



FoodSERV SOLUTIONS

The leading provider of food service products



Perfect Equipment for your
Professional Kitchen



National Support Contact

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www.foodserv.co.za

iCombi Pro

▶ Efficient food production

The iProductionManager plans production processes and indicates which foods are best cooked together. Streamlines processes, saves time and energy.

▶ Ultrafast cleaning

A clean unit in approximately 12 minutes. This can only be done by the iCombi Pro. Even the standard clean saves 50%* in time and cleaner. Stay clean, less downtime and more productive time.

▶ Carefully designed

More fan wheels, optimised cooking cabinet shape and increased dehumidification performance all mean up to 50%* larger loads and even better food quality. For even higher productivity.

▶ Intuitive operating concept

The new operating concept runs through the production process with visual imagery, logical work steps and clear, interactive instructions. So that everyone can work error-free from the start.

▶ Cooking intelligence

The iCookingSuite knows the way to your desired cooking result and produces it time and time again and with excellent quality. You can also intervene at any time during the cooking process, or switch from a single, to a mixed load. This is freedom. This is flexibility.

▶ Integrated WiFi

The integrated WiFi-interface means the iCombi Pro connects easily, both to the Internet and to your smartphone in order to connect with ConnectedCooking. For more convenience, security and inspiration.

▶ ENERGY STAR® Partner

The key value is energy-efficiency. This is why the iCombi Pro has been tested by the strictest certification program.

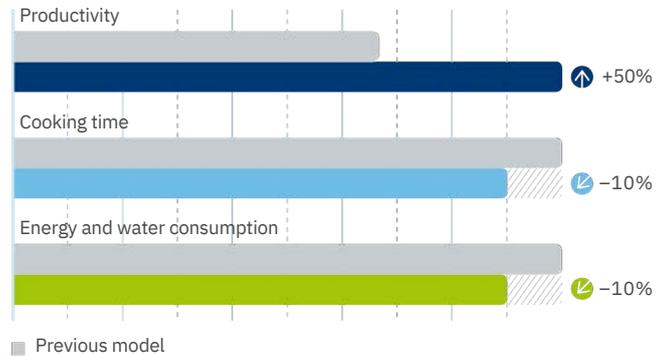


iCombi Pro - Intelligent Technology

iDensityControl

Increase productivity

Save space and let the iCombi Pro handle it all—meat, fish, poultry, veggies, and baked goods—on less than 1 m². Perfect for à la carte, catering, delivery, and casual dining. Intelligent assistants boost productivity, while iDensityControl ensures 50%* more output with 10%* faster cooking times. Enjoy consistent results, intuitive operation, and minimal errors for seamless production.



iCookingSuite

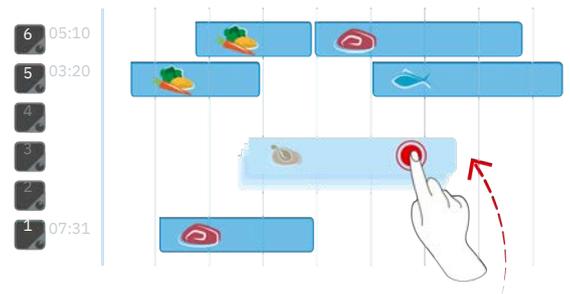
Guarantee your desired result

Pursue your goal without compromise with the iCombi Pro's cooking intelligence. Whether cooking 5 or 100 steaks, it ensures consistent quality by adjusting temperature and time automatically. Need to add grilled vegetables last minute? Switch to a mixed load, and the iCombi Pro adapts. Change your desired result mid-cook? No problem—it adjusts instantly. Reliable, repeatable, and effortless, no matter who's in the kitchen.

iProductionManager

Optimum planning

Kitchen life is a rush to get everything ready on time—until now. The iCombi Pro with iProductionManager takes over. Just select a dish, and it shows what else can cook simultaneously. Choose time or energy efficiency, and the system intelligently adjusts each rack's cooking time. Start everything together or finish at the same time—the iCombi Pro guides you, ensuring perfect results.



iCareSystem

Effective cleaning

Grilling leaves stubborn dirt, but the iCombi Pro's ultrafast 12-minute interim clean lets you switch to broccoli without lingering flavors or odors. At day's end, it detects its own dirt level, offering eco or standard cleaning—plus descaling or overnight options. With 50%* less chemicals, phosphate-free cleaning, and saved preferences, it's always spotless and efficient.

iVario Pro

▶ 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.

▶ Speed

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

▶ 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

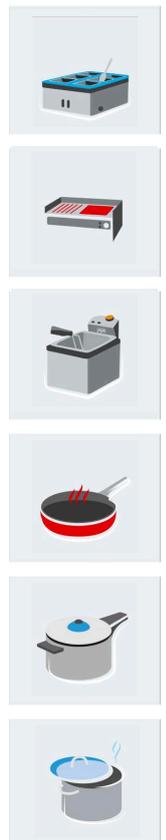
Thanks to the intelligence of the iCookingSuite, anything is possible. Nothing sticks and nothing boils over. Also the iVario Pro will only alert you when you are really needed. For a cooking result exactly as you want it. Without checking or supervision.

▶ 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.

▶ Multifunctional

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

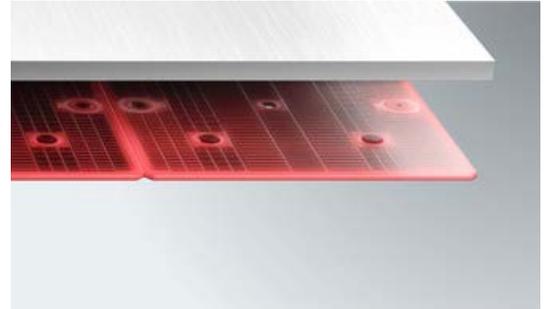


iVarioPro - Intelligent Technology

iVarioBoost

iVarioBoost heating system

Traditional pans heat slowly or unevenly. iVarioBoost combines ceramic heating with fast, scratch-resistant pan bases for superior speed, efficiency, and even heat. Its energy management system cuts consumption while maintaining power, ensuring quick searing without temperature drops—even when adding cold ingredients.



iCookingSuite

Intelligent kitchen

With iCookingSuite, iVario's intelligent regulation adapts to your cooking style, adjusting the process for perfect results. It alerts you only when needed—like stirring or removing a dish—preventing burning or boiling over. From sous-vide to delicate desserts, it handles it all. AutoLift even removes beans from water automatically, while manual adjustments let you add your personal touch.

iZoneControl

Efficient flexibility

In a busy kitchen, flexibility is key. iZoneControl lets you divide the iVario into up to four zones—any size, position, or shape—cooking different foods at different temperatures, simultaneously or on a delay. With precise control and no need for extra equipment, you get reliable, efficient, and consistently delicious results.

