



## Installation, Operating, Servicing and Conversion Instructions

### Silverlink 600 Gas Boiling Tops HT3, HT6 & HT9

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

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

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

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

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

\_\_\_\_\_

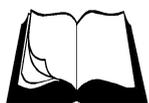
**SILVERLINK 600**

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 (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	HT3	HT6	HT9
Overall Height (mm)	305		
Width (mm)	300	600	900
Depth (mm)	600		
Weight (kg)	16	28	32
Total Heat Input Natural (Gross)	9.0kW	18.0kW	27.0kW
Total Heat Input Propane (Gross)	9.0kW	18.0kW	27.0kW
Total Heat Input Butane (Gross)	7.4kW	14.8kW	22.2kW
Gas Inlet Connection	½" BSP (R <sub>p</sub> ½)		
Supply Pressure - Natural	20mbar		
Supply Pressure - Propane	37mbar		
Supply Pressure - Butane	28-30mbar (29mbar)		

## Individual Burner Heat Input Full Rate

Natural	4.5kW
Propane	4.5kW
Butane	3.7kW

## Individual Burner Heat Input Low Rate

Natural	0.85kW
Propane	0.85kW
Butane	0.85kW

## Gas Consumption Full Rate

Total Gas Rate – Natural	0.86m <sup>3</sup> h <sup>-1</sup>	1.72m <sup>3</sup> h <sup>-1</sup>	2.57m <sup>3</sup> h <sup>-1</sup>
Total Gas Rate – Propane	0.64kgh <sup>-1</sup>	1.29kgh <sup>-1</sup>	1.93kgh <sup>-1</sup>
Total Gas Rate – Butane	0.54kgh <sup>-1</sup>	1.08kgh <sup>-1</sup>	1.62kgh <sup>-1</sup>

## Individual Burner Gas Consumption Full Rate

Gas Rate – Natural	0.43m <sup>3</sup> h <sup>-1</sup>
Gas Rate – Propane	0.32kgh <sup>-1</sup>
Gas Rate – Butane	0.27kgh <sup>-1</sup>

## Gas Consumption Low Rate

Total Gas Rate – Natural	0.16m <sup>3</sup> h <sup>-1</sup>	0.32m <sup>3</sup> h <sup>-1</sup>	0.49m <sup>3</sup> h <sup>-1</sup>
Total Gas Rate – Propane	0.12kgh <sup>-1</sup>	0.24kgh <sup>-1</sup>	0.36kgh <sup>-1</sup>
Total Gas Rate – Butane	0.12kgh <sup>-1</sup>	0.25kgh <sup>-1</sup>	0.37kgh <sup>-1</sup>

## Individual Burner Gas Consumption Low Rate

Total Gas Rate – Natural	0.08m <sup>3</sup> h <sup>-1</sup>
Total Gas Rate – Propane	0.06kgh <sup>-1</sup>
Total Gas Rate – Butane	0.06kgh <sup>-1</sup>

# COMMISSIONING

## PREPARATION

Remove all packaging and protective coatings prior to installation.  
Check that the hob burner parts and pan supports are correctly located.

## 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 (3,400Btu/hr) of total heat input.

# CHECK LIST OF ENCLOSURES

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

Model	HT3	HT6	HT9	Tick
Warranty Card	1	1	1	
Pan Supports	1	2	3	
User Instructions	1	1	1	

# SERIAL NUMBER

NOTE

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.

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

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  $R_p\frac{1}{2}$  ( $\frac{1}{2}$ " BSP)
- 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.



An equipotential bonding terminal is provided to allow cross bonding with other equipment.

## SUPPLY PRESSURES

- The boiling tops 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 heating of culinary preparations that can be cooked by means of frying, simmering or boiling in suitable pans 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.

Ensure the pan supports are centrally placed on the hob to.

It is recommended that a burner is lit first before placing large pans over the burner.



It is not recommended that multiple lit burners are covered at any one time by large gastronome pans or detachable griddle plates.

## PAN PLACEMENT

Pans should be placed centrally on the pan support in relation to the burner for maximum efficiency.

## PAN SIZES

The recommended pan base diameters are no smaller than 150mm and no larger than 400mm.

Pans should never be placed in such a position that they become a hazard from tipping

## OPERATION OF THE APPLIANCE

- The appliance should not be left unattended when in use for any lengthy period of time.
- Pans should only be filled to a level no more than to prevent a boil over situation.
- Periodically inspect liquid volumes to prevent a boil dry situation.
- Frying of product should never be left unattended.
- Use hand and arm protective when handling hot pans to avoid injuries from burns.

## LIGHTING SEQUENCE

Please ensure that the gas isolation valve for the appliance is turned to the open position before attempting to light this unit.

## Hob Burners

From the OFF position: press and turn the control knob anti-clockwise to any position between the two stylized flames to allow gas through to the burner.

Maintaining the control knob depressed, manually light the gas at the burner using a taper or piezo ignitor wand.

On establishing a flame at the burner, keep the knob depressed for approximately 15 seconds then release. The burner should remain lit.

If the appliance has stood unused for any length of time it may be necessary to purge the burner feed pipes of air. To purge the burner feed pipes of air depress and rotate a control knob to the full on position. Maintain the knob in the depressed position for 20-30seconds and then light the gas at the burner. Repeat as necessary until the gas ignites.

### **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.

### **OPERATION OF THE APPLIANCE**

- The appliance should not be left unattended when in use for any lengthy period of time.
- Pans should only be filled to a level no more than to prevent a boil over situation.
- Periodically inspect liquid volumes to prevent a boil dry situation.
- Frying of product should never be left unattended.
- Use hand and arm protective when handling hot pans to avoid injuries from burns.

## CLEANING



Do not use a water jet or steam cleaner and do not immerse this appliance.

Clean all panels with warm water and mild detergent, do not use abrasive materials. Dry with a soft cloth.

It is important that users of the appliance systematically check and clean down as necessary areas of the hob that have accumulated oils, fats and other combustible debris from previous cooking. Particular attention must be paid to the burner head ports. Ensure they are always clear. Ensure the appliance and all its parts are in a cold state before commencing any cleaning routine.

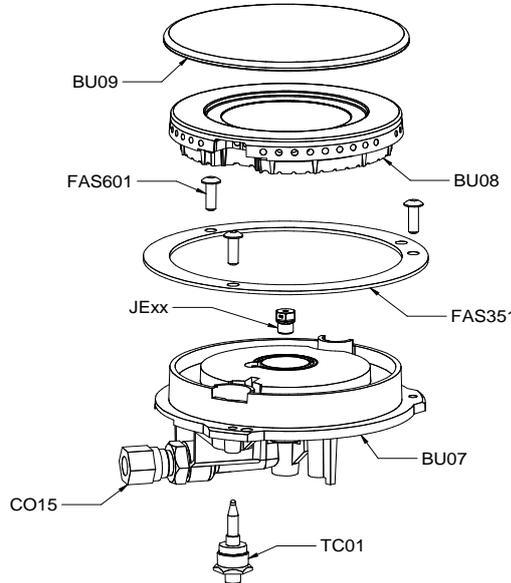
### Areas to Check

- **Burner Caps** – Check burner caps are clean and centrally seated on the burner head
- **Burner Heads** – The burner heads can only be fitted in one orientation onto the burner body. As a guide the recess with the two ports aligns with the thermocouple.
- **Pan Supports** – The pan supports are manufactured from cast iron and are heavy. For ease of cleaning they can be removed from the appliance and placed in a suitable dish washer.

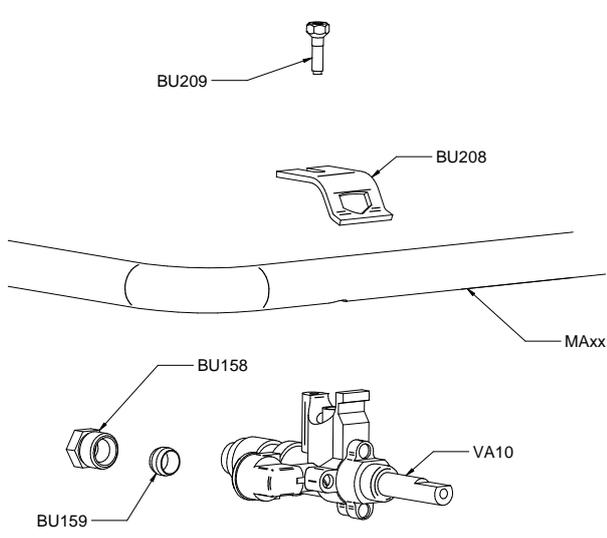
# SERVICING

To access parts internally remove the control knobs. Remove the fascia panel securing screws from the underside of the fascia panel.

## Burner Components

	<p>To replace the burner and its parts</p> <ul style="list-style-type: none"> <li>Remove the burner cap 'BU09'</li> <li>Remove the burner head 'BU08'</li> <li>Remove the 3 screws 'FAS601'</li> <li>Remove the control knobs from the valves</li> <li>Remove the fascia panel</li> <li>Loosen the burner feed pipe connection nut on 'CO15'</li> <li>Loosen the thermocouple nut 'TC01' connection at the corresponding valve</li> <li>Remove the burner body 'BU07' and the gasket 'FAS351'</li> <li>Remove the injector 'JExx' (dependent on gas type) from the burner body</li> <li>Remove the thermocouple 'TC01' from the burner body</li> <li>Remove the remain parts of 'CO15' from the burner body</li> <li>Replace and reassemble any or all parts as applicable</li> </ul>
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## Valve Components – Servicing Recommended Every 6 Months

	<p>To remove the valve and its parts:</p> <ul style="list-style-type: none"> <li>Remove the control knobs</li> <li>Remove the fascia panel</li> <li>Loosen the thermocouple 'TC01' nut at the valve body 'VA10'</li> <li>Loosen the burner feed pipe nut 'BU159' at the valve</li> <li>Remove the valve clamp screw 'BU209'</li> <li>Lift the valve clamp 'BU208' from the valve and the manifold 'MAxx' (dependent on appliance)</li> <li>Free the valve from the manifold</li> <li>Replace and reassemble parts as necessary</li> <li>Perform leak test to prove integrity of joints</li> </ul> <p><b>Servicing of Valve</b></p> <ul style="list-style-type: none"> <li>To service the valve carefully remove the nutting cap screws and withdraw the spindle from the valve</li> <li>Clean old grease and re-grease with suitable gas compliant compound</li> <li>Re-assemble and perform soundness check</li> </ul>
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# CONVERSION

## CONVERSION OF GAS TYPE

### Burner Injector Changes

Model	Gas	Inlet Pressure	Ø	Mark	Part Number
All	G20	20mbar	1.64	164	JE155
	G30	28-30mbar	0.98	98	JE157
	G31	37mbar	1.10	110	JE156

### Conversion from one gas type to another

To convert the appliance from one gas type to another it will be necessary to replace the main burner injectors

Ensure the appliance for conversion and all its parts are in a 'cold' state

Remove the pan support(s) for ease of access

Remove the burner caps and burner heads

Remove and replace the burner injectors as detailed below applicable to the gas type required.

Replace gas specific labels for which the appliance has been converted

Replace data plate corresponding to gas type

### Burner Injector

The diagram illustrates the process of accessing the burner injector. It shows three views: a top view of the burner cap (BU09), a side view of the burner head (BU08) being removed from the burner body (BU07), and a close-up of the burner injector (JExx) being accessed through the venturi.

The burner injector is fitted to the base of the burner body

Remove the burner cap 'BU09'  
Remove the burner head 'BU08'  
Access to the burner injector 'JExx' is through the venturi to the base of the burner body 'BU07'.  
To remove, un-screw by turning anticlockwise  
The correct size of the injector appertaining to gas type is marked on one of the hexagonal faces of the injector.  
Replace with the correct injector applicable to gas type and reassemble burner parts

### Bypass Injector Adjustment

The diagram shows two adjustment scenarios. The top part shows a rectangular bypass injector with a circular opening and a triangular marker, indicating the 'full home' position for Propane or Butane. The bottom part shows a circular bypass injector with a circular arrow indicating a 1/3 to 1/2 turn anticlockwise for conversion to Natural gas.

Remove the control knobs  
Adjustment for conversion from Natural gas to Propane or Butane:  
Rotate the bypass injector clockwise full home, do not over tighten.  
Replace the control knobs

Adjustment for conversion from Propane or Butane to Natural gas :  
Ensure the bypass injector is fully home, do not over tighten  
Rotate the bypass injector between 1/3 to 1/2 of a turn anticlockwise  
Replace the control knobs

## SPARE PARTS LIST

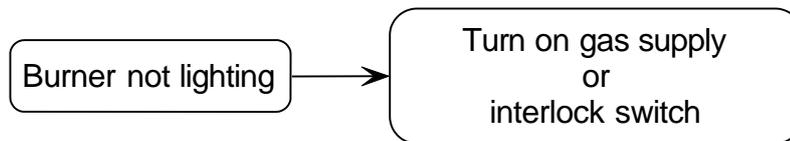
Part number	Part description	Used on
BU07	Burner Body	All
BU08	Burner Head	All
BU09	Burner Cap	All
TC01	Thermocouple	All
FAS351	Burner Gasket	All
FE35	Adjustable Foot	All
JE155	Natural Gas Injector	All
JE156	Propane Gas Injector	All
JE157	Butane Gas Injector	All
PA25	Pan Support	All
MA140	Manifold	HT3
MA141	Manifold	HT6
MA141	Manifold	HT9
VA10	Valve	All
BU158	VA10 Tube Nut	All
BU159	VA10 Olive	All
BU208	VA10 Clamp Bracket	All
BU209	VA10 Clamp Screw	All
KN196	Control Knob	All
CO15	Compression Fitting	All
TU13601	Front Burner Pipe	All
TU13602	Rear Burner Pipe	All

## ACCESSORIES

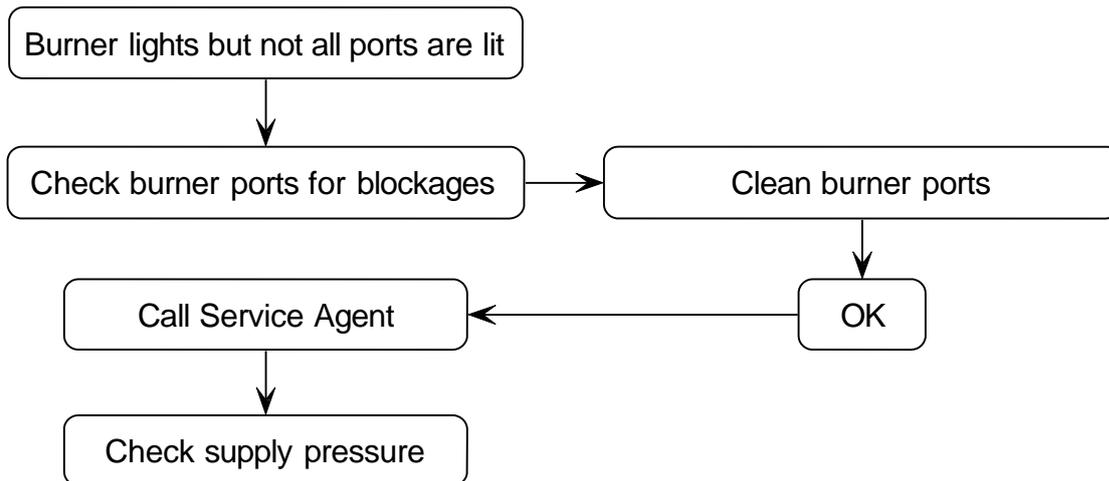
Part Number	Description	Used on
HT6/SB	Splash Back	HT6

# FAULT FINDING

## Burner not lighting

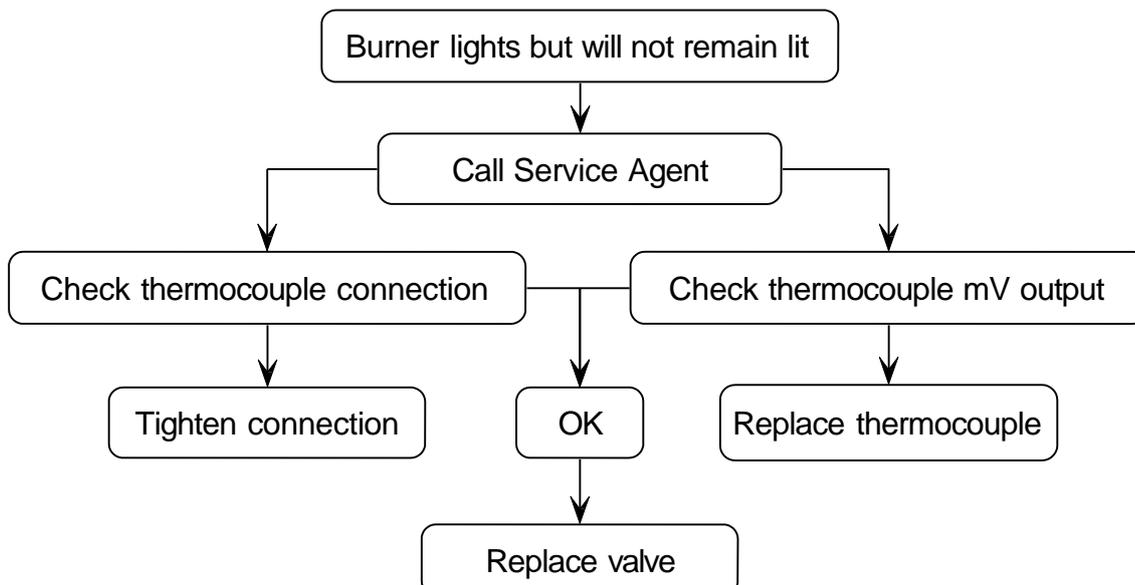


## Not all burner ports are lit



Note: Gas not burning at all the burner ports can occur after a spillage or boil over where water has collected in the burner ports.

## Burners will not remain 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.

Notes:

