



Installation, Operating, Servicing and Conversion Instructions

Opus 800 Gas Heated Tilting Bratt Pan OG8801

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

Date Purchased: _____

Model Number: _____

Serial Number: _____

Dealer: _____

Opus **800**

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IMPORTANT INFORMATION



Read these instructions carefully before using this product, paying particular attention to all sections that carry warning symbols, caution symbols and notices. Ensure that these are understood at all times.



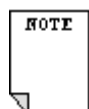
WARNING!

This symbol is used whenever there is a risk of personal injury.



CAUTION!

This symbol is used whenever there is a risk of damaging your Lincat product.



NOTE:

This symbol is used to provide additional information, hints and tips.

KEEP THIS MANUAL FOR FUTURE REFERENCE

WARNINGS AND PRECAUTIONS



This appliance must be installed, commissioned, serviced and converted by a qualified person in accordance with national and local regulations in force in the country of installation.

Only qualified or trained personnel should use this appliance.

Parts protected by the manufacturer shall not be adjusted by the user.

Do not leave the appliance unattended whilst operating.

Do not obstruct or block the flue.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

All equipment must be earthed to prevent shock.

Disconnect the unit from the electricity supply before cleaning, servicing or undertaking any maintenance.

If this appliance is fitted with castors, use caution at all times when manipulating or moving, and lock castors when appliance is in position.

During operation parts may become hot - avoid accidental contact.

Install a suitable fire extinguisher and fire blanket within reach of the appliance.

Do not use flammable solvents and cleaning aids.

Strip plastic coating and clean the appliance before use.

TECHNICAL DATA

Model	OG8801/N	OG8801/P
Height (mm)	900	900
Width (mm)	900	900
Depth (mm)	800	800
Height - Lid Up (mm)	1600	1600
Weight (kg)	184	184
Injector size (mm)	1.7	1.0
Nominal Gas gross kW	24.5	22.0
G20 I _{2H}	20mbar	-
G31 I _{3P}	-	37mbar
Thermostat range	Marked 1 to 5 – (Approx. 100-280°C)	
Gas connection	R1/2"	
Connection sleeve (internal thread)	Rp1/2"	
Cold water mains	G3/4"	
Electrical voltage	230 Volt	
Frequency	50Hz	
Electrical input (kW)	0.018	
Current (A)	0.080	
Connection Cable size (mm ²)	3 x 1.5	

These appliances are designated Category I and category II (II_{2H3P})

CHECK LIST OF ENCLOSURES

Warranty card
Instructions manual

INSTALLATION AND COMMISSIONING

This appliance must be installed, commissioned, serviced and converted by a qualified person in accordance with national and local regulations in force in the country of installation.

Site this appliance beneath an extraction canopy for the removal of combustion products.

When making the gas connection, fit an isolating cock into the supply line close to the appliance for emergency shutdown or servicing purposes.

Installation must include sufficient ventilation to prevent the occurrence of unacceptable concentrations of substances harmful to health in the room of installation. There must be a minimum free area of 4.5cm² per kW of total heat input.



Allow for a sufficient flow of fresh air for complete gas combustion.

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

The gas supply hose or tubing shall comply with national requirements in force and shall be periodically examined and replaced as necessary. If flexible hose is used, secure the appliance to the wall with a chain.



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

Install this appliance on a level surface ensuring all air vents are unobstructed. Any partitions, walls or furniture must be of non-combustible material. Minimum distances A 50mm B 1000mm – see Fig 1.

The appliance must be installed in a well ventilated place and at least 50mm from any side walls and 100mm from any back walls

This appliance must be earthed.

If replacing the plug connect the terminals as follows:

Green and Yellow wire	Earth	E
Blue wire	Neutral	N
Brown wire	Live	L

Means of isolation with at least 3mm contact separation in all poles must be incorporated into the fixed wiring of this appliance.

The fixed wiring insulation must be protected by insulated sleeving having a temperature rating of H 07 RN-F

Supply cords shall be oil resistant, sheathed flexible cable not lighter than ordinary polychloroprene or equivalent elastomer sheathed cord (code 60245 IEC 57)

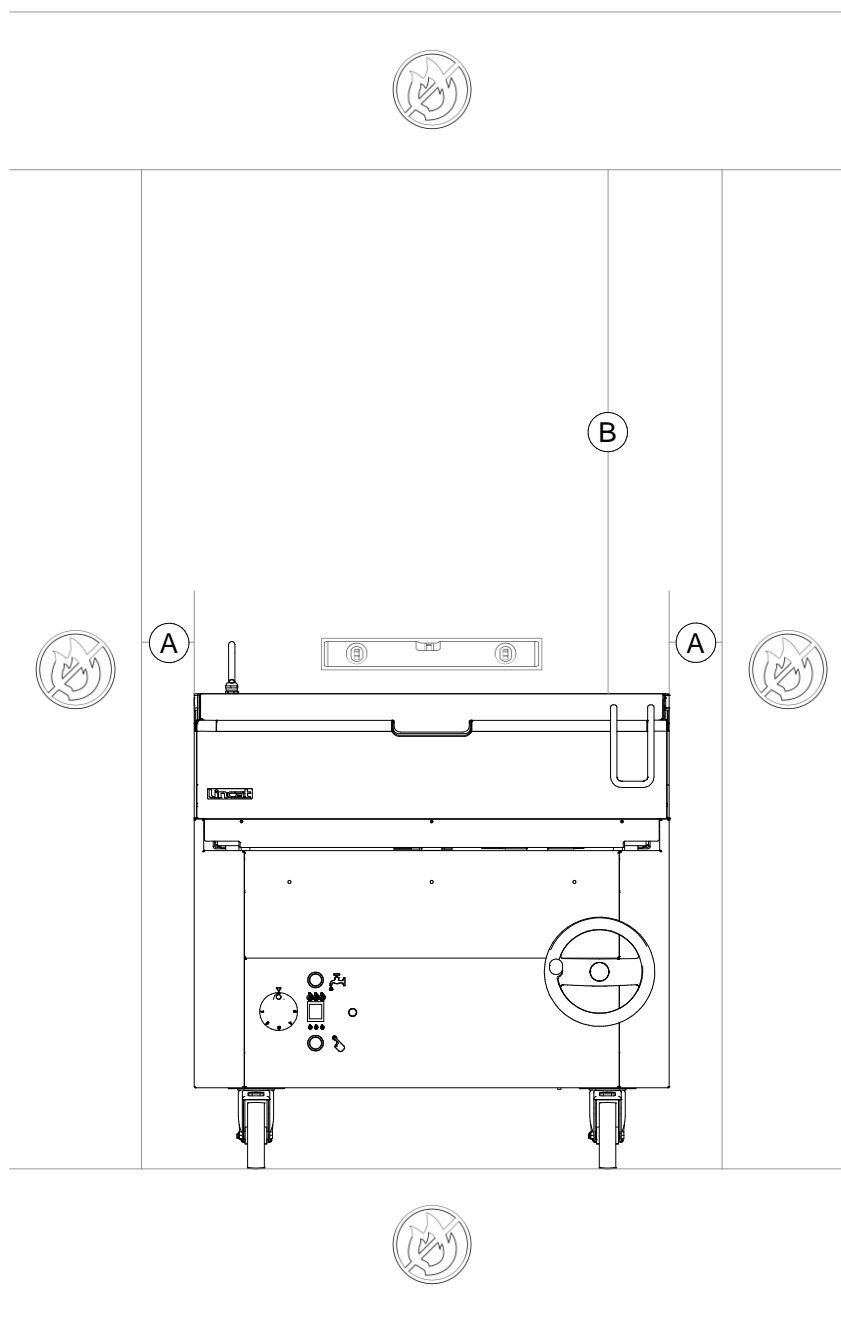


Figure 1

The appliance is type 'A'. Rooms must be ventilated in compliance with existing technical regulations. The airflow must not be less than 2 cubic metres per hour per kW of installed capacity.

If the appliance must be fitted near walls, partitions kitchen furniture etc we recommend they are made from non-inflammable material, otherwise they should be covered with a suitable heat-resistant material. Full attention must be paid to fire prevention regulations

If the supply pressure exceeds 37mbar for 3rd family gases then an external regulator must be fitted at the appliance inlet

The water inlet must be between 50 and 300 kPa. The hose set supplied with the appliance must be used– the old hose set is not to be re-used.

If this appliance is fitted with castors, use caution at all times when manipulating or moving, and lock castors when appliance is in position. Drain the appliance BEFORE moving it.

Connecting to a gas supply

Installation and connection to the gas supply must only be carried out by a technician authorised by your local gas supplier. Before connection, ensure that the appliance is suitable for the type of gas supplied. Ensure the gas supply is provided with an isolating cock for emergency shutdown. Ensure that the supply hose shall comply with the national requirements in force and shall be periodically examined and replaced as necessary. These appliances are to be installed with sufficient ventilation to prevent the occurrence of unacceptable concentrations of substances harmful to health in the room in which they are installed. Appliances fitted on castors must be suitably restrained to prevent strain on supply hoses



WARNING: Black domestic hoses are not suitable for this appliance.

Once installation is complete, ensure all joints are leak free.

Earth and equipotential connection

The appliance must be connected to an equipotential system – the terminal is situated near the entry point of the electrical supply cable and is marked by the symbol

The appliance must be earthed. Connect the earth cable to the terminal near the terminal block marked by the symbol



START THE APPLIANCE FOLLOWING THE OPERATING INSTRUCTIONS

Inspection of the gas supply

Check ignition and correct lighting of burners, pilot flame operation and check for any gas leaks. Check the efficiency of the waste gas removal system and the operation of aeration systems. If necessary, consult the section 'Potential troubleshooting and solutions'.

Inspection of the electrical supply

Start the appliance following the instructions for use. Check the heating devices are working correctly.

Raise and lower the tank, dependant on model. Ensure that the cut out operates when the tank is raised, and that power is restored when the tank is lowered into the working position again.

In the event of a malfunction, this appliance is equipped with a safety thermostat that interrupts the supply. After the cause has been identified and rectified, restart the appliance by resetting the thermostat manually – push the red button situated under the safety thermostat.

If necessary, please consult 'Potential troubleshooting and solutions' section.

Inspection of gas connection pressure

To measure the gas connection pressure, use a manometer with a minimum designation of 0.2 mbar.

The gas supply to the appliance is at the rear, beneath the base via a cast iron elbow fitted with a test nipple. Remove the screw on the nipple and connect the manometer pipe.

Take the measurement during the operation of the appliance.

Remove the manometer pipe, replace the screw.

Attention: If the values of the gas supply pressure are not within the limits indicated in the Technical data section, switch off the appliance and contact your gas supply company.

OPERATING INSTRUCTIONS



This appliance is for professional use and must be operated by qualified or trained personnel only.

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

The appliance is designed for use in the gastronomy and confectionery industries only. The bratt pan is intended for cooking and frying raw materials and also for cooking sauces.

Do not use this appliance as a deep fat fryer.

Warning: The main burner will only ignite when the tank is positioned correctly on the heating chamber.

Warning: When griddling in the tank the addition of water or stock should only take place at a temperature and rate that avoids a severe reaction in the pan which could cause scolds and burns if done carelessly.

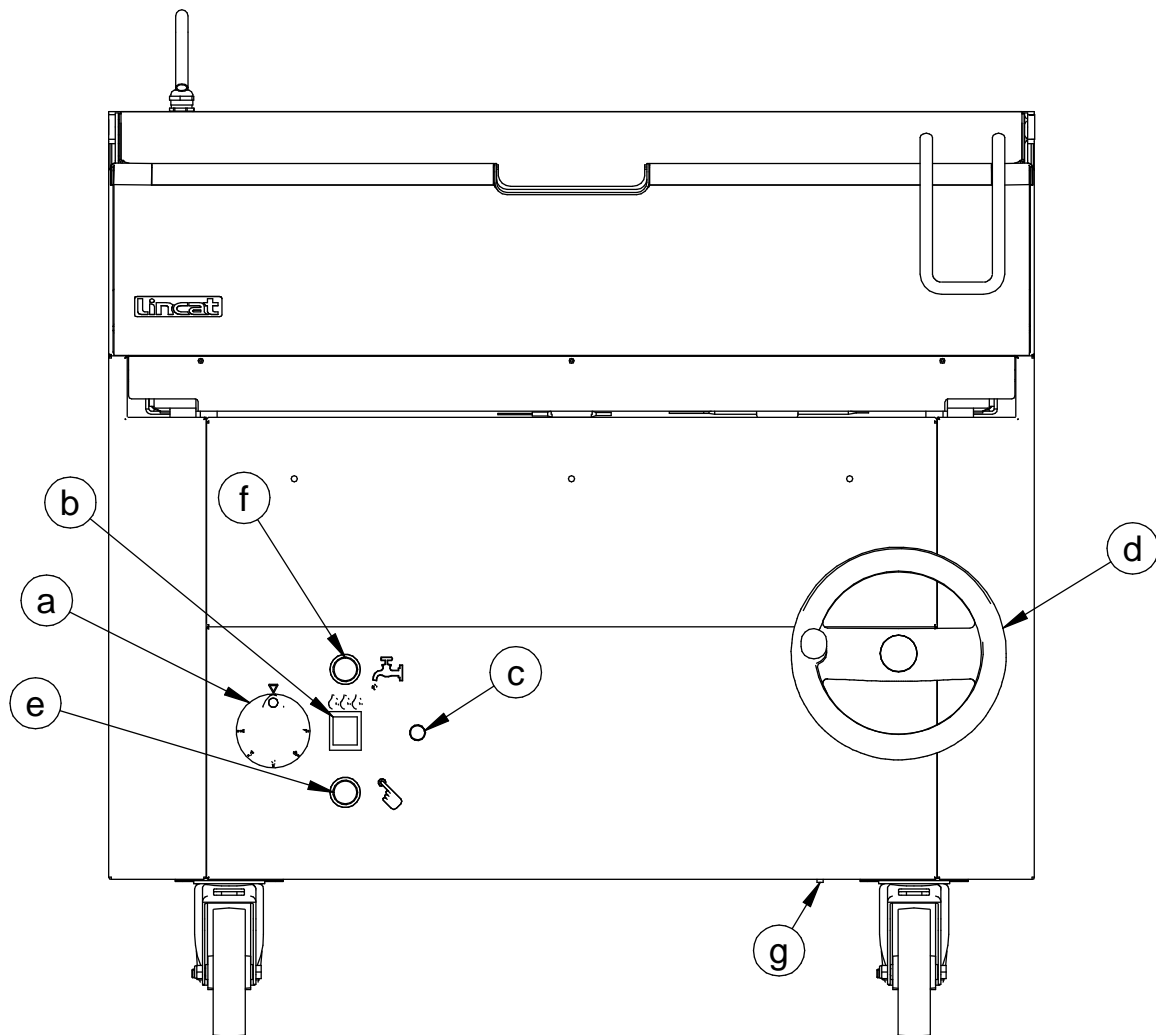


Figure 2

Bratt Pan

The bratt pan is fitted with control knobs, (see figure 2) indicator lamps, a hand wheel for tilting the pan and a button for filling with water.


The valve knob (a) sets the temperature of the tank and the gas burner ignites automatically when switched to the on position.

The simmer rocker switch (b) allows for a gentle heat once the food product has been brought to temperature. This is ideal if the food is prone to burning - in particular milk or cream based products. Small flames indicate the simmer position larger flames indicate the normal heating position.

The amber neon (c) indicates that the burner is active.

The hand wheel (d) raises (clockwise) and lowers (anticlockwise) the tank.

The red button (e) will only illuminate if the burner should fail to light three times. Press and hold briefly to reset the flame supervision device.

Button (f) for filling the tank with water. 

The Safety thermostat can be reset by pressing the button (g) after the appliance has cooled down

The gas valve control knob displays the following: 1 to 5 where 1 approximates to 100°C and 5 approximates to 280°C

Caution: Ensure that the container into which the food product is emptied is suitable to contain food at a high temperature.

Caution: The lid must be lifted fully up before operating the tank tilting mechanism.

The tank may be raised or lowered at any time during the cooking cycle. To do this, lift the lid and turn the hand wheel clockwise on the appliance to raise and empty the tank. Turn the wheel counter-clockwise to lower the tank.

Moderate the speed to obtain an even and controlled pour, this will vary depending on viscosity of contents



Filling the tank with water

Caution: Ensure the tank is seated correctly in the lowered position before adding water.

Press the water load button to add water.

Switching on the bratt pan

Ensure simmer setting switch is pressed in the up position towards the larger three flames engraved on the fascia just above the switch. Turn the valve control knob to the desired setting.

Switching on the simmer mode

The bratt pan has a simmer setting to be used with sensitive products that require a gentler heat i.e. milk or cream based recipes.

Switch the appliance on as normal for full power to bring the product up to temperature.

Switch the simmer switch to the down position when required - towards the three smaller flames.

NB: The gas flame will cycle and the igniter will be heard operating, this is normal to obtain short bursts of power.

Do not forget to revert to full power when the simmer setting is no longer required.

Switching off the bratt pan

Turn the thermostat knob to the '▽' off position marked on the facia.

Turn the appliance off at the electrical supply, and close the gas mains stopcock.

Emptying the tank

Prepare a suitable vessel beneath the discharge spout of the tank.

Lift the lid.

Slowly raise the tank by turning the wheel clockwise.. Take care not to create 'surge' of liquid contents by attempting to raise the tank too quickly.

CLEANING



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

Always disconnect the appliance from the mains supply before cleaning or maintenance.

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

If the appliance is not to be used for a lengthy period, disconnect from the mains supply and clean well.

SERVICING, MAINTENANCE AND COMPONENT REPLACEMENT

All servicing, maintenance and component replacement on this appliance should be carried out by one of our recommended service engineers.

Disconnect the appliance from the electricity and turn off the gas before greasing the lifting mechanism screw thread.

A recommended service interval of at least every six months should include the following:

- Check the tilt mechanism and the lid counter balance for correct operation.
- Apply lubricant to the lifting mechanism using Castrol Spheerol LCX 6002 or similar. This is accessed by removing the front control panel. The lid springs should be done at the same time. These are accessed by removing the cover located at each end by screws
- Check the water injection for sufficient flow, if found to be poor, disconnect the unit from the water supply and remove and clean the water inlet solenoid filter disc and refit.
- Visually check the integrity of the flue socket

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

Always disconnect the appliance from the mains supply before cleaning or maintenance.

Steel parts can be cleaned using a cloth with water and mild detergent – aggressive or abrasive cleaning substances such as steel wool or chlorine based products must be avoided.

Do not use sharp objects during cleaning.

If the appliance is not to be used for a lengthy period, disconnect from the mains supply and clean well.

Replacing components with spares



IMPORTANT: Before making any repairs disconnect the appliance from the gas supply, the water supply and the electrical supply. Do not touch the sealed regulation screws, situated on the gas valve. After any servicing, make sure to check the integrity of the appliance, checking for gas soundness.

Ignition electrodes

Raise tank and remove igniter bracket
Gently pull out the bracket from appliance enough to be able to unplug the igniter lead ends from the igniters and secure them temporarily whilst replacing the igniters
Reconnect igniter leads
Replace bracket
Check operation is restored

Burners,

Remove lower and upper control panel facia.
Remove burner pipework
Unscrew burner
Remove
Replace.

Flame controller

Remove lower facia panel.
Remove flame controller screws.
Remove flame controller.
Unplug cable multi-connector.
Replace flame controller.

Gas valve

Remove lower facia panel.
Remove flame controller screws.
Replace flame controller.

Control thermostat

Remove control knobs and facia panel.
Unscrew the fixing screws and disconnect the wiring.
Remove the thermostat from the switch.
Remove rear thermostat bulb cover plate
Remove the thermostat bulb from the bracket.

Safety thermostat

Remove facia panel.
Unscrew the fixing screws and disconnect the wiring.
Remove rear thermostat bulb cover plate
Remove the thermostat bulb from the bracket. Replace.

Energy regulator (Simmer circuit)

Remove fascia panel.

Unscrew the fixing screws and disconnect the wiring.

Remove energy regulator. **NB: The bracket is designed to preset the simmer setting**; under no circumstances should the energy regulator be set to any other position other than those allowed by the bracket preset position.

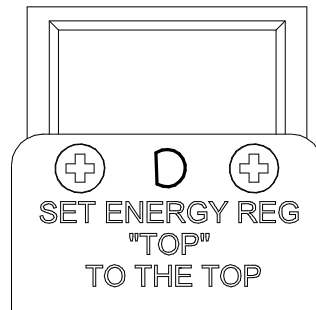


Figure 3

Micro switch

Remove the front lower control panel

Disconnect the electrical connections of the device.

Replace the component.

Tank

Remove right hand side panel and remove and replace components as necessary

Water solenoid

Remove the front lower control panel

Remove and replace the component.

CONVERSION

This appliance cannot be converted by the user.

For conversion kit and instructions contact the manufacturer whose contact details may be found in the service section of this manual.

This conversion must be carried out by a Gas Safe Certified engineer

FAULT FINDING

Please refer to the Service Help Desk number on the final page of this manual.

POTENTIAL TROUBLESHOOTING AND SOLUTIONS

Even during correct use of the appliance, malfunctions and breakdowns may occur. Common situations are listed below, and checks an installer should make before contacting the technical support centre are indicated.

If after checking, the problem remains, switch the appliance off immediately and disconnect it from the power supply. Contact the technical support centre.

Difficult uneven or unsuccessful lighting of burners

Insufficient gas pressure.

Blocked pipe work or injector.

Defective gas valve.

Intervention of safety thermostat

Thermostat defective.

Tank lifting micro switch defective.

Burners going out during use

Tank not completely down.

Igniter lead disconnected.

Defective flame controller

Gas valve defective.

Safety thermostat operated or defective.

Difficult or unsuccessful temperature regulation

Defective thermostat.

Defective energy regulator.

Defective gas valve.

Difficult or noisy operation of the tank lifting mechanism

Poor lubrication of moving parts.

Water fill not operational

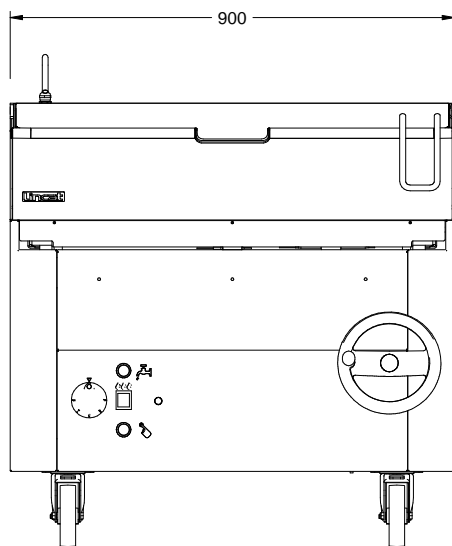
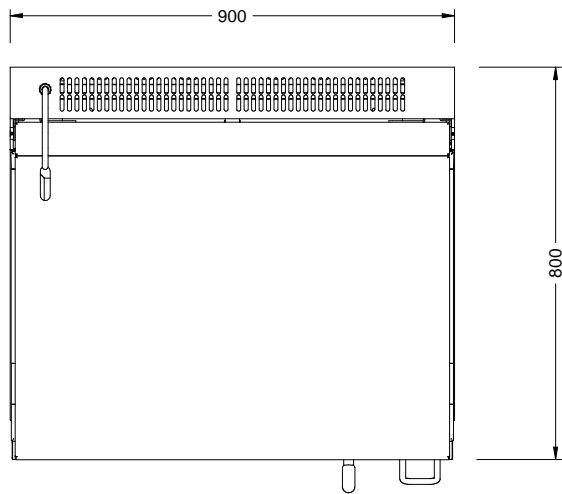
No power to appliance.

Tank not fully down.

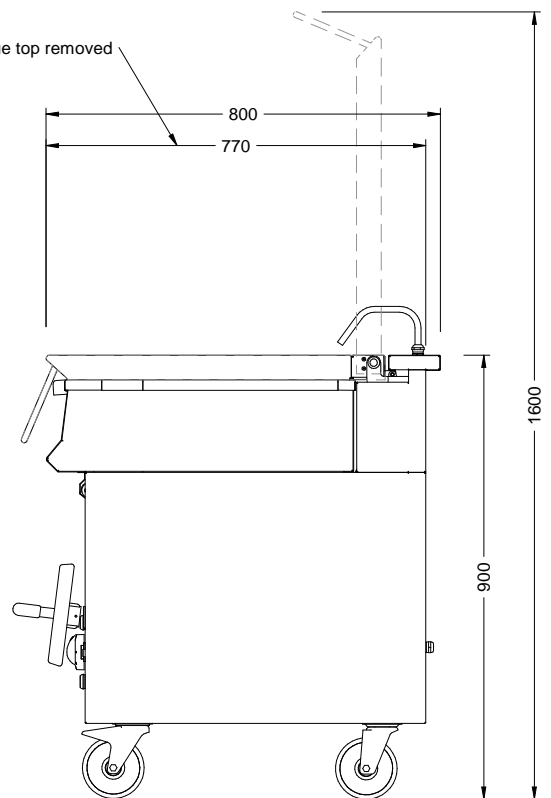
Tank lifting micro switch defective.

SPARE PARTS LIST

Part Number	Description	Used on
719-005-00	IGNITION ELECTRODE	
776-029-00	MOMENTARY PUSH BUTTON	
778-016-00	GAS VALVE CONTROLLER	
872-027-00	TRAPEZOIDAL THREADED	
872-038-00	SHOULDERED SWIVEL NUT	
872-039-00	BRATT LID HANDLE	
BE40	PILLAR BLOCK BEARING	
BU253	4KW TUBULAR BURNER	
BU254	FLANGED JOURNAL BEARING	
CA143	CASTOR OPUS SWIVEL	
CA145	CASTOR OPUS SWIVEL	
CO113	COPPER WASHER FAS574	
EN10	EGO ENERGY REGULATOR	
FAS574	COPPER (1BA) WASHER	
FAS658	4 X 30 ROLL	
HA112	SPOKED HANDWHEEL	
IG06	IGNITION LEAD	
IS582	OG8801 BRATT PAN USER INS	
JE71	BURNER JET (MARKED 360)	G20 (NATURAL GAS)
JE83	BURNER JET (MARKED 130)	G31 (PROPANE GAS)
KN502	OPUS-800 KNOB BRATT PAN	
LE14	LENS COVER LE14	
NE47	AMBER NEON	
PL209	PLUG & LEAD 3 METRE	
SO27	WATER VALVE NO	
SP92	LID SPRING	
SW34	SWITCH CHANGE-OVER	
SW58	FAN SWITCH	
SW80	GREEN BUTTON (SOLID)	
SW82	SWITCH ELEMENT N/O	
SW93	LED MODULE RED	
TE14	TERMINAL BLOCK 3PH	
TH63	SAFETY CUT OUT STAT 365 C	
TS03	TRAPEZOIDAL SCREW	
VA73	SIGMA 840 VALVE	
WL04	OVER HEAT HARNESS	
X54900	P ONLY: MICRO SWITCH	
X59200	3P 40A TERMINAL BLOCK	
Y19200	SINGLE OVEN THERMOSTAT	



770 is with lid up and flue top removed



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 more than 15 minutes due to administrative requirements, such as on health and safety risk assessments, will be chargeable at the prevailing rate.

Notes:

