

OPUS COMBI STEAMERS

Powerfully efficient, perfectly simple



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

Quality Guaranteed

You can choose Lincat products with total confidence. All products in this brochure are backed by the reassurance of a comprehensive UK two year warranty. It is nothing less than you would expect from Lincat - a company with a long track record as one of Europe's largest and most successful manufacturers of catering equipment.

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OPUS COMBI STEAMERS

Setting new standards in cooking performance and cost efficiency

Opus Combi Steamers from Lincat utilise the very latest advances in combi steaming technology to bring a host of powerful benefits to the busy commercial kitchen. The Opus SelfCooking Center® whiteefficiency® offers ease of use and an unsurpassed level of efficiency to the professional caterer. And the Opus CombiMaster® Plus brings a new level of sophistication to the manual combi steamer with ClimaPlus® control of humidity and a programming function.

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

- High reserve power for optimum performance, even with full loads
- Steam generator to deliver a constant flow of hygienic fresh steam for perfect results
- Dynamic air mixing to ensure even cooking

- Demand-responsive energy supply for enhanced energy efficiency
- High-efficiency heat exchangers on gas units
- Lengthwise loading which allows 1/2, 1/3, and 2/3 GN containers to be used
- Centrifugal grease extraction system which eliminates the need for costly separate grease filters
- Rear-ventilated double glazed door with hinged inner panel to enhance safety and improve energy efficiency
- Integral sealing mechanism on floor models which prevents escape of heat or steam when preheating without a mobile oven rack in place
- USB port to output HACCP data and upload programs and software
- Maximum rack height of 1.60m for operator safety*

And for even greater peace of mind, the whole range has the added benefit of a full two-year on site parts and labour warranty.

Invest with confidence

Investing in any major item of catering equipment is a decision not to be taken lightly. You'll need to have absolute confidence in the quality, performance and reliability of the product - not to mention the credentials of the company behind it. Sometimes the name on the product's badge is enough to provide all the reassurance you need. Especially if that name is Lincat.

Lincat's range of Opus Combi Steamers incorporates the latest innovations in combi-steaming technology to offer you 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 in terms of increased efficiency, increased versatility and increased profit.

Since its 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.



* Maximum shelf height can exceed 1.6m on some models and Combi-Duos depending on the legs or castors fitted.

OPUS SELF-COOKING CENTER® whiteefficiency®



More than just a concept

- **Minimises consumption of energy, water, space and time**
- **Minimises waste**
- **Reduces the use of raw materials**
- **Guarantees top food quality every time**
- **Backed by comprehensive support and after sales service**

Perfectly designed, brilliantly simple

The best technology makes life easier for those who use it. The innovative Opus SelfCooking Center® whiteefficiency® does exactly that. It harnesses groundbreaking 'smart' technology not only to produce food of unsurpassed quality, but also to make using it supremely simple and convenient.

The concept of whiteefficiency® is straightforward: to derive the maximum benefit from everything we use, whether it be time, energy, water, space or raw materials. And the Opus SelfCooking Center® whiteefficiency®, we believe, breaks new ground in all aspects of efficiency.

Efficiency and sophistication need not mean complexity of operation. The Opus SelfCooking Center® whiteefficiency® incorporates an easy to read, ergonomic TFT screen which simplifies operation and keeps you informed at all stages of the cooking process.

Perfect cooking requires precise control of the cooking climate – both temperature and humidity. Opus SelfCooking Center® whiteefficiency® units employ sophisticated temperature measurement and ClimaPlus Control® to monitor and adjust the humidity level to an accuracy of 1%.

The Opus SelfCooking Center® whiteefficiency® is packed with useful features to bring real benefits to your catering operation.



HiDensityControl® - guarantees outstanding cooking quality for any load size, so maximising capacity utilisation.



SelfCookingControl® - simply select the desired result and leave the Opus SelfCooking Center® whiteefficiency® to set the appropriate cooking mode, temperature, time and humidity levels.



EfficientLevelControl® - efficient preparation and monitoring of a mix of dishes.



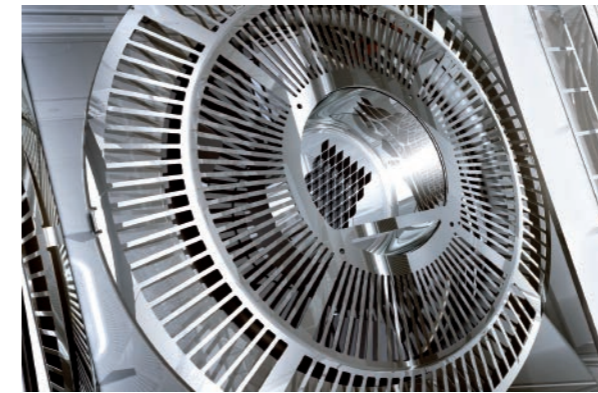
CareControl – intelligent care and cleaning of the cooking cabinet and steam generator.

For more details on these innovative features, please see pages 5 and 6.



The Opus SelfCooking Center® whiteefficiency® incorporates HiDensityControl®. This patented system ensures that heat and humidity are delivered evenly to every part of the cooking cabinet. This means that you can expect perfect results irrespective of batch size. Every part of every grid can be used to optimum effect giving you up to 30% more capacity than conventional combi steamers.

HiDensityControl® is made possible through a combination of high power reserve, dynamic air mixing, active cooking cabinet dehumidification and the generation of a constant supply of fresh, hygienic steam.



Fan speed and direction are intelligently controlled, reversing and adjusting speed to meet the precise needs of the food loading. Combined with the flow-optimised shape of the cooking cabinet, cooking is even across all grids – top-to-bottom, left-to-right, and front-to-back.



Operating the Opus SelfCooking Center® whiteefficiency® in SelfCookingControl® mode is simplicity itself. Simply select the desired result and leave the machine to work out the optimum cooking process. This advanced system ensures perfect, repeatable results, whatever is being cooked – and whoever is doing the cooking.

With SelfCookingControl® you can select from an array of food types, arranged into six convenient groups: poultry, meat, fish, desserts/egg dishes, side dishes and baking. In addition, Finishing® allows you to bring previously prepared food up to perfect serving temperature.

SelfCookingControl® detects the size of food and the load size. It then checks measurements up to 60 times per minute so you can be assured of superb results at all times.



Sample applications

A single OSCWE202 Opus SelfCooking Center® whiteefficiency® will cook up to...

- **320 croissants in 23 minutes**
- **400 chicken legs in 45 minutes**
- **80kg broccoli in 15 minutes**
- **240 escalopes in 12 minutes**
- **160 steaks with branding pattern in 15 minutes**
- **400 portions of potato gratin in 80 minutes**

Other benefits of SelfCookingControl®

- **No need to check, turn or baste food – freeing time for more creative tasks**
- **Up to 20% reduction in raw material usage – delivers higher profits**
- **Display of cooking progress and remaining time – to aid workflow planning**
- **Overnight cooking – for succulent roasts 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 SELF-COOKING CENTER® WHITEEFFICIENCY®



Efficient LevelControl®

The Opus SelfCooking Center® whiteefficiency® offers a huge range of cooking styles: roasting, baking, grilling, poaching, boiling and many more. With Efficient LevelControl®, you can cook a variety of dishes at the same time with each rack individually monitored. Simply select the food and assign it to a rack level and leave ELC to calculate the precise cooking time. It's the perfect solution for stress-free à la carte service, allowing you to serve more meals with the same number of staff.

This intelligent system displays which foods can be cooked together and makes adjustments depending on the load size and the number of times the door is opened, and for how long. Imagine, you could be grilling steak, sausages, fish, prawns and even fruit all at the same time and with absolutely no taste transfer.

Overall, the efficiencies which ELC brings can reduce production times by 30% whilst at the same time saving 20% on energy usage. A winning combination!

- Displays which foods can be cooked together
- Intelligent adjustment of cooking time
- Consistent high quality
- Less stress and happy staff
- 20% energy savings
- Production time cut by 30%

CareControl

The unique CareControl system built in to every Opus SelfCooking Center® whiteefficiency® provides you with a comprehensive automatic care and cleaning regime. It detects the level of soiling and recommends a specific cleaning process which uses only the quantity of energy, chemicals and water needed for the job. This saves you time and money and is kinder to the environment. The cleaning process can take place unsupervised – overnight if desired – so saving on staff costs.

Conventional cleaning processes, using aggressive liquid cleaning agents, can present a safety hazard. These are eliminated with the solid tablets used in CareControl. The Care tablets include a descaling agent which ensures that limescale build up is a thing of the past. This eliminates the need for a separate water softener, saving you even more money. CareControl guarantees both cleanliness and hygiene, protecting your Opus SelfCooking Center® whiteefficiency® for years to come.



Finishing® mode reduces your workload during peak periods



Plated banquets

- Deliver perfectly cooked hot food for up to 480 guests using just one Opus SelfCooking Center® whiteefficiency® (model OSCWE202)
- Plated food is stored chilled in special plate racks
- Finishing® brings up to 120 plates to serving temperature in as little as eight minutes
- 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

Whether you are catering for a banqueting function or offering à la carte service, the Finishing® process in the Opus SelfCooking Center® whiteefficiency® 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 Efficient LevelControl® will significantly reduce stress levels during busy periods.

Plates à la carte

- Food can be prepared during quieter periods
- 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
- Efficient LevelControl® 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





Precise control at your fingertips

The Opus SelfCooking Center® whiteefficiency® 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 SelfCookingControl®, you can use simple controls to select steam cooking, hot air cooking, or combination cooking. Even in manual mode, you can create and store 350 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 fries and much more
- Constant hot air up to 300°C gives the necessary reserve power for full loads

Humidification

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

Rapid Cool Down

- Rapid, fan-assisted cooling of the cooking cabinet



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



Major cost savings mean a rapid return on investment

The Opus SelfCooking Center® whiteefficiency® significantly lowers your operating costs in a number of different ways.

It reduces the need for conventional cooking appliances and, with a footprint of just 1m², can save up to 30% of space. Average energy consumption is reduced by 20% compared with conventional combi steamers and raw material usage is cut by 10%. The likelihood is that you will be able to recoup the purchase cost of your new SelfCooking Center® whiteefficiency® in less than one year.

The example shown here is based on an average restaurant serving 200 meals per day with two OSCWE101 SelfCooking Center® whiteefficiency® units.



SAVINGS	COST COMPARISON	YOUR ADDITIONAL EARNINGS
Meat/fish/poultry Purchases of raw materials reduced by 10% on average by precise regulation, and cooking processes ideally matched to the product thanks to SelfCookingControl®.	Costs with conventional combi steamers = £5,760/month Costs with SelfCooking Center® whiteefficiency® = £5,184/month	£576/month
Energy The unique cooking performance, ELC® and latest control technology consume 20% less energy on average than conventional combi steamers.	Costs at £0.20/kWh: With conventional combi steamers (3,628kWh) = £725/month With SelfCooking Center® whiteefficiency® (2,902kWh) = £580/month	£145/month
Working time Efficient LevelControl® shortens the production time by up to 30%. Routine tasks are eliminated and CareControl provides automatic cleaning and care.	30 fewer hours per month @ £12 per hour (compound calculation based on an hourly rate for chefs and cleaning staff)	£360/month
Water softening/descaling These costs are eliminated entirely with CareControl.	Costs per month with conventional combi steamers = £56. Costs with SelfCooking Center® whiteefficiency® = £0	£56/month
Your additional earnings per month		£1,137
Your additional earnings per year		£13,644

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® whiteefficiency®. 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



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



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



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



Cost savings from day one

The Opus CombiMaster® Plus saves you money from its very first day of operation. For example, a restaurant serving 200 meals per day with two OCMP101 Opus CombiMaster® Plus units will save, compared with conventional cooking methods...

- 10% on raw materials
- 95% on fat
- 60% on energy consumption
- 35 hours per month from more efficient working

Studies have shown that such a restaurant can achieve £1,866 additional earnings per month – that's over £22,000 in just one year!



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 OCMF electric models up to 201 size

UltraVent® Plus

- 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

Gastronorm Containers and Grids

We offer a wide range of containers, cooking grids and baking trays including:

- Stainless steel oven grids
- Solid and perforated GN containers
- Granite enamelled trays for roasting and grilling
- Teflon-coated baking trays (GN and bakery sizes)
- CombiGrill® – high thermal conductivity gives attractive chargrill-style branding marks
- CombiFry® - cooks bulk quantities of chips in just 15 minutes with no fat or oil
- Chicken and duck superspikes – patented grids for perfect roasting of chicken or duck
- Grill and pizza tray – ideal for pizzas and flatbreads
- Multibaker – for preparing large quantities of fried eggs, omelettes, Yorkshire puddings, etc

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
- Uploads cooking programs
- Allows central control and amendment to production plans and cooking programs
- Easy monitoring of HACCP data for each unit
- Ideal for co-ordination of speciality days and promotional weeks



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® whiteefficiency® and Opus CombiMaster® Plus units in any configuration using our 61, 62, 101 and 102 models. Regardless of which arrangement you choose, the maximum rack height is still no higher than 1.60m to ensure safe working practice.*

Main features

Functions	OSCWE	OCMP
SelfCookingControl® with 7 cooking modes (meat, poultry, fish, side dishes, egg dishes, baked products, Finishing®)	✓	✗
HiDensityControl®	✓	✗
Efficient LevelControl®	✓	✗
Combi-Steamer Mode with 3 modes (steam, hot air, combination)	✓	✓
ClimaPlus Control® – degree of precision	1%	20%
Finishing® processes	Auto	Manual
Delta-T cooking	✓	✗
Operation		
Self-teaching operation, adapts to actual usage	✓	✗
MyDisplay – Self-configurable, user-specific operating display	✓	✗
TFT colour monitor and touch screen	✓	✗
Central dial with "Push" function to confirm settings	✓	✗
Control switch for cooking modes, temperature, core temperature and time	✗	✓
Program lock	3-stage	1-stage
Online help function, operating manual and application manual	✓	✗
Cleaning, care and operational safety		
CareControl - automatic cleaning and care system for cooking cabinet and steam generator	✓	✗
Integral hand shower	✓	Opt
Manual cleaning program	✗	✓
Menu-guided descaling program	N/A	✓
Features		
Core temperature probe – number of measurement points	6	1
Number of programs / steps per program	350 / 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)	✓	✗
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	✓	✓
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
Mobile oven rack with locks on both sides, drip tray with drain and tandem castors	✓ ²	✓ ²
Cooking cabinet with integral sealing mechanism	✓ 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	✓	✓

¹ Counter models (61,101,62 and 102)

² Floor models (201 and 202)

* Applies to electric models mounted on rollers. Some configurations mounted on castors or legs and some with gas models exceed 1.6m

OPUS COMBI STEAMERS



The Opus Combi Steamer range

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



Model (electric)	OSCWE61 OCMP61	OSCWE62 OCMP62	OSCWE101 OCMP101	OSCWE102 OCMP102	OSCWE201 OCMP201	OSCWE202 OCMP202	Model (electric)
Model (natural gas)	OSCWE61/N OCMP61/N	OSCWE62/N OCMP62/N	OSCWE101/N OCMP101/N	OSCWE102/N OCMP102/N	OSCWE201/N OCMP201/N	OSCWE202/N OCMP202/N	Model (natural gas)
Model (propane gas)	OSCWE61/P OCMP61/P	OSCWE62/P OCMP62/P	OSCWE101/P OCMP101/P	OSCWE102/P OCMP102/P	OSCWE201/P OCMP201/P	OSCWE202/P OCMP202/P	Model (propane gas)
Common specifications (electric and gas models)							Common specifications (electric and gas models)
Capacity	6 x 1/1 GN	6 x 2/1 GN	10 x 1/1 GN	10 x 2/1 GN	20 x 1/1 GN	20 x 2/1 GN	Capacity
No. of meals per day	30-80	60-160	80-150	150-300	150-300	300-500	No. of meals per day
Width (mm)	847	1,069	847	1,069	879	1,084	Width (mm)
Depth (mm)	771	971	771	971	791	996	Depth (mm)
Height (mm)	782	782	1,042	1,042	1,782	1,782	Height (mm)
Water connection	3/4" BSP (male)	3/4" BSP (male)	3/4" BSP (male)	3/4" BSP (male)	3/4" BSP (male)	3/4" BSP (male)	Water connection
Drain	50mm OD	50mm OD	50mm OD	50mm OD	50mm OD	50mm OD	Drain
Water pressure	1.5-6 bar	1.5-6 bar	1.5-6 bar	1.5-6 bar	1.5-6 bar	1.5-6 bar	Water pressure

Electric Models							Electric Models
Weight OSCWE (kg)	110	143	136	182	258	332	Weight OSCWE (kg)
Weight OCMP (kg)	99	133	125	176	252	326	Weight OCMP (kg)
Connected load (kW)	11	22.3	18.6	36.7	37	65.5	Connected load (kW)
Fuse protection	3 x 16A	3 x 32A	3 x 32A	3 x 63A	3 x 63A	3 x 100A	Fuse protection
Mains connection	3N ~ + (⊕) 400V	3N ~ + (⊕) 400V	3N ~ + (⊕) 400V	3N ~ + (⊕) 400V	3N ~ + (⊕) 400V	3N ~ + (⊕) 400V	Mains connection
"Dry heat" output (kW)	10.3	21.8	18	36	36	64.2	"Dry heat" output (kW)
"Steam" output (kW)	9	18	18	36	36	54	"Steam" output (kW)

Gas Models							Gas Models
Weight OSCWE (kg)	126	168	155	198	286	371	Weight OSCWE (kg)
Weight OCMP (kg)	121	159	148	190	261	370	Weight OCMP (kg)
Height including draught diverter (mm)	1,021	1,021	1,281	1,281	2,021	2,021	Height including draught diverter (mm)
Electrical rating (kW)	0.3	0.4	0.39	0.6	0.7	1.1	Electrical rating (kW)
Fuse protection	1 x 16A	1 x 16A	1 x 16A	1 x 16A	1 x 16A	1 x 16A	Fuse protection
Mains connection	1N ~ + (⊕) 230V	1N ~ + (⊕) 230V	1N ~ + (⊕) 230V	1N ~ + (⊕) 230V	1N ~ + (⊕) 230V	1N ~ + (⊕) 230V	Mains connection
Maximum nominal thermal load	13 (N) 14 (P)	28 (N) 31 (P)	22 (N) 24 (P)	45 (N) 50 (P)	44 (N) 48 (P)	90 (N) 100 (P)	Maximum nominal thermal load
"Dry heat output" (kW)	13 (N) 14 (P)	28 (N) 31 (P)	22 (N) 24 (P)	45 (N) 50 (P)	44 (N) 48 (P)	90 (N) 100 (P)	"Dry heat output" (kW)
"Steam" output (kW)	12 (N) 13 (P)	21 (N) 23 (P)	20 (N) 22 (P)	40 (N) 44 (P)	38 (N) 40 (P)	51 (N) 56 (P)	"Steam" output (kW)
Gas supply/connection	3/4" BSP (female)	3/4" BSP (female)	3/4" BSP (female)	3/4" BSP (female)	3/4" BSP (female)	3/4" BSP (female)	Gas supply/connection