



*Opus* 800

#### PRODUCT OPTIONS AND ACCESSORIES

- BA82 BASKET LARGE
- OF2 Oil filter kit - size 2
- 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
- Externally fired heating gives easy access for cleaning tanks

Fry delicious food accurately with this Opus 800 Single-Tank Free Standing Single-Tank Gas Fryer which comes 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:

**WEIGHTS & DIMENSIONS**

|        |         |
|--------|---------|
| Width  | 400 mm  |
| Depth  | 800 mil |
| Height | 1020 mm |
| Weight | 88.1 kg |

**SHIPPING DETAILS**

|                            |                         |
|----------------------------|-------------------------|
| Ship Width                 | 85 cm                   |
| Ship Depth                 | 800 cm                  |
| Ship Height                | 122 cm                  |
| Ship Weight                | 96.91 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 | Gas              | Gas Inlet Size                      | 0.5 in                    |
| Kilowatts                  | 23 kW            | Gas Inlet Pressure Required         | 37 mBar                   |
| Electrical Connection Type | Direct Hardwired | Gas Total BTUs                      | 78476 BTU                 |
| Electrical Plug Type       | Hardwired        | Gas Consumption at Max Use Per Hour | 1.64 m <sup>3</sup>       |
| Number of Electrical Plugs | Not Applicable   | Total Heat Input at Max Use         | 23 kW, 78479 BTU per hour |
| Dedicated Circuit Required | Yes              | Energy Saving                       | No                        |
| Gas Type                   | Propane          |                                     |                           |

**ADDITIONAL SPECIFICATIONS**

|                       |  |                             |            |
|-----------------------|--|-----------------------------|------------|
| Auto Oil Top-Off      | No   | Number of Burners           | 2          |
| Basket Lift Type      | Not Applicable   | Number of Vats (batteries)  | 1          |
| Control Type          | Mechanical   | Total Oil Capacity (volume) | 16 l       |
| Food Production Rate  | 28kg chips - 12mm [frozen], 34kg chips - 12mm [chilled] per hour | Oil Reclamation             | No         |
| Fryer Type            | Open Pot   | Oil Temperature Control     | Mechanical |
| Integrated Filtration | No   | Pumped Oil Filtration       | No         |
| Number of Baskets     | 2  | Split Pot                   | No         |
|                       |  | Temperature Maximum         | 190 °C     |
|                       |  | Temperature Minimum         | 90 °C      |
|                       |  | Vat 1 Oil Capacity (volume) | 16 l       |

**BIDDING SPECIFICATIONS**

Bidding Specifications Not Available.

**TECHNICAL DRAWING**

