



User, Installation and Servicing Instructions

Silverlink 600 Gas Salamander Grills

GR3 and GR7

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

Date Purchased: _____

Model Number: _____

Serial Number: _____

Dealer: _____

SILVERLINK 600

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 you years of trouble free service.

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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WARNINGS AND PRECAUTIONS

It is mandatory that all appliances are installed, commissioned and serviced by a qualified and competent person as defined by the regulations in force in the country of installation.

Failure to comply will invalidate the warranty.

WARNING!

This appliance must be installed by a competent installation engineer in accordance with the installation instructions, and should conform to the following requirements:



Do not obstruct or block the appliance flue.

Installation must include sufficient ventilation to prevent the occurrence of unacceptable concentrations of substances harmful to health in the room in which they are installed.

It is recommended that this appliance is sited under an extraction canopy for the removal of combustion products

After operation, some parts of the appliance will remain hot for a period of time. Please take care to avoid accidental burns.

CAUTION!

All equipment must be earthed to prevent shock.



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

Installation should allow for a sufficient flow of fresh air for gas combustion.

Parts which have been protected by the manufacturer or his agent must not be adjusted by the installer or user.

The appliance is designated Category 1 and is not intended for conversion from one gas type to another.

TECHNICAL DATA

Model	GR3	GR7
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Dimensions		
Overall height (mm)	380	380
Width (mm)	600	750
Depth, excl. handles (mm)	365	365
Weight (Kg)	22	33
Cooking Surface – w x d (mm)	415 x 230 (grill shelf)	590 x 320 (branding plate)

Heat Input - Gross		
Natural Gas	5.0kW	6.5kW
Propane Gas	5.0kW	6.8kW
Butane Gas	5.0kW	6.8kW

Connection and Operating Pressures		
Inlet connection	½" BSPT Male	
Natural Gas	20mbar	20mbar
Propane Gas	37mbar	37mbar
Butane Gas	30mbar	30mbar

Gas Consumption		
Gas Rate – Natural	0.48m ³ h ⁻¹	0.62m ³ h ⁻¹
Gas Rate – Propane	0.36kg h ⁻¹	0.49kg h ⁻¹
Gas Rate – Butane	0.36kg h ⁻¹	0.49kg h ⁻¹

COMMISSIONING

PREPARATION

Remove all packaging and protective coatings prior to installation.

VENTILATION

The area in which this equipment is to be installed should have sufficient fixed ventilation to comply with local legislation requirements. It is recommended that a room, or internal space, be provided with a minimum free area of 4.5cm² per kW of total heat input.

CHECK LIST OF ENCLOSURES

Please ensure the following items are included with this piece of equipment:

Model	GR3	GR7	Tick
Warranty Card	1	1	
Grill Pan	1		
Toast Rack	1		
Drip Tray		1	
Wire Shelf		1	
Branding Plate		1	
Manuals of Instruction	1	1	

SERIAL NUMBER



Each appliance manufactured at Lincat has a unique identifying number found in the top right hand corner of the data plate attached at the rear of the appliance. Please record that number in the space provided should it be required for future reference.

Serial Number	
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MARK OF CONFIDENCE



Every single product that leaves our factory bears a serial plate showing the assembler's initials. It's a mark of confidence we have in our people and our manufacturing process.

INSTALLATION

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.
- Where install under an extraction canopy then the minimum clearance must be 500mm between the flue top and the extraction filters.
- 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.
- From the front of the appliance the minimum safe distance for combustible materials shall be not less than 750mm

The appliance must not be installed directly above any other cooking equipment.

GAS SUPPLY AND CONNECTION

- Connection is at the rear of the unit via a R $\frac{1}{2}$ male thread.
- Connection shall comply with local regulations.
- The hose shall be periodically examined and replaced as necessary.
- 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 Salamander grills are un-governed appliances and connect directly to the relevant gas supply. See above table for inlet pressures.
- If necessary to gain access to the gas pressure test nipple remove the access panel on the right hand side of the appliance. The nipple is situated fitted to the top of the valve manifold.
- Remove the blanking screw and attach a pressure gauge to the boss of the test nipple and check inlet pressure.

ACCESSORIES

A bench stand (GR3/BS, GR7/BS), wall shelf (GR3/WS, GR7/WS) and floor stand (GR3/FS, GR7/FS) are optional accessories available for these units. Should an alternative to these accessories be used, please ensure that the mounting is stable and of a non-combustible material.

A branding plate and drip tray for the GR3 model are available as an accessory part number APB03.

INSTRUCTION TO USER

Ensure that the person responsible understands how to light, safely operate, clean and shutdown the appliance and is made aware of the position and operation of the gas isolating cock in the event of an emergency.

USER INSTRUCTION

APPLIANCE USE

This appliance is only for professional use and should only be used by qualified personnel. Ensure that the person responsible understands how to light, safely operate, clean and shutdown the appliance and is made aware of the position and operation of the gas isolating cock in the event of an emergency.

Operators of the appliance must not leave combustible materials directly in front of the appliance when in use.

LIGHTING SEQUENCE

- Open the main gas cock.
- Push in the control knob then rotate anti-clockwise to the spark position as marked on the control knob to allow gas through to the burner. Manually light the gas at the burner face using a taper or piezo ignitor wand. Note: The appliance can only be lit when the control knob is in this position.
- On establishing a flame at the burner, keep the knob depressed for approximately 15 seconds then release. The burner should remain lit.

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.

CLEANING

Ensure the appliance is cool and the gas supply is isolated before commencing cleaning.

After use wash the unit down with a warm detergent solution.

All users should be aware of the importance of maintaining a clean oven cavity and grill pans and or drip trays in order to prevent a possible fire hazard.

Do not use abrasives on stainless steel or enamelled parts.

Do not use any products containing chlorine or hydrochloric acid to clean stainless steel surfaces.

Do not clean the appliance using a water jet.



BRANDING PLATES

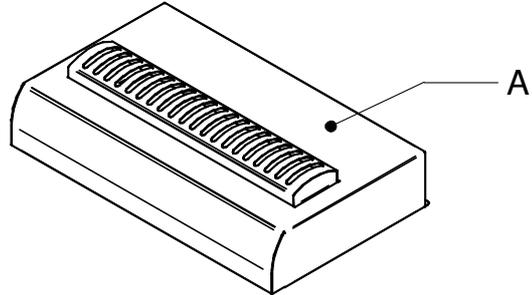
- The use of branding plates requires pre-heating to obtain successful results. It is suggested the branding plate is pre-heated for at least 15 minutes.
- Loading of product to be cooked on the shelves or branding plate must not exceed the point where the product cannot be safely manipulated during the cooking process.

SERVICING

SERVICE ACCESS

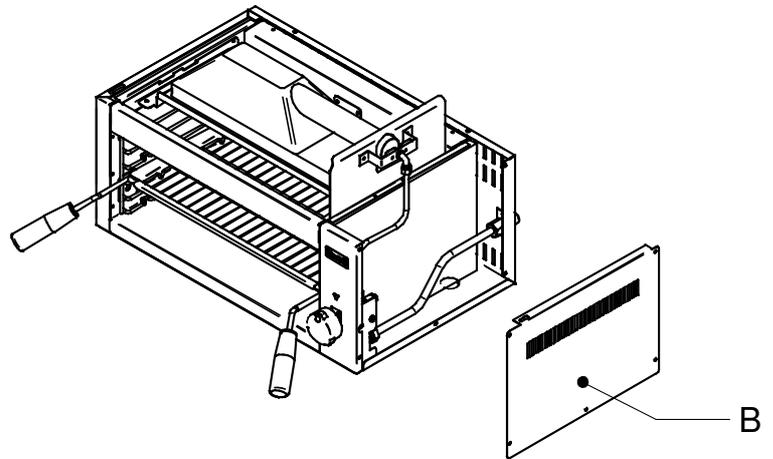
General Access

- Remove the two screws at the rear of the hood 'A'.
- Slide the hood forward to free the hood from the key-hole slots in the side panels.
- Access to the test nipple can be made from the top of the appliance.
- Remove the side panel 'B' retaining screws for access to the valve and other components.



Valve Servicing

- Remove the control knob
- From the front of the appliance carefully remove the two screws securing the niting cap on the valve body.
- Withdraw the spindle from the valve and grease as necessary.
- Reassemble parts in reverse order.
- Perform soundness check for leaks.



COMPONENT REPLACEMENT

Access to gas circuit components can be made when the hood and side panel are removed as described earlier.

Burner

- Remove the six burner retaining screws (not shown) and lift the burner Z from the support bracket.
- Fit the new burner.

Injector

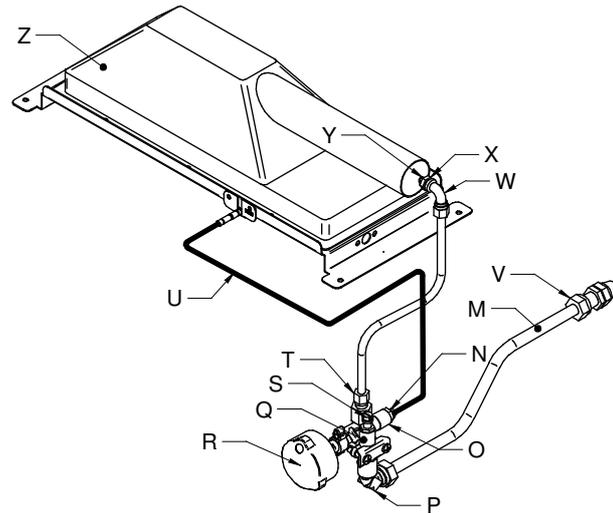
- The burner injector Y can be removed separately using a 1/4" AF spanner.
- Replace the copper washer (CO113) and fibre washer (WA08) when fitting a new injector.

Thermocouple

- Loosen the thermocouple lock nut N at the valve body O.
- Remove the two thermocouple mounting screws at the burner support bracket.
- Draw the thermocouple capillary through the body.
- Fit new thermocouple and re-assemble components.

Valve

- Loosen the burner feed pipe nut T and the thermocouple lock nut N.
- Remove the control knob R from the valve spindle.
- Loosen the valve clamp screws from the manifold.
- Free the valve from the pipe work and manifold.
- Remove the burner feed compression fitting from the valve and fit to the new valve with a suitable thread sealant (Loctite 577 recommended).

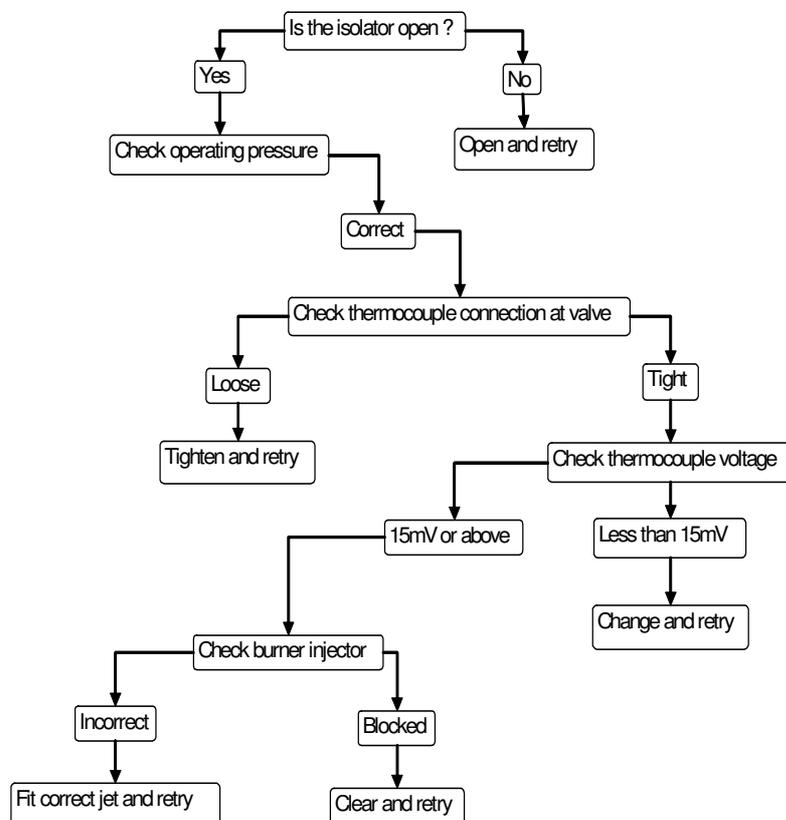


SPARE PARTS LIST

Description	GR3 Part number	GR7 Part number
Branding Plate	BR25	BR39
Main Burner	BU23	BU142
Burner injector - Natural	JE40	JE52
Burner injector – Butane/Propane	JE04	JE15
Copper Washer (Burner injector)	CO113	CO113
Fibre Washer (Burner Injector)	WA08	WA08
Gas Valve	VA11	VA11
Thermocouple Split Nut	TC07	TC07
Thermocouple	TC03	TC03
Grill Shelf	SH86	SH85
Base Drip Tray (option on GR3)	SA399	SA389
Control Knob	KN188	KN188
Optional Piezo Ignitor Wand	SI13	SI13

FAULT FINDING

- Burner will not light or stay lit



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 regarding the installation, maintenance and use of your LINCAT equipment, please call:-

LINCAT SERVICE HELP DESK

 **+44 (0) 1522 875520**

AUTHORISED SERVICE AGENTS

We recommend that all servicing other than routine cleaning is carried out by our authorised service agents. We cannot accept responsibility for work carried out by other persons.

Please quote both the model and serial numbers from the data plate attached to the unit. Give brief details of the service requirement.

If possible please quote the product code of the part number you require.

Work carried out under warranty will normally be undertaken only 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:-

- Accidental breakage or damage
- Operational misuse, wear and tear from normal usage, incorrect adjustment, or neglect.
- Incorrect installation, maintenance, modification or unauthorised service work.

