



# Installation, Operating and Servicing Instructions

## Silverlink 600 Electric Bains Marie

### Dry Heat

BA3, BS3, BA4, BS4, BA7, BS7, BM3, BM4,  
BM6, BM7

### Wet Well

BS3W, BS4W, BS7W, BM3W, BM4W,  
BM6W, BM7W

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

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

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

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

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

\_\_\_\_\_

**SILVERLINK 600**

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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.



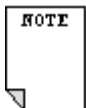
### **WARNING!**

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 burns.

Disconnect this appliance before servicing, maintenance or cleaning.

## TECHNICAL DATA

Model	Height (mm)	Width (mm)	Depth (mm)	Weight (kg)
<b>Dry Heat</b>				
BM3	290	300	600	10
BA3, BS3	290	300	600	12
BM4	290	450	600	12
BA4, BS4	290	450	600	15
BM6	290	600	600	14
BM7	290	750	600	16
BA7, BS7	290	750	600	21
<b>Wet Well Heat</b>				
BM3W	290	300	600	10
BS3W	290	300	600	12
BM4W	290	450	600	14
BS4W	290	450	600	17
BM6W	290	600	600	17
BM7W	290	750	600	21
BS7W	290	750	600	26



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.

This appliance is fitted with adjustable feet for levelling.

If replacing the plug connect the terminals as follows:

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

When fitting countertop appliances to SLS stands, the feet should be located into the corresponding holes in the base appliances. When fitting onto Ovens, HC Pedestals or similar closed bases, the feet may be removed.

### Power ratings

Model	Power (kW)
<b>Dry Heat</b>	
BM3	0.50
BA3, BS3	0.50
BM4	0.75
BA4, BS4	0.75
BM6	0.75
BM7	1.00
BA7, BS7	1.00
<b>Wet Well Heat</b>	
BM3W	1.00
BS3W	1.00
BM4W	1.00
BS4W	1.00
BM6W	2.00
BM7W	2.00
BS7W	2.00

## OPERATING INSTRUCTIONS



Only qualified or trained personnel should use this appliance.

Bains Marie are intended to maintain food temperature only and are not designed as a cooker.



### Dry Heat Models

**Do not fill Dry Heat Models with water.**

Switch on the power supply – the green neon illuminates.

Turn the control knob to maximum and heat up for 20 minutes. Adjust the temperature to the desired level.

Place hot food into the containers.

### **Wet Well Models**

Ensure the drain tap is closed. Add water to a depth that covers around 10mm of the base of the gastronorm or pot.

Switch on the power supply – the green neon lights.

Turn the control knob to maximum and heat up for 20 minutes. Adjust the temperature to the desired level.

Place hot food into the containers.

Maintain sufficient water to keep the containers immersed in a steam bath. Change the water regularly and do not allow the appliance to boil dry.

## **CLEANING**

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

Clean appliances regularly with hot water and detergent – do not use abrasives or chlorine based cleaners on stainless steel. Take care to avoid wetting electrical components.

## **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 Help Desk number on the final page of this manual.

## SPARE PARTS LIST

Part Number	Description	Used on
EL216	Element	BA3, BS3, BA7, BS7, BM3, BM7
EL219	Element	BA4, BS4, BM4, BM6
EL207	Element	BS3W, BS4W, BM3W, BM4W
EL152	Element	BS7W, BM6W, BM7W
EN10	Energy Regulator	BA3, BS3, BA4, BS4, BA7, BS7, BM3, BM4, BM6, BM7
FE37	Adjustable foot	All
KN182	Control Knob	BS3W, BS4W, BS7W, BM3W, BM4W, BM6W, BM7W
KN263	Control Knob	BA3, BS3, BA4, BS4, BA7, BS7, BM3, BM4, BM6, BM7
NE43	Green Neon	All
TH34	Thermostat	BS3W, BS4W, BS7W, BM3W, BM4W, BM6W, BM7W
TA25	8 Pt Aluminium Pot	BA3, BA4, BA7
TA27	Lid 8 Pt Aluminium Pot	BA3, BA4, BA7
TA23	Stainless Steel Pot and Lid	BS3, BS4, BS7, BS3W, BS4W, BS7W

<b>Gastronorm Containers</b>		
Size	Pot	Lid
1/6	TA34	TA35
1/4	TA36	TA37
1/3	TA85	TA44
1/2	TA38	TA39

## 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.