



Lincat

Opus 800
a natural evolution

Heavy Duty Prime Cooking Equipment





Opus 800

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The Opus 800 series is an extensive range of heavy duty prime cooking equipment designed, developed and manufactured by Lincat. Built on the success of our Opus 700 series, Opus 800 is larger, heavier, more durable and more powerful too.

Opus 800 products can be configured in a greater number of ways to meet the needs of the busiest commercial kitchen. With a stylish new look, the Opus 800 series is designed and engineered to deliver enhanced performance, energy efficiency and serviceability.

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KEY

H = Height in mm W = Width in mm D = Depth in mm N = natural gas P = propane gas Btu/hr = kW x 3412

A Accessories and Options **S** Spare Parts  Gas  Electric 1 Phase  Electric 3 Phase

For detailed specification sheets, including electricity supply requirements, please go to www.lincat.co.uk



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Increased capacity

With a depth of 800mm, Opus 800 series equipment provides chefs with a larger cooking area and increased capacity, catering for the busiest of kitchens.

Safe and easy to use

Opus 800 equipment is designed with safety in mind. All Opus 800 series fryers offer oil drainage through the body of the fryer. And optional gravity or pumped oil filtration delivers extended oil life and consistent food quality.



Eco-friendly

Reducing carbon emissions and increasing sustainability is vital in modern kitchens. The Opus 800 series incorporates advanced technology for outstanding energy efficiency.



More heat

Powerful 7.5kW open burners give chefs more heat to work with. Dual concentric rings provide focused heat distribution, from a low simmer to a high heat, whatever the pan size.



Easy to clean

Castors are fitted as standard, so pulling units out for deeper cleaning is effortless. Permanent laser etched markings on fascias and control knobs eliminate dirt traps and so aid the highest levels of hygiene.



2
YEAR

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Strong and durable

Built to last, Opus 800 series oven ranges are constructed on a strong and robust steel chassis and feature heavy duty cast iron pan supports. All key components such as hob burners and electric fryer elements are of the highest quality to deliver reliable performance.



Quick and easy to service

No need to pull units out of the line for maintenance. Individual items of equipment provide service access through the front or the top wherever possible. Servicing is quicker and easier and disruption is kept to a minimum.



Most Opus 800 products are
SUPPLIED WITH CASTORS AS STANDARD

Please contact us if you require
products to be supplied with legs



Gas Oven Ranges



Low flue



Large capacity oven



Powerful dual concentric hob burners

MODEL (NATURAL GAS)	MODEL (PROPANE GAS)	HOB	DOOR TYPE	TOTAL POWER (kW)		RATING PER HOB BURNER (kW)		OVEN RATING (kW)		EXTERNAL DIMENSIONS H x W x D (mm)	OVEN INTERNAL DIMENSIONS H x W x D (mm)	NET WEIGHT (kg)	PACKED WEIGHT (kg)
				Natural Gas	Propane Gas	Natural Gas	Propane Gas	Natural Gas	Propane Gas				
OG8001/N	OG8001/P	4 burners	Left side open	36.8	33.6	7.5	6.7	6.8	6.8	910 x 600 x 800	410 x 523 x 600	109	121
OG8001/N/RHD	OG8001/P/RHD	4 burners	Right side open	36.8	33.6	7.5	6.7	6.8	6.8	910 x 600 x 800	410 x 523 x 600	109	121
OG8002/N	OG8002/P	6 burners	Side opening	54.5	49.2	7.5	6.7	9.5	9.0	910 x 900 x 800	410 x 723 x 600	154	168
OG8002/N/DD	OG8002/P/DD	6 burners	Drop Down	54.5	49.2	7.5	6.7	9.5	9.0	910 x 900 x 800	410 x 723 x 600	154	168



Gas open top hob

- 7.5kW dual concentric burners for focused heat distribution from a fast boil to a low simmer
- Individual heavy-duty single cast iron supports, built to withstand the rigours of the busiest kitchen
- Flame failure protection
- Low flue to allow use of the complete hob top
- Drip tray


Oven

- 6.8kW (OG8001) and 9.5kW (OG8002) ovens
- Precise thermostatic control from 120°C to 280°C
- Large capacity oven, 2 x GN1/1 (OG8001) and 4 x GN1/1 (OG8002)
- 2 shelves and 4 shelf positions maximise oven space
- Removable oven base for easy cleaning
- Double insulated doors, side and back panels for safe operation, efficiency and economy
- 4 burner model available with right side opening door option (OG8001/RHD)
- Drop down door option (OG8002/DD) with heavy duty hinge mechanism

Inclusive Accessories

- 2 chrome plated shelves



 **OG8001**
4 burner gas range



 **OG8002**
6 burner gas range



 **OG8002/DD**
6 burner gas range
with drop down door

Optional accessories

MODEL	DESCRIPTION
A OA8901	Splashback/shelf for OG8001 and OG8001/RHD
A OA8902	Splashback/shelf for OG8002 and OG8002/DD



Electric Oven Ranges



Heavy-duty cast iron
2.6kW hotplates



Fully sealed hob

MODEL	HOB	HOTPLATE TYPE	OVEN	TOTAL POWER (kW)	RATING PER HOTPLATE (kW)	OVEN RATING (kW)	EXTERNAL DIMENSIONS H x W x D (mm)	OVEN INTERNAL DIMENSIONS H x W x D (mm)	NET WEIGHT (kg)	PACKED WEIGHT (kg)
OE8010	4 hotplates	Square	Single fan	14.4	2.6	4.0	930 x 600 x 800	420 x 528 x 565	109	121
OE8008	6 hotplates	Square	Twin fan	21.6	2.6	6.0	930 x 900 x 800	420 x 828 x 565	154	168
OE8016	6 hotplates	Round	Twin fan	21.6	2.6	6.0	930 x 900 x 800	420 x 828 x 565	154	168



Electric hob top

- Heavy-duty cast iron 2.6kW hotplates deliver fast responsive heat
- Choice of round or square hotplates
- Fully pressed sealed hob for easy cleaning

Oven

- 4kW (OE8010) and 6kW (OE8008) ovens
- Precise thermostatic control from 130°C to 265°C
- Twin fan assisted oven for uniform heat and consistent cooking results (OE8010 single fan only)
- Large capacity oven, 3 x GN1/1 (OE8010) and 6 x GN1/1 (OE8008 and OE8016)
- 3 shelves and 5 shelf positions maximise oven space
- Removable oven base for easy cleaning
- Double insulated doors, side and back panels for safe operation, efficiency and economy

Inclusive Accessories

- 3 chrome plated shelves



 **OE8010**
4 hotplate electric range



 **OE8008**
6 hotplate electric range



 **OE8016**
6 hotplate round electric range

Optional accessories

MODEL	DESCRIPTION
A OA8901	Splashback/shelf for OE8010
A OA8902	Splashback/shelf for OE8008 and OE8016

Please refer to individual specification sheet for electricity supply requirements.



Dual Fuel Ranges



Low flue



Large capacity oven



Powerful dual concentric hob burners

MODEL (NATURAL GAS)	MODEL (PROPANE GAS)	HOB	OVEN	RATING PER HOB BURNER (kW)		OVEN RATING (kW)	EXTERNAL DIMENSIONS H x W x D (mm)	OVEN INTERNAL DIMENSIONS H x W x D (mm)	NET WEIGHT (kg)	PACKED WEIGHT (kg)
				Natural Gas	Propane Gas					
OD8006/N	OD8006/P	4 burners	Single fan	7.5	6.7	4.0	910 x 600 x 800	420 x 528 x 565	119	131
OD8007/N	OD8007/P	6 burners	Twin fan	7.5	6.7	6.0	910 x 900 x 800	420 x 828 x 565	164	178



Gas open top hob

- 7.5kW dual concentric burners for focused heat distribution from a fast boil to a low simmer
- Individual heavy-duty single cast iron supports, built to withstand the rigours of the busiest kitchen
- Flame failure protection
- Low flue to allow use of the complete hob top
- Drip tray

Oven

- 4kW (OD8006) and 6kW (OD8007) ovens
- Precise thermostatic control from 130°C to 265°C
- Twin fan assisted oven for uniform heat and consistent cooking results (OD8006 single fan only)
- Large capacity oven, 3 x GN1/1 (OD8006) and 6 x GN1/1 (OD8007)
- 3 shelves and 5 shelf positions maximize oven space
- Removable oven base for easy cleaning
- Double insulated doors, side and back panels for safe operation, efficiency and economy

Inclusive Accessories

- 3 chrome plated shelves



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4 burner dual fuel range



6 burner dual fuel range



Most Opus 800 products are
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Please contact us if you require
products to be supplied with legs

Optional accessories

MODEL	DESCRIPTION
A OA8901	Splashback/shelf for OD8006
A OA8902	Splashback/shelf for OD8007

Please refer to individual specification sheet for electricity supply requirements.

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Gas Solid Top Range

Gas solid top

- Powerful burner produces consistent heat gradient throughout the plate
- Flame failure protection
- 3 piece, heavy duty cast iron top with removable bull's eye
- Profiled underside of cast iron top for optimum heat circulation
- Low flue to allow use of the complete hob top

Oven

- Precise thermostatic control from 120°C to 280°C
- Large capacity oven, 4 x GN1/1
- 2 shelves and 4 shelf positions maximise oven space
- Removable oven base for easy cleaning
- Double insulated doors, side and back panels for safe operation, efficiency and economy

Inclusive Accessories

- 2 chrome plated shelves
- Bull's eye lifting poker



Gas solid top range



High capacity top



Large capacity oven



Powerful 9kW burner

MODEL (NATURAL GAS)	MODEL (PROPANE GAS)	HOB	TOTAL POWER (kW)		HOB RATING (kW)		OVEN RATING (kW)		EXTERNAL DIMENSIONS H x W x D (mm)	OVEN INTERNAL DIMENSIONS HxWxD (mm)	NET WEIGHT (kg)	PACKED WEIGHT (kg)
			Natural Gas	Propane Gas	Natural Gas	Propane Gas	Natural Gas	Propane Gas				
OG8005/N	OG8005/P	Solid top	18.5	19	9.0	10.0	9.5	9.0	900 x 900 x 800	410 x 723 x 600	158	172

Optional accessories

MODEL	DESCRIPTION
A OA8902	Splashback/shelf



Electric Solid Top Range

Electric solid top

- Twin zone full width heavy-duty hot plate maximises cooking space
- Two 2.7kW and two 2kW elements produce controllable heat gradient throughout the cast iron plate – use the central areas for rapid boiling and outer areas for simmering and holding

Oven

- 6kW oven
- Precise thermostatic control from 130°C to 265°C
- Twin fan assisted oven for uniform heat and consistent cooking results
- Large capacity oven, 6 x GN1/1
- 3 shelves and 5 shelf positions maximise oven space

Inclusive Accessories

- 3 chrome plated shelves

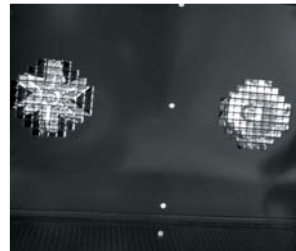
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Large capacity oven



Twin zone



Twin fan assisted oven



Electric solid top range

Please refer to individual specification sheet for electricity supply requirements.

MODEL	HOB	OVEN	TOTAL POWER (kW)	HOB RATING (kW)	OVEN RATING (kW)	EXTERNAL DIMENSIONS H x W x D (mm)	OVEN INTERNAL DIMENSIONS HxWxD (mm)	NET WEIGHT (kg)	PACKED WEIGHT (kg)
OE8015	Solid top	Twin fan	15.4	9.4	6.0	900 x 900 x 800	420 x 828 x 565	200	214

Optional accessories

MODEL	DESCRIPTION
A OA8902	Splashback/shelf



Induction Range

Induction hob

- 5kW induction zones
- 270mm diameter induction cooking zones
- Automatic pan detection function cuts power when no pan is present, preventing harm to users, while saving energy
- 6mm thick high impact resistant glass ceramic surface will withstand hard knocks and is easy to clean
- Multiple internal cooling fans and overheat protection for long service life
- Easy to change filters

Oven

- 4kW oven
- Precise thermostatic control from 130°C to 265°C
- Fan assisted oven for uniform heat and consistent cooking results
- Large capacity oven accommodates 2 x GN1/1 containers
- 2 shelves and 4 shelf positions maximize oven space
- Removable oven base for easy cleaning
- Double insulated doors, side and back panels for safe operation, efficiency and economy
- Reduced power options available on request

Inclusive Accessories

- 2 chrome plated shelves



Surrounding hob surface remains at safe temperature



Large 270mm cooking zones



Easy to clean hob surface

 **OE8017**
4 zone induction oven range

Optional accessories

MODEL	DESCRIPTION
S F141	Filter kit (2 required)

Please refer to individual specification sheet for electricity supply requirements.

MODEL	INDUCTION ZONES	OVEN	TOTAL POWER (kW)	RATING PER INDUCTION ZONE (kW)	OVEN RATING (kW)	EXTERNAL DIMENSIONS HxWxD (mm)	OVEN INTERNAL DIMENSIONS H x W x D (mm)	NET WEIGHT (kg)	PACKED WEIGHT (kg)
OE8017	4 zones	Single fan	24	5.0	4.0	900 x 900 x 800	420 x 528 x 565	180	194

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Induction Hobs

- 5kW induction zones
- 220mm diameter induction cooking zones
- Automatic pan detection function cuts power when no pan is present, preventing harm to users, while saving energy
- 6mm thick high impact resistant glass ceramic surface will withstand hard knocks and is easy to clean
- Multiple internal cooling fans and overheat protection for long service life
- Easy to change filter, built into the base of the unit

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OE8013

2 zone induction hob

Optional accessories

MODEL	DESCRIPTION
S FI36	Filter kit (1 required)



OE8014

4 zone induction hob

Optional accessories

MODEL	DESCRIPTION
S FI36	Filter kit (2 required)

For stand and pedestal options please see page 35

MODEL	INDUCTION ZONES	TOTAL POWER (kW)	RATING PER INDUCTION ZONE (kW)	EXTERNAL DIMENSIONS H x W x D (mm)	NET WEIGHT (kg)	PACKED WEIGHT (kg)
OE8013	2 zones	10	5.0	400 x 300 x 800	33	41
OE8014	4 zones	20	5.0	400 x 600 x 800	60	72

Electric counter top equipment is supplied on height adjustable 55-70mm high legs.
Please refer to individual specification sheet for electricity supply requirements.

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Gas Boiling Tops

- 7.5kW dual concentric burners for focused heat distribution from a fast boil to a low simmer
- Individual heavy-duty single cast iron supports, built to withstand the rigours of the busiest kitchen
- Flame failure protection
- Low flue to allow use of the complete hob top
- Drip tray



2 burner gas boiling top



4 burner gas boiling top



6 burner gas boiling top

For stand and pedestal options please see page 35

MODEL (NATURAL GAS)	MODEL (PROPANE GAS)	HOB	TOTAL POWER (kW)		RATING PER HOB BURNER (kW)		EXTERNAL DIMENSIONS H x W x D (mm)	NET WEIGHT (kg)	PACKED WEIGHT (kg)
			Natural Gas	Propane Gas	Natural Gas	Propane Gas			
OG8009/N	OG8009/P	2 burners	15	13.4	7.5	6.7	400 X 300 X 800	31	39
OG8003/N	OG8003/P	4 burners	30	26.8	7.5	6.7	400 X 600 X 800	56	68
OG8004/N	OG8004/P	6 burners	45	40.2	7.5	6.7	400 X 900 X 800	81	95

Gas counter top equipment is supplied on 150mm high legs in compliance with CE legislation.

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Electric Boiling Tops

- Heavy-duty cast iron 2.6kW hotplates deliver fast responsive heat
- Fully pressed sealed hob for easy cleaning

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OE8012

4 hotplate electric boiling top



OE8011

6 hotplate electric boiling top

For stand and pedestal options please see page 35

MODEL	HOB	TOTAL POWER (kW)	HOB RATING (kW)	EXTERNAL DIMENSIONS H x W x D (mm)	NET WEIGHT (kg)	PACKED WEIGHT (kg)
OE8012	4 hotplates	10.4	2.6	400 x 600 x 800	49	61
OE8011	6 hotplates	15.6	2.6	400 x 900 x 800	70	84

Electric counter top equipment is supplied on height adjustable 55-70mm high legs.
Please refer to individual specification sheet for electricity supply requirements.

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Oil Management

All Opus 800 series gas and electric fryers are available as a base model with oil drainage through the body of the fryer. A gravity filtration accessory adds in-built filtration to the fryer, and the pumped filtration option provides the ultimate in convenience.

Gravity filtration accessory

The integral gravity filtration accessory converts the base model into a fryer with two-stage gravity filtration. This extends oil life, reduces disposal costs and provides a better tasting product for longer.



Pumped filtration option (/OP)

The integral pumped filtration option enables oil to be filtered and the fryer ready for use again in less than 5 minutes. Oil can be filtered during or after service, even whilst hot, maximising oil life. This eliminates the need to lift heavy containers, reducing contact with hot oil and the chances of hazardous spillages.



This option is supplied with a hose with lance for easy discharge of oil into a waste container.



Twin tank pumped filtration (/OP2)

The /OP2 version for twin tank fryers has two oil pumps and two buckets, which is designed to remove cross contamination of the oil from either side of the fryer.



Gas Fryers

- Accurate thermostatic control up to 190°C for consistent results and safe operation
- High energy efficiency
- Convenient piezo ignition
- Externally fired heating gives easy access for cleaning tanks
- No electric supply required (except with /OP and /OP2 models)
- Model OG8111 features two independently controlled fryer tanks for greater versatility
- For safety and stability, 300mm and 400mm wide fryers are supplied with front legs and rear castors

Inclusive Accessories

- Batter plate
- Baskets
- Full lid
- Stainless steel bucket

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OG8110

Single tank gas fryer (300mm wide)

- Will accept:
- OA8955 splashguard
 - OF1 gravity filtration kit

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Most Opus 800 products are SUPPLIED WITH CASTORS AS STANDARD
Please contact us if you require products to be supplied with legs

Optional accessories

MODEL	DESCRIPTION	PRICE
A BA159	Small fryer basket	£72.00
A BA82	Large fryer basket	£67.45
A OA8955	Side splashguard (left and right)	£163.00
A OF1	Gravity filtration kit	£132.00
A OF2	Gravity filtration kit	£150.00



OG8106

Single tank gas fryer (400mm wide)

- Will accept:
- 1 x BA82 Basket
 - OA8955 splashguard
 - OF2 gravity filtration kit



OG8107

Single tank gas fryer (600mm wide)

- Will accept:
- 3 x BA159 baskets
 - OA8955 splashguard
 - OF2 gravity filtration kit



OG8111

Twin tank gas fryer (600mm wide)

- Will accept:
- OA8955 splashguard
 - OF2 gravity filtration kit



Gas fryers with pumped filtration (/OP & /OP2) require a 1 phase connection

MODEL (NATURAL GAS)	MODEL (PROPANE GAS)	OIL PUMPS	TOTAL POWER (kW)		TANK CAPACITY (litres)	NO. OF TANKS	TANK DIMENSIONS W X D (mm)	NO. OF BASKETS	*CHIPS PER HOUR FROZEN (kg)	*CHIPS PER HOUR CHILLED (kg)	RECOMMENDED BATCH WEIGHT PER BASKET (kg)	EXTERNAL DIMENSIONS H x W x D (mm)	NET WEIGHT (kg)	PACKED WEIGHT (kg)
			NATURAL GAS	PROPANE GAS										
OG8110/N	OG8110/P	0	16	16	14	1	190 x 470	1	22	32	1.5	1020 x 300 x 800	60	68
OG8110/OP/N	OG8110/OP/P	1	16	16	14	1	190 x 470	1	22	32	1.5	1070 x 300 x 800	70	78
OG8106/N	OG8106/P	0	23	23	16	1	290 x 470	2	32	40	1.0	1020 x 400 x 800	80	90
OG8106/OP/N	OG8106/OP/P	1	23	23	16	1	290 x 470	2	32	40	1.0	1070 x 400 x 800	84	94
OG8107/N	OG8107/P	0	30	30	25	1	490 x 470	2	40	52	1.5	1020 x 600 x 800	112	124
OG8107/OP/N	OG8107/OP/P	1	30	30	25	1	490 x 470	2	40	52	1.5	1070 x 600 x 800	116	128
OG8111/N	OG8111/P	0	32	32	2 x 14	2	190 x 470	2	44	64	1.5	1020 x 600 x 800	118	130
OG8111/OP/N	OG8111/OP/P	1	32	32	2 x 14	2	190 x 470	2	44	64	1.5	1070 x 600 x 800	122	134
OG8111/OP2/N	OG8111/OP2/P	2	32	32	2 x 14	2	190 x 470	2	44	64	1.5	1070 x 600 x 800	126	138

*All fryer outputs are for 7/16" (12mm) chips

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Oil Management

All Opus 800 series gas and electric fryers are available as a base model with oil drainage through the body of the fryer. A gravity filtration accessory adds in-built filtration to the fryer, and the pumped filtration option provides the ultimate in convenience.

Gravity filtration accessory

The integral gravity filtration accessory converts the base model into a fryer with two-stage gravity filtration. This extends oil life, reduces disposal costs and provides a better tasting product for longer.



Pumped filtration option (/OP)

The integral pumped filtration option enables oil to be filtered and the fryer ready for use again in less than 5 minutes. Oil can be filtered during or after service, even whilst hot, maximising oil life. This eliminates the need to lift heavy containers, reducing contact with hot oil and the chances of hazardous spillages.



This option is supplied with a hose with lance for easy discharge of oil into a waste container.



Twin tank pumped filtration (/OP2)

The /OP2 version for twin tank fryers has two oil pumps and two buckets, which is designed to remove cross contamination of the oil from either side of the fryer.



Electric Fryers

- Accurate thermostatic control up to 190°C for consistent results and safe operation
- Hinged, lift out element, with safety interlock for easy tank access and cleaning
- Models OE8105 and OE8113 feature two independently controlled fryer tanks for greater versatility
- For safety and stability, 300mm and 400mm wide fryers are supplied with front legs and rear castors

Inclusive Accessories

- Batter plate
- Baskets
- Full lid
- Stainless steel bucket



2
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OE8112

Single tank electric fryer
(300mm wide)

- Will accept:
- 2 x BA122 baskets
 - OA8954 splashguard
 - OF1 gravity filtration kit

Please refer to individual specification sheet for electricity supply requirements.



OE8114

Single tank electric fryer
(400mm wide)

- Will accept:
- OA8954 splashguard
 - OF2 gravity filtration kit



OE8105

Twin tank electric fryer
(400mm wide)

- Will accept:
- OA8954 splashguard
 - OF2 gravity filtration kit



OE8108

Single tank electric fryer
(600mm wide)

- Will accept:
- 3 x BA83 baskets
 - OA8954 splashguard
 - OF2 gravity filtration kit



OE8113

Twin tank electric fryer
(600mm wide)

- Will accept:
- 4 x BA122 baskets
 - OA8954 splashguard
 - OF2 gravity filtration kit

Optional accessories

MODEL	DESCRIPTION
A BA122	Small fryer basket
A BA83	Small fryer basket
A OA8954	Side splashguard (left and right)
A OF1	Gravity filtration kit
A OF2	Gravity filtration kit

MODEL	TOTAL POWER (kW)	OIL PUMPS	TANK CAPACITY (litres)	NO. OF TANKS	TANK DIMENSIONS W X D (mm)	NO. OF BASKETS	*CHIPS PER HOUR FROZEN (kg)	*CHIPS PER HOUR CHILLED (kg)	RECOMMENDED BATCH WEIGHT PER BASKET (Kg)	EXTERNAL DIMENSIONS H x W x D (mm)	NET WEIGHT (kg)	PACKED WEIGHT (kg)
OE8112	12	0	17	1	250 x 415	1	32	40	1.5	1020 x 300 x 800	54	62
OE8112/OP	12	1	17	1	250 x 415	1	32	40	1.5	1070 x 300 x 800	58	66
OE8114	14	0	20	1	350 x 390	2	41	45	1.5	1020 x 400 x 800	58	68
OE8114/OP	14	1	20	1	350 x 390	2	41	45	1.5	1070 x 400 x 800	62	72
OE8105	14	0	2 x 9.5	2	165 x 390	2	40	55	1	1020 x 400 x 800	58	68
OE8105/OP	14	1	2 x 9.5	2	165 x 390	2	40	55	1	1070 x 400 x 800	62	72
OE8105/OP2	14	2	2 x 9.5	2	165 x 390	2	40	55	1	1070 x 400 x 800	66	76
OE8108	22	0	37	1	550 x 415	2	45	57	1.5	1020 x 600 x 800	69	81
OE8108/OP	22	1	37	1	550 x 415	2	45	57	1.5	1070 x 600 x 800	73	85
OE81113	24	0	2 x 17	2	250 x 415	2	65	80	1.5	1020 x 600 x 800	81	93
OE8113/OP	24	1	2 x 17	2	250 x 415	2	65	80	1.5	1070 x 600 x 800	85	97
OE8113/OP2	24	2	2 x 17	2	250 x 415	2	65	80	1.5	1070 x 600 x 800	89	101

*All fryer outputs are for 7/16" (12mm) chips

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Vortech Fryer



- 97% energy efficiency rating verified in independent BSI tests delivers substantially lower running costs and higher output
- Typical payback within 23 months
- Two stage filtration removes contaminants and particles as fine as 0.5 microns (0.0005mm), extending oil life by up to 75% and so reducing oil costs
- Pumped oil return enables the oil to be filtered and the fryer ready for use again in less than five minutes - safe and convenient
- Oil can be filtered during or after service even whilst hot
- Convenient electronic ignition
- Supplied with a hose with lance for easy discharge of oil into a waste container

Inclusive Accessories

- Batter plate
- Full lid
- Baskets
- 6 premium carbon filter pads
- Stainless steel bucket

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Primary fine mesh filter



Premium carbon pad filter



Filtered oil is pumped back into the fryer



OG8115/OP

Vortech gas fryer
Will accept 1 x BA82 basket

Optional accessories

MODEL	DESCRIPTION
A BA82	Large fryer basket
A OA8961	Side splashguard (left and right)
S OA8937	Premium carbon filter pads (pack of 30)

MODEL (NATURAL GAS)	MODEL (PROPANE GAS)	TOTAL POWER		TANK CAPACITY (litres)	NO. OF TANKS	TANK DIMENSIONS W X D (mm)	NO. OF BASKETS	*CHIPS PER HOUR FROZEN (kg)	CHIPS PER HOUR CHILLED (kg)	RECOMMENDED BATCH WEIGHT PER BASKET (kg)	EXTERNAL DIMENSIONS H x W x D (mm)	NET WEIGHT (kg)	PACKED WEIGHT (kg)
		(kW)	Btu/hr										
OG8115/OP/N	OG8115/OP/P	22	75,000	16	1	280 x 470	2	40	51	2 x 1.5	1070 x 400 x 800	98	108

*All fryer outputs are for 7/16" (12mm) chips



The technology behind the energy efficiency

Lincat has developed and integrated three innovative technologies to take gas fryer energy efficiency to a new level.

Pre-mix Burner

Manufactured from an advanced metallic-alloy mesh and housed in a sealed combustion chamber, the design of the Vortech burner represents a major step forward. Air, driven into the combustion chamber by an electric fan, is mixed

with the gas in a highly effective way, ensuring optimum combustion efficiency. This technology generates heat in the region of 900°C to 1,000°C – typically around 25% hotter than a normal fryer.

Residual heat recovery system

Unlike other fryers, the Vortech gas fryer wastes very little heat. Hot combustion gases – which would be lost to the atmosphere in normal fryers - are directed around the tank in a unique, multi-pass design. Pins create turbulence to extract the maximum possible heat energy, which is then channelled into the fryer tank instead of being exhausted into the atmosphere.

Intelligent electronic temperature control

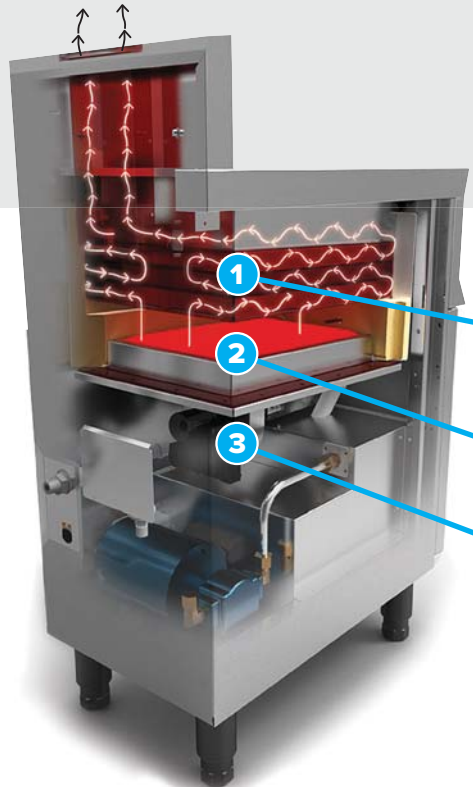
Effective temperature control not only yields further energy savings, it ensures better cooking results. Standard mechanical thermostats can only react to the temperature of the cooking

oil. What's more, they react very slowly. The result is wide variations in temperature.

The Vortech fryer is much smarter, equipped with electronic thermistor temperature control. This intelligent system measures the temperature and, crucially, it also assesses the rate of temperature change, rapidly modifying the burner's heat output accordingly. The frying temperature remains stable, which means better results and further energy savings.

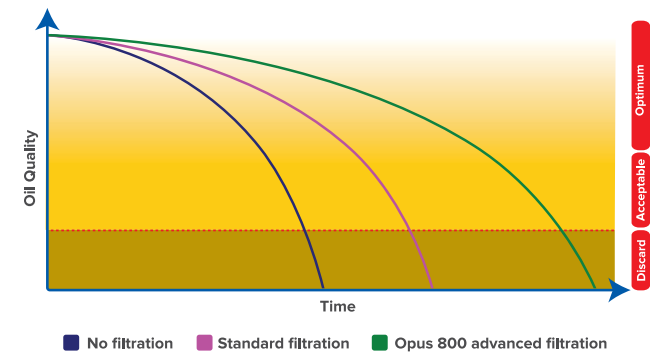
The end result is minimal energy waste

The combination of these technologies harnesses more of the available energy. With Vortech, flue gas temperatures are significantly lower than those generated by a traditional fryer. In other words, the Vortech gas fryer attains greater heat at the start of the process and delivers that heat to where it's needed. This means that far less energy is wasted into the atmosphere, which is good news for the environment and for your budget!



- 1** Directs hot gases around the tank using a unique design creating turbulence to extract the maximum heat possible
- 2** Metallic alloy mesh pre-mix burner gives highly efficient combustion
- 3** Uses a very sensitive thermistor and 'fuzzy logic' control to limit the extent of temperature cycle variations either side of target temperature

Fryer Oil Quality



Highly efficient filtration system extends oil life by up to 75%

Opus 800
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Gas Salamanders


- Powerful, highly efficient ceramic plaque burners for reliability and rapid heat up
- Three independently controlled heat zones on the OG8302 for maximum versatility
- Four shelf positions with horizontal or angled settings
- OG8302 is GN 1/1 compatible
- Enamelled front for durability
- Flame failure protection

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and labour
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products

Inclusive Accessories

- Reversible cast aluminium branding plate, with removable fat collection container (OG8302 only)



 **OG8301**
Gas Salamander



 **OG8302**
Gas Salamander

MODEL (NATURAL GAS)	MODEL (PROPANE GAS)	TOTAL POWER (kW)		BRANDING GRID COOKING AREA (mm)	EXTERNAL DIMENSIONS H x W x D (mm)	NET WEIGHT (kg)	PACKED WEIGHT (kg)
		Natural Gas	Propane Gas				
OG8301/N	OG8301/P	6.5	6.5	540 x 275	450 x 800 x 410	40	48
OG8302/N	OG8302/P	8.2	8.2	625 x 375	495 x 800 x 520	62	76

Optional accessories

MODEL	DESCRIPTION
A OA8907	Floor stand for OG8301
A OA8912	Floor stand for OG8302
A OA8908	Bench stand for OG8301
A OA8918	Bench stand for OG8302
A OA8909	Wall bracket for OG8301
A OA8911	Wall bracket for OG8302
A OA8976	Branding plate for OG8301
A OA8977	Additional branding plate for OG8302

Salamander floor stands cannot be supplied with castors

Opus 800
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Electric Salamanders



- Powerful heating elements, for reliability and rapid heat up
- Left and right independently controlled heat zones on the OE8303 for maximum versatility
- Four shelf positions with horizontal or angled settings
- OE8303 is GN 1/1 compatible
- Enamelled front for durability

Inclusive Accessories

- Reversible cast aluminium branding plate, with removable fat collection container (OE8303 only)



 **OE8304**

Electric Salamander



  **OE8303**

Electric Salamander

MODEL	TOTAL POWER (kW)	BRANDING GRID COOKING AREA (mm)	EXTERNAL DIMENSIONS H x W x D (mm)	NET WEIGHT (kg)	PACKED WEIGHT (kg)
OE8304	5.5	540 x 275	384 x 800 x 410	45	53
OE8303	6.8	625 x 375	494 x 900 x 522	67	81

Optional accessories

MODEL	DESCRIPTION
A OA8907	Floor stand for OE8303
A OA8912	Floor stand for OE8304
A OA8908	Bench stand for OE8303
A OA8918	Bench stand for OE8304
A OA8909	Wall bracket for OE8303
A OA8911	Wall bracket for OE8304
A OA8976	Branding plate for OE8304
A OA8977	Additional branding plate for OE8303

Salamander floor stands cannot be supplied with castors

Please refer to individual specification sheet for electricity supply requirements.

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Electric Cook & Hold Salamander

The sophisticated Cook & Hold Salamander heats up in just eight seconds when the plate detection mechanism is activated by a plate or gastronorm pan. Once the food is cooked, the hold function will ensure food is kept warm but does not continue to cook until required for service. Once the plate is removed and the plate detection mechanism freed, the elements automatically switch off saving energy.

- Cook and hold function
- Fast heat up 'Hi-Light' elements – ready to cook in just eight seconds
- Self-balancing height adjustable grill hood for easy operation
- Three independently controlled heating zones for maximum flexibility
- Touchpad control with digital display of time and power settings
- 20 minute audible timer
- GN1/1 compatible
- Suitable for wall or bench mounting



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OE8306

Electric Cook & Hold Salamander

Please refer to individual specification sheet for electricity supply requirements.

MODEL	TOTAL POWER (kW)	COOKING GRID AREA (mm)	EXTERNAL DIMENSIONS H x W x D (mm)	NET WEIGHT (kg)	PACKED WEIGHT (kg)
OE8306	4.5	530 x 340	510 x 800 x 520	60	68

Optional accessories

MODEL	DESCRIPTION
A OA8975	Wall bracket

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Electric Clam Griddles

Opus 800 clam griddles cook food up to three times as quickly as a standard griddle. Double griddle plates heat both sides of the food simultaneously, delivering fast, even and repeatable results.

Steaks, burgers, chicken and other meat products are cooked quickly, sealing in juices, locking in flavour and reducing shrinkage. And with precise temperature and timing controls you can achieve perfection every time. With the Opus 800 Clam Griddle, consistently high quality is simple.

- Precise thermostatic temperature control for consistent results and economical operation
- Independently controlled cooking zones for greater flexibility and economy during quieter periods
- Digital timer on each clam plate ensures repeatable results
- Ribbed plate option, for attractive branding presentation marks

Inclusive Accessories

- Scraper
- PTFE non-stick sheets



3 position plate height adjuster



 **OE8211**

Electric Clam griddle
(400mm wide)



 **OE8210**

Electric Clam griddle
(800mm wide)

For stand and pedestal options please see page 35

MODEL	TOTAL POWER (kW)	UPPER PLATE SURFACE	COOKING AREA W x D (mm)	EXTERNAL DIMENSIONS H x W x D (mm)	NET WEIGHT (kg)	PACKED WEIGHT (kg)
OE8211	8.6	Flat	366 x 525	640 x 400 x 800	85	93
OE8211/R	8.6	Ribbed	366 x 525	640 x 400 x 800	85	93
OE8210	17.2	Flat	766 x 525	640 x 800 x 800	160	174
OE8210/R	17.2	Ribbed	766 x 525	640 x 800 x 800	160	174
OE8210/FR	17.2	1x Flat and 1x Ribbed	766 x 525	640 x 800 x 800	160	174

Optional accessories

MODEL	DESCRIPTION
A OA8960	Plate height adjuster (per plate)
A TFS01	PTFE non-stick sheet

Electric counter top equipment is supplied on height adjustable 55-70mm high legs. Please refer to individual specification sheet for electricity supply requirements.

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Gas Griddles

Available with both ribbed and chrome plate



- Maximised cooking area, griddle plates sit flush to the sides of the unit
- Left and right independently controlled heat zones for flexibility and economy during quiet periods
- Precise thermostatic control from 90°C - 280°C for consistent results and economical operation
- Half-ribbed plate option, for attractive branding presentation marks
- Chrome plate option, easy to clean and reduced heat radiation for a comfortable working environment and reduced energy costs
- Convenient piezo ignition and pilot burners for stand-by operation
- Flame failure protection

Inclusive Accessories

- Scraper (not for chrome models)



 **OG8201**
Gas griddle
(600mm wide)



 **OG8202**
Gas griddle
(900mm wide)

For stand and pedestal options please see page 35

MODEL (NATURAL GAS)	MODEL (PROPANE GAS)	TOTAL POWER (kW)		COOKING SURFACE	COOKING AREA W x D (mm)	EXTERNAL DIMENSIONS H x W x D (mm)	NET WEIGHT (kg)	PACKED WEIGHT (kg)
		NATURAL GAS	PROPANE GAS					
OG8201/N	OG8201/P	15.5	15.5	Machined steel	590 x 500	517 x 600 x 800	87	96
OG8201/C/N	OG8201/C/P	15.5	15.5	Chrome	590 x 500	517 x 600 x 800	87	96
OG8201/R/N	OG8201/R/P	15.5	15.5	Half-ribbed steel	590 x 500	517 x 600 x 800	87	96
OG8202/N	OG8202/P	23	23	Machined steel	890 x 500	517 x 900 x 800	116	130
OG8202/C/N	OG8202/C/P	23	23	Chrome	890 x 500	517 x 900 x 800	116	130
OG8202/R/N	OG8202/R/P	23	23	Half-ribbed steel	890 x 500	517 x 900 x 800	116	130

Gas counter top equipment is supplied on 150mm high legs in compliance with CE legislation.

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Electric Griddles

Available with both ribbed and chrome plate



- Maximised cooking area, griddle plates sit flush to the sides of the unit
- Left and right independently controlled heat zones for flexibility and economy during quiet periods
- Precise thermostatic control from 90°C - 300°C for consistent results and economical operation
- Half-ribbed plate option, for attractive branding presentation marks
- Chrome plate option, easy to clean and reduced heat radiation for a comfortable working environment and reduced energy costs

Inclusive Accessories

- Scraper (not for chrome models)



OE8205

Electric griddle
(600mm wide)



OE8206

Electric griddle
(900mm wide)

2
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products

For stand and pedestal options please see page 35

MODEL	TOTAL POWER (kW)	COOKING SURFACE	COOKING AREA W x D (mm)	EXTERNAL DIMENSIONS H x W x D (mm)	NET WEIGHT (kg)	PACKED WEIGHT (kg)
OE8205	8	Machined steel	590 x 500	517 x 600 x 800	87	96
OE8205/C	8	Chrome	590 x 500	517 x 600 x 800	87	96
OE8205/R	8	Half-ribbed steel	590 x 500	517 x 600 x 800	87	96
OE8206	12	Machined steel	890 x 500	517 x 900 x 800	116	130
OE8206/C	12	Chrome	890 x 500	517 x 900 x 800	116	130
OE8206/R	12	Half-ribbed steel	890 x 500	517 x 900 x 800	116	130

Electric counter top equipment is supplied on height adjustable 55-70mm high legs. Please refer to individual specification sheet for electricity supply requirements.

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Gas Chargrills



Double sided branding grids on all chargrills

- Powerful, highly efficient infra-red ceramic plaque burners for fast cooking and significant energy efficiency
- Independently controlled multiple heat zones (3 in OG8401, 5 in OG8402, 7 in OG8403) for maximum versatility
- Flame failure protection
- Heavy-duty cast iron branding grids with reversible design, for uninterrupted cooking and self cleaning at maximum power
- Unique design of radiants, deliver the ideal amount of flaring for that delicious chargrilled taste, without the mess of lava rock or charcoal
- Heavy duty radiant caps (consumable items) protect burners

Inclusive Accessories

- Branding grid scraper
- Cleaning spatula



 **OG8401**
Gas chargrill
(600mm wide)



 **OG8402**
Gas chargrill
(900mm wide)



 **OG8403**
Gas chargrill
(1200mm wide)

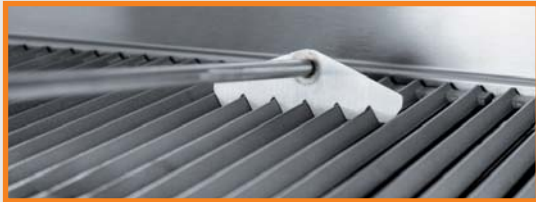
Gas counter top equipment is supplied on 150mm high legs in compliance with CE legislation. For stand and pedestal options please see page 35

MODEL (NATURAL GAS)	MODEL (PROPANE GAS)	TOTAL POWER (kW)		BRANDING GRID COOKING AREA W X D (mm)	EXTERNAL DIMENSIONS H x W x D (mm)	NET WEIGHT (kg)	PACKED WEIGHT (kg)
		Natural Gas	Propane Gas				
OG8401/N	OG8401/P	13.8	12.6	500 x 620	650 x 600 x 800	90	101
OG8402/N	OG8402/P	23	21	800 x 620	650 x 900 x 800	120	132
OG8403/N	OG8403/P	32.2	29.4	1100 x 620	650 x 1200 x 800	160	174

Optional accessories

MODEL	DESCRIPTION
A OA8950	Floor stand for OG8401
A OA8951	Floor stand for OG8402
A OA8952	Floor stand for OG8403

Electric Chargrills



Grid cleaning tool supplied with all chargrills



- Removable, durable, segmented cast iron grids impart attractive branding marks to food
- Independently controlled multiple heat zones (3 in OE8405, and 6 in OE8406) for maximum versatility
- Controlled flaring gives that distinctive chargrilled flavour
- Hinging, interlocked elements and integral water bath makes cleaning easier
- Water bath provides humidity, keeping food succulent and reducing shrinkage
- Plumbed to water supply for quick and easy filling of water bath with alternative manual-fill facility
- High temperature safety cut-out for protection if water bath runs dry

Inclusive Accessories

- Grid cleaning tool
- Branding iron lifting rod

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OE8405

Electric chargrill
(600mm wide)



OE8406

Electric chargrill
(900mm wide)

For stand and pedestal options please see page 35

MODEL (NATURAL GAS)	TOTAL POWER (kW)	BRANDING GRID COOKING AREA W X D (mm)	EXTERNAL DIMENSIONS H x W x D (mm)	NET WEIGHT (kg)	PACKED WEIGHT (kg)
OE8405	8.4	540 x 275	515 x 600 x 800	57	69
OE8406	12.4	625 x 375	515 x 900 x 800	71	85

Electric counter top equipment is supplied on height adjustable 55-70mm high legs. Please refer to individual specification sheet for electricity supply requirements.



Gas and Electric Bratt Pans

Designed for production environments, the heavy duty tilting bratt pan is 900mm wide, with a large 80 litre capacity, available in either gas or electric.

Standard features

- Temperature range from 70°C to 300°C to meet different cooking needs and for maximum flexibility
- Simmer mode reduces power to 50% for delicate dishes
- Manually operated tilting mechanism
- Fold away handle
- 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
- Large pouring spout and lip to avoid the risk of spillage

Gas

- 24.5kW from 6 stainless steel tube burners
- Convenient automatic pilot ignition and flame failure protection

Electric

- 3 x 4kW stainless steel heating elements



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OG8801
Gas Bratt Pan

OE8802
Electric Bratt Pan

Please refer to individual specification sheet for electricity supply requirements.

MODEL (NATURAL GAS)	MODEL (PROPANE GAS)	TOTAL POWER (kW)		PAN CAPACITY (litres)	PAN DIMENSIONS W X D (mm)	EXTERNAL DIMENSIONS H X W X D (mm)	NET WEIGHT (kg)	PACKED WEIGHT (kg)
		Natural Gas	Propane Gas					
OG8801/N	OG8801/P	24.5	23	80	820 x 500	1000 x 900 x 800	190	204

MODEL	TOTAL POWER (kW)	PAN CAPACITY (litres)	PAN DIMENSIONS W X D (mm)	EXTERNAL DIMENSIONS H X W X D (mm)	NET WEIGHT (kg)	PACKED WEIGHT (kg)
OE8802	12	80	820 x 500	1000 x 900 x 800	190	204



Electric Pasta Boiler

- Two position water setting: fast fill, or trickle fill for maintaining water level while cooking
- Boil dry protection
- Starch removal system keeps water fresh
- Direct overflow connection and water replenishment
- Direct connection to water supply and waste
- Units are supplied without pasta baskets, choice of optional high quality pasta baskets for convenience and flexibility
- Can be used as a pasta boiler, steamer or bain marie, saving valuable space
- For safety and stability this product is supplied with front legs and rear castors



Electric Pasta Boiler

Optional accessories

MODEL	DESCRIPTION	NO. REQUIRED
A OA8922	Large pasta basket	1
A OA8924	Half pasta basket	2
A OA8925	Quarter pasta basket	4

Pasta baskets

MODEL	DESCRIPTION	NO. REQUIRED
A OA8926	GN 1/1 container	1
A OA8927	GN 1/2 container	2
A OA8928	GN 1/3 container	3

Gastronorm containers (150mm deep) and lids for operation as a bain marie

MODEL	DESCRIPTION	NO. REQUIRED
A OA8931	GN 1/1 perforated container	1
A OA8932	GN 1/2 perforated container	2

Perforated gastronorm containers (140mm deep) and lids for operation as a steamer

MODEL	TOTAL POWER (kW)	TANK CAPACITY (litres)	TANK DIMENSIONS W X D (mm)	EXTERNAL DIMENSIONS H X W X D (mm)	NET WEIGHT (kg)	PACKED WEIGHT (kg)
OE8701	6	25	300 x 500	1020 x 400 x 800	64	72

Please refer to individual specification sheet for electricity supply requirements.

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Electric Bain Marie

- Compatible with standard GN 1/1 containers
- Optional gastronorm packs enable you to tailor the unit to your requirements
- Robust front mounted tap for easy drainage
- Unique, easy-to-clean flush fitting plate element
- Boil dry protection feature prevents element from overheating and failing
- Accurate thermostatic control maintains food at a constant safe temperature



OE8601
Electric bain marie

Electric Chip Scuttle

- Heated from above and below to keep chips and other deep-fried products in perfect condition
- Removable perforated fat drain plate helps to keep deep-fried products fresh and crisp
- Overhead heat lamp enhances presentation with an attractive warm glow
- Removable chip container is quick and easy to clean

Inclusive Accessories

- 1/1 GN container with perforated fat drain plate

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OE8109
Electric chip scuttle

Electric counter top equipment is supplied on height adjustable 55-70mm high legs. Please refer to individual specification sheet for electricity supply requirements. For stand and pedestal options please see page 35

MODEL	TOTAL POWER (kW)	EXTERNAL DIMENSIONS H X W X D (mm)	NET WEIGHT (kg)	PACKED WEIGHT (kg)
OE8601	1.8	400 x 400 x 800	25	33

Optional accessories

MODEL	DESCRIPTION
A OA8926	GN 1/1 container
A OA8927	GN 1/2 container
A OA8928	GN 1/3 container

Gastronorm containers (150mm deep) and lids

Electric counter top equipment is supplied on height adjustable 55-70mm high legs. Please refer to individual specification sheet for electricity supply requirements. For stand and pedestal options please see page 35

MODEL	POWER (kW)	EXTERNAL DIMENSIONS H X W X D (mm)	STORAGE CAPACITY (kg)	RECOMMENDED MAXIMUM STORAGE TIME (mins)	NET WEIGHT (kg)	PACKED WEIGHT (kg)
OE8109	1.5	700 x 400 x 800	3	20	37	45



Pedestals with Doors and Floor Stands

Pedestals with doors

- Suitable for Opus 800 series counter top models*
- 300mm, 400mm, 600m, 800mm and 900mm widths available
- Cupboard with side hinged doors

Floor stands

- Suitable for Opus 800 series counter top models*
- 300mm, 400mm, 600m, 800mm and 900mm widths available

* Excluding electric and gas salamanders and gas chargrills, please see relevant product page for stand options available.

Also available with castors



OA8972

Pedestal 600mm wide



OA8973

Pedestal 800mm wide



OA8921

Floor stand 400mm wide

Worktops

- Provides useful workspace
- Designed to suite with Opus 800 equipment
- Can be mounted on a floor stand or pedestal with doors



OA8936

Worktop 600mm wide

Floor stands

MODEL	DESCRIPTION
A OA8970	Pedestal with doors for units 300mm wide
A OA8971	Pedestal with doors for units 400mm wide
A OA8972	Pedestal with doors for units 600mm wide
A OA8974	Pedestal with doors for units 800mm wide
A OA8973	Pedestal with doors for units 900mm wide

Floor stands

MODEL	DESCRIPTION
A OA8934	Floor stand for units 300mm wide
A OA8921	Floor stand for units 400mm wide
A OA8917	Floor stand for units 600mm wide
A OA8956	Floor stand for units 800mm wide
A OA8914	Floor stand for units 900mm wide

Worktops

MODEL	H	W	D
OA8919	450	300	800
OA8936	450	600	800

Tong holder

MODEL	DESCRIPTION
A OA8959	Suitable accessory for all Opus 800 products



Lincat is approved by Lloyds Register of Quality Assurance for its quality management systems.

Quality Guaranteed

All Lincat products carry a comprehensive UK two-year parts and labour warranty (conditions and exclusions apply) - go to www.lincat.co.uk/warranty-terms for details.

Goods are normally delivered to dealers' addresses carriage paid. If direct or overnight delivery is required, a carriage charge will apply.

Warning: In accordance with The Gas Safety (Installation and Use Amendment Regulations 1998) gas appliances must be installed by commercial catering equipment engineers certified by the Gas Safe Register. Failure to comply with this will render any non registered installer liable to prosecution and will invalidate the guarantee.

Our policy is one of continuous improvement and we reserve the right to change specifications at any time and without notice, or modify these to suit manufacturing processes.

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