

# Combi steamer Metos iCombi Pro 10-1/1 Sous Vide

Capacity 10 lengthwise GN- Containers, guide rail distance 68mm. Equipped with a Sous Vide Thermometer.

Metos iCombi® Pro 10 is an intelligent, connectable cooking system with the operating modes for poultry, meat, fish, egg dishes/desserts, side dishes/ vegetables, baked goods and finishing as well as the cooking methods roasting, cooking, baking and grilling.

Metos iCombi® Pro 10 is in accordance with DIN 18866 (in manual mode).

Suitable for most cooking processes used in commercial kitchens.

The following intelligent assistants are available:

**iDensity Control** iDensityControl is the intelligent climate management system in the iCombi Pro. Thanks to the interaction of sensors, high-performance heating system and live steam generator as well as its active dehumidification, the right cooking chamber climate is always available. The intelligent air turbulence ensures the best possible energy input into the food. This therefore ensures exceptional productivity with high food quality, uniformity and minimal energy consumption.

**iCooking Suite** The iCookingSuite is the cooking intelligence in the iCombi Pro. Initially, the user selects the cooking path from 7 operating modes and/or 4 cooking methods to suit the food. The desired cooking result is also specified by the user. The unit suggests browning and cooking degree adjustments. Intelligent sensors recognise the size, quantity and condition of the food. Depending on the cooking progress, all important cooking parameters such as temperature, cooking chamber climate, air



speed and cooking time are adjusted to the second. The desired result is achieved with the best possible quality and in the shortest possible time. If desired, you can interrupt the cooking process and adjust the cooking result. The user can switch to iProductionManager or manual mode at any time. With the iCookingSuite, time, raw products and energy can be easily saved and without extra control effort, with standardised food quality.

**iProduction Manager** The iProductionManager organises the production process intelligently and flexibly. This includes which products can be cooked together on different inserts, the optimal order of the dishes and the monitoring of the cooking path. The iProductionManager supports you with information on inserting or removing dishes. Depending on the cooking process, the tickets can be placed anywhere or can be aligned with a specific target time. The iProductionManager arranges the food sequence accordingly and automatically makes the correct settings. The user decides if the food is cooked in an energy-optimised or time- optimised manner. Simple monitoring activities are no longer necessary, and working time and energy are saved.

**iCareSystem** The iCareSystem is the intelligent cleaning and descaling system in the iCombi Pro 10. It recognises the current degree of dirt and calcification and suggests the ideal cleaning level and chemical quantity from 9 cleaning programmes. The quick interim cleaning cleans the iCombi Pro 10 in less than 15 minutes. All cleaning programmes can also run unsupervised overnight. With a low consumption of phosphate-free care products, water and energy, the iCareSystem is particularly economical and environmentally friendly. This keeps the iCombi Pro hygienically clean without any manual work and at a minimal cost.

#### MANUAL USE

- Steam +30°C...+130°C.
- Combination of steam and convection from +30°C...+300°C,
- Setting of humidity with precision between 0-100%
- Convection +30°C... +300°C

#### Intelligent functions

- Intelligent climate management with accurate moisture measurement, setting and control.
- The actual measured humidity in the cooking chamber can be set and retrieved.
- Dynamic air turbulence in the cooking chamber through 2 intelligently reversing high-performance fan wheels with 5 fan wheel speeds, intelligently

controlled and manually programmable.

- Intelligent control of cooking paths with automatic adjustment of the cooking steps to the defined desired result, e.g. browning and degree of cooking, safely and efficiently. Regardless of the operator, the size of the food and the loading quantity.
- Precise monitoring and calculation of browning based on the Maillard reaction, in order to reproduce optimal cooking results.
- Interrupt intelligent cooking paths or switch from the iCookingSuite to the iProductionManager for maximum flexibility.
- Intelligent cooking step for fermenting baked goods.
- Individual, intuitive programming by drag-and-drop of up to 1,200 cooking programmes with up to 12 steps.
- Easy transfer of cooking programmes to other cooking systems with secure cloud connection with ConnectedCooking or with a USB stick.
- Automated, intelligent planning and control tool iProductionManager for the optimal organisation of several cooking processes and mixed loads. Automatic closing of planning gaps. Automatic time or energy optimisation of the planning and target time cooking, in order to start or stop cooking at the same time.
- Automatic recommencement and optimal completion of a cooking sequence after power failures that last less than 15 minutes.
- Intelligent cleaning system suggests cleaning programmes and required amount of care products based on the degree of dirt of the cooking system.
- Display of the current cleaning status and the descaling status.
- Condensation hoods with an automatic increase in the extraction power when the cooking chamber door is opened. As an option, the hoods are available pre-assembled.

#### Cooking functions

- Effective steam generator for optimal steam performance even at low temperatures below +100°C.
- Integrated, maintenance-free grease separation system with no additional grease filter.
- Cool-down function for fast cooling of the cooking space with selectable, additional fast cooling by means of water injection.
- Core temperature probe with 6 measuring points as well as automatic error correction in the event of false readings. Optional positioning aid for soft or very small food.
- Delta-T cooking for particularly gentle preparation with minimal cooking losses.
- Exact steaming, water volume adjustable in 4 levels in t

*... more details on our web pages*

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Product capacity	2x probe
Item width mm	850
Item depth mm	775/845
Item height mm	1014/1064
Package volume	1.1
Unit of volume	m3
Package volume	1.1 m3
Package length	94
Package width	125
Package height	96
Package unit of dimension	cm
Package dimensions (LxWxH)	94x125x96 cm
Net weight	127
Net weight	127 kg
Gross weight	147
Package weight	147 kg
Unit of weight	kg
Connection power kW	18.6
Fuse Size A	32
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Protection rating (IP)	X5
Type of electrical connection	Semifixed
Electrical conn. height mm	47
Cold water diam.	3/4"
Drain diameter	50
Hinge location	right
GN size	1/1

## Combi steamer Metos iCombi Pro 10-1/1 Sous Vide

Fill in trolleys

No

Model

iCombi Pro

# User Manual SE

