

**lincat**

**SEAL**

**INSTALLATION AND USER INSTRUCTIONS**

**PIE CABINETS**

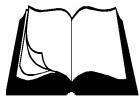
**LPW AND LPW/LR MODELS**

Dear Customer,  
Thank you for purchasing this Lincat product.

This is just one of over 300 different items of catering equipment available which is constantly being extended and improved. Details are available from your local distributor or direct from us.

Used for the purposes for which it is intended, and with careful maintenance as outlined in this User Guide, your **Lincat** product will give years of trouble free use.

## IMPORTANT INFORMATION



Please read all of the safety and operating instructions carefully before using this product. Please pay particular attention to all sections of this User Guide that carry warning symbols and notices.



### **WARNING!**

This is a Warning symbol. This symbol is used throughout the user guide whenever there is a risk of personal injury. Ensure that these warnings are read and understood at all times.



### **CAUTION!**

This is a Caution symbol. This symbol is used throughout the User Guide whenever there is a risk damaging your Lincat product. Ensure that these warnings are read and understood at all times.



### **NOTE:**

This is a Note symbol. This symbol is used throughout the User Guide to provide additional information, hints and tips.

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## USE OF THE PIE CABINETS

The Pie Cabinets are intended to be used on counter tops to display heated food products.

# SAFETY INSTRUCTIONS



## WARNING!

Basic safety precautions, including the following, should be followed to reduce the risk of personal injury. Make sure you have read all of these instructions before switching on the unit.

Keep this User Guide in a safe place for future reference for you and your staff.

Do not clean the unit with a water jet.

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## REMOVAL OF PACKAGING

In the interest of hygiene, you should clean the product after unpacking and ensure all plastic coatings are removed before use.

Slide the doors to the middle position, lift up and out of the runners to remove. Fit the shelves. Fitting the doors is the reverse of the above sequence.



The unit relies on the circulation of warm air, which must pass through and around the shelves. Ensure circulation is not obstructed by food product or aluminium foil.

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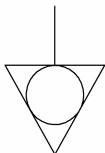
## GENERAL

Do not try to modify this product.

Ensure that the electrical supply cable is not damaged.

If the supply cable is damaged, it should be replaced by Lincat Ltd or suitably qualified persons, in order to avoid a hazard.

## EQUIPOTENTIALITY



This equipment is provided with an equipotential bonding terminal to allow earth cross-bonding with other equipment.

# PRODUCT SPECIFICATION

Pie Cabinet LPW & LPW/LR

## FEATURES

Stainless steel body  
Toughened glass  
Thermostatic control  
Sliding rear doors

Independently switchable light and  
water bath (LPW/LR model only)  
230 Volt, 50 Hz, single phase

## TECHNICAL SPECIFICATION

Model		LPW	LPW/LR
Volume (gross)	litres	63.8	63.8
Internal Dimensions	mm	625x280x365	625x280x365
Width	mm	710	710
Depth	mm	330	330
Height	mm	520	520
Power Rating	Watt	750	800
Weight (net)	kg	25.8	26.2

## PACK CONTENTS

### LPW

Pie cabinet (with cable and 13  
Amp plug)  
3 x chrome-plated shelves  
2 x sliding doors  
Crumb tray  
User Guide  
Guarantee card

### LPW/LR

As above, plus with integral water  
bath/lid and internal light

## SPARE PARTS LIST

Component	Model	
	LPW	LPW/LR
Light Bulb		LA14
Element	EL218	EL218
Corner moulding	CM02	CM02
Control Knob	KN203	KN203
Finger Pull	FP02	FP02
Shelf	SH94	SH94

# INSTALLATION



Ensure the unit is installed on a sound, level work surface. The unit's external surfaces and base will become hot. You should inform your personnel and customers accordingly.



For safety regulations, the plug must always be accessible.

## CONNECTING TO THE ELECTRICITY SUPPLY



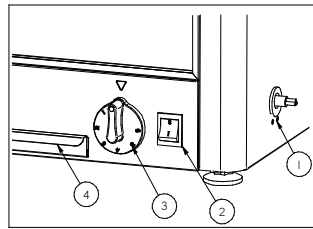
Ensure that the voltage of your electricity supply corresponds to the serial plate details. The product is supplied with a 13 Amp plug. To replace the plug, follow these instructions:

- green and yellow wire to 'E' or (Earth)
- blue wire to 'N' (Neutral)
- brown wire to 'L' (Live)



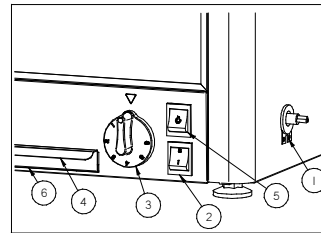
**THIS APPLIANCE MUST BE EARTHED.**

# OPERATING INSTRUCTIONS



LPW Control Panel

1. Cable
2. On/Off Switch
3. Temperature Controller
4. Crumb Tray
5. Light Switch
6. Water Bath



LPW/LR Control Panel

Ensure the shelves are secure. Close doors. To check operation of the unit, connect it to the electricity supply, switch on the On/Off switch (2). The unit has a manual temperature controller (3). Turn on the temperature controller and wait about 15 minutes before loading with pre-heated food. Adjust the temperature to the desired setting.

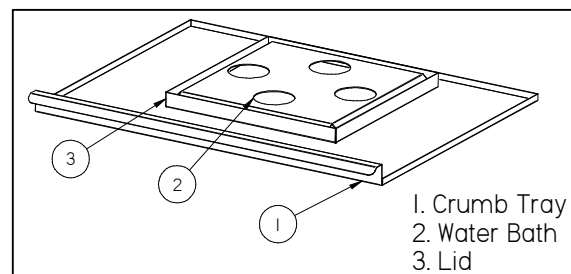
## HUMIDITY FEATURE AND LIGHT (LPW/LR model only)

The integral water bath with lid (6) is intended to keep certain food products moist, such as pastry. For best results, fill with warm water. To prevent condensation on the glass, ensure you do not over-load with food. Check the water level occasionally.

Switch on the light using the green switch. (5).



This part of the unit will become hot. Take care when removing or filling the water bath.



1. Crumb Tray
2. Water Bath
3. Lid

# CLEANING AND MAINTENANCE

## CLEANING



Disconnect the unit from the electricity supply and ensure it is cool to touch before starting to clean. Use a mild detergent in hot water and a soft cloth. Do not use abrasive creams or scourers.

Remove the rear doors, shelves and shelf supports. Brush the crumbs into the tray. Shelves (including supports) and crumb tray may be washed in a dishwasher.

To remove the shelf supports lift and rotate inwards from the bottom.

## MAINTENANCE

Regular cleaning of the unit is recommended. No regular maintenance is required, but it may be necessary to replace a light bulb.

## REPLACING THE LIGHT BULB (LPW/LR MODEL ONLY)



Disconnect the unit from the electricity supply and ensure the unit is cool to touch.

Remove the light cover by carefully levering. Remove the light bulb by unscrewing anticlockwise. Fitting the new light bulb is the reverse of the above sequence.



## SERVICE INFORMATION

For help regarding the installation, maintenance and use of your Lincat equipment, please contact our Service Department:

 **01522 875520**

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 call is service enquiry is handled as efficiently as possible, you need to have the following details available:

### **Brief details of problem**

**Product code, type number and serial number of unit (both on serial plate)**

**Code number of spare part (see spare parts list), if known**

Lincat reserve the right to carry out any work under warranty during normal working hours, i.e. Monday to Friday, 8.30 a.m. – 5.30 p.m.

## GUARANTEE

**This unit carries a comprehensive UK twelve-month 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 instructions in this User Guide), or consumable items
- Damage due to incorrect installation, modification or unauthorised service work
- The manufacturer disclaims any liability for incidental, or consequential damages

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