



Opus 800

PRODUCT OPTIONS AND ACCESSORIES

- OA8928 Gastronorm and Lid
- 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
- LK11 OPUS 800 Long Leg Kit

PRODUCT FEATURES

- Compatible with standard GN 1/1 containers
- Accurate thermostatic control maintains food at a constant and safe temperature
- Front mounted tap for easy drainage
- Unique, easy-to-clean flush fitting plate element
- Boil dry protection feature prevents element from overheating and failing

Hold sauces and soups at the perfect temperature with the Opus 800 Electric Wet Heat Bain Marie Base Unit. Ideal for busy commercial restaurants, canteens or hotel kitchens, the incredibly versatile Bain Marie is 1/1 Gastronorm compatible, and enables you to fit a full size gastronorm pan or a mixture of smaller pans with adaptor bars. It boasts an accurate thermostatic control which maintains food at a constant and safe temperature, and also comes with a boil dry protection feature which prevents the element from overheating and failing.

WEIGHTS & DIMENSIONS

Width	400 mil
Depth	800 mil
Height	300 mil
Weight	17 kg

SHIPPING DETAILS

Ship Width	85 cm
Ship Depth	45 cm
Ship Height	42 cm
Ship Weight	18.7 kg
Ship Method	Small Parcel (FedEx, UPS, DHL)
Shipping Package Type	Pieces
Shipping Origin Zip Code	LN6 3QZ, UNITED KINGDOM
Quick Ship Product	No

WATER, PLUMBING, AND DRAINAGE SPECS

Water Line Required	No
Drain Line Required	No
Drain Location	Front Mounted

PRODUCT CERTIFICATIONS



ENERGY SPECS

Primary Energy Type	Electric
Electrical Total Amperage	7.8 A
Electrical Volts	230V
Electrical Total Wattage	1800 W
Electrical Kilowatts	1.8 kW
Electrical Phase	1-Phase

Electrical Plug Type	UK 3-Pin Plug
Number of Electrical Plugs	1
Electrical Connection Type	Cord and Plug
Number of Electrical Conductor Wires	1
Dedicated Circuit Required	No
Electrical Remarks	Single

ADDITIONAL SPECIFICATIONS

Construction Materials	Stainless Steel
Control Type	Rotary Control Knob
Gastronorm Capacity	1 x GN1/1
Hot Food Well Application Type	Wet
Insulated	No
Modular	No

Mounting Position	Top Mount Drop-In
Number of Wells	1
Ventless Cooking Technology	No
Waterless	No
Well Shape	Rectangle

BIDDING SPECIFICATIONS (SHORT FORM SPECS)

Bidding Specifications Not Available.

TECHNICAL DRAWING

