fascia panel, (**Fig 1**) access to the pressure test points on the gas valves can be obtained.

Using the test point (**Fig 2, A**), remove the blanking screw and attach a pressure gauge to the boss of the test nipple, to check supply inlet pressure. See “technical data table” page 4.

Use the test point (**Fig 2, B**), to set the unit to the appropriate burner pressure. See “technical data table” page 4.

Adjustment to the burner pressure is made with burner lit and full on, (refer to operating instructions)

Adjustment of the burner pressure is made by removing the governor cap (**Fig 2, C**) and turning the screw clockwise to increase the outlet pressure and anticlockwise to reduce it.

After setting refit regulator cap and tighten test point screws (**Fig 2, A, B, C**)

NOTE: appliances operating on Butane gas there may be some 'yellowing' of the flame at the burner – this is normal owing to the composition of the gas.

OPERATION INSTRUCTIONS

This appliance is for professional use and must be operated by qualified or trained personnel only.

This unit is intended to be used to produce deep fried products only.

Note: The recommended frying weight is 750g (0.75kg) per basket.

Operator precautions

Do not leave the appliance unsupervised whilst operating.

Never put water in the oil and always drain food of excess moisture before frying.

Avoid overloading the baskets with product.

Do not use dust cover lid whilst operating.

Always allow oil or fat to cool before replenishing – do not attempt to add cold oil to hot whilst cooking.

Notes on frying

Good quality vegetable oil is recommended, which has a higher smoke and fire temperature than animal fat, and also carries less taint when different products are fried in the same oil.

The life expectancy of oil will lengthen with regular filtering, and will also be extended if the appliance is turned to standby when the fryer is not in use.

Old oil becomes more prone to boil or surge. It also has a lower flashpoint and will be prone to overheating. Changing oil frequently reduces the risk of a fire hazard.

It is advisable to defrost frozen food first – cooking from frozen will affect the heating recovery time, lowering output.

Always allow the oil to heat to temperature before introducing product.

Preparation for use

Ensure the drain valves are closed.

Fill the tanks with water and a little mild detergent to the lower indicated mark on the batter plate. Do not use flammable solvents and cleaning aids.

Following the Lighting Instructions, turn the appliance on and allow the water to boil for a short time.

Switch off and drain the water.

Rinse the tank and dry thoroughly.

Run a small quantity of oil across the base of the tank and allow it to drain. This will remove any residual water and provide the tank base with a coating of oil.

Close the drain valve, fit the blanking nut and fill the appliance with clean oil to the lower level, maintain oil at the upper level during service.

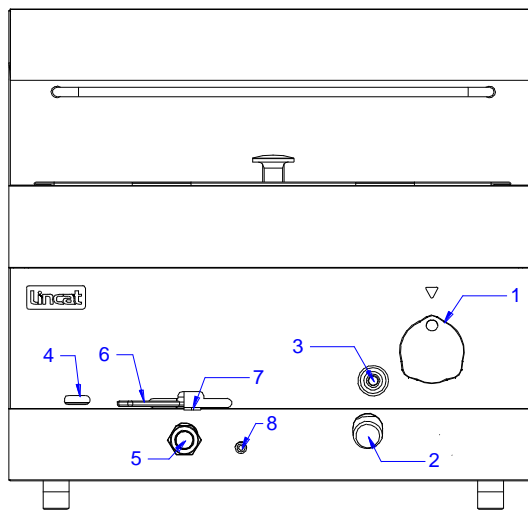


Fig 3.

1. Thermostat knob
2. Gas valve control
3. Igniter button
4. Pilot viewing window
5. Drain valve blanking cap
6. Drain valve operating handle
7. Drain valve safety latch
8. Limit thermostat reset button

Lighting Sequence

Ensure that the supply isolation valve is open.

Ensure that the thermostat control knob (**Fig 3, 1**) is in the OFF position.

Ensure the gas valve control knob (**Fig 3, 2**) is in the off position.

(Fig 4, A) Push in and turn anti-clockwise to the Pilot position **(Fig 4, B)**. The knob will now depress further.

Keeping the pilot control knob depressed, press the piezo ignition button **(Fig 3, 3)**.

Ensure the pilot flame is alight, a blue flame can be seen when looking into the pilot viewing window **(Fig 3, 4)**. Hold the pilot control knob in for 20 seconds to establish the pilot flame.

When the pilot is lit, release the pilot control knob and continue to turn fully anti-clockwise to the ON position (**Fig 4, C**).

If the pilot flame fails to remain lit, return the pilot control knob to the off position and repeat the process allowing a short period of time for the control to reset.

To operate the main burner, turn the thermostat control knob (**Fig 3, 1**) to the required temperature setting.

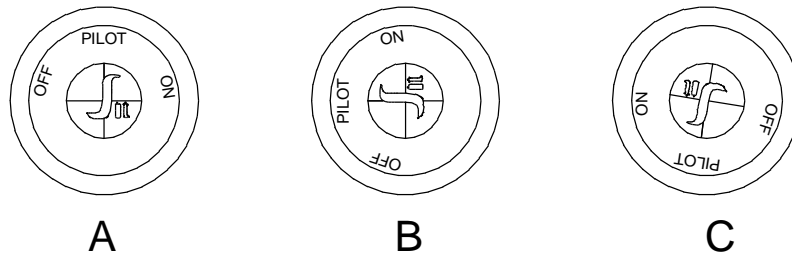


Fig 4.

Standby

Once the pilot is lit, the appliance may be left on standby by leaving the pilot control knob in the pilot ignition position. (**Fig 4, B**). When in this position the appliance cannot be operated from the thermostat control knob. To re ignite the main burners turn the pilot control knob anti-clockwise to the burner position, (**Fig 4, C**), and operate the control thermostat as normal.

Safety cut-out

Should the safety thermostat operate during use, the appliance will shut down. Allow the oil to cool before resetting the thermostat by depressing the red button (**Fig 3 8**).

Shut down

When the appliance is not required, turn the thermostat fully anti-clockwise, which will shut down the main burner but leave the pilot lit ready for when the appliance is next required.

To turn the unit off completely, turn the thermostat fully anti-clockwise and the pilot knob fully clockwise.

Drainage

Always allow the oil to cool to a maximum 55 °C before draining.

Remove the blanking nut from the front of the unit (**Fig 3, 5**). Fit the drain pipe, which has a stowage clip under the lid, and place a suitable receptacle under the pipe outlet. Lift the safety catch (**Fig 3, 7**) and operate the tap by moving the handle (**Fig 3, 6**) to the right to drain. Remove the pipe and fit into its storage position in the lid. Replace the blanking nut and close the tap before refilling the tank.

Take care when draining the oil that the drain bucket is not filled so full that it is difficult to handle.

Excess oil remaining in the base of the tank can be mopped up using kitchen paper.

CLEANING



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

Drain as per the above instructions. Clean all panels with warm water and mild detergent do not use abrasive or flammable materials. Dry with a soft cloth.

Clean the drain valves from both inside and outside with a tube or flue brush.

OPERATOR PRECAUTIONS

Never leave the unit unsupervised whilst frying.

Always drain food of excess moisture before frying, never put water into the oil.

Overheating the oil may lead to hazardous circumstances.

Ensure oil is always maintained at the level indicated (H-High, L-Low) to avoid risk of hazardous circumstances.

Never use flammable cleaning agents on the appliance.

Under no circumstances should replenishment of the oil when the appliance is hot.

SERVICING

Carry out a general check on the installation paying particular attention to the following:-

- Has the unit been installed using the correct hose?
- Does the unit have a safety chain?
- Does the equipment have a separate isolation valve?
- Check all components for correct operation and replace where necessary.
- Visually check the burner operation, closely observing the flame picture and look for evidence of any debris or damage. Remove burner and clean or replace as necessary.
- Check burner pressure and adjust where necessary. See "installation instructions"
- Clean pilot assembly and check that it is burning cleanly.
- Ensure that the flue is clear.
- Carry out a gas soundness check.

SERVICE ACCESS

Note: Access to most of the components referred to in this section can only be gained by separating the base/sides of the appliance from the tank assembly. See Base and hob top separation (**Fig, 5**)

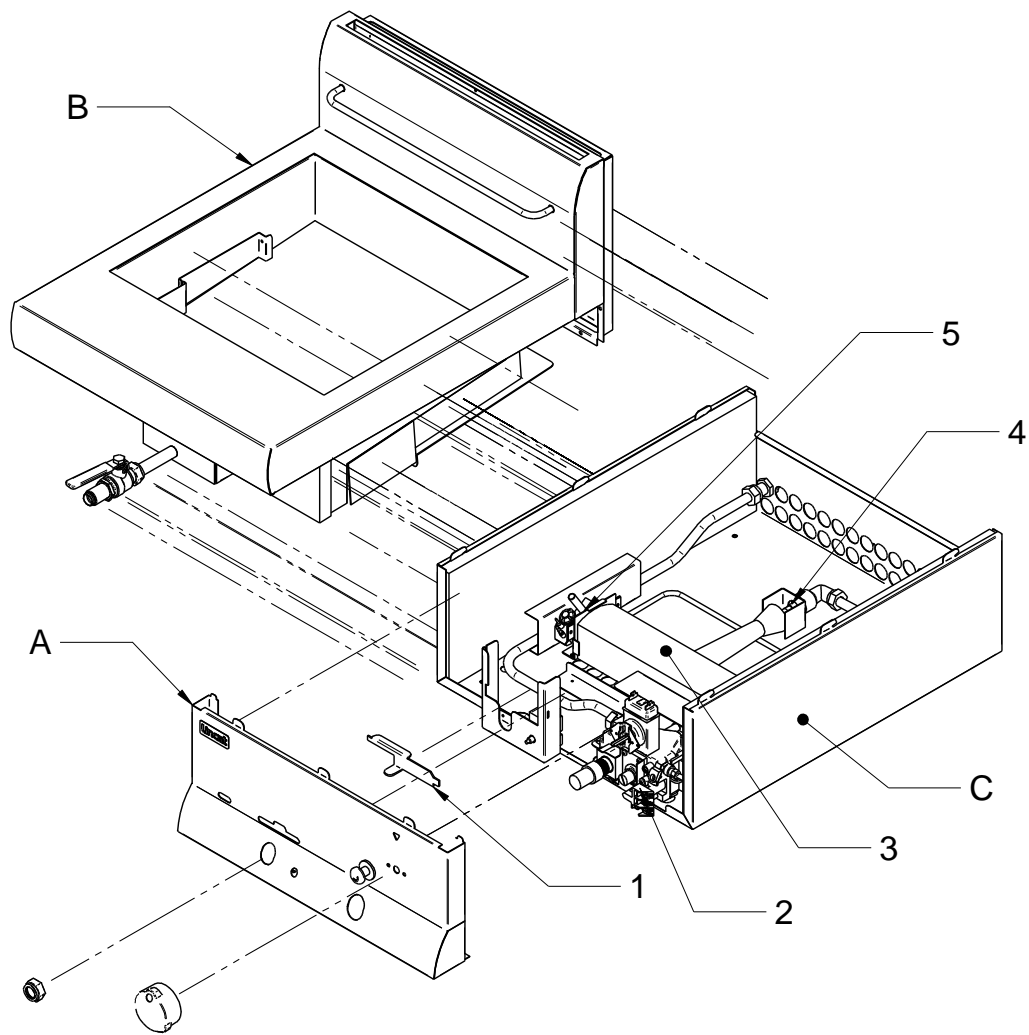
BASE AND HOBTOP SEPARATION

Note: The fryer must be emptied of oil and disconnected from the gas supply before proceeding.

- Remove the control panel as per (**Fig1**).
- Detach the flue back by removing screws at back of unit holding flue to body.
- Loosen the nut holding the drain tap valve to the drain tap bracket.
- Remove the safety lock arm latch (**Fig 5, 1**).
- Undo the limit stat nut and free the limit stat.
- Disconnect limit stat wiring to interrupted t/couple.
- Disconnect the wiring from the control stat.
- The body and hob are interlocked by 3 steel hooks and slots on each side – to separate, push hobtop back until hooks disengage the lift hob and tank assumedly clear of the base and sides.

Take care as the limit thermostat and safety stat will remain attached to hobtop – do not damage the capillaries.

Fig



- Carry out any work necessary and reassemble in reverse order.

COMPONENT REPLACEMENT

High limit thermostat

- Remove the facia panel see **(Fig 1)**.
- Undo tank gland.
- Undo limit thermostat nut and withdraw phial from bracket.
- Withdraw phial from tank.
- Thermostat can now be removed
- Replace in reverse order, ensuring correct phial location within the tank bracket.

Control thermostat

- Remove the facia panel see **(Fig 1)**.
- Remove thermostat from the control panel.
- Undo the small centre nut of the tank gland and ensure capillary is free to move.
- Withdraw the thermostat phial from the tank.
- Replace in reverse order, ensuring correct phial location within the tank bracket.

Control Valve (Fig 5, 2)

- Removal of the hobtop and facia as per **(Fig, 5)**.
- Disconnect all wires connections on valve terminals.
- Undo pilot feed pipe.
- Undo supply pipe and burner pip unions.
- Remove screws from each side of valve support brackets.
- Withdraw valve.
- Replace in reverse order.
- Reset burner pressure as per "Installation instructions"

Separating Pilot assembly (Fig 6)

1. Remove the two screws under the base that hold the burner bracket onto which the pilot assembly is mounted.
2. Remove screws to separate burner from pilot assembly.
3. Undo pilot gas feed pipe from pilot assembly **(Fig 6,A)**.
4. The pilot assembly can now be accessed replace in reverse order.

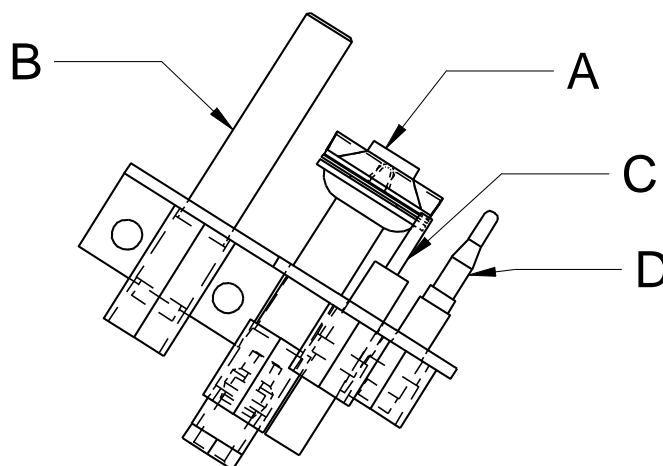


Fig 6

Thermocouple (Fig 6, D)

- After separating, the pilot assembly steps 1 – 4.
- Undo thermocouple retaining nut and remove from pilot assembly.
- Disconnect at interrupter and withdraw thermocouple.

Thermopile (Fig 6, B)

- After separating, the pilot assembly steps 1 - 4.
- Undo the thermopile-retaining nut and withdraw from pilot assembly.
- Disconnect thermopile lead at valve connections.

Electrode (Fig 6, C)

- After separating, the pilot assembly steps 1 - 4.
- Remove the igniter cable from the electrode.
- Undo retaining nut and remove electrode from pilot assembly.

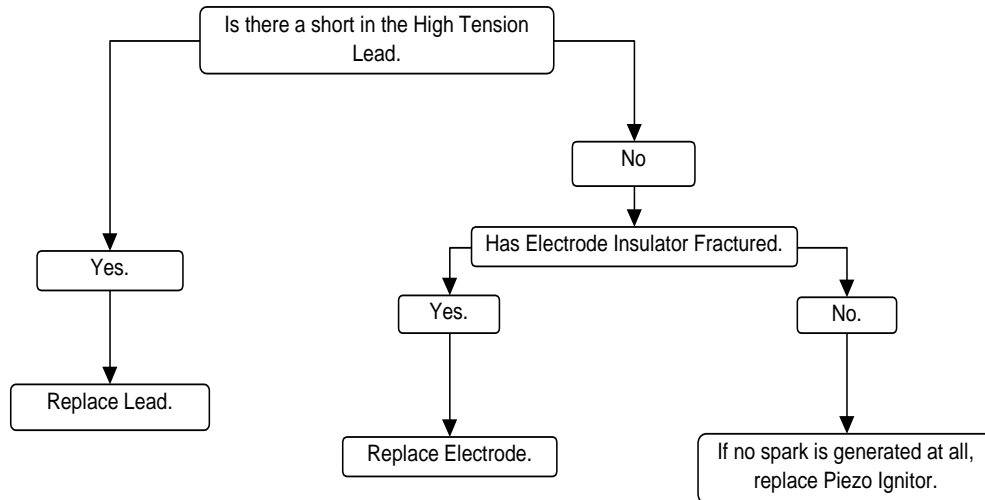
SPARE PARTS LIST

The following components are listed with Lincat reference part number.

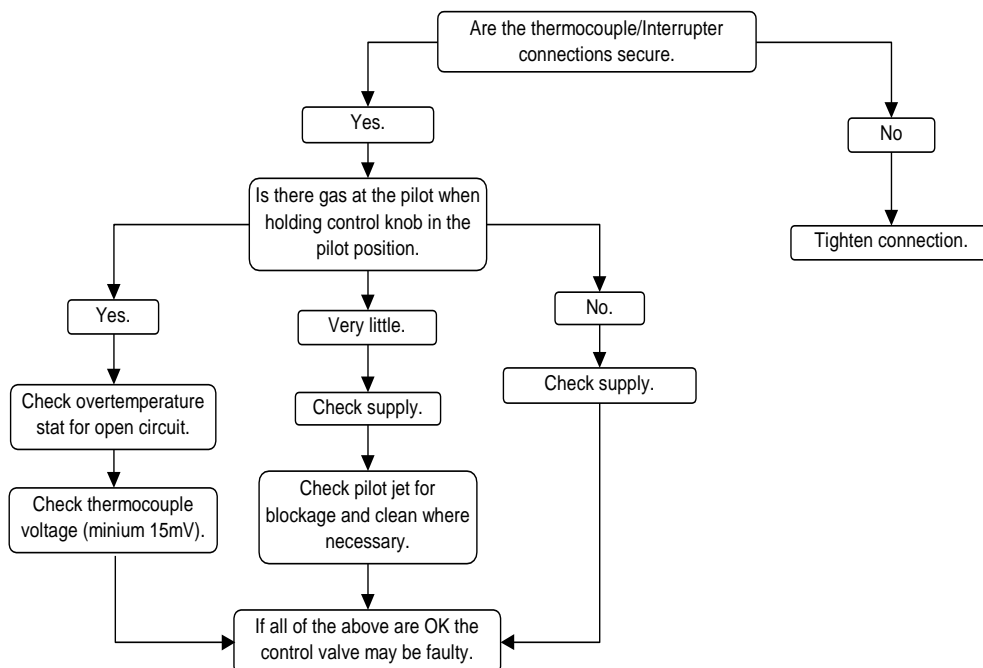
Description	Part number
Piezo Igniter	IG12
Igniter lead	IG06
Igniter Electrode	IG15
Pilot Assembly	PI08
Thermopile	TC20
Interrupted Thermocouple	TC38
Control Thermostat	TH95
Safety limit Thermostat	TH96
Gas Control Valve	VA20
Burner	BU17
Burner Jet (Natural)	JE06
Burner Jet (Propane)	JE154
Adjustable Legs	LE35

FAULT FINDING

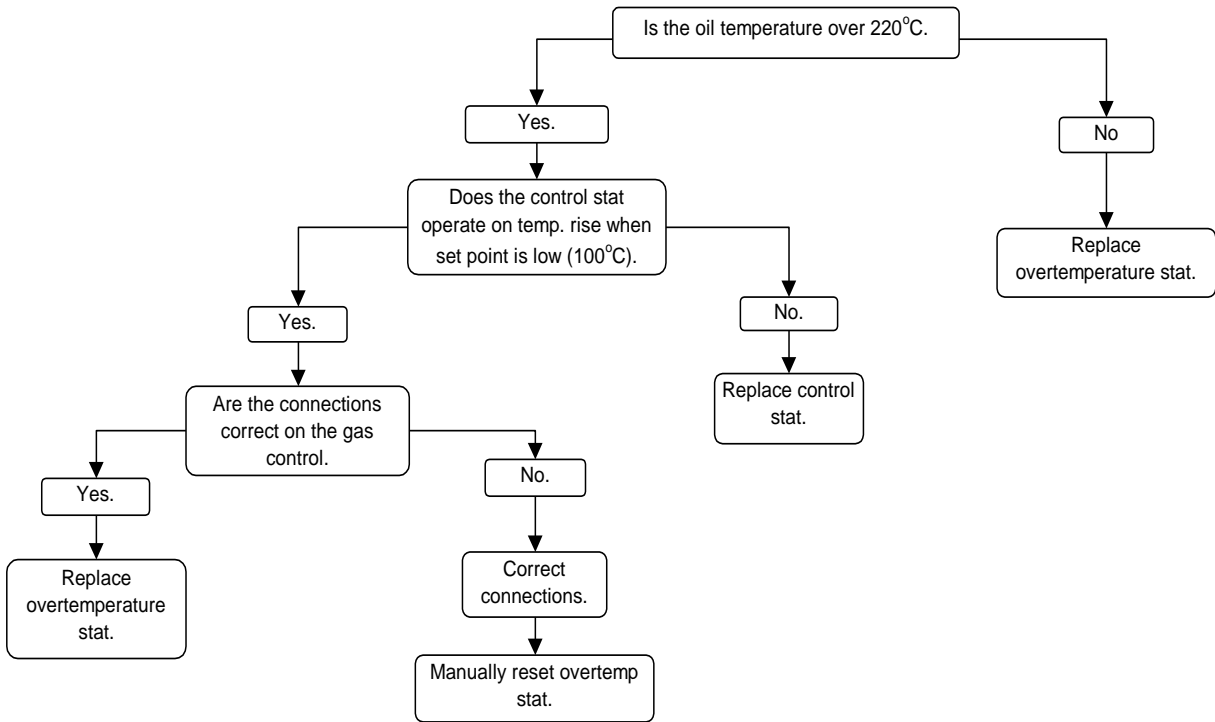
Piezo Ignitor not sparking.



Pilot burner will not light or stay lit.



High limit thermostat operates.



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 rates.