

Opus 800

a natural evolution

Gas Salamanders 800mm and 900mm wide

OG8301, OG8302

- Powerful, highly efficient ceramic plaque burners for reliability and rapid heat up
- Three independently controlled heat zones on the OG8302 for maximum versatility
- Four shelf positions with horizontal or angled settings
- OG8302 is GN 1/1 compatible
- Enamelled front for durability
- Flame failure protection



OG8301



OG8302

Grill Features

- Infra-red ceramic plaque burners
- 3 independently controlled heat zones (OG8302 only)
- Four shelf positions with horizontal or angled settings
- GN 1/1 compatible (OG8302 only)
- Reversible cast aluminium branding plate with removable fat collection container (optional extra on OG8301)
- Chrome plated wire grill support doubles as toasting rack
- Enamelled front for durability
- Flame failure protection
- Manual ignition
- Requires mounting on wall bracket, bench stand or floor stand for safety

Cleaning and Servicing

- Easy clean stainless steel external finish
- Removable branding plate and fat collection container (OG8302 only)
- Removable chrome plated wire grill
- Access to all parts from the side and top of unit

Overall construction

- Permanent laser etched markings on fascia and knobs
- 1.2mm stainless steel front panel
- 1.2mm stainless steel base panel
- 1.2mm stainless steel side panels
- Welded fat collection container
- Enamelled front

Inclusive Accessories

- OA8977 Branding plate (OG8302 only)

Available Options

- / N Natural Gas or / P Propane Gas

Available Accessories

- OA8907 Floor stand for OG8301
- OA8912 Floor stand for OG8302
- OA8908 Bench stand for OG8301
- OA8918 Bench stand for OG8302
- OA8909 Wall bracket for OG8301
- OA8911 Wall bracket for OG8302
- OA8976 Branding plate for OG8301
- OA8977 Branding plate for OG8302

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Technical Data

	OG8301	OG8302
Width (mm)	800	900
Depth (mm)	410	520
Overall height (mm)	450	495
Cooking area w x d (mm)	545 x 260	630 x 350
Branding plate area	545 x 260 (optional extra)	620 x 360
Number of individually controlled heat zones	1	3
Heat input per burner (kW)	6.0 natural, 6.8 propane	2.9 natural, 3 propane
Total heat input at full rate (kW)	6.0 natural, 6.8 propane	8.7 natural, 9.0 propane
Total heat input at full rate (Btu per hour)	20,472 natural, 23,201 propane	29,684 natural, 30,708 propane
Gas consumption at full rate Natural (m ³ h ⁻¹)	0.57	0.83
Gas consumption at full rate Propane (kg h ⁻¹)	0.49	0.64
Gas pressure (mbar)	20 natural, 37 propane	20 natural, 37 propane
Gas connection (BSP)	½"	½"
Net weight (kg)	40	62
Packed weight (kg)	48	76
Shipping volume (m ³)	0.4	0.55

