

iVario® Pro.

metos
kitchen intelligence®

The new
performance class
for restaurants.



The iVario Pro

It's all about power.
In every respect.

Intelligent technology – boiling, frying and deepfrying in just one unit. Up to 4 times as fast and precise. With up to 40 % lower consumption of electricity compared to conventional pots, tilting pans, pans, deep-fat fryers or sous-vide cookers. Each dish is tailored to a high standard of quality. All together – to perfection, quickly, cost-efficiently, flexibly and with minimal staff. Each restaurant has its own rules. The new iVario Pro can support them all.

Intuitive operating concept

Two pans, two views on the display. Simple, logical and efficient. This makes working with the iVario Pro 2-S effortless, from the very start.

Desired result without supervision

Thanks to the intelligence of the iCookingSuite, anything is possible. Nothing sticks and nothing boils over. Also the iVario Pro will only alert you when you are really needed. For a cooking result exactly as you want it. Without checking or supervision.

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Higher flexibility

The patented iZoneControl will give you multiple iVario units at the push of a button. For different foods. For more flexibility. For stress-free working.

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Core probe

Each pan has one core probe to ensure precise cooking with no monitoring required

Effective energy management

The iVarioBoost heating system combines power, speed and precision. The high reserve capacity and precise heat distribution over the entire surface ensures that the cooking operation runs perfectly. Even with large quantities and for delicate foods.

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Speed

With the optional pressure cooking function, you can achieve up to 35 % shorter cooking times. Automatic pressure build-up and decompression

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➔ **How can you benefit?**

Stress-free mise en place and easy to prepare à la carte. High efficiency and more time. The flexibility and food quality you want.



Multifunctional.

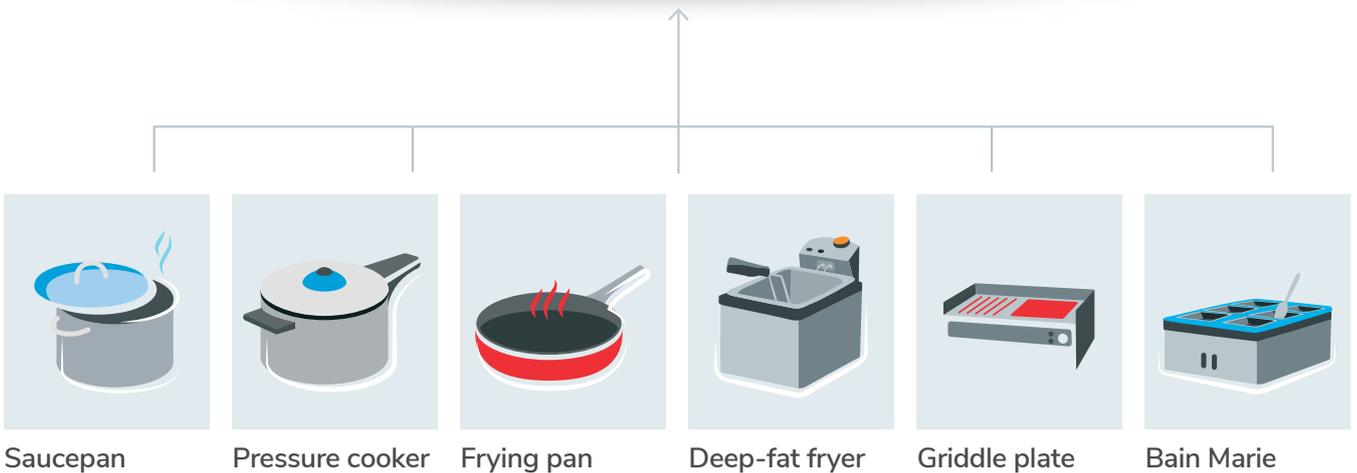
One cooking system. With many possibilities. Everything for your creativity.

The iVario: a compact cooking system with great power. Providing the basis of every modern kitchen, because tilting pans, boiling pans, deep-fat fryers, pressure cookers and stoves are a thing of the past. The iVario Pro can do more than just the classic cooking functions. Like pressure cooking, the iVario Pro reaches the desired result up to 35 % faster, without any loss of quality. Or sous-vide cooking: The iVario Pro will suggest the minimum cooking time and monitor the cooking process. For excellent food quality and natural flavours. Or low temperature cooking, for desired results even overnight and without supervision. Therefore offering additional production time. So you can turn your ideas into outstanding results.

➔ **Use its potential**
Delicious, healthy, varied and innovative. With just one unit. Without any additional investments. Providing quality and consistent results too.



An iVario Pro replaces numerous conventional kitchen appliances.



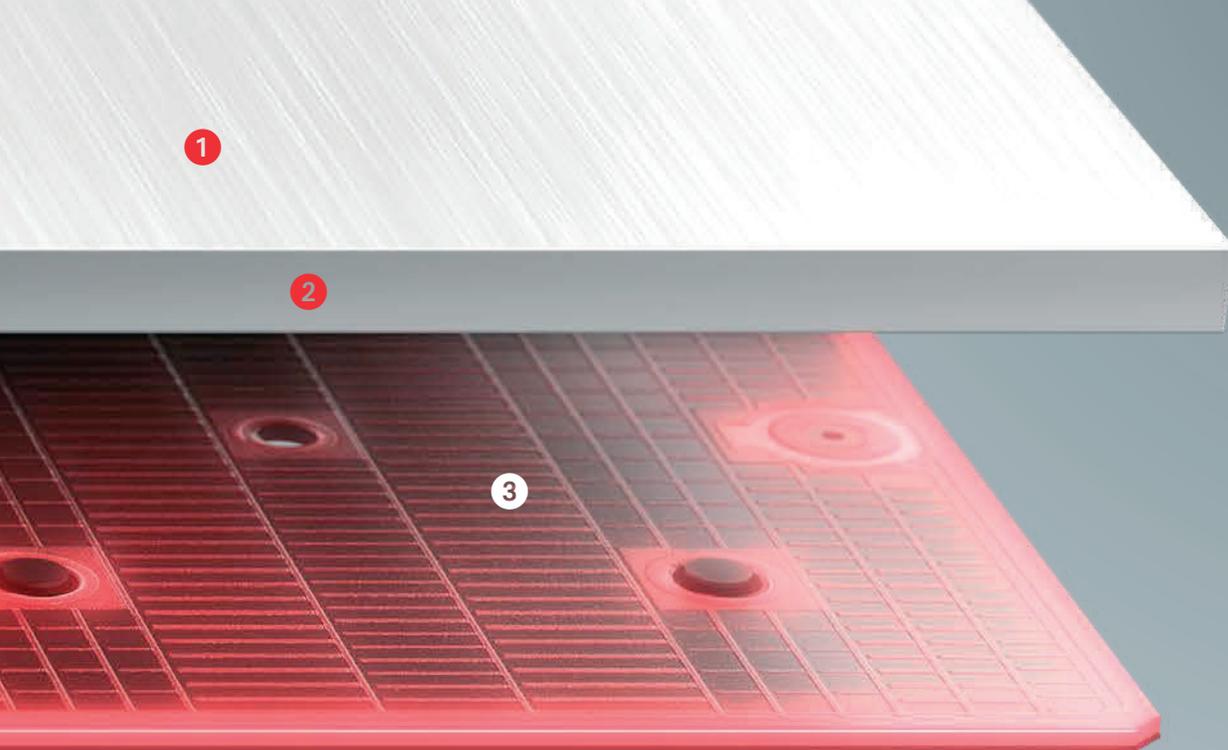


Your new high performer.
As precise as it is fast.

iVarioBoost heating system

iVarioBoost

There are thick pan bases with long preheating times and slow responses. There are thin pan bases with uneven temperature distribution and foods that stick. Then there is iVarioBoost, the combination of ceramic heating elements and fast-response, scratch-resistant pan bases. For higher efficiency, outstanding speed and uniform heat distribution. The integrated iVarioBoost energy management system consumes much less energy than conventional cooking appliances, and still offers generous reserve capacity. This allows you to sear quickly and the temperature will not drop noticeably when adding cold ingredients like it does with conventional technology.



Impressive power	iVario Pro 2-S
Quantity per pan	
3 kg of pasta	18:30 min
20 litres rice pudding	62 min
7 kg chickpeas, soaked (pressure)	42 min
25 kg goulash with sauce (pressure)	87 min.
14 kg leg of lamb (pressure)	86 min.

❶ Special pan base

The pan base made from durable scratch-resistant and high performance steel heats up quickly and has heat conductivity with precision to the degree. For delicious roasted flavours, uniform browning and succulent meat.

❷ Intelligent temperature management

Each heating element has its own integrated sensors. This means the temperature is sensitively measured over the entire surface of the pan base. This measurement data forms the basis for intelligent, zone-specific temperature management. For excellent results with minimal consumption. Especially with delicate products such as milk dishes.

❸ Ceramic heating element

Enormous power and always exactly the right quantity of energy at the right place with patented* ceramic heating elements, which ensure uniform, comprehensive heat conductivity.

* protected under patent EP 1 671 520 B1 milk dishes.

➔ **This means for you:**
 No sticking No boiling over.
 Succulent meat. Tasty roasted
 flavours. Excellent uniformity.



Reliably to the desired result.
Without supervision.

Intelligent kitchen

iCookingSuite

Intelligent regulation, at the push of a button – with the iCookingSuite, the cooking intelligence in the iVario. It individually adjusts the cooking process to the food, which brings everything to the desired cooking result, which learns from you, adapts to your cooking habits and only alerts you when you need to take action. Such as to stir, or to remove the dessert sauce, braised dish or soup. You can't burn anything on it, or boil anything over. Low temperature cooking, sous-vide, delicate desserts are no problem at all. With AutoLift, the beans will even come out the water automatically. Plus, if you want to give your own touch to the food, you can intervene in the cooking process.



Thanks to its cooking intelligence, the iVario Pro knows when the beans are ready. It will automatically raise them out of the water with AutoLift.



➔ iCookingSuite

High quality of food without supervision, easy to operate with almost no training. This is the support that prevents mistakes and saves time.



À-la-carte in just
a few minutes.

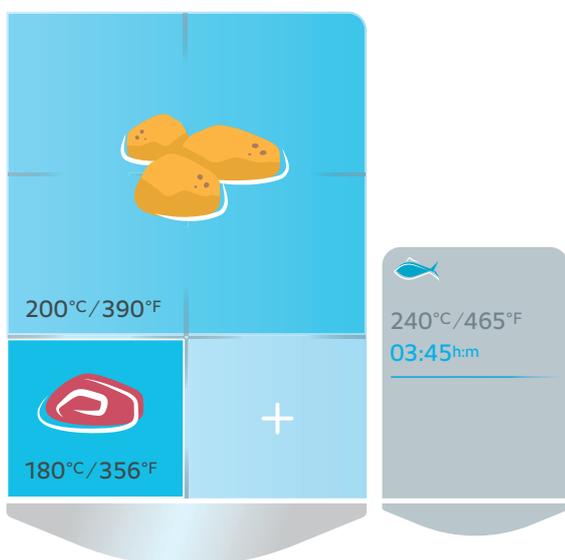
Efficient flexibility.

iZoneControl 

Flexibility – because there is no such thing as normal in a restaurant. Fish, meat and vegetables. Rare, medium and well done. Extra hot, no salt. All required now, all at the same time, all fresh, all different. Kitchens now need to produce dishes reliably, quickly, efficiently. That's exactly what iZoneControl is for. It enables you to divide the iVario into up to four zones, and you can choose the size, position and shape you want. You can now cook the same or different foods in a single pan. Simultaneously, or on a time delay, at the same or a different temperature. With a core probe, or by time. Without supervision and without additional kitchen equipment. Producing consistently delicious results.



In iZoneControl, the pan zones required are operated with a tap of the finger on the display. Simple and reliable.



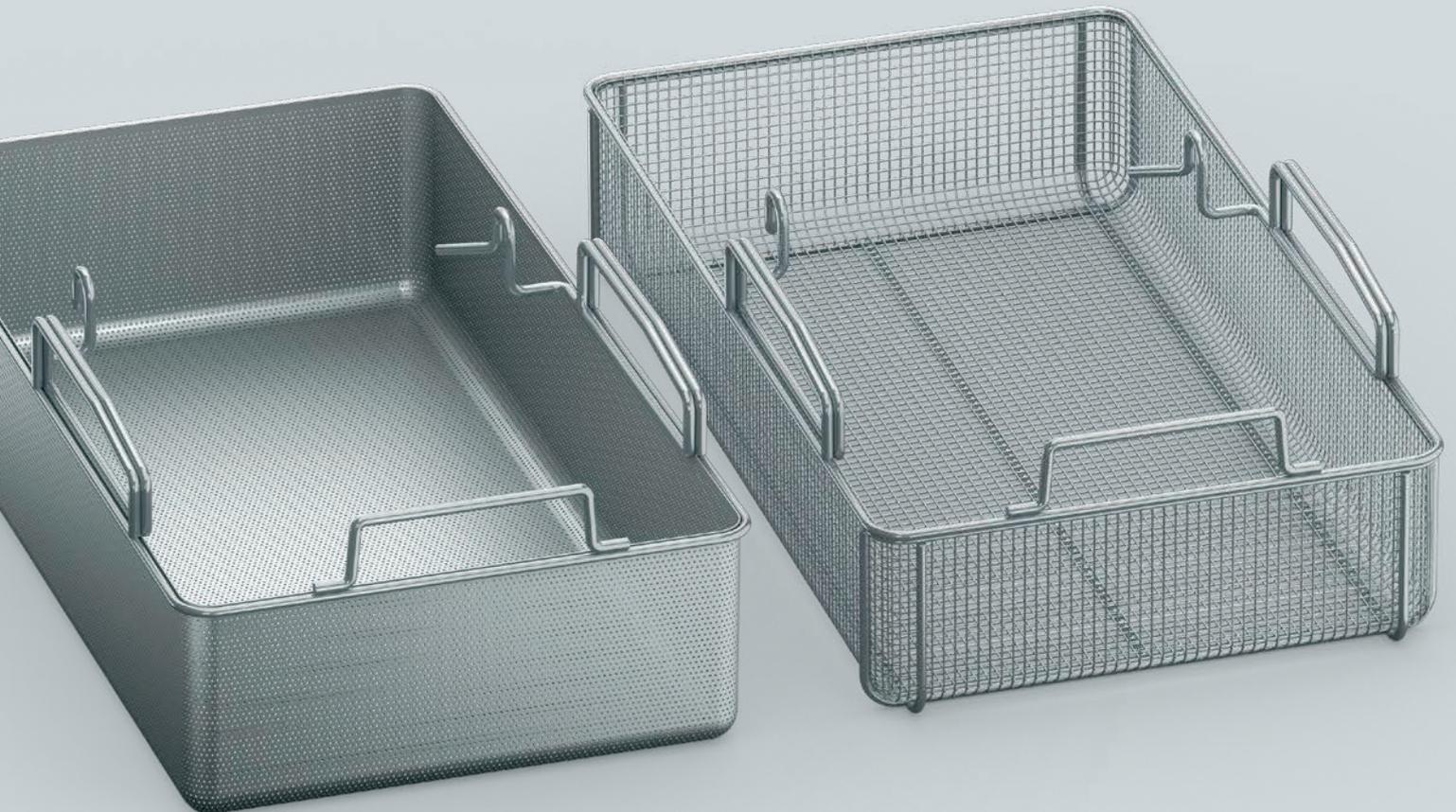
- ➔ **iZoneControl**
Up to four zones. So it is always flexible and ready to go. Even with minimal quantities, it still works efficiently.

Accessories.

The right ingredients for your success.

It has to be robust to last every day and be able to work hard in the restaurant kitchen. This applies to the production basket and the stand, to the basket trolley and the scoop. Only with original accessories you can achieve outstanding performance from the iVario Pro, in its entire range of applications.

➔ **Original Accessories**
We also have the sophisticated accessories to thank for making life easy.



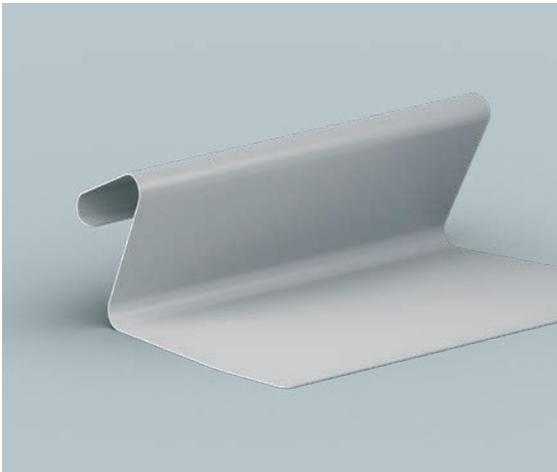
Tested product quality.

The iVario Pro stands the test of time, for years on end.

A normal day in the kitchen is hard work. This is why Metos Rational products are tough and carefully made. The reason behind this is the principle of “one person one unit”. This means that everyone in production takes full responsibility for the quality of their iVario Pro. They even put their name on the model data. We hold our suppliers up to the same standards: The focus is on high quality standards, continuous improvement and ensuring the reliability and longevity of products.

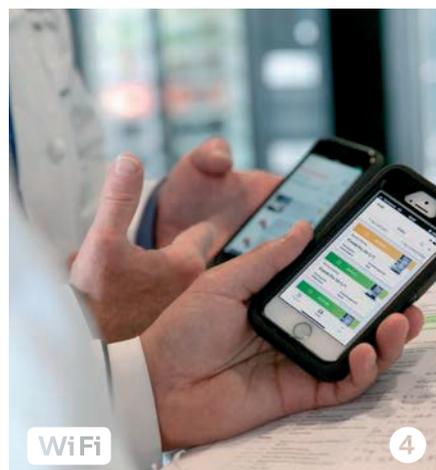
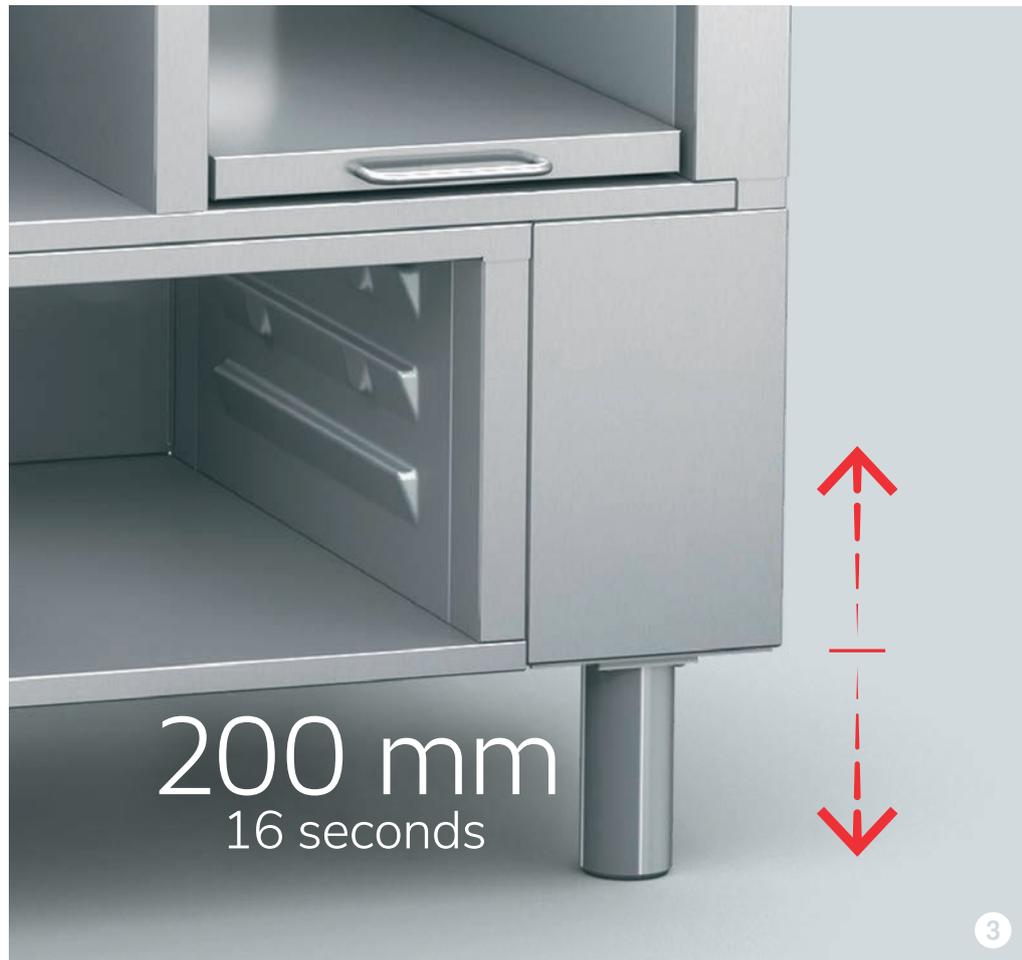
➔ Piece of mind.

Made for everyday use, solid and durable, you can count on a reliable partner.



Technical details.

Some call it an obsession with detail,
we call it the standard.





- ❶ Water inlet and ❷ drain**
Fill the pan with exactly the volume required using the water inlet. Then empty it again with the integrated water drain.
- ❸ Height adjustment (accessory)**
Both the stand for the iVario Pro 2-S and the floor unit will move 200 mm in 16 seconds and adapt to anyone using it.
- ❹ ConnectedCooking**
The WiFi interface is already built in so that you can connect your iVario Pro via ConnectedCooking.
- ❺ Automatic raising and lowering function**
Pasta al dente. Fully automatically. The raising and lowering function takes the basket out of the water when it is time.

- ❻ Easy to clean**
Since nothing sticks in the iVario Pro, there is not much to clean. What there is to be cleaned, can be done in two minutes.
- ❼ Integrated hand shower, built-in plug (optional) with RCD protection and USB interface.**
- ❽ Touchscreen**
Two pans, two views on the touchscreen. So nobody can lose sight of anything.

Cold pan edge:
Never again will you burn yourself on the pan edge, so you can touch it without any risk.



iVario overview of models.

Which model is the one for you?

À la carte or banqueting? A lot of space? Limited space? The iVario Pro 2-S and its big brother the iVario Pro L will adapt to your needs and impress you with outstanding performance. Day and night.



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

Number of meals

Effective volume

Cooking surface

Width

Depth

Height (including stand/substructure)

Weight

Water inlet

Water outlet

Connected load (3 NAC 400V)

Fuse (3 NAC 400V)

Options

Pressure cooking

iZoneControl

Low temperature cooking (overnight, sous vide, confit)

WiFi

Performance examples (per pan)

Sear Ragout (meat)
Cooking time

Cook goulash (meat and sauce)
Cooking time without pressure
Cooking time with pressure

Chickpeas, soaked
Cooking time without pressure
Cooking time with pressure

Jacket potatoes
Cooking time without pressure
Cooking time with pressure



2-XS	Pro 2-S	Pro L	Pro XL
from 30	50 - 100	100 - 300	100 - 500
2 x 17 litre	2 x 25 litre	100 litre	150 litre
2 x 2/3 GN (2 x 13 dm ²)	2 x 1/1 GN (2 x 19 dm ²)	2/1 GN (39 dm ²)	3/1 GN (59 dm ²)
1100 mm	1100 mm	1030 mm	1365 mm
756 mm	938 mm	894 mm	894 mm
485 mm (1080 mm)	485 mm (1080 mm)	608 mm (1078 mm)	608 mm (1078 mm)
117 kg	134 kg	196 kg	236 kg
R 3/4"	R 3/4"	R 3/4"	R 3/4"
DN 40	DN 40	DN 50	DN 50
14 kW	21 kW	27 kW	41 kW
20 A	32 A	40 A	63 A

—	option o	option o	option o
option o	standard ●	standard ●	standard ●
option o	standard ●	standard ●	standard ●
option o	standard ●	standard ●	standard ●

4,5 kg 5 min.	7 kg 5 min.	15 kg 5 min.	24 kg 5 min.
17 kg 102 min.	25 kg 102 min.	80 kg 102 min.	120 kg 102 min.
—	-14 % 88 min.	-14 % 88 min.	-14 % 88 min.
4 kg 65 min.	7 kg 65 min.	20 kg 65 min.	30 kg 65 min.
—	-35 % 42 min.	-35 % 42 min.	-35 % 42 min.
7 kg 49 min.	12 kg 49 min.	45 kg 49 min.	65 kg 49 min.
—	-14 % 42 min.	-14 % 42 min.	-14 % 42 min.

Metos iVario Pro



Metos iVario XS

<i>Metos iVario 2-XS 2x17 L</i>	<i>Code</i>	<i>Dimensions mm</i>	<i>Electric connection</i>
<i>iVario 2-XS</i>	4353332	1100x756x485	400V 3N~ 14 kW 20A

Metos iVario Pro S

<i>Metos iVario Pro 2-S 2x25 L</i>	<i>Code</i>	<i>Dimensions mm</i>	<i>Electric connection</i>
<i>iVario 2-S</i>	4353320	1100x938x482	400V 3N~ 28 kW 40A
<i>iVario 2-S+</i>	4353326	1100x938x482	400V 3N~ 28 kW 40A

Metos iVario Pro L

<i>Metos iVario Pro L 100 L</i>	<i>Code</i>	<i>Dimensions mm</i>	<i>Electric connection</i>
<i>iVario L</i>	4353312	1030x894x608/1078	400V 3N~ 27 kW 40A
<i>iVario L+</i>	4353318	1030x894x608/1078	400V 3N~ 27 kW 40A

Metos iVario Pro XL

<i>Metos iVario Pro XL 150 L</i>	<i>Code</i>	<i>Dimensions mm</i>	<i>Electric connection</i>
<i>iVario XL</i>	4353302	1362x894x608/1078	400V 3N~ 41 kW 63A
<i>iVario XL+</i>	4353306	1362x894x608/1078	400V 3N~ 41 kW 63A



Metos iVario accessories

Accessory kits	Code
Accessory kit 2-XS (sisältyy laitteen toimitukseen)	4353504
Accessory kit 2-S	4353506
Accessory kit L	4353508
Accessory kit XL	4353510
<i>Inc. Spatula, cleaning sponge, boiling basket, deep frying basket, lifting arm, colander</i>	

Spatula/Scoops	Code
Spatula	4214660
Mixing spatula	4214658
Scoop	4242643
Perforated scoop	4242644

Lifting arm	Code
Lifting arm for baskets 2-XS	4353406
Lifting arm for baskets 2-S	4353442
Lifting arm for baskets L	4353448
Lifting arm for baskets XL	4353422

Baskets	Code
Boiling basket 2-XS	4353414
Boiling basket 2-S	4353418
Boiling basket L, XL	4353416
Deep frying basket 2-XS	4353420
Deep frying basket 2-S	4353440
Deep frying basket L, XL	4353444

Colanders	Code
Colander 2-XS, 2-S	4353404
Colander L	4353452
Colander XL	4353410

Pasta sieves	Code
Pasta sieve 2-XS, 2-S	4353412
Pasta sieve L, XL	4353446

Base grids	Code
Base grid 2-XS	4353408
Base grid 2-S, L, XL	4353402

Portion baskets with frame 2-XS, 2-S	Code
Solid boiling basket with lid 2 pcs GN1/6	4353480
Boiling basket 2 pcs GN1/6	4353478
Boiling basket 4 pcs GN1/6	4353426
Boiling basket 6 pcs GN1/6	4353432
Deep frying basket 2 pcs GN1/6	4353482

Pan dividers	Code
Pan divider size 1 2-XS, 2-S	4353468
Pan divider size 2 2-XS, 2-S	4353470
Pan divider size 3 2-XS, 2-S	4353472
Pan dividing kit 2-XS, 2-S	4353474
Pan dividing kit L, XL	4353476

Stand with pull-out shelves and guide rails	Code
Stand 2-XS	4353342
Stand 2-S	4353346

Height adjustable stand with pull-out shelves and guide rails	Code
Height adjustable stand 2-XS	4353350
Height adjustable stand 2-S	4353352

Trolleys	Code
Variomobil trolley GN1/1	4215314
Variomobil trolley GN2/1	4215307
Oil cart	4353378

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