

# 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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	<b>OG8106</b>	
	<b>OG8106/OP</b>	
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	

