

# Lincat



## *Electric Fryer*

MODEL: LPDF LPDF2 LPDFT LPDF2T

## 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 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.

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## **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 follow:

- \*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.

**CAUTION:** These models are designed, built, and sold for commercial use only. If these models are positioned so the 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.

**WARNING:** A factory authorised agent should handle all maintenance and repair. Before doing any maintenance or repair, contact LINCAT.

**CAUTION:** In the installation or cleaning or in use process, prevent water from splashing into the oil to avoid accidental burns or injury.

Appliances placed on the table when use, it is forbidden to put to the floor.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent, or similarly qualified people to avoid a hazard.

Ensure oil levels are maintained above the minimum indicated level in the Fryer. Failing to maintain the required level may result in element failure.

Change the oil regularly. Used oil breaks down after use, it can catch fire, as its flash point is reduced, and it is more prone to surge boiling. Be careful when frying the surge boiling of over-wet food and do not fry too much food at one time, MAX BATCH LOAD refers to specification for detail.

The Oil Pan should not be covered during frying.

Avoid skin contact with hot oil; hot oil can cause serious damage to the skin.

The appliance shall not clean with a water jet and steam cleaner, the appliance or part must not be immersed.

The LINCAT Fryer does not contain any user-serviceable parts. LINCAT dealers, service agents, or qualified electricians should carry out any necessary repairs.

Do not remove any components or service panels on this product.

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.

Switch off the Fryer and remove the plug from the power socket before cleaning, draining oil, or filling with oil.

Before filling new oil or cleaning every time, please cool oil to room temperature for hot oil can cause serious damage to the skin.

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

The appliance is not intended for use by persons (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.

### LOCATION OF DATA PLATE

The data plate is located on the side panel.

### IMMEDIATELY INSPECT FOR SHIPPING DAMAGE

All containers should be examined for damage before and during unloading. The freight carrier has assumed responsibility for its safe transit and delivery. If equipment is received damaged, either apparent or concealed, a claim must be made with the delivering carrier.

A) Apparent damage or loss must be noted on the freight bill at the time of delivery. It must then be signed by the carrier representative (Driver). If this is not done, the carrier may refuse the claim. The carrier can supply the necessary forms.

B) Concealed damage or loss if not apparent until after equipment is uncrated, a request for inspection must be made to the carrier within 15 days. The carrier should arrange an inspection. Be certain to hold all contents and packaging material.

Installation and maintenance should be performed by a qualified installer who thoroughly read, understand, and follow the instructions.

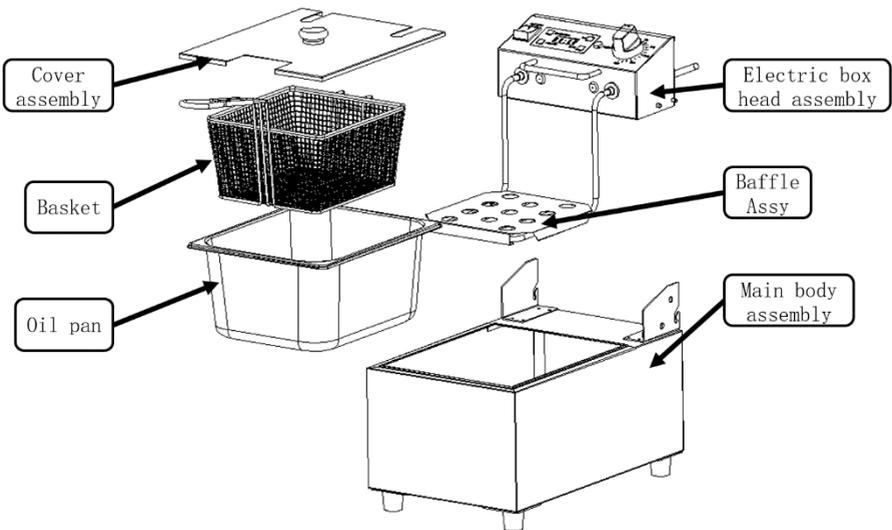
If you have questions concerning the installation, operation, maintenance, or service of this product, contact LINCAT.

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

## **Introduction**

Lincat fryer mainly consists of the following seven components:

- \*Cover assembly
- \*Basket
- \*Oil pan
- \*Electric box head assembly
- \*Baffle Assy
- \*Main body assembly
- \*Manual



If you found missing or damaged any of parts upon receipt of the appliance, please contact your supplier immediately.

## **Specifications**

Model	Voltage (V)	Power (W)	Capacity (KG)	Oil Pan (L)	Dimensions (mm)		
					Wide	Deep	Hight
LPDFT	220- 240V 50HZ	2900	1	8L	280	510	440
LPDF2T		2×2900	2×1	2×8L	560	510	440
LPDF		2800	0.7	5L	270	410	320
LPDF2		2×2800	2×0.7	2×5L	545	410	320

## **Operation**

It is the user's responsibility to ensure compliance with the codes of use and safety regulations relating to product placement, installation, electrical safety, and fire prevention.

Place the appliance on a flat workbench which size is more than 20cm larger than the maximum projection of the appliance. Do not place the appliance on the ground.

Ensure that the amount of oil is between the highest and lowest oil levels. Please refer to page 9 to determine the amount of the oil.

Please Refer to page 9 of this manual to choose the correct power supply.

1. Connect the appliance to the mains power supply.
2. Set the thermostat to the desired temperature. The amber power indicator light turns On.
3. The appliance begins to heat the oil.
4. Once the oil is at the set temperature lower the food into the oil using the basket supplied.
5. Remove the basket from the oil once the food is cooked. Shake gently above the oil pan to remove any excess oil.

A temperature setting of between 170 and 180 degrees centigrade will be sufficient for most cooking. However, this may vary for special food types or according to individual requirements.

**WARNING:** The food and oil are very hot! Take care when removing the basket as oil may drip.

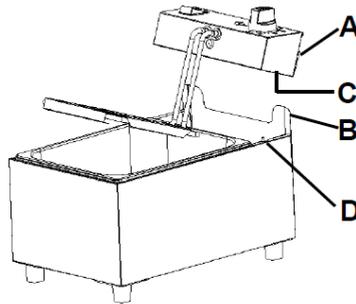
## Fitting head unit to the Fryer body.

### 1. MODEL: LPDF / LPDF2

\*Put the head unit onto the main body of the appliance, using the tabs(A) on the rear of head unit and the lugs(B) on the rear of the main body.

\*Lower the unit onto the main body, until the bottom of head unit is flat with the surface of the body, and the safety switch(C) can touch with the pin(D) on the main body.

Refer to the diagram below:

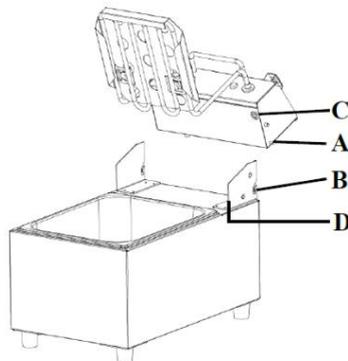


### 2. MODEL: LPDFT / LPDF2T

\*Put the head unit onto the main body of the appliance, using the pin(A) on the side of head unit and the slot(B) on the side of the main body.

\*Rotate the head unit until the safety switch(C) on the bottom touches the pin(D) on the main body.

Refer to the diagram below:



## **Cleaning And Maintenance**

The appliance should be cleaned after each day's operation; however, it may require cleaning more often, depending on the volume of frying carried out.

- Always turn Off the appliance and disconnect from the power supply before cleaning.
- Always allow the oil to cool before cleaning, ideally for at least 6 hours.
- Check the temperature with a suitable probe thermometer; 40°C is the MAXIMUM temperature at which oil should be removed.
- For best performance, Lincat recommend that the appliance is cleaned after each day of operation.
- Remove the head unit for ease of cleaning.
- Empty the oil to clean the appliance thoroughly.
- If the oil is to be reused then filtering it before refilling the pan will extend the oils cooking life.
- Use a suitable detergent to clean the interior of the appliance.
- Use warm, soapy water and a damp cloth to clean the exterior of the appliance.
- Dry thoroughly after cleaning, ensure there is no water left in the fryer.
- Qualified technician should carry out repairs if required.

Note: Failure to clean the appliance regularly may result in premature activation of the thermal cut-out switch.

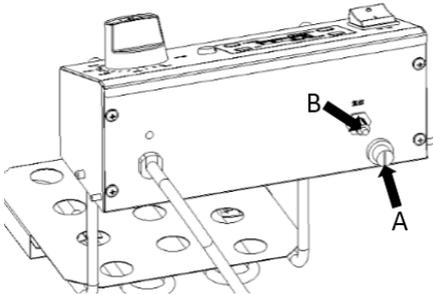
Note: The control box cannot be immersed in water but can be wiped down with a damp cloth.

**WARNING:** DO NOT remove the oil pan until AFTER it has been emptied.

## **Troubleshooting**

<b>Problem</b>	<b>Cause</b>	<b>Remedy</b>
The appliance is not working	The appliance is not switched on	Check the appliance is plugged in correctly and switched on
	Plug and lead are damaged	Call agent or qualified technician
	Fuse in the plug has blown	Replace the plug fuse
	Power supply	Check power supply
	Internal wiring fault	Call agent or qualified technician
	Thermal cut-out activated	Reset thermal cut-out
	Safety switch not located properly	Refit head unit
Appliance does not reach set temperature	Faulty thermostat	Call agent or qualified technician
	Faulty element	Call agent or qualified technician
	Build-up of fat on the element	Clean the appliance
Appliance heats up but indicator light does not come on	Indicator light has expired	Call agent or qualified technician
Power indicator light comes on, but appliance does not heat up	Faulty element	Call agent or qualified technician
	Faulty thermostat	Call agent or qualified technician
	Thermostat set incorrectly	Check thermostat
Appliance slow to heat up	Faulty element	Call agent or qualified technician
	Build-up of fat on the element	Clean the appliance

## Thermal Cut-Out Reset



Lincat Fryers are fitted with a Thermal Cut-Out safety feature. Should the temperature exceed safe levels the appliance will automatically cut power.

To reset the appliance after a sufficient cool-down period:

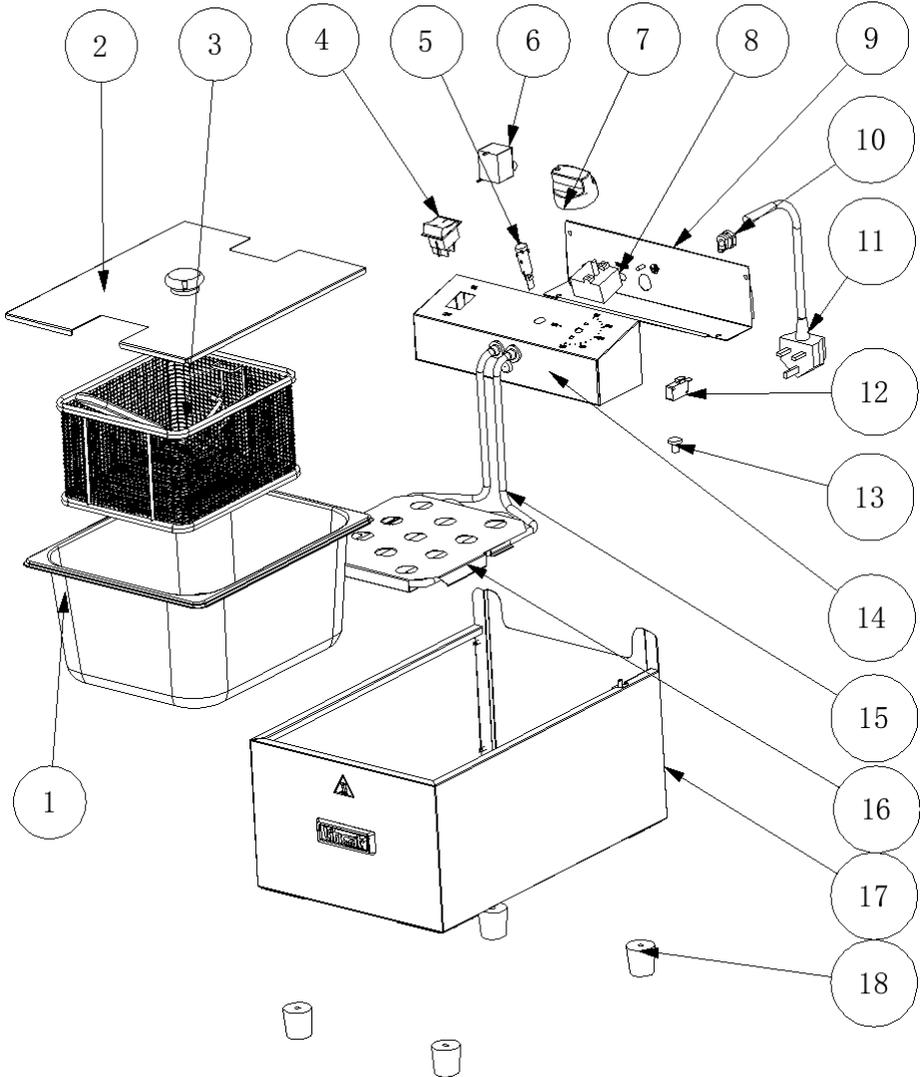
1. Unscrew the cover of the Safety Cut-Out reset switch.
2. Press the small reset switch down until it clicks, using a blunt pointed instrument.
3. The appliance is now reset and can be used as normal.

If the Lincat Fryer does not operate, please check the following before placing a service call.

- It is connected to the correct power supply.
- The machine is plugged in correctly and power is switched on.
- The thermostat dial has been set to the required temperature.

## **Explosion View And Spare Part List**

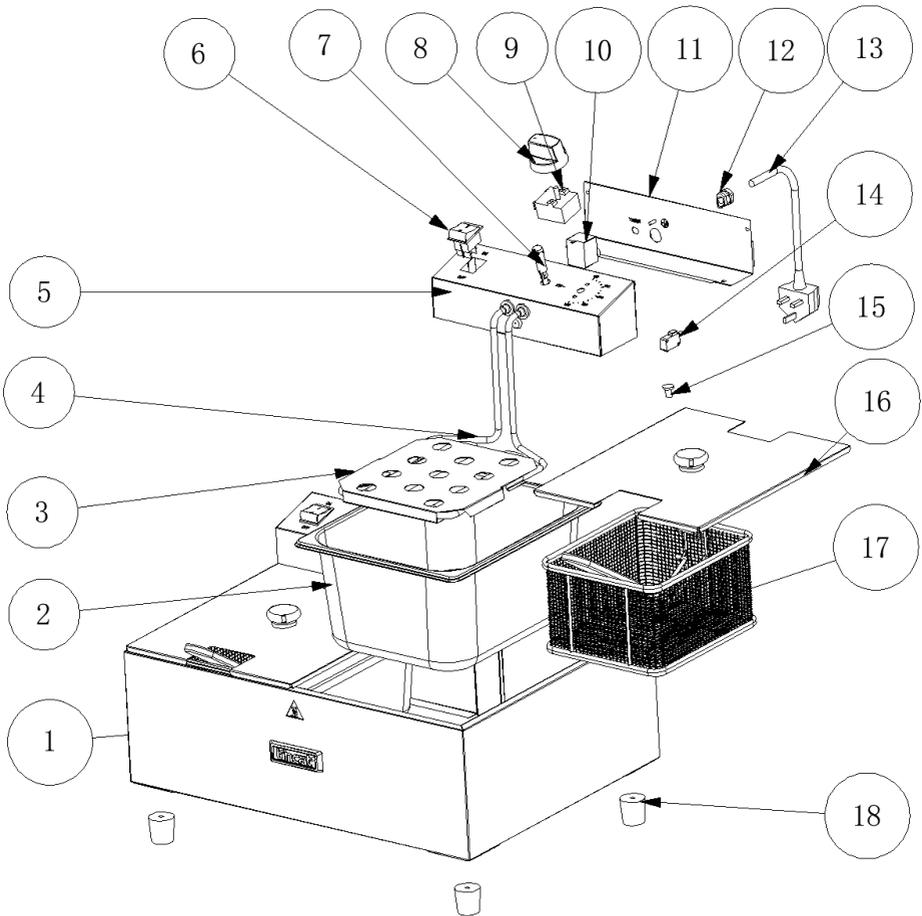
**MODEL: LPDF**



## Installation and Operation Instructions

NO.	Pin NO.	Name	QTY
1	20707.6404	Oil pan	1
2	20707.6496	Cover Assembly	1
3	10205.6039	Basket	1
4	10105.6017	Switch	1
5	10107.6033	Indicator Light	1
6	10106.6004	Breaker	1
7	10704.6268	Dial	1
8	20302.6188	Thermostat Assy	1
9	20707.6495	Electrical box assembly	1
10	10704.6035	Bushing	1
11	20302.6137	Wire Assy	1
12	10105.6016	Micro-Switch	1
13	10704.6238	Teflon stick	1
14	20302.6207	Electric box head assembly	1
15	10901.6004	Heating Element	1
16	20707.6169	Plate	1
17	20707.6748	Main Body Assy	1
18	10704.6161	Feet	4

**MODEL: LPDF2**

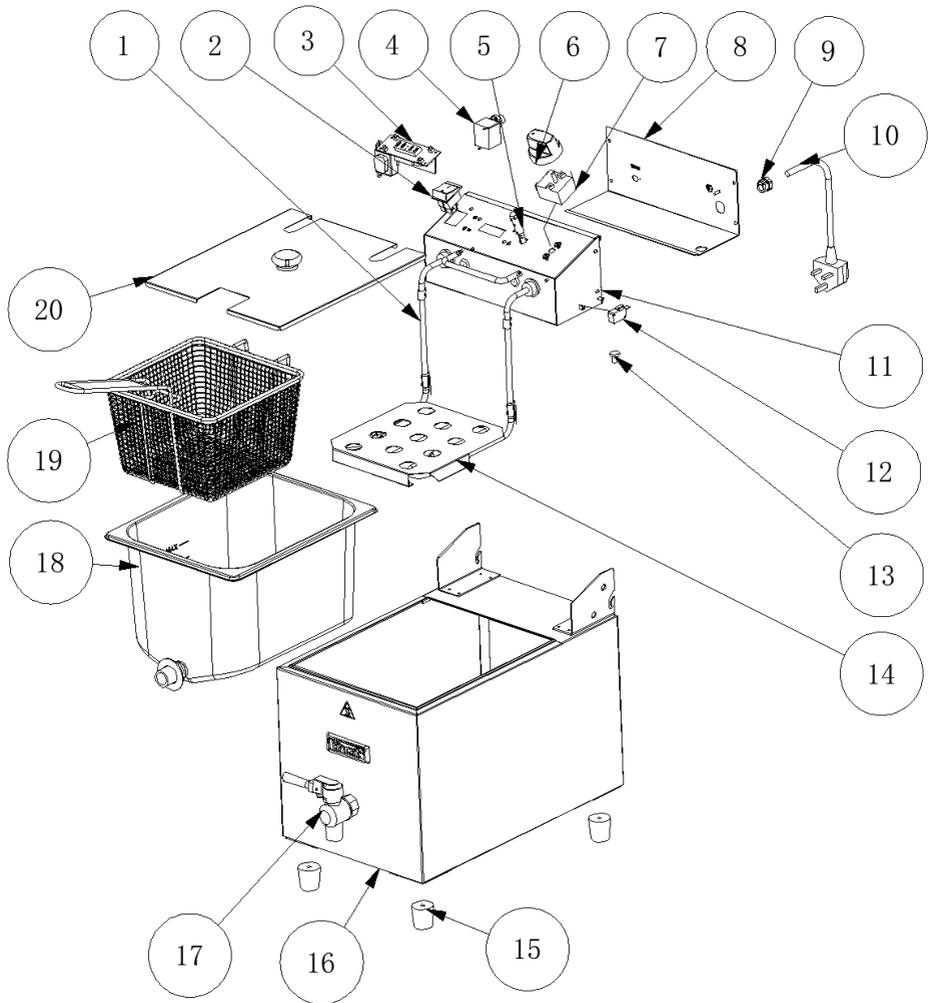


## Installation and Operation Instructions

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NO.	Pin NO.	Name	QTY
1	20707.6749	Main Body Assy	1
2	20707.6404	Oil pan	2
3	20707.6169	Plate	2
4	10901.6004	Heating Element	2
5	20302.6207	Electric box head assembly	2
6	10105.6017	Switch	2
7	10107.6033	Indicator Light	2
8	10704.6268	Dial	2
9	20302.6188	Thermostat Assy	2
10	10106.6004	Breaker	2
11	20707.6495	Electrical box assembly	2
12	10704.6035	Bushing	2
13	20302.6137	Wire Assy	2
14	10105.6016	Micro-Switch	2
15	10704.6238	Teflon stick	2
16	20707.6496	Cover Assembly	2
17	10205.6039	Basket	2
18	10704.6161	Feet	4

**MODEL: LPDFT**



## Installation and Operation Instructions

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NO.	Pin NO.	Name	QTY
1	10901.6071	Heating Element	1
2	10105.6017	Switch	1
3	20302.6111	Electronic Timer Assy	1
4	10106.6004	Breaker	1
5	10107.6033	Indicator Light	1
6	10704.6268	Dial	1
7	20302.6186	Thermostat Assy	1
8	20302.6046	Electrical box back cover assembly	1
9	10704.6035	Bushing	1
10	20302.6137	Wire Assy	1
11	20302.6211	Electric box head assembly	1
12	10105.6016	Micro-Switch	1
13	10704.6238	Teflon stick	1
14	20707.6150	Baffle Assy	1
15	10704.6161	Feet	4
16	20707.6777	Main body assembly	1
17	10208.6002	Drain Tap	1
18	20302.6042	Oil pan assembly	1
19	10205.6049	Basket	1
20	20707.6471	Cover assembly	1



## Installation and Operation Instructions

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NO.	Pin NO.	Name	QTY
1	10208.6002	Drain Tap	2
2	20707.6778	Main body assembly	1
3	20302.6212	Electric box	2
4	20707.6150	Baffle Assy	2
5	10901.6071	Heating Element	2
6	20302.6211	Electric box head assembly	2
7	10105.6017	Switch	2
8	20302.6111	Electronic Timer Assy	2
9	10107.6033	Indicator Light	2
10	20302.6186	Thermostat	2
11	10704.6268	Dial	2
12	10106.6004	Breaker	2
13	20302.6046	Electrical box back cover assembly	2
14	10704.6035	Bushing	2
15	10105.6016	Micro-Switch	2
16	20302.6137	Wire Assy	2
17	10704.6238	Teflon stick	2
18	20707.6471	Cover assembly	2
19	10205.6049	Basket	2
20	20302.6042	Oil pan assembly	2
21	10704.6161	Feet	4

## **Compliance**

The WEEE logo on this product or its documentation indicates that the product must not be disposed of as household waste. To help prevent possible harm to human health and/or the environment, the product must be disposed of in an approved and environmentally safe recycling process. For further information on how to dispose of this product correctly, contact the product supplier, or the local authority responsible for waste disposal in your area.

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

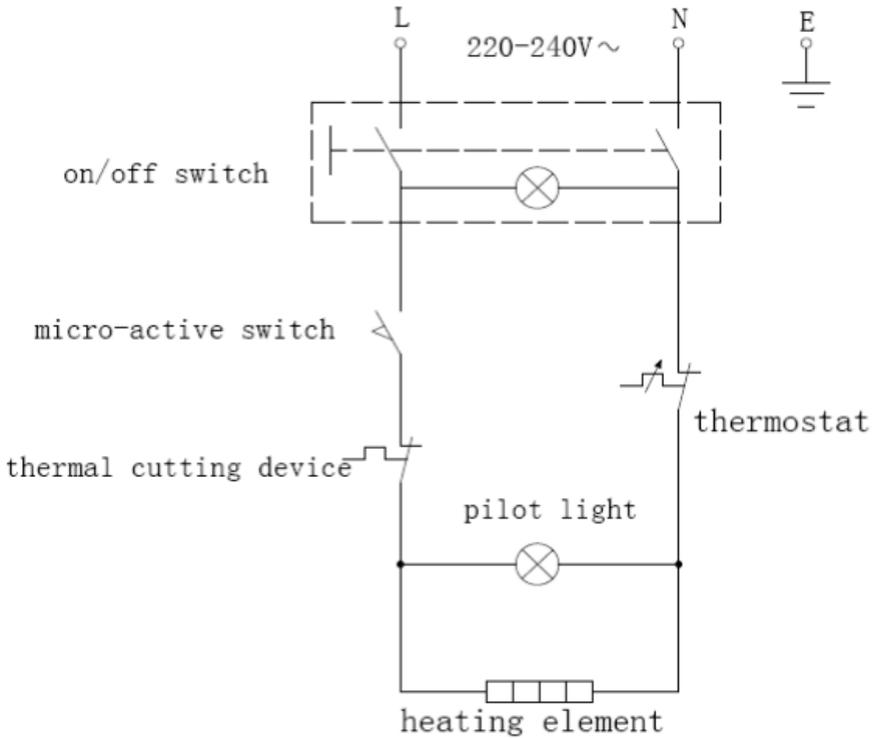
Lincat products have been approved to carry the following symbol:



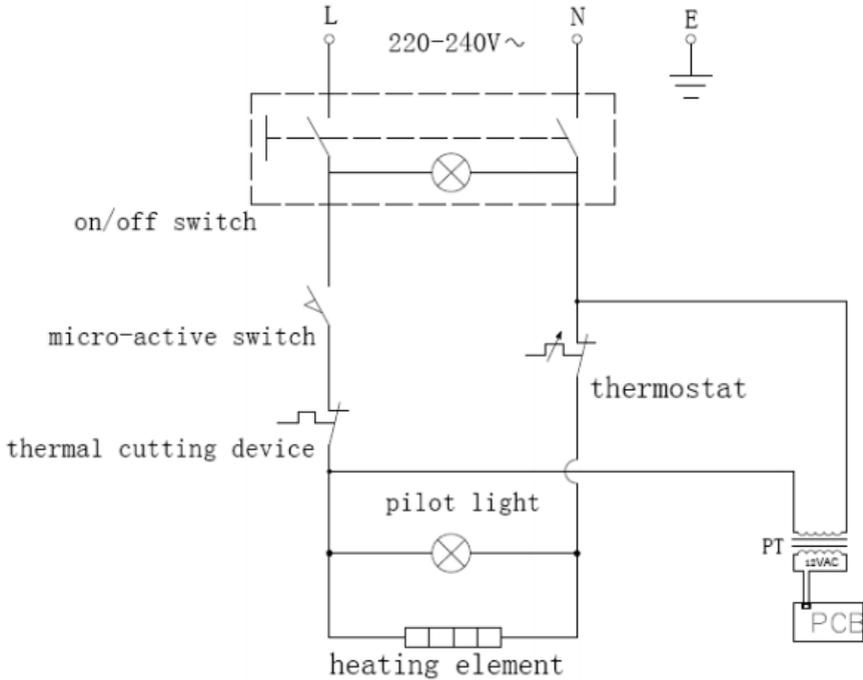
All rights reserved. No part of these instructions may be produced or transmitted in any form or by any means, electronic, mechanical, photocopying, recording or otherwise, without the prior written permission of Lincat. Every effort is made to ensure all details are correct at the time of going to press, however, Lincat reserve the right to change specifications without notice.

## Circuit Diagram

**Model:** LPDF/LPDF2



**Model: LPDFT/LPDF2T**



This circuit diagram has been provided to assist qualified electricians, only Lincat service agents or qualified electricians should carry out repairs if required.

Do not remove any components or service panels on this product.



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.

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**Lincat**