

Installation, Operating and Servicing Instructions

Silverlink 600 Electric Griddles GS3, GS3C, GS4, GS4C, GS6, GS6C, GS65, GS6/T, GS6/TR, GS6/TFR, GS7, GS7C, GS7/R, GS9

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

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

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

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

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

**SILVERLINK 600** 

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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.

## **TECHNICAL DATA**

Model	Height mm)	Width (mm)	Depth (mm)	Weight (kg)
GS3, GS3C	330	300		24
GS4, GS4C		450		40
GS6, GS6C, GS6/T,		600		50
GS6C/T, GS6/TR, GS6/TFR		000	600	30
GS65		600		50
GS7, GS7C, GS7/R		750		61
GS9		900		93

# **CHECK LIST OF ENCLOSURES**

Warranty card	
Instructions manual	

# **INSTALLATION AND COMMISSIONING**

This appliance must be earthed.



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

If replacing the plug connect the terminals 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 60°C.

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

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.

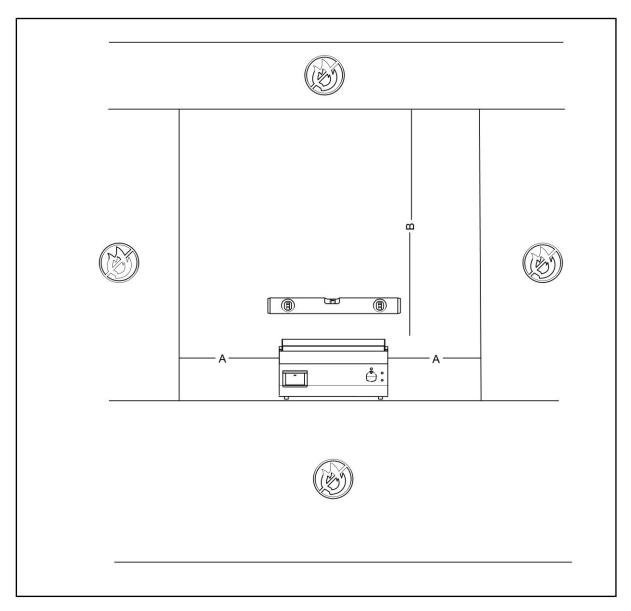


Fig 1

## **Power Ratings**

Model	kW	Supply 1N~+E	Supply 3N~+E
GS3, GS3C	2.0	8.7	N/A
GS4, GS4C	2.7	11.7	N/A
GS6, GS6C	3.0	13.0	N/A
GS6/T, GS6C/T, GS6/TR, GS6/TFR	4.0	18.0	L1 9 L2 9 L3 N/A
GS65	4.5	19.6	N/A
GS7, GS7C, GS7/R	6.0	26.0	L1 13 L2 13 L3 N/A
GS9	8.6	37.0	L1 12 L2 12 L3 13

Models of 3kW and less are supplied with a fitted plug and lead. Models over 3kW must be installed by a qualified electrician.

# **OPERATING INSTRUCTIONS**

Only qualified or trained personnel should use this appliance.

Before using the appliance for the first time, wipe the protective oil off the griddle plate and wash it down with mild detergent solution.

**Please note:** It is important not to leave the steel plate surface uncoated for any length of time. Once these steps have been followed, the plate must be coated with a thin film of cooking oil as instructed below in the 'Cleaning' section.

Connect to the power supply and switch on – the green neon indicates power to the appliance.

The temperature in each half of twin zone models may be controlled separately. Turn the control knobs to the required setting – the amber neon illuminates.

The griddle is ready to use when the amber neon extinguishes. The amber neon will then operate as the element cycles.

Regularly check the fat drawer. Do not let it overflow.

# **CLEANING**



Do not use a water jet or steam cleaner, and do not immerse this appliance.

Clean outer panels with warm water and mild detergent, do not use abrasive materials. Dry with a soft cloth.

## Cleaning of griddle plates

All griddle plates may be cleaned with a proprietary food safe cleaner.

Do not use ice to clean the plates.

## Steel plates

Allow to cool. Scrape off any residue and wash down with mild detergent and water.

Rinse to remove all traces of detergent. Once clean and dry, protect with a light coating of cooking oil.

## **Chrome plates**

Remove food debris during use when possible.

Allow to cool, flush with water to soften any residue.

Use a bristled brush to loosen debris, and scrape it into the fat drawer.

Repeat the flushing process, adding a little mild detergent. Rinse and wipe dry with a soft cloth.

Do not use sharp instruments on a chrome surface.

# 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.

# **FAULT FINDING**

Please refer to the Service Help Desk number on the final page of this manual.

# **SPARE PARTS LIST**

Part Number	Description	Used on
CO09	Relay	GS65
CO215	Contactor	GS9
EL104	Element	GS3, GS3C, GS6/T, GS6/TR, GS6/TFR

EL105	Element	GS4, GS4C
EL106	Element	GS6, GS6C
EL107	Element	GS65
EL108	Element – 3kW	GS7, GS7C, GS7/R, GS9
EL155	Element – 2.8kW	GS9
FE37	Foot	All
KN182	Control knob	All
NE42	Amber neon	All
NE43	Green neon	All
PL201	Mains cable	GS3, GS3C
PL202	Mains cable	GS4, GS4C, GS6, GS6C
TE45	3 phase terminal	GS65, GS6/T, GS6/TR, GS6/TFR, GS7,
		GS7C, GS7/R, GS9
TH107	Thermostat	All

# **ACCESSORIES**

Part Number	Description	Used on
SB3		300 wide models
SB4		450 wide models
SB6	Splash guard extension	600 wide models
SB7		750 wide models
SB9		900 wide model

# **SERVICE INFORMATION**

For help with the installation, maintenance and use of your **Lincat** equipment, please contact our service department:

**T** 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.

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