



*Opus* **800**

#### PRODUCT OPTIONS AND ACCESSORIES

- LK12 Legs
- OA8902 Splashback/shelf

#### PRODUCT FEATURES

- Powerful 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
- Low flue to allow use of the complete hob top
- Powerful 9.5kW oven
- Large 4 x GN1/1 capacity oven enabling four different foods to be cooked simultaneously
- Gas Oven Ranges

The first thing that strikes you about this Opus 800 gas oven range is its power. It's built to withstand the rigours of even the busiest kitchen. Whether you're cooking in a restaurant, a large pub, or a school canteen, the large 4 x GN1/1 capacity oven is up to the task of delivering high volumes of top quality food, and even enables four different foods to be cooked simultaneously. The oven's mighty dual concentric burners are built for focused heat distribution from a fast boil to a low simmer, while there's a low flue to allow use of the complete hob top. Strong and sturdy, the oven also comes with individual heavy-duty single cast iron supports.

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#### WEIGHTS & DIMENSIONS

Width	900 mm
Depth	800 mm
Height	920 mm
Weight	136.4 kg

#### SHIPPING DETAILS

Ship Width	100 cm
Ship Depth	800 cm
Ship Height	107 cm
Ship Weight	150.04 kg
Ship Method	LTL Common Carrier
Shipping Package Type	Pieces
Shipping Origin Zip Code	LN6 3QZ, UNITED KINGDOM
Quick Ship Product	No

#### PRODUCT CERTIFICATIONS



#### ENERGY SPECS

Primary Energy Type	Gas	Gas Inlet Size	0.75 in
Electrical Kilowatts	55 kW	Gas Inlet Pressure Required	20 mBar
Dedicated Circuit Required	No	Gas Consumption at Max Use Per Hour	5.19 m <sup>3</sup>
Gas Type	Natural Gas	Total Heat Input at Max Use	54.5 kW, 185954 BTU per hour
Gas Total BTUs	185954 BTU		

#### ADDITIONAL SPECIFICATIONS

Construction Materials	Stainless Steel	Open or Sealed Burners	Sealed
Control Type	Mechanical	Oven Power Rating	10 kW
Cooking Plate Finish Material Type	Cast Iron Plate	Oven Temperature Minimum	120 °C
Exterior Trim Finish Color	Stainless Steel	Oven Temperature Maximum	260 °C
Gastronorm Capacity	4 x GN1/1	Shelf Depth	512 mm
High Altitude Kit Available	No	Shelf Width	710 mm
Number of Heating Zones	6	Ventless Cooking Technology	No
Number of Hot Top Burners	6	Cooking Equipment	Sealed Burner
Number of Shelf Positions	5	BTUs Per Burner	7.5 KW
Number of Shelves	2		



LINCAT OPUS NATURAL GAS FREE-STANDING OVEN RANGE - 6  
BURNERS - W 900 MM - 55.0 KW

**MODEL: OG8002/N**

SELECT COOKING EQUIPMENT	NUMBER OF	POWER RATING	ARRANGE- MENT	WIDTH	DEPTH
Sealed Burner 1		6	Center	300 mm	300 mm

SELECT BASE EQUIPMENT	NUMBER OF	CUBIC CAPACITY EACH	WIDTH	DEPTH	HEIGHT
Standard Oven 1		1	715 mm	530 mm	405 mm

**BIDDING SPECIFICATIONS (SHORT FORM SPECS)**

Bidding Specifications Not Available.

### TECHNICAL DRAWING

