

Opus 800



The Opus 800 series is built for power and performance.

High volume, high quality cooking is simple with the powerful Opus 800 series of 800mm deep oven ranges, boiling tops, fryers, grills, griddles, and bratt pans.

Designed to heat quickly, the Opus 800 series is made for non-stop establishments where kitchens are a constant hive of activity. The equipment can go on cooking delicious dishes all day long, from breakfast through to midnight.

The strong, durable series comes with both electric and gas models, and can be configured in a variety of ways, such as with pedestals and stands. Create a seamless, stylish look that's perfect for front of house and open kitchens.

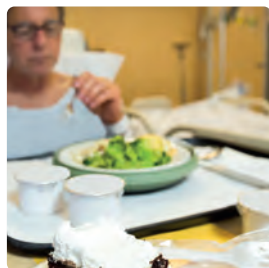
Ideally suited for...

The heavy-duty Opus 800 series is perfect for the most demanding of kitchens. If your kitchen barely stops, then Opus 800 is the series for you.



Large chain pubs and restaurants

Is your kitchen constantly under pressure to deliver delicious dishes at high volumes? If so, you'll find what you're looking for in the Opus 800 series.



Large hospitals

If you need to cook a vast quantity of meals for patients, the Opus 800 series has the capacity to deliver time after time.



Schools

Hundreds of children waiting for their lunchtime meal is no reason to stress when you've got the heavy-duty Opus 800 series ready to go in your kitchen.



Care homes

The Opus 800 series is designed for high output - perfect for when you've got to cook lots of meals at set times for residents.

The power of the Opus 800 series means it can deliver vast quantities of quality food. It won't let you down.

Benefits at a glance

- 800mm deep
- Heavy duty
- For high output establishments cooking all day long
- Enhanced performance
- Strong and durable
- Increased capacity
- Gas and electric models
- Easy to clean



Most Opus 800 products are SUPPLIED WITH CASTORS AS STANDARD

Please contact us if you require products to be supplied with legs



Opus 800



All gas power ratings are nominal values.

Gas Oven Ranges

Gas open top hob

- 7.5kW dual concentric burners for focused heat distribution from a fast boil to a low simmer
- Individual heavy-duty single cast iron supports, built to withstand the rigours of the busiest kitchen
- Flame failure protection
- Low flue to allow use of the complete hob top
- Drip tray

Inclusive Accessories

- 2 chrome plated shelves

Oven

- 6.8kW (OG8001) and 10kW (OG8002) ovens
- Precise thermostatic control from 120°C to 260°C
- Large capacity oven, 2 x GN1/1 (OG8001) and 4 x GN1/1 (OG8002)
- 2 shelves and 5 shelf positions maximise oven space
- Removable oven base for easy cleaning
- Double insulated doors, side and back panels for safe operation, efficiency and economy



4 burner gas range							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
OG8001/N	£3228	€3713	920	600	800	36.8kW	112
OG8001/P	£3228	€3713	920	600	800	33.6kW	112
OG8001/N/RHD	£3388	€3897	920	600	800	36.8kW	131
OG8001/P/RHD	£3388	€3897	920	600	800	33.6kW	131
Internal usable dimensions			405	495	530		

/RHD - right hinged door

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8901	£335	€386	Splashback/shelf

6 burner gas range							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
OG8002/N	£3237	€3723	920	900	800	55kW	149
OG8002/P	£3237	€3723	920	900	800	50.5kW	149
Internal usable dimensions			405	715	530		

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8902	£406	€467	Splashback/shelf

6 burner gas range with drop down door							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
OG8002/N/DD	£3419	€3932	920	900	800	55kW	172
OG8002/P/DD	£3419	€3932	920	900	800	50.5kW	172
Internal usable dimensions			405	715	530		

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8902	£406	€467	Splashback/shelf

Dual Fuel Oven Ranges

Gas open top hob

- 7.5kW dual concentric burners for focused heat distribution from a fast boil to a low simmer
- Individual heavy-duty single cast iron supports, built to withstand the rigours of the busiest kitchen
- Flame failure protection
- Low flue to allow use of the complete hob top
- Drip tray

Inclusive Accessories

- 3 chrome plated shelves

Oven

- 4kW (OD8006) and 6kW (OD8007) ovens
- Precise thermostatic control from 130°C to 250°C
- Twin fan assisted oven for uniform heat and consistent cooking results (OD8006 single fan only)
- Large capacity oven, 3 x GN1/1 (OD8006) and 6 x GN1/1 (OD8007)
- 3 shelves and 5 shelf positions maximize oven space
- Removable oven base for easy cleaning
- Double insulated doors, side and back panels for safe operation, efficiency and economy



2 YEAR UK parts and labour warranty | Export parts warranty
on all Lincat products

Key

- H = Height (mm)
- W = Width (mm)
- D = Depth (mm)
- WT = Packed Weight in kg



4 burner dual fuel range								
MODEL	PRICE £	PRICE €	H	W	D	POWER	OVEN POWER	WT
*OD8006/N	£4051	€4659	912	600	800	30kW	4kW	167
*OD8006/P	£4051	€4659	912	600	800	26.8kW	4kW	167
Internal usable dimensions			410	525	530			

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8984	£335	€386	Splashback/shelf

6 burner dual fuel range								
MODEL	PRICE £	PRICE €	H	W	D	POWER	OVEN POWER	WT
*OD8007/N	£5465	€6285	912	900	800	45kW	6kW	201
*OD8007/P	£5465	€6285	912	900	800	40.2kW	6kW	201
Internal usable dimensions			410	825	530			

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8985	£406	€467	Splashback/shelf

* Please refer to pages L104 to L105 for electricity supply requirements

Opus 800

Gas Solid Top Range

Gas solid top

- Powerful burner produces consistent heat gradient throughout the plate
- Flame failure protection
- 3 piece, heavy duty cast iron top with removable bull's eye
- Profiled underside of cast iron top for optimum heat circulation
- Low flue to allow use of the complete hob top

Oven

- Precise thermostatic control from 120°C to 260°C
- Large capacity oven, 4 x GN1/1
- 2 shelves and 4 shelf positions maximise oven space
- Removable oven base for easy cleaning
- Double insulated doors, side and back panels for safe operation, efficiency and economy

Inclusive Accessories

- 2 chrome plated shelves
- Bull's eye lifting poker



Electric Solid Top Range

Electric solid top

- 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

Oven

- 6kW oven
- Precise thermostatic control from 130°C to 250°C
- Twin fan assisted oven for uniform heat and consistent cooking results
- Large capacity oven, 6 x GN1/1
- 3 shelves and 5 shelf positions maximise oven space

Inclusive Accessories

- 3 chrome plated shelves

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Solid top gas range							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
OG8005/N	£4599	€5289	900	900	800	18.5kW	173
OG8005/P	£4599	€5289	900	900	800	19kW	173
Internal usable dimensions			405	715	530		

Solid top gas range			
MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8980	£401	€462	Splashback/shelf

Solid top gas range with drop down door							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
OG8005/N/DD	£5279	€6071	900	900	800	18.5kW	173
OG8005/P/DD	£5279	€6071	900	900	800	19kW	173
Internal usable dimensions			405	715	530		

Solid top gas range			
MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8983	£406	€467	Splashback/shelf

Electric Oven Ranges

Electric hob top

- Heavy-duty cast iron 2.6kW hotplates deliver fast responsive heat
- Choice of round or square hotplates
- Fully pressed sealed hob for easy cleaning

Inclusive Accessories

- 2 chrome plated shelves

Oven

- 4kW (OE8010) and 6kW (OE8008 and OE8016) ovens
- Precise thermostatic control from 130°C to 250°C
- Twin fan assisted oven for uniform heat and consistent cooking results (OE8010 single fan only)
- Large capacity oven, 2 x GN1/1 (OE8010) and 4 x GN1/1 (OE8008 and OE8016)
- 2 shelves and 5 shelf positions maximise oven space
- Removable oven base for easy cleaning
- Double insulated doors, side and back panels for safe operation, efficiency and economy



4 hotplate (square) electric range							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*OE8010	£4535	€5216	925	600	800	14.4kW	109
Internal usable dimensions			405	495	530		

6 hotplate (square) electric range							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*OE8008	£5934	€6825	925	900	800	21.6kW	152
Internal usable dimensions			405	715	512		

6 hotplate (round) electric range							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*OE8016	£5084	€5847	925	900	800	21.6kW	147
Internal usable dimensions			405	715	512		

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8981	£335	€386	Splashback/shelf

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8982	£406	€467	Splashback/shelf

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8982	£406	€467	Splashback/shelf

* Please refer to pages L104 to L105 for electricity supply requirements

Opus 800



All gas power ratings are nominal values. Gas counter top equipment is supplied on 150mm high legs in compliance with CE legislation. Electric counter top equipment is supplied on height adjustable 55-70mm high legs.

Induction Range

Induction hob

- 5kW induction zones
- 270mm diameter induction cooking zones
- Automatic pan detection function cuts power when no pan is present, preventing harm to users, while saving energy
- 6mm thick high impact resistant glass ceramic surface will withstand hard knocks and is easy to clean
- Multiple internal cooling fans and overheat protection for long service life
- Easy to change filters

Inclusive Accessories

- 2 chrome plated shelves

Oven

- 4kW oven
- Precise thermostatic control from 130°C to 250°C
- Fan assisted oven for uniform heat and consistent cooking results
- Large capacity oven accommodates 2 x GN1/1 containers
- 2 shelves and 5 shelf positions maximize oven space
- Removable oven base for easy cleaning
- Double insulated doors, side and back panels for safe operation, efficiency and economy
- Reduced power options available on request



4 zone induction oven range							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*OE8017	£12136	€13957	900	900	800	24kW	153
Internal usable dimensions			420	525	510		

MODEL	PRICE £	PRICE €	DESCRIPTION
S FI41	£9	€11	Air filter



Gas Boiling Tops

- 7.5kW dual concentric burners for focused heat distribution from a fast boil to a low simmer
- Individual heavy duty single cast iron supports, built to withstand the rigours of the busiest kitchen
- Flame failure protection
- Low flue to allow use of the complete hob top
- Drip tray



2 burner gas boiling top							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
OG8009/N	£1497	€1722	412	300	800	15kW	40
OG8009/P	£1497	€1722	412	300	800	13.6kW	40

4 burner gas boiling top							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
OG8003/N	£2163	€2488	412	600	800	30kW	64
OG8003/P	£2163	€2488	412	600	800	27.2kW	64

4 burner gas boiling top							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
OG8004/N	£2809	€3231	412	900	800	45kW	89
OG8004/P	£2809	€3231	412	900	800	40.8kW	89

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8970	£521	€600	Pedestal with doors
A OA8934	£521	€600	Floor stand

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8972	£574	€661	Pedestal with doors
A OA8972/C	£574	€661	Pedestal with doors and castors
A OA8917	£574	€661	Floor stand
A OA8917/C	£574	€661	Floor stand with castors

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8973	£624	€718	Pedestal with doors
A OA8973/C	£624	€718	Pedestal with doors and castors
A OA8914	£624	€718	Floor stand
A OA8914/C	£624	€718	Floor stand with castors

Electric Boiling Tops

- Heavy duty cast iron 2.6kW hotplates deliver fast responsive heat
- Fully pressed sealed hob for easy cleaning



4 hotplate electric boiling top							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*OE8012	£2526	€2905	325	600	800	10.4kW	73

6 hotplate electric boiling top							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*OE8011	£3301	€3797	325	900	800	15.6kW	84

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8972	£574	€661	Pedestal with doors
A OA8972/C	£574	€661	Pedestal with doors and castors
A OA8917	£574	€661	Floor stand
A OA8917/C	£574	€661	Floor stand with castors
A LK11	£43	€50	Long leg kit

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8973	£624	€718	Pedestal with doors
A OA8973/C	£624	€718	Pedestal with doors and castors
A OA8914	£624	€718	Floor stand
A OA8914/C	£624	€718	Floor stand with castors
A LK11	£43	€50	Long leg kit

2 YEAR

UK parts and labour warranty
Export parts warranty
on all Lincat products

Product Codes

/N = natural gas /P = propane gas Btu/hr = kW x 3.412

* Please refer to pages L104 to L105 for electricity supply requirements

Opus 800



Induction Hobs

- 5kW induction zones
- Automatic pan detection function cuts power when no pan is present, preventing harm to users, while saving energy
- 6mm thick high impact resistant glass ceramic surface will withstand hard knocks and is easy to clean
- Multiple internal cooling fans and overheat protection for long service life
- Easy to change filter, built into the base of the unit

220mm diameter induction cooking zones



2 zone induction hob (twin)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*OE8013	£4787	€5506	300	300	800	10.6kW	32

4 zone induction hob (quad)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*OE8014	£8994	€10344	300	600	800	21.2kW	63

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8970	£521	€600	Pedestal with doors
A OA8934	£521	€600	Floor stand
S FI36	£9	€11	Air filter
A LK11	£43	€50	Long leg kit

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8972	£574	€661	Pedestal with doors
A OA8972/C	£574	€661	Pedestal with doors with castors
A OA8917	£574	€661	Floor stand
A OA8917/C	£574	€661	Floor stand with castors
S FI36	£9	€11	Air filter
A LK11	£43	€50	Long leg kit

270mm diameter induction cooking zones



2 zone induction hob (twin)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*OE8018	£5174	€5951	300	400	800	10.6kW	44

4 zone induction hob (quad)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*OE8019	£9314	€10712	300	800	800	21.2kW	77

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8971	£541	€623	Pedestal with doors
A OA8921	£541	€623	Floor stand
S FI36	£9	€11	Air filter
A LK11	£43	€50	Long leg kit

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8974	£606	€697	Pedestal with doors
A OA8974/C	£606	€697	Pedestal with doors with castors
A OA8956	£606	€697	Floor stand
A OA8956/C	£606	€697	Floor stand with castors
S FI36	£9	€11	Air filter
A LK11	£43	€50	Long leg kit

Key

H	= Height (mm)
W	= Width (mm)
D	= Depth (mm)
WT	= Packed Weight in kg



Opus 800

All gas power ratings are nominal values.

Oil Management

All Opus 800 series gas and electric fryers are available as a base model with oil drainage through the body of the fryer. A gravity filtration accessory adds in-built filtration to the fryer, and the pumped filtration option provides the ultimate in convenience.

Gravity filtration accessory

The integral gravity filtration accessory converts the base model into a fryer with two-stage gravity filtration. This extends oil life, reduces disposal costs and provides a better tasting product for longer.



Pumped filtration option (/OP)

The integral pumped filtration option enables oil to be filtered and the fryer ready for use again in less than 5 minutes. Oil can be filtered during or after service, even whilst hot, maximising oil life. This eliminates the need to lift heavy containers, reducing contact with hot oil and the chances of hazardous spillages.

This option is supplied with a hose with lance for easy discharge of oil into a waste container.

Twin tank pumped filtration (/OP2)

The /OP2 version for twin tank fryers has two oil pumps and two buckets, which is designed to remove cross contamination of the oil from either side of the fryer.

This option is supplied with 2 hoses with lance for easy discharge of oil into a waste container.



Vortech High Efficiency Gas Fryer

- 97% energy efficiency rating verified in independent BSI tests delivers substantially lower running costs and higher output
- Typical payback within 23 months
- Two stage filtration removes contaminants and particles, extending oil life by up to 75% and so reducing oil costs
- Pumped oil return enables the oil to be filtered and the fryer ready for use again in less than five minutes - safe and convenient
- Oil can be filtered during or after service even whilst hot
- Convenient electronic ignition
- Supplied with a hose with lance for easy discharge of oil into a waste container

Inclusive Accessories

- Batter plate
- Full lid
- Baskets
- Stainless steel bucket



Vortech gas fryer								
MODEL	PRICE £	PRICE €	H	W	D	POWER	OIL CAP	WT
OG8115/OP/N	£8599	€9889	1070	400	800	22kW	16L	108
OG8115/OP/P	£8599	€9889	1070	400	800	22kW	16L	108

Will accept 1 x BA82 basket

MODEL	PRICE £	PRICE €	DESCRIPTION
A BA82	£88	€102	Large fryer basket with doors
A OA8961	£214	€247	Side splashguard (left and right)
A OA8935	£216	€249	Vortech fryer batter tray and holder



Most Opus 800 products are SUPPLIED WITH CASTORS AS STANDARD

Please contact us if you require products to be supplied with legs

2 YEAR
UK parts and labour warranty
Export parts warranty
on all Lincat products

Key

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Opus 800



Gas Fryers

- Accurate thermostatic control up to 190°C for consistent results and safe operation
- High energy efficiency
- Convenient piezo ignition
- Externally fired heating gives easy access for cleaning tanks
- Gravity filtration accessory available for all base models
- /OP Pumped filtration option available on all models
- Model OG8111 features two independently controlled fryer tanks for greater versatility
- For safety and stability, 300mm and 400mm wide fryers are supplied with front legs and rear castors

Inclusive Accessories

- Batter plate
- Baskets
- Full lid
- Stainless steel bucket



Single tank gas fryer (300mm wide)								
MODEL	PRICE £	PRICE €	H	W	D	POWER	OIL CAP	WT
OG8110/N	£3228	€3713	1020	300	815	16kW	14L	83
OG8110/P	£3228	€3713	1020	300	815	16kW	14L	83
†OG8110/OP/N	£5808	€6680	1070	300	815	16kW	14L	96
†OG8110/OP/P	£5808	€6680	1070	300	815	16kW	14L	96

Supplied with 1 x BA165 basket

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8955	£214	€247	Side splashguard (left and right)
A OF1	£168	€194	Gravity filtration kit (OG8110 only)

Single tank gas fryer (400mm wide)								
MODEL	PRICE £	PRICE €	H	W	D	POWER	OIL CAP	WT
OG8106/N	£3325	€3824	1020	400	800	23kW	16L	98
OG8106/P	£3325	€3824	1020	400	800	23kW	16L	98
†OG8106/OP/N	£5816	€6689	1070	400	800	23kW	16L	104
†OG8106/OP/P	£5816	€6689	1070	400	800	23kW	16L	104

Supplied with 2 x BA159 baskets

MODEL	PRICE £	PRICE €	DESCRIPTION
A BA82	£88	€102	Large fryer basket (will accept x 1)
A OA8955	£214	€247	Side splashguard (left and right)
A OF2	£192	€221	Gravity filtration kit (OG8106 only)



Single tank gas fryer (600mm wide)								
MODEL	PRICE £	PRICE €	H	W	D	POWER	OIL CAP	WT
OG8107/N	£3785	€4353	1020	600	800	30kW	25L	125
OG8107/P	£3785	€4353	1020	600	800	30kW	25L	125
†OG8107/OP/N	£6276	€7218	1070	600	800	30kW	25L	135
†OG8107/OP/P	£6276	€7218	1070	600	800	30kW	25L	135

Supplied with 2 x BA82 baskets

MODEL	PRICE £	PRICE €	DESCRIPTION
A BA159	£100	€115	Large fryer basket (will accept x 1)
A OA8955	£214	€247	Side splashguard (left and right)
A OF2	£192	€221	Gravity filtration kit (OG8107 only)

Twin tank gas fryer (600mm wide)								
MODEL	PRICE £	PRICE €	H	W	D	POWER	OIL CAP	WT
OG8111/N	£4821	€5545	1020	600	800	32kW	2 x 14L	142
OG8111/P	£4821	€5545	1020	600	800	32kW	2 x 14L	142
†OG8111/OP/N	£7313	€8410	1070	600	800	32kW	2 x 14L	151
†OG8111/OP/P	£7313	€8410	1070	600	800	32kW	2 x 14L	151
†OG8111/OP2/N	£9302	€10698	1070	600	800	32kW	2 x 14L	157
†OG8111/OP2/P	£9302	€10698	1070	600	800	32kW	2 x 14L	157

Supplied with 2 x BA165 baskets

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8955	£214	€247	Side splashguard (left and right)
A OF2	£192	€221	Gravity filtration kit (OG8111 only)



Gas fryers with pumped filtration (/OP & /OP2) require a 1 phase connection

Product Codes

/N = natural gas /P = propane gas Btu/hr = kW x 3412

†No electricity supply required (except with /OP and /OP2 models)

Opus 800

Electric Fryers

- Accurate thermostatic control up to 190°C for consistent results and safe operation
- Hinged, lift out element, with safety interlock for easy tank access and cleaning
- Models OE8105 and OE8113 feature two independently controlled fryer tanks for greater versatility
- Gravity filtration accessory available for all base models
- /OP Pumped filtration option available on all models
- For safety and stability, 300mm and 400mm wide fryers are supplied with front legs and rear castors

Inclusive Accessories

- Batter plate
- Baskets
- Full lid
- Stainless steel bucket



Single tank electric fryer (300mm wide)									
MODEL	PRICE £	PRICE €	H	W	D	POWER	OIL CAP	WT	
*OE8112	£2419	€2782	1020	300	800	12kW	15L	72	
*OE8112/OP	£4886	€5619	1070	300	800	12kW	15L	79	

Supplied with 1 x BA82 basket

Single tank electric fryer (400mm wide)									
MODEL	PRICE £	PRICE €	H	W	D	POWER	OIL CAP	WT	
*OE8114	£3069	€3530	1020	400	800	14kW	19L	81	
*OE8114/OP	£5517	€6345	1070	400	800	14kW	19L	90	

Supplied with 2 x BA83 baskets

Twin tank electric fryer (400mm wide)									
MODEL	PRICE £	PRICE €	H	W	D	POWER	OIL CAP	WT	
*OE8105	£3473	€3994	1020	400	800	14kW	2 x 9.5L	87	
*OE8105/OP	£5799	€6669	1070	400	800	14kW	2 x 9.5L	97	
*OE8105/OP2	£7782	€8950	1070	400	800	14kW	2 x 9.5L	101	

Supplied with 2 x BA83 baskets

MODEL	PRICE £	PRICE €	DESCRIPTION
A BA122	£91	€105	Small fryer basket (will accept x 2)
A OA8954	£214	€247	Side splashguard (left and right)
A OF1	£168	€194	Gravity filtration kit (OE8112 only)

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8954	£214	€247	Side splashguard (left and right)
A OF2	£192	€221	Gravity filtration kit (OE8114 only)

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8954	£214	€247	Side splashguard (left and right)
A OF2	£192	€221	Gravity filtration kit (OE8105 only)

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Single tank electric fryer (600mm wide)									
MODEL	PRICE £	PRICE €	H	W	D	POWER	OIL CAP	WT	
*OE8108	£3565	€4100	1020	600	800	22kW	36.5L	109	
*OE8108/OP	£6000	€6900	1070	600	800	22kW	36.5L	115	

Supplied with 2 x BA82 basket

MODEL	PRICE £	PRICE €	DESCRIPTION
A BA83	£98	€113	Small fryer basket (will accept x 3)
A OA8954	£214	€247	Side splashguard (left and right)
A OF2	£192	€221	Gravity filtration kit (OE8108 only)

Twin tank electric fryer (600mm wide)									
MODEL	PRICE £	PRICE €	H	W	D	POWER	OIL CAP	WT	
*OE8113	£3848	€4426	1020	600	800	24kW	2 x 15L	111	
*OE8113/OP	£6273	€7214	1070	600	800	24kW	2 x 15L	118	
*OE8113/OP2	£8294	€9539	1070	600	800	24kW	2 x 15L	131	

Supplied with 2 x BA82 basket

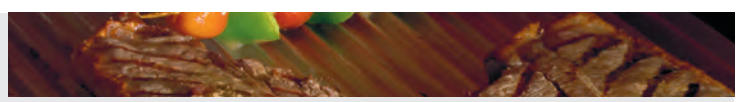
MODEL	PRICE £	PRICE €	DESCRIPTION
A BA122	£91	€105	Small fryer basket (will accept x 4)
A OA8954	£214	€247	Side splashguard (left and right)
A OF2	£192	€221	Gravity filtration kit (OE8113 only)

Key

H = Height (mm)
W = Width (mm)
D = Depth (mm)
WT = Packed Weight in kg

Opus 800

All gas power ratings are nominal values.



Gas Salamander Grills

- Powerful, highly efficient ceramic plaque burners for reliability and rapid heat up
- Three independently controlled heat zones on the OG8302 for maximum versatility
- Four shelf positions with horizontal or angled settings
- OG8302 is GN 1/1 compatible
- Enamelled front for durability
- Flame failure protection

Inclusive Accessories

- Reversible cast aluminium branding plate, with removable fat collection container (OG8302 only)



Gas salamander							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
OG8301/N	£1789	€2058	450	800	438	6kW	48
OG8301/P	£1789	€2058	450	800	438	6.8kW	48

Gas salamander							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
OG8302/N	£2834	€3260	495	900	548	8.7kW	73
OG8302/P	£2834	€3260	495	900	548	9kW	73

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8907	£544	€626	Floor stand for OG8301
A OA8912	£606	€697	Floor stand for OG8302
A OA8908	£394	€454	Bench stand for OG8301
A OA8918	£426	€490	Bench stand for OG8302
A OA8909	£179	€206	Wall bracket for OG8301
A OA8911	£220	€253	Wall bracket for OG8302
A OA8976	£183	€211	Branding plate for OG8301
A BR10	£244	€281	Additional branding plate for OG8302

Salamander floor stands cannot be supplied with castors

Electric Salamander Grills

- Powerful heating elements, for reliability and rapid heat up
- Left and right independently controlled heat zones on the OE8303 for maximum versatility
- Four shelf positions with horizontal or angled settings
- OE8303 is GN 1/1 compatible
- Enamelled front for durability

Inclusive Accessories

- Reversible cast aluminium branding plate, with removable fat collection container (OE8303 only)



Electric salamander							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*OE8304	£1579	€1816	400	800	415	4.4kW	46

Electric salamander							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*OE8303	£2386	€2744	510	890	520	5.4kW	72

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8907	£544	€626	Floor stand for OE8304
A OA8912	£606	€697	Floor stand for OE8303
A OA8908	£394	€454	Bench stand for OE8304
A OA8918	£426	€490	Bench stand for OE8303
A OA8909	£179	€206	Wall bracket for OE8304
A OA8911	£220	€253	Wall bracket for OE8303
A OA8976	£183	€211	Branding plate for OE8304
A BR10	£244	€281	Additional branding plate for OE8303

Salamander floor stands cannot be supplied with castors

Electric Cook & Hold Salamander

The sophisticated Cook & Hold Salamander heats up in just eight seconds when the plate detection mechanism is activated by a plate or gastronorm pan. Once the food is cooked, the hold function will ensure food is kept warm but does not continue to cook until required for service. Once the plate is removed and the plate detection mechanism freed, the elements automatically switch off saving energy.

- Cook and hold function
- Fast heat up 'Hi-Light' elements - ready to cook in just eight seconds
- Self-balancing height adjustable grill hood for easy operation
- Three independently controlled heating zones for maximum flexibility
- Touchpad control with digital display of time and power settings
- 20 minute audible timer
- GN1/1 compatible
- Suitable for wall or bench mounting
- Suitable for single or three phase installation

2 YEAR UK parts and labour warranty | Export parts warranty
on all Lincat products



Electric cook and hold salamander							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*OE8306	£3289	€3783	544	600	562	4.5kW	89

Supplied on height adjustable 25-45mm high legs

MODEL	PRICE £	PRICE €	DESCRIPTION
A BR75	£186	€214	Wall bracket

* Please refer to pages L104 to L105 for electricity supply requirements



Opus 800

All gas power ratings are nominal values. Gas counter top equipment is supplied on 150mm high legs in compliance with CE legislation. Electric counter top equipment is supplied on height adjustable 55-70mm high legs.

Gas Griddles

- Maximised cooking area, griddle plates sit flush to the sides of the unit
- Left and right independently controlled heat zones for flexibility and economy during quiet periods
- Precise thermostatic control from 90°C - 280°C for consistent results and economical operation
- Half-ribbed plate option (/R), for attractive branding presentation marks

- Chrome plate option (/C), easy to clean and reduced heat radiation for a comfortable working environment and reduced energy costs
- Convenient piezo ignition and pilot burners for stand-by operation
- Flame failure protection

Inclusive Accessories

- Scraper (not for chrome models)



Gas griddles (machined steel)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
OG8201/N	£2988	€3437	532	600	800	15.5kW	93
OG8201/P	£2988	€3437	532	600	800	15.5kW	93
OG8202/N	£3404	€3915	532	900	800	23kW	124
OG8202/P	£3404	€3915	532	900	800	23kW	124

Gas griddles (chrome)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
OG8201/C/N	£4680	€5382	532	600	800	15.5kW	93
OG8201/C/P	£4680	€5382	532	600	800	15.5kW	93
OG8202/C/N	£5480	€6302	532	900	800	23kW	124
OG8202/C/P	£5480	€6302	532	900	800	23kW	124

Gas griddles (half-ribbed steel)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
OG8201/R/N	£3276	€3768	532	600	800	15.5kW	90
OG8201/R/P	£3276	€3768	532	600	800	15.5kW	90
OG8202/R/N	£3770	€4336	532	900	800	23kW	140
OG8202/R/P	£3770	€4336	532	900	800	23kW	140

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8972	£574	€661	Pedestal with doors for OG8201
A OA8972/C	£574	€661	Pedestal with doors and castors for OG8201
A OA8917	£574	€661	Floor stand for OG8201
A OA8917/C	£574	€661	Floor stand with castors for OG8201
A OA8973	£624	€718	Pedestal with doors for OG8202
A OA8973/C	£624	€718	Pedestal with doors and castors for OG8202
A OA8914	£624	€718	Floor stand for OG8202
A OA8914/C	£624	€718	Floor stand with castors for OG8202

Electric Griddles

- Maximised cooking area, griddle plates sit flush to the sides of the unit
- Left and right independently controlled heat zones for flexibility and economy during quiet periods
- Precise thermostatic control from 90°C - 300°C for consistent results and economical operation
- Half-ribbed plate option (/R), for attractive branding presentation marks

- Chrome plate option (/C), easy to clean and reduced heat radiation for a comfortable working environment and reduced energy costs

Inclusive Accessories

- Scraper (not for chrome models)



Electric griddles (machined steel)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*OE8205	£2123	€2442	428	600	800	8kW	93
*OE8206	£2515	€2893	428	900	800	12kW	128

Electric griddles (chrome)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*OE8205/C	£3783	€4351	428	600	800	8kW	95
*OE8206/C	£4550	€5233	428	900	800	12kW	134

Electric griddles (half-ribbed steel)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*OE8205/R	£2380	€2737	428	600	800	8kW	92
*OE8206/R	£2840	€3266	428	900	800	12kW	124

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8972	£574	€661	Pedestal with doors for OE8205
A OA8972/C	£574	€661	Pedestal with doors and castors for OE8205
A OA8917	£574	€661	Floor stand for OE8205
A OA8917/C	£574	€661	Floor stand with castors for OE8205
A OA8973	£624	€718	Pedestal with doors for OE8206
A OA8973/C	£624	€718	Pedestal with doors and castors for OE8206
A OA8914	£624	€718	Floor stand for OE8206
A OA8914/C	£624	€718	Floor stand with castors for OE8206

Electric Clam Griddles

Opus 800 clam griddles cook food up to three times as quickly as a standard griddle. Double griddle plates heat both sides of the food simultaneously, delivering fast, even and repeatable results

- Precise thermostatic temperature control for consistent results and economical operation
- Independently controlled cooking zones for greater flexibility and economy during quieter periods

- Digital timer on each clam plate ensures repeatable results
- Ribbed plate option (/R), for attractive branding presentation marks

Inclusive Accessories

- Scraper
- PTFE non-stick sheets

Key

H = Height (mm)
W = Width (mm)
D = Depth (mm)
WT = Packed Weight in kg



Electric clam griddles (flat upper plate)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*OE8211	£6734	€7745	542	400	800	8.6kW	95
*OE8210	£10626	€12220	542	800	800	17.2kW	192

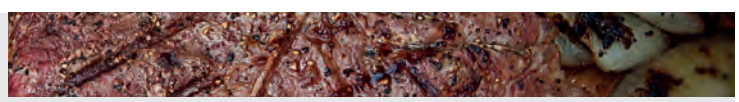
Electric clam griddles (ribbed upper plate)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*OE8211/R	£6778	€7795	542	400	800	8.6kW	94
*OE8210/R	£10665	€12265	542	800	800	17.2kW	167

Electric clam griddles (1 x flat and 1 x ribbed upper plate)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*OE8210/FR	£10707	€12314	542	800	800	17.2kW	170

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8960	£42	€49	Plate height adjuster (per plate)
A TFS01	£22	€26	Teflon sheet top plate
S TFS02	£15	€18	Teflon sheet hangers (1 pair)
S TFS03	£21	€25	Teflon sheet base plate 800mm wide (1 sheet)
S TFS04	£12	€14	Teflon sheet base plate 400mm wide (1 sheet)
A OA8971	£541	€623	Pedestal with doors for OE8211
A OA8921	£541	€623	Floor stand for OE8211
A OA8974	£606	€697	Pedestal with doors for OE8210
A OA8974/C	£606	€697	Pedestal with doors and castors for OE8210
A OA8956	£606	€697	Floor stand for OE8210
A OA8956/C	£606	€697	Floor stand with castors for OE8210
A OA8988	£55	€64	Clam adjustment bars 17mm

* Please refer to pages L104 to L105 for electricity supply requirements

Opus 800



All gas power ratings are nominal values. Gas counter top equipment is supplied on 150mm high legs in compliance with CE legislation. Electric counter top equipment is supplied on height adjustable 55-70mm high legs.

Gas Chargrills

- Powerful, highly efficient infra-red ceramic plaque burners for fast cooking and significant energy efficiency
- Independently controlled multiple heat zones (3 in OG8401, 5 in OG8402, 7 in OG8403) for maximum versatility
- Flame failure protection
- Heavy-duty cast iron branding grids with reversible design, for uninterrupted cooking and self cleaning at maximum power
- Unique design of radiants, deliver the ideal amount of flaring for that delicious chargrilled taste, without the mess of lava rock or charcoal
- Heavy duty radiant caps (consumable items) protect burners

Inclusive Accessories

- Branding grid scraper
- Cleaning spatula



Gas chargrill (600mm wide)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
OG8401/N	£3118	€3586	653	600	806	13.8kW	92
OG8401/P	£3118	€3586	653	600	806	12.6kW	92

Gas chargrill (900mm wide)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
OG8402/N	£4042	€4649	653	900	806	23kW	133
OG8402/P	£4042	€4649	653	900	806	23kW	133

Gas chargrill (1200mm wide)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
OG8403/N	£5154	€5928	653	1200	806	32.2kW	173
OG8403/P	£5154	€5928	653	1200	806	29.4kW	173

MODEL	PRICE £	PRICE €	DESCRIPTION
OA8950	£574	€661	Floor stand for OG8401
OA8950/C	£574	€661	Floor stand with castors for OG8401
OA8989	£426	€490	Holding shelf for OG8401

MODEL	PRICE £	PRICE €	DESCRIPTION
OA8951	£624	€718	Floor stand for OG8402
OA8951/C	£624	€718	Floor stand with castors for OG8402
OA8990	£574	€661	Holding shelf for OG8402

MODEL	PRICE £	PRICE €	DESCRIPTION
OA8952	£755	€869	Floor stand for OG8403
OA8989	£426	€490	Holding shelf for OG8403

SYNERGY™ grill technology



Lincat is delighted to be able to offer the revolutionary Synergy Grill technology as a suited solution within our Opus 800 Series.

Pioneering, award-winning technology Synergy Grill has revolutionised the catering industry. Combining high power with low energy consumption, Synergy Grills enable you to prepare food faster at less than half the energy costs. Fat atomising technology means there's no fat tray to clean and best of all, it creates seriously succulent food.

- Award winning Synergy Grill technology in an Opus 800 series chassis
- Suites with equipment in the Opus 800 series
- Patented award-winning Synergy Grill technology designed around its gas burner system, working at incredibly hot temperatures yet uses an average of 59% less gas than a standard grill
- Gently smokes the food giving you incredible flavour whilst giving clear contrasting bar-marks
- Quickest grill on the market to clean, the fat is atomised on ceramic base plates, once cold, you can simply vacuum out the dust that's left
- No fat means no fat tray to clean, fat atomising technology means there's no fat tray to clean and best of all, it creates seriously succulent food
- The simplest grill on the market to operate, with no thermocouples to replace and operated by a simple rocker switch
- Safety is paramount, one of the safest units to operate



Synergy Grill							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
OG8410/N	£6125	€7044	900	600	800	5.7kW	106
OG8410/P	£6125	€7044	900	600	800	5.7kW	106
OG8411/N	£8273	€9514	900	900	800	11.4kW	151
OG8411/P	£8273	€9514	900	900	800	11.4kW	151

MODEL	PRICE £	PRICE €	DESCRIPTION
OA8991	£574	€661	Floor Stand for OG8410
OA8991/C	£574	€661	Floor Stand for OG8410
OA8992	£624	€718	Floor Stand for OG8411
OA8992/C	£624	€718	Floor Stand for OG8411

Product Codes

/N = natural gas /P = propane gas Btu/hr = kW x 3412

Price includes grill on 150mm legs, slow cook shelf, resting shelf and garnish rail

* Please refer to pages L104 to L105 for electricity supply requirements



Opus 800

Electric counter top equipment is supplied on height adjustable 55-70mm high legs.

Electric Chargrills

- Removable, durable, segmented cast iron grids impart attractive branding marks to food
- Independently controlled multiple heat zones (3 in OE8405, and 6 in OE8406) for maximum versatility • 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

- Plumbed to water supply for quick and easy filling of water bath with alternative manual-fill facility
- High temperature safety cut-out for protection if water bath runs dry

Inclusive Accessories

- Grid cleaning tool
- Branding iron lifting rod



Electric chargrill (600mm wide)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*OE8405	£2655	€3054	415	600	817	8.4kW	69

Electric chargrill (900mm wide)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*OE8406	£3650	€4198	415	900	817	12.4kW	73

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8972	£574	€661	Pedestal with doors
A OA8972/C	£574	€661	Pedestal with doors and castors
A OA8917	£574	€661	Floor stand
A OA8917/C	£574	€661	Floor stand with castors
A OA8986	£523	€602	Keep warm shelf
A OA8987	£136	€157	Condiment holder
A OA8959	£56	€65	Tool holder accessory

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8973	£624	€718	Pedestal with doors
A OA8973/C	£624	€718	Pedestal with doors and castors
A OA8914	£624	€718	Floor stand
A OA8914/C	£624	€718	Floor stand with castors
A OA8959	£56	€65	Tool holder accessory
			Suitable accessory for all Opus 800 products

Electric Direct Cook Chargrills

- Create perfectly cooked, expertly branded burgers and steaks
- As food is cooked directly on the elements, there's no need for separate branding bars or grids
- Powerful elements are designed for rapid heat-up and a consistent temperature across the whole cooking surface
- Independently-controlled elements on the OE8414 mean one side can be switched off during quieter service periods to save energy

- After service, the unit can be turned on full power for 15 minutes to burn off fat and debris. After this, any remaining debris can be removed using the tool supplied
- Fully removable tank liner for easy cleaning.



Electric chargrill (600mm wide)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*OE8413	£3331	€3831	592	600	800	8.4kW	69

Electric chargrill (900mm wide)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*OE8414	£4675	€5377	592	900	800	13.4kW	90

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8991	£574	€661	Floor stand
A OA8991/C	£574	€661	Floor stand with castors
A OA8989	£426	€490	Keep warm shelf
A OA9002	£186	€214	Condiment holder

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8992	£624	€718	Floor stand
A OA8992/C	£624	€718	Floor stand with castors
A OA8990	£574	€661	Keep warm shelf
A OA9003	£199	€229	Condiment holder

Opus 800



All gas power ratings are nominal values.

Electric Pasta Boiler

- Two position water setting: fast fill, or trickle fill for maintaining water level while cooking
- Boil dry protection
- Starch removal system keeps water fresh
- Direct overflow connection and water replenishment
- Direct connection to water supply and waste
- Units are supplied without pasta baskets, choice of optional high quality pasta baskets for convenience and flexibility
- Can be used as a pasta boiler, steamer or bain marie, saving valuable space
- For safety and stability this product is supplied with front legs and rear castors

2

UK parts
and labour
warranty

Export
parts
warranty

on all Lincat
products

Electric pasta boiler							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*OE8701	£2926	€3365	1020	400	800	6kW	67

Price does not include basket

Pasta baskets

MODEL	PRICE £	PRICE €	DESCRIPTION	NO. REQUIRED
A OA8922	£190	€219	Large pasta basket	1
A OA8924	£138	€159	Half pasta basket	2
A OA8925	£101	€117	Quarter pasta basket	4

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

MODEL	PRICE £	PRICE €	DESCRIPTION	NO. REQUIRED
A OA8926	£177	€204	GN 1/1 container	1
A OA8927	£106	€122	GN 1/2 container	2
A OA8928	£107	€124	GN 1/3 container	3

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

MODEL	PRICE £	PRICE €	DESCRIPTION	NO. REQUIRED
A OA8931	£217	€250	GN 1/1 perforated container	1
A OA8932	£148	€171	GN 1/2 perforated container	2



Gas Bratt Pan

- 24.5kW from 6 stainless steel tube burners
- 80 litre capacity
- Convenient automatic pilot ignition and flame failure protection
- Temperature range from 70°C to 300°C to meet different cooking needs and for maximum flexibility
- Simmer mode reduces power to 50% for delicate dishes
- Manually operated tilting mechanism with fold away handle
- Heavy duty lid and hinge system
- 2mm thick stainless steel lid doubles as a bench-top workspace
- Water fill tap with latching push button can be operated when lid is open or closed
- Large pouring spout and lip to avoid the risk of spillage



Electric Bratt Pan

- 3 x 4kW stainless steel heating elements
- 80 litre capacity
- Temperature range from 90°C to 240°C to meet different cooking needs and for maximum flexibility
- Simmer mode reduces power to 50% for delicate dishes
- Manually operated tilting mechanism with fold away handle
- Heavy duty lid and hinge system
- 2mm thick stainless steel lid doubles as a bench-top workspace
- Water fill tap with latching push button can be operated when lid is open or closed
- Large pouring spout and lip to avoid the risk of spillage



Gas bratt pan							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*OG8801/N	£6840	€7866	1006	900	800	24.5kW	173
*OG8801/P	£6840	€7866	1006	900	800	22kW	173



Gas bratt pans
require a 1 phase
connection

Electric bratt pan							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*OE8802	£6298	€7243	999	900	800	12kW	156

* Please refer to pages L104 to L105 for electricity supply requirements



Opus 800

Electric counter top equipment is supplied on height adjustable 55-70mm high legs.

Electric Bain Marie

- Compatible with standard GN 1/1 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							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
OE8601	£1267	€1458	300	400	800	1.8kW	25

MODEL	PRICE £	PRICE €	DESCRIPTION
OA8926	£177	€204	GN 1/1 container (150mm deep) and lids (1 required)
OA8927	£106	€122	GN 1/2 container (150mm deep) and lids (2 required)
OA8928	£107	€124	GN 1/3 container (150mm deep) and lids (3 required)
OA8971	£541	€623	Pedestal with doors
OA8921	£541	€623	Floor stand
LK11	£43	€50	Long leg kit

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

Inclusive Accessories

- 1/1 GN container with perforated fat drain plate



Electric chip scuttle							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
OE8109	£1418	€1631	825	400	800	1.5kW	48

MODEL	PRICE £	PRICE €	DESCRIPTION
OA8971	£541	€623	Pedestal with doors
OA8921	£541	€623	Floor stand
LK11	£43	€50	Long leg kit

Worktops

- Provides useful workspace
- Designed to suite with Opus 800 equipment
- Can be mounted on a floor stand or pedestal with doors



Worktops							
MODEL	PRICE £	PRICE €	H	W	D	WT	
OA8919	£504	€580	300	300	800	17	
OA8938	£528	€608	300	400	800	22	
OA8936	£539	€620	300	600	800	26	
OA8939	£561	€646	300	800	800	33	
OA8940	£579	€666	300	900	800	36	

Opus 800



Electric counter top equipment is supplied on height adjustable 55-70mm high legs.

Pedestals with Doors and Floor Stands

Pedestals with doors

- Suitable for Opus 800 series counter top models**
- 300mm, 400mm, 600mm, 800mm and 900mm widths available
- Cupboard with side hinged doors

Floor stands

- Suitable for Opus 800 series counter top models**
- 300mm, 400mm, 600mm, 800mm and 900mm widths available

2
YEAR

UK parts
and labour
warranty

Export
parts
warranty

on all Lincat products



Also available with castors



Pedestals

MODEL	PRICE £	PRICE €	DESCRIPTION
OA8970	£521	€600	Pedestal with doors for units 300mm wide
OA8971	£541	€623	Pedestal with doors for units 400mm wide
OA8972	£574	€661	Pedestal with doors for units 600mm wide
OA8972/C	£574	€661	Pedestal with doors and castors for units 600mm wide
OA8974	£606	€697	Pedestal with doors for units 800mm wide
OA8974/C	£606	€697	Pedestal with doors and castors for units 800mm wide
OA8973	£624	€718	Pedestal with doors for units 900mm wide
OA8973/C	£624	€718	Pedestal with doors and castors for units 900mm wide

Floor stands

MODEL	PRICE £	PRICE €	DESCRIPTION
OA8934	£521	€600	Floor stand for units 300mm wide
OA8921	£541	€623	Floor stand for units 400mm wide
OA8917	£574	€661	Floor stand for units 600mm wide
OA8917/C	£574	€661	Floor stand with castors for units 600mm wide
OA8956	£606	€697	Floor stand for units 800mm wide
OA8956/C	£606	€697	Floor stand with castors for units 800mm wide
OA8914	£624	€718	Floor stand for units 900mm wide
OA8914/C	£624	€718	Floor stand with castors for units 900mm wide

** Excluding gas and electric salamanders, gas chargrills and electric direct cook chargrills, please see relevant product page for stand options available.