



User and Installation Instructions

Silverlink 600 Electric Pasta Boiler PB33 and PB66

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 3k 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, 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.
- Amber off - temperature reached.

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.

PASTA BOILERS

PB33, PB66

WARNING

- ! **Do not move this appliance when the tank contains hot water.**
- ! **Hot water can cause severe burns, avoid direct physical contact.**
- ! **Do not allow the unit to boil dry.**
- ! **Do not pour water onto hot elements, as this will damage the appliance.**
- ! **Do not overfill the tank with water.**

OPERATION

1. Before first using the Pasta Boiler and with it disconnected from the mains, clean the tank and element with hot water and a little mild detergent. To gain clear access to the tank, first remove the batter plate once removed, lift the element up until the element stay latches in uppermost position.
Do not attempt to lift the element without first removing the basket support.
2. Clean out the tank 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. Ensure that the drain valve is closed before filling with water to the desired level.
4. Set the thermostat to the OFF position, switch on the power supply and the green neon will illuminate.
5. Turn the thermostat to the desired temperature setting and the amber neon will illuminate.
6. When the set temperature is reached, the amber neon will go out.

CLEANING

1. To clean the unit after use, allow the water to cool to a temperature below 55°C and drain it into a suitable container. Remove the element from the tank following the instructions in section 1 using the lifting hook provided. Replace the element and refill the tank following the instructions in sections 2 and 3.
2. To avoid a build-up of starch from the pasta it is recommended that these units are cleaned at least once a day

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.