



#### QUALITY GUARANTEED

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.



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Printed in England October 2011

## OPUS 700



OG7115N/P



OG7115/F/N/P

## High-efficiency gas fryers

### Unrivalled 97% energy efficiency rating saves you money and increases output

The result of extensive research and development, the Vortech range by Lincat heralds a new era in gas fryer technology. As energy prices continue to escalate, Vortech brings together a number of design innovations to deliver an unprecedented level of energy efficiency – efficiency that translates into unrivalled operating economy.

Normal fryers can only muster efficiency ratings as low as 50% - the minimum required by current European regulations. Some 'high-efficiency' fryers achieve around 80%. But none can compare with the 97% energy efficiency offered by Vortech – verified in BSI tests.

### Greater efficiency delivers powerful benefits

This breakthrough in efficiency offers you a number of powerful benefits.

Vortech saves energy, significantly reducing your operating costs and your carbon footprint. Output is substantially higher. So much so, you may need fewer fryers to satisfy your customers' demand for fried food – reducing your costs still further. And that's not all. Vortech's advanced temperature control system ensures that your fried foods are cooked to perfection, order after order, after order.

### Features

- 97% energy efficiency and lower running costs from advanced design
  - Metallic-alloy mesh pre-mix gas burner
  - Residual heat recovery system
  - "Fuzzy logic" electronic temperature control
- Unique burner design eliminates hot spots and ensures fast heat recovery for higher output
- Optional built-in oil filtration system extends the working life of oil
- Convenient electronic ignition
- Unobstructed tank gives easy access for cleaning
- Burner design eliminates the need for a cool zone, so saving on oil usage
- Accurate temperature control from 100°C to 190°C for consistent results and maximum output
- Removable batter plates
- Wide bore drain pipe for quick and easy draining

### Essential Facts & Figures

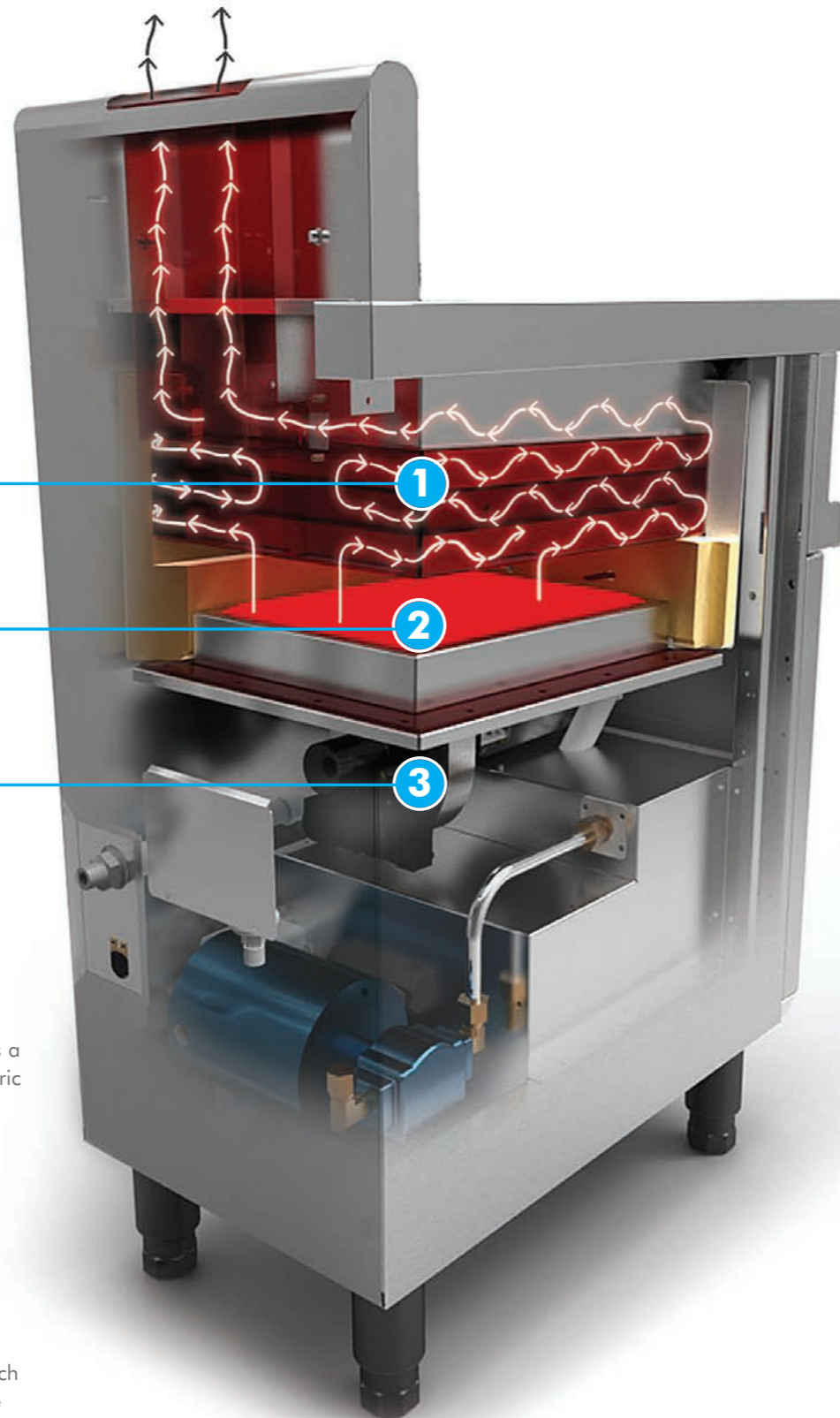
Model	Power		Built-in filtration	Width (mm)	Tank capacity	No. of tanks	Tank dimensions - W x D (mm)	No. of baskets	Chips per hour*				Recommended batch weights per basket	
	(kW)	Btu/hr							Frozen		Chilled		lb	kg
OG7115/N/P	22	75,000	No	400	16	1	280 x 220	1	88	40	112	51	6.6	3
OG7115/F/N/P	22	75,000	Yes	400	16	1	280 x 220	1	88	40	112	51	6.6	3

\* All output figures are for standard 7/16" 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.



**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

### 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.

Vortech fryers are much smarter. They are 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

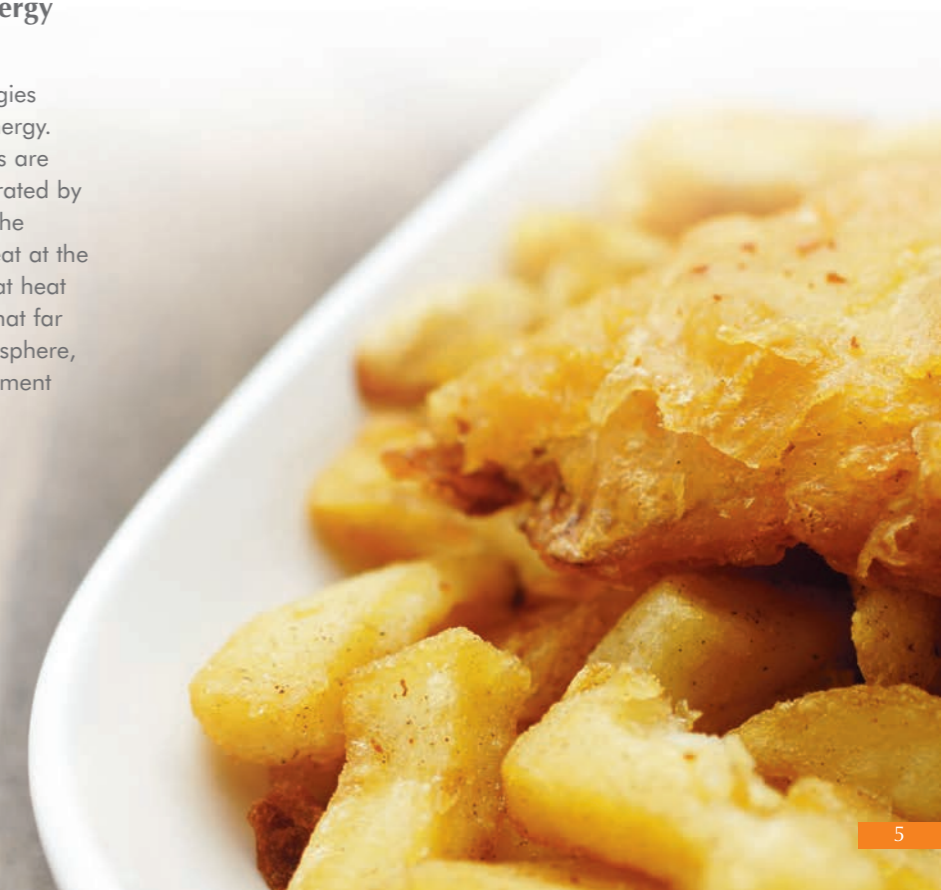
The combination of these technologies harnesses more of the available energy. With Vortech, flue gas temperatures are significantly lower than those generated by a traditional fryer. In other words, the Vortech gas fryer attains greater heat at the start of the process and delivers that heat to where 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!

## Major cost savings and rapid payback

This example is for a busy restaurant serving 375 x 280g portions of chips per day.

	Normal fryer	Opus 700 "Vortech" fryer	Opus 700 "Vortech" fryer with filtration
Model	OG7106	OG7115	OG7115/F
Gas consumption (kWh per day)	106	50	50
Typical gas costs (per kWh)	3.90	3.90	3.90
Typical gas costs per day	£4.15	£1.96	£1.96
Typical oil cost per litre	£1.10	£1.10	£1.10
Typical annual oil usage per year (litres)	1460	1460	834
Gas savings per day with Opus 700 "Vortech"		£2.19	£2.19
Gas savings per year with Opus 700 "Vortech"		£796	£796
Oil cost savings per year			£688
Typical additional price for Vortech fryer*		£1,516	£2,728
Typical pay back period for Opus 700 "Vortech" fryer		1 year 11 months	1 year 11 months

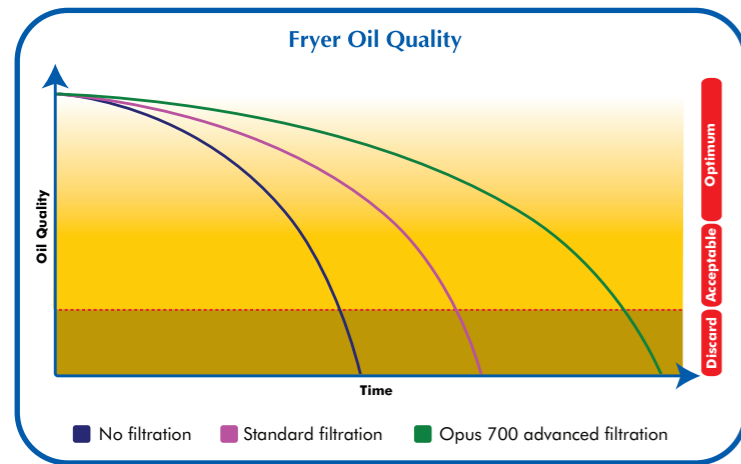
\* Additional costs for OG7115/F include £88 for filtration pads





## Optional built-in oil filtration

Vortech gas fryers are available with a highly efficient built-in oil filtration system. This option provides a safe and convenient way to maintain oil quality and produce better tasting, healthier food. Regular filtration also extends the life of cooking oil, saving you money and helping to protect the environment.



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

### Why built-in oil filtration makes so much sense

- Quick and simple to operate, it takes just 4-6 minutes to filter a full tank
- Premium oil filtration media removes particles as fine as 0.5 microns (0.0005mm)
- Extends the life of cooking oil by up to 75%
- Filtration takes place conveniently within the body of the fryer
- Reduces oil smoking - 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 reduces disposal costs and environmental impact
- Enhances food presentation

## The filtration process



Primary fine mesh filter



Filtered oil is pumped back into the fryer tank



Premium carbon pad filter

### Technical Specifications

Description	High-efficiency gas fryer	High-efficiency gas fryer with in-built filtration
Product code	OG7115/N/P	OG7115/F/N/P
Built-in filtration	X	✓
Overall height (mm)	1060	1060
Height to hob (mm)	910	910
Width (mm)	400	400
Oil drain diameter (mm)	25	25
Depth, excluding handles (mm)	810	810
Gas power rating (kW)	22	22
Gas power rating (Btu/hr)	75,100	75,100
Gas pressure - natural	20 mbar (8" WG)	20 mbar (8" WG)
Gas pressure - propane	37 mbar (15" WG)	37 mbar (15" WG)
Gas inlet size	G 3/4 female	G 3/4 female
Electric power rating (watts)	106	736
Electrical requirements	1 phase	1 phase
Voltage	230 V	230 V
Amps	0.46	3.2
Weight (kg)	92	100

### Inclusive Accessories

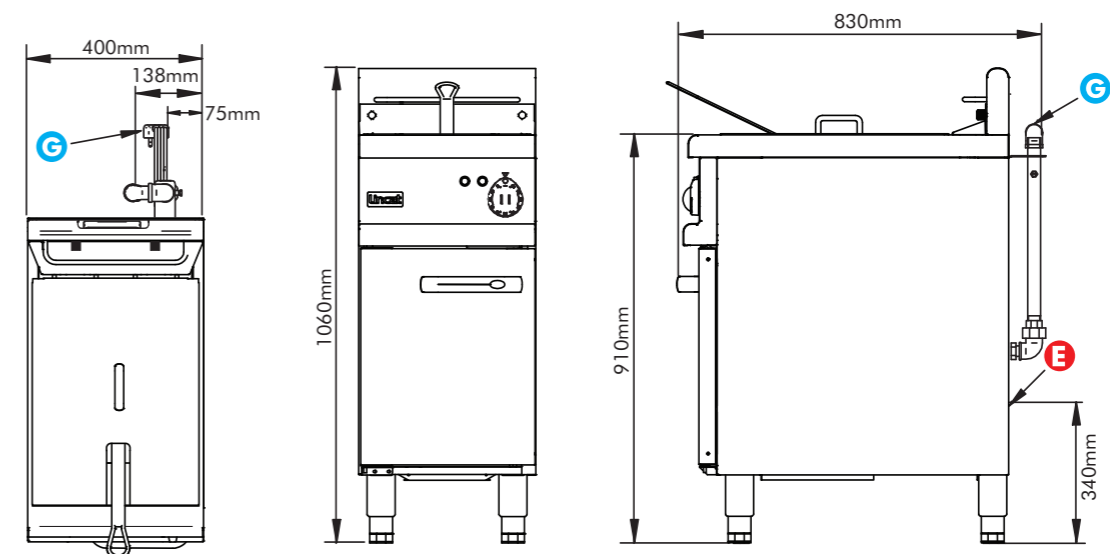
- Spun wire, nickel plated fryer basket
- Batter plate
- Tank lid
- 6 premium carbon filter pads (with model OG7115/F)

### Optional Accessories

- **BA159** - Half size fryer basket
- **OA7937** - Premium carbon filter pads (pack of 30)



Spun wire, nickel plated fryer basket



#### KEY

G Gas Connection

E Electrical Connection