



Installation, Operating and Servicing Instructions

Opus 800 Electric Pasta Boiler OE8701

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

Date Purchased: _____

Model Number: _____

Serial Number: _____

Dealer: _____

Opus **800**

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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.



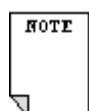
WARNING!

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.

Do not move appliance when full of hot water.

Do not use this appliance as a deep fat fryer.

TECHNICAL DATA

	OE7701
Height (mm)	1020
Width (mm)	400
Depth (mm)	800
Weight (kg)	64.0
Water capacity (l)	24
Power rating (kW)	6.0
Supply 1N~+E 230V 50-60Hz Current rating (A)	26.0
Supply 3N~+E 400V 50-60Hz Current rating (A)	L1 13.0 L2 13.0 L3 0.0

CHECK LIST OF ENCLOSURES

Warranty card
Instructions manual
Lid, Handle and fixing screws

INSTALLATION AND COMMISSIONING

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.

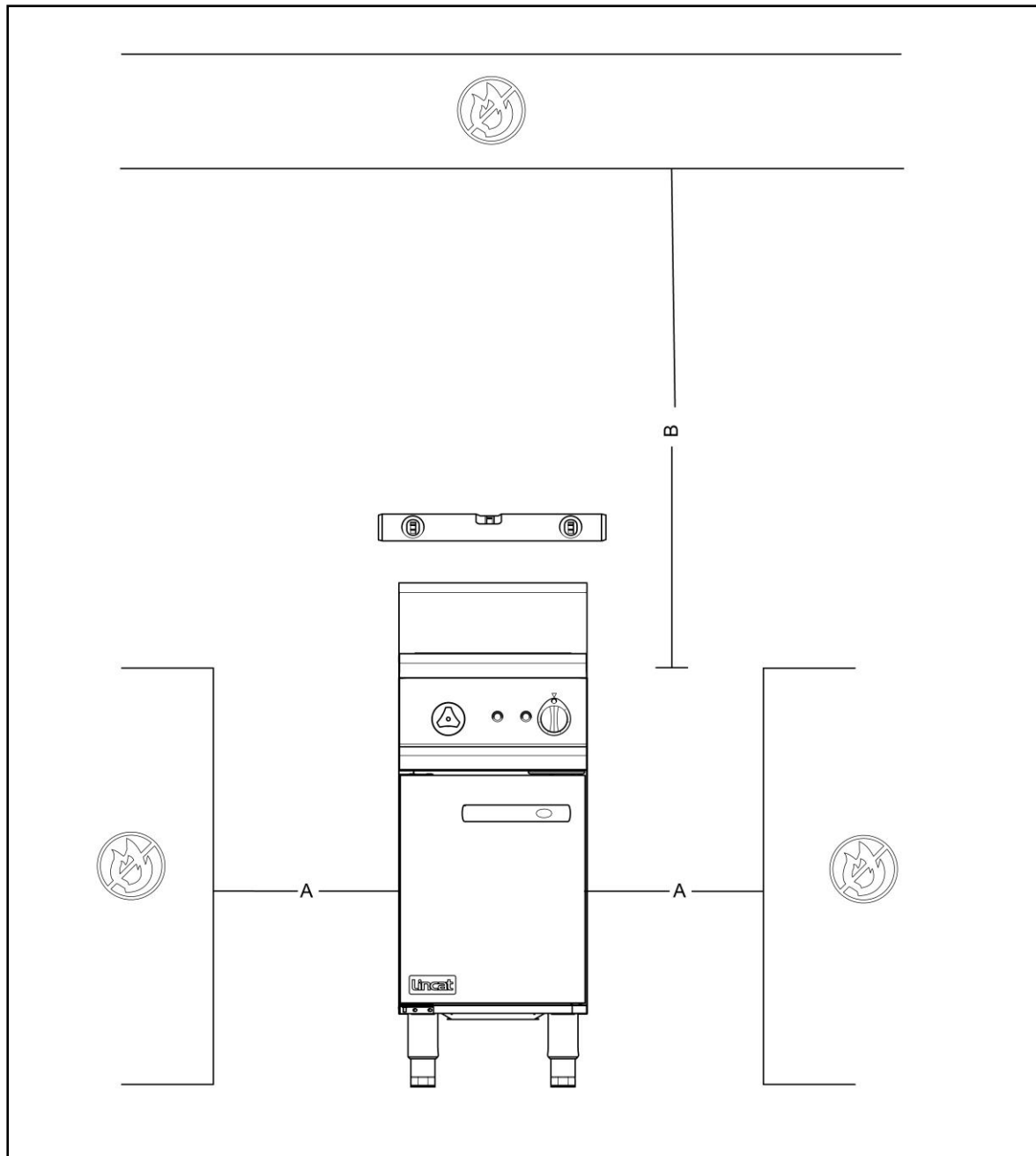


Fig 1

Do not install adjacent to any appliance with hot oil or similar, such as a fryer.

Install this appliance beneath an extraction canopy.

Electrical connection

This appliance must be earthed.



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

Cable colours are 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 at least 60 Deg C.

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

Access to the electrical supply connections is made via the terminal inlet at the rear of the appliance.

Water supply and waste

Connection to the mains water supply is made at the rear of the appliance.

Maximum water inlet pressures are 8 bar - 800 kPa.

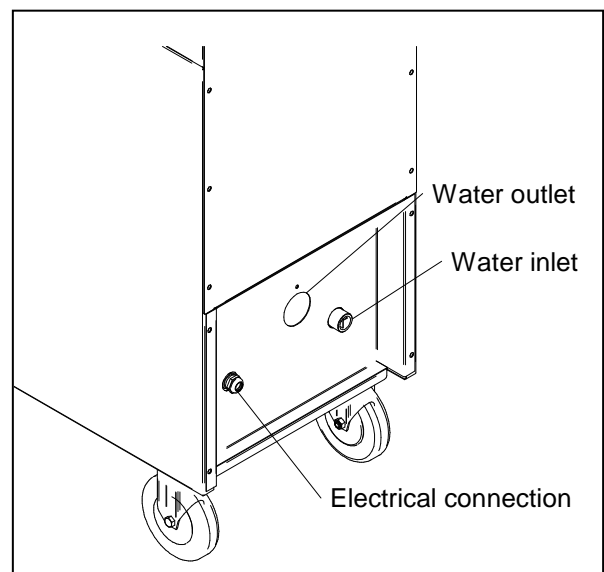
The waste pipe of the appliance should be connected to a main drain via a Tun-dish.

Fit the lid handle to the lid.

Operational check

Commissioning should include a full functional check of the operation of the appliance. Following the Operating Instructions, fill the tank, set the energy regulator to maximum and allow the water to heat up.

Ensure that the operator understands how to safely operate, shutdown and clean the appliance, and is made aware of the isolating switches/valves for electricity and water.



OPERATING INSTRUCTIONS



Only qualified or trained personnel should use this appliance.

Before first use

Ensure the water drain tap is closed. Clean the tanks thoroughly with a warm mild detergent solution.

Drain the tanks, rinse the tanks, drain taps and pipes and dry. Close the drain taps.

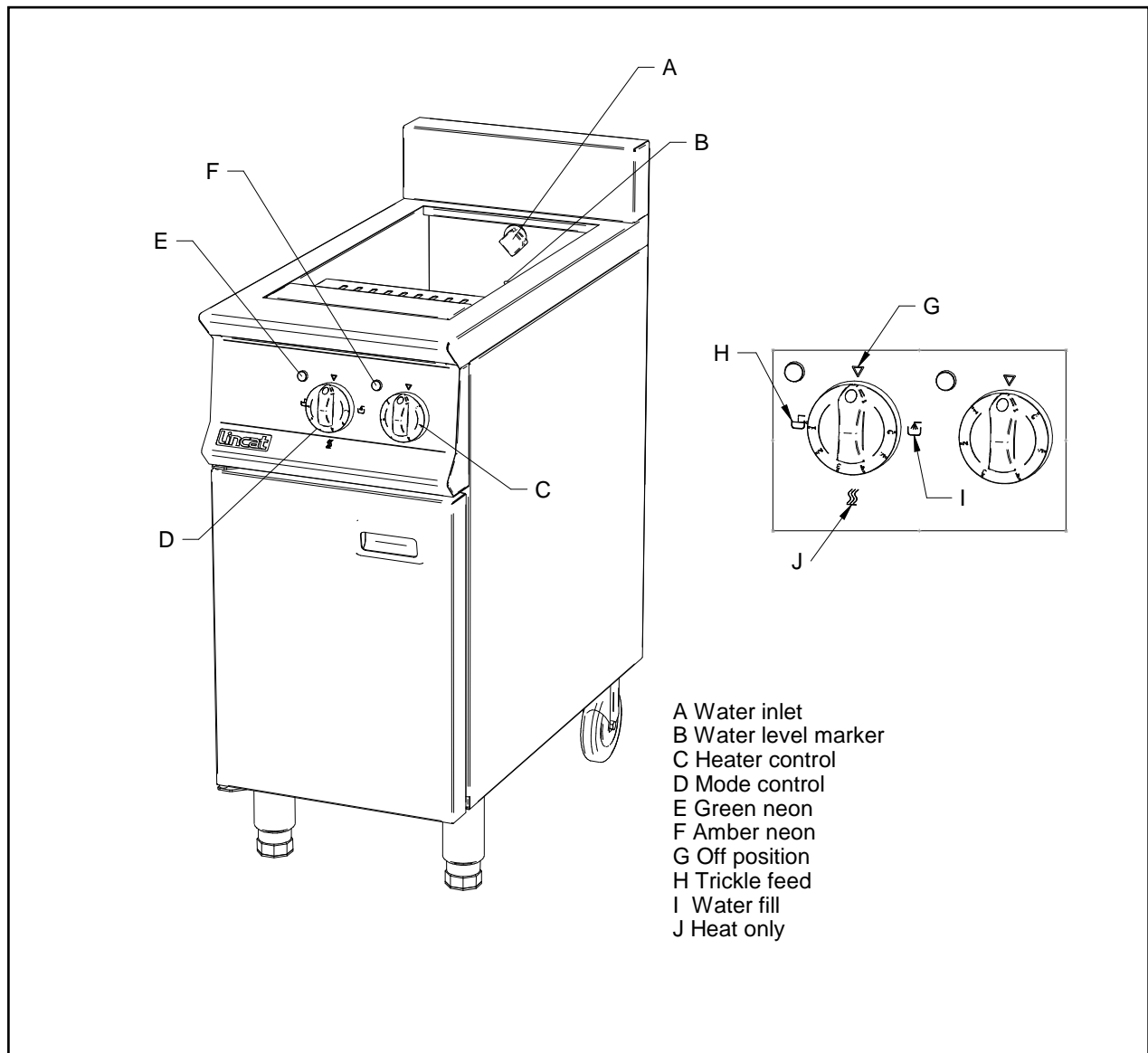


Fig 2

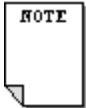
Operation

Check the drain tap is closed.

Fit the basket drainer 'K' onto the support pins in the side of the tank.

Position the basket support 'J' in the base of the tank, ensuring cut-outs line up with element positions.

Turn on the power supply at the isolating switch; the green neon will illuminate indicating power to the appliance.



The appliance is fitted with a pressure switch, and will only operate when the tank is filled to the maximum level.



Never fill the tank whilst the elements are hot as this will damage the appliance.

Turn the mode control 'D' to the water fill position 'I', fill the tank to the level marker 'B' on the tank rear wall. Water will be dispensed via the water inlet 'A'. When at the correct level turn the mode control to 'J' and rotate the heater control 'C' to

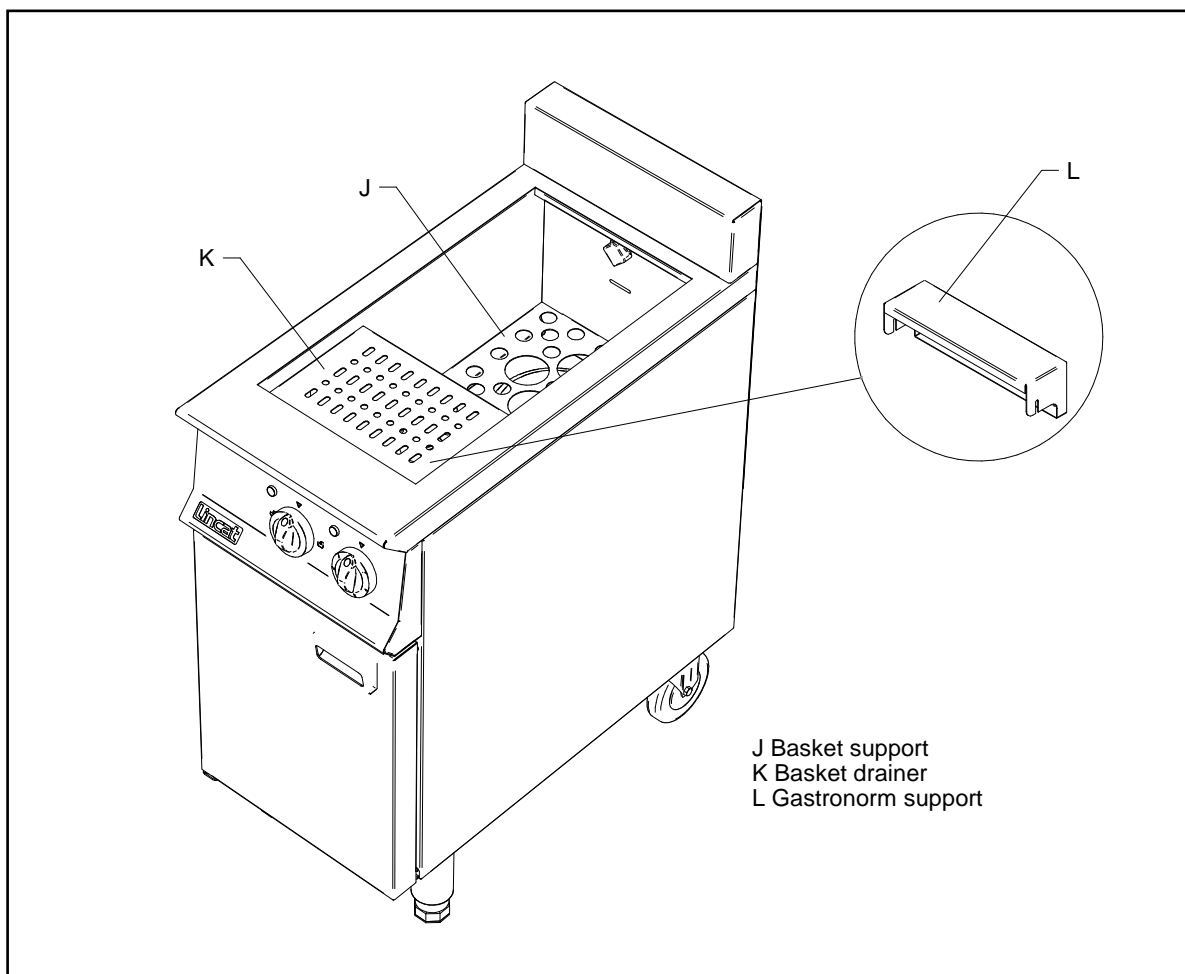


Fig 3

the desired setting – the amber neon will illuminate indicating power to the element. There is a range of 1-6 settings, with constant power position beyond the '6' setting.

When the set temperature is reached, the element will cycle on and off to maintain temperature.

Turn the mode control to the working position 'H' this will allow a constant flow of water to help remove the starch as the product is cooking.

Skim the excess starch towards the trough below the basket support with a suitable spatula.

Introduce baskets of pasta, positioning onto basket support, and cook as per manufacturer's instructions. Note that overloading the baskets reduces the appliances recovery times and output, and will result in uneven cooking. It also increases the risk of surge boiling – the water may suddenly boil over when the basket is placed into the tank.

Bain marie operation

Replace the basket drainer 'K' with the gastronorm support 'L', (Fig 3).

Position gastronorm pans onto top of tank, cover produce with lids.

For steaming operations, use perforated gastronorm pans and lids (see Accessories).

Safety cutout

This appliance is fitted with safety cutout thermostats which will shut the appliance down in the event of a fault. If the appliance fails to heat when the control knob is set to a heating position, the safety cut-outs may require resetting. Disconnect the appliance from the supply, allow to cool for at least 20 minutes and then reset the exposed buttons indicated in Fig 4.

Once reset, reconnect to supply and operate as normal. If the appliance still fails to operate, consult one of our recommended Service Engineers.

Shutdown

To turn the appliance off, rotate both control knobs to the 'Off' position and turn off the electrical supply at the isolator.

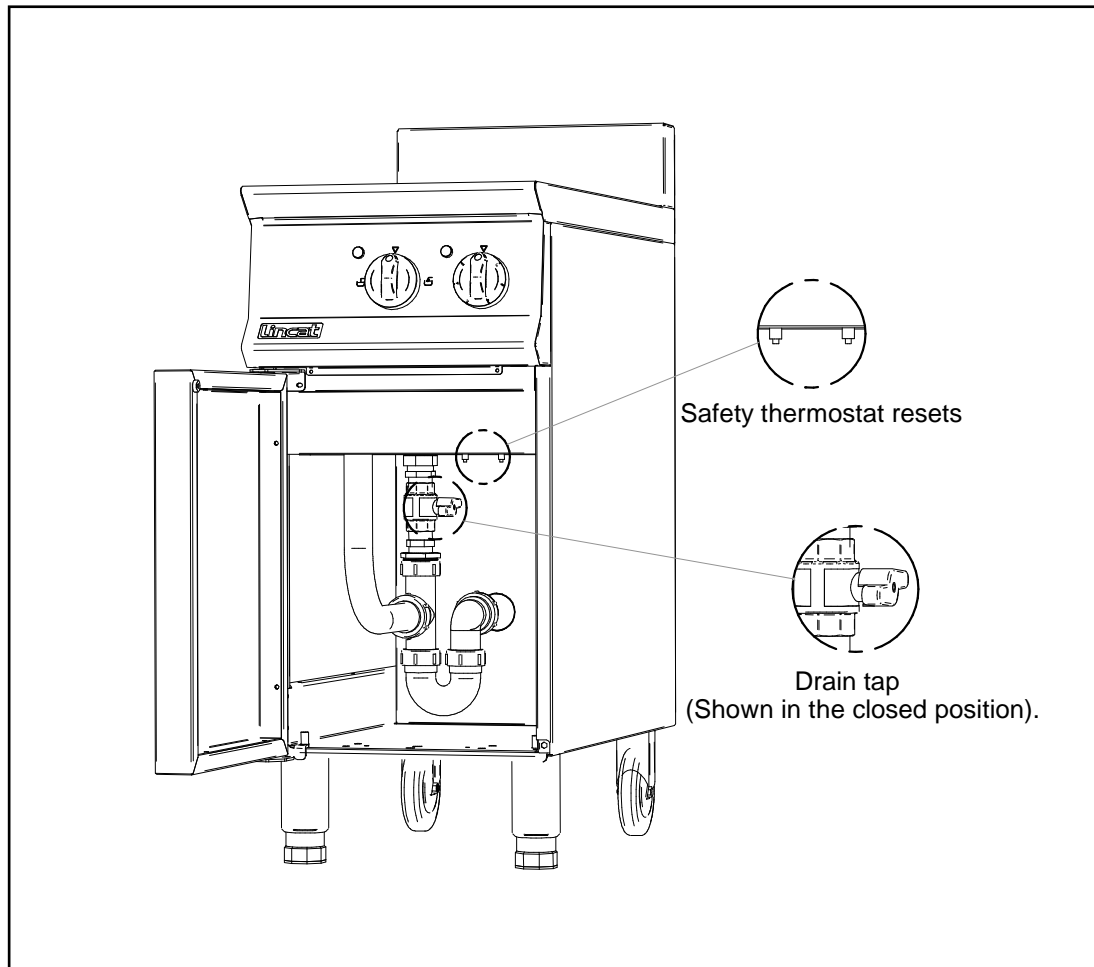


Fig 4

Draining the tank

Isolate the appliance from the supply and allow the water to cool to a maximum of 55 Deg C.

Open the drain tap (Fig 4) and allow the water to drain.

Close the drain tap ready for further use.

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 or cleaners containing chlorine. Dry with a soft cloth.

Cleaning the tanks

Food debris can be a health risk – ensure that all debris is removed from the tanks after use.

Wash the tanks, top surface of the hob, basket drainer, overflow cover, basket support and pan support with a warm detergent solution.

Rinse out the tank and flush away any traces of detergent.

Close the drain tap, replace the basket drainer, overflow cover, batter plate and pan support.

Refill the tank with fresh water.

De-scaling

The formation of scale within a hot water system is common, and if left unchecked may cause problems to the functioning of the appliance. Check regularly for scale build up - allow the appliance to cool before carrying out inspection for scale.

De-scale regularly using an approved de-scaling compound such as can be supplied by Lincat (Code DP10). **Do not use hydrochloric acid based de-scaling compounds on stainless steel.**

To de-scale the appliance, fill with water to the indicated level.

Turn on the control thermostat and allow the water to boil. Turn the thermostat off.

Add the de-scaling compound a little at a time following the manufacturer's instructions. Allow the froth to subside. Turn the appliance on full again.

Heat up for 30 minutes and allow the water to cool. Repeat the process if necessary.

Isolate the appliance from the supply, drain the tank and rinse with clean water.

SERVICING, MAINTENANCE AND COMPONENT REPLACEMENT

Your Lincat product has a manufacturer's warranty. This requires you to maintain and care for your product and follow maintenance instructions. If you fail to maintain your unit or damage components Lincat may charge you for a warranty repair. Please check the website for terms and conditions.

All servicing, maintenance and component replacement on this appliance should be carried out by one of our recommended service engineers.

A general check on the installation should include observation of the following:

Is the appliance installed with the correct rating of cable?

Is it connected to the supply via an isolating switch?

Check all components for correct operation and replace if necessary.

Check the operation of the safety thermostats – see Fig 4 for their location.

Component replacement

Energy regulator

Remove the control knob – do not lose the retaining clip.

Remove the screws beneath the fascia panel and drop the panel down.

Remove the retaining screws of the regulator. Remove the cables.

Reassemble with new regulator in the reverse order.

Contactors

Remove the rear cover.

Disconnect the cables from the contactor, placing them on the new contactor as each is removed to ensure correct wiring.

Remove the contactor from the frame and refit the new contactor by reversing the procedure.

Safety thermostat

Remove the front and rear element covers from inside the appliance.

Remove the thermostat mounting nut from the relevant thermostat.

Slide thermostat dial from element sleeve.

Disconnect cables and fit new safety thermostat by reversing the procedure.

Element

Remove the front and rear element covers from inside the appliance.

Remove the safety thermostat as above.

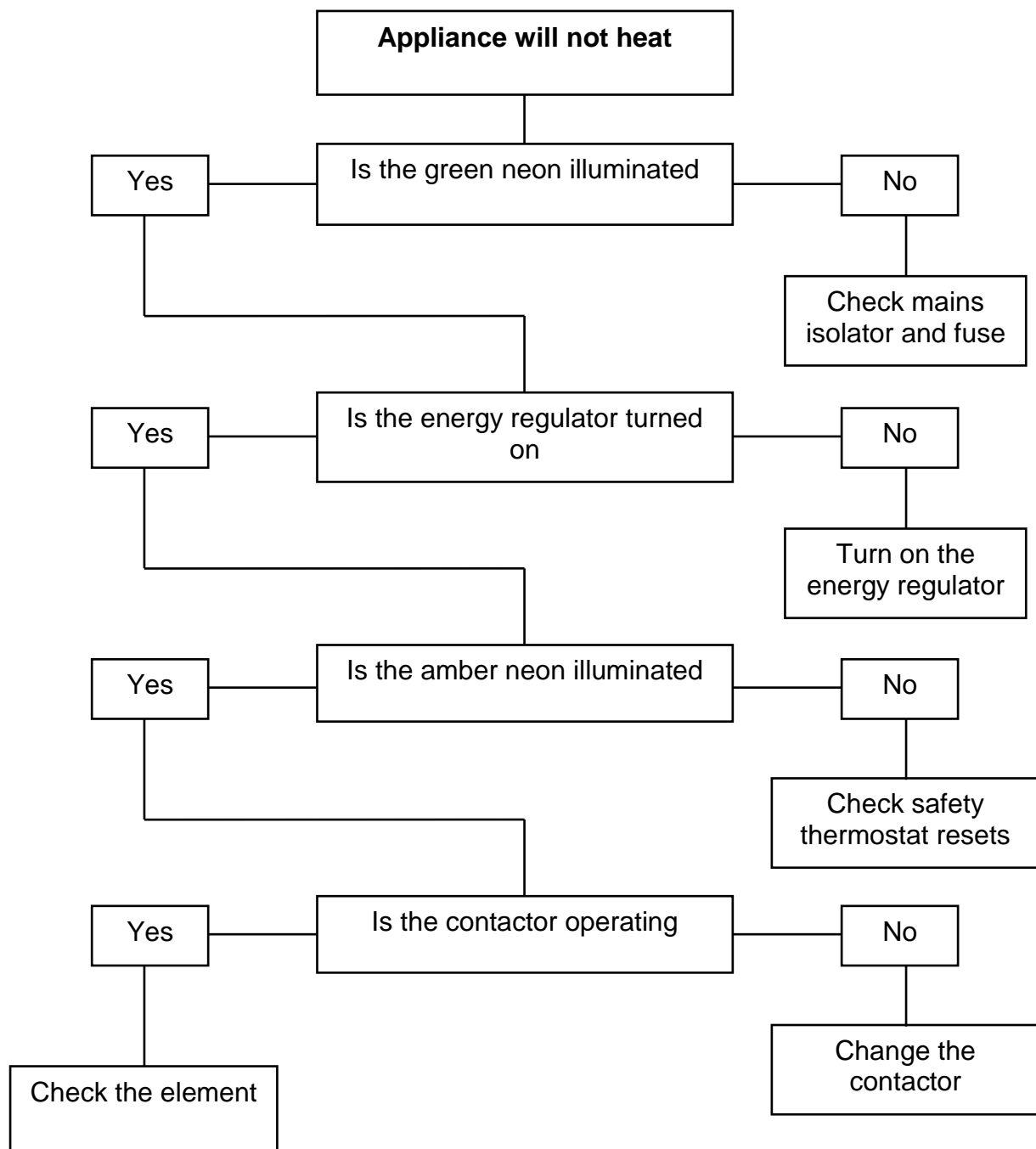
Remove 6 element mounting nuts to release element mounting flange.

Disconnect cables from element.

Remove element and sealing gasket from inside of tank.
Fit new element and reassemble in reverse order.

Important: When tightening element mounting nuts ensure that they are tightened to a torque figure of 1N/m. Over-tightening will distort the gasket, resulting in a non-watertight seal.

FAULT FINDING



SPARE PARTS LIST

Part Number	Description
CO166	Swirl inlet fitting
CO168	Compact tee inlet
CO215	Contactora
EL208	Element
EN10	Energy regulator
FZ101771	Solenoid
FZ401101	Drain tap
HA73	Door handle
HA78	Lid handle
KN500	Water control knob
KN511	Control thermostat knob
LE37	Leg
NE46	Green neon
NE47	Amber neon
PS08	Pressure switch
SP56	Leg spanner
TE97	Terminal inlet

ACCESSORIES

Part	Description
OA8922	Large pasta basket
OA8924	Half pasta basket
OA8925	Quarter pasta basket
OA8926	1/1 150mm deep gastronorm with lid
OA8927	1/2 150mm deep gastronorm with lid
OA8928	1/3 150mm deep gastronorm with lid
OA8931	1/1 140mm deep perforated gastronorm with lid
OA8932	1/2 140mm deep perforated gastronorm with lid

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.