



COMBI OVEN ICOMBI PRO 10 GN 1/1

Model: iCombi Pro 101

Article no: L20026

Power supply: 400V 3Ph ~50/60Hz

With the iCombi intuitive operating concept, everyone can work error-free from the start. The idea runs through the production process with visual imagery, logical work steps, and clear, interactive instructions.

iDensityControl is the intelligent climate management system in the iCombi Pro. Thanks to the interaction of sensors, high-performance heating system and live steam generator, and active dehumidification, a correct cooking chamber climate is always available. The intelligent air turbulence ensures the best possible energy input into the food to obtain exceptional productivity and quality.

The iCookingSuite is the cooking intelligence in the iCombi Pro. Initially, the user selects the cooking path from 7 operating modes and 4 cooking methods to suit the food. Then specifies the desired cooking result. The unit suggests possible adjustment, and the intelligent sensors recognize the food's size, quantity, and condition. Depending on the cooking progress, all-important cooking parameters such as temperature, cooking chamber climate, airspeed, and cooking time are adjusted to the second.

The iProductionManager organizes the production process intelligently and flexibly. This includes which products can be cooked together on different inserts, the optimal order of foods, and the cooking process's monitoring. The iProductionManager supports you with information on inserting or removing dishes, arranging the food sequence accordingly, and automatically making the correct settings. Simple monitoring activities are no longer necessary.

The iCareSystem is an intelligent cleaning and descaling system in the iCombi Pro. It recognizes the current degree of dirt and calcification and suggests the ideal cleaning and chemical quantities from 9 cleaning programs. The ultra-fast intermediate cleaning cleans the iCombi Pro in just 12 minutes, and all cleaning programs can also run unsupervised overnight.

MAIN FEATURES

- Effective steam generator
- Core temperature probe with 6 measuring points
- High-resolution touchscreen
- Ergonomic door handle
- Adjustable door stopper
- Intelligent control of cooking paths with automatic adjustment
- Individual, intuitive programming by drag-and-drop of up to 1,200 cooking programmes

iCombi Pro 101, L20026
22-01-24 (14:15)

TECHNICAL DATA

iCombi Pro 101, L20026, 22-01-24 (14:15)

| | |
|--|----------------|
| Model Number Specific | iCombi Pro 101 |
| Voltage (V) | 400 |
| Phase | 3 |
| Frequency (Hz) | 50/60 |
| Loading (kW) | 18,9 |
| Max Amps in Phase (A) | 27,3 |
| Fuse (A) | 32 |
| IP Class | X5 |
| Capacity, pans (pcs) | 10 |
| Width, net (mm) | 850 |
| Depth, net (mm) | 842 |
| Height, net (mm) | 1014 |
| Weight, net (kg) | 127 |
| Weight, gross (kg) | 140 |
| Volume, net (m3) | 0,73 |
| Volume, gross (m3) | 0,94 |
| Connection Cable, length (m) | 0 |
| Plug type | None |
| Adapted for container sizes | GN |
| Automatic cleaning system | Yes |
| Certifications | CE |
| Chlorides (mg/l) | 80 |
| Cold water inlet temperature (°C) | max 30 |
| Cold water inlet, diameter (") | 3/4 |
| Door Hanging | Right |
| Drain pipe, diameter (mm) | 50 |
| Hardness, min (dH°) | 5 |
| Installation, type | Floor model |
| Marine feet | No |
| Noise level <(dB) | 56 |
| Oven, type | Combi |
| Pan sizes | GN1/1 |
| Pressure (Bar) | 3 |
| Temperature, max (°C) | 300 |

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| | |
|----------------------------------|-----|
| Touch control | Yes |
| USPH | Yes |
| Water pressure, max (Bar) | 6 |
| Water pressure, min (Bar) | 1 |

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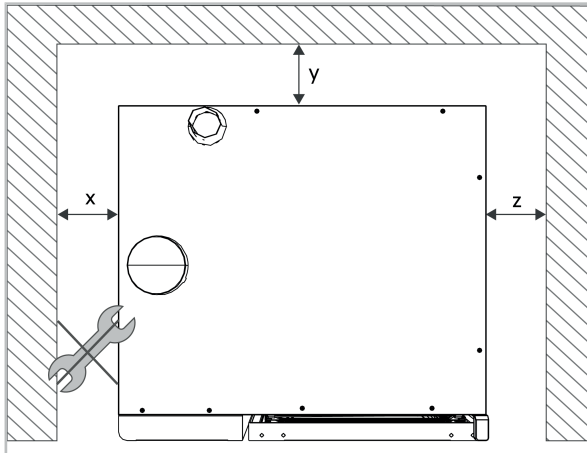
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Minimum distance to the device

Minimum distance to all sides

Set up the device taking into account the minimum distances to the wall. The distances depend on the device size, as shown in the table below.



| Device size | XS | 6 half size | 6 full size | 10 half size | 10 full size | 20 half size | 20 full size |
|-------------|-----|-------------|-------------|--------------|--------------|--------------|--------------|
| x (mm) | 10 | 50 | 50 | 50 | 50 | 500 | 500 |
| x (inch) | 1/2 | 2 | 2 | 2 | 2 | 20 | 20 |
| y (mm) | 10 | 0 | 0 | 0 | 0 | 0 | 0 |
| y (inch) | 1/2 | 0 | 0 | 0 | 0 | 0 | 0 |
| z (mm) | 10 | 50 | 50 | 50 | 50 | 50 | 50 |
| z (inch) | 1/2 | 2 | 2 | 2 | 2 | 2 | 2 |

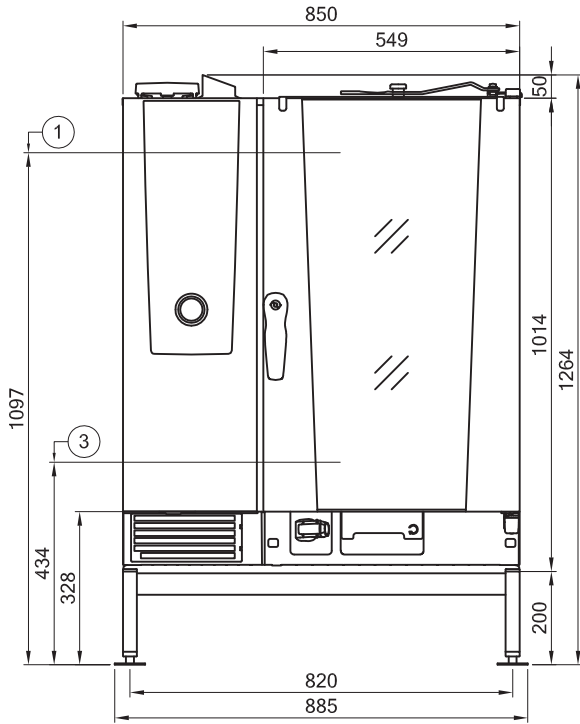
Recommended distance to the left side of the device

To ensure that there is sufficient space on the left side of the device to carry out service work in the installation area, place the device on the left side at a recommended minimum distance from the wall.

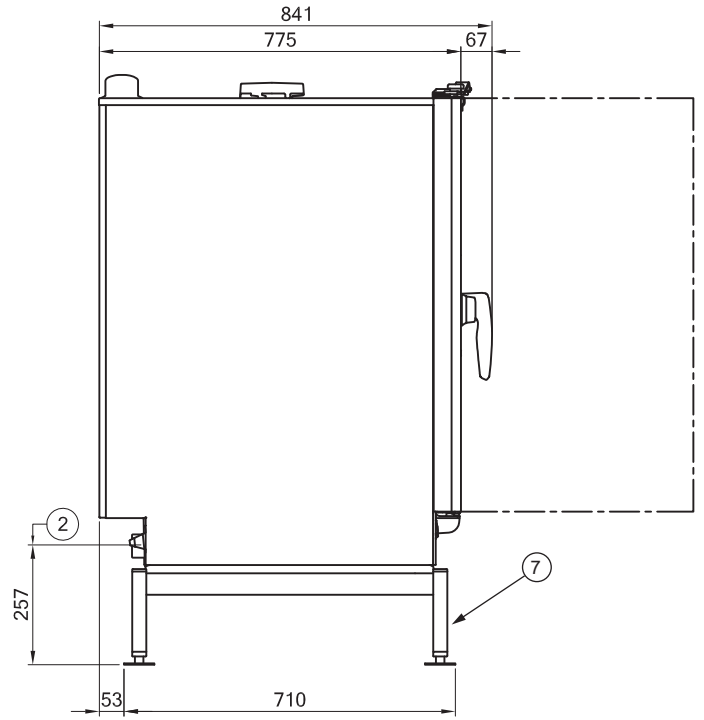
DIMENSIONS

Model: iCombi Pro 101 Rev. 2

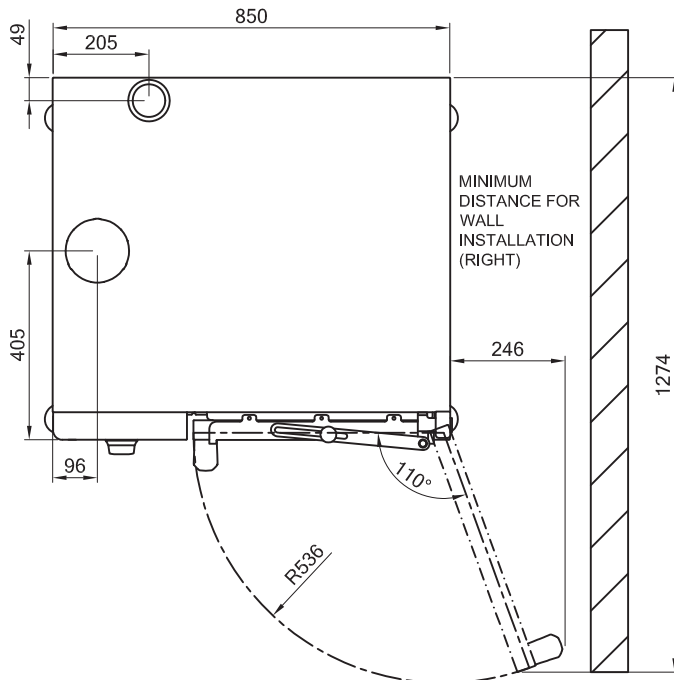
FRONT



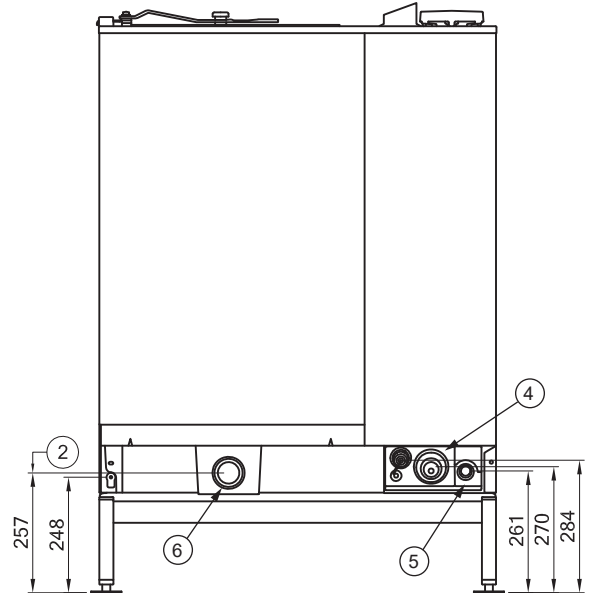
SIDE



TOP

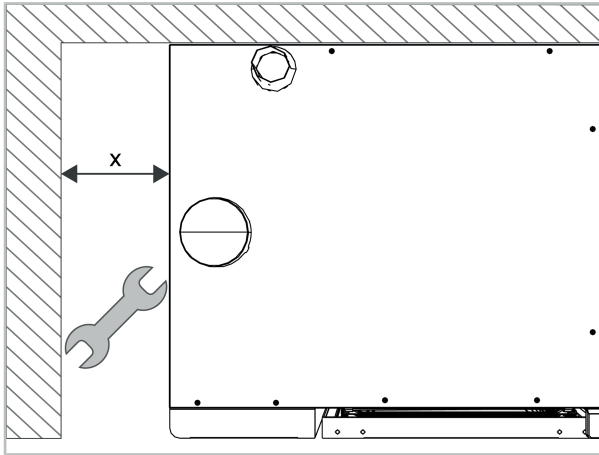


BACK



1. Height of top rail
2. Drain height
3. Unit access height
4. Power supply
5. Water connection
6. Drain
7. Low stand (optional accessory)

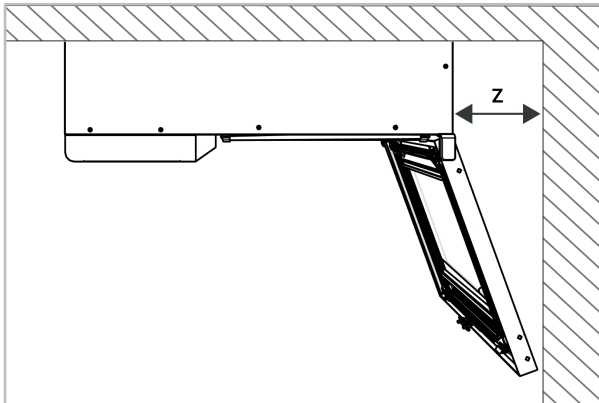
If this distance to the left side of the device is not possible, place the device so that it can be pulled out of the niche for maintenance work.



| | Distance to the left side of the device |
|----------|---|
| x (mm) | 500 |
| x (inch) | 20 |

Recommended distance to the right side of the device

To open the device door at the first grid, place the device on the right with a recommended minimum distance to the wall. The distance depends on the device size, as shown in the table below.



| Device size | XS | 6 half size | 6 full size | 10 half size | 10 full size | 20 half size | 20 full size |
|-------------|-----|-------------|-------------|--------------|--------------|--------------|--------------|
| z (mm) | 279 | 246 | 316 | 246 | 316 | 268 | 338 |
| z (inch) | 11 | 10 | 12 1/2 | 10 | 12 1/2 | 11 | 13 |