



Opus 800

PRODUCT OPTIONS AND ACCESSORIES

- OA8960 3 POSITION HEIGHT ADJUSTER 10-20-30 - OPUS 800
- OA8921 Lincat Opus 800 Free-standing Floor Stand with Legs - for units W 400 mm
- OA8971 Lincat Opus 800 Free-standing Pedestal with Doors and Legs - for units W 400 mm
- TFS01 TEFLON SHEET - CLAM GRIDDLE

PRODUCT FEATURES

- Heat from above and below locks in flavour and reduces shrinkage of meat
- Cook food up to three times as quickly as a standard griddle
- Digital timer on clam plate ensures repeatable results
- Precise thermostatic control for consistent results and economical operation

Cook flavoursome and succulent food up to three times faster than with a traditional griddle with the Opus 800 Clam Griddle with a flat upper plate. The method of cooking from above and below ensures that meat doesn't shrink and the juices and flavour remains locked in. Perfect for cooking steaks, burgers, chicken and other meat products, the Clam Griddle is ideal for any busy commercial kitchen. It comes with a precise thermostatic control for consistent results, while a digital timer on each clam plate ensures that you're in control.

A/A FILE NUMBER:

ITEM NUMBER:

WEIGHTS & DIMENSIONS

Width	400 mil
Depth	800 mil
Height	542 mil
Weight	79.5 kg

SHIPPING DETAILS

Ship Width	85 cm
Ship Depth	45 cm
Ship Height	64 cm
Ship Weight	87.45 kg
Ship Method	LTL Common Carrier
Shipping Package Type	Pieces
Shipping Origin Zip Code	LN6 3QZ, UNITED KINGDOM
Quick Ship Product	No

PRODUCT CERTIFICATIONS



ENERGY SPECS

Primary Energy Type	Electric	Electrical Phase	3-Phase
Electrical Amps Per Conductor	L1=10.8; L2=21.6; L3=10.8	Electrical Plug Type	Hardwired
Electrical Total Amperage	43.2 A	Number of Electrical Plugs	Not Applicable
Electrical Volts	400V	Electrical Connection Type	Direct Hardwired
Electrical Total Wattage	8600 W	Number of Electrical Conductor Wires	1
Electrical Kilowatts	8.6 kW	Dedicated Circuit Required	Yes
		Electrical Remarks	Three

ADDITIONAL SPECIFICATIONS

Bottom Plate Energy Type	Electric	Number of Individual Upper Platen	1
Construction Materials	Stainless Steel	Plate Thickness	15 mm
Control Type	Mechanical	Plate Shape	Rectangle
Cooking Plate Finish Material Type	Polished Steel	Ventless Cooking Technology	No
Food Production Rate	160 x 113g burgers [4oz] burgers [frozen] per hour	Temperature Maximum	250 °C
Lower Platen Surface Type	Smooth	Temperature Minimum	50 °C
Upper Platen Surface Type	Smooth	Thermostat Element Location	Lower Plate & Upper Platen Mounted
Number of Heating Zones	1	Upper Platen Energy Type	Electric
		Upper Platen Type	Contact

BIDDING SPECIFICATIONS (SHORT FORM SPECS)

Bidding Specifications Not Available.

TECHNICAL DRAWING

