

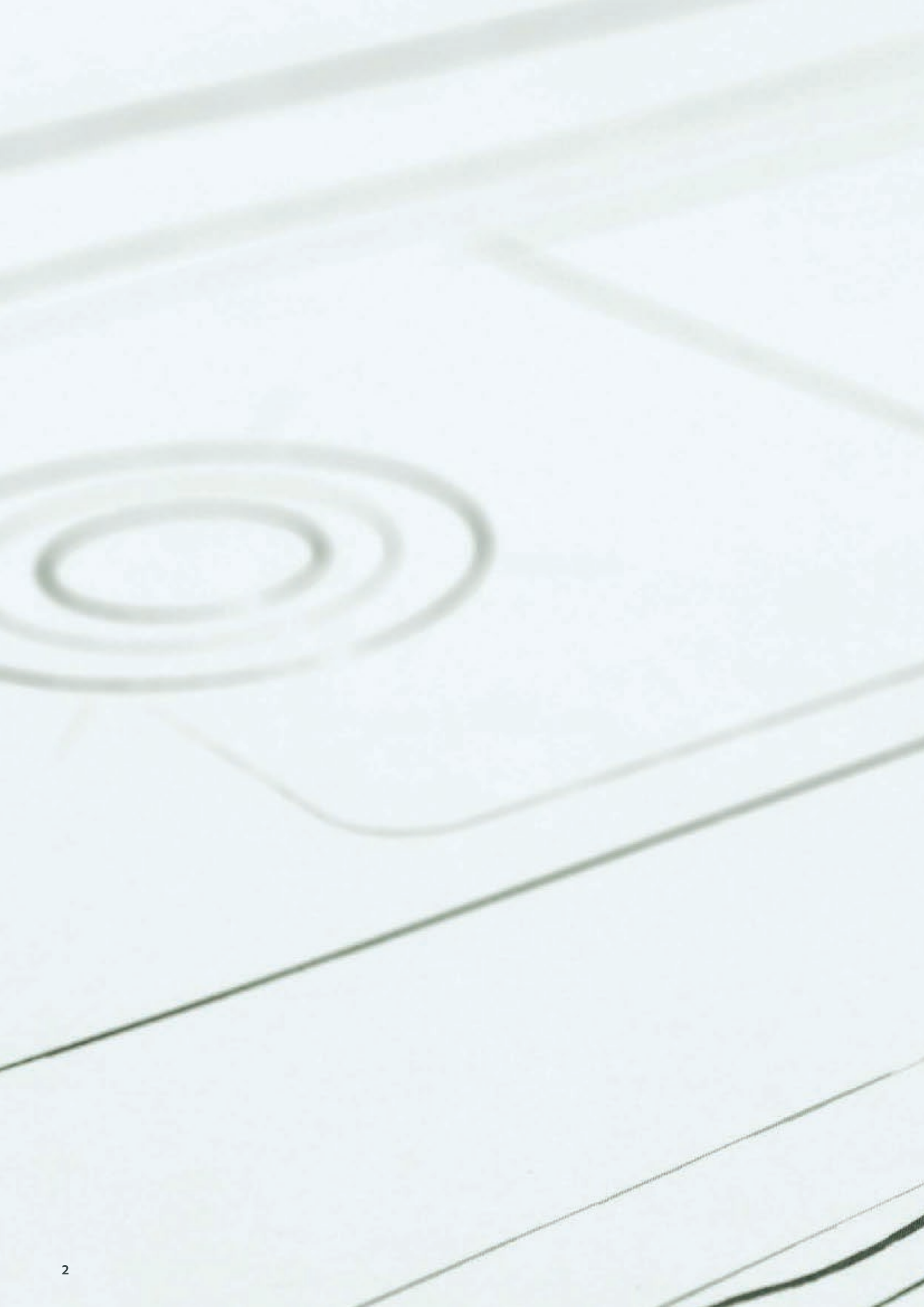
iCombi® Pro.

The new standard.

metos
kitchen intelligence®

MarineLine





Designed with rough seas in mind.

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 Pro, iCombi Classic, and Combi-Duo 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.

➔ **MarineLine**
Safely cook at sea.



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.

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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.

Marine door stopper

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

Efficient food production

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

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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.

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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.


* Compared to the previous model.

➔ Page 6

Marine oven rack

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





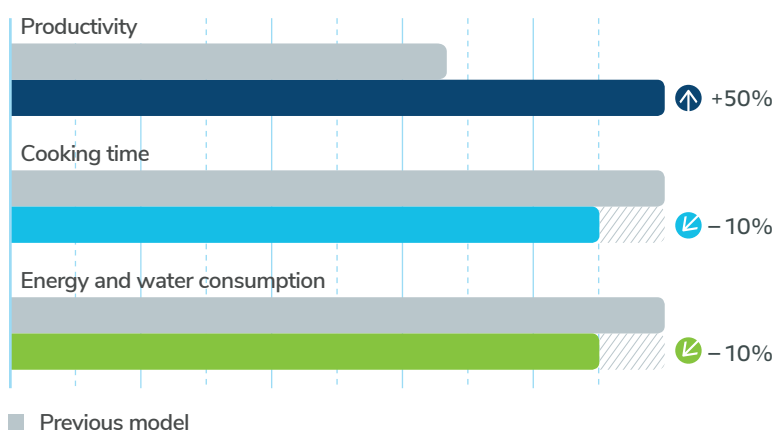
Everything you do,
you can now do even better.

Increased productivity

iDensityControl 

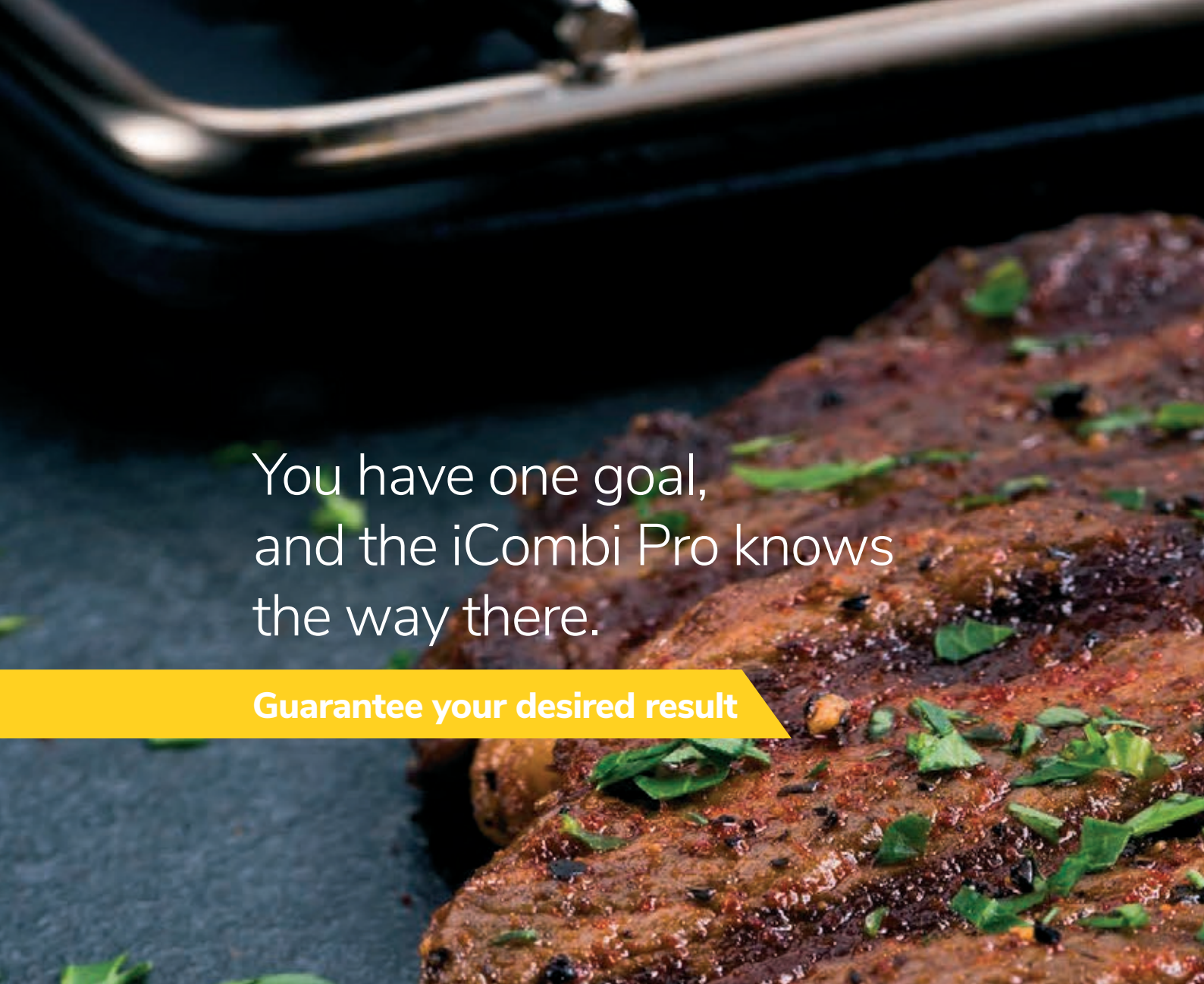
Forget space-consuming cooking appliances and let the iCombi Pro do the work. On less than approx. 1 m². Meat, fish, poultry, vegetables and baked goods. À la carte, catering, delivery service and casual dining. High levels of productivity, due to the co-operation of the intelligent assistants. With 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.

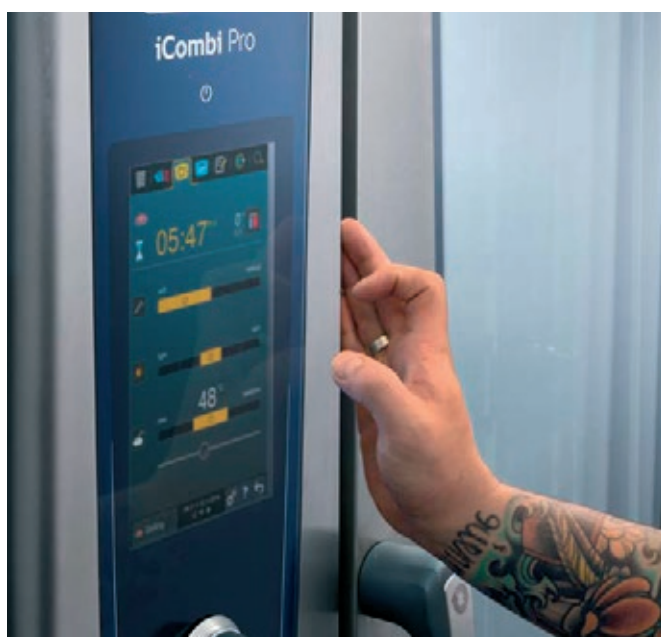


You have one goal,
and the iCombi Pro knows
the way there.

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.

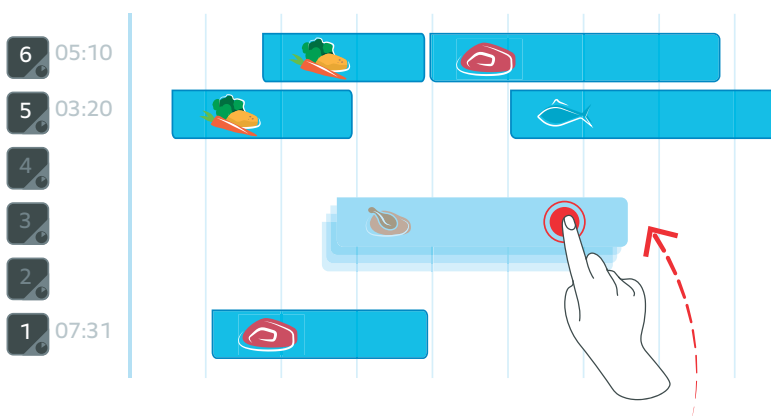


Complex production requires simple solutions.

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.



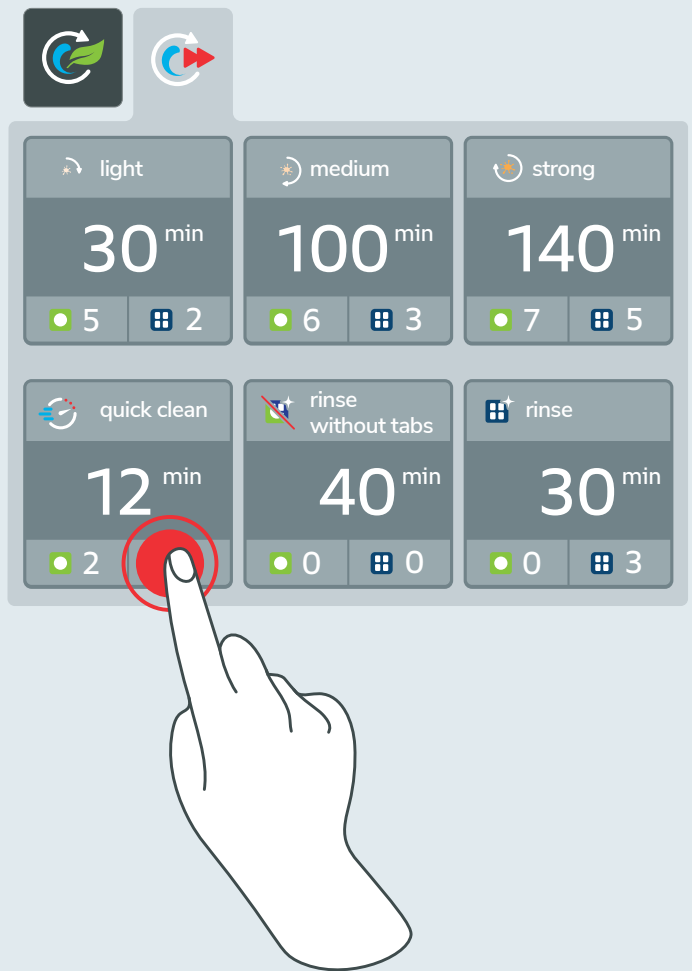
Brilliant.
You wouldn't even guess
it had been at work for hours.

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.

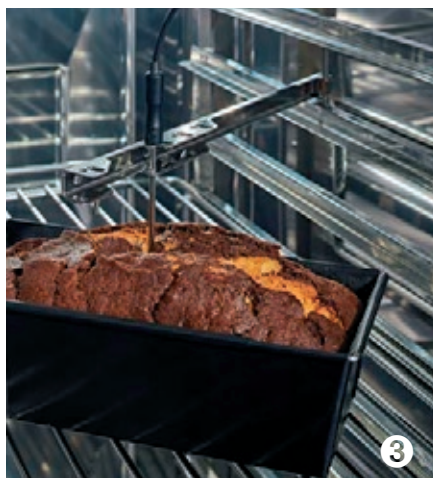


➔ iCareSystem

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 Freely adjustable marine door stopper
- ❷ LED lighting with rack signalling
- ❸ 6-point core probe
- ❹ Triple-glazed cooking cabinet door
- ❺ 300 °C maximum cooking cabinet temperature
- ❻ Dynamic air circulation
- ❼ Integrated hand shower with jet and spray function
- ❽ Fresh steam generator
- ❾ Secured guide rails with upturned ends

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? 20-2/1? Which model belongs in your kitchen?





Electric models	iCombi Pro 6-1/1	iCombi Pro 10-1/1	iCombi Pro 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	99 kg	127 kg	263 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 Pro combi steamers



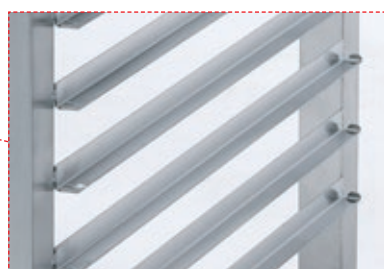
Metos iCombi Pro 6-1/1
Capacity 6 × 1/1 GN
Dimensions 850 × 842 × 754 mm



Metos iCombi Pro 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 Pro combi steamers



Metos iCombi Pro 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 Classic
– technology meets craftsmanship.

The iCombi Classic is robust, easy to use and works just as precisely as you. Therefore, it is the tailored solution for those who are experienced and want to operate their combi-steamer manually.



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.

Metos Marine

Ahjonkaarre, FI-04220 Kerava

tel. +358 204 3913

e-mail: metos.marine@metos.com

www.metos.com

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