





Vortech Fryer 400mm wide

OG8115/OP

- 97% energy efficiency rating verified in independent BSI tests delivers substantially lower running costs and higher output
- Two stage filtration removes contaminants and particles as fine as 0.5 microns (0.0005mm), extending 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
- Convenient electronic ignition



Fryer Features

- 97% energy efficiency
- Externally fired heating system
- Metallic-alloy mesh pre-mix gas burner
- Residual heat recovery system
- Accurate electronic control up to 190°C, with 5°C increments from 175°C
- Convenient electronic ignition
- Flame failure protection
- Fail-safe over temperature cut-out
- Drainage through the body of the fryer
- Three stage gravity filtration
- Filter oil in under 5 minutes
- 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
- Lift out stainless steel bucket with pouring spout in slide out carrier
- Melt cycle

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
- For safety and stability supplied with front legs and rear 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
- Fine mesh filter
- Stainless steel filter
- 6 premium carbon filter pads

Available Options

Adjustable legs (N Natural Cases: //

/N Natural Gas or /P Propane Gas

Available Accessories

- 1 x BA82 basket
- OA8961 splashguard
- OA8937 Premium carbon filter pads (pack of 30)

opus 800 a natural evolution

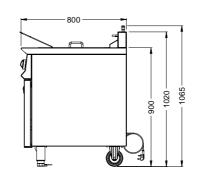
Technical Data

	OG8115/OP
Width (mm)	400
Depth (mm)	800
Overall height (mm)	1065
Height to hob (mm)	900
Oil capacity (litres)	16
Number of tanks	1
Number of baskets	2
Heat input per tank (kW)	22 natural, 22 propane
Total heat input at full rate (kW)	22 natural, 22 propane
Total heat input at full rate (Btu per hour)	75,000 natural, 75,000 propane
Gas consumption at full rate Natural (m3 h-1)	2.10
Gas consumption at full rate Propane (kg h -1)	1.57
Gas pressure (mbar)	20 natural, 37 propane
Gas connection (BSP)	1⁄2"
Total electricity power rating (kW)	0.1
Electrical supply 1N~+E 230V 50- 60Hz Current Rating (Amps)	4.9
Net weight (kg)	98
Packed weight (kg)	108
Shipping volume (m3)	0.6

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