



User and Installation Instructions

Seal Refrigerated Food Display and Preparation Bars

FDB4, FDB5, FDB6, FDB8. FDB10, FPB5, FPB7

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

Date Purchased: _____

Model Number: _____

Serial Number: _____

Dealer: _____

The logo for SEAL, featuring the word "SEAL" in a bold, blue, sans-serif font. The letters are slightly shadowed to give a 3D effect.

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.



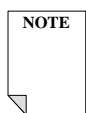
WARNING!

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.

CONTENTS

<i>Contents</i>	<i>Page</i>
Safety instructions.....	4
Product specification.....	5
Features.....	5
Technical specification.....	5
Pack contents.....	5
Spare parts list.....	5
Installation.....	6
<i>Connecting to the electricity supply.....</i>	<i>6</i>
Operating instructions.....	7
<i>Defrosting.....</i>	<i>7</i>
Cleaning and maintenance.....	7
Service information.....	8
Conditions of guarantee.....	8

USE OF THE FOOD DISPLAY BARS AND PREPARATION BARS

The Food Display Bars and Preparation Bars are intended to be used on counter tops to display chilled food products placed in Gastronorm (GN) containers.

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.

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.

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.

PRODUCT SPECIFICATION

Food Display Bar – FDB4, FDB5, FDB6, FDB8, FDB10

Food Preparation Bar – FPB5, FPB7

FEATURES

Stainless steel body
Static refrigeration
230V, 50Hz, single phase

Electronic control
Manual defrost

TECHNICAL SPECIFICATION

Model		FDB4	FDB5	FDB6	FDB8	FDB10	FPB5	FPB7
GN container capacity (100mm deep maximum)	1/3 GN	4	5	6	8	10	5	7
Max. Operating Temperature	°C	25	25	25	25	25	25	25
Power rating	Watt	170	170	170	170	170	170	170
Width	mm	1045	1222	1399	1753	2107	1225	1580
Depth	mm	375	375	375	375	375	375	375
Height	mm	245	245	245	245	245	262	262
Weight (net)	kg	22	24	25	29	32	25	29
Volume (gross)	litres	NA	NA	NA	NA	NA	NA	NA
Volume (net)	litres	NA	NA	NA	NA	NA	NA	NA
Refrigerant	R134a							

PACK CONTENTS

Refrigerated Food Display Bar or Preparation Bar (with cable and 13 Amp plug). Glass section or stainless steel lid (if ordered with unit)

User Guide and Guarantee Card

SPARE PARTS LIST

Model	Component	Part no.
ALL FDB & FPB MODELS	Tangential fan	FA51
	Condenser	G/CD01
	Compressor	G/CR10
	Removable filter	G/FI25
	Digital stat	S/E0486
	Switch	SW67

INSTALLATION



Ensure the unit is installed on a sound level surface and not in direct sunlight, damp or extreme temperature conditions. If the ambient (operating) air temperature exceeds the one shown in the Technical Specification (P.5), damage to the refrigeration system could occur. The feet must not be removed, as this will damage the supply cable and eventually the internal components.



For safety regulations, the plug must always be accessible.



Leave the product to stand for three hours before connecting to the power supply and switching on.

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:

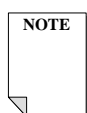
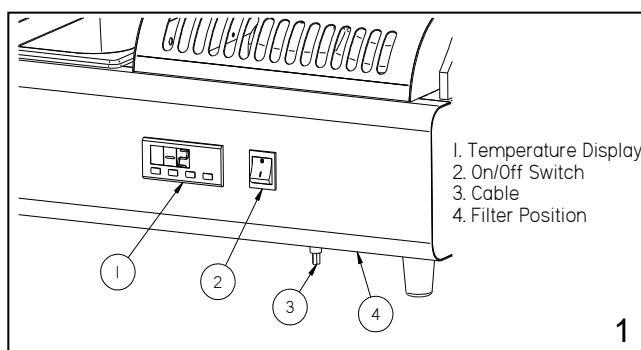
- green and yellow wire to 'E' or (Earth)
- blue wire to 'N' (Neutral)
- brown wire to 'L' (Live)



THIS APPLIANCE MUST BE EARTHED.

OPERATING INSTRUCTIONS

Connect the unit to the electricity supply. Switch the unit on (green switch), insert empty Gastronorm containers (100mm deep maximum) with lids and wait until the temperature display shows -2°C . At this point introduce your chilled food product. It is good working practice to periodically monitor the food temperature and to use lids on GN containers. The unit is not designed for long-term storage.



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

DEFROSTING

The unit is not designed to defrost automatically. For best performance you should carry out the following defrosting instructions daily. Switch the unit off, disconnect from the electricity supply and remove the containers. After 30 minutes some water may form in the well. Dry with a cloth.

CLEANING AND MAINTENANCE

CLEANING



Disconnect the product from the electricity supply before starting to clean. Use a mild detergent in hot water and a soft cloth. Do not use abrasive creams or scourers. Use a suitable polish on the exterior metal surfaces by spraying onto the cloth (not directly onto the steel).

MAINTENANCE



It is recommended that a qualified refrigeration service engineer checks this unit annually. It should not be necessary to alter the digital controller, as it has been factory set.



For best performance you should clean the filter weekly (see Picture 1). Slide out; use a soft brush to remove particles and replace. Do not place the filter in water.

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