



*Opus* 800

Designed for quality cooking at speed, the Opus 800 Electric Chrome Griddle heats up quicker than standard griddles with less energy loss as well as reduced energy radiation, keeping the kitchen cooler for staff and reducing pressure on the ventilation system. Not only is heat transferred more efficiently than with a standard griddle, but the precise thermostatic control up to 300°C means that you're always in control, whether your cooking meat, eggs or vegetables. Perfect for any busy commercial kitchen, the chrome griddle comes with two separately controlled heat zones, which allow for the versatility of operating either zone independently when cooking two separate meals simultaneously.

**PRODUCT OPTIONS AND ACCESSORIES**

- OA8914/C Lincat Opus 800 Free-standing Floor Stand with Castors - for units W 900 mm
- OA8914 Lincat Opus 800 Free-standing Floor Stand with Legs - for units W 900 mm
- OA8973/C Lincat Opus 800 Free-standing Pedestal with Doors and Castors - for units W 900 mm
- OA8973 Lincat Opus 800 Free-standing Pedestal with Doors and Legs - for units W 900 mm
- LK11 OPUS 800 LONG LEG KIT

**PRODUCT FEATURES**

- Chrome surface heats up quicker than standard griddles with less energy loss as well as reduced energy radiation, keeping the kitchen cooler for staff and reducing pressure on the ventilation system
- Transfers heat to food more efficiently than a standard griddle
- Two separately controlled heat zones give you the option of operating either zone independently to provide a smaller cooking area during quiet periods as well as offering versatility when cooking two separate meals simultaneously
- Precise thermostatic control up to 300°C for consistent results and economical operation

**WEIGHTS & DIMENSIONS**

Width	900 mil
Depth	800 mil
Height	428 mil
Weight	118 kg

**SHIPPING DETAILS**

Ship Width	100 cm
Ship Depth	85 cm
Ship Height	64 cm
Ship Weight	129.8 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	Single Phase 52.2/Three Phase L1=17.4; L2=17.4; L3=17.4	Electrical Connection Type	Direct Hardwired
Electrical Voltage	230 volts/400 volts	Electrical Plug Type	Hardwired
Electrical Watts	12000	Number of Electrical Plugs	Not Applicable
Electrical Phase	Single, Three	Dedicated Circuit Required	Yes
Kilowatts	12 kW	Energy Saving	No

**ADDITIONAL SPECIFICATIONS**

Control Type	Rotary Control Knob	Number Of Controls	2
Cooking Area Plate Depth	890 mm	Number of Heating Zones	2
Cooking Area Plate Width	600 mm	Plate Shape	Rectangle
Cooking Plate Finish Material Type	Chrome Plated	Plate Thickness	15 mm
Food Production Rate	160 x 225g [8oz] steaks [chilled] per hour	Temperature Maximum	300 °C
Legs or Casters	Not Applicable	Temperature Minimum	90 °C
Lower Platen Surface Type (multi-select)	Smooth	Thermostat Element Location	Under Plate Mount

**BIDDING SPECIFICATIONS**

Bidding Specifications Not Available.

**TECHNICAL DRAWING**

