

iCombi® Classic.

metos
kitchen intelligence®

Productive. Robust.
Reliable.



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.

➔ Page 6

Simple programming

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

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ClimaPlus

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

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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.

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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.





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

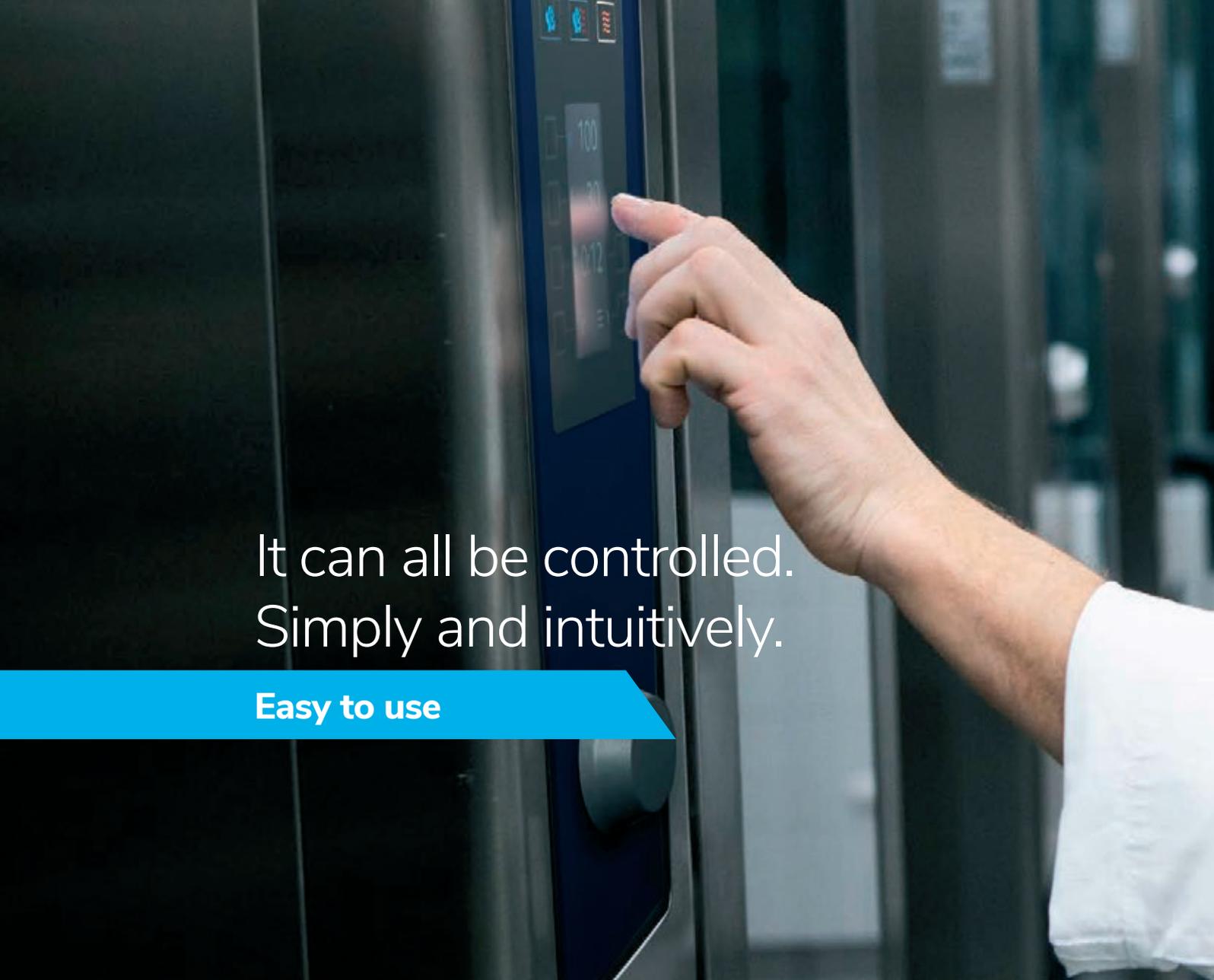


300 °C
convection



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.

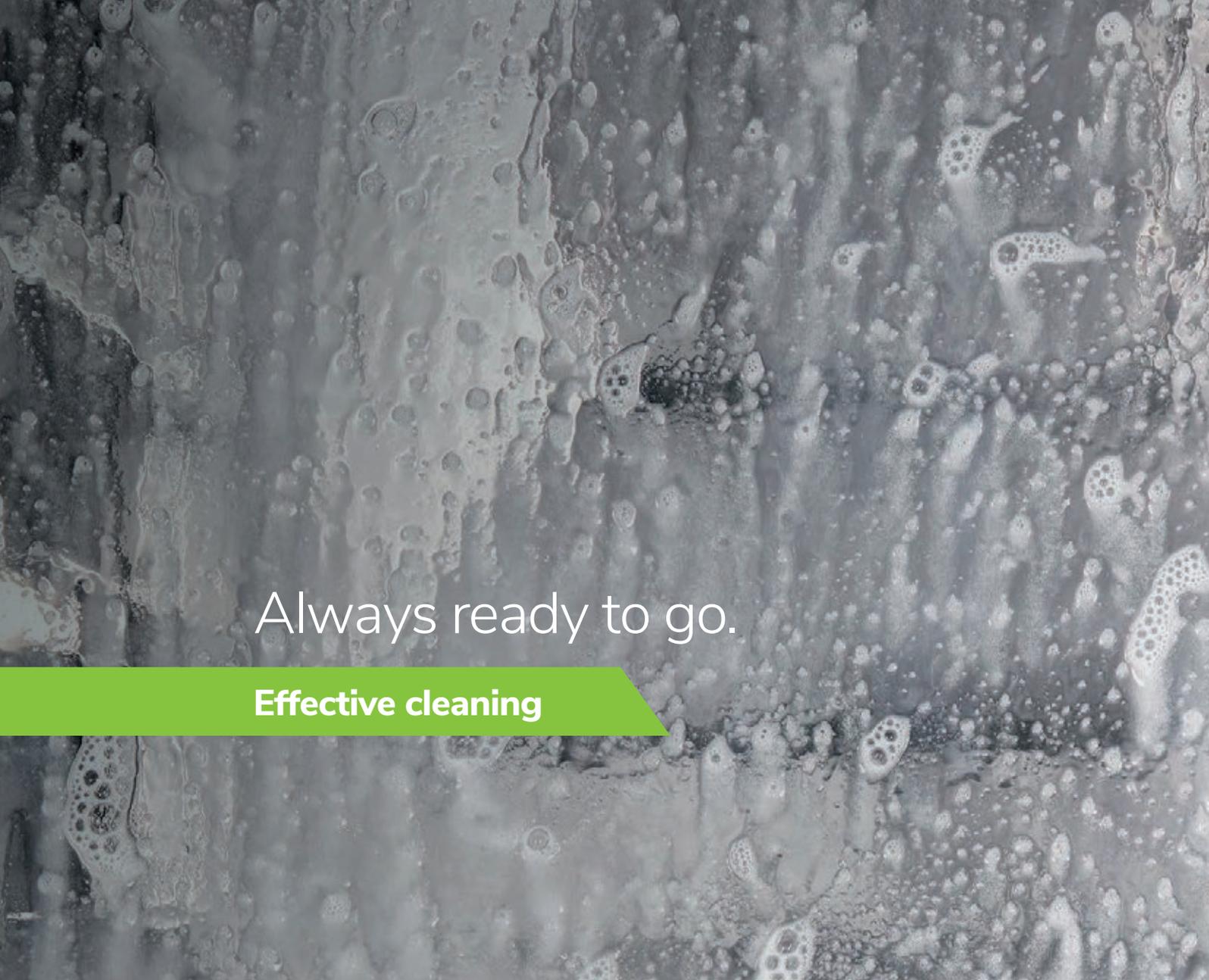


30–300 °C

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.

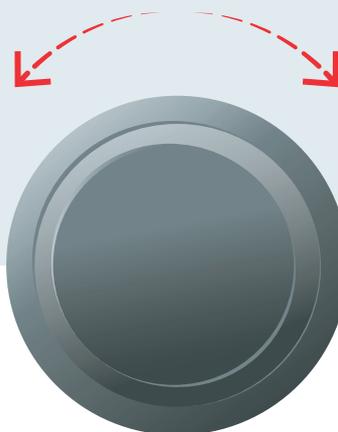
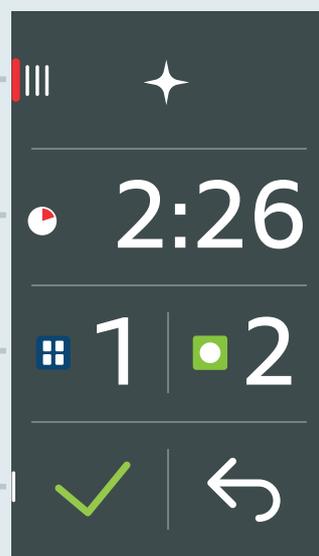
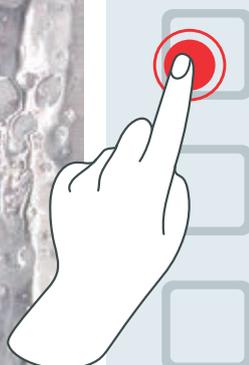
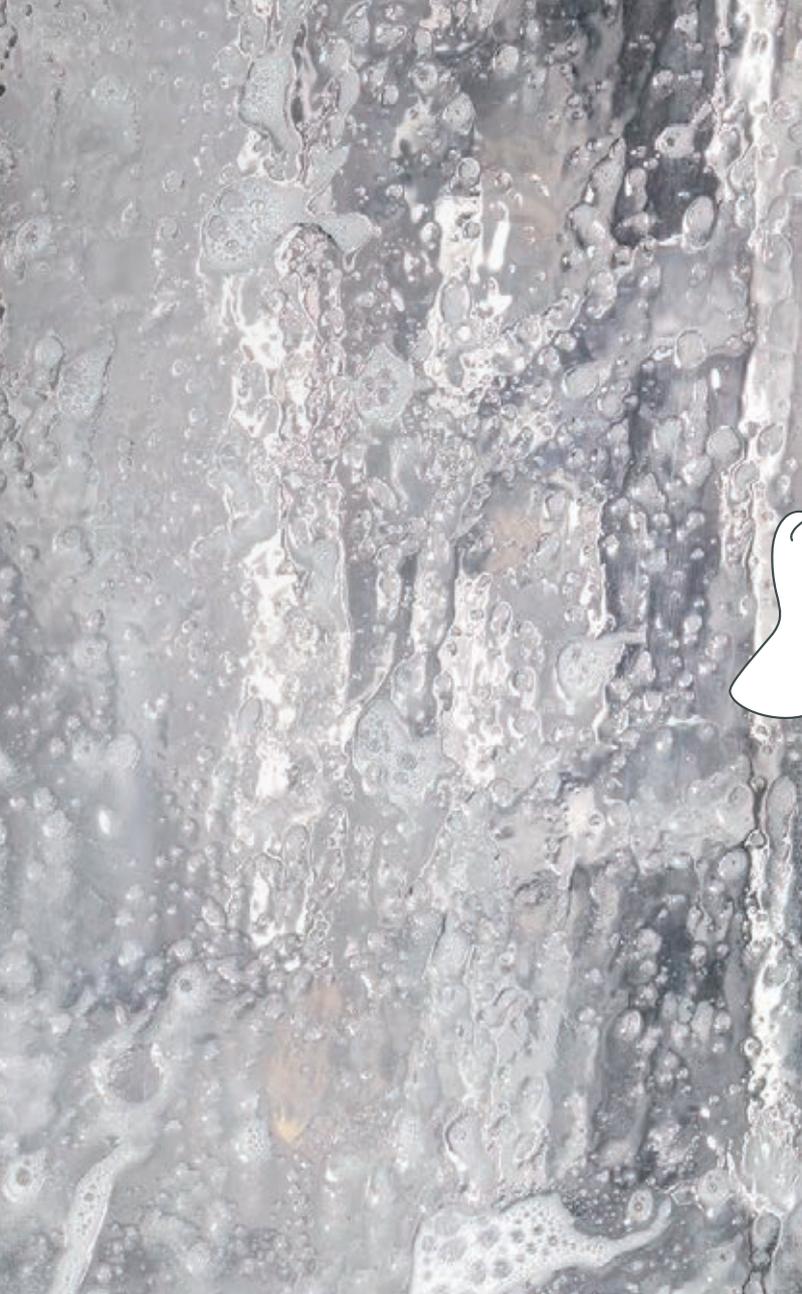
➔ No cooking loss, no drying, high quality.



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:

① LED cooking cabinet lighting ② Unit monitoring and download of HACCP data via ConnectedCooking (only with optional LAN or WiFi interface) ③ New sealing technology for floor units ④ Integrated hand shower ⑤ Fresh steam generator ⑥ Double-glazed door with heat-reflecting coating Also, LAN/WiFi (optional), integrated door drip tray, centrifugal grease trap



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.

The iCombi Classic is available in many different sizes, as ultimately its performance fits your needs and not the other way around. 20 meals or 2 000? Front of house cooking? Size of kitchen? Electricity? Gas? 6-1/1? 20-2/1? Which model belongs in your kitchen?



Electric and gas models	iCombi Classic 6-1/1
Capacity	6 × 1/1 GN
Number of meals per day	30–100
Lengthwise loading (GN)	1/1,1/2,2/3,1/3,2/8 GN
Width	850 mm
Depth	842 mm
Height	754 mm
Water inlet	R 3/4"
Water outlet	DN 50
Water pressure	1.0 - 6.0 bar
Electric models	
Weight	93 kg
Connected load	10.8 kW
Fuse	3 × 16 A
Mains connection	3 NAC 400 V
Convection mode output	10.25 kW
Steam mode output	9 kW
Gas models	
Weight	101 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 Classic 10-1/1

iCombi Classic 6-2/1

iCombi Classic 10-2/1

iCombi Classic 20-1/1

iCombi Classic 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
121 kg	131 kg	160 kg	231 kg	304 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
139 kg	128 kg	184 kg	276 kg	371 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 Classic combi steamers

➔ **BAKE model** has guides for bakery plate 400x600 mm

Number after model number refers to level amount.

Metos iCombi Classic 6-1/1

<i>Metos iCombi Classic</i>	<i>Code</i>	<i>Dimensions mm</i>	<i>Electric connection</i>
<i>iCombi Classic 6-1/1</i>	4352138	850x842x754	400V 3N~ 10.8 kW 16A
<i>iCombi Classic 6-1/1 5</i>	4352140	850x842x754	400V 3N~ 10.8 kW 16A
<i>iCombi Classic 6-1/1 5 BAKE</i>	4352136	850x842x754	400V 3N~ 10.8 kW 16A

Metos iCombi Classic 10-1/1

<i>Metos iCombi Classic</i>	<i>Code</i>	<i>Dimensions mm</i>	<i>Electric connection</i>
<i>iCombi Classic 10-1/1</i>	4352176	850x842x1014	400V 3N~ 18.9 kW 32A
<i>iCombi Classic 10-1/1 8</i>	4352178	850x842x1014	400V 3N~ 18.9 kW 32A
<i>iCombi Classic 10-1/1 8 BAKE</i>	4352180	850x842x1014	400V 3N~ 18.9 kW 32A

Metos iCombi Classic 20-1/1

<i>Metos iCombi Classic</i>	<i>Code</i>	<i>Dimensions mm</i>	<i>Electric connection</i>
<i>iCombi Classic 20-1/1 20</i>	4352214	877x913x1807	400V 3N~ 37.2 kW 63A
<i>iCombi Classic 20-1/1 15</i>	4352222	877x913x1807	400V 3N~ 37.2 kW 63A
<i>iCombi Classic 20-1/1 16 BAKE</i>	4352224	877x913x1807	400V 3N~ 37.2 kW 63A



Metos iCombi Classic combi steamers

Metos iCombi Classic 6-2/1

<i>Metos iCombi Classic</i>	<i>Code</i>	<i>Dimensions mm</i>	<i>Electric connection</i>
<i>iCombi Classic 6-2/1</i>	4352162	1072x1042x754	400V 3N~ 22.4 kW 35A

Metos iCombi Classic 10-2/1

<i>Metos iCombi Classic</i>	<i>Code</i>	<i>Dimensions mm</i>	<i>Electric connection</i>
<i>iCombi Classic 10-2/1</i>	4352198	1072x1042x1014	400V 3N~ 37.4 kW 63A

Metos iCombi Classic 20-2/1

<i>Metos iCombi Classic</i>	<i>Code</i>	<i>Dimensions mm</i>	<i>Electric connection</i>
<i>iCombi Classic 20-2/1 20</i>	4352234	1082x1117x1807	400V 3N~ 67.9 kW 100A
<i>iCombi Classic 20-2/1 15</i>	4352238	1082x1117x1807	400V 3N~ 67.9 kW 100A

Stands

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

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



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