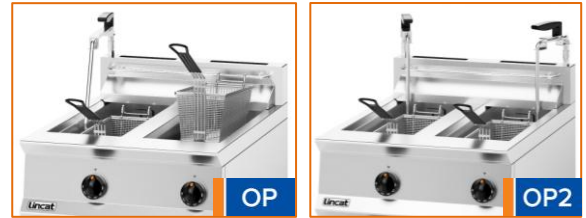


# Opus 800

a natural evolution



## Gas Fryers 600mm wide

OG8107, OG8107/OP, OG8111, OG8111/OP, OG8111/OP2

- **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**
- **Base model with oil drainage through the body of the fryer**
- **Gravity filtration accessory adds built-in filtration to the fryer**
- **Pumped filtration option provides the ultimate in convenience**



OG8111

### Fryer Features

- Externally fired heating system
- Accurate thermostatic control from 90 – 190°C, with 5°C increments from 170°C
- Convenient piezo ignition
- Flame failure protection
- Fail-safe over temperature cut-out
- Drainage through the body of the fryer
- Integral gravity filtration accessory kit converts base model into a fryer with two stage internal filtration
- Lift out stainless steel bucket with pouring spout in slide out carrier
- Millivolt gas valve system, no electric supply required (except /OP and /OP2 models)
- OG8111 features two independently controlled fryer tanks for greater versatility

### /OP pumped filtration option

- Filter oil in under 5 minutes
- Two stage gravity filtration
- Pump and lance for easy return of oil to tank and for easy discharge of oil into a waste container
- Ability to filter oil whilst hot

### /OP2

- Features as /OP
- Twin pumps and twin stainless steel buckets to avoid cross contamination of the oil from either side of the fryer

### Cleaning and Servicing

- Easy clean stainless steel external finish
- Unobstructed tank for easy cleaning
- Inclined base to tank and 28mm drain valve, for fast draining

### Overall Construction

- Permanent laser etched markings on fascia and knobs
- Fully framed 1.2 mm steel chassis
- 1.2mm stainless steel welded bull nose and hob surround
- 2.0mm stainless steel base panel
- 1.2mm stainless steel side panels
- 1.2mm stainless steel door skin
- Insulated combustion chamber
- Supplied with castors as standard
- Sits flush to the wall, recess for services

### Tank Construction

- Fully welded mild steel tank
- 28mm drain valve

### Inclusive Accessories

- Removable batter plate
- Heavy duty wire spun baskets
- Full lid
- Stainless steel bucket with pouring spout and handle

### /OP version

- Fine mesh filter
- Stainless steel filter
- Hose with lance

### Available Options

- Adjustable legs
- /N Natural Gas or /P Propane Gas
- /OP pumped filtration
- /OP2 twin tank pumped filtration

### Available Accessories

- OA8955 splashguard
- OF2 gravity filtration kit (OG8107 and OG8111 only)

# Opus 800

a natural evolution

## Technical Data

	OG8107	OG8111		
With single pumped oil return option	OG8107/OP	OG8111/OP		
With twin pumped oil return option		OG8111/OP2		
Width (mm)	600	600		
Depth (mm)	800	800		
Overall height (mm)	1020 base model, 1065 OP model	1020 base model, 1065 OP model		
Height to hob (mm)	900	900		
Oil capacity (litres)	25	2 x 14		
Number of tanks	1	2		
Number of baskets	2	2		
Heat input per tank (kW)	30 natural, 30 propane	16 natural, 16 propane		
Total heat input at full rate (kW)	30 natural, 30 propane	32 natural, 32 propane		
Total heat input at full rate (Btu per hour)	102,364 natural, 102,364 propane	109,189 natural, 109,189 propane		
Gas consumption at full rate Natural (m3 h-1)	2.86	3.05		
Gas consumption at full rate Propane (kg h-1)	2.14	2.29		
Gas pressure (mbar)	20 natural, 37 propane	20 natural, 37 propane		
Gas connection (BSP)	1/2"	1/2"		
Total electricity power rating (Kw)	0.1 OP model only	0.1 OP model, 0.2 OP2 model		
Electrical supply 1N~+E 230V 50-60Hz Current Rating (Amps)	0.5 OP model only	0.5 OP model, 1 OP2 model		
Net weight (kg)	OG8107	112	OG8111	118
	OG8107/OP	116	OG8111/OP	122
			OG8111/OP2	126
Packed weight (kg)	OG8107	124	OG8111	130
	OG8107/OP	128	OG8111/OP	134
			OG8111/OP2	138
Shipping volume (m3)	0.8	0.8		

