



Opus **800**

PRODUCT OPTIONS AND ACCESSORIES

- BA82 BASKET LARGE
- LK02 OPUS 350 LEG KIT
- OA8955 SPLASHGUARD FRYERS - OPUS 800

PRODUCT FEATURES

- Accurate thermostatic control up to 190°C for consistent results and safe operation
- Convenient piezo ignition
- Pumped oil return enables the oil to be filtered and the fryer ready for use again in less than five minutes - safe and convenient
- Oil can be filtered during or after service even whilst hot
- Externally fired heating gives easy access for cleaning tanks

Fry delicious food accurately with this Opus 800 Single-Tank Free Standing Gas Fryer which comes with a pumped oil system which allows the oil to be filtered and ready to use again in less than five minutes. The two-stage filtration system not only extends oil life by up to 75%, but also saves you money. With an accurate thermostatic control for consistent results and safe operation, the fryer is ideal for a variety of busy commercial kitchens, whether it's a large pub or a restaurant. Featuring convenient piezo ignition, the fryer has externally fired heating which allows for easy access for cleaning the tanks.

AIA FILE NUMBER:

ITEM NUMBER:



LINCAT OPUS NATURAL GAS FREE-STANDING SINGLE TANK
FRYER WITH PUMPED FILTRATION - 2 BASKETS - W 400 MM - 23.0

MODEL: OG8106/OP/N

WEIGHTS & DIMENSIONS

Width	400 mm
Depth	800 mil
Height	1070 mm
Weight	93.5 kg

SHIPPING DETAILS

Ship Width	85 cm
Ship Depth	800 cm
Ship Height	122 cm
Ship Weight	102.85 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	Gas	Dedicated Circuit Required	Yes
Electrical Total Amperage	0.5 A	Electrical Remarks	Single
Electrical Volts	230V	Gas Type	Natural Gas
Electrical Total Wattage	100 W	Gas Total BTUs	78476 BTU
Electrical Kilowatts	23 kW	Gas Inlet Size	0.5 in
Electrical Phase	1-Phase	Gas Inlet Pressure Required	20 mBar
Electrical Plug Type	Hardwired	Gas Consumption at Max Use Per Hour	2.19 m ³
Number of Electrical Plugs	Not Applicable	Total Heat Input at Max Use	23 kW, 78479 BTU per hour
Electrical Connection Type	Direct Hardwired		
Number of Electrical Conductor Wires	1		



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ADDITIONAL SPECIFICATIONS

Auto Oil Top-Off	No	Number of Baskets	2
Basket Lift Type	Not Applicable	Number of Burners	2
Construction Materials	Stainless Steel	Number of Vats (batteries)	1
Control Type	Mechanical	Total Oil Capacity (volume)	16 l
Filter Media Type (if applicable)	2-Stage: Fine Tissue Filter and Stainless Steel Filter	Oil Reclamation	No
Food Production Rate	28kg chips - 12mm [frozen], 34kg chips - 12mm [chilled] per hour	Oil Temperature Control	Mechanical
Fryer Type	Open Pot	Pumped Oil Filtration	Yes
Integrated Filtration	Yes	Vat 1 Oil Capacity (volume)	16 l
		Ventless Cooking Technology	No
		Split Pot	No
		Temperature Maximum	190 °C

BIDDING SPECIFICATIONS (SHORT FORM SPECS)

Bidding Specifications Not Available.

TECHNICAL DRAWING

