



POT BOY – SERIES 6

Installation, Operating and Servicing Instructions



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

Date Purchased: _____

Model Number: _____

Serial Number: _____

Dealer: _____

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PLEASE OBSERVE THESE INSTRUCTIONS CAREFULLY

This guarantee applies in this form to installations within the UK only.

DELIVERY

The machine is packaged in a carton. Please check the contents against the list below.

Wall mounting frame	1
Nylon bristle brush head	1
Magikut brush head/4 pads	1

If any accessories have been ordered they will be supplied in separate packages.

Please notify the carrier and the supplier within 24 hours if anything is missing or damaged.

Check that the correct machine has been supplied and that the voltage, marked on the rating plate on the motor, is suitable for the supply and control voltage available. The rating plate is located at the back of the cylinder near the supply cable inlet.

INTRODUCTION

This machine is designed for the cleaning of utensils and equipment in commercial kitchens by means of a rotating brush or other tool.

INSTALLATION

For the Installer:

These Instructions contain important information designed to help the user obtain the maximum benefit from the investment in an IMC POT BOY.

Please read them carefully before starting work, and consult with the supplier in the event of any queries.

Be sure to leave this Instruction Manual with the user after the installation of the machine is complete.

Procedure:

For wall mounted units, fix the wall bracket supplied to the wall at a height of 1150mm above the sink bowl where the machine will be used. This height gives optimum user comfort combined with a good reach of the hydraulic hoses.

Connect the machine to single-phase power supply (UK: 13 amp socket), having first checked that the voltage shown on the rating plate on the back of the machine is correct for the electricity available.

Mobile units require no installation. However, thought must be given to where the unit will be plugged in around the kitchen during use. A coiled extension lead of the appropriate type usually provides the most practical and convenient solution.

WARNING: This machine must be earthed

OPERATION

1. Select the appropriate brush for the task in hand and fit this to the output shaft of the hand held hydraulic motor, screwing the brush head on as far as it will go. Hand pressure only is required to fit and remove the brush heads.
2. To start the machine, switch on at the mains, hold the handle in one hand, turn the black switch anti-clockwise to position I
3. Units with foot pedals: turn the switch clockwise to position II, and press the foot pedal to start the machine

Should the brush become entangled and jam, a relief valve will open to prevent injury to the operator and damage to the machine. It will also open if the operator applies undue pressure.

The valve is correctly set when the machine leaves the factory; do not adjust without first consulting the manufacturer or its agents.

USAGE TIPS

1. For general cleaning of residual material in pots and pans use the nylon bristle brush.
2. A few inches of water and a little detergent in the bottom of the pot are sufficient.
3. Never fill the sink more than half full.
4. To avoid spraying, always start the machine with the nylon bristle brush facing vertically down into the pot or sink.
5. When operating the machine with the brush handle held in the horizontal position, ensure that the brush head is towards the outside of the hand: this will ensure that any spray is directed away from the operator.
6. To restore discoloured aluminium pans to new, use a nylon brush with scouring powder.
7. Use the magikut brush-head to decarbonise the bottoms of the pots and pans, as well as for baking trays, hobs, griddles and ovens.
8. Always use the magikut pads **DRY**.
9. Never use a magikut brush on coated or plated surfaces.
10. There is no need to apply excessive pressure or to oscillate the brush rapidly.

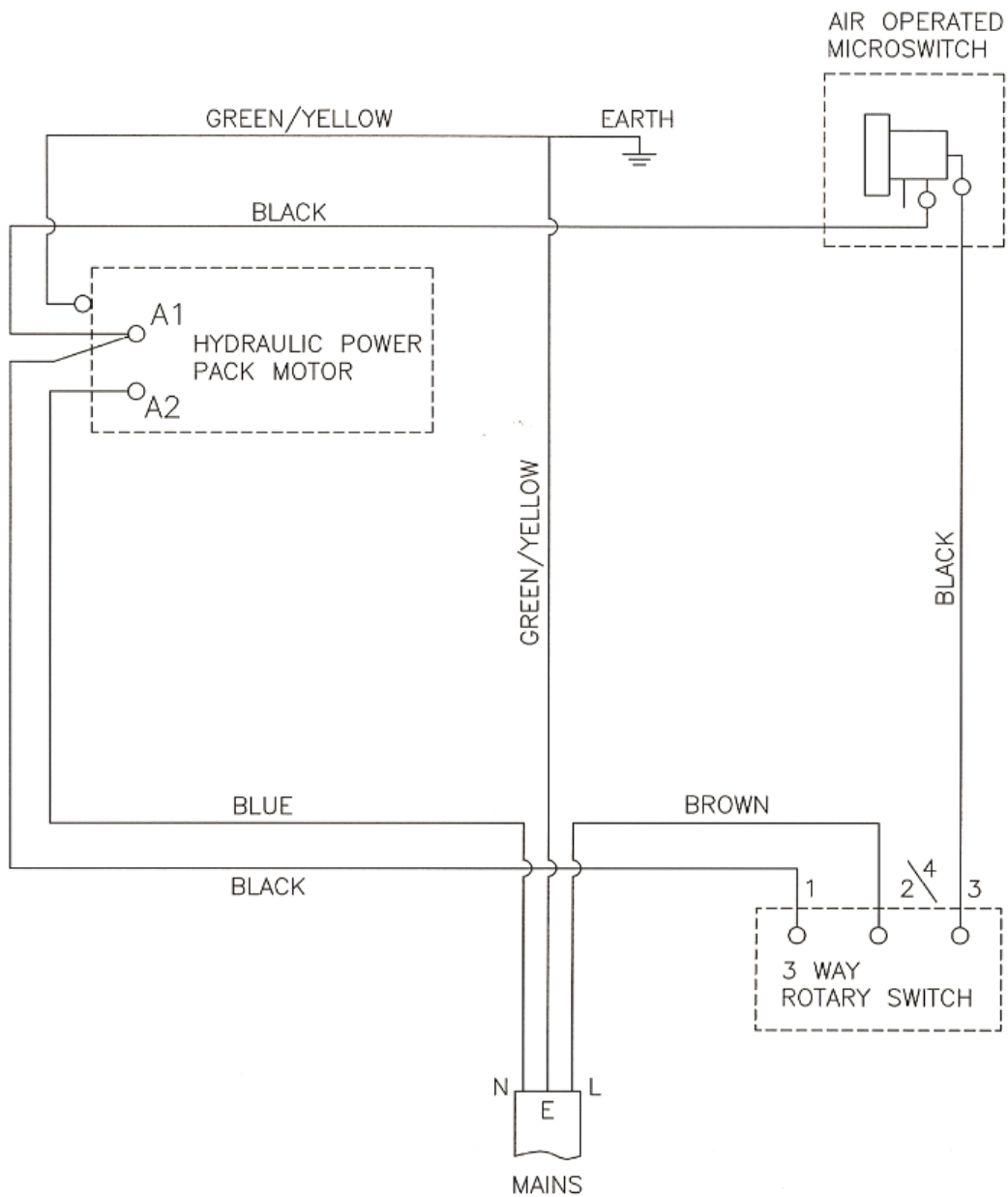
LET THE MACHINE DO THE WORK.

MAINTENANCE

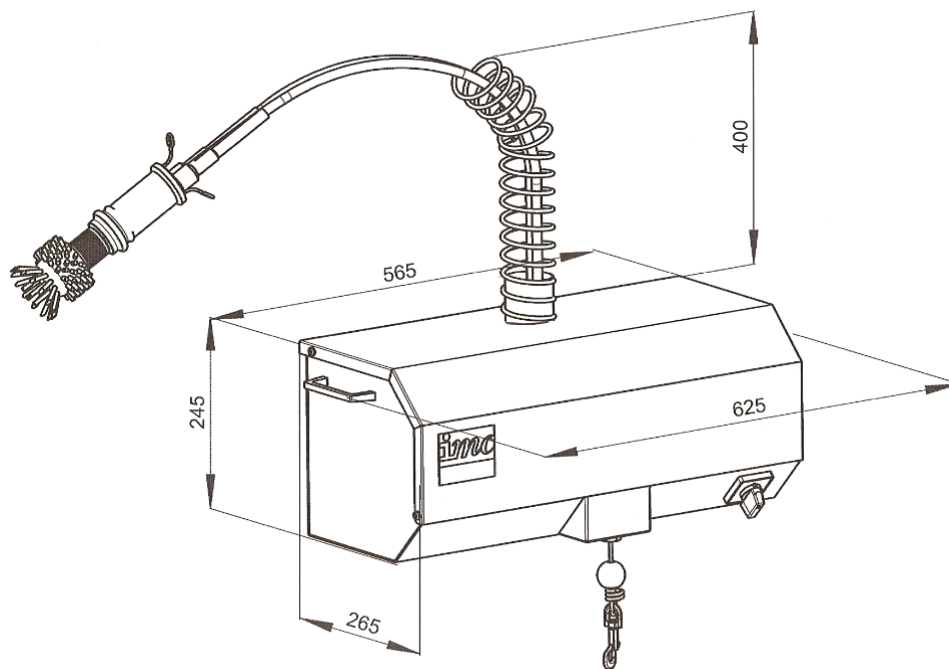
Keep the machine and accessories clean at all times. A wipe over with a damp cloth is usually sufficient. The foot-operated switch should be kept clean at all times.

Once a year the hydraulic fluid should be drained and renewed using 1.4 litres VG46 Hydraulic Oil, IMC Part No. K07/074

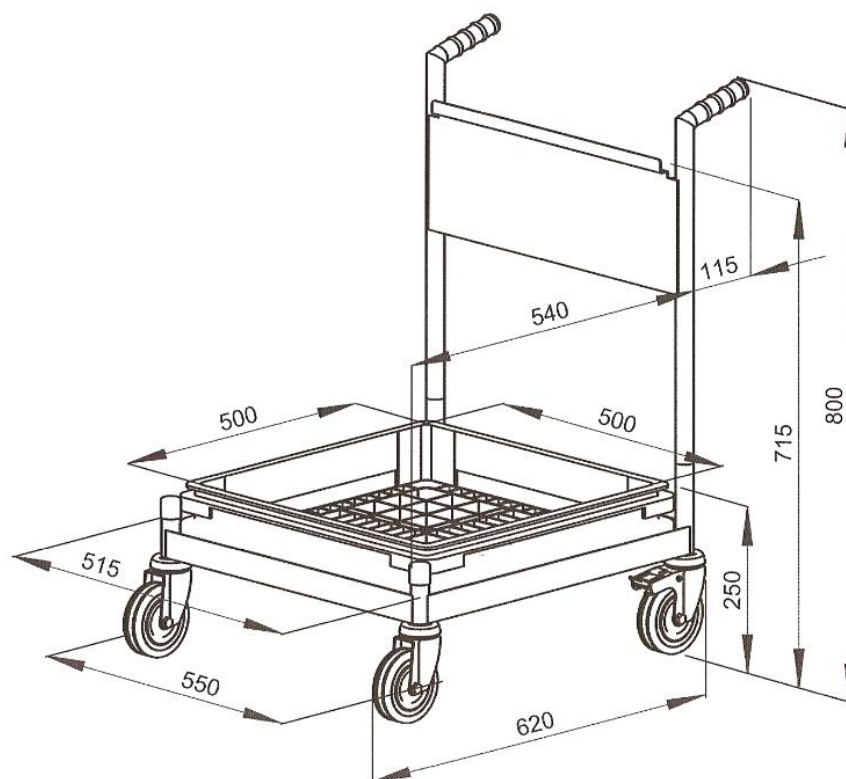
WIRING DIAGRAM



LAYOUT DIMENSIONS



Assembled Unit



Mobile Trolley

PART LIST

Part Number	Description
A10/467	Expandable Cable Sleeve
A10/469	Rope End Stopper
A12/009	Support Spring
A12/010	Spring Motor
M64/001	Storage Drum Moulding
A16/046	Hydraulic Power Pack
S64/096	Hydraulic Hose Assembly
L39/011	Spacer
A21/006	Handle
G45/038	Rotary Switch
G45/039	Terminal Cover
A10/246	Cable Gland
A10/224	Cable Gland Locknut
G328	Straight Connector
G45/040	Air Operated Micro switch
G45/041	Bulkhead Connector
G45/042	Foot Bellows
U07/012	Nylon Brush Head
S64/103	Magikut Pads (Set of 5)
E64/009	Support Hook
E64/010	Disc Retainer

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.

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.