

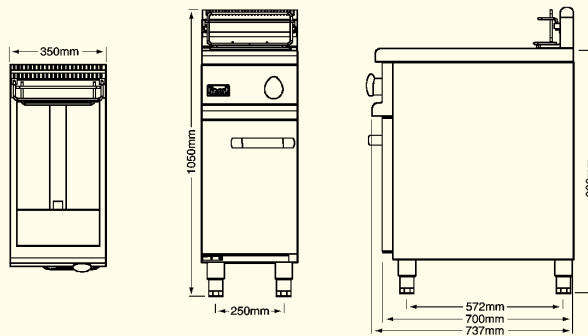
### TECHNICAL SPECIFICATIONS

#### GAS FRYERS

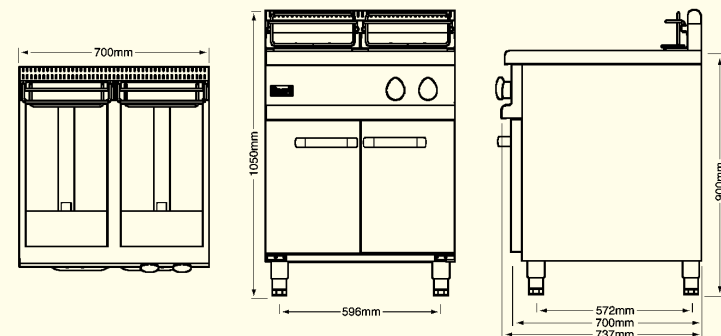
Description	Single tank gas	Twin tank gas	Single tank gas	Single tank gas
Product code	OG7101	OG7102	OG7106	OG7107
Overall height (mm)	1050	1050	1050	1050
Height to hob (mm)	900	900	900	900
Width (mm)	350	700	400	600
Depth, excluding handles (mm)	737	737	737	737
Tank dimensions - w x d (mm)	300 x 390	300 x 390	300 x 390	500 x 400
Legs adjustable within range (mm)	135 to 190	135 to 190	135 to 190	135 to 190
Weight (kg)	55	98	61	117
Oil capacity (litres)	16	2 x 16	16	20
Drain valve diameter (mm)	25	25	25	25
Power rating (kW)	16	32	30	32
Power rating (Btu/hr)	55,600	111,200	102,360	109,200
Gas inlet	1/2" BSPT male	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)	15 mbar (6" WG)
Gas pressure - propane	25 mbar (10" WG)	25 mbar (10" WG)	25.5 mbar (10.2" WG)	25.5 mbar (10.2" WG)

Note: All gas power ratings are nominal values.

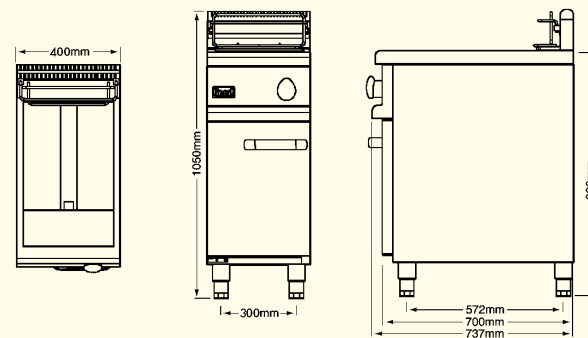
OG7101



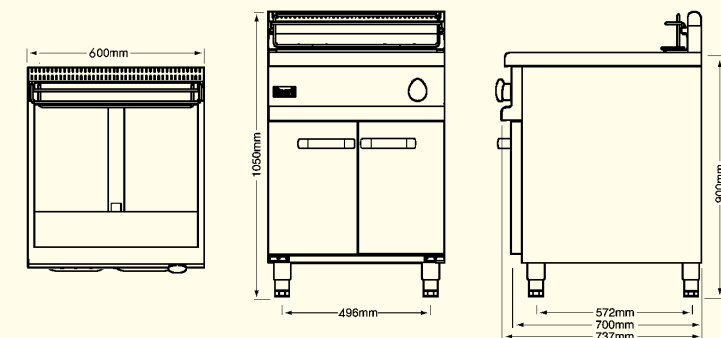
OG7102



OG7106



OG7107



#### QUALITY GUARANTEED

You can choose Lincat products with total confidence. All Lincat Opus 700 products are fully guaranteed for parts and labour for a period of two years. Such a comprehensive warranty is nothing less than you'd expect from Lincat - a company with a long track record as one of Europe's largest and most successful manufacturers of catering equipment.



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Printed in England May 2001



STYLE, FUNCTION AND STRENGTH IN PERFECT HARMONY



## OPUS 700 GAS FRYERS

With four models to choose from, there is a Lincat Opus 700 gas fryer to suit every need.

Attention to detail and quality materials are to the fore in the Opus 700 range of gas fryers, with a fully welded construction, removable basket supports and batter plates, extra deep cool zones, and batter plates, extra deep cool zones, and piezo ignition fitted as standard.

Wide free-draining cool zones make filtering and replacing oil simple and fast with Opus 700 fryers. Easily removed filtration traps in the base of the tanks collect larger debris, and the inclined base of the tanks and wide bore drain pipe make draining down a quick and easy task.

Heavy-duty nickel plated, spun wire baskets, giving exceptional corrosion resistance, complete the high quality specification.

### OG7106 - RAPID RECOVERY

Small yet powerful, with exceptionally rapid recovery, the OG7106 single tank gas fryer is designed with high output in mind. Giving a yield of 30kg of chips per hour, this is one of the fastest fryers in its class.

As with all Opus 700 gas fryers, excellent performance and control from this 400mm wide 30kW fryer is allied to strong, durable construction, incorporating a heavy duty finned heat exchange system for efficiency and economy.

### OG7101 - SPACE CONSCIOUS

350mm wide  
Single Tank Gas Fryer

At only 350mm wide, the OG7101 will fit into most space-conscious kitchens, giving heavy duty application coupled with durability.

With an output of 20kg of chips per hour, the OG7101, single tank fryer, is ideal for establishments where consistent output, is important time after time.



Lid stowed as splashback



Heavy-duty spun wire baskets

### OG7106

400mm wide  
Single Tank Gas Fryer



### OG7107

600mm wide  
Single Tank Gas Fryer

#### FEATURES

- Thermostat range 130°C to 190°C
- Direct access to interior for easy installation and servicing
- Convenient piezo ignition
- Heavy duty finned heat exchange system giving efficiency and economy
- No need for electrical supply
- Fully welded tanks for ease of cleaning
- Deep cool zone to give extended oil life

#### HIGH OUTPUT PERFORMANCE

- OG7101 - 20kg of chips per hour
  - OG7102 - 40kg of chips per hour
  - OG7106 - 30kg of chips per hour
  - OG7107 - 40kg of chips per hour
- (typical outputs dependent on type of chips used).

#### INCLUSIVE ACCESSORIES

- Batter plate
- Leg adjustment spanner
- Drain spout
- Spun wire, nickel plated baskets
- Filtration trap

#### OPTIONAL ACCESSORIES

- OA7904 Half size spun wire basket

### OG7107 - HIGH OUTPUT FROM LIMITED SPACE

Designed to cope with the cooking needs of the busiest frying station, the OG7107 single tank gas fryer offers high volume output from compact dimensions.

At 600mm wide, the unit incorporates a generously proportioned frying tank with exceptional output, ideal for free frying of battered and breaded products.

High power, and recovery in under one minute are key characteristics of this 32kW unit which also features a highly accurate close tolerance thermostat for perfect results, time after time.



### OG7102 - VERSATILITY AND CONTROL

700mm wide  
Twin Tank Gas Fryer

With two independently controlled tanks, the OG7102 offers versatility within the busy kitchen. In periods of low demand only one tank can be used on its own, giving energy efficiency and economic use of oil. The twin tanks of the OG7102 also allow you to fry different foods at the same time without the risk of taste cross over.