

## TECHNOLOGY AND SIMPLICITY COMBINED



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 twelve-month 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.

Distributed by:



### Setting new standards in cooking performance and cost efficiency

This range of Opus Combi Steamers from Lincat utilises the very latest advances in combi steaming technology to bring a host of powerful benefits into the busy commercial kitchen.

#### Save time

Both our state-of-the-art Opus SelfCooking Center® and CombiMaster® ranges not only save you valuable time compared with traditional cooking methods, they cook up to 15% faster than conventional combi steamers.

#### Save money

Our Opus SelfCooking Center® and CombiMaster® models offer a swift and generous return on your investment. Quite apart from increasing the number of meals you are able to serve each and every day, they cut your costs in key areas. Cooking shrinkage is significantly reduced. The need for fat is virtually eliminated. Energy consumption is more than halved. And you'll see substantial savings in working hours.

#### Save space

Space is a precious commodity in any kitchen, whatever its size. One of the big advantages of the latest Opus Combi Steamers is their compact dimensions. Although packed with groundbreaking technology, they take up 28% less floor space than traditional combi steamers. Plus of course, the Opus Combi Steamer reduces the need for various traditional items of space-consuming kitchen equipment.

#### Perfect results every time

Designed and built to standards that set a new benchmark of excellence, the Opus Combi Steamer range incorporates a host of advanced features to give consistently brilliant results. The aerodynamic cooking cabinet and unique fan design ensures perfectly even heat and browning. An integrated quenching system prevents any taste transfer, even when cooking different products at the same time. Vitamins, minerals and nutrients are conserved during the cooking process. And a constant stream of hygienic fresh steam from the external generator keeps food succulently moist.



Maximum rack height 1.6m

#### Safe operation in any configuration

For safe, convenient operation the height of the top rack in all models and Combi-Duo configurations is no more than 1.6 metres.



#### New compact, high capacity models

The new OSC/OCM62 models accept 6 x 2/1 (or 12 x 1/1) Gastronorms (GNs), offering high capacity from a compact unit. You can further increase capacity by pairing one 62 model with another, or with a 102 model (see Combi-Duos, page 12).



### 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 is the latest in a long line of highly successful products and a natural extension to the Lincat portfolio. The range 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; benefits that you can measure in terms of increased efficiency, increased capacity, increased versatility and, ultimately, increased profit.*

*Lincat's heritage in catering equipment spans over three decades, during which time we have 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 the customer service and support we provide. 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 SelfCooking Center®

## It thinks of everything, so you don't have to

Advanced technology means nothing unless it makes life easier for those who use it. The innovative Opus SelfCooking Center® does exactly that. It harnesses groundbreaking technology not only to produce food of consistently unsurpassed quality, but also to make this Opus SelfCooking Center® supremely simple and convenient to use.

That's because the Opus SelfCooking Center® features smart technology that does all the thinking for you. No need to worry about temperature, time and humidity, complicated programming or constant monitoring. The revolutionary Opus SelfCooking Center® takes care of all this, and many other routine jobs. All you have to do is press a button to select the particular food and how you want it cooked. The Opus SelfCooking Center® does the rest. It really is that easy.

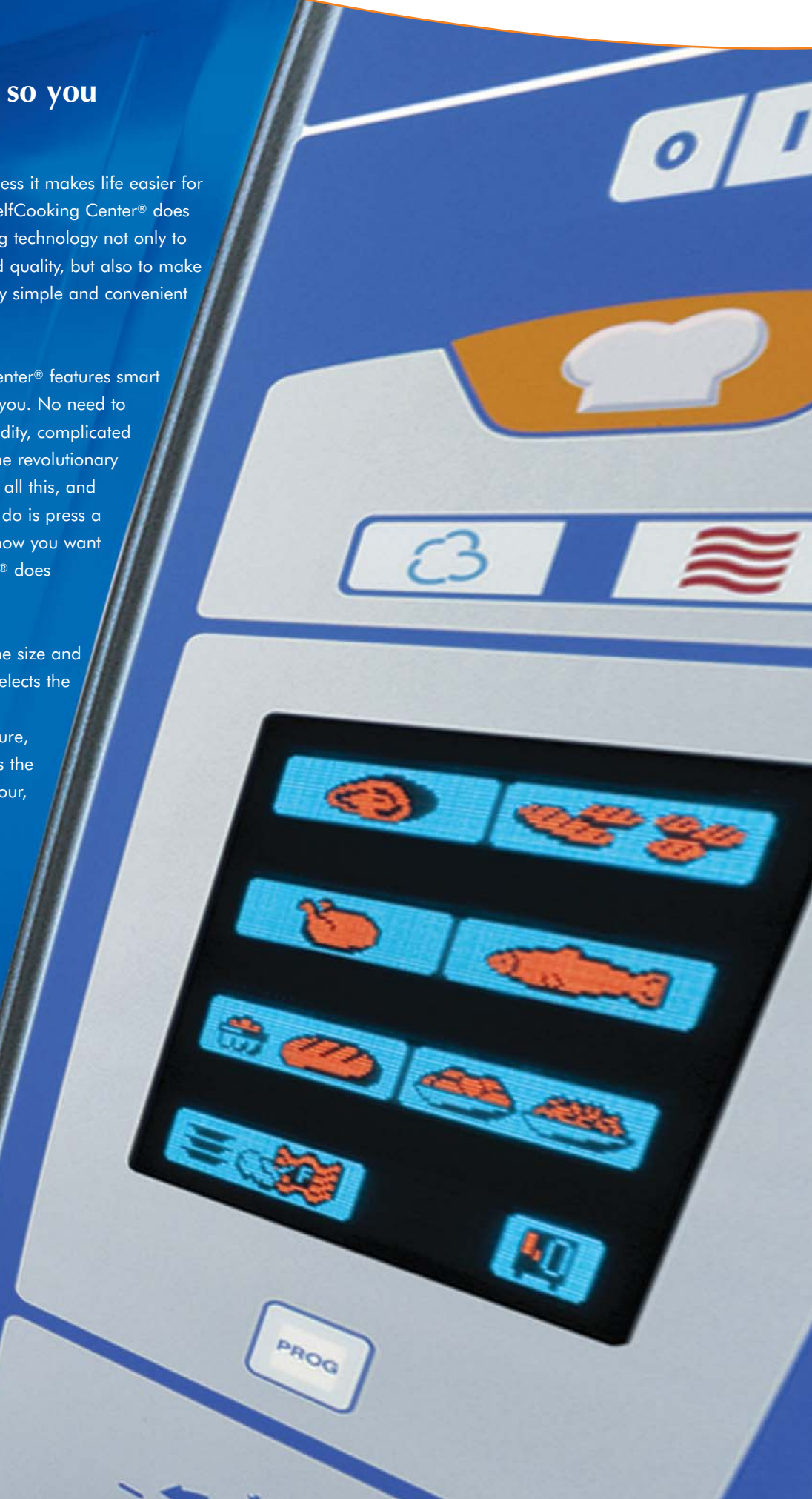
The Opus SelfCooking Center® senses the size and quantity of food product, automatically selects the appropriate cooking mode (dry, moist or combination heat) and sets the temperature, time and humidity levels. It then monitors the entire cooking process 3,600 times an hour, making adjustments as necessary.

The clear, intuitive control panel offers a choice of food types and cooking styles:

- Roasting
- Grilling/Pan frying
- Poultry
- Fish
- Bakery products
- Side dishes
- Finishing®

Simple sub-menus and prompts allow you to define the precise type of food to be cooked.

For example, you can select either sweet or savoury products from the bakery products mode.



## More time to develop your business and perfect your art

The Opus SelfCooking Centre® saves you valuable time, releasing you to focus on vital tasks. You will be able to devote more of your attention to essentials such as menu development and planning, sourcing raw materials, mise en place and presentation. Safe in the knowledge that whether you are roasting, baking, poaching, grilling or pan frying, the end product is always perfection, with food cooked exactly as you define it - time after time, after time.

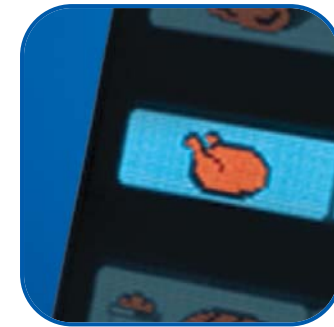
## Technology based on years of cooking experience

The Opus SelfCooking Center® proves that technology needn't mean complexity. In fact, the SelfCooking Center® is so simple to use, it's a delight. There's no need for you to constantly monitor progress or intervene at any stage. Smart, intuitive controls and intelligent cooking processes do it all for you and virtually eliminate the risk of human error during even the busiest periods.

The technology behind this push-button simplicity is the culmination of years of research by talented food application experts and experienced chefs; professionals who, like you, appreciate the importance of simple, user-friendly equipment in the high-pressure environment of the commercial kitchen.



Roasting Meat? Simply select the preferred degree of browning from "light" to "dark", and how you want it cooked from "rare" to "well done" the Opus SelfCooking Center® does the rest.



Poultry? When roasting chicken you can even select the required degree of crispiness and juiciness.

## Automatically measures and manages humidity

Accurate control of humidity is essential for perfect, consistent cooking results. All Opus SelfCooking Centers® incorporate ClimaPlus Control®. This unique technology measures cabinet humidity and makes adjustments as necessary, adding or extracting steam to maintain the desired humidity to an accuracy of +/- 1%.

## Precise core-temperature measurement

At the operational heart of the Opus SelfCooking Center® is a food temperature probe with six measuring points. This ensures that the core of the food is accurately identified and precisely measured every time. A positioning aid keeps the sensor in place when cooking liquids or semi solids.





## Finishing® reduces your workload during peak periods

Every commercial kitchen needs the facility to keep food warm prior to serving. But the price of this convenience is all too often a loss of quality. You should never have to compromise on your standards, and thanks to the unique Finishing® mode in every Opus SelfCooking Center®, you don't have to. It eliminates the need to keep food warm and enables you to prepare the required dishes during quieter periods. That means less pressure and no stress when the rush is really on.

## Dishes finished to perfection

Like everything else about the SelfCooking Center®, the Finishing® process is remarkably simple. As soon as the food has been prepared in the SelfCooking Center®, it is chilled in a separate blast chiller, preventing unwanted further cooking. The chilled food, arranged on plates as required, is finished off to perfection by the SelfCooking Center® in minutes. And all the while, the Finishing® process adjusts temperature, humidity, time and air speed to suit the particular food, ensuring it doesn't dry out or leave pools of water on the plate. Finishing® can be used with brilliant results for both à la carte applications and banqueting functions of any size.



## À la carte

- Delivers better results than freshly cooked food
- Finishing of one or more plates is completed in just 7 minutes

- Food can be prepared at your leisure
- A major benefit in busy periods, LevelControl automatically alerts you as soon as the relevant dish is ready

## Banqueting

- Deliver perfectly cooked hot food for up to 480 guests using just one Opus SelfCooking Center® (model OSC202)
- Finishing® brings up to 120 plates to perfect serving temperature and condition within 7 minutes

- Plated food is stored chilled in special plate racks
- Plate racks are held for up to 20 minutes under insulating hoods, enabling three plate racks to be prepared and served simultaneously



## The Opus SelfCooking® Center caters for any size banquet

Unit	Plate rack/trolley capacity	Banquet size (persons)	Plate racks/trolleys	Thermo-covers	Transport Trolley	Max. plate Diameter	Max. plate height	Max. meal height
OSC61	15	15	1	1	1	310mm	32mm	72mm
		30	2	2	2			
		45	3	3	3			
OSC101	26	20	1	1	1	310mm	25mm	53mm
		40	2	2	2			
		60	3	3	3			
OSC201	50	52	2	2	2	310mm	32mm	70mm
		78	3	3	3			
		104	4	4	4			
OSC202	84	64	2	2	2	310mm	25mm	53mm
		96	3	3	3			
		128	4	4	4			
OSC202	100	100	2	2	-	310mm	32mm	70mm
		150	3	3	-			
		200	4	4	-			
OSC202	120	120	2	2	-	310mm	25mm	55mm
		180	3	3	-			
		240	4	4	-			
OSC202	120	168	2	2	-	310mm	40mm	82mm
		252	3	3	-			
		336	4	4	-			
OSC202	120	200	2	2	-	310mm	32mm	68mm
		300	3	3	-			
		400	4	4	-			
OSC202	120	240	2	2	-	310mm	25mm	55mm
		360	3	3	-			
		480	4	4	-			

## Major cost savings mean a rapid return on investment

The Opus SelfCooking Center® significantly lowers your operating costs in a number of different ways. Reduced food shrinkage means that you can produce more slices of meat and poultry. The system virtually eliminates the need for fat. It cuts energy consumption by more than half. And it incorporates features that free-up labour for more productive duties. The likelihood is that you will be able to recoup the purchase cost of your new SelfCooking Center® in less than one year.

The example shown here is based on a staff restaurant serving 200 meals per day with two OSC101 SelfCooking Centers®.

Savings	Cost Comparison	Your additional earnings
<b>Meat</b> Significantly reduced cooking shrinkage means c. 22% less spent on raw materials	Costs with conventional cooking = £4,000/month Costs with OSC = £3,120/month	<b>£880/month</b>
<b>Fat</b> Almost unnecessary. Purchase costs are cut by up to 95%	Costs with conventional cooking = £100/month Costs with OSC = £5/month	<b>£95/month</b>
<b>Energy</b> Modern control technology cuts consumption by 60%	Costs at £0.08/kWh: With conventional cooking (6,300kWh) = £504/month With OSC (2,520 kWh) = £202/month	<b>£302/month</b>
<b>Labour</b> Savings from unsupervised cooking and CleanJet®, etc.	Saving of 150 minutes/day = 70 hrs/month x hourly rate £7.50	<b>£525/month</b>

Your additional profit (minus £300 depreciation per month over five years)		
<b>Per month</b>	=	<b>£1,502</b>
<b>Per year</b>	=	<b>£18,024</b>
<b>After 10 years</b>	=	<b>£180,240</b>

The time and money saving advantages of the Opus SelfCooking Center® extend beyond the cooking process itself and into the traditionally labour intensive and potentially expensive areas of cleaning and hygiene. The SelfCooking Center® incorporates systems specifically designed to minimise manual cleaning, cut the cost of cleaning materials and eliminate the need for expensive, unscheduled servicing.

## CleanJet®

The CleanJet® system does away with the need for bulky and expensive conventional cleaning liquids, not to mention elbow grease! Instead it automatically cleans the cabinet using unique detergent and rinse aid tablets. It's safer, more convenient, and reliable too. There are no additional parts and the system does not rely on a minimum water pressure.



## CalcDiagnosis®

Water softeners are always advisable in hard water areas. But the unique CalcDiagnosis® system can help to solve problems associated with hard water before they happen. This advanced system constantly monitors limescale build-up in the steam generator and issues a warning when descaling is necessary. This can then be done quickly and easily using the built-in automatic descaling program. And best of all it can be done by your own staff, eliminating the need for expensive service visits.



## HACCP

Another time-saving advantage of the SelfCooking Center® is its ability to collect and store important HACCP data, which you can download to a PC. This gives you the information you need to comply with hygiene and food safety legislation.



# Opus SelfCooking Center®



## More ways to express your individuality

For the professional chef, one of the most attractive features of the new Opus SelfCooking Center® is the flexibility that enables any user to put their own stamp of individuality on the food that they cook.

You can allow the Opus SelfCooking Center® to take control of the entire cooking process, or with the push of a button, you can assume full control by switching the system to Combi Steamer mode. In this mode, you can use the Opus SelfCooking Center® as a high-spec combi steamer using familiar controls for humidity, temperature and time.

In effect, you have two cooking systems in one.

You also have the option of changing the system's settings to suit your own cooking preferences. The SelfCooking Center® allows you to create up to 350 processes and programs, each with up to 12 steps. If you wish, you can create your own processes or modify the default settings. The choice is yours.



### SelfCooking Mode

The clear, easy-to-use, intuitive control panel offers a choice of food types and cooking styles. Simply select the food you are cooking and how you want it cooked, following the step-by-step prompts on the control panel. Then leave the rest to the SelfCooking Center®.



### Combi Steamer Mode

If you want to retain full control of the entire cooking process, no problem. In the Combi Steamer mode, you, and you alone, define the cooking method, the temperature, humidity levels and cooking time using familiar, easy to follow controls logically set out on the control panel.

## The Opus SelfCooking Center® range

There are six sizes to choose from in the Opus SelfCooking Center® range, offering capacities to suit the needs of any commercial kitchen. All sizes are available for operation on gas or electricity.

### Key

-  Electric
-  Gas



**OSC61**  
**OSC61 G**  
6 x 1/1 GN

**OSC62**  
**OSC62 G**  
6 x 2/1 GN

**OSC101**  
**OSC101 G**  
10 x 1/1 GN

**OSC102**  
**OSC102 G**  
10 x 2/1 GN

**OSC201**  
**OSC201 G**  
20 x 1/1 GN

**OSC202**  
**OSC202 G**  
20 x 2/1 GN



## 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 CombiMaster® 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 CombiMaster® offers you five cooking modes



#### Dry Heat

In this mode, the air is heated to the desired set temperature between 30°C and 300°C. It flows around the food from all sides, sealing the protein into meat and preventing the juices from escaping. Use this mode for roasting, grilling, gratinating and preparing frozen convenience products.



#### Moist Heat

Maximum steam saturation combines with constant 100°C cabinet temperature to create an even, gentle cooking process. This mode is ideal for blanching, boiling, steaming, simmering and soaking. Force-steaming at temperatures up to 130°C is ideal for tough root vegetables.



#### Combination

This method cooks at temperatures of between 30°C and 300°C using a combination of moist and dry heat. This prevents food from drying out and minimises weight loss, reducing shrinkage by as much as 50% compared with traditional cooking methods. Cooking times are also reduced. This mode is perfect for roasting, stewing, braising and glazing.



#### Vario-Steam

Steaming at between 30°C and 99°C ensures gentle, risk-free cooking of delicate foods like crème caramel, flans or exotic fish dishes. Cabinet temperature is held to within 1°C accuracy to ensure perfect results. Select this mode for simmering, poaching and even sous-vide cooking.



#### Finishing®

This new process allows you to prepare food in advance, during quieter periods. Shortly before serving, the Finishing® process brings the food up to optimum serving temperature and condition.

## Perfect results assured

Complementing each of the five cooking modes is a core temperature probe control feature for accurate cooking. On reaching the set core temperature, the CombiMaster® switches itself off automatically, eliminating the risk of over-cooking and subsequent food shrinkage.

## The CombiMaster® saves you time and money

The Opus CombiMaster® can recoup its purchase cost several times over during its lifetime as a result of greatly reduced shrinkage, the virtual elimination of fat and its associated costs, lower energy consumption and major savings.

What's more it incorporates features to make your life easier both during and after the cooking process. Cooking cabinets are quick and easy to clean. Simply spray the interior with the special cleaning fluid and select the automatic cleaning program. The CombiMaster® does the rest. For added convenience, you can specify a hand shower as an optional extra.

In addition, all models feature an automatic descaling program, which gets rid of limescale at the touch of a button. And the cool down function provides rapid, gentle cooling of the cooking cabinet, saving you time when switching from one cooking mode to another.

## The Opus CombiMaster® range

There are six sizes to choose from in the Opus CombiMaster® range, with capacities to meet the demands of any commercial kitchen. All sizes are available for operation on gas or electricity.



OCM61  
OCM61 G  
6 x 1/1 GN



OCM62  
OCM62 G  
6 x 2/1 GN



OCM101  
OCM101 G  
10 x 1/1 GN



OCM102  
OCM102 G  
10 x 2/1 GN



OCM201  
OCM201 G  
20 x 1/1 GN



OCM202  
OCM202 G  
20 x 2/1 GN

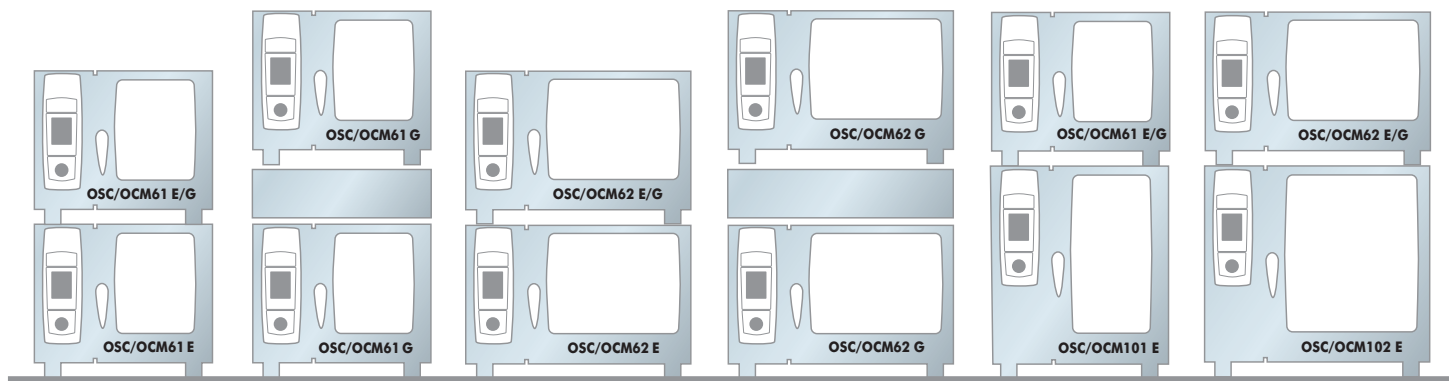
# Combi-Duos

## Save even more space and maximise capacity

Even the most sophisticated combi steamers can't steam food on one rack 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. For example, an OCS/OCM62 mounted on an OCS/OCM102 takes up little more than 1 square metre of floor space, yet gives you 32 x 1/1GN capacity.

You can combine SelfCooking Centers® and CombiMasters® in many configurations using our 61, 62, 101 and 102 models. Regardless of which arrangement you choose, the maximum rack height is still no higher than 1.60 m to ensure safe working practice.

## Combi-Duo configurations



**Maximum rack height 1.6m**



An OCS/OCM62 mounted on an OCS/OCM102 provides 32 x 1/1GN capacity within little more than 1 square metre of floor space.





### UltraVent®

- An advanced fume and condensation extractor hood
- Simple installation – can be easily retrofitted
- Integrated heat recirculation reduces energy and water consumption
- Ideal for front-of-house and outside catering events
- Available for OSC and OCM electric models up to 201 size



### AeroCat®

- Factory fitted catalytic converter eliminates cooking odours
- Food retains a perfect grilled or roasted flavour
- Used with UltraVent® it eliminates all smoke and odours and the need for costly extraction systems
- Available with OSC 61/101 electric models only



### Gastronorm Containers and Grids

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

- Solid and perforated GN containers
- Granite enamelled trays for roasting and grilling
- Teflon-coated baking trays
- Special non-stick baking and roasting trays
- Spits for whole lambs and suckling pigs
- GriddleGrid – high thermal conductivity gives attractive chargrill-style branding marks
- CombiFry® – cooks bulk quantities of chips in just 15 minutes with no fat or oil
- SuperSpike – patented grids for perfect roasting of chicken or duck
- Potato Baker – for rapid baking of potatoes and sweetcorn
- Non-stick muffin tray – simple cooking of muffins, vegetable mousses, poached eggs and much more



### Stands and Base Cabinets

- A range of matching units to support counter-top models
- Thermocabinet – a new unit designed for hot holding of cooked food at temperatures up to 70°C



### Banquet Finishing® Systems

- Plate reheating racks accommodate 20 to 120 plates up to 31cm diameter
- Includes efficient Thermocovers to maintain food at the perfect serving temperature
- Thermocovers feature built-in thermometer to keep you informed of the temperature within



### CombiLink®

- Connects your Opus SelfCooking Center® unit to a PC for unparalleled versatility
- Uploads cooking processes
- Downloads HACCP data

### Technical Specifications - Electric Models

Electric Models	OSC61	OCM61	OSC62	OCM62	OSC101	OCM101	OSC102	OCM102	OSC201	OCM201	OSC202	OCM202
Capacity	6 x 1/1GN		6 x 2/1GN		10 x 1/1GN		10 x 2/1GN		20 x 2/1GN		20 x 2/1GN	
Number of meals per day	30-80		60-160		80-150		150-300		150-300		300-500	
Width (mm)	847		1069		847		1069		879		1084	
Depth (mm)	771		971		771		971		791		996	
Height (mm)	757		757		1017		1017		1782		1782	
Water supply	3/4" BSP (male)											
Drain	50mm OD											
Water pressure	1.5-6 bar											
Weight (kg)	110	99	143	133	136	125	182	176	258	252	332	326
Connected load (kW)	10		21		19		37		37		62	
Fuse protection	3 x 13A		3 x 32A		3 x 32A		3 x 63A		3 x 63A		3 x 100A	
Mains connection	3N ~ + ± 400V											
"Hot air" connection (kW)	9		20		18		36		36		60	
"Steam" connection (kW)	9		18		18		36		36		54	
Appliance flex cross section (mm <sup>2</sup> )	5 x 2.5mm <sup>2</sup>		5 x 4mm <sup>2</sup>		5 x 4mm <sup>2</sup>		5 x 10mm <sup>2</sup>		5 x 10mm <sup>2</sup>		5 x 25mm <sup>2</sup>	

### Technical Specifications - Gas Models

Gas Models	OSC61 G	OCM61 G	OSC62 G	OCM62 G	OSC101 G	OCM101 G	OSC102 G	OCM102 G	OSC201 G	OCM201 G	OSC202 G	OCM202 G
Capacity	6 x 1/1GN		6 x 2/1GN		10 x 1/1GN		10 x 2/1GN		20 x 2/1GN		20 x 2/1GN	
Number of meals per day	30-80		60-160		80-150		150-300		150-300		300-500	
Width (mm)	847		1069		847		1069		879		1084	
Depth (mm)	771		971		771		971		791		996	
Height (mm)	757		757		1017		1017		1782		1782	
Height including draught diverter (mm)	996		996		1256		1256		2021		2021	
Water supply	3/4" BSP (male)											
Drain	50mm OD											
Water pressure	1.5-6 bar											
Weight (kg)	126	121	168	159	155	148	198	190	286	261	371	370
Electricity connection (kW)	0.3		0.35		0.35		0.45		0.8		1.0	
Fuse protection	1 x 13A	1 x 13A	1 x 13A	1 x 13A	1 x 13A	1 x 13A	1 x 13A	1 x 13A				
Mains connection	1N ~ + ± 230V											
Gas supply/connection	3/4" BSPT (male)											
Appliance flex cross section (mm <sup>2</sup> )	3 x 2.5mm <sup>2</sup>											
Maximum rated thermal load (kW)*	11 (N)	12 (P)	21.5 (N)	23 (P)	21.5 (N)	23 (P)	32 (N)	34 (P)	43 (N)	46 (P)	64 (N)	67 (P)
"Hot air" connection (kW)*	11 (N)	12 (P)	21.5 (N)	23 (P)	21.5 (N)	23 (P)	32 (N)	34 (P)	43 (N)	46 (P)	64 (N)	67 (P)
"Steam" connection (kW)*	11 (N)	12 (P)	20 (N)	21 (P)	20 (N)	21 (P)	32 (N)	34 (P)	32 (N)	33.5 (P)	51 (N)	53 (P)

\* (N) = Natural Gas  
(P) = Propane Gas

Key ■ Electric ■ Gas

### See the benefits for yourself

The new Opus SelfCooking Center® offers you a wide range of powerful benefits that can transform the efficiency and capacity of your catering operation, enhance your reputation for quality and make a real contribution to increased profitability. But don't take our word for it. Why not see the Opus SelfCooking Center® in action for yourself in one of our live workshops?

Contact the Lincat Sales Office on **01522 875500** for details and dates of workshops near you.

