



Installation, Operating and Servicing Instructions

Hot Air Display HAD50, HAD50/DO, HAD50/MID

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

Date Purchased: _____

Model Number: _____

Serial Number: _____

Dealer: _____

CONTENTS

Important Information	2
Warnings and Precautions	3
Technical Data	3
Checklist of Enclosures	3
Installation and Commissioning	4
Operating Instructions	5
Cleaning	5
Servicing, Maintenance and Component Replacement	6
Fault Finding	6
Spare Parts List	7
Service Information and Guarantee	8

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.



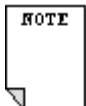
WARNING!

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

Height (mm)	Width (mm)	Depth (mm)	Weight (kg)
845	500	585	49.1

CHECK LIST OF ENCLOSURES

Warranty card
Instructions manual
4 x Shelves
2 x POS strips

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. See Fig 1. below for minimum clearance distances also allowing 20 mm at the rear.

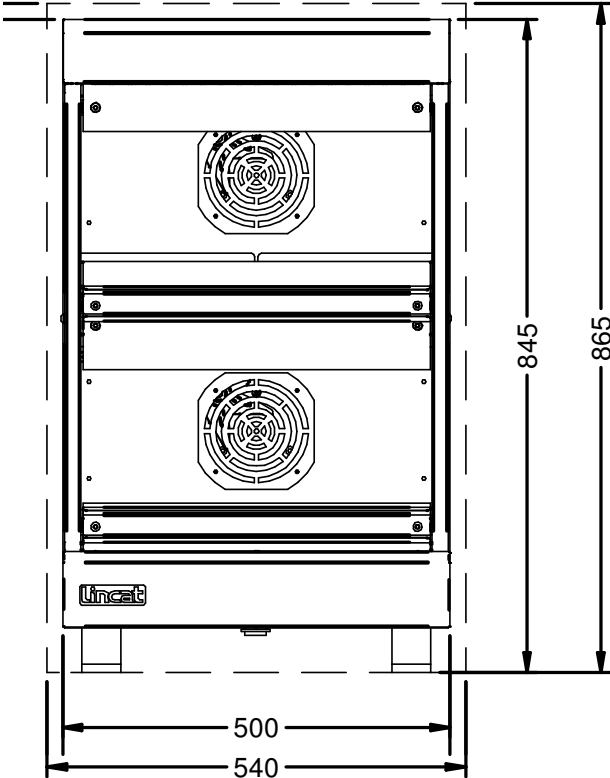


Fig 1.

Power Ratings

kW	Amps
2.2	9.6

OPERATING INSTRUCTIONS

This unit is designed to hold pre-heated foods at the correct temperature. Do not use to bring products to temperature.

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.

Connect the appliance to an electrical supply and turn the unit on (A). Allow approximately 30 minutes for the temperature to stabilise before loading with pre-heated product.

The operating temperature of this unit has been factory pre-set to:
HAD50, HAD50/MID 75 °C
HAD50/DO 68 °C

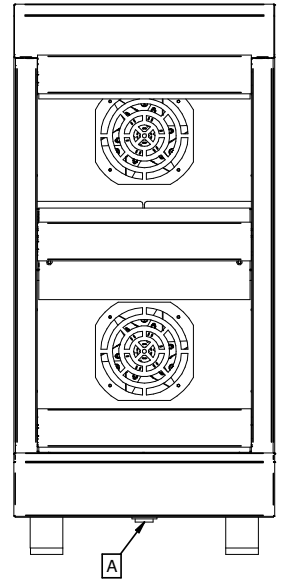
Adjustment to the operating temperature is possible between the pre-set parameters of
65 – 80 °C

ACCESSING AND SETTING THE CONTROLLER PARAMETERS.

Connect the unit to the electrical supply and turn the unit on using the ON/OFF switch “A”. You now have 30 seconds to adjust the temperature before the controller goes to “Lock” mode.

To adjust the temperature during this period, press the SET key, the controller will display the current set temperature and a green “OUT1” symbol will flash in the top left hand corner of the control.

Press the UP or DOWN arrow keys to set the new temperature and press the SET key again to store the new setting. The controller will now display the current cabinet temperature.



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 shelves, may be removed for cleaning and can be washed through a dishwasher. Ensure that they are dry before loading back into the unit.

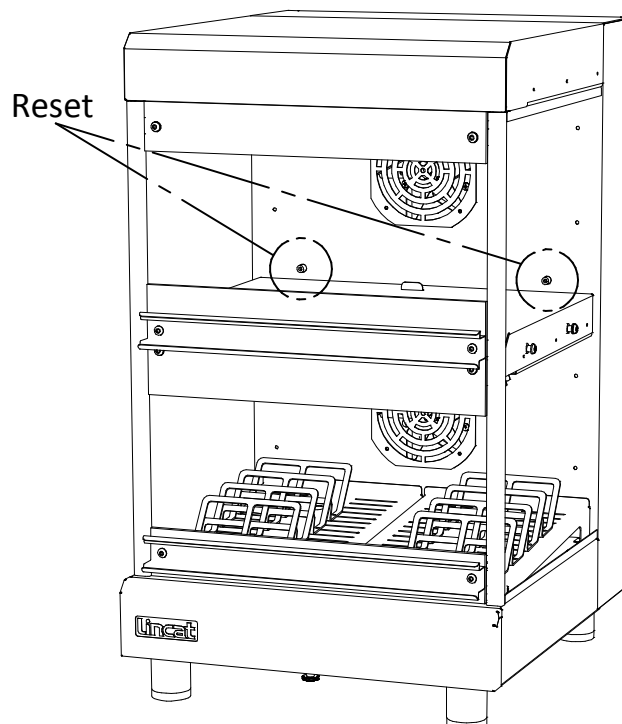
SERVICING, MAINTENANCE AND COMPONENT REPLACEMENT

To replace a light bulb in the display case, disconnect the appliance. Lever off the light cover and remove the bulb by grasping it between finger and thumb and pulling it from the holder. Reverse the procedure to fit a new bulb being careful not to touch the bulb directly as fingerprints on the surface can reduce the lifespan of the bulb. Use paper towel or something similar.

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

FAULT FINDING

This appliance is fitted with safety thermostats protecting the individual sections. In a fault condition they will cut power to the section they protect. If when turning the unit on it fails to operate, firstly check the power supply to the unit then the resets before contacting Lincat service. To access the resets remove the two upper shelves and operate the reset by firmly pushing the central red button see picture below. This re-set cannot be activated until the appliance has cooled. If the problem persists please call the Service Help Desk number on the final page of this manual.



SPARE PARTS LIST

Part Number	Description
BU263	G9 40 watt Bulb
EC10	Electronic Controller
EL170	750 watt Element
EL214	250 watt Element
EL344	1000 watt Element
FA142	Centrifugal Fan
FT03	Thermocouple Gland
GL722	Glass Sides
GL723	Small Glass Deflector
GL724	Large Glass Deflector
LA10	Light Unit
LE85	Adjustable Leg
PL202	Mains cable
POS02	Point of sale strip
SW34	Switch
TC47	Thermocouple
TH206	Safety Cut-out Stat
TS04	Thumb screw

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.