

iCombi® Pro

Original instructions for use



 WARNING

FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapours and liquids in the vicinity of this or any other appliance.

 WARNING

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death
Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

NOTE

How to respond if you smell gas:

- Do not switch any lights or equipment on or off. Do not unplug anything. Do not use any landlines or mobile phones. They could create sparks and increase the risk of explosion.
- Open the doors and windows to ventilate the room with fresh air. Do not switch on recirculation hoods or ventilators in order to ventilate the room. They could create sparks and increase the risk of explosion.
- Close the locking mechanism on the gas line.
- Leave the building and contact the fire department or your gas company.

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1 Introduction

Dear customer,

Congratulations on purchasing your new iCombi Pro. Read the operating instructions carefully prior to using your unit for the first time. The operating instructions are there to ensure that you use the unit safely. Keep these operating instructions in a place that is accessible at all times to anyone who will be using the unit.

The iCombi Pro is the most intelligent combi-steamer. It cooks a multitude of different dishes for 20 or several thousands of guests. Whether these are fish, meat, poultry, side dishes or baked goods, or whether they are fried, steamed, grilled or baked. Thanks to its cooking intelligence and its intelligent climate management, this is all done automatically, to the point, even with a maximum load.

We hope you enjoy using your iCombi Pro.

All the best from

RATIONAL AG

1.1 Unit help function

These instructions for use are loaded to your unit, along with numerous example applications from all over the world. More information on this function is available here: Unit help function [► 105]

1.2 Product liability

RATIONAL assumes no liability for damage occurring in connection with unauthorized technical modifications or improper use.

1.3 Target audience

This document is written for people working in professional kitchens and food-service operations.

The unit must not be used, cleaned, or maintained by:

- Persons with restricted physical, sensory, or mental faculties
- Persons with limited knowledge and experience
- Children

Children in the vicinity of the unit must be supervised at all times. Do not allow children to play with the unit.

1.4 Intended use

The iCombi Pro has been developed for the preparation of hot food.

This unit is only intended for commercial use, such as in restaurant kitchens, hospital food service operations, bakeries, or delis. Do not use this unit outdoors. This unit must not be used for continuous mass industrial food production.

All other usages of this cooking system are considered improper and dangerous. RATIONAL AG assumes no liability for consequences of improper use.

1.5 Using these instructions for use

1.5.1 Explanation of symbols

This document uses the following symbols to provide information and instructions for action:

- ✓ This symbol indicates prerequisites that must be met before you take a specific action.
- 1. This symbol indicates an action you will need to take.
 - > This symbol indicates an intermediate result you can use to evaluate the results of a single action.
- >> This symbol indicates an end result you can use to evaluate the results of a series of instructions.
 - This symbol is used for bullet points.
 - a. This symbol is used in lists.

1.5.2 Explanation of pictograms

The following pictograms are used in this document:

-  Caution! Read the instructions for use before using the unit.
-  General warning symbol
-  Useful information to help you use your unit.

1.5.3 Explanation of warnings

The following warnings are used to advise you of potentially dangerous situations and how to avoid them.

 **DANGER**

The word DANGER indicates a situation that will result in severe injuries or death.

 **WARNING**

The word WARNING indicates a situation that could result in severe injuries or death.

 **CAUTION**

The word CAUTION indicates a situation that could result in injuries.

NOTE

The word NOTE indicates a situation that could result in damage to the unit.

1.5.4 Illustrations

The illustrations in these instructions for use may deviate from the actual unit.

1.5.5 Technical changes

We reserve the right to make technical changes in the interest of progress.

2 The iCombi Pro



Model 20-half size



Model 20-full size

3 General safety information

This unit is constructed securely, and does not pose a danger when used normally and in accordance with specifications. These instructions for use describe proper procedures for using this unit.

- This unit should only be installed by your RATIONAL Service Partner.
- All maintenance on this unit should be performed by your RATIONAL Service Partner.
- To ensure that your cooking system remains in perfect condition, it must be serviced by an authorized RATIONAL Service Partner at least once per year.
- Do not modify the unit or the way your RATIONAL Service Partner has installed it.
- Do not remove the drain sieve.
- Do not use the cooking system if it is damaged in general, or if the connection cable is damaged. Damaged cooking systems are unsafe and could cause burns or other injuries.
- Do not use the unit if the glass on the cooking cabinet door is damaged. Contact your RATIONAL Service Partner and have the cooking cabinet door glass replaced.
- Never place objects on top of the device.
Do not place hot containers or containers of hot liquids on top of the cooking system.
- Never store flammable or combustible materials near the unit.
- Only use the cooking system at ambient temperatures between +41°F and +104°F.
- Avoid placing sources of heat near the unit, such as deep fryers or grills.
- While using the unit, keep the floor around it clean and dry.
- Regular training and safety instructions for operating personnel are essential to preventing accidents or damage to the cooking system.
- This cooking system must not be used by children or persons with reduced physical, sensory or mental capabilities, or by anyone lacking proper experience and/or knowledge, unless that person is made aware of the potential dangers of the cooking system, and remains under the supervision of someone who takes responsibility for safety. When supervising, please keep in mind that surfaces and accessories may be hot. Cleaning and user maintenance must not be performed by children, even when supervised

Safety instructions before use

- Make sure that the temperature of the unit is at least +41°F.
- Make sure that the air baffle in front of the fan is secure at the top and the bottom.
- When using the hinging rack or mobile oven rack, make sure to lock them in place.
- Make sure that the cooking cabinet is free of cleaner tab residue.
- If the unit has been inactive for a longer period of time, rinse out the hand shower with at least 2 1/2 gallons of water before using the unit again.
- When heating food in packaging, always use the settings specified by the packaging distributor.

Safety instructions during use

- To avoid scalding and burn injuries:
 - Exercise caution when opening the cooking cabinet door - Hot steam may escape.
 - Always wear personal protective equipment when removing anything from the hot cooking cabinet.
 - When the unit is in use, only touch the control panel and the cooking cabinet door grip. The external surfaces can heat up to temperatures exceeding 140°F.
 - Only slide containers of food into racks at levels you can see into. Otherwise, hot food can spill out when being unloaded from the unit.
- To avoid the risk of fire or explosion:
 - Do not use the cooking system to cook highly flammable liquids, e.g., wine or other alcoholic beverages. Flammable liquids can catch fire when evaporating.
 - When roasting or grilling, place a drip pan underneath the food to catch grease.
- To prevent equipment damage due to improper use of accessories:

- Only use original RATIONAL accessories.
- Only smoke food using the VarioSmoker.
- If there is food in the cooking cabinet that has already been brought up to serving temperature, do not load cold food into the cooking cabinet.
- Always use the manufacturer's cooking climate specifications when heating packaged food to serving temperature.

To avoid injury when working with transport trolleys, mobile racks, or mobile plate racks:

- Exercise caution when pushing transport trolleys, mobile racks, or mobile plate racks across uneven surfaces or thresholds, to prevent them from tipping.
- Activate locking brakes on transport trolleys, mobile racks, or mobile plate racks to keep them from rolling away on uneven floors.
- Before sliding a mobile rack or mobile plate rack into or out of the cooking system, secure the transport trolley to your cooking system.
- When moving the mobile rack, secure the container lock on the mobile rack and cover containers of hot food. Otherwise, hot food could splash out.

Safety instructions after use

- Clean the unit after each use.
- In order to prevent the cooking cabinet from corroding, leave the cooking cabinet door open a crack whenever the unit will not be in use for a longer period, including overnight.
- If the unit will not be in use for a longer period, cut off the building water, electric and gas lines to the unit.
- Empty the steam generator before transporting the unit, or when the unit will not be in use for a longer period.

3.1 Safety information for units with gas line connections

- To prevent fire risk:
 - If your cooking system is connected to a chimney, contact your gas technician regularly to have the cooking system's exhaust line cleaned. Always observe country-specific regulations in this regard.
 - Never place objects atop the exhaust pipes.
 - Keep the appliance area free and clear from combustibles
 - Gardez la zone d'exploitation de l'appareil libre et dégagée de tout combustible.
- To prevent fatal accidents:
 - If using your cooking system with a recirculating hood, always switch on the recirculating hood while the cooking system is in use. Otherwise, flammable gases could build up.
- How to respond if you smell gas:
 - Do not switch any lights or equipment on or off. Do not unplug anything. Do not use any landlines or mobile phones. They could create sparks and increase the risk of explosion.
 - Open the doors and windows to ventilate the room with fresh air. Do not switch on recirculating hoods or ventilators in order to ventilate the room. They could create sparks and increase the risk of explosion.
 - Close the shut-off mechanism of the gas line.
 - Leave the building and contact the fire department or your gas company.

3.2 Personal protective equipment

- Only use the unit when wearing clothing that will protect you against work-related accidents, especially due to heat, splashing hot liquids, or corrosive substances.
- Wear gloves that will provide reliable protection when handling hot or sharp-edged objects.
- When cleaning the unit, wear tight-fitting safety glasses and chemical protective gloves that will allow you to handle cleaning products safely.

4 Working with the unit

4.1 Initial start-up

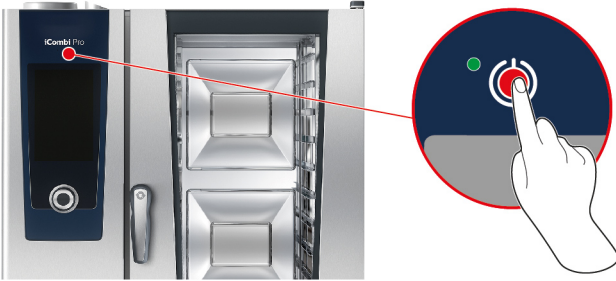
When you start your unit for the first time, it will have already been properly installed by a RATIONAL Service Partner. The self-test will have been completed, so the unit will be ready for use. Information related to installation is available in the installation manual included in delivery.

Before working with the unit for the first time

1. Clean the unit and all accessories before initial use.

More information is available here: Care [► 93]

4.2 Switching the unit on and off



Switching the cooking system on

1. To switch the cooking system on, press and hold this button until the LED lights up green: 
 - > The cooking system will power on. The home screen [► 15] will appear.

Operation without water supply

NOTE

To prevent overheating and cooking system damage, operate the cooking system only with the water connected.

Without a water connection, the cooking system cannot be used in steam or combination mode. Only convection mode (dry heat) is available. The measures described are absolutely necessary to prevent overheating of the cooking system and possible damage.

Continuous operation without water is not possible.

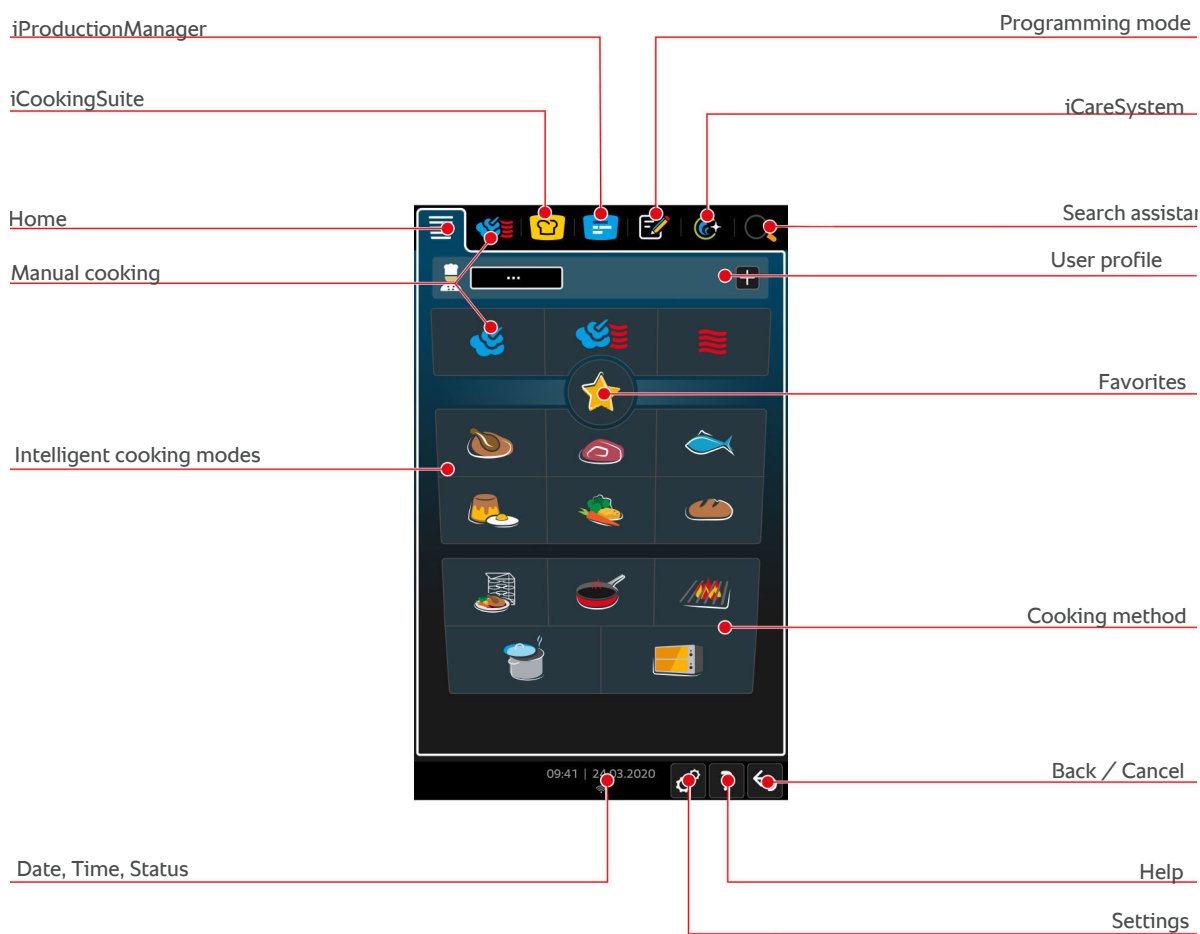
When operating the cooking system without connecting it to a water supply, you will be prompted to pour 3 liters of water into the cooking cabinet. This symbol will appear in the footer:  Temporary operation without a water supply is possible under the following conditions:

1. Pour 3 liters of water into the bottom of the cooking cabinet to prevent the cooking system from overheating.
2. To confirm, press this button: 
3. After max. 5 hours of cooking system operation, cool it down to < 100°C.
4. Then pour another 3 liters of water into the cooking cabinet.
5. As soon as water is available again, start cleaning.

Switching the cooking system off

1. To switch the cooking system off, press and hold this button until the LED lights up orange: 
 - > A prompt will appear, asking if you really want to switch the cooking system off.
 2. To switch off the cooking system, swipe the bar to the right.
- >> The cooking system will power off.

4.3 Home screen



- iProductionManager [► 37]
- Intelligent cooking - iCookingSuite
- Home
Pressing this button will take you to the home screen.
- Manual operating modes [► 25]
- Favorites
- Intelligent cooking modes
Pressing one of these buttons will display all of the intelligent cooking paths assigned to that intelligent cooking mode.
- Cooking method
Pressing this button will display all of the intelligent cooking paths assigned to that cooking method.
- Programming mode [► 47]
- Automatic cleaning - iCareSystem [► 82]
- Date, time, status [► 16]
- Settings [► 58]
- Unit help function [► 105]
- Back / Cancel
Pressing this button will take you back to the previous screen. Press and hold this button in order to cancel the cooking process.

See also

 search assistant [► 105]

4.3.1 Date, time, status

The footer bar always shows the current date and time, as well as the status of the following ports and connections:



USB stick connected

This symbol indicates that there is a USB stick plugged into the cooking system.



Network connection

This symbol indicates that you are connected to the router but not to the Internet: 

This symbol indicates that your cooking system is connected to a LAN network. If a network error occurs, this symbol will be shown: 



WLAN connection

This symbol indicates that your cooking system is connected to a WLAN network. The connection quality is very good.

If connection quality decreases, these symbols will be shown:  

This symbol indicates that you are connected to the router but not to the Internet: 

If a connection error occurs, this symbol will be shown: 



Error message

This symbol indicates that an error message is being shown on the display.



ConnectedCooking connection

This symbol indicates that your cooking system is connected to ConnectedCooking. If your cooking system is not connected to ConnectedCooking, this symbol will be shown: 



Water connection

This symbol indicates that your cooking system is not connected to a water supply. When you switch the cooking system on, you will be prompted to pour 3 liters of water into the cooking cabinet.

Active energy optimization (optional connection to energy optimization system)



Your RATIONAL cooking system can optionally be equipped with an interface to an energy optimization system. If the energy optimization system restricts the power available to your cooking system, this symbol will appear in the display footer: . If the  symbol is not visible on the display, full mains power is available to the system.

4.3.2 Help function



Selecting help in the cooking system

Selecting the question mark icon will take you to the cooking system's built-in help function. It describes how to operate your cooking system in digital form. The help function is context-sensitive: information for the current screen content is always displayed first. The help function also offers detailed information and useful tips related to the individual cooking paths.

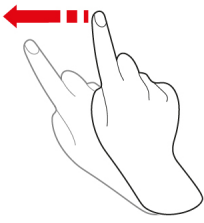
4.4 Interacting with the unit

4.4.1 Gestures

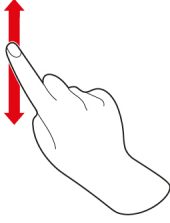
You can operate the display using a few simple gestures.



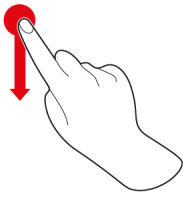
Pressing



Swiping

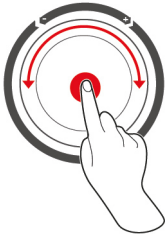


Scrolling



Drag-and-drop

4.4.2 Central selection knob



Instead of Gestures [► 16], you can adjust settings by turning the central selection knob. Press the central selection knob to confirm actions.

4.5 Maximum load capacities

NOTE

Damage to the unit due to overloading

Exceeding the maximum load capacity may damage the unit.

1. Never load the unit past the maximum capacity specified here.

Model	Max. load capacity [lb]	Max. load per tray
20-half size	198 lb	33 lb
20-full size	396 lb	66 lb

4.6 Opening and shutting the cooking cabinet door



Open cooking cabinet door

- 1. Turn the cooking cabinet door handle to the right.
 - 2. If your unit is equipped with a security lock, first press the foot pedal, then turn the cooking cabinet door handle to the right, into the horizontal position.
 - 3. Open the cooking cabinet door slowly. **⚠ CAUTION! Scalding hazard! When the unit is in operation, hot steam may billow out of the cooking cabinet.**
- >> The fan wheel will be stopped.

Close cooking cabinet door

- 1. Close the cooking cabinet door, and then turn the handle to the left, into the vertical position.

4.7 Load unit

 WARNING

Risk of injury due to broken glass

Always make sure that accessories are pushed all the way into the cooking system. Otherwise, the inside glass pane may break when the cooking cabinet door is closed, potentially leading to cut injuries.

NOTE

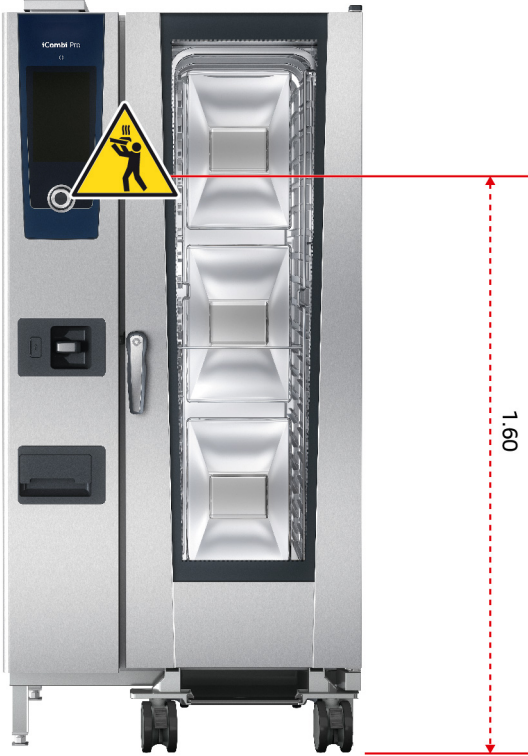
Protruding accessories

Always make sure that accessories are pushed all the way into the cooking system. Otherwise, the internal glass pane may break when the cooking cabinet door is closed.

- 1. Open the cooking cabinet door.
 - > The fan wheel brake will be activated, stopping the fan wheel.
- 2. Slide the food into the cooking system.
- 3. If grilling or roasting food, slide a container underneath the food in order to catch dripping fat. .

- 4. Close the cooking cabinet door. Make sure to close the cooking cabinet door all the way, and make sure that the handle is in the vertical position. **NOTE! If the cooking system has been turned off or disconnected from power for less than 15 minutes, the current process will resume where it left off.**

Rack levels above 1.60m



If your cooking system is installed such that the top rack level is more than 1.60m off the floor, the warning sign included in delivery must be affixed here.

4.8 Inserting core temperature probes

This section describes how to work with the core temperature probe, as well as how to work with the two optional, externally attachable core temperature probes. With a sous-vide USB core temperature probe, the temperature of sous-vide cooked food can be monitored without destroying the vacuum in the sous-vide bag. An external USB core probe can also be used if, for example, there is an equipment variant without an internal core temperature probe.

 **CAUTION**

Hot core temperature probe

Touching the hot core temperature probe without protective gloves could result in burns.

1. Always wear gloves when working with hot core temperature probes.

 **CAUTION**

Sharp core temperature probe

If you are not careful with the core temperature probe, you could injure yourself on the sharp tip. This applies in particular to the sous-vide USB core temperature probe.

1. Always wear gloves when working with hot core temperature probes.
2. After using the core temperature probe, return it to its holder.

NOTE

Core temperature probe hanging out of the cooking cabinet

Failing to return the core temperature probe to its holder after use could result in damage to the core temperature probe.

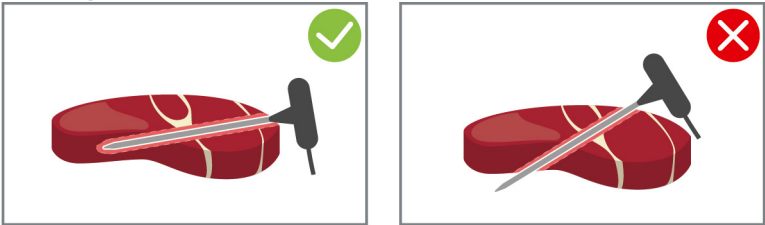
1. After using the core temperature probe, return it to its holder.



TIP

- If you often prepare very thin or liquid food, we recommend using the optional positioning aid. Insert the core temperature probe into the positioning aid first, and then into the food.
- If the core temperature probe is hotter than the set core temperature, use the hand shower to cool the core temperature probe.

Meat, e.g., steak

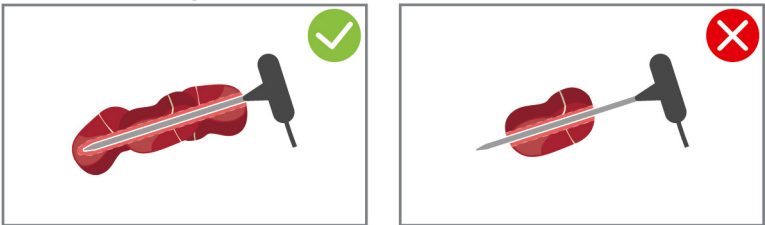


1. Insert the core temperature probe into the food at an angle, all the way to the handle, so that the core temperature probe is as far down into the food as possible.

Large pieces of meat, e.g., roasts

1. Insert the core temperature probe into the thickest part of the meat, all the way to the handle.

Small products, e.g., stew meat

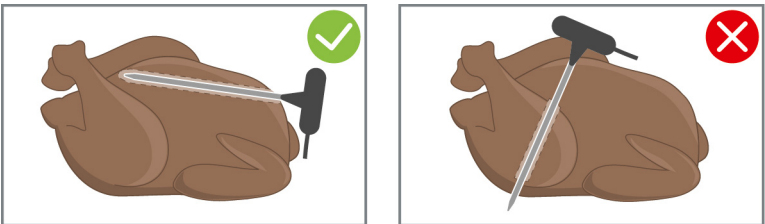


1. Thread the core temperature probe through pieces of the food until the temperature probe is fully covered from tip to edge of handle.

Products of different sizes

1. Start by inserting the core temperature probe into the smallest piece.
2. Once that piece has reached the desired core temperature, remove the small pieces from the core temperature probe, and take them out of the cooking cabinet.
3. After that, insert the core temperature probe into a larger piece of food and use the **Reinsert** option to continue the cooking path .

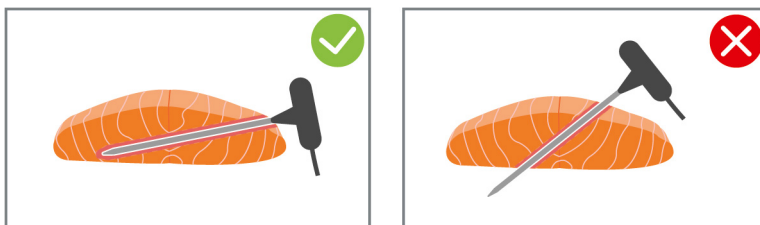
Whole chicken



1. Insert the core temperature probe into the thickest part of the breast, all the way to the handle. Avoid positioning it too close to the ribs.

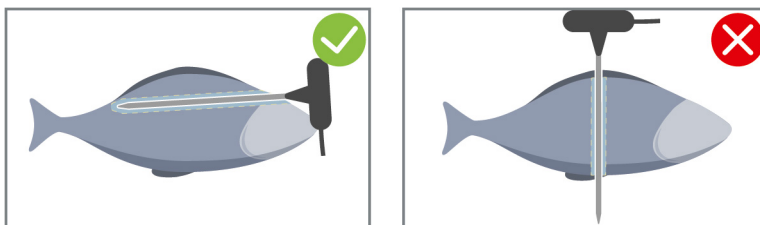
Make sure that the tip of the core temperature probe is not poking through the abdominal cavity of the chicken. Do not insert the core temperature probe into the thigh.

Fish fillets



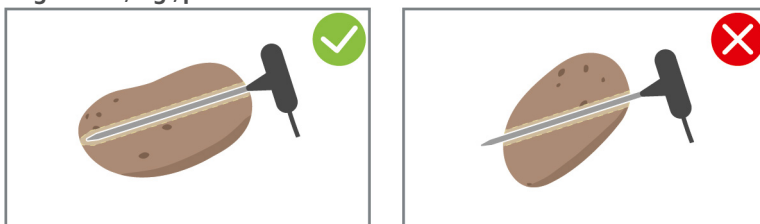
1. Insert the core temperature probe into the food at an angle, all the way to the handle, so that the core temperature probe is as far down into the food as possible.

Whole fish



1. Insert the core temperature probe into the thickest part of the meat, all the way to the handle. Make sure that the tip of the core temperature probe is not poking through the abdominal cavity of the fish.

Vegetables, e.g., potatoes



1. Insert the core temperature probe into the thickest part of the meat, all the way to the handle.

Soups, sauces, desserts

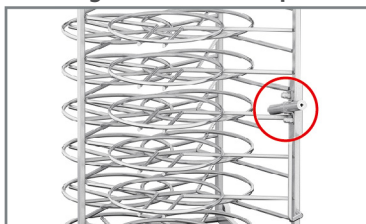
1. Place the core temperature probe into the Gastronorm container (hotel pan), so that the core temperature probe is completely immersed in the liquid.
2. When stirring the liquid, make sure that the core temperature probe remains in the Gastronorm container.

Baked goods

1. When preparing baked goods that rise a great deal during baking, insert the core temperature probe vertically into the center of the product.

Use the optionally available positioning aid.

Finishing with the mobile plate rack



1. Insert the core temperature probe into the white ceramic tube on the mobile plate rack.

Core temperature probe not detected

- ✓ The display will show this symbol: 
- 1. Place the core temperature probe as described in these instructions for use.
- 2. Confirm the correction.
- >> The cooking path will be implemented correctly. If you do not confirm the correction, the cooking path will be canceled and you will need to restart it. A few cooking paths, such as **low-temperature cooking**, will continue running despite the error.

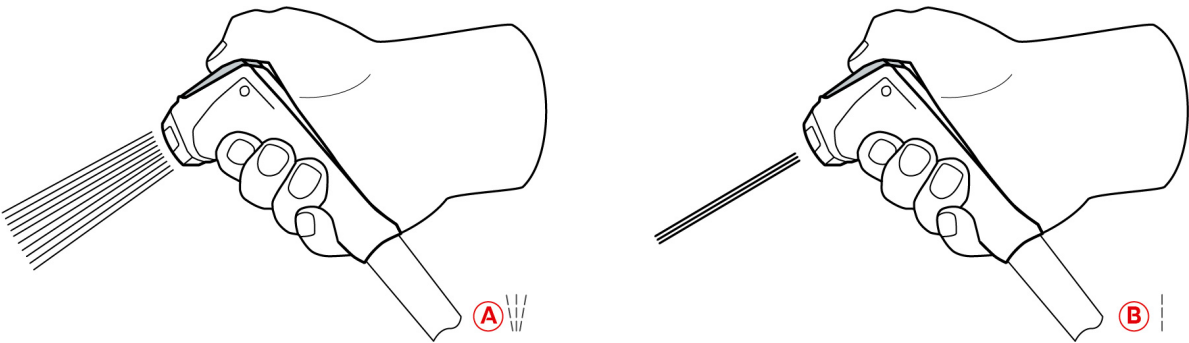
Removing the core temperature probe

- 1. Once the food has reached your desired degree of doneness, remove the core temperature probe from the food, and then remove the food from the cooking cabinet.
- 2. Once you have cleaned the core temperature probe, insert it into the holder provided and then remove the food from the cooking cabinet.

4.9 Using the hand shower

Please note that you have the option of ordering a cooking system without a hand shower.

The hand shower has two spray modes: spray  (A) and jet  (B).



 CAUTION

The hand shower water and the hand shower itself may reach temperatures exceeding 140°F.

Grasping heated parts or coming into contact with hot water may cause scalding injuries.

- 1. Always wear gloves when working with the hand shower.

 CAUTION

Water line bacterial growth

Not using the hand shower every day can result in bacteria building up inside the water line.

- 1. Flush the hand shower with water for 10 seconds every morning and evening.

NOTE

Improper hand shower operation

Yanking the hand shower hose or extending it past the maximum available hose length can damage the hand shower's automatic return mechanism, after which the hand shower will no longer retract into the housing automatically.

- 1. Do not pull the hand shower out further than the hose length allows.

NOTE

The hand shower is not suitable for cooling the cooking cabinet.

Cooling the cooking cabinet with the hand shower could damage the cooking cabinet, the air baffle, or the glass on the cooking cabinet door.

- 1. Only cool the cooking cabinet using the cool-down function.

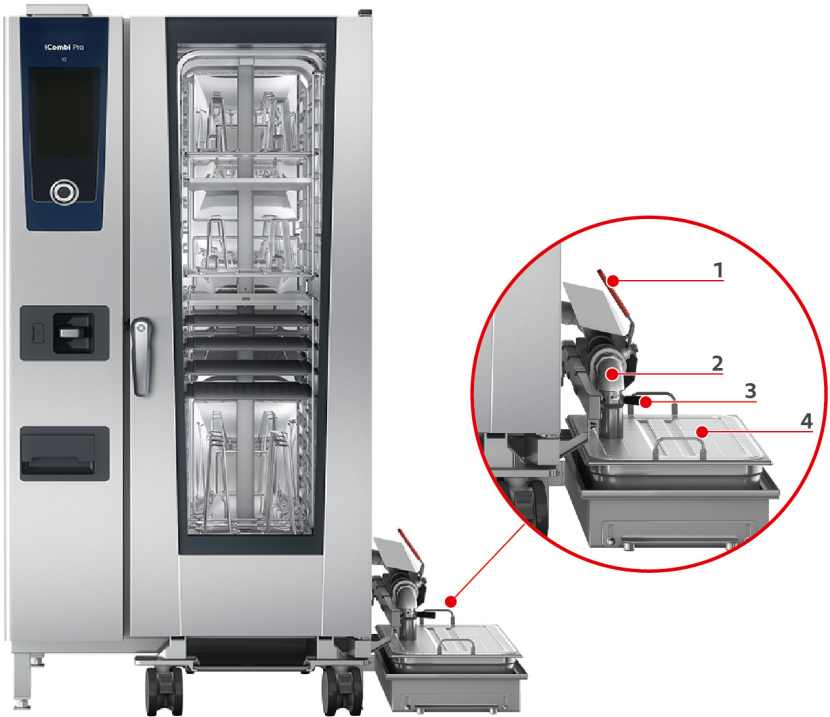
- 1. Pull the hand shower at least 8 in out of the park position.
- 2. Hold the hand shower hose firmly.
- 3. Turn the front part of the hand shower to select the desired spray mode.
 - Set the hand shower to | to select **jet** mode.
 - Set the hand shower to √ to select the **spray** mode.

If you do not turn the front part of the hand shower to one of the two spray modes, water could drip out of the spray head.

- 1. Press the lever on the hand shower. The harder you press the lever, the stronger the spray will be.
- 2. After use, let the hand shower slowly retract into the housing. **⚠ CAUTION! Make sure that the hose of the hand shower is clean before letting it retract into the housing.**

4.10 Integrated fat drain

If your unit is equipped with an optional integrated fat drain, the dripping fast is collected in the cooking cabinet and fed into the grease drip container.



1	Ball valve handle	2	Drain pipe
3	Filler neck with bayonet lock	4	Fat collection container

- 1. Open the cooking cabinet door.
- 2. Remove the drain pipe plug.
- 3. Place the plug on the floor of the cooking cabinet next to the drain. The chain prevents the plug from being lost.
- 4. Place the grease drip pan in the cooking cabinet so that the opening of the grease drip pan is in the drain pipe.
- 5. Place a fat collection container (e.g. a canister) on the outside of the device under the drain.

6. Insert the filler neck of the integrated fat drain into the fat collection container.
 7. Connect the bayonet lock of the filler neck onto the drain.
 8. Lock the bayonet lock.
 9. Turn the handle of the ball valve into the horizontal position.
- >> The ball valve is open. Dripping fat can now be collected in the grease drip container.

Replacing the grease drip container

CAUTION

The outside of the device, the drain and the grease drip container can get very hot

You may get burned if you touch hot functional parts. Wear personal protective equipment when replacing the grease drip container.

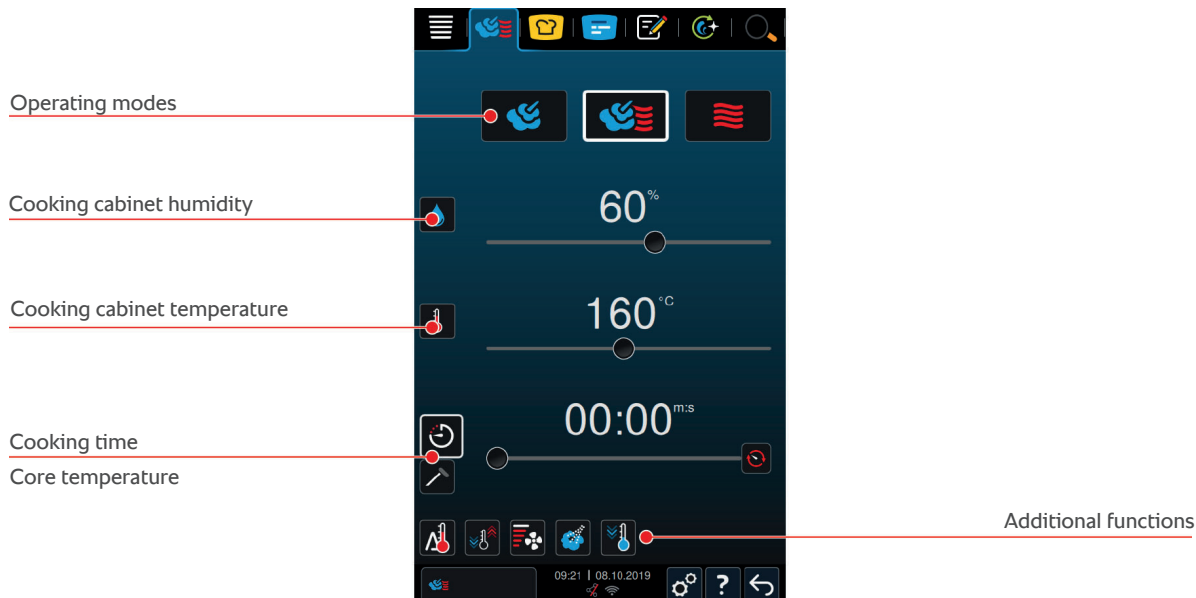
1. When the grease drip container is full, turn the handle of the ball valve into the vertical position.
 - > The ball valve is closed.
2. Release the bayonet lock.
3. Replace the grease drip container.
4. Dispose of the grease correctly. **NOTE! Grease and other liquid substances collected in the grease drip container must be disposed of in accordance with the local regulations. Never dispose of grease by pouring it down the drain. Never use the fat collected in the fat collection container for cooking food or as a food itself.**

5 Manual cooking



With the manual modes, the iCombi Pro supports you in your personal craft.

By selecting this mode, you set the climate and select whether you want to cook the food in steam, with convection heat or with a combination of steam and convection. Then you set the cooking cabinet temperature, the air speed and cooking time and make all the necessary decisions yourself. This gives you control to ensure the food is cooked exactly as your want it.



5.1 Fine-tuning your results

5.1.1 cooking parameter



Cooking cabinet temperature

Use this cooking parameter to adjust the cooking cabinet temperature. When you set the temperature to boiling temperature in **Steam** mode, this symbol is displayed:

To view the current cooking cabinet temperature and humidity level:

1. Press and hold this button:
 - > After 10 seconds, the current cooking cabinet temperature will be displayed.
2. Release the button to return to the set parameters.



Cooking cabinet humidity

Use this cooking parameter to adjust moisture levels inside the cooking cabinet.

- In **Steam** mode, the cooking cabinet humidity level is set to 100% and cannot be adjusted.
- In **Combi Steam** mode, the steam generator supplements the food's natural moisture. If the humidity exceeds the set humidity level, the cooking cabinet is dehumidified.
- In **Hot Air** mode, the steam generator does not supply additional moisture - all moisture comes from the food itself. If the humidity exceeds the set humidity level, the cooking cabinet is dehumidified.



Cooking time

Use this cooking parameter to set the cooking time for the food. If you set a cooking time, the **core temperature** parameter will no longer be available.

Alternatively, you can choose continuous mode to have your unit run uninterrupted using the settings you have chosen.

1. If you want to use your cooking system in continuous operation mode, either press or slide the Cooking time control all the way to the right until the following message is displayed: **Continuous operation**



Core temperature

Use this cooking parameter to specify the core temperature you want the food to reach. Setting a core temperature will disable the **cooking time** option.

5.1.2 Additional functions



Delta-T cooking

NOTE

Please note that, when using Delta-T cooking with a cooking time, the core temperature probe must also be inserted into the product.

This additional function is used to maintain a constant differential between the cooking cabinet temperature and the core temperature. Raising the temperature of the cooking cabinet gradually, while maintaining a constant differential to the core temperature, helps cook the food slowly and gently. This option also minimizes cooking losses. You can set the differential anywhere between 50°F and 104°F. The smaller the difference between the cooking cabinet temperature and the core temperature, the more slowly and gently the food will cook. The greater the difference between the cooking cabinet temperature and the core temperature, the quicker the food will cook.

Either a target temperature or a desired cooking time can be set. If a target core temperature is set for the product, the cooking cabinet temperature will be regulated automatically based on the difference between the set delta temperature and the set core temperature. If a cooking time is set for the product, the cooking cabinet temperature will be regulated automatically based on the difference between the set delta temperature and the end of the set cooking time.



Create climate

This function adjusts the cooking cabinet temperature to fit the target temperature of a cooking path. For example, when you switch from a grilling application to a baking application, the cooking cabinet is cooled down. When you switch from baking to grilling, the cooking cabinet is heated up.



Fan speed

This additional function is used to set fan speed. The higher the level, the higher the fan speed. Choose a low level for small, delicate products.



Steam injection

With this additional function, water is sprayed from the steam nozzle onto the heating element during cooking. The steam condenses, moistening the surface of the food to optimize oven power and give you crisp crusts. The cooking cabinet temperature must be between 86 - 575°F.

1. Press and hold this button:

>> Water will continue to spray out of the steam nozzle onto the fan for as long as you hold the button.



Cool down function

When you finish cooking at a high temperature and want to shift to a lower cooking temperature, you can use the cool down function to cool the cooking cabinet.

- ✓ Make sure the air baffle is secured correctly.

1. Press this button:

> Set the temperature you want the cooking cabinet cooled to.

2. **⚠ WARNING! Scalding hazard! Hot steam may billow out of the cooking cabinet when you open the cooking cabinet door.** Open the cooking cabinet door.

>> **⚠ WARNING! Risk of injury! Opening the cooking cabinet door does not stop the fan. Do not touch the fan while it is in motion.** The fan speed will be increased. The cooking cabinet will cool down.

5.1.3 Prompts and information

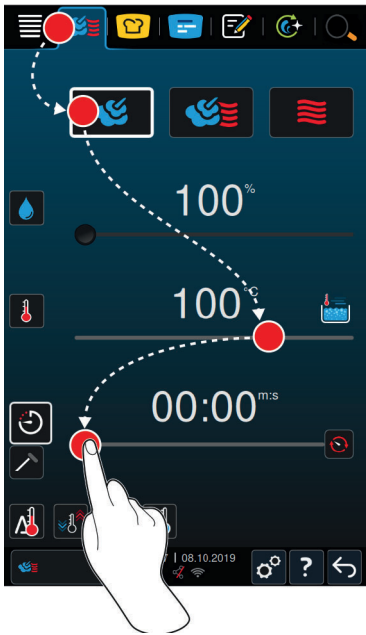
During the cooking process, you may be shown the same prompts and information as you would during an intelligent cooking path.

5.2 Steam

5.2.1 Cooking cabinet climate and temperature range

Cooking cabinet climate	cooking method	Cooking cabinet humidity	Cooking cabinet temperature
moist	▪ Steam ▪ Stew ▪ Blanch ▪ Heat through ▪ Steaming rice ▪ Sous-vide cooking [▶ 31] ▪ Defrost ▪ Canning / Preserves	100%	86 – 266°F

5.2.2 Cooking with steam



1. In the menu bar, press this button:
2. Press this button:

> The unit is preheating.
3. Set the cooking cabinet temperature you want.
4. To cook based on cooking time, press this button:
5. Set the cooking time.
6. To cook using the core temperature probe, press this button:
7. Set the core temperature.

> Once the set cooking cabinet temperature has been reached, you will be prompted to load the food.
8. Load product now.

>> The cooking path will continue. Once the cooking time has elapsed or the food has reached the set core temperature, a signal tone will sound, prompting you to check whether the food has reached your desired level of doneness.

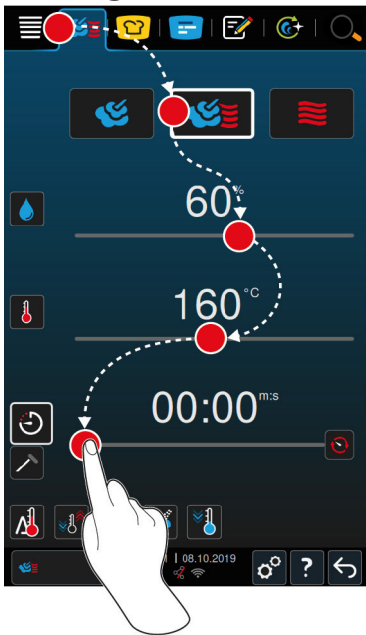
5.3 combi-steam

5.3.1 Cooking cabinet climate and temperature range

Cooking cabinet climate	Cooking method	Cooking cabinet humidity	Cooking cabinet temperature
moist and hot	▪ Bake ▪ Pan-fry side dishes	0 – 100%	86-572°F

If the cooking cabinet temperature remains above 500°F for 30 minutes, it will automatically be reduced to 500°F if you do not work with the unit during that time. Taking action within those 30 minutes (opening the cooking cabinet door, for example) will reset the timer - the cooking cabinet temperature will be kept above 500°F for another 30 minutes.

5.3.2 Cooking in Combi Steam mode



1. In the menu bar, press this button: 
 - > The cooking system will preheat to the set temperature.
 2. Set the desired cooking cabinet humidity to the exact percentage.
 3. Set the cooking cabinet temperature you want.
 4. Set the cooking time. 
 - > The cooking time will begin immediately when you press the dial or after five seconds with no additional input.
 5. To cook using the core temperature probe, press this button: 
 6. Set the core temperature.
 - > Once the set cooking cabinet temperature has been reached, you will be prompted to load the food.
 7. Load product now.
- >> The cooking path will continue. Once the cooking time has elapsed or the food has reached the set core temperature, a signal tone will sound, prompting you to check whether the food has reached your desired level of doneness.

5.4 convection

5.4.1 Cooking cabinet climate and temperature range

Cooking cabinet climate	cooking method	Cooking cabinet humidity	Cooking cabinet temperature
hot	▪ Baking ▪ Pan-fry ▪ Grilling ▪ Deep-fry ▪ Browning ▪ Glazing	0 – 100%	85 – 575°F

If the cooking cabinet temperature remains above 500°F for 30 minutes, it will automatically be reduced to 500°F if you do not work with the unit during that time. Taking action within those 30 minutes (opening the cooking cabinet door, for example) will reset the timer - the cooking cabinet temperature will be kept above 500°F for another 30 minutes.

5.4.2 Cooking with hot air

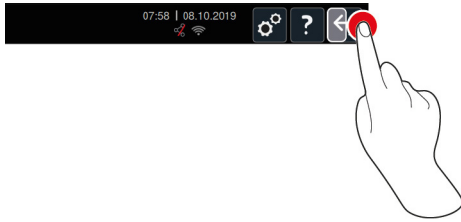


1. In the menu bar, press this button:
2. Press this button:
 - > The cooking system will preheat to the set temperature.
3. Press this button:
4. Set the cooking cabinet temperature you want.
5. To cook based on cooking time, press this button:
6. Set the cooking time.
 - > The cooking time will begin immediately when you press the dial or after five seconds with no additional input.
7. To cook using the core temperature probe, press this button:
8. Set the core temperature.
 - > Once the set cooking cabinet temperature has been reached, you will be prompted to load the food.
9. Load product now.

>> The cooking path will continue. Once the cooking time has elapsed or the food has reached the set core temperature, a signal tone will sound, prompting you to check whether the food has reached your desired level of doneness.

5.5

Cancel manual cooking



1. Press and hold this button: ↩
- > The cooking process is canceled. The home screen will appear.

6 Sous-vide cooking

In sous-vide cooking, food is prepared, seasoned, marinated and/or seared before being placed into a vacuum bag and cooked at a low temperature. The method results in very flavorful food which retains its natural color, vitamins and minerals, and the gentle cooking process minimizes cooking losses. After cooking, the food needs to be cooled down. Before serving, the food is reheated in its plastic bag, then removed from the bag and finished accordingly.

Sous-vide cooking is particularly suitable for the following uses:

- **Cook and Chill**
Produce your food in a central production kitchen and then deliver it to satellite kitchens. This allows you to avoid costly overproduction, because you only Finish food you actually need.
- **Room service**
Produce dishes or individual components in advance, chill them and then Finish individual portions to order. This method allows you to offer 24-hour service whether or not an experienced cook is in the kitchen.
- **Special diets**
This gentle cooking method preserves food's natural flavor, making it ideal for preparing low-fat, low-salt, or other special dietary options.

For detailed information on sous-vide cooking paths, see [Sous-vide cooking paths](#) [► 31].



TIP

The sous-vide core temperature probe is an accessory available to help you make sure that your food reaches the correct core temperature when using sous-vide cooking applications. Expanded, automatic HACCP documentation of core temperatures ensures that basic principles of food hygiene are documented appropriately.

Additional details on assembling and using the sous-vide core temperature probe are available in the USB core temperature probe instructions for use, which you can download from our website.

6.1 Sous-vide cooking paths

These cooking paths are only accessible when using the sous-vide USB core temperature probe.

Sous-vide poultry

Select this cooking path if you want to cook pieces of poultry in vacuum pouches using the sous-vide method.

Sous-vide meat

Select this cooking path if you would like to prepare salt-crustured fish.

Sous-vide fish

Select this cooking path if you would like to prepare salt-crustured fish.

Sous-vide side dishes

Select this cooking path if you would like to prepare salt-crustured fish.

7 Pasteurizing

Pasteurization heats food to reduce germs and microorganisms, which extends shelf life. Food is prepared, transferred into suitable containers and heated gently at controlled temperatures. This preserves the food's flavor while ensuring its safety and quality.

7.1 Pasteurization cooking paths

These cooking paths are only accessible when using the sous-vide USB core temperature probe.

Pasteurizing

Select this cooking path if you want to pasteurize.

Pasteurizing poultry

Select this cooking path if you would like to prepare onsen eggs.

Pasteurizing_meat

Select this cooking path if you want to pasteurize meat.

Pasteurizing eggs

Select this cooking path if you would like to prepare onsen eggs.

Convenience pasteurization

Select this cooking path if you want to pasteurize previously cooked products in vacuum packaging for improved shelf life. This cooking path is particularly well-suited to producing your own convenience food.

Container pasteurization

Select this cooking path if you would like to prepare onsen eggs.

8 Smoking

Smoking involves exposing food to aromatic smoke, which gives it a unique and intense flavor. The food is prepared, seasoned or marinated and then loaded into the cooking system set to smoking mode.

8.1 Smoking cooking paths

These cooking paths are only available to users of the new VarioSmoker with USB connection.

Hot smoking Poultry

Select this cooking path to smoke poultry. You can specify a target core temperature as well as a cooking time.

Hot smoking Turkey

Select this cooking path to smoke turkey. You can specify a target core temperature as well as a cooking time.

Hot smoking Fish

Select this cooking path to smoke fish. You can also cook the fish while smoking it. You can specify a target core temperature as well as a cooking time.

Hot smoking Side Dishes

Select this cooking path to smoke side dishes, or to create interesting vegetarian/vegan dishes and components. You can also cook the fish while smoking it. You can set a desired temperature and/or a target cooking time.

Low temperature smoking

Select this cooking path to smoke pieces of meat gently while cooking them at the same time. You can specify a target core temperature as well as a cooking time.

Braise and smoke

Select this cooking path to smoke pieces of meat gently and braise them at the same time. You can specify a target core temperature as well as a cooking time.

9 Low temperature cooking

Cooking large meat and poultry products requires a lot of time-intensive monitoring and many years of experience, plus it renders conventional appliances unavailable for hours on end. With your cooking system, you can face these challenges with less worry: you can roast, boil, or braise food slowly at low temperatures during off-peak hours, such as during the afternoon or outside of service periods, so you can make optimum use of your cooking system, up to 24 hours a day. Cooking overnight also lets you take advantage of lower nighttime electricity prices.



TIP

If the power goes out while low temperature cooking is in process, the cooking path will be interrupted. If the power outage lasts less than 15 minutes, the cooking path will be resumed. If it lasts for more than 15 minutes, the cooking system will switch to standby mode after the power returns. You will need to either restart the cooking path from the point when the power failure occurred or finish cooking the food manually.

10 Finishing

Finishing allows you to separate food production and service, giving you more flexibility to spend time on important things like planning, menu design, or creative plating. Finishing minimizes loss of quality caused by long holding periods, so your food always comes out tasting great.

- You can Finish exactly as much food as you currently need, so you can respond easily to changing guest numbers.
- Shortened production and service times mean there's no more hectic rush to get everything plated.
- Reduce personnel costs by utilizing time efficiently and streamlining the process of getting food out to customers.
- Run multiple events at the same time, maximizing capacity usage without increasing expenses.

Whether you're cooking in a restaurant, a hotel, or a lunchroom, Finishing makes it even easier to serve a wide variety of great-tasting food:

- **Finishing in restaurants**
Use Finishing to get food ready exactly when you need it.
- **Finishing in hotels**
Plate Finishing is perfect when you need to be able to serve a large number of plates at the same time, e.g., conferences, weddings, or catering.
- **Finishing in food service operations**
Container Finishing is especially useful when you need to provide a wide variety of food in large quantities.

10.1 Set à la carte plate weight

Before starting the Finishing step, set how heavy an empty plate is. Based on this information, the cooking system will adjust the cooking steps to ensure ideal Finishing results and prevent moisture from condensing onto the plates.

1. Press this button: 
2. Press this button:  **Cooking**
3. Press this button:  **A la carte plate weight**
4. Select one of the following values:
 - <750 g
 - 750 g – 899 g
 - 900 g – 1099 g
 - >1100 g

10.2 Setting the banqueting plate weight

NOTE

To prevent material damage, insert the core temperature probe into the ceramic tube on the right side of the mobile plate rack after loading.

Before starting the Finishing step, set how heavy an empty plate is. Based on this information, the cooking system will adjust the cooking steps to ensure ideal Finishing results and prevent moisture from condensing onto the plates.

1. Press this button: 
2. Press this button:  **Cooking**
3. Press this button:  **Banquet plate weight**
4. Select one of the following values:
 - <750 g

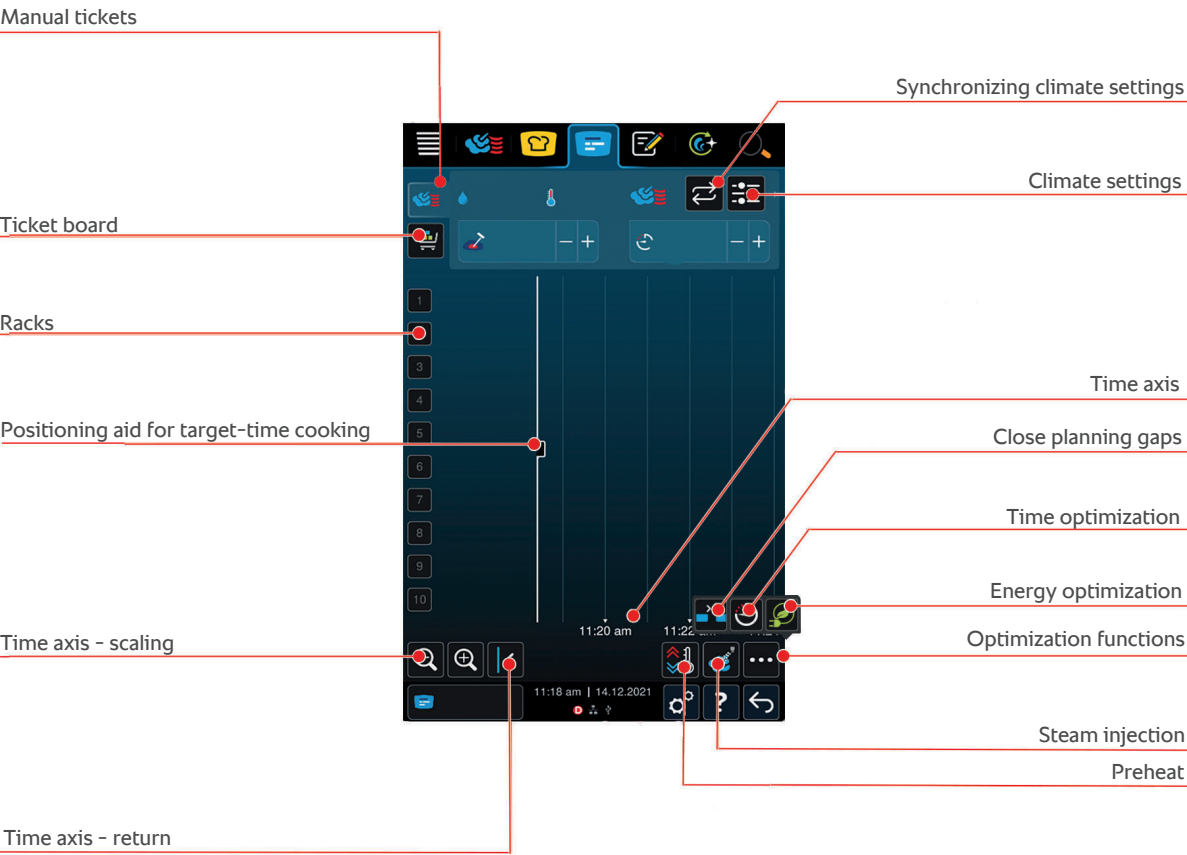
- 750 g – 899 g
- 900 g – 1099 g
- >1100 g

11 iProductionManager



iProductionManager organizes the entire production process intelligently and flexibly. It identifies which foods can be prepared together, determines the perfect order to prepare the foods, and monitors each cooking path separately.

iProductionManager lets you know when each dish needs to be put in or taken out. You decide whether to optimize cooking speed, maximize your energy efficiency, or have your food ready at a target time, and iProductionManager intelligently arranges the order of preparation accordingly. You'll have everything under control without needing to monitor a thing, making your food production process more efficient than ever.



11.1 Creating manual tickets

You can add manual tickets to the iProductionManager. First select the climate and then select whether the ticket should be created based on cooking time or core temperature. Please note: If you are cooking food with the integrated core probe, you can only place one manual core temperature ticket on the time axis at the same time.



1. In the menu bar, press this button: 
2. Press this button: 
3. Press this button: 
4. Select the operating mode: Steam [► 27] , Combi-Steam [► 28]  or Convection [► 29] 
5. Adjust the cooking parameters as desired. You can also set the speed of the fan wheel. To do so, press this button: 
6. To save your changes, press this button: 
7. To increase or decrease the core temperature or the cooking time, either turn the central dial or press the buttons:  or 
8. Press the button until the desired setting is achieved.

>> You can now place the tickets [► 40].

11.2 Ticket board

You can add any intelligent cooking paths, programs, or shopping carts to the ticket board. If you do not save the ticket board using Save shopping cart [► 51], it will be overwritten as soon as a new shopping cart is loaded.

11.2.1 Adding intelligent cooking paths

1. To send an intelligent cooking path from the iCookingSuite to the iProductionManager, press this button in the menu bar: 
2. Press this button beside your chosen cooking path: 
3. Press this button: 

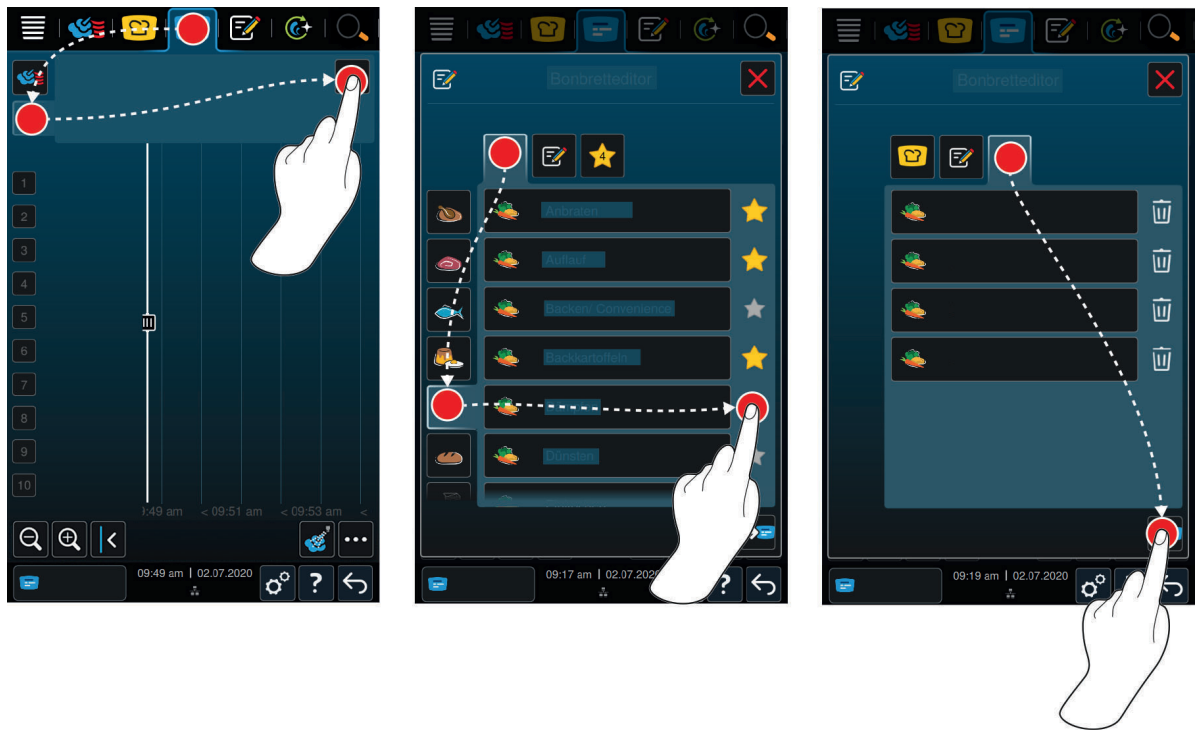
>> The intelligent cooking path will be sent to the iProductionManager and displayed on the ticket board.

11.2.2 Adding programs and shopping carts

1. In the menu bar, press this button: 
 2. To send a manual or intelligent program to the iProductionManager, press this button beside the program: 
 3. Press this button: 
- > The program will be sent to the iProductionManager and displayed on the ticket board.

4. To send a shopping cart to the iProductionManager, tap the shopping cart you want to use.
 - > The shopping cart will be sent to the iProductionManager. All programs will be displayed on the ticket board.

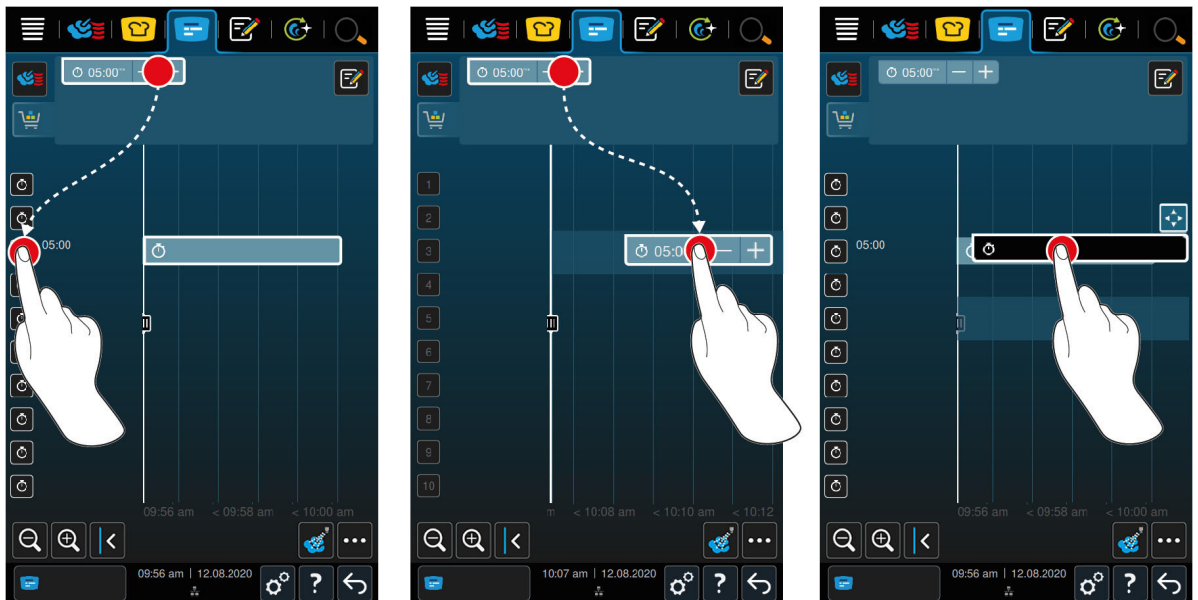
11.2.3 Ticket board editor



1. In the menu bar, press this button: 
 2. Press this button: 
 3. Press this button: 
 4. To add intelligent cooking paths to the shopping cart, press this button: 
 - > All intelligent cooking paths will be displayed.
 5. Scroll through the list or select a cooking mode and then tap the cooking path you want to add.
 - > The cooking path is  and add it to the ticket board.
 6. To add programs to the shopping cart from programming mode, press this button: 
 - > All saved programs will be displayed. If you have not yet saved any programs, this section will be empty.
 7. Scroll through the list or select manual or intelligent programs, and then tap the program you want to add.
 - > The system will mark the program with  and add it to the ticket board.
 8. To check the contents of the ticket board, press this button: 
 9. To delete an intelligent cooking path or a program, press this button: 
 10. To update the ticket board, press this button: 
- >> The intelligent cooking paths or programs will be shown on the ticket board. You can now place the tickets [▶ 40].

11.3 Timer

Even if the combination check [▶ 41] prevents you from placing tickets a certain way, you can still place a timer. The timer is a time ticket, set to 5 minutes by default. The timer does not have its own assigned climate, i.e., placing a timer will not result in a climate being established or affect the current climate. You can adjust the length of the timer as needed and place it at the current time or in the future.



1. To place a timer at the current time, first tap the timer on the ticket board, and then select a rack level.
 - > The timer will be placed at the current time.
2. To place a timer in the future, drag the timer to the start time and rack level of your choice.
3. To move the timer to a different rack level or change its start time, press and hold the timer.
4. Drag the timer to the correct position.
5. To increase or decrease timer length, tap the timer briefly,
6. and then either rotate the selection dial or press these buttons: **+** Or **—**
 - > After a brief waiting period, your new settings will be applied.
- >> When the timer goes off, you will be prompted to unload the cooking system. This symbol will appear beside the rack level: . The cooking time is at 00:00.

11.4 Placing tickets

- ✓ You have created manual tickets [▶ 37], shopping carts [▶ 38] or a ticket board [▶ 39].
1. Drag a ticket to the desired rack level.
 - > For better orientation, the rack level you are placing the ticket on will be highlighted in blue. The time will also be displayed on the ticket as an additional aid.
 - > If the rack level is marked in yellow or red, it means that you cannot place the ticket without moving tickets that have already been placed. More information is available here: Combination check [▶ 41] and placement logic [▶ 41]
 2. If you have placed multiple tickets, scale the time axis back to a summary view. To do so, press this button: 
- The following options are available to optimize the positioning of the tickets:
- Close planning gaps [▶ 41]
 - Time optimization [▶ 42]
 - Energy optimization [▶ 43]
 - Target time cooking [▶ 44]

If you place tickets for the actual time, a vertical yellow or blue bar will appear:

- A yellow bar indicates that the cooking cabinet is heating up.
- A blue bar indicates that the cooking cabinet is being cooled down with the Cool Down function.
- The width of the bar indicates how long the heating or cooling will take.

Once the desired temperature is reached, you will be prompted to load the food. This symbol will appear beside the rack level: .

Once you have loaded the cooking system, it will display the remaining time for the food to remain in the cooking cabinet next to the corresponding rack level.

When the cooking process on the ticket finishes, you will be prompted to unload the cooking system. This symbol will appear beside the rack level: . The cooking time is at 00:00.

11.4.1 **Combination check**

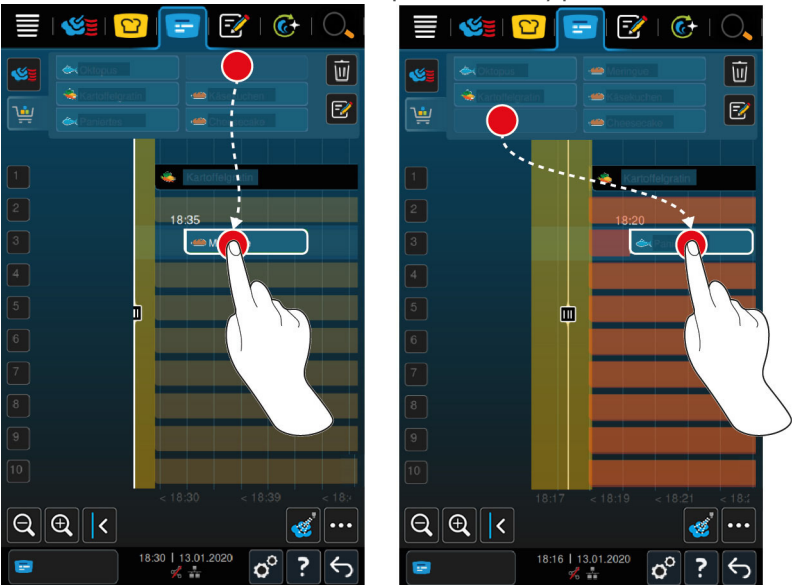
For each ticket you want to place in the iProductionManager, a check is carried out to determine whether the new ticket matches the already positioned tickets and can be placed at the selected time. The tickets are separated based on the following 3 values and checked independently of each other:

- Each ticket is assigned an operating mode. A check will be carried out to determine whether the operating modes match.
- A cooking cabinet temperature is assigned to each ticket. A check will be carried out to determine whether the cooking cabinet temperatures match.
- A cooking cabinet humidity is assigned to each operating mode. A check is carried out to determine whether the cooking cabinet humidities match.

Both manual operating modes and intelligent cooking paths are checked for compatibility. You can only combine cooking paths that are cooked in a consistent climate. Cooking paths that run through different climates, such as low-temperature roasting, can not be combined with other tickets. Furthermore, only single-step manual programs can be combined.

11.4.2 **Positioning logic**

Based on the combination check, the iCombi Pro decides where the ticket is placed. The tickets are positioned optimally in the iProductionManager depending on the result of the check. A color marking in the rack levels indicates whether a new ticket will impact the already positioned tickets in the iProductionManager:

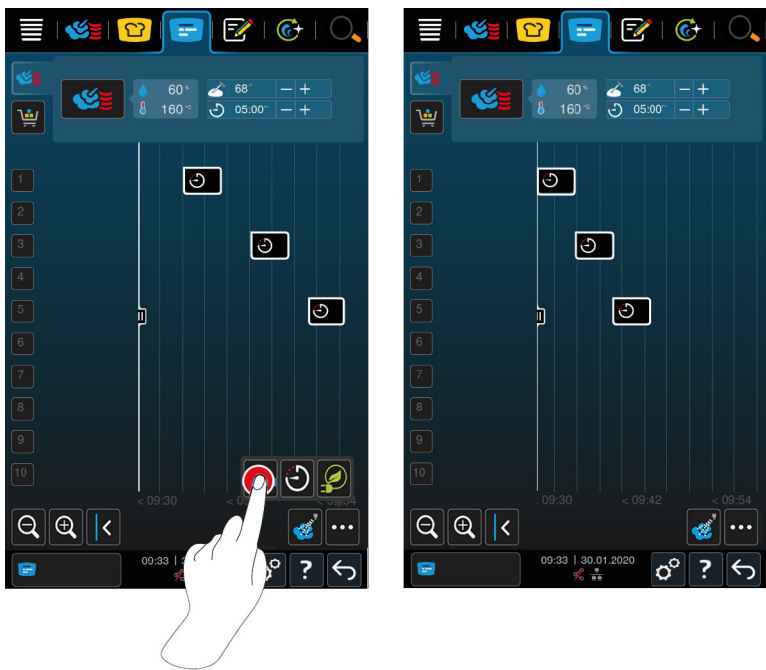


- If the rack levels are marked in yellow, you can place a ticket, but tickets that are already placed are moved.
- If the background is red, you can not place the ticket because a ticket is already being processed.

If you move a ticket, the entire block in which the ticket was placed after the combination check is moved.

11.4.3 **Close planning gaps**

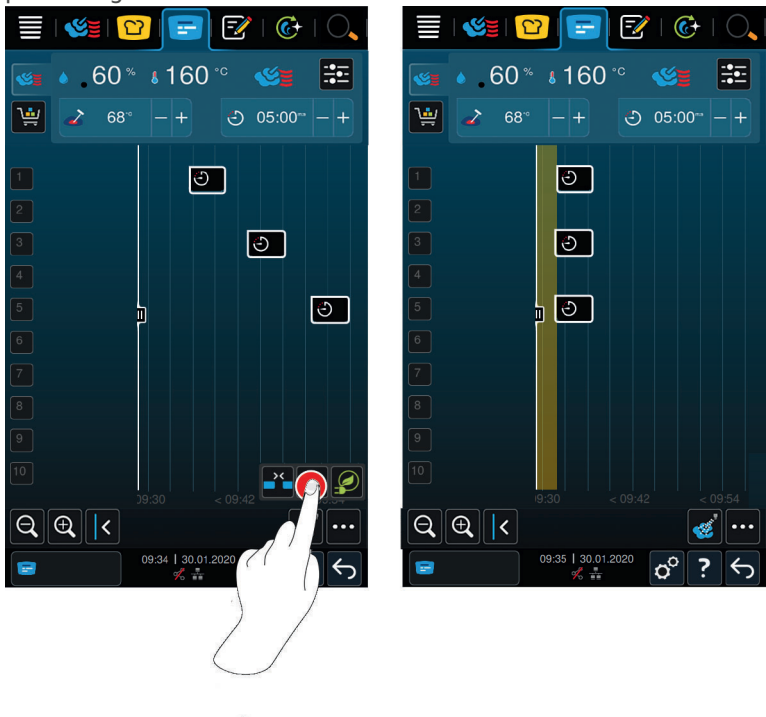
You can have time gaps that were created when placing tickets across all rack levels closed automatically by your unit.



- ✓ You have created and positioned tickets.
- 1. Press this button: 
 - > You are asked whether you really want to close the planning gaps. **NOTE! The action can not be reversed.**
- 2. Confirm the question with: **OK**
 - >> The time gaps between the tickets are closed. The positioning of the tickets in relation to each other is retained. The positioning of the tickets on the time axis can move.

11.4.4 Time optimization

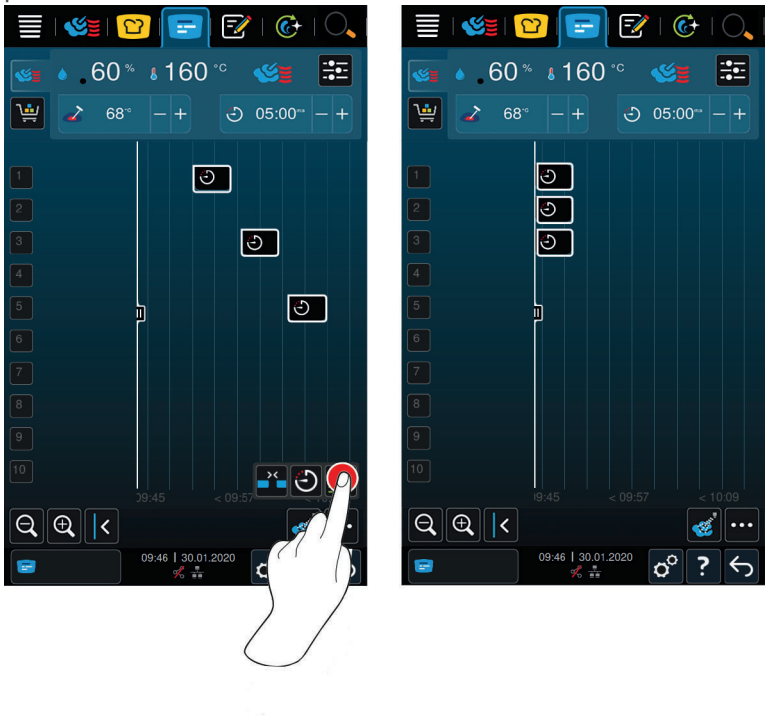
You can have tickets that you have already placed in the iProductionManager optimized automatically by your iCombi Pro so that the dishes are cooked in an optimal sequence and time gaps are closed. The time sequence and positioning on the rack levels is retained.



- ✓ You have created and positioned tickets.
- 1. Press this button: 
 - > You are asked whether you would really like to close the time gaps. **NOTE! The action can not be reversed.**
- 2. Confirm the question with: **OK**
- >> The tickets are re-positioned depending on the combination check [► 41].

11.4.5 Energy optimization

You can have tickets that you have already placed in the iProductionManager optimized automatically by your iCombi Pro so that the dishes are cooked in the most energy-efficient way. This enables the unit utilization to be optimized and energy to be saved. Please note that the time sequence of the tickets can change during this process.



- ✓ You have created and positioned tickets.
- 1. Press this button: 
 - > You are asked whether you would really like the tickets to be arranged in an energy-optimized way. **NOTE! The action can not be reversed.**
- 2. Confirm the question with: **OK**
- >> The tickets are re-positioned depending on the combination check [► 41].