



## User, Installation and Servicing Instructions

### Silverlink 600 Gas Salamander Grills

### GR3 and GR7

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

Date Purchased: \_\_\_\_\_

Model Number: \_\_\_\_\_

Serial Number: \_\_\_\_\_

Dealer: \_\_\_\_\_

\_\_\_\_\_

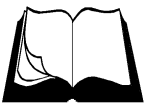
**SILVERLINK 600**

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.



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### **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.**

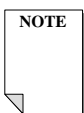
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### **CAUTION!**

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.

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### **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 to prevent 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 gas supply tubing or hose shall comply with the national requirements in force and shall be periodically examined and replaced as necessary.

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

# TECHNICAL DATA

Model	GR3	GR7
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Dimensions		
Overall height (mm)	380	380
Width (mm)	600	750
Depth, excl. handles (mm)	365	365
Weight (kg)	22	33
Cooking Surface – w x d (mm)	415 x 230 (grill shelf)	590 x 320 (branding plate)

Heat Input - Gross		
Natural Gas	5.0kW	6.5kW
Propane Gas	5.0kW	6.8kW
Butane Gas	5.0kW	6.8kW

Connection and Operating Pressures		
Inlet connection	½" BSPT Male	
Natural Gas	20mbar	20mbar
Propane Gas	37mbar	37mbar
Butane Gas	30mbar	30mbar

Gas Consumption		
Gas Rate – Natural	0.48m <sup>3</sup> h <sup>-1</sup>	0.62m <sup>3</sup> h <sup>-1</sup>
Gas Rate – Propane	0.36kg h <sup>-1</sup>	0.49kg h <sup>-1</sup>
Gas Rate – Butane	0.36kg h <sup>-1</sup>	0.49kg h <sup>-1</sup>

# COMMISSIONING

## PREPARATION

Remove all packaging and protective coatings prior to installation.

## VENTILATION

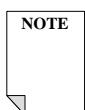
The area in which this equipment is to be installed should have sufficient fixed ventilation to comply with local legislation requirements. It is recommended that a room, or internal space, be provided with a minimum free area of 4.5cm<sup>2</sup> per kW of total heat input.

# CHECK LIST OF ENCLOSURES

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

Model	GR3	GR7	Tick
Warranty Card	1	1	
Grill Pan	1		
Toast Rack	1		
Drip Tray		1	
Wire Shelf		1	
Branding Plate		1	
Instruction Manual	1	1	

## 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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## MARK OF CONFIDENCE



Every single product that leaves our factory bears a serial plate showing the assembler's initials. It's a mark of confidence we have in our people and our manufacturing process.

# INSTALLATION

## SITING

- The installer must ensure that all regulations are met and that there is an unobstructed minimum distance of 300mm from the top of the flue to the extraction canopy, which must be of non-combustible material.
- A combustion check should be carried out along with a check of flame stability. If these are found to be compromised or unstable then the appliance must be positioned lower.
- Dirty extraction filters and drip trays may become a fire hazard due to a build up of grease/fat and also drip down onto equipment below. Regular cleaning of extraction filters and drip trays **MUST** be carried out and it's the installer's responsibility to make the operator aware of this.
- 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 100mm from the sides and rear of the flue.
- There must be a minimum of 600mm clearance from the front of the appliance in which to operate the appliance.

**If the appliance is installed above or adjacent to a heat source the maximum temperature surrounding the unit must be no greater than 80°C. The installer will need to use an insulated shelf and install heat shields to protect the unit as required.**

## 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 Salamander grills 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 access panel on the right hand side of the appliance. The nipple is situated fitted to the top of the valve manifold.
- Remove the blanking screw and attach a pressure gauge to the boss of the test nipple and check inlet pressure.

NOTE

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.

## ACCESSORIES (see page 12)

A bench stand (GR3/BS, GR7/BS), wall shelf (GR3/WS, GR7/WS) and floor stand (GR3/FS, GR7/FS) are optional accessories available for these units. Should an alternative to these accessories be used, please ensure that the mounting is stable and of a non-combustible material.

A branding plate and drip tray for the GR3 model are available as an accessory part number APB03.

## 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 or culinary preparations that cook or brown 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 front of the appliance when in use.

## LIGHTING SEQUENCE

- Open the main gas cock.
- Push in the control knob then rotate anti-clockwise to the spark position as marked on the control knob to allow gas through to the burner. Manually light the gas at the burner face using a taper or piezo ignitor wand. Note: The appliance can only be lit when the control knob is in this position.
- On establishing a flame at the burner, keep the knob depressed for approximately 15 seconds then release. The burner should remain lit.

## 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.

## USING THE APPLIANCE

The appliance can be used with or without the branding grid.



The toast rack is heavy and it is not recommended to remove the rack during service with product or trays placed on the rack.

It is advisable that product to be toasted be placed on a suitable tray which is then placed on the rack whilst in a flat position.

If using to gratinate the rack needs to be positioned flat and at a height that best suits the application. Additional temperature control can be obtained from the setting of the control knob.



The branding grid is very heavy and is placed onto the toast rack.

The locating holes in the branding plate align with the locating pins on the toast rack.

Do not attempt to reposition the height of the branding plate and rack when the appliance is hot.

For grilling, the best results are obtained with the branding plate in an angled position to allow for drainage of fats and juices to be collected in the debris tray. When grilling the product should be handled with suitable tongs.

The use of branding plates requires pre-heating to obtain successful results. It is suggested the branding plate is pre-heated for at least 15 minutes.

Loading of product to be cooked on the shelves or branding plate must not exceed the point where the product cannot be safely manipulated during the cooking process.



Parts of the toast rack, branding grid, debris tray and crumb tray can become very hot during service. Care must be taken to avoid injury.

### Grilling

Any food product to be cooked on the branding plate must be placed directly with the aid of suitable tongs to prevent injury from burns. Cooked food must be removed with tongs whilst the appliance is in operation.

If the appliance is to be left unattended for long periods, then the appliance burner should be reduced to the lowest position or turned off.

Do not place any container, plate or anything else on top of the appliance hood as this may cause an obstruction to the flue gasses.

DO not place any combustible material on the top of the appliance hood.

### 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.



All users should be aware of the importance of maintaining a clean oven cavity and grill pans and or drip trays in order to prevent a possible fire hazard.

Do not use abrasives on stainless steel or enamelled 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.

Areas to check

**Branding plate** – Regularly remove any debris build up on brander grid.

**Debris collecting tray** – The trays will need to be emptied and cleaned before use of debris, oils and fats that may have accumulated from previous cooking.

Failure to routinely clean debris from trays may lead to a risk of fire.

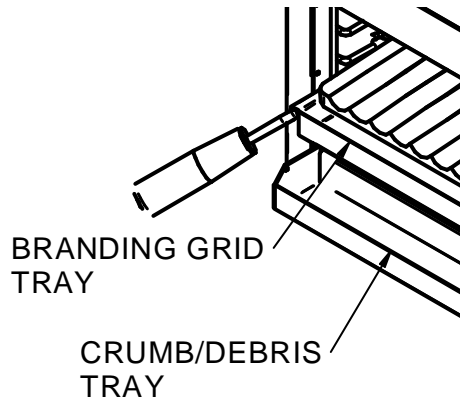
It may be necessary to empty frequently during heavy usage of the appliance.

The tray is likely to be hot and should be handled with care and with heat resistant gloves.

**Cooking compartment** – When the appliance has cooled remove the toast rack, branding plate and crumb tray. Clean the cavity as necessary of any build up of debris, oils and fats.

**Note** – Do not allow the branding grid tray to fill as handling will become difficult and spillage likely to occur.





## SERVICING

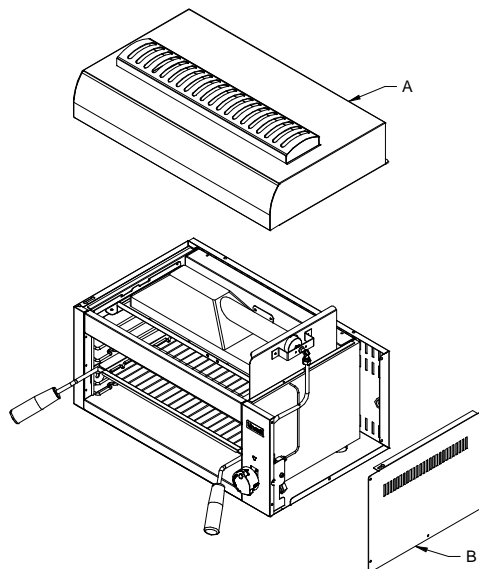
Visual Inspection shall determine that:-

- Branding plate is kept clean and excessive carbon build up has been removed.
- Debris collection tray is in an acceptable clean condition.
- Crumb tray is kept clean.
- Toast rack 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.
- Top of the appliance is free from obstructions.

### SERVICE ACCESS

#### General Access

- Remove the two screws at the rear of the hood 'A'.
- Slide the hood forward to free the hood from the key-hole slots in the side panels.
- Access to the test nipple can be made from the top of the appliance.
- Remove the side panel 'B' retaining screws for access to the valve and other components.



#### Valve Servicing - Recommended every 6 months

- Remove the control knob

- From the front of the appliance carefully remove the two screws securing the niting 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

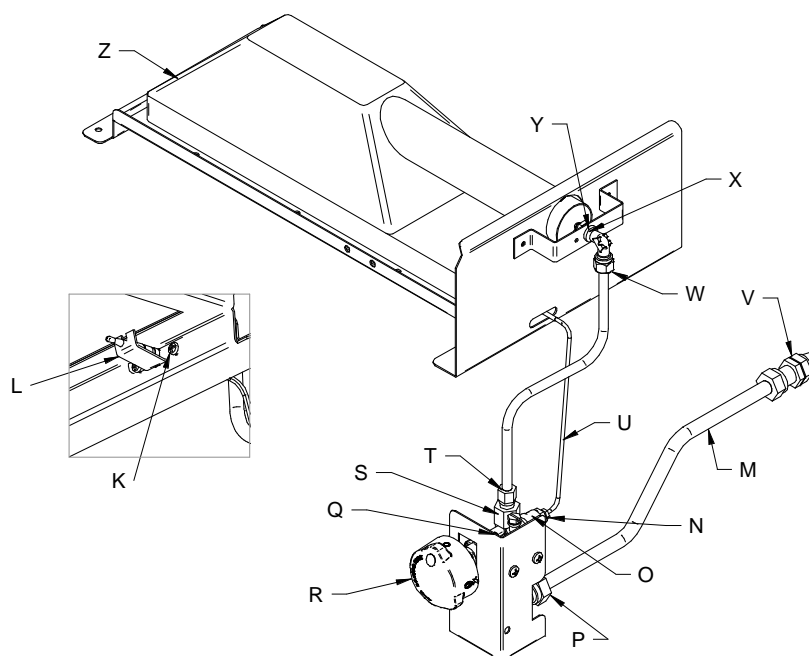
- Check millivolt output and replace thermocouple if required.
- Check thermocouple is secure in its bracket and tighten if required.

## COMPONENT REPLACEMENT

Access to gas circuit components can be made when the hood and side panel are removed as described earlier.

### Burner

- Remove the six burner retaining screws (not shown) and lift the burner **Z** from the support bracket.
- Fit the new burner.



### Injector

- The burner injector **Y** can be removed separately using a ¼" AF spanner.
- Replace the copper washer (CO113) and fibre washer (WA08) when fitting a new injector.

### Thermocouple

- Loosen the thermocouple lock nut **N** at the valve body **O**.
- From inside the cooking compartment remove the two screws **K** securing the fixing bracket **L**.
- Withdraw the thermocouple capillary **U** through the body (noting its position).
- Fit new thermocouple and re-assemble components.

## Valve

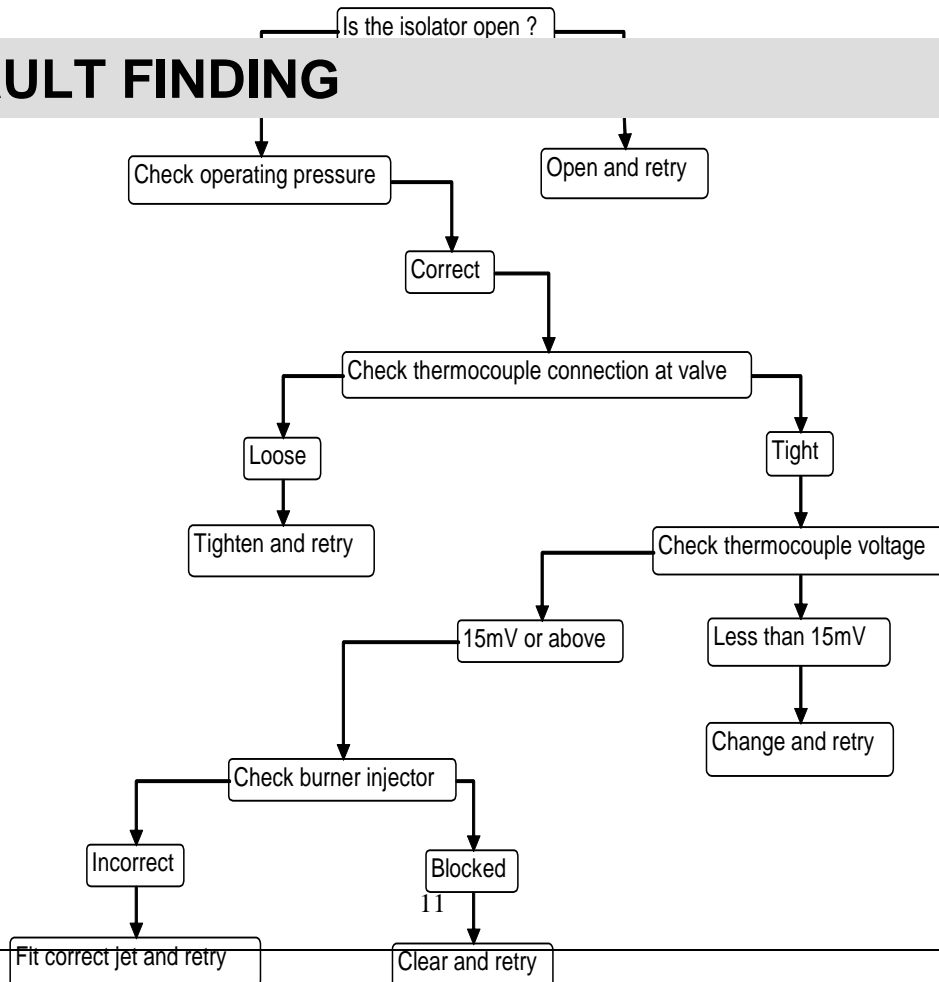
- Loosen the burner feed pipe nut **T** and the thermocouple lock nut **N**.
- Remove the control knob **R** from the valve spindle.
- Loosen the valve clamp screws from the manifold.
- Free the valve from the pipe work and manifold.
- Remove the burner feed compression fitting from the valve and fit to the new valve with a suitable thread sealant (Loctite 577 recommended).

## SPARE PARTS LIST

Description	GR3 Part number	GR7 Part number
Branding Plate	BR25	BR39
Main Burner	BU23	BU142
Burner injector - Natural	JE40	JE52
Burner injector – Butane/Propane	JE04	JE15
Copper Washer (Burner injector)	CO113	
Fibre Washer (Burner Injector)	WA08	
Gas Valve	VA11	
Thermocouple Split Nut	TC07	
Thermocouple	TC03	
Grill Shelf	SH89	SH90
Base Drip Tray (option on GR3)	SA399	SA389
Control Knob	KN188	

## FAULT FINDING

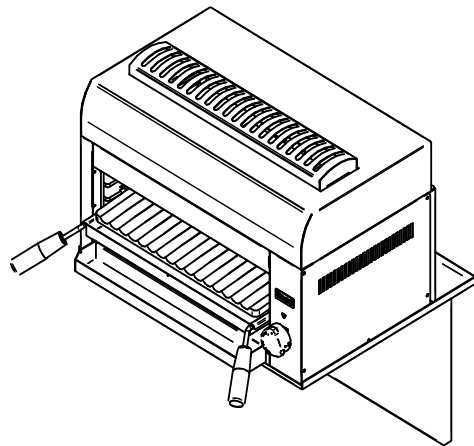
- **Burner will not light or stay lit**



## ACCESSORIES

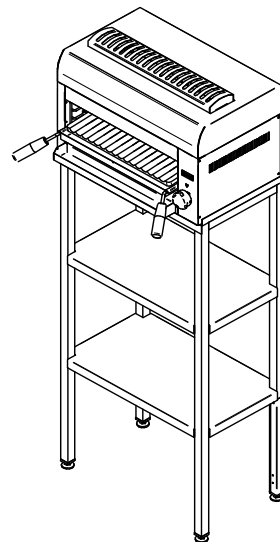
WALL SHELF

GR3/WS  
GR7/WS



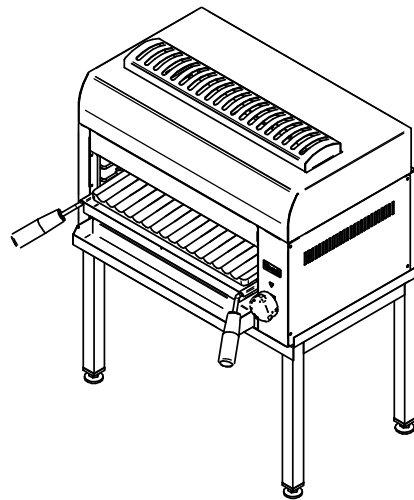
FLOOR STAND

GR3/FS  
GR7-FS



## BENCH STAND

GR3/BS  
GR7/BS



## 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.