



Electric Counter Top Contact Grill

**Model: LPPGRRRT LPCGFFT LPPG2RRT LPCG2FFT
LPPGRR LPCGFF LPPG2RR**

Installation and Operation Instructions

NOTICE: This manual contains important safety instructions which must be strictly followed when using this equipment.

CAUTION: These models are designed, built, and sold for commercial use only. If these models are positioned so the general public can use the equipment, make sure that cautions, warnings, and operating instructions are clearly posted near each unit so that anyone using the equipment will use it correctly and not injure themselves or harm the equipment.



WARNING : Improper installation, adjustment,



alteration, service or maintenance can cause property damage, injury, or death. Read the installation operating and maintenance instructions thoroughly before installing or servicing this equipment.



CAUTION: These models are designed, built, and sold for commercial use only. If these models are positioned



so the general public can use the equipment, make sure that cautions, warnings, and operating instructions are clearly posted near each unit so that anyone using the equipment will use it correctly and not injure themselves or harm the equipment.



WARNING: A factory authorised agent should handle



all maintenance and repair. Before doing any maintenance or repair, contact LINCAT.

Congratulations on your purchase of LINCAT commercial cooking equipment. LINCAT takes pride in the design and quality of our products. When used as intended and with proper care and maintenance, you will experience years of reliable operation from this equipment. To ensure the best results, it is important that you read and follow the instructions in this manual carefully.

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LOCATION OF DATA PLATE

The data plate is located on the side panel.

IMMEDIATELY INSPECT FOR SHIPPING DAMAGE

All containers should be examined for damage before and during unloading. The freight carrier has assumed responsibility for its safe transit and delivery. If equipment is received damaged, either apparent or concealed, a claim must be made with the delivering carrier.

A) Apparent damage or loss must be noted on the freight bill at the time of delivery. It must then be signed by the carrier representative (Driver). If this is not done, the carrier may refuse the claim. The carrier can supply the necessary forms.

B) Concealed damage or loss if not apparent until after equipment is uncrated, a request for inspection must be made to the carrier within 15 days. The carrier should arrange an inspection. Be certain to hold all contents and packaging material.

Installation and should be performed by a qualified installer who thoroughly reads, understands and follows this instruction.

If you have questions concerning the installation, operation, maintenance or service of this product, contact LINCAT.

Safety Tips

*The LINCAT Contact Grill does not contain any user-serviceable parts. LINCAT Foodservice dealers or recommended qualified technicians should carry out repairs if necessary. Do not remove any components or service panels on this product.

*LINCAT takes every care to ensure that all products are safe. Steel cutting procedures used to manufacture these items result in sharp edges. These sharp edges are removed to the best of our ability however we insist the operator takes care when in contact with this piece of equipment.

*During operation the contact grill reaches high temperatures on the cooking surface, in turn heating the stainless-steel surfaces. Only handle the contact grill with the black handles to eliminate accidents.

*Switch off power to and disconnect from the mains whilst cleaning.

*Allow the Contact Grill to cool down after use before dismantling for cleaning; the unit will be too hot to handle immediately after use.

*This unit has been equipped with a thermal cut-off safety device to avoid overheating.

*This appliance is not intended for use by people (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

*Children should be supervised to ensure that they do not play with the appliance.

Introduction

Congratulations on your purchase of your LINCAT machine. Please take time to carefully read through this manual to ensure the machine is operated and maintained properly, to ensure the best possible performance from the product for many years.

LINCAT will not accept liability for the following:

- *The instructions in this manual have not been followed correctly.
- *Non-authorised personnel have tampered with the machine.
- *Non-original spare parts are used.
- *The machine has not been handled and cleaned correctly.
- *There is any use damage to the unit.

Packaging

LINCAT prides itself on quality and service, ensuring that at the time of packing all of its products are supplied fully functional and free of damage.

Provided in this package are the following:

- *Contact Grill
- *Waste Tray
- *Manual

Should you find any damage as a result of freight, please contact your LINCAT dealer immediately. No claims will be accepted after 3 days of receipt.

Installation

Remove your LINCAT Contact Grill from its packaging and be certain that all protective plastics and residues are thoroughly cleaned from its surface.

Locate your LINCAT Contact Grill on a firm level surface; the adjustable feet can assist in leveling.

International standards and regulations should be consulted in order to abide by standards set in relation to positioning, spacing and ventilation. LINCAT recommended that you allow no less than 100mm ventilated gap around the perimeter of this unit. Common sense and initiative should be used when choosing the position and operation of this product.

Once your Contact Grill has been placed into position, be sure that the stainless-steel waste tray is correctly positioned.

Preparing the cooking surface:

Be sure the cooking surface is clean, then simply turn the unit on and apply a generous amount of oil to the plates, allow for the plates to heat up for 3 minutes and then switch off and with care wipe the plates clean of excess oil.

Caution the grill and oil will be HOT!!!!!!

Operation

Your Contact Grill should be turned on prior to usage to allow the cooking surface to warm up, 5 minutes are sufficient.

This unit has been factor set to operate at 220°C. Once the unit

has been switched on using the Green On/Off rocker switch the grill will automatically adjust to temperature and continue to maintain temperatures during cooking cycles.

To get efficient use out of this unit while in intermittent use, it is recommended that the grill plates remain closed when not cooking. This will assist in reducing power consumption and also allow for quicker heat response when needed.

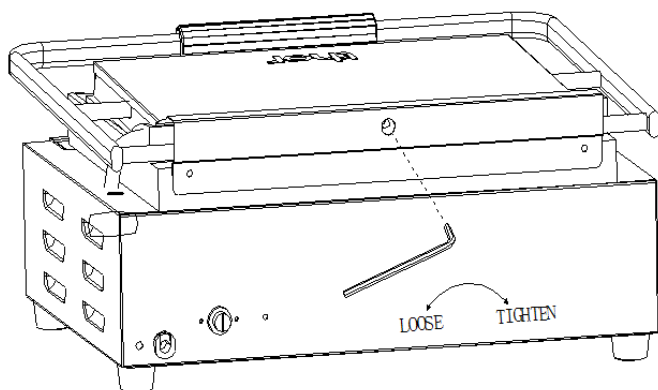
LINCAT recommends that the cooking surface is lightly greased, before each use.

Simply place the food products on the bottom grilling surface and lower the top plate down and cook to your needs.

Use the Allen wrench supplied to adjust the tension of the top plate.

Turn clockwise to tighten, anticlockwise to loosen.

We recommend the appliance is disconnected from the power supplier and allowed to cool before any adjustments are made.



Cleaning, Care and Maintenance

Switch the power off and disconnect from mains.

*The Contact Grill should be cleaned regularly throughout use, and thoroughly cleaned after each meal period, regular cleaning will result in easier cleaning, as the buildup will be less. Correct preparation of the cooking surface when first used will assist in keeping the plate clean, this will reduce the amount of food wastage sticking to the plate.

*For best results clean the plate while still warm using warm soapy water. A nylon cleaning cloth can be used, but it is recommended that scrapers, steel wool etc. be avoided as they will damage the plate. Do not use cold water on warm plates, a buckling effect may occur.

*When scrubbing the plate take care not to clean back to far, if you do you may have to prepare the cooking surface again before use.

*Remove waste tray from unit and discard waste, clean in hot soapy water.

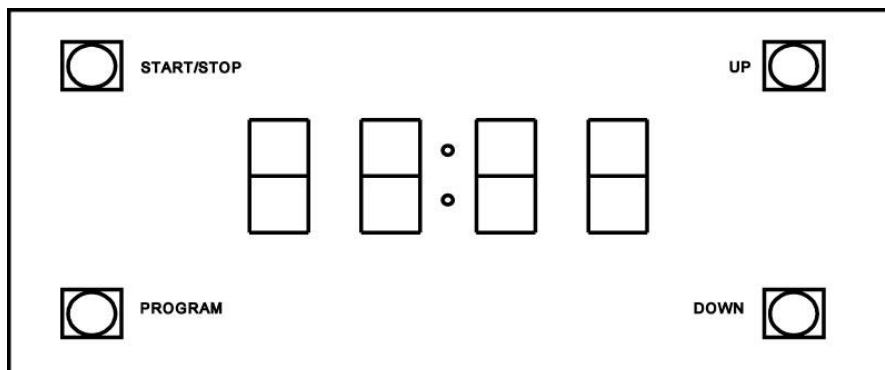
*The remainder of the Contact Grill can be cleaned with a damp cloth using hot, soapy water.

*Warm soapy water is recommended for cleaning, cleaning agents after prolonged use can damage stainless steel.

* Do not immerse in water and do not use water jets to clean.

Using the Timer

The digital timer with audible alarm can be set from 1 second to 15 minutes



Note: The timer provides an audible alarm after the set time expires. It provides no electrical control over the unit

START/STOP: Press **START/STOP** to start timer, press again to stop. The timer will provide an audible alarm after the set time. The alarm will beep 10 times, and the display will continue to flash until the timer is reset (press the **START/STOP** button)

UP: Press **UP** to add extra time

DOWN: Press **DOWN** to reduce time

PROGRAM: There are a total of 6 programmable timer settings. The default factory program settings are given below

Program	1	2	3	4	5	6
Factory Preset Time	00:30	01:00	01:30	02:00	02:30	03:00

To change the length of a program, select the program you want to change by scrolling using the **PROGRAM** button. Adjust the program time by using the **UP** and **DOWN** buttons. Press **START/STOP** to commence the countdown. The new program time will be automatically stored.



**If the unit is left without power for more than 24hrs
the timer settings will revert to the factory defaults**

Trouble Shooting

Contact Grills	LPPGRRT LPCGFFT LPPG2RRT LPCG2FFT LPPGRR LPCGFF LPPG2RR	
Problem	Cause	Remedy
The unit is not working, and the indicator light is not on	1.Mains power supply	1.Check mains power supply
	2.Power switch has not been turned on	2.Check the unit is correctly plugged in and turned on
	3.On/off switch is faulty	3.Call service agent or qualified technician
	4.Plug and lead are damaged	4.Call service agent or qualified technician
	5.Internal wiring fault	5.Call service agent or qualified technician
	6.Thermal cut-out has activated	6.This is a safety device that has disconnected the power: call a service agent or qualified technician
The unit is heating but the indicator light is not on	1.The indicator bulb has blown	1.Replace the indicator light: call a service agent or qualified technician
Indicator light is on, but the unit is not heating	1.Faulty element(s)	1.Call service agent or qualified technician
	1.Operation of thermostat	1.Ensure that the thermostat is set correctly, also ensure the dial is not spinning on the thermostat and giving the wrong reading
	2.Faulty thermostat	2.Call service agent or qualified technician

Slow heat up of the cooking surfaces	1. Carbon build up	1. Ensure that the plates are kept clean and free of carbon build up
	2. Thermostat setting	2. Ensure that the thermostat is set correctly, also ensure the dial is not spinning on the thermostat and giving the wrong reading
	3. Faulty element(s)	3. Call service agent or qualified technician

Compliance

The WEEE logo on this product or its documentation indicates that the product must not be disposed of as household waste. To help prevent possible harm to human health and/or the environment, the product must be disposed of in an approved and environmentally safe recycling process. For further information on how to dispose of this product correctly, contact the product supplier, or the local authority responsible for waste disposal in your area.

LINCAT parts have undergone strict product testing in order to comply with regulatory standards and specifications set by international, independent, and federal authorities.

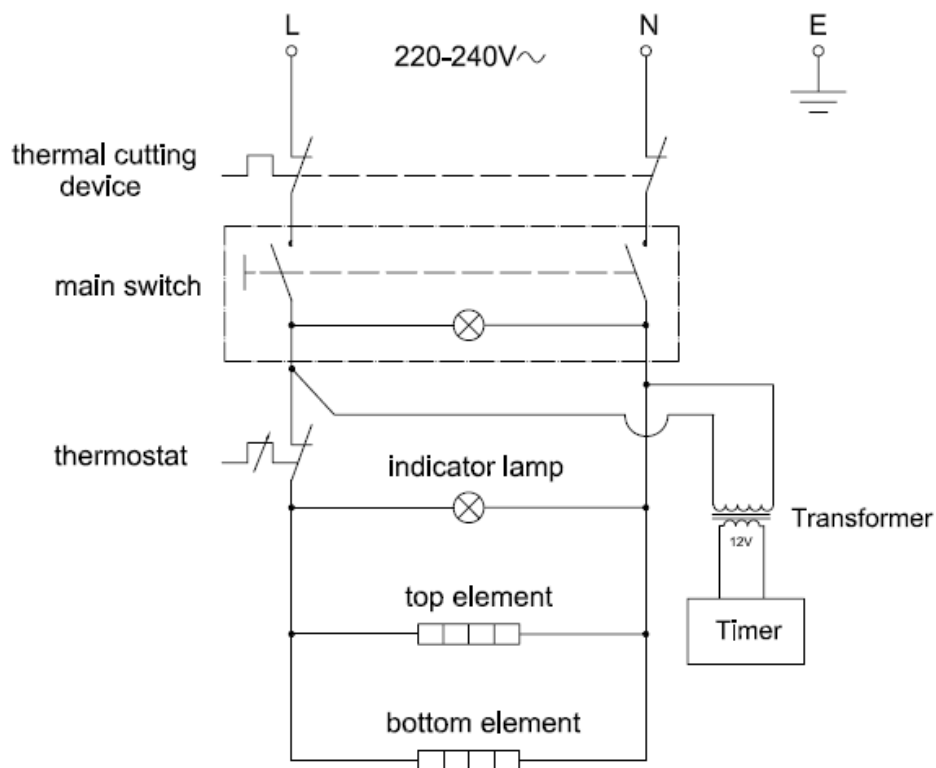
LINCAT products have been approved to carry the following symbol:



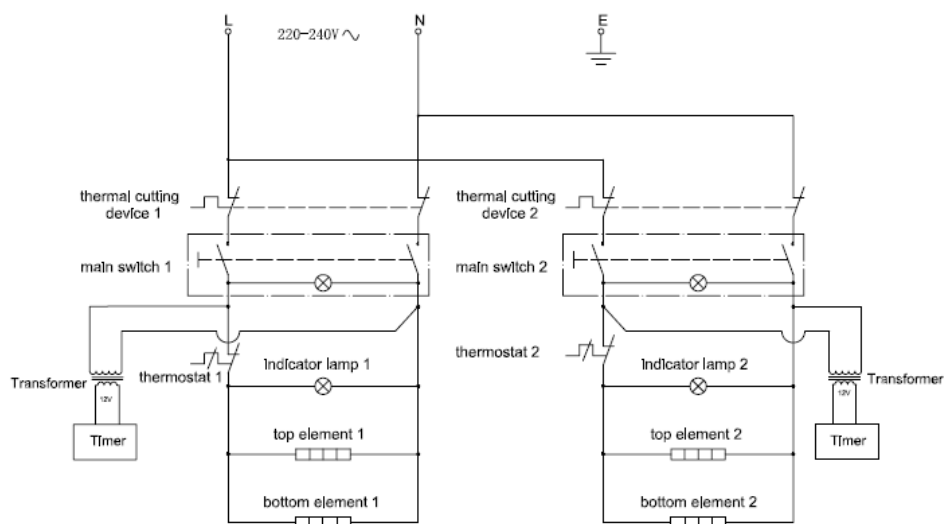
Electrical Diagram

Model:

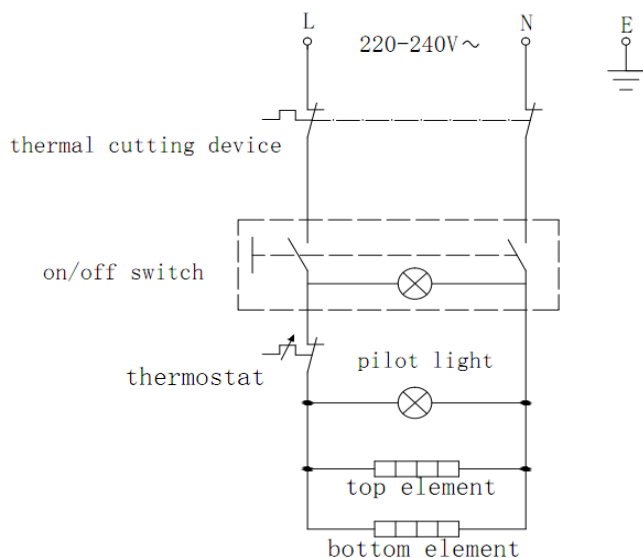
LPPGRRT LPCGFFT



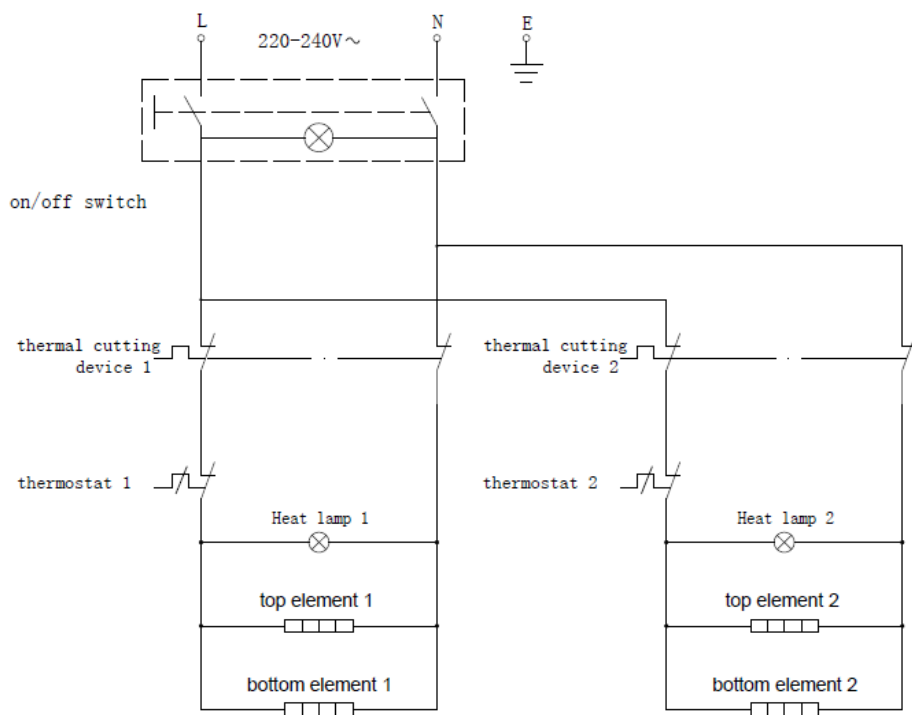
Model: **LPPG2RRT** **LPCG2FFT**



Model: **LPPGRR** **LPCGFF**



Model: **LPPG2RR**

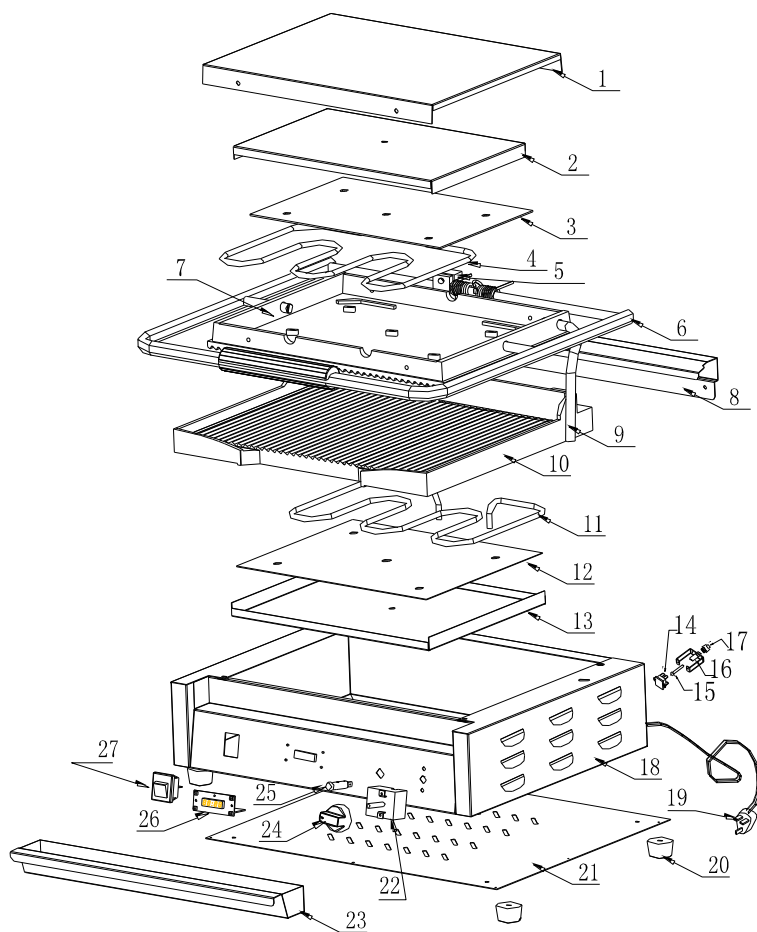


The above circuit diagram has been provided to assist qualified technicians, LINCAT agents or Recommended Qualified Technicians should carry out repairs if needed. Do not remove any components or service panels on this product.

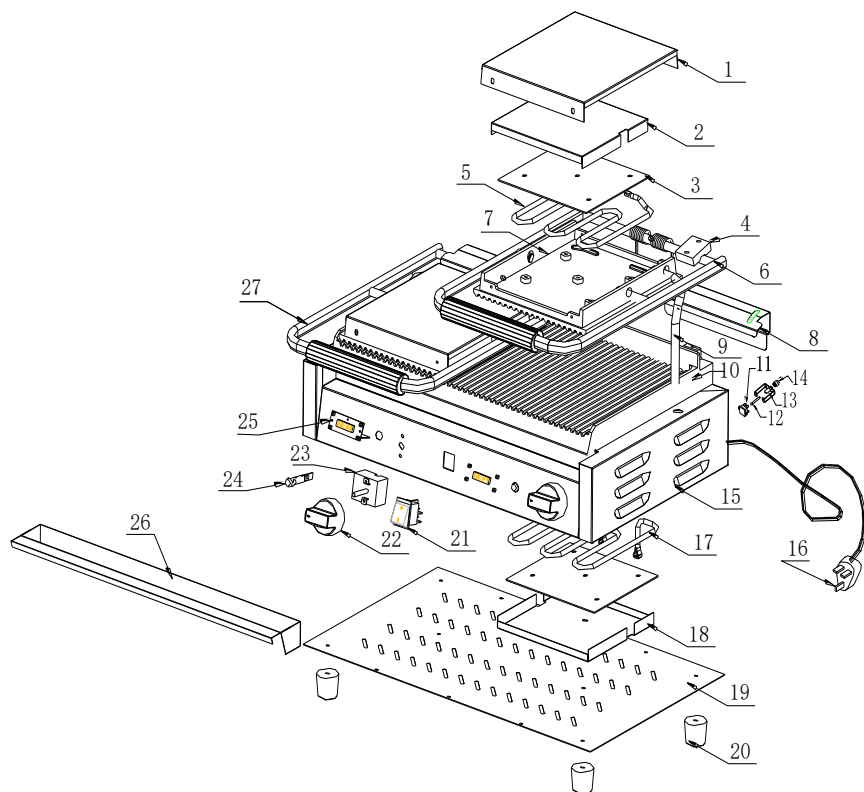
Explosion View

MODEL: LPPGRRT

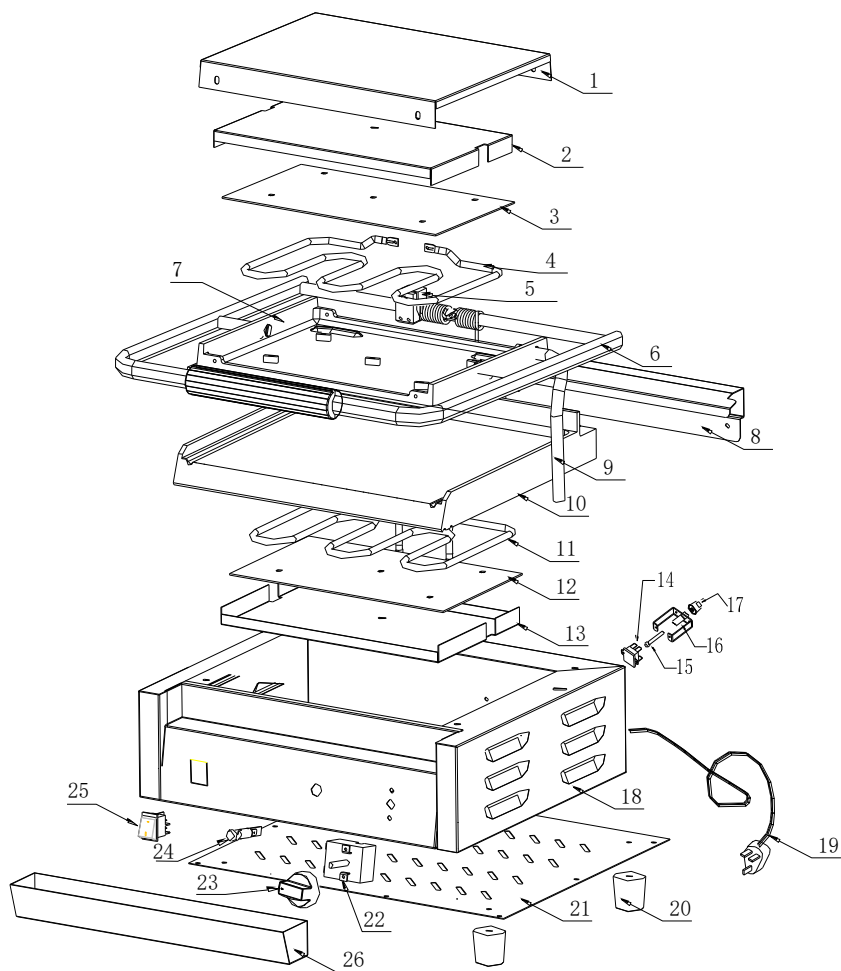
LPCGFFT



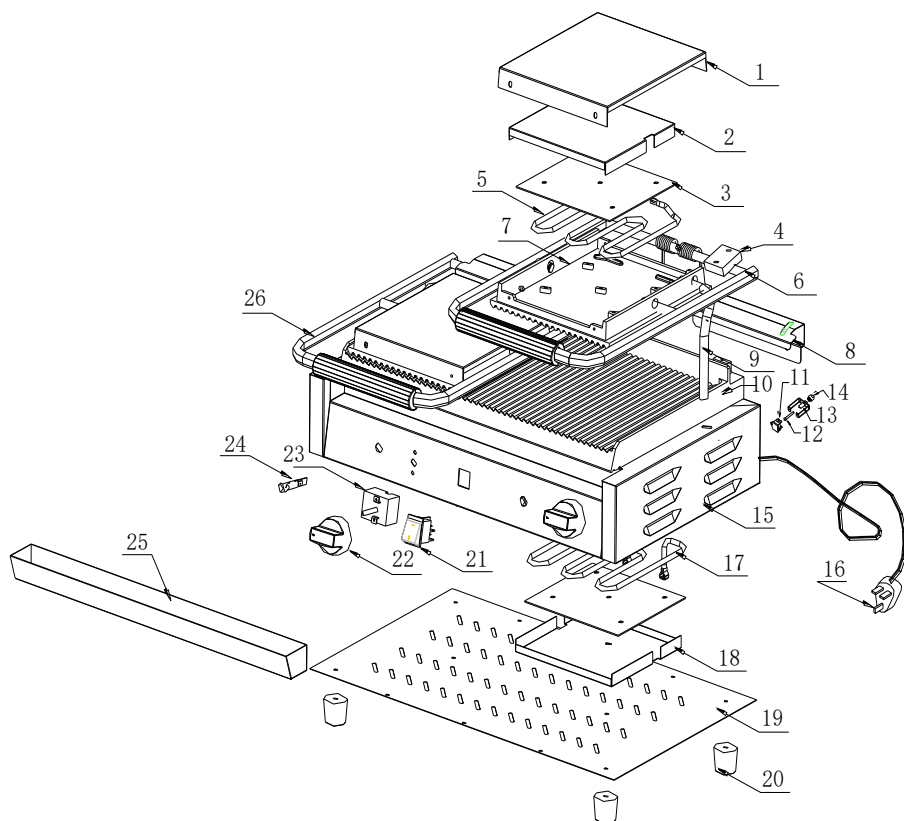
MODEL: LPPG2RRT LPCG2FFT



MODEL: LPPGRR LPCGFF



MODEL: LPPG2RR



Spare Parts List

MODEL: LPPGRRT LPCGFFT

NO.	SUPPLIER CODE	DESCRIPTION	QTY.
1	20711.6270	Top Cover	1
2	20711.6191	Hardware Assembly(top)	1
3	20711.6206	Element Fixing Plate(top)	1
4	10901.6036	Heating Element(top)	1
5	10502.6012	ADJUSTABLE BRACKET	1
6	10502.6053	Handle Assembly for	1
7	10401.6052	Cast Plate(top/flat)	1
	10401.6062	Cast Plate(top/rib)	1
8	20711.6117	Back Panel Assy	1
9	10206.6004	Pipe	1
10	10401.6051	Cast Plate(below/flat)	1
	10401.6061	Cast Plate(below/rib)	1
11	10901.6035	Element(below)	1
12	20711.6205	Element Fixing Plate(below)	1
13	20711.6187	Hardware Assembly (below)	1
14	10106.6003	Breaker	1
15	10704.6056	Stick	1
16	20711.6235	The breaker fixed plate assembly	1
17	10704.6088	Plastic cover	1
18	20711.6261	Main Body Assy	1
19	20502.6012	Plug&Lead	1
20	10704.6162	Feet	4
21	20711.6197	Base Board	1
22	10108.6006	Thermostat	1
23	20711.6059	Oil Tank	1

24	10704.6268	Dial	1
25	10107.6033	Indicator Light(green)	1
26	20302.6111	Time Assy	1
27	10105.6017	Switch	1

MODEL: LPPG2RRT LPCG2FFT

NO.	SUPPLIER CODE	DESCRIPTION	QTY.
1	20711.6271	Top Cover	2
2	20711.6184	Hardware Assembly	2
3	20711.6207	Element Fixing Plate	4
4	10502.6025	ADJUSTABLE BRACKET	2
5	10901.6037	Heating Element(top)	2
6	10502.6054	Handle Right	1
7	10401.6043	Cast Plate(top/Left/rib)	1
	10401.6039	Cast Plate(top/Right/rib)	1
	10401.6057	Cast Plate(top/Left/flat)	1
	10401.6056	Cast Plate(top/Right/flat)	1
8	20711.6126	Back Panel	2
9	10206.6005	Pipe (Left)	1
	10206.6004	Pipe (Right)	1
10	10401.6070	Cast Plate(below/rib)	1
	10401.6071	Cast Plate(below/flat)	1
	10401.6069	Cast Plate(below/rib/flat)	1
11	10106.6003	Breaker	2
12	10704.6056	Stick	2
13	20711.6235	The breaker fixed plate assembly	2
14	10704.6088	Plastic cover	2
15	20711.6262	Main Body Assy	1

16	20801.6030	Plug&Lead	1
17	10901.6038	Element(below)	2
18	20711.6176	Hardware Assembly	2
19	20711.6194	Base Board	1
20	10704.6162	Feet	4
21	10105.6017	Switch	1
22	10704.6268	Dial	2
23	10108.6006	Thermostat	2
24	10107.6033	Indicator Light(green)	2
25	20302.6111	Time Assy	2
26	20711.6113	Oil Tank	1
27	10502.6055	Handle Left	1

MODEL: LPPGRR LPCGFF

NO.	SUPPLIER CODE	DESCRIPTION	QTY.
1	20711.6271	Top Cover	1
2	20711.6185	Hardware Assembly	1
3	20711.6046	Element Fixing Plate	2
4	10901.6037	Heating Element(top)	2
5	10502.6012	ADJUSTABLE BRACKET	1
6	10502.6056	Handle Assembly	1
7	10401.6041	Cast Plate(below/rib)	1
	10401.6066	Cast Plate(below/flat)	1
8	20711.6127	Back Panel Assy	1
9	10206.6004	Pipe	1
10	10401.6040	Cast Plate(below/rib)	1
	10401.6067	Cast Plate(below/flat)	1
11	10901.6047	Element(below)	1
12	20711.6208	Element Fixing Plate(below)	1

13	20711.6185	Hardware Assembly(below)	1
14	10106.6003	Breaker	1
15	10704.6056	Stick	1
16	20711.6235	The breaker fixed plate assembly	1
17	10704.6088	Plastic cover	1
18	20711.6237	Main Body Assy	1
19	20502.6019	Plug&Lead	1
20	10704.6162	Feet	1
21	20711.6195	Base Board	1
22	10108.6006	Thermostat	1
23	10704.6268	Dial	1
24	10107.6033	Indicator Light(green)	4
25	10105.6017	Switch	1
26	20711.6050	Oil Tank	1

MODEL: LPPG2RR

NO.	SUPPLIER CODE	DESCRIPTION	QTY.
1	20711.6260	Top Cover	2
2	20711.6176	Hardware Assembly	2
3	20711.6208	Element Fixing Plate	4
4	10502.6025	ADJUSTABLE BRACKET	2
5	10901.6037	Heating Element(top)	2
6	10502.6054	Handle Right	1
7	10401.6043	Cast Plate(top/Left/rib)	1
	10401.6039	Cast Plate(top/Right/rib)	1
	10401.6057	Cast Plate(top/Left/flat)	1
	10401.6056	Cast Plate(top/Right/flat)	1
8	20711.6126	Back Panel	2
9	10206.6005	Pipe (Left)	1
	10206.6004	Pipe (Right)	1

10	10401.6070	Cast Plate(below/rib)	1
	10401.6071	Cast Plate(below/flat)	1
	10401.6069	Cast Plate(below/rib/flat)	1
11	10106.6003	Breaker	2
12	10704.6056	Stick	2
13	20711.6235	The breaker fixed plate assembly	2
14	10704.6088	Plastic cover	2
15	20711.6238	Main Body Assy	1
16	20801.6030	Plug&Lead	1
17	10901.6038	Element(below)	2
18	20711.6176	Hardware Assembly	2
19	20711.6194	Base Board	1
20	10704.6162	Feet	4
21	10105.6017	Switch	1
22	10704.6268	Dial	2
23	10108.6006	Thermostat	2
24	10107.6033	Indicator Light(green)	2
25	20711.6051	Oil Tank	1
26	10502.6055	Handle Left	1

Specifications

MODEL	VOLTAGE	POWER (W)	DIMENSIONS(MM)			GRILL TYPE	
			WIDTH	DEPTH	HEIGHT	TOP	BOTTOM
LPCGFFT	220-240V~ 50HZ	2200	435	480	210	flat	flat
LPPGRRT		2200	435	480	210	rib	rib
LPPG2RRT LPPG2RR		2900	540	395	210	rib/rib	rib/rib
LPCG2FFT		2900	540	395	210	flat/flat	flat/flat
LPPGRR		2200	380	395	210	rib	rib
LPCGFF		2200	380	395	210	flat	flat

PLEASE RETAIN THE MANUAL CAREFULLY FOR
REFERENCE

WARNING

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury, or death. Read the installation operating and maintenance instructions thoroughly before installing or servicing this equipment.

ATTENTION

Under the warranty period of the appliance, all the parts must be replaced by an authorised service provider which is approved by Lincat, if not, the warranty may be void.

ATTENTION

Any parts that aren't made by Lincat may void warranty.

ATTENTION

Lincat and manufacturer of Lincat keep the right to modify the product.

Lincat Limited
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Lincat

Version A