

**NEW AND
IMPROVED**

Lincat

OPUS COMBI STEAMERS

Including the compact Opus SelfCooking Center® XS

Powerfully efficient, perfectly simple



Invest with confidence

Lincat's range of Opus Combi Steamers incorporates the latest innovations in combi-steaming technology to deliver unrivalled performance and ease of use. As such, it fits in perfectly with our philosophy of providing solutions that deliver real business benefits that you can measure. These include increased efficiency, increased versatility and increased profit.

Since our formation in 1971, Lincat has built a product range and a distributor network that is unsurpassed anywhere in the UK. We have also built an excellent reputation for quality and reliability in all aspects of customer service and support. It's what makes us one of Europe's leading names in catering equipment. And it means you can invest with total confidence in any Opus Combi Steamer.

OPUS COMBI STEAMERS

Setting new standards in cooking performance and cost efficiency

Combi steamers combine heat and steam in one single appliance to bring a host of powerful benefits to the busy commercial kitchen. With a footprint of just 1m², you can grill, roast, bake, steam, stew, blanch or poach, regardless of whether you are preparing meat, fish, poultry, vegetables, baked goods or desserts.

The Opus CombiMaster® Plus brings a level of sophistication to the conventional combi steamer by providing humidity control, a programming function, five air speeds, and a USB port.

The new Opus SelfCooking Center® takes ease of use to a new level with truly intelligent technology. Efficiency is maximised by new LED lighting with optional iLevelControl rack signalling, triple glass doors and an energy consumption display.

The new, compact Opus SelfCooking Center® XS delivers all the power, intelligence and efficiency of our Opus SelfCooking Center®, from a minimum of floor space, at only 550mm deep and 655mm wide.



Whether you choose an Opus CombiMaster® Plus or an Opus SelfCooking Center®, you will benefit from an exceptional build quality and a wide range of advanced features:



300°C maximum cooking cabinet temperature



USB port to output HACCP data and upload programs and software



High reserve power for optimum performance



Dynamic air mixing to ensure even cooking



Lengthwise loading which allows 1/2, 1/3 and 2/3 GN containers to be used



Steam generator to deliver a constant flow of fresh, hygienic steam for perfect results



Centrifugal grease extraction system which eliminates the need for costly separate grease filters

OPUS SELF-COOKING CENTER®

Opus SelfCooking Center – intelligent support in your kitchen



The new Opus SelfCooking Center® harnesses the latest technology in combi steamers to provide you with an intuitive and interactive system which, when combined with your skill and expertise, delivers the exacting results you need, every time.

Perfect results require precise control of the cooking climate. Sophisticated ClimaPlus Control technology provides temperature measurement and humidity control to an accuracy of 1%.

Advanced technology does not mean complexity of operation. Achieving the desired results has never been easier, thanks to one easy to use touchscreen, with on-screen guidance, and the intelligent features packed within the unit.

And the details that make the difference



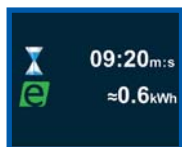
LED lighting

LED lighting provides neutral illumination of the cooking cabinet. Flashing LEDs indicate when the cooking process has finished. This lighting is energy-saving, durable and low maintenance.



Cooking cabinet door with triple glazing

Triple glazing, with a cutting edge heat reflection coating, ensures minimal heat loss, saving up to 10% in energy costs.



Energy consumption monitor

Displays how much energy an individual cooking process requires and how much energy has been consumed.



Intelligent 6-point probe

Even if the core temperature probe is not inserted correctly, the probe can still identify the coldest point in the food ensuring that products are always cooked perfectly.



Remote function

When your Opus SelfCookingCenter® is connected to a network, you can control and monitor it easily from your iPhone or iPad.

Intelligent technology delivering you real benefits

HDC High Density Control®

HiDensityControl® ensures that heat and humidity are delivered evenly to every part of the cooking cabinet through a combination of:

- a high power reserve
- dynamic air mixing
- active cooking cabinet dehumidification



- The full grid can be utilised giving you up to 30% more capacity than conventional combi steamers
- Top quality food on every single rack, irrespective of batch size

iCC iCookingControl

This advanced system ensures perfect, repeatable results, whatever is being cooked – and whoever is doing the cooking. Simply select food, determine desired result and leave the machine to work out the optimum cooking process.

The Intelligent Cooking Control system will keep you informed at each stage. With updates during the cooking process displayed on screen, it will even tell you why it's making the changes – keeping you in ultimate control. It can familiarise itself with your preferred cooking methods and end result, storing the process for next time. And it doesn't matter if your load is bigger or smaller, iCookingControl will automatically adjust – delivering you perfect results.

- Select from six convenient food groups – poultry, meat, fish, desserts/egg dishes, side dishes and baking
- No need to check, turn or baste food – freeing time for more creative tasks
- Up to 20% reduction in raw material usage – delivering higher profits
- Display of cooking progress and remaining time – to aid workflow planning
- Overnight cooking – for succulent roasts, perfectly braised or boiled dishes with minimal shrinkage and extended productivity
- Cook different sized products at the same time – maximising output
- Learns to adapt settings to your style of cooking – for added convenience



OPUS SELFCOOKING CENTER®

Maximise output and efficiency



iLevelControl

With iLevelControl, you can cook a variety of foods at the same time. It will even tell you which foods can be cooked together to ensure you gain maximum efficiencies. It calculates and monitors the precise cooking time, taking into account the loading and compensating for the frequency and duration of door openings. iLevelControl also works in conjunction with the core temperature probe to inform you once your product has reached its desired core temperature.

New optional rack signalling makes using iLevelControl even easier: a blinking LED signals which tray needs to be loaded or unloaded.

- Displays which foods can be cooked together
- Intelligent adjustment of cooking time
- 20% energy savings
- Production time cut by 30%



Efficient CareControl® Efficient CareControl

Efficient CareControl is the unique automatic cleaning system. It determines the level of soiling and recommends a specific cleaning process which only uses the amount of energy, chemicals and water it needs to do the job. This saves you time and money and is kinder to the environment.

- Solid care tablets eliminate the need for liquid cleaning agents – safe and convenient
- Descaling agent in care tablets protects against limescale build-up – eliminating the need for costly separate water softeners
- Schedule cleaning times to your convenience – cleaning can take place unsupervised, overnight if desired



Finishing® mode reduces your workload during peak periods



Whether you are catering for a banqueting function or offering à la carte service, the Finishing® process offers an efficient and stress-free solution. Food can be prepared one or two days in advance, cooked to perfection and then chilled to maintain the highest quality. Just before service, the required amount of food is brought to perfect serving temperature using Finishing®. Combining Finishing® with iLevelControl® can significantly reduce stress levels during busy periods.

Plates à la carte

- Individually plated food can be brought to serving temperature in as little as eight minutes
- Can be used for a single dish or several plates at the same time
- iLevelControl® monitors each shelf and alerts you as soon as the relevant dish is ready
- Ideal for breakfast, lunch and dinner service, and offers scope for 24-hour room service

Plated banquets

- Deliver perfectly cooked hot food for up to 480 guests using just one Opus SelfCooking Center® (model OSCC202)
- Plate racks are held for up to 20 minutes under Thermocover insulating hoods, enabling several hundred plates to be prepared and served simultaneously

Container Finishing®

- Brings GN containers of previously cooked and chilled food up to perfect serving temperature in just a few minutes
- Avoids overproduction, saving costs and improving profits
- Ideal for buffet service



OPUS SELF-COOKING CENTER®

Precise control at your fingertips

The Opus SelfCooking Center® offers you a choice of operating modes: fully automatic or manual. If you want to retain full control of the cooking process, without the aid of Intelligent CookingControl®, you can use simple controls to select steam cooking, hot air cooking, or combination cooking. Even in manual mode, you can create and store 1200 programs with up to 12 steps.



Combination cooking mode

- Temperature range: 30°C to 300°C
- Combination of hot air and freshly generated steam
- Minimal cooking losses mean higher yields and profits
- Shorter cooking times



Steam cooking mode

- Temperature range: 30°C to 130°C
- Maximum steam saturation for exceptional results
- Suitable for delicate foods like crème caramel
- Force steaming at 130°C for rapid cooking of tough root vegetables



Hot air cooking mode

- Temperature range: 30°C to 300°C
- For roasting, grilling, pan frying and much more
- Constant hot air up to 300°C gives the necessary reserve power for full loads



ClimaPlus Control®

- Control of the cooking cabinet humidity to an accuracy of 1%
- Ensures crunchy crackling, crisp breaded coatings and succulent roasts



Five air speeds

- For accuracy and perfect results
- Ideal for soufflés, éclairs and biscuits



Humidification

- Precisely metered, manual humidification
- Perfect for artisan bread and bakery products



Rapid Cool Down

- Rapid, fan-assisted cooling of the cooking cabinet



Delta-T cooking

- The constant difference between the core temperature and the cooking cabinet temperature ensures the meat stays tender and increases the number of slices



The new compact Opus **SelfCooking Center**[®] XS

Introducing the new Opus SelfCooking Center[®] XS – a compact, 6 x GN2/3 unit with exactly the same performance, intelligence and efficiency as the larger GN1/1 and GN2/1 models. Measuring just 550mm deep and 655mm wide, these compact new models incorporate all the features of their full-size counterparts, including:

- **Separate steam generator**
- **iCookingControl**
- **HighDensityControl**
- **iLevel Control**
- **Efficient CareControl**
- **Finishing process**
- **Neutral LED lighting**
- **Triple-glazed door**
- **Touchscreen control panel**

Unlike many other compact combi steamers, the control panel for the Opus SelfCooking Center[®] XS is conveniently situated to the side of the door – within easy reach and protected from escaping heat and steam.

You can site your Opus SelfCooking Center[®] XS on a counter top or on optional wall brackets and floor stands. Combining the XS model with a matching UltraVent fume and condensation hood, the XS model can also be built into your installation, saving space in even the smallest kitchen.

For ultimate flexibility and space saving, the Combi-Duo option allows you to mount one XS model above another.

Whether it is used as an attractive front of house unit or as an additional station unit, the new Opus SelfCooking Center[®] XS is the perfect solution where space is at a premium.



Wall mounted option



Combi-Duo: one space – two units



The built-in solution

OPUS COMBIMASTER® Plus

A combi steamer rich in features, yet low on cost

For those who want a combi steamer that combines outstanding performance with unrivalled value for money, the Opus CombiMaster® Plus is the perfect choice. At a relatively low price, it incorporates far more technology than you might expect, providing a system that is rich in features and cooking options.

The Opus CombiMaster® Plus features the same rugged construction, steam generator, dynamic air mixing, active dehumidification and rapid cool-down function as the Opus SelfCooking Center®. You also benefit from ClimaPlus® which regulates the humidity within the cooking cabinet, a programming function and a choice of five air speeds. A USB port allows you to download HACCP data, upload new programs and update your software.

ClimaPlus® – active climate management

Control of the cooking cabinet climate is essential for optimum cooking results. Sensors in the Opus CombiMaster® Plus constantly measure the humidity and the unit makes adjustments to meet your specific requirements. Excess humidity is extracted and the steam generator delivers just the right amount of fresh hygienic steam whenever the climate becomes too dry.

Programmable control

The ability to create and store your favourite cooking programmes helps to improve your productivity and workflow. The Opus CombiMaster® Plus allows you to create up to 50 separate programmes, each with up to six steps. You can subsequently carry out multiple-step cooking sequences at the touch of a button.





The CombiMaster® Plus offers you four cooking modes and a choice of air speeds.



Hot air cooking

- For roasting, grilling, gratinating and preparing frozen convenience products
- Temperature range 30°C - 300°C
- ClimaPlus® control of the humidity for perfect results



Combination cooking

- Combination of moist and dry heat
- For roasting, stewing and braising
- Temperature range 30°C - 300°C
- ClimaPlus® control of the humidity for perfect results
- Prevents food from drying out and reduces shrinkage by up to 50% compared with traditional cooking methods
- Reduced cooking times



Steam cooking

- For poaching, blanching, boiling and steaming
- Temperature range 30°C - 130°C
- Force steaming at temperatures up to 130°C – ideal for root vegetables



Finishing®

- Prepare food in advance, during quieter periods
- The Finishing® process brings the food up to perfect serving temperature in the optimum climate
- Use for plates, trays or containers

OPUS COMBI STEAMERS

Options and accessories

UltraVent®

- An advanced fume and condensation filtration hood
- Simple installation – can be easily retrofitted
- No requirement for external venting
- Ideal for front-of-house and outside catering events
- Available with OSCWE and OCMP electric models up to 201 size, including the new XS model.

UltraVent® Plus

Not available for XS model

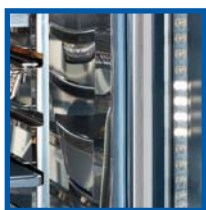
- Incorporates special filters to eliminate vapours and smoke from grilling and roasting
- Allows Opus combi steamers to be sited in critical locations such as shop-front areas
- Plus all the benefits of the standard UltraVent® unit

Multiple core temperature probe

- By delivering results based on the products core temperature, instead of time, it is no longer necessary to use the exact weight of the product
- When using the multi-probe option, up to three different dishes can be cooked and monitored simultaneously

LED rack signalling

LED rack signalling makes using iLevelControl even easier: blinking LED lights signal which tray needs to be loaded or unloaded and when.



LED rack signalling



Temperature Probe



VarioSmoker

VarioSmoker

This accessory can be used with all OSCWE and OCMP models and enables you to produce meat, fish and vegetables with a spicy, smoked flavour and distinctive colour, without the need for a separate smoker.

Gastronorm Containers and Grids

We offer a wide range of containers, cooking grids and baking trays. Please see www.lincat.co.uk/combi-steamer-accessories

Stands

- A range of matching units to support counter-top models

Banquet Finishing® System

- Plate reheating racks accommodate 20 to 120 plates up to 31cm diameter
- Includes efficient Thermocovers to maintain food at the perfect serving temperature

Kitchen Management System

- Provides remote access and management of a network of Opus Combi Steamers



Combi-Duos

Save even more space and maximise capacity

Even the most sophisticated combi steamers can't steam food on one shelf and roast on another. The solution is to stack two counter-top units, one above the other. Not only does this give you the flexibility to cook different foods in different ways at the same time, it gives you extra capacity when you need it most, and it saves valuable kitchen space too.

You can combine Opus SelfCooking Center® and Opus CombiMaster® Plus units in any configuration using our XS, 61, 62, 101 and 102 models.

Main features

FUNCTIONS	SelfCooking Center	SelfCooking Center [®] XS	CombiMaster Plus
Intelligent Cooking Control with 7 cooking modes (meat, poultry, fish, side dishes, egg dishes, baked products, Finishing [®])	✓	✓	X
HiDensityControl [®]	✓	✓	X
iLevelControl	✓	✓	X
Combi-Steamer Mode with 3 modes (steam, hot air, combination)	✓	✓	✓
ClimaPlus Control [®] – degree of precision	1%	1%	20%
Finishing [®] processes	Auto	Auto	Manual
Delta-T cooking	✓	✓	X
OPERATION			
GN size accommodated	1/1	2/3	1/1
Self-teaching operation, adapts to actual usage	✓	✓	X
MyDisplay – Self-configurable, user-specific operating display	✓	✓	X
TFT colour monitor and touch screen	✓	✓	X
Central dial with “Push” function to confirm settings	✓	✓	X
Control switch for cooking modes, temperature, core temperature and time	X	X	✓
Program lock	3-stage	3-stage	1-stage
LED lighting for optimal illumination of the cooking cabinet	✓	✓	X
Online help function, operating manual and application manual	✓	✓	X
CLEANING, CARE AND OPERATIONAL SAFETY			
Efficient CareControl - automatic cleaning and care system for cooking cabinet and steam generator	✓	✓	X
Integral hand shower	✓	✓	✓
Manual cleaning program	X	X	✓
Menu-guided descaling program	N/A	N/A	✓
FEATURES			
Core temperature probe – number of measurement points	6	6	1
Number of programs / steps per program	1200 / 12	1200 / 12	50 / 6
5 air speeds, programmable	✓	✓	✓
Rapid cool-down function	✓	✓	✓
Digital temperature displays	✓	✓	✓
Digital timer, 0-24 hours with permanent setting	✓	✓	✓
1/2 energy setting (electric models)	✓	✓	X
High-performance fresh steam generator with automatic water refill	✓	✓	✓
Automatic vapour quenching system	✓	✓	✓
Dynamic air mixing	✓	✓	✓
Demand-responsive energy supply	✓	✓	✓
Swivelling air baffle with quick-release locks	✓	✓	✓
Centrifugal grease extraction system with no additional grease filter	✓	✓	✓
Unit door with rear-ventilated double glass panel and hinged inner panel	X	X	✓
Unit door with rear-ventilated triple glass panel and hinged inner panel	✓	✓	X
Door locking positions at 120°/180°	✓	✓	✓
Press-fit, easy-change door seal	✓	✓	✓
Lengthwise loading	✓	✓	✓
Removable, hinged grid shelves with extra rail for grease drip container	✓ ¹	✓ ¹	✓ ¹
Mobile oven rack with locks on both sides, drip tray with drain and tandem castors	✓ ²	✓ ²	✓ ²
Cooking cabinet with integral sealing mechanism	✓ ²	✓ ²	✓ ²
All stainless steel construction	✓	✓	✓
Hygiene, work safety and ergonomic design	✓	✓	✓
USB port for outputting HACCP data to a USB stick or for easy software updates	✓	✓	✓
Safety temperature limiter for steam generator and hot air heating	✓	✓	✓
Maximum rack height 1.60 m (for table-top units on original Lincat base cabinet)	✓	✓	✓
Door handle for one-handed operation with slam function	✓	✓	✓
Built in version available	X	✓	X

¹ Counter models (61,101,62 and 102)

² Floor models (201 and 202)

OPUS COMBI STEAMERS

The Opus Combi Steamer range

Opus SelfCooking Center® and Opus CombiMaster® Plus units are both available in six sizes, so meet the capacity needs of any commercial kitchen. All models are available for operation on gas or electricity.

Now also available in a smaller size is the Opus SelfCooking Center® XS, available as an electrical version only.



Model (electric)	OSCCXS	OSCC61 OCMP61	OSCC62 OCMP62
Model (natural gas)	N/A	OSCC61/N OCMP61/N	OSCC62/N OCMP62/N
Model (propane gas)	N/A	OSCC61/P OCMP61/P	OSCC62/P OCMP62/P
Common specifications (electric and gas models)			
Capacity	6 x 2/3 GN	6 x 1/1 GN	6 x 2/1 GN
No. of meals per day	20-80	30-80	60-160
Width (mm)	655	847	1,069
Depth (mm)	555	771	971
Height (mm)	567	782	782
Water connection	¾" BSP (male)	¾" BSP (male)	¾" BSP (male)
Drain	40mm OD	50mm OD	50mm OD
Water pressure	1.5-6 bar	1.5-6 bar	1.5-6 bar

Electric Models			
Weight OSCC (kg)	72	110	143
Weight OCMP (kg)	-	99	133
Connected load (kW)	5.7	11	22.3
Fuse protection	3 x 16A	3 x 16A	3 x 32A
Mains connection	3N ~ + (⊕) 400V	3N ~ + (⊕) 400V	3N ~ + (⊕) 400V
"Dry heat" output (kW)	5.4	10.3	21.8
"Steam" output (kW)	5.4	9	18

Gas Models			
Weight OSCC (kg)	-	126	168
Weight OCMP (kg)	-	121	159
Height including draught diverter (mm)	-	1,021	1,021
Electrical rating (kW)	-	0.3	0.4
Fuse protection	-	1 x 16A	1 x 16A
Mains connection	-	1N ~ + (⊕) 230V	1N ~ + (⊕) 230V
Maximum nominal thermal load	-	13 (N) 14 (P)	28 (N) 31 (P)
"Dry heat" output (kW)	-	13 (N) 14 (P)	28 (N) 31 (P)
"Steam" output (kW)	-	12(N) 13 (P)	21 (N) 23(P)
Gas supply/connection	-	¾" BSP (female)	¾" BSP (female)



OSCC101 OCMP101	OSCC102 OCMP102	OSCC201 OCMP201	OSCC202 OCMP202	Model (electric)
OSCC101/N OCMP101/N	OSCC102/N OCMP102/N	OSCC201/N OCMP201/N	OSCC202/N OCMP202/N	Model (natural gas)
OSCC101/P OCMP101/P	OSCC102/P OCMP102/P	OSCC201/P OCMP201/P	OSCC202/P OCMP202/P	Model (propane gas)
				Common specifications (electric and gas models)
10 x 1/1 GN	10 x 2/1 GN	20 x 1/1 GN	20 x 2/1 GN	Capacity
80-150	150-300	150-300	300-500	No. of meals per day
847	1,069	879	1,084	Width (mm)
771	971	791	996	Depth (mm)
1,042	1,042	1,782	1,782	Height (mm)
¾" BSP (male)	¾" BSP (male)	¾" BSP (male)	¾" BSP (male)	Water connection
50mm OD	50mm OD	50mm OD	50mm OD	Drain
1.5-6 bar	1.5-6 bar	1.5-6 bar	1.5-6 bar	Water pressure

				Electric Models
136	182	258	332	Weight OSCC (kg)
125	176	252	326	Weight OCMP (kg)
18.6	36.7	37	65.5	Connected load (kW)
3 x 32A	3 x 63A	3 x 63A	3 x 100A	Fuse protection
3N ~ + (⊖) 400V	3N ~ + (⊖) 400V	3N ~ + (⊖) 400V	3N ~ + (⊖) 400V	Mains connection
18	36	36	64.2	"Dry heat" output (kW)
18	36	36	54	"Steam" output (kW)

				Gas Models
155	198	286	371	Weight OSCC (kg)
148	190	261	370	Weight OCMP (kg)
1,281	1,281	2,021	2,021	Height including draught diverter (mm)
0.39	0.6	0.7	1.1	Electrical rating (kW)
1 x 16A	1 x 16A	1 x 16A	1 x 16A	Fuse protection
1N ~ + (⊖) 230V	1N ~ + (⊖) 230V	1N ~ + (⊖) 230V	1N ~ + (⊖) 230V	Mains connection
22 (N)	45 (N)	44 (N)	90 (N)	Maximum nominal thermal load
24 (P)	50 (P)	48 (P)	100 (P)	"Dry heat" output (kW)
22 (N)	45 (N)	44 (N)	90 (N)	"Steam" output (kW)
24 (P)	50 (P)	48 (P)	100 (P)	
20 (N)	40 (N)	38 (N)	51 (N)	
22 (P)	44 (P)	40 (P)	56 (P)	
¾" BSP (female)	¾" BSP (female)	¾" BSP (female)	¾" BSP (female)	Gas supply/connection



Lincat is approved by Lloyds Register of Quality Assurance for its quality management systems.

Quality Guaranteed

All Lincat products carry a comprehensive UK two-year parts and labour warranty (conditions and exclusions apply) - go to www.lincat.co.uk/warranty-terms for details.

Goods are normally delivered to dealers' addresses carriage paid. If direct or overnight delivery is required, a carriage charge will apply.

Warning: In accordance with The Gas Safety (Installation and Use Amendment Regulations 1998) gas appliances must be installed by commercial catering equipment engineers certified by the Gas Safe Register. Failure to comply with this will render any non-registered installer liable to prosecution and will invalidate the guarantee.

Our policy is one of continuous improvement and we reserve the right to change specifications at any time and without notice, or modify these to suit manufacturing processes.

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