



*Opus* **800**

#### PRODUCT OPTIONS AND ACCESSORIES

- LK02 OPUS 350 LEG KIT
- OA8955 SPLASHGUARD FRYERS - OPUS 800
- BA159 WIRE BASKET
- CH01 CATERFLEX HOSE 1/2" 1 METRE
- CH02 CATERFLEX HOSE 1/2" 1.5 METRE

#### 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 600 MM - 30.0

## MODEL: OG8107/OP/N

### WEIGHTS & DIMENSIONS

|        |         |
|--------|---------|
| Width  | 600 mm  |
| Depth  | 800 mil |
| Height | 1070 mm |
| Weight | 122 kg  |

### SHIPPING DETAILS

|                          |                         |
|--------------------------|-------------------------|
| Ship Width               | 70 cm                   |
| Ship Depth               | 800 cm                  |
| Ship Height              | 122 cm                  |
| Ship Weight              | 134.2 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                      | 102360 BTU                 |
| Electrical Kilowatts                 | 30 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 | 2.86 m <sup>3</sup>        |
| Number of Electrical Plugs           | Not Applicable   | Total Heat Input at Max Use         | 30 kW, 102364 BTU per hour |
| Electrical Connection Type           | Direct Hardwired |                                     |                            |
| Number of Electrical Conductor Wires | 1                |                                     |                            |

Lincat reserves the right to modify specifications or discontinue models without incurring obligation. Dimensions nominal.

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FRYER WITH PUMPED FILTRATION - 2 BASKETS - W 600 MM - 30.0**

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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) | 25 l       |
| Filter Media Type (if applicable) | 2-Stage: Fine Tissue Filter and Stainless Steel Filter           | Oil Reclamation             | No         |
| Food Production Rate              | 39kg chips - 12mm [frozen], 53kg 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) | 25 l       |
|                                   |                                                                  | Ventless Cooking Technology | No         |
|                                   |                                                                  | Split Pot                   | No         |
|                                   |                                                                  | Temperature Maximum         | 190 °C     |

**BIDDING SPECIFICATIONS (SHORT FORM SPECS)**

Bidding Specifications Not Available.

TECHNICAL DRAWING

