



User, Installation and Servicing Instructions

Silverlink 600 Gas Chargrills

CG4 and CG6

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

Date Purchased: _____

Model Number: _____

Serial Number: _____

Dealer: _____

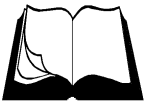
SILVERLINK 600

Dear Customer,
Thank you for purchasing this Lincat product.

This is just one of over 450 different items of catering equipment available 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 you years of trouble free service.

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.



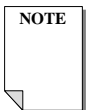
WARNING!

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.



NOTE:

This is a Note symbol. This symbol is used throughout the user guide to provide additional information, hints and tips.

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WARNINGS AND PRECAUTIONS

It is mandatory that all appliances are installed, commissioned and serviced by a qualified and competent person as defined by the regulations in force in the country of installation.

Failure to comply will invalidate the warranty.



WARNING!

This appliance must be installed by a competent installation engineer in accordance with the installation instructions, and should conform to the following requirements:

Do not obstruct or block the appliance flue.

Installation must include sufficient ventilation to prevent the occurrence of unacceptable concentrations of substances harmful to health in the room in which they are installed.

It is recommended that this appliance is sited under an extraction canopy for the removal of combustion products

After operation, some parts of the appliance will remain hot for a period of time. Please take care to avoid accidental burns.



CAUTION!

All equipment must be earthed (where applicable) to prevent electric shock.

Do not connect directly to any flue, ducting or mechanical extraction system.

Installation should allow for a sufficient flow of fresh air for gas combustion.

Parts which have been protected by the manufacturer or his agent must not be adjusted by the installer or user.

The appliance is designated Category 1 and is not intended for conversion from one gas type to another.

TECHNICAL DATA

Model	CG4	CG6
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Dimensions

Overall height (mm)	475	475
Width (mm)	450	600
Depth (mm)	660	660
Weight (kg)	27kg (Nett)	35kg (Nett)
Hob cooking surface w x d (mm)	325 x 440	475 x 440

Heat Input

Total heat input Natural(Gross)	16.4 kW	16.4 kW
Total heat input Propane(Gross)	17.6 kW	17.6 kW
Total heat input Butane(Gross)	17.6 kW	17.6 kW

Connection and Operating Pressures

Gas inlet connection	½" BSPT Male	
Supply Pressure - Natural	20mbar	20mbar
Supply Pressure - Propane	37mbar	37mbar
Supply Pressure - Butane	28-30mbar	28-30mbar

Note: For those destination countries whose supply pressure exceeds the pressures tabled then a suitable regulator must be fitted at the inlet of the appliance and the pressure regulated accordingly.

Gas Consumption

Total gas rate – Natural	1.56 m ³ h ⁻¹	1.56 m ³ h ⁻¹
Total gas rate – Propane	1.26 kg h ⁻¹	1.26 kg h ⁻¹
Total gas rate – Butane	1.28 kg h ⁻¹	1.28 kg h ⁻¹

COMMISSIONING

PREPARATION

Remove all packaging and protective coatings prior to installation.
Check that the heat transfer channels have been fitted correctly.

VENTILATION

The area in which this equipment is to be installed should have sufficient fixed ventilation to comply with local legislation requirements. It is recommended that a room, or internal space, be provided with a minimum free area of 4.5cm² per kW (3,400Btu/hr) of total heat input.

CHECK LIST OF ENCLOSURES

Please ensure the following items are included with this piece of equipment:

Model	CG4 / CG6	Tick
Warranty Card	1	
Cooking Grid	1	
Instruction Manual	1	
LE35 Feet	4	

SERIAL NUMBER



Each appliance manufactured at Lincat has a unique identifying number found in the top right hand corner of the data plate attached at the rear of the appliance. Please record that number in the space provided should it be required for future reference.

Serial Number	
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INSTALLATION

SITING

The installer must ensure that all regulations are met and that there is an unobstructed minimum distance of 1000mm from the top of the flue to the ceiling, which must be of non-combustible material.

The appliance should be installed on a level surface ensuring the unit is stable and firmly located.

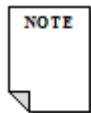
Any partitions, walls or kitchen furniture in close proximity must be of non-combustible materials and not be closer than 50mm from the sides and rear of the flue.

GAS SUPPLY AND CONNECTION

- Connection is at the rear of the unit via a R $\frac{1}{2}$ male thread.
- Connection shall comply with local regulations.
- The hose shall be periodically examined and replaced as necessary.
- When making the connection to the appliance an isolating cock should be fitted into the supply line close to the unit, for emergency shutdown or servicing purposes.

SUPPLY PRESSURES

- The Chargrills are un-governed appliances and connect directly to the relevant gas supply. See above table for inlet pressures.
- If necessary to gain access to the gas pressure test nipple remove the fascia panel at the front of the appliance. The nipple is situated on the right hand end of the manifold
- Remove the blanking screw and attach a pressure gauge to the boss of the test nipple and check inlet pressure.



For those destination countries where the supply pressure exceeds the supply pressures given in the Technical Data above a regulator must be fitted and the supply pressure set to the pressures detailed.

INSTRUCTION TO USER

Ensure that the person responsible understands how to light, safely operate, clean and shutdown the appliance and is made aware of the position and operation of the gas isolating cock in the event of an emergency.

USER INSTRUCTION

APPLIANCE USE

This appliance is only for professional use and should only be used by qualified personnel. Ensure that the person responsible understands how to light, safely operate, clean and shutdown the appliance and is made aware of the position and operation of the gas isolating cock in the event of an emergency.

Ensure that all controls have free and easy movement, if not contact a qualified service engineer.

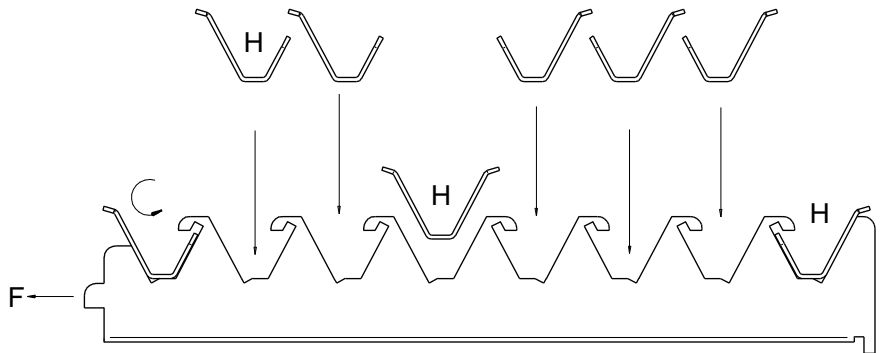
This appliance is intended to be used for grilling of culinary preparations that can be cooked or browned by means of radiant heat and **MUST NOT** be used for any other purpose.

Operators of the appliance must not leave combustible materials directly in the cooking area of the appliance when in use.

HEAT TRANSFER PROFILE SEATING

Ensure that the heat transfer profiles (H) are clean and correctly seated.

The support bracket (F) faces toward the front of the appliance



To correctly position the heat transfer channels, hook the short edge beneath the location point on the support brackets and lower into place.

To remove them for cleaning, grip longest edge and twist out.

Always replace the channels as shown.

LIGHTING SEQUENCE

- Open the main gas cock.
- Push in the control knob then rotate anti-clockwise to any position to allow gas through to the burner. Manually light this burner using a taper or piezo ignitor wand through the aperture in the fascia panel. **Do not attempt to light the gas through the heat transfer channels.**
- On establishing a flame at the burner, keep the knob depressed for approximately 15 seconds then release. The burner should remain lit.
- Repeat for the other burner.

SHUT DOWN

To shut down the appliance rotate all control knobs clockwise to the OFF position. The gas supply stopcock or bottle valve should now be closed.

CLEANING



Ensure the appliance is cool and the gas supply is isolated before commencing cleaning.

After use wash the unit down with a warm detergent solution.

Any accumulated fats or grease on internal parts and collecting pans from previous cooking should be routinely cleaned prior to use to prevent the risk of fire.

The cooking grid may be cleaned using a wire brush to remove carbon deposits. It is recommended that suitable eye and hand protection be worn.

Do not use abrasives on stainless steel parts.

Do not use any products containing chlorine or hydrochloric acid to clean stainless steel surfaces.

Do not clean the appliance using a water jet.

ROUTINE CLEANING

It is important that users of the appliance shall systematically check and clean down as necessary areas of the grill that have accumulated oils, fats and other combustible debris from previous cooking.



This is to prevent the potential risk of fire.

Cleaning of the appliance and its parts must be done when the appliance is cold and before the start of service.

SERVICING

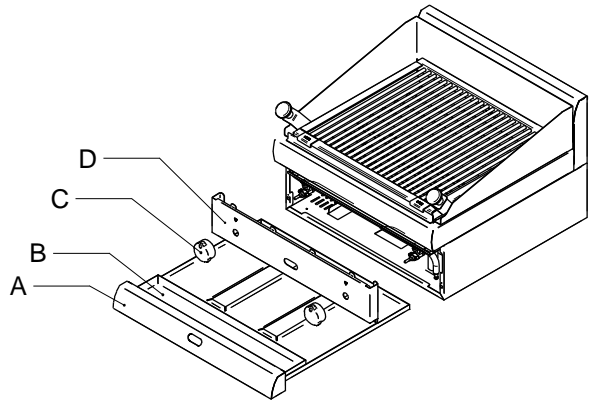
SERVICE ACCESS

To access and service the gas control valves

- Remove the control knobs and fascia panel to gain access to the valves.
- Remove cooking grid, heat transfer profiles and supports, splash back to gain clear access to burners and thermocouples.
- Remove burner for clear access to burner injectors and visual inspection

FASCIA PANEL REMOVAL

- Remove the debris drawer (A) and fat tray (B).
- Remove the control knobs (C).
- Remove the screws left and right on the underside of the fascia panel (D). Tilt the fascia panel from the bottom up and lift clear of the hob top.



OPERATIONAL CHECK

Commissioning must include an operational check of all controls.

- Check that each burner can be lit at both full rate and low rate.
- Check that each burner will remain lit when turned to low rate.

Control Valve Servicing - Recommended every 6 months

- Remove the control knob and fascia panel
- From the front of the valve carefully remove the two screws securing the nutting cap on the valve body.
- Withdraw the spindle from the valve and grease as necessary.
- Reassemble parts in reverse order.
- Perform soundness check for leaks.

Thermocouple Servicing - Recommended every 6 months

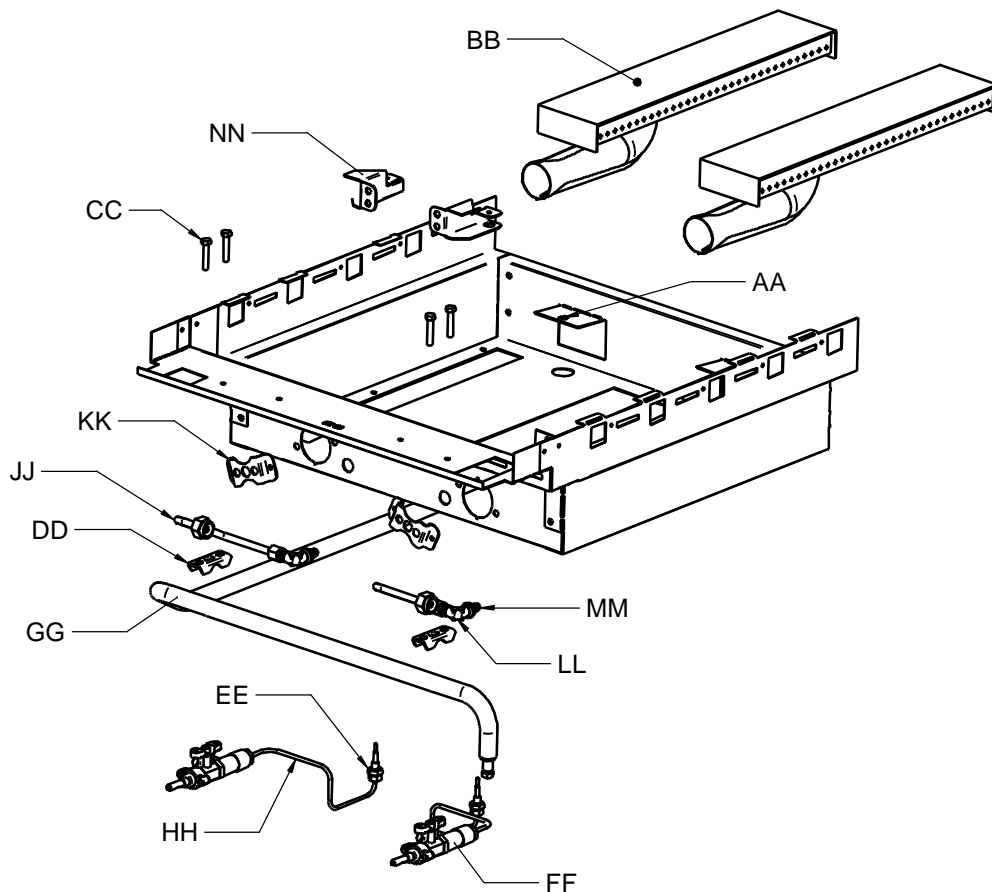
- Check millivolt output and replace thermocouple if required.
- Check thermocouple is secure in its bracket and tighten if required.

Visual Inspection

Determine that:-

- Debris collection tray is in an acceptable clean condition.
- Ash pan is kept clean.
- Fat tray is kept clean.
- Flexible gas supply hose (where fitted) is of sound condition and safety restraint chain/cable is attached.
- Gas tap functions correctly in terms of lighting burner.
- Spindle of gas tap shows no evidence of sticking and has a smooth operation.
- Heat transfer profiles correctly fitted and free from debris

COMPONENT REPLACEMENT



Thermocouple

- Remove the control knobs and fascia panel.
- Loosen the the thermocouple nut (HH) at the rear of the valve (FF)
- Remove the lock nut (EE) at the bracket (NN).
- Remove the thermocouple.
- Fit the new thermocouple and re-assemble in the reverse order.
-

Burner

- Remove the cooking grid and the heat transfer channels from the appliance.
- Loosen the burner retaining nut (AA).
- Lift the burner (BB) at the rear and withdraw from the bodywork.
- Fit the new burner.
- Re-assemble in the reverse order.

Control Valve

- Remove the control knobs and fascia panel.
- Loosen the burner pipe nut (JJ) at the valve (FF)
- Loosen the the thermocouple nut (HH) at the rear of the valve (FF)
- Remove the valve clamp screws (CC).
- Free the vlave from the manifold (GG).
- Fit the new valve and re-assemble reverse order.
- Perform gas soundness test of circuit prior to operation of appliance.

Injector

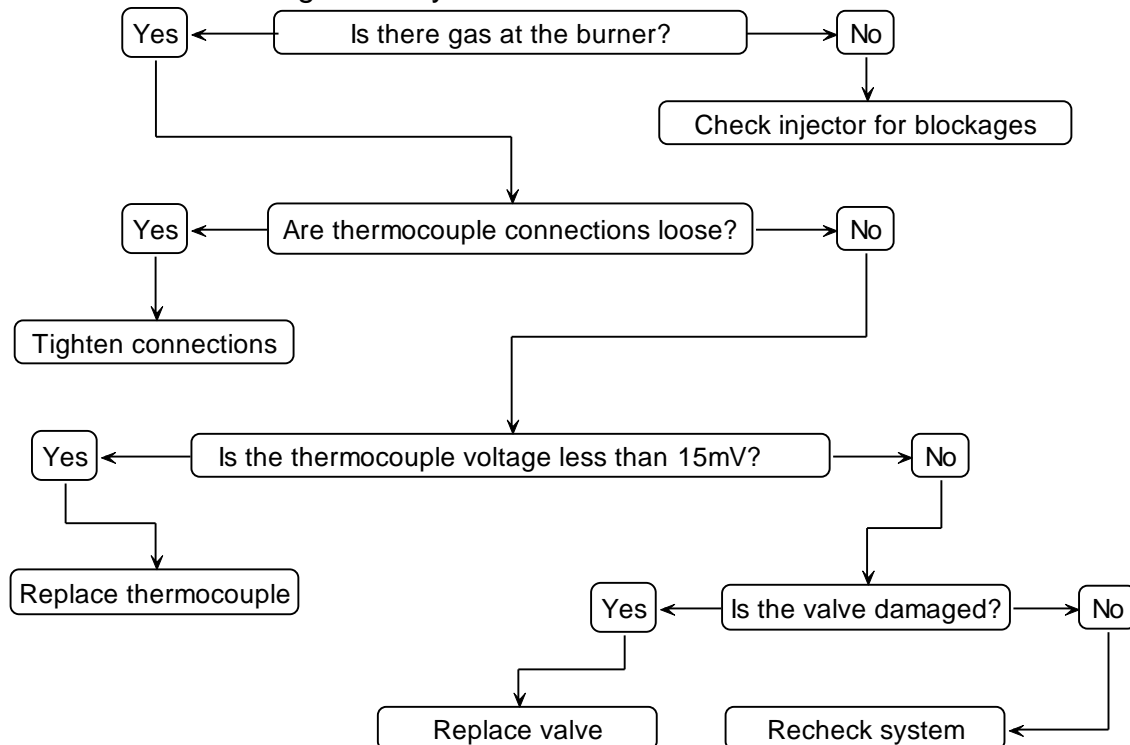
- Remove the control knobs and fascia panel.
- Loosen the burner pipe nut (JJ) at the valve (FF) and at the elbow (LL).
- Remove the screws at the elbow retaining bracket (KK).
- Remove the injector (MM) with the copper and fibre washers.
- Fit new parts and re-assemble.
- Perform gas soundness test of circuit prior to operation of appliance.

SPARE PARTS LIST

Description	Part number
Burner	BU28
Copper washer	CO113
Locknut	CO53
Male stud elbow	CO85
Foot - Adjustable	LE35
Cooking grid handle	HA50
Injector Natural gas	JE28
Injector Propane gas	JE45
Control knob	KN184
Thermocouple	TC14
Gas valve	VA09
Fibre washer	WA08

FAULT FINDING

- Burner/s will not light or stay lit



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 **MUST** be carried out by qualified personnel and a record kept of any remedial actions taken and at least cover the requirements of the service schedule of this document. 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.

DECLARATION

All Lincat products capable of burning gaseous fuels, satisfy the requirements of the Gas Appliance Regulations 2016/426.

GUARANTEE

This unit carries a comprehensive UK mainland warranty. The guarantee is in addition to, and does not diminish your statutory or legal rights. Contact Lincat for terms and conditions

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 personnel 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.