



*Opus 800*

Cook flavoursome and succulent food up to three times faster than with a traditional griddle with the Opus 800 Clam Griddle with one flat and one ribbed upper plate. The method of cooking from above and below ensures that meat doesn't shrink and the juices and flavour remains locked in, and the ribbed plate adds attractive branding marks to make food look even more appetizing. Perfect for cooking steaks, burgers, chicken and other meat products, the Clam Griddle is ideal for any busy commercial kitchen. It comes with a precise thermostatic control for consistent results, while a digital timer on each clam plate ensures that you're in control.

#### PRODUCT OPTIONS AND ACCESSORIES

- OA8960 3 POSITION HEIGHT ADJUSTER 10-20-30 - OPUS 800
- OA8956/C Lincat Opus 800 Free-standing Floor Stand with Castors - for units W 800 mm
- OA8956 Lincat Opus 800 Free-standing Floor Stand with Legs - for units W 800 mm
- OA8974/C Lincat Opus 800 Free-standing Pedestal with Doors and Castors - for units W 800 mm
- OA8974 Lincat Opus 800 Free-standing Pedestal with Doors and Legs - for units W 800 mm
- TFS01 TEFLON SHEET - CLAM GRIDDLE

#### PRODUCT FEATURES

- Heat from above and below locks in flavour and reduces shrinkage of meat
- Cook food up to three times as quickly as a standard griddle
- Ribbed plate gives food attractive brand marks
- Digital timer on each clam plate ensures repeatable results
- Precise thermostatic control for consistent results and economical operation

**WEIGHTS & DIMENSIONS**

Width	800 mil
Depth	800 mil
Height	542 mil
Weight	155 kg

**SHIPPING DETAILS**

Ship Width	90 cm
Ship Depth	85 cm
Ship Height	72 cm
Ship Weight	170.5 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=28.0; L2=28.0; L3=18.0	Electrical Connection Type	Direct Hardwired
Electrical Voltage	400 volts	Electrical Plug Type	Hardwired
Electrical Watts	17200	Number of Electrical Plugs	Not Applicable
Electrical Phase	Three	Dedicated Circuit Required	Yes
Kilowatts	17.2 kW	Energy Saving	Yes

**ADDITIONAL SPECIFICATIONS**

Bottom Plate Energy Type	Electric	Plate Shape	Rectangle
Control Type	Mechanical	Plate Thickness	15 mm
Cooking Plate Finish Material Type	Polished Steel	Temperature Maximum	250 °C
Food Production Rate	280 x 113g burgers [4oz] burgers [frozen] per hour	Temperature Minimum	50 °C
Legs or Casters	Not Applicable	Thermostat Element Location	Lower Plate & Upper Platen Mounted
Lower Platen Surface Type (multi-select)	Smooth	Upper Platen Energy Type	Electric
Number of Heating Zones	2	Upper Platen Surface Type (multi-select)	Smooth and Grooved
Number of Individual Upper Platens	2	Upper Platen Type	Contact

**BIDDING SPECIFICATIONS**

Bidding Specifications Not Available.

**TECHNICAL DRAWING**

