



User, Installation and Servicing Instructions

Silverlink 600 Electric Chargrills

ECG6, ECG9, ECG9/WT

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

Date Purchased: _____

Model Number: _____

Serial Number: _____

Dealer: _____

SILVERLINK 600

IMPORTANT

PLEASE READ THESE INSTRUCTIONS CAREFULLY BEFORE USING THE EQUIPMENT. KEEP THEM IN A SAFE PLACE FOR FUTURE REFERENCE.

WARNING:

APPLIANCES MUST BE EARTHED

ISOLATE THE POWER SUPPLY BEFORE CARRYING OUT ANY INSTALLATION WORK

PARTS OF APPLIANCES BECOME HOT DURING NORMAL USE. CARE SHOULD BE TAKEN TO AVOID ACCIDENTAL BURNS

IMPORTANT

All Lincat electrical appliances must be installed, operated and serviced by a competent person. Users should take care to adopt safe working practices when operating or cleaning appliances. Please contact your local distributor for further advice.

INSTALLATION

1. Ensure that the electricity supply is adequate for the equipment being installed.
2. Partitions, walls, kitchen furniture and other materials less than 100mm from the appliance should be made from non-combustible material.
3. Remove all protective plastic coating from the unit.
4. When siting the equipment, make sure that it is level and that there is a free flow of air around the unit and that any vents to the rear are not blocked.
5. All appliances with an electric load of 3kW and below are fitted with a BS1363 fused plug and should be connected to an earthed socket.
6. Appliances above 3kW must be connected to the supply by a qualified electrician and should be installed with a means of isolation with contact separation of at least 3mm on all poles.
7. Appliances must be installed in accordance with the Health and Safety at Work Act, IEE Wiring Regulations, BS Codes of Practice, Local and National Building Regulations and Fire Precautions Act 1971.
8. When fitting countertop units onto SLS stands or latest CC pedestals, the feet should be located into the corresponding holes in the base units. When fitting onto Ovens, HC pedestals or similar closed bases, the feet can be removed if required.

GENERAL USE

Unless otherwise stated in the equipment instructions the following convention applies where indicator lights are fitted to appliances:-

- Green on - power to the unit.
- Amber on - power to the element.

USER MAINTENANCE

1. Before working on or cleaning the equipment, **isolate it from the power supply** and allow it to cool to a safe working temperature.
2. Clean units regularly with hot water and detergent, do not use abrasive or chlorine based cleaners on stainless steel. Take care to avoid wetting electrical components. **Do not use a water jet.**
3. For removing carbon deposits from fryers and griddles use "Carb'n'Off" or a similar proprietary cleaner.

ELECTRIC CHARGRILL

ECG6, ECG9 & ECG9/WT

WARNING

- ! Always drain food before cooking.**
- ! Do not allow the tank to run out of water, check regularly.**
- ! 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.**
- ! Never leave the unit unsupervised whilst cooking.**
- ! In the event of a fire occurring, water should not be used to extinguish it. It is advisable to install a fire extinguisher and have a fire blanket within reach of the chargrill.**
- ! Always use the unit under a fume extraction unit.**

OPERATION

- 1 Before first using the chargrill and with it disconnected from the mains, clean the tank, element and cooking grids with hot water and a little mild detergent. To gain clear access to the tank, first lift off the splashguard and cast cooking grids (take care not to drag the castings over the element, as this will shorten the element life). Once the parts are removed, lift the element up until the element stay latches in uppermost position.
- 2 Clean out the tank and ensure that all parts are completely dry and then push the element back allowing the element stay to be pulled out, and then gently lower the element into its working position.
- 3 Place the octagonal water level indicator onto one of element cross supports in a visible position.
- 4 Replace the surround and cast cooking grids. If the unit is not to be used immediately lightly coat the cooking grids in cooking oil.
- 5 Ensure that the drain valve is closed before adding water via the integral funnel on the rear left hand corner up to the top level on the level indicator
- 6 Inlet water connected units use the mains water supply control valve/tap on left of control panel. Water will be dispensed from the inlet on the rear wall of the tank.
- 7 Set the power control to the OFF position and switch on the power supply.
- 8 Turn the power control to the desired temperature setting.
- 9 Allow 15 minutes for the unit to warm up.

CLEANING

To clean the unit after use, allow the water to cool to a temperature below 55°C and drain it into a suitable container. Raise the element from the tank following the instructions in section 1. After cleaning, lower the element, replace the surround and cooking grids and refill the tank.

TROUBLESHOOTING

If the green neon is illuminated but the elements do not heat up, the high temperature cut-out may require resetting. This is located on the back panel of the unit and is reset by pressing the exposed button. Note ECG9/WT resets are located on the control panel.

SERVICE INFORMATION

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**

AUTHORISED SERVICE AGENTS

We recommend that all servicing, other than routine cleaning, is carried out by our authorised service agents and will accept no responsibility for work carried out by other persons. Note that for safe and efficient operation, appliances need regular servicing.

Please quote both the model and serial numbers from the data plate attached to the unit. 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.

CONDITIONS OF GUARANTEE

The guarantee does not cover: -

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