Installation, Operating, Servicing and Conversion Instructions

Silverlink 600 Gas Ranges
SLR6, SLR6C, SLR9 and SLR9C

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

Date Purchased:_____

Model Number:_____

Serial Number:_____

Dealer:_____

_____

SILVERLINK 600

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WARNINGS AND PRECAUTIONS

It is mandatory that all appliances are installed, commissioned and serviced by a qualified and competent person as defined by the regulations in force in the country of installation.

Failure to comply will invalidate the warranty.

WARNING!

This appliance must be installed by a competent installation engineer in accordance with the installation instructions, and should conform to the following requirements:

Do not obstruct or block the appliance flue.

Installation must include sufficient ventilation to prevent the occurrence of unacceptable concentrations of substances harmful to health in the room in which they are installed.

It is recommended that this appliance is sited under an extraction canopy for the removal of combustion products

After operation, some parts of the appliance will remain hot for a period of time. Please take care to avoid accidental burns.

CAUTION!

All equipment must be earthed (where applicable) to prevent electric shock.

Do not connect directly to any flue, ducting or mechanical extraction system.

Installation should allow for a sufficient flow of fresh air for gas combustion.

Parts which have been protected by the manufacturer or his agent must not be adjusted by the installer or user.

The appliance is designated Category 1 and is not intended for conversion from one gas type to another.

TECHNICAL DATA

Model	SLR6	SLR9

Dimensions

Overall height (mm)	925 to hob	960 to pan support
Width (mm)	600	900
Depth (mm)	600	
Weight (kg)	69kg (Net)	85kg (Net)
Hob cooking surface w x d (mm)	590 x 500	890 x 500
Usable oven capacity w x d x h (mm)	425 x 345 x 400	660 x 345 x 400
Oven shelf size (mm)	420 x 345	700 x 345

Heat Input

Total heat input Natural(Gross)	23.8 kW	35.5kW
Total heat input Propane(Gross)	23.8 kW	35.5kW
Total heat input Butane(Gross)	20.6kW	30.7kW
Oven rating Natural(Gross)	5.8 kW	8.5 kW
Oven rating Propane(Gross)	5.8 kW	8.5 kW
Oven rating Butane(Gross)	5.8 kW	8.5 kW
Hob rating, per burner Natural(Gross)	4.5 kW	
Hob rating, per burner Propane(Gross)	4.5 kW	
Hob rating, per burner Butane(Gross)	3.7kW	
Hob Low Rate (all gasses)	≈ 0.85kW	

Connection and Operating Pressures

Gas inlet connection	$R_P½$ (½" BSP)
Supply Pressure - Natural	20mbar
Supply Pressure - Propane	37 mbar
Supply Pressure - Butane	28-30mbar

Gas Consumption

Total gas rate – Natural	2.27 $m^3 h^{-1}$	3.38 $m^3 h^{-1}$
Total gas rate – Propane	1.70 kg h^{-1}	2.54 kg h^{-1}
Total gas rate – Butane	1.50 kg h^{-1}	2.23 kg h^{-1}
Hob burner gas rate - Natural	0.43m^3h^{-1}	
Hob burner gas rate - Propane	0.32kg h^{-1}	
Hob burner gas rate - Butane	0.27kg h^{-1}	
Oven burner gas rate - Natural	0.55m^3h^{-1}	0.81m^3h^{-1}
Oven burner gas rate - Propane	0.41kg h^{-1}	0.61kg h^{-1}
Oven burner gas rate - Butane	0.42kg h^{-1}	0.62kg h^{-1}
Hob Low Rate Natural	≈0.08m^3h^{-1}	
Hob Low Rate Propane	≈ 0.06kg h^{-1}	
Hob Low Rate Butane	≈ 0.06kg h^{-1}	

Oven temperature range	≈130 – 250 °C

COMMISSIONING

PREPARATION
Remove all packaging and protective coatings prior to installation.
Check that the hob burner parts, pan supports and shelves are correctly located.

VENTILATION
The area in which this equipment is to be installed should have sufficient fixed ventilation to comply with local legislation requirements. It is recommended that a room, or internal space, be provided with a minimum free area of 4.5cm^2 per kW (3,400Btu/hr) of total heat input.

CHECK LIST OF ENCLOSURES

Model	SLR6	SLR9	Tick
Warranty Card	1	1	
Pan Supports	2	3	
User Instructions	1	1	

SERIAL NUMBER

NOTE

Each appliance manufactured at Lincat has a unique identifying number found in the top right hand corner of the data plate attached at the rear of the appliance. Please record that number in the space provided should it be required for future reference.

Serial Number	

INSTALLATION

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.

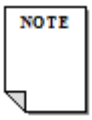
GAS SUPPLY AND CONNECTION

- Connection is at the rear of the unit via a $R_p½$ (½" BSP)
- Connection shall comply with local regulations.
- The hose shall be periodically examined and replaced as necessary.
- When making the connection to the appliance an isolating cock should be fitted into the supply line close to the unit, for emergency shutdown or servicing purposes.

An equipotential bonding terminal is provided to allow cross bonding with other equipment.

SUPPLY PRESSURES

The appliances are intended to be connected directly to the gas supply without further adjustment for those countries where the supply pressure does not exceed the pressures as detailed above.



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.

For the purposes of proving connection integrity access to the pressure test nipple is as follows:

- To gain access to the gas pressure test nipple open the oven door/s.
- Remove the control knobs.
- Remove the screws securing the fascia and remove the oven ignitor lead.
- The test nipple is found on the manifold rail

FIRST TIME LIGHTING

The procedure for first time lighting may only be carried out by registered personnel.
To light any individual burner it may be necessary to purge all pipe work of air.
To do this, depress and hold in the full on position as many controls knobs as possible until there is evidence of free gas flow. Upon detection of gas flow return all but one control knobs to the 'OFF' position and light the gas at the burner corresponding to the control knob in the depressed position. When the gas at the burner is burning correctly shut it down and repeat the lighting process for the remaining burners.

INSTRUCTION TO USER

Ensure that the person responsible understands how to light, safely operate, clean and shutdown the appliance and is made aware of the position and operation of the gas isolating cock in the event of an emergency.

USER INSTRUCTION

APPLIANCE USE

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 shutdown 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 hob is intended to be used for heating of culinary preparations that can be cooked by means of frying, simmering or boiling in suitable pans and MUST NOT be used for any other purpose.
The oven cavity is intended for the cooking of culinary preparations by means of braising, roasting and baking either directly on the oven shelves or in suitable none combustible containers approved for containing food products. The oven MUST NOT be used for any other purpose.
Operators of the appliance must not leave combustible materials directly in the cooking areas of the appliance when in use.

Ensure the pan supports are centrally placed on the hob to.
It is recommended that a burner is lit first before placing large pans over the burner.

It is not recommended that multiple lit hob burners are covered at any one time by large gastronome pans or detachable griddle plates.

PAN PLACEMENT

Pans should be placed centrally on the pan support in relation to the burner for maximum efficiency.

PAN SIZES

The recommended pan base diameters are no smaller than 150mm and no larger than 400mm.
Pans should be placed centrally on the pan support in relation to the burner for maximum efficiency.

OPERATION OF THE APPLIANCE

- The appliance should not be left unattended when in use for any lengthy period of time.
- Pans should only be filled to a level no more than to prevent a boil over situation.
- Periodically inspect liquid volumes to prevent a boil dry situation.
- Frying of product should never be left unattended.
- Use hand and arm protective when handling hot pans to avoid injuries from burns.

LIGHTING SEQUENCE

Please ensure that the gas isolation valve for the appliance is turned to the open position before attempting to light this unit.

HOB BURNERS

From the OFF position: press and turn the control knob anti-clockwise to any position between the two stylized flames to allow gas through to the burner.
Maintaining the control knob depressed, manually light the gas at 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.

If the appliance has stood unused for any length of time it may be necessary to purge the burner feed pipes of air. To purge the burner feed pipes of air depress and rotate a control knob to the full on position. Maintain the knob in the depressed position for 20-30seconds and then light the gas at the burner. Repeat as necessary until the gas ignites.

OVEN BURNER

Open the oven door/s

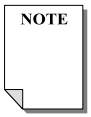
From the OFF position press and turn the oven thermostat knob anti-clockwise to the stylized star position to allow gas to flow through to the oven burner.

Maintaining the control knob depressed, push the oven ignitor button until an audible click is heard. A spark will be generated at the oven burner. The gas at the oven burner should light. It may be necessary to repeat the ignition process a number of times until the gas lights.

On establishing the flame at the oven burner, maintain the thermostat knob in a depressed state for approximately 15 seconds and then release the control knob. The gas should remain lit.

Rotate the thermostat knob to the desired temperature setting.

OVEN TEMPERATURES



The temperatures on the thermostat knob are a guide and generally reflect the temperature at the centre of the oven. The temperatures in the oven will vary from top to bottom. It may be necessary to periodically rotate product being cooked to ensure even cooking.

OPERATION OF THE APPLIANCE

- The appliance should not be left unattended when in use for any lengthy period of time.
- Pans should only be filled to a level no more than to prevent a boil over situation.
- Periodically inspect liquid volumes to prevent a boil dry situation.
- Frying of product should never be left unattended.
- Use hand and arm protective when handling hot pans to avoid injuries from burns.

OVEN DOORS

- Care must be taken when opening the oven doors when the appliance is in operation due to the rapid escape of hot air.
- Use hand and arm protective when handling hot roasting pans and baking trays to avoid injuries from burns.

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.

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.

It is important that users of the appliance systematically check and clean down as necessary areas of the hob and oven cavity that have accumulated oils, fats and other combustible debris from previous cooking. Particular attention must be paid to the burner head ports. Ensure they are always clear. Ensure the appliance and all its parts are in a cold state before commencing any cleaning routine.

Areas to Check

- **BURNER CAPS** – Check burner caps are clean and centrally seated on the burner head

- **BURNER HEADS** – The burner heads can only be fitted in one orientation onto the burner body. As a guide the recess with the two ports aligns with the thermocouple.

- **PAN SUPPORTS** – The pan supports are manufactured from cast iron and are heavy. For ease of cleaning they can be removed from the appliance and placed in a suitable dish washer.

- **OVEN SHELVES** – The shelves can easily be removed for routine cleaning. Stubborn burned on deposits can be cleaned using suitable approved cleaning agents and scourers

- **OVEN BASE TRAY** – Can be easily removed for cleaning

- **OVEN CAVITY** – To clean the oven cavity remove the shelves and base tray and remove any solids and accumulated fats, oils and spillages.

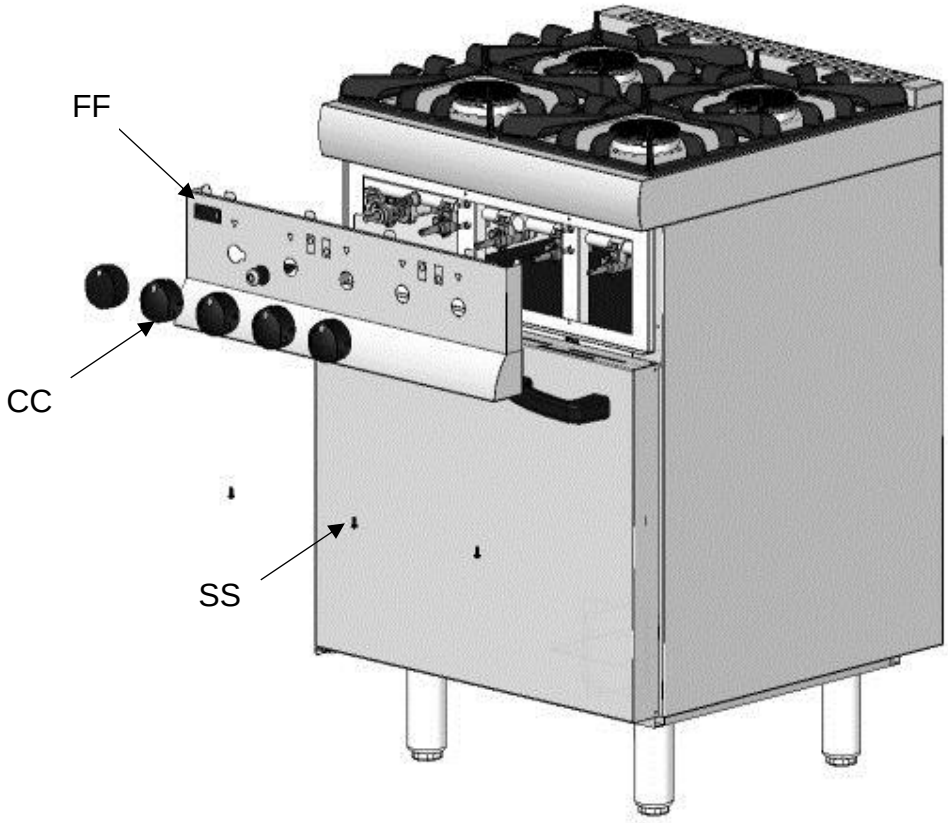
SERVICING

The replacement of serviceable parts can only be carried out by registered authorised personnel and must and must be in possession of up to date licensing.

FASCIA PANEL REMOVAL

Care should be taken when removing the fascia panel as the oven ignitor lead will be attached to the ignitor.

- Open the oven door/s
- Remove the screws SS situated underside of the fascia panel FF.
- Remove the control knobs CC by pulling free from the valve spindles. Be aware spring clips are fitted to each control knob
- Tilt the fascia panel from the bottom up and then pull clear of the hob top.
- Disconnect the ignitor lead from the ignitor button and temporarily tie to the manifold rail.
- Access to the valves, thermostat, pipe work and thermocouples are from the front aperture



OPERATIONAL CHECK

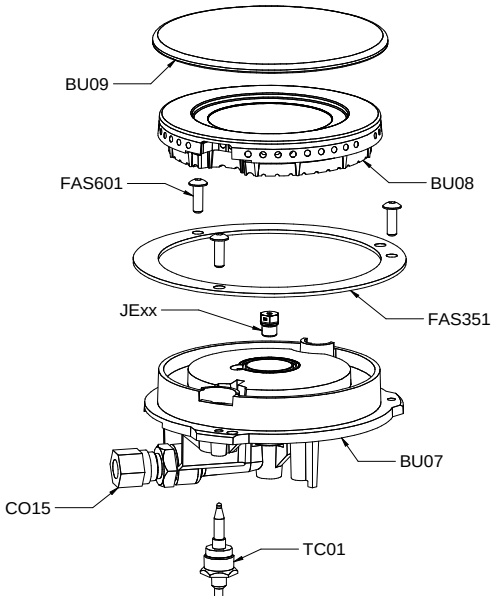
Commissioning must include an operational check of all controls.

- Check that each burner can be lit at both full rate and low rates
- Check that each burner will remain lit when turned to low rate

To access parts internally remove the control knobs. Remove the fascia panel securing

screws from the underside of the fascia panel.

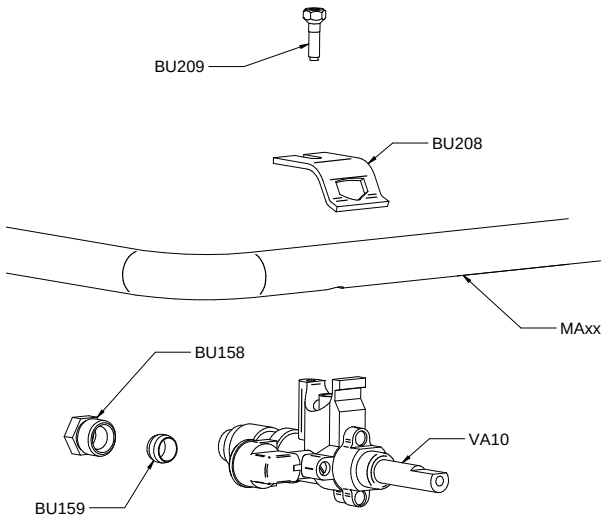
BURNER COMPONENTS



To replace the burner and its parts

Remove the burner cap 'BU09'
Remove the burner head 'BU08'
Remove the 3 screws 'FAS601'
Remove the control knobs from the valves
Remove the fascia panel
Loosen the burner feed pipe connection nut on 'CO15'
Loosen the thermocouple nut 'TC01' connection at the corresponding valve
Remove the burner body 'BU07' and the gasket 'FAS351'
Remove the injector 'JExx' (dependent on gas type) from the burner body
Remove the thermocouple 'TC01' from the burner body
Remove the remain parts of 'CO15' from the burner body
Replace and reassemble any or all parts as applicable

VALVE COMPONENTS – SERVICING RECOMMENDED EVERY 6 MONTHS



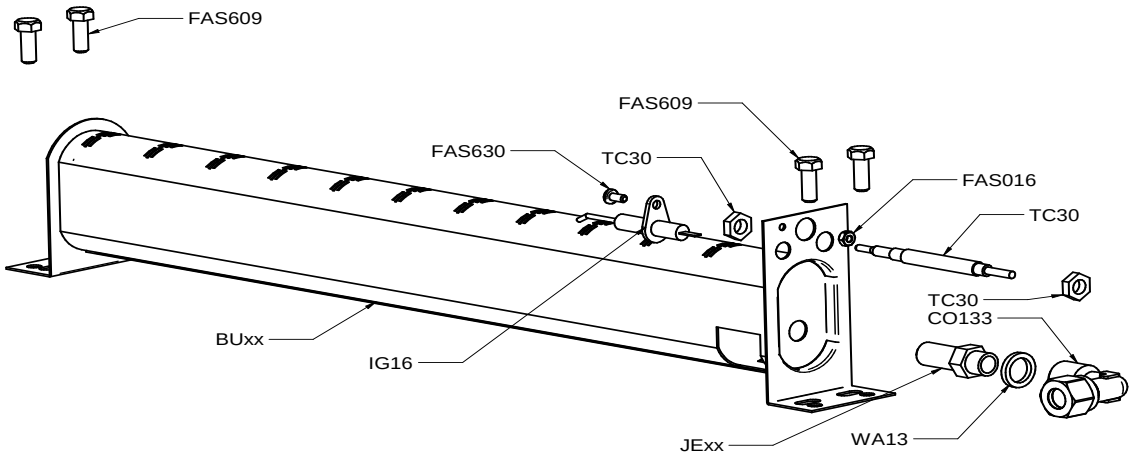
To remove the valve and its parts:

Remove the control knobs Remove the fascia panel
Loosen the thermocouple 'TC01' nut at the valve body 'VA10'
Loosen the burner feed pipe nut 'BU159' at the valve
Remove the valve clamp screw 'BU209'
Lift the valve clamp 'BU208' from the valve and the manifold 'MAxx' (dependent on appliance)
Free the valve from the manifold Replace and reassemble parts as necessary
Perform leak test to prove integrity of joints

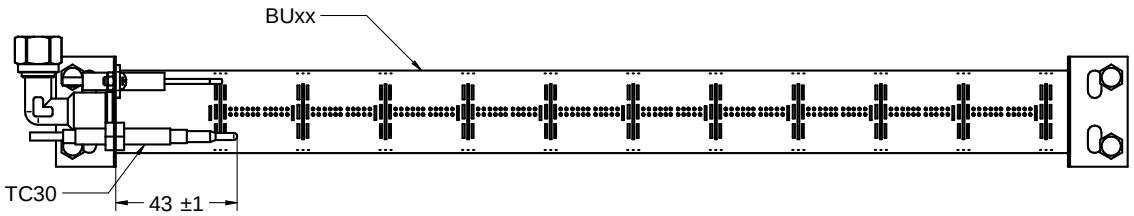
Servicing of Valve
To service the valve carefully remove the niting cap screws and withdraw the spindle from the valve
Clean old grease and re-grease with suitable gas compliant compound
Re-assemble and perform soundness check

OVEN BURNER COMPONENTS

Ignitor Electrode
To remove the ignitor (IG16) electrode remove the lead from the electrode
Remove the retaining screw FAS360 and nut FAS016
Replace the ignitor, secure and refit the lead
Thermocouple
Loosen the lock nut at the tip side of the thermocouple (TC30) and withdraw from the burner bracket
Remover the control knobs and fascia panel
Loosen the thermocouple nut at the
thermostat
Bind the new thermocouple thermostat end to the tip of the old thermocouple and gently feed old and new through into position
Remove the binding and the old thermocouple
Make good the thermocouple connection at the thermostat
Lock the thermocouple head to the burner bracket to the dimensions details. See thermocouple setting
Oven Burner
Isolate the gas supply from the appliance
Remove the thermocouple and ignitor
electrode
Remove the burner injector (see Gas Conversion)
Remove the burner retaining screws
Replace the new burner and refit parts
Reconnect the gas supply
Check joints for leak free integrity



OVEN THERMOCOUPLE SETTING



To correctly position the thermocouple the lock nuts will require setting on the barrel of the thermocouple body
Feed the replaced thermocouple as detailed above
Position the thermocouple as detailed above and to the dimension given
Lock the thermocouple into place
Light the oven burner and set the thermostat to approximately 190^{o}C
Allow the oven to reach temperature with the doors shut and turn the thermostat to the lowest setting (130^{o}C)
Check that the flame remains established at the burner
If the flame at the burner at the lowest setting drops out minor adjustments may be necessary to maintain the flame

THERMOSTAT - SERVICING RECOMMENDED EVERY 6 MONTHS

Isolate the gas supply to the appliance

To replace the thermostat remove the control knobs and fascia panel supporting the thermostat body and loosen the thermostat gas feed nut TH17C

Loosen the clamp screw BU209 sufficiently to free the thermostat bracket BU208

Free the thermostat TH07 from the manifold MAxx

Free the thermocouple TC30 from the thermostat body

Free the thermostat bulb from the oven cavity bracket (remove oven shelves to ease access)

Feed the thermostat bulb and capillary through the top of the oven cavity liner withdraw the thermostat

Connect the thermocouple to the new thermostat

Fit the new thermostat to the manifold and secure ensuring the seal is fitted to the saddle of the thermostat

Carefully unwind the capillary and feed the thermostat bulb through the top of the liner and reset the bulb in its bracket. Ensure all capillary slack is fed back above the top liner

Make good the gas feed connection nut to the thermostat. Reconnect the gas supply

Check joints for leak free integrity

Refit the fascia panel and control knobs

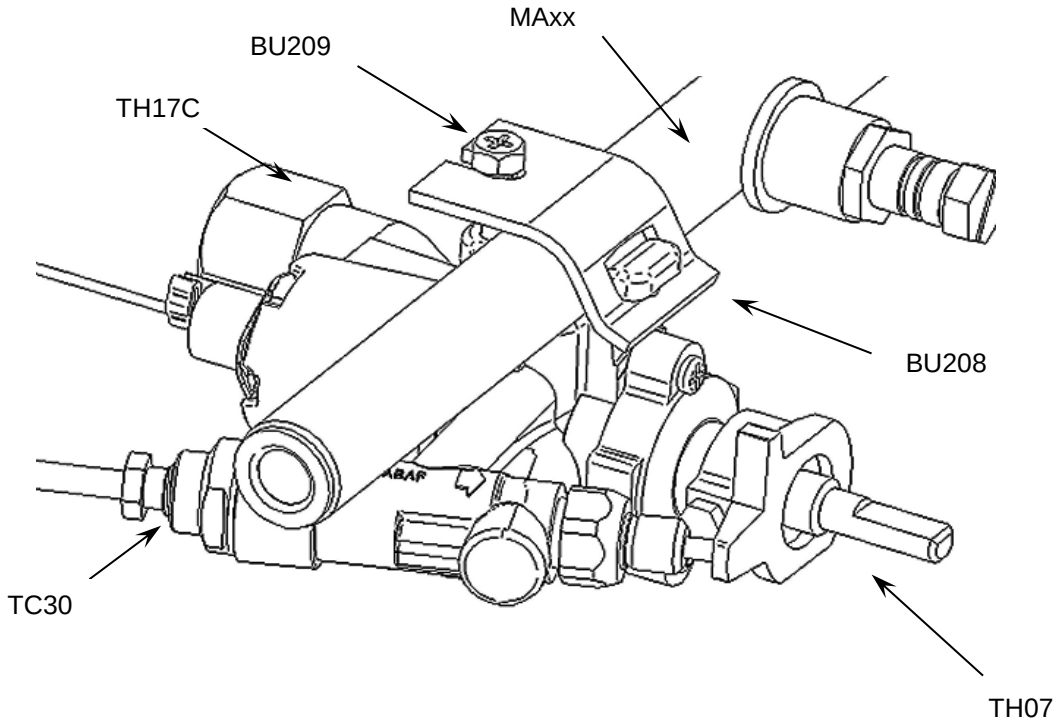
Check the low flame function of the oven burner as detailed in thermocouple setting

Servicing of Valve

To service the valve carefully remove the niting cap screws and withdraw the spindle from the valve

Clean old grease and re-grease with suitable gas compliant compound

Re-assemble and perform soundness check



CONVERSION

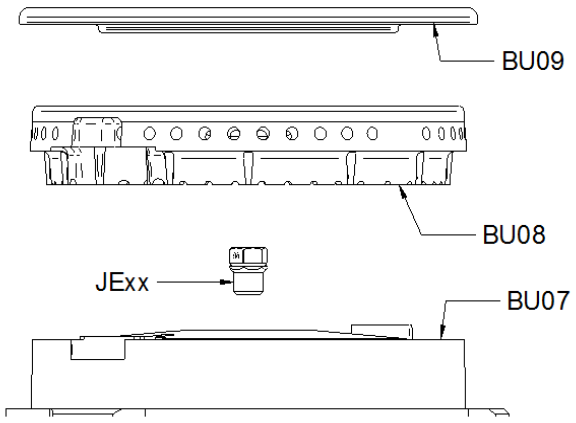
HOB BURNER INJECTOR CHANGES

Model	Gas	Inlet Pressure	∅	Mark	Part Number
All	G20	20mbar	1.64	164	JE155
	G30	28-30mbar	0.98	98	JE157
	G31	37mbar	1.10	110	JE156

OVEN BURNER INJECTOR CHANGES

Model	Gas	Inlet Pressure	∅	Mark	Part Number
SLR6	G20	20mbar	1.90	190	JE107
	G30	28-30mbar	1.25	125	JE109
	G31	37mbar	1.25	125	JE109
SLR9	G20	20mbar	2.40	240	JE50
	G30	28-30mbar	1.50	150	JE51
	G31	37mbar	1.50	150	JE51

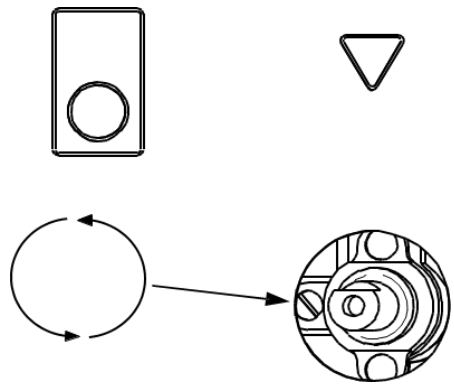
HOB BURNER INJECTOR



The burner injector is fitted to the base of the burner body

Remove the burner cap 'BU09'
Remove the burner head 'BU08
Access to the burner injector 'JExx' is through the venturi to the base of the burner body 'BU07'.
To remove, un-screw by turning anticlockwise
The correct size of the injector appertaining to gas type is marked on one of the hexagonal faces of the injector.
Replace with the correct injector applicable to gas type and reassemble burner parts

BYPASS INJECTOR ADJUSTMENT

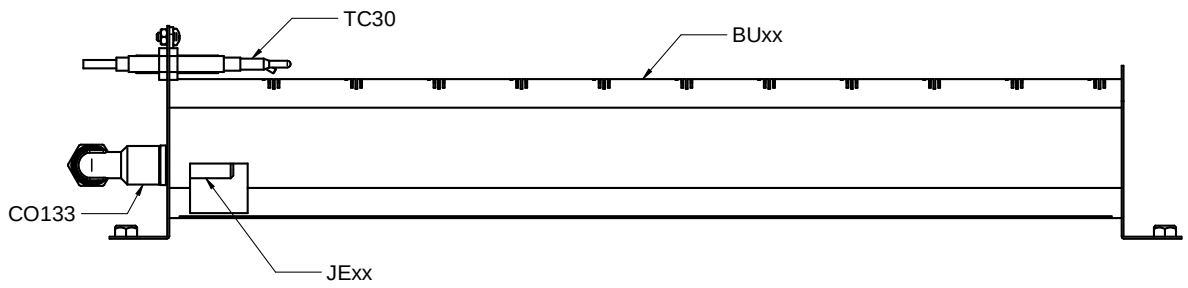


Remove the control knobs
Adjustment for conversion from Natural gas to Propane or Butane:
Rotate the bypass injector clockwise full home, do not over tighten.
Replace the control knobs

Adjustment for conversion from Propane or Butane to Natural gas :
Ensure the bypass injector is fully home, do not over tighten
Rotate the bypass injector between 1/3 to 1/2 of a turn anticlockwise
Replace the control knobs

OVEN BURNER INJECTOR

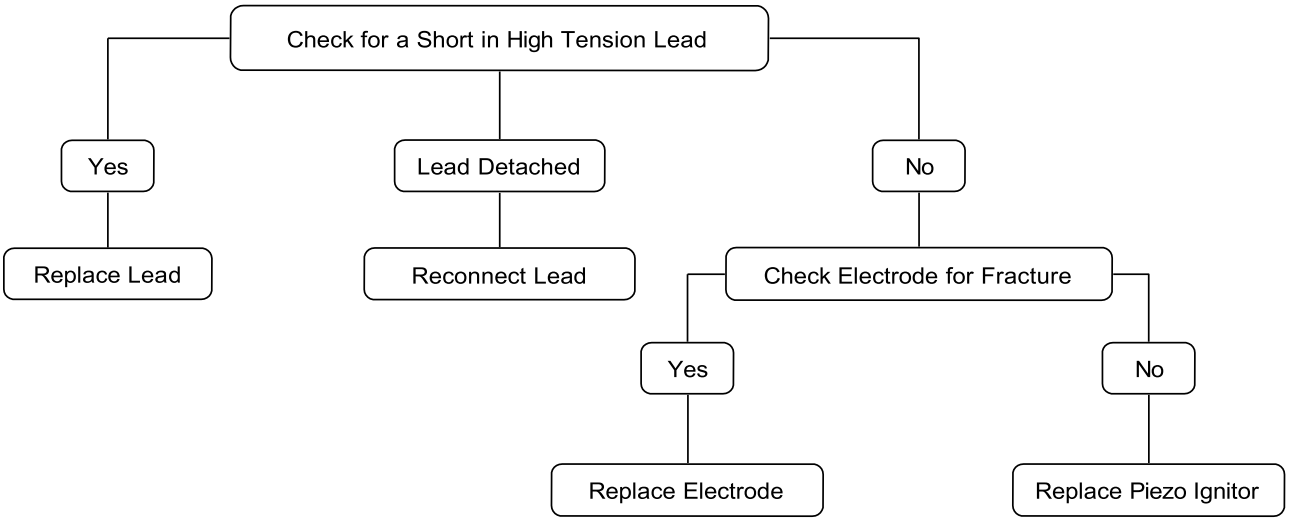
To replace the oven burner injector Loosen the nut on the feed elbow CO133
Free the elbow and injector from the burner BUxx Free the injector JExx from the elbow
Replace the injector applicable to the gas type with the washer WA13 and tighten against the elbow
Refit the injector assembly to the burner Reconnect the elbow nut
Check joints for leak free integrity



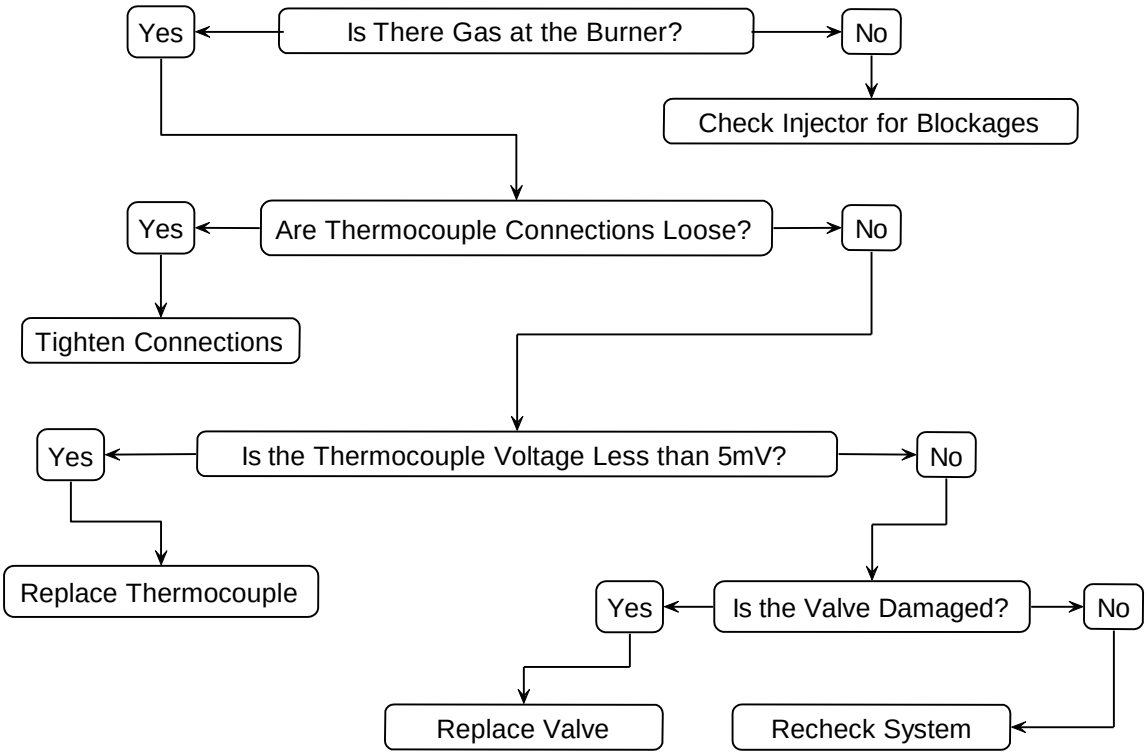
Replace gas specific labels for which the appliance has been converted
Replace data plate corresponding to gas type

FAULT FINDING

- Piezo oven ignitor not sparking



- Burner/s will not light or stay lit



SPARE PARTS LIST

Description	Part number
Hob burner body	BU07
Hob Burner head	BU08
Hob burner cap	BU09
Door bush	BU55
Oven burner – SLR9	BU78
Oven burner – SLR6	BU86
Fixed castor	CA86
Adjustable leg	FE29
Piezo ignitor	IG12
Ignitor electrode	IG16
Ignitor lead	IG18
Manual of Instruction	IS514
Oven injector (Natural) SLR6	JE107
Oven injector (Propane) SLR6	JE109
Oven injector (Butane) SLR6	JE109
Hob injector (Natural)	JE155
Hob injector (Propane)	JE156
Hob injector (Butane)	JE157
Oven injector (Natural) SLR9	JE50
Oven injector (Propane) SLR9	JE51
Oven injector (Butane) SLR9	JE51
Thermostat control knob	KN191
Hob control knob	KN196
Pan support	PA25
Oven shelf SLR6	SH87
Oven shelf SLR9	SH88
Side rack ovens	SR11
Hob thermocouple	TC01
Oven thermocouple	TC30
Thermostat (complete)	TH07
Hob Valve (complete)	VA10
Copper Washer	WA13

ACCESSORIES

Part Number	Description	Used on
SLR6/SB	PLATE SHELF	SLR6
SLR9/SB	PLATE SHELF	SLR9

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.