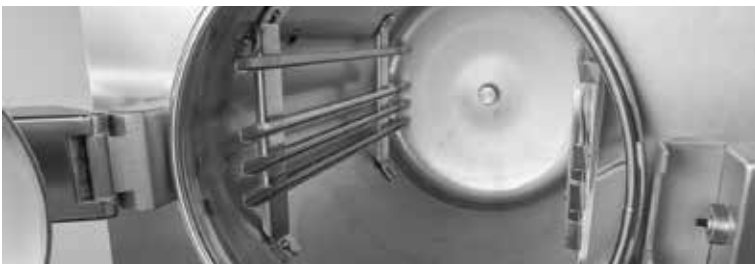


HOBART Cooking Solutions



High Speed STEAMER



High Speed STEAMER

For The Professional Caterer



Looking for fantastic food quality, cooked in minutes and with the minimum of energy consumption?

The High Speed Steamer uses a patented form of leading edge technology and offers a unique accelerated cooking technique; cooking fish, eggs, meat and rice in minutes and vegetables in seconds.

Model 205GB

- › 12 portions of supreme of salmon in 1 minute
- › 20 portions of tender stem broccoli in 30 seconds
- › 10 portions of poached chicken supreme in 6 minutes

Model 305GB

- › 42 portions of supreme of salmon in 1 minute
- › 66 portions of tender stem broccoli in 30 seconds
- › 36 portions of poached supreme of chicken in 6 minutes



High Speed STEAMER

For The Professional Caterer

Operation

Operates on half pressure, full pressure and atmospheric steaming.

Ease of operation

Same time setting for 2oz or 30lb of product.

Quick start up

Simply push one button and the machine automatically gets itself ready in approximately 5 minutes.

Quick cooking times

Most vegetables cook in 1 to 3 minutes. Simply cook what you need when you need it – the ultimate in portion control.

Automatic defrost

Same time setting for fresh, frozen or partially thawed product.

Two models

Models to suit all types of operations from bulk cooking to à la carte restaurants.

Free on site training

Our qualified chefs will train your staff to ensure your customers get the best possible results.

Energy efficient

Insulated boiler and cooking chamber. Minimal power usage when on stand by.

Safety

Door cannot be opened when under pressure and is easy and quick to use.



FOR A FREE LIVE COOKING DEMONSTRATION
CONTACT HOBART COOKING SOLUTIONS



The Chef's Choice

Key Features

The Ultimate Cooking Experience

Consistent high quality food results are attained using high pressure dry latent heat. Fresh food is dry steam cooked on demand, retaining all the vitamins, minerals presentation colour and vital health giving properties.

- › Ultimate portion control = no food waste
- › Cooking to order = à la carte
- › Volume cooking = banqueting and central production
- › Poaching
- › Boiling
- › Braising
- › Steaming
- › Sous vide
- › Rechauffe

Features

- › Simple control settings
 - ☉☉☉ FULL PRESSURE
 - ☉☉ HALF PRESSURE
 - ☉ ATMOSPHERIC STEAMING
- › Cylindrical cooking chamber for even distribution of steam
- › Boiler pressure dial
- › Automatic electrical fault diagnosis

Health and Safety

- › Unique door mechanism seals from within - prevents unintentional opening during 'pressure' cooking cycle
- › Automatic pressure safety override valve
- › Free full on site staff training
- › Door safety interlock



Simple control settings for half pressure, full pressure and atmospheric pressure.



All stainless steel cooking compartment, circular for even heat distribution and ease of cleaning.



Large capacity. The 305GB takes three gastronorm 1/1 pans.

User Friendly and Tactile

- › Simple touch pad operation
- › Ready to cook in 5 minutes
- › Simple clean design
- › Spinning timer wheel
- › Large LED display
- › Single touch button automatic drain and boiler fill
- › Audible and visual end of cook alarm
- › Easy wipe clean interior and exterior
- › The cook time remains constant regardless of same food quantity

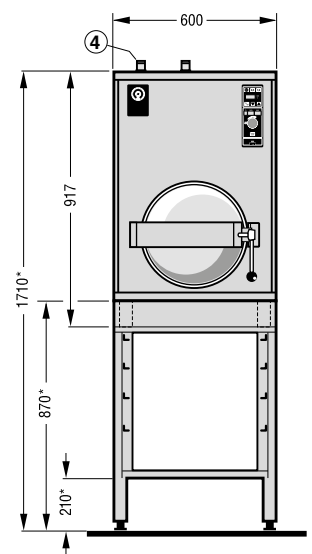
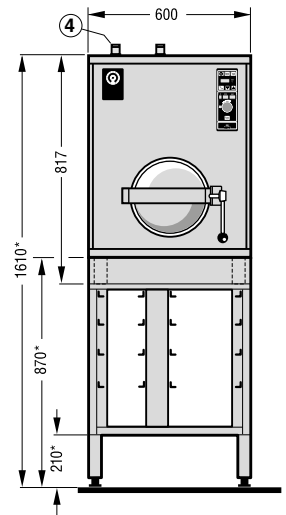
Energy and the Environment

- › Thermal efficient boiler and chamber insulation
- › Integral drain condense box - automatically condenses the venting steam at end of the cook cycle to avoid special drain materials making the working environment a cool and pleasant one
- › WRAS approved - incorporates approved type A air gap
- › Cooks five times faster than conventional methods
- › Energy used to cook 1kg of rice = 0.5 litres of water and 0.34kW

The Chef's Choice

Technical Data

Model	205GB	305GB
Portions per hour	400	650
Gastronorm pans	1/2 GN - 138 mm	1/1 GN - 200 mm
Soft water connection	R 3/4"	R 3/4"
Drain connection	R 1"	R 1"
Conduit size	PG 29	PG 29
Power supply	400/50/3N	400/50/3N
Electric rating	18.2kW (switchable to 9kW)	27.2kW (switchable to 18kW)
Fuse at	3 x 35 A	3 x 50 A
√ Internal vent pipe	Ø 35 mm	Ø 35 mm
∞ Water supply	R 3/4"	R 3/4"
≈ Power cable inlet	M 8	M 8
Dimension W x D x H	600 x 700 x 835	600 x 700 x 935



Saving Energy and Time

	Time (at 1 bar)	Power Used (kW per hour)	Water Usage (litres)
8.0 kg Potatoes (quarters)	8 mins	0.5	0.5
2.0 kg Carrots (sliced)	40 secs	0.15	0.3
2.0 kg Cauliflower	45 secs	0.15	0.4
5.0 kg Beans (frozen)	30 secs	0.25	0.8
3.0 kg White cabbage	25 secs	0.2	0.4
0.8 kg Vegetables julienne	15 secs	0.1	0.2
2.0 kg Broccoli	40 secs	0.2	0.4
4.0 kg Mixed vegetables (frozen)	30 secs	0.25	0.8
3.0 kg Rice	7 mins	0.6	0.7
30.0 kg Eggs (soft)	3-4 mins	0.3	0.5
2.5 kg Salmon (tranche)	1-1.5 mins	0.3	0.2
3.0 kg Haddock	1.5-2 mins	0.2	0.2
4.0 kg Cod	1-2 mins	0.3	0.2

HOBART Cooking Solutions

BONNET

Maestro

MBM

E L R O

The Chef's Choice

HOBART COOKING SOLUTIONS

Southgate Way – Orton Southgate – Peterborough – PE2 6GN

Cooking Enquiries: 0844 225 1999
Service: 0844 888 7777
E-mail: cooking.solutions@hobartuk.com

LSH253-13