

# Opus 800

a natural evolution



## Electric Fryers 400mm wide

OE8114, OE8114/OP, OE8105, OE8105/OP, OE8105/OP2

- **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**
- **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**



OE8114



OE8105

### Fryer Features

- Hinged, lift out element, with safety interlock
- Accurate thermostatic control from 90 – 190°C, with 5°C increments from 170°C
- 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
- OE8105 features two independently controlled fryer tanks for greater versatility

### /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

### /OP2

- Features as /OP
- Twin pumps and twin stainless steel buckets to avoid cross contamination of the oil from either side of the fryer

### Cleaning and Servicing

- Easy clean stainless steel external finish
- Hinged, lift out element, with safety interlock for easy access tank access and 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 tank
- 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
- Inclined base and 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
- /OP pumped filtration
- /OP2 twin tank pumped filtration

### Available Accessories

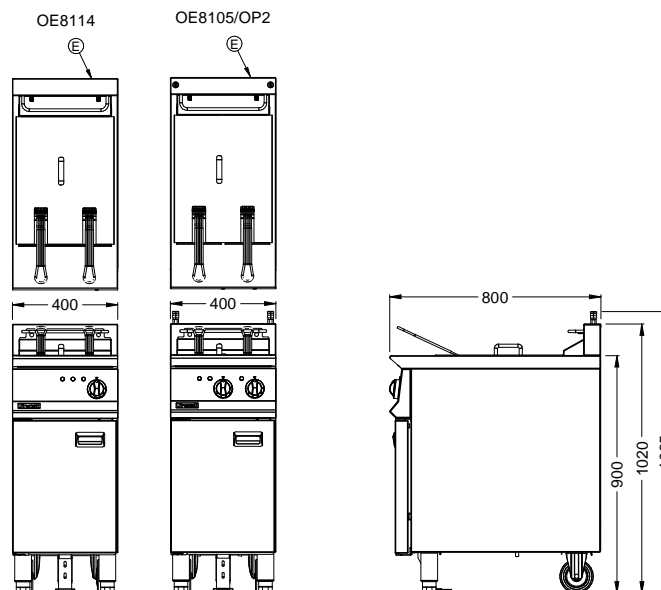
- OA8954 splashguard
- OF2 gravity filtration kit (OE8114 and OE8105 only)

# Opus 800

a natural evolution

## Technical Data

	OE8105	OE8114		
With single pumped oil return option	OE8105/OP	OE8114/OP		
With twin pumped oil return option	OE8105/OP2			
Width (mm)	400mm	400mm		
Depth (mm)	800mm	800mm		
Overall height (mm)	1020 base model, 1065 OP and OP2 models	1020 base model, 1065 OP and OP2 models		
Height to hob (mm)	900mm	900mm		
Oil capacity (litres)	2 x 9.5	19		
Number of tanks	2	1		
Number of baskets	2	2		
Heat input per tank (kW)	7	14		
Total electricity power rating (Kw)	14	14		
Electrical supply 1N~+E 230V 50-60Hz Current Rating (Amps)	60.9	60.9		
Electrical supply 3N~+E 400V 50-60Hz Current Rating (Amps)	L1=20.3 L2=20.3 L3=20.3	L1=20.3 L2=20.3 L3=20.3		
Net weight (kg)	OE8105	58	OE8114	58
	OE8105/OP	62	OE8114/OP	62
	OE8105/OP2	66		
Packed weight (kg)	OE8105	68	OE8114	68
	OE8105/OP	72	OE8114/OP	72
	OE8105/OP2	76		
Shipping volume (m3)	0.6	0.6		
IPX Protection	IPX4	IPX4		



Lincat Limited,  
Whisby Road,  
Lincoln LN6 3QZ,  
United Kingdom.

UK Sales Tel: 01522 875500  
UK General Tel: 01522 875555  
International Sales Tel: +44 1522 503250

Fax: +44 (0)1522 875530  
UK Sales e-mail: sales@lincat.co.uk  
International Sales e-mail: export@lincat.co.uk



A member company of

THE MIDDLEBY CORPORATION