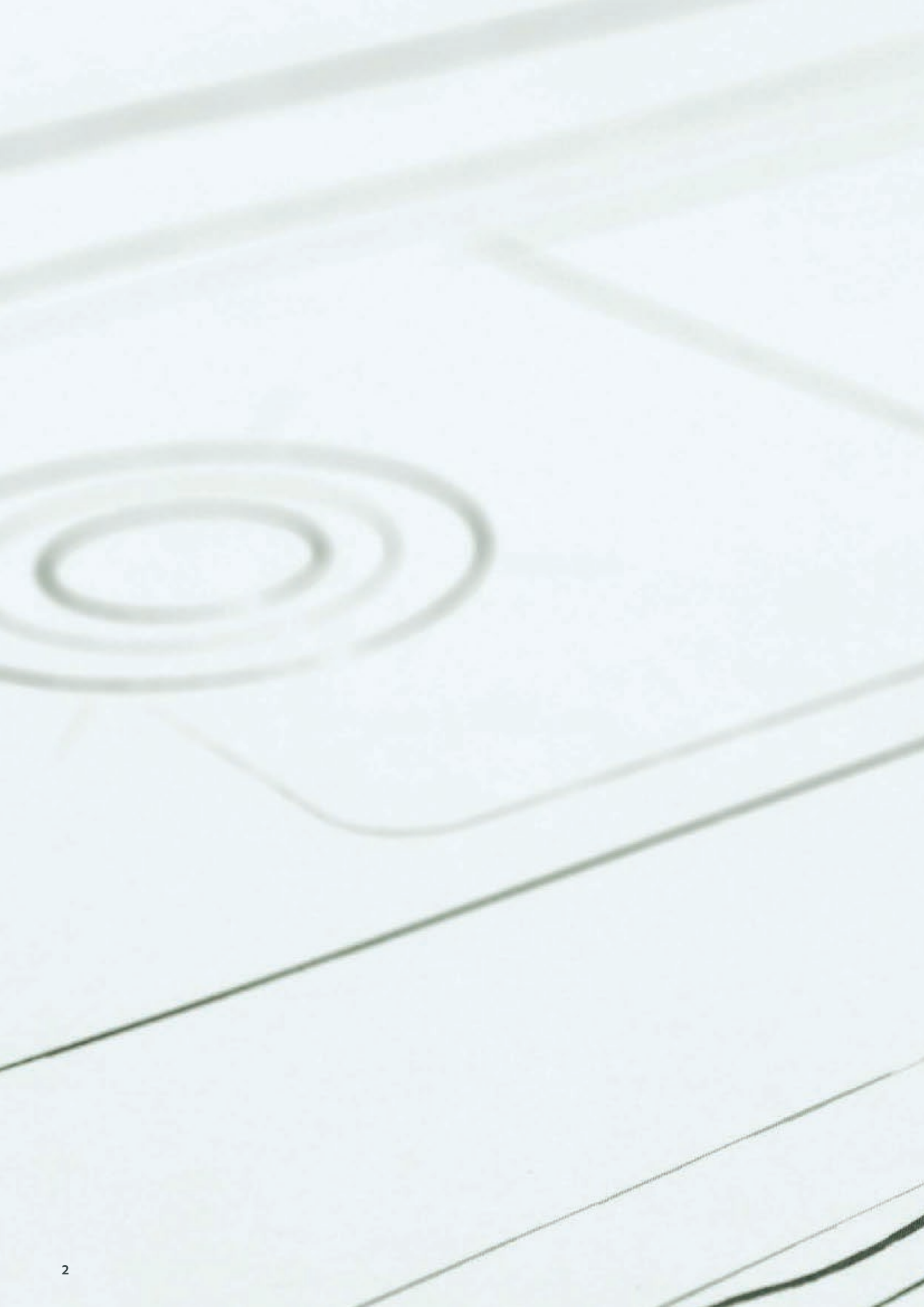


iCombi® Pro.

metos
kitchen intelligence®

The new standard.





To think what no one has previously thought before.

If you want to set new standards, you need to create new ways of thinking. Baking, frying, grilling, steaming, poaching - all achieved more intelligently, simply, more efficiently. Metos Rational is using more than 45 years of cooking research to think outside the box and has undertaken significant research in skills shortages, food trends and kitchen management. Gaining a new direction. Always with the same goal, getting one step closer to perfection.

➔ **The result**

The iCombi Pro. Intelligent, flexible, productive. The new standard.



The iCombi Pro. This is me.

I'm new. I am experienced, think, learn, forget nothing, watch and adapt. I know the desired result, adapt the humidity, air speed and temperature automatically. Thanks to my intelligence, I will dynamically respond to your requirements. Has the cooking cabinet door been open too long? Is the steak thicker than usual? Are there more chips than the last time? I will automatically adjust the settings and deliver your desired result. Time and time again. With extreme efficiency. After all, that's what my intelligence is for.

➔ What do you get out of it?

All kinds of freedom, and the certainty of reaching your goals. Exactly as you imagine.

Intuitive operating concept

The new operating concept runs through the production process with visual imagery, logical work steps and clear, interactive instructions. So that everyone can work error-free from the start.

Cooking intelligence

The iCookingSuite knows the way to your desired cooking result and produces it time and time again. With excellent quality. You can also intervene at any time during the cooking process, or switch from a single, to a mixed load. This is freedom, this is flexibility.

➔ Page 8

Integrated WiFi

The integrated WiFi-interfaces means the iCombi Pro connects easily both to the Internet and to your smartphone in order to connect with ConnectedCooking. For more convenience, security and inspiration.

Energy Star® Partner

The key value is energy-efficiency. This is why the iCombi Pro has been tested by the strictest certification programme.



Efficient food production

The iProductionManager plans production processes and indicates which foods are best cooked together. Streamlines processes, saves time and energy.

➔ Page 10

Ultrafast cleaning

A clean unit in approx 12 minutes, this can only be done by the iCombi Pro. Even the standard clean saves 50%* in time and cleaner. Stay clean, less downtime, more productive time.

➔ Page 12


Carefully designed

More fan wheels, optimised cooking cabinet shape, increased dehumidification performance all mean up to 50%* larger loads and even better food quality. For even higher productivity.

➔ Page 6

* Compared to the previous model.





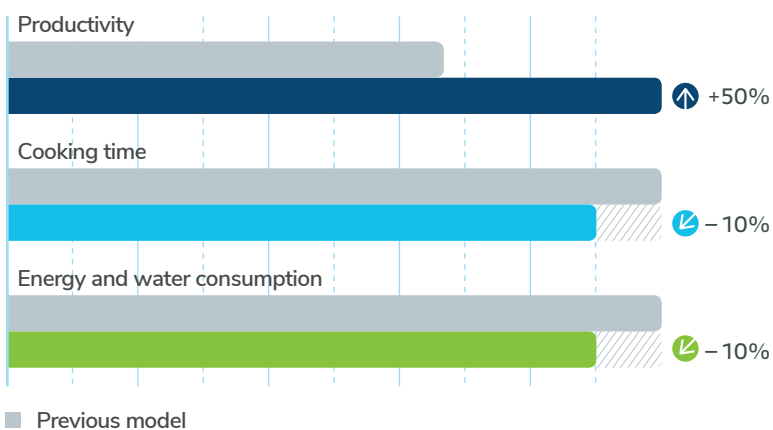
Everything you do,
you can now do even better.

Increased productivity

iDensityControl

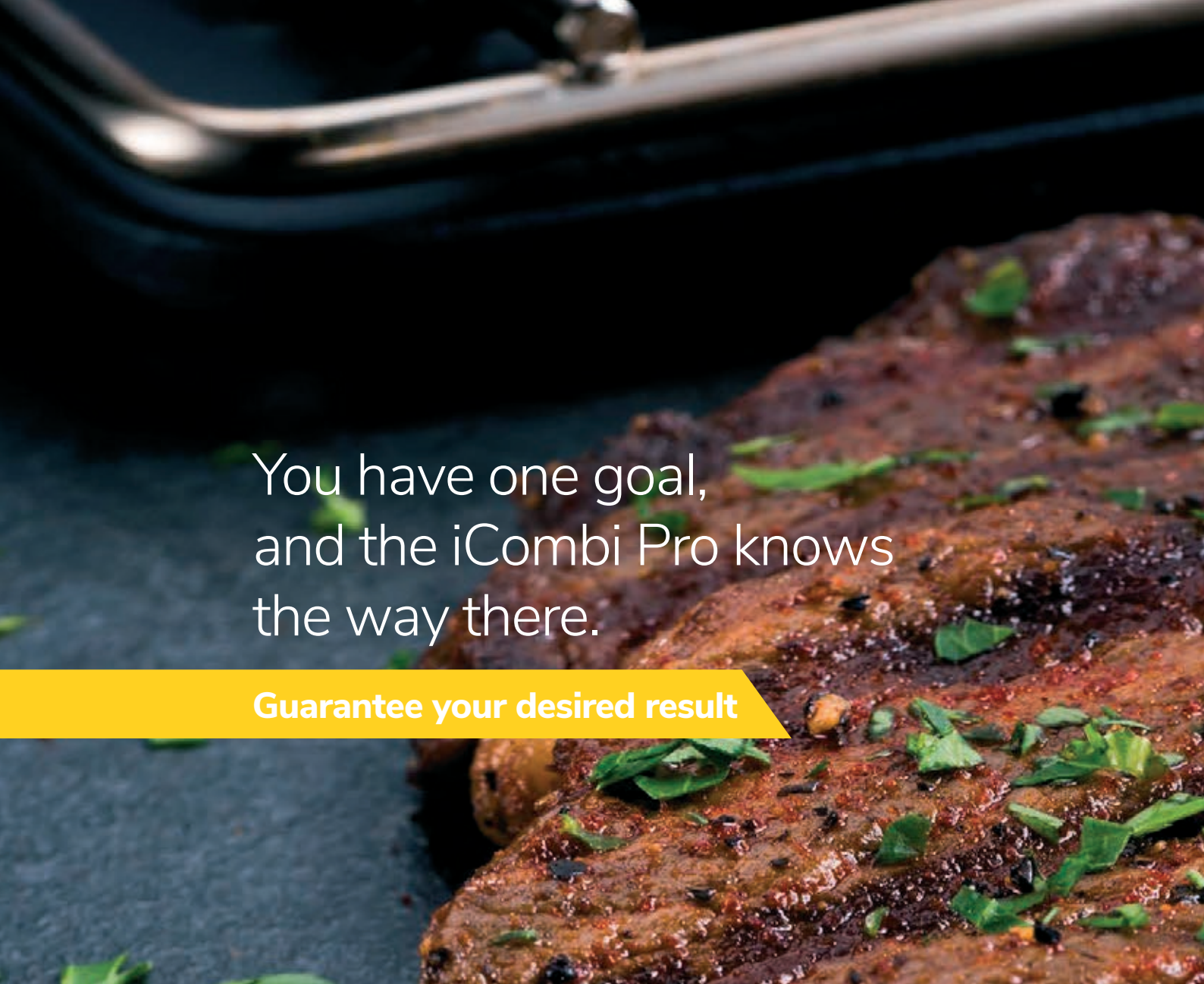
Forget space-consuming cooking appliances and let the iCombi Pro do the work. On less than approx. 1 m². Meat, fish, poultry, vegetables and baked goods. À la carte, catering, delivery service and casual dining. High levels of productivity, due to the co-operation of the intelligent assistants. With powerful air circulation and dehumidification, iDensityControl generates 50%* more productivity with around 10%* shorter cooking times. It also delivers consistent and uniform results. At the same time, the intuitive operating concept provides the highest level of user support and less chance of errors. So that production can simply keep on going.

* Compared to the previous model.



➔ iDensityControl

For you this means higher performance, which saves time and money. Adding more to the flavour.

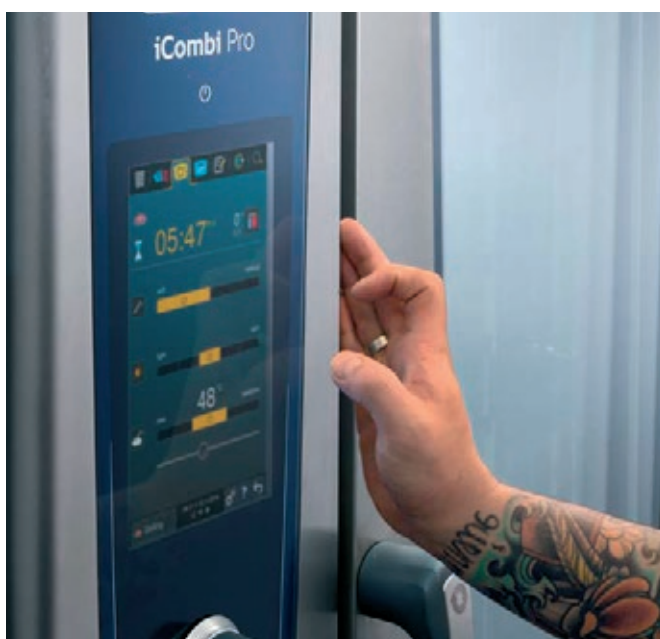


You have one goal,
and the iCombi Pro knows
the way there.

Guarantee your desired result

iCookingSuite

You have a goal, pursue it without compromise with the cooking intelligence of the iCombi Pro. For example: Sometimes you need to get 5 steaks ready at the same time, sometimes 100, all with the same quality. To achieve this, the iCombi Pro continuously checks the condition of the food against the desired result, calculates the cooking progress and intelligently adjusts the temperature. What if the guests arrive early and the grilled vegetables aren't ready yet? Then switch from a single to mixed load. The iCombi Pro regulates the cooking parameters so that you can cook both at the same time. Or did you change your mind and want a different result? Then go into the cooking process and change the desired result. The iCombi Pro will optimally adjust the temperature and time. The result will convince you every time. It can also be reproduced at any time. No matter who is operating the cooking system.



➔ **iCookingSuite**

This is intelligent cooking, so you can keep achieving your personal goals. Efficient, simple, reliable.

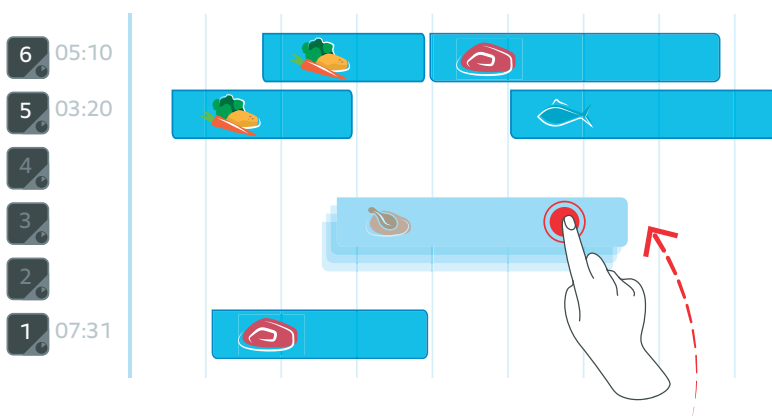


Complex production
requires simple solutions.

Optimum planning

iProductionManager

Life in the kitchen: the stress and rush to get everything ready at the same time and on time. A logistical challenge whether using pen and paper or software. No more. Because now the iCombi Pro with the iProductionManager are taking over: Simply place the dish on the display and it will show you what else you can produce at the same time. You only have to specify whether you want to cook with time, or energy efficiency. The system will monitor each rack individually, so that the cooking times are adjusted intelligently to the quantity and desired result. You decide if you want the food to start cooking at the same time, or finish cooking at the same time. Either way, the iCombi Pro will tell you when something needs to go into the cooking cabinet - et voilà, the food is ready.



➔ **iProductionManager**
Save the logistical expense, streamline production and minimise personnel expenses. While maintaining the same quality. The kitchen of the future, quiet and without hassle.



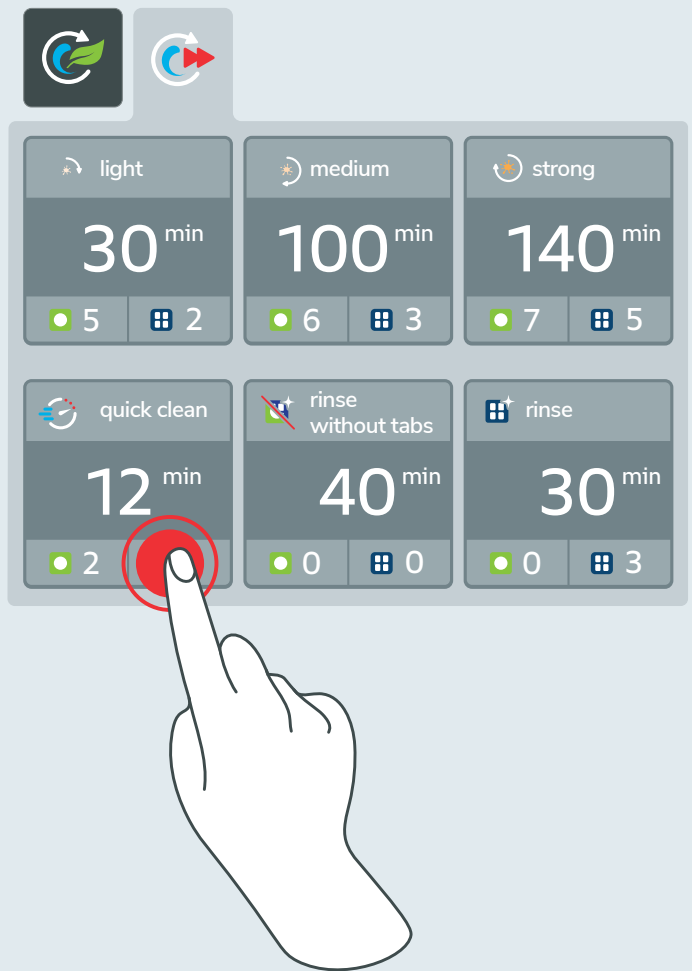
Brilliant.
You wouldn't even guess
it had been at work for hours.

Effective cleaning

iCareSystem⁺

Grilling any quantity of food will leave behind stubborn dirt, meaning that the iCombi Pro cannot immediately be used to prepare other dishes. Well, no longer. Including the ultrafast interim clean in approx. 12 minutes, which means you can then quickly move onto cooking the broccoli, without any flavour transfer or unpleasant smells. And when it comes to spotless hygiene at the end of the day, the iCombi Pro will tell you exactly how dirty it is. You decide whether to run an eco, or standard clean. With Descaling. Overnight. With 50%* less chemicals. Phosphate free and always super clean. The iCombi Pro can note your preferences and will show you the corresponding cleaning program the next time.

* Compared to the previous model.



Quick cleaning easily found and quickly activated: simply place the cleaner tabs in the floor drain strainer and start the clean. Production can then resume after no more than 12 minutes.

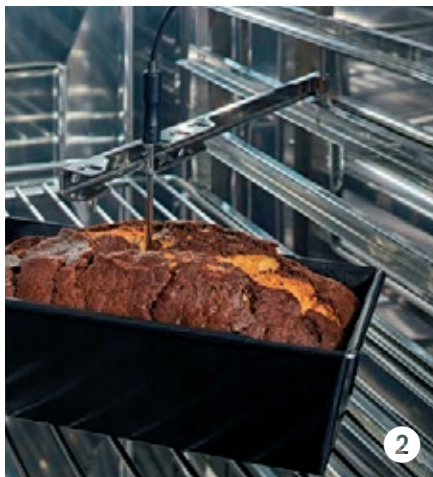


➔ iCareSystem

With iCareSystem, you save on cleaner, water and time, it also leaves the unit squeaky clean in terms of hygiene, operating costs and the environment.

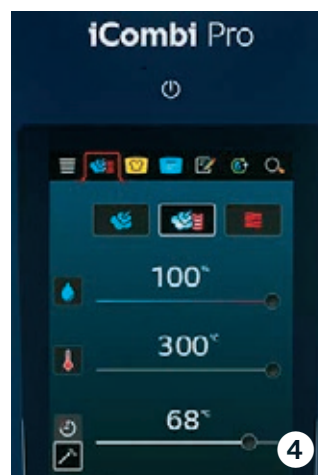
Technical details.

We've thought of everything.



The iCombi Pro sets standards, in terms of intelligence and technical equipment. ❶ LED lighting with rack signalling ❷ 6-point core probe ❸ Dynamic air circulation ❹ 300 °C maximum cooking cabinet temperature ❺ Integrated hand shower with jet and spray function ❻ Fresh steam generator ❼ Triple-glazed cooking cabinet door

Also, energy consumption display, new sealing technology for floor units, WiFi without external antenna



Accessories.

The right ingredients for your success.

It has to be robust to last every day and to be able to work hard in the professional kitchen, at Metos Rational this applies to the mobile oven racks and the grill and pizza tray, the condensation hood and the stainless steel containers. Only with original Metos Rational accessories can you get outstanding performance from the iCombi Pro in its entire range of applications. Everything from pre-fried products, chicken, baked goods and grilled vegetables will be a complete success. Plus the delicious steak will have grill stripes.

➔ Original Accessories

We also have the sophisticated accessories to thank for such impressive results.



iCombi Pro overview of models.

Which model is the one for you?

The iCombi Pro is available in many different sizes, as ultimately its performance needs to fit your needs and not the other way around. 20 meals or 2,000? Front of house cooking? Size of kitchen? Electricity? Gas? XS? 20-2/1? Which model belongs in your kitchen?



Electric and gas models	iCombi Pro XS 6-2/3	iCombi Pro 6-1/1
Capacity	6 × 2/3 GN	6 × 1/1 GN
Number of meals per day	20–80	30–100
Lengthwise loading (GN)	1/2, 2/3, 1/3, 2/8 GN	1/1,1/2,2/3,1/3,2/8 GN
Width	655 mm	850 mm
Depth	621 mm	842 mm
Height	567 mm	754 mm
Water inlet	R 3/4"	R 3/4"
Water outlet	DN 40	DN 50
Water pressure	1.0 - 6.0 bar	1.0 - 6.0 bar
Electric models		
Weight	67 kg	99 kg
Connected load	5.7 kW	10.8 kW
Fuse	3 × 10 A	3 × 16 A
Mains connection	3 NAC 400 V	3 NAC 400 V
Convection mode output	5.4 kW	10.25 kW
Steam mode output	5.4 kW	9 kW
Gas models		
Weight		117 kg
Electrical rating		0.6 kW
Fuse		1 × 16 A
Mains connection		1 NAC 230 V
Gas connection		3/4" IG
Natural gas /LPG G31/LPG G30*		
Max. Nominal thermal load		13 kW/13 kW/13.5 kW
Convection mode output		13 kW/13 kW/13.5 kW
Steam mode output		12 kW/12 kW/12.5 kW





iCombi Pro 10-1/1	iCombi Pro 6-2/1	iCombi Pro 10-2/1	iCombi Pro 20-1/1	iCombi Pro 20-2/1
10 × 1/1 GN	6 × 2/1 GN	10 × 2/1 GN	20 × 1/1 GN	20 × 2/1 GN
80–150	60–160	150–300	150–300	300–500
1/1,1/2,2/3,1/3,2/8 GN	2/1. 1/1 GN	2/1. 1/1 GN	1/1,1/2,2/3,1/3,2/8 GN	2/1,1/1 GN
850 mm	1072 mm	1072 mm	877 mm	1082 mm
842 mm	1042 mm	1042 mm	913 mm	1117 mm
1014 mm	754 mm	1014 mm	1807 mm	1807 mm
R 3/4"	R 3/4"	R 3/4"	R 3/4"	R 3/4"
DN 50	DN 50	DN 50	DN 50	DN 50
1.0 - 6.0 bar	1.0 - 6.0 bar	1.0 - 6.0 bar	1.0 - 6.0 bar	1.0 - 6.0 bar
127 kg	137 kg	179 kg	263 kg	336 kg
18.9 kW	22.4 kW	37.4 kW	37.2 kW	67.9 kW
3 × 32 A	3 × 35 A	3 × 63 A	3 × 63 A	3 × 100 A
3 NAC 400 V	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V
18 kW	21.6 kW	36 kW	36 kW	66 kW
18 kW	18 kW	36 kW	36 kW	54 kW
155 kg	144 kg	192 kg	284 kg	379 kg
0.9 kW	0.9 kW	1.5 kW	1.3 kW	2.2 kW
1 × 16 A	1 × 16 A	1 × 16 A	1 × 16 A	1 × 16 A
1 NAC 230 V	1 NAC 230 V	1 NAC 230 V	1 NAC 230 V	1 NAC 230 V
3/4" IG	3/4" IG	3/4" IG	3/4" IG	3/4" IG
22 kW/22 kW/23 kW	28 kW/28 kW/29.5 kW	40 kW/40 kW/42 kW	42 kW/42 kW/44 kW	80 kW/80 kW/84 kW
22 kW/22 kW/23 kW	28 kW/28 kW/29.5 kW	40 kW/40 kW/42 kW	42 kW/42 kW/44 kW	80 kW/80 kW/84 kW
20 kW/20 kW/21 kW	21 kW/21 kW/22 kW	40 kW/40 kW/42 kW	38 kW/38 kW/40 kW	51 kW/51 kW/53.5 kW



Metos iCombi Pro combi steamers

- ➔ **BAKE model** has guides for bakery plate 400x600 mm
- SOUS-VIDE model** has thin needle probe for sous-vide production

Metos iCombi Pro XS 6-2/3

<i>Metos iCombi Pro</i>	<i>Code</i>	<i>Dimensions mm</i>	<i>Electric connection</i>
iCombi Pro 6-2/3	4352001	655x621x567	400V 3N~ 5.7 kW 10A

Metos iCombi Pro 6-1/1

<i>Metos iCombi Pro</i>	<i>Code</i>	<i>Dimensions mm</i>	<i>Electric connection</i>
iCombi Pro 6-1/1	4352010	850x842x754	400V 3N~ 10.8 kW 16A
iCombi Pro 6-1/1 5	4352012	850x842x754	400V 3N~ 10.8 kW 16A
iCombi Pro 6-1/1 5 BAKE	4352014	850x842x754	400V 3N~ 10.8 kW 16A
iCombi Pro 6-1/1 SOUS-VIDE	4352026	850x842x754	400V 3N~ 10.8 kW 16A

Metos iCombi Pro 10-1/1

<i>Metos iCombi Pro</i>	<i>Code</i>	<i>Dimensions mm</i>	<i>Electric connection</i>
iCombi Pro 10-1/1	4352050	850x842x1014	400V 3N~ 18.9 kW 32A
iCombi Pro 10-1/1 8	4352052	850x842x1014	400V 3N~ 18.9 kW 32A
iCombi Pro 10-1/1 8 BAKE	4352054	850x842x1014	400V 3N~ 18.9 kW 32A
iCombi Pro 10-1/1 SOUS-VIDE	4352064	850x842x1014	400V 3N~ 18.9 kW 32A

Metos iCombi Pro 20-1/1

<i>Metos iCombi Pro</i>	<i>Code</i>	<i>Dimensions mm</i>	<i>Electric connection</i>
iCombi Pro 20-1/1 20	4352082	877x913x1807	400V 3N~ 37.2 kW 63A
iCombi Pro 20-1/1 15	4352088	877x913x1807	400V 3N~ 37.2 kW 63A
iCombi Pro 20-1/1 16	4352089	877x913x1807	400V 3N~ 37.2 kW 63A
iCombi Pro 20-1/1 17	4352086	877x913x1807	400V 3N~ 37.2 kW 63A
iCombi Pro 20-1/1 16 BAKE	4352098	877x913x1807	400V 3N~ 37.2 kW 63A
iCombi Pro 20-1/1 20 SOUS-VIDE	4352091	877x913x1807	400V 3N~ 37.2 kW 63A

Number after model number refers to level amount.



Metos iCombi Pro combi steamers

- ➔ **BAKE model** has guides for bakery plate 400x600 mm
- SOUS-VIDE model** has thin needle probe for sous-vide production

Metos iCombi Pro 6-2/1

<i>Metos iCombi Pro</i>	<i>Code</i>	<i>Dimensions mm</i>	<i>Electric connection</i>
iCombi Pro 6-2/1	4352042	1072x1042x754	400V 3N~ 22.4 kW 35A

Metos iCombi Pro 10-2/1

<i>Metos iCombi Pro</i>	<i>Code</i>	<i>Dimensions mm</i>	<i>Electric connection</i>
iCombi Pro 10-2/1	4352074	1072x1042x1014	400V 3N~ 37.4 kW 63A

Metos iCombi Pro 20-2/1

<i>Metos iCombi Pro</i>	<i>Code</i>	<i>Dimensions mm</i>	<i>Electric connection</i>
iCombi Pro 20-2/1 20	4352092	1082x1117x1807	400V 3N~ 67.9 kW 100A
iCombi Pro 20-2/1 15	4352096	1082x1117x1807	400V 3N~ 67.9 kW 100A

Stands

<i>Stand XS models</i>	<i>Code</i>	<i>Dimensions mm</i>	
Stand UG1, with two shelves	4342348	634x558x931	height 931, two shelves
Stand UG1 CombiDuo, for two XS ovens	4342350	634x558x555	height 555, one shelf

<i>Stand 6-1/1 and 10-1/1 models</i>	<i>Code</i>	<i>Dimensions mm</i>	
Stand 6 or 10 oven, shelf	4342357	850x620x700	height 700, one shelf
Stand 6 or 10 oven, GN guide rails	4342358	850x620x700	12 rails GN1/1, distance 75 mm
BAKE stand 6 or 10 oven, bakery guide rails	4342355	850x620x700	5 rails 400x600, distance 90 mm
Stand for 6 oven with UltraVent	4342365	850x620x945	18 rails GN1/1, distance 75 mm
BAKE stand for 6 oven with UltraVent	4342367	850x620x945	7 rails 400x600, distance 100 mm
Stand CombiDuo for two 6 ovens	4342363	850x620x445	height 445, one shelf
Stand CombiDuo for two 6 ovens	4342361	850x620x445	4 rails GN1/1, distance 75 mm
Stand CombiDuo for 6 + 6 or 6+10 oven	4342359	850x620x200	height 200

<i>Stand 6-2/1 and 10-2/1 models</i>	<i>Code</i>	<i>Dimensions mm</i>	
Stand UG1, with a shelf	4352898	1082x885x699	height 699, one shelf
Stand UG1, CombiDuo for 6+6 or 6+10 oven	4352954	1082x885x200	height 200



CombiDuo
Combi Duo kit and Combi Duo stand is needed for duo installation

Metos Oy Ab

Ahjonkaarre, FI-04220 Kerava

tel. +358 204 3913

e-mail: metos.finland@metos.fi

www.metos.fi

metos
kitchen intelligence®

