



## User and Installation Instructions

### Seal Heated Display Bars

HB2, HB3, HB4, LD2, LD3, LD4

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

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

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

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

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

\_\_\_\_\_

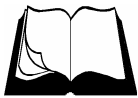


Dear Customer,  
Thank you for purchasing this Lincat product.

This is just one of over 450 different items of catering equipment available which is constantly being extended and improved. Details are available from your local distributor or direct from us.

Used for the purposes for which it is intended, and with careful maintenance as outlined in this User Guide, your **Lincat** product will give years of trouble free use.

## IMPORTANT INFORMATION



Please read all of the safety and operating instructions carefully before using this product. Please pay particular attention to all sections of this User Guide that carry warning symbols and notices.



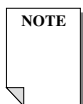
### **WARNING!**

**This is a Warning symbol. This symbol is used throughout the User Guide whenever there is a risk of personal injury. Ensure that these warnings are read and understood at all times.**



### **CAUTION!**

This is a Caution symbol. This symbol is used throughout the User Guide whenever there is a risk damaging your Lincat product. Ensure that these warnings are read and understood at all times.



### **NOTE:**

*This is a Note symbol. This symbol is used throughout the User Guide to provide additional information, hints and tips.*

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## USE OF THE HEATED DISPLAY UNITS

The Heated Display Units are intended to be used on counter tops to display pre-heated food products.

# SAFETY INSTRUCTIONS



## WARNING!

Basic safety precautions, including the following, should be followed to reduce the risk of personal injury. Make sure you have read all of these instructions before switching on the unit.

Keep this User Guide in a safe place for future reference for you and your staff.

Do not clean the unit with a water jet.

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## REMOVAL OF PACKAGING

In the interest of hygiene, you should clean the product after unpacking and ensure all plastic coatings are removed before use.

Take care when moving this unit.

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## GENERAL

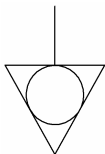
Do not try to modify this product.

Ensure that the electrical supply cable is not damaged.

If the supply cable is damaged, it should be replaced by Lincat Ltd or suitably qualified persons, in order to avoid a hazard.

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## EQUIPOTENTIALITY



This equipment is provided with an equipotential bonding terminal to allow earth cross-bonding with other equipment.

# PRODUCT SPECIFICATION

Heated Display – HB2, HB3, HB4  
 Heated Display & Light Gantry – LD2, LD3, LD4

## FEATURES

Stainless steel body  
 Aluminium hob surface  
 230V, 50Hz, single phase

Thermostatic control  
 Infra-red heat lamp (LD model only)

## TECHNICAL SPECIFICATION

Model		LD2	LD3	LD4	HB2	HB3	HB4
GN container capacity	1/1 GN	2	3	4	2	3	4
Power rating	kW	1.5	2.4	2.75	1.0	1.4	1.75
Width	mm	790	1130	1470	754	1094	1434
Depth	mm	538	538	538	531	531	531
Height	mm	562	562	562	115	115	115
Weight (net)	kg	18	24	30	11	15	19
Accessory		LDBM2	LDBM3	LDBM4	HBBM2	HBBM3	HBBM4
GN container capacity	2/3 GN	2	3	4	2	3	4
Overall Height	mm				180	180	180

## PACK CONTENTS

HB (Heated Base) or LD (Heated Display with integral light gantry and sneeze screen) fitted with cable and 13 Amp plug.  
 Sneeze screen fittings: M5 screws, washers, self-lock nuts, nylon sleeves.  
 HBBM support frame with GN containers and lids (if ordered with HB units).  
 LDBM support frame with GN containers and lids (if ordered with LD units).  
 User Guide and Guarantee Card

## SPARE PARTS LIST

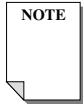
Component	LD2 / HB2	LD3 / HB3	LD4 / HB4
Element	EL136	EL135	EL134
Thermostat	TH69	TH69	TH69
Infra-red lamp	LA210	LA210	LA210
Control knob	KN203	KN203	KN203
On/Off switch	SW67	SW67	SW67
Lamp switch	SW68	SW68	SW68
Foot	FE10	FE10	FE10
Glass panel	GL492	GL493	GL494

# INSTALLATION



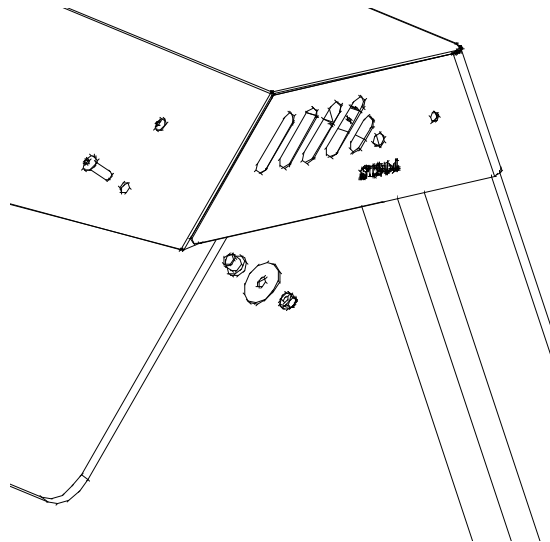
Ensure the unit is installed on a sound, level work surface, which is heat resistant e.g. stainless steel or Formica ®. The unit's external surfaces and base will become hot. You should inform your personnel and customers accordingly.

Do not remove the feet otherwise the unit will overheat.



For safety regulations, the plug must always be accessible.

Fixing diagram for LD sneeze screen, using supplied fasteners.



## CONNECTING TO THE ELECTRICITY SUPPLY



Ensure that the voltage of your electricity supply corresponds to the serial plate details. The product is supplied with a 13 Amp plug. To replace the plug, follow these instructions:

- green and yellow wire to 'E' or (Earth)
- blue wire to 'N' (Neutral)
- brown wire to 'L' (Live)

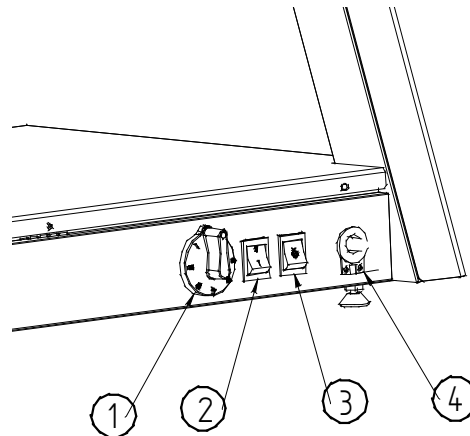


**THIS APPLIANCE MUST BE EARTHED.**

## OPERATING INSTRUCTIONS

Connect the unit to the electricity supply. Ensure that the cable (4) is in good condition.

Switch the unit on (2) and turn the temperature controller (1) to the desired setting. Wait for about 20 minutes for the unit to heat up. Place the dishes/ Gastronorm containers with hot food onto the aluminium hob surface. Switch on the Infra-red lamp (3).



- 1- Temperature Controller
- 2- On/Off Switch
- 3- Infra-red Lamp Switch
- 4- Cable

## CLEANING AND MAINTENANCE

### CLEANING



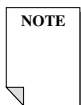
Disconnect the product from the electricity supply and ensure that it is cool to touch, before starting to clean. Use a mild detergent in hot water and a soft cloth. Do not use abrasive creams or scourers. Use a suitable polish on the exterior metal surfaces by spraying onto the cloth (not directly onto the steel).

### MAINTENANCE



Regular cleaning of the unit is recommended. No regular maintenance is required, but it may be necessary to replace a light tube.

Before operation, replace damaged switches, feet, or control knobs.



The Infra-red lamps on LD units are user replaceable. Disconnect the unit from the electricity supply and ensure the unit is cool to touch.

The lamp is a "bayonet" type fit. To remove, push the lamp carefully to one side into the end connector (against light spring resistance) allowing the other end to detach from its connector. Dispose of the old lamp safely. Fitting the new lamp is the reverse of the above sequence.

## SERVICE INFORMATION

For help regarding the installation, maintenance and use of your Lincat equipment, please contact our Service Department:

 **01522 875520**

All service work, other than routine cleaning should be carried out by one of our authorised service agents. We cannot accept responsibility for work carried out by other persons.

To ensure your call is service enquiry is handled as efficiently as possible, you need to have the following details available:

**Brief details of problem**

**Product code, type number and serial number of unit (both on serial plate)**

**Code number of spare part (see spare parts list P. 5), if known**

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.

## GUARANTEE

**This unit carries a comprehensive UK twelve-month warranty. The guarantee is in addition to, and does not diminish your statutory or legal rights.**

**The guarantee does not cover: -**

- Accidental damage, misuse (or use not in accordance with the instructions in this User Guide), or consumable items
- Damage due to incorrect installation, modification or unauthorised service work
- The manufacturer disclaims any liability for incidental, or consequential damages