

Combi Oven iCombi Pro XS6 GN 2/3

Model: iCombi Pro XS6 2-3 • Article no: L21018

Power supply: 220V 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

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

Subject to change without notice.
For correct installation, refer to installation manual.

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.

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For correct installation, refer to installation manual.

Technical data

Certifications & regulations

Certifications	CE
IP Class	X5
USPH	Yes

Dimensions & weight

Width, net (mm)	655
Depth, net (mm)	715
Height, net (mm)	555
Weight, net (kg)	67
Weight, gross (kg)	76
Volume, net (m3)	0.26
Volume, gross (m3)	0.34

Electric

Voltage (V)	220
Phase	3
Has neutral	No
Frequency (Hz)	50, 60
Fuse (A)	16
Loading (kW)	5
Max Amps in Phase (A)	13.3
Plug type	None

Functions & appearance

Capacity, pans (pcs)	6
Automatic cleaning system	Yes
Marine feet	No
Installation, type	Table Top Model
Noise level < (dB)	52
Oven, type	Combi
Temperature, max (°C)	300

General data

Country of origin	Germany

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Variant Model Number	iCombi Pro XS6 2-3

Water

Cold water inlet, diameter (")	3/4
Drain pipe, diameter (mm)	50
Cold water inlet temperature (°C)	max 30
Water pressure, max (Bar)	6
Water pressure, min (Bar)	1

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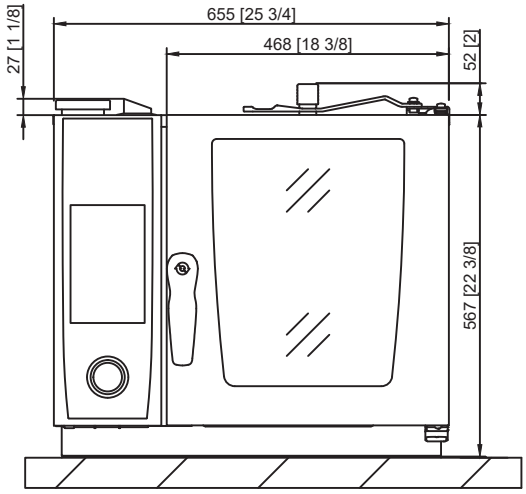
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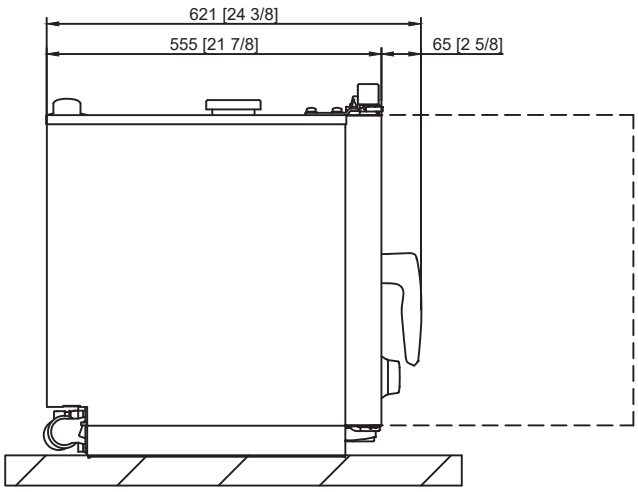
Loipart SEA Pte Ltd, **Singapore**
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DIMENSIONS

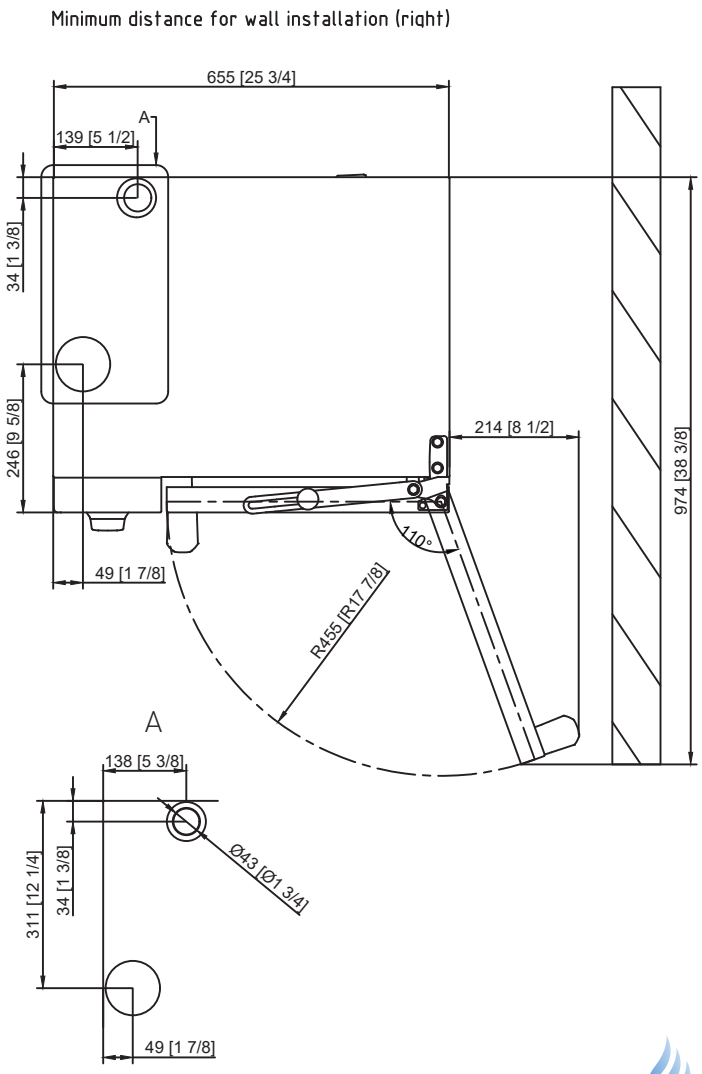
FRONT



SIDE

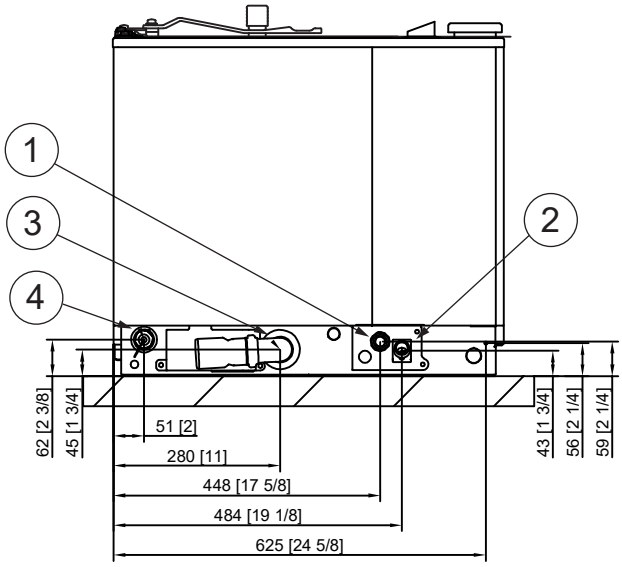


TOP



A

BACK



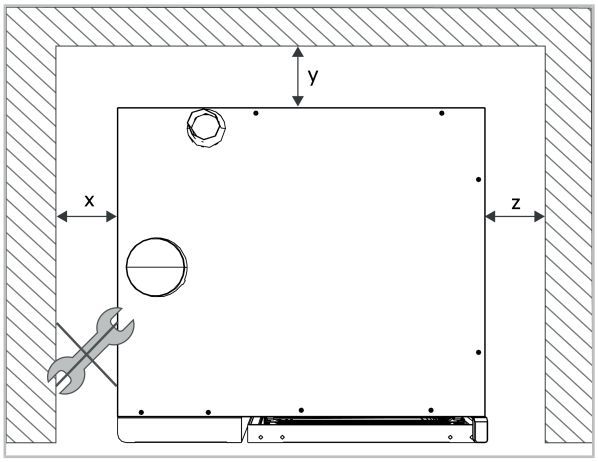
1. Electrical connection
2. Cold water connection
3. Drain
4. Equipotential bonding

LOIPART

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.

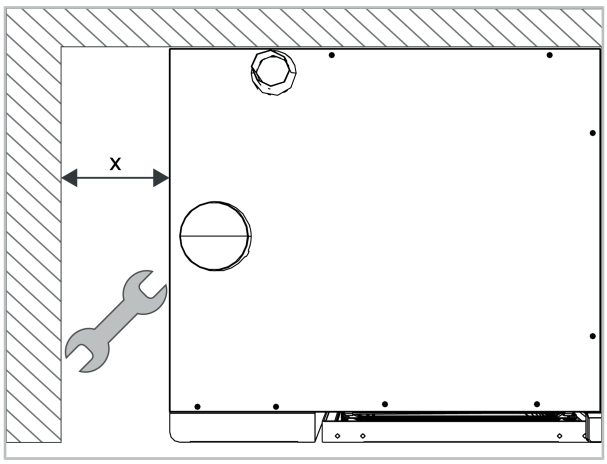


Device size	XS	6 half size	6 full size	10 half size	10 full size	20 half size	20 full size
x (mm)	10	50	50	50	50	500	500
x (inch)	1/2	2	2	2	2	20	20
y (mm)	10	0	0	0	0	0	0
y (inch)	1/2	0	0	0	0	0	0
z (mm)	10	50	50	50	50	50	50
z (inch)	1/2	2	2	2	2	2	2

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.

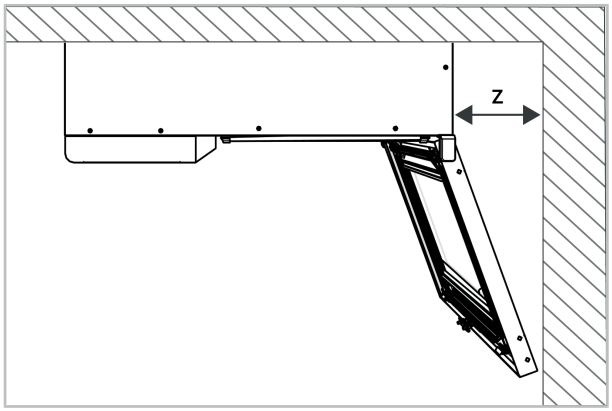
If this distance to the left side of the device is not possible, place the device so that it can be pulled out of the niche for maintenance work.



	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