



Opus 800

PRODUCT OPTIONS AND ACCESSORIES

- OA8917 Stand
- OA8917/C Stand with castors

PRODUCT FEATURES

- Two independently controlled heat zones to meet varying service demands
- Real flame for authentic chargrilled flavour
- Removable, heavy-duty segmented cast iron grids deliver attractive branding marks
- Enameled base plate beneath grids for easy cleaning
- Vapourising technology turns fat and debris into ash for simple sweep-out cleaning
- Three-piece stainless steel splashback for easier cleaning
- Designed to complement the Opus 800 series
- Supplied with legs and locating cups for secure placement on a Chef Base
- Grid lifting tool and cleaning rake included as standard
- Optional single resting rack
- Optional garnish rail to hold GN 1/9 pots
- Optional stand available for flexible installation

WEIGHTS & DIMENSIONS

Width	600 mm
Depth	800 mm
Height	700 mm

SHIPPING DETAILS

Quick Ship Product (Official Commercial Foodservice Program)	No
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PRODUCT CERTIFICATIONS



ENERGY SPECIFICATIONS

Primary Energy Type	Electric	Electrical Connection Type	Direct Hardwired
Electrical Volts	220/240V	Electrical Plug Type	Not Applicable
Electrical Total Wattage	7200 W	Number of Electrical Plugs	Not Applicable
Electrical Kilowatts	7.2 kW	Number of Electrical Conductor Wires	1
Electrical Phase	1-Phase	Dedicated Circuit Required	Yes

FAMILY SPECIFIC ATTRIBUTES

Construction Materials	Stainless Steel	Grate Type	Cast Iron
Control Type	Electronic, Rotary Control Knob	Number Of Controls	2
Cooking Area Plate Depth	600 mm	Number of Heating Elements	2
Cooking Area Plate Width	500 mm	Number of Heating Zones	2
		Ventless Cooking Technology	No

BIDDING SPECIFICATIONS (SHORT FORM SPECS)

Bidding Specifications Not Available.