



## Installation, Operating and Servicing Instructions

### Lynx 400 Heavy-Duty Contact Grill GG1, GG1R, GG1P

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

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

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

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

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

\_\_\_\_\_

**LYNX 400**

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## IMPORTANT INFORMATION

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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.

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### **WARNING!**

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

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### **CAUTION!**

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

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### **NOTE:**

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

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**KEEP THIS MANUAL FOR FUTURE REFERENCE**

## WARNINGS AND PRECAUTIONS



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

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified person.

Ensure that the plug/socket is accessible at all times.

Strip plastic coating and clean the appliance before use.

During operation parts may become hot - avoid accidental contact.

Disconnect this appliance before servicing, maintenance or cleaning.

## TECHNICAL DATA

Model	Height (mm)	Width (mm)	Depth (mm)	Weight (kg)
GG1, GG1R, GG1P	260 (580 open)	390	380	21.5

## CHECK LIST OF ENCLOSURES

Warranty Card
Instructions Manual
Fat drawer
Scraper - (not GG1P)

## INSTALLATION AND COMMISSIONING

This appliance must be earthed.



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

If replacing the plug connect the terminals as follows:

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

Install this appliance on a level surface ensuring all vents are unobstructed. Install this appliance on a level surface ensuring all vents are unobstructed. Any partitions, walls or furniture must be of non-combustible material. Minimum distances A 100mm B 500mm – see Fig 1.

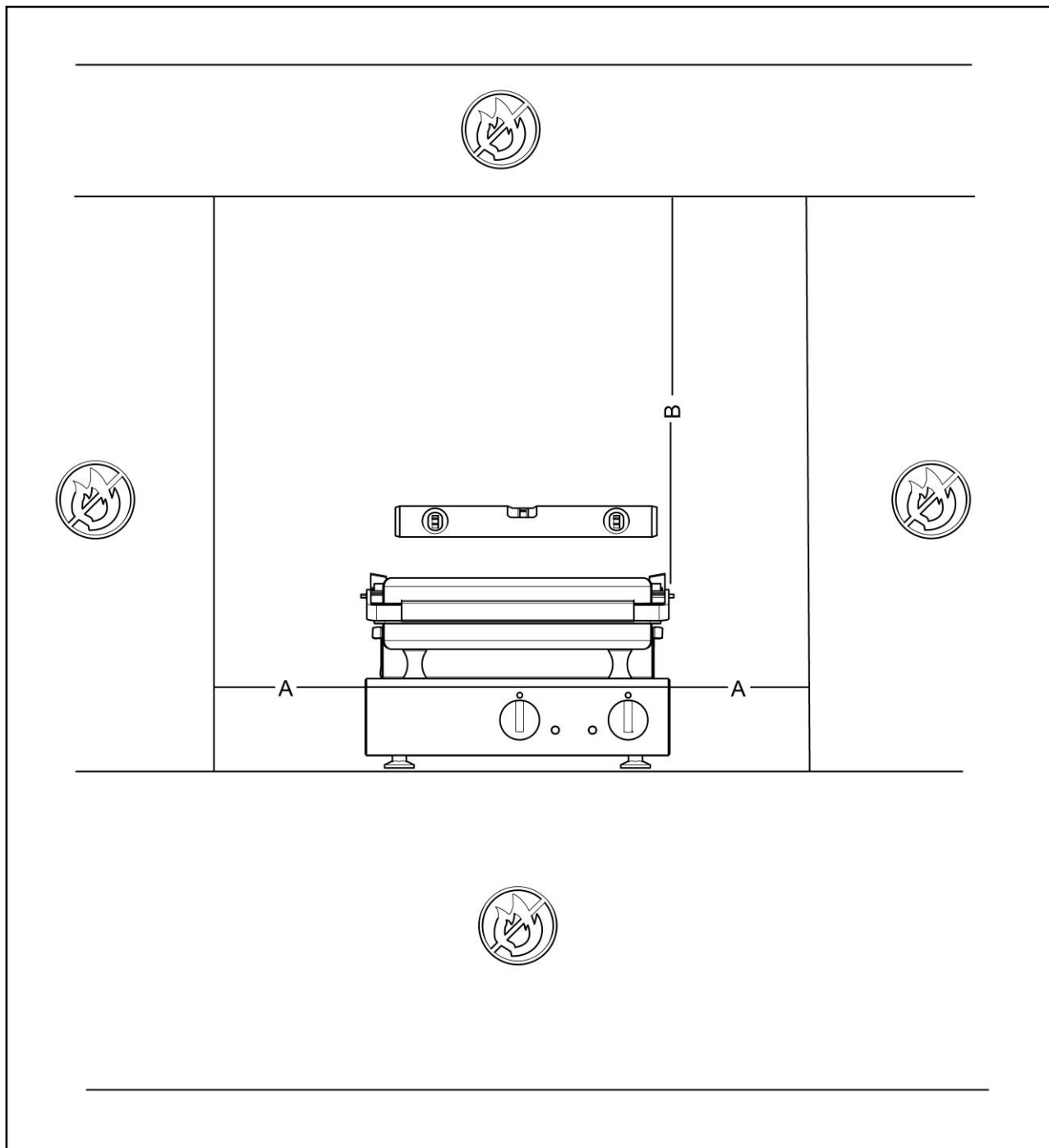


Fig 1

**Power Rating**

Model	kW	Amps
GG1, GG1R, GG1P	3.0	13.0

# OPERATING INSTRUCTIONS

Only qualified or trained personnel should use this appliance.

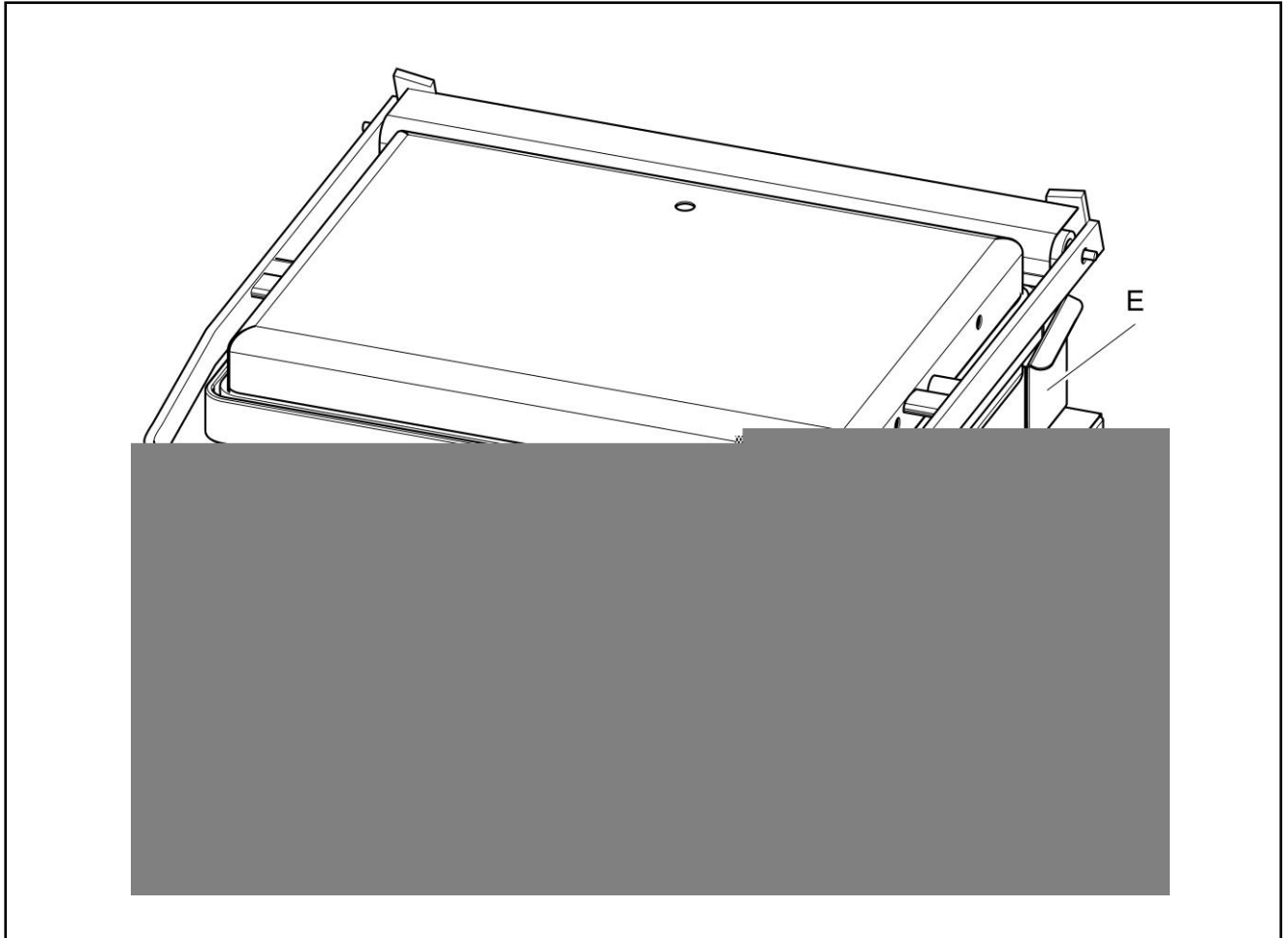


Fig 2

Connect the appliance to the electricity supply by means of the fitted plug and lead.

Consult Fig 2.

The green neon (C) illuminates to indicate power to the appliance.

Set the desired temperature on the control knob (A). The amber neon (B) illuminates.

When the set temperature is reached, the amber neon extinguishes. The grill is now ready for use. The amber neon will periodically illuminate with the element cycle.

Use the timer (D) to set an audible reminder. The timer does not control the hot plates – to switch off the appliance, turn the control knob to '0' and switch off at the supply.

This appliance is fitted with a safety thermostat to cut off the power in the event of a fault. If the green neon illuminates but the plates do not heat, reset the safety thermostat by pressing the red button (F) on the rear panel indicated in Fig 3. The grill must be cool before the safety thermostat can be reset.

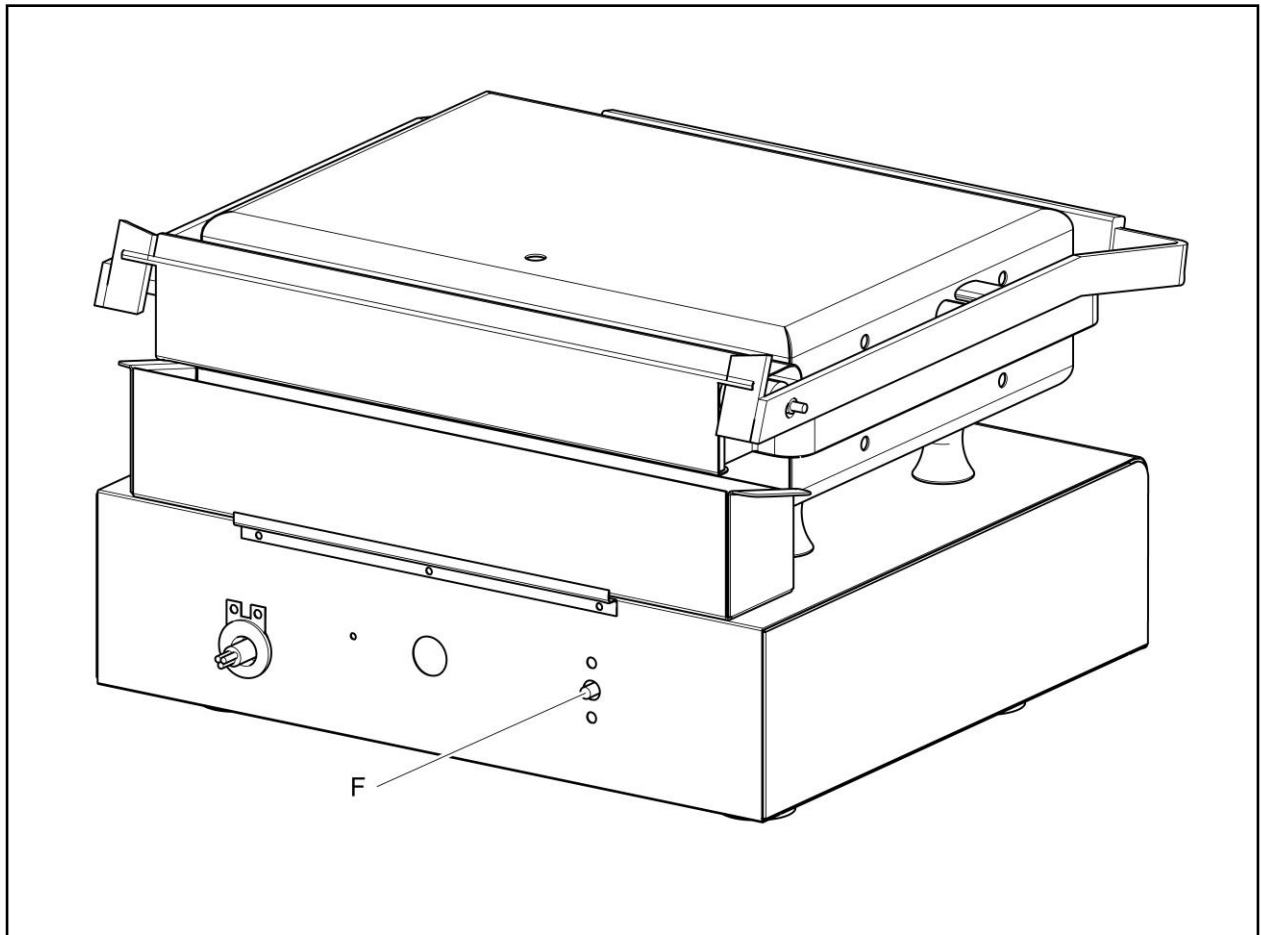


Fig 3

## 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.

Empty the fat drawer (Fig 2 – E) regularly.

## SERVICING, MAINTENANCE AND COMPONENT REPLACEMENT

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

## FAULT FINDING

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

## SPARE PARTS LIST

Part Number	Description	Used on
CO100	Adaptaflex lock nut	All
CO98	Adaptaflex conduit	
CO99	Adaptaflex gland	
EL123	Element - top	
EL124	Element - bottom	
FE10	Foot	
GR63	Griddle plate - top	GG1
GR65	Griddle plate - bottom	GG1, GG1R
GR133	Griddle plate - top	GG1P, GG1R
GR135	Griddle plate - bottom	GG1P
HA56	Handle frame	All
HA63	Handle	
KN240	Control knob	
KN273	Timer knob	
NE42	Amber neon	All
NE43	Green neon	
PL202	Mains cable	
SP36	LH Torsion spring	
SP37	RH Torsion spring	
TH46	Thermostat	
TH63	Safety thermostat	
TI38	Timer	

# ACCESSORIES

<b>Part Number</b>	<b>Description</b>	<b>Used on</b>
SS1	Sandwich spacer	GG1
OS1	Omelette spacer	GG1
CM01	Charmarker	All



## 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.

### 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.