

TECHNICAL SPECIFICATIONS

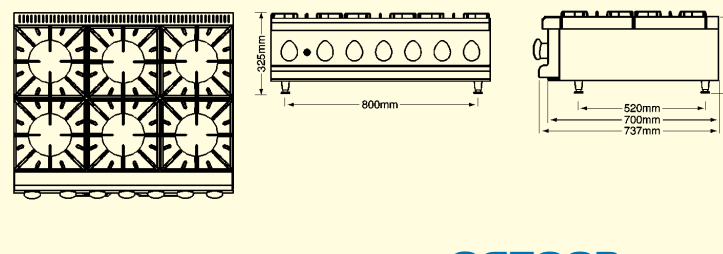
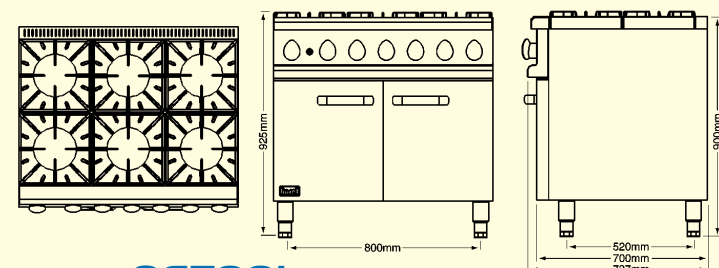
OVEN RANGES & BOILING TOPS

Description	4 burner oven range	6 burner oven range	4 burner boiling top	6 burner boiling top
Product Code	OG7001	OG7002	OG7003	OG7004
Overall height, including pan supports (mm)	925	925	325	325
Height to hob (mm)	900	900	300	300
Width (mm)	600	900	600	900
Depth, excluding handles (mm)	737	737	737	737
Legs, adjustable within range (mm)	135 to 190	135 to 190	N/A	N/A
Weight (kg)	106	145	58	84
Hob cooking surface - w x d (mm)	600 x 600	900 x 600	600 x 600	900 x 600
Usable oven capacity - w x d x h (mm)	500 x 540 x 400	715 x 540 x 400	N/A	N/A
Oven shelf size (mm)	511 x 536	711 x 536	N/A	N/A
Oven rating (kW)	6	9	N/A	N/A
Oven rating (Btu/hr)	20,400	30,700	N/A	N/A
Hob rating, per burner (kW) - natural	5.5	5.5	5.5	5.5
Hob rating, per burner (kW) - propane	5.1	5.1	5.1	5.1
Hob rating, per burner (Btu/hr) - natural	18,700	18,700	18,700	18,700
Hob rating, per burner (Btu/hr) - propane	17,400	17,400	17,400	17,400
Gas inlet	1/2" BSPT female	1/2" BSPT female	1/2" BSPT female	1/2" BSPT female
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.

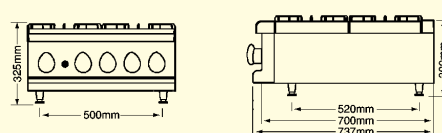
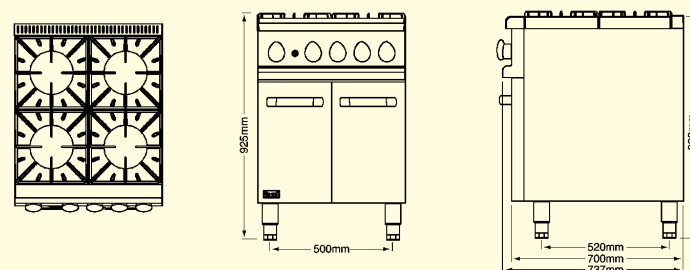
OG7002

OG7004



OG7001

OG7003



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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OPUS700

OVEN RANGES & BOILING TOPS



STYLE, FUNCTION AND STRENGTH IN PERFECT HARMONY



GAS OVEN RANGES

POWER, CONTROL AND VERSATILITY AT THE HEART OF YOUR KITCHEN

Oven ranges are at the heart of today's larger commercial kitchens. As such, power, capacity, control, reliability and robust heavy-duty construction are essential. These are the qualities that have driven the development of the Opus 700 gas oven ranges from Lincat.

These supremely versatile 4 and 6 burner ranges combine stylish, ergonomic design with innovative features and cast iron strength. Powerful burners give true high-speed cooking with a choice of natural or propane gas. Their 'dual concentric' design, directing the flame both inwards and outwards, ensures efficient heat distribution and eliminates hot spots.

SPACIOUS, EFFICIENT OVENS

Underneath the hob, the story is equally impressive. The 4-burner range has a 6kW oven whilst the 9kW large capacity oven in the 6-burner model has more than enough room to accommodate a 25lb (11kg) turkey. Precise thermostatic control gives consistently perfect results.

CUTS CLEANING TIME

Some of the benefits of Lincat's practical thinking and attention-to-detail only start when the cooking stops. Quick, easy cleaning is a standard feature of Opus 700 gas oven ranges. The fully sealed hob top is designed to catch all spills and wipe clean with the minimum of effort. Vitreous enamelled oven liners, removable enamelled floor plate and removable shelf supports also help to reduce cleaning time.



OG7001

4-Burner Gas Oven Range



Powerful hob burners

Easy clean fully sealed hob top

OVEN FEATURES OG7001 AND OG7002

- Powerful 6kW (OG7001) and 9kW (OG7002) ovens
- Double insulated doors, side and back panels means safe operation, efficiency and economy
- 4 shelf positions offering greater versatility
- Thermostat range from 120°C to 280°C
- Vitreous enamelled oven liners, removable enamelled floor plate and removable shelf supports for easy cleaning

OG7001 AND OG7002 INCLUSIVE ACCESSORIES

- Piezo igniter wand
- Two chrome plated shelves
- Supplied with legs or castors at no extra cost

OG7001 AND OG7002 OPTIONAL ACCESSORIES

- OA7903 Drop on aluminium griddle plate
- OA7901 Splashback/plate shelf for model OG7001
- OA7902 Splashback/plate shelf for model OG7002



OG7002

6-Burner Gas Oven Range

BOILING TOPS

THE COST-EFFECTIVE WAY TO INCREASE HOB TOP PRODUCTIVITY

If you already have all the oven capacity you need but want to increase your hob top productivity, the new Opus 700 boiling tops from Lincat are the ideal solution. These cost effective, stand-alone units give you a choice of 4 burner (OG7003) and 6 burner (OG7004) models each fitted with powerful 'dual concentric' burners to maximise cooking speeds and heat distribution efficiency.

The full depth hob top, large individual pan supports and low-level rear flue allows the whole hob top to be used - even with the largest pans.

EASY TO CLEAN. BUILT TO LAST.

Uniquely designed pan supports channel all spillages into the hob top which is fully sealed to prevent leakage. This means that all internal working parts are protected against the potential build-up of grease and grime. The hob itself can be easily cleaned with the wipe of a damp cloth. The end result is that cleaning time and effort is dramatically reduced.

OPTIMUM USE OF AVAILABLE SPACE

Opus 700 boiling tops are easily accommodated into any commercial kitchen. You can choose from countertop units which can be easily mounted on existing counters. Or, if you have no counter space available, simply specify the unit you need with its own optional purpose-built stand.



OG7004

6-Burner Gas Boiling Top (mounted on optional floor stand OA7914)

OG7003 AND OG7004 INCLUSIVE ACCESSORIES

- Piezo igniter wand

OG7003 AND OG7004 OPTIONAL ACCESSORIES

- OA7903 Drop on aluminium griddle plate
- OA7917 Floor stand for model OG7003
- OA7914 Floor stand for model OG7004

HOB TOP FEATURES OG7001, OG7002, OG7003, OG7004

- Powerful dual concentric burners ensure full controllability even at low temperature cooking
- Full depth fully sealed hob top for ease of cleaning
- Large individual matt-enamelled cast iron pan supports - robust and easy to clean
- Unique pan support design enhances heat transfer efficiency
- Low-level rear flue to allow use of the complete hob top
- Robust, durable cast iron hob front to withstand the rigours of the busiest kitchen

OG7003

4-Burner Gas Boiling Top



Drop on griddle plate