



Opus 800

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.

AIA FILE NUMBER:

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

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
Number of Shipment Parcels	1
Shipping Origin Zip Code	LN6 3QZ, UNITED KINGDOM
Quick Ship Product	No
Returnable Item	No

PRODUCT CERTIFICATIONS



ENERGY SPECS

Primary Energy Source Type	Electricity	Number of Electrical Conductor Wires	1
Electrical Amps	L1=10.8; L2=21.6; L3=10.8	Electrical Connection Type	Direct Hardwired
Electrical Voltage	400 volts	Electrical Plug Type	Hardwired
Electrical Watts	8600	Number of Electrical Plugs	Not Applicable
Electrical Phase	Three	Dedicated Circuit Required	Yes
Kilowatts	8.6 kW	Energy Saving	Yes

ADDITIONAL SPECIFICATIONS

Bottom Plate Energy Type	Electric	Plate Shape	Rectangle
Control Type	Mechanical	Plate Thickness	15 mm
Cooking Plate Finish Material Type	Polished Steel	Temperature Maximum	250 °C
Food Production Rate	160 x 113g burgers [4oz] burgers [frozen] per hour	Temperature Minimum	50 °C
Legs or Casters	Not Applicable	Thermostat Element Location	Lower Plate & Upper Platen Mounted
Lower Platen Surface Type (multi-select)	Smooth	Upper Platen Energy Type	Electric
Number of Heating Zones	1	Upper Platen Surface Type (multi-select)	Smooth
Number of Individual Upper Platens	1	Upper Platen Type	Contact

BIDDING SPECIFICATIONS

Bidding Specifications Not Available.

TECHNICAL DRAWING

