



Installation, Operating and Servicing Instructions

Seal Upright Heated Merchandisers
UM50, UM50D, UMS50, UMS50D, UMO50,
UMO50D, UM50SO, UM50SO50D

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

Date Purchased: _____

Model Number: _____

Serial Number: _____

Dealer: _____



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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.

In use, these appliances have hot interior panels. It is important that provision is provided for the placing and removal of food products when using the appliance.

TECHNICAL DATA

Model	Height (mm)	Width (mm)	Depth (mm)	Weight (kg)
UM50, UM50D	780	565	565	37.0
UMS50, UMS50D				
UMO50, UMO50D	925			55.0
UMS050, UM5050D				

CHECK LIST OF ENCLOSURES

Warranty card
Instructions manual
Rotary or static rack
Water bath
Door handle kit
Oven shelf (oven models only)

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

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 500mm – see Fig 1.

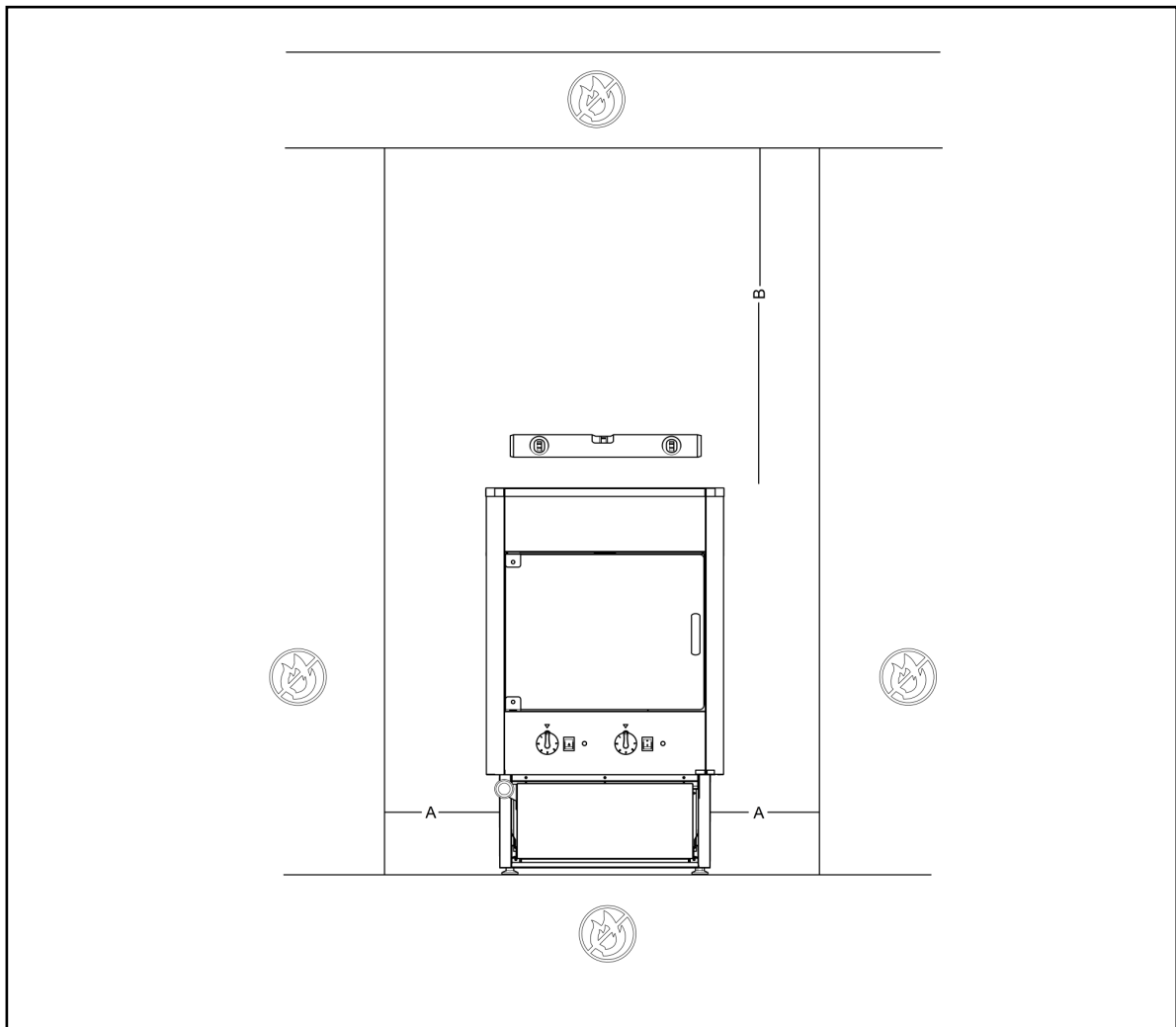


Fig 1

Power Ratings

Model	kW	Amps
UM50, UM50D, UMS50, UMS50D	1.5	6.5
UMO50, UMO50D, UMSO50, UMSO50D	2.9	12.6

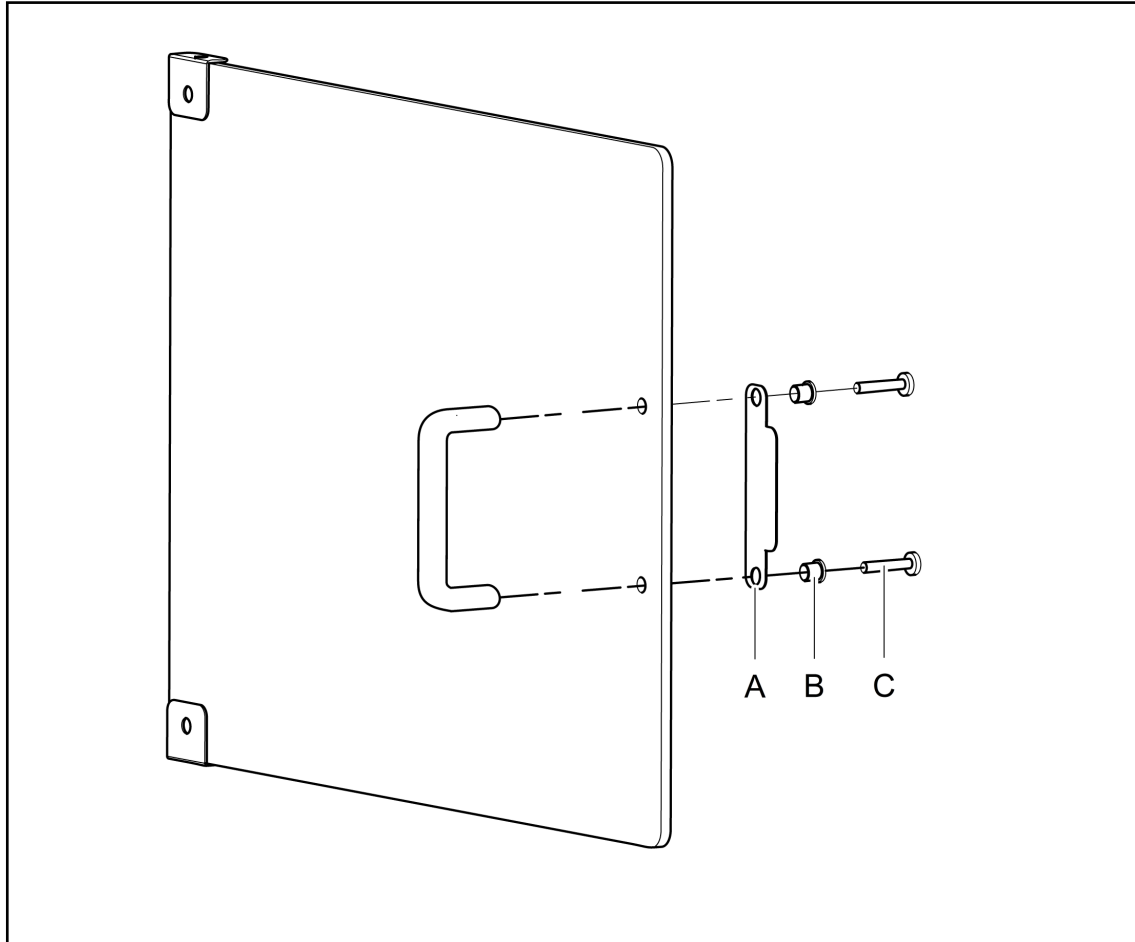


Fig 2

Assemble the door handle as shown in Fig 2, with the grommet (B) passing through the plate (A) to protect the glass from the bolts (C).

OPERATING INSTRUCTIONS

Only qualified or trained personnel should use this appliance.



Operating efficiency relies on the circulation of warm air passing through and around the shelves. Ensure circulation is not compromised either by overloading or the use of aluminium foil.

To operate, refer to Fig 3.

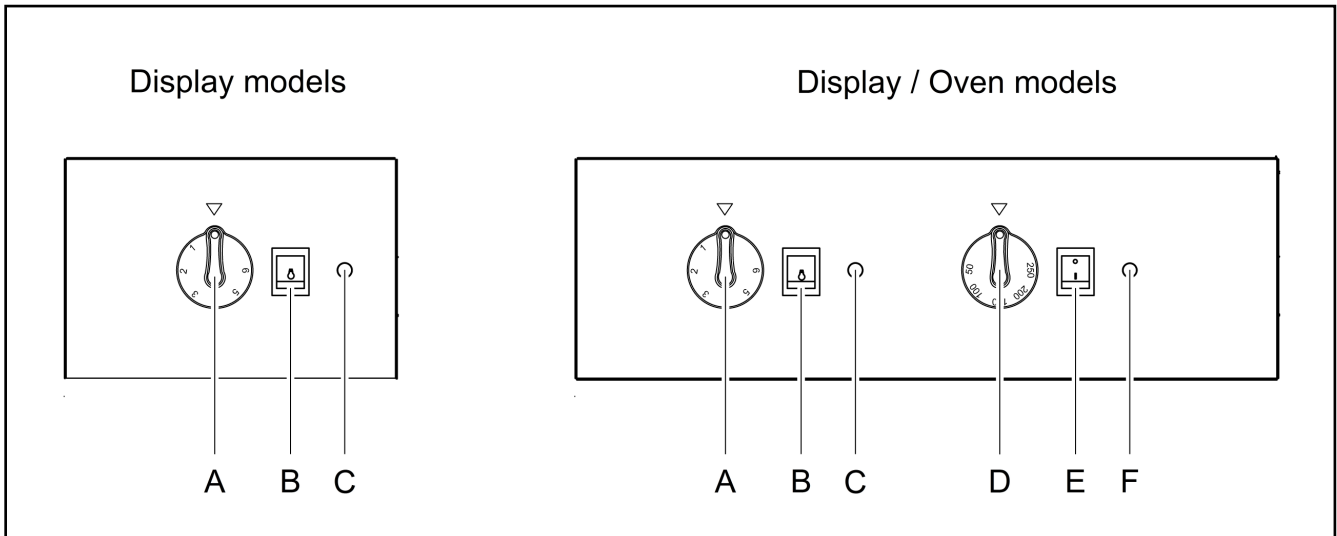


Fig 3

Display models

Connect the appliance to an electrical supply and switch on the light (B). Turn the thermostat (A) to 5 and wait until the amber neon (C) extinguishes before loading with pre-heated product.

Display/Oven models

Operate the display as detailed above.

To operate the oven, press the switch (E) and turn the thermostat (D) to the required setting. Wait until the amber neon (F) extinguishes before loading with product.

For best results, cook and display product on appropriately sized trays.

Humidity feature

The integral water bath - Fig 4 (A) is intended to keep food such as pastry, moist. Fill with warm water to the indicated level. **Do not overfill.** Check and maintain the water level.



The water bath will be hot when operating – take care when removing or filling.

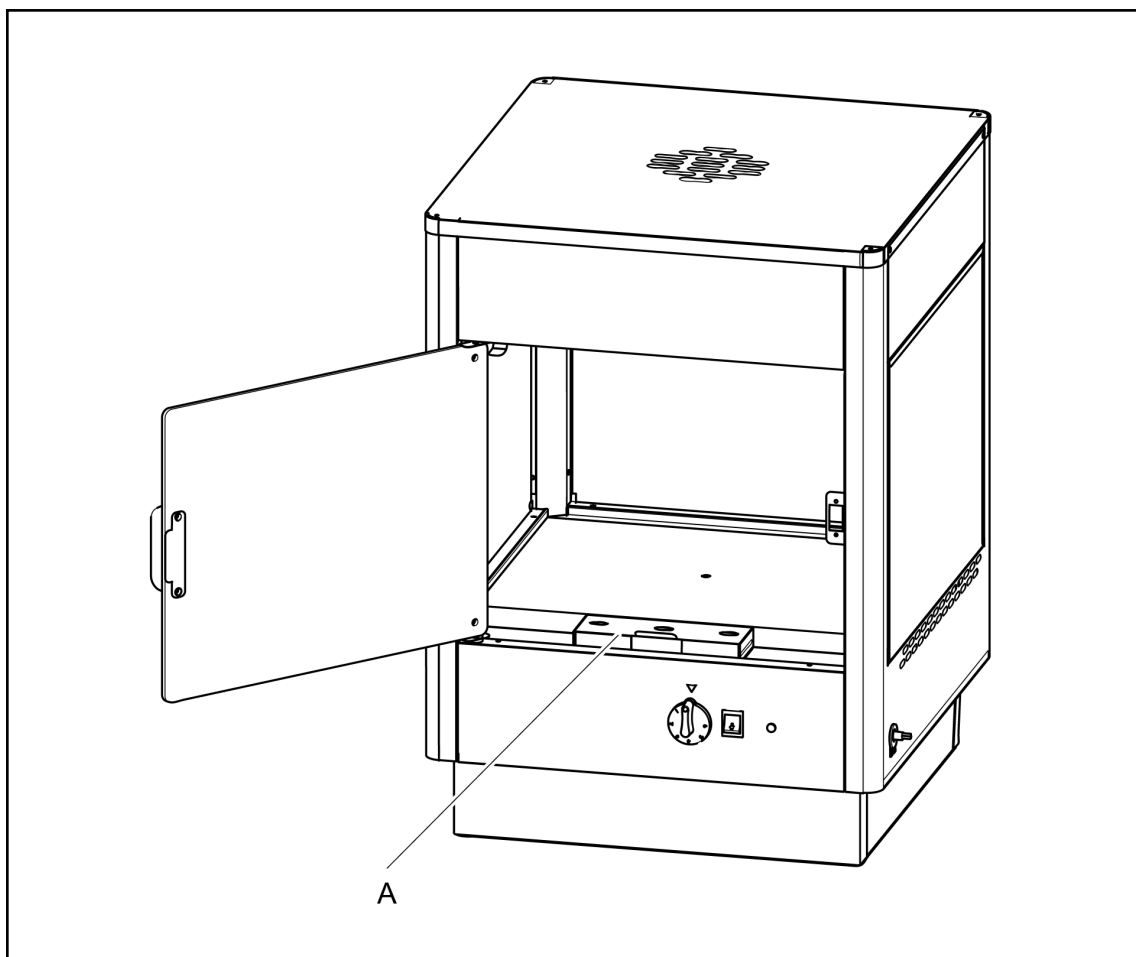


Fig 4

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. Dry with a soft cloth.

The racks, base plate and water tray may be removed for cleaning. To remove the rotary rack, push upwards against the spring loaded pin and carefully rotate outwards from the bottom. Reverse to replace. The static rack simply lifts out.

To remove the oven shelf, pull forward until it stops and then lift out. Lift and remove the oven base panel.

All racks, shelves, base plates and water baths may be washed in a dishwasher.

SERVICING, MAINTENANCE AND COMPONENT REPLACEMENT

To replace a light bulb in the display case, disconnect the appliance. Lever off the light cover and remove the bulb by unscrewing anticlockwise. Reverse the procedure to fit a new bulb.

All other 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
BU72	Door bush	All
CA111	Door catch	All
CM02	Corner moulding	All
CP12	Rotary coupling	UM50, UM50D, UMO50, UMO50D
EL174	Element – oven & display	All
FE10	Foot	UMO50, UMO50D, UMSO50, UMSO50D
GL203	Side glass	All
GL510	Door glass	All
HA50	Oven handle	UMO50, UMO50D, UMSO50, UMSO50D
HA78	Display handle	All
KN203	Display knob	All
KN220	Oven knob	UMO50, UMO50D, UMSO50, UMSO50D
LA10	Light	All
MO11	Motor	UM50, UM50D, UMO50, UMO50D
NE42	Amber neon	All
PL202	Mains cable	All
RD23/S	Rotary rack	UM50, UM50D, UMO50, UMO50D
SD24	Static rack	UMS50, UMS50D, UMSO50, UMSO50D
SH101	Oven shelf	UMO50, UMO50D, UMSO50, UMSO50D
SP38	Rotary rack spring	UM50, UM50D, UMO50, UMO50D
SW64	Rotary microswitch	UM50, UM50D, UMO50, UMO50D
SW69	Oven switch	UMO50, UMO50D, UMSO50, UMSO50D
SW70	Light switch	All

TH106	Thermostat - display	All
TH46	Thermostat - oven	UMO50, UMO50D, UMSO50, UMSO50D
TH80	Cut out thermostat	UMO50, UMO50D, UMSO50, UMSO50D

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.