

HOBART

COOKING
COMBI STEAMER COMBI



QUALITY





YOU CAN RELY ON



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!



MANY MARKETS

Countless challenges

1 SOLUTION

COMBI STEAMER 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



THERE ARE LOTS OF COMBI STEAMERS... BUT THERE IS ONLY ONE HOBART COMBI

QUALITY YOU CAN RELY ON!

HOBART is synonymous with high quality as well as economical and innovative technology in the professional kitchen. The HOBART convection steamers COMBI and COMBI-plus share the same core qualities. They are intended for all applications where top performance is required and that highest demands are met.

Rely on HOBART's many years of experience and profound know-how. Let us focus on the technology so that you can focus on making your guests happy!

TOTAL PERFORMANCE IN YOUR KITCHEN

YOUR BENEFITS AT A GLANCE

A team inside a professional kitchen need to deliver high quality food time after time and this is where the **HOBART COMBI** is fast and reliable.

In addition to all the benefits of the HOBART COMBI, the models with 20 inserts in the HOBART COMBI-plus series have features which make it more than easy for all operators to achieve the expected result. Via the FastPAD control, it is very easy to save images of your cooking processes. Regardless of who is operating the combi steamer constant cooking results is guaranteed. Over 70 different recipes are pre-installed.

Cleaning the HOBART COMBI is as easy as it can get: Select the cleaning level, start the machine – and that's it. No need to fill in detergent, count cleaning tabs, spray-clean by hand, or rinse and wipe. With 17 minutes only, the unique cleaning system of the COMBI furthermore has the shortest-ever runtime.

Easy

Faster start of the oven thanks to the VisioPAD in the COMBI and the FastPAD in the COMBI-plus. The operating panel is simple and intuitive. The interior of the COMBI is highly visible due to the bright LED lighting. And 'side-ways' insertion of the trays provides the safest and ergonomical loading.

Fast

Lose no time when cooking: The Cool-Down function for quick temperature adjustment allows for continuous cooking without waiting. And if time is of the essence, you can reduce the cleaning time between the individual cooking processes.

Reliable

Our TWIN-CONTROL feature means in the event of major operating panel damage you can still keep cooking in convection mode - the perfect back-up.

Economical

Save water and electricity thanks to the time-proven injection technology form of steam generation, the unique closed circuit cleaning system and automated power regulation.



THE MODELS

WE HELP YOU WITH YOUR DECISION

MODEL **COMBI-MINI**

Whether as a combi steamer in the restaurant kitchen, in a bistro or lunch room of an office building: the COMBI-mini is the perfect solution when you are looking for a high performance on the smallest floor space. It is available as a stand-alone unit or as TWIN.



MODEL **COMBI**

The HOBART COMBI is fast, reliable and has the equipment that a professional team needs to completely impress the guests. With 6 GN inserts and many technical features, the COMBI quickly becomes an indispensable cooking appliance for the highest demands.



MODEL **COMBI-PLUS**

In addition to all the benefits of the HOBART-COMBI, the HOBART COMBI-plus has even better features such as the FastPad control. It is available with 20 GN inserts.



MODEL COMBI-TWIN

The combination of two COMBIs with a total of 16 GN inserts ensures maximum flexibility in food preparation. With this combination, everything is possible at the same time: steaming, baking, keeping warm and much more.



MODEL COMBI TOWER

The combination of the pressure steam cooker and the COMBI steamer meets all expectations on a floor space of just one square meter. This solution, which is unique on the market, is available in 4 different variants, differing for example in capacity. High level of economy and efficiency are guaranteed.



OPTIMUM COOKING RESULT

AIRCONTROL

For an even browning

Your advantages:

- Auto Reverse fan: Infinitely adjustable fan impeller for perfectly even cooking (fan impeller speed adjustable from 0 to 100%)
- In the floor-mounted unit COMBI/COMBI-plus, 3 fans ensure even and fast heat distribution in the cooking chamber
- With damper for de-humidification of the cooking chamber
- With Cool-Down feature there is fast change between operating modes
- Optionally, cold water can be used to lower the temperature with the door closed
- An open protective guard before the big fan impeller allows for even and fast heat distribution in the cooking chamber
- Gentle slow cooking with sous-vide core temperature sensor / Rotisserie sensor for perfect and reproducible cooking results
- Thanks to the fan impeller position at the rear of the cooking chamber, the heat reaches the food quickly

OPERATING TYPES

guarantee maximum flexibility

- Low-temperature cooking with steam (30 to 97 °C)
- Saturated steam 98 °C
- Hot air up to 250°C
- Overheated steam (99 to 105 °C)
- Combi steam from 30 – 250 °C
- Regeneration programme

CORE TEMPERATURE PROBE

Precise cooking results

Independent of their height and position in the convection steamer, meat, gratins, vegetable, and baked goods are evenly cooked.

A core temperature sensor is provided to ensure highly precise cooking and a tender, soft and moist consistency of the finished product.

To prevent excessive temperatures and guarantee an accurate cooking process, the COMBI-plus automatically controls the heating performance to match the food that you are preparing. The humidity is accurately controlled simply by dialling the required percentage, to create your ideal cooking environment.



EASY HANDLING

FAST OPERATIONAL READINESS

Simple and convenient

Ready for operation in an instance thanks to great user friendliness

- Simple and intuitive control panel
- Comfortable viewing window

VIEWING WINDOW

Everything at a glance

Thanks to the large viewing window and the LED-lit interior, you see at a glance whether the food in the steamer is ready – even from a distance. And all without opening the door.

The window in the door is 33% larger than that of a 10-tray oven with 'front-to back' loading.

'SIDE-WAYS' LOADING

Ergonomic and safe

The 'side-ways' loading and unloading feature of the HOBART COMBI and COMBI-plus makes cooking with the oven as ergonomically friendly as possible and it is safer too!

HIGH-QUALITY GLASS TOUCHSCREEN

Intuitive and easily accessible

Using the glass touch screen is child's play. Start cooking at the touch of a button with the VisioPAD in the COMBI and the FastPAD with additional options, full text and graphic display in the COMBI-plus!



The COMBI-plus has 70 / the COMBI has 18 pre-stored recipes that can be adjusted individually to the core temperature of the product and to the desired degree of browning.

Develop your creativity, generate your own recipes and save them easily. You can use the images to quickly access them again.

Cooking with guaranteed success

You can programme personal recipes: up to 250 for the COMBI-plus / 100 for the COMBI. The displays are very easy to set up using the integrated library: in the COMBI as text and in the COMBI-plus optionally as text and/or as an image.

Every day, each cooking process is recorded for display in graphic form as data, able to be accessed via USB interface.

Cooking programmes saved in FastPAD with the associated photo make sure that every user will be able to prepare the dish successfully.

FAST AND EASY PROCESSES

HIGH TIME SAVINGS

due to fast operational readiness

- Say goodbye to boiler heating tanks thanks to state-of-the-art injection technology.
- Save time by combining different cooking methods (up to 6 steps per recipe).

CoreControl with direct temperature increase (one degree per second) provides for quick automatic adjustment to the desired temperature and the quantity of the food. Thus, there is not waiting between two cooking processes.

JetControl quickly cools the cooking chamber down when required – via water or air, and with the door closed. Steam or heat does not escape into your kitchen.

So that you can focus on cooking...

EASY CLEANING

Fast, automatic, economical

2 seconds are enough to start a cleaning cycle!

You start it at the end of your preparation and, thanks to the extremely short duration, your HOBART combi steamer is available again freshly cleaned in good time before the next service.

CLEANING PROGRAMMES*

at a glance

Basic programme	17 min
Medium programme	26 min
Intensive programme	36 min
Conventional programmes	123 min

* Values based on the COMBI 061E / 101E / 102E models





Fastest fully automated cleaning programme:

Between prepping and lunch or dinner service, you need less than half an hour to clean the HOBART COMBI.

Set the time and select the washing cycle to program the cleaning process for a whole week. Now, the steamer will do everything automatically.

Sparklingly clean

Economical and ecological cleaning with HOBART, the specialist for cleanliness and hygiene.

No contact with the detergent.

An economical COMBI detergent that both cleans and rinses. It is sucked in directly by the fully automatic cleaning system. The operator does not have to touch cleaning tabs or cartridges.

Shorter cleaning cycles:

Cleaning takes less than half the time than with other convection steamers. (Duration of the intensive cleaning cycle of the COMBI-plus is 51 minutes).





ECONOMY

SAVE WATER, ENERGY, AND DETERGENT!

With CoreControl the COMBI automatically scales back the energy input as the set temperature is reached, reducing energy consumption by one-third.

No loss of energy thanks to a clever combination of cooking methods together with high temperature accuracy.

The direct steam injection prevents unnecessary consumption of water and electricity. Since the convection steamer does without long pre-heating, there is no increased energy consumption in standby mode.

COMBI and COMBI-plus help you to save money without any effort.

Cleaning parameter

The closed circuit system cleaning process helps you to save water and thus also cleaner: up to 50 liters of water per cleaning cycles in the 20 x 2/1 floor-mounted unit.

Significantly reduced energy costs thanks to a connected load that is 22% lower than that of comparable units.



RELIABILITY & LONG USEFUL LIFE

WORK SAFELY WITH THE AUTO-DIAGNOSIS SYSTEM

TwinControl

In case of a display failure, the unit automatically switches to convection mode to finish the cooking process at 180 °C. Should the touch display be at fault, you can still control the unit by means of the rotary knob.

If the water quality drops, the automatic diagnosis warns you. It also shows you when the water filter needs to be replaced.

The integrated software makes access to all HACCP relevant data very easy.

STURDY AND RELIABLE

Your COMBI will never let you down!

In case of fault, the emergency programme kicks in: A trolley cart smashes against the oven door heavily! Your COMBI has a fall back solution. Simply close the door three times to trigger "Emergency Mode" which allows for ongoing cooking in convection mode at 180°C. You can continue cooking.



Use the digital keyboard in the screen to continue setting your cooking programmes, or touch the plate to increase or decrease the temperature.

The coolong system in the technology section is soiled! To prevent overheating, the convection steamer limits the cooking temperature and indicates that the dirt filter below the operating panel needs cleaning.

TwinControl system for 100% operational reliability

COMBI TOWER

Save space and time by using the COMBI TOWER. The combination of high pressure steam cooker and combi steamer means the COMBI meets every need while requiring just 1 m² of floor space. This solution, which is unique on the market, is available in 4 different variants, differing for example in capacity. The combi steamer has options for 6 or 10 racks and can be combined with the 205 GTP or 305 GTP high pressure steam cookers.

With 6 cooking methods, the COMBI steamer is a versatile production unit particularly suited to cooking gratins and baked goods, as well as meat. The COMBI ensures even cooking with uniform browning and highly accurate low-temperature cooking.



RECORD COOKING TIMES

Vegetables
21 sec.



Fish
2 min.



Potatoes
6 min.



Chicken
35 min.





COMBI-MINI

Compact and space-saving

Whether as a convection steamer in the restaurant kitchen, in the lunch room of an office building, or in a pub or bistro – the COMBI-mini is the perfect solution when you are looking for a high performance on the smallest floor space.

COMBI-mini offers the benefits of a full-sized unit on a very small floor space.

The COMBI-mini is available as a stand-alone unit or as TWIN.



TECHNICAL DATA

MODELS	COMBI			
	061 E / EB	101 E / EB	102 E	201 E / EB
Capacity	6 x 1/1 GN	10 x 1/1 GN	10 x 2/1 GN	20 x 1/1 GN
Number of meals per day	40 – 100	80 – 150	130 – 200	160 – 300
Guide rail spacing	83 mm	67 mm	67 mm	65 mm
Width	920 mm	920 mm	920 mm	990 mm
Depth	846 mm	846 mm	1,171 mm	862 mm
Height	899 mm	1,069 mm	1,069 mm	1,947 mm
Net weight	113 / 117 kg	126 / 130 kg	151 kg	250 / 261 kg
Fresh water supply	max. 23 °C	max. 23 °C	max. 23 °C	max. 23 °C
Drain connection	G 1" 1/2	G 1" 1/2	G 1" 1/2	G 1" 1/2
Flow pressure	1.5 – 6 bar	1.5 – 6 bar	1.5 – 6 bar	1.5 – 6 bar
Recommended water hardness	0 – 3° dH	0 – 3° dH	0 – 3° dH	0 – 3° dH
Total loading	9.3 kW 14.3 A	15.3 kW 23 A 15.8 kW 23.8 A	24.3 kW	27.7 kW 42.2 A
Fuse protection	3 x 16 A	3 x 25 A	3 x 50 A	3 x 50 A
Power supply	400/50/3N-PE	400/50/3N-PE	400/50/3N-PE	400/50/3N-PE
Electrical wiring	M32	M32	M40	M63
Connection to equipotential bonding	M5	M5	M5	M5
Spray protection type	IP25	IP25	IP25	IP25
Noise	<70dB(A)	<70dB(A)	<70dB(A)	<70dB(A)

MODELS	COMBI-plus		
	202 E / EB	201E	202E
Capacity	20 x 2/1 GN	20 x 1/1 GN	20 x 2/1 GN
Number of meals per day	250 – 400	160 – 300	250 – 400
Guide rail spacing	65 mm	65 mm	65 mm
Width	990 mm	990 mm	990 mm
Depth	1,187 mm	862 mm	1,187 mm
Height	1,947 mm	1,947 mm	1,947 mm
Net weight	320 / 350 kg	275 kg	326 kg
Fresh water supply	max. 23 °C	max. 23 °C	max. 23 °C
Drain connection	G 1" 1/2	G 1" 1/2	G 1" 1/2
Flow pressure	1.5 – 6 bar	1.5 – 6 bar	1.5 – 6 bar
Recommended water hardness	0 – 3° dH	0 – 3° dH	0 – 3° dH
Total loading	54.7 kW 81.3 A	27.7 kW 42.2 A	54.7 kW 81.3 A
Fuse protection	3 x 100 A	3 x 50 A	3 x 100 A
Power supply	400 / 50 / 3N-PE	400/50/3N-PE	400/50/3N-PE
Electrical wiring	M63	M63	M63
Connection to equipotential bonding	M5	M5	M5
Spray protection type	IP25	IP25	IP25
Noise	<70dB(A)	<70dB(A)	<70dB(A)

E = electrical; EB = electrical boiler

TECHNICAL DATA

MODELS	COMBI		COMBI-mini	
	611E (TWIN)	661E (TWIN)	061Ev2	661Ev2 (TWIN)
Capacity	16 x 1/1 GN	12 x 1/1 GN	6 x 1/1 GN (20mm)	12 x 1/1 GN (20 mm)
Number of meals per day	80 – 160	80 – 120	20 – 40	40 – 80
Guide rail spacing	83/67 mm	83 mm	22 mm	22 mm
Width	920 mm	920 mm	525 mm	525 mm
Depth	887 mm	887 mm	912 mm	912 mm
Height	1,945 mm	1,825 mm	746 mm	1,938 mm
Net weight	216 kg	205 kg	72 kg	143 kg
Fresh water supply	max. 25 °C	max. 25 °C	max. 25 °C	max. 25 °C
Drain connection	G 1" 1/2	G 1" 1/2	1"	1"
Flow pressure	1.5 – 6 bar	1.5 – 6 bar	1.5 – 6 bar	1.5 – 6 bar
Recommended water hardness	0 – 3° dH	0 – 3° dH	0 – 3° dH	0 – 3° dH
Total loading	24.6 kW 37.4 A	18.6 kW 28.7 A	6.3 kW 10.4 A	12.5 kW 19.6 A
Fuse protection	3 x 50 A	3 x 32 A	3 x 16 A	3 x 20 A
Power supply	400/50/3N-PE	400/50/3N-PE	400/50/3N-PE	400/50/3N-PE
Electrical wiring	M40	M40	M25	M32
Connection to equipotential bonding	M5	M5	M5	M5
Spray protection type	IP25	IP25	IP25	IP25
Noise	<70dB(A)	<70dB(A)	<70dB(A)	<70dB(A)

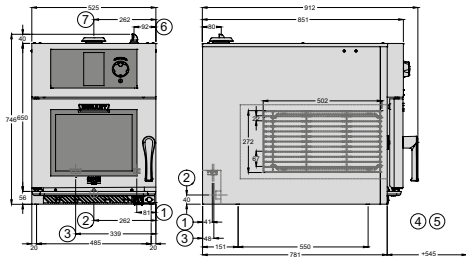
E= Electro

ACCESSORIES

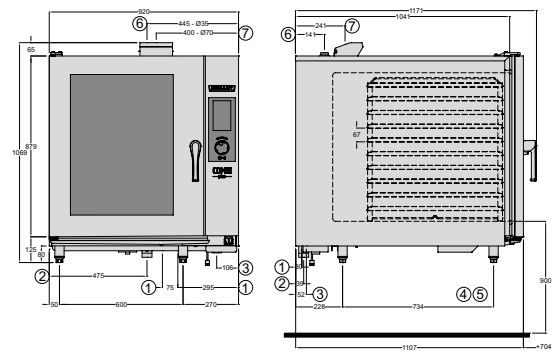
Item number	Description
HACM6H	Steam extractor hood for COMBI-mini 061
ACM6PT	Frame COMBI-mini 061
ACKUSB	USB port set
ACSC	External 3-point core temperature sensor Rôtisserie
ACSCF	External 1-point sous-vide sensor
HAC6&11HCE	Steam extractor hood for COMBI 061/101
AC202CB102	Banquet plate rack trolley for COMBI / COMBI-plus 202 (102 plates, 75 mm)
AC6&1KDE	Spray, with automated retract function
OPELA	Fully automated cleaning for COMBI
AC20KF	Grease filter kit for COMBI/COMBI-plus 201/202

DRAWINGS

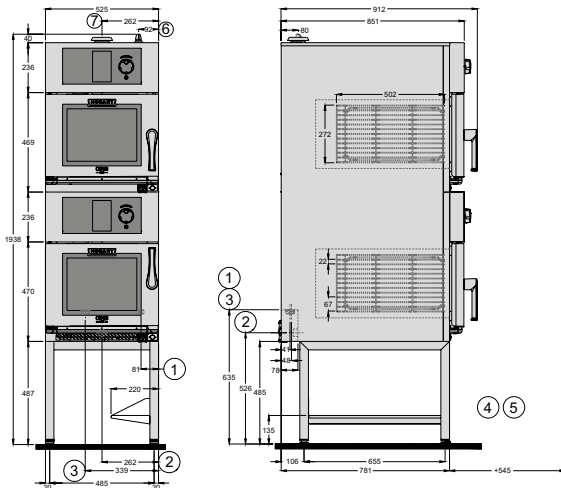
COMBI-mini 061E



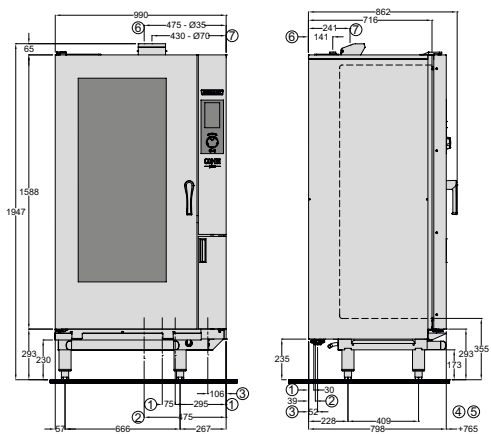
COMBI 102E



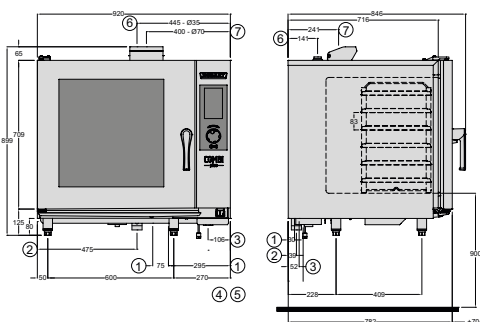
COMBI-mini 661E TWIN



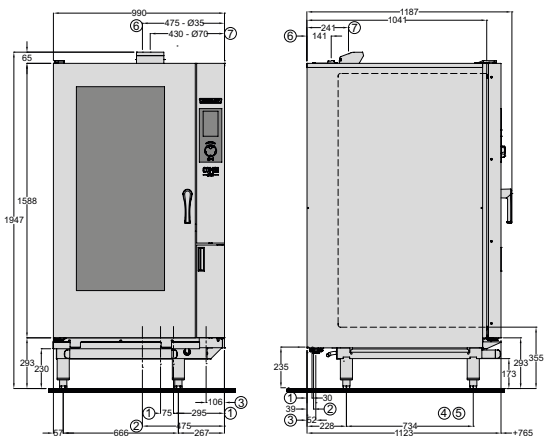
COMBI/COMBI-plus 201E



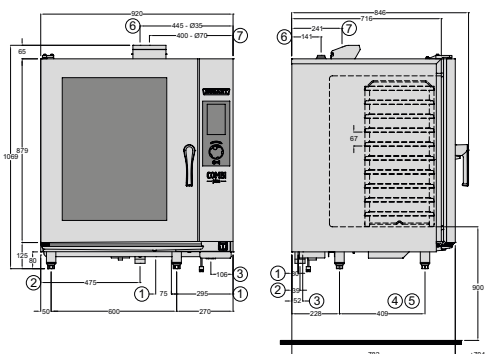
COMBI 061E



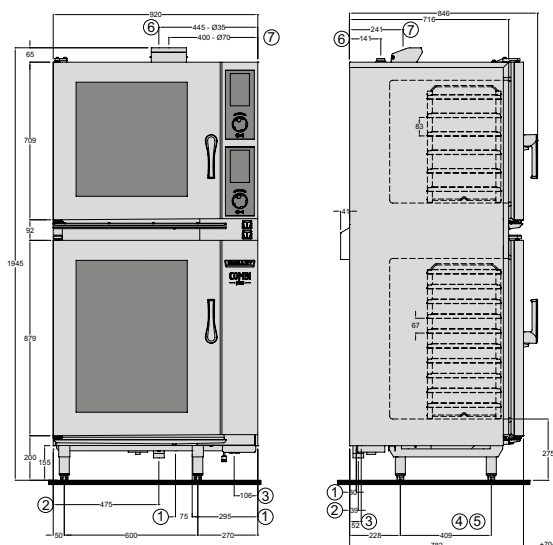
COMBI/COMBI-plus 202E



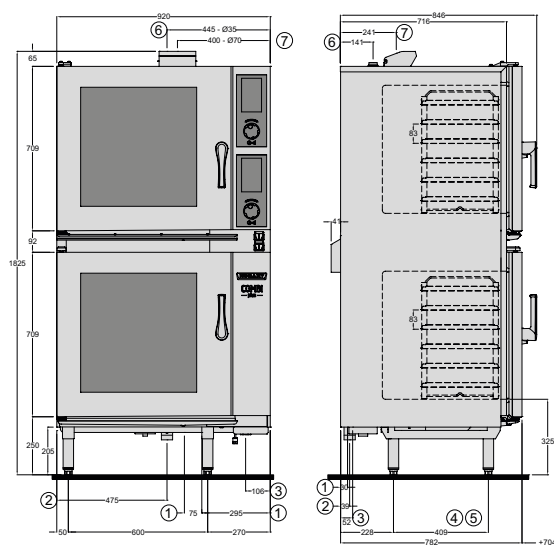
COMBI 101E



COMBI 611E TWIN



COMBI 661E TWIN



FEATURES

MODELS	COMBI-plus	COMBI	COMBI-mini
Perpendicular insertion	●	●	—
Inspection window	●	●	—
LED lamps	●	●	●
VisioPAD operation	—	●	●
FastPAD operation	●	—	—
3 mm glass touch display	●	●	●
AirControl	●	●	●
JetControl	●	●	●
CoreControl	●	●	●
TwinControl	●	●	●
Fully automated cleaning	●	○	●
Standard cleaning	—	●	—
Core temperature sensor	●	○	○
Sous-vide sensor	○	○	○
HACCP data	●	●	●
Language selection	●	●	●
Pull-out handshower	○	○	○
Foldable interior screen	●	●	●
Cool-Down	●	●	●
USB	●	○	○
Installation kit	●	●	●

● Included ○ Optional — Not available



THE COMPANY

We are HOBART

HOBART is the world market leader for commercial warewashing technology and well-known manufacturer 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 are considered to be economical and ecological market leaders.

A company of the ITW Group.

OUR FOCUS

Innovative – economical – sustainable

This is our philosophy. To us, **innovation** means continuously setting new standards in technology, combined with real added value for the customer. 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 highly efficient products which continuously confirm our status as technological leader. To be **economical** means to set standards in terms of the lowest operating costs and minimal use of resources, and to revolutionise the market continuously. To be **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 service technicians and HOBART service partners are the "real" experts. Thanks to intensive training and many years of experience, they have a unique and profound knowledge of the products. This means that maintenance and repair work is always carried out professionally, fast and reliably.

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

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The details given in this document are correct as of 09/2024. We reserve the right to make technical or design modifications.

Document non contractuel. Les indications de ce prospectus sont conformes à la mise à jour de 09/2024. Nous nous réservons le droit de modifier les données ou les configurations techniques de nos machines.

