User and Installation Instructions

Silverlink 600 Electric Griddles

GS3, GS3C, GS4, GS4C, GS6, GS6C, GS65, GS6/T, GS6/TR, GS6/TFR, GS7, GS7C, GS7/R, GS9

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

Date Purchased: _____

Model Number: _____

Serial Number: _____

Dealer: _____

_____

SILVERLINK 600

Part No. IS215 ECN2558

IMPORTANT

PLEASE READ THESE INSTRUCTIONS CAREFULLY BEFORE USING THE EQUIPMENT. KEEP THEM IN A SAFE PLACE FOR FUTURE REFERENCE.

WARNING:

APPLIANCES MUST BE EARTHED

ISOLATE THE POWER SUPPLY BEFORE CARRYING OUT ANY INSTALLATION WORK

PARTS OF APPLIANCES BECOME HOT DURING NORMAL USE. CARE SHOULD BE TAKEN TO AVOID ACCIDENTAL BURNS

IMPORTANT

All Lincat electrical appliances must be installed, operated and serviced by a competent person. Users should take care to adopt safe working practices when operating or cleaning appliances. Please contact your local distributor for further advice.

INSTALLATION

1. Ensure that the electricity supply is adequate for the equipment being installed.
2. Partitions, walls, kitchen furniture and other materials less than 100mm from the appliance should be made from non-combustible material.
3. Remove all protective plastic coating from the unit.
4. When siting the equipment, make sure that it is level and that there is a free flow of air around the unit and that any vents to the rear are not blocked.
5. All appliances with an electric load of 3kW and below are fitted with a BS1363 fused plug and should be connected to an earthed socket.
6. Appliances above 3k must be connected to the supply by a qualified electrician and should be installed with a means of isolation with contact separation of at least 3mm on all poles.
7. Appliances must be installed in accordance with the Health and Safety at Work Act, IEE Wiring Regulations, BS Codes of Practice, Local and National Building Regulations and Fire Precautions Act 1971.
8. When fitting countertop units onto SLS stands, the feet should be located into the corresponding holes in the base units. When fitting onto Ovens, HC pedestals or similar closed bases, the feet can be removed if required.

GENERAL USE

Unless otherwise stated in the equipment instructions the following convention applies where indicator lights are fitted to appliances:-

Green on - power to unit.
Amber on - power to element.
Amber off - temperature reached.

USER MAINTENANCE

1. Before working on or cleaning the equipment, **isolate it from the power supply** and allow it to cool to a safe working temperature.

2. Clean units regularly with hot water and detergent, do not use abrasive or chlorine based cleaners on stainless steel. Take care to avoid wetting electrical components. **Do not use a water jet.**
3. For removing carbon deposits from fryers and griddles use "Carb'n'Off" or a similar proprietary cleaner.

GRIDDLES

GS3, GS3/C, GS4, GS4/C,
GS6, GS6/C, GS65, GS6/T, GS6C/T, GS6/TR, GS6/TFR
GS7, GS7/C, GS7/R, GS9

OPERATION

1. Before using the unit for the first time, wipe the protective oil off the griddle plate and wash it down with a mild detergent solution.

2. Turn on the power supply and set the thermostat control knob to the required temperature. Allow at least 20 minutes for the plate to heat up before cooking.

3. The temperature in each half of twin zone units can be controlled independently.

4. Check levels in the fat drawer regularly. Do not allow it to overflow.

CARE OF GRIDDLE PLATES

Steel plate

1. After cooking, scrape off any food residue and wash down with a mild detergent and water.

2. Rinse to ensure that all traces of detergent have been removed. Once clean and dry, the plate can be protected with a light coat of cooking oil.

3. For heavy, stubborn deposits a de-greasing agent, '*CARBON-OFF'* is available from Lincat upon request.

Chromed Finish

1. Food debris should be removed regularly during use.

2. After turning the griddle off, allow 15 minutes for the griddle plate to partially cool down and flush with a small quantity of water to soften any residue and further cool the plate.

3. Use a stiff bristle brush to loosen food residue and scrape it into the fat drawer.

4. Repeat the flushing process, adding a small amount of mild detergent to the water and again empty into the fat drawer, taking care that it doesn't overflow.

5. Wipe the plate with a soft cloth.

Do not use sharp cornered instruments on a chromed griddle surface.

SERVICE INFORMATION

Catering equipment should be routinely serviced to ensure a long and trouble free life. With this in mind it is recommended that appliances are serviced every six months by a competent engineer.
For help regarding the installation, maintenance and use of your Lincat equipment, please call:-

LINCAT SERVICE HELP DESK

☎ 01522 875520

AUTHORISED SERVICE AGENTS

We recommend that all servicing, other than routine cleaning, is carried out by our authorised service agents and will accept no responsibility for work carried out by other persons. Note that for safe and efficient operation, appliances need regular servicing.

Please quote both the model and serial numbers from the data plate attached to the unit. Give brief details of the service requirement.

Lincat reserve the right to carry out any work under warranty during normal working hours, i.e. Monday to Friday, 8.30 a.m. - 5.00 p.m.

CONDITIONS OF GUARANTEE

The guarantee does not cover: -

1. Accidental breakage or damage
2. Operational misuse, wear and tear from normal usage, incorrect adjustment and neglect.
3. Incorrect installation, maintenance, modification or unauthorised service work.