



# Installation, Operating and Servicing Instructions

## Lynx 400 Pasta Boiler LPB

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

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

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

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

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

\_\_\_\_\_

The LYNX 400 logo is written in a bold, blue, sans-serif font. The '400' is significantly larger than the 'LYNX' part.

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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.

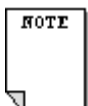
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### **CAUTION!**

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.

Disconnect this appliance before servicing, maintenance or cleaning.

Do not move the appliance when the tank is full of hot water.

## TECHNICAL DATA

Model	Height (mm)	Width (mm)	Depth (mm)	Weight (kg)
LPB	315	270	417	11.0

## CHECK LIST OF ENCLOSURES

Warranty card
Instructions manual
Feet
Base plate
Lid
Basket
Lid knob

## 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 the feet into the base holes provided. Install this appliance beneath an extractor 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.

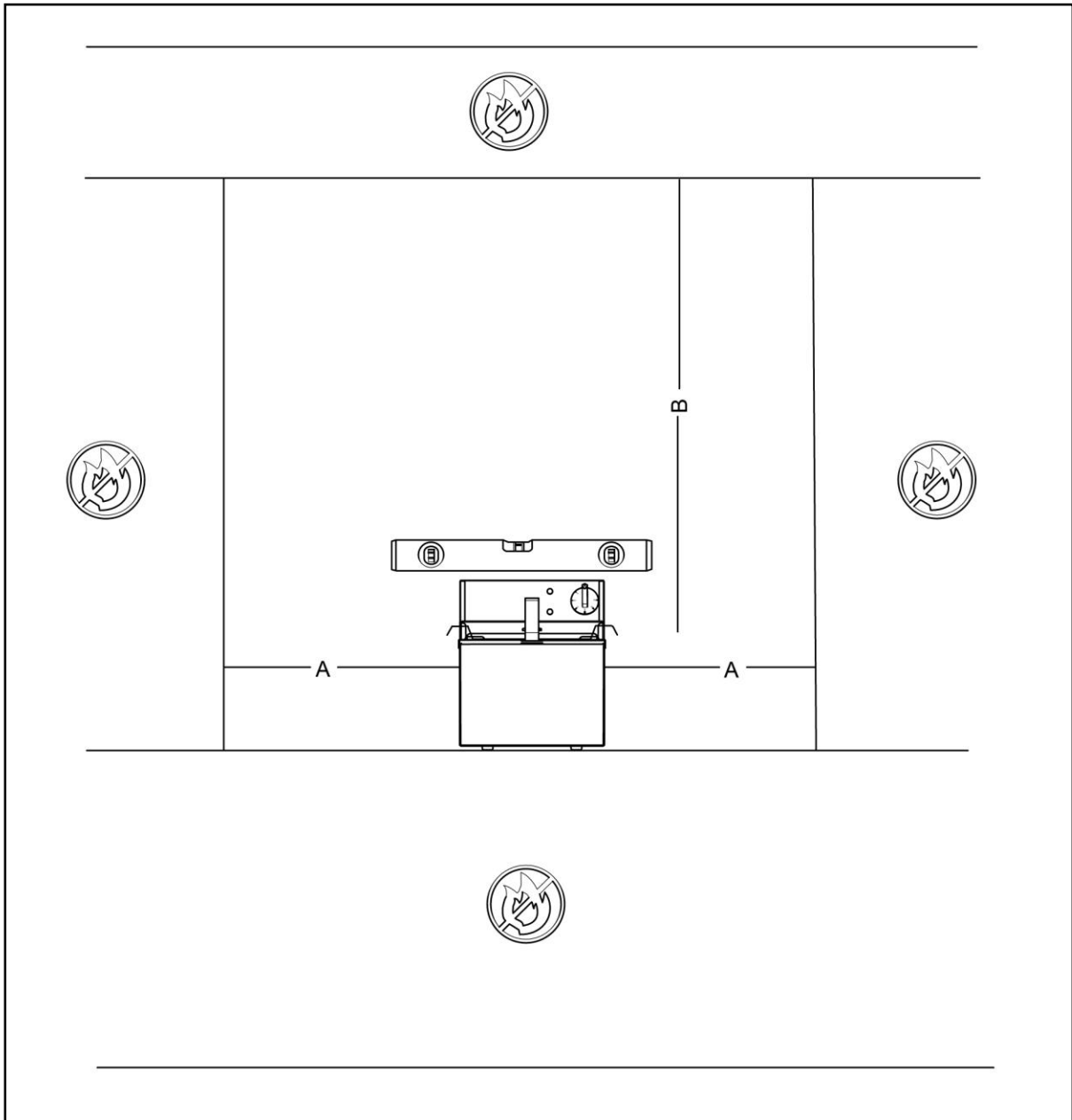


Fig 1

Fit the lid knob to the lid.

### Power Ratings

Model	kW	Amps
LPB	3.0	13.0

# OPERATING INSTRUCTIONS

Only qualified or trained personnel should use this appliance.

Before first use, clean the tank. Firstly remove the base plate, then lift the control head out by sliding the rear guide Fig 2 (A) out of the channel (B). Using warm water and mild detergent clean the tank and dry thoroughly.

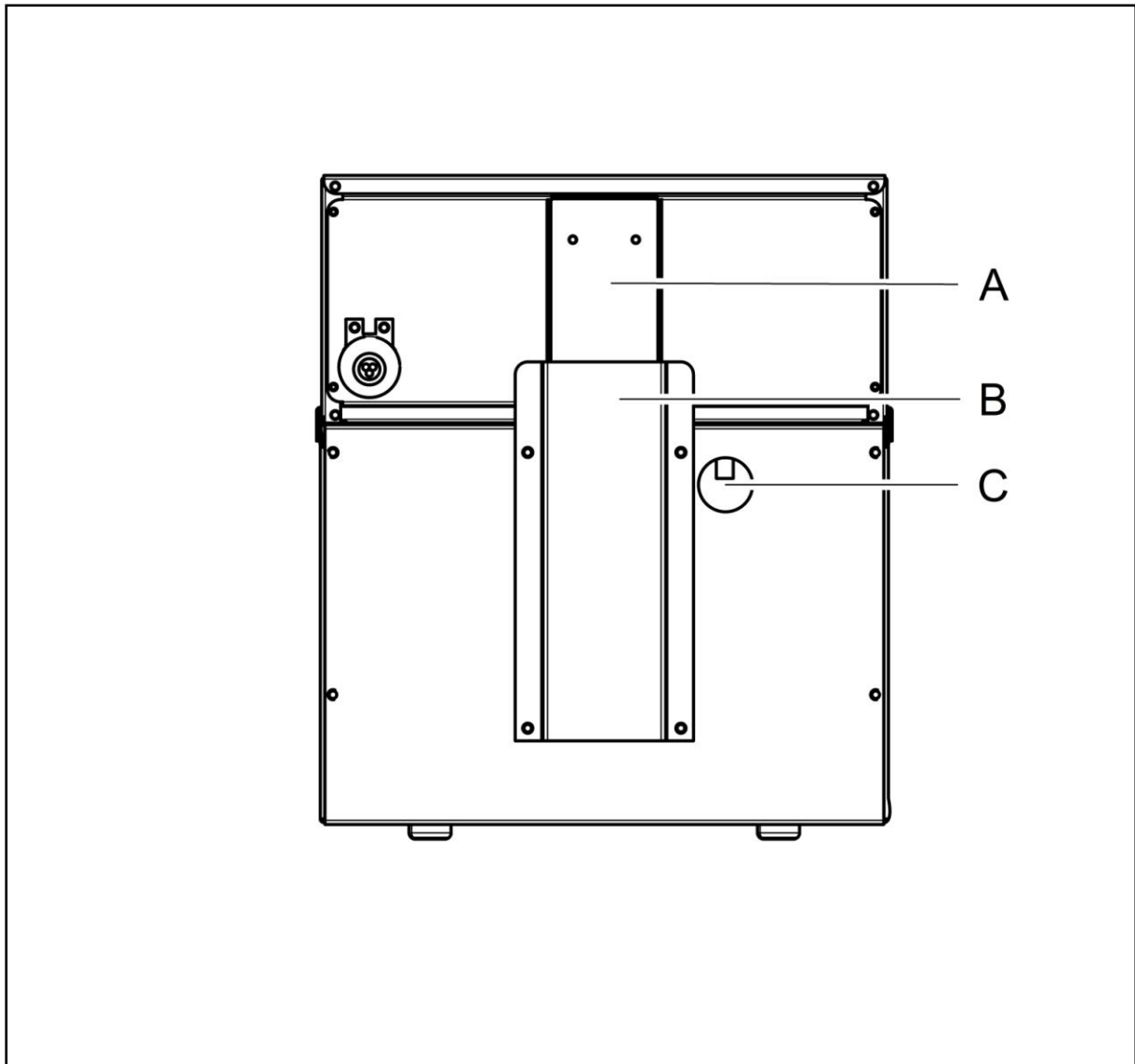


Fig 2

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

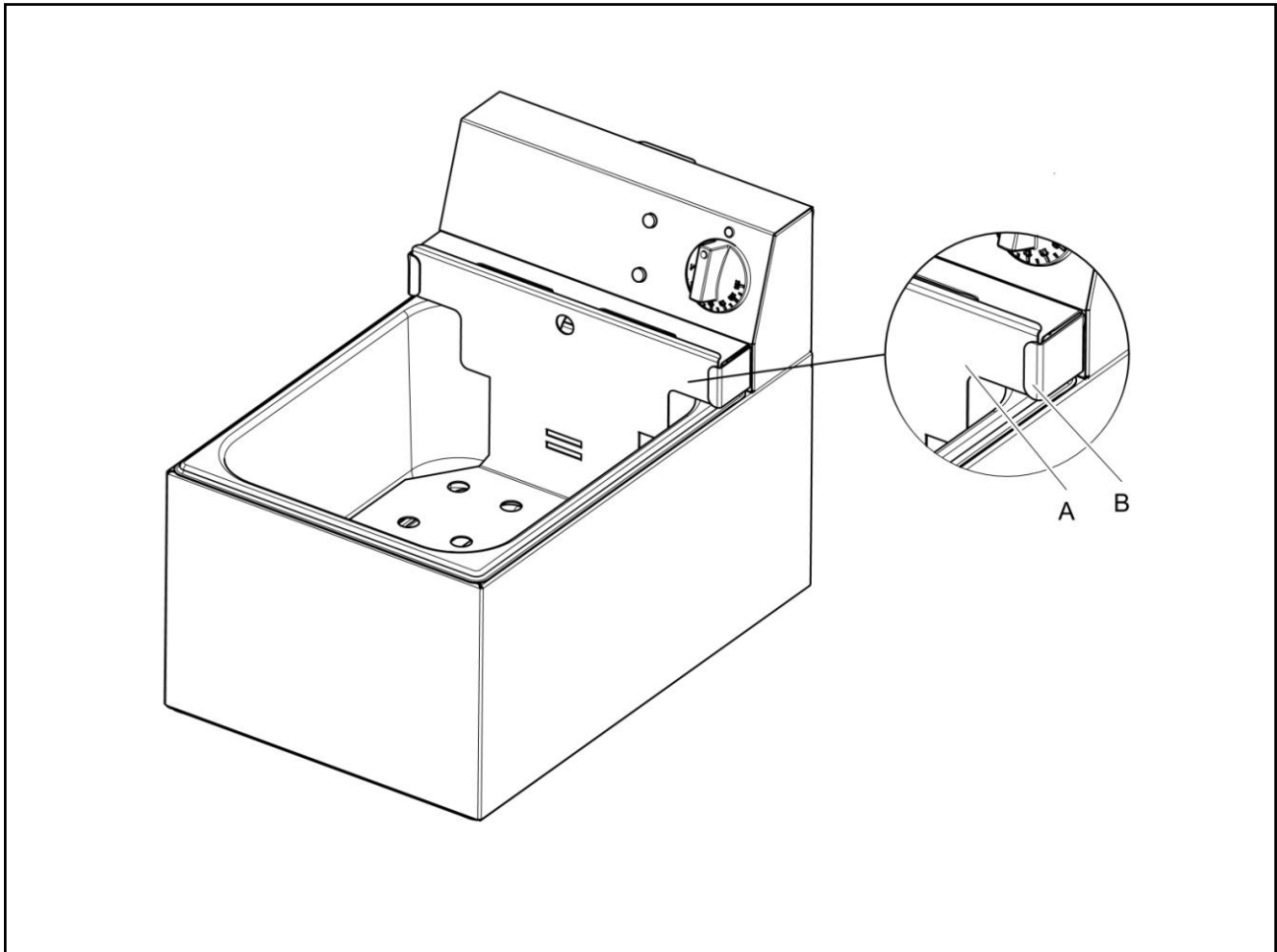


Fig 3

Add water to a level between the markers on the base plate.

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

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.

Lower the basket of food carefully into the boiling water – the water level will rise considerably. After cooking place the basket into the slots provided on the basket support and allow to drain.

Always maintain the water level between the markers, topping up with boiling water if necessary. One kilo of pasta uses approximately 1.5 litres of water.

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 appliance must be cool before the safety thermostat can be re-set.

## Maximum cooking quantities

Product	BA157 Large basket	BA158 Small basket
Fusilli - Fresh	600g	200g
Spaghetti - Fresh	600g	200g
Penne - Fresh	600g	200g
Tagliatelle - Fresh	500g	200g
Potato Gnocchi - Fresh	500g	250g
Macaroni - Fresh	500g	200g
Pasta Shells - Fresh	400g	200g
Penne - Dried	600g	200g
Spaghetti - Dried	400g	150g
Tagliatelle - Dried	300g	125g

## 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 capillary and bulb is 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
EL227	Element
EN10	Energy regulator
FA36	Thermostat bulb clip
KN10	Lid knob
KN240	Control knob
NE42	Amber neon
NE43	Green neon
PL202	Mains cable
SW38	Cut out switch
TA38	Tank
TH81	Safety thermostat

## ACCESSORIES

Part Number	Description
BA158	Half size basket insert (pair)



## 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.