

Electric Chargrills

600mm and 900mm wide

OE8405, OE8406

- 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



OE8405



OE8406

Chargrill Features

- Hinging, interlocked elements
- Cast iron grids
- Independently controlled heat zone, 3 on OE8405 and 6 on OE8406
- Controlled flaring
- Integral water bath
- Electrically controlled fast flow/ trickle feed fill with front manual top up and 'easy view' water level
- High temperature safety cut-out for protection if water bath runs dry
- Accurate thermostatic control from 90°C to 300°
- Reset button
- Sturdy one piece stainless steel splashguard
- Direct connection to water supply
- Manual fill facility
- Supplied on height adjustable 55-70mm legs

Cleaning and Servicing

- Easy clean stainless steel external finish
- Splashguard to protect surrounding areas
- Sturdy one piece stainless steel splashguard removable for easy cleaning
- Self cleaning branding grids at maximum power
- Integral water bath makes cleaning easier
- Removable, easy clean debris drawers
- Access to all parts from the front and top of unit

Overall Construction

- Permanent laser etched markings on fascia and knobs
- Cast iron grids
- 1.2mm stainless steel welded bull nose and surround
- 1.2mm stainless steel base panel
- 0.8mm stainless steel side panels
- Sturdy increased height one piece stainless steel splashguard
- Welded stainless steel debris collection drawer
- Sits flush to the wall, recess for services

Inclusive Accessories

- Branding grid scraper
- Water level indicator

Available Accessories

- OA8972 Pedestal with doors for units 600mm wide
- OA8973 Pedestal with doors for units 900mm wide
- OA8917 Floor stand for units 600mm wide
- OA8914 Floor stand for units 900mm wide
- OA8986 Keep warm shelf for units 600 wide
- OA8988 Keep warm shelf for units 900 wide
- OA8987 Condiment Holder

Opus 800

a natural evolution

Technical Data

	OE8405	OE8406
Width (mm)	600	900
Depth (mm)	800	800
Overall height (mm)	415	415
Height to hob (mm)	300	300
Cooking area w x d (mm)	560 x 530	860 x 530
Number of individually controlled heat zones	3	6
Heat input per zone (kW)	2.8	2.07
Total electrical power rating (kW)	8.4	12.4
Electrical supply 3N~+e 400V 50-60Hz Current Rating (Amps)	L1 = 12.2 L2 = 12.2 L3 = 12.2	L1 = 18 or 9 x 2 L2 = 18 or 9 x 2 L3 = 18 or 9 x 2
Water connection (BSP)	3/4"	3/4"
Water pressure (bar)	0.2 - 10	0.2 - 10
Net weight (kg)	57	71
Packed weight (kg)	69	85
Shipping volume (m3)	0.5	0.65
IPX Protection	IPX4	IPX4

