



Opus 800

PRODUCT OPTIONS AND ACCESSORIES

- CH01 CATERFLEX HOSE 1/2" 1 METRE
- CH02 CATERFLEX HOSE 1/2" 1.5 METRE
- OF1 Oil filter kit - size 1
- 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.

A/A FILE NUMBER:

ITEM NUMBER:

WEIGHTS & DIMENSIONS

Width	300 mm
Depth	815 mil
Height	1020 mm
Weight	70 kg

SHIPPING DETAILS

Ship Width	85 cm
Ship Depth	815 cm
Ship Height	122 cm
Ship Weight	77 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	16 kW	Gas Inlet Pressure Required	20 mBar
Electrical Connection Type	Not Applicable	Gas Total BTUs	54594 BTU
Electrical Plug Type	Not Applicable	Gas Consumption at Max Use Per Hour	1.52 m ³
Number of Electrical Plugs	Not Applicable	Total Heat Input at Max Use	16 kW, 54594 BTU per hour
Dedicated Circuit Required	Yes	Energy Saving	No
Gas Type	Natural Gas		

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)	14 l
Food Production Rate	22kg chips - 12mm [frozen], 32kg 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	1	Split Pot	No
		Temperature Maximum	190 °C
		Temperature Minimum	90 °C
		Vat 1 Oil Capacity (volume)	14 l

BIDDING SPECIFICATIONS

Bidding Specifications Not Available.

TECHNICAL DRAWING

