



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 :

- 20 2/1 GN pans
- Standard runners trolley with 66mm slide-in rail spacing.

Modes:

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

Technical characteristics

CODE	
Model code	HICS202E
Technical code	HICS202E

DIMENSIONS (H x W x D)	
Exterior (total)	1886 x 1067 x 1110 mm
Exterior (body)	1841 x 1067 x 1042 mm
Maximum working height	1676 mm
Minimum working height	422 mm

CAPACITIES	
Number of seats per day	300
GN 1/1 trays (325 x 530mm)	20
Max depth of trays	65 mm
Spacing between levels	67 mm
Maximum load per level	10 kg
Total maximum load	200 kg

WEIGHT (gross / net)	
Oven	383 kg / 336 kg
Trolley	63 kg / 54 kg

PACKING	
Height x Width x Depth	2080 x 1245 x 1160 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	11826 W
Sensible heat emission	7884 W
Acoustic emission	<70 dB (A)

CONSTRUCTION	
Cavity and Bodywork	Stainless Steel 18-10

DEVICE TYPE	
	Against a wall - Not stackable

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

ELECTRICITY	
Three phase 415V+E+N	
I.Max	100.5 A
Total power	70.6 kW
“Steam” power	52.5 kW
“Pulsed air” power	64.7 kW
Necessary protection	125A curve C or B circuit breaker and 30mA type AC or A differential circuit breaker

COLD FOOD WATER	
Pressure(Min / Max)	150/600 kPa (1.5 bar / 6 bar)
Nature	Filtered at 131 µm
Water quality	Chloride Cl ⁻ : ≤ 50 mg/l (150ppm) Free Chlorine Cl ₂ : ≤ 0.2 mg/l (0.2ppm) 6.5 ≤ PH ≤ 9
Conductivity	≥ 50 µS/cm
Connection	20/27 thread
Max. instantaneous consumption	12.7 l/min

Provide a shut-off valve nearby.

SOFT WATER	
Pressure (Min / Max)	150/600 kPa (1.5 bar / 6 bar)
Nature	Filtered at 131 µm
Hardness	TH 4 to 14°e (60 to 200 ppm)
Water quality	Chloride Cl ⁻ : ≤ 50 mg/l (150ppm) Free Chlorine Cl ₂ : ≤ 0.2 mg/l (0.2ppm) 6.5 ≤ PH ≤ 9
Conductivity	≥ 50 µS/cm
Connection	20/27 thread
Max. instantaneous consumption	7.7 l/min

Provide a shut-off valve nearby.

DRAIN	
Connection	Horizontal outlet Smooth tube Ø 40mm

The water discharged can be condensates at high temperatures, use materials adapted to these temperatures. It is imperative to have a siphon between the device and the drain network to prevent odors from rising.

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 - 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.

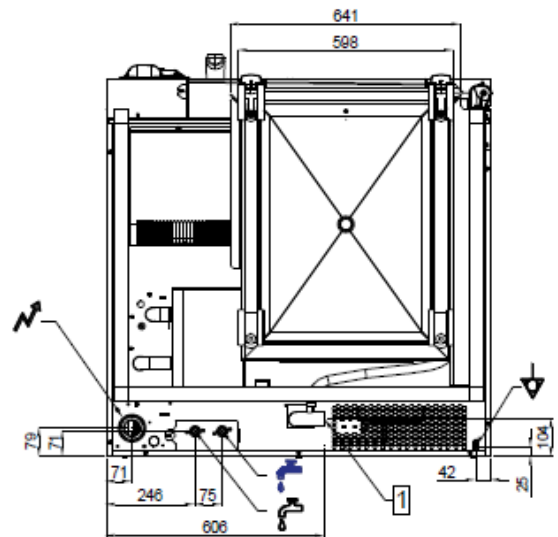
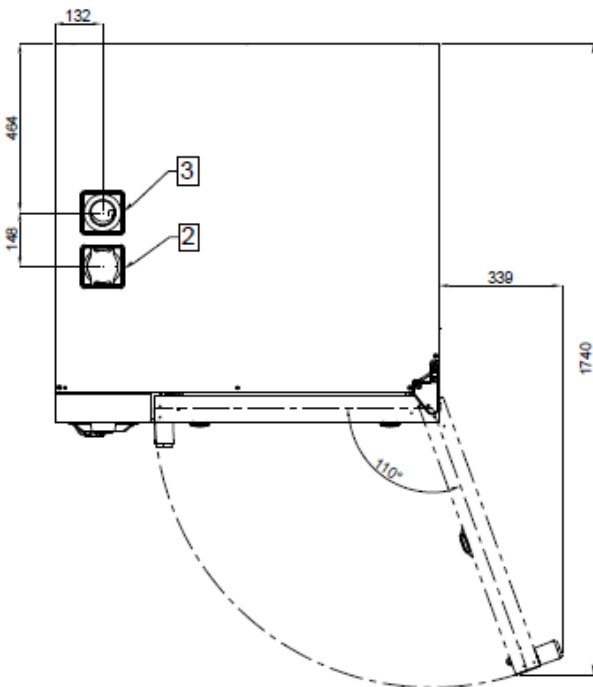
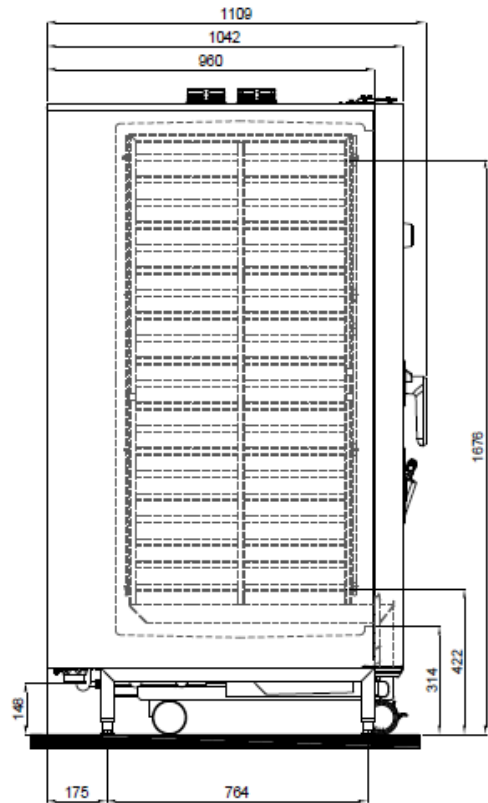
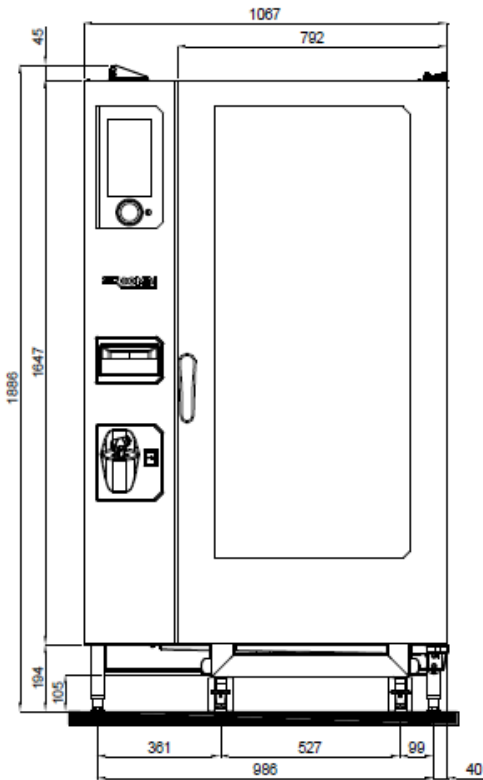
IP 25 and IK 9: Protection indexes.

EN 1672-2: Hygiene.

WaterMark Licence 26619 SEED Approval: for HOBART Supplied Standard & Standard plus HEPA Canopies - Confirm details - 1800 462 278



Technical drawing



- ELECTRICAL connection**
Electric inlet at 380 mm above floor level
(Allow a cable with 1.5m of slack)
- COLD WATER food**
Water inlet 175 mm above floor level
- SOFT WATER**
Water inlet 175 mm above floor level
- ÉQUIPOTENTIAL BONDING**

- ① **DRAIN**
Drain outlet 148 mm above floor level
- ② **FLAPPER FIREPLACE**
Stainless steel tube diameter 45 mm
- ③ **EVACUATION OF EXCESS VAPORS**
Stainless steel tube diameter 70 mm
- ④ **ETHERNET PORT**
- ⑤ **ENERGY SAVING OPTION**