

Rapid return on investment

Cooking oil represents a significant cost in a busy commercial kitchen. The highly-efficient Opus 700 filtration system extends the working life of oil by up to 75%. The savings on oil costs means the system can often pay for itself within one year.

The example shown here is based on a typical high volume establishment.

Production variables

Model	OE7105/F	OE7108/F	OE7113/F
Fryer oil capacity (litres)	16	35	32
Production days/year	365	365	365
Unfiltered oil life (days)	4	4	4
Unfiltered oil usage (litres per year)	1,460	3,194	2,920
Filtered oil life (days)	7	7	7
Filtered oil usage (litres per year)	834	1,825	1,669
Filtration cycles per premium filter pad	4	2	2
Number of premium filter pads per year	91	183	183
Oil cost per litre	£1.10	£1.10	£1.10
Premium carbon filter pads - price each	£0.96	£0.96	£0.96

Annual cost comparisons

Model	OE7105/F	OE7108/F	OE7113/F
Standard fryers without filtration			
Fryer oil costs per year	£1,606	£3,513	£3,212
Premium carbon filter pads	N/A	N/A	N/A
Total cost per year	£1,606	£3,513	£3,212
Advanced fryers with filtration			
Fryer oil costs per year	£918	£2,008	£1,835
Premium carbon filter pads - costs per year	£88	£175	£175
Total costs per year	£1,005	£2,183	£2,011
Annual cost savings with filtration models	£601	£1,330	£1,201
Typical additional purchase price for filtration models	£1,202	£1,199	£1,197
Payback period (months)	25	11	12
Annual oil savings (litres)	626	1,369	1,251

Inclusive Accessories

- 6 premium carbon filter pads
- Batter plate
- Spun wire, nickel plated baskets
- Tank lid

Optional Accessories

- **BA122** - Small basket for model OE7113/F
- **BA83** - Small basket for model OE7108/F
- **OA7937** - Premium carbon filter pads (pack of 30)

Technical Specifications

Description	OE7105/F	OE7108/F	OE7113/F
Overall height (mm)	1050-1105	1050-1105	1050-1105
Height to hob (mm)	900-955	900-955	900-955
Width (mm)	400	600	600
Depth, excluding handles (mm)	737	737	737
Oil drain diameter (mm)	25	25	25
Electric power rating - kW	2 x 7.0	22.0	2 x 12.0
Electrical requirements	1 or 3 phase*	3 phase*	3 phase*
Voltage (1 / 3 phase)	230/400V	- / 400V	- / 400V
Amps per phase	20.3/20.3/20.3	34.8/34.8/34.8	34.8/34.8/34.8
Weight (kg)	89	108	110

Note

*Can also be connected to either 2 x single or 2 x three phase supplies; please contact our sales office for details.

Filtration Fryers



All Opus 700 electric fryers combine heavy-duty performance, excellent reliability and accurate control with super-fast recovery, simple operation and easy cleaning.

Models with built-in oil filtration offer a safe and convenient way to maintain oil quality and produce better tasting, healthier food. And regular high-efficiency filtration extends the life of cooking oil, saving money and helping to protect the environment.

Powerful performance and high output from a minimum of floor space.



You can choose Lincat products with confidence. All products in this leaflet are backed by the reassurance of a comprehensive UK two-year parts and labour warranty.

QUALITY GUARANTEED

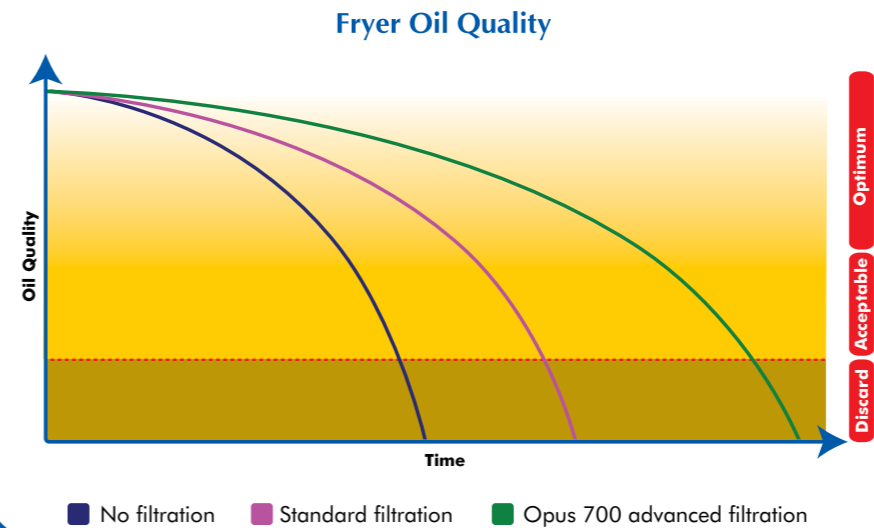


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The highly efficient filtration system uses premium oil filtration media to remove the finest of contaminants. This extends the working life of the oil by up to 75%, saving you money and helping to protect the environment.



Premium carbon pad filter removes contaminants and particles as fine as 0.5 microns (0.0005mm)



Lift-and-park hinged elements

Features

Filtration System

- Simple to operate, the process takes just 4-6 minutes to filter a full tank, saving time and money
- Highly-efficient premium oil filtration media removes particles as fine as 0.5 microns (0.0005mm) and extends the life of cooking oil by up to 75%
- Well-filtered oil reduces oil smoking and improves the taste and quality of fried food
- In-built filtration eliminates the need to lift heavy containers, avoids contact with hot oil and reduces the chance of hazardous spillages
- Lower oil usage means reduced disposal costs and helps to protect the environment
- Enhanced food presentation

Frying Performance

- Close tolerance thermostat range 130°C to 190°C for accurate temperature control, consistent results and safe operation
- Hinged, lift-and-park element, with safety interlock, for easy tank access and cleaning
- Removable basket supports
- Model OE7113/F features two independently controlled fryer tanks for greater versatility



Heavy-duty spun wire, nickel plated baskets

Essential Facts & Figures

Model	Power (kW)	Width (mm)	Tank capacity (l)	No. of tanks	Tank dimensions - W x D (mm)	No. of baskets	Chips per hour*				Recommended batch weights per basket	
							Frozen		Chilled		lb	kg
OE7105/F	2 x 7.0	400	2 x 8	1	165 x 390	2	88	40	121	55	2.2	1.0
OE7108/F	22.0	600	35	1	550 x 420	2	99	45	125	57	3.3	1.5
OE7113/F	2 x 12.0	600	2 x 16	2	250 x 420	2	143	65	176	80	3.3	1.5

* All fryer outputs are for standard 7/16" chips

The Filtration Process

Simple to operate, the built-in filtration process takes just a few minutes for a full tank of oil.



Cooking oil is first filtered through the primary fine mesh filter to remove larger debris and food particles. The oil is collected in the built-in reservoir.



The oil then passes through the premium carbon pad filter to remove contaminants and fine particles and is pumped back into the fryer tank.



In just four to six minutes the filtration process is complete and the fryer is ready to use.