



HOBART COMBI® OVENS



COOKING



Simplicity. Reliability. Longevity.

HOBART

Solid equipment. Sound advice.



From end to beginning, the perfection combination.

PROUD SUPPORTER OF



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Hobart took an unusual approach when we designed our combi ovens. We started with the end result: the meal you present to your customer.

A roasted chicken, perhaps, with a crisp, golden skin and fall-off-the-bone juicy meat with virtually no shrinkage. Or pan after pan of “Healthy-Fry” French fries, deep fat crispy—without the deep fat. Or rethermalized cook-chill meals that come out with their original freshness restored.

Versatility and efficiency have made combi ovens the workhorses of today’s kitchens. Now Hobart has taken all the advantages of combination cooking and fine-tuned them to produce the consistent, customer-pleasing results you want. That’s what makes a Hobart Combi Oven the centerpiece of your productive kitchen.

Phase Cooking: Step-by-step perfection. Hobart Combi Ovens feature phase cooking, which optimizes the cooking process by allowing you to sequence the convection mode, steam mode and combi mode with variable humidity input in any combination or order. Phase by phase, it’s a sequence of cooking stages that enhances your recipes, while shortening overall cooking time and increasing yields by reducing shrinkage.



versatility, efficiency



> Hobart Combi®
Oven HF Series
Control Panel



> Hobart Combi®
Oven HFENB Series
Control Panel



> Hobart Combi®
Oven HFE Series
Control Panel

Three series, endless possibilities.

HF Series. Combi Oven with analogue display and non boiler. Suited for end users that constantly roast, bake and limited amount of steaming usage i.e. pubs, kiosks, patisseries, cafes, etc.

HFENB Series. Combi Oven with digital display and non boiler. Suited for end users that constantly roast, bake and limited amount of steaming usage. Programming included for un-skilled end users i.e. pubs, kiosks, quick service restaurants, etc.

HFE Series. Combi Oven with digital display and boiler. Suited for end users that constantly steam, program, use humidity control – re-thermalise, delta “T” and low temperature cooking i.e. hotels, signature restaurants, production kitchens, etc.

Note: Self-integrated automatic wash system is standard in each series.





Key benefits in investing in a Hobart Combi Oven...



> **Humidity control.** Automatically maintain humidity levels or add steam with a touch of a button.



> **Rapid cool-down.** The super-quench system automatically injects water to transfer from hi-temp to steam cooking in seconds.

It's your signature product. It has to be cooked just right the same way, every time. Your customers know what to expect. Whether their meal is prepared in a single kitchen or a high-volume operation, what you and your customers want is consistency.

Hobart Combi Ovens deliver that consistency and repeatability. We've taken temperature and humidity control to a new level – and handed the controls to you.

Patented non-mechanical boiler unit.

Less moving parts – providing a simple unit that can be serviced **efficiently** and a **reduction in cost** for spare parts.

Patented auto reverse fan with braking system.

Provides even distribution of hot air or steam that covers every area in the cooking chamber – to create an even browned cooked product. The braking system, also reduces steam or hot air bathing the end user once the door has been opened.

Patented perforated non-baffle system.

A clear visual: Prevents grease or fat build up around fan and elements. It also increases even distribution of hot air and steam in oven chamber to produce a quality cooked product.

Patented cooling mechanism for control boards.

Located in the internal side of the oven, preventing steam or hot air damaging the CPU board, power board and the relay boards. The boards have two cooling mechanisms:

1. An insulated cooling radiator, located behind the boards to prevent overheating.
2. Fan forced cool air chamber, constantly expelling heated air in the control panel and replacing with fresh cool air. Therefore, **longevity** of control boards and **saving** money.

control consistency





- > **Cleaning is automatic.** One-piece steel wash arm is always on the job, so oven cleaning is fast, thorough and effortless.



- > **Easy access for cleaning and servicing.** Racks and other internal parts are easy to remove for quick access for service or manual cleaning.

Hobart Combi Ovens are designed to do a lot of cooking. That could mean a lot of cleanup. So we made cleanup easy. In fact, we made it automatic.

Patented self integrated automatic wash system. Simple automatic wash system cleans the fan, elements and eliminates handling of cleaning detergent by end user. A non-branded supply of detergent. This allows the end user freedom to choose or remain with their cleaning detergent supplier. Thus **saving money**. Tailored wash system: 1-8 wash cycles to suit the oven cavity size. System based on Hobart's superiority in ware washing, world wide. (only one detergent needed!)

Patented external oven cavity door lights. Eliminates hot air and steam faulting the lights. Three lights are fitted, to cast an even distribution of light upon cooking product and can be easily changed by the end user. Lights flash to notify end user the product is ready in a noisy kitchen. **Saving money** on service calls and increasing **longevity** of light bulbs.

Patented non-membrane control board. Water resistant up IPX5. The control board has buttons to execute a command, ensuring **longevity** of the control board fascia. A user friendly control board for skilled and unskilled end users.

Robotic welded seamless cavity (coved). Quality robust stainless steel construction preventing vermin penetration and colonisation of harmful bacteria penetrating food product being cooked. Symmetrical coving: enhances circulation of hot air or steam in oven chamber to produce a quality cooked product.



everything's easier



Key benefits in investing in a Hobart Combi Oven...



Door seals. User friendly in removing and replacing damaged door seals. End users can be trained, **saving money** on service calls.

Heat resistant door handle. Two-stage door opening, preventing the end user from being bathed in hot air or steam escaping from the oven chamber.

Double window glazed convex door. Cool to touch: up to the temperature of 250°C. The window reflects heat back into the cooking chamber to protect the end user from heat or steam and, eliminates temperature rising in their work environment. Large panoramic window – for viewing the food cooking on each level.

Double insulated (external) panels. Protects the end user from the heat in the cooking chamber and also eliminates temperatures rising in the work environment.

Fan and element location. Positioned at the back of the oven to distribute hot air or steam evenly in the oven chamber. This will produce a quality food product, and away from end user's reach.

On-site reversible door. The door swing can be reversed "on-site" to compliment workflow operations.

External core probe. Cool to handle and so provides the end user accurate core temperature recognition.

Energy efficient. Low water consumption – the economical steam operator is defined to use minimum quantities of water for maximum results. Optimising energy.



temperature control





Your recipes control the computer.
The computer does the rest.

> **Delta-T means smarter heat.**

What could be easier? The Delta-T function in Hobart Combi Ovens automatically creates a constant, accurate balance between oven temperature and the internal temperature of your food. As the product temperature rises, the Delta-T regulates a matching rise in oven temperature.

The result: less shrinkage, greater yields and juicier meats.

New technologies for HACCP compliance. Hobart takes a proactive approach to food safety. Now we've made HACCP data available at a touch of a button.

The optional Hobart Communication Product Control (HCPC) recording system connects sensors and TempLoggers in Hobart Combi Ovens to monitor and document time/temperature and food-quality variables. The accuracy and documentation are automatic.

HCPC reduces the time, paperwork and filing it takes to enter and compile HACCP data, and easy data analysis tools help you identify trends and problems in your processes or menu items.



> **Core probes.** An externally attached single-point core probe is standard, with optional multi-point and sous vide reading probes.

> **Programmable perfection.** Control panel makes it easy to program exactly the right phased cooking sequence for your recipes for optimum and repeatable results.

> **PC connectivity.** Download recipes and programs from your PC. Collect performance records, diagnostics and HACCP data. Result: analysis, control and superior documentation.

ease of use



Simple. Reliable.

Hobart Combi Ovens offer uncompromised simplicity and durability.

Simplicity.

- Available in 6, 10, 20 and 40 tray configurations for any menu or volume requirements.
- Gastronome pans are loaded left to right to make it easier to handle, view the food and, increase even browning.
- Extra-large spacing between levels simplifies loading.
- Stackable configurations allow you to simultaneously cook foods in different modes.
- Roll-in, roll-out trolley are standard on 20- and 40-level combi ovens, complete with a transport trolley. (Optional roll-in, roll-out transport trolley and cassette on 6- and 10- tray models are available).



> Hobart Combi® Oven Stacking Kits Available

keeping the art in cooking



Why invest in a Hobart Combi?



Durability.

Hobart prides itself on the **simplicity**, **reliability** and **longevity** of their combi ovens. The unit has been engineered to cater for all methods of cookery and allows the end user to **save money** in the running costs and maintenance of the chosen unit.

- 61: 6 tray combi that suits 1/1 food pans.
Caters: 60 to 80 approximately.
- 101: 10 tray combi that suits 1/1 food pans.
Caters: 100 to 120 approximately.
- 102: 20 bench tray combi that suits 2/1 food pans.
Caters: 200 to 220 approximately.
- 201: 20 tray combi that suits 1/1 food pans.
Caters: 200 to 220 approximately.
- 202: 40 tray combi that suits 2/1 food pans.
Caters: 400 to 420 approximately.





Eco-designed to save energy.
And money.



> 61 – 6 tray

Reduced energy use. When the oven reaches your set temperature, it automatically reduces to half-power—without affecting cooking times or temperatures. Ovens can be preheated automatically so you're ready to go first thing in the morning, and you save time, too.

Reduced water consumption. Economical steam system is designed to use minimum quantities of water for maximum results.

Reduced heat loss. Super-insulation properties ensure that heat is directed where it's needed—inside the oven, not outside, saving you energy and money.



Series		61
HF, HFENB, HFE		
Capacity	Level	6 x GN 1/1
	GN/ Pan spacing	67 mm
Dimensions	Width	900 mm
	Depth	890 mm
	Height	635 mm
	Installation Spacing (approx.)	150-200 mm
	Net weight	102 kg
Power	Nominal	9.5 kW
	Voltage	400/50/3 + N
	Amperage	14 A
	Fuses	depends on installation
Water	Pressure	2 to 10 bar max
	Fill connection	19 mm
	Drain connection	25 mm
	Maximum hardness	6° Clark
	Maximum consumption	25 litres / h
Temperatures	Steam mode	30 to 100°C
	Convection/combination mode	30 to 270°C





> 101 – 10 tray



> 102 – 10 tray x 2



> 201 – 20 tray

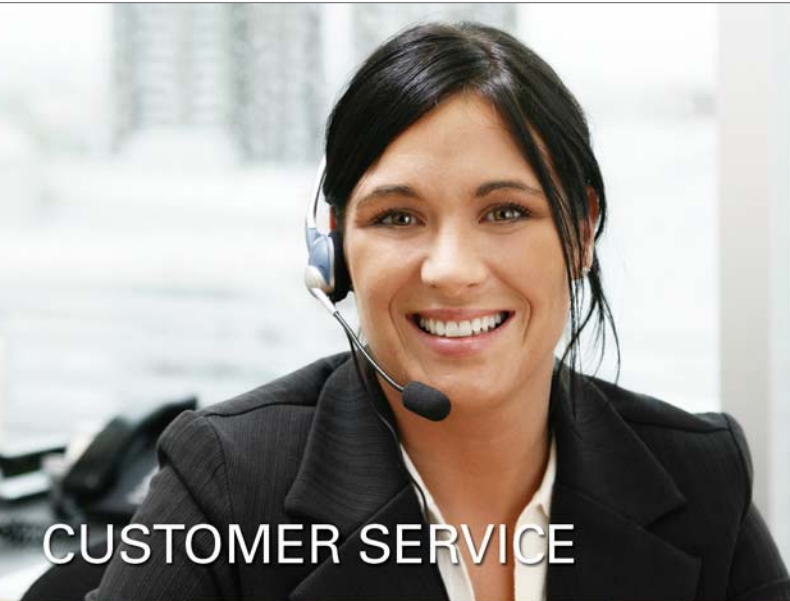


> 201 – 20 tray x 2

101	102	201	202
10 x GN 1/1	10 x GN 2/1	20 x GN 1/1	20 x GN 2/1
67 mm	67 mm	67 mm	67 mm
900 mm	900 mm	900 mm	900 mm
890 mm	1170 mm	895 mm	1170 mm
895 mm	895 mm	1790 mm	1790 mm
150-200 mm	150-200 mm	400-500 mm	400-500 mm
140 kg	180 kg	220 kg	280 kg
18.5 kW	24.5 kW	36.5 kW	48.5 kW
400/50/3 + N	400/50/3 + N	400/50/3 + N	400/50/3 + N
27 A	36 A	53 A	70 A
depends on installation	depends on installation	depends on installation	depends on installation
2 to 10 bar max	2 to 10 bar max	2 to 10 bar max	2 to 10 bar max
19 mm	19 mm	19 mm	19 mm
25 mm	25 mm	25 mm	25 mm
6° Clark	6° Clark	6° Clark	6° Clark
40 litres / h	55 litres / h	70 litres / h	90 litres / h
30 to 100°C	30 to 100°C	30 to 100°C	30 to 100°C
30 to 270°C	30 to 270°C	30 to 270°C	30 to 270°C



designed performance



CUSTOMER SERVICE

SERVICE



SPARE PARTS



ADVISORY CHEFS

Simplicity. Reliability. Longevity.



Solid equipment. Sound advice.

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