

Opus 800

a natural evolution

Clam Griddles 400mm and 800mm wide

OE8210, OE8210/R, OE8210/FR, OE8211, OE8210/R

- 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.
- Steaks, burgers, chicken and other meat products are cooked quickly, sealing in juices, locking in flavour and reducing shrinkage
- Ribbed plate option for attractive branding presentation marks



OE8211



OE8210

Griddle Features

- Flat sheathed heating elements for even heat distribution
- 15mm thick griddle plate
- 12mm thick hard anodised aluminium clam plate
- Clam top automatically adjusts to suit the thickness of the food being cooked
- Maximised cooking area, griddle plates sit flush to the sides of the unit
- Independently controlled top and bottom cooking zones
- Digital timer on each clam plate
- Accurate thermostatic control from 50°C to 250°
- Sturdy one piece stainless steel splashguard
- 48mm round aperture grease drain
- 2 litre collection drawer
- Supplied on height adjustable 50-70mm legs
- Ribbed plate option for attractive branding presentation marks

Cleaning and Servicing

- Easy clean stainless steel external finish
- Top welded sealed plate and splashguard for easy cleaning
- Splashguard to protect surrounding areas
- Removable, easy clean fat drawers
- Easy clean 48mm round aperture grease drain
- Easy cleaning with optional PTFE non-stick sheets
- Sits flush to the wall, reducing dirt ingress over the back
- Access to all parts from the front and top of unit

Overall construction

- Permanent laser etched markings on fascia and knob
- 15mm thick griddle plate
- 12mm thick hard anodised aluminium clam plate
- Top welded sealed plate
- 1.2mm stainless steel welded bull nose and surround
- 1.2mm stainless steel base panel
- 0.8mm stainless steel side panels
- Welded stainless steel fat collection drawer
- Sits flush to the wall, recess for services

Inclusive Accessories

- Scraper
- TFS01 PTFE non-stick sheet on each clam plate

Available Options

- /R Ribbed upper plate/s
- /FR 1 x Flat and 1 x Ribbed Upper Plate

Available Accessories

- OA8960 Plate height adjuster (per plate)
- TFS01 PTFE non-stick sheet
- OA8971 Pedestal with doors for units 400mm wide
- OA8974 Pedestal with doors for units 800mm wide
- OA8921 Floor stand for units 400mm wide
- OA8956 Floor stand for units 800mm wide

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Technical Data

	OE8211	OE8210
1 x Ribbed Upper Plate	OE8211/R	OE8210/R
1 x Flat and 1 x Ribbed Upper Plate		OE8210/FR
Base cooking surface type	Flat	Flat
Width (mm)	400	800
Depth (mm)	800	800
Overall height (mm)	543	543
Height to hob (mm)	300	300
Cooking area w x d (mm)	890 x 500	590 x 500
Clam plate cooking area w x d (mm)	330 x 500	330 x 500
Number of individually controlled heat zones	1	2
Heat input per zone (kW)	8.6	8.6
Total electrical power rating (kW)	8.6	17.2
Electrical supply 3N~+E 400V 50-60Hz Current Rating (Amps)	L1 = 10.8 L2 = 21.6 L3 = 10.8	L1 = 28.0 L2 = 28.0 L3 = 18.0
Net weight (kg)	85	160
Packed weight (kg)	93	174
Shipping volume (m3)	0.50	0.85
IPX Rating	IPX4	IPX4

