

OPUS700

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OPUS700



STYLE, FUNCTION AND STRENGTH IN PERFECT HARMONY



Introducing OPUS 700. A new range of catering equipment that brings an extra dimension in power, versatility and reliability to the professional kitchen.

A LONG AND DISTINGUISHED HERITAGE

When you are about to invest in new catering equipment, you need to have confidence in the credentials of the company behind it. Opus 700 is a new range of products conceived, developed and manufactured by Lincat, one of the world's leading names in commercial catering equipment.



Established in 1971, Lincat has a depth of knowledge of the catering business that few other manufacturers can match. Allied to this vast experience is a major ongoing commitment to research and development. Only by investing in the future can we be sure, not only of meeting the changing needs of our customers, but of exceeding their expectations with new and innovative catering equipment solutions.

The new Opus 700 range continues in that pioneering tradition. It represents one of the most exciting developments yet to emerge from our state-of-the-art manufacturing facility in Lincoln. And it further strengthens Lincat's position at the leading edge of catering equipment design.

MORE PRODUCTIVITY PER SQUARE METRE

Designed to cope with all the cooking requirements of the busiest professional kitchen, Opus 700 is one of the most powerful and versatile choices in its price range. Modular in concept, it offers you unrivalled flexibility when planning the installation of your new equipment. The range features a 700mm front-to-back footprint with extended hob. The result is a cooking area that is amongst the largest in its class with units that require a minimum of floor space. For the compact kitchen, this provides a capacity - and a potential for profit - beyond its physical size.

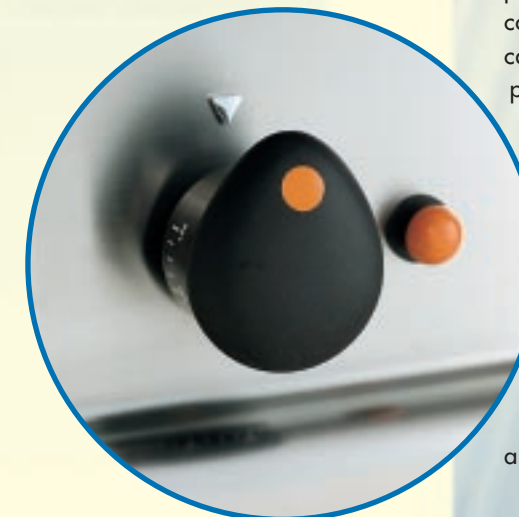
The modular design of the range allows units to be joined together to form complete suites. It also ensures that, as your needs change, Opus 700 changes quickly and easily to accommodate them.



DESIGNED AND MANUFACTURED IN A QUALITY-CONTROLLED ENVIRONMENT

Quality is something on which Lincat never compromises. This commitment shines through in every aspect of the development and production of Opus 700. All units are designed utilising the very latest 3D CAD software to ensure that the very highest standards in design, styling and ergonomics are maintained throughout the range.

All product components are carefully selected for their strength and durability. And every unit is manufactured entirely in our own ISO9001 accredited facility in Lincoln. This means we retain total control throughout the production process, which in turn ensures that our stringent quality standards are rigorously observed.



STYLE, FUNCTION AND STRENGTH IN PERFECT HARMONY

Opus 700 floor-standing and counter-top models are manufactured in a high sheen polished stainless steel. With the smooth contours and clean pleasing design lines that flow throughout the range, Opus 700 is sleek and stylish in appearance as well as being hygienic and easy to clean.

Behind the good looks of Opus 700 is a heavy-duty construction and attention to detail that sets new standards in its class. All corners are welded and polished to provide exceptional strength with a clean, seamless line. For added rigidity, 1.2mm stainless steel (EN10088-2 Type 1.4016) is used extensively across the range. Sturdy and practical 150mm high legs are fitted to all floor-standing models. Adjustable by 55mm they allow for perfect levelling and quick, easy cleaning. Similarly adjustable purpose-built stands for counter-top units are also available. If required, floor-standing models can be specified with optional castors at no extra cost.

Warning. We recommend that an effective stabilisation device be used if products are to be mounted on optional castors. For safety reasons, 350mm wide units should be fitted only with non-swivel castors.

Superb ergonomics feature strongly in the development of Opus 700. Control knobs are of a unique design. They are easy to grasp, recessed to avoid damage and yet are easy to see from normal standing height. Chefs can also see clearly if a unit is switched on from across a busy kitchen. In addition, the smooth easy-to-clean contours of the control knobs provide no hiding place for dirt and no breeding ground for germs.

Opus 700 products are manufactured for gas and electric applications and feature high power efficiency for reduced energy consumption. And every model in the range carries the CE mark: your guarantee that products are designed and manufactured to meet the very latest European safety standards.

Innovative design, superb ergonomics, class-leading specification, durable high quality construction, outstanding performance and unrivalled versatility. Whatever criteria you may wish to apply in choosing the right catering equipment for your business, Opus 700 will meet them all and a great deal more besides.



OPUS 700

4 & 6 BURNER GAS OVEN RANGES

The stylish new Opus 700 gas oven ranges bring power, control and versatility to your fingertips through a combination of ergonomic design, innovative features and robust heavy-duty construction.

Powerful 5.5kW hob burners maximise cooking speed. Their 'dual concentric' design directs the flame both inwards and outwards, ensuring efficient heat distribution and eliminating hot spots.

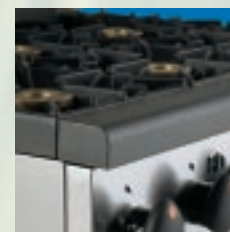


OG7002
6-Burner Gas Oven Range

Individual matt-enamelled cast iron pan supports further enhance heat transfer efficiency and actively direct spillages into the large full size sealed hob top. The unique full width cast iron hob front and 300mm square close-fitting pan supports, together with the low level rear flue, provide a generous cooking area able to accommodate the largest of pans.



Powerful 5.5kW hob burners



Unique cast iron hob front

Designed to cope effortlessly with full loads, the 4 burner range has a powerful 6kW oven, while the 6 burner model, with its generously proportioned 9kW oven, has the capacity to accommodate a 25lb (11kg) turkey with room to spare. All models offer rapid heat-up and accurate thermostat control for consistently perfect results. Opus 700 gas oven ranges also feature vitreous enamelled oven liners, a removable enamelled oven floor plate and removable shelf supports for quick, easy cleaning.



OG7001
4-Burner Gas Oven Range

INCLUSIVE ACCESSORIES

- Piezo igniter wand
- 2 chrome plated oven shelves
- Leg adjustment spanner

OPTIONAL ACCESSORIES

- **OA7903** Drop-on cast aluminium, half ribbed griddle plate
- **OA7901** Splashback incorporating plate shelf for 4 burner range
- **OA7902** Splashback incorporating plate shelf for 6 burner range

FEATURES

- Thermostat range 120°C to 280°C
- Insulated doors, side and back panels
- 4 oven shelf positions for greater versatility
- Convenient fascia-mounted piezo ignition for oven
- Low-level rear flue to allow use of complete hob top area
- Easily removed control panel for quick, easy servicing and ease of access through narrow door openings
- Robust, durable cast iron pan supports
- Full size sealed hob top

SINGLE & TWIN TANK FRYERS



OG7102
Twin Tank Gas Fryer

OG7101
Single Tank Gas Fryer

Attention to detail and quality materials are to the fore in the Opus 700 range of gas and electric fryers. High powered with fast recovery, these units feature highly accurate, close-tolerance control thermostats for perfect results, time after time.

Exceptional performance and control is allied to strong, durable construction. Tanks, for example, are fully welded and manufactured in heavy gauge 1.6mm steel. Removable basket supports are also engineered in heavy gauge steel and nickel plated for exceptional corrosion resistance and ease of cleaning. Heavy-duty, double nickel plated, spun wire baskets complete the high quality specification.

Opus 700 fryers incorporate a wide variety of time and money-saving features. For example, a wide free-draining cool zone is not only designed for easy cleaning but is generously deep, thereby extending oil life. Filtering and replacing oil is made simple; a wide bore (1"/25mm) drain valve avoids blockages, and an oil container, sediment filter and removable drain spout are included as standard.



Oil drainage and filtration kit



Lid stowed as splashback

FEATURES

- Thermostat range 130°C to 190°C
- High efficiency - 30% higher than European standard
- Direct access to interior for easy installation and servicing
- Piezo ignition for extra convenience
- Heavy duty finned heat exchange system for efficiency and economy
- No need for electrical supply



OE7104
Twin Tank Electric Fryer

OE7103
Single Tank Electric Fryer

High Output Performance

- **OG7101** - 20kg of chips per hour
- **OG7102** - 40kg of chips per hour
- **OE7103** - 27kg of chips per hour
- **OE7104** - 54kg of chips per hour

Figures based on cooking from raw

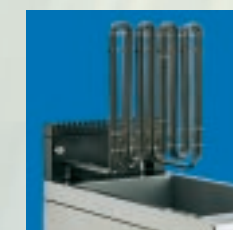
Opus 700 fryers are also compatible with independent oil filtration units. Installation and servicing have been made easier too thanks to a control panel that can be quickly and effortlessly removed for access to key components.

For sheer versatility and ease of use, Opus 700 fryers excel. Electric models feature a lift-and-park hinged element with safety interlock for simple and safe cleaning. Gas models are fitted with piezo ignition and a heavy-duty finned heat exchange system for unparalleled convenience, efficiency and economy. All Opus 700 fryers have been designed with large oil surface areas to give you the high tank capacity you need for free frying. And lids can be stowed as splashbacks for added convenience.

Safety, as always, is a top design priority. All Opus 700 fryers have high limit thermostats and are fully insulated to prevent exterior panels becoming excessively hot, whilst increasing energy efficiency.



Heavy-duty spun wire baskets



Lift-and-park hinged element

INCLUSIVE ACCESSORIES

- Batter plate
- Leg adjustment spanner
- Oil drainage and filtration kit
- Full size spun wire basket

OPTIONAL ACCESSORIES

- **OA7904** Half size spun wire basket

FEATURES

- Thermostat range 130°C to 190°C
- Easily accessible thermostat reset button
- Hinged element, with safety interlock, for ease of cleaning
- Use on single or three phase supply

CHARGRILL

The new Opus 700 chargrill has a level of specification without equal in its class. Eliminating the need for messy and inefficient lava rock, the unit features specially profiled stainless steel heat transfer channels that ignite sufficient fat for optimum flaring, giving food that distinctive chargrilled taste.



Unique branding grid design

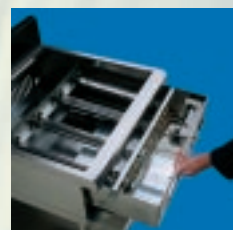


Specially profiled heat transfer channels - no lava rock required

The cast iron branding grid is of a unique design which presents food in an appetising and attractive way and channels excess fat away from the cooking area into a fat collection drawer. The end result is controlled flaring and that means perfectly cooked, deliciously presented food every time. It also means that you can cook a variety of foods simultaneously with little or no risk of taste cross-over.

The Opus 700 chargrill has four burners to provide even cooking temperatures, and a large cooking area of 615mm x 485mm for maximum output. The chargrill can be mounted on an existing counter-top, or on a matching, optional purpose-built stand.

Lincat has given careful thought to reducing your running costs and equipment downtime during servicing and routine maintenance. The Opus 700 chargrill features an easily removable control panel and employs a unique cartridge construction system. Serviceable components are housed within a sturdy interior assembly that pulls out for easy access and speedy servicing.



Unique cartridge system for quick, easy servicing of components



Fat collection drawer

INCLUSIVE ACCESSORIES

- Piezo igniter wand
- Branding iron lifting tool
- Cleaning brush

OPTIONAL ACCESSORIES

- **OA7910** Floor stand with shelf



OG740I

Chargrill (mounted on optional floor stand - OA7910)

FEATURES

- Choice of heat settings - low for thorough cooking and holding; high for searing and rapid cooking
- Independently controlled twin zone cooking for exceptional versatility
- Four easily removed, durable, segmented cast branding irons
- Four branding iron height positions
- Sturdy, removable one-piece stainless steel splash guard
- Large fat collection drawer with easy-grab handle
- Reliable, heavy-duty gas control valve

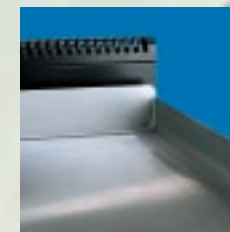
GRIDDLE

Versatile performance with superb economy and effortless cleaning are the hallmarks of the new Opus 700 griddle. It features independently controlled twin zone heating chambers, which means that different foods can be cooked at the same time. The ingenious design minimises lateral heat transfer across the plate so that each zone can be operated at different temperatures. You can also use one side only during quieter periods to save on energy costs.

With four burners and a 5/8" (16mm) thick machined carbon steel griddle plate, even heat distribution is assured. Precise thermostatic control delivers consistently excellent results with cost-saving efficiency. And, for extra convenience, there is piezo ignition and a pilot burner for stand-by operation. A cooler zone at the front of the griddle plate allows you to hold food ready for serving.



Splashguard extension (optional accessory OA7906)



Radiused sides



OG720I

Griddle (mounted on optional floor stand - OA7905)

INCLUSIVE ACCESSORIES

- Scraper

OPTIONAL ACCESSORIES

- **OA7905** Floor stand with shelf
- **OA7906** One piece stainless steel splashguard extension

FEATURES

- Thermostat range 120°C to 250°C
- Removable griddle plate and flue
- Large 1.3 litre fat collection drawer with easy-grab handle
- Wide fat-drainage hole

SALAMANDER GRILL



OG7301

Salamander (mounted on optional floor stand - OA7907)



Reversible, lightweight cast aluminium branding plate



Heavy duty construction

Designed for the busy commercial kitchen, the new, superbly engineered Opus 700 salamander grill combines outstanding performance with low running costs. Heat-up from cold is practically instantaneous - a real boon when speed is of the essence. Whilst delivering exceptional power output and performance, at only 7kW (23,800 Btu/hr) the Opus 700 salamander leads the field in terms of economy and reduced fuel consumption.

As with all Opus 700 products, there are no compromises in specification. High quality full width burners give you the reliability you need for a unit that is often in constant use. On the practical side, cleaning times have been substantially reduced thanks to a number of simple yet effective ideas, including a drip tray in the base of the unit and an efficient fat collection tray. There is no pilot to clog up and let you down, and manual ignition using the piezo wand supplied ensures reliable, trouble-free operation.

And the benefits do not stop there. With high and low heat settings; a robust chrome plated wire support tray that doubles as a toasting rack; and a reversible lightweight cast aluminium branding plate that gives food an attractive, mouth-watering appearance, the Opus 700 salamander grill offers remarkable versatility.

FEATURES

- Attractively styled for front or back-of-house use
- Smooth action cast iron enamelled runners
- Four horizontal and three 'tilt and hold' shelf positions
- Enamelled interior and top/front exterior for durable good looks
- Strong, heavy-duty welded construction

RANGE SPLASHBACK/ SHELF



OA7901

Splashback/shelf for 4 burner range

Height	Width	Depth
500mm	600mm	400mm

OA7902

Splashback/shelf for 6 burner range

Height	Width	Depth
500mm	900mm	400mm

DROP ON GRIDDLE PLATE



OA7903

Drop on half-ribbed cast aluminium griddle plate

For use as a griddle on models:
OG7001 (4 burner range)
OG7002 (6 burner range)

HALF-SIZE FRYER BASKET



OA7904

Half-size fryer basket

For use with gas and electric fryers, models:
OG7101, OG7102,
OE7103 and OE7104

GRIDDLE FLOOR STAND



OA7905

700mm wide floor stand

Floor stand to support griddle model: OG7201

Height	Width	Depth
650mm	700mm	700mm

CHARGRILL FLOOR STAND



OA7910

700mm wide floor stand

Floor stand to support chargrill model: OG7401

Height	Width	Depth
650mm	700mm	700mm

GRIDDLE SPLASHGUARD EXTENSION



OA7906

Splashguard extension for griddle model: OG7201

SALAMANDER FLOOR STAND



OA7907

Floor stand for salamander model: OG7301

Height	Width	Depth
1300mm	690mm	640mm

SALAMANDER BENCH STAND



OA7908

Bench stand for salamander model: OG7301

Height	Width	Depth
400mm	690mm	330mm

SALAMANDER WALL SHELF



OA7909

Wall shelf for salamander model: OG7301

Height	Width	Depth
300mm	690mm	480mm

OPTIONS



Opus products can be supplied - at no extra cost - with optional castors. Rear castors are fixed, whilst those at the front are swivel and braked, for supreme manoeuvrability.

Warning. We recommend that an effective stabilisation device be used if products are to be mounted on optional castors. For safety reasons, 350mm wide units should be fitted only with non-swivel castors.

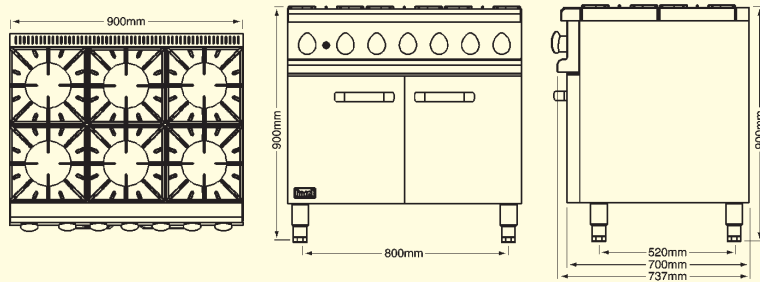
INCLUSIVE ACCESSORIES

- Piezo igniter wand
- Cast aluminium branding plate

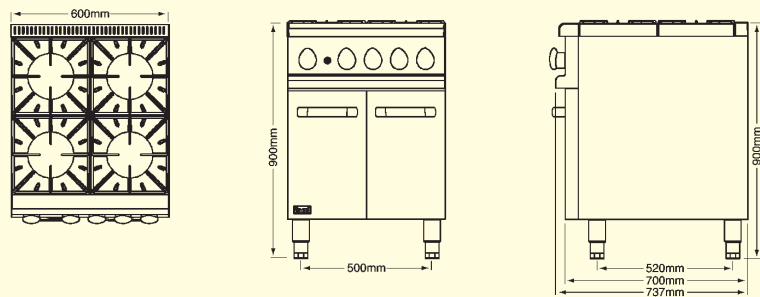
OPTIONAL ACCESSORIES

- OA7907 Floor stand
- OA7908 Bench stand
- OA7909 Wall shelf

6 BURNER RANGE



4 BURNER RANGE

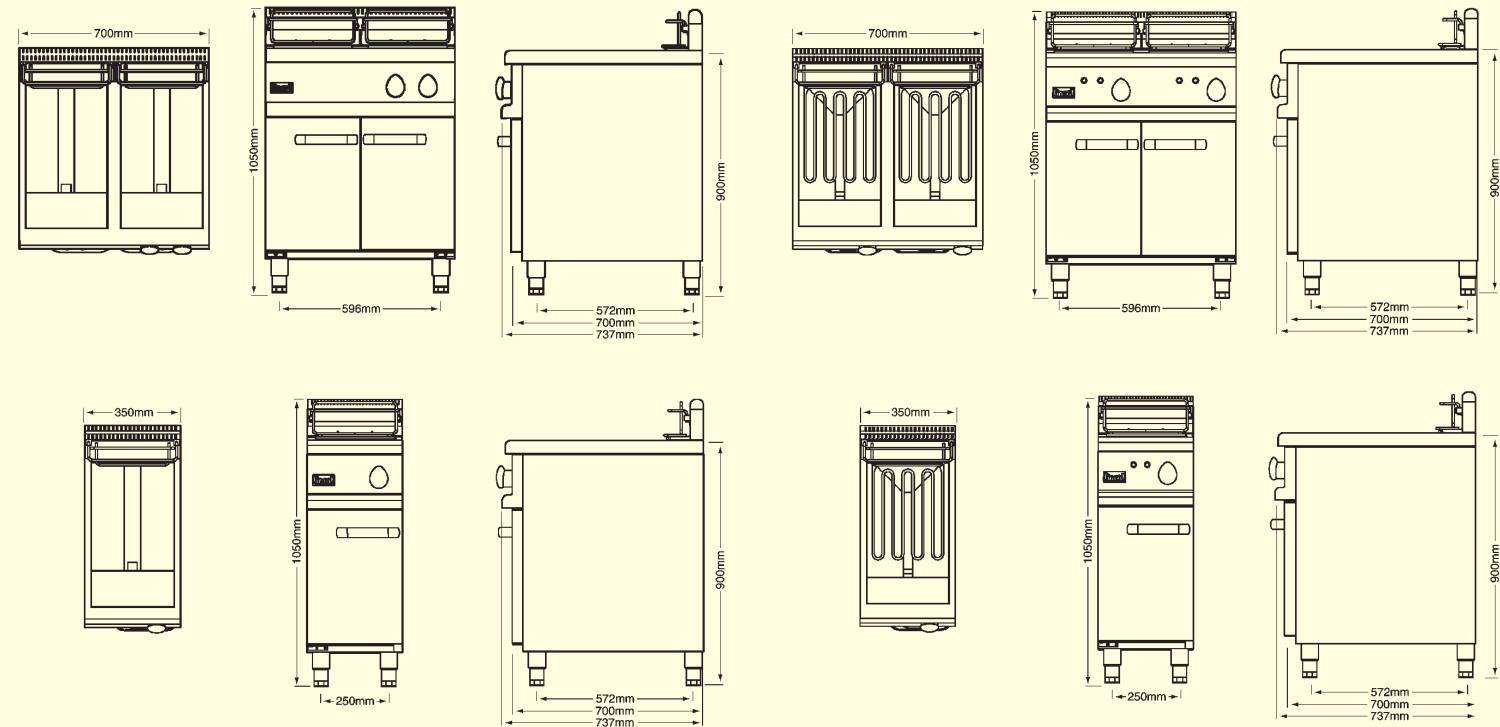


OVEN RANGES

Description	4 burner oven range	6 burner oven range
Product Code	OG7001	OG7002
Overall height, including pan supports (mm)	910	910
Height to hob (mm)	900	900
Width (mm)	600	900
Depth, excluding handles (mm)	737	737
Legs adjustable within range (mm)	135 to 190	135 to 190
Weight (kg)	106	145
Hob cooking surface - w x d (mm)	600 x 600	900 x 600
Useable oven capacity - w x d x h (mm)	500 x 540 x 400	715 x 540 x 400
Oven shelf size (mm)	511 x 536	711 x 536
Oven rating (kW)	6	9
Oven rating (Btu/hr)	20,400	30,700
Hob rating, per burner (kW) - natural	5.5	5.5
Hob rating, per burner (Btu/hr) - natural	18,700	18,700
Hob rating, per burner (kW) - propane	5	5
Hob rating, per burner (Btu/hr) - propane	17,000	17,000
Gas inlet	1/2" BSPT female	1/2" BSPT female
Gas pressure - natural	15 mbar (6" WG)	15 mbar (6" WG)
Gas pressure - propane	25 mbar (10" WG)	25 mbar (10" WG)

Note: All gas power ratings are nominal values.

GAS FRYERS



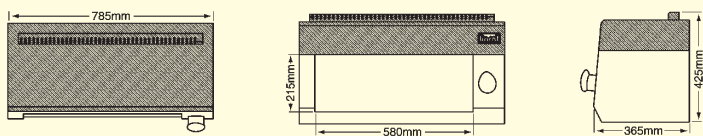
ELECTRIC FRYERS

GAS & ELECTRIC FRYERS

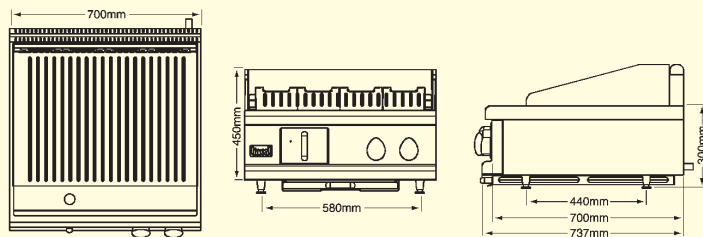
Description	Single tank gas	Twin tank gas	Single tank electric	Twin tank electric
Product Code	OG7101	OG7102	OE7103	OE7104
Overall height (mm)	1050	1050	1050	1050
Height to hob (mm)	900	900	900	900
Width (mm)	350	700	350	700
Depth, excluding handles (mm)	737	737	737	737
Tank dimensions - w x d (mm)	300 x 390	300 x 390	300 x 410	300 x 410
Legs adjustable within range (mm)	135 to 190	135 to 190	135 to 190	135 to 190
Weight (kg)	55	85	50	75
Oil capacity	16	2 x 16	20	2 x 20
Drain valve diameter (mm)	25	25	25	25
Electricity supply requirements (three phase supply)	None	None	3N~+⊥ 32 amp cable per tank Cable to be supplied by installer	
Electricity supply requirements (single phase supply)	None	None	1N~+⊥ 63 amp cable per tank Cable to be supplied by installer	
<i>Where possible, we recommend operation on a 3 phase supply.</i>				
Power rating (kW)	16	32	12	2 x 12
Power rating (Btu/hr)	55,600	111,200	N/A	N/A
Gas inlet	1/2" BSPT male	1/2" BSPT male	N/A	N/A
Gas pressure - natural	15 mbar (6" WG)	15 mbar (6" WG)	N/A	N/A
Gas pressure - propane	25mbar (10" WG)	25 mbar (10" WG)	N/A	N/A

Note: All gas power ratings are nominal values.

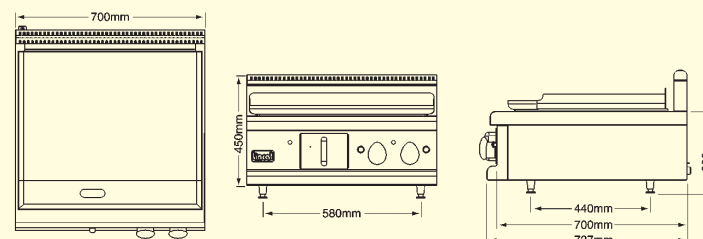
SALAMANDER



CHARGRILL



GRIDDLE



GRILLS & GRIDDLE

Description	Salamander Grill	Chargrill	Griddle
Product Code	OG7301	OG7401	OG7201
Overall height (mm)	425	450	450
Height to hob (mm)	N/A	300	300
Width (mm)	785	700	700
Depth, excluding handles (mm)	365	737	737
Weight (kg)	41	71	79
Cooking Surface - w x d (mm)	540 x 275 (branding plate)	615 x 485	618 x 549 (inc. drainage channel)
Power rating (kW)	7	19.8	10
Power rating (Btu/hr)	23,800	67,500	34,100
Gas inlet	1/2" BSPT male	1/2" BSPT male	1/2" BSPT male
Gas pressure - natural	15 mbar (6" WG)	15 mbar (6" WG)	15 mbar (6" WG)
Gas pressure - propane	25 mbar (10" WG)	25 mbar (10" WG)	25 mbar (10" WG)

Note: All gas power ratings are nominal values.

THE CONFIDENCE OF DEALING WITH A MARKET LEADER

Lincat is one of Europe's largest and most successful manufacturers of commercial catering equipment. As well as having a well established nationwide network of distributors in the UK, we have distributors in more than 50 countries across the world.

All Lincat Opus 700 products are backed by the reassurance of a comprehensive UK 12 month parts and labour warranty. And for complete peace of mind, our extensive network of service engineers means we can provide rapid and reliable after sales service nationwide.