



Opus 800

PRODUCT OPTIONS AND ACCESSORIES

- LK02 OPUS 350 LEG KIT
- OA8954 SPLASHGUARD FOR OPUS 800 ELECTRIC FRYERS

PRODUCT FEATURES

- Two independent fryer tanks for greater versatility
- Accurate thermostatic control up to 190°C for consistent results and safe operation
- 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

Fry delicious food accurately with this Opus 800 Twin-Tank Free Standing Electric Fryer which comes with two independent fryer tanks for greater versatility. The fryer's two pumps boast 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 a precise thermostatic control, the fryer is ideal for a variety of busy commercial kitchens, whether it's a large pub or a restaurant. The hinged, lift out element with safety interlock makes it easy to access and clean the tank.



LINCAT OPUS ELECTRIC FREE-STANDING TWIN TANK FRYER WITH PUMPED FILTRATION - 2 BASKETS - W 400 MM - 14.0 KW

MODEL: OE8105/OP2

WEIGHTS & DIMENSIONS

Width	400 mil
Depth	800 mil
Height	1020 mil
Weight	88 kg

SHIPPING DETAILS

Ship Width	85 cm
Ship Depth	45 cm
Ship Height	122 cm
Ship Weight	96.8 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	Number of Electrical Conductor Wires	1
Electrical Amps	L1=20.3; L2=20.3; L3=20.3	Electrical Connection Type	Direct Hardwired
Electrical Voltage	400 volts	Electrical Plug Type	Hardwired
Electrical Watts	14000	Number of Electrical Plugs	Not Applicable
Electrical Phase	Three	Dedicated Circuit Required	Yes
Kilowatts	14 kW	Energy Saving	No

ADDITIONAL SPECIFICATIONS

Auto Oil Top-Off	No	Number of Burners	Not Applicable
Basket Lift Type	Not Applicable	Number of Vats (batteries)	2
Control Type	Mechanical	Total Oil Capacity (volume)	19 l
Filter Media Type (if applicable)	2-Stage: Fine Tissue Filter and Stainless Steel Filter	Oil Reclamation	No
Food Production Rate	40kg chips - 12mm [frozen], 56.2kg 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)	9.5 l
		Vat 2 Oil Capacity (volume)	9.5 l

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

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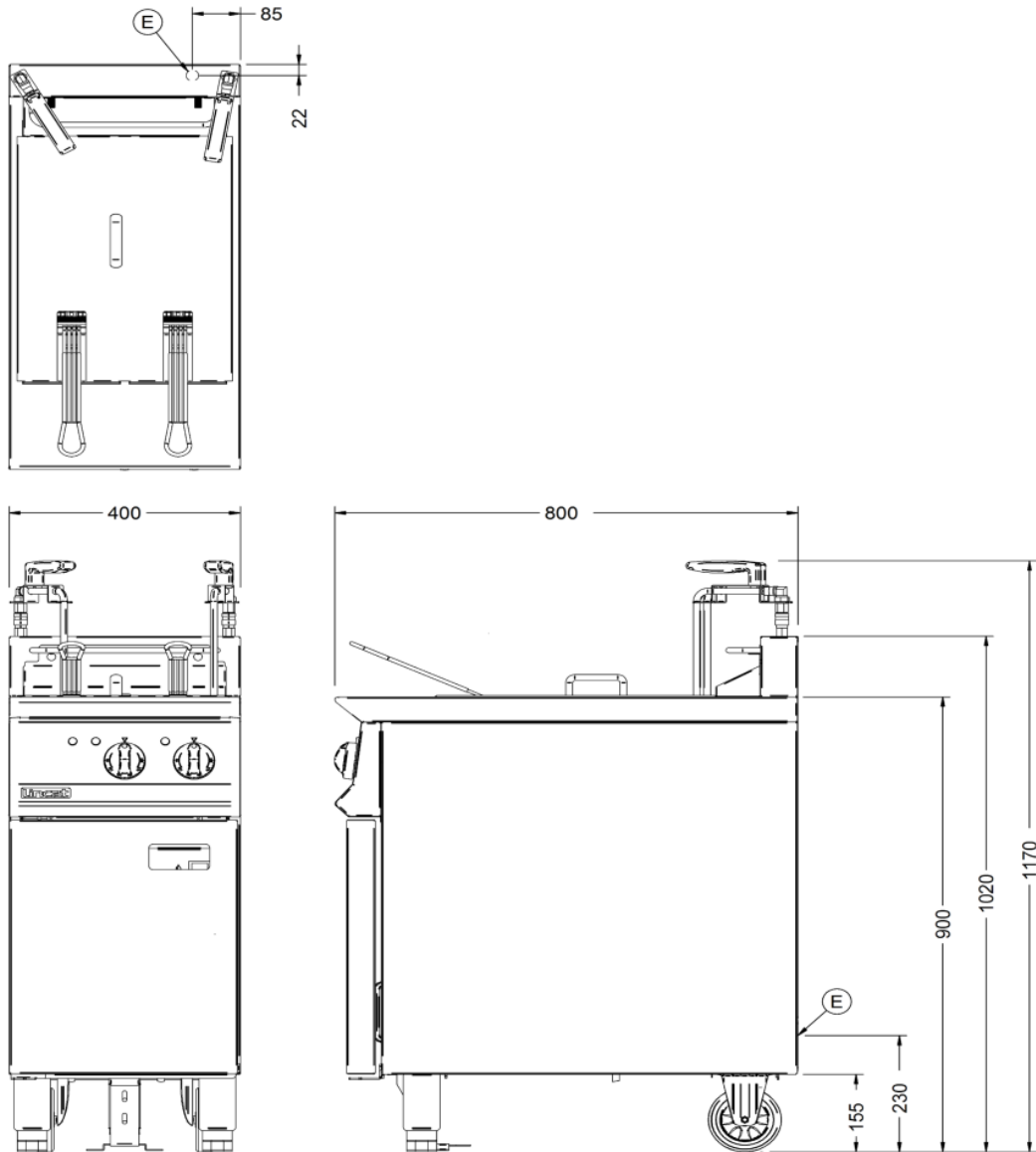
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BIDDING SPECIFICATIONS

Bidding Specifications Not Available.

TECHNICAL DRAWING



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