

Lincat

LYNX 400

INSTALLATION AND USER INSTRUCTIONS

ELECTRIC GRIDDLE

MODELS LGR AND LGR2

Dear Customer

Thank you for purchasing this **Lincat** Product.

This is just one of over 400 different items of catering equipment available from our range 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 years of trouble free use.

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.

SAFETY INSTRUCTIONS



WARNING!

Basic safety precautions, including the following, should be followed to reduce the risk of personal injury. Make sure you have read all of these instructions before switching on the unit. Keep this User Guide in a safe place for future reference for you and your staff.

GENERAL

Do not clean the unit with a water jet.

Do not try to modify this product.



In the interest of hygiene, you should clean the product after unpacking. Pay particular attention to the entire griddle plate. Ensure all plastic coatings are removed before use.

Ensure that the electrical supply cable is not damaged. If the supply cable is damaged it should be replaced by Lincat Ltd or other suitably qualified persons, in order to avoid a hazard.

Disconnect the unit from the electric supply before servicing or undertaking any electrical maintenance.

This unit must be earthed.

TECHNICAL SPECIFICATION

Model		LGR	LGR2
Width	mm	315	615
Depth	mm	400	400
Height	mm	162	162
Power Rating	watts	2000	3000
Weight (net)	kg	12.2	21.25

PACK CONTENTS

Electric griddle unit (with electrical supply cable and 13 amp plug)
4 rubber feet

User guide
Guarantee card

INSTALLATION



Push rubber feet into base holes provided and ensure that the unit is installed on a sound, level work surface, which is heat resistant e.g. stainless steel or formica. Inform your personnel that the external surfaces and base will become hot.

For safety regulations, the plug must always be accessible.

CONNECTING TO THE ELECTRICITY SUPPLY



Ensure that the voltage of your electricity supply corresponds to the serial plate details. The product is supplied with a 13 amp plug. To replace the plug, follow these instructions:

- green and yellow wire to 'E' or (Earth)
- blue wire to 'N' (Neutral)
- brown wire to 'L' (Live)

OPERATING INSTRUCTIONS

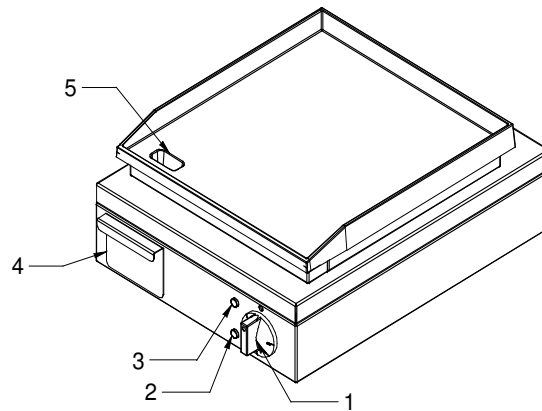


Fig 1 – LGR

- | | | | |
|---|--------------|---|-----------------------|
| 1 | Control knob | 4 | Fat collection drawer |
| 2 | Green neon | 5 | Drainage hole |
| 3 | Amber neon | | |

Connect the unit to the electricity supply. The green neon will light up. Turn the control knob to the desired temperature. When the cooking surface has heated up to the set temperature, the amber neon will extinguish.

Before first use it is necessary to 'season' (prepare) the cooking surface.

- 1 Pour enough salt onto the surface so that it is covered to a depth of 2-3mm.
- 2 Heat up the unit until the salt changes colour.
- 3 Remove all the salt using a scraper or a hard brush.
- 4 Pour enough vegetable oil onto the surface so that it is covered.
- 5 Heat up the oil.
- 6 Ensure that the fat collection drawer is in place. Remove the oil. Pour some fresh oil onto the surface before cooking.

CLEANING AND MAINTENANCE

CLEANING



Disconnect the unit from the electricity supply and allow to cool before starting to clean. Use a mild detergent in hot water and a soft cloth. Do not use abrasive creams or scourers.

MAINTENANCE

Regular cleaning of the unit is recommended.

Regular maintenance is not required.

SERVICE INFORMATION

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

 01522 875520

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, you need to have the following details available :

- **Brief details of problem**
- **Product code, type number and serial number of unit (both on serial plate)**

Lincat reserve the right to carry out any work under warranty during normal working hours, ie Monday to Friday, 08:30 a.m. – 17:30 p.m.

GUARANTEE

This unit carries a comprehensive UK twelve-month 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 instructions in this User Guide), or consumable items.
- Damage due to incorrect installation, modification or unauthorised service work.
- The manufacturer disclaims any liability for incidental, or consequential damages.