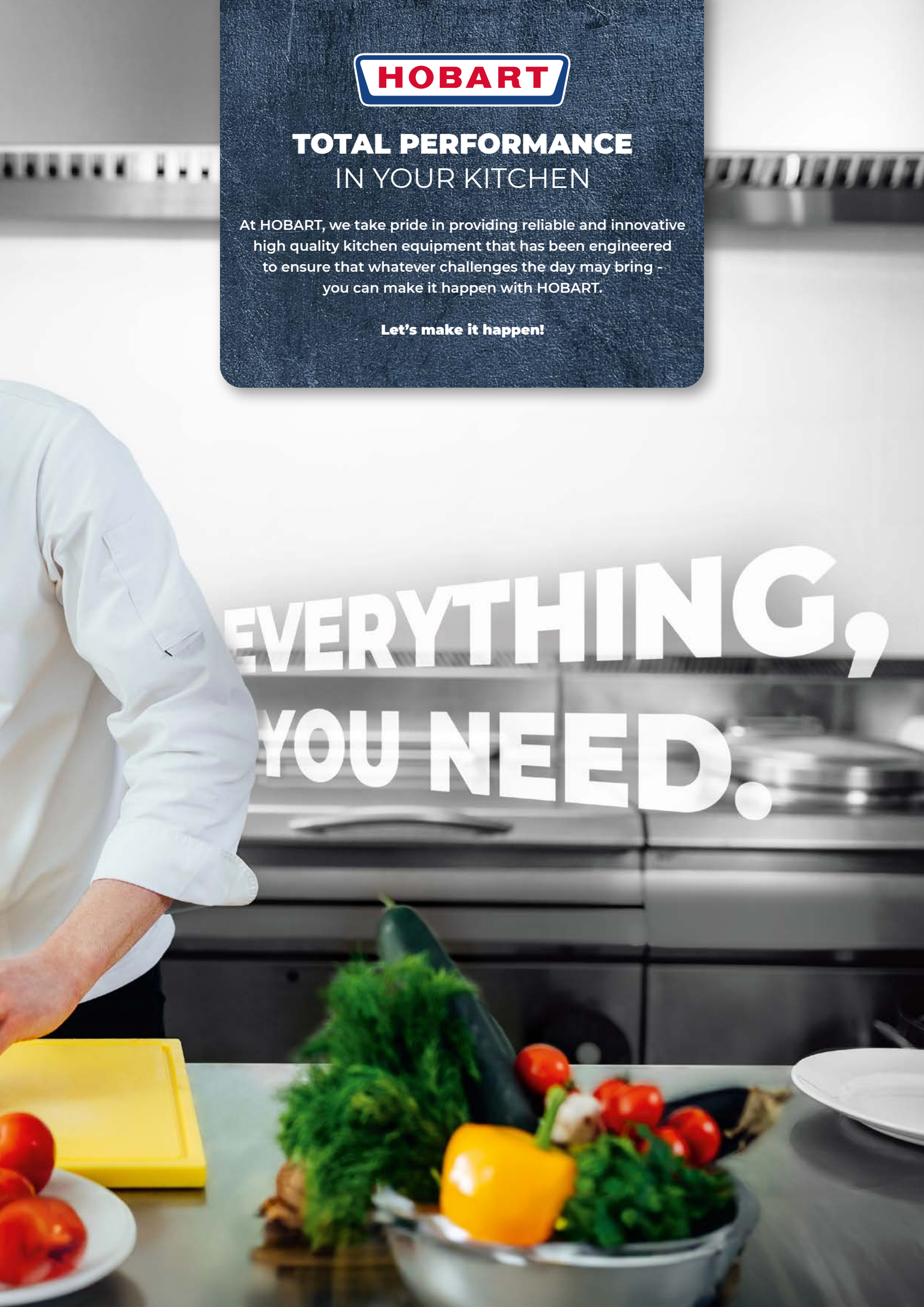
HOBART

COOKING

COMBI STEAMER **CHEF'S COMBI**




HOBART
COMBI


HOBART
TOTAL PERFORMANCE
IN YOUR KITCHEN
At HOBART, we take pride in providing reliable and innovative high quality kitchen equipment that has been engineered to ensure that whatever challenges the day may bring - you can make it happen with HOBART.
Let's make it happen!
EVERYTHING,
YOU NEED.



HOBART

MANY MARKETS

Countless challenges

1 SOLUTION

HOSPITALITY

Bistro & Café /
Hotel & Restaurant

FOODSERVICE

Hospital / Nursing home /
Canteen / School & University

BAKERY

Bakery subsidiary / Production / Bakery industry

MEAT PRODUCTION

Butchery / Meat production industry

AIRLINE CATERING

GLOBAL MARINE





EVERYTHING, YOU NEED.

EASY TO USE, HIGH PERFORMANCE, COST EFFECTIVE

A combi steamer with which you can always achieve exactly the food quality you want. A clear display that responds to inputs at lightning speed and is very easy to operate - even for unskilled kitchen staff. An appliance that is extremely attractive to maintain: low consumption of resources and cost-effective cleaning with special cleaning tabs.

The CHEF'S COMBI offers all this.

THE KEY FEATURES AT A GLANCE

GLOBAL OS
An intuitive and responsive operating system which adapts to your needs

COMBI CLIMATE CONTROL
Advanced climate management for outstanding cooking results.

Manual cooking with AUTO CLIMATE
Precise, fast and easy to use.

CHEF'S GUIDE
Guided automatic cooking, ensuring consistently delicious results no matter who's at the controls.

MENU MIX
Mixed loads, made simple.

COMBI CARE
Automatic cleaning that's fast and effective.

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'S COMBIs on top of each other.

Banquet systems
For events catering from 30 up to 1,000 guests. Meals are placed on plates while cold and re-generated on special banqueting trolleys in the CHEF'S COMBI.

Left hinged door
(for combi steamer with 6 or 10 levels):
The door swing of the CHEF'S COMBI can be adapted to suit your kitchen conditions for easy access.

Integrated grease separation
We offer integrated grease separation to prevent grease for 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'S COMBI can also be installed in locations without a central extraction hood. Any steam created is collected, condensed and transported through the outlet.



THE MODELS
WE HELP YOU WITH YOUR DECISION!

CHEF'S COMBI 061

Capacity: 6 x 1/1 GN
Number of meals per day: 30 - 100
Maximum total load: 30 kg



CHEF'S COMBI 062

Capacity: 6 x 2/1 GN
Number of meals per day: 60 - 200
Maximum total load: 60 kg



CHEF'S COMBI 101

Capacity: 10 x 1/1 GN
Number of meals per day: 80 - 150
Maximum total load: 50 kg



CHEF'S COMBI 102

Capacity: 10 x 2/1 GN
Number of meals per day: 150 - 300
Maximum total load: 100 kg



CHEF'S COMBI 201

Capacity: 20 x 1/1 GN
Number of meals per day: 150
Maximum total load: 100 kg



CHEF'S COMBI 202

Capacity: 20 x 2/1 GN
Number of meals per day: 300
Maximum total load: 200 kg



CHEF'S COMBI TWIN

For even greater capacities while requiring the same amount of space, the models listed above can be stacked on top of each other. A stacking kit enables the combination of appliances with 2 x 6 level, or 1 x 6 and 1 x 10 level units.





OPTIMAL COOKING RESULTS

COMBI CLIMATE CONTROL

Performance and precision for impressive cooking results

Cooking great food all comes down to the oven's performance. The CHEF'S COMBI includes all the important features 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 CHEF'S COMBI.

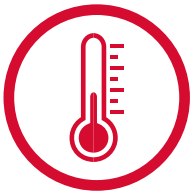
THE KEY FUNCTIONS AT A GLANCE



Humidification for outstanding baking results, loose crumb and crispy, shiny crust.



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



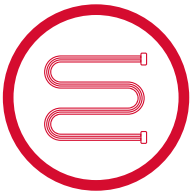
Precise temperature control down to the degree - crucial when preparing delicate foods or for sous vide.



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



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



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.



5 fan speeds and a controlled air distribution system with reversing fan ensure ideal energy distribution in the cooking chamber.

*300°C peak with subsequent temperature reduction for a good cooking result and high reliability.

OPTIMAL COOKING RESULTS

CHEF'S GUIDE - YOUR CULINARY SIDEKICK

For consistent cooking results

Benefit from the cooking expertise offered by the CHEF'S COMBI. 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'S COMBI produces the same results consistently. Just input you desired result and the CHEF'S COMBI takes care of the rest.

You can check all of the key .cooking settings at all times and make adjustments when and if required.

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

No lengthy training required.

All you need to do is specify how your food needs to be cooked. The CHEF'S COMBI 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.



MENU MIX

Mixed loads made simple - unparalleled options

MENU MIX monitors every level down to the second. All you need to do is load the food and choose your option and the CHEF'S COMBI will let you know once it's cooked.

MENU MIX also provides useful information on which foods pair well. You can even create and save a mixed menu for the future. The CHEF'S COMBI guarantees everything comes out just like you envisioned.

Great results without fail.





Everything you put in the oven for a mixed menu is monitored down to the second. Settings are quick and easy to configure.
The CHEF'S COMBI lets you know as soon as your food is ready.




HOBART
CombiGuide
Screen manager
HOME
Cook
CombiGuide
ΔT
Delta T
Retherm
MenuMix
Protocols
12
Top 12
Create
History
Rinse
Quick
Light
Settings
2024/03/24

EASY HANDLING

GLOBAL OS

Making everything simpler and faster

Based on a modern operating concept and high-performance electronics, GLOBAL OS gives new meaning to the term 'easy to use'. The response time to inputs is quicker than ever before and long start-up times after switching on the oven 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. Simply drag and drop. Redefining the terms simplicity and speed.

It's fun to cook with the CHEF'S COMBI.

The key features at a glance:

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" touch screen.

EASY HANDLING

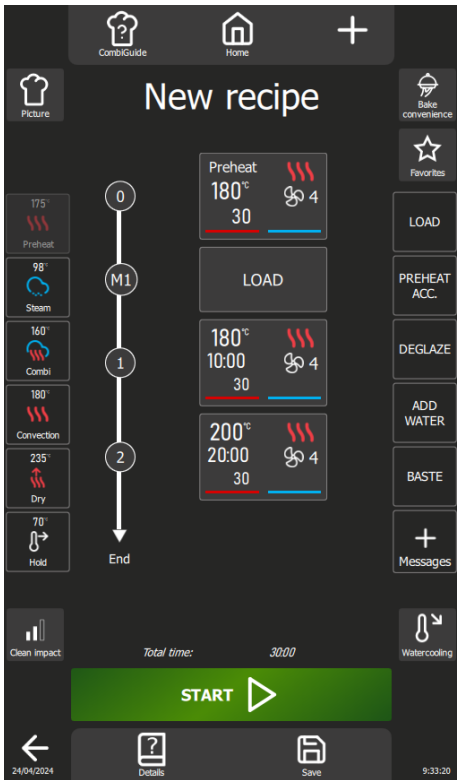
MANUAL COOKING WITH AUTO CLIMATE

You are in control

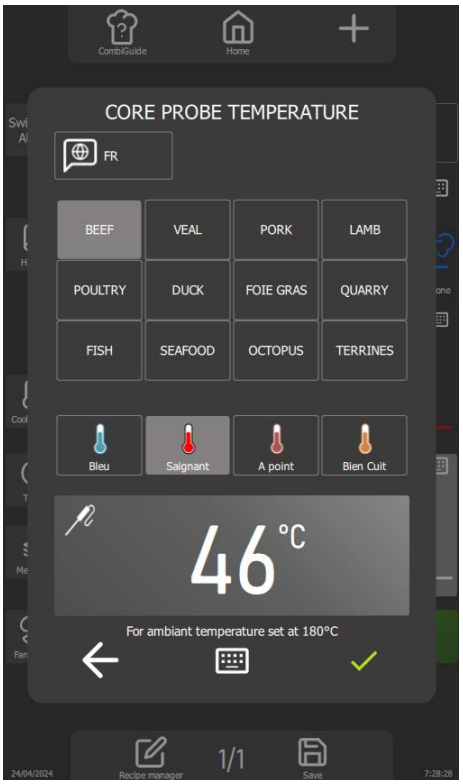
The CHEF'S COMBI does exactly what you ask by quickly adjusting cooking conditions according to your temperature requests

The operation is clear and simple, and you are always well informed. If you're happy with the final result, why not save the process in your cooking library with an image?

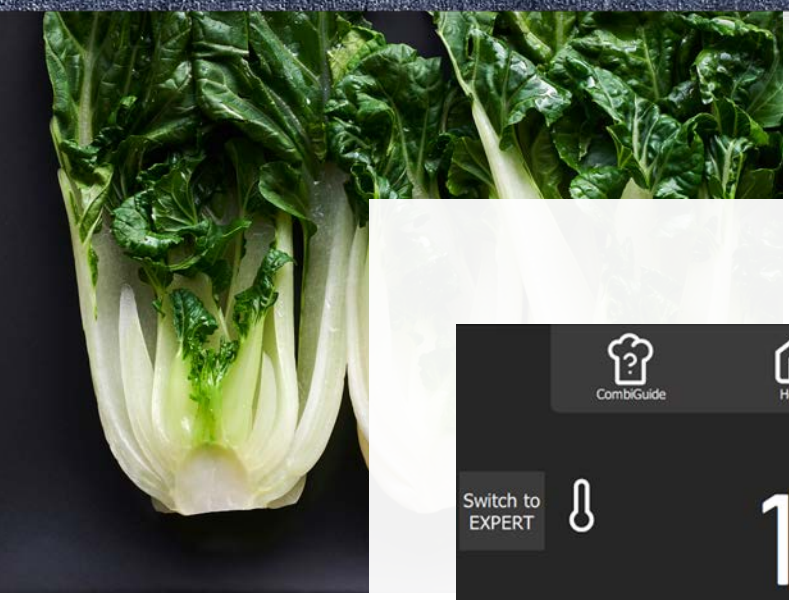
After all, cooking manually should be precise, easy and quick.

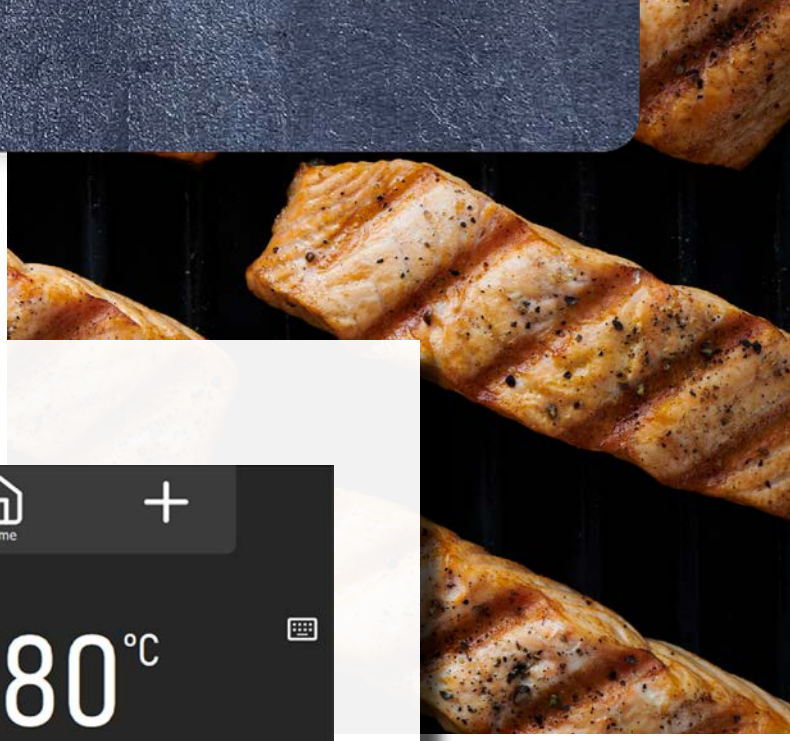


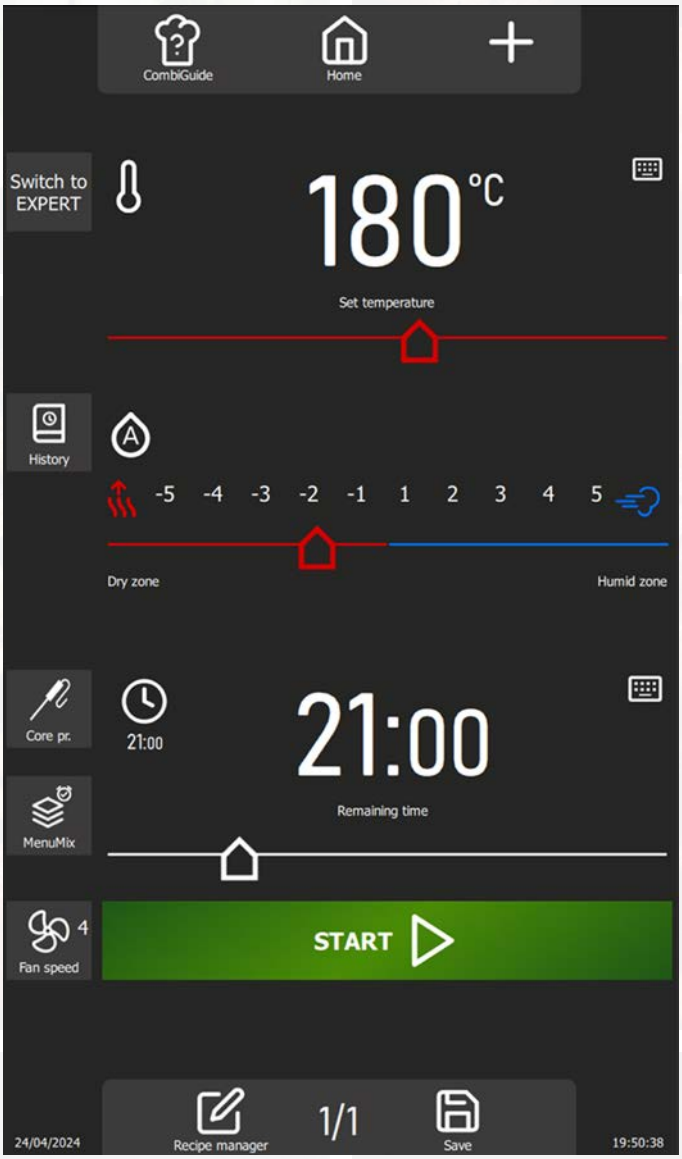
It couldn't be simpler to create programmes with predefined cooking steps.



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



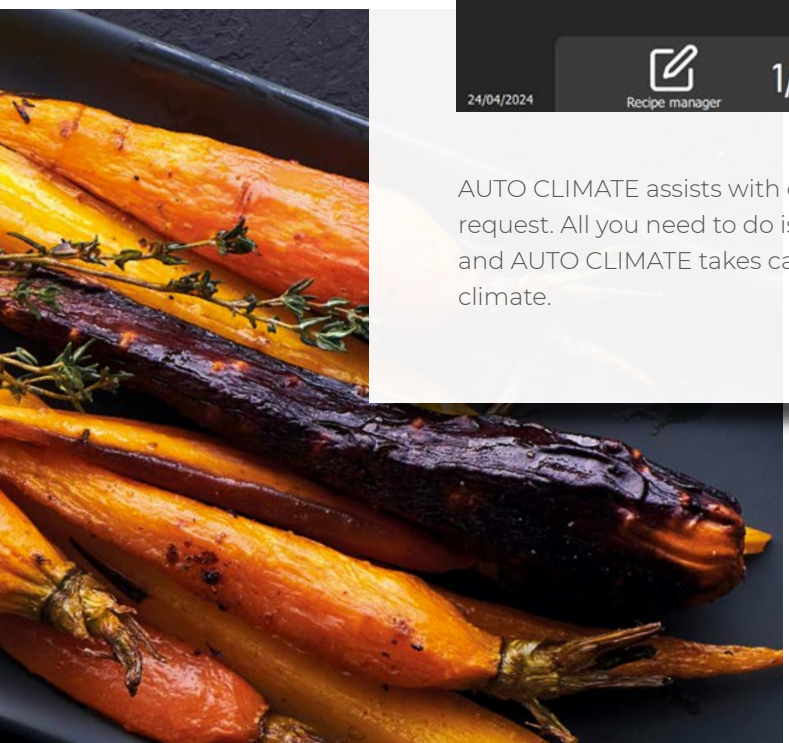


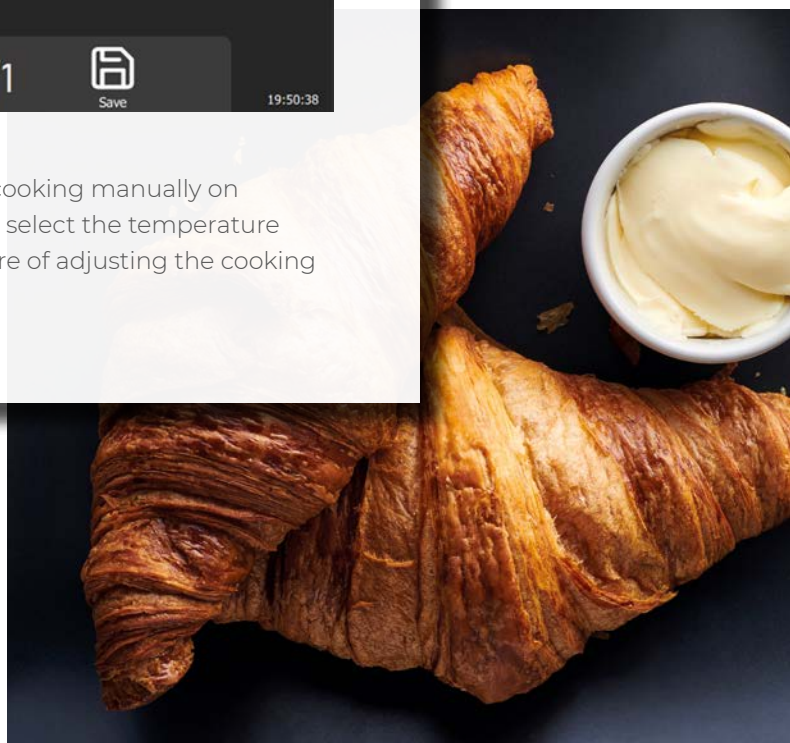


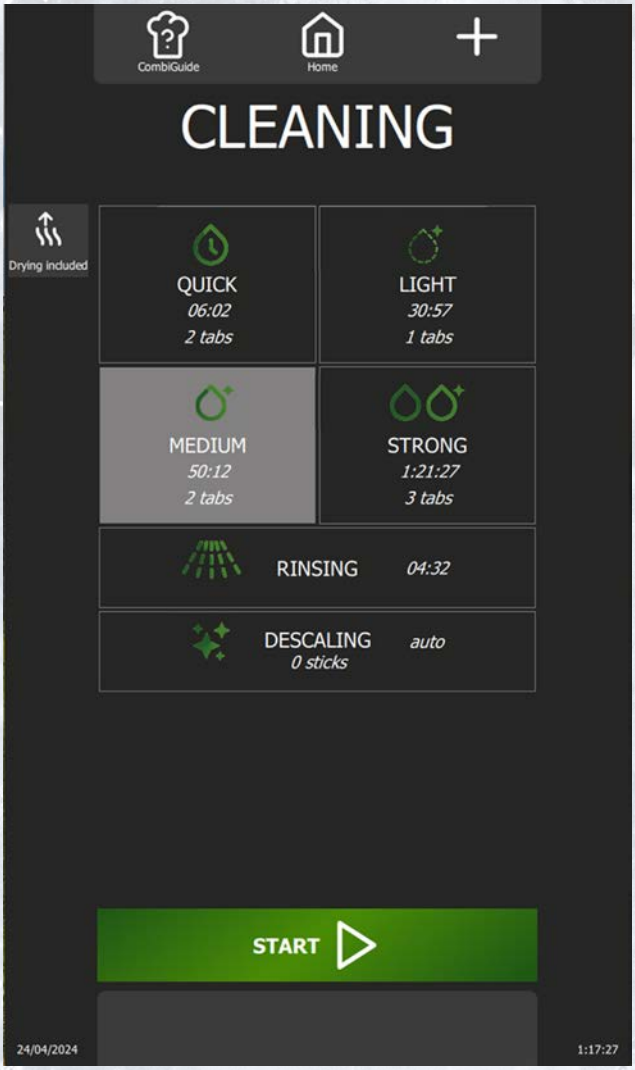




AUTO CLIMATE assists with cooking manually on request. All you need to do is select the temperature and AUTO CLIMATE takes care of adjusting the cooking climate.







- 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.

EASY CLEANING

COMBI CARE – AUTOMATIC CLEANING AND CARE

Cost-effective, safe and hygienic

Simply add the chemicals, start the cleaning cycle and leave work for the day. Cleaning can be that easy. In no time at all, the cooking compartment, steam generator and drain are hygienically clean and free from any limescale.

When required, the CHEF'S COMBI can be cleaned in a matter of minutes with the quick programme.

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

COMBI CARE protects the environment and your wallet.





HIGH LEVEL OF ECONOMY

LOW OPERATING COSTS

Calculate yourself

With the CHEF'S COMBI you always have your costs under control. Especially during operation, it is one of the most economical in its class.

Its energy-efficient design and minimal water usage make it a cost-effective solution for any operation. And with low cleaning costs and minimal use of resources, time, and space, the CHEF'S COMBI offers significant cost savings. But the cost-effectiveness of the CHEF'S COMBI doesn't stop there. Its initial purchase price is also surprisingly affordable, offering you a high-performance combi oven without breaking the bank.

Restaurant serving around 200 meals a day.*

	Annual costs with conventional combi steamers produced before 2016	Costs with CHEF'S COMBI	Annual savings
Raw materials Use up to 15%* less raw materials. COMBI CLIMATE CONTROL in combination with CHEF'S GUIDE ensure optimum cooking results and reduces product shrinkage.	105,600 €	89,670 €	15,930 €
Energy Up to 15%* reduction in energy costs thanks to good insulation and efficient control systems.	61,200 kWh/year, 0.25 € per kWh = 15,300 €	52,020 kWh/year, 0.25 € per kWh = 13,005 €	2,295 €
Work times* Reduced workload thanks to CHEF'S GUIDE, quick and easy operation and shorter cooking times.	900 hours per year, 25 € per hour = 22,500 €	540 hours per year, 25 € per hour = 13,500 €	9,000 €
Water consumption for cleaning** COMBI CARE ensures effective cleaning with low water consumption:	18,032 litre per year, 4 € per m^3 = 72 €	16,128 litre per year, 4 € per m^3 = 64 €	8 €
		Annual savings	**27,233 €**

* Compared with combi steamers produced before 2016.

** Assumption: Operation 20 days a month (lunch and dinner). Use of two 10 x 1/1GN combi steamers, 14 average cleanings per month.



Restaurant serving around 1,000 meals a day.*

	Annual costs with conventional combi steamers produced before 2016	Costs with CHEF'S COMBI	Annual savings
Raw materials Use up to 15%* less raw materials. COMBI CLIMATE CONTROL in combination with CHEF'S GUIDE ensure optimum cooking results and reduces product shrinkage.	300,000 €	255,000 €	45,000 €
Energy Up to 15%* reduction in energy costs thanks to good insulation and efficient control systems.	308,000 kWh/year, 0.25 € per kWh = 77,000 €	261,800 kWh/year, 0.25 € per kWh = 65,450 €	11,550 €
Work times* Reduced workload thanks to CHEF'S GUIDE, quick and easy operation and shorter cooking times.	5,800 hours per year, 25 € per hour = 145,000 €	3,480 hours per year, 25 € per hour = 87,000€	58,000 €
Water consumption for cleaning** COMBI CARE ensures effective cleaning with low water consumption:	51,520 litre per year, 4 € per m^3 = 210 €	46,080 litre per year, 4 € per m^3 = 184 €	26 €
		Annual savings	**114,576 €**

* Compared with combi steamers produced before 2016.

** Assumption: Operation 20 days a month (lunch and dinner). Use of two 20 x 1/1GN combi steamers, 20 average cleanings per month.

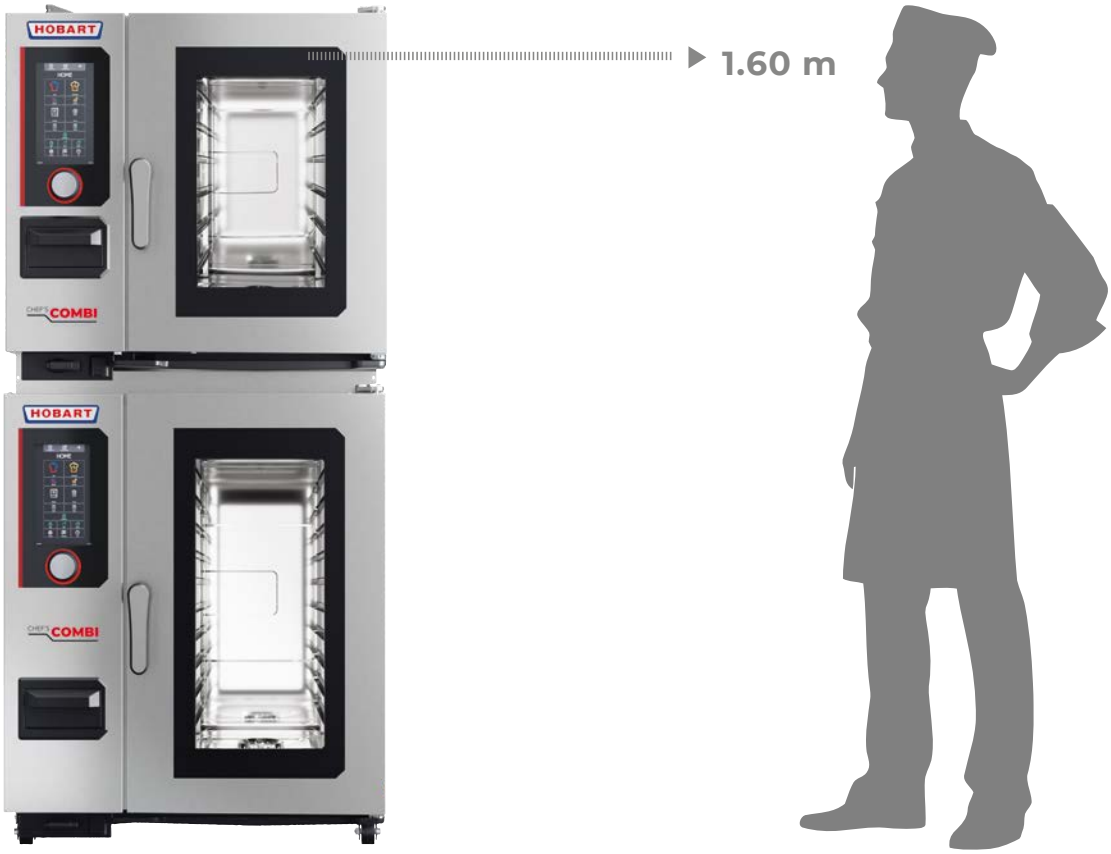
SAFE & SUSTAINABLE

THE CHEF'S COMBI IS SAFE

Maximum rack height of 1.60 m

Professional bodies have long called for a maximum height for the top rack. We are conscious of the role we play.

We decided to limit the maximum rack height to 1.60 m in all CHEF'S COMBIs, particularly in the stacked versions. The CHEF'S COMBI also comes with a wide range of safety features to ensure that accidents are virtually impossible.



THE CHEF'S COMBI IS SUSTAINABLE

Systematically save resources

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'S COMBI is a testament to this approach. As one of the cooking systems with the lowest resource consumption.

To protect our planet.





SERVICE

HOBART machines and systems offer great functionality and cost-effectiveness. This is also the aim of HOBART's Technical Customer Service Strategy.

In cooperation with our worldwide partner network, we guarantee the perfect installation, set up and support even of the most complex system solutions and thus the highest possible operational reliability.

The planning of installation, commissioning and maintenance are a central aspect for the sustainable success of system technology projects.

With our experience, capabilities, and network, we can work out customer and project-specific service plans to ensure the optimal service availability and long-lasting and sustainable operation.

- HOBART training center.
- HOBART technical support hotline.
- 13,000 spare parts permanently in stock for express delivery.
- Project specific spare part packages.
- Highly qualified and regularly trained local partner network worldwide.
- Regional HOBART technical manager expertise.



SMARTCONNECT

HOBART SMARTCONNECT APP

Key features at a glance

The HOBART SmartConnect app* provides you with a comprehensive overview of the status of your dishwasher.

Connect, learn, benefit

Based on this data, you can avoid downtime and contact HOBART customer service or an approved service partner. SmartConnect also provides illustrated instructions for smaller malfunctions so that you can rectify them yourself.

*Free of charge. Pricing subject to alteration.

An overview of all functions

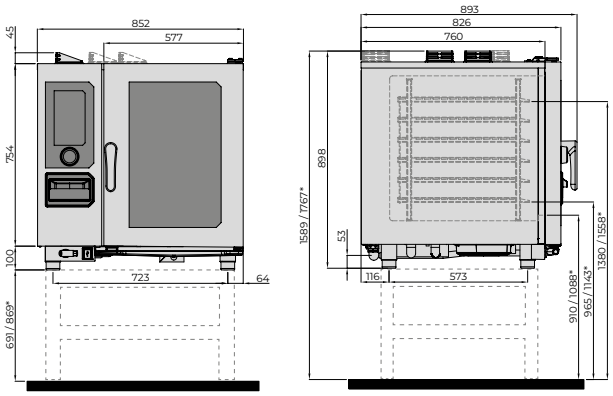
- Machine status (keep up-to-date regarding the statuses of all your machines)
- Machine information (with all important settings and machine information)
- Recording of error messages (in addition, you will be notified by email concerning any system errors)
- Operating costs calculator (overview of the consumption costs)
- Hygiene information (information on temperature curves and cleaning performed)
- Operating cycles (information about the efficient use of the machine)

You can find more information on the availability of SmartConnect in different countries and languages as well as further information at www.HobartSmartConnect.com.

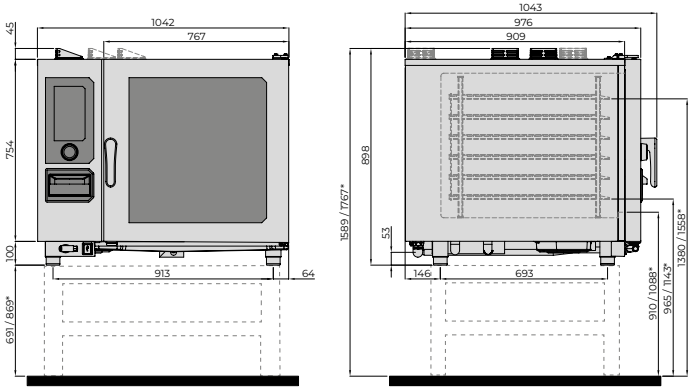


DRAWINGS

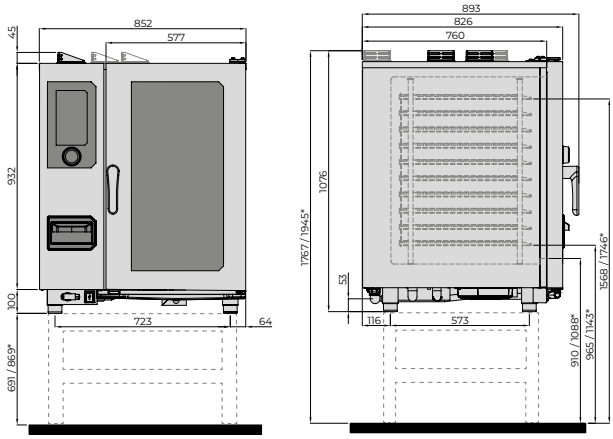
CHEF'S COMBI 061E/G



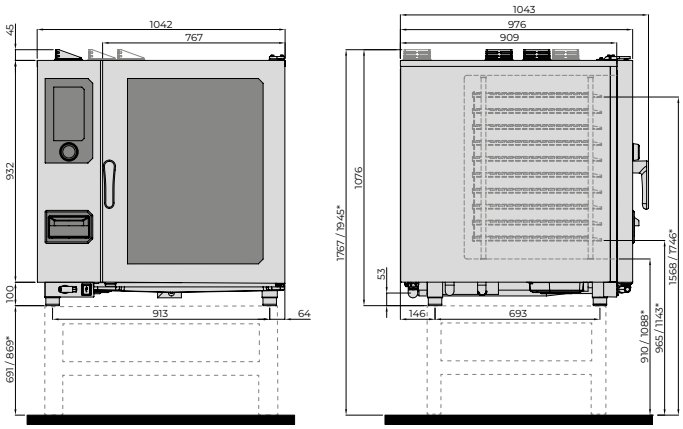
CHEF'S COMBI 062E/G



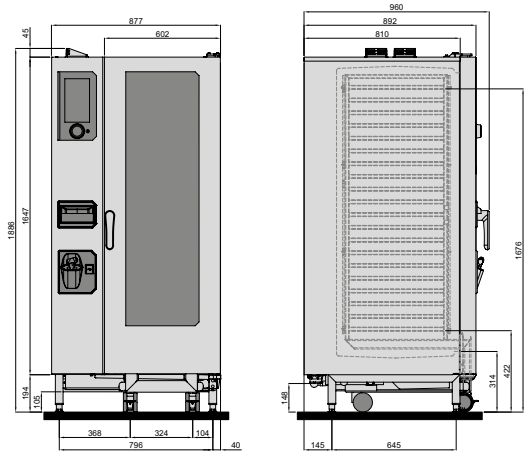
CHEF'S COMBI 101E/G



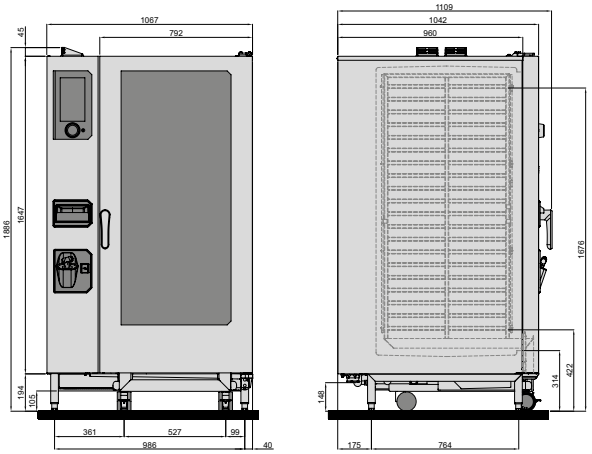
CHEF'S COMBI 102E/G



CHEF'S COMBI 201E



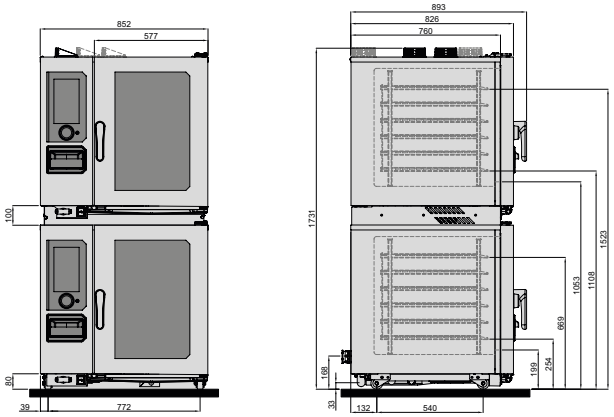
CHEF'S COMBI 202E



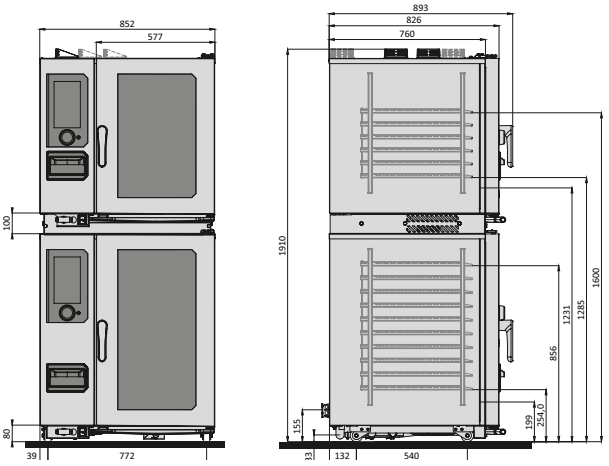
*Depending on the height of the HOBART base frame.

DRAWINGS

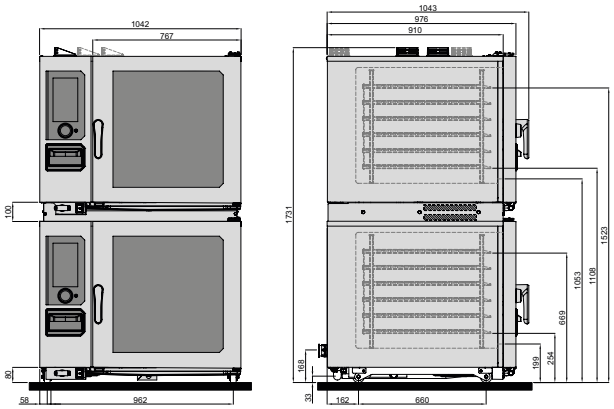
CHEF'S COMBI TWIN 061E/G + 061E/G*



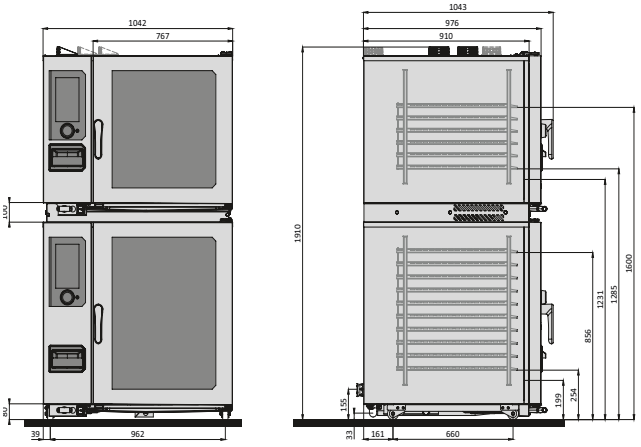
CHEF'S COMBI TWIN 061E/G + 101E/G*



CHEF'S COMBI TWIN 062E/G + 062E/G*



CHEF'S COMBI TWIN 062E/G + 102E/G*



*A stacking kit is required for the combination of 2 devices.

TECHNICAL DATA

MODELS	CHEF'S COMBI	
	061E/G	062E/G
Capacity	6 x 1/1 GN	6 x 2/1 GN
Number of meals per day	30 - 100	60 - 200
Longitudinal loading	1/1, 1/2, 2/3, 1/3, 2/8 GN	2/1, 1/1 GN
Maximum tray height	65 mm	65 mm
Distance between levels	83 mm	83 mm
Maximum load per rack	5 kg	10 kg
Maximum total load	30 kg	60 kg
Width / Depth / Height	852 / 826 / 898 mm	1,042 / 976 / 898 mm
Water connection	R 3/4"	R 3/4"
Water discharge	DN 40	DN 40
Water pressure (min/max)	150/600 kPa (1.5 bar/6 bar)	150/600 kPa (1.5 bar/6 bar)

ELECTRO / GAS	ELECTRO	GAS	ELECTRO	GAS
Weight	140 kg	180 kg	170 kg	219 kg
Connected load	10.5 kW	15 kW / 0.5 kW (gas/electro)	21.9 kW	30 kW / 0.6 kW (gas/electro)
Fuse protection	3 x 16 A	1 x 16A	3 x 35 A	1 x 16A
Main connection	3 NAC 400 V	1 NAC 230 V	3 NAC 400 V	1 NAC 230 V
Convection mode output	10.3 kW	15 kW	21.6 kW	30 kW
Steam mode output	9 kW	15 kW	17.5 kW	25 kW
Gas connection*	-	G 3/4"	-	G 3/4"

*Gas types: Natural gas G20 / G25 / G25.3, Liquide gas G31 / G30. The respective connection flow pressure must be ensured for proper operation.

FEATURES

Inclusive:

- Integrated USB interface.
- Core temperature sensor with three measuring points.
- Connectivity via Ethernet.
- Integrated pull-out hand shower and switchable spray/jet function.
- Storage and retrieval of HACCP data via USB or via our "HOBART SmartConnect" app.
- Detection of the degree of soiling with suggestion for a suitable cleaning cycle.

Optional:

- Reverse hinged door (left hinge).
- Grease collection.
- Wifi and Bluetooth are optionally available via a USB stick.
- External core temperature sensor (USB) with one measuring point for thin or very small food.

TECHNICAL DATA

MODELS	CHEF'S COMBI			
	101E/G	102E/G	201E	202E
Capacity	10 x 1/1 GN	10 x 2/1 GN	20 x 1/1 GN	20 x 2/1 GN
Number of meals per day	80 - 150	150 - 300	150	300
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
Maximum tray height	65 mm	65 mm	65 mm	65 mm
Distance between levels	67 mm	67 mm	66 mm	67 mm
Maximum load per rack	5 kg	10 kg	5 kg	10 kg
Maximum total load	50 kg	100 kg	100 kg	200 kg
Width / Depth / Height	852 / 826 / 1,075 mm	1,042 / 976 / 1,075 mm	877 / 960 / 1,886 mm	1,067 / 1,109 / 1,886 mm
Water connection	R 3/4"	R 3/4"	R 3/4"	R 3/4"
Water discharge	DN 40	DN 40	DN 40	DN 40
Water pressure (min/max)	150/600 kPa (1.5 bar/6 bar)	150/600 kPa (1.5 bar/6 bar)	150/600 kPa (1.5 bar/6 bar)	150/600 kPa (1.5 bar / 6 bar)
ELECTRO / GAS	**ELECTRO**	**GAS**	**ELECTRO**	**GAS**	**ELECTRO**	**ELECTRO**
Weight	155 kg	200 kg	190 kg	245 kg	259 kg	336 kg
Connected load	18.2 kW	25 kW / 0.5 kW (gas/electro)	35.9 kW	42 kW / 0.6 kW (gas/electro)	36.7 kW	65.7 kW
Fuse protection	3 x 32 A	1 × 16 A	3 x 63 A	1 × 16 A	3 x 63 A	3 x 100 A
Main connection	3 NAC 400 V	1 NAC 230 V	3 NAC 400 V	1 NAC 230 V	3 NAC 400 V	3 NAC 400 V
Convection mode output	18 kW	25 kW	35.6 kW	up to 42 kW	36 kW	64.7 kW
Steam mode output	17.5 kW	25 kW	35 kW	up to 42 kW	35 kW	52.5 kW
Gas connection*	-	G 3/4"	-	G 3/4"	-	-

*Gas types: Natural gas G20 / G25 / G25.3, Liquide gas G31 / G30. The respective connection flow pressure must be ensured for proper operation.

ACCESSORIES

- TWIN stacking kit - two combi steamers, simply combined on top of each other.
- Base frames.
- Suspension frames.
- Exhaust air technology / extractor bonnets.
- Plate rack trolleys.
- Trolley for 20 tray models.
- Banqueting systems.
- Cooking accessories (trays, grids, etc.).
- Device connection kit.

CLEANING AND CARE PRODUCTS

CHEF'S COMBI cleaning tabs

Highly efficient cleaning tabs that enable a high level of hygiene and savings. Individually tailored to the needs of optimum appliance care, they fulfil the highest quality requirements.

CHEF'S COMBI care sticks

The care sticks simplify maintenance of the combi steamer. The ingredients actively protect against limescale deposits and dirt in the cooking chamber and steamer. With the optimal long-term care for the entire system and therefore high operational reliability.



THE COMPANY

We are HOBART

HOBART is one of the world's leading manufacturers of commercial warewashing technology and a well known supplier of cooking, food preparation, and environmental technology. Established in 1897 in Troy, Ohio, today HOBART employs more than 6,900 employees around the world. At our manufacturing plant in Offenburg, Germany, HOBART develops, produces, and distributes warewashing technology worldwide. The hotel and catering trade, cafeterias, bakeries and butcher shops, supermarkets, airlines, cruise ships, automotive suppliers, research centres and pharmaceutical companies all over the world swear by our innovative products, which have proven for over 125 years.

A company of the *ITW* Group.

OUR FOCUS

Innovative – economical – sustainable

This is our philosophy. With customer benefits always in focus, we continue to develop our products further. Our group's Technological Centre, and our own Innovation Centre for Warewashing Technology at our headquarters in Germany, make this possible. Here, our innovative powers are combined to create products offering genuine added value for our customers. For us, being economical means delivering low operating costs and consuming few resources. For us, being sustainable means responsible handling of resources and a sustainable energy policy. This applies not only to the product in use, but in general to all areas of the organisation, such as purchasing or manufacturing.



HOBART

LET'S MAKE IT
HAPPEN!

Warewashing

Cooking

Food preparation

Food waste management

HOBART SERVICE
Competent – fast – reliable

HOBART offers a worldwide service partner network for all products. These technicians always carry out maintenance and repair work competently, quickly and reliably. Thanks to regular trainings and many years of experience, they have detailed product knowledge and will help you so that you can focus on your business.

TOTAL PERFORMANCE
In your kitchen

At HOBART, we take pride in providing reliable and innovative high quality kitchen equipment that has been engineered to ensure that whatever challenges the day may bring – you can make it happen with HOBART.

Let's make it happen!

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Die Angaben in diesem Prospekt beruhen auf dem Stand 04/2026. Technische Änderungen oder Änderungen der Ausführung bleiben vorbehalten.

The details given in this brochure are correct as of 04/2026. We reserve the right to technical or design modifications.

Document non contractuel. Les indications de ce prospectus sont conformes à la mise à jour de 04/2026. Nous nous réservons le droit de modifier les données ou les configurations techniques de nos machines.

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