



HOBART COMBI® OVENS



Simplicity. Reliability. Longevity.
Perfection.



Proud supporter of you.™



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 perfectly prepared food 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 in both foodservice and food retail. 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.



> Hobart Combi® Oven

Three modes, endless possibilities.

Three cooking modes give Hobart Combi Ovens their versatility in baking, grilling, roasting, steaming, proofing, rethermalization, low-temp cooking, blanching and finishing, “Healthy-Fry” techniques and high-yield, low-shrinkage Delta-T cooking.

Convection mode. Cook with dry convection heat. A vent control lets out humidity, for the bone-dry environment that’s perfect for pastries, breads, coloring and glazing. Inject steam at any time with a touch of a button.

Steam mode. Cook with fan-assisted steaming up to 212°F to steam fish, shellfish, rice, vegetables and meats, or for poaching terrines and pâtés.

Combination mode. Cook with dry and moist heat while maintaining the desired humidity levels you want, from 0% to 100%, reducing shrinkage and weight loss. Combination mode is ideal for meat and poultry dishes, rethermalizing meals, bain-marie cooking and plated banqueting.



versatility, efficiency



Consistent results, anywhere, everywhere, every time.

Your recipes control the combi.
The combi 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.

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 your foodservice kitchen or a high-volume operation, whether it's a popular grab-and-go deli item or a complete take-home meal from your in-store kitchen, 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.

Humidity control. Hobart's oven chamber humidity control system accurately maintains the humidity level during the cooking process. You can adjust humidity from 0% to 100% at any chosen temperature.

Temperature control. Stainless steel, inside and out. Double-glazed doors and super-insulation to keep the heat where it's needed. You can effortlessly and precisely preset or adjust temperatures in both convection and combi mode, knowing that the temperature you want is the temperature you get. Rapid heat-up and cool-down functions get you to full temperature within minutes, and cooled down as needed.

Four-speed, auto-reversing adjustable fan. Hobart's exclusive four-speed, auto-reversing fan with electrical braking precisely controls airflow. You cook at an even, constant temperature, top to bottom, front to back, without rotating the food. You can also minimize air movement for baking delicate confectionary items and pastries.

Electronic fan brake. Hobart technology allows the operator to open the oven door without being bathed in heat or steam.

The combi control panel—simple to use, effortless to clean and self-diagnostic—makes it easy to customize oven modes and phases to cook any recipe in any quantity to perfection. Program up to 100 different customized recipes using up to 10 different cooking phases in the sequence you want. Give your program a name—"Pork Roast"—and you're ready. You'll master the process in minutes. Your employees will master your oven in seconds.

The optional, patent-pending Hobart Combi Barcode Scanner makes cooking even simpler. With Hobart's user-friendly software, you can turn your every recipe into a unique barcode that your operators can simply scan and press Start to begin cooking in the combi. There's no limit to the number of recipes with barcodes you can create.

You can even scan the barcodes on product or ingredient packages and link them to a stored recipe in your combi for unheard-of speed and efficiency. With the Hobart Combi Barcode Scanner, you practically eliminate the need to train your operators on the combi. The scanner automatically transfers the whole recipe to the combi and starts the oven in the preheat mode, so all your operators have to do is load the oven and press Start.

You'll know when you're done, too. When the oven timer goes off, the cavity light flashes, so even if you can't hear it, you can see that the food is ready.



> **Optional Hobart Combi Barcode Scanner.** Now you can turn every recipe into a barcode that operators just have to scan and press Start to cook. It brings a whole new era of simplicity and consistency to cooking.



> **Combi Barcode Software.** With Hobart's user-friendly, combi barcode software, you can create an infinite number of recipes—each with its own unique barcode. You can print them out as a list of product names and barcodes or create a dedicated document for each recipe with full preparation instructions.

> **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 high-temp to steam cooking in seconds.



> **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.



Easy to clean. Easy to service.

Easy to document.



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

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.

Auto clean. One button lets you choose from eight different cleaning cycles, depending on the difficulty of the cleaning job. A one-piece, built-in stainless steel wash arm does the rest, using off-the-shelf cleaning chemicals. There's no need to remove the wash arm or wait for the oven to cool. The oven automatically shuts down and is rapidly cooled. Side shelves and cooking grids can stay in the oven. An automatic, fully adjustable detergent-dosing pump delivers calibrated cleaning power. When finished, the oven drains and opens the vents, to reduce the risk of bacteria buildup.

Manual cleaning is easy, too, thanks to Hobart's computer-welded, stainless steel chamber. With coved corners and no crevices to crust up, the entire oven is swipe-out smooth.

Service-friendly. Hobart designs its workhorse combi ovens to stay on the job full-time. So we made installation and servicing simple, too. System diagnostics are built-in, including a faults history that is maintained in memory.



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



> **Combi seal.** One-piece, snap-in silicone door seal resists grease while locking in heat and steam.



> **Wipe-down ease.** The low-voltage LCD control panel is fully waterproof for easy cleaning.

> **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.



> **HCPC.** Built-in sensors let you easily and accurately compile HACCP data, send it to your PC to make it easy to identify trends or problems in your processes, and quickly document and report compliance.



everything's easier



Simple. Reliable. And built like a tank.

> Double-glazed doors with curved front glass and super-insulation keep the heat in where it is needed.



Hobart Combi Ovens offer uncompromised simplicity and durability.

Simplicity.

- Available in 6, 10, 20 and 40 tray configurations for any menu or volume requirements.
- 12" x 20" pans are loaded width-wise to make it easier to handle and view the food.
- Extra-large spacing between levels simplifies loading.
- Stackable designs allow you to simultaneously cook foods in different modes.
- Roll-in, roll-out inserts are standard on 20-level combi ovens, complete with a transport trolley (optional on 6- and 10-pan models).
- Cook-chill compatible, with inserts and transport trolleys designed to roll right into a Traulsen Blast Chiller.



Reliability.

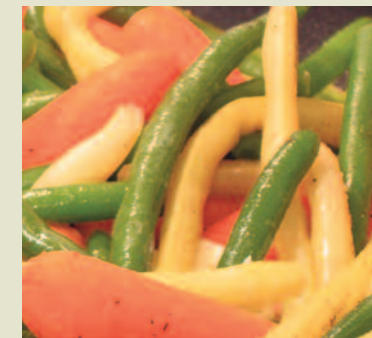
- Simplified systems, such as Hobart's hydraulic, non-mechanical chamber venting system and water-cooled static relays, mean fewer breakdowns of critical components.
- Rapid heat-up and cool-down let you press a button and start cooking in minutes—including automatic preheat.
- Durable, solid-state heater switching provides higher reliability and extended life compared to contactors.

Durability.

- Welded stainless steel frame adds overall strength and rigidity to the precision fit and finish of the oven cabinet.
- Smooth, seamless, computer-welded 304-grade non-corrosive stainless steel chamber with coved corners and crevice-free surfaces for strength and easy cleaning.
- Double-glazed, no-drip doors.



always on the job





Designed to save energy. And money.



> 10-Level Full Size



> 20-Level Full Size

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.

	6-Level Half Size	10-Level Half Size	10-Level Full Size	20-Level Half Size	20-Level Full Size
Pan Capacity					
12" x 20" x 2-1/2"	6 pans	10 pans	20 pans	20 pans	40 pans
12" x 20" x 4"	3 pans	5 pans	10 pans	10 pans	20 pans
13" x 18" x 1"	6 pans	10 pans	20 pans	20 pans	40 pans
18" x 26" x 1"	NA	NA	10 pans	NA	20 pans
Electrical/Power					
208/60/3	8.0 kW	16.0 kW	21.4 kW	32.0 kW	37.4 kW
240/60/3	8.7 kW	17.4 kW	23.3 kW	34.8 kW	40.7 kW
480/60/3	8.0 kW	16.0 kW	21.4 kW	32.0 kW	37.4 kW
Fill Connection (National Straight Hose Thread)	3/4"	3/4"	3/4"	3/4"	3/4"
Drain Connection (National Pipe Thread)	1"	1"	1"	1"	1"
Dimensions (W x D x H)	35.4" x 35" x 25"	35.4" x 35" x 35.2"	35.4" x 46.1" x 35.2"	35.4" x 36.1" x 70.5"	35.4" x 47.0" x 70.5"
Maximum Net Weight	300 lbs.	366 lbs.	437 lbs.	582 lbs.	694 lbs.



designed performance



Your #1 supporter. Hobart, where equipment and service join together in support of you. Hobart makes a full line of equipment for the foodservice and food retail industries including cooking, food machines, weigh wrap, warewashers and Traulsen refrigeration. We support our customers when and where it counts the most. In the field, at your place. With nearly 200 locations and 1,700 factory-trained service representatives across the country, we're always close by to install, maintain and service your equipment. If that's the kind of support network you've been looking for, contact your Hobart representative today by calling 888-4HOBART.



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