

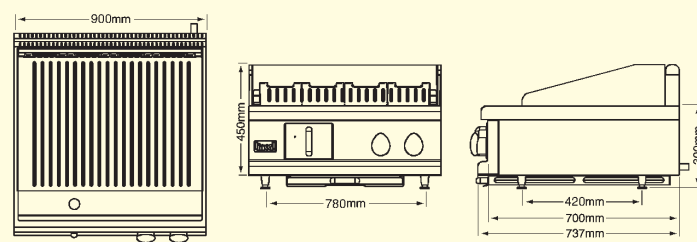
## TECHNICAL SPECIFICATIONS

### CHARGRILLS AND GRIDDLES

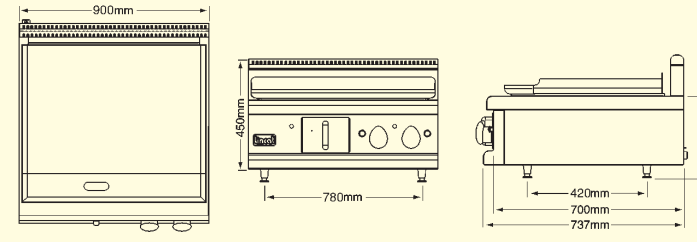
Description	Chargrill	Chargrill	Griddle	Griddle
Product Code	OG7401	OG7402	OG7201	OG7202
Overall height (mm)	450	450	450	450
Height to hob (mm)	300	300	300	300
Width (mm)	700	900	700	900
Depth, excluding handles (mm)	737	737	737	737
Weight (kg)	71	87	79	98
Cooking Surface - w x d (mm)	615 x 485 (branding plate)	765 x 485 (branding plate)	618 x 549 (inc. drainage channel)	818 x 548 (inc. drainage channel)
Power rating (kW)	19.8	25	10.6	16
Power rating (Btu/hr)	67,500	85,300	34,100	54,600
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 mbar (10" WG)	25 mbar (10" WG)

Note: All gas power ratings are nominal values.

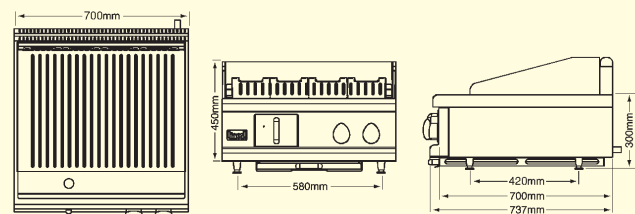
#### OG7402



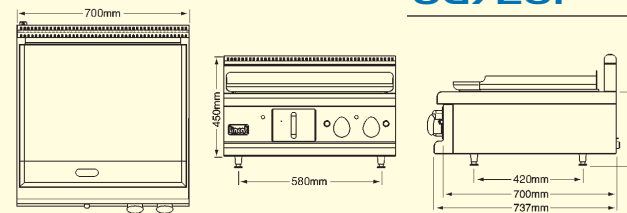
#### OG7202



#### OG7401



#### OG7201



### 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.



Официальный дистрибьютор в России:



а/я 7, 117485, Россия, Москва, Миклухо-Маклая, 23 Б  
т/факс: 007 (495) 101 3986, gabel@dol.ru, www.praktika.df.ru



Lincat Ltd. is approved by Lloyds Register of Quality Assurance for its quality management systems



Printed in England January 2001

# OPUS700

## CHARGRILLS AND GRIDDLES



STYLE, FUNCTION AND STRENGTH IN PERFECT HARMONY



## OG7402-CHARGRILL. QUANTITY WITHOUT COMPROMISING QUALITY

With a generous cooking area of 765mm x 485mm, the OG7402 chargrill from Lincat enables you to produce high volumes of chargrilled food without compromising that deliciously distinctive taste and appealing branded appearance.

Part of the Opus 700 range, this 900mm wide chargrill features specially profiled heat transfer channels which eliminate the need for messy lava rock. The uniquely designed cast iron branding grids present food in an appetising way whilst controlling flaring by channelling excess fat away from the cooking area into the fat collection drawer. This means you can cook a variety of foods simultaneously with little or no taste cross-over. The result is food cooked to perfection and deliciously presented every time.



Unique branding grid design



Specially profiled heat transfer channels



Unique flush radiused sides for easy cleaning



Optional splashguard extension

## OG7402

The OG7402 chargrill (shown here mounted on optional floor stand OA7915) for use where high volumes of chargrill foods are required

### FEATURES

- Large cooking area (765mm x 485mm)
- Choice of heat settings – low for thorough cooking and holding; high for searing and rapid cooking
- Independently controlled heating chambers enable you to use 40%, 60% or 100% of the cooking area for maximum versatility
- Five easily removed, durable, segmented cast branding grids
- Four branding grid height positions
- Sturdy, removable, one-piece stainless steel splash guard
- Large 1.5 litre fat collection drawer with easy-grab handle
- Reliable, heavy-duty gas control valve

### INCLUSIVE ACCESSORIES

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

### OPTIONAL ACCESSORIES

- **OA7915** Floor stand with shelf for model OG7402
- **OA7910** Floor stand with shelf for model OG7401

## OG7202-GRIDDLE. COOKING PERFECTION WITH HIGH OUTPUT ON A TWIN-ZONE PLATE

You can cook different foods at the same time and at different temperatures on the 900mm wide Opus 700 griddle from Lincat. The OG7202 griddle plate incorporates two independently controlled heating chambers. This resourceful feature gives you more permutations than ever before by enabling you to use 40%, 60% or 100% of the cooking area with minimal lateral heat transfer across the griddle plate. Time-saving convenience and versatility are not the only benefits of this ingenious design. You can also reduce energy costs by using one zone only during quieter periods. Precise thermostatic control adds to the griddle's outstanding cost-saving efficiency.

Five burners and a 5/8" (16mm) thick machined carbon steel griddle plate assures even heat distribution. And with a cooking area of 818mm x 548mm, the OG7202 can keep pace with demand in the largest and busiest kitchen!

### FEATURES

- Large cooking area (818mm x 548mm)
- Independently controlled heating chambers enable you to use 40%, 60% or 100% of the cooking area for maximum versatility
- Flush radiused sides for ease of cleaning
- Precise thermostat control within the range 120°C to 250°C
- Removable griddle plate and flue for ease of cleaning and servicing
- Piezo ignition and pilot burner for stand-by operation
- Cooler zone at front of griddle plate for holding food ready for serving
- Large 1.5 litre fat collection drawer with easy-grab handle
- Wide fat-drainage hole

### INCLUSIVE ACCESSORIES

- Scraper

### OPTIONAL ACCESSORIES

- **OA7905** Floor stand with shelf for model OG7201
- **OA7914** Floor stand with shelf for model OG7202
- **OA7906** One piece stainless steel splashguard extension for model OG7201
- **OA7916** One piece stainless steel splashguard extension for model OG7202



## OG7202

The OG7202 griddle (shown here mounted on optional floor stand (OA7914) is ideal for larger pubs, restaurants, hotels and high output fast food operations

## OG7401-CHARGRILL

The original chargrill in the OPUS 700 range, the OG7401 offers the same innovative features and styling provided by the larger OG7402 model. The cooking area of the OG7401 is 615mm x 485mm, making it the ideal choice for pubs, small to medium size restaurants, private sector catering and smaller fast food businesses. It can be mounted on an existing counter-top, or on a matching, optional purpose-built stand (OA7910).



## OG7201-GRIDDLE

Mounted on the optional floor stand or on an existing countertop, versatility, superior performance, superb economy and effortless cleaning are the hallmarks of the OG7201 griddle. Features include a thermostat range of 120°C to 250°C, a removable griddle plate and flue, a large 1.3 litre fat collection drawer with easy-grab handle, a wide fat-drainage hole plus independently controlled twin zone heating chambers. With a cooking area of 618mm x 549mm, the OG7201 has more than enough capacity to meet the needs of small to medium size catering establishments.

