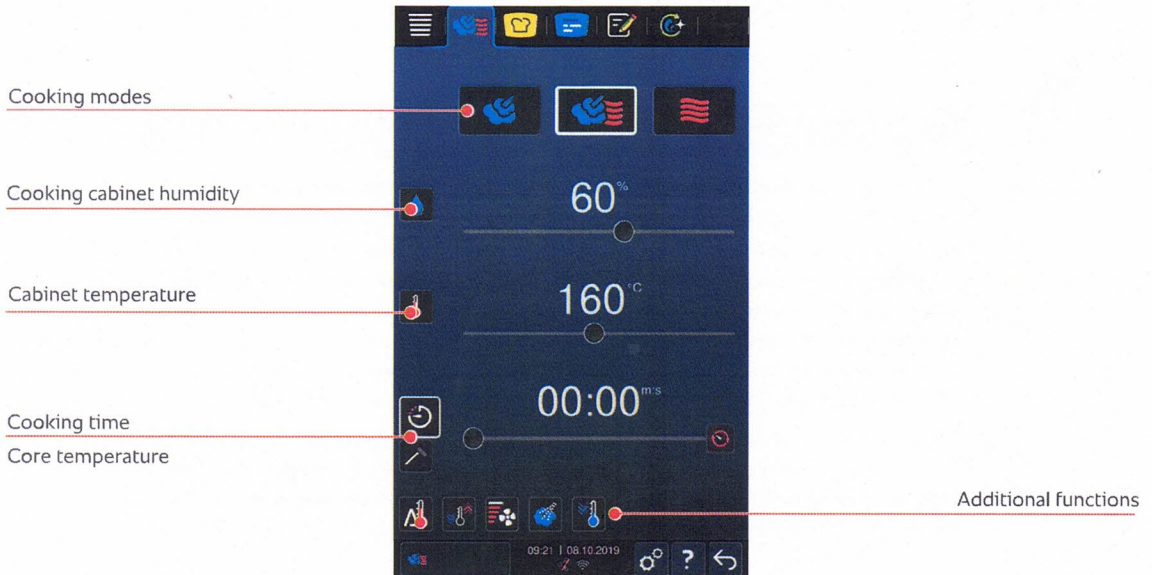


6 Manual cooking



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 you want it.



6.1 Adjusting cooking result to own requirements

6.1.1 Cooking parameters



Cabinet temperature

With this cooking parameter, you can set the temperature in the cooking cabinet. If you set the temperature to boiling temperature in the **Steam** mode, the following symbol will be displayed:

You can view the current cooking cabinet humidity and cabinet temperature as follows:

1. Press and hold the button:
 - > After two seconds, the current cabinet temperature will be displayed permanently.
2. To return to the set parameter values, press and hold the button again.



Cooking cabinet humidity

With this cooking parameter, you can set the humidity in the cooking cabinet.


- In the **Steam** mode, the cooking cabinet humidity is 100 % and cannot be changed.
- In the **Combination of steam and hot air mode**, extra humidity is injected by the steam generator in addition to the humidity from the food. If the set cooking cabinet humidity is exceeded, the cooking cabinet will be dehumidified.
- In the **Hot Air Mode**, the humidity is not injected by the steam generator, but comes from the food. If the set cooking cabinet humidity is exceeded, the cooking cabinet will be dehumidified.



Cooking time

With this cooking parameter, you can set the time in which the food will reach the desired cooking result. If you have set the cooking time, the **core temperature** cooking parameter will not be available.

Alternatively, you can let your unit run uninterrupted with the settings you apply. To do this, switch on continuous operation.

1. If you want to operate your unit in continuous operation, press either on  or slide the cooking time regulator fully to the right until the following message is displayed: **Continuous operation**



Core temperature

With this cooking parameter, you can set how high the core temperature of the food should be. If you have set the core temperature, the **cooking time** cooking parameter will not be available.

6.1.2

Additional functions



Delta-T cooking

NOTICE

Please note that with Delta-T cooking with a cooking time, the core probe must also be placed in the product.

With this additional function, food is cooked while maintaining a constant difference between the cooking cabinet temperature and core temperature. By slowly increasing the cooking cabinet temperature with a constant difference with the core temperature, the food is cooked slowly and very gently. This minimises cooking losses. You can set a difference between 20 °C and 60 °C. The smaller the difference between the cooking cabinet temperature and the core temperature, the slower and more gently the food will be cooked. The bigger the difference between the cooking cabinet temperature and the core temperature, the faster the food will be cooked.

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 is automatically regulated via 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 is automatically regulated via the difference between the set delta temperature until the end of the set cooking time.



Create climate

With this function, the cooking cabinet temperature is adjusted to the target value of a cooking process. If you switch cooking processes, e.g. from grilling to baking food, the cooking cabinet will be cooled. If you switch from baking to grilling, the cooking cabinet will be heated.



Air speed

With this additional function, you can set the speed of the fan wheel. The higher the selected level, the higher the air speed will be. Select a lower level for small delicate food.



Humidification


With this additional function, water will be sprayed onto the heating element by the moistening nozzles during cooking. The surface of the food is humidified, the steam condenses and you get crispy crusts on your rolls and optimal oven operation. The cooking cabinet temperature must be between 30 – 260 °C.

1. Press and hold the button: 
- >> The moistening nozzles will spray water onto the fan wheel for as long as you press the button.



Cool-down function

If you have cooked food at high temperatures, and then need a lower cooking cabinet temperature, you can cool down the cooking cabinet using the cool down function.

- ✓ The air baffle is correctly locked.
1. Press the button 
 - > Select the temperature to which the cooking cabinet should be cooled.
 2. **⚠ WARNING! Scalding hazard! When you open the cooking cabinet door, hot steam will surge out of the cooking cabinet.** Open the cabinet door.
 - >> **⚠ WARNING! Risk of injury! When you open the cooking cabinet door, the fan wheel will not stop. Do not reach into the cabinet, rotating fan wheel.** The speed of the fan wheel will increase. The cooking cabinet will be cooled.

6.1.3 Prompts and information

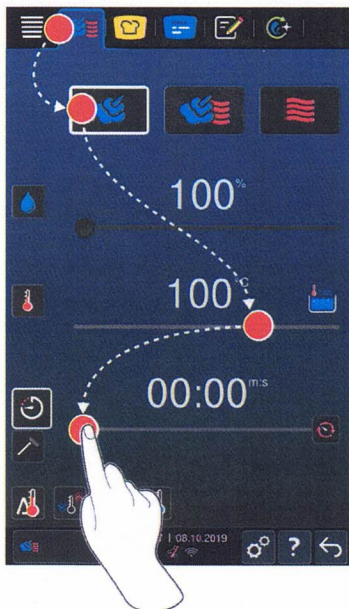
During the cooking process, you may see the same prompts and information [▶ 40] as in intelligent cooking processes.





6.2 Steam

6.2.1 Cooking climate and temperature range

Cooking cabinet climate	Cooking methods	Cooking cabinet humidity	Cabinet temperature
moist	<ul style="list-style-type: none"> ▪ Steam ▪ Stew ▪ Blanch ▪ Heat through ▪ Soak ▪ Sous-vide cooking [▶ 50] ▪ Defrost ▪ Preserve 	100 %	30 – 130 °C

6.2.2 Cook food in steam



1. Press the button in the menu bar: 
2. Press the button 
 - > The unit is heating up. To do this, the time or the core probe must first be set.
3. Set the desired cooking cabinet temperature.
4. Set the cooking time. 
5. To cook the food with the core temperature, press the button: 
6. Set the core temperature.
 - > Once the set cooking cabinet temperature has been reached, you will be prompted to load the unit.
7. Load the unit.
 - >> The cooking process will continue. If the cooking time has elapsed or the core temperature has been reached, an acoustic signal will ask you to check whether the food has reached the desired result.

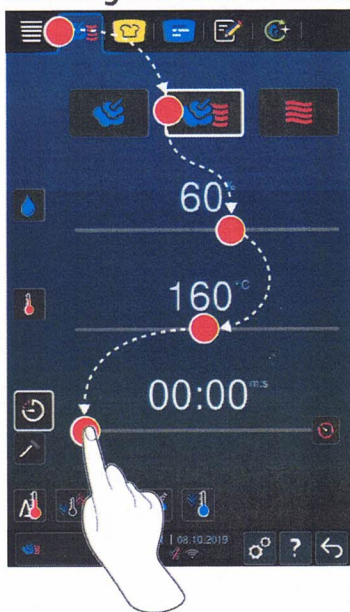
6.3 Combination of steam and convection heat




6.3.1 Cooking climate and temperature range

Cooking cabinet climate	Cooking methods	Cooking cabinet humidity	Cabinet temperature
humid and hot	<ul style="list-style-type: none"> ▪ Bake ▪ Fry 	0 - 100 %	30 – 300 °C

If the cabinet temperature is above 260 °C for 30 minutes, the temperature will be automatically reduced to 260 °C if you do not work with the unit within this period. If you perform an action within these 30 minutes, such as opening the cooking cabinet door, then the cooking cabinet temperature will be held at 260 °C for another 30 minutes.

6.3.2 Cooking the food in the combination of steam and hot air



1. Press the button in the menu bar: 
 - > The unit is heating up. To do this, the time or the core probe must first be set.
2. Set the desired cooking cabinet humidity to the exact percentage.
3. Set the desired cooking cabinet temperature.
4. Set the cooking time. 
5. To cook the food with the core temperature, press the button: 
6. Set the core temperature.
 - > Once the set cooking cabinet temperature has been reached, you will be prompted to load the unit.
7. Load the unit.
 - >> The cooking process will continue. If the cooking time has elapsed or the core temperature has been reached, an acoustic signal will ask you to check whether the food has reached the desired result.

6.4 Convection

6.4.1 Cooking climate and temperature range

Cooking cabinet climate	Cooking methods	Cooking cabinet humidity	Cabinet temperature
hot	<ul style="list-style-type: none"> ▪ Bake ▪ Fry ▪ Grill 	0 - 100 %	30 – 300 °C

Cooking cabinet climate

Cooking methods

Cooking cabinet humidity





Cabinet temperature

- Deep-fry
- Gratinate
- Glaze

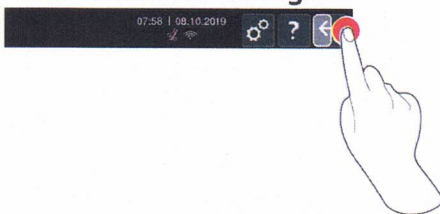
If the cabinet temperature is above 260 °C for 30 minutes, the temperature will be automatically reduced to 260 °C if you do not work with the unit within this period. If you perform an action within these 30 minutes, such as opening the cooking cabinet door, then the cooking cabinet temperature will be held at 260 °C for another 30 minutes.

6.4.2 Cook food in convection heat



1. Press the button in the menu bar: 
 2. Press the button 
 - > The unit is heating up.
 3. Set the desired cooking cabinet temperature.
 4. To cook food with the cooking time, press the button: 
 5. Set the cooking time.
 6. To cook the food with the core temperature, press the button: 
 7. Set the core temperature.
 - > Once the set cooking cabinet temperature has been reached, you will be prompted to load the unit.
 8. Load the unit.
- >> The cooking process will continue. If the cooking time has elapsed or the core temperature has been reached, an acoustic signal will ask you to check whether the food has reached the desired result.

6.5 Abort manual cooking



1. Press and hold the button: 

> The cooking process is cancelled. The start screen will appear.