

The new Chef'sCombi

Everything you need. Nothing you don't.



HOBART

Everything you need.

Simplicity and Performance.

Our aim was to develop a brand new combi oven to help Chefs deliver consistent, high-quality food. Its innovative design inspired by Chefs' everyday requirements, makes it quick and easy to operate and maintain.

The less you worry about your combi oven, the more you can focus on what matters most.

- ▶ **CombiOS** – An intuitive and responsive operating system which adapts to your needs.
- ▶ **CombiClimateControl** – Advanced climate management for outstanding cooking results every time.
- ▶ **AutoClimate** – Automatic humidity adjustments based on set temperature, providing optimum flavour and texture.
- ▶ **CombiGuide** – Guided automatic cooking, ensuring consistently delicious dishes no matter who's at the controls.
- ▶ **MenuMix** – Mixed loads made simple.
- ▶ **CombiCare** – Automatic cleaning that's safe, fast and effective.



HOME



Cook



CombiGuide



Delta T



Retherm



MenuMix



Protocols



Top 12



Create



History



Rinse



Quick



Light



Strong



Settings

2024/03/24

CombiOS – Making everything simpler and faster.

Based on a modern operating concept and high performance electronics, CombiOS gives new meaning to the term 'easy to use'. The response time to inputs is quicker than ever before and long start-up times are a thing of the past.

You can also design your own user interface and decide which features you want to have. Everything else is hidden. Redefining the terms simplicity and speed.

It's fun to cook with the Chef'sCombi.

Key features:

- ✓ Decide what you want to see on your display and what you want to hide.
- ✓ Short response times mean no lengthy delays when using the oven.
- ✓ Similar features to a smartphone (dragging, swiping, etc.) on a high-resolution 10" touchscreen.



CombiClimateControl – Performance and precision.

For impressive cooking results.

Cooking great food all comes down to the oven's performance. The new Chef'sCombi includes all the important features and technology to take your cooking to the next level. Whether you're grilling, roasting, baking, steaming, poaching or sous vide cooking, it cooks everything just to your liking.

Place your trust in the new Chef'sCombi.



Precise temperature control down to the degree - crucial when preparing delicate foods or for sous vide.



High performance dehumidification for crispy crusts and even browning, regardless of the load quantity.



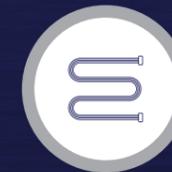
5 fan speeds with fan wheel cycles to adapt to the food you're cooking.



Convection heat between 30 and 300 °C.
Steaming between 30 and 100 °C.
Superheated steaming between 101 and 130 °C.
Combination cooking between 30 and 300 °C.



Lambda sensor delivers precise humidity control ranging from 0-100%, even at temperatures below 100 °C.



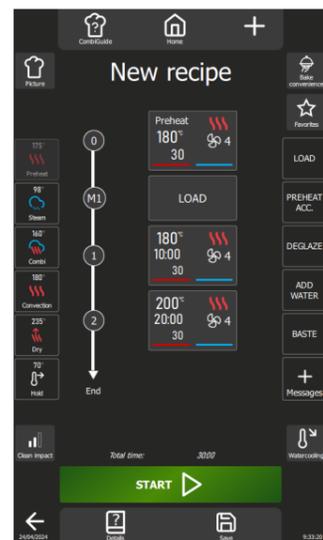
Powerful heating elements for short heat-up times and rapid compensation of the temperature drop when fully loaded or with frequent door openings as in à la carte operation.

Manual cooking with **AutoClimate**.

You are in control.

The Chef'sCombi does exactly as you ask by quickly adjusting cooking conditions according to your temperature requests. It couldn't be easier. If you're happy with the final result, why not save the process in your cooking library with an image?

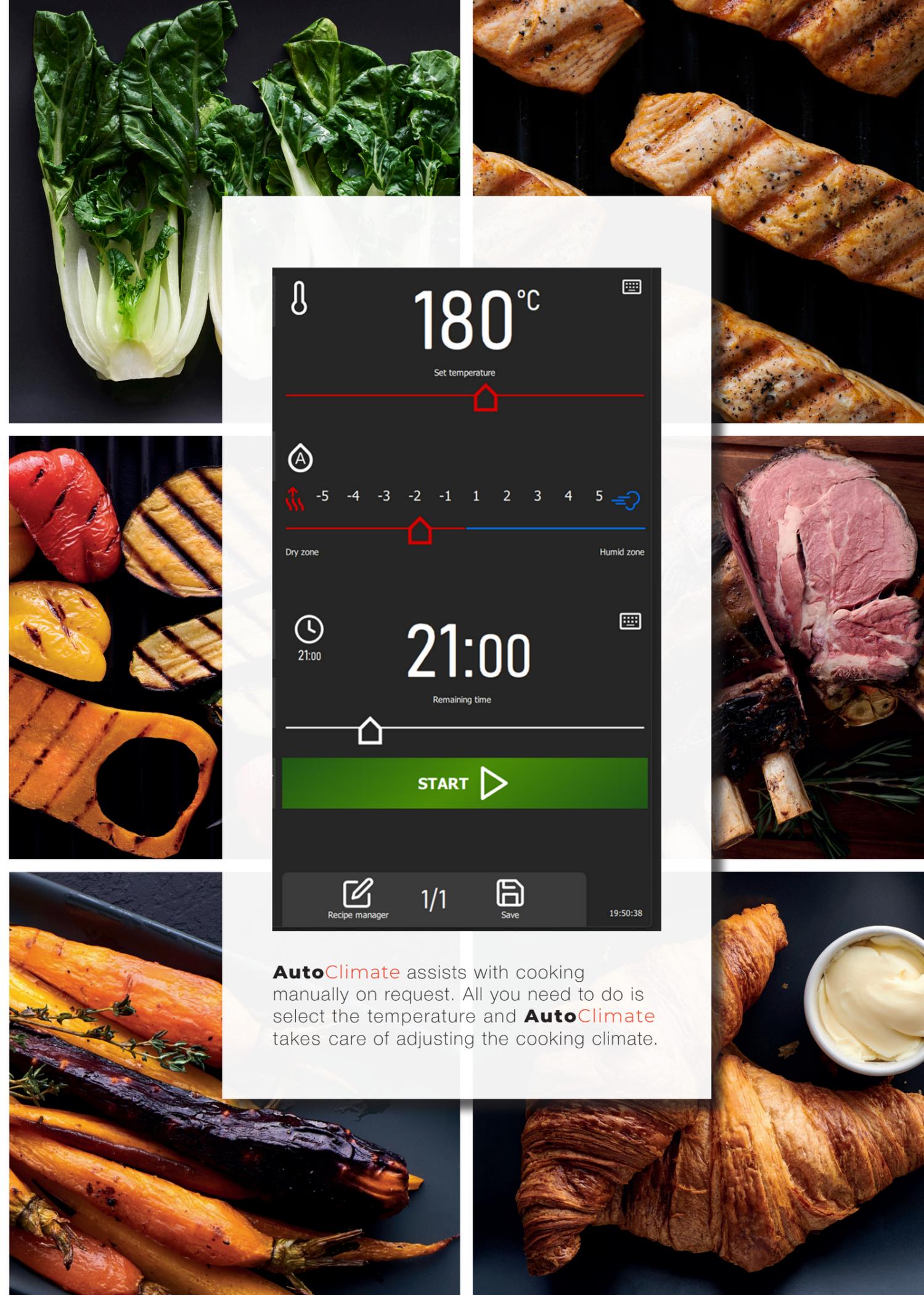
After all, cooking manually should be precise, quick and simple.



Create programmes easily with predefined cooking steps.



The core temperature assistant provides useful information on which core temperature is ideal for your product.



AutoClimate assists with cooking manually on request. All you need to do is select the temperature and **AutoClimate** takes care of adjusting the cooking climate.

CombiGuide – Your culinary sidekick.

Great cooking results time and again.

Benefit from the cooking expertise offered by the Chef'sCombi. Follow the quick and simple guide to create tasty dishes just as you like. Regardless of what's being cooked, or who's cooking, Chef'sCombi produces the same results consistently. Just input your desired result and the Chef'sCombi takes care of the rest. You can check all of the key cooking settings at all times and make adjustments if and when required.

All the assistance you need at the touch of your fingertips.

Easy to use

No lengthy training required.

- ▶ All you need to do is specify how your food needs to be cooked. The Chef'sCombi then automatically configures the ideal cooking parameters.
- ▶ Depending on the amount of food to be cooked, the load recognition makes adjustments to ensure the result is the same regardless of how much food is cooked.



MenuMix – Mixed loads made simple.

With smart technology.

MenuMix monitors every level down to the second. All you need to do is load the food, choose your option, and the Chef'sCombi will let you know once it's cooked. MenuMix also provides useful information on which foods pair well. You can even create and save a mixed menu for the future. The Chef'sCombi guarantees everything comes out just as you envisioned.

Great results without fail.

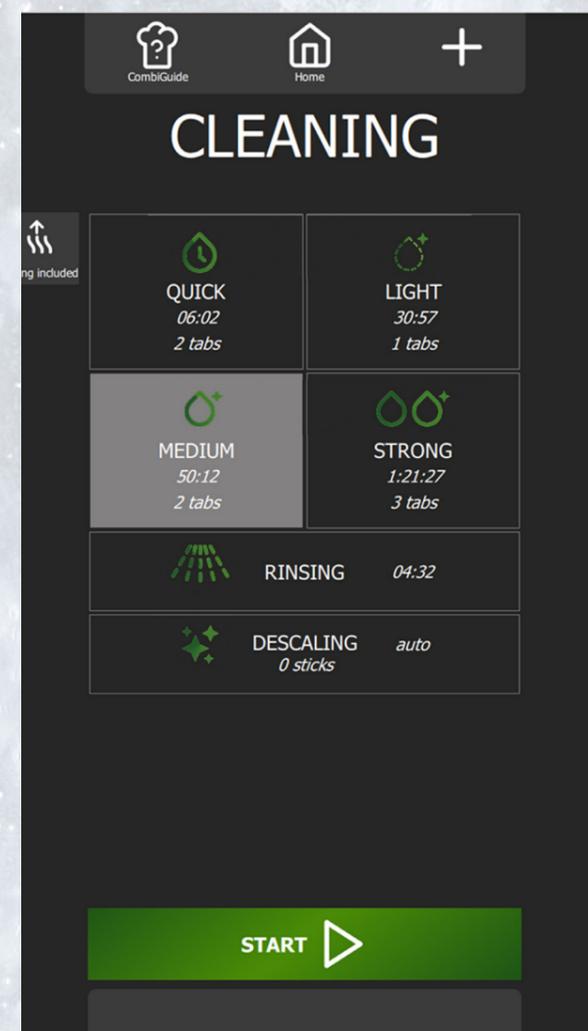
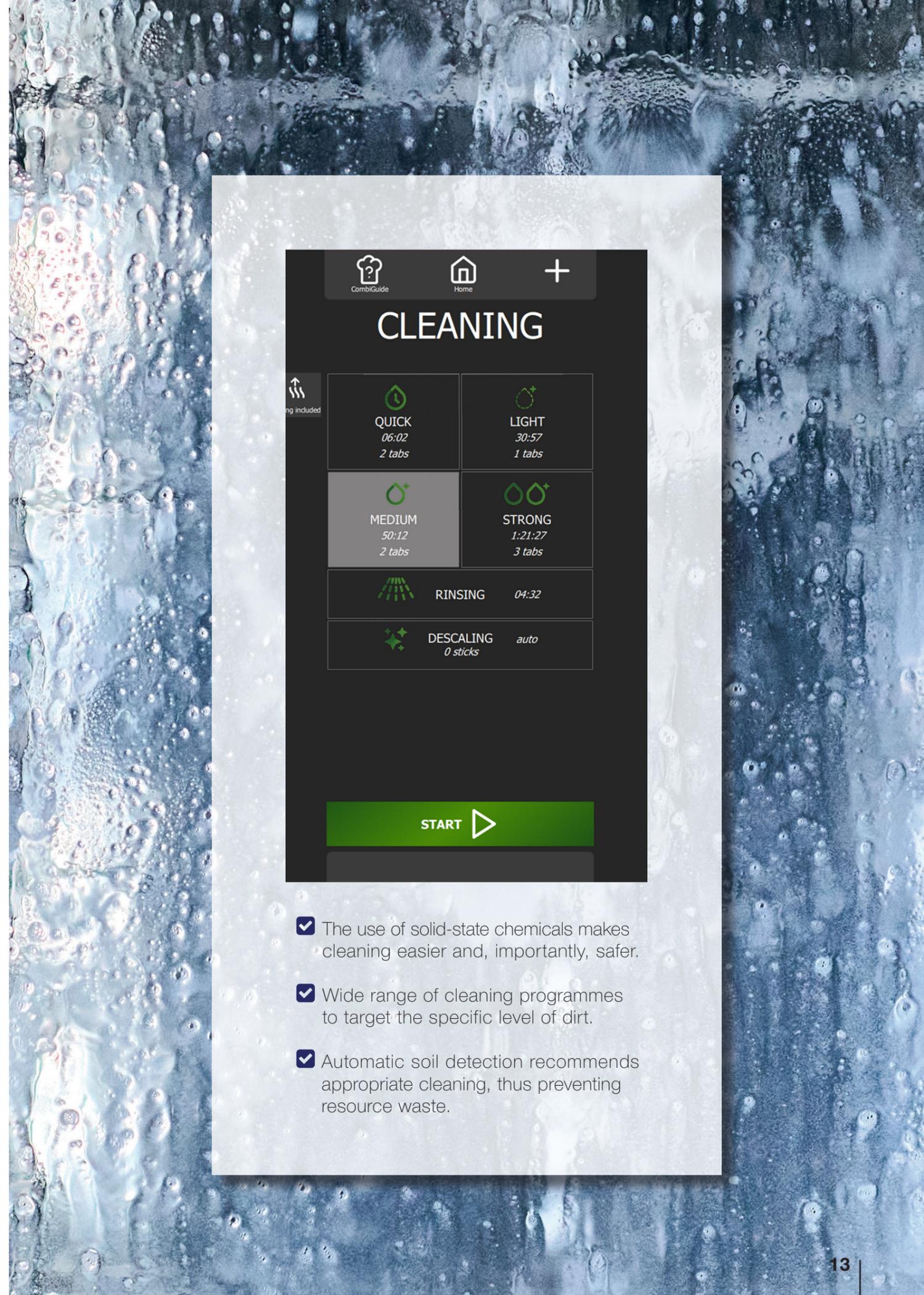


CombiCare – Automatic cleaning and care. Fast, effective and safe.

Simply add the chemicals, start the cleaning cycle and leave work for the day. In no time at all the cooking compartment, steam generator and drain are hygienically clean and free from any limescale. When required, the Chef'sCombi can be cleaned in a matter of minutes with the quick programme.

Thanks to special technology and soil recognition, the Chef'sCombi requires less chemicals, energy and time compared to conventional combi ovens.

CombiCare – for hygienic and streamlined cleaning.



- ✓ The use of solid-state chemicals makes cleaning easier and, importantly, safer.
- ✓ Wide range of cleaning programmes to target the specific level of dirt.
- ✓ Automatic soil detection recommends appropriate cleaning, thus preventing resource waste.

Caring for our planet.

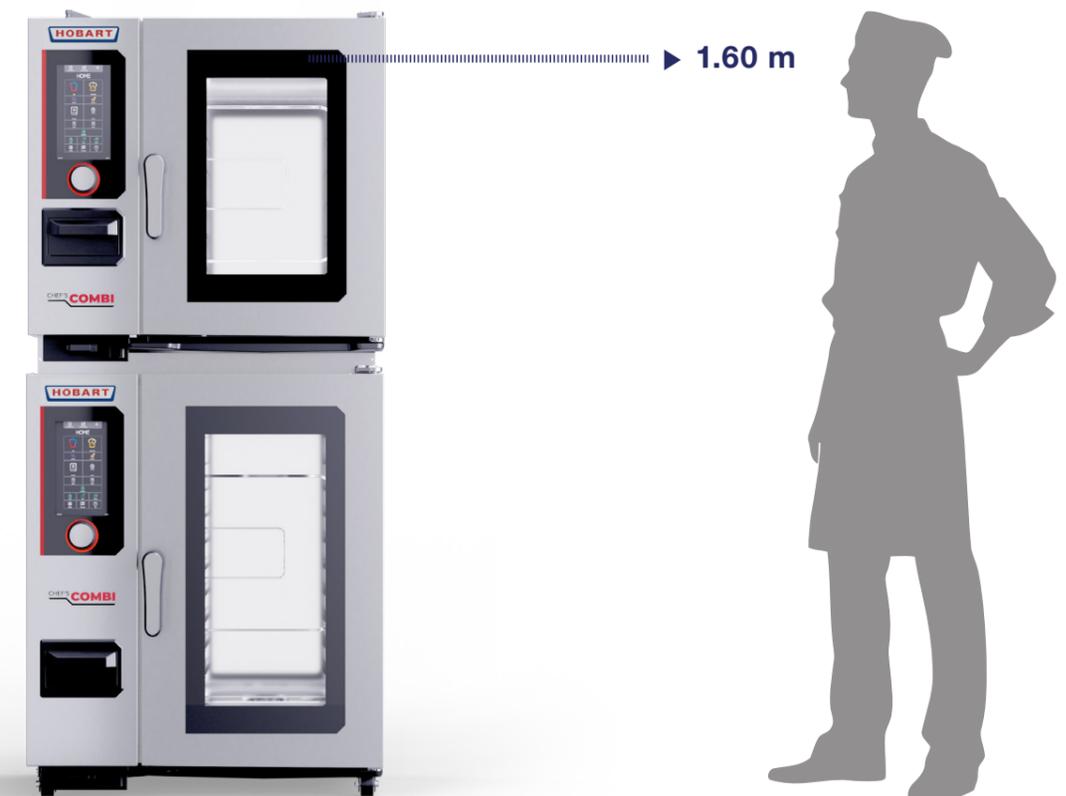
Sustainable action has been a central pillar of our work for decades. Our contribution to sustainability begins when developing our products. We research innovative, environmentally friendly solutions, which are then produced using renewable energy and state-of-the-art production facilities.

The Chef'sCombi displays resource consumption after each cooking process enabling customers to understand their usage and recognise potential savings.

The Chef'sCombi is safe.

Maximum rack height of 1.60m.

Professional bodies have long called for a maximum height for the top rack. Conscious of the role we play, we decided to limit the maximum rack height to 1.60m in all Chef'sCombis, particularly in the stacked versions. The Chef'sCombi also comes with a wide range of safety features.



Our solutions.
For special requirements.



Stacked versions

For maximum flexibility and food variety when space is at a premium. Discover a new world of possibility with two Chef'sCombis on top of each other.

Banquet systems

Suitable for all sizes of catering operation. Meals are placed on plates while cold and regenerated on special banqueting trolleys in the Chef'sCombi.

Left hinged door

(only for countertop units)
The door swing of the Chef'sCombi can be adapted to suit your kitchen conditions for easy access.

Integrated grease separation

We offer integrated grease separation to prevent grease from entering drainage systems. Grease is collected in external containers and can then be disposed of.

Condensation hood

Thanks to an integrated condensation hood, the Chef'sCombi can also be installed in locations without a central extraction hood. Any steam created is collected, condensed and transported through the outlet.

SmartConnect

Switching recipes, configuring settings, viewing HACCP information – manage all this and more quickly and easily with SmartConnect. The Chef'sCombi is connected to the connectivity solution by LAN or WiFi connection.

The perfect fit for your kitchen.

Gas or electric.

The Chef'sCombi is the ideal appliance for restaurants, hotels and industrial kitchens alike. We offer the right dimensions and features for your situation. A Chef'sCombi is the ideal solution for all sizes of catering operation. We would be happy to advise you on the best solution for your needs.



Capacity	61	62	101	102	201	202
Daily meal	30 - 100	60 - 200	80 - 150	150 - 300	150 - 300	300 - 500
Longitudinal loading	1/1, 1/2, 2/3, 1/3, 2/8 GN	2/1, 1/1 GN	1/1, 1/2, 2/3, 1/3, 2/8 GN	2/1, 1/1 GN	1/1, 1/2, 2/3, 1/3, 2/8 GN	2/1, 1/1 GN
Maximum tray depth	65 mm					
Distance between levels	83 mm	83 mm	67 mm	67 mm	63 or 67 mm*	63 or 67 mm*
Maximum total load	30 kg	60 kg	50 kg	100 kg	100 kg	200 kg
Width	852 mm	1,042 mm	852 mm	1,042 mm	877 mm	1,067 mm
Depth	826 mm	976 mm	826 mm	976 mm	891 mm	1,041 mm
Height	898 mm	898 mm	1,075 mm	1,075 mm	1,886 mm	1,886 mm
Water connection pipe	R 3/4"					
Water evacuation	DN 40					
Water pressure (min/max)	150/600 kPa (1.5 bar/6 bar)					
ELECTRICAL VERSION						
Weight	140 kg	170 kg	155 kg	190 kg	296 kg	356 kg
Connected load	10.5 kW	21.6 kW	18.2 kW	35.6 kW	36 kW	64,8 kW
Fuse	3 x 16 A	3 x 35 A	3 x 32 A	3 x 63 A	3 x 63 A	3 x 125 A
Main connection	3 NAC 400 V					
Convection mode output	10.3 kW	21.6 kW	18 kW	35.6 kW	36 kW	64.8 kW
Steam mode output	9 kW	17.5 kW	17.5 kW	35 kW	35 kW	52.5 kW
GAS VERSION						
Weight	180 kg	219 kg	200 kg	245 kg	366 kg	580 kg
Connected load gas/electric	15 kW / 0.5 kW	30 kW / 0.5 kW	25 kW / 0.5 kW	42 kW / 0.5 kW	50 kW / 1.5 kW	84 kW / 1.5 kW
Fuse	1 x 16 A					
Main connection	1 NAC 230 V					
Gas connection	G 3/4"					
Natural gas / Liquid gas G31 / Liquid gas G30**						
Maximum nominal thermal load	15 kW	30 kW	25 kW	38.5 kW	50 kW	84 kW
Convection mode output	15 kW	30 kW	24 kW	38.5 kW	50 kW	84 kW
Steam mode output	15 kW	25 kW	25 kW	37 kW	42 kW	50 kW

*Depending on chosen option

**The respective connection flow pressure must be ensured for proper operation: Natural gas H G20: 18-25 mbar (0.261-0.363 psi), natural gas L G25: 20-30 mbar (0.290-0.435 psi), liquid gas G



Want to experience the new Chef'sCombi for yourself?

Want to find out how everything works and try out some of your own recipes?

Book a Cook Live demo at one of our regional cooking centres to experience the benefits of cooking with the Chef'sCombi.



Customer Service – Your wish is our command.

We've got you covered. We take care of professionally installing Hobart cooking systems and providing support for your systems throughout their life.

Enjoy peace of mind with maintenance packages tailored to your individual needs, allowing you to focus on what matters. We'll take care of the rest.

HOBART