



Installation, Operating and Servicing Instructions

Seal Heated Merchandisers C6H, D3H and D5H – all models

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

Date Purchased: _____

Model Number: _____

Serial Number: _____

Dealer: _____

The logo for SEAL, featuring the word "SEAL" in a bold, blue, sans-serif font. The letters are slightly shadowed to give a 3D effect.

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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.



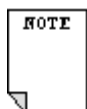
WARNING!

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 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

	D3H/75	D5H/75	D5H/100	C6H/75	C6H/100
Volume (l)	113.0	163.0	220.0	284.0	380.0
Width (mm)	750	750	1000	750	1000
Depth (mm)	350	500	500	650	650
Height (mm)	575	575	575	755	755
Weight (kg)	34.0	43.0	55.0	57.0	71.0
Power rating (kW)	0.8	1.5	2.0	1.5	2.0

CHECK LIST OF ENCLOSURES

Warranty card
Instructions manual
Shelves
Base plate(s)
Crumb tray
Water bath and lid
3mm Allen key

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

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

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.

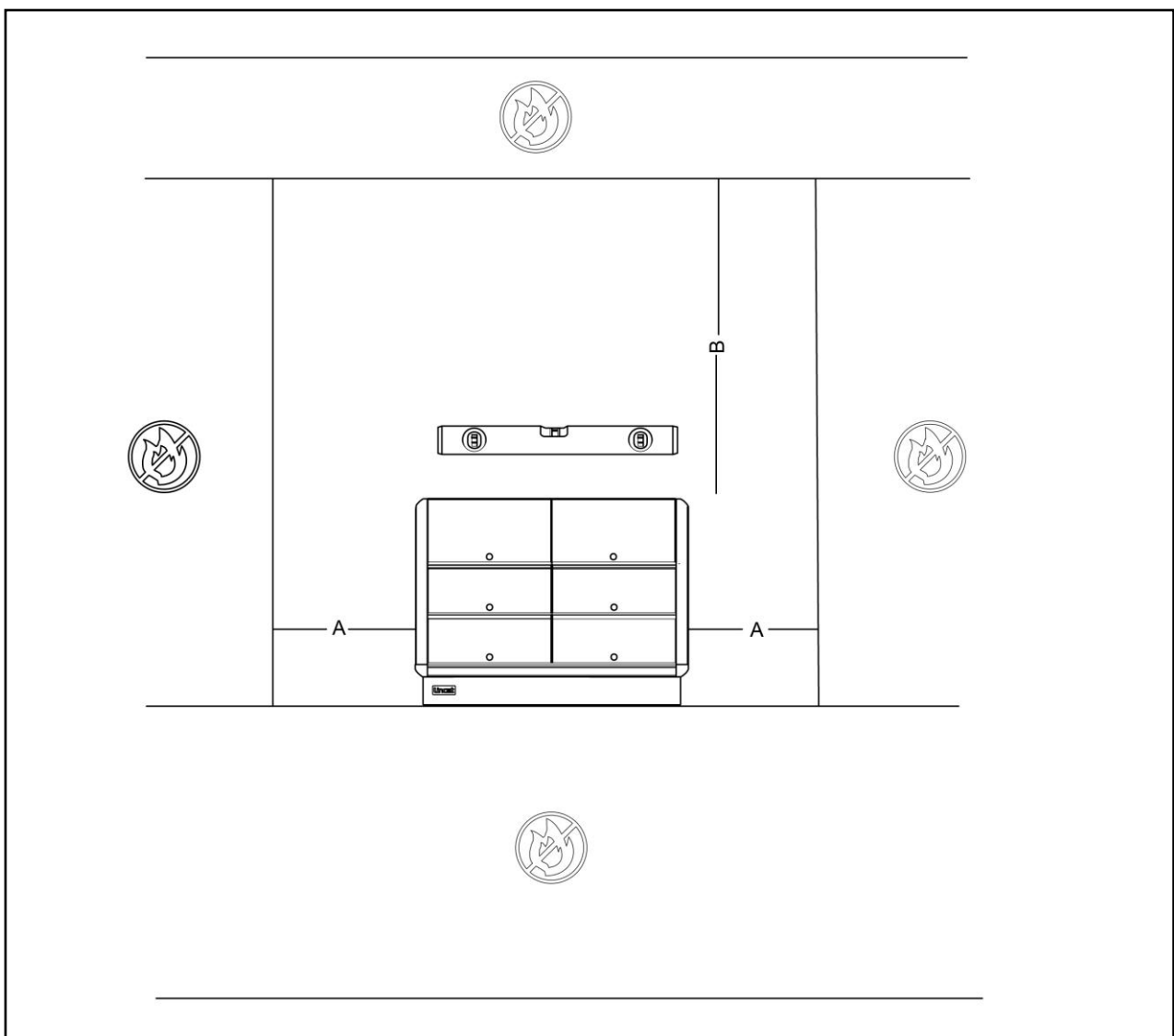


Fig 1

OPERATING INSTRUCTIONS

Only qualified or trained personnel should use this appliance.

This appliance relies on the circulation of warm air passing through and around the shelves. Ensure circulation is not obstruct by overloading product or by using aluminium foil.

This appliance is intended for displaying pre-heated food – not for heating food.

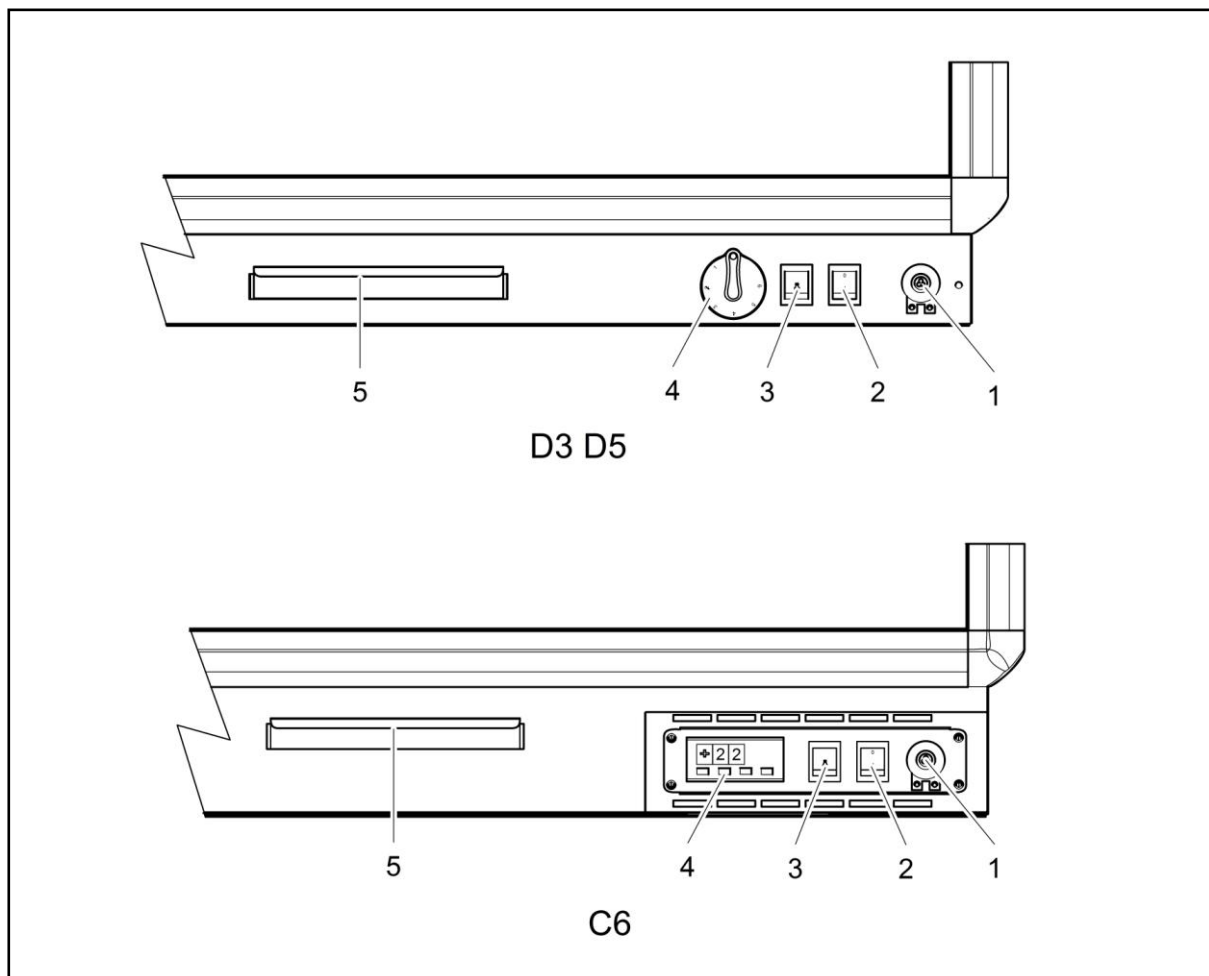


Fig 2

Identification (Fig 2)

1. Cable 2. On/Off switch 3. Light switch 4. Temperature controller 5. Crumb tray / Water bath

Ensure the base plates lie flat within the base and the shelves are secure. Close all doors – front and rear. Connect to the electricity supply, switch on the light (3) then switch on the 'On/Off' switch (2). C6 appliances are factory set to 85 Deg C. Press and hold the 'Set' button to confirm this.

D3 and D5 models have a manual temperature control (4). Turn to setting 5 and wait 30 minutes before loading with pre-heated food. Adjust the temperature as required.

C6 models have a digital display controller (4). Wait 30 minutes until the display shows 85 Deg C. Load with pre-heated food. Adjustment between 75-95 Deg C is available by pressing and holding the 'Set' button and using the buttons marked <<-< and >->>.

Note: The temperature display relates to the air temperature inside the cabinet – not the food temperature.

Humidity feature - Fig 3

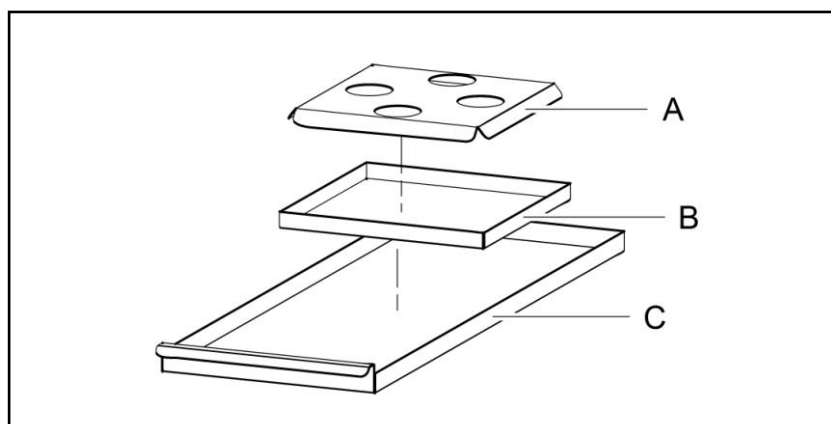


Fig 3

The integral water bath B with lid A is intended to be used to keep food moist when the appliance is lightly loaded. Fill with warm water. To prevent condensation, do not over-load shelves with food. Check the water level – be aware the water bath will become hot during use.

Adjusting shelf positions

Disconnect from electricity supply and allow appliance to cool. Slide the doors to the centre and lift up and out of the bottom runners to remove. Remove the shelves. Use the Allen key provided to adjust the shelf supports. At the rear, the shelf supports are situated behind the cable panel. Remove the screws in the cable panel and open the panel until adjustment of the shelf supports can be made. **Do not completely remove the cable panel.** Replace the panel, ensuring cables are not trapped.

CLEANING



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

Remove the rear doors, shelves and base plates. Brush crumbs into the tray Fig 3 C. Shelves and supports may be washed in a dishwasher.

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

SERVICING, MAINTENANCE AND COMPONENT REPLACEMENT

Replacing a light tube

Disconnect the appliance from the supply. Allow tube to cool. Use the Allen key provided to remove the end caps from the light unit. Remove the diffuser from the clips. Rotate the tube 90° and pull down until released. Replace the starter if necessary by rotating anticlockwise and removing. Fit the new tube by reversal of the above sequence.

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

FAULT FINDING

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

SPARE PARTS LIST

Part Number	Description	Used on
BU171	Light tube	All
EL218	Element	D3
EL162 (75 models)	Element	D5 C6
EL161 (100 models)	Element	
GL68	Starter	All
HP17 (75 models)	Base plate	C6
HP18 (100 models)	Base plate	C6
HP19 (100 models)	Base plate	D5
HP20 (75 models)	Base plate	D5
HP21	Base plate	D3
KN203	Control knob	D3 D5
SH93	Shelf	D3
SH91(75 models)	Shelf	D5
SH92 (100 models)	Shelf	D5
SH97 (75 models)	Shelf	C6
SH98 (100 models)	Shelf	C6
S/M0085	Self service door knob	D5 C6

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.