



# Installation & Operating Instructions

## Air0, UKCA and CE models

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

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

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

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

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

\_\_\_\_\_



# Installation & Operating Instructions

## Air0, UKCA and CE models

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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.

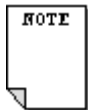
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## **CAUTION!**

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



**This manual contains important safety and installation-operation instructions. All users/operators should be required to read this manual before operating the oven. Failure to follow the instructions contained in this manual may cause injury or death, damage to the oven and will void the warranty.**



### **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 mains supply plug and wall socket is accessible at all times.

Strip any plastic coating and clean the appliance before use with a soft cloth.

During operation parts may become hot - avoid accidental contact.

Disconnect this appliance before servicing conducting any maintenance or cleaning.

### **Planned Maintenance**

Periodic preventive maintenance is essential in maintaining peak performance. It is necessary to keep the motors, fans, and electronics free of dirt, dust, and debris to insure proper cooling. Over-heating is detrimental to the life of all the components mentioned. The periodic intervals for preventive cleaning may vary depending on the environment in which the oven is operating.

**Do not cook large raw meat in this oven. The oven is fitted with a catalytic converter that can become blocked and ineffective if excessive amounts of fatty foods such as burgers and sausages are cooked. Lincat recommends re-heating cooked proteins.**

## Technical Data and Specifications

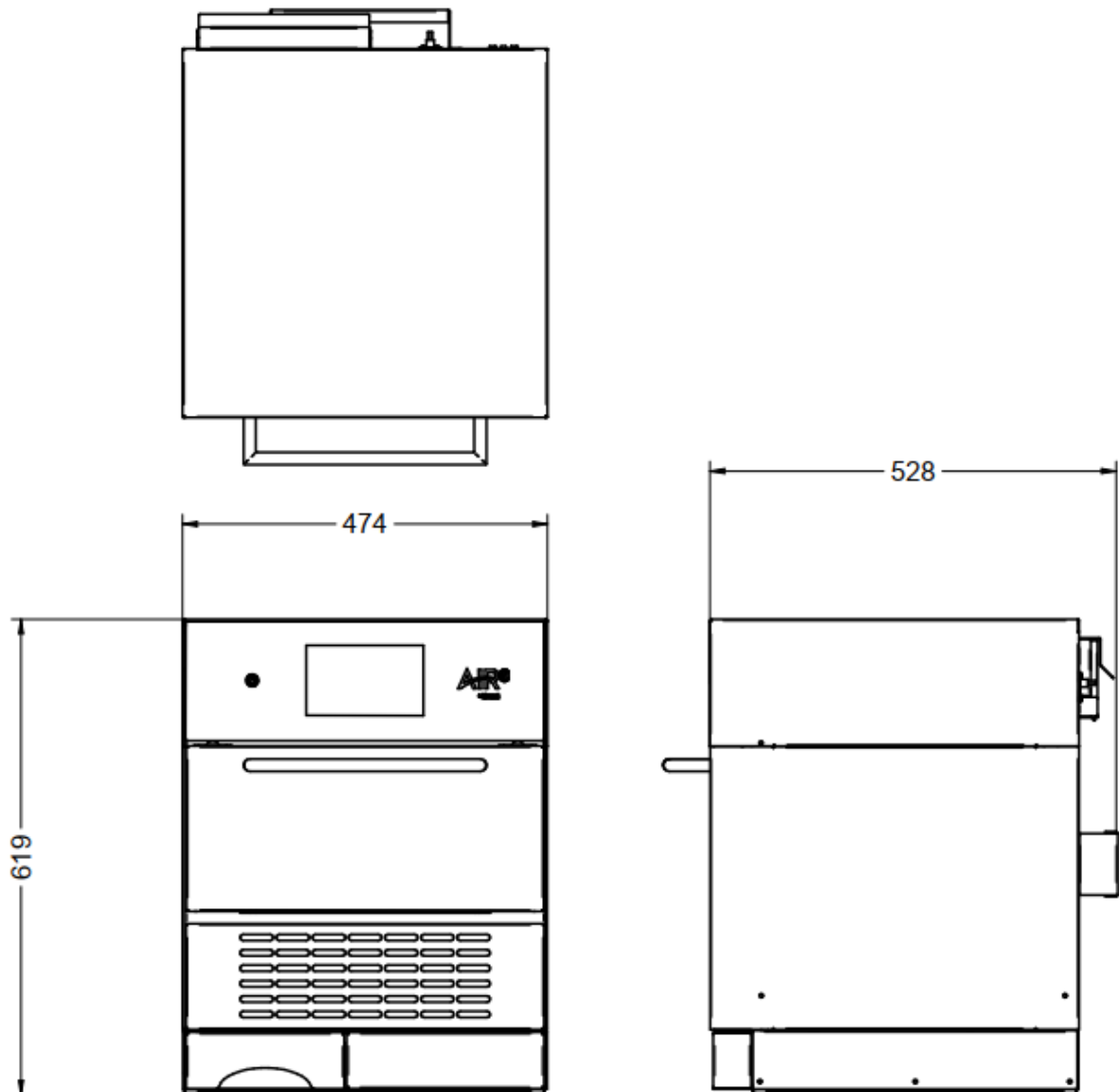
### External Dimensions, Weight and Power

|                   |                    |
|-------------------|--------------------|
| Height (mm)       | 619                |
| Width (mm)        | 474                |
| Depth (mm)        | 528 + 65 handle    |
| Weight (kg)       | 52.0               |
| Power rating AIR0 | 2.8kW, 12.7A @230V |

### Internal oven cavity dimensions

|             |     |
|-------------|-----|
| Height (mm) | 160 |
| Width (mm)  | 335 |
| Depth (mm)  | 345 |

## Technical Pictures



## 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. Ensure that the surface is capable of safely supporting the weight of the appliance. Any partitions, walls or furniture must be of non-combustible material. Minimum distances: A 50mm, B 50mm – see Fig 1. The appliance is not intended for built-in installation.

**Do not locate the oven directly next to dusty / flour-based preparation areas.**



Fig 1

### **What's in the box?**

Air0  
This Instructions Manual IS907  
Teflon Tray AIR0/TT  
Wire Rack BP64  
Loading Basket TR54  
Air filter grill GR208  
Cavity Liner AIR0/CAVITY  
Drip Tray AIR0/DRIPTRAY

### **Accessories, Consumables and Codes**

|                  |               |
|------------------|---------------|
| Teflon Tray      | AIR0/TT       |
| Wire Rack        | BP64          |
| Loading Basket   | TR54          |
| Cavity Liner     | AIR0/CAVITY   |
| Drip Tray        | AIR0/DRIPTRAY |
| Air Filter Grill | GR208         |

## General layout

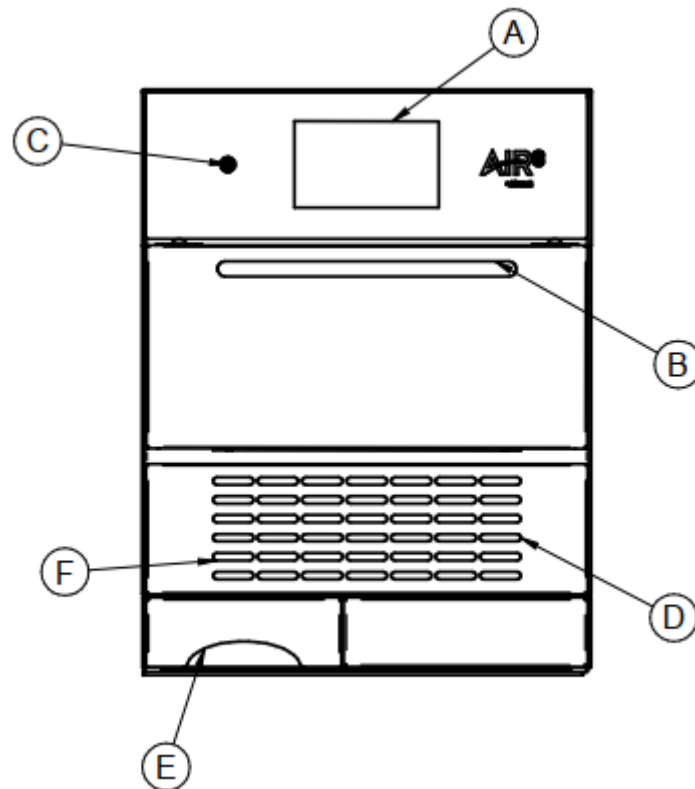


Fig 2 (Front View)

- A – Touchscreen Display
- B – Door Handle
- C – On/Off button, Press and hold for 3 seconds
- D – Air filter, must always be fitted when the oven is switched on
- E – Drip Tray
- F – USB port (behind air filter)

To access the USB port, remove the air filter. The air filter is fitted on a keyway – to detach it, push upwards and then pull forward.

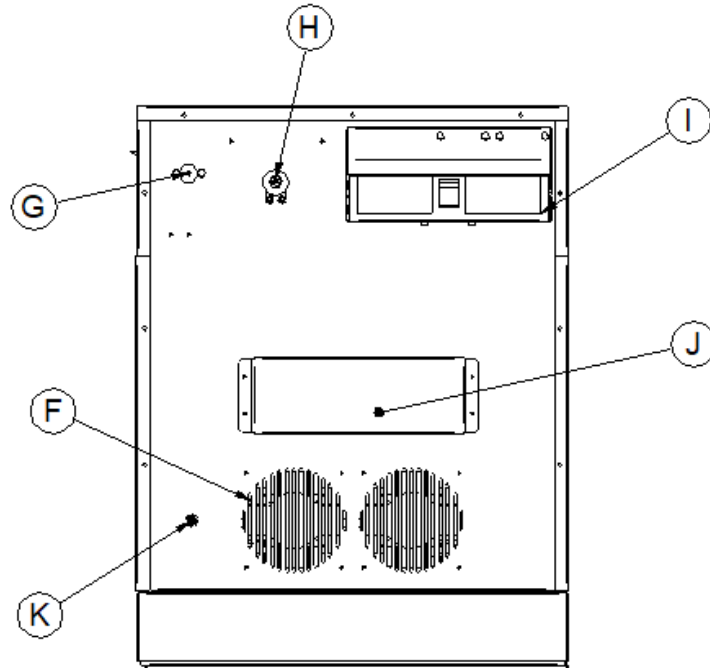


Fig 3 (Rear View)

F – Air Outlet, do not block

G – Limit thermostat Reset

H – Mains supply

I – Rear air filter

J – Standoff spacer

K – Earthing Point

Only qualified or trained personnel should use this appliance.

### Quick start guide – Switching on

Perform all relevant safety checks and ensure the oven is clean and empty before proceeding. Inspect the interior to confirm it is free of potential debris, cleaning the surfaces if required. Once the cavity is prepared, install the cavity liner, Teflon tray, and wire rack into position

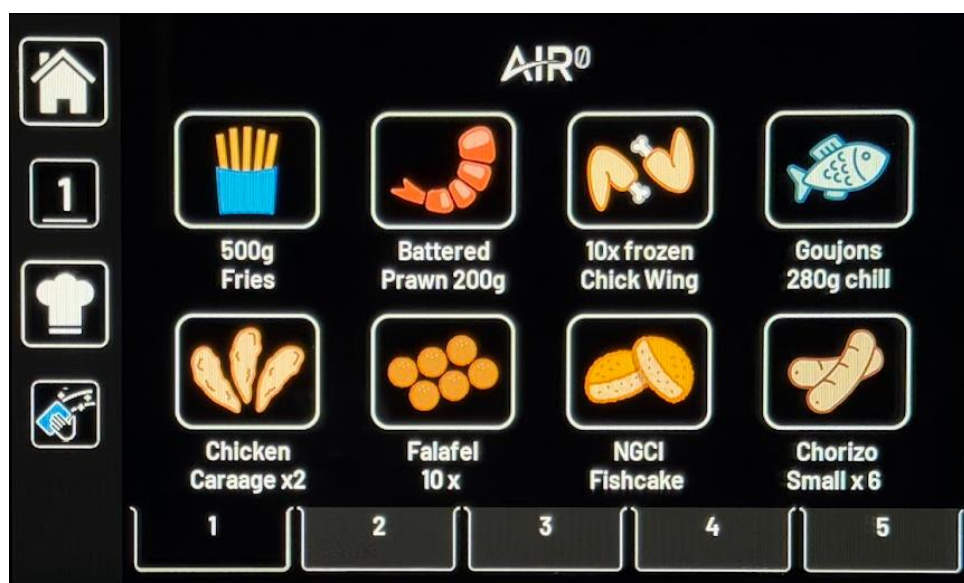
Plug the oven into a wall socket and turn on the socket.

Turn on the oven by touching and holding the On/Off button (Fig 2, C) for 3 seconds. The oven will beep once and then show the Lincat logo followed by Air0 logo then the Home screen.

## The Home screen

### Air0 Cooking Technology

The Air0 Air fryer utilizes advanced Air0 Cooking Technology, featuring a single 2.8kW heating element paired with a high-speed fan to rapidly cook products all with a standard 13A plug



Air0 can cook all types of food, however with a small cavity we advise against use for cooking raw proteins high in fat content as this will damage the catalytic converter.

The concept behind operating the Air0 controller is that you simply touch whatever you want to change / select



**Cleaning and switch off.** This is a special function to rapidly cool the oven down to 50 °C (in around 10 minutes if the user opens the door), after which the oven automatically turns itself off.



**Recipe Manager.** This accesses the individual cooking recipes and then the general settings for the oven via the settings cog in the bottom left hand corner.

The home screen shows the first 8 recipes in the first group. Four more groups are selectable across the bottom of the screen.

## Groups explained

On the home screen you will find five recipe groups that you can name.

Each group of eight recipes within the group share the same oven and base temperature settings, changing the settings will change the whole group.

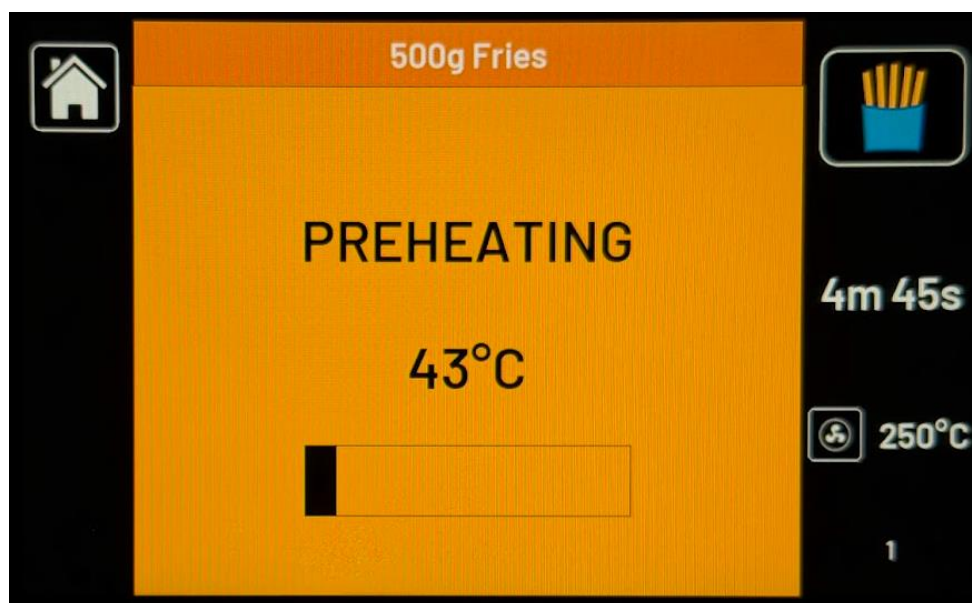
You can decide on the best working temperature and have multiple groups working at the same temperature if you wish.

Individual recipes can be customized with up to four distinct cooking steps, allowing users to vary the air speed to control the exterior crispness and colouration of the food. For added consistency, an optional shake prompt can be enabled to occur at the midpoint of the program, ensuring the product is cooked evenly on all sides.

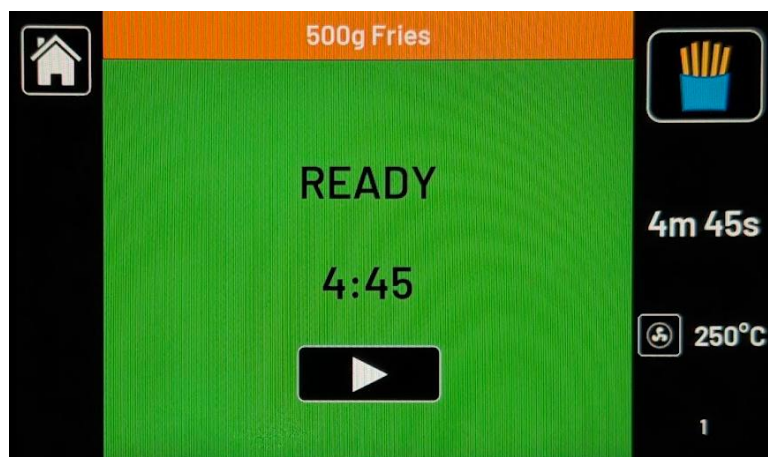
When a recipe is selected Air0 heats to the Cavity for that group.

## Operation

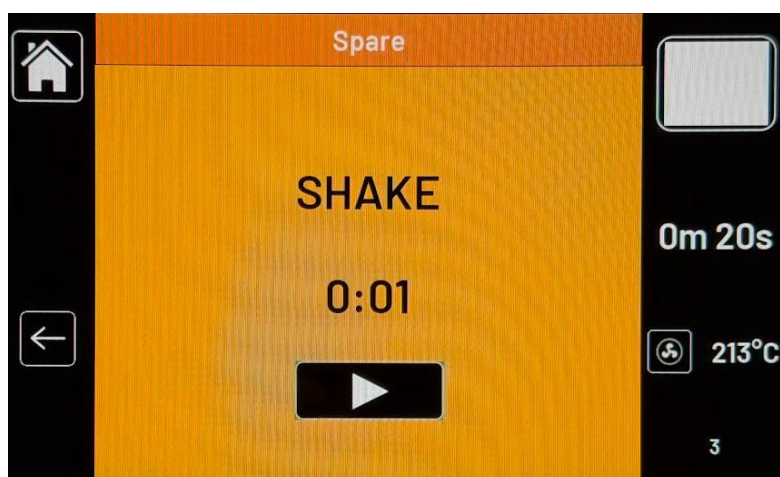
To operate touch, the required recipe. The oven will pre-heat to the set oven temperature (If the oven temperature is below the recipe temperature). Touching the oven / base set temperatures in the bottom right corner shows the current temperatures, touch again to return to the set temperatures. To minimise pre-heating it is suggested that the auto-preheat is turned on in the settings screen. This means the oven will maintain a set temperature and always be ready to cook.



When the set oven temperature is reached the oven will beep, the screen will go green and the oven is ready to be loaded with product.



Place the food into the oven and press the “Play” button to initiate the cooking cycle. The unit will proceed with the selected recipe. If the shake function is active, the screen will illuminate amber halfway through the program; press “Play” again to resume the cycle after shaking. Once the program is finished, the screen will turn red, and an audible beep will sound to indicate that cooking is complete.



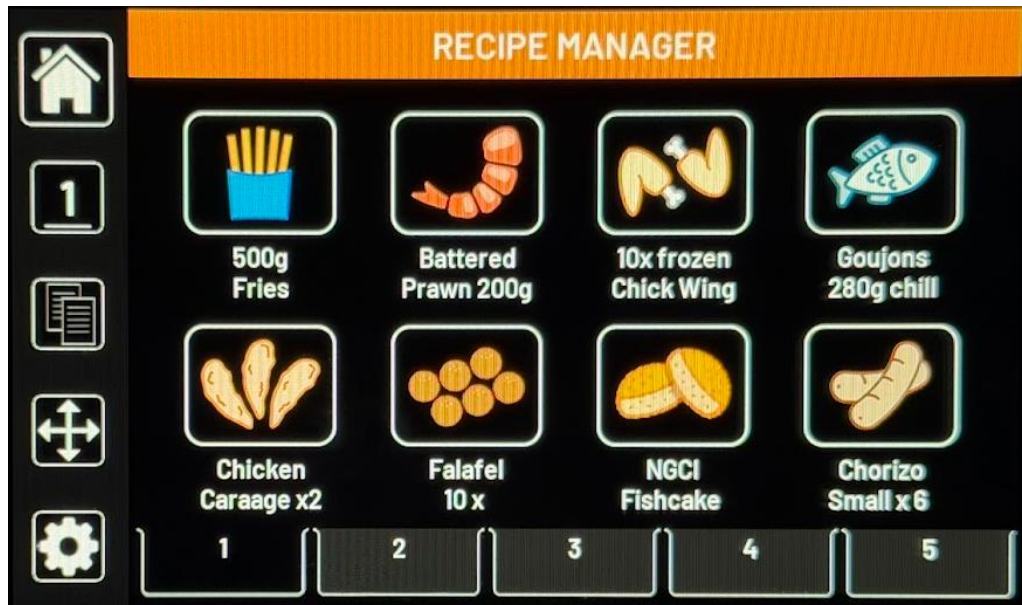


Touch "Stop" and carefully remove the food from the oven. There is an auto-stop / reset to ready option in the settings menu.

## Settings

### Copying and moving recipes

From the Home screen, touch Recipe Manager to be presented with the Recipe Manager screen. This screen allows you to copy / move and edit recipes.



**Copy** Touch the copy button and select the recipe to copy. Then select the position to copy the recipe to, this can be in any Group.  
**Note.** The base and oven temperature settings will be as per the group settings the recipe is moved to so cooking times may need to be adjusted.



**Move** Touch the move button and select the recipe to move. Then select the position to move the recipe to, the other recipes will auto-arrange themselves. Move only works in the group you are working in.



**Settings** Touch the settings button to access the general setup for the oven.

## Recipe editing

This is a typical recipe.



To rename the group, touch the Group name (1) on the right-hand title bar and use the keyboard to edit the title. Accept your changes with the "Tick". Touch the **Save** icon. Touch the Home icon to return to the Home screen.

To rename a recipe, touch the recipe name (500g Fries) on the top title bar and use the keyboard to edit the title. Accept your changes with the "Tick". Touch the **Save** icon. Touch the **Home** icon to return to the Home screen. Recipes can have two lines of text.

## To change the oven temperature settings of a Group



From a selected recipe, touch the temperature figures (bottom right side) and you will be presented with the Temperature adjustment screen (above).

Touch the temperatures you wish to change and adjust them with the slider bar.

Touch the **Save** icon and the Home icon to return to the Home screen. All recipes on that group will now use the new temperature settings.



**Oven temperature.** This is the temperature for the oven and is adjustable between 30 and 280°C



**Save.** This saves the current settings if you don't want to save the new setting touch the back arrow

## To edit individual recipes

From the Recipe Manager touch the recipe icon you wish to edit.



The Recipe Editing screen consists of four rows of cooking stages, though most recipes will not require all stages to be used. Each stage features columns to set the Fan Speed and Time. To adjust a setting, touch any of the numerals so they turn orange, then use the slider bar to change the value. The cooking time for each individual stage is automatically incremented and added to the total recipe cooking time, which is displayed on the right-hand side below the recipe icon.

On the right-hand side of the screen, you can toggle the Shake Function on or off to suit the specific recipe requirements. Whenever any value is adjusted, the Save icon will appear, giving you two options: you can either touch Save and return to the Home screen, or, to quickly develop and refine your recipe, you can test the new settings immediately by touching the Play button. Once you are satisfied with the results of your trial, always remember to touch Save before returning to the Home screen to ensure your changes are stored.



**Mid Cycle shake.** This is an enable or disable function within program setting which will stop the cycle half way through and prompt you to shake the basket



**Fan speed.** This is a percentage value and can be adjusted in 10% increments from 0 to 100%



**Time.** This is seconds and minutes based and can be adjusted in 5 second intervals from 0 seconds to 30 minutes

### To change a recipe icon

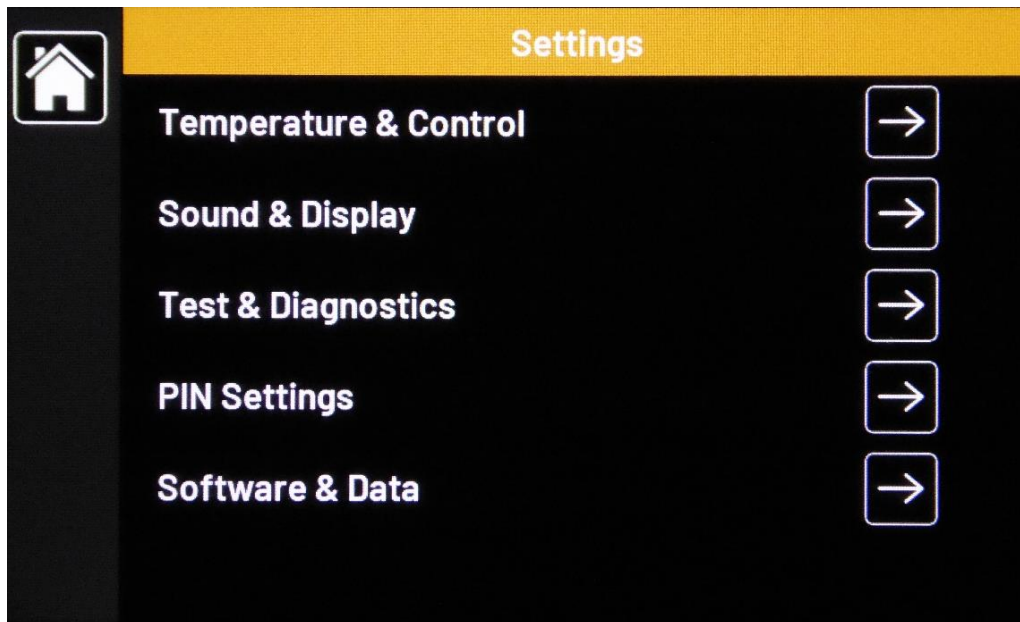
Recipe icons can be selected from a library to complement the product being cooked. To change a recipe icon, touch Recipe Manager and then the Recipe icon to be changed. Touch on the icon image in the top right corner to open the icon library. Select your new icon, touch **Save** and then Home icon to return to the Home page to see the new recipe icon.

### General Settings

Your Air0 comes with several user adjustable settings to allow of customisation oven. To access the Settings menu, from the Home screen touch Recipe Manager and then Settings.

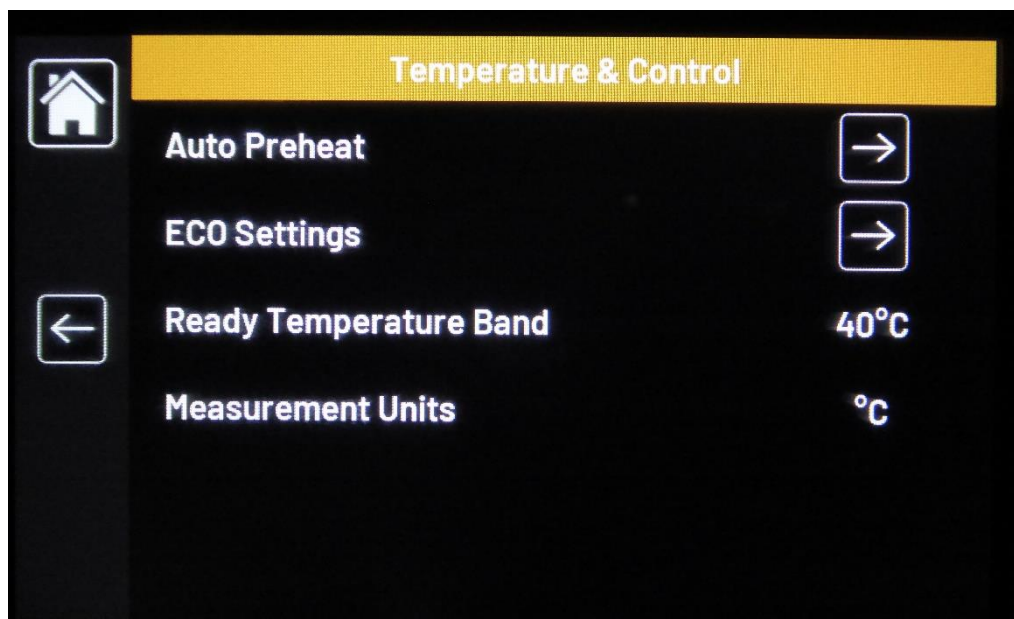


**Settings** Touch the settings button to access the general setup for the oven. This can be PIN protected



This is the settings screen showing the five sub categories. Touch the relevant arrow to advance to the next level.

### Temperature and Control



**Auto Preheat.** If this is set the oven will start to heat as soon as the oven is switched on and on the home screen. It is recommended this is selected as it improves the oven readiness to cook.

**Ready Temperature band.** This is the range of temperature that the oven is ready to receive food to be cooked. A value of 30 °C is a good starting band. If the oven is repeatedly showing pre-heat after cooking then it may be increased.

**Measurement units.** Touch to cycle between Celsius and Fahrenheit

**ECO Settings.** See explanation on next page.

### Auto Preheat settings

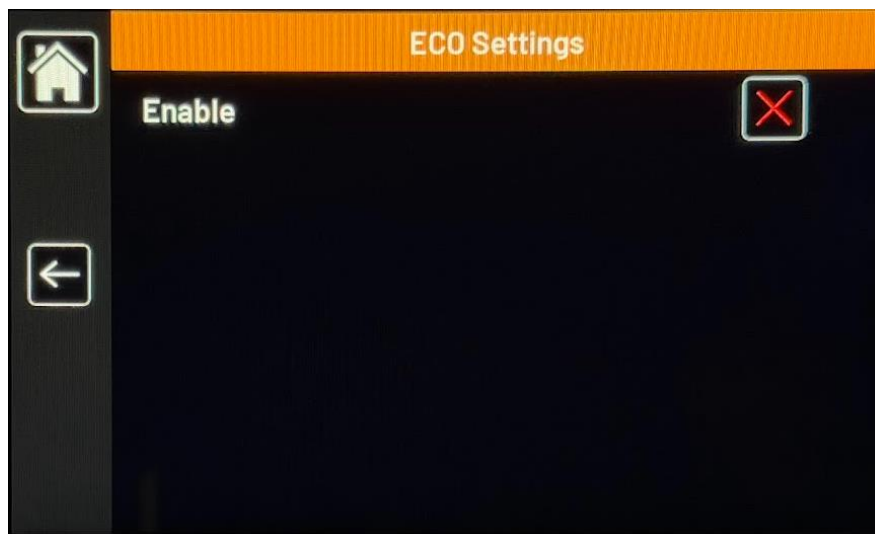


**Enable** Turns the Auto Preheat on and off. With it turned off the oven won't heat until a recipe is selected. It will then take approximately 10 minutes to get to a cooking temperature.

**Set Oven Temperature.** Sets the default temperature between 30 and 280 °C. Touch to change, use the slider and save the new temperature. It is recommended that this is set to the most common cooking temperature being used.

## ECO settings

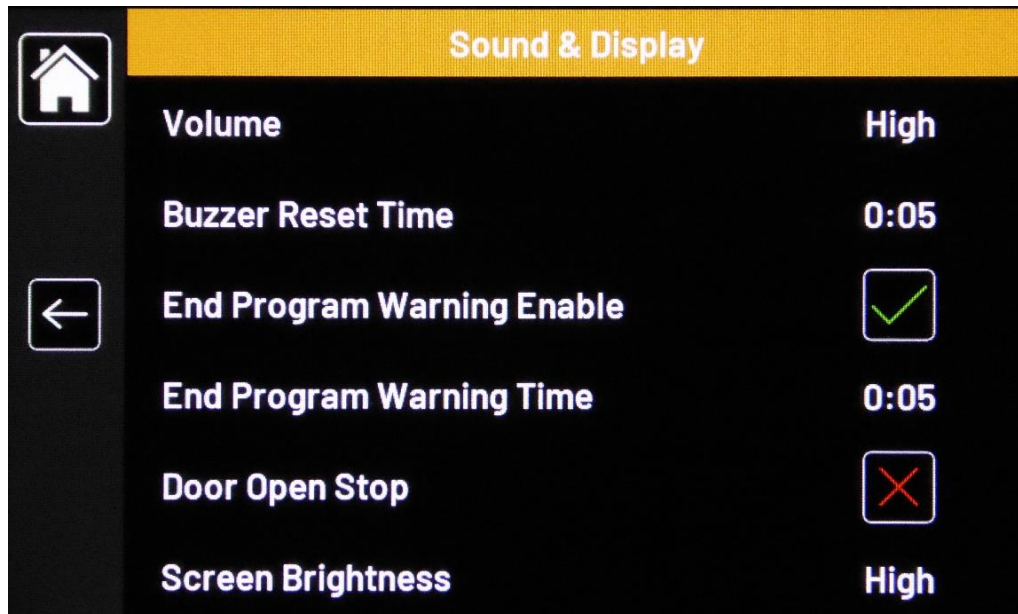
Eco allows you to save energy during quiet periods by reducing the temperature of the oven.



**Enable.** Turns ECO on and off

## Settings – Sound and Display

Sound and Display settings allows the user to configure volumes and screen appearance to their preference.



**Volume** – Touch volume to toggle the level of the warning buzzer.

**Buzzer Reset Time** – Touch the time to adjust the duration of the buzzer time. It is set to sound every 10 seconds for the duration of this time.

**End Program Warning Enable** – This is a buzzer that warns the operator that the food is nearly cooked. Touch to switch the buzzer end of recipe warning on or off.

**End Program Warning Time** - Touch to set the time before the recipe end to sound the buzzer.

**Door Open Stop / Start**– When enabled, this function allows the opening or closing of the door to control the stopping and starting of the cooking recipe. Touch to toggle on/off

**Screen Brightness** – Touch to allow selection of High or Low screen brightness.

## Settings – Test and Diagnostics (Engineer Utility)



These are a series of utilities for checking the health of the oven. They are not needed on a day to day basis but are used to diagnose and test the various components within the oven.

A technical manual is available to qualified service technicians.

## Element test

This indicates the status of the elements and thermocouples, a tick meaning they are working correctly a cross indicates a potential issue.

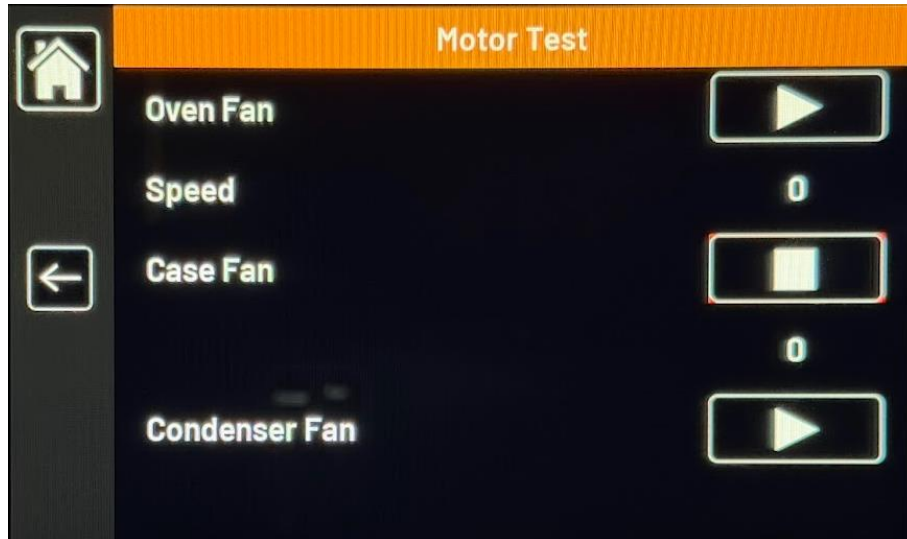


Touch to retest the components and refresh the indicators.



Touch to return to the previous menu

## Motor test



This screen allows

the three different motors to be tested.



Press to start a motor



Press to stop a motor

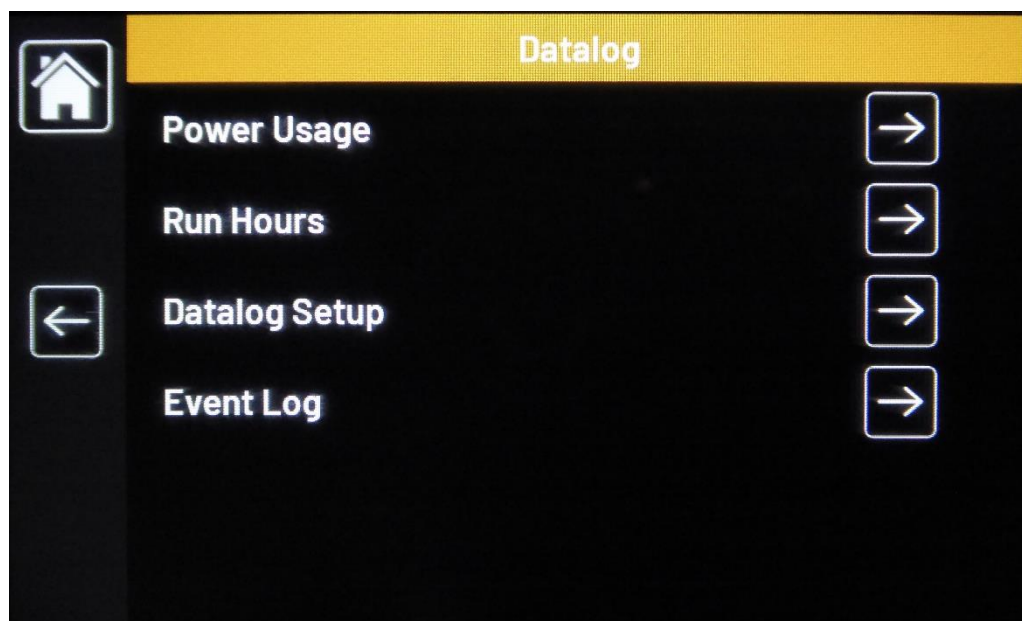
The Oven fan and Case cooling fan motors are speed controlled and pressing the numbers allows the speed to be varied. This can be both felt and heard as the speed is increased and decreased.

## Temperatures

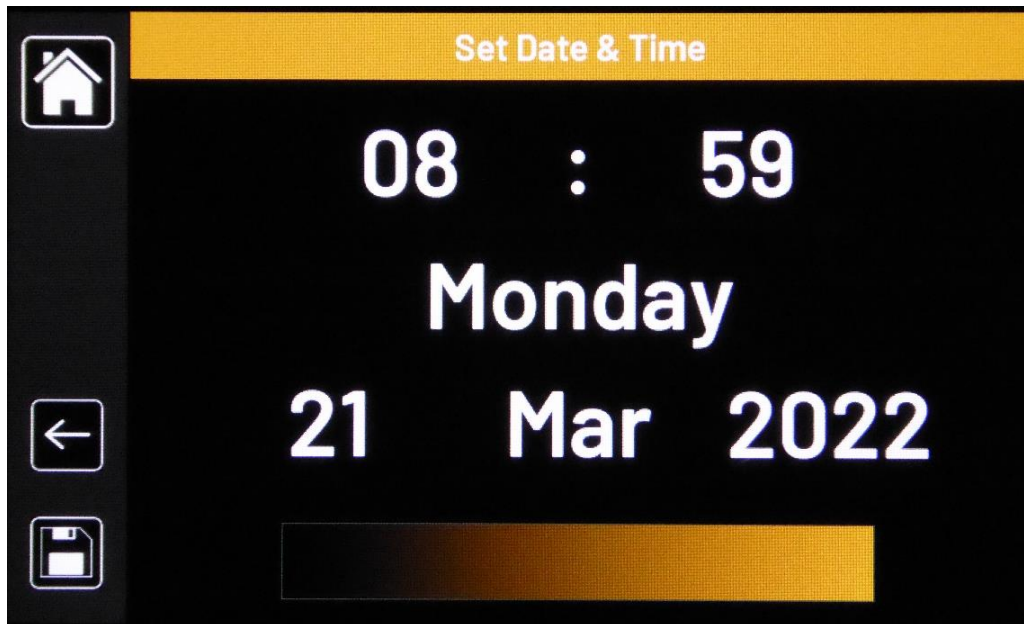


This screen is used by service engineers to check the temperatures of the various components in the oven. If a temperature is too high it is coloured red and may be due to a lack of airflow in the oven.

## Energy and Datalog



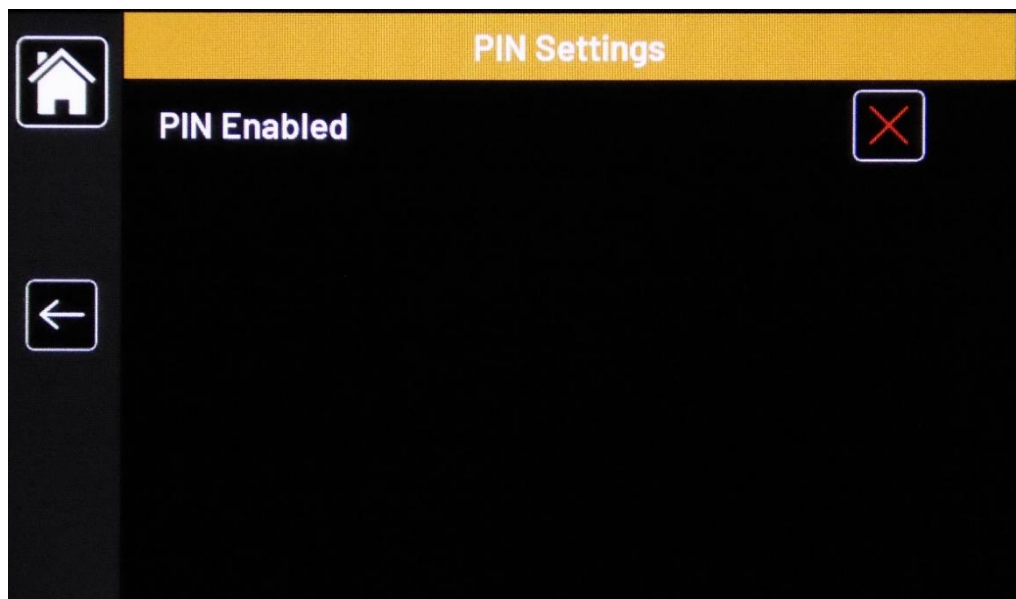
This shows both energy consumption and also counts the number of door operations. In order to use it the time and date need to be set in the Datalog setup screen.



Touch the relevant parameter and use the slider to adjust. Once correct confirm with the save button.

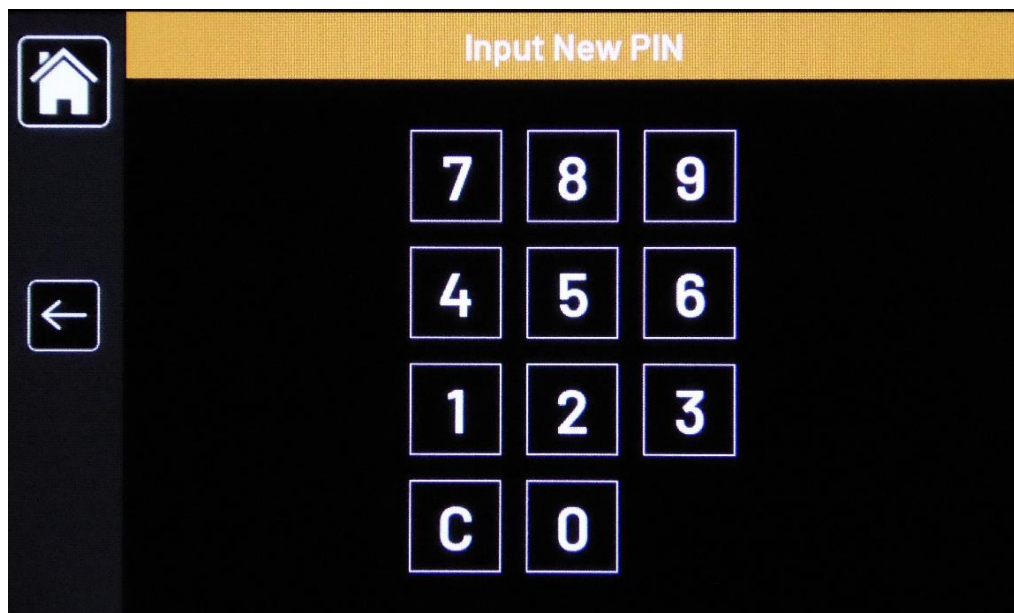
## Settings – Pin Settings

PIN settings allow selective ownership over the settings and functions of the



oven.

To set a PIN touch the cross

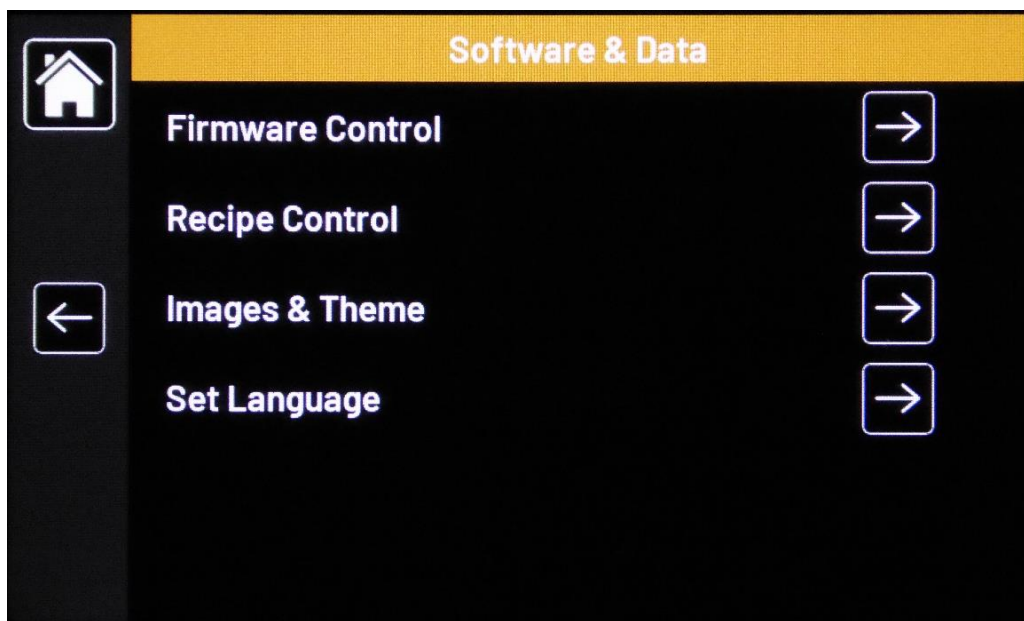


Enter a 4 digit PIN number and then confirm the number when prompted. Once set the PIN will be needed each time the settings screens are entered. You can disable the PIN by entering the PIN settings screen and selecting no

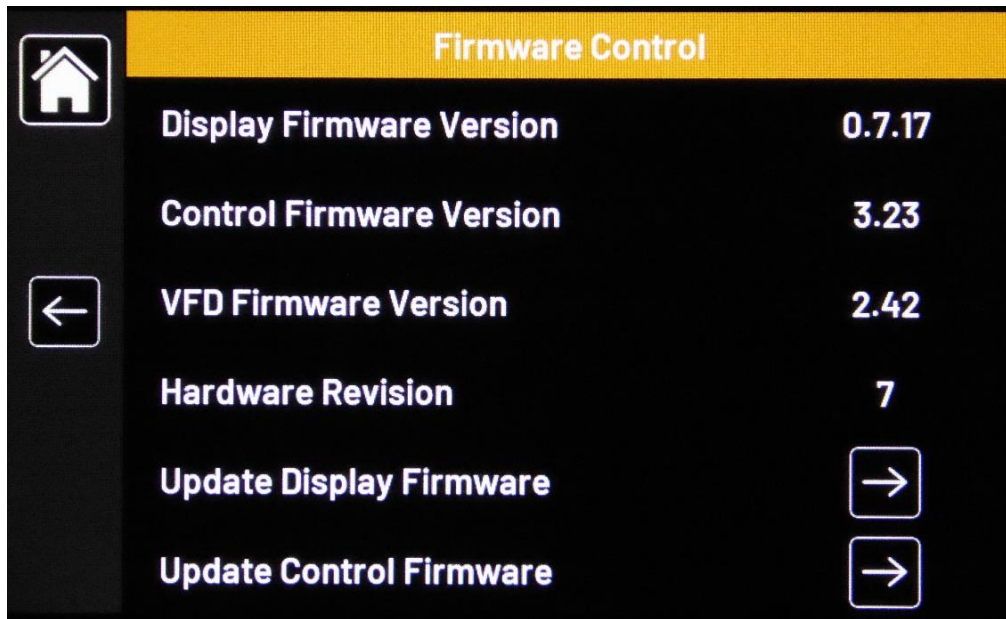
PIN and confirm by entering the PIN number. A master PIN number is available for the Lincat Service desk should the PIN ever be forgotten lost.

## Software and Data

From the Software and Data screens you can access and update the versions of software and hardware you are using, upload and download recipes including those from another Air0, set your preferred screen appearance and set the appropriate language.



## Firmware control



Display Firmware Version – shows the current version of the Display Firmware

Control Firmware Version – shows the current version of the Control Firmware

Hardware Revision – shows the installed hardware Revision

VFD Firmware Version – Shows the current VFD Version.

Updates will be issued by Lincat when there is an enhancement to be made to the oven.

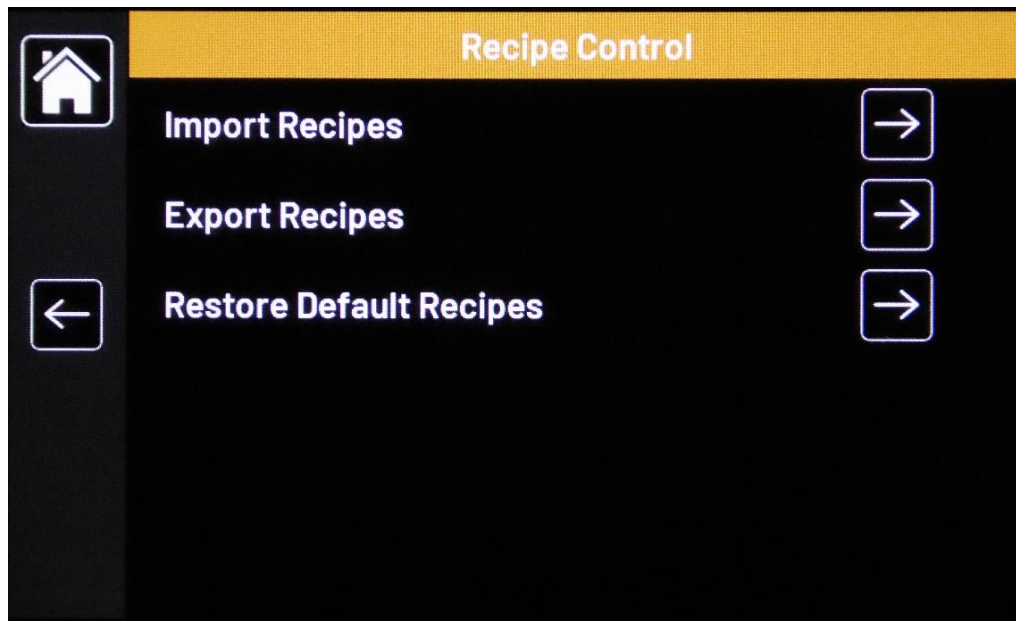
The general sequence is to always update the display hardware first.

Update Display Firmware – Ensure the USB stick is inserted into the port behind the lower air grill. Touch the arrow. This takes you to a confirmation screen, touch to confirm and select the version of the software. This will then install and restart the oven. Remove the USB stick, fit the dust cap and replace the grill

Update Control Firmware - Ensure the USB stick is inserted into the port behind the lower air grill. Touch the Arrow. This takes you to a confirmation screen, touch to confirm and select the version of the software. This will then install and restart the oven. Remove the USB stick, fit the dust cap and replace the grill.

When updating software avoid opening closing the door as this may create interference that slows the update process.

## Recipe Control



This function provides the facility to upload, download and delete recipes which allows recipes to be moved between different Air0 Air fryers

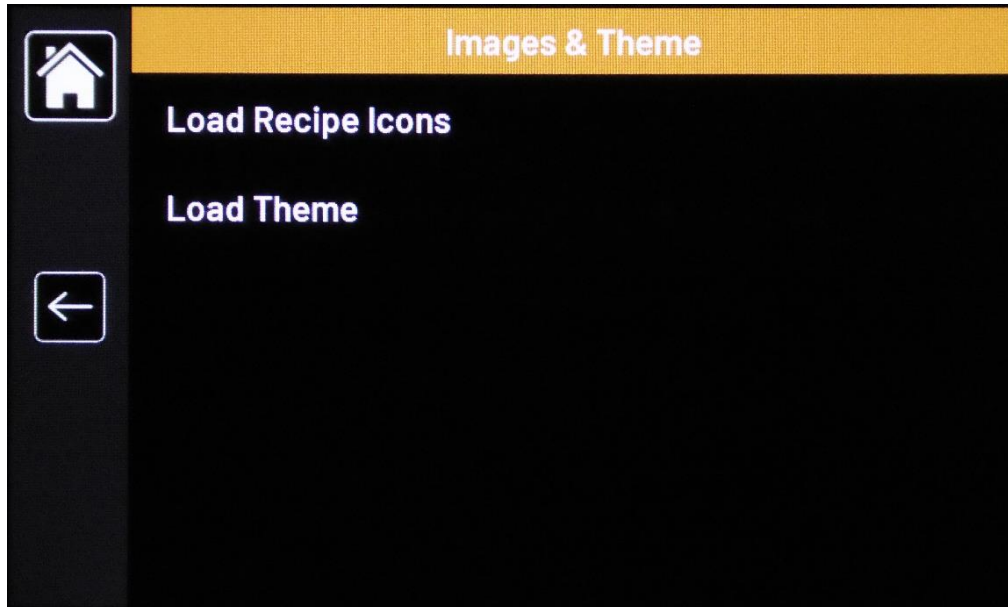
Import recipe – Ensure the USB stick is inserted into the port behind the lower air grill. Touch the Arrow. The recipes will then install. Remove the USB stick, fit the dust cap and replace the grill.

Export recipes – Ensure the USB stick is inserted into the port behind the lower air grill. Touch the Arrow. This recipes will then export to the USB stick. Remove the USB stick, fit the dust cap and replace the grill.

Restore default recipes – restores the as supplied recipes.

## Software and Data – Images and Themes

This is where you can load updated recipe icons and set your preferred screen appearance.



Load Recipe Icons – Ensure the USB connection is made. Touch the Right arrow to import recipe icon set. Remove the USB stick, fit the dust cap and replace the grill.

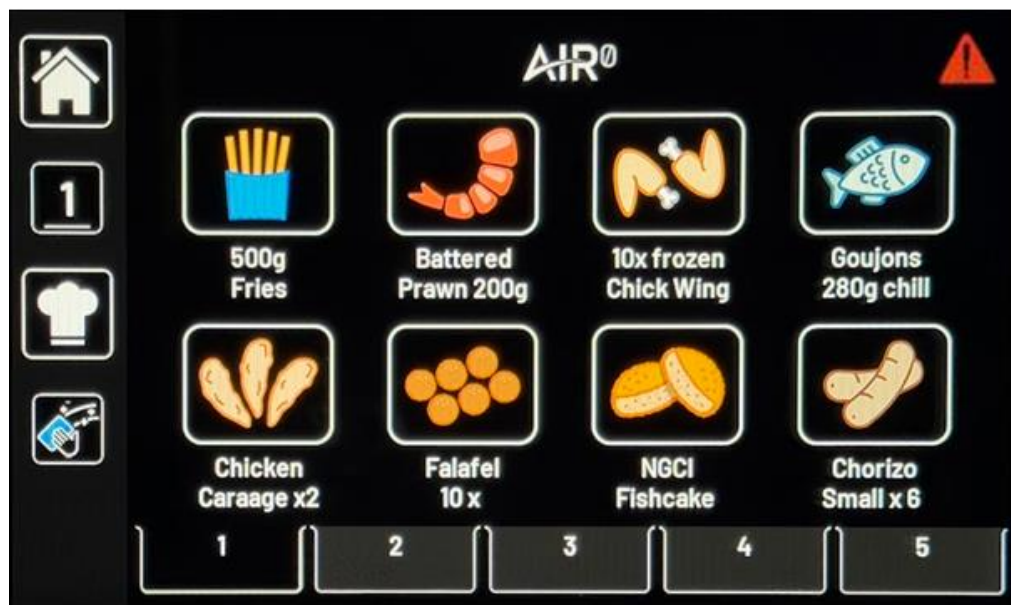
Load Theme – Ensure the USB connection is made. Touch the Right arrow to load the latest theme. Remove the USB stick, fit the dust cap and replace the grill.

## Software and Data – Set Languages

This screen enables you to set the language that the screen text will appear in. Touch the Right arrow on the language you wish to use and accept by touching the tick.



## Error Messages



If you see this warning triangle it indicates an error within the oven. Touch the triangle and it will take you to the diagnostics screen. If it's an element or thermocouple error you can re-run the test to confirm. Try re-starting the oven

by powering off for 10 seconds at the plug and then restarting. If the fault persists call Lincat Service.

### **Safety Cut-out**

This appliance is fitted with a safety thermostat, which will cut power to the appliance under fault conditions. If the display works when switching on but the appliance does not heat up, the safety thermostat may need re-setting. Push the red button on the rear panel (Fig 3 G). This re-set cannot be activated until the appliance is cool. If this continues to happen please call our service department.

### **Warranty Conditions**

Your product has a manufacturer's warranty. This requires you to maintain and care for your product following the maintenance and cleaning instructions. If you fail to maintain your oven or damage components during cleaning Lincat may charge you for a warranty repair. Please check the website for terms and conditions.

### **Cleaning Guide**

See separate cleaning guide for detailed cleaning method.



Wear protective clothing.

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

The oven should be cleaned regularly with oven cleaner and all food deposits removed. When cool clean with warm water and mild detergent, do not use tools or abrasive materials. Dry with a soft cloth and apply.

Do not spray the catalytic converter with detergent or caustic oven cleaner.

Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

Regularly check the air filter on the front of the oven. It may be cleaned in a dishwasher. Do not use the oven without the filter.

## **Servicing, Maintenance and Component Replacement**

We recommend that your Air0 oven has an annual Service/Inspection. All servicing, maintenance and component replacement should be carried out by one of our recommended service engineers.

The door seal on this oven is considered a consumable part and is not covered by the warranty.

Lincat advise that the catalytic convertor is checked annually and debris and food particles carefully removed. Do not use any cleaning solutions on it. Damage to the catalytic convertor is not covered by warranty.

The oven contains a battery for data logging. Lincat also advise that the battery is changed every 5 years by a service engineer. The battery is not covered by warranty.

## Service Information

For help with the installation, maintenance and use of your **Lincat** equipment, please contact our service department:

**☎ UK: (+44) 1522 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 oven has a 2 year warranty fulfilled by Lincat in the UK or your dealer outside of the UK.

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.
- Damage due to incorrect installation, modification, unauthorised service work or damage due to scale, food debris build-up, etc.

- The door seal on this oven is considered a consumable part and is not covered by the warranty.
- Cleaning due to heavy raw protein cooking or flour ingress.

The manufacturer disclaims any liability for incidental, or consequential damages.