

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

MODEL: OG8106/OP/P



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.

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







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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
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, Gas
Electrical Amps	0.5
Electrical Voltage	230 volts
Electrical Watts	100
Electrical Phase	Single
Kilowatts	23 kW
Number of Electrical Conductor Wires	1
Electrical Connection Type	Direct Hardwired
Electrical Plug Type	Hardwired
Number of Electrical Plugs	Not Applicable

Dedicated Circuit Required	Yes
Gas Type	Propane
Gas Inlet Size	0.5 in
Gas Inlet Pressure Required	37 mBar
Gas Total BTUs	78476 BTU
Gas Consumption at Max Use Per Hour	1.64 m ³
Total Heat Input at Max Use	23 kW, 78479 BTU per hour
Energy Saving	No

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

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ADDITIONAL SPECIFICATIONS			
Auto Oil Top-Off	No	Number of Baskets	2
Basket Lift Type	Not Applicable	Number of Burners	2
Control Type	Mechanical	Number of Vats (batteries)	1
Filter Media Type (if applicable)	2-Stage: Fine Tissue Fil- ter and Stainless Steel Filter	Total Oil Capacity (volume)	16
		Oil Reclamation	No
		Oil Temperature Control	Mechanical
Food Production Rate	28kg chips - 12mm	Pumped Oil Filtration	Yes
	[frozen], 34kg chips - 12mm [chilled] per	Split Pot	No
	hour	Temperature Maximum	190 °C
Fryer Type	Open Pot	Temperature Minimum	90 °C
Integrated Filtration	Yes	Vat 1 Oil Capacity (volume)	16 l

BIDDING SPECIFICATIONS

Bidding Specifications Not Available.

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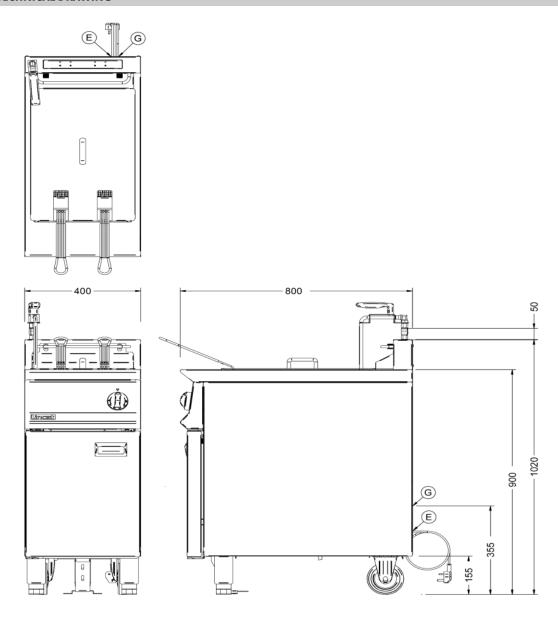




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TECHNICAL DRAWING



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