

Opus 800

a natural evolution



Gas Fryers 400mm wide

OG8106, OG8106/OP

- Accurate thermostatic control up to 190°C for consistent results and safe operation
- Convenient piezo ignition
- Externally fired heating gives easy access for cleaning tanks
- Base model with oil drainage through the body of the fryer
- Gravity filtration accessory adds built-in filtration to the fryer
- Pumped filtration option provides the ultimate in convenience



OG8106



OE8106/OP

Fryer Features

- Externally fired heating system
- Accurate thermostatic control from 90 – 190°C, with 5°C increments from 170°C
- Convenient piezo ignition
- Flame failure protection
- Fail-safe over temperature cut-out
- Drainage through the body of the fryer
- Integral gravity filtration accessory kit converts base model into a fryer with two stage internal filtration
- Lift out stainless steel bucket with pouring spout in slide out carrier
- Millivolt gas valve system, no electric supply required (except /OP models)

/OP pumped filtration option

- Filter oil in under 5 minutes
- Two stage gravity filtration
- Pump and lance for easy return of oil to tank and for easy discharge of oil into a waste container
- Ability to filter oil whilst hot

Cleaning and Servicing

- Easy clean stainless steel external finish
- Unobstructed tank for easy cleaning
- Inclined base to tank and 28mm drain valve, for fast draining

Overall Construction

- Permanent laser etched markings on fascia and knobs
- Fully framed 1.2 mm steel chassis
- 1.2mm stainless steel welded bull nose and hob surround
- 2.0mm stainless steel base panel
- 1.2mm stainless steel side panels
- 1.2mm stainless steel door skin
- Insulated combustion chamber
- For safety and stability supplied with front legs and rear castors as standard
- Sits flush to the wall, recess for services

Tank Construction

- Fully welded mild steel tank
- 28mm drain valve

Inclusive Accessories

- Removable batter plate
- Heavy duty wire spun baskets
- Full lid
- Stainless steel bucket with pouring spout and handle

/OP version

- Fine mesh filter
- Stainless steel filter
- Hose with lance

Available Options

- Adjustable legs
- /N Natural Gas or /P Propane Gas
- /OP pumped filtration

Available Accessories

- 1 x BA82 basket
- OA8955 splashguard
- OF1 gravity filtration kit (OG8110 only)

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| | OG8106 | |
|--|--------------------------------|----|
| | OG8106/OP | |
| With single pumped oil return option | | |
| Width (mm) | 400 | |
| Depth (mm) | 800 | |
| Overall height (mm) | 1020 base model, 1065 OP model | |
| Height to hob (mm) | 900 | |
| Oil capacity (litres) | 16 | |
| Number of tanks | 1 | |
| Number of baskets | 2 | |
| Heat input per tank (kW) | 23 natural, 23 propane | |
| Total heat input at full rate (kW) | 23 natural, 23 propane | |
| Total heat input at full rate (Btu per hour) | 78,479 natural, 78,479 propane | |
| Gas consumption at full rate Natural (m3 h-1) | 2.19 | |
| Gas consumption at full rate Propane (kg h-1) | 1.64 | |
| Gas pressure (mbar) | 20 natural, 37 propane | |
| Gas connection (BSP) | 1/2" | |
| Total electricity power rating (kW) | 0.1 OP model only | |
| Electrical supply 1N~+E 230V 50-60Hz Current Rating (Amps) | 0.5 OP model only | |
| Net weight (kg) | OG8106 | 80 |
| | OG8106/OP | 84 |
| Packed weight (kg) | OG8106 | 90 |
| | OG8106/OP | 94 |
| Shipping volume (m3) | 0.6 | |

