



Installation, Operating and Servicing Instructions

Opus 700 Electric Pasta Boiler OE7701, OE7702

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

Date Purchased: _____

Model Number: _____

Serial Number: _____

Dealer: _____

OPUS 700

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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.



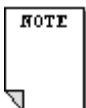
WARNING!

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.

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.

Strip plastic coating and clean the appliance before use.

During operation parts may become hot - avoid accidental contact.

Disconnect this appliance before servicing, maintenance or cleaning.

Do not move appliance when full of hot water.

TECHNICAL DATA

	OE7701	OE7702
Height (mm)	1050	
Width (mm)	400	600
Depth (mm)	737	
Weight (kg)	51.0	65.0
Water capacity (l)	24	42
Power rating (kW)	6.0	9.0
Supply 1N~+E 230V 50-60Hz Current rating (A)	26.0	39.0
Supply 3N~+E 400V 50-60Hz Current rating (A)	L1 13.0 L2 13.0 L3 13.0	L1 13.0 L2 13.0 L3 13.0

CHECK LIST OF ENCLOSURES

Warranty card
Instructions manual
De-scaler
Lid handle

INSTALLATION AND COMMISSIONING

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 100mm B 1000mm – see Fig 1.

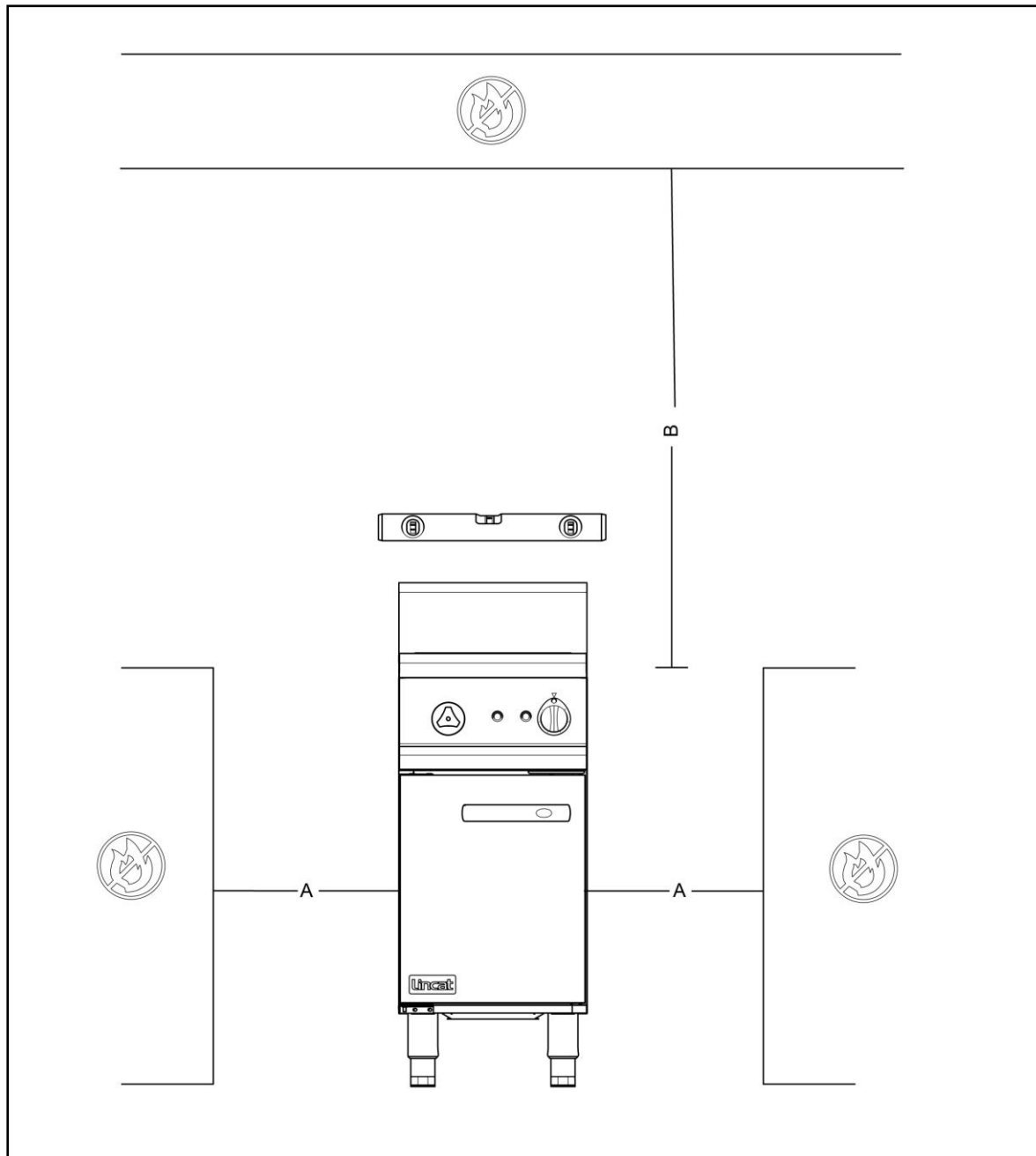


Fig 1

Do not install adjacent to any appliance with an exposed flame, such as a gas range or chargrill.

Install this appliance beneath an extraction canopy.

Electrical connection

This appliance must be earthed.



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

Cable colours are 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 at least 60 Deg C.

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

Access to the electrical supply connections is made via the terminal inlet at the rear of the appliance.

Water supply and waste

Connection to the mains water supply is made at the rear of the appliance.

Maximum water inlet pressures are 8 bar - 800 kPa.

The waste pipe of the appliance should be connected to a main drain via a Tun-dish.

Fit the lid handle to the lid.

Operational check

Commissioning should include a full functional check of the operation of the appliance. Following the Operating Instructions, fill the tank, set the energy regulator to maximum and allow the water to heat up.

Ensure that the operator understands how to safely operate, shutdown and clean the appliance, and is made aware of the isolating switches/valves for electricity and water.

OPERATING INSTRUCTIONS

Only qualified or trained personnel should use this appliance.

Before first use



Ensure the water drain tap is closed. You will need to check down the drain inside the tank to confirm this, as the handle safety feature means that the handle can be fitted in any orientation (see Fig 5). Clean the tanks thoroughly with a warm mild detergent solution.

Drain the tanks, rinse the tanks, drain taps and pipes and dry. Close the drain taps.

Operation

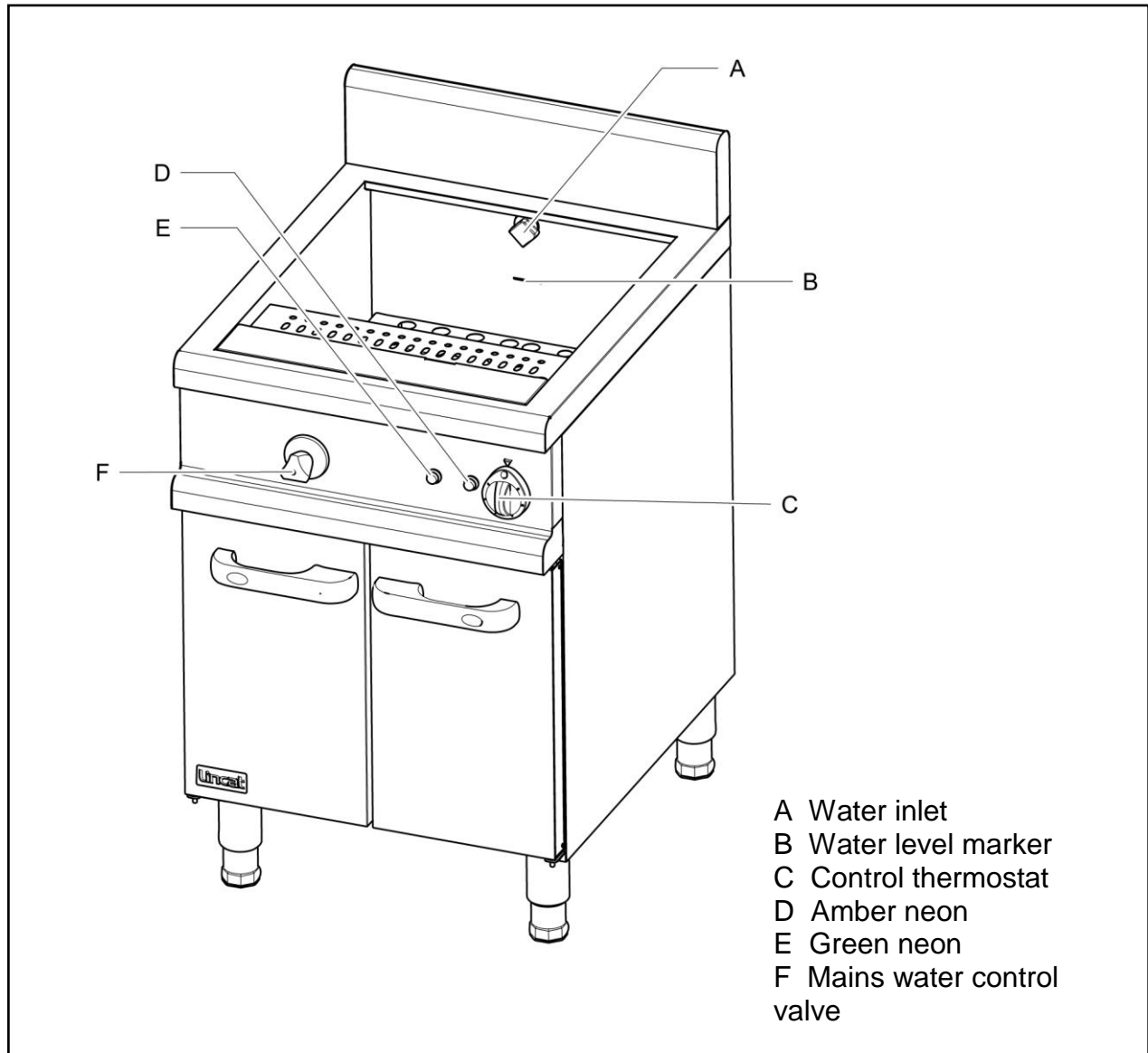


Fig 2

Check the drain tap is closed by viewing down the drain inside the tank. Open the water control valve and fill the tank with clean water to the level marker on the tank rear wall. Water will be dispensed via the water inlet.

Note that the appliance is fitted with a pressure switch, and will only operate when the tank is filled to the maximum level.

If the water control valve is accidentally left open, there is an overflow trough in front of the main tank, which connects to the main drain.

Never fill the tank whilst the elements are hot as this will damage the appliance.

Fit the basket drainer (Fig 3) onto the support pins in the side of the tank.

Position the basket support (Fig 3) in the base of the tank, ensuring cut-outs line up with element positions.

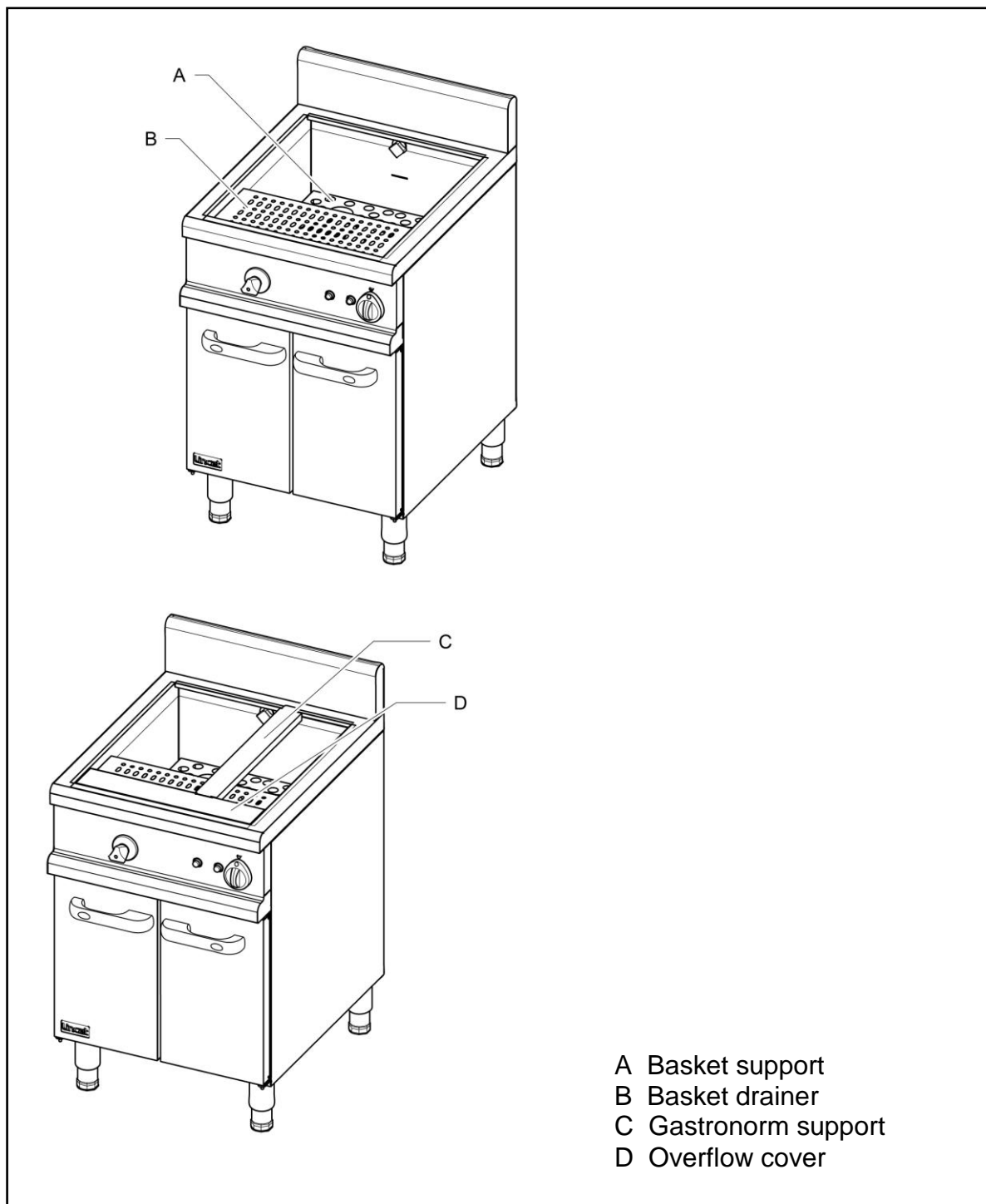


Fig 3

Turn on the power supply at the isolating switch; the green neon will illuminate indicating power to the appliance.

Rotate the control knob to the desired setting – the amber neon will illuminate indicating power to the element. There is a range of 1-6 settings, with constant power position beyond the '6' setting.

When the set temperature is reached, the element will cycle on and off to maintain temperature.

Introduce baskets of pasta, positioning onto basket support, and cook as per manufacturer's instructions. Note that overloading the baskets reduces the appliances recovery times and output, and will result in uneven cooking. It also increases the risk of surge boiling – the water may suddenly boil over when the basket is placed into the tank.

During cooking, scoop starch from the surface of the water and pour into the overflow/starch removal trough in front of the tank.

If the water falls below the level of the basket plate, the pressure switch will operate and cut off power to the elements.

Bains marie operation (OE7702 only)

Fit gastronorm pan support, slotting it into the overflow cover (Fig 3).

Position gastronorm pans onto top of tank, cover produce with lids.

For steaming operations, use perforated gastronorm pans and lids (see Accessories).

Safety cutout

This appliance is fitted with safety cutout thermostats which will shut the appliance down in the event of a fault. If the appliance fails to heat when the control knob is set to a heating position, the safety cut-outs may require resetting. Disconnect the appliance from the supply, allow to cool for at least 20 minutes and then reset the exposed buttons indicated in Fig 4. Note that Fig 4 shows OE7702 – the OE7701 has only 2 cutout buttons.

Once reset, reconnect to supply and operate as normal. If the appliance still fails to operate, consult one of our recommended Service Engineers.

Shutdown

To turn the appliance off, rotate the control knob to the 'Off' position and turn off the electrical supply at the isolator.

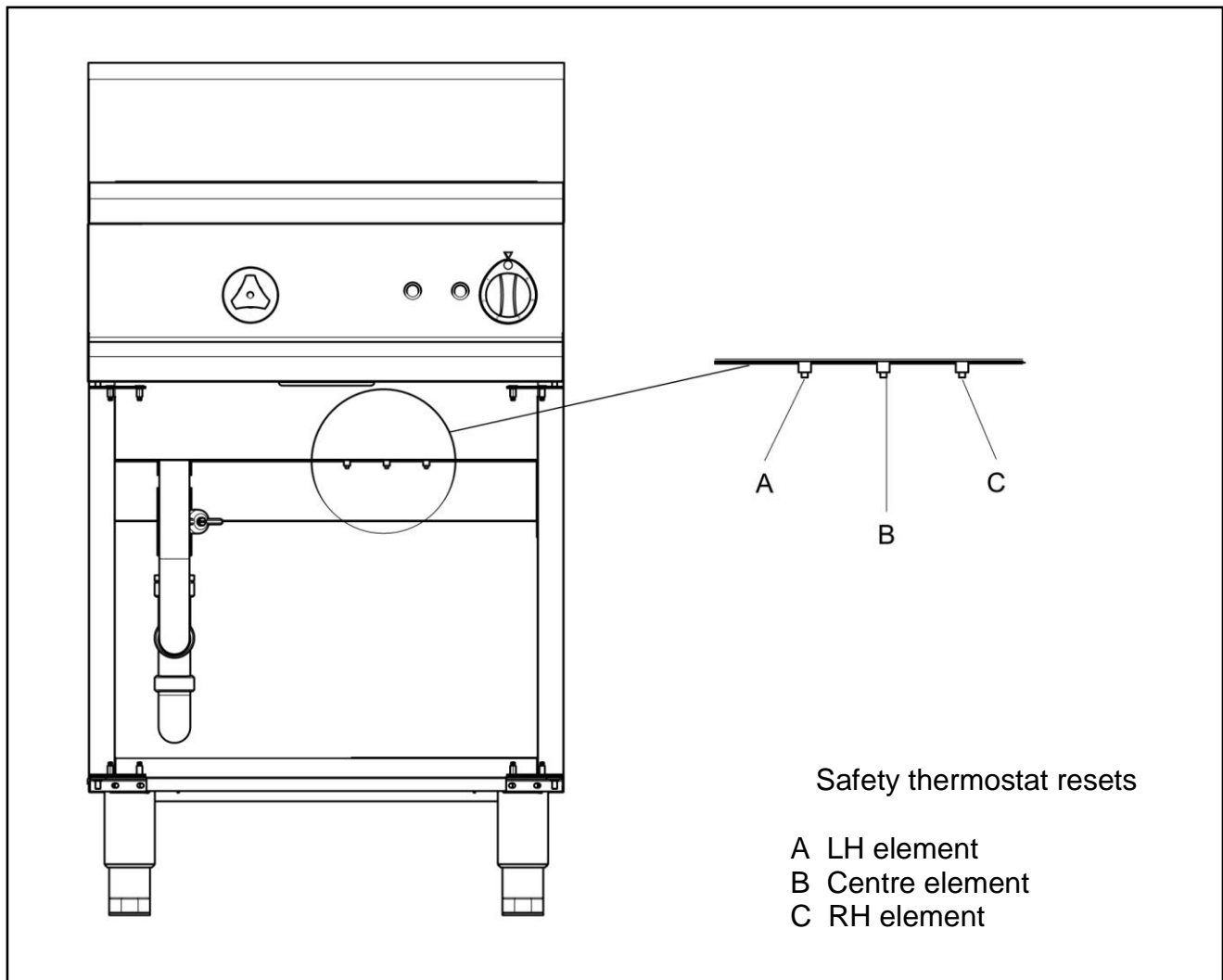


Fig 4

Draining the tank

Isolate the appliance from the supply and allow the water to cool to a maximum of 55 Deg C.

Open the drain tap (Fig 5) and allow the water to drain.

Opening the water control valve will assist in swirling water around the tank to rinse away any debris.

Close the drain tap to the safe locked position.

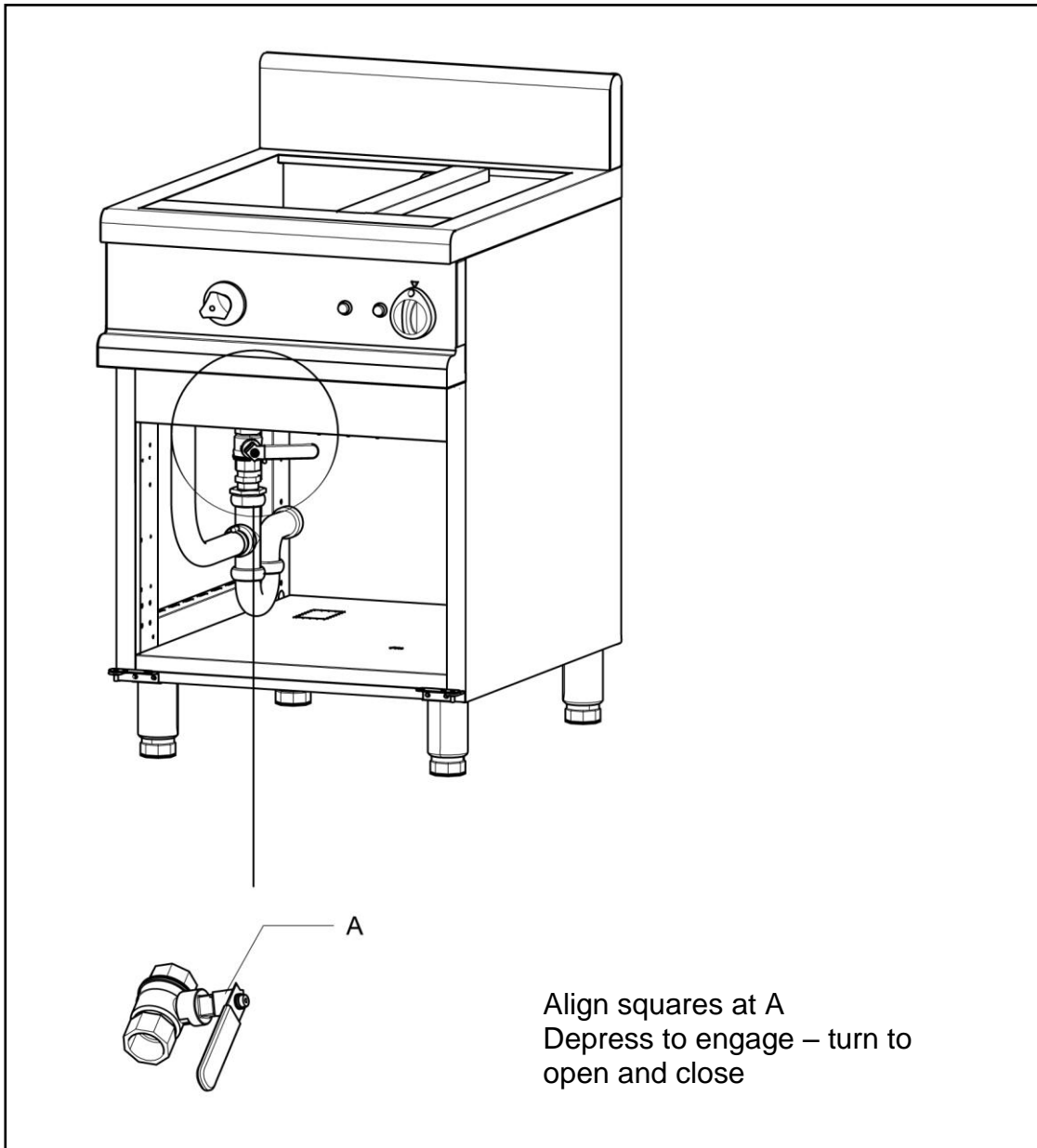


Fig 5

CLEANING



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 or cleaners containing chlorine. Dry with a soft cloth.

Cleaning the tanks

Food debris can be a health risk – ensure that all debris is removed from the tanks after use.

Wash the tanks, top surface of the hob, basket drainer, overflow cover, basket support and pan support with a warm detergent solution.

Rinse out the tank and flush away any traces of detergent.

Close the drain tap, replace the basket drainer, overflow cover, batter plate and pan support.

Refill the tank with fresh water.

De-scaling

The formation of scale within a hot water system is common, and if left unchecked may cause problems to the functioning of the appliance. Check regularly for scale build up - allow the appliance to cool before carrying out inspection for scale.

De-scale regularly using an approved de-scaling compound such as can be supplied by Lincat (Code MS19). **Do not use hydrochloric acid based de-scaling compounds on stainless steel.**

To de-scale the appliance, fill with water to the indicated level.

Turn on the control thermostat and allow the water to boil. Turn the thermostat off.

Add the de-scaling compound a little at a time following the manufacturer's instructions. Allow the froth to subside. Turn the appliance on full again.

Heat up for 30 minutes and allow the water to cool. Repeat the process if necessary.

Isolate the appliance from the supply, drain the tank and rinse with clean water.

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.

A general check on the installation should include observation of the following:

Is the appliance installed with the correct rating of cable?

Is it connected to the supply via an isolating switch?

Check all components for correct operation and replace if necessary.

Check the operation of the safety thermostats – see Fig 4 for their location.

Component replacement

Energy regulator

Remove the control knob – do not lose the retaining clip.

Remove the screws beneath the fascia panel and drop the panel down.

Remove the retaining screws of the regulator. Remove the cables.

Reassemble with new regulator in the reverse order.

Contactors

Remove the rear cover.

Disconnect the cables from the contactor, placing them on the new contactor as each is removed to ensure correct wiring.

Remove the contactor from the frame and refit the new contactor by reversing the procedure.

Safety thermostat

Remove the front and rear element covers from inside the appliance.

Remove the thermostat mounting nut from the relevant thermostat.

Slide thermostat phial from element sleeve.

Disconnect cables and fit new safety thermostat by reversing the procedure.

Element

Remove the front and rear element covers from inside the appliance.

Remove the safety thermostat as above.

Remove 6 element mounting nuts to release element mounting flange.

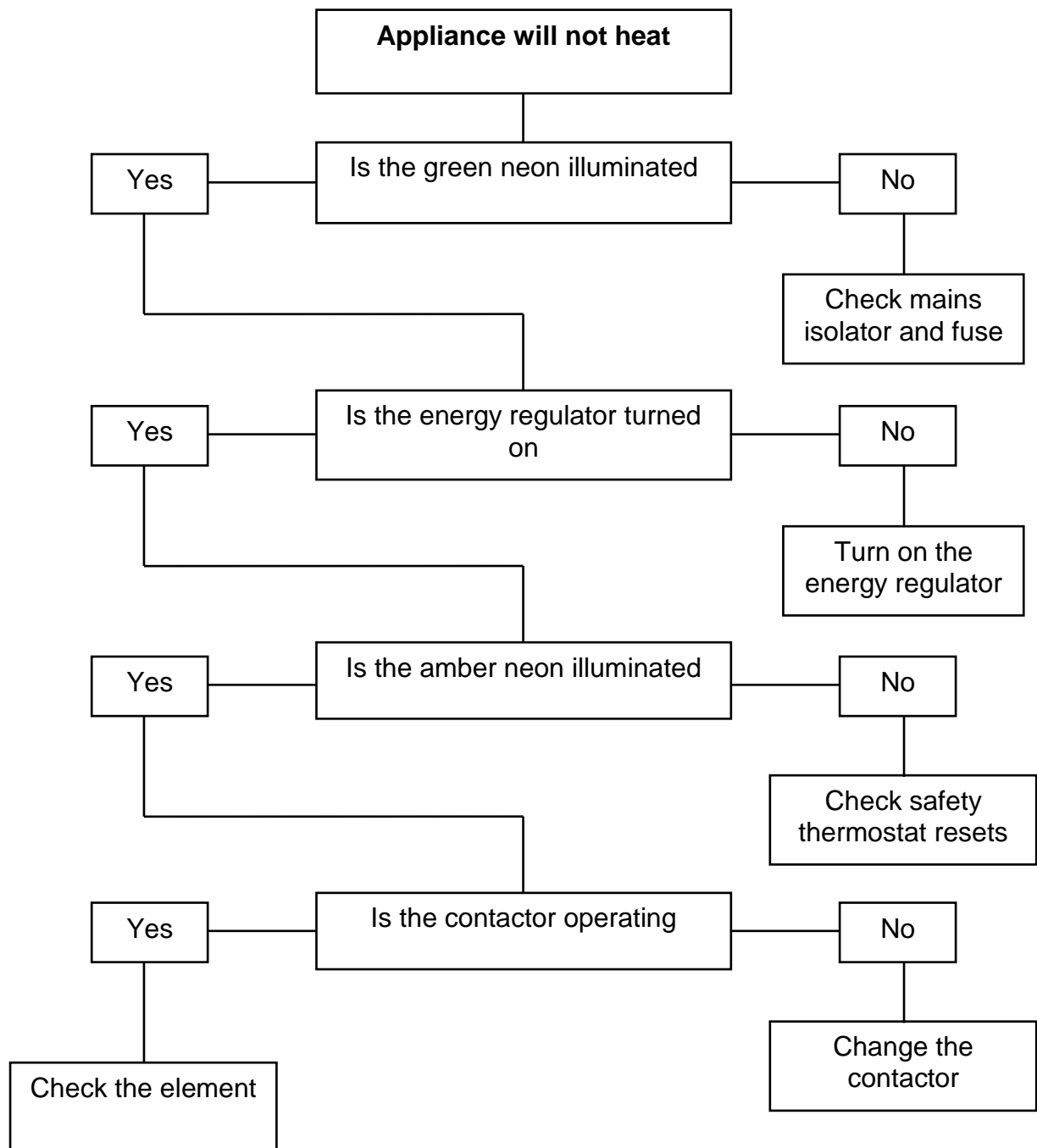
Disconnect cables from element.

Remove element and sealing gasket from inside of tank.

Fit new element and reassemble in reverse order.

Important: When tightening element mounting nuts ensure that they are tightened to a torque figure of 1N/m. Over-tightening will distort the gasket, resulting in a non-watertight seal.

FAULT FINDING



SPARE PARTS LIST

Part Number	Description	Used on
BA102	Large basket	OE7701
BA109	1/2 basket	OE7702
BA110	1/3 basket	OE7701 (2), OE7702 (3)
BA104	1/6 basket	OE7701 (6), OE7702 (9)
CO166	Swirl inlet fitting	OE7701, OE7702
CO167	½" stop valve	
CO168	Compact tee inlet	
CO215	Contacto	
EL208	Element	
EN10	Energy regulator	
HA77	Door handle	
HA78	Lid handle	
HO107	Flexi braid hose	
KN233	Control knob	
LE37	Leg	
NE39	Green neon	
NE40	Amber neon	
PS05	Pressure switch	
SP56	Leg spanner	
TA101/A	Drain tap	
TE45	Terminal inlet	

ACCESSORIES

Part	Description	Used on
OA7926	1/1 150mm deep gastronorm with lid	OE7701, OE7702
OA7927	1/2 150mm deep gastronorm with lid	
OA7928	1/3 150mm deep gastronorm with lid	
OA7929	1/4 150mm deep gastronorm with lid	OE7702
OA7930	1/6 150mm deep gastronorm with lid	OE7701, OE7702
OA7931	1/1 140mm deep perforated gastronorm with lid	
OA7932	1/2 140mm deep perforated gastronorm with lid	

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.