

Opus 800

a natural evolution

Pasta Boiler 400mm wide

OE8701

- Can be used as a pasta boiler, steamer or bain marie, saving valuable space
- Two position water setting: fast fill, or trickle fill for maintaining water level while cooking
- Direct overflow connection and water replenishment
- Starch removal system keeps water fresh
- Boil dry protection



OE8701

Pasta Boiler Features

- Flush fitting plate element
- Precise electronic temperature control 130 – 190°C, with 5°C increments from 165°C
- Energy regulator to pulse power to the element
- Highly corrosion-resistant 316 grade stainless steel tank
- Two position water setting: fast fill, or trickle fill for maintaining water level while cooking
- Starch removal system keeps water fresh
- Direct overflow connection and water replenishment
- Direct connection to water supply and waste
- Drainage tap in cabinet
- Boil dry protection
- Pressure switch
- Can be used as a pasta boiler, steamer or bain marie, saving valuable space

Cleaning and Servicing

- Easy clean stainless steel external finish
- Easy clean flat base elements
- Unobstructed tank for easy cleaning

Overall Construction

- Permanent laser etched markings on fascia and knobs
- Fully framed 1.2mm steel chassis
- 1.2mm stainless steel welded bull nose and hob surround
- 1.2mm stainless steel base panel
- 1.2mm stainless steel side panels
- 1.2mm stainless steel door skin
- Double insulated doors, side and back panels
- For safety and stability supplied with front legs and rear castors as standard
- Sits flush to the wall, recess for services

Tank Construction

- Highly corrosion-resistant 316 grade stainless steel tank
- 28mm drain valve

Inclusive Accessories

Available Options

- Adjustable legs

Available Accessories

- OA8922 Large pasta basket 1 required
- OA8924 Half pasta basket 2 required
- OA8925 Quarter pasta basket 4 required

For operation as a bain marie

- OA8926 GN 1/1 container 1 required
- OA8927 GN 1/2 container 2 required
- OA8928 GN 1/3 container 3 required

For operation as a steamer

- OA8931 GN 1/1 perforated container 1 required
- OA8932 GN 1/2 perforated container 2 required

Opus 800

a natural evolution

Technical Data

	OE8701
Width (mm)	400
Depth (mm)	800
Overall height (mm)	1020
Height to hob (mm)	900
Water capacity (litres)	25
Number of tanks	1
Number of baskets	0
Heat input per tank (kW)	6
Total electricity power rating (kW)	6
Electrical supply 1N~+E 230V 50-60Hz Current Rating (Amps)	26.1
Electrical supply 3N~+E 400V 50-60Hz Current Rating (Amps)	L1= 13 L2= 13
Water connection (BSPT)	3/4"
Water pressure (bar)	0.2 - 10
Net weight (kg)	64
Packed weight (kg)	72
Shipping volume (m3)	0.45
IPX Protection	IPX4

