

HOBART

COOKING

COMBI STEAMER CHEF'S COMBI







HOBART

**TOTAL PERFORMANCE
IN YOUR KITCHEN**

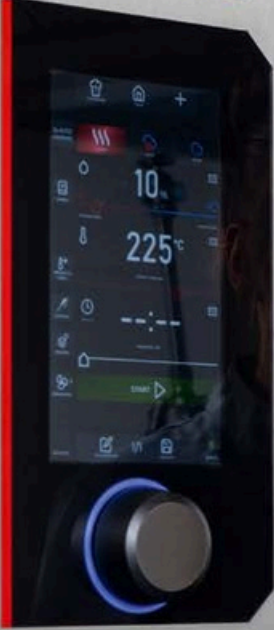
At HOBART, we take pride in providing reliable and innovative high quality kitchen equipment that has been engineered to ensure that whatever challenges the day may bring - you can make it happen with HOBART.

Let's make it happen!

**EVERYTHING,
YOU NEED.**



HOBART



CHEF'S **COMBI**

HOBART

MANY MARKETS

Countless challenges

1 SOLUTION

COMBI STEAMER **CHEF'S COMBI**



HOSPITALITY

Bistro & Café /
Hotel & Restaurant



FOODSERVICE

Hospital / Nursing home /
Canteen / School & University



BAKERY

Bakery subsidiary / Production / Bakery industry



MEAT PRODUCTION

Butchery / Meat production industry



AIRLINE CATERING



GLOBAL MARINE





EVERYTHING, YOU NEED.

EASY TO USE, HIGH PERFORMANCE, COST EFFECTIVE

A combi steamer with which you can always achieve exactly the food quality you want. A clear display that responds to inputs at lightning speed and is very easy to operate - even for unskilled kitchen staff. An appliance that is extremely attractive to maintain: low consumption of resources and cost-effective cleaning with special cleaning tabs.

The CHEF'SCOMBI offers all this.

THE KEY FEATURES AT A GLANCE

GlobalOS

The new standard in combi operating systems, with an interface that's unbelievably intuitive, responsive and adaptive

CombiClimateControl

Advanced climate management for outstanding cooking results

Manual cooking with AutoClimate

Automatic humidity adjustments based on set temperature for optimum flavour and texture

Chef'sGuide

Guided automatic cooking, ensuring consistently delicious results no matter who's at the controls.

CombiCare

Automatic cleaning that's fast and effective.

MenuMix

Getting high-quality results with mixed loads is simple with our smart technology.

OUR SOLUTIONS FOR SPECIAL REQUIREMENTS

Stacked versions

For maximum flexibility and food variety when space is at a premium. Discover a world of possibility with two CHEF'SCOMBI on top of each other.

Banquet systems

For events catering from 30 up to 1,000 guests. Meals are placed on plates while cold and re-generated on special banqueting trolleys in the CHEF'SCOMBI.

Left hinged door

(for combi steamer with 6 or 10 levels):
The door swing of the CHEF'SCOMBI can be adapted to suit your kitchen conditions for easy access.

Integrated grease separation

We offer integrated grease separation to prevent grease from entering drainage systems. Grease is collected in external containers and can then be disposed of.

Condensation hood

Thanks to an integrated condensation hood, the CHEF'SCOMBI can also be installed in locations without a central extraction hood. Any steam created is collected, condensed and transported through the outlet.



THE MODELS

WE HELP YOU WITH YOUR DECISION!

CHEF'SCOMBI 061

Capacity: 6 x 1/1 GN

Number of meals per day: 30 - 100

Maximum total load: 30 kg



CHEF'SCOMBI 062

Capacity: 6 x 2/1 GN

Number of meals per day: 60 - 200

Maximum total load: 60 kg



CHEF'SCOMBI 101

Capacity: 10 x 1/1 GN
Number of meals per day: 80 - 150
Maximum total load: 50 kg



CHEF'SCOMBI 102

Capacity: 10 x 2/1 GN
Number of meals per day: 150 - 300
Maximum total load: 100 kg



CHEF'SCOMBI 201

Capacity: 20 x 1/1 GN
Number of meals per day: 150
Maximum total load: 100 kg



CHEF'SCOMBI 202

Capacity: 20 x 2/1 GN
Number of meals per day: 300
Maximum total load: 200 kg



CHEF'SCOMBI TWIN

For even greater capacities while requiring the same amount of space, the models listed above can be stacked on top of each other. A stacking kit enables the combination of appliances with 2 x 6 level, or 1 x 6 and 1 x 10 level units.





PERFECT COOKING RESULTS

CombiClimateControl

Performance and precision for impressive cooking results.

Cooking great food all comes down to the oven's performance. The CHEF'SCOMBI includes all the important features to take your cooking to the next level.

Whether you're grilling, roasting, baking, steaming, poaching or sous vide cooking, it cooks everything just to your precise liking.

Place your trust in the CHEF'SCOMBI.

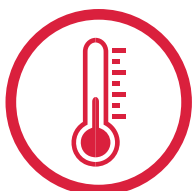
THE KEY FUNCTIONS AT A GLANCE



Humidification for outstanding baking results, loose crumb and crispy, shiny crusts.



Convection heat between 30 and 300 °C*.
Steaming between 30 and 100 °C,
Superheated steaming between 101 and 130 °C
and combination cooking between 30 and 300 °C*.
*300 °C peak with subsequent temperature reduction
for a good cooking result and high reliability.



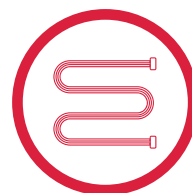
Precise temperature control down to the degree - crucial when preparing delicate foods or for sous vide.



Humidity sensor delivers precise humidity control ranging from 0-100 %, even at temperatures below 100 °C.



High-performance dehumidification for crispy crusts and even browning, regardless of the load quantity.



Powerful heating elements for short heat-up times and rapid compensation of the temperature drop when fully loaded or with frequent door openings as in à la carte operation.



5 fan speeds and a controlled air distribution system with reversing fan ensure ideal energy distribution in the cooking chamber.

PERFECT COOKING RESULTS

Chef'sGuide - YOUR CULINARY SIDEKICK

Great cooking results time and again

Take full advantage of the cooking expertise offered by the CHEF'SCOMBI. Follow the quick and simple guide to create tasty dishes just as you like. Regardless of what's being cooked, or who's cooking, CHEF'SCOMBI produces the same results each and every time. Just input your desired result and the CHEF'SCOMBI takes care of the rest.

Key cooking settings can be checked and adjusted at any time during the cooking process.

All the assistance you need at the touch of your fingertips. Easy to use & no lengthy training required

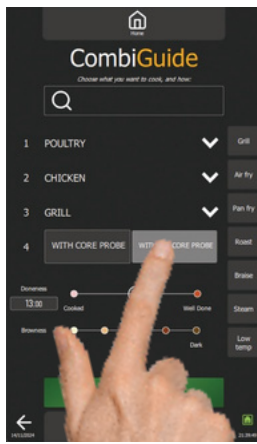
No lengthy training required.

All you need to do is specify how your food needs to be cooked. The CHEF'SCOMBI then automatically configures the ideal cooking parameters.

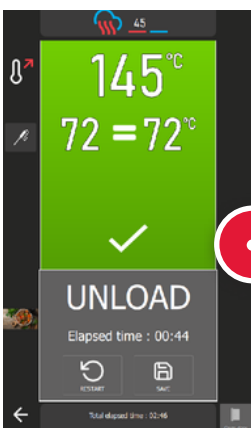
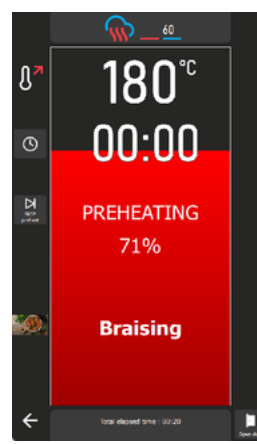
Depending on the amount of food to be cooked, the load recognition makes adjustments to ensure the result is the same regardless of how much food is cooked.



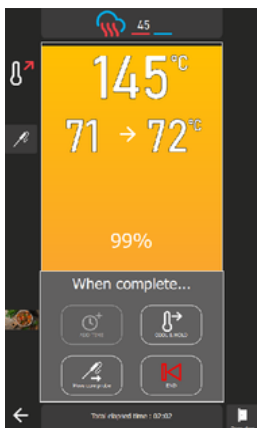
Touch the cooking mode button; Chef'sCombi automatically configures the ideal cooking parameters.



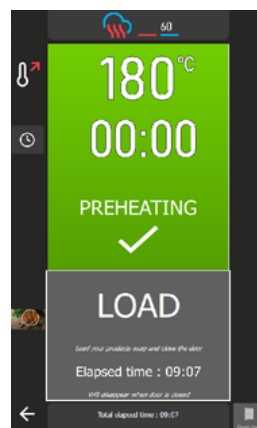
Choose with or without temperature probe (on select cooking modes).



Chef'sCombi alerts audibly and visually when cooking cycle is finished.



After Chef'sCombi is preheated, load food and close the door.



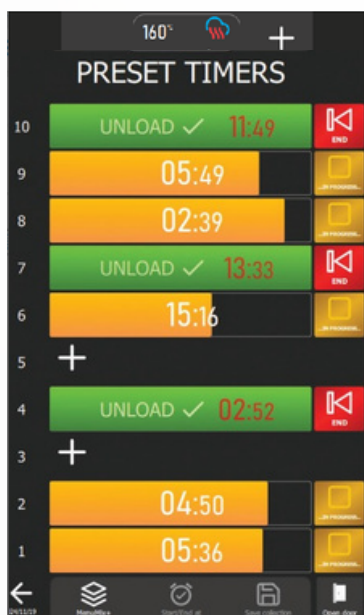
MenuMix

Mixed loads made simple - unparalleled options

MENU MIX monitors everything down to the second. All you need to do is load the food and choose your mode, set the time and the CHEF'SCOMBI will let you know once it's cooked.

MENU MIX also provides useful information on which foods pair well. You can also create and save a mixed menu for the future. With this CHEF'SCOMBI guarantees everything comes out just like you envisioned.

Great results without fail.



Everything you put in the oven for a mixed menu is monitored down to the second. Settings are quick and easy to configure. The CHEF'SCOMBI alerts you when the food is ready Drag & drop to move items from one level to another.



HOME



Cook



CombiGuide



Delta T



Retherm



MenuMix



Protocols



Top 12



Create



History



Rinse



Quick



Light



Strong



Settings

2024/03/24

EASY HANDLING

GlobalOS

Making everything simpler and faster

Based on a modern operating concept and high-performance electronics, **GlobalOS** gives new meaning to the term 'easy to use'. The response time to inputs is quicker than ever before and long start-up times after switching on the oven are a thing of the past.

You can also customise your own user interface and decide which features you want to have. Everything else is hidden. Simply drag and drop. Redefining the terms simplicity and speed.

It's fun to cook with the CHEF'SCOMBI.

The key features at a glance:

Decide what you want to see on your display and what you want to hide

- Short response times mean no lengthy delays when using the oven
- Similar features to a smartphone (dragging, swiping, etc.) on a high resolution 10" touch screen.

EASY HANDLING

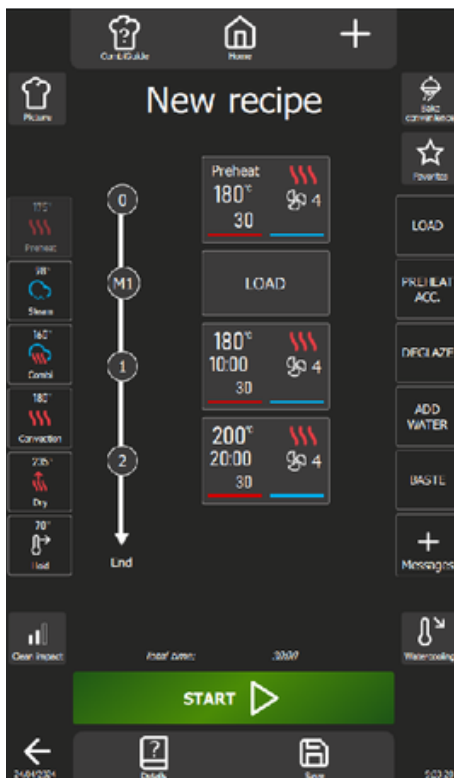
MANUAL COOKING WITH **AutoClimate**

You are in control

The CHEF'SCOMBI does exactly what you ask by quickly adjusting cooking conditions according to your temperature requests

The operation is clear and simple, and you are always well informed. If you're happy with the final result, why not save the process in your cooking library with an image?

After all, cooking manually should be precise, easy and quick.

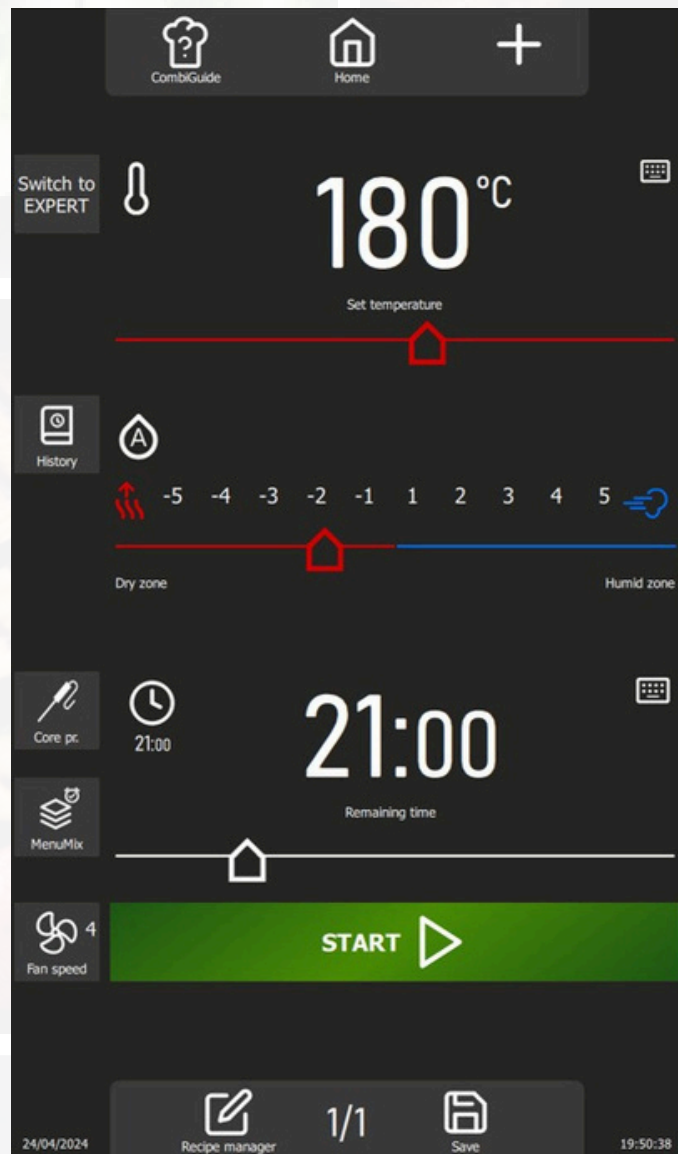


It couldn't be simpler to create programmes with predefined cooking steps.

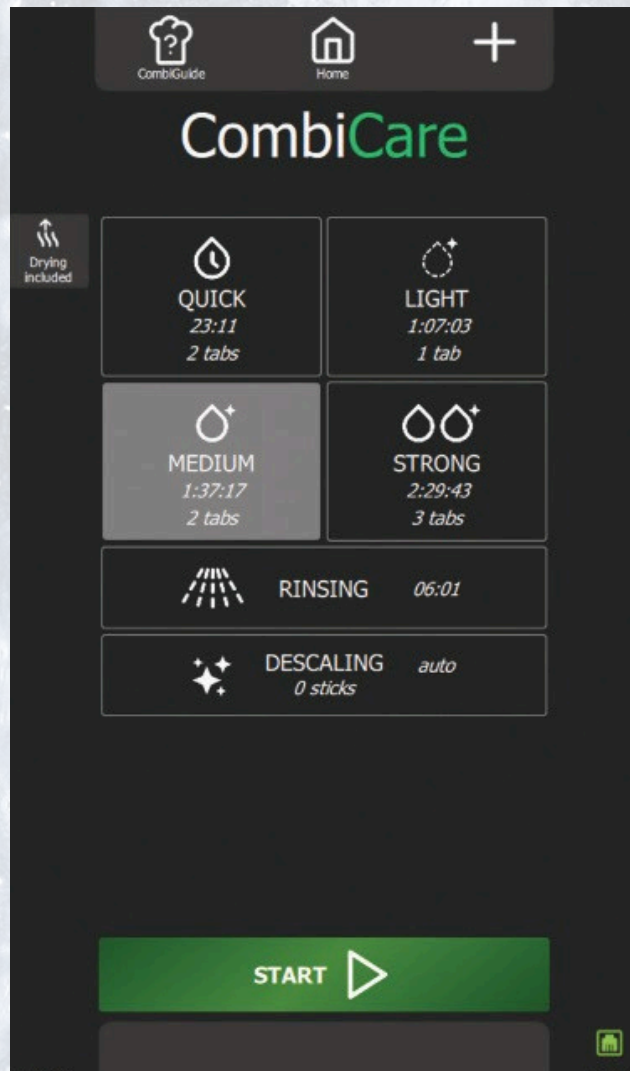


The core temperature assistant provides useful information on which core temperature is ideal for your product.

COMBI STEAMER CHEF'S COMBI



AUTOClimate assists with cooking manually on request. All you need to do is select the temperature and **AUTO Climate** takes care of adjusting the cooking climate.



- The use of solid chemicals makes cleaning easier.
- Wide range of cleaning programmes to target the specific level of dirt.
- Automatic soil detection recommends appropriate cleaning, thus preventing resource waste.

EASY CLEANING

CombiCare

AUTOMATIC CLEANING AND CARE

Cost-effective, safe and hygienic

Simply add the chemicals, start the cleaning cycle and leave work for the day. Cleaning is a piece of cake. In no time at all, the cooking compartment, steam generator and drain are hygienically clean and free from any limescale.

When required, the CHEF'SCOMBI can be cleaned in a matter of minutes with the Quick programme.

Thanks to special technology and cleaning recognition, the CHEF'SCOMBI requires less chemicals, energy and time compared to conventional combi ovens.

COMBICare protects the environment and your wallet.

Simply place cleaning tab(s) and let CombiCare do the rest!



SAFE & SUSTAINABLE

THE CHEF'S COMBI IS SAFE

Maximum rack height of 1.60 m.

Professional bodies have long called for a maximum height for the top rack. We are conscious of the role we play.

We have limited the maximum rack height to 1.60m in all single units and some stacked versions. The CHEF'SCOMBI also comes with a wide range of safety features to ensure that accidents are virtually impossible.

Stacking Possibilities:

61 / 61

62 / 62

61 / 101

62 / 102



61 / 102

▶ 1.60 m



THE CHEF'SCOMBI CREATED WITH SUSTAINABILITY IN MIND

Systematically saving resources

Sustainable action has been a central pillar of our work for decades. Our contribution to sustainability begins when developing our products. We research innovative, environmentally-friendly solutions, which are then produced using renewable energy and state-of-the-art production facilities.

The CHEF'SCOMBI is a testament to this approach. It measures and manages the cooking environment, leading to maximum food yield and ultimately maximum profit.

To protect our planet.





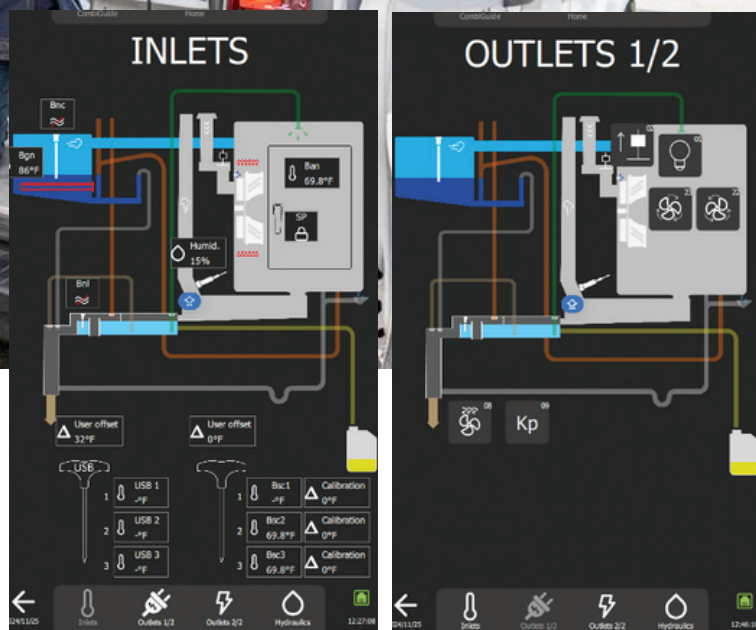
SERVICE

HOBART machines and systems offer maximum functionality and cost-effectiveness. This is also the aim of HOBART's Technical Customer Service Strategy.

In cooperation with our Australia wide HOBART and Service partner network, we guarantee the perfect installation, set up and support even for the most complex system solutions and therefore the highest possible operational reliability.

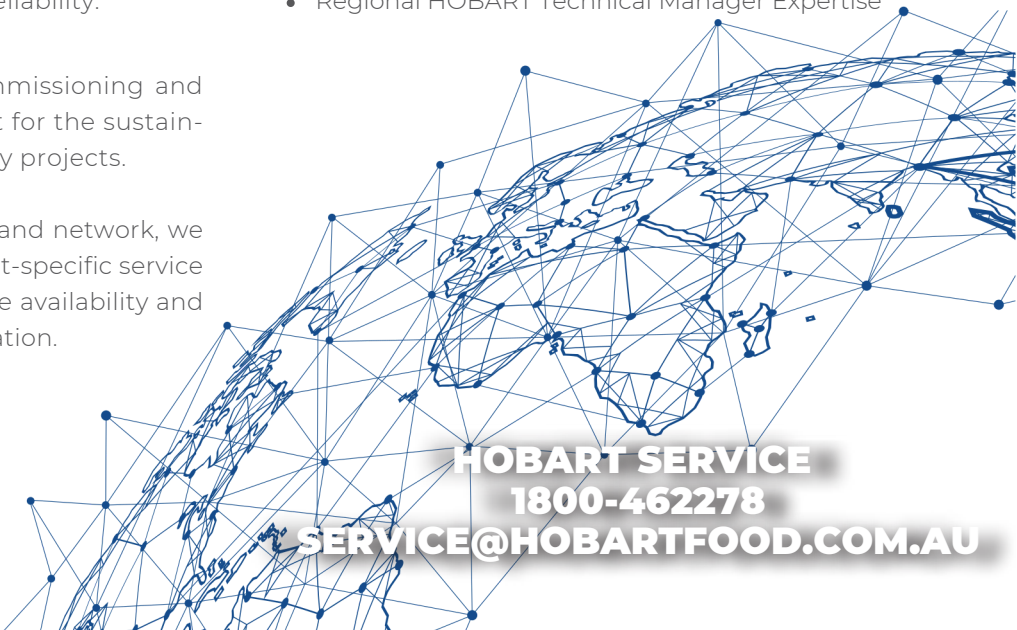
The planning of installation, commissioning and maintenance are a central aspect for the sustainable success of system technology projects.

With our experience, capabilities, and network, we can work out customer and project-specific service plans to ensure the optimal service availability and long-lasting and sustainable operation.



The brightly coloured, easy-to-read touchscreen diagram offers an enhanced visual aid to quickly diagnose and repair.

- HOBART Training Center
- HOBART Technical support hotline
- 13,000 spare parts permanently in stock for express delivery
- Project specific spare part packages
- 45+ highly qualified and regularly trained HOBART Technicians and a local service partner network
- Regional HOBART Technical Manager Expertise



HOBART SERVICE
1800-462278
SERVICE@HOBARTFOOD.COM.AU

SMARTCONNECT



HOBART SMARTCONNECT APP

Key features at a glance

The HOBART SmartConnect app* provides you with a comprehensive overview of the status of your machine.

Connect, learn, benefit

Based on this data, you can avoid downtime and contact HOBART customer service or an approved service partner. SmartConnect also provides illustrated instructions for smaller malfunctions so that you can rectify them yourself.

*Free of charge. Pricing subject to alteration.

An overview of all functions

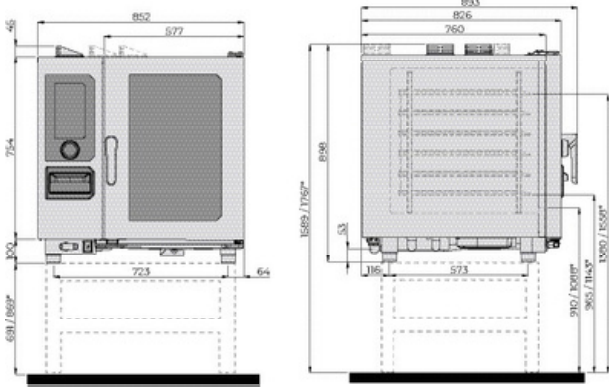
- Machine status (keep up-to-date regarding the statuses of all your machines)
- Machine information (with all important settings and machine information)
- Recording of error messages (in addition, you will be notified by email concerning any system errors)
- Operating costs calculator (overview of the consumption costs)
- Hygiene information (information on temperature curves and cleaning performed)
- Operating cycles (information about the efficient use of the machine)

You can find more information on the availability of SmartConnect at www.HobartSmartConnect.com.

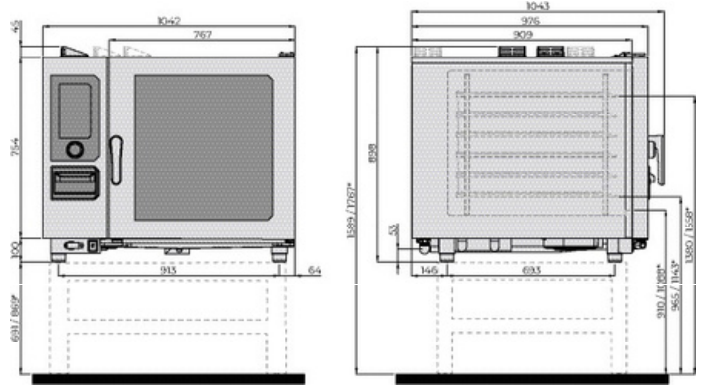


DRAWINGS

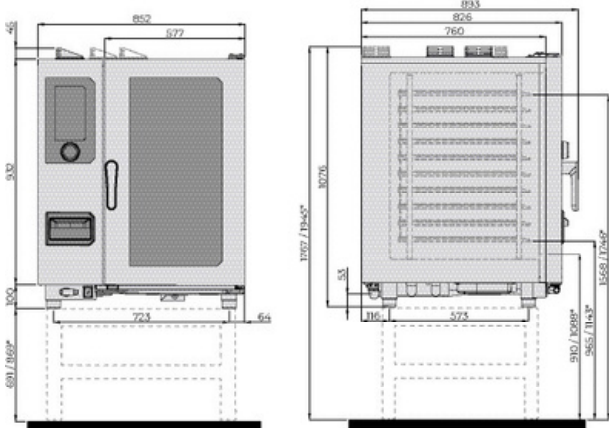
CHEF'S COMBI 061E



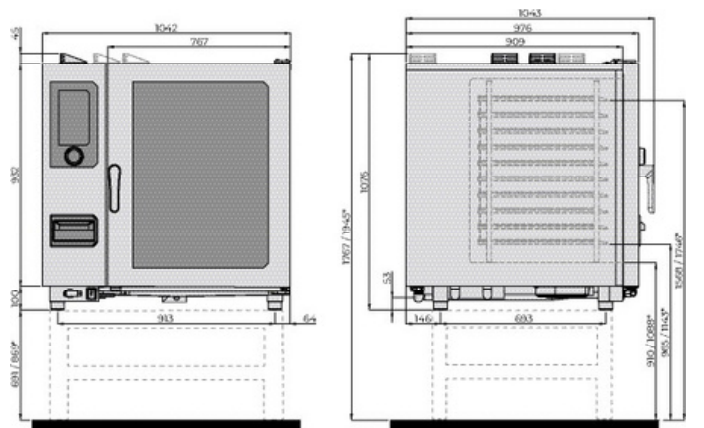
CHEF'S COMBI 062E



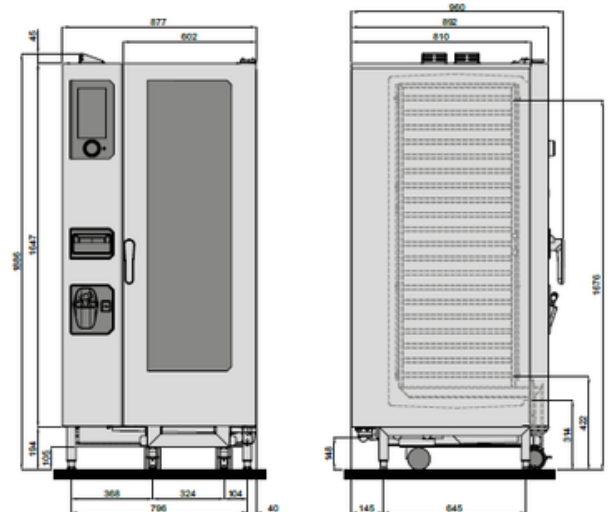
CHEF'S COMBI 101E



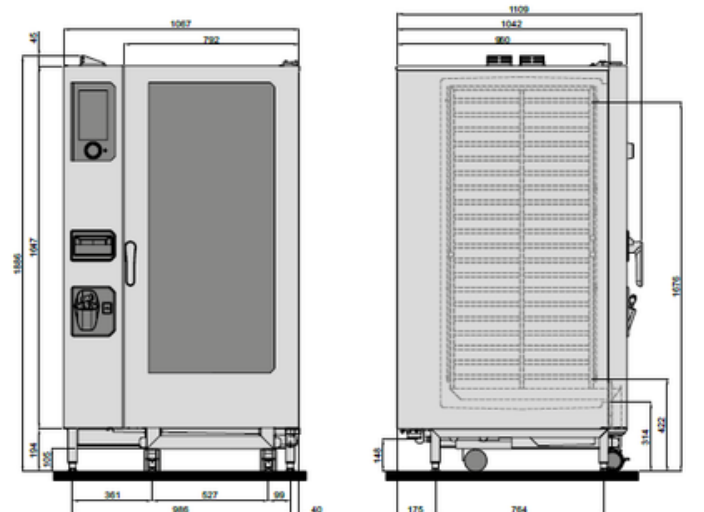
CHEF'S COMBI 102E



CHEF'S COMBI 201E



CHEF'S COMBI 202E



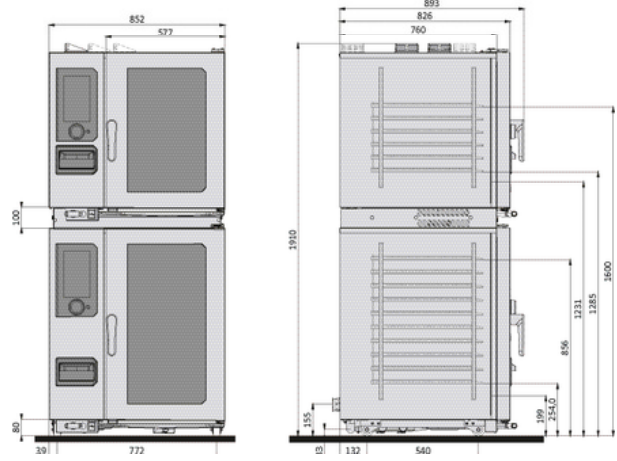
* Depending on the height of the HOBART base frame

DRAWINGS

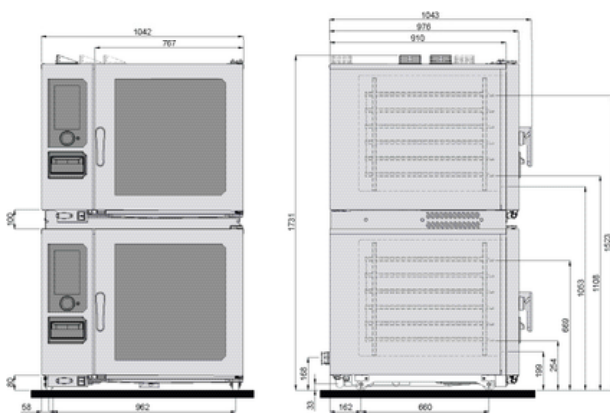
CHEF'S COMBI TWIN 061E + 061E*



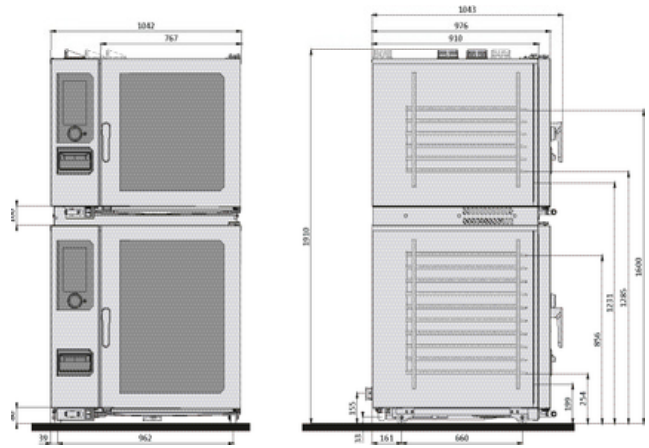
CHEF'S COMBI TWIN 061E + 101E*



CHEF'S COMBI TWIN 062E + 062E*



CHEF'S COMBI TWIN 062E + 102E*



* A stacking kit is required for the combination of 2 devices.

TECHNICAL DATA

MODELS	CHEF'SCOMBI	
	061E	062E
Capacity	61	62
Number of meals per day	30 - 100	60 - 200
Longitudinal loading	1/1, 1/2, 2/3, 1/3, 2/8 GN	2/1, 1/1 GN
Maximum tray height	65 mm	65 mm
Distance between levels	83 mm	83 mm
Maximum load per rack	5 kg	10 kg
Maximum total load	30 kg	60 kg
Width / Depth / Height	852 / 826 / 898 mm	1,042 / 976 / 898 mm
Water connection	R 3/4"	R 3/4"
Water discharge	DN 40	DN 40
Water pressure (min/max)	150/600 kPa (1.5 bar/6 bar)	150/600 kPa (1.5 bar/6 bar)
Weight	140 kg	170 kg
Connected load	11.4 kW	23.5 kW
Fuse protection	3 x 20 A	3 x 35 A
Main connection	3 NAC 415 V	3 NAC 415 V
Convection mode output	11.2 kW	23.3kW
Steam mode output	9.8 kW	19.0 kW

FEATURES

Inclusive:

- Integrated USB interface
- Core temperature sensor with three measuring points
- Connectivity via Ethernet
- Integrated pull-out hand shower and switchable spray/jet function
- Storage and retrieval of HACCP data via USB or via our "HOBART SmartConnect" app
- Detection of the degree of soiling with suggestion for a suitable cleaning cycle

Optional:

- Reverse hinged door (left hinge)
- Grease collection
- Wifi and Bluetooth are optionally available via a USB stick
- External core temperature sensor (USB) with one measuring point for thin or very small food

TECHNICAL DATA

MODELS	CHEF'S COMBI			
	101E	102E	201E	202E
Capacity	101	102	201	202
Number of meals per day	80 – 150	150 – 300	150	300
Longitudinal loading	1/1, 1/2, 2/3, 1/3, 2/8 GN	2/1, 1/1 GN	1/1, 1/2, 2/3, 1/3, 2/8 GN	2/1, 1/1 GN
Maximum tray height	65 mm	65 mm	65 mm	65 mm
Distance between levels	67 mm	67 mm	66 mm	67 mm
Maximum load per rack	5 kg	10 kg	5 kg	10 kg
Maximum total load	50 kg	100 kg	100 kg	200 kg
Width / Depth / Height	852 / 826 / 1,075 mm	1,042 / 976 / 1,075 mm	877 / 960 / 1,886 mm	1,067 / 1,109 / 1,886 mm
Water connection	R 3/4"	R 3/4"	R 3/4"	R 3/4"
Water discharge	DN 40	DN 40	DN 40	DN 40
Water pressure (min/max)	150/600 kPa (1.5 bar/6 bar)	150/600 kPa (1.5 bar/6 bar)	150/600 kPa (1.5/6 bar)	150/600 kPa (1.5 bar/6 bar)
Weight	155 kg	190 kg	259 kg	336 kg
Connected load	19.8 kW	39.0 kW	39.2 kW	70.6 kW
Fuse protection	3 x 32 A	3 x 63 A	3 x 63 A	3 x 125 A
Main connection	3 NAC 415 V	3 NAC 415 V	3 NAC 415 V	3 NAC 415 V
Convection mode output	19.6 kW	38.7 kW	36 kW	64.7 kW
Steam mode output	19.0 kW	38.0 kW	35 kW	52.5 kW

ACCESSORIES

- Stacking kits - two combi steamers, simply combined on top of each other
- Base frames
- Suspension frames
- Ventless application condensate canopies
- Plate rack trolleys
- Banqueting systems
- Cooking accessories (trays, grids, etc.)

CLEANING AND CARE PRODUCTS

CHEF'SCOMBI cleaning tabs

Highly efficient cleaning tabs that enable a high level of hygiene and savings. Individually tailored to the needs of optimum appliance care, they fulfil the highest quality requirements.

CHEF'SCOMBI care sticks

The care sticks simplify maintenance of the combi steamer. The ingredients actively protect against limescale deposits and dirt in the cooking chamber and steamer. With the best long-term care for the entire system and therefore maximum operational reliability.



THE COMPANY

We are HOBART

HOBART is one of the world's leading manufacturers of commercial warewashing technology and a well known supplier of cooking, food preparation, and environmental technology. Established in 1897 in Troy, Ohio, today HOBART employs more than 6,900 employees around the world. At our manufacturing plant in Offenburg, Germany, HOBART develops, produces, and distributes warewashing technology worldwide. The hotel and catering trade, cafeterias, bakeries and butcher shops, supermarkets, airlines, cruise ships, automotive suppliers, research centres and pharmaceutical companies all over the world swear by our innovative products, which have proven their reliability for over 125 years.

A company of the ITW Group.

OUR FOCUS

Innovative – economical – sustainable

This is our philosophy. With customer benefits always in focus, we continuously improve our products. Our group's Technological Centre, and our own Innovation Centre for Warewashing Technology at our headquarters in Germany, make this possible. Here, our innovative powers are combined to create products offering genuine added value for our customers. For us, being economical means delivering low operating costs and consuming few resources. For us, being sustainable means responsible handling of resources and a sustainable energy policy. This applies not only to the product in use, but in general to all areas of the organisation, such as purchasing or manufacturing.



Warewashing



Cooking



Food Preparation



Waste Technology

HOBART SERVICE

Competent – fast – reliable

HOBART offers a worldwide service partner network for all products. These technicians always carry out maintenance and repair work competently, quickly and reliably. Thanks to regular trainings and many years of experience, they have detailed product knowledge and can help you focus on your business.

TOTAL PERFORMANCE

In your kitchen

At HOBART, we take pride in providing reliable and innovative high quality kitchen equipment that has been engineered to ensure that whatever challenges the day may bring – you can make it happen with HOBART.

Let's make it happen!

HOBART

DEUTSCHLAND/ÖSTERREICH

HOBART GMBH

Robert-Bosch-Straße 17 | 77656 Offenburg
Tel.: +49 781 600-0 | info@hobart.de
www.hobart.de



Werkskundendienst +49 800 600 1313
für Österreich +43 820 240 599

Zentraler Verkauf +49 180 300 0068

SCHWEIZ

GEHRIG GROUP AG

Bäulerwisenstrasse 1 | 8152 Glattbrugg
Tel.: +41 43 211 56-56
info@gehriggroup.ch
www.gehriggroup.ch

FRANCE

COMPAGNIE HOBART

ZI PARIS EST - Allée du 1er Mai - B.P. 68
77312 MARNE LA VALLEE Cedex 2
Téléphone: +33 1 64 11 60 00
contact@hobart.fr
www.hobart.fr

UNITED KINGDOM HOBART UK

Southgate Way | Orton Southgate
Peterborough | PE2 6GN Phone:
+44 844 888 7777
customer.support@hobartuk.com
www.hobartuk.com

BELGIUM

HOBART FOSTER BELGIUM

Industriestraat 6 | 1910 Kampenhout
Phone: +32 16 60 60 40
sales@hobart.be
www.hobart.be

NEDERLAND

HOBART NEDERLAND B.V.

Pompmolenlaan 12 | 3447GK Woerden
Tel.: +31 348 46 26 26
info@hobart.nl | www.hobart.nl

NORGE

HOBART NORGE

Gamle Drammensvei 120 A | 1363 HØVIK
Tel.: +47 67 10 98 00
post@hobart.no | www.hobart.no

SVERIGE

HOBART SCANDINAVIA APS

Varuvägen 9 | 125 30 Älvsjö
Tel.: +46 8 584 50 920
info@hobart.se | www.hobart.se

DÄNMARK

HOBART SCANDINAVIA APS

Håndværkerbyen 27 | 2670 Greve
Tel.: +45 43 90 50 12
salg@hobart.dk | www.hobart.dk

AUSTRALIA

HOBART FOOD EQUIPMENT

Unit 1 / 2 Picken Street | Silverwater NSW | 2128
Tel.: +61 2 9714 0200
www.hobartfood.com.au

SPAIN

HOBART ESPAÑA

DIVISION DE ITW ESPAÑA, S.L.U.

Ctra de Ribes KM 31,7
08520 Les Franqueses del Vallés, Barcelona
Phone +34 938 605 020
info@hobart.es | www.hobart.es

KOREA

HOBART KOREA LLC

7th Floor | Woonsan Bldg | 108 | Bangi-dong
Songpa-gu | Seoul 138-050
Phone: +82 2 34 43 69 01
contact@hobart.co.kr
www.hobart.co.kr

JAPAN

HOBART (JAPAN) K.K.

Suzunaka Building Omori
6-16-16 Minami-Oi | Shinagawa-ku | Tokyo 140-0013
Phone: +81 3 5767 8670
info@hobart.co.jp | www.hobart.co.jp

SINGAPORE

HOBART INTERNATIONAL (S) PTE LTD

158 | Kallang Way | #06-03/05
Singapore 349245
Phone: +65 6846 7117
enquiry@hobart.com.sg
www.hobart.com.sg

THAIL AND

HOBART (THAILAND)

43 Thai CC Tower Building | 31st FL
Room No. 310-311 | South Sathorn Rd.
Yannawa | Sathorn | Bangkok | 10120
Phone: +66 2 675 6279 81 | enquiry@hobartthailand.com
www.hobartthailand.com

OTHER COUNTRIES

HOBART GMBH

Robert-Bosch-Straße 17 | 77656 Offenburg | Germany
Phone: +49 781 600-2820
info-export@hobart.de
www.hobart-export.com

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