

Metos iVario Pro L+ 100L with pressure and substructure

Metos iVario is one of the most modern cooking systems for maximum productivity, flexibility and simplicity when boiling, frying, deep-frying and pressure cooking, and therefore replaces almost all conventional cooking appliances. Its unique heating technology offers maximum power and precision, and thanks to its intelligent cooking assistants, who thinks and supports you to achieve outstanding food quality every time, without any monitoring or checking. Up to 4 times as fast, with up to 40% less energy and a huge space gain compared to conventional cooking appliances. This means that an iVario will pay for itself within just a few months.

iVarioBoost iVarioBoost is the patented heating technology made from ceramic heating elements, which are connected with the fast-response, scratch-resistant high-performance pan base. Therefore, the iVario heats the pan evenly to 200 °C (392 °F) in less than 2.5 minutes and quickly reduces its temperature, if necessary. At the same time, there is enough reserve capacity available to quickly absorb temperature fluctuations when searing large quantities or pouring in liquid. For you this means maximum performance, but also no sticking or boiling over. The device delivers great results and boosts productivity by as much as fourfold, while reducing cooking losses by 17 % and energy consumption by 40 %.

iCookingSuite The iCookingSuite is your intelligent cooking assistance for the iVario, providing ease of use and the greatest possible support for cooking. Intelligent sensors in the pan base recognise the load size, the



condition and size of the food, and continually adjust the cooking process. As soon as you need to take some action, the iCookingSuite will let you know. For you this means full reliability and a high standard of quality. At the same time, you save on monitoring, time, raw materials and energy.

iZoneControl With iZoneControl, you can divide the pan base into individual heating zones and operate them with different temperatures or cooking paths. Areas that are not in use are not heated. This makes one big iVario into four little iVarios. You specify the desired result and start the cooking sequence for the desired zones. As the iZoneControl makes suggestions as to which zone is best for your foods, you can work even more efficiently, and save time and energy. For you, this means high flexibility, time savings and always having everything under control.

Programming mode With the program management, manual programs can be intuitively created and intelligent cooking paths can be saved and clearly managed with their customised settings. > Boiling: 30 °C - boiling temperature > Roasting: 30 °C - 250 °C > Deep-frying: 30 °C - 180 °C Unit description and functional features;

Intelligent functions: > Intelligent energy and temperature management with high power reserves and accurate heat distribution over the entire pan surface area > Intelligent cooking path control for automatic adaptation of the cooking process to the defined desired result e.g. browning and degree of cooking to achieve this safely and efficiently, regardless of the operator, the amount of food to be cooked and the loaded volume > Intelligent, automatic lifting of boiling and deep-frying baskets for perfect cooking results, optimal ergonomics and resource efficiency > Accurate monitoring and calculation to reproduce optimal cooking results > Interrupt intelligent cooking paths or switch intelligent cooking in à la carte mode for maximum flexibility > Individual, intuitive programming by drag-and-drop of up to 1,200 cooking programs with up to 12 steps > Simple transfer of programs to other cooking systems via USB flash drive. > Self-learning operation that adapts to usage behaviour, such as the intelligent sorting of frequently used recipes > Automatic resumption and optimal completion of a cooking sequence after power failures

Cooking functions > Core temperature probe with 6 measuring points, magnetic core probe holder and an ergonomic handle as well as automatic error correction in the event of incorrect readings > Automatic water filling with accuracy to one liter (units can be set in liters or gallons) > Direct emptying of cooking or cleaning water through the integrated pan drain (without tipping over, without floor drain) > Pan can be moved with electric cylinders, controlled via the display > Fast-response, scratch-resistant high performance pan base > Integrated hand shower with automatic retraction system and switchable spray and single jet function > Integrated country-specific socket (for voltages with neutral conductor) > Delta-T cooking for particularly gentle preparation with minimal cooking losses > Digital temperature display, can be set in °C or °F, display of target and actual values > Adjustable display language > Digital timer 0-24 hours with permanent settings, optional setting in hr/min or min/sec. > 24 hour real time clock Pressure cooking (optional) > The pressure cooking option enables faster and yet still gentle cooking of a wide range of different dishes. A uniform and optimal pressure level is guaranteed which preserves the cell structure of the food. This is a reliable and low maintenance system. Maximum overpressure: 300 mbar.

Networking > Integrated WiFi interface for wireless connection to the cloud-based networking solution ConnectedCooking (depending on country-specific regulations) > Integrated Ethernet interface (optional) for wired connection to the cloud-based networking solution ConnectedCooking > Integrated Ethernet interface for wired connection to the cloud-based networking solution ConnectedCooking > Integrated USB interface for local data exchange > Central unit management, recipe, shopping cart and program management, HACCP data management, maintenance management via ConnectedCooking Occupational and operational safety > Direct emptying of cooking or cleaning water through the integrated pan drain (without tipping over, without floor drain) > Operating and warning display, e.g. hot oil when deep-frying > Electronic safety temperature limiter > Touch temperature of the pan covering maximum 73 °C (163 °F) > HACCP data storage and output via USB or o

... more details on our web pages

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| Product capacity | 100 litres |
| Item width mm | 1030 |
| Item depth mm | 894 |
| Item height mm | 608/1078 |
| Package volume | 1.214 |
| Unit of volume | m3 |
| Package volume | 1.214 m3 |
| Package length | 110 |
| Package width | 96 |
| Package height | 115 |
| Package unit of dimension | cm |
| Package dimensions (LxWxH) | 110x96x115 cm |
| Net weight | 213 |
| Net weight | 213 kg |
| Gross weight | 235 |
| Package weight | 235 kg |
| Unit of weight | kg |
| Connection power kW | 27 |
| Fuse Size A | 40 |
| Connection voltage V | 400 |
| Number of phases | 3NPE |
| Frequency Hz | 50/60 |
| Cold water diam. | R3/4" |
| Drain diameter | 50 |
| Drain conn. height mm | 265 |