



## User and Installation Instructions

### Seal Heated Showcases SCH785, SCH1085

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

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

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

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

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

\_\_\_\_\_

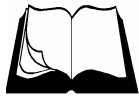


Dear Customer,  
Thank you for purchasing this Lincat product.

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.



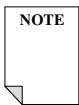
### **WARNING!**

**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 SHOWCASES

The Heated Showcases are intended to be used on counter tops to display 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.

This unit is heavy. Take care when moving it. Do not pull the unit across your work surface as it is heavy and may make a mark.



The unit relies on the circulation of warm air, which must pass through and around the shelves. Ensure circulation is not obstructed by food product or aluminium foil. Do not obstruct the front and rear circulation vents.

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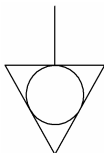
## GENERAL

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.

## EQUIPOTENTIALITY



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

# PRODUCT SPECIFICATION

Heated Showcase – SCH785, SCH1085

## FEATURES

Fan-assisted  
Toughened glass  
Electronic control  
Sliding rear doors  
Removable side glass

Independently switchable light  
Fixed shelf position  
230 Volt, 50 Hz, single phase

## TECHNICAL SPECIFICATION

Model		SCH785	SCH1085
Volume (gross)	litres	160	220
Internal Dimensions	mm	746x470x620	1046x470x620
Width	mm	785	1085
Depth	mm	750	750
Height	mm	665	665
Power Rating	Watt	1547	2047
Weight (net)	kg	56.9	72.0

## PACK CONTENTS

### SCH785

Heated Showcase (with cable and  
13amp plug)  
1 x chrome-plated shelves  
2 x sliding doors  
Integral water bath  
2 x 65mm Deep 1/1 Gastronorms

1 x Gastronorm support  
User Guide  
Guarantee card  
2 x flat base plates (if ordered with  
unit)

### SCH1085

As above, except:  
3 x 65mm Deep 1/1 Gastronorms  
2 x Gastronorm supports

## SPARE PARTS LIST

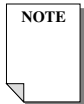
Component	Model	
	SCH785	SCH1085
Light Tube	BU173	BU172
Element	EL222	EL221
Shelf	SH102	SH103
Temperature Controller	EC01	EC01
Diffuser	DI29	DI30
Starter	GL68	GL68
Shelf Pin	SP05	SP05

# 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.

Check that the side glass is secure. Fit the shelf ensuring both locating pins are in place.



For safety regulations, the plug must always be accessible.

## CONNECTING TO THE ELECTRICITY SUPPLY



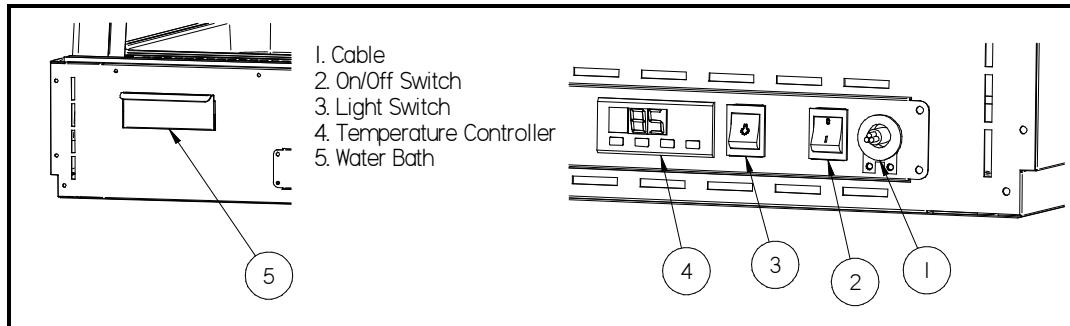
Ensure that the voltage of your electricity supply corresponds to the serial plate details. The product is supplied with a 13 Amp plug. To replace the plug, follow these instructions:

- 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

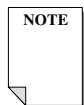


Close the doors. To check operation of the unit, connect it to the electricity supply, switch on the light (3), then switch on the On/Off switch (2). The units are factory set to 95<sup>o</sup> C. Press and hold the 'Set' button to confirm this.

The unit has a digital controller (4). Wait until the display shows 95<sup>o</sup> C

## HOW TO CHANGE THE SETPOINT

1. Push the SET key for more than 2 seconds to change the Set point value.
2. The value of the set point will be displayed and the "°C" LED starts blinking.
3. To change the Set value push the  $\Delta$  or  $\nabla$  arrows within 10s.
4. To memorise the new set point value push the SET key again or wait 10s.



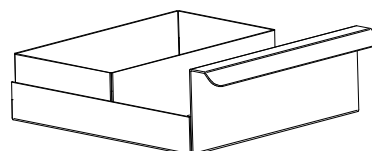
The temperature display relates to the temperature measured inside the unit, not the temperature of the food product.

## HUMIDITY FEATURE

The integral water bath is intended to be used when the unit is lightly loaded in order to keep certain food products moist, such as pastry. For best results, fill with warm water. To prevent condensation on the glass, ensure you do not over-load with food. Check the water level occasionally.



This part of the unit will become hot. Take care when removing or filling the water bath.



Water Bath.



# CLEANING AND MAINTENANCE

## CLEANING



Disconnect the unit from the electricity supply and ensure 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.

Slide the doors to the middle position; lift up and out of the runners to remove. Remove the shelf and any food product and containers. Remove the side glass panels by unscrewing the black plastic fastener and carefully lift the glass from the channel. The shelves and water bath may be washed in a dishwasher.



Always remove the shelf before removing the side glass.

## MAINTENANCE

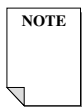
Regular cleaning of the unit is recommended. No regular maintenance is required, but it may be necessary to replace a light tube.

## REPLACING THE LIGHT TUBE



Disconnect the unit from the electricity supply and ensure the unit is cool to touch.

Remove doors. Unclip the end caps from the light unit. Remove the diffuser from its clips. To remove the tube, carefully rotate it 90° and slowly pull down until it is released. It is recommended that the starter (a round cylinder located at one end of the tube) is also replaced at the same time. To remove the starter, rotate it anticlockwise. Fitting the new tube is the reverse of the above sequence.



To remove the gastronorms in a flat state on the SCH785 model it will be necessary to remove the sliding doors. (See above for details).

## 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), 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



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