



User, Installation, Servicing and Conversion Instructions

Opus 800 Gas Salamander Grill OG8301

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

Date Purchased: _____

Model Number: _____

Serial Number: _____

Dealer: _____

Opus **800**

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.

For use in GB & IE

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.



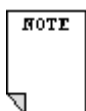
WARNING!

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 equi-potentially earth bonded.



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 gas supply hose and or tubing shall comply with local regulations and periodically inspected for conformity.

TECHNICAL DATA

Model	OG8301
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Dimensions

Overall height (mm)	495
Width (mm)	800
Depth (mm)	410
Weight (kg)	37kg (with BR11 43kg)
Branding plate surface w x d (mm)	540 x 275
Toast rack w x d (mm)	545 x 260

Heat Input

Total heat input (Gross)	
Natural full rate	6.0 kW
Natural low rate	≈3.5 kW
Propane full rate	6.8 kW
Propane low rate	≈3.6 kW

Connection and Operating Pressures

Gas inlet connection	½" BSP (R _p ½)
Supply Pressure - Natural	20mbar
Supply Pressure - Propane	37mbar*

* Note for those countries whose supply pressure exceeds the above then a regulator must be fitted to reduce the inlet pressure at the appliance to the above applicable to gas type.

Gas Consumption

Natural (full rate)	0.57m ³ h ⁻¹
Natural (low rate)	≈0.33 m ³ h ⁻¹
Propane (full rate)	0.49 kg h ⁻¹
Propane (low rate)	≈0.26 kg h ⁻¹

*Note gas consumption is based upon the supply pressures above

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	OG8301	Tick
Warranty Card	1	
Toast Rack	1	
User Instructions	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	
---------------	--

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 local regulations in force are met and that there is an unobstructed minimum distance of 1000mm from the top of the cooking grid to the extraction canopy, which must be of non-combustible material.

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 100mm from the sides and rear of the appliance.

There must be a minimum of 600mm clearance from the front of the appliance in which to operate the appliance.

Securing Appliance

The grill must be securely fixed to a suitable bench stand, wall bracket or floor stand.

Suitable Lincat accessories are listed in the Accessories section.

The grill should be preferably at eye level and at to a safe working height.

Installation preferably beneath an extraction canopy the minimum clearance above the appliance shall comply with the conditions of SITING above.

GAS SUPPLY AND CONNECTION

The gas inlet connection is at the rear of the appliance on the right hand under side when viewed from the front.

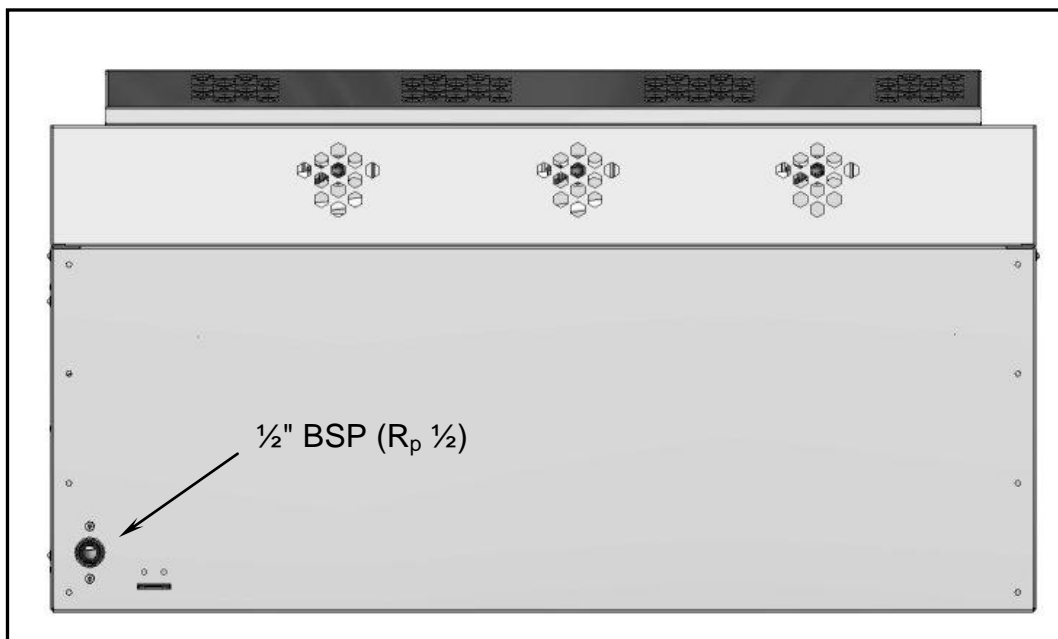
The gas inlet is ½" BSP (R_p ½)

The gas supply tubing or hose should be periodically inspected and replaced as necessary. All joints made must be leak free.

Final gas connection to the appliance and gas supply shall comply with local regulations.

When making the connection to the appliance an isolating cock should be fitted into the supply line for closing the gas supply in case of emergency shutdown or servicing purposes. The isolating cock should have unrestricted access.

The appliances listed above have been designated Cat I for 2nd and 3rd family gases. They are flue type A₁



SUPPLY PRESSURES

The appliance is connected directly to the gas supply where the gas supply pressure is controlled at the source of inlet in the building or via the regulator attached to the bottled gases.

Natural gas appliances are connected directly to the gas supply provided the inlet pressure is regulated up stream to 20mbar.

Propane gas appliances require fitting to a regulated supply pressure of 37mbar at the inlet of the appliance.

To gain access to the gas pressure test nipple the access panel requires removal. The test nipple is situated at the right hand end of the manifold rail.

Remove the blanking screw and attach a pressure gauge to the boss of the test nipple to check the supply pressure and/operating pressure.

FIRST TIME LIGHTING

The procedure for first time lighting may only be carried out by registered personnel.

To light any individual burner it may be necessary to purge all pipe work of air.

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 shut down the appliance and is made aware of the position and operation of the gas isolating cock in the event of an emergency.

ROUTINE CLEANING



It is important that users of the appliance shall systematically check and clean down as necessary areas of the grill that have accumulated oils, fats and other combustible debris from previous cooking.

This is to prevent the potential risk of fire.

Cleaning of the appliance and its parts must be done when the appliance is cold and before the start of service.

Areas to Check

- **Branding plate** – Regularly remove any debris build up on the branding grid.
- **Debris Collection Trays** – The trays will need to be emptied and cleaned before use from old fats and oils that may have accumulated from previous cooking. Failure to routinely clean debris trays may lead to risk of fire. It may be necessary to empty frequently during heavy usage of the appliance. The tray is likely to be hot and should be handled carefully with heat resistant gloves.
- **Oven Cavity** – When the appliance has cooled remove the toast rack, branding plate and crumb tray. Clean the cavity as necessary of any build up of debris, oils and fats.

Advisory note: Do not allow the branding grid tray to fill as handling will become difficult and spillage likely to occur.

LIGHTING SEQUENCE

The operation of each burner is identical.

To light the gas at a burner, select the corresponding control knob, depress and rotate 90° anti-clockwise. Whilst maintaining the control knob in the depressed position light the gas at the corresponding burner using a gas wand, piezo wand or taper.

NOTE

If the appliance has stood unused for any length of time it may be necessary to purge the burner lines of air.

- After establishing the flame at the burner; maintain the control knob in the depressed position for approximately 15 seconds to retain the flame. Confirmation of the established flame is made by releasing the control knob.

COOKING ZONE

The cooking zone is controlled by the gas valves. The cooking temperature can be controlled at any point between the low rate and the full rate. Temperature across the cooking zone can be graduated to suit application.

USING THE APPLIANCE

The appliance can be used with or without the branding grid.



The toast rack is heavy and it is not recommended to remove the rack during service with product or trays placed on the rack.

It is advisable that product to be toasted be placed on a suitable tray which is then placed on the rack whilst in a flat position.

If using to gratinate the rack needs to be positioned flat and at a height that best suits application. Additional temperature control can be obtained from the setting of the control knobs.

The optimum positions for the toast rack when flat are either on the 2nd shelf position or 3rd shelf position from the top.



The branding grid is very heavy and is placed onto the toast rack.

The locating holes in the branding plate align with the locating pins on the toast rack. Do not attempt to reposition the height of the branding plate and rack when the appliance is hot.

For grilling the best results are obtained with the branding plate in and angled position to allow for drainage of fats, juices to be collected in the debris tray.

The optimum branding grid height will have to be determined that best suits application.

In most cases the position of the toast rack and branding grid will be angled between the 2nd and 3rd shelf positions from the top with the front of the branding plate in the lower position.

When grilling product the product should be handled with suitable tongs.



Parts of the toast rack, branding grid, debris tray and crumb tray can become very hot during service. Care must be taken to avoid injury.

GRILLING

Any food product to be cooked on the branding plate must be placed directly with the aid of suitable tongs for the purpose to prevent injury from burns. Cooked food must be removed with tongs whilst the appliance is in operation.

The minimum safe working distance from the front of the appliance when in full operation is 600mm. If the appliance is to be left unattended for long periods then the appliance burners should be reduced to the lowest position or turned off completely.

Do not place any container, plate or anything else on the top of the hood of the appliance that may cause an obstruction to flue gasses.

Do not place any combustible material on the top of the appliance hood.

SERVICING

SERVICE

The only **end user** service operation permitted is the routine cleaning and inspection of external parts of the appliance. The only maintenance operation permitted is the replacement of parts by approved and qualified representatives appointed by Lincat Ltd.

Visual inspection shall determine that:

- Branding plate is kept clean and excessive carbon build up has been removed
- Debris collection drawer is in an acceptable clean condition
- Crumb tray is kept clean
- Toast rack is kept clean
- Flexible gas supply hose (where fitted) is of a sound condition and the safety restraint chain/cable is attached
- All gas taps function correctly in terms of lighting burners
- Spindles of gas taps show no evidence of sticking and have smooth operation
- Top of the appliance is free from obstructions

COMPONENT REPLACEMENT

Valve Body

To remove a valve from the appliance,
remove the access panel (not shown)
Remove the control knob
Remove the burner feed pipe nut **A**
Remove the corresponding thermocouple
retaining nut **B**
Remove the corresponding valve clamp
screw **C**
The valve clamp and valve can be freed from
the manifold.
Replace and re-fit the new valve
Leak test joints for integrity

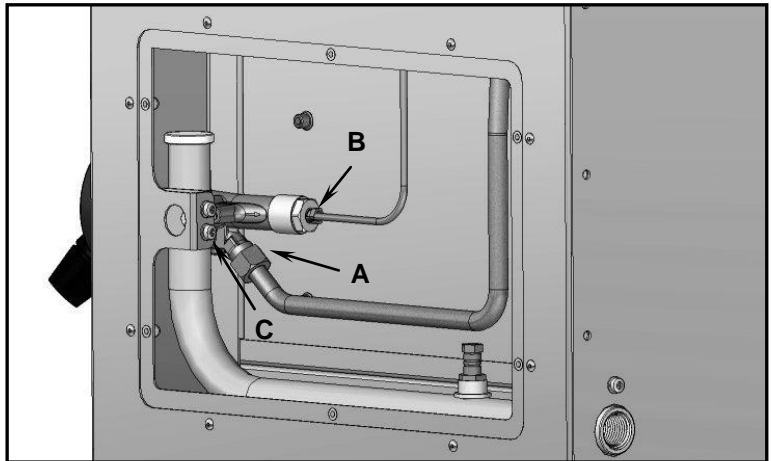


Figure 1

Hood

To remove the hood remove the screw **D**
on both sides of the appliance
Slightly lift the hood at the rear **E** so the lugs
for screws **D** are clear
Slide the hood backward **F** to free the lugs at
the front of the hood and finally lift the hood
clear of the appliance

Model shown OG8302

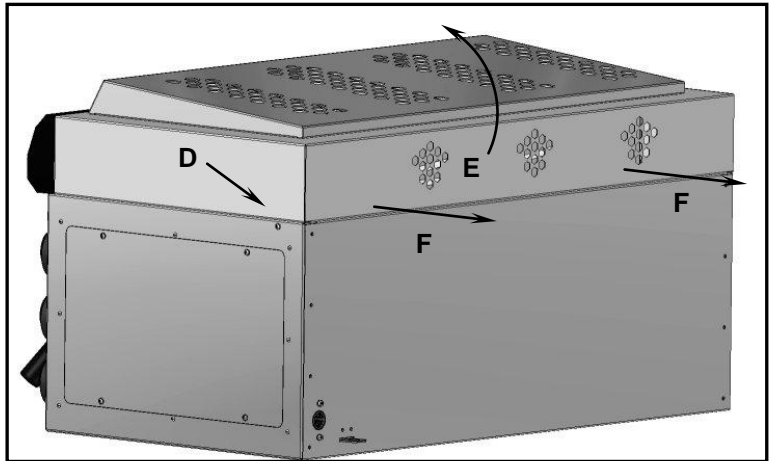


Figure 2

Thermocouple

Remove the access panel and the
corresponding thermocouple nut **B** as in
Figure 1
Remove the thermocouple bracket screws **G**
Free the thermocouple from brackets **H**
Remove and replace the thermocouple **K**
Refit parts

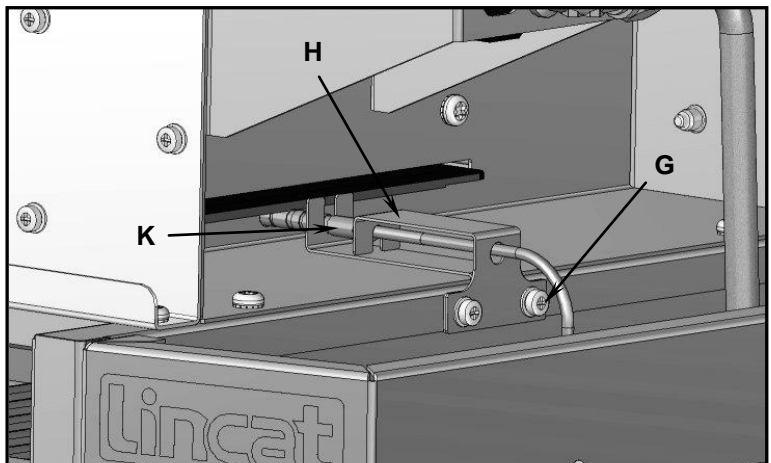


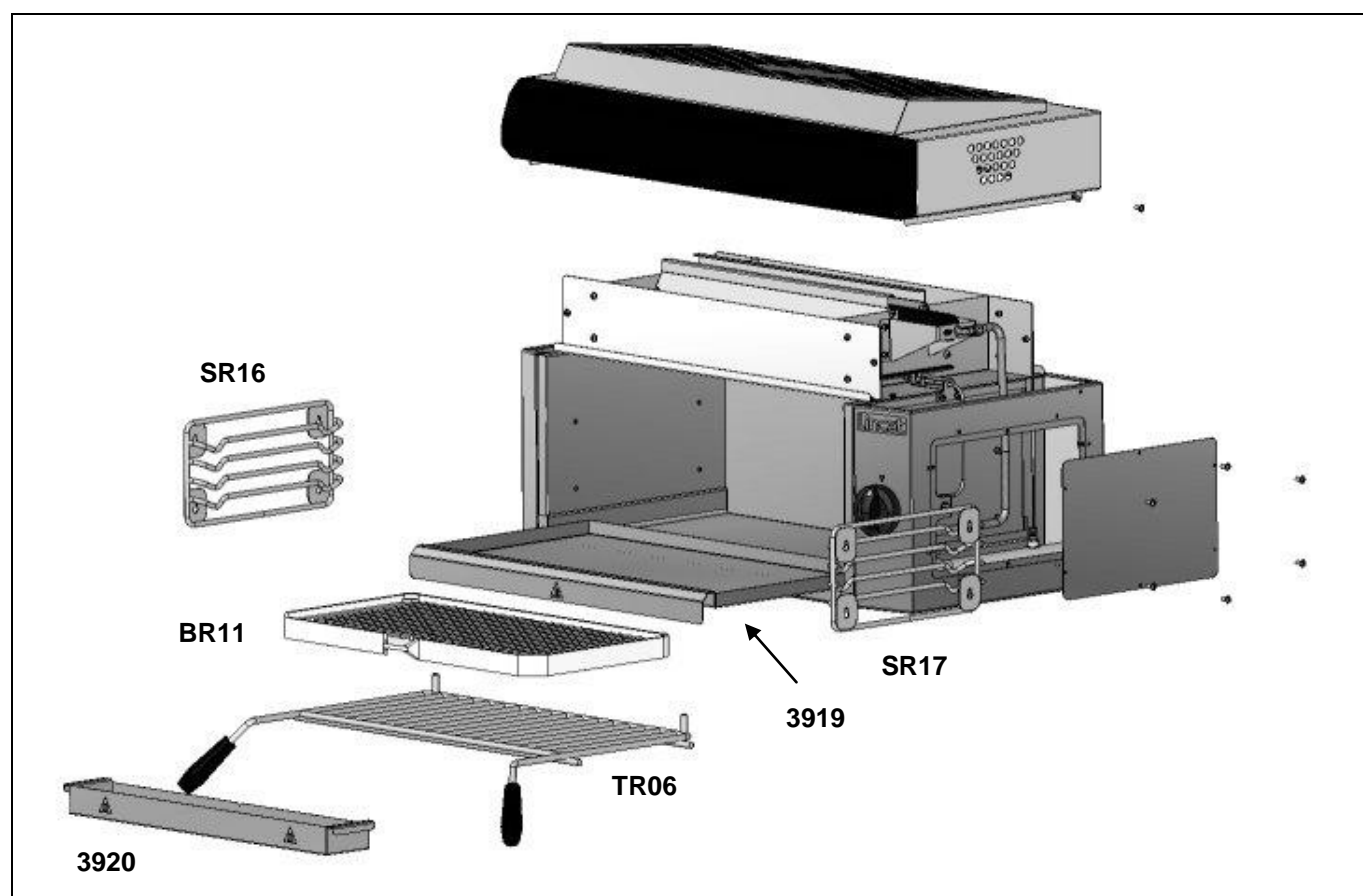
Figure 3

Burner Replacement

Replacing the burner requires significant component disassembly; for details contact Service Agent

SPARE PARTS LIST

Part number	Part description
BR11	Branding plate (Optional Accessory)
BU69	Burner
CO113	Copper washer
CO52	Brass elbow
CO53	Elbow lock nut
HA02	Handle
IS601	User manual
KC01	Knob clip
KN516	Control knob
MA183/S	Manifold
SR16	Left hand side rack
SR17	Right hand side rack
TC03	Thermocouple
TC07	Thermocouple split nut
TU13666	Burner Pipe
TR06	Toast rack
VA74	Valve body
VA74A	Valve nut
VA74B	Valve olive
VA65D	Valve clamp
WA08	Fibre washer
Burner injectors	Contact Service Agent for burner injectors



FAULT FINDING

User Fault Finding

Burner not lighting

Check gas supply is on

Turn on the gas supply

Burner lit but will not stay lit

Repeat lighting process and maintain control knob for 20 seconds

The burner will not remain lit after 20 seconds when control knob is released

Contact Service Agent

Service Agent Fault Finding

Gas supply is on but burner not lighting

Purge system of air

Check valve for damage

Replace valve

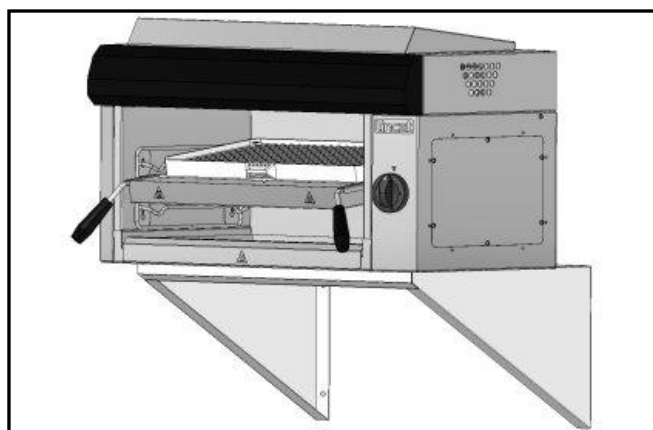
Burner lights but will not stay lit

Check thermocouple integrity

Replace thermocouple

ACCESSORIES

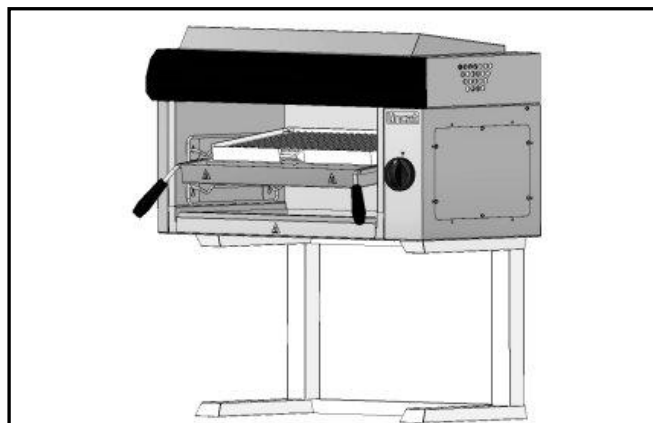
Fitted to OA8908
Wall Shelf



Fitted to OA8907
Floor Stand



Fitted to OA8908
Bench Stand



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 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 twelve month/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
- 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.

