



# Installation, Operating and Servicing Instructions

## Lynx 400 Electric Fryers LSF, LDF, LDF2, LFF

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.

Do not move this appliance when the tank contains oil.

Disconnect this appliance before servicing, maintenance or cleaning.

This unit is designed to be used with oils and fats in a liquid form.

Oils and fats that become solid at lower temperatures must be liquefied prior to dispensing into the fryer tank.

This instruction includes both filling from empty and topping up during use.

## TECHNICAL DATA

Model	Height (mm)	Width (mm)	Depth (mm)	Weight (kg)
LSF	315	185	400	6.0
LDF		270		7.5
LDF2		540		14.0
LFF		360		9.5

## CHECK LIST OF ENCLOSURES

Warranty card
Instructions manual
Feet
Batter plate
Lid
Baskets – see below
LSF – BA156 x 1
LDF – BA155 x 1
LDF2 – BA155 x 2
LFF – BA156 x 2

## INSTALLATION AND COMMISSIONING

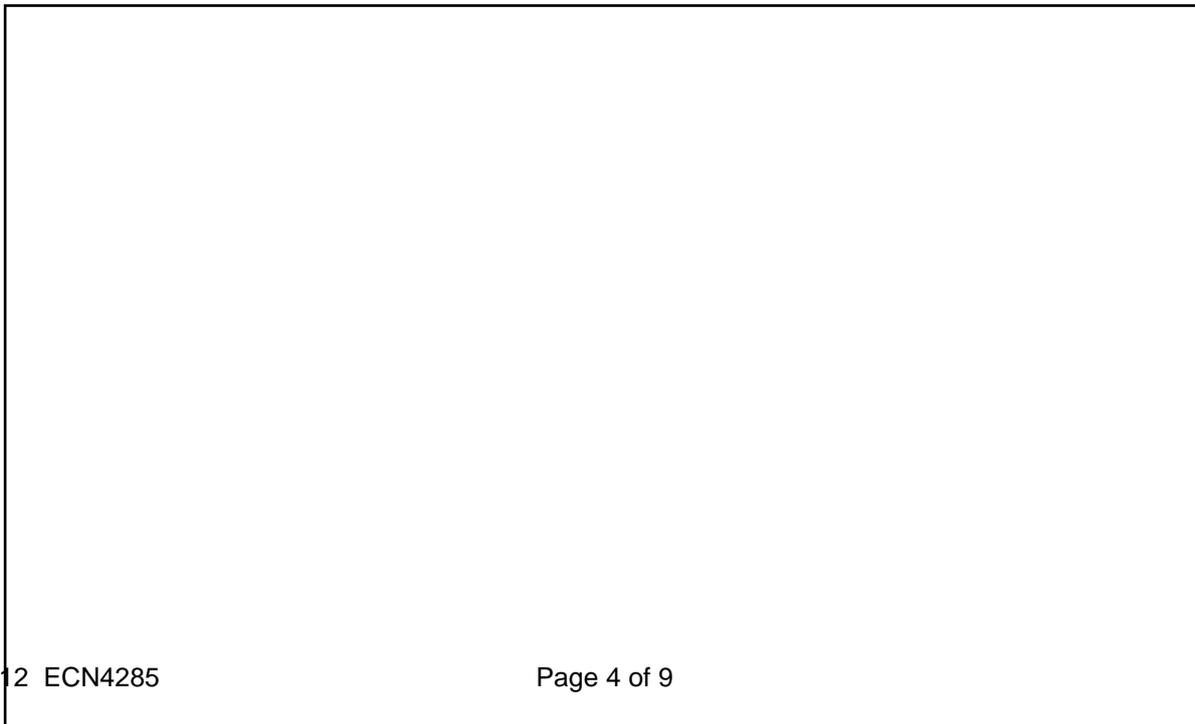
This appliance must be earthed.

If replacing the plug connect the terminals as follows:

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

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

Push feet into base holes provided. 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 1000mm – see Fig 1.



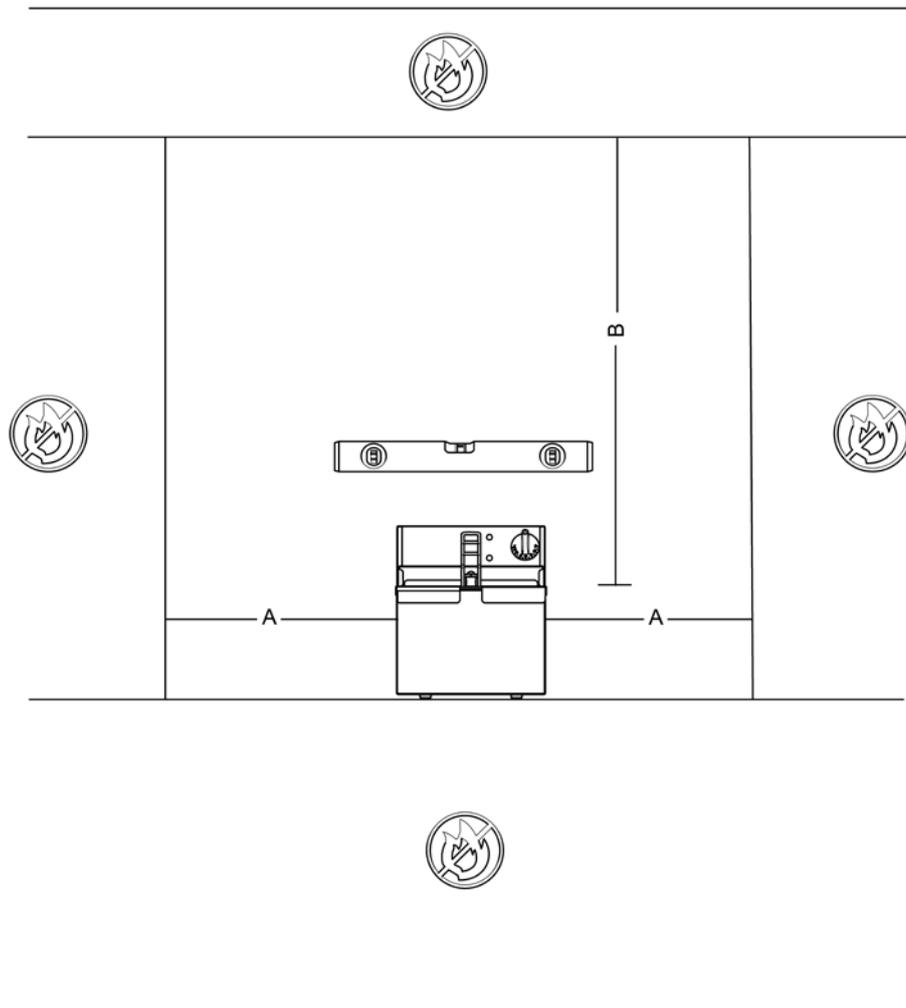


Fig 1

Install this appliance beneath an extraction canopy.

### Power Ratings

Model	kW	Amps
LSF	2.5	10.8
LDF	3.0	13.0
LDF2	2 x 3.0	2 x 13.0
LFF	3.0	13.0

## OPERATING INSTRUCTIONS

Only qualified or trained personnel should use this appliance. Always drain food before frying. Never allow water into the oil. Before first use, clean the tank. Remove the batter plate, then lift the control head out by sliding the rear guide Fig 2 (A) up and out of the channel (B). Using warm water and mild detergent clean the tank and dry thoroughly.

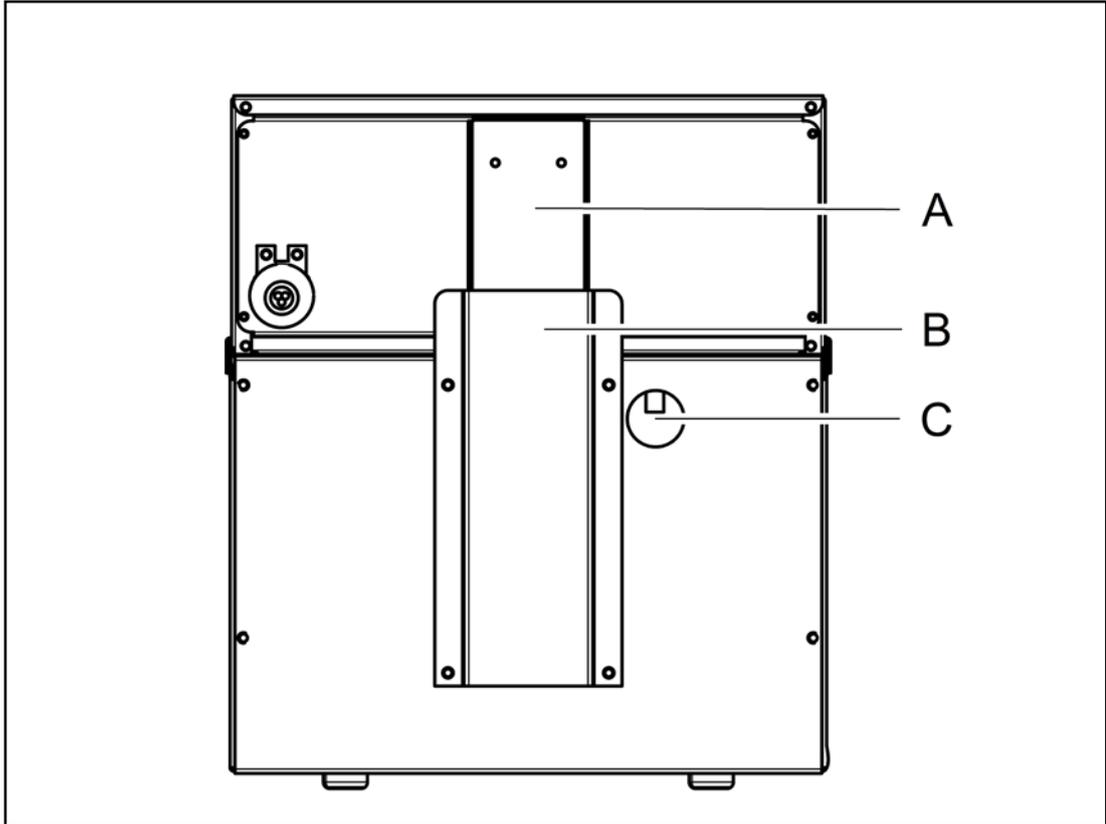


Fig 2

Replace the control head and batter plate, ensuring the batter plate Fig 3 (A) slots **behind** the basket support (B).

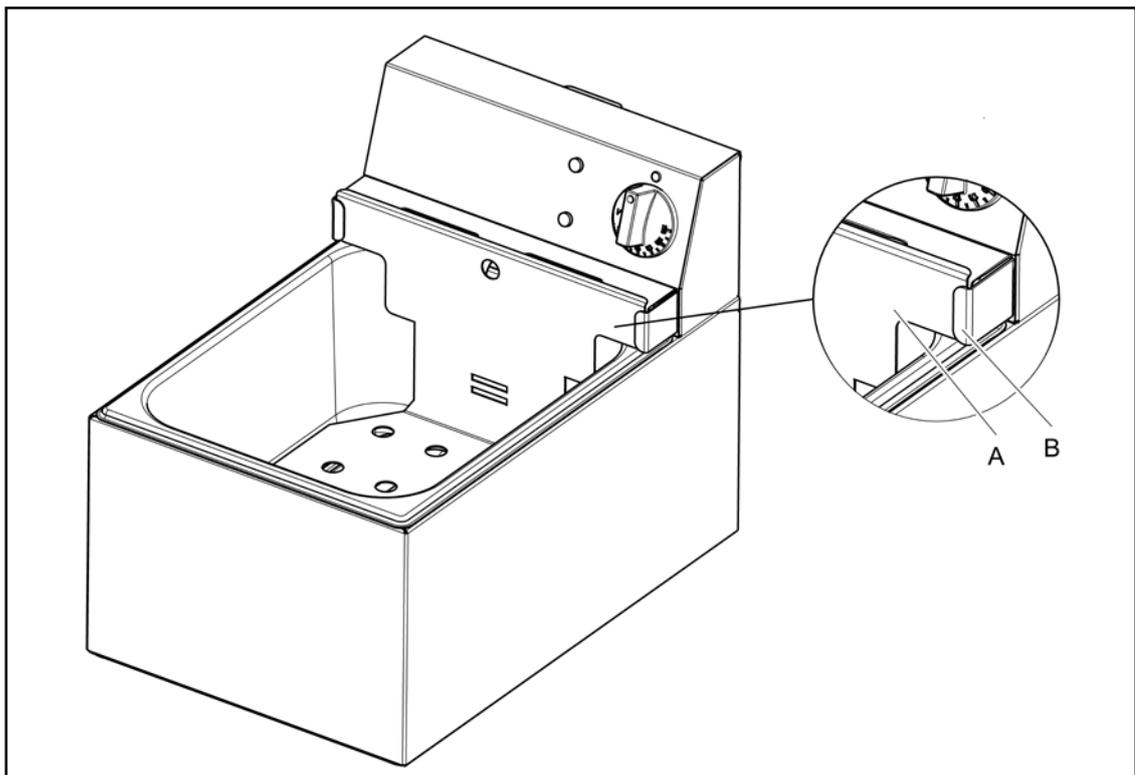


Fig 3

Add clean oil to a level between the markers on the batter plate.

Connect the appliance to an electrical supply – the green neon illuminates to indicate power to the fryer.

Turn the control knob to the desired setting. The amber neon illuminates.

The amber neon extinguishes when the set temperature is reached, and then operates with the cycling of the element.

Always maintain the oil level between the indicator lines. Never overfill.

After cooking, place the basket with the fried food into the slots on the basket support to allow the oil to drain.

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 element does not heat, re-set the safety thermostat by pushing up the red button located through the access hole in the back panel Fig 2 (C). The fryer must be cool before the safety thermostat can be re-set.

## 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.

Ensure that the thermostat capillaries and bulbs clipped to the elements are not damaged during cleaning.

## 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.

## 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
EL228	Element	LDF, LDF2, LFF
EL229	Element	LSF
GR02	Cone grommet	All
KN10	Lid knob	
KN241	Control knob	
NE42	Amber neon	
NE43	Green neon	
PL202	Mains cable	
SW38	Safety switch	
TA38	Tank	LDF, LDF2
TA85	Tank	LSF
TA95	Tank	LFF
TH81	Safety thermostat	All
TH82	Control thermostat	

## 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.