

**Lincat**

**SEAL**

**INSTALLATION AND USER INSTRUCTIONS**

**REFRIGERATED MERCHANDISERS**

**(650, 500 AND 350 RANGES)**

**C6, D6, D5, and D3**

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!

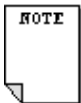
This is a Warning symbol. This symbol is used throughout the user guide whenever there is a risk of personal injury. Ensure that these warnings are read and understood at all times.



---

### 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.

---

# CONTENTS

<i>Contents</i>	<i>Page</i>
<b>Safety instructions</b> .....	<b>4</b>
<b>Product specification</b> .....	<b>5</b>
<b>Features</b> .....	<b>5</b>
<b>Technical specification</b> .....	<b>5</b>
<b>Pack contents</b> .....	<b>6</b>
<b>Spare parts list</b> .....	<b>6</b>
<b>Installation</b> .....	<b>7</b>
<i>Connecting to the electricity supply</i> .....	<b>7</b>
<i>Installation of drop-in models</i> .....	<b>8</b>
<i>Diagrams of drop-in models</i> .....	<b>9</b>
<i>Ventilation requirements of drop-in models</i> .....	<b>10</b>
<i>Ventilation requirements of counter top models</i> .....	<b>11</b>
<b>Operating instructions</b> .....	<b>12</b>
<i>Temperature controller and fault finding</i> .....	<b>13</b>
<b>Cleaning and maintenance</b> .....	<b>14</b>
<i>Cleaning the condenser</i> .....	<b>14</b>
<i>Replacing the light tube</i> .....	<b>14</b>
<b>Service information</b> .....	<b>15</b>
<b>Conditions of guarantee</b> .....	<b>15</b>

## USE OF THE REFRIGERATED MERCHANDISERS

The Refrigerated Merchandisers are intended to be used on counter tops to display pre-chilled food product.

# SAFETY INSTRUCTIONS

## WARNING!



Basic safety precautions, including the following, should be followed to reduce the risk of personal injury and/or damage to the cabinet. Make sure you have fully read these instructions before installing and switching on. 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.

---

## REMOVAL OF PACKAGING



Remove any external packaging. If using a sharp instrument take care to avoid contact with the product inside. In the interest of hygiene, you should clean the product after unpacking and ensure all plastic coatings are removed before use.



**This unit is heavy. Be aware of the risks when lifting or moving it. Always lift the cabinet using the base or lower frame, do not lift with any other part. Do not pull the unit across your work surface as it may make a mark.**



The cabinet relies on the circulation of cold air, which must pass through and around the shelves. Ensure circulation is not obstructed by food product blocking the internal vents.

---

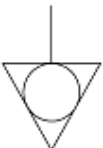
## GENERAL

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

**650 Range Refrigerated Merchandiser – C6R/75, C6R/100, C6R/105,  
C6R/125, C6R/130  
D6R/100, D6R/125**

**500 Range Refrigerated Merchandiser – D5R/100, D5R/125**

**350 Range Refrigerated Merchandiser – D3R/100**

## FEATURES

**Fan-assisted refrigeration  
Double glazed glass (flat panels)  
Electronic control  
Hot gas automatic defrost  
Temperature alarm**

**Sliding rear doors (double glazed)  
Independently switchable light  
Adjustable shelf positions (back  
service models only)  
230 Volt, 50 Hz, single phase**

## TECHNICAL SPECIFICATION

Model		D3R/100	D5R/100	D5R/125	D6R/75	D6R/100	D6R/125
<b>Max. Operating Temperature</b>	<b>°C</b>	<b>32</b>					
Internal volume	litres	85.8	127.3	172.2	226.6	306.4	386.2
Internal dims	cm	710x310x390	710x460x390	960x460x390	710x570x560	960x570x560	1210x570x560
Width	mm	1000	1000	1250	750	1000	1250
Depth	mm	350	500	500	650	650	650
Height	mm	575	575	575	965	965	965
Power Rating	watt	393	602	621	602	717	729
Weight	kg	68	84	100	95	123	149.5
<b>Refrigerant</b>		<b>R404a</b>					

Model		C6R/75	C6R/100	C6R/105	C6R/125	C6R/130
<b>Max. Operating Temperature</b>	<b>°C</b>	<b>32</b>				
Internal volume	litres	226.6	306.4	226.6	386.2	306.4
Internal dims	cm	710x570x560	960x570x560	710x570x560	1210x570x560	960x570x560
Width	mm	750	1000	1050	1250	1300
Depth	mm	650	650	650	650	650
Height	mm	755	755	755	755	755
Power Rating	watt	602	717	604	729	717
Weight	kg	89.5	117	105	137.5	112.2
<b>Refrigerant</b>		<b>R404a</b>				

## PACK CONTENTS

### C6R/105, C6R/130, D6R/100, D6R/125 Models

Refrigerated Merchandiser (with cable and 13amp plug)  
 2 x chrome-plated shelves  
 2 x removable base panels  
 2 x sliding doors

3mm Allen key (for shelf height adjustment)  
 User Guide  
 Guarantee card

### C6R/75U, C6R/100U, C6R/125U Drop-in Models

As above, plus drop-in refrigeration module

### D5R/100, D5R/125, D3R/100 Models

As above, except 1 x chrome plated shelf and removable base plate.

## SPARE PARTS LIST

Model	Component						
	Light Tube	Controller	Diffuser	Evaporator Fan	Condenser Fan	Starter	Shelf
D3R/100	BU171	S/E0486	DI29	FA61	FA105	GL68	SH93
D5R/100	BU171	All Models	DI29	All Models	FA105	All Models	SH91
D5R/125	BU171		DI30		FA105		SH92
D6R/75	BU171		DI32		FA104		SH97
D6R/100	BU171		DI32		FA104		SH98
D6R/125	BU172		DI33		FA104		SH99
C6R/75	BU171		DI29		FA104		SH97
C6R/100	BU171		DI30		FA104		SH98
C6R/105	BU171		DI29		FA105		SH97
C6R/125	BU172		DI31		FA105		SH99
C6R/130	BU171		DI30		FA105		SH98

# INSTALLATION

**All models** (For C6R/75U, C6R/100U, C6R/125U Models see additional instructions)



Ensure the cabinet is installed on a sound, level work surface, observing requirements for ventilation as detailed on pages 9, 10 & 11.



Do not install this cabinet close to any source of heat which may result in operating conditions exceeding its design limits. Locations close to sources of moisture or steam will cause excessive condensation on the outer surfaces of the cabinet and must be avoided.

Ambient temperature range; minimum 18°C, maximum 32°C,  
Maximum relative humidity 70%



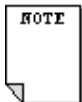
Leave to stand for three hours before connecting to the power supply and switching on.

## 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)



For safety regulations, the plug must always be accessible.



**THIS APPLIANCE MUST BE EARTHED**

## **INSTALLATION INSTRUCTIONS FOR C6R/75U, C6R/100U, C6R/125U DROP-IN MODELS**

Refer to the information on page 4 before proceeding.

The cabinet is not connected to the refrigeration module during transit. Remove the doors, shelves and base panels from the cabinet and lift this from the pallet first to separate the two parts of the appliance.

Prepare the counter taking note of the ventilation requirements on page 10. Cut a hole in the counter top according to the diagram (2) on page 9. Lift the refrigeration module onto the counter top so that the electrical supply cable is on the user's side. Lower through the hole and ensure that the cable is not trapped.

Remove the two screws from the control panel, push it firmly forwards and ensure it stays in this position.

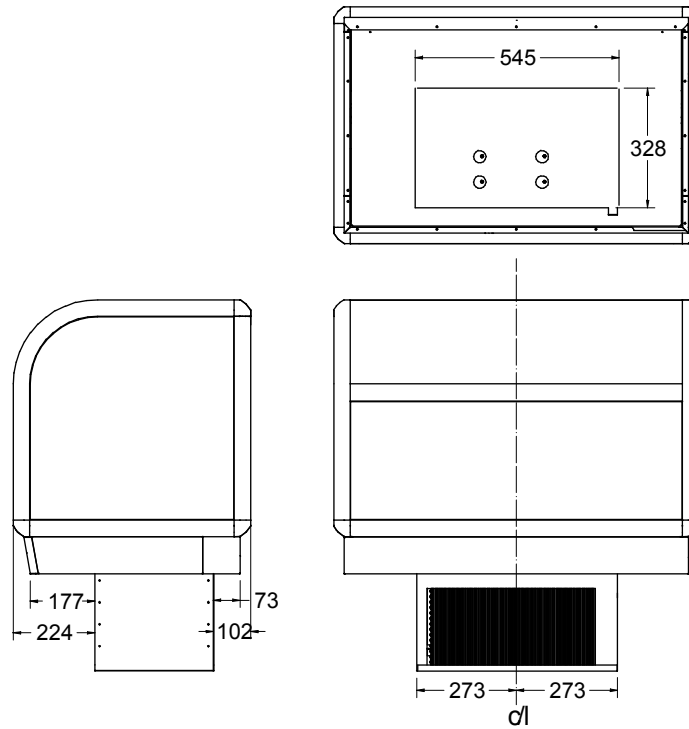
Carefully lower the cabinet over the refrigeration module and onto the counter top. The plinth around the base of the cabinet must be fully supported by the counter top beneath; no part of this plinth should be allowed to overhang the counter top.

Ensure the light cable is not trapped. Fit the two screws through the holes in the cabinet plinth and into the control panel and tighten, pulling the control panel flush with the inner face of the plinth

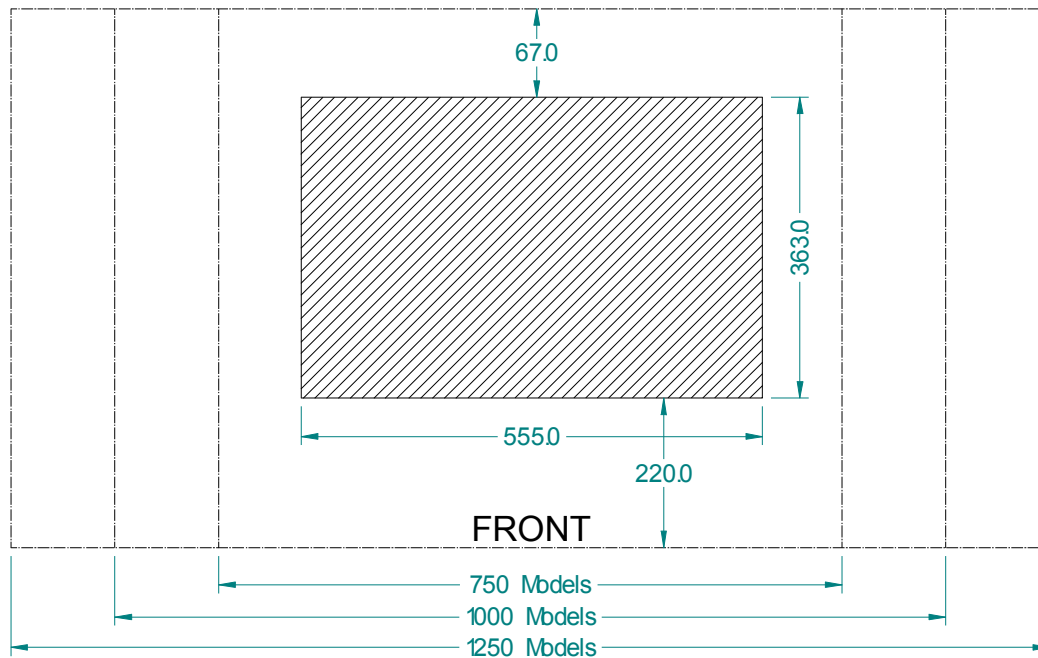
Connect the light cable to the terminal block and using the screw supplied secure the metal cover. The cabinet must also be earthed using the metal strip next to the cover as indicated. Replace base panel, shelves and doors.

The cabinet is now ready for use; refer to the operating instructions on page 12.

## Details of the base section and cabinet (1)



## Details of cut-out for refrigeration module (2)

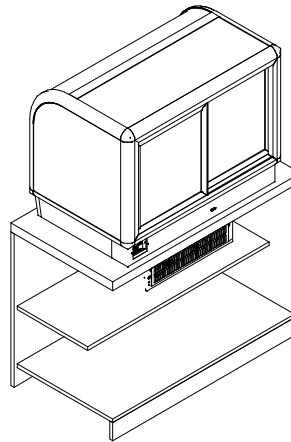


## Ventilation requirements for drop in models

It is essential for the operation of the refrigeration system that a free flow of air is maintained for the condensing unit. The ideal method is to site the cabinet within a counter where the back is completely open as Fig 1.

These cabinets are designed to eliminate the need for an unsightly vent on the front of the counter providing that the critical dimensions in Fig 2 are observed.

Fig 1

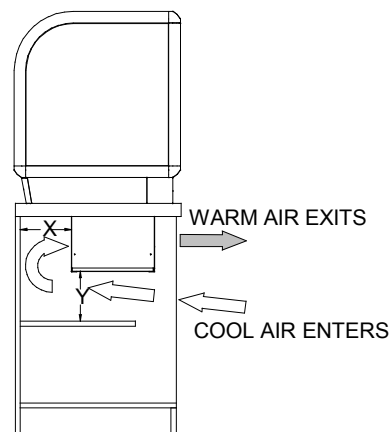


The dimension X from the front grille of the condenser to the inner face of the counter front must not be less than 200mm.

If a shelf is required in the counter it must allow adequate air flow beneath the unit, dimension Y must be no less than 200mm.

Fig 2 demonstrates how the air must flow through the condenser to extract the heat.

Fig 2

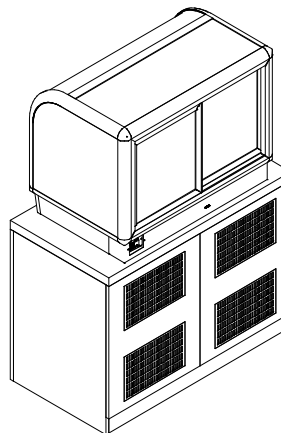


If it is required that the rear of the counter is enclosed using doors or a fixed panel, then adequate vents must be provided to allow air to pass through these fixtures.

The criteria in Fig 2 must be observed when fitting the vents.

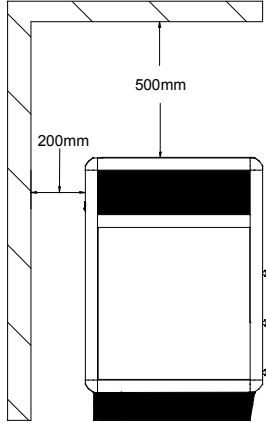
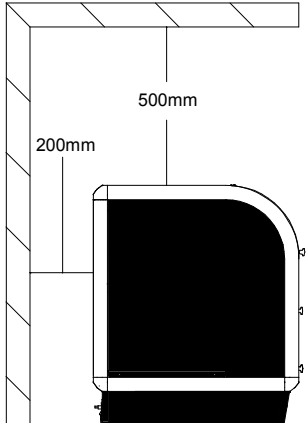
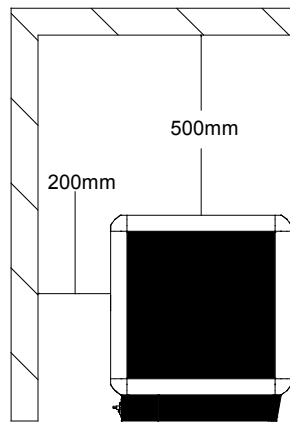
Fig 3 shows the recommended format using low level vents for the intake of cool air and high level for the warm air outlet. The inlet and outlet vents must each have a total free area of 200,000mm<sup>2</sup>.

Fig 3



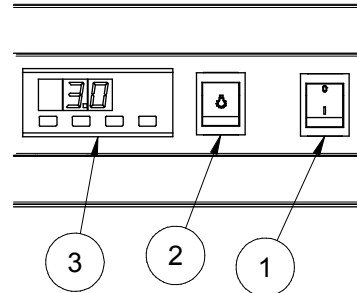
## Ventilation requirements for counter top models

### Minimum distance of vents from any adjacent wall or surface

<p>D6R/75B &amp; S D6R/100B &amp; S D6R/125B &amp; S</p>	 <p>A technical diagram showing a side view of a counter-top model. The model is positioned against a wall and under a ceiling. A vertical dimension line indicates a 200mm clearance between the left side of the model and the wall. Another vertical dimension line indicates a 500mm clearance between the top of the model and the ceiling. The model itself is shown with a dark top section and a lighter body.</p>
<p>C6R/105BL &amp; BR C6R/105SL &amp; SR C6R/130BL &amp; BR C6R/130SL &amp; SR</p>	 <p>A technical diagram showing a side view of a counter-top model with a curved top. The model is positioned against a wall and under a ceiling. A vertical dimension line indicates a 200mm clearance between the left side of the model and the wall. Another vertical dimension line indicates a 500mm clearance between the top of the model and the ceiling. The model is shown with a dark top section and a lighter body.</p>
<p>D5R/100B &amp; S D5R/125B &amp; S D3R/100</p>	 <p>A technical diagram showing a side view of a counter-top model. The model is positioned against a wall and under a ceiling. A vertical dimension line indicates a 200mm clearance between the left side of the model and the wall. Another vertical dimension line indicates a 500mm clearance between the top of the model and the ceiling. The model is shown with a dark top section and a lighter body.</p>

# OPERATING INSTRUCTIONS

1. On/Off Switch
2. Light Switch
3. Temperature Controller



The control panel layout may vary.

Ensure shelves are secure. Close the doors. To check operation of the unit, connect it to the electricity supply, switch on the light (2) and the light will illuminate, then switch on the refrigeration using the On/Off switch (1), the temperature controller will illuminate and the cabinet will begin to cool.

**NOTE** The temperature controller is factory set to maintain the temperature inside at 3 to 5°C. The temperature displayed is the air inside the cabinet and not the temperature of the food product.

**NOTE** The displayed temperature will fluctuate as the refrigeration system cycles. At 2 hour intervals the system will automatically defrost. You will hear a hissing sound for a few seconds and the display will indicate that it is in defrost mode, refer to page 13.

## LOADING

Load the cabinet with pre refrigerated products only, taking care to allow room for the air to flow. Do not allow items to overhang the edges of the shelves.



Do not obstruct any of the ventilation grilles.

## TEMPERATURE CONTROLLER AND FAULT FINDING

1. **Numerical figure (e.g. 5.0)** = Temperature (in °C) in the unit
2. **DF** = Defrost (Automatic cycle every 2 hours for 7 minutes)
3. **HI** (Flashing Alarm) = Temperature in the unit higher than the factory set safety limit

### Possible causes:

- Doors open
- Food product not pre-chilled
- Excessive ambient temperature
- Condenser obstructed
- Evaporator blocked (by icing)

### Action:

Press and hold any button for 2 seconds until **HI** is cleared and the temperature display returns. Test the temperature of the food in the unit and assess the need to remove. Check the following:

- Are all doors closed?
  - Is the inlet or outlet of the condenser obstructed?
  - Does the ambient room temperature exceed the specified limit of 32° C? (See **INSTALLATION**)
  - The unit has a manual defrost function. To operate, press the buttons marked <<-< and >->> at the same time. If necessary, also switch off the unit for 3 - 4 hours
4. **LO** (Flashing Alarm) = Temperature in the unit lower than the factory set limit

### Possible causes:

- Controller malfunction causing continuous running.

### Action:

Press and hold any button for 2 seconds until **LO** is cleared and the temperature display returns. Check the set point on the temperature controller by pressing the button marked **SET**

5. **CLN** (Automatic Flashing Warning) = Condenser may need to be cleaned

### Action:

- Check the condenser for dust, particles etc. Clean, if necessary, see page 14.
- Press and hold the button marked <<-<. Press button marked **AUX** at the same time to reset the display. The temperature display will return.

# CLEANING AND MAINTENANCE

## CLEANING



Disconnect the unit from the electricity supply. Use a mild detergent in hot water and a soft cloth. Do not use abrasive creams or scourers. Remove the rear doors, shelves and base panels. Shelves (including supports) and base-panels may be washed in a dishwasher.

## MAINTENANCE

Regular cleaning of the unit is recommended. No other regular maintenance is required, but it may be necessary to clean the condenser or replace a light tube.

## CLEANING THE CONDENSER



Disconnect the unit from the electricity supply.

For counter top models the condenser is located behind a grille on the operator side of the appliance. Access the condenser by removing the screw holding the grille in place using the Allen key provided. Use a vacuum cleaner to suck any debris from the face of the condenser and replace the grille.

For drop in models the condenser is located at the front of the drop in module and can be brushed down using a stiff bristled brush.

## REPLACING THE LIGHT TUBE



Disconnect the unit from the electricity supply.

Remove doors. Unclip the end caps from the light unit. Remove the diffuser from its clips. To remove the tube, carefully rotate it 90° and slowly pull down until it is released. It is recommended that the starter (a round cylinder located at one end of the tube) is also replaced at the same time. To remove the starter, rotate it anticlockwise. Fitting the new tube 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