

iCombi® Classic.

Productive. Robust.
Reliable.

metos
kitchen intelligence®

MarineLine



The iCombi Classic.

Traditional performance you can trust.

The iCombi Classic is truly multitalented, and will quickly become the indispensable assistant in your kitchen. It replaces numerous conventional cooking appliances on a footprint of less than approx. 1 m², it is robust, high-performing, powerful and efficient. It is easy to use. The impressive functions guarantee high cooking quality. So that with your experience as a chef, you will always get the results you want.

➔ That's confidence

A combi-steamer combining high productivity with high food quality.

Easy to use

Dial with push function, colour display, clear symbols on the user interface, so that you can work intuitively and without errors.

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Simple programming

Individual programming with up to 100 programs, with multi-step cooking processes of up to 12 steps. For endlessly reproducible results.

➔ Page 6

ClimaPlus

Top dehumidification performance and the ability to set humidity in 10% stages create a precise cooking cabinet climate. For fast results.

➔ Page 4

Marine door stopper

The freely adjustable door stopper to secure the cooking chamber door even when subject to rough seas.

Extended networking

The optional LAN or WiFi interface allows integration in ConnectedCooking networking solution.

Fan wheels

Together with the cooking cabinet shape, up to 3 fan wheels provide optimal distribution of the heat providing high energy input into the food. For uniform results and high productivity.

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Cleaning and descaling

Automatic clean, including overnight, phosphate-free cleaner tabs and reduced consumption of detergent - it could not get cleaner than that. The care system also prevents scale.

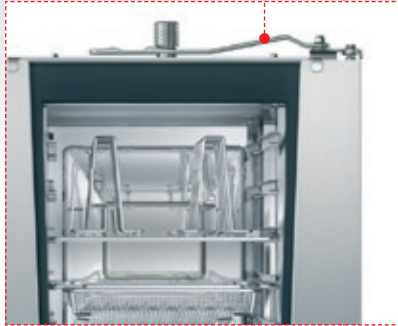
➔ Page 8


LED cooking cabinet lighting

Trust is good, control is better: With the high light intensity and neutral light colour, the external cooking level can be identified quickly.

Marine oven rack

Oven racks with upturned guide rail ends secure the GN standard accessories against slipping out even when subject to rough seas.





Productivity that meets the
challenges of your kitchen.

Unique cooking performance

ClimaPlus

The iCombi Classic works at a consistently high level, thanks to: the central measurement and regulatory system for a uniform, individual cooking cabinet climate; the powerful fresh steam generator for optimal steam saturation; the high-performance dehumidification; increased quantity of fan wheels and optimal cooking cabinet design. This means energy is transferred to the food with precision and, where appropriate, with a lot of power. The result: large load size with excellent uniform results across all the racks. With up to 10% less energy and water consumption. For the one objective: producing consistent high quality results with crisp crusts, attractive diamond grill patterns, crispy breaded products.



up to 105^{litre/sec.}
dehumidification



300 °C
convection



max.
steam saturation

➔ **Together this brings**
Higher performance, more
productivity, lower resource
consumption.



It can all be controlled.
Simply and intuitively.

Easy to use

This is how quick it can be: In no time at all, you will be able to operate the iCombi Classic with ease. Thanks to its simplicity, its recognisable symbols and dial with a push function. That is simple.



Individually programmable

Satisfied with the result? Then save the cooking process with up to 12 steps. You can even do this for up to 100 cooking programs.

➔ For a high level of excellence, reliability and quality.

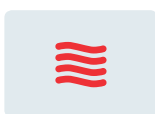


30 – 130 °C

Steam mode

The fresh steam generator with humidity regulation in 10% stages produces hygienic fresh steam. This provides – together with constant cooking cabinet temperature – optimal steam saturation and a uniform cooking process.

➔ For appetising colour and the retention of nutrients and vitamins.



30 – 300 °C

Convection mode

Air is circulated all around the food at individually adjusted air speeds. The reserve capacity is even enough for a full load of pan fried products, frozen foods such as calamari, croquettes or bakery goods.

➔ Powerful performance for good results.



30 – 300 °C

Combination mode

The advantages of steam combined with the benefits of convection heat: short cooking time, reduction in shrinkage and intensive aromas with appetising colours. For excellent results.

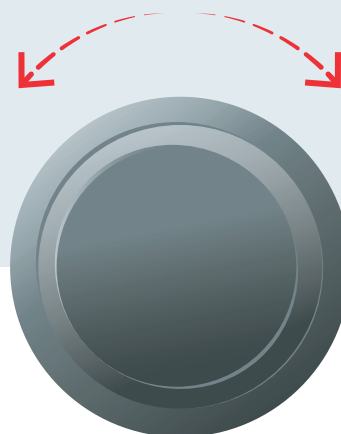
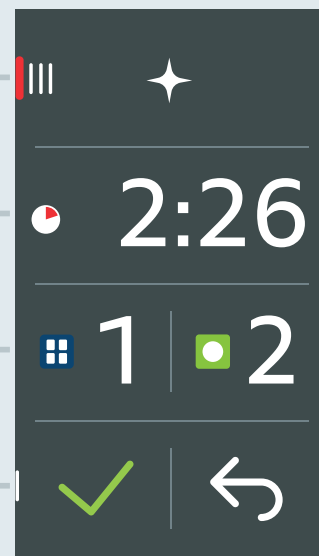
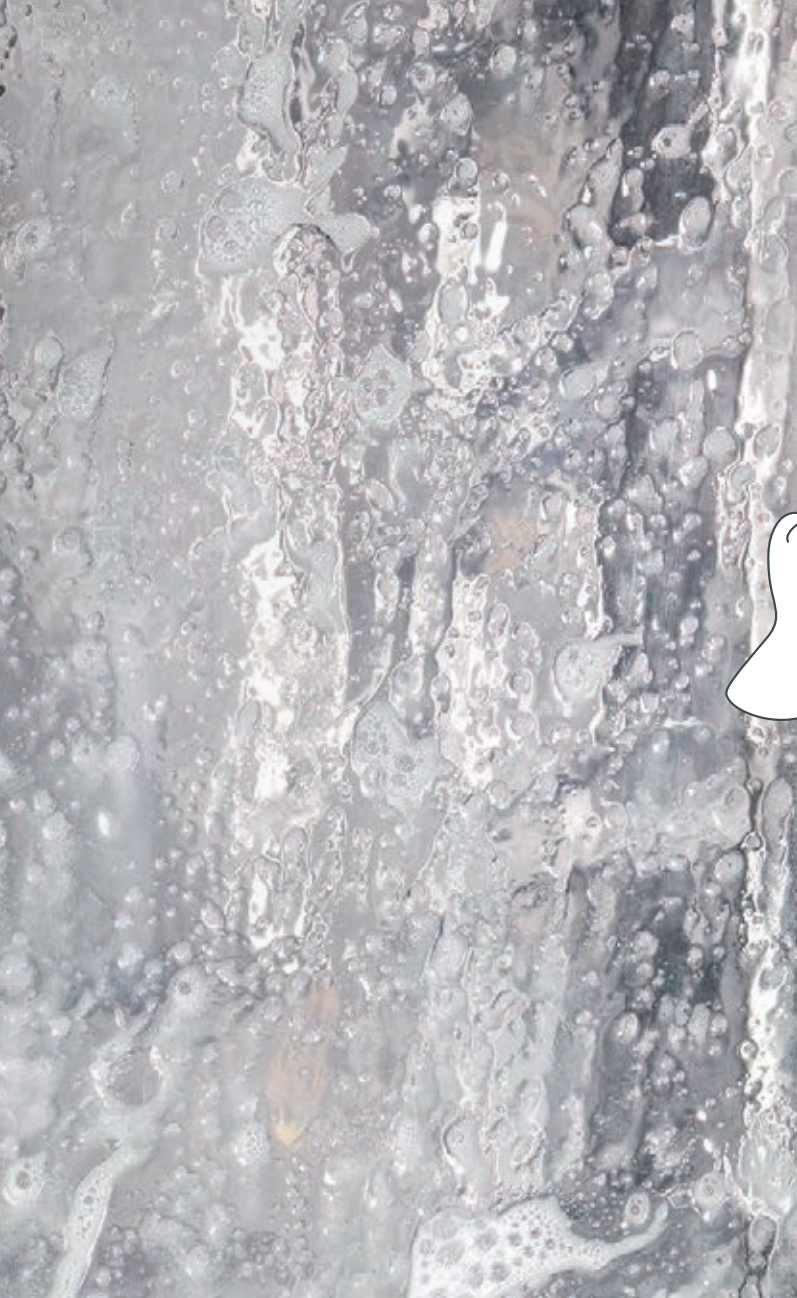
➔ No cooking loss, no drying, high quality.



Always ready to go.

Effective cleaning

Regardless of how hard the iCombi Classic has worked, depending on how dirty the unit is, the automatic clean will determine the necessary cleaning stage. Strong, light or medium. With phosphate-free cleaner tabs. Day or night. Or even in between, even without tabs. Even with the Care system, which eliminates the need for expensive water softening and regular descaling of the steam generator. To make cleaning easier, all the cleaning stages are quick and easy to select on the display.



➔ **Because only one thing counts**
That your cooking system is
perfectly hygienic at all times
with minimal effort.

Technical details.

Offers everything.

Down to the smallest detail.



If you have a lot to deliver, you need the right technology. The iCombi Classic has:

- ❶ Freely adjustable marine door stopper
- ❷ LED cooking cabinet lighting
- ❸ New sealing technology
- ❹ Integrated hand shower
- ❺ Fresh steam generator
- ❻ Secured guide rails with upturned ends
- ❼ Double-glazed door with heat-reflecting coating

Accessories.

The right ingredients for your success.

You know how it goes, the iCombi Classic is your tool and supports you on the path to your desired result. Including with the right accessory. From the grill plate with the excellent thermal conductivity to the powerful exhaust and condensation hoods and the practical stand. Regardless of what the purpose of the different accessories is, they all have one thing in common: It can withstand a lot and also deliver a lot.

Every day.

➔ Original Accessories

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



iCombi Classic overview of models.

Classic features, multiple possibilities.

Whether on a ship, a yacht, or a drilling rig, every galley needs a reliable, efficient, and flexible cooking system that delivers superior-quality results every single time. MarineLine cooking systems are designed with the challenges of working at sea in mind. Our developers prioritized safety in the galley and uninterrupted production even on rough seas. The Metos System Rational MarineLine is certified by Germanische Lloyd, a globally recognized organization, and fulfills the most stringent USPHS hygiene requirements. MarineLine versions are available for all iCombi electric models. The iCombi Pro and iCombi Classic can be installed flush with the back wall, making the most of tight spaces; the installation kit also meets stringent hygiene standards. MarineLine features can also be combined with HeavyDutyLine features for additional damage protection.





Electric models	iCombi Classic 6-1/1	iCombi Classic 10-1/1	iCombi Classic 20-1/1
Capacity	6 × 1/1 GN	10 × 1/1 GN	20 × 1/1 GN
Number of meals per day	30–100	80–150	150–300
Lengthwise loading (GN)	1/1,1/2,2/3,1/3,2/8 GN	1/1,1/2,2/3,1/3,2/8 GN	1/1,1/2,2/3,1/3,2/8 GN
Width	850 mm	850 mm	877 mm
Depth	842 mm	842 mm	913 mm
Height	754 mm	1014 mm	1807 mm
Water inlet	R 3/4"	R 3/4"	R 3/4"
Water outlet	DN 50	DN 50	DN 50
Water pressure	1.0 - 6.0 bar	1.0 - 6.0 bar	1.0 - 6.0 bar

Electric models

Weight	93 kg	121 kg	231 kg
Connected load 400 V 3PE	400 V 3PE 16 A 10.8 kW 50/60 Hz	400 V 3PE 32 A 18.9 kW 50/60 Hz	400 V 3PE 63 A 37.2 kW 50/60 Hz
Connected load 440 V 3PE	440 V 3PE 16 A 10.8 kW 50/60 Hz	440 V 3PE 32 A 18.9 kW 50/60 Hz	440 V 3PE 63 A 37.2 kW 50/60 Hz
Connected load 480 V 3PE	480 V 3PE 16 A 10.8 kW 50/60 Hz	480 V 3PE 25 A 18.9 kW 50/60 Hz	480 V 3PE 50 A 37.2 kW 50/60 Hz
Convection mode output	10.25 kW	18 kW	36 kW
Steam mode output	9 kW	18 kW	36 kW

Special voltages on request.



Metos iCombi Classic combi steamers



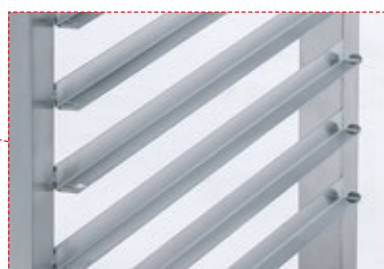
Metos iCombi Classic 6-1/1
Capacity 6 × 1/1 GN
Dimensions 850 × 842 × 754 mm



Metos iCombi Classic 10-1/1
Capacity 10 × 1/1 GN
Dimensions 850 × 842 × 1014 mm



Stand
6-1/1 and 10-1/1 models
Guide rails 7+7 GN 1/1 65mm
Dimensions 858 × 665 × 700 mm



The upturned guide rail ends on the racks help keep GN containers from slipping out.



The oven is bolted onto the stand. The stand has stainless steel feet that can be welded or bolted to the floor.

Metos iCombi Classic combi steamers



Metos iCombi Classic 20-1/1
Capacity 20 × 1/1 GN
Dimensions 877 × 913 × 1807 mm



All joints on the mobile oven rack and the hinging racks are welded peripherally and meet stringent USHPS requirements – guaranteeing that the unit can be used safely and hygienically at sea.



The stainless steel feet on floor models can be welded or bolted directly to the floor of the ship, or secured against slipping and tipping with the help of the anchoring kit.



iCombi Pro – setting new standards

The iCombi Pro is intelligent, efficient and flexible. And delivers the results you want. Every time. Regardless of who is operating it. Together with the iVario Pro, they make an unbeatable team for commercial kitchens.



iVario Pro – Completely different, but still similar.

Boiling, frying, deep-frying the iVario Pro, which works with contact heat, is the ideal addition to the iCombi Pro. Intelligent, convenient, flexible. An unbeatable team.

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