



Installation, Operating, Servicing and Conversion Instructions

Opus 800 Electric Heated Tilting Bratt Pan OE8802

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

Date Purchased: _____

Model Number: _____

Serial Number: _____

Dealer: _____

Opus **800**

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IMPORTANT INFORMATION



Read these instructions carefully before using this product, paying particular attention to all sections that carry warning symbols, caution symbols and notices. Ensure that these are understood at all times.



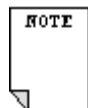
WARNING!

This symbol is used whenever there is a risk of personal injury.



CAUTION!

This symbol is used whenever there is a risk of damaging your Lincat product.



NOTE:

This symbol is used to provide additional information, hints and tips.

KEEP THIS MANUAL FOR FUTURE REFERENCE

WARNINGS AND PRECAUTIONS



This appliance must be installed, commissioned, and serviced by a qualified person in accordance with national and local regulations in force in the country of installation.

Strip plastic coating and clean the appliance before use.

During operation parts may become hot - avoid accidental contact.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified person.

Ensure that the plug/socket is accessible at all times.

Disconnect this appliance before servicing, maintenance or cleaning.

This appliance should only be used by a qualified adult.

TECHNICAL DATA

Model	OE8802
Height (mm)	900
Width (mm)	900
Depth (mm)	800
Height - Lid Up (mm)	1600
Weight (kg)	184
Total power rating (kW)	12
Supply 1N ~+E 230V 50-60Hz Current (A)	52.2
Supply 3N~+E 400V 50-60Hz Current (A)	L1 17.4 L2 17.4 L3 17.4
Thermostat range	Marked 1 to 5 – (Approx. 90-280 °C)
Cold water mains	G3/4"
Frequency	50/60Hz

CHECK LIST OF ENCLOSURES

Warranty card
Instructions manual

INSTALLATION AND COMMISSIONING

This appliance must only be used by qualified professionals.



An equipotential bonding terminal is provided to allow cross bonding with other equipment.

Install this appliance on a level surface ensuring all air vents are unobstructed. Any partitions, walls or furniture must be of non-combustible material. Minimum distances A 50mm B 1000mm – see Fig 1.

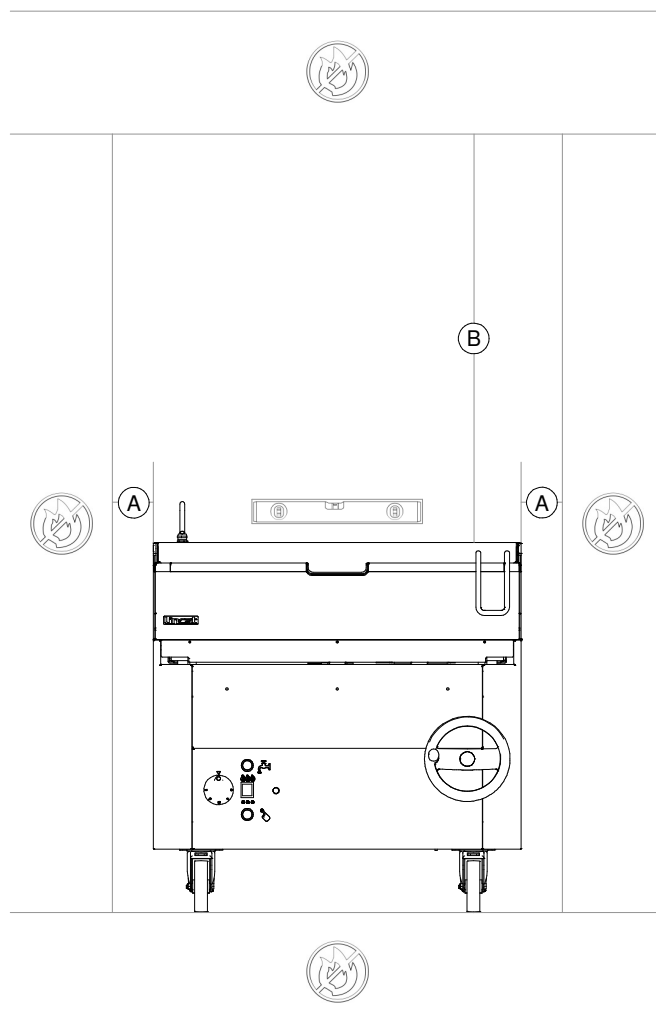


Figure 1

This appliance must be earthed.

If replacing the plug connect the terminals as follows:

Green and Yellow wire	Earth	E
Blue wire	Neutral	N
Brown wire	Live	L

Means of isolation with at least 3mm contact separation in all poles must be incorporated into the fixed wiring of this appliance.

The fixed wiring insulation must be protected by insulated sleeving having a temperature rating of H 07 RN-F

Supply cords shall be oil resistant, sheathed flexible cable not lighter than ordinary polychloroprene or equivalent elastomer sheathed cord (code 60245 IEC 57)

The appliance must be installed at least 50mm from any side walls and 100mm from any back walls

If the appliance must be fitted near walls, partitions kitchen furniture etc we recommend they are made from non-inflammable material, otherwise they should be covered with a suitable heat-resistant material. Full attention must be paid to fire prevention regulations

The water inlet must be between 50 and 300 kPa.

If this appliance is fitted with castors, use caution at all times when manipulating or moving, and lock castors when appliance is in position. Drain the appliance BEFORE moving it.

Earth and equipotential connection

The appliance must be connected to an equipotential system – the terminal is situated near the entry point of the electrical supply cable and is marked by the symbol



The appliance must be earthed. Connect the earth cable to the terminal near the terminal block marked by the symbol



START THE APPLIANCE FOLLOWING THE OPERATING INSTRUCTIONS

Inspection of the electrical supply

Start the appliance following the instructions for use. Check the heating devices are working correctly.

Raise and lower the tank, dependant on model. Ensure that the cut out operates when the tank is raised, and that power is restored when the tank is lowered into the working position again.

In the event of a malfunction, this appliance is equipped with a safety thermostat that interrupts the supply. After the cause has been identified and rectified, restart the appliance by resetting the thermostat manually – push the red button situated under the base at the front left hand side.

If necessary, please consult 'Potential troubleshooting and solutions' section.

OPERATING INSTRUCTIONS



Only qualified or trained personnel should use this appliance.

Do not use this appliance as a deep or shallow fryer.

Warning: The element will only heat when the tank is positioned correctly in the down position.

Warning: When griddling in the tank the addition of water or stock should only take place at a temperature and rate that avoids a severe reaction in the pan which could cause scolds and burns if done carelessly

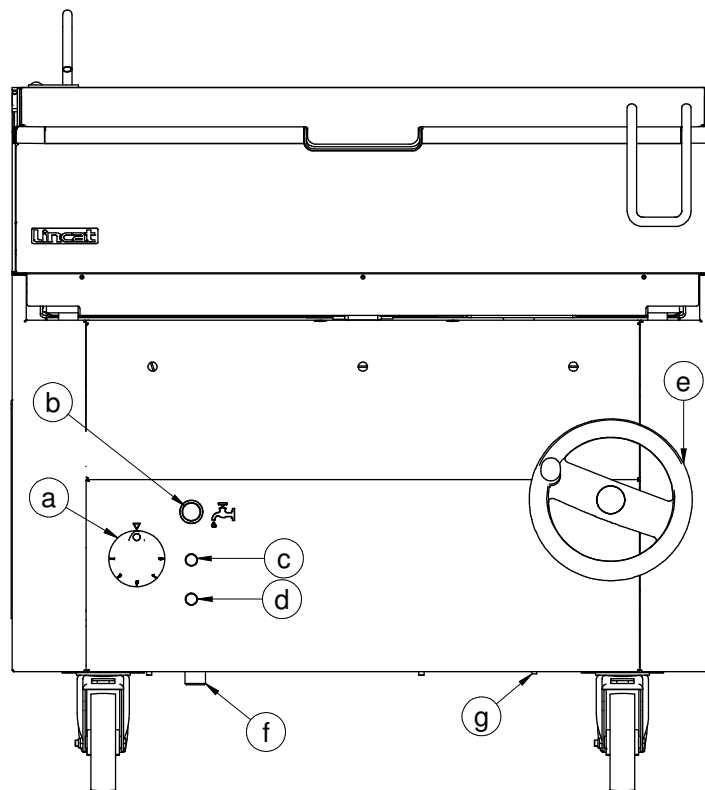



Figure 2

Bratt Pan

The bratt pan is fitted with control knob, (see figure 2) power indicator lamp, heating indicator lamp, a hand wheel for tilting the pan and a button for filling with water.

The control knob (a) sets the temperature of the tank and the gas burner ignites automatically when switched to the on position.

The lower settings 1- 2 allow for a gentle heat once the food product has been brought to temperature. This is ideal if the food is prone to burning - in particular milk or cream based products.

Button (b) for filling the tank with water. 


The green neon (c) indicates that the power is on.

The amber neon (d) indicates that the heating element is on.

The hand wheel (e) raises (clockwise) and lowers (anticlockwise) the tank.

The water connection is shown at (f)

The Safety thermostat can be reset by pressing the button (g) after the appliance has cooled down

The gas valve control knob displays the following: Off 

1 to 5 where 1 approximates to 90°C and 5 approximates to 280°C

Caution: Ensure that the container into which the food product is emptied is suitable to contain food at a high temperature.

Caution: The lid must be lifted fully up before operating the tank tilting mechanism.

The tank may be raised or lowered at any time during the cooking cycle. To do this, lift the lid and turn the hand wheel clockwise on the appliance to raise and empty the tank. Turn the wheel counter-clockwise to lower the tank.

Moderate the speed to obtain an even and controlled pour, this will vary depending on viscosity of contents



Filling the tank with water

Caution: Ensure the tank is seated correctly in the lowered position before adding water.

Press the water load button to add water.

Switching on the bratt pan

Set the control knob to the desired setting.

Switching off the bratt pan

Turn the thermostat knob to the 'Off' position

Turn the appliance off at the electrical supply.

Emptying the tank

Prepare a suitable vessel beneath the discharge spout of the tank.

Lift the lid.

Slowly raise the tank by turning the wheel clockwise.. Take care not to create 'surge' of liquid contents by attempting to raise the tank too quickly.

CLEANING



Do not use a water jet or steam cleaner, and do not immerse this appliance.

Always disconnect the appliance from the mains supply before cleaning or maintenance.

Clean all panels with warm water and mild detergent do not use abrasive materials. Dry with a soft cloth.

If the appliance is not to be used for a lengthy period, disconnect from the mains supply and clean well.

SERVICING, MAINTENANCE AND COMPONENT REPLACEMENT

All servicing, maintenance and component replacement on this appliance should be carried out by one of our recommended service engineers.

Disconnect the appliance from the electricity and before greasing the lifting mechanism screw thread. It is recommended that the lifting mechanism is greased at least every six months. (Rocol Foodlube Universal 2) This is accessed by lifting the tank which will give access to the lifting screw thread. The lid springs should be done at the same time. These are accessed by removing the cover located at each end and centrally by screws

Do not use a water jet or steam cleaner, and do not immerse this appliance.

Always disconnect the appliance from the mains supply before cleaning or maintenance.

Steel parts can be cleaned using a cloth with water and mild detergent – aggressive or abrasive cleaning substances such as steel wool or chlorine based products must be avoided.

Do not use sharp objects during cleaning.

If the appliance is not to be used for a lengthy period, disconnect from the mains supply and clean well.



Replacing components with spares

IMPORTANT: Before making any repairs disconnect the appliance from the electrical supply.

Energy regulator

Remove hand wheel.

Remove control knob and fascia panel.

Unscrew the fixing screws and disconnect the wiring.

Remove.

Replace.

Limiting thermostat

Remove hand wheel.

Remove front lower fascia panel.

Unscrew the fixing screws and disconnect the wiring.

Remove the thermostat from the bracket.

Remove thermostat bulb long cover plate.

Remove the thermostat bulb from the bracket.

Safety thermostat

Remove hand wheel.

Remove fascia panel.

Unscrew the fixing screws and disconnect the wiring.

Remove thermostat bulb long cover plate.

Remove the thermostat bulb from the bracket.

Replace all removed parts in reverse order

Amber neon

Remove hand wheel.

Remove fascia panel.

Unscrew the neon and disconnect the wiring.

Replace all removed parts in reverse order

Water valve replacement

Remove left hand access cover.

Disconnect water valve

Unscrew and remove from pipe and brackets

Replace all removed parts in reverse order

Tank position micro switch

Remove right hand access cover.

Disconnect micro switch

Remove from bracket

Re-adjust to ensure that the micro switch cuts out when the tank starts to lift of its rest position

Replace all removed parts in reverse order

Contactors

Remove lower fascia panel.

Unclip contactor.

Disconnect wiring.

Rewire replacement contactor

Reclip contactor.

Replace flame controller.

Replace all removed parts in reverse order

FAULT FINDING

Please refer to the Service Help Desk number on the final page of this manual.

POTENTIAL TROUBLESHOOTING AND SOLUTIONS

Even during correct use of the appliance, malfunctions and breakdowns may occur. Common situations are listed below, and checks an installer should make before contacting the technical support centre are indicated.

If after checking, the problem remains, switch the appliance off immediately and disconnect it from the power supply. Contact the technical support centre.

Intervention of safety thermostat

Thermostat defective.

Tank lifting micro switch defective.

Difficult or unsuccessful temperature regulation

Defective energy regulator.

Defective thermostat.

Difficult or noisy operation of the tank lifting mechanism

Poor lubrication of moving parts.

Water fill not operational

No power to appliance.

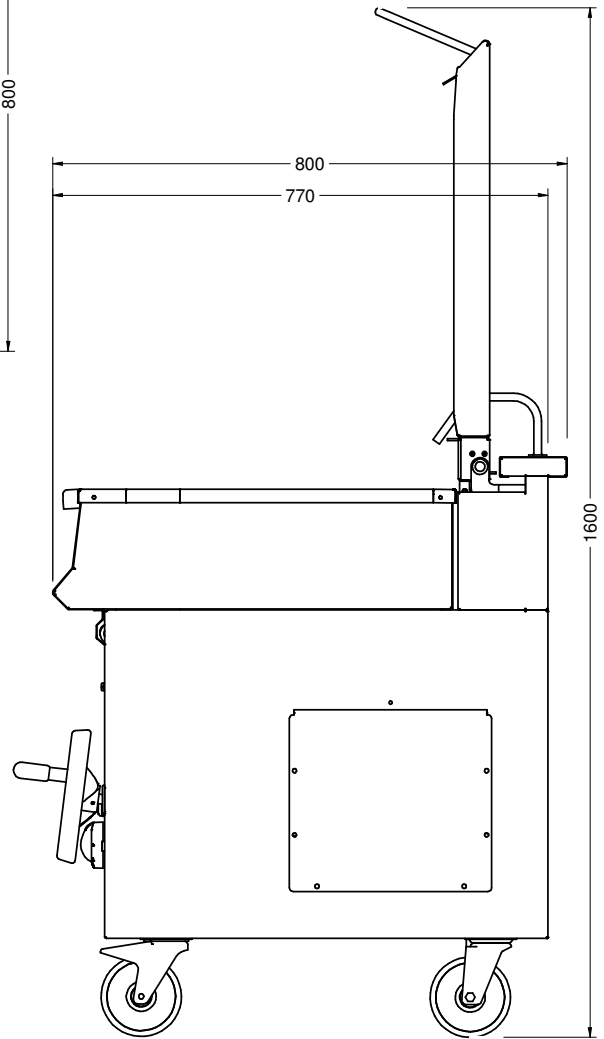
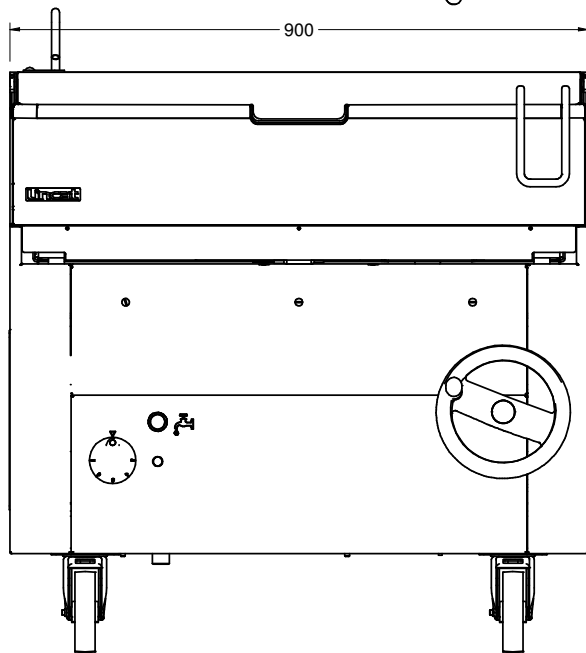
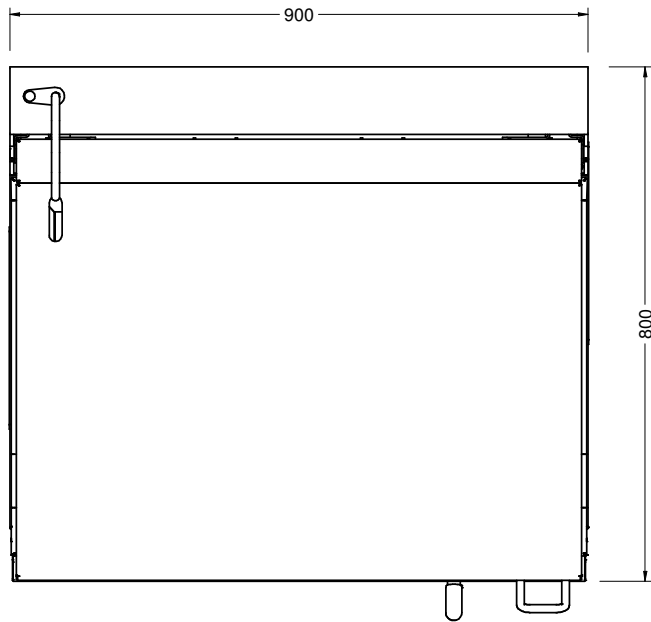
Tank not fully down.

Tank lifting micro switch defective.

Defective water fill solenoid

SPARE PARTS LIST

Part Number	Description
872-027-00	TRAPEZOIDAL THREADED
872-038-00	SHOULDERED SWIVEL NUT
872-039-00	BRATT LID HANDLE
BE40	PILLAR BLOCK BEARING
BU254	FLANGED JOURNAL BEARING
CA143	CASTOR OPUS SWIVEL
CA145	CASTOR OPUS SWIVEL
CO264	SIEMANS CONTACTOR
EN10	EGO ENERGY REGULATOR
HA112	SPOKED HANDWHEEL
IS583	OE8802 BRATT PAN USER INS
KN511	OPUS-800 KNOB BRATT PAN
NE46	GREEN NEON
NE47	AMBER NEON
SO27	WATER VALVE NO
SP92	LID SPRING
SW80	GREEN BUTTON (SOLID)
SW82	SWITCH ELEMENT N/O
TH63	SAFETY CUT OUT STAT 365 C
TS03	TRAPEZOIDAL SCREW
X54900	P ONLY: MICRO SWITCH
X59200	3P 40A TERMINAL BLOCK
Y19200	SINGLE OVEN THERMOSTAT



ACCESSORIES

Part Number	Description	Used on

SERVICE INFORMATION

For help with the installation, maintenance and use of your **Lincat** equipment, please contact our service department:

☎ UK: 01522 875520

For non-UK customers, please contact your local Lincat dealer

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 service enquiry is handled as efficiently as possible, please tell us:

- Brief details of the problem
 - Product code
 - Type number
 - Serial number
- } All available on serial plate

Lincat reserve the right to carry out any work under warranty, given reasonable access to the appliance, during normal working hours, Monday to Friday, 08:30 to 17:00.

GUARANTEE

This unit carries a comprehensive UK mainland 2 year 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 manufacturer's instructions
- Consumable items (such as filters, glass, bulbs, slot toaster elements and door seals.)

- Damage due to incorrect installation, modification, unauthorised service work or damage due to scale, food debris build-up, etc.

The manufacturer disclaims any liability for incidental, or consequential damages. Attendance is based on reasonable access to the appliance to allow the authorised technician to carry out the warranty work.

Service calls to equipment under warranty will be carried out in accordance with the conditions of sale. Unless otherwise specified, a maximum of 15 minutes of administrative time, not spent directly carrying out servicing work, is provided for within the warranty. Any requirement for staff attending the call to spend greater time than 15 minutes due to administrative requirements, such as on health and safety risk assessments, will be chargeable at the prevailing rate.