



Opus 800

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:

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

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
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	Dedicated Circuit Required	Yes
Electrical Amps	0.5	Gas Type	Natural Gas
Electrical Voltage	230 volts	Gas Inlet Size	0.5 in
Electrical Watts	100	Gas Inlet Pressure Required	20 mBar
Electrical Phase	Single	Gas Total BTUs	102360 BTU
Kilowatts	30 kW	Gas Consumption at Max Use Per Hour	2.86 m ³
Number of Electrical Conductor Wires	1	Total Heat Input at Max Use	30 kW, 102364 BTU per hour
Electrical Connection Type	Direct Hardwired	Energy Saving	No
Electrical Plug Type	Hardwired		
Number of Electrical Plugs	Not Applicable		

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
Control Type	Mechanical	Number of Vats (batteries)	1
Filter Media Type (if applicable)	2-Stage: Fine Tissue Filter and Stainless Steel Filter	Total Oil Capacity (volume)	25 l
Food Production Rate	39kg chips - 12mm [frozen], 53kg chips - 12mm [chilled] per hour	Oil Reclamation	No
Fryer Type	Open Pot	Oil Temperature Control	Mechanical
Integrated Filtration	Yes	Pumped Oil Filtration	Yes
		Split Pot	No
		Temperature Maximum	190 °C
		Temperature Minimum	90 °C
		Vat 1 Oil Capacity (volume)	25 l

BIDDING SPECIFICATIONS

Bidding Specifications Not Available.

TECHNICAL DRAWING

