



800 SERIES FOOD WASTE DISPOSERS

Installation, Operating and Servicing Instructions



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

Date Purchased: _____

Model Number: _____

Serial Number: _____

Dealer: _____

A34/006 R7

ECN 4825 February 2021



CONTENTS

CONTENTS	2
IMPORTANT INFORMATION	3
DELIVERY	4
INTRODUCTION	4
INSTALLATION.....	4
PROCEDURE	4
Waste Outlet Connection	5
WATER SUPPLY	6
ELECTRICITY SUPPLY CONNECTION	6
COMMISSIONING	7
USAGE	7
OPERATION.....	8
RELEASING A JAM.....	8
WATER FLOW CONTROL (OPTIONAL EXTRA).....	9
CLEANING	10
MAINTENANCE	10
DO'S AND DON'TS.....	10
FAULT DIAGNOSIS	11
Machine does not start	11
Unexpected system stop	11
Waste not processed	11
GUARANTEE	12
SERVICE INFORMATION.....	13



IMPORTANT INFORMATION



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.



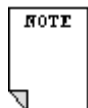
WARNING!

This symbol is used whenever there is a risk of personal injury.



CAUTION!

This symbol is used whenever there is a risk of damaging your Lincat product.



NOTE:

This symbol is used to provide additional information, hints and tips.

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.

Disconnect this appliance before servicing, maintenance or cleaning.



DELIVERY

The packaged machine also comes with a Release Key and Wall Plaque.

Please notify the carrier and the supplier within 24 hours if anything is missing or damaged.

Check that the correct machine has been supplied and that the voltage, marked on the rating plate on the motor, is suitable for the supply and control voltage available.

INTRODUCTION

These machines are intended for the disposal of food waste matter by maceration under water flow and discharge into the drainage system. Before fitting this appliance ensure that the installation is allowed by the authorities.

INSTALLATION

For the installer:

These instructions contain important information designed to help the user obtain the maximum benefit from the investment in an IMC food waste disposer. Please read them carefully before starting work, and consult the supplier in the event of any queries. Be sure to leave this Instruction Manual with the user after installation of the machine is complete.

Procedure

The 825 is designed to be welded into a tabletop, the required size of the cutout in the tabletop is shown on the next page.

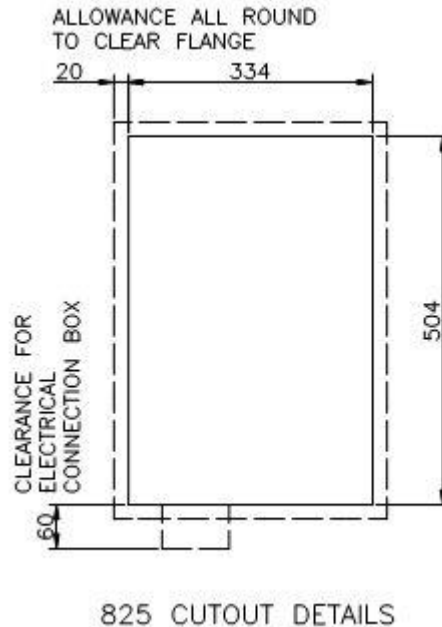
The 826 Dump Station is designed to be free standing and must be bolted to the floor, using the bolt holes provided, to avoid straining the service connections.

When installing the food waste disposer ensure that the controls are located in a position that is readily accessible to unit operator.

The wall plaque supplied with the machine should be placed in a prominent position near the machine.



Figure 2 – 825 Tabletop cutout details



Waste Outlet Connection

All 800 Series Disposers have a 2" BSP female threaded outlet which is designed to be connected to 54mm copper or plastic piping. The size of the waste outlet must not be reduced. A running trap should be fitted although 'P' or 'S' type traps can be used. Do not fit a bottle trap. The length of run between the machine and the main junction must be kept to a minimum and the pipe must have a positive fall of at least 1 in 7. Changes of direction should be made with swept bends rather than elbows, and cleaning eyes should be fitted where possible, in accordance with standard plumbing practice.

The waste outlet position can be rotated at 90° intervals by unbolting the waste outlet casting from the hopper flange plate. Rotate the motor and waste outlet casting to the required orientation. Check that the gasket between the waste outlet casting and the flange plate is in place. Refit the nuts and bolts and tighten uniformly all round. Do not over tighten, but ensure that the gasket is nipped firmly and the hopper is rigidly fixed without any distortion of its bottom flange.

All Waste Disposers must have an independent drain pipe that does not also serve sinks, dishwashers or similar equipment. The end of the waste pipe must be beyond any grease traps and if the outlet feeds into an outside gully, the pipe should enter the gully below the covering grid. Use a back entry yard gully.

When fitting the trap make certain that the top invert of the trap lies below the waste outlet of the waste disposer. Failure to do this will prevent the machine from draining completely. In case of difficulty contact your supplier or Lincat.

WATER SUPPLY

A cold water supply with a minimum head of 0.2 to 10 bar is required. This is connected to the units at the water control valve using a 15mm compression joint, supplied with the machine. A stopcock should be fitted to the water supply.

The rate of water flow for the disposal of normal food waste is 18-27 litres per minute for 800 series machines. Adjust the water supply control valve to achieve the desired flow rate.

These machines have approval from the Water Research Centre to be connected to a potable water supply via a Class A air break or for connection to a storage cistern by a distributing pipe to which no fittings for other purposes are connected. Lincat can supply Class A air break parts if required.

ELECTRICITY SUPPLY CONNECTION

All electrical work must be carried out by a qualified electrician and in accordance with the IET Codes of Practice. Examine the rating plate attached to the motor to ensure that the characteristics shown are correct for the supply available. The cables fitted to the controller are the minimum required for individual connection to the mains supply. Site conditions may vary with additional length of cable run, encapsulation in trunking, bunched with other cables etc. Should this apply, the electrician must alter the cable accordingly.

All machines are supplied with a starter with forward, reverse and stop buttons. The starter also controls the water flow. This unit must be connected to the mains supply using the starter provided. Omission of the starter eliminates overload protection for the motor and will invalidate the guarantee.

The 800 Series Disposers should be connected to a 30A isolator providing at least 3mm separation in all poles. The table below illustrates typical fuse ratings for an ambient temperature of 25°C to 35°C. Should the environment temperature be greater than this, de-rate accordingly.

Unit	Voltage	Full Load Current	Fuse Rating per Phase
800	400-3-50	5.3 Amps	15 Amps
*	440-3-60	5.1 Amps	15 Amps
*	480-3-60	5.1 Amps	15 Amps

* Indicates on request only please contact Lincat/IMC

The supply to the machine must also be protected by a **30mA RCD**.



Warning: This appliance must be earthed.

If the supply cord becomes damaged it must be replaced by qualified electrician in order to avoid a hazard.

COMMISSIONING

1. Turn on the water supply, and check for leaks in the supply pipework.
2. Switch on the electricity supply.
3. Press one of the start buttons the unit will start and water flow into the disposer. Press the red button to stop the machine. All models are reversing and have two start buttons, one for each direction (check them both).
4. Inspect the waste piping for leaks. Adjust the water supply control valve to achieve the desired flow rate. Maximum flow is with the handle in line with the pipe.
5. Feed a small amount of food into the disposer to check that there are no obstructions in the waste pipe.
6. With the machine running unscrew the hopper baffle knob. The machine will switch itself off. By the time the knob is fully unscrewed and the baffle removed the rotor in the grinding chamber will have stopped.

USAGE

The 700/800 series disposers are designed for the disposal of food waste. Fat can be safely disposed of provided that it has solidified. Non-food waste may also be disposed of in small quantities providing they are mixed in with the food waste.



DO NOT PUT CLING FILM, LIQUID FAT, STRING, CLOTH, PLASTIC, WIRE, GLASS, CORK, STYROFOAM OR METAL OBJECTS INTO THE DISPOSER.

Do not introduce waste into the machine unless it is running. More efficient disposal will be obtained by introducing mixed rather than accumulating and introducing waste of a similar nature into the disposer.

OPERATION

800 Series Disposers

1. Close the baffle and screw the interlock knob fully down.
2. Switch on at the mains isolating switch.
3. Press the START button. NOTE units are reversing and have two start buttons, one for each direction, use them alternately.
4. Place waste food into the baffle and push into the disposal chamber.
5. Allow the machine to run until the disposal is complete. The noise of operation will indicate when the disposal chamber is empty.
6. Press the red STOP button.

RELEASING A JAM

Food Waste Disposers can jam under overload or if unsuitable materials are placed inside. IMC machines are designed to withstand this and no damage will normally result as the machine will switch itself off. It is necessary to clear the jam as follows:

800 Series Disposers

1. Switch off at the mains isolating switch.
2. Remove the baffle by unscrewing the interlock knob and lifting off.
3. Take out any bulk waste in the disposal chamber. Rubber gloves are recommended. If the item which blocked the disposer is apparent, remove it.
4. Place the hexagon socket of the release wrench over the central hexagonal boss on the rotor and lever backwards and forwards until the jammed material releases. Remove the release wrench and pull out the material.
5. Replace the wrench and ensure that the rotor is totally free throughout its full rotation. Remove the release wrench.
6. Replace the baffle, screwing the interlock knob fully home.
7. Switch on at the mains isolating switch.



8. Press the START button and continue disposal.

In the event of difficulty, call your supplier or the manufacturer for a qualified service engineer.

WATER FLOW CONTROL (OPTIONAL EXTRA)

Your IMC Food Waste Disposer is equipped with a device with which the operator can adjust the volume of water that flows through the Food Waste Disposer whilst it is processing food waste.

To reduce water flow, simply turn the water control knob to the left i.e. anti-clockwise.

To increase water flow, turn the knob to the right i.e. clockwise.

When operating the FWD, the water flow control should initially be set at its highest position before turning it down whilst the waste is being processed. The rate of water flow can be adjusted up or down for each installation to take account of unique factors such as the length of, and number of bends in, the drainage piping, the fall of the pipe, the amount of liquid already present in the waste and whether a Dewaterer and / or Grease Trap is fitted downstream of the FWD.

When operating the system on reduced water flow it is recommended that, at the end of each "session," the water flow is turned up full for a minimum of 15 seconds to ensure that any residue is flushed through the drainage system. A bucket of warm, soapy water poured into the FWD's hopper at the end of each day will both clean the equipment and help disperse any residual solids in the piping.

Note: The control knob operates within an arc from vertical (min water flow) to the 3 o'clock position (max water flow). Please do **NOT** force the control knob beyond its end stop positions.

Unless the FWD is being used to process food that is either consistently very wet or very dry, Lincat recommends that the water pressure should be set at the mid-point of the published scale when the equipment is first installed.



CLEANING

800 Series Disposers

Clean down thoroughly after use especially inside the hopper. Unscrew the interlock knob and open the baffle to gain access internally.

Cleaning is assisted by the use of a low pressure spray, an IMC Pre-Rinse Spray or a Reel-Kleen retractable hose reel.

Wipe over the exterior of the machine, including the back areas not normally visible with a damp cloth, using a mild detergent if required.

DO NOT USE CLEANING MATERIALS CONTAINING ABRASIVES OR BLEACHES. DO NOT STEAM CLEAN.

MAINTENANCE

12 Monthly, All models

Check for bearing wear by the sound of motor and side to side movement of rotor. Remove and clean the water strainer incorporated in the water control valve.

WARNING – BEFORE ATTEMPTING SERVICE WORK ENSURE THAT ELECTRICITY AND WATER SUPPLIES ARE TURNED OFF AT THE MAIN SUPPLY AND STOP COCK.

Regular inspection of catering equipment can extend its working life. Please phone Lincat for details of service contracts.

DO'S AND DON'TS

- | | |
|--------------|--|
| DO | Ensure controls and isolator are accessible to the disposer operator. |
| DO | Switch on disposer before introducing the waste. |
| DO | Clean the machine after use. |
| DON'T | Place hands inside the grinding chamber. |
| DON'T | Put cling film, liquid fat, string, cloth, plastic, wire, glass, cork, styrofoam or metal objects into the disposer. |



FAULT DIAGNOSIS

Machine does not start

Cause	Action
Electrical supply is not turned on.	Switch on supply.
The fuses have blown or the circuit breaker has tripped.	Call site electrician to change fuse or reset circuit breaker. If problem persists contact service personnel.
Baffle is not correctly fitted.	Check baffle is secured. If problem persists contact service personnel.

Unexpected system stop

Cause	Action
Electrical supply turned off.	Switch on supply.
The fuses have blown or the circuit breaker has tripped.	Call site electrician to change fuse or reset circuit breaker. If problem persists contact service personnel.
Baffle is not correctly fitted.	Check baffle is secured. If problem persists contact service personnel.
Waste jammed in disposer grinding unit.	Remove blockage from grinding unit.
Motor overload has tripped.	Allow motor to cool for 10 minutes and restart. If problem persists contact service personnel.

Waste not processed

Cause	Action
A blockage has occurred in the waste pipe.	Clear blockage from waste pipe



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.



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.

