

OPUS 700 SALAMANDER GRILLS

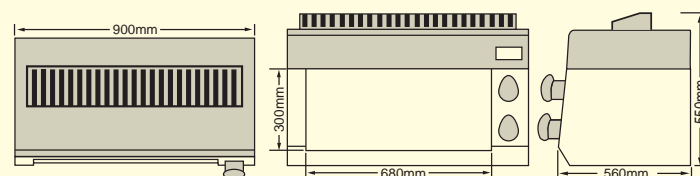
FEATURES AND ACCESSORIES

TECHNICAL SPECIFICATIONS

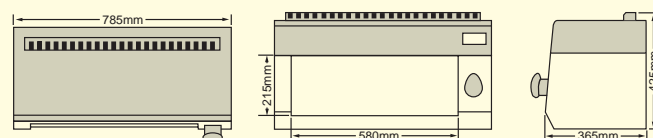
OG7302 FEATURES

- Attractively styled for front or back-of-house use
- 'EasiLift' branding plate lifting mechanism included as standard, offering five horizontal and four tilt positions.
- Positive location for 'EasiLift' with safety lock device
- Integral fat collection channel with positive action drain valve
- Heavy duty, reversible cast aluminium branding plate
- Easy to clean chrome-plated wire grill support doubles as toasting rack
- Practically instant heat-up from cold - branding plate ready for cooking in just 15 minutes
- Enamelled interior and top/front exterior for durable good looks
- Strong heavy duty welded construction

OG7302



OG7301



OG7302 INCLUSIVE ACCESSORIES

- Piezo igniter wand
- Cast aluminium branding plate

OG7302 OPTIONAL ACCESSORIES

- **OA7911** Wall shelf
- **OA7912** Floor stand
- **OA7913** Cheese melter grid
- **BR05** Additional branding plate

OG7301 FEATURES

- Attractively styled for front or back-of-house use
- Reversible cast aluminium branding plate
- Easy to clean chrome-plated wire grill support doubles as toasting rack
- Smooth action cast iron enamelled runners
- Four horizontal and three tilt shelf positions
- Practically instant heat-up from cold - branding plate ready for cooking in just 15 minutes
- Integral fat collection channel
- Enamelled interior and top/front exterior for durable good looks
- Strong heavy duty welded construction

Description	Salamander Grill	Salamander Grill
Product Code	OG7301	OG7302
Overall height (mm)	425	550
Width (mm)	785	900
Depth, excluding handles (mm)	365	560
Weight (kg)	41	69
Branding plate area - w x d (mm)	540 x 275	625 x 450
Power rating (kW)	7	12.4
Power rating (Btu/hr)	23,800	42,300
Gas inlet	1/2" BSPT male	1/2" BSPT male
Gas pressure - natural	15 mbar (6" WG)	16 mbar (6" WG)
Gas pressure - propane	25 mbar (10" WG)	37 mbar (15" WG)

Note: All gas power ratings are nominal values.

OG7301 INCLUSIVE ACCESSORIES

- Piezo igniter wand
- Cast aluminium branding plate

OG7301 OPTIONAL ACCESSORIES

- **OA7907** Floor stand
- **OA7908** Bench stand
- **OA7909** Wall shelf
- **BR11** Additional branding plate

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 and successful track record as one of Europe's largest and most successful manufacturers of catering equipment.



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



OPUS 700 SALAMANDER GRILLS



STYLE, FUNCTION AND STRENGTH IN PERFECT HARMONY



OG7302-ALL THE GRILL POWER YOU NEED

At 900mm wide and with power to spare at 12.4kW (42,300 Btu/hr), the new OG7302 salamander grill from Lincat is a big grill in every sense of the word. Big in size and bigger still on benefits! For productivity, efficiency, operating economy and safety, no other grill measures up to its outstanding performance.

The OG7302 features 'EasiLift', a specially engineered branding plate lifting mechanism. At Lincat we don't believe that safety should ever be an 'optional extra'. EasiLift's simple 'lift and tilt' action eliminates the need for heavy, manual lifting. It incorporates a simple safety lock to secure the branding plate carriage in position during operation. Better still, EasiLift is included as standard, providing a cost-effective solution to one of the oldest hazards in the kitchen.



OG7302

Salamander (mounted on optional floor stand - OA7912)



EASE OF OPERATION

The new OG7302 unit incorporates an easy and reliable manual ignition system using the piezo wand supplied. Special lighting guide channels ensure the piezo wand is located in the perfect lighting position every time.

We've been equally innovative in enhancing safety and reducing cleaning times by incorporating a highly effective fat collection channel and drain valve. The valve enables you to drain off excess fat during cooking without having to remove anything from the unit.

BIG ON VERSATILITY TOO!

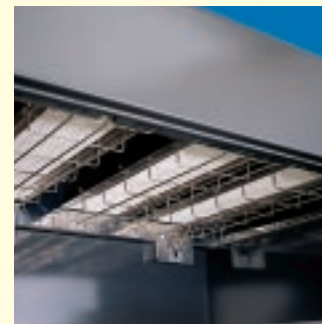
Dual zone operation allows each half of the grill to be set to different temperatures with even more versatility provided by dual heat settings. The heavy duty, reversible cast aluminium branding plate absorbs heat quickly, holds heat efficiently when fully loaded and gives an attractive branded appearance to food. And with five horizontal shelf positions and four tilt positions, optimum grilling control is assured. The grill also comes with a robust chrome-plated wire grill support that doubles as a toasting shelf.

As you'd expect from Lincat, quality is to the fore with strong, heavy duty welded construction and superb attention-to-detail. For example, robust, reliable and powerful ceramic plaque burners have special grids to protect them against damage from cooking implements.

Specially designed burners operate at a lower power rating for increased fuel efficiency. You see the benefit in faster cooking at a lower cost.



Easy to ignite with piezo wand supplied



Special grids protect reliable ceramic plaque burners



'EasiLift' branding plate lifting mechanism

OG7301

OG7301 - SALAMANDER GRILL

The original salamander grill in the OPUS 700 range, the OG7301 offers many of the same features and styling provided by the larger OG7302 model. For performance, economy, speed and versatility, the OG7301 has what it takes to meet the needs of the smaller, but busy commercial kitchen.

