

HOBART

THE BENCHMARK FOR QUALITY AND INNOVATION



Combination Oven

Pro & Plus Series



Increase profitability with the NEW Hobart Pro and Plus Combination Oven

With the next generation Hobart Combination Oven you can take advantage of a number of benefits including a host of energy saving and environmentally friendly features, whilst also enjoying total reassurance with consistent quality results, absolute flexibility, ease of use and reliability.



Model - Combi Pro 6
6 x 1/1 Gastronorms



Model - Combi Pro 10
10 x 1/1 Gastronorms



Model - Combi Pro 20
20 x 1/1 Gastronorms



Model - Combi Plus 6
6 x 1/1 Gastronorms



Model - Combi Plus 10
10 x 1/1 Gastronorms



Model - Combi Plus 20
20 x 1/1 Gastronorms



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Rol 01246 0248

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Consistent Quality

Increase your profitability and reduce wastage with a consistent product every time. The Hobart Combination Oven has been designed around your needs to be quick and reliable, achieving brilliant results for any business, with all types of food.

Fast cooking whilst achieving consistently perfect results, ideal in a high-speed, high-pressure environment.

Advanced humidity control and optimisation of water injection means that steam is automatically controlled according to the need of the user and of the food being produced.

Features **2 core temperature probes and multi-level cooking**, allowing accurate simultaneous cooking of a variety of products and recipes.

Perfectly even cooking environment achieved with a unique triple effect system to prevent cold air from entering the cavity.

A 4 speed fan to **control air movement** and ensure there is no risk of damage to delicate products.

The **Delta T and Sous Vide programs** ensure a gentle cooking environment so that products achieve the highest standard, every time.



Total Flexibility

Increase productivity, expand your menu and simplify your operation with three cooking methods for total flexibility.

The Hobart Combination Oven is the ultimate oven for a versatile and stress-free kitchen.



Suitable for all types of business the flexible Hobart Combination Oven allows users to cook in **convection, steam and combination mode**, the ovens are ideal for **any style of cooking**, from poaching to baking and regenerating meals for banqueting.

Utilising both Gastronorm and Euronorm trays, the ovens are ideal for traditional cooking and bakery products, with a larger cooking surface significantly increasing the capacity of the oven and producing brilliant results for both.

Two different recipes can be simultaneously produced to a perfect standard in the **double cavity design**, even when using different cooking methods and temperatures.

Loading and unloading is quick and easy, with the **monobloc trolleys** which ensure complete efficiency and **fast food rotation** in a busy kitchen, or when serving a large number of covers.

Complex recipes can be easily produced again and again through programmable recipes within the oven, which can be sorted into **easy to use categories** for complete efficiency.

With **quick and easy uploading** of recipes using the integral USB port, last minute changes in your menu are easily facilitated.

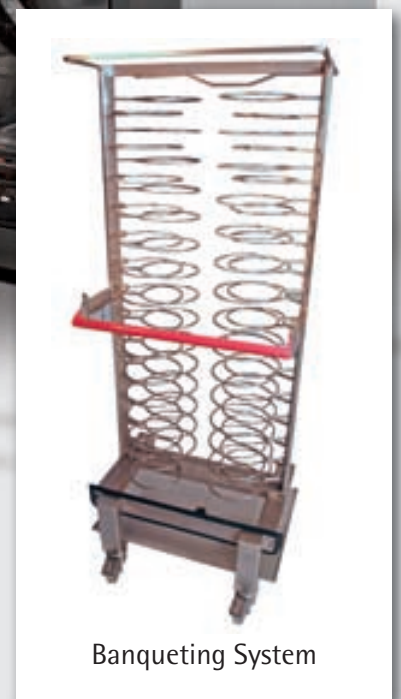
Advanced banqueting systems are available, requiring **significantly less space** than traditional banqueting facilities. Taking sixty 10" and 12" plates, 180 covers per machine, the systems greatly improve efficiencies and deliver real operational savings.



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Banqueting System

Ease of Use

Get total reassurance from consistent results with the Hobart Combination Oven, a new generation of oven, designed around the user to make your kitchen operation easier.

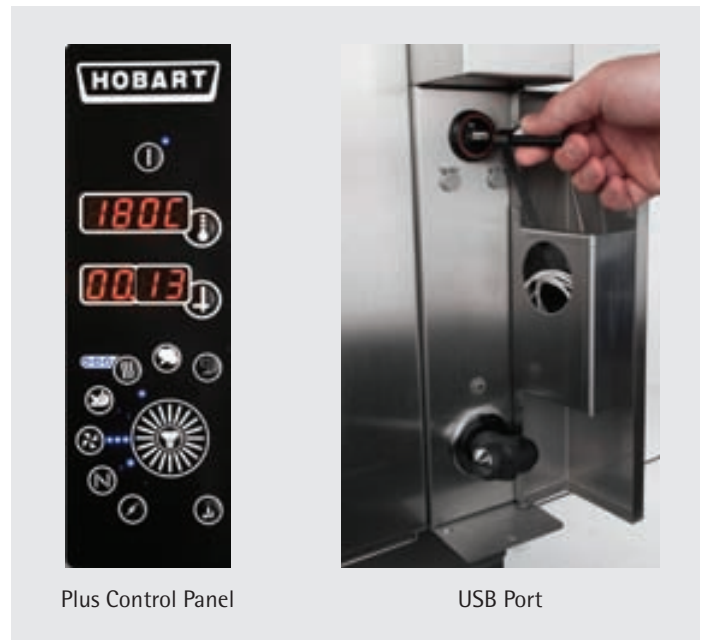
A completely **intuitive touch control** makes operation easier for all users, and **on-screen usage guides** allow quick, simple introduction to various programs, significantly reducing the time required for everyday tasks.

An unlimited number of **programmable recipes** are quickly and easily transferred from computer to oven via USB, uploading in seconds and ensuring consistent results are delivered time and again no matter the complexity of the recipe or skill required. Using the USB users can download HACCP and energy usage information, while the machine is easily future proofed with simple uploading of software updates.

With safety of paramount importance in the kitchen, the Hobart Combination Oven greatly reduces risk of injury with a **cool to the touch door** and no contact with chemicals during the cleaning process to protect the user at all times. While width way tray loading delivers better weight distribution for safer handling.

The most advanced self-cleaning program on the market means no more time wasted on lengthy cleaning processes, with the machine able to clean itself at a pre-determined time and close down automatically, ready for the next service.

With a simple one touch control the innovative 4 speed fan is simple to operate.



Plus Control Panel

USB Port

Pro Control Panel



Advanced Functions



Cleaning Programs



Combinations Cooking



Energy Reporting



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Increase Profitability

Increase profitability, optimise energy consumption and reduce costs with the Hobart Combination Oven.

Increased **production capacity** allows maximisation of preparation and cooking time, increasing efficiency and profitability.

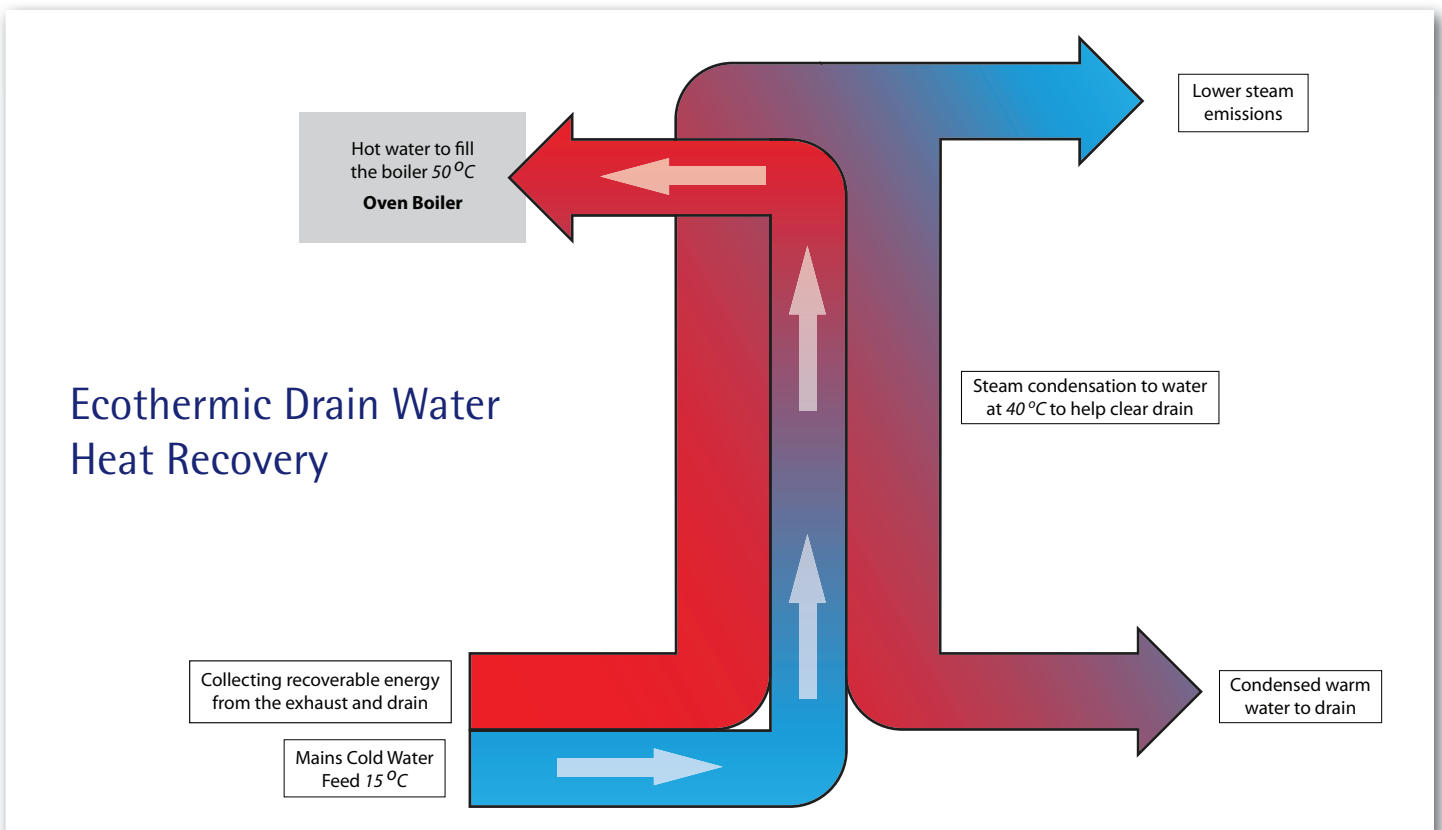
Consistent results time after time ensures customer satisfaction and enhances the reputation of your business.

The fully **automatic cleaning** system saves on chemicals, water and time allowing unsupervised cleaning and saving up to 60% on costs of traditional cleaning methods.

The **automatic descale** programme completely removes the cost of an external water filtration system and removes unnecessary service costs.

Energy usage is reduced by 30% as a result of new developments, including a **smaller boiler** to further reduce water usage and allow the boiler to **heat up faster**. The unique Ecothermic heat recovery system ensures all recoverable energy is used to **enhance cooking performance**.

The **auto diagnosis program** records each process in the machine to quickly identify any potential problems and enable efficient technical support **eradicating unnecessary downtime**.



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Environmentally Friendly

Increase your eco-credentials, save money and minimise the effect of your kitchen on the environment with the Hobart Combination Oven.



The only piece of equipment to receive a multi industry eco-design award for **sustainability and industrial performance**.



The oven is built to be **91% recyclable** and uses a single **100% biodegradable cleaning product** to ensure minimal impact on the environment from manufacture to use.

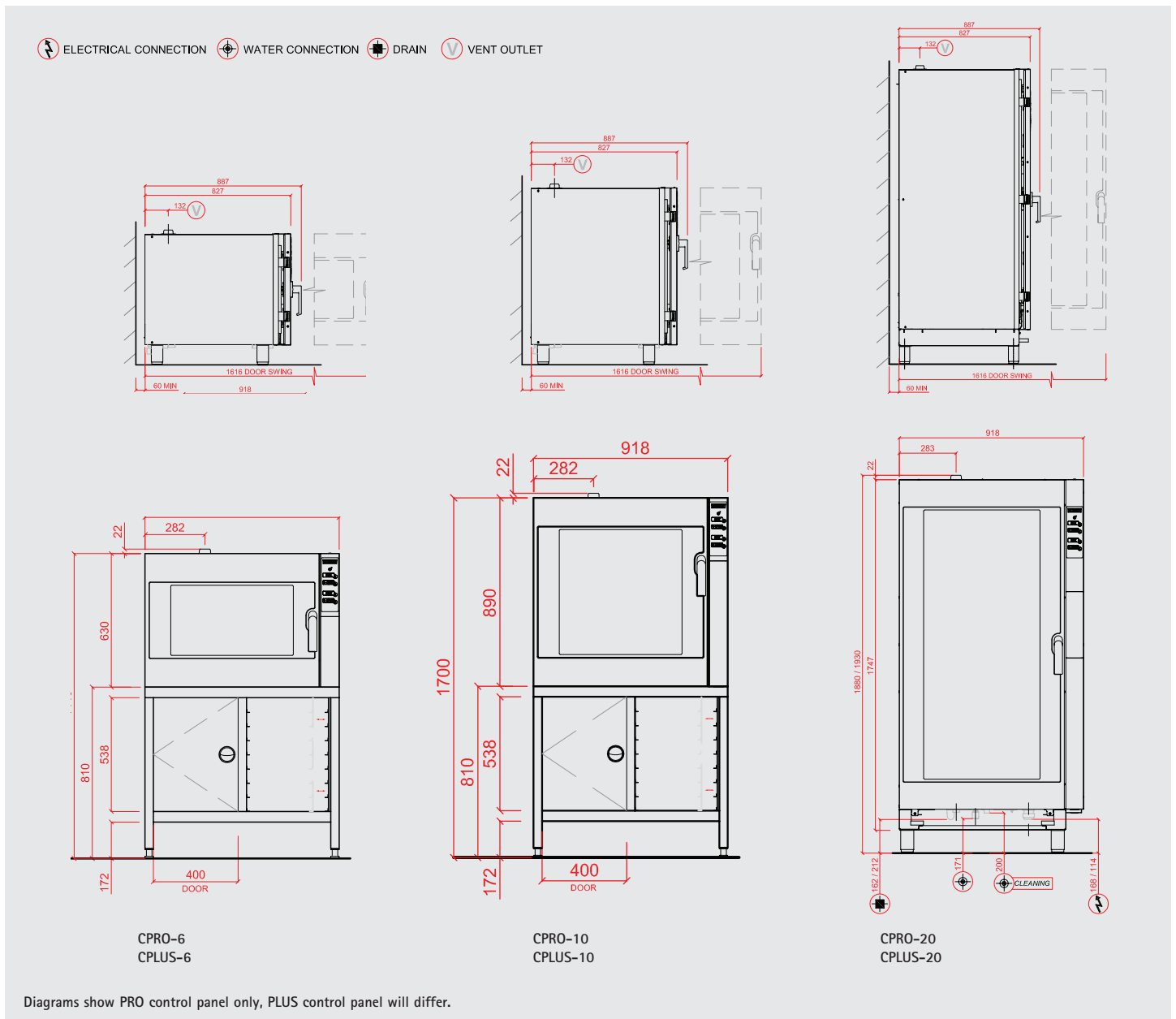
Eco-design features including innovative humidity control to keep steam production to a minimum have enabled **water consumption to be reduced by 40%**, saving you money whilst helping the environment.

The **fastest cleaning system** on the market not only ensures minimal disruption to service, but also produces brilliant clean results using **60% less water**.



Technical Data

	Combi Pro Series			Combi Plus Series		
	CPRO-061/1-10	CPRO-101/1-11	CPRO-201/1-11	CPLUS-061/1-10	CPLUS-101/1-11	CPLUS-201/1-11
Water Connection	3/4" BSP	3/4" BSP	3/4" BSP	3/4" BSP	3/4" BSP	3/4" BSP
Cleaning system water connection	3/4" BSP	3/4" BSP	3/4" BSP	3/4" BSP	3/4" BSP	3/4" BSP
Water pressure	2-5 Bar	2-5 Bar	2-5 Bar	2-5 Bar	2-5 Bar	2-5 Bar
Drain	1" BSP	1" BSP	1" BSP	1" BSP	1" BSP	1" BSP
Electrical loading	9.4Kw 400/50/3 fuse at 3 x 16A"	18.4Kw 400/50/3 fuse at 3 x 30A"	36.6Kw 400/50/3 fuse at 3 x 63A"	9.4Kw 400/50/3 fuse at 3 x 16A"	18.4Kw 400/50/3 fuse at 3 x 30A"	36.6Kw 400/50/3 fuse at 3 x 63A"
Vent Outlet	44mm Diameter	44mm Diameter	44mm Diameter	44mm Diameter	44mm Diameter	44mm Diameter
Weight	102Kg	131kg	248Kg Inc trolley	102Kg	131Kg	248Kg Inc Trolley



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Key: ● = standard ○ = optional

	Combi Pro Series			Combi Plus Series		
	CPRO-061/1-10	CPRO-101/1-11	CPRO-201/1-11	CPLUS-061/1-10	CPLUS-101/1-11	CPLUS-201/1-11
10 programmes with 10 phases				●	●	●
100 programmes with 10 phases	●	●	●			
100% bio-degradable chemical	●	●	●	●	●	●
1 probe connections				●	●	●
2 probe connections	●	●	●			
1 point probe as standard	●	●	●			
3 fan speeds	●	●	●	●	●	●
4 fan speeds	●	●	●			
Auto clean system with 4 options				●	●	●
Auto clean system with 5 options	●	●	●			
Auto de-scale system	●	●	●			
Auto reverse fan	●	●	●	●	●	●
Auto vent controlling the browning level	●	●	●			
Boiler and micro injection systems	●	●	●			
Cook and hold mode	●	●	●			
Customer replaceable door seal	●	●	●	●	●	●
Delayed start cook				●	●	●
Delayed start/cook/clean	●	●	●			
Delta T cooking	●	●	●			
Double glazed sprung loaded door glass	●	●	●	●	●	●
Eco-thermic energy recovery system (heat and exhaust recovery)				●	●	●
Eco-thermic energy recovery system (heat and exhaust recovery) Et triple effect	●	●	●			
Energy pulse mode	●	●	●	●	●	●
Energy report download	●	●	●	●	●	●
Energy report management system	●	●	●			
Euronorm insert (600x400)	●	●	○	●	●	○
Humidifier for bakery	●	●	●	●	●	●
Manual vent for controlling the browning level				●	●	●
Micro injection spray system				●	●	●
Mirror finish S/S	●	●	●	●	●	●
Multi level timer	●	●	●			
Pre-Heat function	●	●	●			
Programmable from your PC	●	●	●	●	●	●
Rapid cool down	●	●	●	●	●	●
Spray hose	●	●	●			
Touch pad led controls				●	●	●
Twin touch screen controls	●	●	●			
Unlimited programmes from USB stick	●	●	●			
USB port	●	●	●	●	●	●
USB stick with pre-loaded software	●	●	●	●	●	●
Water cooled PCB boards	●	●	●			
Width ways loading	●	●	●	●	●	●
Options						
Banqueting accessories			○			○
Canopy	○	○	○	○	○	○
Euronorm mono-block trolley (20 grids)			○			○
Manual 2 stage door	○	○	○	○	○	○
Reverse hung door	○	○	○	○	○	○
Sous Vide probe	○	○	○	○	○	○
Stacking kits	○	○		○	○	



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