



H O B A R T S T E A M E R S



Steam heat in minutes that you can count on for years to come.



Proud supporter of you.™



Turns out, you can rush perfection.

PROUD SUPPORTER OF



> > > >

Customers rely on you for good food on the go. You need equipment you can rely on to go and go and go. Hobart Steamers live up to everyone’s demands. Whether you’re preparing hot seafood or vegetable dishes, or heating and reheating rice or pasta, they cook foods faster and are built to last longer.

Our SuperSteam superheated steam system means faster start-to-ready cooking. Our auto-drain JetDrain system helps reduce scale buildup—that makes cleaning simple, and keeps the steamer running consistently. Controls are simple to learn, to use and continue to operate. And every steamer comes with Hobart’s renowned durability and exceptional service.



> Hobart HC24EA3

simply exceptional

The HC24EA Steamer runs fast and reliably so your operation will, too.

Faster cooking with excellent results. The Hobart HC24EA Electric Counter Steamer goes from first-fill to ready in just eight minutes, thanks to its superheated steam system with staged fill. A steam-delivery system also offers greater throughput and consistently excellent cooking results.

Designed to fit easily on a counter, the HC24EA can be stacked or mounted on optional four-inch legs or an open-leg stand. Its small footprint and a vented front panel let you place it where you need it. Three- or five-pan capacity models are available.

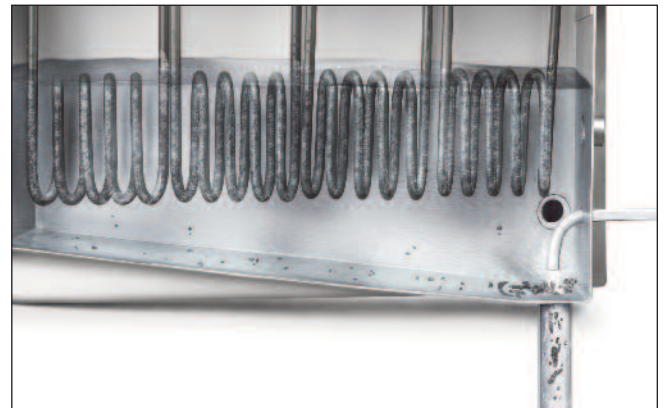
Engineered to make its life longer and your life easier.

A new mineral-tolerant steam generator design increases the steamer's uptime. The 5-degree sloped interior generator bottom and larger drain opening with a water-stream enhanced flushing system create a venturi effect that more thoroughly flushes the generator tank of mineral contaminants and sediment. This system begins automatically when the unit is shut off.

From construction to electronics, the HC24EA is designed for efficiency and reliable operation. The cooking compartment and steam generator are fully insulated and moisture resistant for optimal heat retention. A hold thermostat ensures proper temperature, while a high-limit thermostat prevents overheating; heating elements automatically shut off in low- or no-water conditions. A water-level sensor helps keep conditions in check, and heater gaskets are positioned out of the water for longer life.

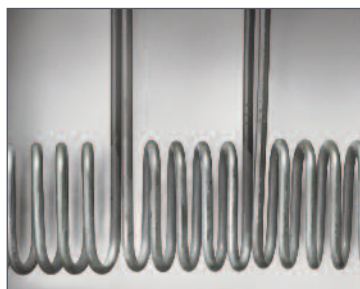


> The HC24EA's superheated steam lets you cook faster. And its constant-steam setting lets you shuffle product in and out without having to shut the door or reset.



> Our JetDrain water-assisted flushing system combines with a 5-degree, generator-sloped bottom that creates a venturi effect. An extra-large compartment drain allows settled scale to simply flush away.

> **Low-watt, density-span heating elements** offer greater reliability. Heater elements are not totally submerged in water within the generator tank, and are designed with enhanced spacing and vertical orientation to help prevent the bridging and buildup of scale.



HC24EA Steamer: Simple to operate, tough to intimidate.



Complete control is part of the package. You concentrate on serving the customers; the HC24EA Electric Counter Steamer will take care of the rest. Its Professional Control Package includes a lighted power switch and lights to notify the operator when the steamer is ready for use and to indicate when cooking is in process. A 60-minute timer includes an alert buzzer, but does much more than that—a constant-steam setting allows a controlled cook time, while the continuous-cooking setting lets you quickly move food in and out, without setting a timer or turning steam on or off. And because a switch automatically puts the generator on standby and pauses the timer, the door can be opened and closed without affecting energy conservation or cooking time.

Built for use in the real world. As much as your operation demands, the HC24EA forgives. A stainless steel interior and exterior are durable, right down to a heavy-duty mechanism and latch. A silicone door gasket with Pan Guard stands up to repeated use. Hobart conducts life-testing on all water-related valves and components under varying water conditions and with various water-treatment systems to ensure reliable and dependable operation.

Even when the HC24EA Electric Counter Steamer needs service, it gets back to work fast. All side panels are removable without disconnecting utilities. Every port can be removed for servicing—steam, drain inlet, outlet, drain outlet and delime. There's even easy access for removing major components such as the generator and condensate drain box.



> A lighted power switch keeps operation simple. "On" automatically starts the staged generator fill for quicker start-up. "Off" starts the timed JetDrain generator tank-flushing system.



> When delimiting is necessary, a convenient exterior delimiting port makes the process easier.



> **Water treatment.** Just 1/2" of scale buildup reduces heat transfer by 50%. Hobart ScaleStick™ Systems provide scale prevention and corrosion control, helping keep level-sensing probes clean and extending your equipment life.

conserve, control



HPX Series Steamers: Small space. Big performance.

Simple and efficient for a more productive kitchen. Our HPX Series Counter Connectionless Steamers combine simple controls and efficient steam generation in a compact space. A three-position control switch and 60-minute timer make operation easy and efficient. And while your kitchen is running smoothly, the HPX runs even smoother. The steam-generating system requires no water or drain connections. Solid sheathed tubular elements (9 kW and 15 kW) embedded in one-inch-thick cast aluminum are sealed to the pan bottom with a thermal transfer compound for even heat distribution.

Easy to clean. Easier to own. A 300 Series stainless steel exterior stands up to whatever your operation can dish out—even the door-closing and latch mechanism are heavy duty. The stainless steel cooking compartment is corrosion resistant, with coved corners for easier cleaning. The generator pan is composed of 11-gauge stainless steel with a stamped water-level line for simpler operation.

> This features checklist will help you choose the right Hobart Steamer for your operation.



> Hobart HPX3



> Hobart HPX5



Model	Pan Capacity 12" x 20" x 2.5"	Input	Volts	Watts	Phase	Fill Connection	Drain Connection	Dimensions (W x D x H)
HC24EA3	3	9.25 kW	208/240 480	60 60	1/3 3	3/4" NSHT	1-1/2" NPT	24" x 33" x 20.75"
HC24EA5	5	15.75 kW	208/240 480	60 60	1/3 3	3/4" NSHT	1-1/2" NPT	24" x 33" x 27.25"
HPX3	3	9.0 kW	208/240 480	60 60	1/3 3	N/A	1/2" NPT	21" x 25" x 25"
HPX5	5	15.0 kW	208/240 480	60 60	1/3 3	N/A	1/2" NPT	21" x 25" x 31.5"

> The HC24EA and HPX Series Steamers are as versatile as your kitchen, with a variety of configurations for vegetable, seafood, rice and pasta preparation.





Food retail's #1 supporter. Hobart, where equipment and service join together in support of you. Hobart makes a full line of equipment for the food retail industry, including cooking, weigh wrap, food machines, 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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