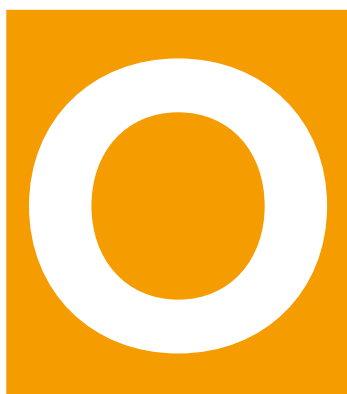
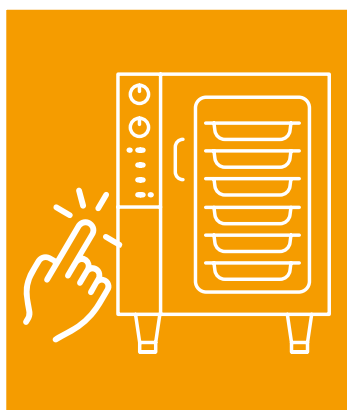


iNOKSAN

DISCOVERING THE
PERFECTION



INOSMART
TOUCHLINE
COMBI OVENS





ALL COOKING TECHNOLOGIES IN ONE SINGLE APPLIANCE: INOSMART TOUCHLINE

As Inoksan, bringing professional kitchens and quality together in 5 continents around the world, we have developed Inosmart Combi Ovens around your needs in the kitchen. They are designed to be user-friendly and to guarantee top performance in all working conditions.

In the past, chefs used to need variety of different appliances, like convection ovens, steamers, boilers, pots, or frying pans along with a lot of time and effort to prepare a good meal. Inosmart Combi Ovens bring the support any kitchen team would wish for with its all-in-one solution combining multiple cooking functions into a single appliance, providing endless versatility, reliability and unmatched performance in your kitchen.

Leaving behind the conventional settings, complicated programming and supervision of cooking, Inosmart Combi Ovens family will bring together ease of use, high productivity and excellent performance through five different cooking modes.

PERFECT HARMONY OF
TECHNOLOGY AND
EXPERIENCE



WHY INOSMART TOUCHLINE COMBI OVEN?

Inoksan technology presents Inosmart Touchline Combi Oven with its excellent performance and user-friendly, functional interface. It is the smartest investment with its cost-efficient and eco-friendly concept, offering a combination of valuable features, exceptional ergonomics and an attractive appearance.



01.

FLAWLESS DESIGN & CUTTING-EDGE TECHNOLOGY

Our cutting-edge technology and flawless design bring elegance and functionality together.



02.

EXCELLENT PERFORMANCE & EASE OF USE

With its ease of use, flexibility and high performance Inoksan Combi Ovens will yield major advancements for your professional kitchen.



03.

SMARTEST INVESTMENT & ECO-SMART DESIGN PRINCIPLE

The smartest investment for your kitchen with its eco-friendly and cost-efficient Eco-smart design principle.



04.

QUALITY PRODUCTION & RELIABLE SERVICE

Complemented by our experience, high quality manufacture, dependable and friendly service, our product range offers your business trust.





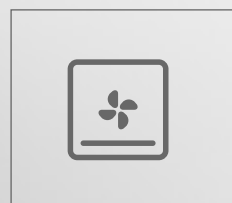
FLAWLESS DESIGN CUTTING-EDGE TECHNOLOGY

Great performance comes from the perfect combination of smart technology and thoughtful design. While developing Inosmart Combi Ovens, our primary objective was to add value to time in industrial kitchens and create a robust and resistant product that will raise the standards in functionality. With years of professional studies and expertise, Inosmart Combi Ovens are designed to help adept chefs with their modern technology, high functionality and intuitive simplicity.



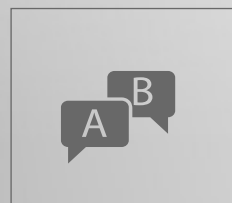
USB

With USB you can transfer over 100 food recipes you have recorded to other Inosmart Combi Ovens; this way you can introduce your special recepies to the whole world with the same quality. Moreover, you can record your history data and evaluate its appropriacy with the HACCP process.



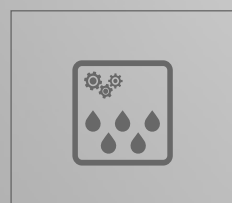
SMART-FLOW

The bidirectional and dynamic air fan guarantees homogenous distribution of temperature and flawless cooking evennes. With 6 different speed options stuited to your needs, excellent results emerge in the colour, texture and taste of the food; healthy and equal cooking is ensured.



SMART-TOUCH

The bidirectional and dynamic air fan guarantees homogenous distribution of temperature and ensures flawless cooking evennes. With 6 different speed options stuited to your needs, excellent results emerge in the colour, texture and taste of the food; healthy and equal cooking is rendered.



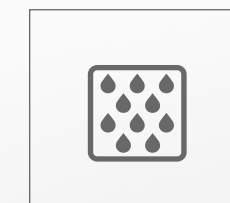
AUTOMATIC WASHING

The integrated fully-automatic washing system ensures efficient cleanliness with three different programs, rotating spraying arms and high water pressure.



MANUAL WASHING

Integrated manual washing unit with automatic rewinding feature will provide easy cleaning for the cooking champer.



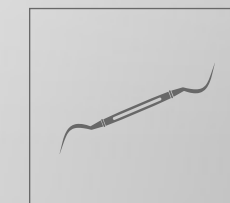
SMART STEAM GENERATOR

The smart steam generator system guarantees a continuous supply of steam. It has a smart self-cleaning system which prevents calcification. So you can use your oven in a hygenic way for a longer period.



A PROBE WITH A MULTI-SENSOR

Regardless of the product, controlled internal cooking is provided with a probe carrying out sensitive measurements on 5 different spots. The probe with a multi-sensor conducts flawless central temperature measurement, guarantees food safety and prevents weight loss.



DOUBLE-GLAZED DOOR

With its double-glazed isolation and nanotechnological coating, double glass door minimizes heat loss and reduces energy consumption. Moreover, heat and steam release is controlled through a two-step opening system so the safety of chefs is guaranteed.





Uniform Cooking

Even heat distribution inside the cooking chamber is ensured, thanks to smart-flow, bi-directional fan and air circulation system.



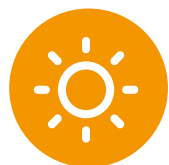
Premix Burn System

For gas ovens, our Premix Burn System prevents power waste and reduces harmful emissions.



PID Control System

The cooking quality improves with the PID Control System, which automatically measures the correct quantity of heat, time after time and saves energy.



Optimal Illumination

Halogen chamber lighting inside the cabin provides optimal illumination for the cooking cabinet. It saves on energy, is durable, and has low maintenance.



Recipe Control

Inosmart Combi Ovens allow you to use pre-set recipes created by our professional chefs, as well as to create, organise and save your own recipes.



On-screen Help

Within the oven display, you have a On-screen Help function which will help you to learn how to maximize the full potential of Inosmart Combi Ovens.



Strong Construction

Completely manufactured from stainless steel with AISI 304 quality and has a rounded internal cabin construction.



Manual Moisturization

The flexibility of dose-adjustable manual moisturization feature ensures the user easy control of moisturization at the intended level.



Audible Warning System

Audible alarm warns you for any errors, notifies you for cooking processes and helps you manage busy operations.



Soil Indicator

The digital indicator informing on the dirtiness level of the oven suggests you the most suitable washing program.



Rich Accessories

Wide range of accessories will improve your cooking operations and help you get the most value from your Inosmart Combi Oven.



Smart Detergent

Specifically produced for Inosmart Combi Ovens, smart powder detergent will provide superb performance of stain removal.

EXCELLENT PERFORMANCE EASE OF USE

The user-friendly, Inosmart Touch Screen with high resolution brings technology to your kitchens, giving you maximum possibility of choice: creating your own program, using one of the many automatic cooking programs available and much more. Enjoy the pleasure of being in full control.



Adjustable Steam

Original tastes of ingredients are kept and the desired density is provided thanks to the sensitively protected cooking temperature between 30°-99°C.

Turbo

Soft fillets, chumps, dough products can be cooked homogeneously with the temperature adjustable up to 300°C

Combi

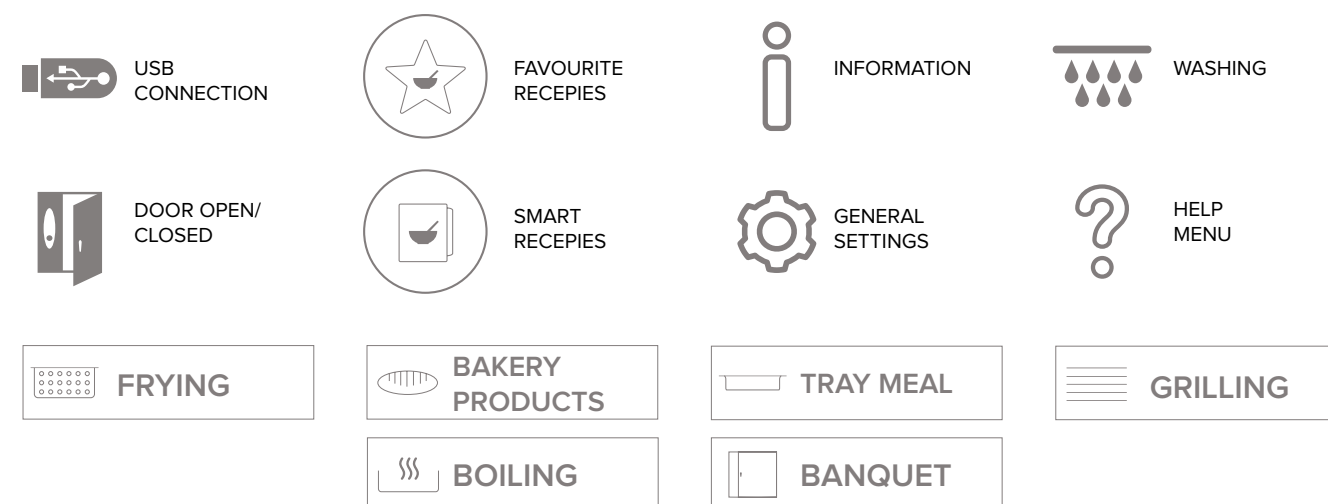
Turbo hot air and steam are combined to prevent drying of meals. Weight loss is minimized and our product cooks equally between 30°-300°C.

Steam

Boiling, steam cooking,
steam softenings
can be done at 100°C.

Banquet

Pre-cooked meals are heated in banquet mode for a short period of time and for fresh serving between 30°-300°C.



5 DIFFERENT COOKING METHODS WITH A SINGLE TOUCH

Kitchen professionals used to need convection ovens, steamers, boilers, pots and frying pans. This led to loss of energy, space and time. Inosmart Combi Oven with its technology, bringing 5 different cooking modes together with a single touch, helps chefs prepare sophisticated menus even on busiest days. Inosmart Combi Oven's functional properties ensure desired food quality by grilling, frying and steaming in a space as small as 1m².



01.
COMBI COOKING
Between 30°C-300°C



02.
TURBO COOKING
Between 30°C-300°C



03.
STEAM COOKING
At 100°C.

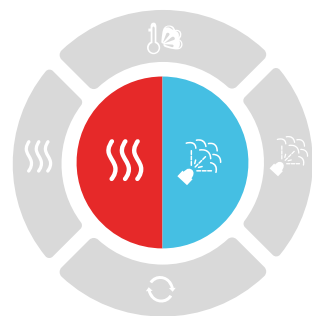


04.
ADJUSTABLE STEAM COOKING
Between 30°C-99°C



05.
BANQUET
Between 30°C-300°C





COMBI COOKING

Between 30°C-300°C

In combi cooking mode, the combination of steam and turbo cooking prevents food from drying. This way, weight loss in cooked food is minimised. All ingredients are cooked equally and taste is preserved. Compared to traditional cooking methods, combi cooking reduces cooking time to a great extent; time saving in frying mode reaches up to 50%.

By combining steam and turbo modes, at 130°C you can even steam hard to cook vegetables such as carrots in your oven.

01.

CHEESECAKE

Put the oven on combi mode at 150°C with steam adjustment at 10%. Place cheesecake in the oven. Cook at 110°C with 10% steam and with timer adjusted to 40 min.



02.

A WHOLE CHICKEN

Put the oven on combi mode and preheat at 205°C. Place the whole CHICKEN inside, adjust the probe to 79°C and the fan speed to 5.



03.

ROASTED MEATBALLS

Put the oven on combi mode and preheat at 180°C. Place meatballs inside. Start cooking with fan speed adjusted to 4, moisture to 60%, and time to 80 min.

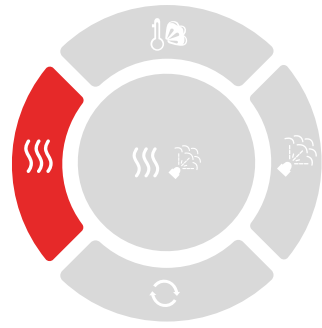


04.

FRIED EGGS

Put the oven on combi mode and preheat at 180°C with 20% steam adjustment. Break the eggs on a lightly oiled tray, and place the tray in the oven. Start cooking with timer adjustment to 8-10 min.





TURBO COOKING

Between 30°C-300°C

Turbo cooking is the ideal mode for frying, grilling, gratin cooking and oven-cooking. Turbo mode enables homogeneous heat distribution with soft fillets, cutlets and even pastry, while it brings new standards to cooking.



The heat, adjustable up to 300°C, increases operating capacity while at the same time it enables to cook frozen food smoothly with “Easy Cooking” function. With turbo cooking, weight loss is reduced to a minimum, and you have control over moisture with manuel adjustment.

01.

PIZZA

Place the teflon tray in the oven and preheat at 250°C. Place the pizza on the tray and start cooking with timer adjusted to 10 min.



02.

GRILLED SIRLOIN

Place the grill tray in the oven and preheat at 220°C. Put sirloin on the tray and place the probe in the middle. Start cooking by adjusting oven heat to 180°C and probe heat to 55°C.



03.

FRIED POTATOES

Preheat oven at 230°C. Place french fries in a frying basket in the oven. Start cooking with timer adjusted to 10-12 min.

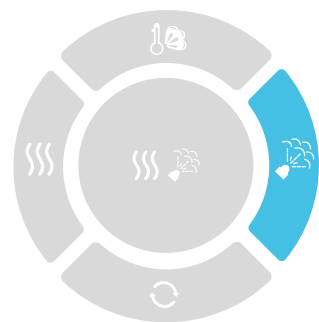


04.

BAKED RICE PUDDING

Preheat oven at 300°C. Place pudding in water-filled gastronorms and put them in the oven. Adjust timer to 10 min. and start cooking.





STEAM COOKING

At 100°C

Steam cooking is ideal for boiling, steam cooking and steam softening operations. High performance steam generator provides uninterrupted hygienic steam supply and makes your food look fresh. Cooking temperature is preserved, steam can be kept at the maximum level and food is cooked equally.



Your food looks vivid and its nutritional values are preserved. Tastes and odors are not mixed together even when you cook different ingredients at the same time.

01.

PILAF

Put the oven on the steam mode. Put rice and cold water in the basin and place the covered gastronorm in the oven. Start cooking with timers adjusted to 20 min.



02.

PASTA

Put the oven on the steam mode. Put pasta in the gastronorm and add water to cover the pasta by a small margin. Start cooking with timer adjusted to 11 min.



03.

BOILED VEGETABLES

Put the oven on the steam mode and preheat it. Place vegetables on the boiling tray. Start cooking and adjust timer to 12 min.

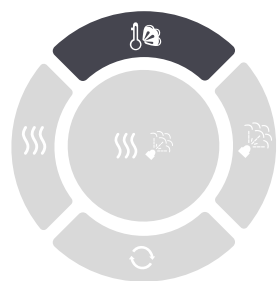


04.

CRUSHED TOMATOES

Put the oven on the steam mode and preheat it. Place tomatoes into the oven in a gastronorm. Start cooking with timer adjusted to 3 min.





ADJUSTABLE STEAM COOKING

Between 30°C-99°C

Excellent cooking is ensured with sensitive ingredients with steam rate adjustable between 30°C and 99°C. Cooking cabin temperature is retained sensitively, tastes of ingredients are preserved ensuring the desired density.



Adjustable steam cooking is ideal for boiling, simmering, cooking in vacuum, cooking with beef broth and vegetable stock.

01.

VEGETABLES WITH SOUS VIDE

Turn the oven on adjustable steaming mode. Put the asparagus in the vacuum bag and place them in the oven, set to 75°C. Adjust timer to 15 min and start cooking.



02.

SALMON FILLETS

Preheat the oven at 57°C. Put a slide of salmon in the gastronorm and place it in the oven. Start cooking with timer adjusted to 10-12 min.



03.

CREME BRULEE

Preheat the oven at 88°C. Place the creme brulee in the oven. Start cooking with 60% fan speed and the timer adjusted to 55 min.



04.

SPINACH BOILING

Preheat the oven at 80°C. Put spinach into the oven in a gastronorm. Start cooking with timer adjusted to 10 min.





BANQUET

Between 30°C-300°C

Time is precious in industrial kitchens when preparing for crowded organizations. Inosmart Combi Oven functional Banquet mode lets you cook and serve precooked products in a very short time. This way you present the same quality in all your dishes and avoid the stress and rush by the help of banquet system even if you prepare twenty or thousands of meals.

Dryness and loss of flavors are prevented with steam and dry heat periodically released onto precooked products. Your food becomes ready for service without any deviation from quality.

01.

GRILLED SIRLOIN

Turn the banquet mode on and preheat the oven at 180°C. Place 60% precooked and cooled ingredients in plates into the oven. Start cooking at 160°C with 40% steam and 15 min time adjustments.



02.

ROASTED LAMB TANDOORI

Turn on the banquet mode and preheat the oven at 180°C. Plate precooked ingredients and place them in the oven. Start cooking at 150°C with 40% steam and 15 min time adjustments.



ADDITIONAL COOKING MODES FOR GREATER VERSATILITY



01.

MULTI-RACK COOKING

It enables cooking different products at the same temperature with different time adjustments. At the end audible audio alarm gives you notification on cooked food. You can also add more products during cooking. Ideal for your a la carte servings.



02.

PHASE COOKING

You can use phase cooking function that is adjustable up to 6 levels. Different cooking modes and methods are applied to your products without any interruptions. At the end when your food is ready, an audible signal is given.



03.

DELTA T COOKING

In Delta T mode, as modernized traditional slow cooking, cabin heat is attained through the addition of adjusted ΔT temperature to the momentary temperature of the meat probe, which can carry out measurements from 5 different spots. You can start cooking in low temperatures and proceed with gradually increasing automatic temperatures. This way you can achieve more flavors compared to conventional cooking methods.



SMART INVESTMENT WITH ECO-SMART CONCEPT

Modern technology does not always have to mean high investment costs. With its flexibility and high performance Inoksan Combi Ovens will bring major advancements to your professional kitchen, replacing other appliances, saving on water, raw materials, space and time. You will cook your food faster, smarter, achieve more tasteful results and preserve the same quality each time. Low operating costs, long lifetime, affordable service and repairs, and an outstanding price quality ratio delivers great return on investment.



SAVE ON SPACE, TIME AND ENERGY

SAVE ON RAW INGREDIENTS



Since food is cooked gently to perfection, Inoksan Combi Ovens save up to 20% in raw materials compared to conventional preparation methods and weight loss on your produce is minimized.

SAVE ON OIL AND FAT



Use of oil will almost be unnecessary while preparing your meals. Procurement and disposal costs for oil and fat are reduced by up to %80.

SAVE ON ENERGY



With its unique cooking performance, you will be able to prepare your meals by using 40% less energy with Inosmart Combi Ovens.

SAVE ON SPACE



The Inosmart Combi Oven handles most technological tasks in a small space and makes it possible to replace several traditional kitchen appliances. The combi oven can be used to prepare practically all types of meals, from breakfast to lunch and dinner, including desserts.

INTEGRATED AUTOMATIC WASHING SYSTEM

Choosing from 3 different washing programs that are specifically designed for different levels of dirtiness, you will save on energy, detergent and water. Thus, you will not only gain savings up to 50% in operating costs, but also support the sustainability of nature.

With Inosmart Combi Oven's automatic washing system, your oven will give you an audible alarm signal in accordance with the manner and duration of your usage.



Depending on how dirty your washing unit is, Inoksan Combi Ovens will determine the most efficient level of cleaning and suggest the optimum washing program. By recognizing the degree of dirt with intelligent cleaning proposal, your oven will minimize your operating costs and workload. Highly efficient cleaning programs will provide perfect cleanliness with minimum effort.



**LOW WASHING
PROGRAM:**
SUITABLE
FOR LIGHT
CONTAMINATION

2,18 Hour



**MEDIUM WASHING
PROGRAM:**
SUITABLE FOR
MODERATE
CONTAMINATION

2,48 Hour



**INTENSE WASHING
PROGRAM:**
SUITABLE FOR
HEAVY
CONTAMINATION

3,18 Hour



ECO-FRIENDLY QUALITIES OF INOSMART GAS OVENS



01.

PREMIX TECHNOLOGY ON GAS OVENS

The eco-friendly Inosmart Touchline Combi Ovens saves on energy thanks to its revolutionary Premix Technology, operating at a productivity rate of 95% and over, and bring heat loss to a minimum. With frequency-controlled fan support, burning at high productivity is ensured by the ideal mixing of burning air with gas before the fuel reaches the burner (in the air/gas mixer). Premix system is designed to obtain the highest efficiency and guarantees lower emission and higher productivity.



02.

HIGH EFFICIENCY, LOW EMISSION

Inosmart Combi Ovens are designed with the eco-friendly attitude of Inoksan and is done in the most appropriate manner to European EN norms. Designed and manufactured with low carbon release principle, Inosmart Gas Ovens are evaluated in laboratory tests by IMQ for the harmful emission, unburned waste gas (CO) rate. IMQ, the leading certification institution of Europe, confirms that while the rate obtained in these measurements must be $CO < 1000$ ppm at the maximum according to the standards, the rate measured in Inosmart Touch-Line is $CO < \sim 13$ ppm.



INOSMART TOUCHLINE COMBI OVEN

10 x GN 1/1 | 20 x GN 1/1 | 40 x GN 1/1



40 x GN 1/1



MODEL	OVEN TRAY CAPACITY	TRAY TYPE	WIDTH	DEPTH	HEIGHT	ELECTRICAL POWER	GAS POWER	ELECTRICAL INPUT	GAS INPUT	WATER PRESSURE	WEIGHT
	Count	Size	mm	mm	mm	kW	kW	V	Inch	Bar	Kg
 INO-FBE 10T	10	GN 2/1	925	793	1190	17,5+1	-	380-400V AC / 3N / 50 Hz		2-4	170
 INO-FBE 20T	10	GN 2/1	1180	1070	1190	25+1	-	380-400V AC / 3N / 50 Hz		2-4	190
 INO-FBE 40T	20	GN 1/1	1180	1070	1893	50+2	-	380-400V AC / 3N / 50 Hz		2-4	350
 INO-FBG 10T	10	GN 2/1	925	793	1190	1,1	15	220-230 V AC / 1N / 50Hz	3/4"	2-4	170
 INO-FBG 20T	10	GN 2/1	1180	1070	1190	1,1	24	220-230 V AC / 1N / 50Hz	3/4"	2-4	190
 INO-FBG 40T	20	GN 1/1	1180	1070	1893	3	50	220-230 V AC / 1N / 50Hz	3/4"	2-4	350

ACCESSORY LIST

INOSMART TOUCLINE COMBI OVEN

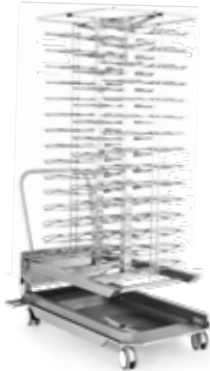
CODE	IDENTIFICATION	FBE10T	FBE20T	FBE40T	FBG10T	FBG20T	FBG40T
FGA101	Open type tray stand - GN	X			X		
FGA102	Open type tray stand - 400x600	X			X		
FGA201	Open type tray stand - GN		X			X	
FGA202	Open type tray stand - 400x600		X			X	
2022140140	Closure patten	X			X		
2022140150	Closure patten		X			X	
FGA101D	Stand with Locker - GN	X			X		
FGA102D	Stand with Locker- 400x600	X			X		
FGA201D	Stand with Locker - GN		X			X	
FGA202D	Stand with Locker- 400x600		X			X	
FKA011I	Tray stacking unit	X			X		
FKA011T	Tray carrying wheel	X			X		
2022132090	Tray wheel stacking slide kit	X			X		
2022103200	Tray stacking unit		X			X	
FKA021T	Tray carrying unit		X			X	
2022100220	Tray wheel stacking slide kit		X			X	
FGM101	Brewing cabinet	X			X		
FGM201	Brewing cabinet		X			X	
2022131690	Kit for inside of tray 400x600	X			X		
2022101590	Kit for inside of tray 400x600		X			X	
2022140310	Fume extractor	X			X		
2022140320	Fume extractor		X			X	
FKA040K	Tray carrying wheel			X			X
2022114500	Tray carrying wheel			X			X
FKA040T	Plate carrying wheel			X			X
GIO-2016273	Thermal cover			X			X

TYPE OF MATERIAL	DEFINITION OF MATERIAL TYPE	MATERIAL	SHORT DEFINITION OF MATERIAL
Z015	*Kitchen market goods	2BM-1002011	Stainless oven frying basket 1/1
Z015	*Kitchen market goods	2BM-1002012	Stainless oven frying basket 2/1
Z015	*Kitchen market goods	2KA-152115001	Gastronomer basin 1/1-20
Z015	*Kitchen market goods	2KA-152115001T	Gastronomer basin with Teflon 1/1-20
Z015	*Kitchen market goods	2KA-152115002	Gastronomer basin GN 1/1-40 5lt
Z015	*Kitchen market goods	2KA-152115002T	Gastronomer basin with Teflon 1/1-40
Z015	*Kitchen market goods	2KA-152115003	Gastronomer basin1/1-65
Z015	*Kitchen market goods	2KA-152115003T	Gastronomer basin with Teflon 1/1-65
Z015	*Kitchen market goods	2KA-152115602	Gastronomer basin with holes 1/1-20
Z015	*Kitchen market goods	2KA-152115603	Gastronomer basin with holes 1/1-40
Z015	*Kitchen market goods	2KA-152115604	Gastronomer basin with holes 1/1-65
Z015	*Kitchen market goods	2TS-DTT006	Baguet pan 40x60 cm with Teflon
Z015	*Kitchen market goods	2TS-DTT010	Italian-angled flat pan 53X32,5cm with Teflon
Z015	*Kitchen market goods	2TS-DTT018	Griddle

ACCESSORIES



FKA 040K-46
TRAY CARRYING WHEEL



FKA 040KT
PLATE CARRYING WHEEL



GIO-2016273X
THERMAL COVER



FKA011T / FKA011I VE
COMBINATION OF
FKA021T/FKA021I



F-T10 / XF-T20
INTERNAL KIT FOR TRAY
FOR 400x600 MM



FKA011 / FKA020I
TRAY STACKING UNIT



FKA011T / FKA021T
TRAY CARRYING WHEEL



FGA101 / FGA201
FGA102 / FGA202
OPEN STAND



FGM101 / FGM201
BREWING CABINET



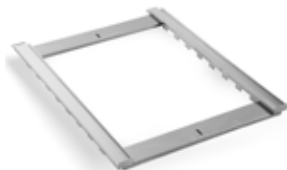
FGA101D / FGA201D
FGA102D / FGA202D
STAND WITH LOCKER



XF-D10 / XF-D20
FUME EXTRACTOR



XF-B10 / XF-B20
CLOSURE PATTEN



XF-K10 / XF-K20
TRAY WHEEL
STACKING SLIDE KIT



XF-D
DETERGENT

TRAYS



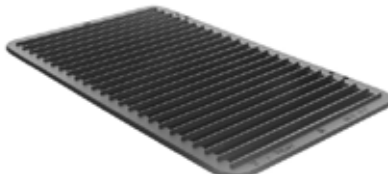
FLAT BOTTOM TRAY WITH
TEFLON COATING



BASIN WITH HOLES
FOR BOILING



TRAY WITH TEFLON COATING
WITH HOLES AT THE BOTTOM



GRIDDLE



TRAY WITH HOLES FOR
BAGUET



STAINLESS STEEL WIRE
SHELF



FRYING BASKET



FRYING BASKET



EGG OMELETTE FRYING
TRAY



CHICKEN FRYING TRAY



CHICKEN FRYING TRAY

QUALITY PRODUCTION, RELIABLE SERVICE

Inoksan has been producing industrial kitchen solutions for businesses both in Turkey and in the world since 1980. Inosmart Combi Ovens have been brought to life with the mission of adding value to the future, with the expertise of our experienced staff and our sectoral know-how. While producing our products using the power of the high automation and SAP technologies we use in our production facility; we develop new products every year with the advantage of our innovative approach and being an R&D center. In addition to our extensive network of dealers operating in Turkey and abroad, we also provide affordable spare parts to our customers. We are proud to provide uninterrupted service to our customers in all pre-sales and after-sales processes.



A STRONGER INOKSAN FROM YESTERDAY TO TOMORROW

We always work with the mission of creating value and solution utilizing the confidence we build in production and after-sales processes, with the awareness of our responsibilities towards our employees, stakeholders and society. We look to the future with the vision of becoming a leading and exemplary brand not only in our country but also in the global arena, with our high service standards, which constantly renew itself, prioritizing people and the environment.



INOKSAN ON 5 CONTINENTS OF THE WORLD, MORE THAN 100 POINTS



40
years of
experience



25.000 m²
covered production
area



Sales points on **5**
continents and more than
100 location



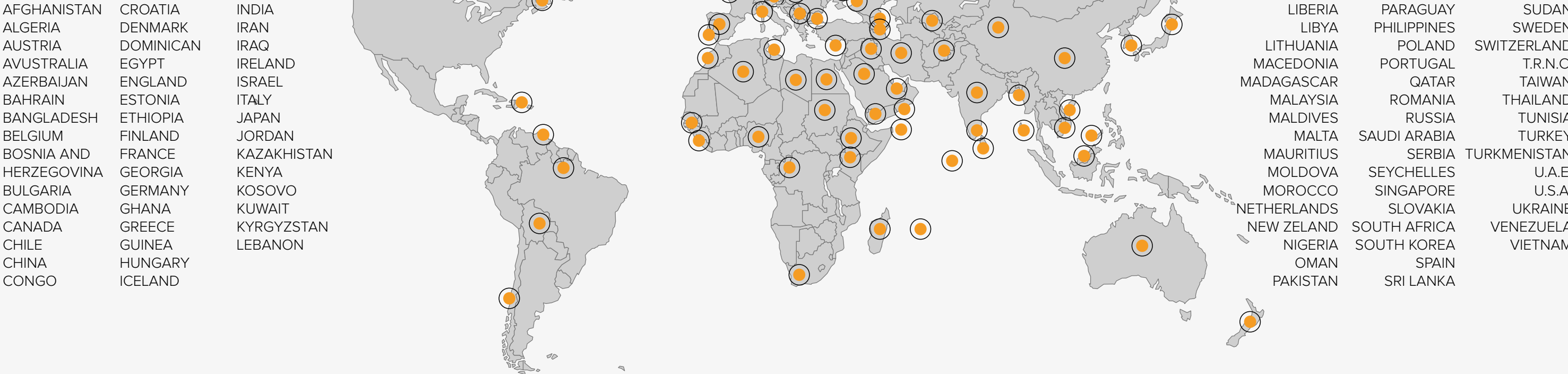
4000
different
products



2000 projects
per year



2.500.000 kg processed
stainless steel per year



iNOKSAN
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