



Fry delicious food accurately with this Opus 800 Single-Tank Free Standing Electric Fryer which comes 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 oil drains efficiently through the body of the fryer, while the hinged, lift out element with safety interlock makes it easy to access and clean the tank.

A/A FILE NUMBER:

PRODUCT OPTIONS AND ACCESSORIES

- OF1 Oil filter kit - size 1
- LK02 OPUS 350 LEG KIT

PRODUCT FEATURES

- Accurate thermostatic control up to 190°C for consistent results and safe operation
- Base model with oil drainage through the body of the fryer

ITEM NUMBER:

WEIGHTS & DIMENSIONS

Width	300 mil
Depth	800 mil
Height	1020 mil
Weight	60.3 kg

SHIPPING DETAILS

Ship Width	85 cm
Ship Depth	45 cm
Ship Height	122 cm
Ship Weight	66.33 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=17.5; L2=17.5; L3=17.5	Electrical Connection Type	Direct Hardwired
Electrical Voltage	400 volts	Electrical Plug Type	Hardwired
Electrical Watts	12000	Number of Electrical Plugs	Not Applicable
Electrical Phase	Three	Dedicated Circuit Required	Yes
Kilowatts	12 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)	1
Control Type	Mechanical	Total Oil Capacity (volume)	15 l
Food Production Rate	32kg chips - 12mm [frozen], 42kg chips - 12mm [chilled] per hour	Oil Reclamation	No
Fryer Type	Open Pot	Oil Temperature Control	Mechanical
Integrated Filtration	No	Pumped Oil Filtration	No
Number of Baskets	1	Split Pot	No
		Temperature Maximum	190 °C
		Temperature Minimum	90 °C
		Vat 1 Oil Capacity (volume)	15 l

BIDDING SPECIFICATIONS

Bidding Specifications Not Available.

TECHNICAL DRAWING

