



# Installation, Operating and Servicing Instructions

## Opus 800 Gas Open Top Oven Ranges OG8001 & OG8002

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

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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.

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### **WARNING!**

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

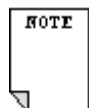
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### **CAUTION!**

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

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### **NOTE:**

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

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**KEEP THIS MANUAL FOR FUTURE REFERENCE**

## WARNINGS AND PRECAUTIONS



This appliance must be installed, commissioned, serviced and converted 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.

Parts protected by the manufacturer shall not be adjusted by the user.

Do not obstruct or block the flue.

Disconnect this appliance before servicing, maintenance or cleaning.

## TECHNICAL DATA

Model	OG8001	OG8002
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Dimensions		
Height (mm)	900	900
Width (mm)	600	900
Depth (mm)	800	800
Weight (kg)	109	154
Hob Cooking Surface w x d (mm)	600 x 600	900 x 600
Useable Oven Capacity w x d x h (mm)	500 x 540 x 400	715 x 540 x 400
Oven Shelf w x d (mm)	500 x 540	715 x 540

Heat Input (Gross)		
Total - Natural	36.8kW	54.0kW
Total - Propane	33.6.0kW	49.8kW
Oven - Natural	6.8kW	9.5kW
Oven - Propane	6.8kW	9.0kW
Oven Low		1.5kW
Hob Burner - Natural		7.5kW
Hob Burner - Propane		6.7kW
Hob Low		2.0kW

Connection and Operating Pressures		
Gas Inlet Connection	½" BSP (Rp ½)	¾" BSP (Rp ¾)
Supply Pressure – Natural G20 I <sub>2H</sub>	20mbar	
Supply Pressure – Propane G31 I <sub>3P</sub>	37mbar	

Gas Consumption		
Total - Natural	3.51 m <sup>3</sup> h <sup>-1</sup>	5.15 m <sup>3</sup> h <sup>-1</sup>
Total - Propane	2.43 kg h <sup>-1</sup>	3.56 kg h <sup>-1</sup>
Hob – Natural	0.71 m <sup>3</sup> h <sup>-1</sup>	
Hob – Propane	0.48 kg h <sup>-1</sup>	
Oven – Natural	0.65 m <sup>3</sup> h <sup>-1</sup>	0.91 m <sup>3</sup> h <sup>-1</sup>
Oven - Propane	0.49 kg h <sup>-1</sup>	0.64 kg h <sup>-1</sup>

Oven Temperature	≈120 – 280 °C

## CHECK LIST OF ENCLOSURES

Model	OG8001	OG8002	Tick
Warranty card	1	1	
Instructions manual	1	1	
Pan Supports	4	6	

# INSTALLATION AND COMMISSIONING

Site this appliance beneath an extraction canopy for the removal of combustion products.

When making the gas connection, fit an isolating cock into the supply line close to the appliance for emergency shutdown or servicing purposes.



Installation must include sufficient ventilation to prevent the occurrence of unacceptable concentrations of substances harmful to health in the room of installation. There must be a minimum free area of  $4.5\text{cm}^2$  per kW of total heat input.

Allow for a sufficient flow of fresh air for complete gas combustion.

Do not connect directly to any flue, ducting or mechanical extraction system.

The gas supply hose or tubing shall comply with national requirements in force and shall be periodically examined and replaced as necessary.



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

Install this appliance on a level surface ensuring all vents are unobstructed.

Any partitions, walls or furniture must be of non-combustible material.

Minimum distances = A, 50mm B, 1000mm – see Fig 1.

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

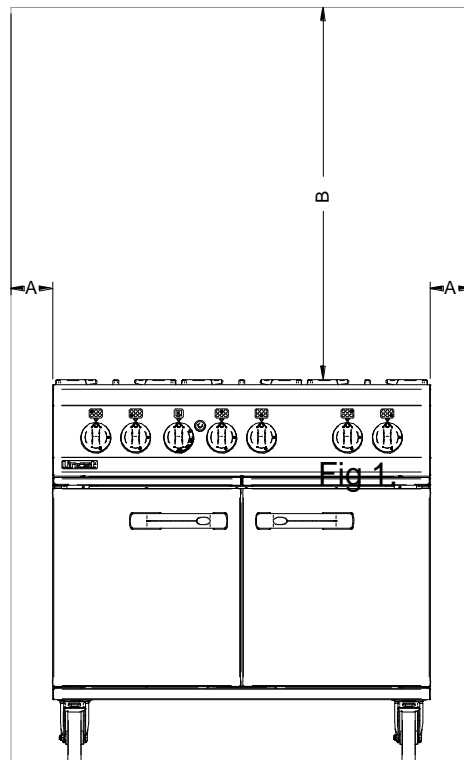


Fig. 1

## ACCESS

The overall depth of the appliance (including door handles) is 832mm. This can be reduced further to an overall depth of 760mm by the following steps. If this is still not sufficient the hob & oven can be separated (see step 4).

### Step 1 - Removal of Flue (Overall depth 802mm)

- Remove pan supports and support channels
- Undo flue fixing screws **B** and remove flue **A**.

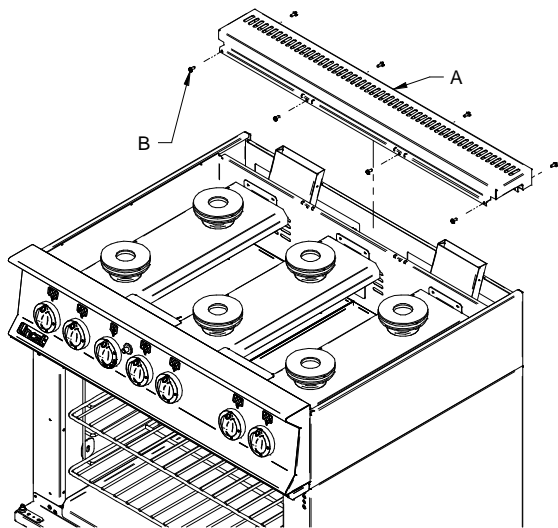


Fig. 2

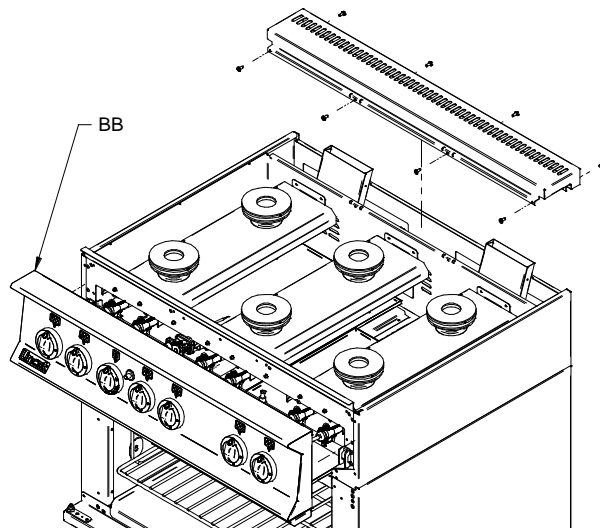


Fig. 3

### Step 2 - Removal of Doors (Overall depth 770mm)

- Open oven doors and remove drip trays.
- Undo the two lower hinge fixing screws **C**.
- Pull door away together with lower hinge.

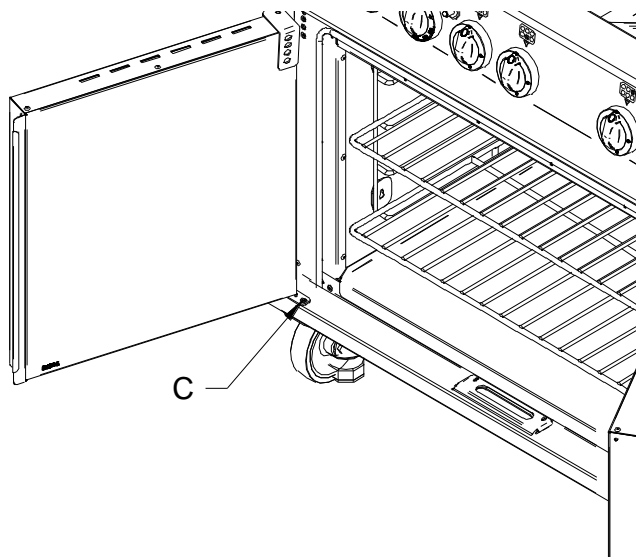


Fig. 4

### Step 3 - Removal of Fascia (Overall depth 760mm)

- Remove pan supports **AA** and control knobs **CC**.
- Remove drip trays **DD**.
- Undo the two fascia fixing screws **EE**.
- Remove the fascia panel **BB**.



Care should be taken when removing the fascia panel as the oven ignitor & earth lead will be attached to the ignitor. Carefully remove the lead from the ignitor and temporarily tie to the manifold rail.

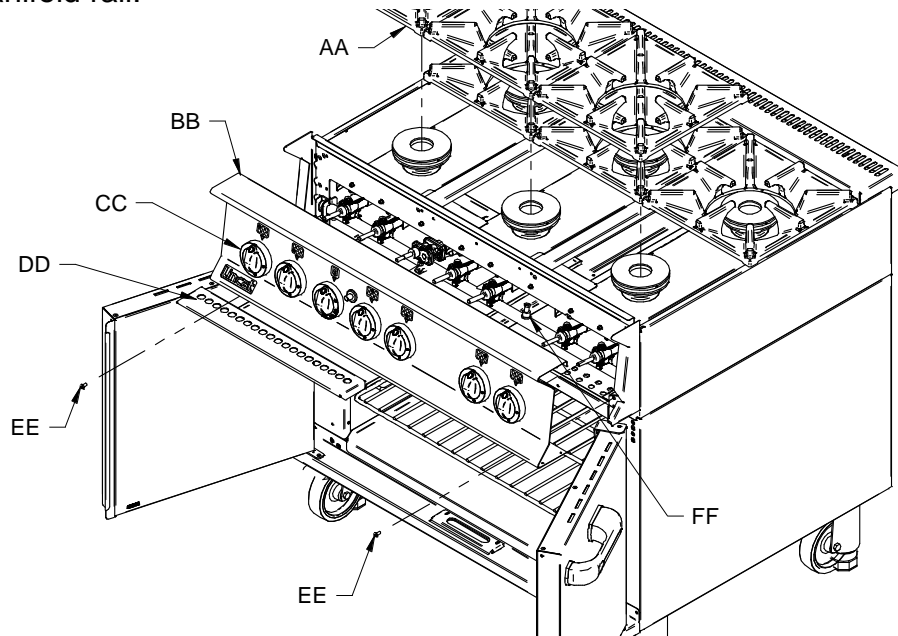


Fig. 5

### Step 4 – Hob & Oven Split

- From inside the oven remove oven furniture and disconnect the thermocouple and ignitor lead.
- From the rear of the unit remove lower back panel.
- Disconnect the oven feed pipe at the bulkhead fitting **F**.
- Remove the two fixing screws at the front **D** and the two from the rear **E**.
- Two people can now lift the hob section from the oven section.

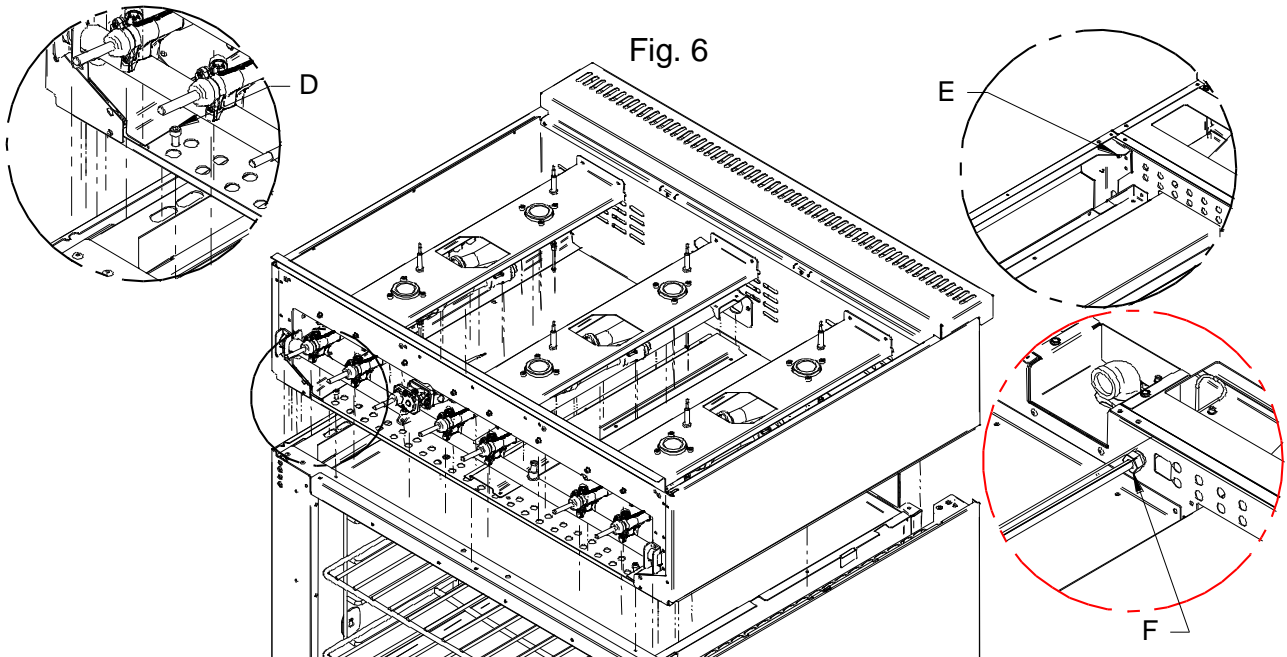


Fig. 6

## SITING

The installer must ensure that all regulations are met and that there is an unobstructed minimum distance of 1000mm from the top of the flue to the ceiling, which must be of non-combustible material.

The appliance should be installed on a level surface ensuring the unit is stable and firmly located.

Any partitions, walls or kitchen furniture in close proximity must be of non-combustible materials and not be closer than 50mm from the sides and rear of the flue.

The Installer shall pay particular attention, in order not to disturb the air combustion admission nor the combustion products evacuation of appliances fitted with open burners.

## GAS SUPPLY AND CONNECTION

The gas inlet connection is at the rear of the appliance. The pipe work should be of adequate size but not smaller than the gas inlet connection at the rear of the appliance, i.e. Rp 1/2" BSP (OG8001) & Rp 3/4" BSP (OG8002).

The gas supply tubing or hose shall comply with national requirements in force and shall be periodically inspected and replaced as necessary.

All joints made must be leak free.

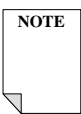
Final gas connection to the appliance and gas supply shall comply with local regulations.

When making the connection to the appliance an isolating cock should be fitted into the supply line close to the unit, for emergency shutdown or servicing purposes.

## SUPPLY PRESSURES

The appliance is connected directly to the gas supply where the gas supply pressure is controlled at the source of inlet in the building or via the governor attached to the bottle gases. See Technical Data for the supply pressures.

- To gain access to the gas pressure test nipple the fascia panel requires removal. The test nipple is situated in the centre of the manifold rail.
- Remove the blanking screw and attach a pressure gauge to the boss of the test nipple.
- Light the oven burner and set thermostat to the highest setting and check the pressure.



**For Propane with a 50mbar supply pressure a governor is required for adjustment to 37mbar.**

## LOCKING OF WHEELS

When the appliance has been installed in its intended position the front casters should be locked by depressing the locking tabs on the castors.



**Locks should only be released for the intention of moving the appliance for cleaning purposes and or routine servicing of the appliance.**



# OPERATING INSTRUCTIONS

Only qualified or trained personnel should use this appliance. Ensure that the person responsible understands how to light, safely operate, clean and shut down the appliance and is made aware of the position and operation of the gas isolating cock in the event of an emergency. All users should know how to clean burner caps and to correctly locate the burner cap on the burner body.

## LIGHTING SEQUENCE – HOB BURNER

- Open the main gas cock.
- Push in the control knob then rotate anti-clockwise to any position to allow gas through to the burner. Manually light this burner using a taper or piezo ignitor wand.
- On establishing a flame at the burner, keep the knob depressed for approximately 15 seconds then release. The burner should remain lit.

## LIGHTING SEQUENCE – OVEN BURNER

- Open the main gas cock.
- Open the right hand oven door.
- Push in the control knob then rotate anti-clockwise to the spark position to allow gas through to the burner. Depress the ignitor button on the control panel to light the gas at the burner.
- On establishing a flame, keep the knob depressed for approximately 15 seconds then release. The burner should remain lit.
- Rotate to desired temperature setting to ignite the gas at the main burner.

## SHUT DOWN

To shut down the appliance rotate all control knobs clockwise to the OFF position. The gas supply stopcock or bottle valve should now be closed.

## POTS AND PANS

The minimum recommended pan size should have a base diameter not less than 150mm. The maximum recommended pan size per burner should not exceed a base diameter of 360mm.



**Under no circumstances should multiple burners be covered by a single pan or container.**

## OPENING OF THE OVEN DOOR

Care must be taken to avoid injury when opening the oven door, when the oven is in use as hot air will rapidly escape.



# CLEANING

Your Lincat product has a manufacturer's warranty. This requires you to maintain and care for your product and follow maintenance instructions. If you fail to maintain your unit or damage components Lincat may charge you for a warranty repair. Please check the website for terms and conditions.



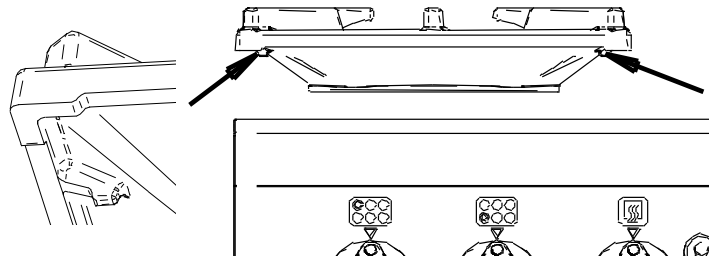
Do not use a water jet or steam cleaner, and do not immerse this appliance.

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

## Hob Components.

**Pan Supports** – Remove from the appliance, taking careful note of the orientation of the locating feet which must always be fitted with the feet to the sides (left & right) of the appliance.

Fig. 7

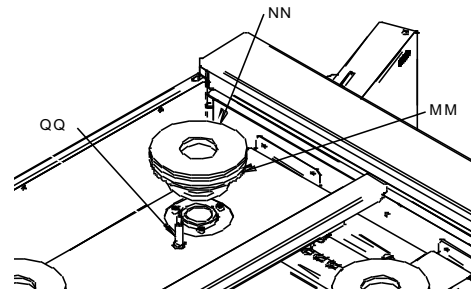


The Pan Supports can be cleaned with a mild detergent and hot water solution using a soft bristled brush. Rinse and dry thoroughly with a dry cloth.

**Burner Body & Cap** – Remove from the appliance taking care not to damage the thermocouple which protrudes from the support.

Hob Burner Components	
Part	Description
MM	Burner Body
NN	Burner Cap
QQ	Thermocouple

Fig. 8

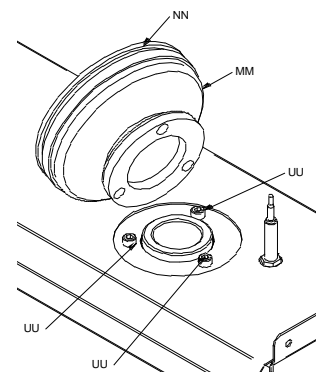


The Burner Body & Cap can be cleaned with a mild detergent and hot water solution using a soft bristled brush. Rinse and dry thoroughly with a dry cloth.

When replacing the Burner Body ensure it is located correctly on the three cap screw locating pins.

Hob Burner Components	
Part	Description
MM	Burner Body
NN	Burner Cap
UU	Cap Screw Locating Pins

Fig. 9



Pan Support Channel – Remove from the appliance taking note of its fixing points.

Hob Burner Components	
Part	Description
RR	Pan Support Channel

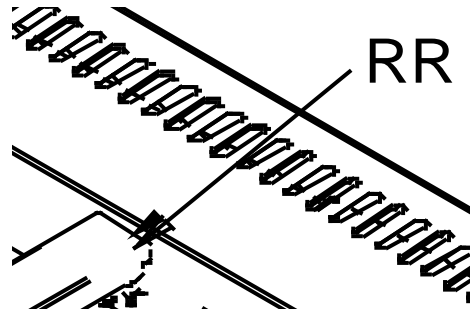


Fig. 10

The Pan Support Channel can be cleaned with a mild detergent and hot water solution using a soft bristled brush. Rinse and dry thoroughly with a dry cloth.

Cover – Remove from the appliance taking care not to damage the thermocouple which protrudes from the support.

Hob Burner Components	
Part	Description
SS	Cover

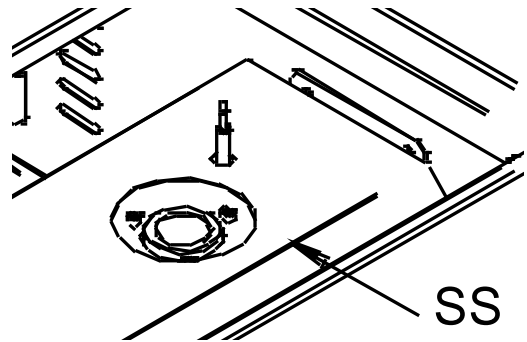


Fig. 11

The Cover can be cleaned with a mild detergent and hot water solution using a soft bristled brush. Rinse and dry thoroughly with a dry cloth.

Drip Trays – Open the oven doors and remove the drip trays from the appliance.

Hob Burner Components	
Part	Description
TT	Drip Trays

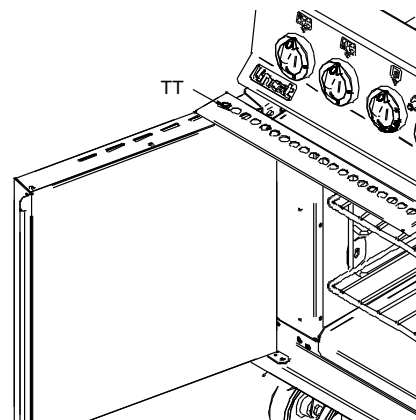


Fig. 12

The Drip Trays can be cleaned with a mild detergent and hot water solution using a soft bristled brush. For stubborn deposits a de-greasing agent may be used. Rinse and dry thoroughly with a dry cloth.

## Oven Components.

Oven Shelves & Side Hangers – Open the oven doors and remove the shelves and hangers.

To remove shelves, tilt up the rear and slide shelf forward.

To remove side hanger, lift hanger up and then pull into centre of oven.

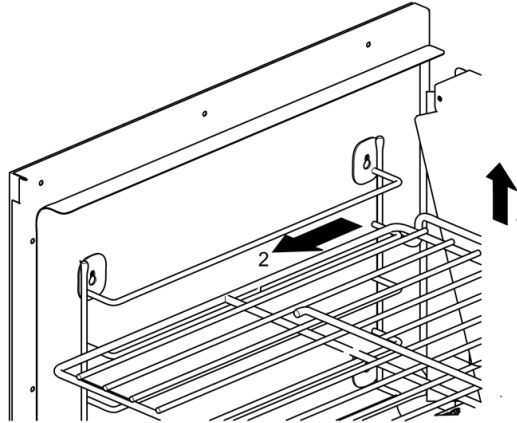


Fig. 13

The Shelves and Side Hangers can be cleaned with a mild detergent and hot water solution using a soft bristled brush. For stubborn deposits a de-greasing agent may be used.

Rinse and dry thoroughly with a dry cloth.

Oven Drip Tray - Open the oven doors and remove the drip tray from the appliance.

The Oven Drip Tray can be cleaned with a mild detergent and hot water solution using a soft bristled brush. For stubborn deposits a de-greasing agent may be used.

Rinse and dry thoroughly with a dry cloth.

Oven Compartment – Open the oven doors and leave the drip tray in situ.

Oven Components	
Part	Description
VV	Thermostat Phial

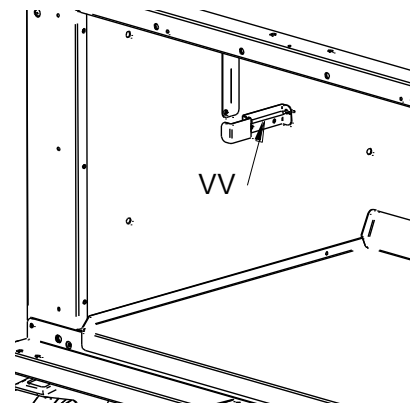


Fig. 14

The sides, top and back panels can be cleaned with a mild detergent and hot water solution using a soft bristled brush. For stubborn deposits a de-greasing agent may be used.

Rinse and dry thoroughly with a dry cloth.

Take care not to disturb the burner components or the thermostat phial.

## 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.

### SERVICE ACCESS

To access and service the gas control valves

Remove the control knobs **CC** and fascia panel **BB** (see page 7) to gain access to the valves.

Remove the two fixing screws **K** securing the valve boss and carefully withdraw the spindle from the valve.

Grease as necessary and refit parts. Carry out gas soundness check.

### FACIA PANEL REMOVAL

See page 7 for details

### OPERATIONAL CHECK

Commissioning must include an operational check of all controls.

Check that each burner can be lit at both full rate and low rate.

Check that each burner will remain lit when turned to low rate.

## COMPONENT REPLACEMENT

### Hob Thermocouple

Remove the pan supports **AA**, covers, burner caps **NN** and burner bodies **MM**.

Remove the top thermocouple lock nut.

Remove thermocouple nut from valve body **B**.

Withdraw the thermocouple.

Fit the new thermocouple and re-assemble in the reverse order.

### Oven Thermocouple

Remove the pan supports **AA**, covers, burner caps **NN** and burner bodies **MM**.

Remove the thermocouple nut from the thermostat body **M**.

Working at the rear of the appliance remove the lower back panel.

Remove the thermocouple lock nut from the burner and withdraw the thermocouple.

Re-assemble in the reverse order.

### **Control Valve**

Remove the control knobs **CC**, covers, pan supports **AA**, burner caps **NN** and fascia panel **BB**.  
Remove the nut from the gas output at the valve.  
Remove the thermocouple nut from the valve.  
Remove clamp screws **K** from the valve.  
Free the valve from the manifold **G**.  
Fit the new valve and re-assemble reverse order.  
Perform gas soundness test of circuit prior to operation of appliance.

### **Oven Thermostat**

Remove the control knobs, covers, pan supports, burner caps and fascia panel.  
Remove the nut from the gas output at the thermostat.  
Remove the thermocouple nut from the thermostat.  
Remove clamp screws **D** from the thermostat.  
Remove the file cover plate from the surround.  
Free the thermostat bulb from the oven bracket and feed through the oven liner.  
Free the thermostat from the manifold **G**.  
Fit the new thermostat and re-assemble reverse order.  
Perform gas soundness test of circuit prior to operation of appliance.

### **Hob Burner**

Remove the pan supports, covers and burner caps.  
Disconnect the feed pipe.  
Remove the burner body retaining screws **JJ**.  
Fit the new burner body and re-assemble parts.

### **Oven Burner**

Remove the oven base tray and shelves.  
Disconnect the ignition lead and remove thermocouple **R** by undoing lock nut **T**.  
Undo the flexi hose from the coupling **N** and remove coupling **N** from burner.  
Undo four fixing screws and remove burner.  
Re-assemble in reverse order.  
Perform gas soundness test of circuit prior to operation of appliance.

### **Oven Ignitor Electrode**

Remove the ignitor lead at the ignitor.  
Remove the ignitor retaining screw and nut.  
Replace the ignitor.  
Check that the ignitor is replaced correctly and ignites the pilot flame upon operation.

### **Piezo Ignitor**

Remove fascia panel  
Disconnect the ignitor and ignitor earth leads.  
Remove the retaining nut and withdraw from unit.  
Replace and fit in reverse order.

### **Doors**

Open doors and remove drip trays.  
Undo the two lower hinge fixing screws.  
Pull door away together with lower hinge.  
Replace and fit in reverse order.

### Hob Valve Bypass Injectors

Remove the bypass injectors **J** from each of the hob burner control valves **H**. Replace the bypass injectors applicable to the required gas type. Screw fully home but do not over tighten.

Hob Tap Components	
Part	Description
G	Manifold
H	Gas tap
J	Bypass injector
K	Clamp screw

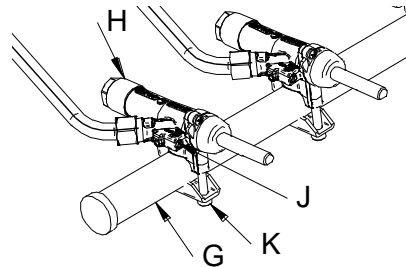


Fig. 15

### Hob Burner Injectors

Remove pan supports **AA** and covers. Lift off the burner cap **NN** together with the burner body **MM**. Remove injector **GG** and fit replacement applicable to the required gas type. Replace burner base **MM** and cap **NN**. Repeat the procedure for remaining hob burners.

Hob Burner Components	
Part	Description
FF	Injector Housing
GG	Injector
HH	Grub Screw
JJ	Retaining Screw
KK	Venturi Assembly
LL	Gasket
MM	Burner Body
NN	Burner Cap
PP	Retaining nut

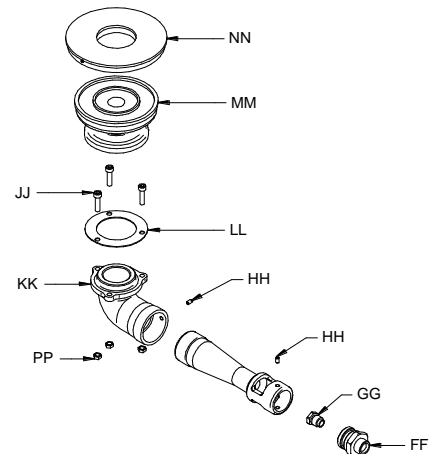


Fig. 16

### Oven Thermostat Bypass Injector

Remove the bypass injector **L** from the oven thermostat valve **M**. Replace the bypass injectors applicable to the required gas type. Screw fully home but do not over tighten. Re-fit the ignitor lead, fascia panel **BB** and control knobs **CC**.

Oven Thermostat Components	
Part	Description
L	Thermostat
M	Bypass injector

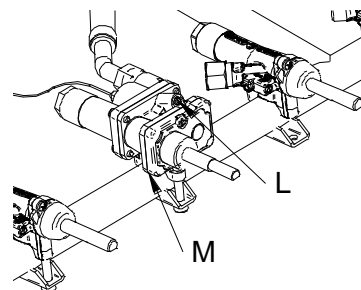


Fig. 17

### Oven Burner injector

Remove the oven base tray and shelves.

Disconnect the ignition lead and remove thermocouple **T** by undoing lock nut **V**.

Undo the flexi hose from the coupling **O** and remove coupling **O** from burner.

Remove the injector, fibre washer **W** and copper washer **X**.

Replace the injector applicable to the required gas type including the new washers supplied.

Re-fit all components in reverse order.

Oven Burner Components	
Part	Description
O	Coupling
P	Fibre washer
R	Copper washer
S	Injector
T	Thermocouple
U	Burner body
V	Thermocouple nuts
W	Ignitor electrode

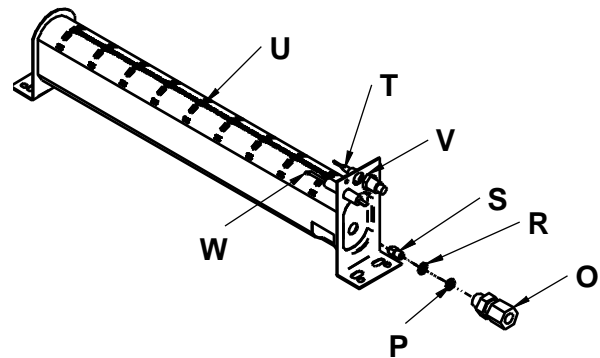


Fig. 18

### Oven Burner

Remove the oven base tray and shelves.

Disconnect the ignition lead and thermocouple **T** by undoing lock nut **V**.

Undo the flexi hose from the coupling **O** and remove coupling **O** from burner.

Undo 4 fixing screws and remove burner.

Re-fit all components in reverse order.

## CONVERSION

This appliance cannot be converted by the user.

For conversion kit and instructions contact Lincat Ltd whose contact details may be found in the service section of this manual.

**This conversion must be carried out by a Certified Gas Safe engineer.**

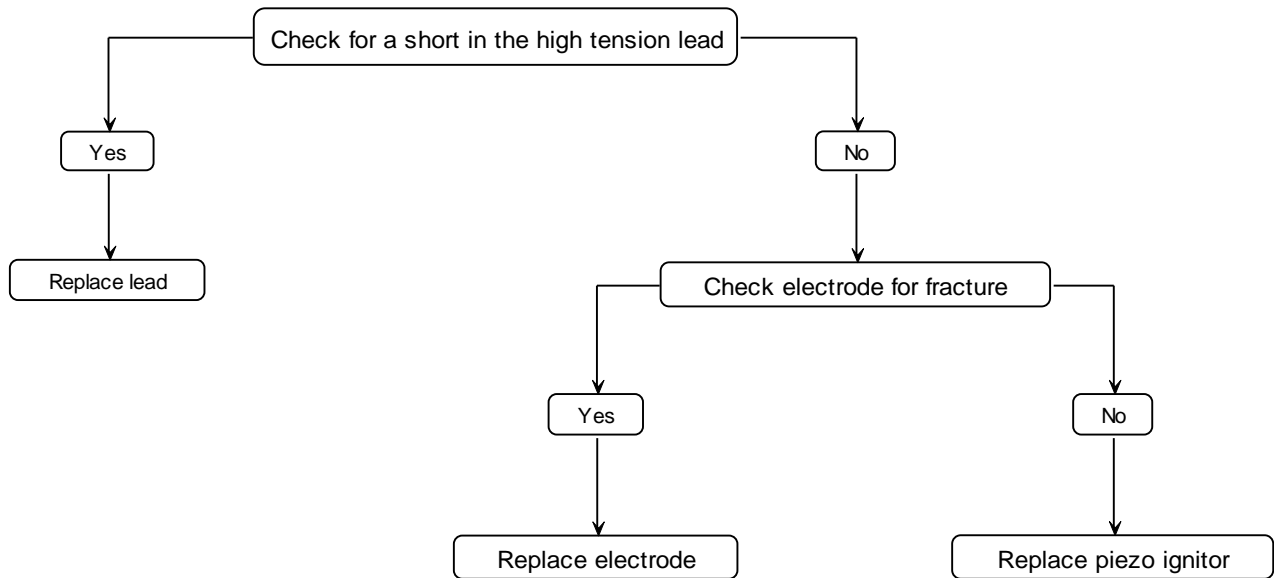
This appliance is for gas cat II<sub>2H3P</sub>



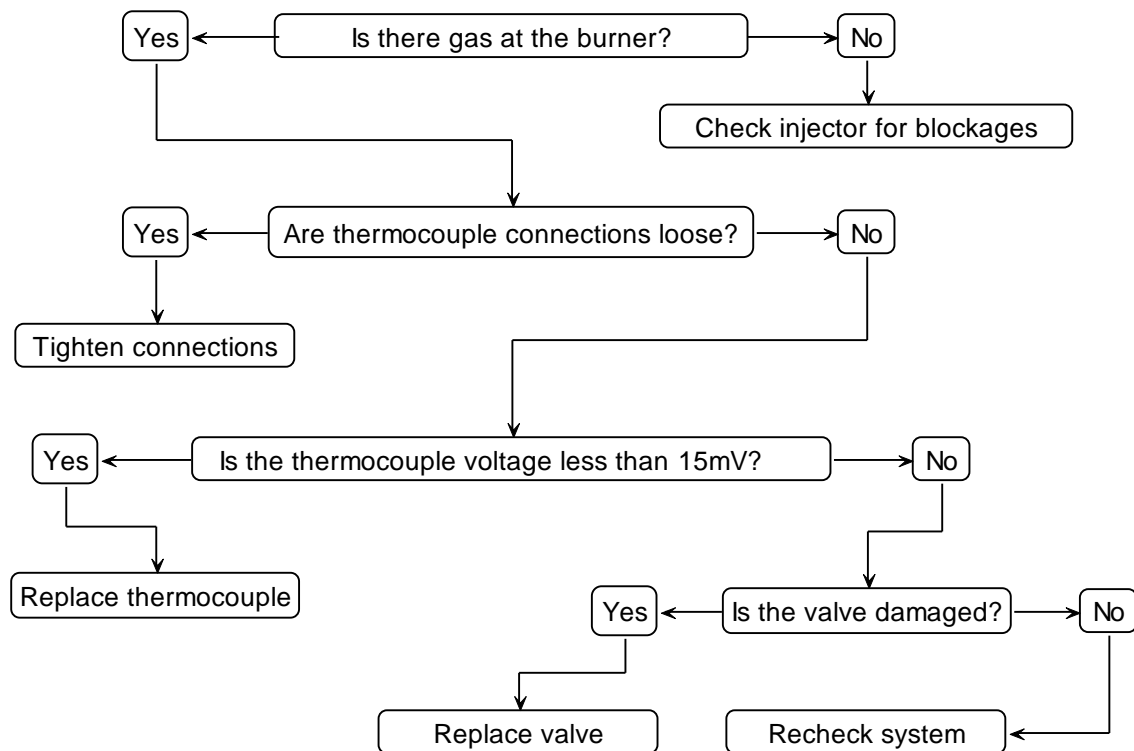
# FAULT FINDING

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

- Piezo oven ignitor not sparking.



- Burner/s will not light or stay lit



## SPARE PARTS LIST

Part number	Part description	OG8001	OG8002
BU55	Door bushes	1	2
BU72	Door bushes	1	2
BU86	Oven burner	1	-
BU78	Oven burner	-	1
BU103	Burner cap	4	6
BU104	Burner body	4	6
BU106	Injector housing	4	6
BU107	Elbow	4	6
BU108	Venturi	4	6
CO113	Copper Washer	1	1
CA143	125mm braked swivel castors	2	2
CA145	125mm un-braked swivel castors	2	2
CO113	Copper washer (oven burner jet)	1	1
DO211	Door catch assembly	1	2
HA77	Door handle	1	2
IG16	Ignitor electrode	1	1
IG18	Ignition lead	1	1
IG35	Ignitor piezo	1	1
IG37	Ignitor piezo earth lead	1	1
JE206	Oven burner injector – Natural	1	-
JE28	Oven burner injector – Natural	-	1
JE15	Oven burner injector – Propane	1	-
JE84	Oven burner injector – Propane	-	1
JE273	Hob burner injector – Natural	4	6
JE274	Hob burner injector – Propane	4	6
JE275	Hob valve low rate jet - Natural	4	6
JE276	Hob valve low rate jet – Propane	4	6
JE250	Oven thermostat low rate jet - Natural	1	1
JE251	Oven thermostat low rate jet - Propane	1	1
KN503	Control knob – Hob burners	4	6
KN504	Control knob – Oven thermostat	1	1
LE50	Adjustable leg - 150mm	4	4
PA160	Cast pan supports	4	6
SE25	Door seal	1.6M	2M
SH112	Oven shelf	2	-
SH113	Oven shelf	-	2
SP83	Leg spanner	1	1
SR02	Oven side rack	2	-
SR03	Oven side rack	-	2
TC49	Thermocouple 1390mm (oven)	1	1
TC50	Thermocouple 750mm (hob top)	4	6
TH201	Oven thermostat	1	1
VA74	Hob burner valve	4	6
WA08	Fibre Washer (oven burner jet)	1	1

# ACCESSORIES

Part Number	Description	Used on

## SERVICE INFORMATION

Gas catering equipment should be routinely serviced to ensure a long trouble free life. It is recommended that this appliance is serviced every 6 months by a competent gas engineer.

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 manufacturers 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.