

# Opus 800

a natural evolution

## Gas Bratt Pan 900mm wide

OG8801

- Heavy duty tilting bratt pan
- Large 80 litre capacity
- Temperature range from 70°C to 300°C to meet different cooking needs and for maximum flexibility
- Simmer mode to reduce power to 50% for delicate dishes
- Water fill tap with latching button can be operated when lid is open or closed
- Convenient automatic pilot ignition and flame failure protection



OG8801

### Bratt Pan Features

- 24.5kW from 6 stainless steel tube burners
- 80 litre capacity
- Convenient automatic pilot ignition
- Accurate thermostatic control from 70°C to 300°C
- Simmer mode reduces power to 50% for delicate dishes
- Flame failure protection
- Over temperature safety cut out
- Reset button
- Heavy duty lid and hinge system
- 2mm thick stainless steel lid doubles as a bench-top workspace
- Water fill tap with latching push button can be operated when lid is open or closed
- Direct connection to water supply and waste
- Large pouring spout and lip to avoid the risk of spillage
- Automatic burner and water fill disconnection when tilt mechanism is activated
- Manually operated tilting mechanism
- Fold away handle
- Attachment for gastronorm cradle

### Cleaning and Servicing

- Easy clean stainless steel external finish
- Unobstructed tank for easy cleaning
- Sits flush to the wall, reducing dirt ingress over the back
- Access to most parts from the front and top of unit

### Overall Construction

- Permanent laser etched markings on fascia and knobs
- Fully framed 2mm steel chassis
- 2mm stainless steel lid suitable as a bench-top workspace
- 2mm stainless steel base panel
- 1.2mm stainless steel front and side panels
- Lid designed to contain condensation
- Heavy-duty spring balanced lid
- Stainless steel lift handle
- Castors as standard
- Sits flush to the wall, recess for services

### Tank Construction

- Fully welded stainless steel pan with 2mm thick pan body
- 8mm thick stainless steel even heat pan base
- Large pouring spout

### Inclusive Accessories

### Available Options

- Adjustable legs
- /N Natural or /P propane gas

### Available Accessories

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## Technical Data

	OG8801
Width (mm)	900
Depth (mm)	800
Overall height (mm)	1003
With lid open (mm)	1596
Pan – cooking surface w x d (mm)	820 x 480
Pan depth (mm)	200
Capacity (litres)	80
Burner	6 stainless steel tube burners
Gas consumption at full rate (kW)	24.5 natural, 23 propane
Gas consumption at full rate (Btu per hour)	83,597 natural, 78,479 propane
Gas consumption at full rate Natural (m <sup>3</sup> h <sup>-1</sup> )	2.33
Gas consumption at full rate Propane (kg h <sup>-1</sup> )	1.64
Gas pressure (mbar)	20 natural, 37 propane
Gas connection (BSP)	½"
Water connection (BSPT)	¾"
Water pressure (bar)	0.2 - 10
Total electrical power rating (kW)	0.1
Electrical supply 1N~+E 230V 50-60Hz Current Rating (Amps)	1
Net weight (kg)	190
Packed weight (kg)	204
Shipping volume (m3)	1

