



## User and Installation Instructions

### Silverlink 600 Electric Salamander Grill AS3 and AS4

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

Date Purchased: \_\_\_\_\_

Model Number: \_\_\_\_\_

Serial Number: \_\_\_\_\_

Dealer: \_\_\_\_\_

\_\_\_\_\_

**SILVERLINK 600**

**Please read the following carefully before using this appliance.**

### **Warnings and Precautions**

**Please ensure that all commissioning checks and initial start-up procedures have taken place.**

**This manual should be kept in a safe and accessible place for future reference.**

**This appliance is designed for professional use and must only be operated by qualified personnel.**

**It is mandatory that all appliances with a power rating over 3kW 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.**

**Please ensure that the appliance is serviced regularly by a competent catering equipment engineer.**

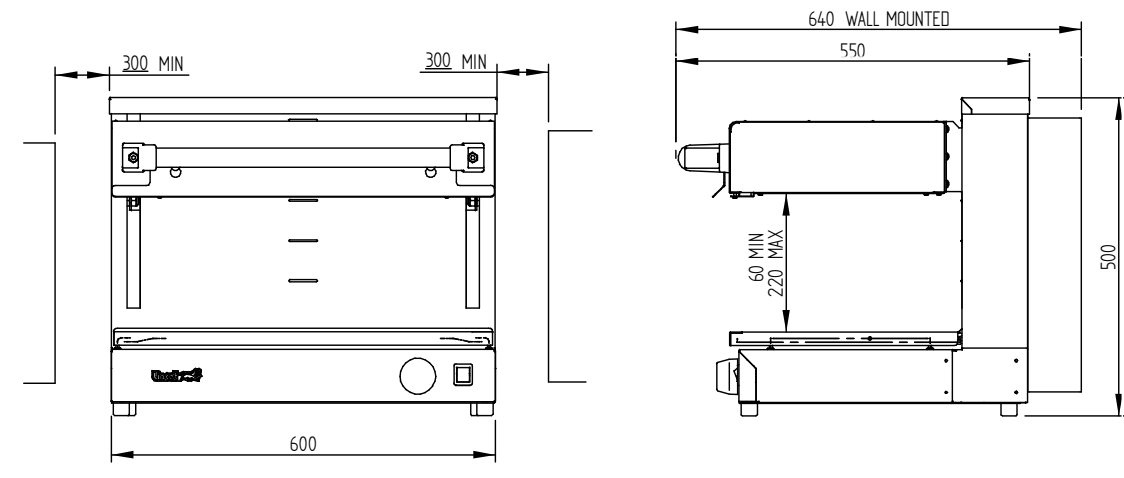
### **WARNING**

- ! Disconnect the unit from the electricity supply before servicing or undertaking any electrical maintenance.**
- ! Parts of this unit may become hot in normal use, therefore suitable precautions must be taken to avoid accidental contact.**

## SECTION 1 – Introduction

### Technical Data

Model number	AS3	AS4
Overall height (mm)	500	500
Width (mm) (inc handles)	600	600
Depth (mm) (inc handles)	550	550
Weight (Kg)	45	47.5
Electricity supply requirements	Single phase 12.2 Amps	Single phase 18.8 Amps
Electricity supply connection	Single phase 13A plug	5 Way terminal block
Power rating @240V (kW)	2.8	4.5



( Fig 1)

### Check list of enclosures

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

Model	AS3/AS4	Tick (✓)
Drip/Crumb Tray	1	
Wire Tray	1	
Wire Support Rack	1	
Heat Shield	1	
User Instructions	1	
Guarantee card	1	

## SECTION 2 - INSTALLATION

### 2.1 PREPARATION

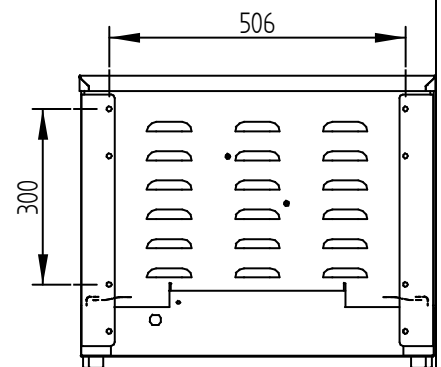
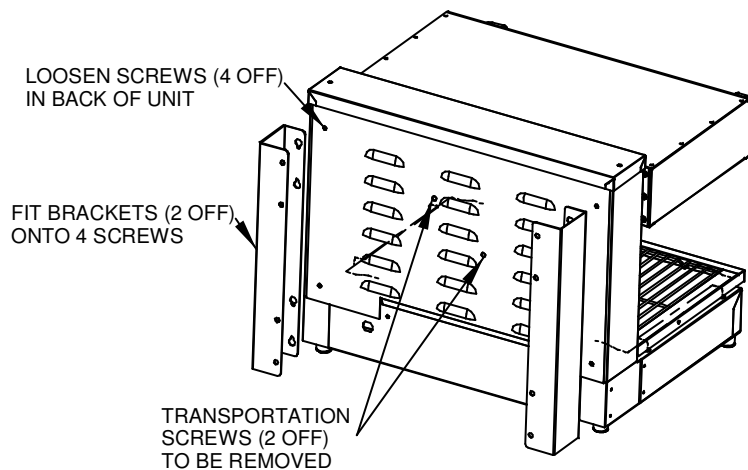
1. Remove all packaging materials and protective coatings from both the outer body and the drip/crumb tray prior to installation.
2. Remove transportation screws from rear panel of unit (see fig 2).
3. **Do not** use handle to carry unit.

### 2.2 SITING

1. The appliance must be installed on a non-combustible, level surface in a suitable position that is well lit, and positioned so as to prevent accidental touching.
2. Partitions, walls, kitchen furniture and other materials less than 100 mm from the appliance should be made from non-combustible material.
3. Ensure there is a free flow of air and adequate ventilation around the appliance, and that no vents are blocked.
4. Silverlink Vertical Travel Salamanders can be either installed on a counter or wall mounted using wall mounting brackets (see section 9 - optional accessories).

### INSTALLING A WALL MOUNTED UNIT

1. Refer to dimensional drawing (fig 1) and drawing of mounting holes (see fig 2).
2. Use wall mounting kit supplied by Lincat (optional extra).
3. Loosen 4 screws in back of unit.
4. Fit brackets (x 2) to back of unit using existing screws.
5. Drill 4 holes in wall according to drawing below.
6. Secure unit to wall.



Mounting hole centres to be used when unit is wall mounted.

(Fig 2)

## 2.3 ELECTRICAL SUPPLY AND CONNECTION

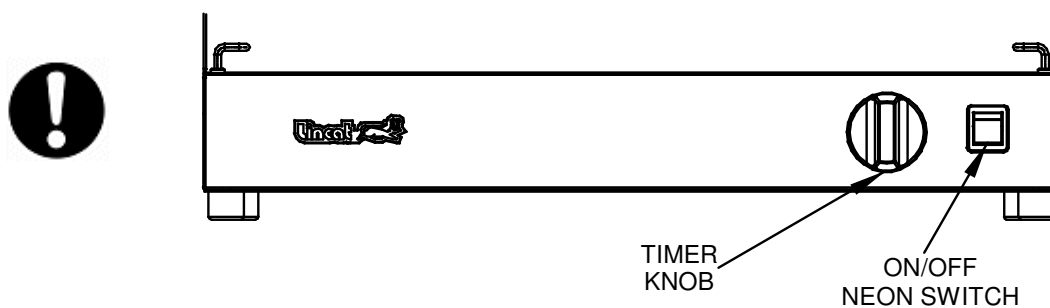
**Ensure that isolation sockets are free from obstruction and are easily accessible.**

Model AS3 is fitted with a 3-pin plug for connection to a standard switched socket.

Model AS4 must be connected to the electricity supply by a qualified electrician. Ensure that the supply is adequate for the unit to be installed.

The appliance should be connected to the mains via a suitable isolating switch, having at least 3mm contact separation in all poles.

## 2.4 CONTROL PANEL



## 2.5 PREPARATION FOR USE

1. Ensure element hood moves freely and remains at set height when released.

## 2.6 USER INSTRUCTION

Ensure that the person responsible understands how to safely operate, clean and switch off this unit and is made aware of the position of the isolating switch.

**Note: This manual must be kept in a safe and accessible place for future reference.**

## SECTION 3 – OPERATION

1. Raise element hood to highest position.
2. Switch on Salamander – on/off switch will illuminate.
3. Warm up time is 10 - 15 minutes.
4. Place plates or dishes on grill tray.
5. Adjust height of hood to desired position for food.
6. Raise hood to maximum height before removing any plates or dishes.
7. Ensure sliding grill tray is always fully pushed back after use.
8. The audible timer does not control the power. Unit must be switched off at on/off switch.

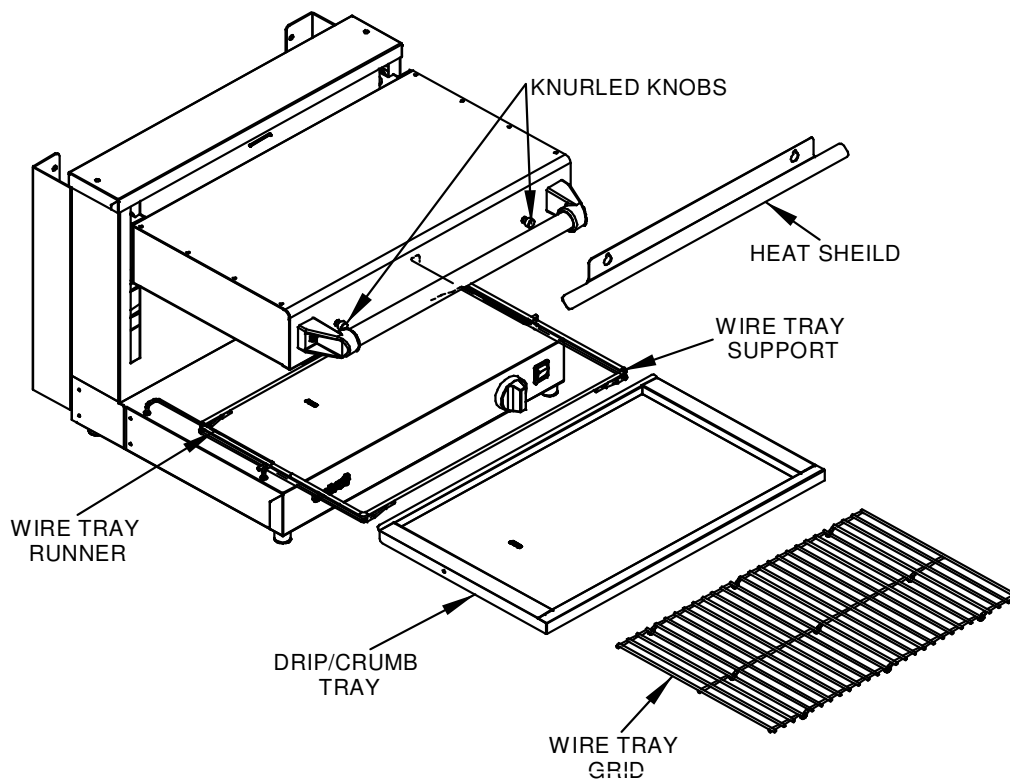
### Warning

- This appliance should not be operated with hood in lowest position for longer than 30 minutes.
- Make sure that food does not come into contact with heating elements, to prevent soiling or damage.

## SECTION 4 - CLEANING

### Warning

Disconnect the unit from the power supply before carrying out any cleaning operations.



(Fig 3)

1. Lift out wire tray grid and drip/crumb tray.
2. Slide out wire tray support.
3. Loosen knurled knobs and lift off heat shield over knobs.

After use, clean the unit using a warm detergent solution.

Do not use abrasives.

Do not use any products containing chlorine to clean stainless steel surfaces.

Do not clean the appliance using a water jet.

In extreme conditions a branded cleaner such as "Carbon off" may be used.

## REASSEMBLY AFTER CLEANING

1. Slide wire tray support back over wire tray runners.
2. Place drip/crumb tray into wire tray support, taking care that the stops on the drip/crumb tray are positioned beyond the front uprights of the wire tray runners.

## SECTION 5 – SERVICE AND MAINTAINANCE

Catering equipment should be routinely serviced to ensure a long and trouble free life. With this in mind it is recommended that appliances are serviced every six months by a competent engineer.

For help regarding the installation, maintenance and use of your Lincat equipment, please call:

## LINCAT SERVICE HELP DESK

 **01522 875520**

Please quote both the model and serial numbers from the data plate attached to the unit and give brief details of the service requirement.

Lincat reserve the right to carry out any work under warranty during normal working hours, i.e. Monday to Friday, 8.30 a.m. - 5.00 p.m.

### AUTHORISED SERVICE AGENTS

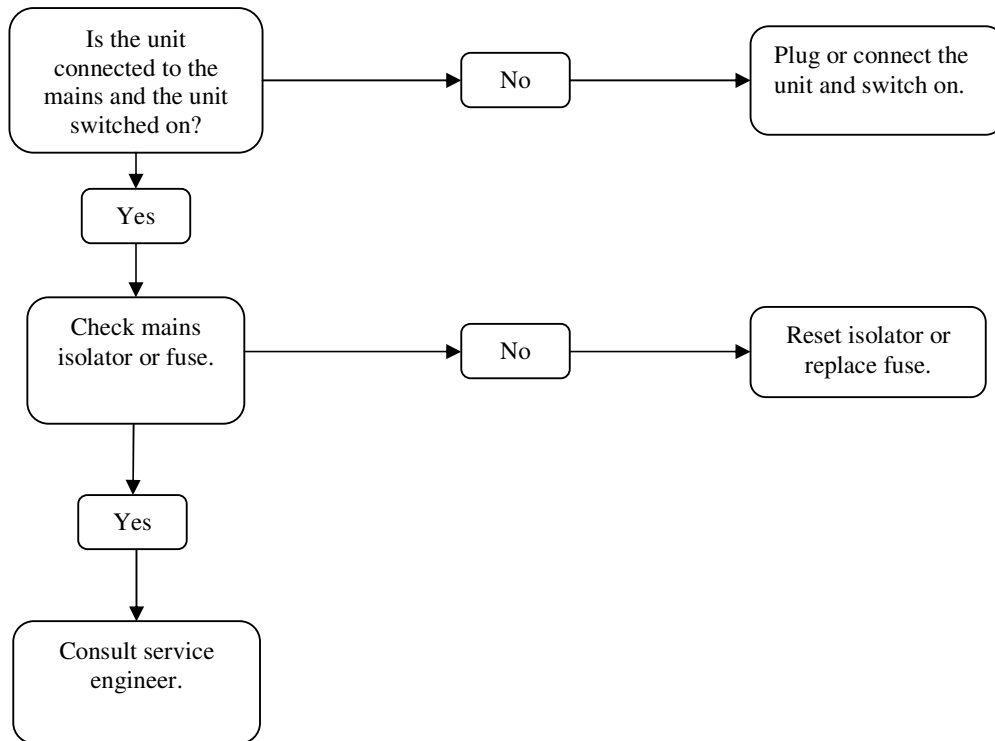
We recommend that all servicing, other than routine cleaning, be carried out by our authorised service agents and will accept no responsibility for work carried out by other persons.

## SECTION 6 - SPARES LIST

AS3	AS4	
Part number	Part numbers	Part description
EL50	EL237	Heating Element
KN95	KN95	Timer Control Knob
KN163	KN163	Knurled Knob
PL201		Cable & Plug
	TE45	Terminal Block Connector
	CO214	Contactator
RO35	RO35	Nylon Roller
SW69	SW69	On/Off Switch
SS05	SS05	Counterbalance Strap
WI16	WI16	Wire Tray Runner
WI17	WI17	Wire Tray Support
WI18	WI18	Wire Tray Grid
DR62	DR62	Drip/Crumb Tray

## SECTION 7 - GENERAL FAULT FINDING

### Element will not heat up



## SECTION 8 - GUARANTEE

All Silverlink equipment is fully guaranteed for parts and labour for a period of twelve month.

The guarantee does not cover:

1. Accidental breakage or damage
2. Operational misuse, wear and tear from normal usage, incorrect adjustment, or neglect.
3. Incorrect installation, maintenance, modification or unauthorised service work.

## SECTION 9 - ACCESSORIES

The following accessories are available for your Lincat salamander grill.

Accessory	Part number
Wall Mounting Brackets AS3	BR41
Wall Mounting Brackets AS4	BR51