

RELIABLE HIGH PERFORMANCE PRIME COOKING EQUIPMENT



Архангельск (8182)63-90-72
Астана (7172)727-132
Астрахань (8512)99-46-04
Барнаул (3852)73-04-60
Белгород (4722)40-23-64
Брянск (4832)59-03-52
Владивосток (423)249-28-31
Волгоград (844)278-03-48
Вологда (8172)26-41-59
Воронеж (473)204-51-73
Екатеринбург (343)384-55-89
Иваново (4932)77-34-06

Ижевск (3412)26-03-58
Иркутск (395)279-98-46
Казань (843)206-01-48
Калининград (4012)72-03-81
Калуга (4842)92-23-67
Кемерово (3842)65-04-62
Киров (8332)68-02-04
Краснодар (861)203-40-90
Красноярск (391)204-63-61
Курск (4712)77-13-04
Липецк (4742)52-20-81
Киргизия (996)312-96-26-47

Магнитогорск (3519)55-03-13
Москва (495)268-04-70
Мурманск (8152)59-64-93
Набережные Челны (8552)20-53-41
Нижний Новгород (831)429-08-12
Новокузнецк (3843)20-46-81
Новосибирск (383)227-86-73
Омск (3812)21-46-40
Орел (4862)44-53-42
Оренбург (3532)37-68-04
Пенза (8412)22-31-16
Казахстан (772)734-952-31

Пермь (342)205-81-47
Ростов-на-Дону (863)308-18-15
Рязань (4912)46-61-64
Самара (846)206-03-16
Санкт-Петербург (812)309-46-40
Саратов (845)249-38-78
Севастополь (8692)22-31-93
Симферополь (3652)67-13-56
Смоленск (4812)29-41-54
Сочи (862)225-72-31
Ставрополь (8652)20-65-13
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Сургут (3462)77-98-35
Тверь (4822)63-31-35
Томск (3822)98-41-53
Тула (4872)74-02-29
Тюмень (3452)66-21-18
Ульяновск (8422)24-23-59
Уфа (347)229-48-12
Хабаровск (4212)92-98-04
Челябинск (351)202-03-61
Череповец (8202)49-02-64
Ярославль (4852)69-52-93





Quality you can depend on

Lincat is one of the world's leading names in commercial catering equipment. Established in 1971, our products have gone from strength to strength. And so too has our reputation. Today, the Lincat brand is synonymous with outstanding product reliability; sturdy, durable construction; and first-class technical support. In short, Lincat stands for quality.

We operate a state-of-the-art manufacturing facility complete with advanced computer-aided design systems and the latest plant, including precision punch presses and robotic welding stations. The return on continued investment in our capacity and production technology is a large and growing product line, designed and built to consistently exacting standards. Every single product that leaves our factory bears a serial plate recording key details of its manufacture. It's a mark of the confidence we have in our people and our processes. More importantly, it's your assurance of total satisfaction.

A British company, Lincat's headquarters and factory are located in Lincoln. This means you can depend on prompt product delivery, rapid turn-round of orders for spare parts and a highly responsive back-up service. And here's something else you can rely on. We employ our own in-house development chef to test and evaluate all our products. So you can be absolutely sure that the product performance information we provide has been verified and provides an accurate guide to output and capacity.

Over the years we have achieved sustained growth by listening and responding to the needs of our customers. This ethos combined with the commitment of a large and dedicated new product development team ensures that Lincat catering equipment will always offer you exceptional quality and value.



OPUS 700

Take a closer look at the benefits

OPUS 700 is a range of high quality prime cooking equipment designed, developed and manufactured by Lincat to meet the needs of the busiest commercial kitchen.

Now well established in many of the UK's leading restaurants, hotels and pub chains, OPUS 700 combines powerful performance with outstanding reliability. Strong, durable, fully welded stainless steel construction and sleek, seamless design lines feature strongly within this comprehensive and highly cost-effective package.





OPUS 700 is easy to clean and provides unrivalled flexibility too. Floor-standing models are fitted with castors, as standard, for easy manoeuvrability. Alternatively, adjustable legs can be fitted to allow for perfect levelling on uneven floors. And with economy in mind, counter top units are available with stands as an option - so, if you don't need them, you don't have to buy them.

The practicality of OPUS 700 is matched by its outstanding productivity. Measuring 700mm front-to-back with extended hob, OPUS 700 delivers all the capacity and power you need without eating up valuable floor space.

Opus 700. No other catering equipment in its class offers you more.

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| | | |
|-----|---|-----------|
| Key |  | Electric |
| |  | Gas |
| |  | Dual Fuel |
| |  | Ambient |



Strong & Durable

The OPUS 700 range is built to last. Fully welded construction in tough stainless steel up to 1.2mm thick assures durability.



Safe & Easy to Use

Opus 700 control knobs are clearly marked for high visibility. The improved design now offers precise fingertip control.



Versatile

With the option of castors or adjustable legs for floor-standing models, a wide choice of sizes across the range and an array of accessories, OPUS 700 fits in with your needs - perfectly.



Reliable

Proven over many years in larger kitchens, OPUS 700 won't let you down. All key components such as hob burners and electric fryer elements are of the highest quality.



Easy to Clean

Spills are wiped up quickly and effortlessly on sealed hobs. Welded seams leave no hiding place for dirt and no breeding ground for germs.



High Power

With high performance gas burners and high quality electric elements, OPUS 700 has power to spare. Fryers are designed to ensure rapid recovery for higher output.



Stylish Appearance

Manufactured in a high sheen polished stainless steel, with clean flowing lines and distinctively designed control knobs, OPUS 700 brings style to any kitchen.



OPUS 700 Oven Ranges & Boiling Tops

Oven ranges are at the heart of larger commercial kitchens. OPUS 700 oven ranges are robust, durable, incredibly reliable and stylish too. Choose from a wide range of gas, electric and dual fuel models. Separate boiling tops are available for counter top use or as boiling tables with optional floor stands.



Powerful hob burners



Optional drop on griddle plate



Optional flue extension



OG7002N/P

Essential Facts & Figures

Gas Open Top Oven Ranges



Model codes ending with N or P:
N = Natural Gas
P = Propane Gas

| Model | Oven | Hob | Total power | | Rating per hob burner | | Oven rating | | Width (mm) | Oven internal dimensions HxWxD (mm) |
|----------|------|--------------------|-------------|---------|-----------------------|--------|-------------|--------|------------|-------------------------------------|
| | | | kW | Btu/hr | kW | Btu/hr | kW | Btu/hr | | |
| OG7001/N | Gas | 4 gas open burners | 31.2 | 106,500 | 6.1 | 20,800 | 6.8 | 23,200 | 600 | 430 x 510 x 525 |
| OG7001/P | Gas | 4 gas open burners | 29.6 | 101,000 | 5.7 | 19,400 | 6.8 | 23,200 | 600 | 430 x 510 x 525 |
| OG7002/N | Gas | 6 gas open burners | 45.6 | 155,600 | 6.1 | 20,800 | 9.0 | 30,700 | 900 | 430 x 710 x 525 |
| OG7002/P | Gas | 6 gas open burners | 42.7 | 145,700 | 5.7 | 19,400 | 8.5 | 29,000 | 900 | 430 x 710 x 525 |



Gas Open Top Oven Ranges

- Powerful 6.8kW (OG7001) and 9kW (OG7002) ovens
- Double insulated doors, side and back panels mean safe operation, efficiency and economy
- Four shelf positions offering greater versatility
- Precise thermostatic control from 120°C to 280°C
- Vitreous enamelled oven liners, removable floor plate and shelf supports for easy cleaning
- Powerful hob burners give true high speed cooking with controllability even at low temperature cooking
- Full depth dished hob top for ease of cleaning
- Heavy-duty cast iron twin pan supports - robust and durable
- Low-level flue to allow use of the complete hob top, with optional flue extension for uniform appearance in suites



OG7001N/P/RHD

Right hand door model also available



OG7001N/P

Gas Open Top Oven Ranges - Inclusive Accessories

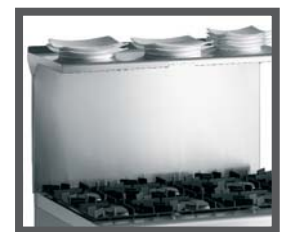
- Chrome plated shelves

Gas Open Top Oven Ranges - Optional Accessories

- **OA7903** - Drop on aluminium griddle plate
- **OA7901** - Splashback/plate shelf for model OG7001
- **OA7902** - Splashback/plate shelf for model OG7002
- **OA7940** - Flue extension for model OG7001
- **OA7941** - Flue extension for model OG7002
- **OA7942** - Single pan support



Low-level flue



Optional splashback/plate shelf



Large oven easily accommodates two 25lb turkeys



Easy clean hob

OPUS 700 Oven Ranges & Boiling Tops



OG7005N/P

Gas Solid Top Oven Range

- Powerful 9kW oven
- Double insulated doors, side and back panels mean safe operation, efficiency and economy
- Four shelf positions offering greater versatility
- Precise thermostatic control from 120°C to 280°C
- Vitreous enamelled oven liners, removable floor plate and shelf supports for easy cleaning
- Powerful 8.5kW central burner produces consistent heat gradient throughout the plate
- Full width, robust heavy-duty hot plate maximises cooking space
- Outer edge spillage channel to help contain spills within the plate area
- Easy clean sealed burner area
- Removable central bull's-eye for wok cooking
- Removable burner head for ease of cleaning



OE7015

Electric Solid Top Oven Range

- Twin zone full width heavy-duty hot plate maximises cooking space
- Two 2.7kW and two 2kW elements produce controllable heat gradient throughout the cast iron plate – use the central areas for rapid boiling and outer areas for simmering and holding
- Outer edge spillage channel to help contain spills within the plate area
- Twin fan assisted oven for even heat and consistent cooking results
- Precise thermostatic control from 130°C to 265°C
- Double insulated doors, side and back panels mean safe operation, efficiency and economy
- Removable vitreous enamelled oven liners, floor plate and shelf supports for easy cleaning
- Three shelves and five shelf positions maximise oven space

Gas and Electric Solid Top Oven Range - Optional Accessories

- **OA7902** - Splashback/plate shelf
- **OA7941** - Flue extension

Gas and Electric Solid Top Oven Ranges - Inclusive Accessories

- Bull's-eye lifting poker for OG7005
- Chrome plated shelves

Essential Facts & Figures

Gas Solid Top Oven Range

| Model | Oven | Hob | Total power | | Hob rating | | Oven rating | | Width (mm) | Oven internal dimensions HxWxD (mm) |
|----------|------|---------------|-------------|--------|------------|--------|-------------|--------|------------|-------------------------------------|
| | | | kW | Btu/hr | kW | Btu/hr | kW | Btu/hr | | |
| OG7005/N | Gas | Gas solid top | 17.5 | 59,700 | 8.5 | 29,000 | 9.0 | 30,700 | 900 | 410 x 710 x 525 |
| OG7005/P | Gas | Gas solid top | 17.5 | 59,700 | 8.5 | 29,000 | 9.0 | 30,700 | 900 | 410 x 710 x 525 |

Electric Solid Top Oven Range

| Model | Oven | Hob | Total power (kW) | Hob rating (kW) | Oven rating (kW) | Width (mm) | Oven internal dimensions HxWxD (mm) |
|--------|----------|--------------------|------------------|-----------------|------------------|------------|-------------------------------------|
| OE7015 | Electric | Electric solid top | 15.4 | 9.4 | 6 | 900 | 420 x 805 x 525 |



Model codes ending with N or P:
N = Natural Gas
P = Propane Gas



OE7010



OE7008

Electric Oven Ranges

- Fan assisted oven (model OE7008 contains two fans) for uniform heat and consistent cooking results
- Removable oven base, side and top liners for easy cleaning 3 shelves and 5 shelf positions maximize oven space
- High speed 2.6kW hot plates for rapid heat up
- Large square hot plates for larger and more versatile cooking surface
- Six heat positions provide maximum controllability
- Fully pressed sealed hob for easy cleaning

Electric Oven Range - Inclusive Accessories

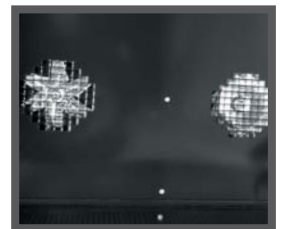
- Chrome shelves

Electric Oven Range - Optional Accessories

- **OA7901** - Splashback/ plate shelf for model OE7010
- **OA7902** - Splashback/ plate shelf for model OE7008



Easy clean fully sealed hob



Twin fan assisted oven
(model OE7010 has a single fan)

Essential Facts & Figures

Electric Oven Range

| Model | Oven | Hob | Total power (kW) | Rating per hot plate (kW) | Oven rating (kW) | Width (mm) | Oven internal dimensions HxWxD (mm) |
|--------|---------------------|----------------------|------------------|---------------------------|------------------|------------|-------------------------------------|
| OE7008 | Electric twin-fan | 6 electric hotplates | 21.6 | 2.6 | 6.0 | 900 | 420 x 805 x 525 |
| OE7010 | Electric single-fan | 4 electric hotplates | 14.4 | 2.6 | 4.0 | 600 | 420 x 510 x 525 |

OPUS 700 Oven Ranges & Boiling Tops



Dual Fuel Oven Ranges

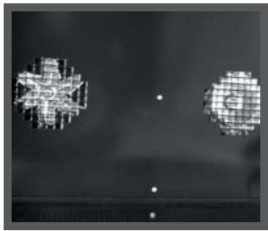
- Electric fan assisted oven (model OD7007 contains two fans) for uniform heat and consistent cooking results
- Removable oven base, sides and top liners for easy cleaning
- Three oven shelves and five shelf positions maximise oven space
- Gas open hob top as featured on boiling top models OG7003 and OG7004

Dual Fuel Oven Ranges - Inclusive Accessories

- Chrome shelves

Dual Fuel Oven Ranges - Optional Accessories

- **OA7902** - Splashback/plate shelf for model OD7007
- **OA7901** - Splashback/plate shelf for model OD7006
- **OA7903** - Drop on griddle plate



Twin fan assisted oven
(model OD7006 has a single fan)



Removable oven liners

Essential Facts & Figures

Dual Fuel Oven Ranges

| Model | Oven | Hob | Total power (kW) | Rating per hob burner | | Oven rating (kW) | Width (mm) | Oven internal dimensions HxWxD (mm) |
|----------|---------------------|--------------------|------------------|-----------------------|--------|------------------|------------|-------------------------------------|
| | | | | kW | Btu/hr | | | |
| OD7006/N | Electric single-fan | 4 gas open burners | n/a | 5.5 | 18,800 | 4.0 | 600 | 420 x 510 x 525 |
| OD7006/P | Electric single-fan | 4 gas open burners | n/a | 5.1 | 17,400 | 4.0 | 600 | 420 x 510 x 525 |
| OD7007/N | Electric twin-fan | 6 gas open burners | n/a | 5.5 | 18,800 | 6.0 | 900 | 420 x 805 x 525 |
| OD7007/P | Electric twin-fan | 6 gas open burners | n/a | 5.1 | 17,400 | 6.0 | 900 | 420 x 805 x 525 |

Model codes ending with N or P:
N = Natural Gas
P = Propane Gas



Electric Boiling Tops

- High speed 2.6kW hot plates for rapid heat up
- Large square hot plates for larger and more versatile cooking surface
- Six heat positions provide maximum controllability
- Fully pressed sealed hob for easy cleaning
- Supplied for use on counter-top, or with optional floor stand



OE7012

Gas Boiling Tops

- Powerful hob burners give true high speed cooking with 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 flue to allow use of the complete hob top
- Robust, durable cast iron hob front to withstand the rigours of the busiest kitchen
- Supplied for use on counter-top, or with optional floor stand (not available for two-burner model)



OE7011



OG7004N/P

Boiling Tops - Optional Accessories

- **OA7903** - Drop on aluminium griddle plate for models OG7003, OG7004
- **OA7914** - Floor stand for model OG7004, OE7011
- **OA7917** - Floor stand for models OG7003, OE7012
- **OA7934** - Floor stand for model OG7009 (for use only within a cookline)



OG7009N/P



OG7003N/P

With optional floor stand (OA7917)

Essential Facts & Figures

Gas Boiling Tops

| Model | Hob | Total power | | Power per burner | | Width (mm) |
|----------|--------------------|-------------|---------|------------------|--------|------------|
| | | kW | Btu/hr | kW | Btu/hr | |
| OG7009/N | 2 gas open burners | 11.0 | 37,500 | 5.5 | 18,800 | 300 |
| OG7009/P | 2 gas open burners | 10.2 | 34,800 | 5.1 | 17,400 | 300 |
| OG7003/N | 4 gas open burners | 22.0 | 75,100 | 5.5 | 18,800 | 600 |
| OG7003/P | 4 gas open burners | 20.4 | 69,600 | 5.1 | 17,400 | 600 |
| OG7004/N | 6 gas open burners | 33.0 | 112,600 | 5.5 | 18,800 | 900 |
| OG7004/P | 6 gas open burners | 30.6 | 104,400 | 5.1 | 17,400 | 900 |

Electric Boiling Top

| Model | Hob | Total power (kW) | Power per hotplate (kW) | Width (mm) |
|--------|----------------------|------------------|-------------------------|------------|
| OE7011 | 6 electric hotplates | 15.6 | 2.6 | 900 |
| OE7012 | 4 electric hotplates | 10.4 | 2.6 | 600 |

OPUS 700 Induction Hobs

Energy-efficient Opus 700 induction hobs deliver highly responsive and controllable cooking in a robust, heavy duty, body. Designed to suite perfectly with other products in the Opus 700 range, they are ideal for any busy catering establishment seeking to cut running costs and create a safer, more comfortable, working environment.



OE7013



OE7014

Electric Induction Hobs

- Two or four cooking zones for high output
- High power - 3.5kW zones deliver the cooking power equivalent to approximately a 6.3kW (21,500Btu/hr) gas hob
- 6mm thick high impact resistant Schott Ceran® glass ceramic surface will withstand hard knocks and is easy to clean
- Heavy duty components ensure long service life
- Pan Maximizer function automatically delivers maximum power to any compatible pan, so ensuring responsive and precise control of the cooking temperature
- Easy to use rotary controls complete with LED display of power level
- Suites perfectly with other Opus 700 products to create a powerful and versatile cookline

- Pan detection function cuts power when no pan is present, preventing harm to users and utensils, while saving energy
- Easy to change filter, built into the base of the unit
- Multiple powerful internal cooling fans and overheat protection for long service life

Electric Induction Hobs - Optional Accessories

- **OA7934** - floor stand for model OE7013 (recommended for use only within a cookline - stability brackets supplied)
- **OA7917** - floor stand for model OE7014
- **OA7956** - filter pad (one filter pad required for model OE7013, two required for model OE7014)

Essential Facts & Figures

Electric Induction Hobs

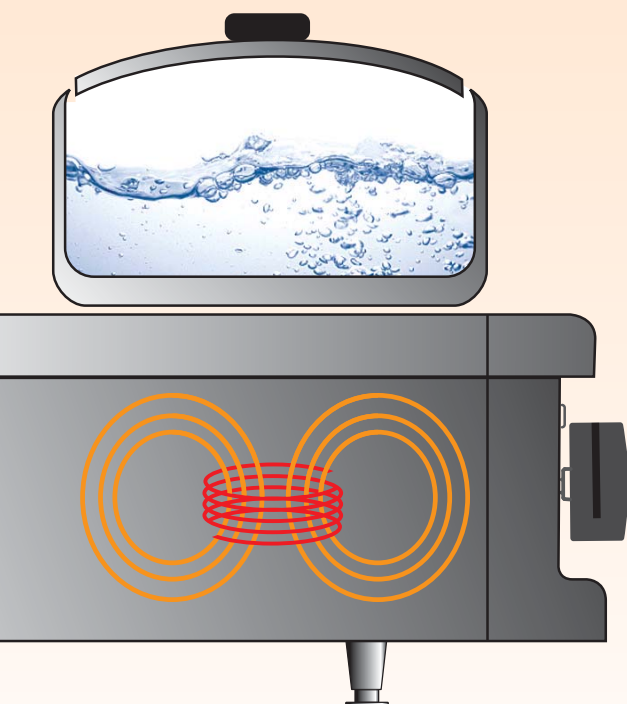
| Model | Number of zones | Total power (kW) | Power per zone (kW) | Width (mm) |
|--------|-----------------|------------------|---------------------|------------|
| OE7013 | 2 | 7 | 3.5 | 300 |
| OE7014 | 4 | 14 | 3.5 | 600 |



Easy to clean hob surface



Easy to replace filter



Induction cooking technology

Induction cooking works differently from traditional hob-top cooking methods. Gas and electric hobs create heat, which is transferred to the cooking vessel and then to the contents. Induction hobs, instead, generate heat in the cooking pan itself:

- **The hob creates a powerful electromagnetic field, which generates heat inside the pan – not on the hob's surface**
- **The heat is instantly adjustable, as the process reacts immediately to changes in the power input and magnetic field**
- **Through changes in the electric current, the hob detects whether a cooking vessel is in place or the contents have boiled away**
- **Induction hobs work well with any flat-bottomed pans with a high ferrous metal content at the base. This includes cast iron and many stainless steel pans**

Energy Efficient

Lincat Opus 700 induction hobs offer exceptional energy efficiency in comparison with other types of hob. The induction process typically delivers 90% efficiency as compared with a solid electric hotplate at 55% and a gas hob at 50%. Ventilation and air conditioning costs can be reduced too, as the heat is generated in the pan instead of the hob surface, focusing energy where it's needed – not wasting it into the kitchen.

Speed

Opus 700 induction hobs deliver rapid heat up from cold and are able to cope with the demands of the busiest commercial kitchen.

Safety and Comfort

Unlike traditional hobs, an Opus 700 induction hob does not generate heat or fumes in the immediate environment or increase the surrounding temperature. With no naked flame or radiant rings, the surface remains cool when no pan is in place, helping you to maintain a safe and comfortable working environment.



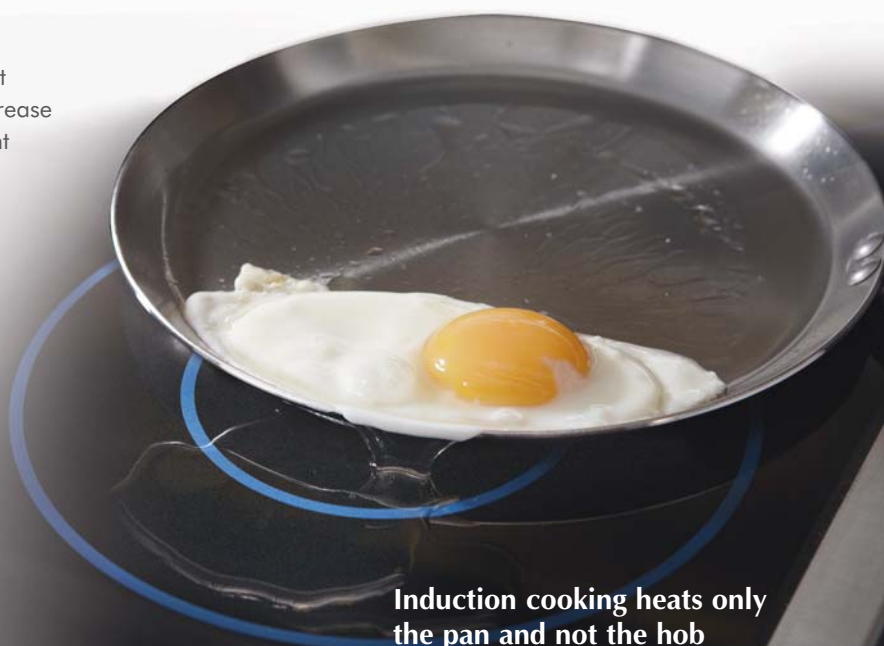
Surrounding hob surface remains at safe temperature

Controllable

More accurate cooking results can be achieved with an Opus 700 induction hob. The induction process reacts instantly to changes in the power input, so temperature can be precisely and quickly controlled, whether you are melting chocolate, simmering stocks, or rapidly boiling a large pan of pasta.

Cleanliness and Hygiene

Say goodbye to burned-on spills and splashes. Because an Opus 700 induction hob is not directly heated, any spills can simply be wiped off, keeping the surface hygienic and clean.



Induction cooking heats only the pan and not the hob

OPUS 700 Gas Fryers

If you need high output from your gas fryer but space is at a premium, the OPUS 700 range measures up perfectly. Exceptional performance is assured from powerful, compact models from as little as 300mm wide. And with four models to choose from, there's an OPUS 700 gas fryer to deliver all the capacity you need.



OG711N/P



Heavy-duty spun wire, nickel plated baskets

Gas Fryers

- Close tolerance thermostat range 130°C to 190°C for accurate temperature control, consistent results and safe operation
- 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
- Externally fired heating system gives unobstructed access to fryer tanks for ease of cleaning
- Deep cool zone to give extended oil life
- Removable basket supports and batter plates
- Inclined base of the tanks and wide bore drain pipe make draining down a quick and easy task
- Model OG7111 features two independently controlled tanks for greater versatility



OG7110N/P



Gas Fryers - Inclusive Accessories

- Batter plate
- Drain spout
- Spun wire, nickel plated baskets
- Filtration trap
- Tank lid

Gas Fryers - Optional Accessories

- **BA83** - Small fryer basket for OG7106 and OG7107
- **BA122** - Small fryer basket for OG7110 and OG7111
- **OA7954** - Side splashguard (left and right) for OG7110 and OG7111
- **OA7955** - Side splashguard (left and right) for OG7106 and OG7107



OG7106N/P

OG7107N/P



Wide bore drain pipe

Essential Facts & Figures

Gas Fryers

Model codes ending with N or P:
N = Natural Gas
P = Propane Gas

| Model | Power | | Width (mm) | Tank capacity (l) | No. of tanks | Tank dimensions - W x D (mm) | No. of baskets | Chips per hour* | | | | Recommended batch weights per basket | |
|----------|-------|---------|------------|-------------------|--------------|------------------------------|----------------|-----------------|----|---------|----|--------------------------------------|-----|
| | kW | Btu/hr | | | | | | Frozen | | Chilled | | lb | kg |
| OG7106/N | 30.0 | 102,400 | 400 | 16 | 1 | 300 x 390 | 2 | 57 | 26 | 75 | 34 | 2.2 | 1.0 |
| OG7106/P | 30.0 | 102,400 | 400 | 16 | 1 | 300 x 390 | 2 | 57 | 26 | 75 | 34 | 2.2 | 1.0 |
| OG7107/N | 32.0 | 109,200 | 600 | 20 | 1 | 500 x 390 | 2 | 88 | 40 | 105 | 48 | 3.3 | 1.5 |
| OG7107/P | 32.0 | 109,200 | 600 | 20 | 1 | 500 x 390 | 2 | 88 | 40 | 105 | 48 | 3.3 | 1.5 |
| OG7110/N | 16.0 | 54,600 | 300 | 14 | 1 | 250 x 390 | 1 | 48 | 22 | 70 | 32 | 3.3 | 1.5 |
| OG7110/P | 16.0 | 54,600 | 300 | 14 | 1 | 250 x 390 | 1 | 48 | 22 | 70 | 32 | 3.3 | 1.5 |
| OG7111/N | 32.0 | 109,200 | 600 | 2 x 14 | 2 | 250 x 390 | 2 | 99 | 45 | 143 | 65 | 3.3 | 1.5 |
| OG7111/P | 32.0 | 109,200 | 600 | 2 x 14 | 2 | 250 x 390 | 2 | 99 | 45 | 143 | 65 | 3.3 | 1.5 |

* All fryer outputs are for standard 7/16" chips

OPUS 700 Vortech High-Efficiency Gas Fryers



OG7115N/P



OG7115/F/N/P

High-Efficiency Gas Fryers

- 97% energy efficiency and lower running costs from advanced design
 - Metallic-alloy mesh pre-mix gas burner
 - Residual heat recovery system
 - "Fuzzy logic" electronic temperature control
- Unique burner design eliminates hot spots and ensures fast heat recovery for higher output
- Optional built-in oil filtration system extends the working life of oil

- Convenient electronic ignition
- Unobstructed tank gives easy access for cleaning
- Burner design eliminates the need for a cool zone, so saving on oil usage
- Accurate temperature control from 100°C to 190°C for consistent results and maximum output
- Removable batter plates
- Wide bore drain pipe for quick and easy draining

High-Efficiency Gas Fryers - Inclusive Accessories

- Spun wire, nickel plated fryer basket
- Batter plate
- Tank lid
- 6 premium carbon filter pads (with model OG7115/F)

High-Efficiency Gas Fryers - Optional Accessories

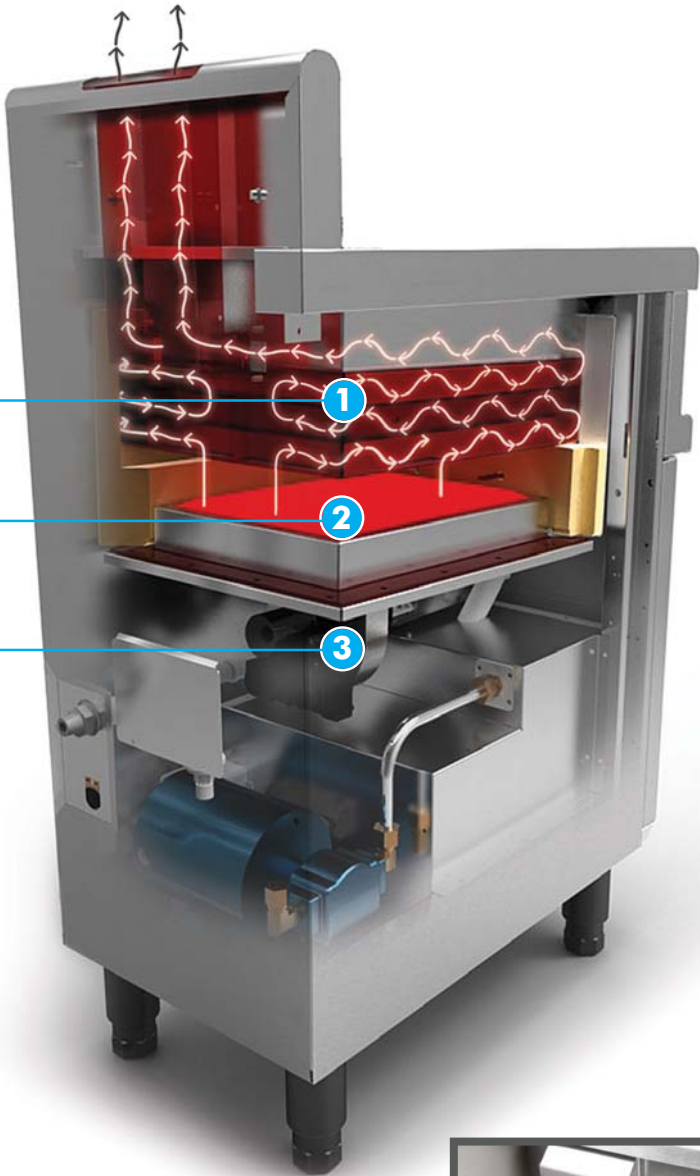
- **BA159** - Half size fryer basket
- **OA7937** - Premium carbon filter pads (pack of 30)



The technology behind the energy efficiency

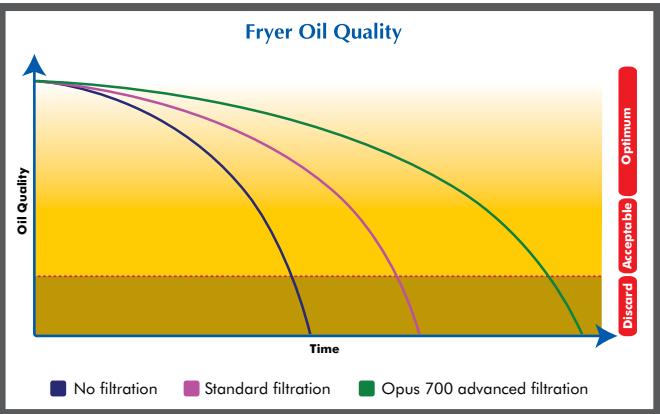
Lincat has developed and integrated three innovative technologies to take gas fryer energy efficiency to a new level.

- 1 Directs hot gases around the tank using a unique design creating turbulence to extract the maximum heat possible
- 2 Metallic alloy mesh pre-mix burner gives highly efficient combustion
- 3 Uses a very sensitive thermistor and 'fuzzy logic' control to limit the extent of temperature cycle variations either side of target temperature



Optional built-in oil filtration

Vortech gas fryers are available with a highly efficient built-in oil filtration system. This option provides a safe and convenient way to maintain oil quality and produce better tasting, healthier food. Regular filtration also extends the life of cooking oil, saving you money and helping to protect the environment.



Highly efficient filtration system extends oil life by up to 75%



Filtered oil is pumped back into the fryer



Premium carbon pad filter



Primary fine mesh filter

Essential Facts & Figures

High-Efficiency Gas Fryers

| Model | Power | | Built-in filtration | Width (mm) | Tank capacity (l) | No. of tanks | Tank dimensions - W x D (mm) | No.of baskets | Chips per hour* | | | | Recommended batch weights per basket | |
|--------------|-------|--------|---------------------|------------|-------------------|--------------|------------------------------|---------------|-----------------|----|---------|----|--------------------------------------|---|
| | (kW) | Btu/hr | | | | | | | Frozen | | Chilled | | | |
| | | | | | | | | | lb | kg | lb | kg | | |
| OG7115/N/P | 22 | 75,000 | No | 400 | 16 | 1 | 280 x 220 | 1 | 88 | 40 | 112 | 51 | 6.6 | 3 |
| OG7115/F/N/P | 22 | 75,000 | Yes | 400 | 16 | 1 | 280 x 220 | 1 | 88 | 40 | 112 | 51 | 6.6 | 3 |

* All output figures are for standard 7/16" chips

OPUS 700 Electric Fryers & Chip Scuttle

OPUS 700 electric fryers combine heavy-duty performance, excellent reliability, accurate control, super-fast recovery, simple operation and easy cleaning. With single tank models from only 300mm wide, OPUS 700 fryers pack powerhouse performance and high output from the minimum of floor space. Twin tank models provide greater versatility and extra capacity for larger kitchens.



OE7105

OE7108



OE7114



OE7112

Electric Fryers

- Close tolerance thermostat range 130°C to 190°C for accurate temperature control, consistent results and safe operation
- Fully welded tank and removable batter plate for ease of cleaning
- Inclined base of the tanks and wide bore drain pipe make draining down a quick and easy task
- Hinged, lift-and-park element, with safety interlock, for easy tank access and cleaning
- Removable basket supports
- Model OE7113 features two independently controlled fryer tanks for greater versatility

Electric Fryers - Inclusive Accessories

- Batter plate (models OE7112, OE7113, OE7114, OE7108)
- Drain spout
- Spun wire, nickel plated baskets
- Tank lid

Electric Fryers - Optional Accessories

- **BA83** - Small fryer basket for OE7105, OE7108 and OE7114
- **BA122** - Small fryer basket for OE7112 and OE7113
- **OA7954** - Side splashguard (left and right) for Opus 700 electric fryers



The OE7108 has a generously proportioned tank - ideal for battered products



Lift-and-park hinged elements



OE7113

Electric Chip Scuttle

- Heated from above and below to keep chips and other deep-fried products in perfect condition
- Removable perforated fat drain plate helps to keep deep-fried products fresh and crisp
- Overhead heat lamp enhances presentation with an attractive warm glow
- Removable chip container is quick and easy to clean

Electric Chip Scuttle - Inclusive Accessories

- 1/1 gastronorm container with perforated fat drain plate

Electric Chip Scuttle - Optional Accessories

- **OA7921** - Floor stand

Essential Facts & Figures

Electric Chip Scuttle

| Model | Power (kW) | Width (mm) | Storage capacity | | Recommended maximum storage time |
|--------|------------|------------|------------------|----|----------------------------------|
| | | | lb | kg | |
| OE7109 | 1.5 | 400 | 7 | 3 | 20 mins |

Electric Fryers

| Model | Power (kW) | Width (mm) | Tank capacity (l) | No. of tanks | Tank dimensions - W x D (mm) | No. of baskets | Chips per hour* | | | | Recommended batch weights per basket | |
|--------|------------|------------|-------------------|--------------|------------------------------|----------------|-----------------|----|---------|----|--------------------------------------|-----|
| | | | | | | | Frozen | | Chilled | | | |
| | | | | | | | lb | kg | lb | kg | lb | kg |
| OE7105 | 2 x 7.0 | 400 | 2 x 8 | 2 | 165 x 390 | 2 | 88 | 40 | 121 | 55 | 2.2 | 1.0 |
| OE7108 | 22.0 | 600 | 35 | 1 | 550 x 420 | 2 | 99 | 45 | 125 | 57 | 3.3 | 1.5 |
| OE7112 | 12.0 | 300 | 16 | 1 | 250 x 420 | 1 | 70 | 32 | 88 | 40 | 3.3 | 1.5 |
| OE7113 | 2 x 12.0 | 600 | 2 x 16 | 2 | 250 x 420 | 2 | 143 | 65 | 176 | 80 | 3.3 | 1.5 |
| OE7114 | 14.0 | 400 | 19 | 1 | 330 x 420 | 2 | 90 | 41 | 99 | 45 | 3.3 | 1.5 |

* All fryer outputs are for standard 7/16" chips



OE7109

With optional floor stand (OA7921)



OE7109 perforated drain plate



Heavy-duty spun wire, nickel plated baskets

OPUS 700 Filtration Fryers



Filtration System

- Simple to operate, the process takes just 4-6 minutes to filter a full tank, saving time and money
- Highly-efficient premium oil filtration media removes particles as fine as 0.5 microns (0.0005mm) and extends the life of cooking oil by up to 75%
- Well-filtered oil reduces oil smoking and improves the taste and quality of fried food
- In-built filtration eliminates the need to lift heavy containers, avoids contact with hot oil and reduces the chance of hazardous spillages
- Lower oil usage means reduced disposal costs and helps to protect the environment
- Enhanced food presentation

Frying Performance

- Close tolerance thermostat range 130°C to 190°C for accurate temperature control, consistent results and safe operation
- Hinged, lift-and-park element, with safety interlock, for easy tank access and cleaning
- Removable basket supports
- Model OE7113/F features two independently controlled fryer tanks for greater versatility

Essential Facts & Figures

Filtration Fryers

| Model | Power (kW) | Width (mm) | Tank capacity (l) | No. of tanks | Tank dimensions - W x D (mm) | No.of baskets | Chips per hour* | | | | Recommended batch weights per basket | |
|----------|---------------|---------------|-------------------------|-----------------|---------------------------------|------------------|-----------------|----|---------|----|---|-----|
| | | | | | | | Frozen | | Chilled | | | |
| | | | | | | | lb | kg | lb | kg | lb | kg |
| OE7105/F | 2 x 7.0 | 400 | 2 x 8 | 2 | 165 x 390 | 2 | 88 | 40 | 121 | 55 | 2.2 | 1.0 |
| OE7108/F | 22.0 | 600 | 35 | 1 | 550 x 420 | 2 | 99 | 45 | 125 | 57 | 3.3 | 1.5 |
| OE7113/F | 2 x 12.0 | 600 | 2 x 16 | 2 | 250 x 420 | 2 | 143 | 65 | 176 | 80 | 3.3 | 1.5 |

* All fryer outputs are for standard 7/16" chips

Filtration Fryers - Inclusive Accessories

- 6 premium carbon filter pads
- Batter plate
- Spun wire, nickel plated baskets
- Tank lid

Filtration Fryers - Optional Accessories

- **BA122** - Small basket for model OE7113/F
- **BA83** - Small basket for model OE7108/F
- **OA7937** - Premium carbon filter pads (pack of 30)

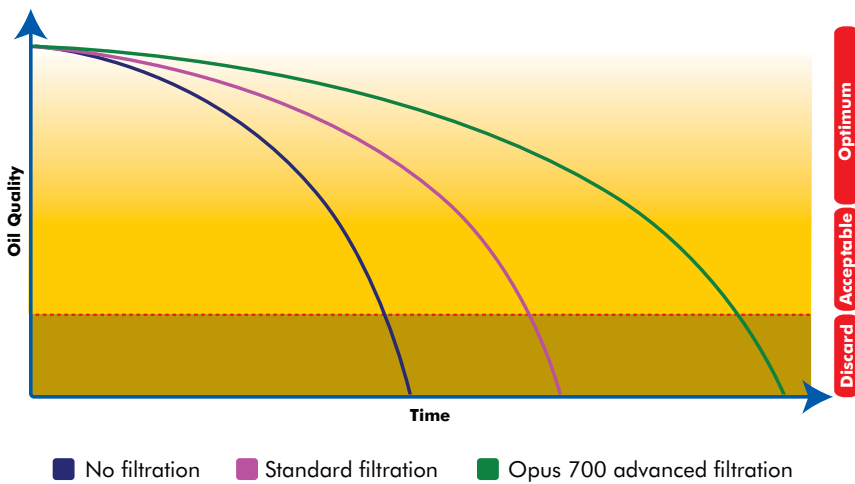


Heavy-duty spun wire, nickel plated baskets



The highly efficient filtration system uses premium oil filtration media to remove the finest of contaminants. This extends the working life of the oil by up to 75%, saving you money and helping to protect the environment.

Fryer Oil Quality



Premium carbon pad filter removes contaminants and particles as fine as 0.5 microns (0.0005mm)



Lift-and-park hinged elements

The Filtration Process

Simple to operate, the built-in filtration process takes just a few minutes for a full tank of oil.

1



Cooking oil is first filtered through the primary fine mesh filter to remove larger debris and food particles. The oil is collected in the built-in reservoir.

2



The oil then passes through the premium carbon pad filter to remove contaminants and fine particles and is pumped back into the fryer tank.

3



In just four to six minutes the filtration process is complete and the fryer is ready to use.

OPUS 700 Griddles

Powerful performance and superb versatility characterise the OPUS 700 range of gas and electric griddles. Rapid heat up and precise thermostatic control of independent cooking zones gives unparalleled performance and efficiency. Choose from three different cooking surfaces: machined steel for general use, half-ribbed for attractive branded presentation, and hard chrome for easy cleaning and reduced heat radiation.

Gas & Electric Griddles

- Large cooking area delivers the high output you need
- Independently controlled cooking zones for economy during quiet periods
- Choice of cooking surface:
 - OG7201, OG7202, OE7205 & OE7206 feature precision machined steel surface, ideal for general use
 - OG7207, OG7208, OE7209 feature a half-ribbed surface to impart attractive branding marks
 - OG7203 & OG7204 feature hard chrome surfaces – easy to clean, attractive and reduced heat radiation for a comfortable working environment and reduced energy costs
- Flush radiused sides for quick, easy cleaning
- Precise thermostat control for consistency and economical operation
- Large fat collection drawer means uninterrupted cooking
- Wide fat drainage hole for ease of operation and cleaning
- 16mm thick machined steel plate provides increased heat retention and quicker, more efficient cooking
- Gas models feature piezo ignition and pilot burner for stand-by operation
- Rapid heat up from cold



OG7204N/P
Chrome surface



OG7202N/P
Machined steel surface



OG7201N/P
Machined steel surface



OG7203N/P
Chrome surface

Essential Facts & Figures

Gas Griddles

| Model | Power | | Width (mm) | Cooking surface | Cooking area (mm) exc. drainage channel | Steaks per hour* |
|----------|-------|--------|---------------|--------------------|--|------------------|
| | kW | Btu/hr | | | | |
| OG7201/N | 10.6 | 36,200 | 700 | Machined steel | 610 x 470 | 140 |
| OG7201/P | 10.6 | 36,200 | 700 | Machined steel | 610 x 470 | 140 |
| OG7202/N | 18.0 | 61,400 | 900 | Machined steel | 810 x 470 | 210 |
| OG7202/P | 18.0 | 61,400 | 900 | Machined steel | 810 x 470 | 210 |
| OG7203/N | 10.6 | 36,200 | 700 | Chrome | 610 x 470 | 140 |
| OG7203/P | 10.6 | 36,200 | 700 | Chrome | 610 x 470 | 140 |
| OG7204/N | 18.0 | 61,400 | 900 | Chrome | 810 x 470 | 210 |
| OG7204/P | 18.0 | 61,400 | 900 | Chrome | 810 x 470 | 210 |
| OG7207/N | 10.6 | 36,200 | 700 | Half-ribbed steel | 610 x 470 | 140 |
| OG7207/P | 10.6 | 36,200 | 700 | Half-ribbed steel | 610 x 470 | 140 |
| OG7208/N | 18.0 | 61,400 | 900 | Half-ribbed steel | 810 x 470 | 210 |
| OG7208/P | 18.0 | 61,400 | 900 | Half-ribbed steel | 810 x 470 | 210 |

* Typical outputs for 8oz (225g) sirloin steaks medium cooked



Chrome surface for reduced heat radiation (OG7203 and OG7204)



Model codes ending with N or P:
N = Natural Gas
P = Propane Gas



Unique flush radiused sides



OE7206
Machined steel surface



OE7205
Machined steel surface



Optional splashguard extension



OG7208N/P
Half-ribbed machined steel surface



OE7209
Half-ribbed machined steel surface

Griddles - Inclusive Accessories

- Scraper (not for chrome models)

Griddles - Optional Accessories

- **OA7905** - Floor stand for models OG7201, OG7203, OG7207, OE7205
- **OA7914** - Floor stand for models OG7202, OG7204, OE7206, OG7208, OE7209
- **OA7906** - Splashguard extension for models OG7201, OG7203, OE7205, OG7207
- **OA7916** - Splashguard extension for models OG7202, OG7204, OE7206, OG7208, OE7209
- **OA7938** - Scraper for models OG7207, OG7208, OE7209



OG7207N/P
Half-ribbed machined steel surface
With optional floor stand (OA7905)

Essential Facts & Figures

Electric Griddles

| Model | Power (kW) | Width (mm) | Cooking surface | Cooking area (mm) exc. drainage channel | Steaks per hour* |
|--------|------------|------------|-------------------|---|------------------|
| OE7205 | 8.0 | 700 | Machined steel | 610 x 470 | 170 |
| OE7206 | 11.0 | 900 | Machined steel | 810 x 470 | 205 |
| OE7209 | 11.0 | 900 | Half-ribbed steel | 810 x 470 | 205 |

* Typical outputs for 8oz (225g) sirloin steaks medium cooked

OPUS 700 High Efficiency Gas Chargrills



OG7404N/P

With optional floor stand (OA7953)

High efficiency gas chargrills

Infra-red ceramic plaque burners provide intense direct heat, making them highly efficient for professional catering. With less power required to produce hotter temperatures than can be achieved with conventional gas burners, it means less energy is required to deliver the desired result. Offering extremely fast heat up, the technology behind Opus 700 chargrills puts controllability at your fingertips. Burners can be switched off during quiet periods and turned back on only when needed, minimising energy wastage and cutting costs.

- Powerful, highly efficient infra-red ceramic plaque burners for fast cooking and significant energy savings
- Extremely fast heat up saves time and money
- Heat zones individually controlled for maximum versatility
- Burners can be turned to standby during quieter periods to save energy
- Reversible design of branding grids for uninterrupted cooking
- Unique design of radiants delivers the ideal amount of flaring for that delicious chargrilled taste
- Large cooking area for maximum output
- Sturdy one piece stainless steel splashguard, removable for easy cleaning
- Convenient large debris collection drawers can be filled with water to ease cleaning

Essential Facts & Figures

High Efficiency Gas Chargrills

| Model | Power | | Width (mm) | Branding grid cooking area (mm) | Steaks per hour* |
|----------|-------|---------|------------|---------------------------------|------------------|
| | kW | Btu/hr | | | |
| OG7401/N | 12.3 | 42,000 | 600 | 460 x 500 | 122 |
| OG7401/P | 12.0 | 40,900 | 600 | 460 x 500 | 122 |
| OG7402/N | 20.5 | 69,900 | 900 | 760 x 500 | 204 |
| OG7402/P | 20.0 | 68,200 | 900 | 760 x 500 | 204 |
| OG7403/N | 28.7 | 97,900 | 1200 | 1060 x 500 | 252 |
| OG7403/P | 28.0 | 95,500 | 1200 | 1060 x 500 | 252 |
| OG7404/N | 36.9 | 125,900 | 1500 | 1360 x 500 | 324 |
| OG7404/P | 36.0 | 122,800 | 1500 | 1360 x 500 | 324 |

* Typical outputs for 8oz (225g) sirloin steaks medium cooked



Model codes ending with N or P:
N = Natural Gas
P = Propane Gas



OG7401N/P



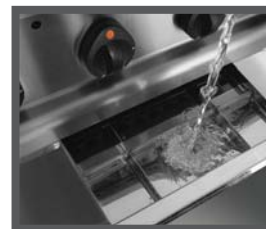
OG7402N/P



OG7404N/P



Reversible branding grids



Large debris collection drawer



Inclusive accessories

High energy savings

Opus 700 gas chargrills deliver higher cooking power than similarly rated conventional models. At 20.5kW, the OG7402 model delivers a higher output than the 25kW model it replaces. And because the grid capacity is higher, the gas required per item cooked is greatly reduced.

| 900mm wide model OG7402 | | |
|--|-----------|------------|
| | Old model | New model |
| Steaks per batch | 18 | 24 |
| Typical gas consumption per batch (m³) | 0.32 | 0.19 |
| Typical gas consumption per steak (m³) | 0.018 | 0.008 |
| Gas saving | | 55% |

Gas Chargrills - Inclusive Accessories

- Branding grid scraper
- Cleaning spatula

Gas Chargrills - Optional Accessories

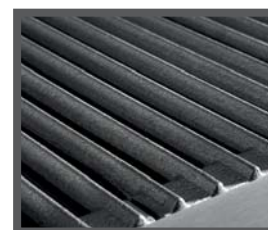
- **OA7950** – Floor stand for model OG7401
- **OA7951** – Floor stand for model OG7402
- **OA7952** – Floor stand for model OG7403
- **OA7953** – Floor stand for model OG7404

OPUS 700 Electric Chargrills



OE7406

With optional floor stand (OA7948)



Heavy-duty branding grids



High powered heating element

Electric Chargrills

- Removable, durable, segmented cast iron grids impart attractive branding marks to food
- Independently controlled multiple heat zones (3 in OE7405 and 6 in OE7406) for maximum versatility
- High power delivers fast cooking and maximum output
- Controlled flaring gives that distinctive chargrilled flavour
- Hinging, interlocked elements and integral water bath makes cleaning easier
- Water bath provides humidity, keeping food succulent and reducing shrinkage
- Large cooking area
- Plumbed to water supply for quick and easy filling of water bath with alternative manual-fill facility
- Front drainage tap
- High temperature safety cut-out for protection if water bath runs dry



OE7405

With optional floor stand (OA7947)



Funnel for manual water fill



Lift and park hinged element

Electric Chargrills - Inclusive Accessories

- Grid cleaning tool
- Branding iron lifting tool

Electric Chargrills - Optional Accessories

- **OA7947** – Floor stand for model OE7405
- **OA7948** – Floor stand for model OE7406
- **OA7949** – Griddle plate

Essential Facts & Figures

Electric Chargrills

| Model | Power (kW) | Width (mm) | Branding grid cooking area (mm) | Steaks per hour* |
|--------|------------|------------|---------------------------------|------------------|
| OE7405 | 11.2 | 600 | 552 x 525 | 75 |
| OE7406 | 16.5 | 900 | 828 x 525 | 110 |

* Typical outputs for 8oz (225g) sirloin steaks medium cooked

OPUS 700 Salamander Grills

Powerful OPUS 700 gas and electric salamanders offer outstanding productivity, operating economy and long-life reliability. Controllable heat settings give you the versatility to cook a wide range of foods. Heavy-duty branding plates create an attractive branded finish.



OG7302N/P

With optional floor stand (OA7912)



Wire grill shelf doubles as a toasting rack



Reversible branding plate

Essential Facts & Figures

Gas Salamander Grills

| Model | Power | | Width (mm) | Branding plate area (mm) | Steaks per hour* |
|----------|-------|--------|------------|--------------------------|------------------|
| | kW | Btu/hr | | | |
| OG7301/N | 7.3 | 24,900 | 785 | 525 x 265 | 46 |
| OG7301/P | 7.3 | 24,900 | 785 | 525 x 265 | 46 |
| OG7302/N | 12.4 | 42,300 | 900 | 610 x 440 | 90 |
| OG7302/P | 12.4 | 42,300 | 900 | 610 x 440 | 90 |

* Typical outputs for 8oz (225g) sirloin steaks medium cooked



Model codes ending with N or P:
N = Natural Gas
P = Propane Gas

Electric Salamander Grills

| Model | Power (kW) | Width (mm) | Branding plate area (mm) | Steaks per hour* |
|--------|------------|------------|--------------------------|------------------|
| OE7303 | 6.8 | 900 | 610 x 440 | 90 |
| OE7304 | 5.5 | 785 | 525 x 265 | 46 |

* Typical outputs for 8oz (225g) sirloin steaks medium cooked



Gas & Electric Salamander Grills

- Integral fat collection channel
- Heavy duty, reversible cast aluminium branding plate gives attractive branded finish to food
- Easy to clean chrome-plated wire grill support doubles as a toasting rack
- Fast heat up from cold saves time and money
- Enamelled interior and top/ front exterior or durable good looks
- High and low heat settings provide flexibility to cook a variety of foods
- Gas models incorporate robust, reliable and powerful ceramic plaque burners with special grids to protect against damage
- Electric model features robust and powerful grilling elements
- Models OG7302, OE7303 offer versatile dual zone operation, enabling each half of the grill to be set to different temperatures



Salamander Grills - Inclusive Accessories

- Cast aluminium double-sided branding plate

Salamander Grills - Optional Accessories

For OG7301 & OE7304:

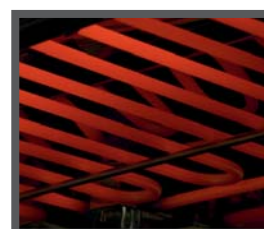
- **OA7907** - Floor stand
- **OA7908** - Bench stand
- **OA7909** - Wall shelf
- **BR11** - Additional branding plate

For OG7302 & OE7303:

- **OA7912** - Floor stand
- **OA7918** - Bench stand
- **OA7911** - Wall shelf
- **BR05** - Additional branding plate



Reliable ceramic plaque gas burners



Dual zone electric elements

OPUS 700 Atmospheric Steamers



OE7505



OE7503

Atmospheric Steamers

- Robustly built to take the knocks in a busy kitchen
- 304 grade stainless steel oven interior – for long service life
- Large models easily accommodate 2/1 GN dishes for high volume production whilst the smaller models are ideal for kitchens where space is a premium
- Six shelf positions and removable shelf supports for flexibility and ease of cleaning
- Gas models, (natural or propane gas) feature piezo ignition and a flame failure device for safe and easy operation

- Internal steam generator ensures the oven remains fully saturated with steam – essential for high quality food production
- Energy efficiency is enhanced by the positive two-point door latch mechanism and a highly effective door seal
- Easy-to-use, simple controls
- Mechanical self-fill water system means no electrical requirement for gas models
- Thermostatic temperature control and boil dry overheat protection system – for trouble free operation
- All components and materials WRAS approved – your guarantee of quality and hygiene



Reversible doors



Models OG7502 and OE7503 accept 2/1 GN containers

Easy installation:

- Reversible oven and service compartment doors
- Adjustable legs – useful when siting on uneven floors
- Overflow and drain connectable to standard fittings

WRAS
APPROVED
PRODUCT



OG7504N/P



OG7502N/P

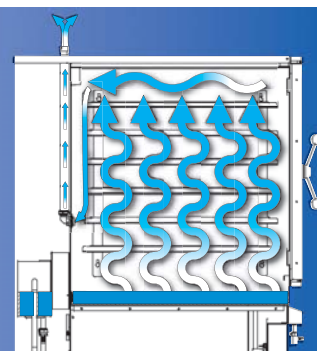


Sturdy door catches ensure a perfect steam seal



Six stainless steel wire shelves allows use of containers including BS tins

- The internal steam generator ensures a constant saturation of steam
- Steam flows through the oven chamber to ensure consistent, even cooking
- The low level vent maximises energy transfer to the food and regulates the flow of steam from the chamber
- Thermostatic control maintains optimum cooking temperature and conserves energy



Essential Facts & Figures

Gas Solid Top Oven Range

| Model | Power | | Width (mm) | Depth (mm) | Useable oven capacity w x d x h (mm) | Volume (m³) | Volume (cu.ft.) | Gastronorm containers |
|----------|-------|--------|------------|------------|--------------------------------------|-------------|-----------------|-------------------------|
| | kW | Btu/hr | | | | | | |
| OG7502/N | 13 | 4435 | 600 | 950 | 545 x 680 x 720 | 0.27 | 9.4 | 12 x 1/1GN or 6 x 1/2GN |
| OG7502/P | 13 | 4435 | 600 | 950 | 545 x 680 x 720 | 0.27 | 9.4 | 12 x 1/1GN or 6 x 1/2GN |
| OG7504/N | 13 | 4435 | 600 | 750 | 545 x 430 x 720 | 0.17 | 6.6 | 6 x 1/1GN |
| OG7504/P | 13 | 4435 | 600 | 750 | 545 x 430 x 720 | 0.17 | 6.6 | 6 x 1/1GN |
| OE7503 | 9 | n/a | 600 | 950 | 545 x 680 x 720 | 0.27 | 9.4 | 12 x 1/1GN or 6 x 1/2GN |
| OE7505 | 9 | n/a | 600 | 750 | 545 x 430 x 720 | 0.17 | 6.6 | 6 x 1/1GN |



Model codes ending with N or P:
N = Natural Gas
P = Propane Gas

Unbeatable for high volume cooking of pasta, the versatile OPUS 700 pasta boiler can also be used as a steamer or bain marie. OPUS 700 specialist equipment also includes a counter top bain marie with boil-dry protection, and a chip scuttle to keep chips hot, crisp and golden prior to serving.



OE7701

With optional pasta basket (OA7922)

OE7702

With optional pasta baskets (OA7923 and OA7924)

Electric Pasta Boilers - Optional Accessories

The standard unit is supplied without baskets or dishes. Please select required accessories at the time of order.

Pasta baskets

| Basket | Width (mm) | OE7701 no. required | OE7702 no. required |
|--------|------------|---------------------|---------------------|
| OA7922 | 298 | 1 | n/a |
| OA7923 | 214 | n/a | 2 |
| OA7924 | 143 | 2 | 3 |
| OA7925 | 143 | 4 | 6 |

| OE7701 | | | |
|------------|------------|----------------------------|------------|
| | | | |
| 1 x OA7922 | 2 x OA7924 | 4 x OA7925 | |
| OE7702 | | | |
| | | | |
| 2 x OA7923 | 3 x OA7924 | 1 x OA7923 + 2 x OA7924 | 6 x OA7925 |

Essential Facts & Figures

Electric Pasta Boilers

| Model | Power (kW) | Width (mm) | Tank capacity (l) | Pasta per hour* |
|--------|------------|------------|-------------------|-----------------|
| OE7701 | 6.0 | 400 | 25 | 13 |
| OE7702 | 9.0 | 600 | 40 | 20 |

* Typical dry weight capacities using OA7924 baskets (2 x 1kg for OE7701 and 3 x 1kg for OE7702)

Electric Pasta Boilers

- Three products in one - can be used as a pasta boiler, steamer or bain marie, saving valuable space
- Unique, easy-to-clean flush fitting plate elements with boil-dry protection
- Choice of optional high quality pasta baskets for convenience and flexibility
- High outputs of pasta enable you to keep pace with demand, even during peak periods
- Starch removal keeps water fresh for longer to ensure perfect results
- Plumbed to fresh water supply and waste for quick, easy filling and drainage of tank

Electric Pasta Boilers - Inclusive Accessories

- Tank lid



Optional use as a high quality steamer



Optional use as a bain marie

Gastronorm containers (150mm deep) with lids for operation as a bain marie.

| OE7701 | OE7702 |
|-----------------------|-----------------------|
| 1 x 1/1GN (OA7926) | 1 x 1/1GN (OA7926) |
| or 2 x 1/2GN (OA7927) | or 2 x 1/2GN (OA7927) |
| or 3 x 1/3GN (OA7928) | or 3 x 1/3GN (OA7928) |
| | and |
| | 2 x 1/4GN (OA7929) |
| | or 3 x 1/6GN (OA7930) |

Perforated gastronorm containers (140mm deep) with lids for operation as a steamer.

| OE7701 | OE7702 |
|-----------------------|------------------------|
| 1 x 1/1GN (OA7931) | 1 x 1/1GN (OA7931) |
| or 2 x 1/2GN (OA7932) | or 2 x 1/2GN (OA7932) |
| | and |
| | 2 x 1/4GN (OA7929)* |
| | or 3 x 1/6GN (OA7930)* |

* Note: The smaller GN containers are not perforated and can be used to hold custard, sauces, etc.



OE7601

With optional gastronorm containers

Essential Facts & Figures

Electric Bain Marie

| Model | Power (kW) | Width (mm) |
|--------|------------|------------|
| OE7601 | 1.8 | 400 |

Electric Bain Marie

- Compatible with standard 1/1 gastronorm containers
- Optional gastronorm packs enable you to tailor the unit to your requirements
- Robust front mounted tap for easy drainage
- Unique, easy-to-clean flush fitting plate element
- Boil dry protection feature prevents element from overheating and failing
- Accurate thermostatic control maintains food at a constant safe temperature

Electric Bain Marie - Optional Accessories

- **TA71** - 1/1 gastronorm container (holds 1x)
- **TA45** - 1/1 gastronorm lid
- **TA38** - 1/2 gastronorm container (holds 2x)
- **TA39** - 1/2 gastronorm lid
- **TA85** - 1/3 gastronorm container (holds 3x)
- **TA44** - 1/3 gastronorm lid
- **OA7921** - Floor stand



OA7919



OA7936

Essential Facts & Figures

Worktops

| Model | Width (mm) |
|--------|------------|
| OA7919 | 350 |
| OA7936 | 700 |

Worktop Units

- Designed to match Opus 700 appliances
- Provides useful work space

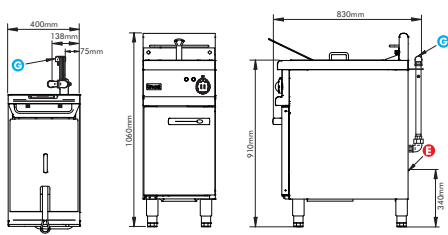
Worktops - Optional Accessories

- **OA7920** – Floor stand for model OA7919
- **OA7905** – Floor stand for model OA7936

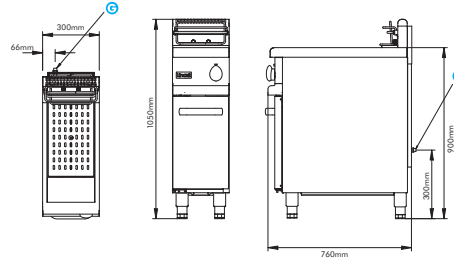
Fryers

OG7115N/P

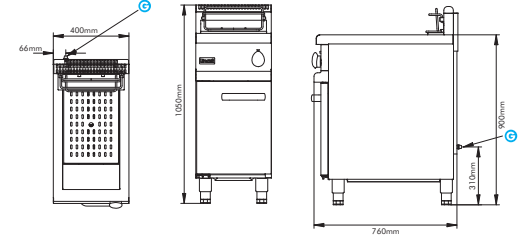
OG7115/F/N/P



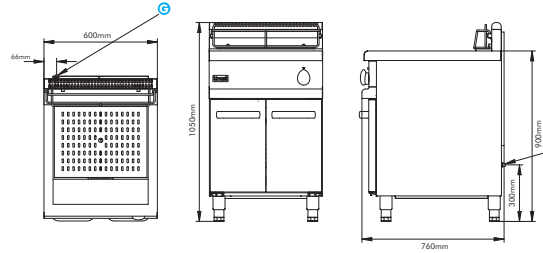
OG7110N/P



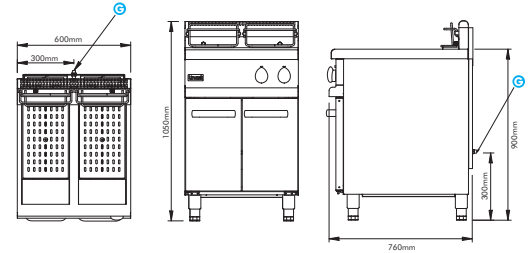
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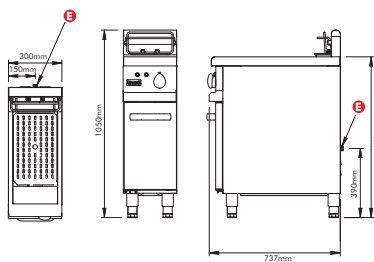
OG7107N/P



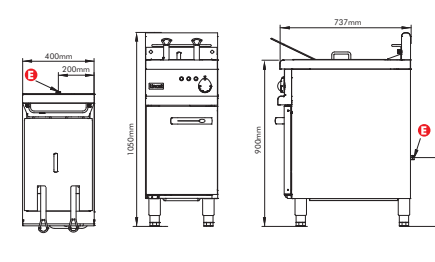
OG7111N/P



OE7112

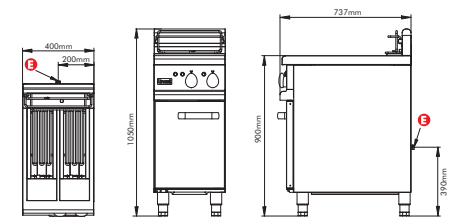


OE7114



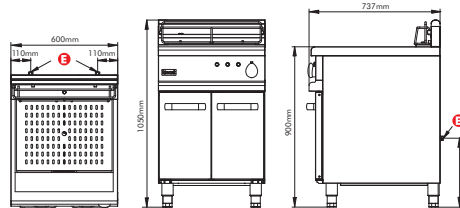
OE7105

OE7105/F



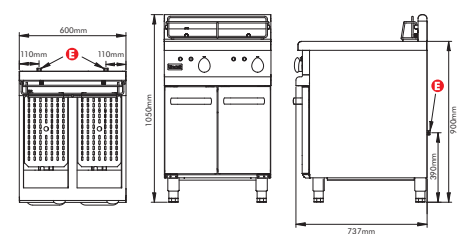
OE7108

OE7108/F



OE7113

OE7113/F



KEY

Gas Connection

Electrical Connection

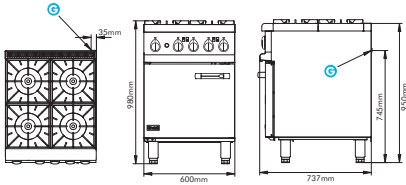
| | Gas | | | | | Electric | | | | |
|-------------------------------|-----------------------------|-----------------------------|-----------------------------|---------------------------|---|-----------------------------|-----------------------------|---------------------------------------|---|---------------------------------------|
| Description | Single Tank Fryer OG7110 | Single Tank Fryer OG7106 | Single Tank Fryer OG7107 | Twin Tank Fryer OG7111 | Vortech Single Tank Fryer OG7115 OG7115/F | Single Tank Fryer OE7112 | Single Tank Fryer OE7114 | Twin Tank Fryer OE7105 OE7105/F | Single Tank Fryer OE7108 OE7108/F | Twin Tank Fryer OE7113 OE7113/F |
| Built in filtration | n/a | n/a | n/a | n/a | OG7115/F only | n/a | n/a | OE7105/F only | OE7108/F only | OE7113/F only |
| Overall height (mm) | 1050-1105 | 1050-1105 | 1050-1105 | 1050-1105 | 1050-1105 | 1050-1105 | 1050-1105 | 1050-1105 | 1050-1105 | 1050-1105 |
| Height to hob (mm) | 900-955 | 900-955 | 900-955 | 900-955 | 910 | 900-955 | 900-955 | 900-955 | 900-955 | 900-955 |
| Width (mm) | 300 | 400 | 600 | 600 | 400 | 300 | 400 | 400 | 600 | 600 |
| Depth, excluding handles (mm) | 737 | 737 | 737 | 737 | 810 | 737 | 737 | 737 | 737 | 737 |
| Oil drain diameter (mm) | 25 | 25 | 25 | 25 | 25 | 25 | 25 | 25 | 25 | 25 |
| Gas pressure - natural | 15 mbar (6" WG) | 15 mbar (6" WG) | 15 mbar (6" WG) | 15 mbar (6" WG) | 20 mbar (8" WG) | n/a | n/a | n/a | n/a | n/a |
| Gas pressure - propane | 25 mbar (10" WG) | 25.5mbar (10.2" WG) | 25.5mbar (10.2" WG) | 25 mbar (10" WG) | 37 mbar (15" WG) | n/a | n/a | n/a | n/a | n/a |
| Gas inlet size | 1/2" BSPT male | 1/2" BSPT male | 1/2" BSPT male | 1/2" BSPT male | G 3/4" female | n/a | n/a | n/a | n/a | n/a |
| Electric power rating - kW | n/a | n/a | n/a | n/a | 106 (OG115) 736 (OG115/F) | 12.0 | 14.0 | 14.0 | 22.0 | 2 x 12.0 |
| Electrical requirements | | | | | 1 phase 230V | 1 or 3 phase* 230 / 400V | 1 or 3 phase* 230 / 400V | 1 or 3 phase* 230 / 400V | 3 phase** - / 400V | 3 phase* - / 400V |
| Voltage (1 / 3 phase) | n/a | n/a | n/a | n/a | 0.46 (OG115) 3.2 (OG115/F) | 17.4/17.4/17.4 | 20.3/20.3/20.3 | 20.3/20.3/20.3 | 31.8/31.8/31.8 | 34.8/34.8/34.8 |
| Amps per phase | n/a | n/a | n/a | n/a | | | | | | |
| Weight (kg) | 65 | 76 | 112 | 118 | 92 (OG7115) 100 (OG7115/F) | 54 | 58 | 58 (OE7105) 89 (OE7105/F) | 69 (OE7105) 108 (OE7105/F) | 81 (OE7113) 110 (OE7113/F) |

Note

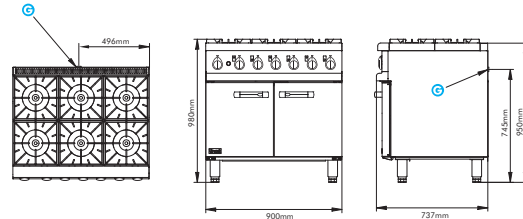
* We recommend operation on a three phase supply, where available.

** Models OE7108 and OE7113 can also be connected to either 2 x single or 2 x three phase supplies; please contact our sales office for details.

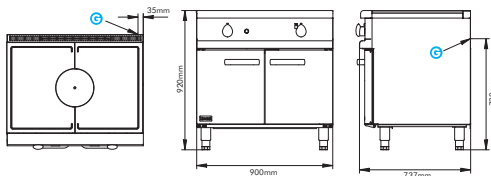
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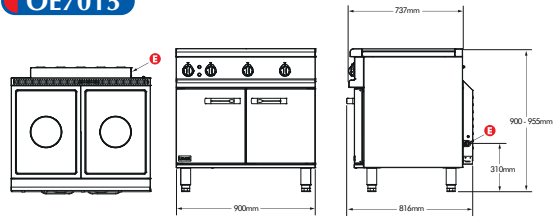
OG7002N/P



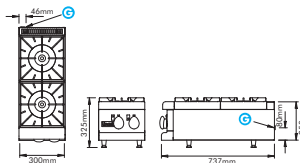
OG7005N/P



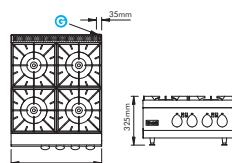
OE7015



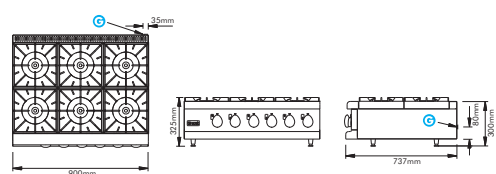
OG7009N/P



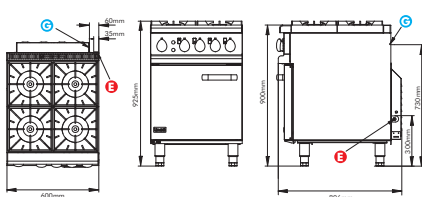
OG7003N/P



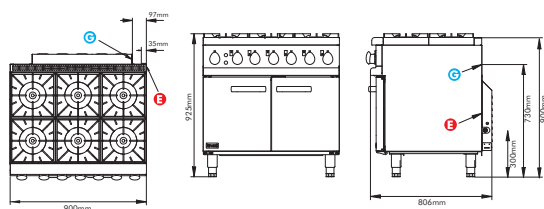
OG7004N/P



OD7006N/P



OD7007N/P

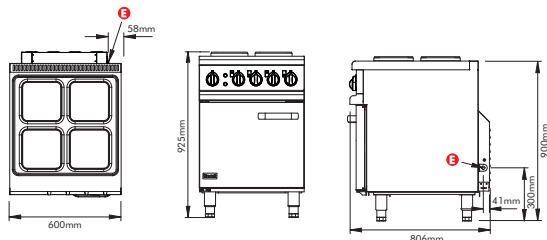


| Description | Gas | | | | | | Electric | Dual Fuel | |
|---|------------------------|------------------------|---------------------|-------------------------|-------------------------|-------------------------|--------------------------|--------------------------|--------------------------|
| | 4 Burner Oven Range | 6 Burner Oven Range | Solid Top Range | 2 Burner Boiling Top | 4 Burner Boiling Top | 6 Burner Boiling Top | Solid Top Range | 4 Burner Oven Range | 6 Burner Oven Range |
| Product code | OG7001 | OG7002 | OG7005 | OG7009 | OG7003 | OG7004 | OE7015 | OD7006 | OD7007 |
| Overall height, including pan supports (mm) | 925-980 | 925-980 | 900-955 | 325 | 325 | 325 | 900-955 | 925-980 | 925-980 |
| Height to hob (mm) | 900-955 | 900-955 | 900-955 | 300 | 300 | 300 | 900-955 | 900-955 | 900-955 |
| Width (mm) | 600 | 900 | 900 | 300 | 600 | 900 | 900 | 600 | 900 |
| Depth, excluding handles (mm) | 737 | 737 | 737 | 737 | 737 | 737 | 737 816 including fan | 737 816 including fan | 737 816 including fan |
| Gas power rating (kW) - natural | 28.0 | 42.0 | 18.0 | 11.0 | 22.0 | 33.0 | n/a | 22.0 | 33.0 |
| Gas power rating (kW) - propane | 26.4 | 39.6 | 17.5 | 10.2 | 20.4 | 30.6 | n/a | 20.4 | 30.6 |
| Gas power rating (Btu/hr) - natural | 95,500 | 143,300 | 61,400 | 37,500 | 75,100 | 112,600 | n/a | 75,100 | 112,600 |
| Gas power rating (Btu/hr) - propane | 90,100 | 135,100 | 59,700 | 34,800 | 69,600 | 104,400 | n/a | 69,600 | 104,400 |
| Gas pressure - natural | 17 mbar (7" WG) | 17 mbar (7" WG) | 17 mbar (7" WG) | 15 mbar (6" WG) | 15 mbar (6" WG) | 15 mbar (6" WG) | n/a | 15 mbar (6" WG) | 15 mbar (6" WG) |
| Gas pressure - propane | 27 mbar (11" WG) | 27 mbar (11" WG) | 27 mbar (11" WG) | 25 mbar (10" WG) | 25 mbar (10" WG) | 25 mbar (10" WG) | n/a | 25 mbar (10" WG) | 25 mbar (10" WG) |
| Gas inlet size | 1/2" BSPT female | 3/4" BSPT female | 1/2" BSPT female | 1/2" BSPT female | 1/2" BSPT female | 1/2" BSPT female | n/a | 1/2" BSPT female | 1/2" BSPT female |
| Electric power rating - kW | n/a | n/a | n/a | n/a | n/a | n/a | 15.4 | 4.0 | 6.0 |
| Electrical requirements | n/a | n/a | n/a | n/a | n/a | n/a | 3 phase | 1 or 3 phase* | 1 or 3 phase* |
| Voltage (1 / 3 phase) | n/a | n/a | n/a | n/a | n/a | n/a | - / 400V | 230 / 400V | 230 / 400V |
| Amps per phase | n/a | n/a | n/a | n/a | n/a | n/a | 26.4/20.5/20.5 | 8.8/8.7/0.0 | 9.0/8.7/8.7 |
| Weight (kg) | 113 | 158 | 160 | 30 | 58 | 84 | 155 | 155 | 186 |

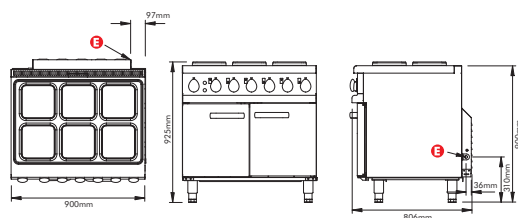
Note

* We recommend operation on a three phase supply, where available.

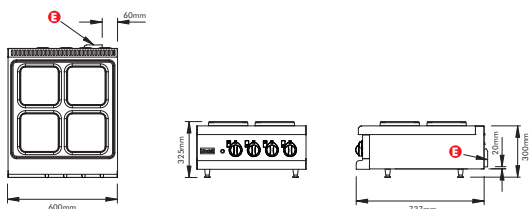
OE7010



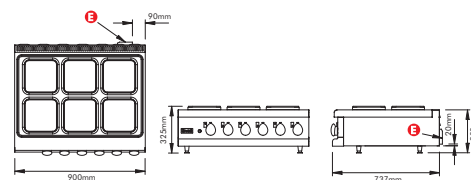
OE7008



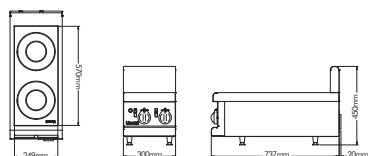
OE7012



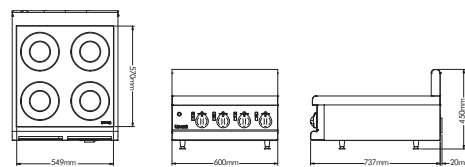
OE7011



OE7013



OE7014



| | Electric | | | | | |
|-------------------------------|----------------------|----------------------|--------------------|---------------------|--------------------|---------------------|
| Description | 2 Zone Induction Hob | 4 Zone Induction Hob | 6 Plate Oven Range | 6 Plate Boiling Top | 4 Plate Oven Range | 4 plate Boiling Top |
| Product code | OE7013 | OE7014 | OE7008 | OE7011 | OE7010 | OE7012 |
| Overall height (mm) | 450 | 450 | 925-980 | 325 | 925-980 | 325 |
| Height to hob (mm) | 300 | 300 | 900-955 | 300 | 900-955 | 300 |
| Width (mm) | 300 | 600 | 900 | 900 | 600 | 600 |
| Depth, excluding handles (mm) | 737 | 737 | 737 | 737 | 737 | 737 |
| | | | 816 including fan | | 816 including fan | |
| Electric power rating - kW | 2 x 3.5 | 4 x 3.5 | 21.6 | 15.6 | 14.4 | 10.4 |
| Electrical requirements | 3 phase | 3 phase | 3 phase | 3 phase | 3 phase | 3 phase |
| Voltage (1 / 3 phase) | 400V | 400V | - / 400V | 400V | 400V | 400V |
| Amps per phase | 15.3/15.3/- | 30.6/15.3/15.3 | 31.0/31.0/31.0 | 22.6/22.6/22.6 | 17.4/22.6/22.6 | 22.6/22.6/0.0 |
| Weight (kg) | 24 | 42 | 155 | 60 | 112 | 40 |

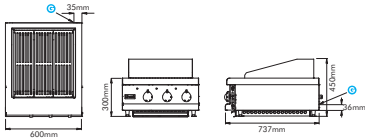
KEY

Gas Connection

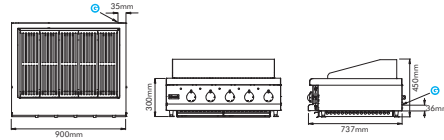
Electrical Connection

Water Connection

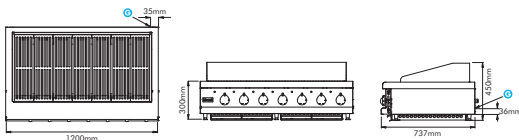
OG7401N/P



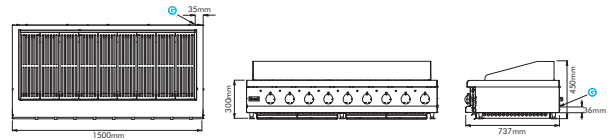
OG7402N/P



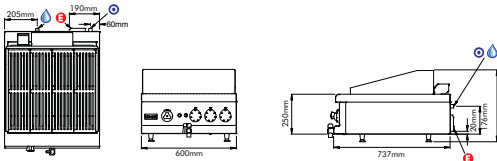
OG7403N/P



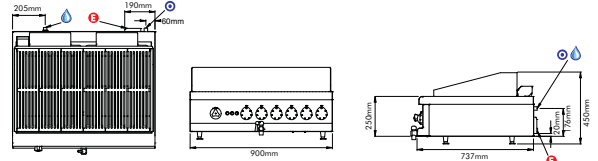
OG7404N/P



OE7405



OE7406

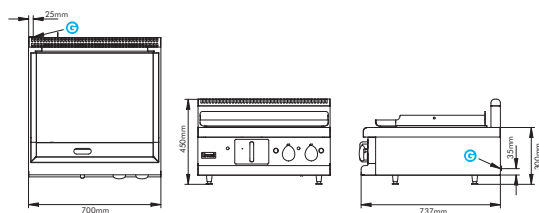


Chargrills

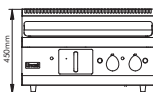
| Description | Gas | | | | Electric | |
|-------------------------------------|---------------------------|---------------------------|---------------------------|---------------------------|----------------|---------------|
| | Chargrill | Chargrill | Chargrill | Chargrill | Chargrill | Chargrill |
| Product code | OG7401 | OG7402 | OG7403 | OG7404 | OE7405 | OE7406 |
| Overall height (mm) | 450 | 450 | 450 | 450 | 450 | 450 |
| Height to hob (mm) | 300 | 300 | 300 | 300 | 300 | 300 |
| Width (mm) | 600 | 900 | 1200 | 1500 | 600 | 900 |
| Depth, excluding handles (mm) | 737 | 737 | 737 | 737 | 737 | 737 |
| Branding grid cooking area (mm) | 460 x 500 | 760 x 500 | 1060 x 500 | 1360 x 500 | n/a | n/a |
| Gas power rating (kW) - natural | 12.3 | 20.5 | 28.7 | 36.9 | n/a | n/a |
| Gas power rating (kW) - propane | 12 | 20 | 28 | 36 | n/a | n/a |
| Gas power rating (Btu/hr) - natural | 42,000 | 69,900 | 97,900 | 125,900 | n/a | n/a |
| Gas power rating (Btu/hr) - propane | 40,900 | 68,200 | 95,500 | 122,800 | n/a | n/a |
| Gas pressure - natural | 20mbar | 20mbar | 20mbar | 20mbar | n/a | n/a |
| Gas pressure - propane | 37mbar | 37mbar | 37mbar | 37mbar | n/a | n/a |
| Gas inlet size | 1/2" BSPT female (Rp 1/2) | 1/2" BSPT female (Rp 1/2) | 1/2" BSPT female (Rp 1/2) | 1/2" BSPT female (Rp 1/2) | n/a | n/a |
| Electric power rating - kW | n/a | n/a | n/a | n/a | 11.2 | 16.5 |
| Electrical requirements | n/a | n/a | n/a | n/a | 3 phase | 3 phase |
| Voltage | n/a | n/a | n/a | n/a | 400V | 400V |
| Amps per phase | n/a | n/a | n/a | n/a | 16.2/16.2/16.2 | 24/24/24 |
| Weight (kg) | 122 | 204 | 252 | 324 | 44 | 58 |

Gas & Electric Griddles & Grills

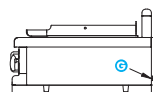
OG7201N/P



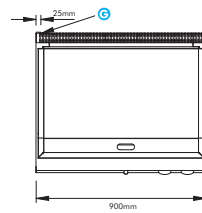
OG7203N/P



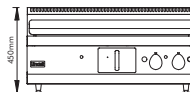
OG7207N/P



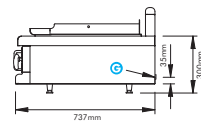
OG7202N/P



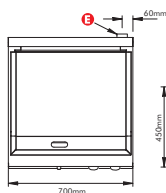
OG7204N/P



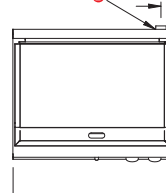
OG7208N/P



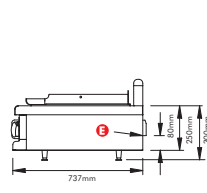
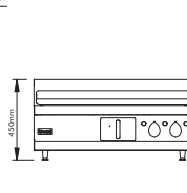
OE7205



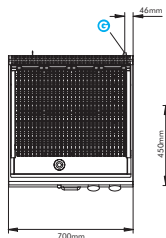
OE7206



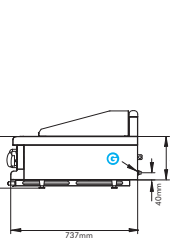
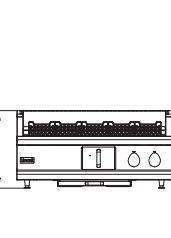
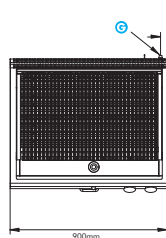
OE7209



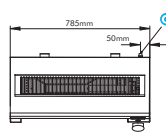
OG7401N/P



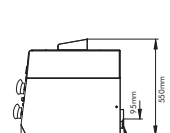
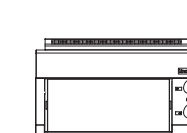
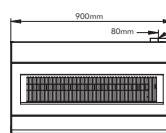
OG7402N/P



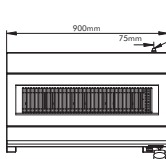
OG7301N/P



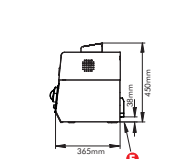
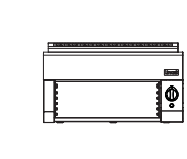
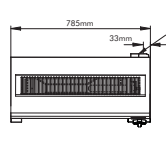
OE7303



OG7302N/P



OE7304



Griddles & Grills

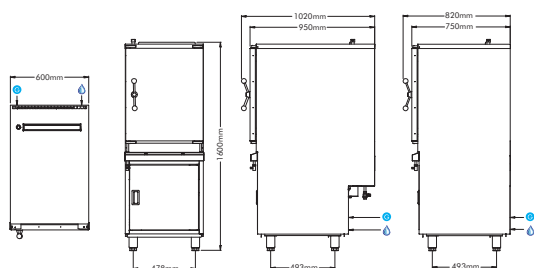
| Description | Gas | | | | | | Electric | | | |
|-------------------------------|---|---|------------------|------------------|------------------|------------------|---------------|--------------------------------|------------------|------------------|
| | Griddle | Griddle | Salamander Grill | Salamander Grill | Chargrill | Chargrill | Griddle | Griddle | Salamander Grill | Salamander Grill |
| Product code | OG7201 OG7203 OG7207 | OG7202 OG7204 OG7208 | OG7301 | OG7302 | OG7401 | OG7402 | OE7205 | OE7206 OE7209 | OE7303 | OE7304 |
| Overall height (mm) | 450 | 450 | 445 | 550 | 450 | 450 | 450 | 450 | 550 | 445 |
| Height to hob (mm) | 300 | 300 | n/a | n/a | 300 | 300 | 300 | 300 | n/a | n/a |
| Width (mm) | 700 | 900 | 785 | 900 | 700 | 900 | 700 | 900 | 900 | 785 |
| Depth, excluding handles (mm) | 737 | 737 | 365 | 560 | 737 | 737 | 737 | 737 | 560 | 365 |
| Gas power rating (kW) | 10.6 | 18.0 | 7.3 | 12.4 | 20.0 | 25.0 | n/a | n/a | n/a | n/a |
| Gas power rating (Btu/hr) | 36,200 | 61,400 | 24,900 | 42,300 | 68,200 | 85,300 | n/a | n/a | n/a | n/a |
| Gas pressure - natural | 15 mbar (6" WG) | 15 mbar (6" WG) | 20mbar (8" WG) | 16 mbar (6" WG) | 15 mbar (6" WG) | 15 mbar (6" WG) | n/a | n/a | n/a | n/a |
| Gas pressure - propane | 25 mbar (10" WG) | 37 mbar (15" WG) | 37 mbar (15" WG) | 37 mbar (15" WG) | 25 mbar (10" WG) | 25 mbar (10" WG) | n/a | n/a | n/a | n/a |
| Gas inlet size | 1/2" BSPT male | 1/2" BSPT male | 1/2" BSPT male | 1/2" BSPT male | 1/2" BSPT male | 1/2" BSPT male | n/a | n/a | n/a | n/a |
| Electric power rating - kW | n/a | n/a | n/a | n/a | n/a | n/a | 8.0 | 11.0 | 6.8 | 5.5 |
| Electrical requirements | n/a | n/a | n/a | n/a | n/a | n/a | 1 or 3 phase* | 1 or 3 phase* | 1 or 3 phase* | 1 phase |
| Voltage (1 / 3 phase) | n/a | n/a | n/a | n/a | n/a | n/a | 230 / 400V | 230 / 400V | 230 / 400V | 230V |
| Amps per phase | n/a | n/a | n/a | n/a | n/a | n/a | 17.4/17.4/0.0 | 15.2/15.2/17.4 | 14.8/14.8/0.0 | 23.9 |
| Weight (kg) | 79 | 98 | 41 | 69 | 71 | 87 | 74 | 95 | 68 | 40 |

Note

* We recommend operation on a three phase supply, where available.

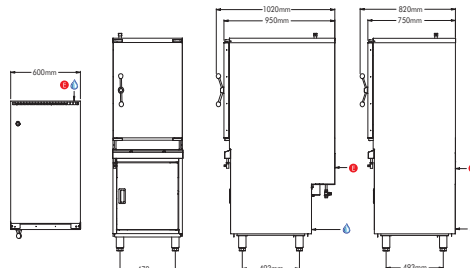
OG7502N/P

OG7504N/P



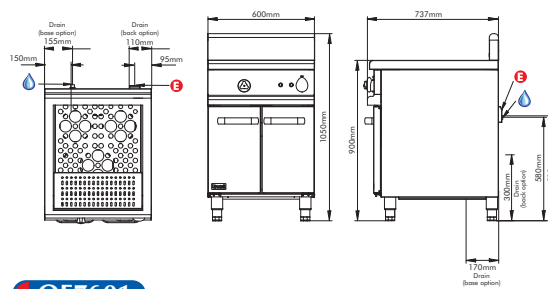
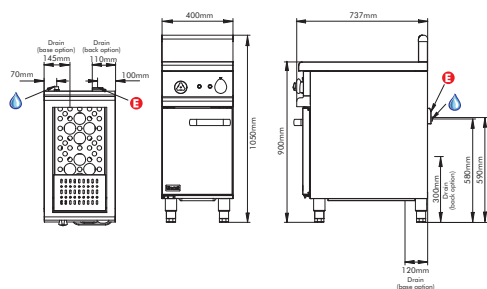
OE7503

OE7505



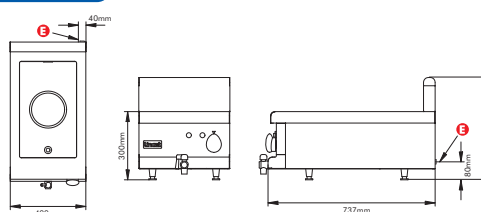
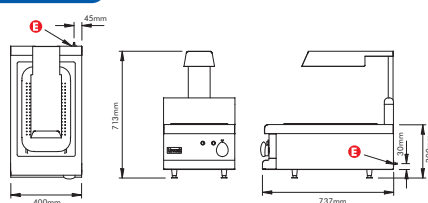
OE7701

OE7702



OE7109

OE7601



KEY

- Gas Connection
- Electrical Connection
- Water Connection

Atmospheric Steamers & Other Products

| Description | Gas | | Electric | | | | | |
|---------------------------------|-------------------------------|-------------------------------|-------------------------------|-------------------------------|----------------|----------------|---------------------------|------------------------|
| | Atmospheric Steamer | Atmospheric Steamer | Atmospheric Steamer | Atmospheric Steamer | Pasta Boiler | Pasta Boiler | Chip Scuttle | Bain Marie |
| Product code | OG7502 | OG7504 | OE7503 | OE7505 | OE7701 | OE7702 | OE7109 | OE7601 |
| Overall height (mm) | 1600 | 1600 | 1600 | 1600 | 1050-1105 | 1050-1105 | 713 (to top of gantry) | 450 |
| Height to hob (mm) | n/a | n/a | n/a | n/a | 900-955 | 900-955 | 300 | 300 |
| Usable oven capacity | | | | | | | | |
| Dimensions w x d x h (mm) | 545 x 680 x 720 | 545 x 430 x 720 | 545 x 680 x 720 | 545 x 430 x 720 | | | | |
| Volume (m³) | 0.27 | 0.17 | 0.27 | 0.17 | | | | |
| Volume (cu ft.) | 9.4 | 6.6 | 9.4 | 6.6 | | | | |
| Gastronorm containers | 12 x 1/1GN or 6 x 2/1GN | 6 x 1/1GN | 12 x 1/1GN or 6 x 2/1GN | 6 x 1/1GN | n/a | n/a | n/a | n/a |
| Width (mm) | 600 | 600 | 600 | 600 | 400 | 600 | 400 | 400 |
| Depth, excluding handles (mm) | 950 | 750 | 950 | 750 | 737 | 737 | 737 | 776 (including tap) |
| BS tins | 12 | 12 | 12 | 12 | n/a | n/a | n/a | n/a |
| Oven shelf size w x d (mm) | 530 x 650 | 530 x 450 | 530 x 650 | 530 x 450 | | | | |
| Gas power rating (kW) - natural | 16mbar 6.5" WG | 16mbar 6.5" WG | n/a | n/a | n/a | n/a | n/a | n/a |
| Gas power rating (kW) - propane | 25mbar 10" WG | 25mbar 10" WG | n/a | n/a | n/a | n/a | n/a | n/a |
| Gas inlet size | 1/2" BSPT male | 1/2" BSPT male | n/a | n/a | n/a | n/a | n/a | n/a |
| Electric power rating - kW | n/a | n/a | 9.0 | 9.0 | 6.0 | 9.0 | 1.5 | 1.8 |
| Electrical requirements | n/a | n/a | 1 or 3 phase* | 1 or 3 phase* | 1 or 3 phase* | 1 or 3 phase* | 1 phase | 1 phase |
| Voltage (1 / 3 phase) | n/a | n/a | 230 / 400V | 230 / 400V | 230 / 400V | 230 / 400V | 230V | 230V |
| Amps per phase | n/a | n/a | 13.0/13.0/13.0 | 13.0/13.0/13.0 | 13.0/13.0/13.0 | 13.0/13.0/13.0 | 6.5 | 6.8 |
| Water inlet size | 15mm | 15mm | 15mm | 15mm | 1/2" BSPT male | 1/2" BSPT male | n/a | n/a |
| Water drain diameter (mm) | n/a | n/a | n/a | n/a | 40 | 40 | n/a | 20 |
| Water pressure | 20 - 1000kPa (0.2 - 10bar) | 20 - 1000kPa (0.2 - 10bar) | 20 - 1000kPa (0.2 - 10bar) | 20 - 1000kPa (0.2 - 10bar) | n/a | n/a | n/a | n/a |
| Heat up time from cold (mins) | 20 | 20 | 15 | 15 | | | | |
| Weight (kg) | 156 | 129 | 137 | 110 | 51 | 65 | 27 | 21 |

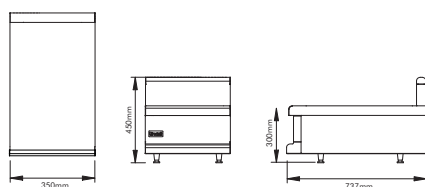
Note

* We recommend operation on a three phase supply, where available.

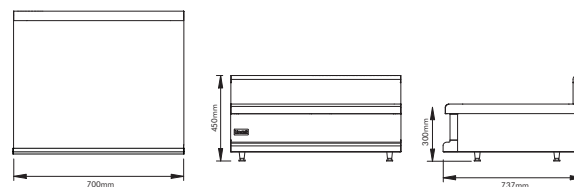
Worktops

| Description | Ambient | |
|---------------------|---------------|---------------|
| | Worktop | Worktop |
| Product code | OA7919 | OA7936 |
| Overall height (mm) | 450 | 450 |
| Height to hob (mm) | 300 | 300 |
| Width (mm) | 350 | 700 |
| Depth (mm) | 737 | 737 |
| Weight (kg) | 13 | 21 |

OA7919



OA7936



Архангельск (8182)63-90-72
Астана (7172)727-132
Астрахань (8512)99-46-04
Барнаул (3852)73-04-60
Белгород (4722)40-23-64
Брянск (4832)59-03-52
Владивосток (423)249-28-31
Волгоград (844)278-03-48
Вологда (8172)26-41-59
Воронеж (473)204-51-73
Екатеринбург (343)384-55-89
Иваново (4932)77-34-06

Ижевск (3412)26-03-58
Иркутск (395)279-98-46
Казань (843)206-01-48
Калининград (4012)72-03-81
Калуга (4842)92-23-67
Кемерово (3842)65-04-62
Киров (8332)68-02-04
Краснодар (861)203-40-90
Красноярск (391)204-63-61
Курск (4712)77-13-04
Липецк (4742)52-20-81
Киргизия (996)312-96-26-47

Магнитогорск (3519)55-03-13
Москва (495)268-04-70
Мурманск (8152)59-64-93
Набережные Челны (8552)20-53-41
Нижний Новгород (831)429-08-12
Новокузнецк (3843)20-46-81
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Орел (4862)44-53-42
Оренбург (3532)37-68-04
Пенза (8412)22-31-16
Казахстан (772)734-952-31

Пермь (342)205-81-47
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Сургут (3462)77-98-35
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Челябинск (351)202-03-61
Череповец (8202)49-02-64
Ярославль (4852)69-52-93