



## User and Installation Instructions

Opus 700 Electric Salamander Grill

OE7304

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

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

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

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

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

\_\_\_\_\_

**OPUS 700**

# USER / INSTALLATION INSTRUCTIONS

Please read the following carefully before using this appliance.

## Warnings and Precautions

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

- Health and Safety at Work Acts
- IEE regulations
- BS Codes of Practice
- Local and National Building Regulations
- Fire Precautions Act 1971
- EN 60335-1 1994., EN 60335-2-9 2000

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.

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

## WARNING

- All equipment must be earthed to prevent shocks.
- Disconnect the unit from the electricity supply before servicing or undertaking any electrical maintenance.
- Parts of this unit may become hot in normal use; suitable precautions must be taken to avoid accidental contact.
- A means of disconnection must be incorporated in the fixed wiring having a contact separation of at least 3.0mm in all poles.
- Supply cords shall be oil-resistant, sheathed flexible cable not lighter than ordinary polychloroprene or equivalent synthetic elastomer-sheathed cord (code designation 60245 IEC 57)
- Connection of the electrical supply cable is made at the rear of the unit. Unclip the protective cover and fit a suitable cable into the strain relief and then to the inlet terminal block. The unit is supplied for connection to a single phase supply. Secure the earth to the indicated earth stud adjacent to the terminal block.
- The terminal block is suitable for 16mm<sup>2</sup> solid (*i.e. single core cable*). It is also suitable for 2 sizes lower of stranded cable i.e. 10 and 6 mm<sup>2</sup>.

## SECTION 1 – TECHNICAL DATA

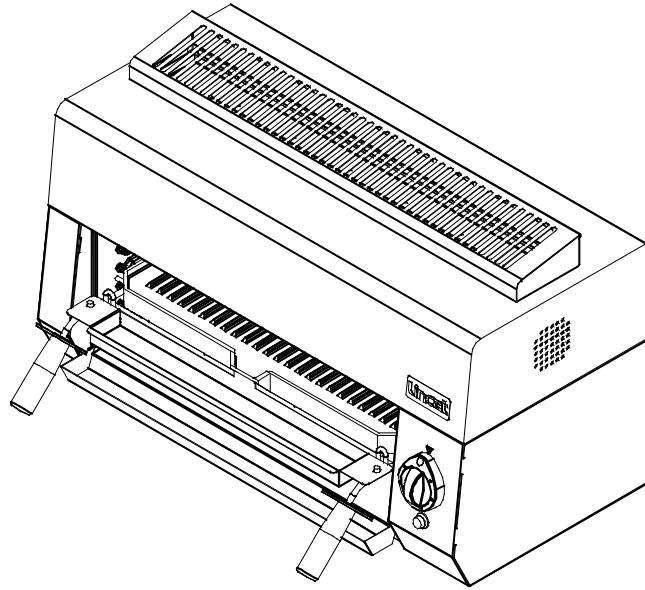
<b>Description</b>	<b>Salamander Grill</b>
Product Code	<b>OE7304</b>
Overall height (mm)	450
Width (mm)	785
Depth, excluding grill shelf (mm)	415
Cooking Surface – w x d (mm)	525 x 265 (branding plate)
Weight (Kg)	40
Usable Grill Capacity –W x D x H (mm)	560 x 285 x 200
Electricity supply requirements	230VAC 1N~ and earth
Total Amps	23.9 A
Total Power rating	5.5 kW

### Checklist of enclosures

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

<b>Model</b>	<b>OE7304</b>	<b>Tick</b>
Branding Plate	1	
Grill Shelf	1	
Grill Pan	1	
User Instructions	1	

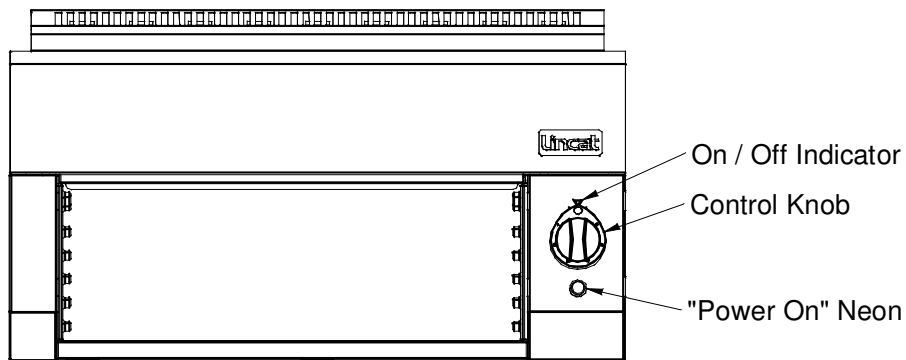
## SECTION 2 – PREPARATION FOR USE



**Figure 1**

Remove all packaging material and protective coatings prior to installation.

### Control Panel



**Figure 2**

### SITING

**The appliance must be installed in accordance with the appropriate regulations listed prior.**

The appliance should be installed on a level surface in a suitable position that is well lit, and positioned to minimise the possibility of accidental touching.

A clear space of at least 100mm must be left to the rear of the appliance to allow for servicing with a clear space of 600mm to the front to allow for safe operation. A minimum space of 100mm must be left between any exterior surface of the unit and any combustible surfaces or walls.

**Any partitions, walls or kitchen furniture less than 100mm from the appliance must be of non-combustible material.**

## **ELECTRICAL SUPPLY AND CONNECTION**

Connection of the electrical supply cable is made at the rear of the unit. Unclip the protective cover and fit a suitable cable into the strain relief and then to the inlet terminal block. The unit is supplied for connection to a single phase supply.

## **SECTION 3 – COMMISSIONING**

### **OPERATION**

Turn on the power supply at the isolating switch.  
The green neon will illuminate, indicating mains power is on.  
Set the control knob to “6” (full power) to turn heat elements on and heat up the branding plate.

### **SHUTTING DOWN THE APPLIANCE**

To turn off the appliance, rotate control knob to the off position.

**WARNING:** After operation, the appliance will remain hot for some time; care should be taken to avoid injury.

## **SECTION 4 – USER INSTRUCTIONS**

### **Switching on the Appliance (Fig. 2, page 4)**

1. Switch on the salamander by rotating the control knob clockwise.
2. The green neon will remain illuminated as long as there is power to the salamander.
3. The control knob is to be rotated clockwise to the number “6” marking for full power and to numbers “1” to “5” for gradual heat settings.

### **Shutting down the Appliance (Fig. 2, page 4)**

To turn off the appliance, turn the control knob fully ant-clockwise to the OFF position.

## **COOKING ON THE SALAMANDER GRILL**

### **• Toasting on the Grill Shelf**

The grill shelf may be used in the horizontal position for toasting or browning/cheese melting.

### **• Grilling on the Branding Plate (Fig. 3)**

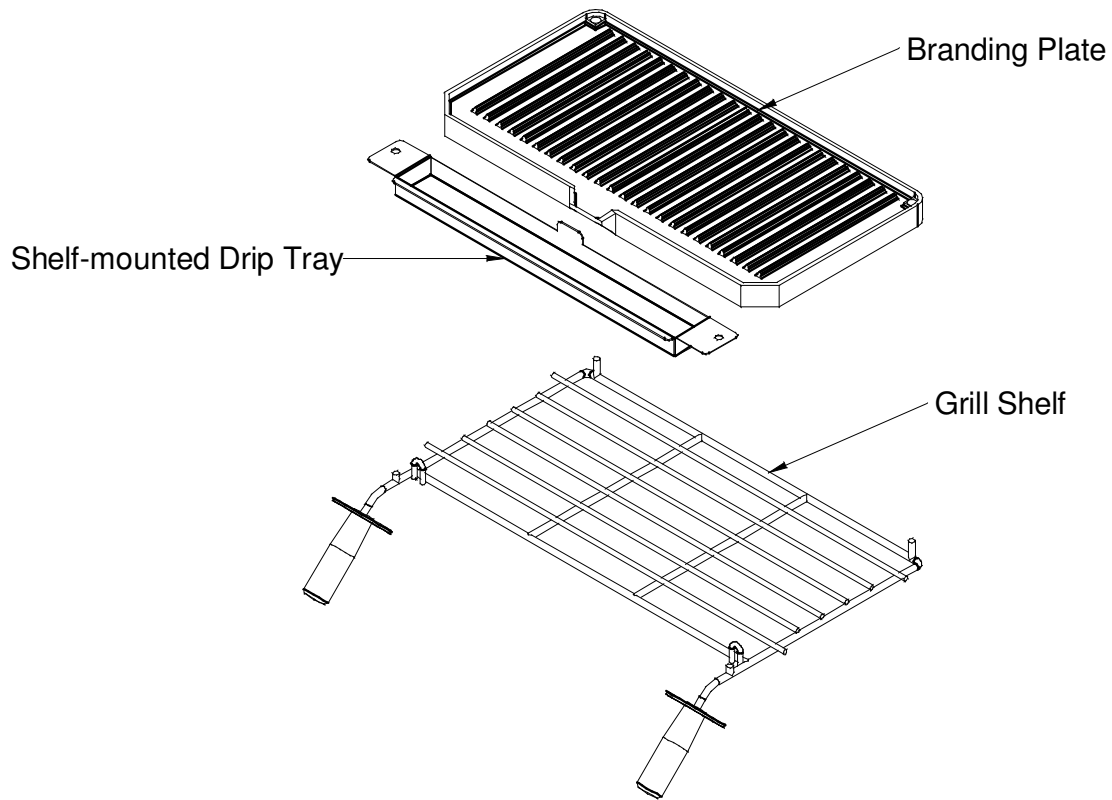
The branding plate is ideal for the cooking of steaks, fillets, chops, cutlets, etc. and should be pre-heated for 15 minutes before such food products are introduced to achieve the best results.

To mount the branding plate on the grill shelf, locate the holes to the rear of the branding plate over the pegs on the rear of the grill shelf. Shelf supports on either side of the cooking cavity allow the grill shelf and / or branding plate to be held at a variety of height levels and angles to optimise the cooking process.



*The drip tray should be checked regularly for build up of residue and emptied, as necessary.*

**NB:** Suitable gloves should be worn and a receptacle suitable for moving hot residue should be available for the disposal of waste from the drip tray.



**Figure 3**

### **GRILL PAN**

An enamelled drip tray, or grill pan, is provided and sits in the base of the cooking cavity. This should always be in place when the grill is in use.

### **CLEANING**



Ensure electricity supply is switched off before commencing cleaning. The unit can be washed down with a warm detergent solution.

Removable items such as the grill shelf and branding plate can be cleaned in the designated washing area. We recommend the use of a cleaner, such as “Carbon-off”, on a daily basis if the branding plate is used regularly. An abrasive may be used on the branding plate at the user’s discretion.

Do **not** use abrasives on stainless steel or enamelled parts.

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

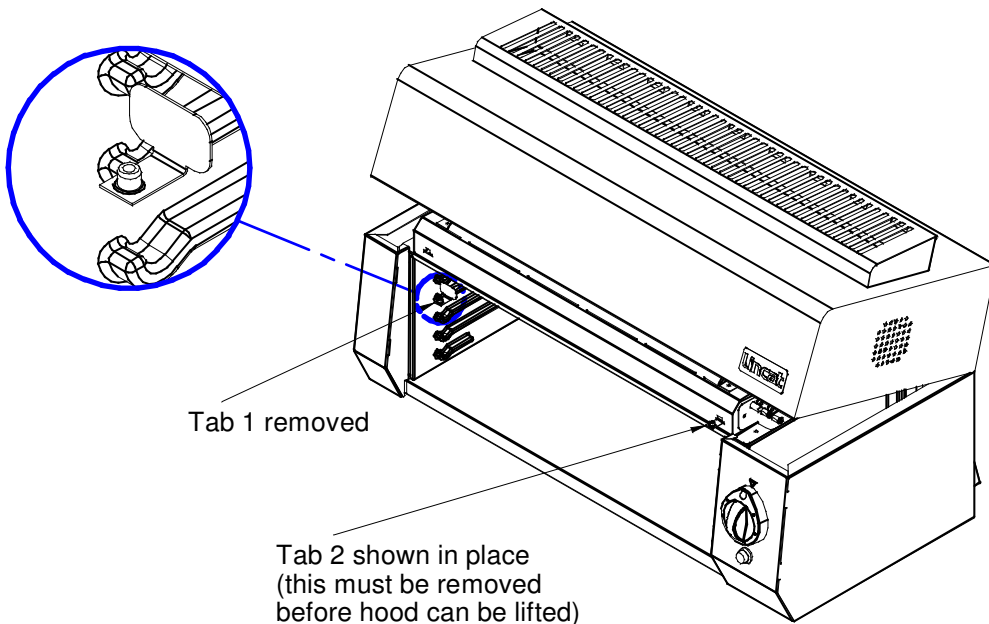


Under any circumstances, do **not** clean the appliance using a water jet or a steam cleaner!

## SECTION 5 – COMPONENT REPLACEMENT

### HOOD

1. Remove the 2 screws on the underside of the front of the hood, at either side of the cooking cavity.
2. Release the 2 tabs by pulling them into the cavity.
3. Hinge back the hood to clear the inner flue and slide approximately 10mm to the right.
4. Lift off the hood.
5. Replace in reverse order.



### ELEMENTS

1. Remove hood.
2. Disconnect wiring to elements as necessary.
3. Remove the 3 element mounting plate screws.
4. Remove elements from inside grill by sliding out the mounting plate from the side.
5. Remove the defective element by unscrewing from the mounting plate.
6. Replace in reverse order.

### ENERGY REGULATOR

1. Remove hood.
2. Remove control knob from energy regulator by pulling off.
3. Remove 2 screws in fascia to release energy regulator. If space is restrictive to reach the regulator, the control panel can be removed by releasing a screw at the rear of the panel and releasing by drawing sideways from the back.
4. Replace in reverse order (consult wiring diagram on page 9).

### RELAY

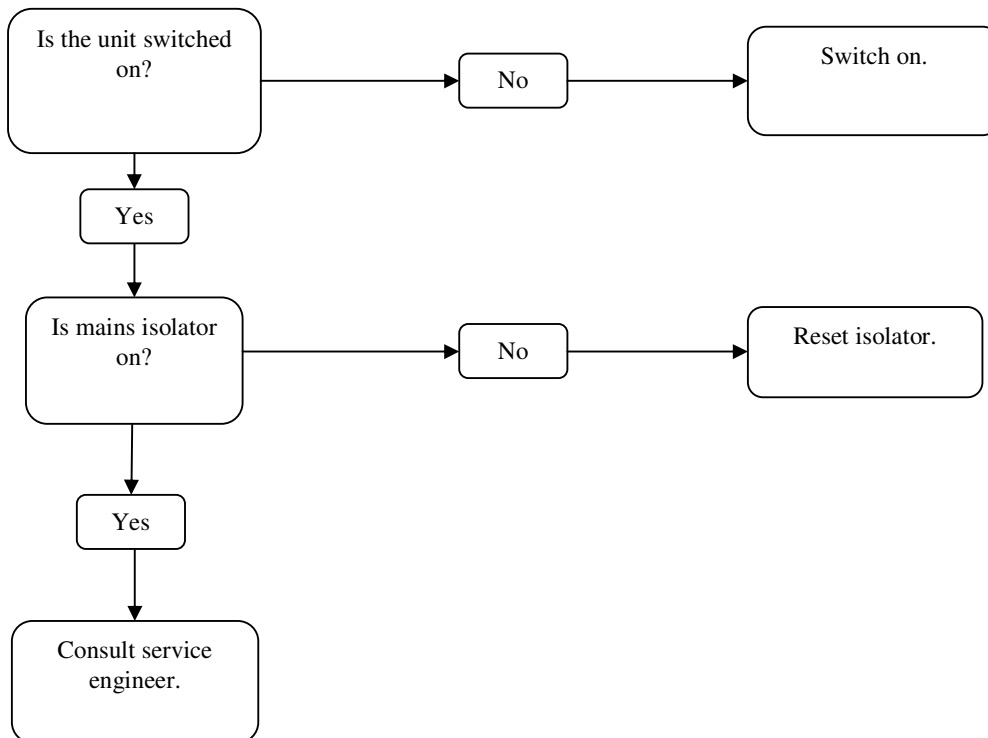
1. Remove hood.
2. Remove control panel (see Energy Regulator).
3. Unscrew relay from mounting plate.
4. Replace in reverse order (consult wiring diagram on page 9).

## SECTION 6 – SPARE PARTS LIST

Part number	Part description	Used on
BR11	Branding Plate	OE7304
EL223	Element	OE7304
EN10	Energy Regulator	OE7304
RE28	Relay	OE7304
HA05	Handle for SH13	OE7304
HA06	Handle Disc (Plastic) for SH13	OE7304
HA17	Handle Disc (Metal) for SH13	OE7304
KN233	Control Knob	OE7304
NE39	Green Neon	OE7304
SA165	Enamelled Grill Pan	OE7304
SH13	Grill Shelf	OE7304

## SECTION 7 - GENERAL FAULT FINDING

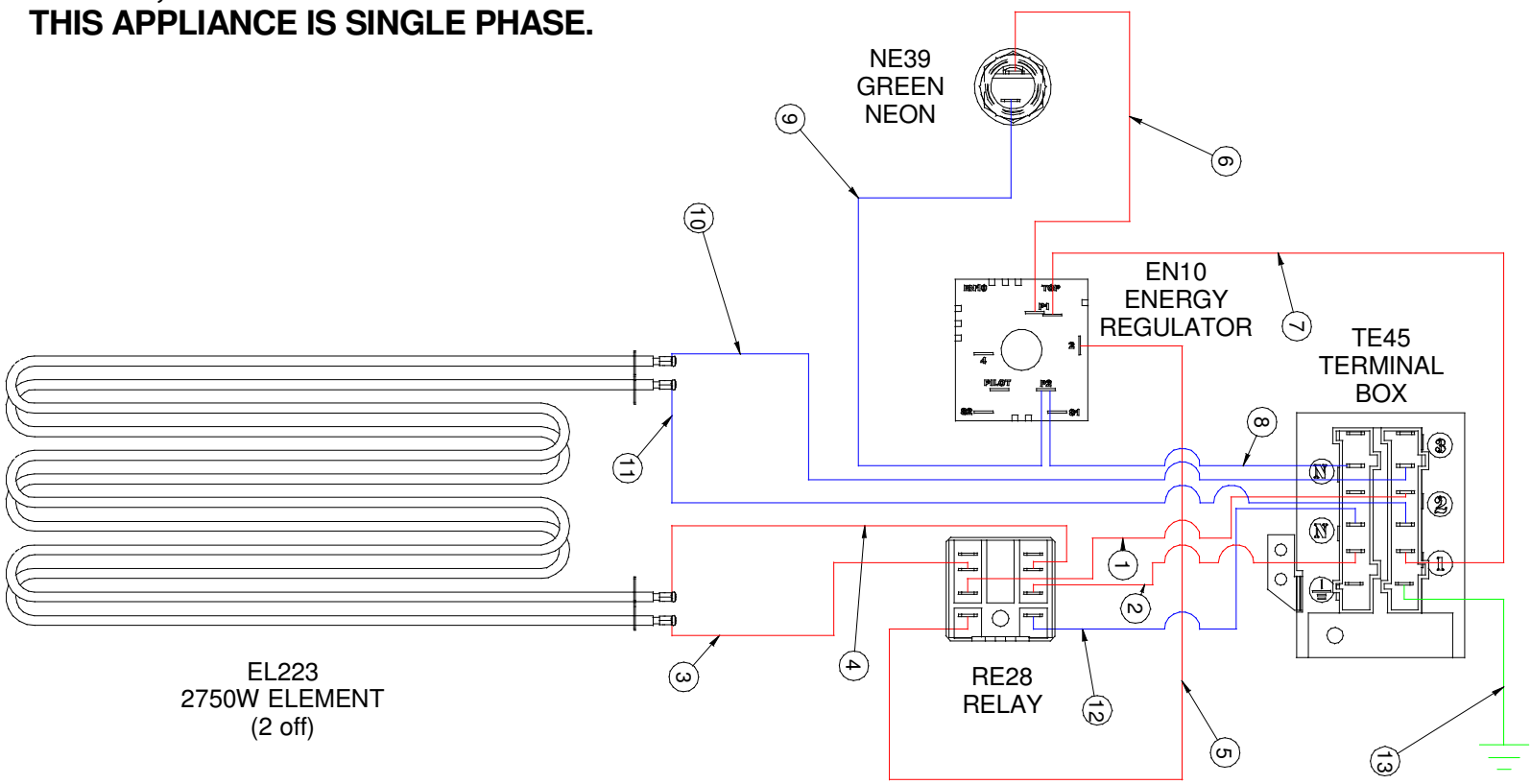
### Element will not heat up





SECTION 8 – WIRING DIAGRAM

ENSURE L1, L2 & L3 ARE LINKED ON TE45.  
THIS APPLIANCE IS SINGLE PHASE.

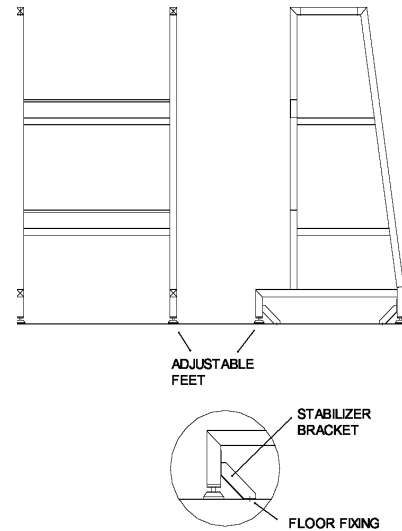


## SECTION 9 - ACCESSORIES

### ACCESSORY INSTALLATION INSTRUCTIONS

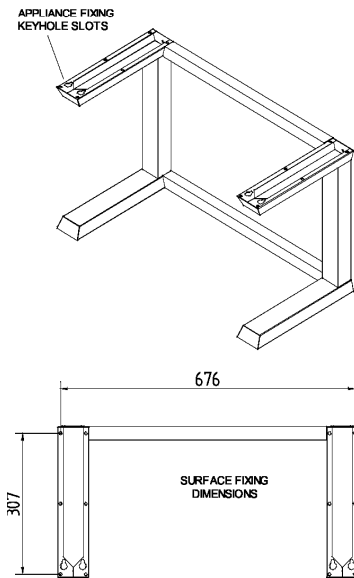
#### 6.1 OA7907 Floor Stand

- Position Salamander on top of floor stand, lining up the mounting holes in the frame with the pierce nuts in the base of the unit.
- Fix in position using four M8 x 50mm long screws.
- Position floor-stand and level on adjustable feet.
- Adjust height of stabilizing bracket on floor-stand.
- Mark and drill floor for locating stabilizing kit and fix in position.



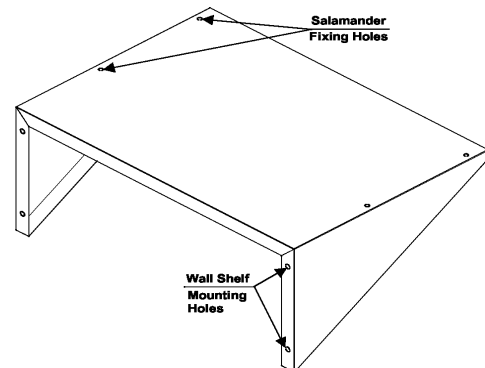
#### 6.2 OA7908 Bench Stand

- Screw M8 x 16mm long screws into front two pierce nuts in the base of the unit.
- Attach mounting brackets to the rear of the base of the unit using two No.6 self-tapping screws.
- Fit unit onto bench stand, locating screw heads in the 'keyhole' slots.
- Slide the unit back until the mounting brackets hit the back face of the stand arms.
- Secure the brackets fixing through the hole in the back face using two No.6 self-tapping screws.
- Drill mounting surface, hole diameter 5mm, to dimensions shown right.
- Fix unit in position screwing four M4 x 20mm long screws into rivnuts in the underside of the stand feet.



#### 6.3 OA7909 Wall Shelf

- Mark and drill wall for M10 Rawl Bolts using the wall shelf as a template.
- Fix shelf to wall using four M10 Rawl Bolts.
- Position Salamander on top of wall shelf lining up the mounting holes in the top of shelf with the pierce nuts in the base of the unit.
- Fix in position using four M8 x 16mm long screws.



**NOTE: Ensure the wall has substantial structural integrity to support the weight of the grill.**

## **SECTION 10 - SERVICE INFORMATION**

Catering equipment should be routinely serviced to ensure a long and trouble free life. It is recommended that a competent qualified engineer service this appliance every 6 months.

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

**LINCAT SERVICE HELP DESK**  
**+44 (0) 1522 875520**

### **AUTHORISED SERVICE**

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.

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

If possible please quote the product code of the part number in question.

Work carried out under warranty will normally be undertaken only 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, or neglect.  
Incorrect installation, maintenance, modification or unauthorized service work.