

Datasheet - Chef'sCombi 10 2/1GN Electric



Description

All-in-one multifunctional cooking equipment: convection, steam cooking, roasting, grilling, baking, air frying, poaching, simmering, low temperature cooking, defrosting, regeneration, holding.

Advanced cooking technologies for premium cooking results with powerful heating elements, lambda sensor-controlled climate regulation, high-performance dehumidification, controlled even heat distribution and humidifying function.

Capacity:

- 10 2/1-GN pans
- Removable standard hinging rack with 67mm slide-in rail spacing.
- Selection of accessories for various procedures such as baking, braising, or grilling.

Modes:

- Convection: from 30 to 300°C
- Steam: from 30 to 100°C
- Hot Steam: from 101°C to 130°C
- Combination: from 30 to 300°C

Technical characteristics

CODE	
Article code	HICS102E
Technical code	HICS102E

DIMENSIONS (H x W x D)	
Exterior (total)	1076 x 1042 x 1043 mm
Exterior (body)	932 x 1042 x 976 mm
Maximum working height*	1568 / 1746 mm
Minimum working height *	965 / 1143 mm
Oven height + base*	1767 / 1945 mm

* Depending on the height of the HOBART base used as an accessory

CAPACITIES	
Number of seats per day	300
GN 2/1 trays (650 x 530mm)	10
Max depth of trays	65 mm
Spacing between levels	67 mm
Maximum load per level	10 kg
Total maximum load	100 kg

WEIGHT (gross / net)	215 kg / 190 kg
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PACKING	
Height x Width x Projection	1091 x 1090 x 1090 mm

MINIMUM DISTANCES / WALLS			
	LEFT	Back	RIGHT
Minimum deviation	50 mm	0 mm	50 mm
Standard	500 mm	0 mm	50 mm
Heat sources	350 mm	0 mm	50 mm

AIR EXHAUST AND THERMAL LOAD	
Latent thermal load	6462 W
Sensible heat emission	4308 W
Acoustic emission	< 70 dB (A)

CONSTRUCTION	
Muffle and Bodywork	Stainless Steel 18-10

CONNECTION SPECIFICS DATA	
LAN data interface	RJ45
WiFi data interface	IEEE 802.11 ac/a/b/g/n

Installation conditions

National and local standards and regulations relating to the installation, use and operation of industrial cooking appliances must be respected. Local standards and provisions in force relating to premises ventilation systems must be respected. Refer to the installation and user manual available on our website Site - www.hobartfood.com.au.

> To use the "SMARTCONNECT365" app, you must provide an RJ45 network socket or the possibility of connecting to a WiFi network (IEEE 802.11 ac/a/b/g/n) at the installation location. For optimal performance, provide a data transmission rate of at least 100 Mbit/s.

STANDARDS: Compliance with standards

EN 60335-1: European standards relating to the safety of electrical appliances.

EN 60335-2-42: European standards relating to the safety of electrical appliances.

IP 25 and IK 9: Protection indexes.

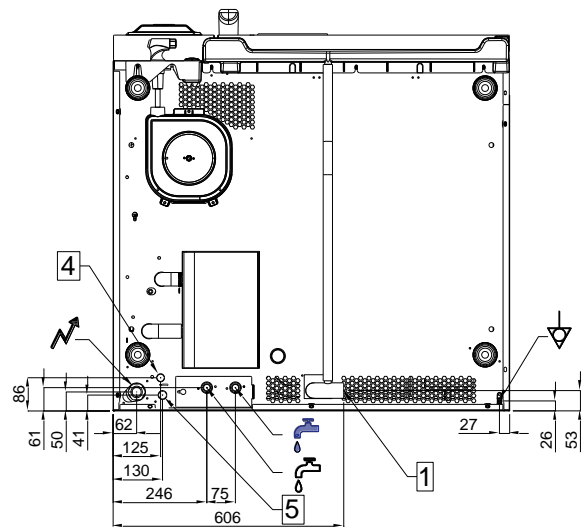
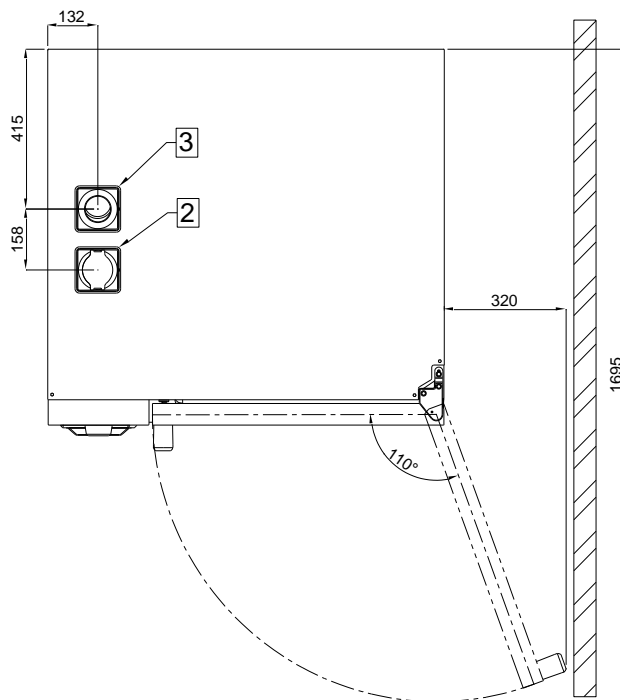
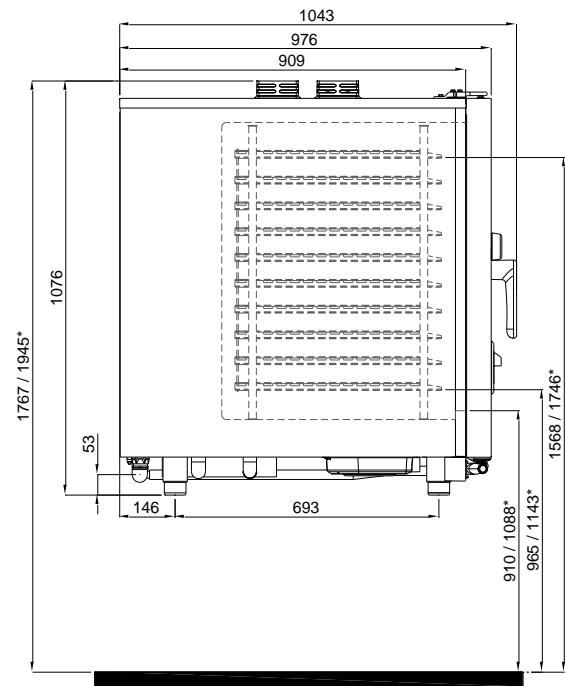
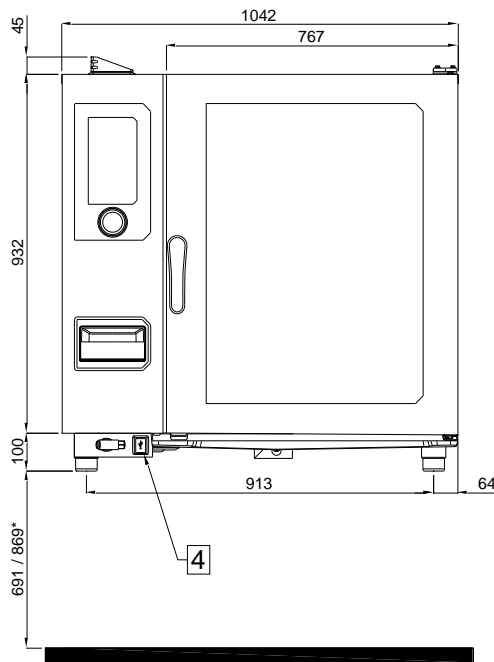
EN 1672-2: Hygiene.

WaterMark Licence 26619

SEED Approval or HOBART Supplied Standard & Standard plus HEPA Canopies - Confirm details - 1800 462 278



Technical drawing



* Depending on the HOBART height stand used as an accessory



ELECTRICAL connection

Electric inlet at 260 mm from the support / 950-1129* from the floor
(Allow a cable with 1.5m of slack)



COLD WATER food

Water inlet at 80 mm from the support / 771-949* from the floor



SOFT WATER

Water inlet at 80 mm from the support / 771-949* from the floor



ÉQUIPOTENTIAL BONDING

①

DRAIN

Drain outlet at 53 mm from the support / 744-922* from the floor

②

FLAPPER FIREPLACE

Stainless steel tube diameter 70 mm

③

EVACUATION OF EXCESS VAPORS

Stainless steel tube diameter 70 mm

④

ETHERNET PORT

⑤

ENERGY SAVING OPTION