



*Opus* 800

#### PRODUCT OPTIONS AND ACCESSORIES

- LK02 OPUS 350 LEG KIT
- OA8955 SPLASHGUARD FRYERS - OPUS 800

#### PRODUCT FEATURES

- Two independent fryer tanks for greater versatility
- Convenient piezo ignition
- Two stage filtration extends oil life by up to 75% and so reducing oil costs
- 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



# LINCAT OPUS NATURAL GAS FREE-STANDING TWIN TANK FRYER WITH PUMPED FILTRATION - 2 BASKETS - W 600 MM - 32.0 KW

## MODEL: OG8111/OP2/N

### WEIGHTS & DIMENSIONS

Width	600 mm
Depth	800 mil
Height	1070 mm
Weight	144.3 kg

### SHIPPING DETAILS

Ship Width	70 cm
Ship Depth	800 cm
Ship Height	122 cm
Ship Weight	158.73 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	1	Gas Type	Natural Gas
Electrical Voltage	230 volts	Gas Inlet Size	0.5 in
Electrical Watts	200	Gas Inlet Pressure Required	20 mBar
Electrical Phase	Single	Gas Total BTUs	109189 BTU
Kilowatts	32 kW	Gas Consumption at Max Use Per Hour	3.05 m <sup>3</sup>
Number of Electrical Conductor Wires	1	Total Heat Input at Max Use	32 kW, 109189 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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**ADDITIONAL SPECIFICATIONS**

Auto Oil Top-Off	No	Number of Burners	4
Basket Lift Type	Not Applicable	Number of Vats (batteries)	2
Control Type	Mechanical	Total Oil Capacity (volume)	28 l
Filter Media Type (if applicable)	2-Stage: Fine Tissue Filter and Stainless Steel Filter	Oil Reclamation	No
Food Production Rate	44kg chips - 12mm [frozen], 64kg chips - 12mm [chilled] per hour	Oil Temperature Control	Mechanical
Fryer Type	Open Pot	Pumped Oil Filtration	Yes
Integrated Filtration	Yes	Split Pot	Yes
Number of Baskets	2	Temperature Maximum	190 °C
		Temperature Minimum	90 °C
		Vat 1 Oil Capacity (volume)	14 l
		Vat 2 Oil Capacity (volume)	14 l

**BIDDING SPECIFICATIONS**

Bidding Specifications Not Available.

#### TECHNICAL DRAWING

