HOBART

COOKING

HIGH PRESSURE STEAM COOKER **GTP**




650 SERVI



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!



HOBART

MANY MARKETS

Countless challenges

1 SOLUTION

HIGH PRESSURE STEAM COOKER **GTP**

HOSPITALITY

Bar & Pub / Bistro & Café /
Hotel & Restaurant

FOODSERVICE

Hospital / Nursing Home /
Canteen / Education - School & University

MEAT PRODUCTION

Butchery / Meat Production Industry





THE GTP - THE ALL-ROUNDER
FOR OPTIMAL COOKING RESULTS

HOBART's range of high pressure steam cookers has the right cooker for any requirement:
From a 50-seat à la carte restaurant to a 600-bed hospital. Benefit from optimal meals produced in an instant as well as extremely easy operation with maximal safety and flexibility.

THE MODELS
WE HELP YOU WITH YOUR DECISION!

205 GTP

The 205 GTP high pressure steam cooker with a capacity of 1 x ½ GN is optimal for use in small à la carte restaurants. Smaller quantities can be freshly cooked, re-cooked or regenerated very quickly.



305 GTP

The medium-sized 305 GTP high pressure steam cooker is often used in the foodservice sector. With its 3 x 1/1 GN racks, it cooks up to 650 portions per hour fresh and accurate to the minute.



2228 GTP

The large 2228 GTP model is ideal for system catering. Two cooking compartments, each with ½ GN capacity, allow different dishes to be produced at the same time and exactly to the point required.



COMBI TOWER

The COMBI TOWER provides two methods of cooking in a single unit. The combination of combi steamer and high pressure steam cooker provides capacity for up to 10 x 1/1 GN and is optimal for cooking large quantities in quick times.




HOBART

OPTIMAL COOKING RESULTS IN MINUTES

PRESERVING NUTRIENTS

A saturated-steam atmosphere is created in the GTP's cooking chamber by evaporating water and the subsequent increase in volume. Excellent heat transfer to the food being cooked can then be ensured. Saturated water vapour has big heat-transfer advantages over hot air or combined steam. Shorter cooking times mean more nutrients are preserved and food is more healthy.

SUITABLE FOODS

- All vegetables.
- Pulses and rice.
- Pasta and dumplings.
- Meat that would otherwise be boiled.
- Fish and seafood.
- Desserts such as dumplings and puddings.
- and much more.

OVERVIEW OF BENEFITS

- Short cooking times for quick and even preparation of different quantities.
- Preserves nutrients, consistency, colour and flavour of food.
- Low energy consumption.
- Simple and safe to use.



HIGH CAPACITY

QUICK COOKING – NO MATTER WHICH QUANTITY

In high pressure steam cookers most vegetables cook in 1 to 3 minutes. The automatic defrost facility means that fresh, frozen and defrosted products have the same cooking times, even for different quantities: whether 20 kg or 60 kg of a product, the food steams for the same amount of time. The 305 GTP steams without pressure from as low as 50 °C in an airtight cooking chamber. Cooking at 0.5 bar pressure at approx. 110 °C or at 1 bar pressure at approx. 120 °C in dry steam is also possible. Cooking times are then at least four times quicker than with a combi steamer.

PREPARING HEALTHY FOOD

Food is surrounded by dry steam and is not subjected to the kind of loss that cooking in hot water or damp steam has. Then there is the very short cooking time. Nutrients have no time to exit the food. Consistency, colour and taste are completely preserved.



EASY HANDLING



SAFE TO USE

The door of the high pressure steam cooker cannot be opened when the cooker is under pressure. A locking mechanism seals the door from the inside and prevents unintentional opening during pressurised cooking. This prevents hot steam from injuring the operator. An automatic safety valve prevents overpressure in the cooker.

PUSH-BUTTON START

HOBART's high pressure steam cookers all have simple control settings for 0.5 or 1 bar pressure and are temperature programmable. Simply push a button and the machine automatically prepares itself in approximately ten minutes. The doors of the high pressure steam cookers are easy and quick to use. The cylindrical cooking chambers, all made out of stainless steel, ensure an even distribution of steam and are easy to clean.



HIGH LEVEL OF ECONOMY



LOW ENERGY CONSUMPTION

The 305 GTP has a connected load of 27.2 kW at full power, which can be reduced to 18 kW by our HOBART service technicians if required. The insulated boiler and cooking chamber ensure significantly reduced power usage when on standby. Cooking times are in the low seconds to minutes range. This means that the GTP only operates for two to three hours a day instead of the eight to ten hours that other (comparable) equipment does.

ECONOMY & ECOLOGY

HOBART high pressure steam cookers are five times faster than conventional methods and much more efficient – only 0.34 kW are used to cook 1 kg of rice. The integrated steam extractor ensures a pleasantly cool working environment by automatically condensing the vapor at the end of the cooking cycle.





COMBI TOWER

Save space and time by using the COMBI TOWER. The combination of high pressure steam cooker and combi steamer means the COMBI meets every need while requiring just 1 m² of floor space. The combi steamer has options for 6 or 10 racks and can be combined with the 205 GTP or 305 GTP high pressure steam cookers.

With 6 cooking methods, the COMBI steamer is a versatile production unit particularly suited to cooking gratins and baked goods, as well as meat. The COMBI ensures even cooking with uniform browning and highly accurate low-temperature cooking.

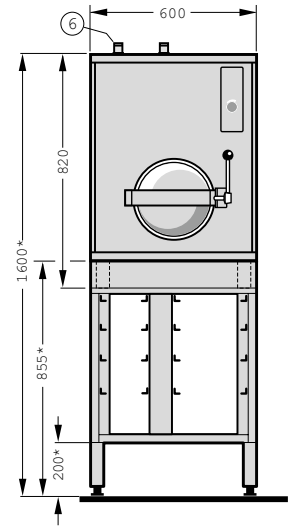


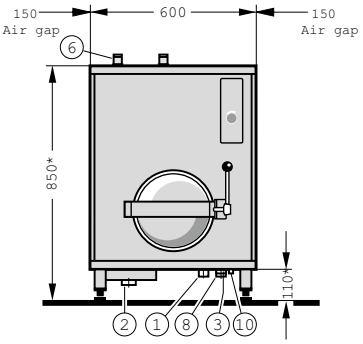
HOBART

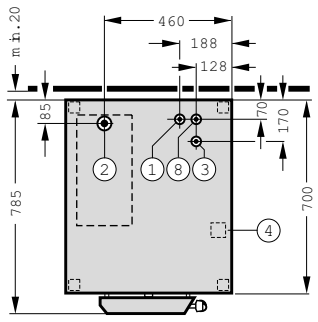


DRAWINGS

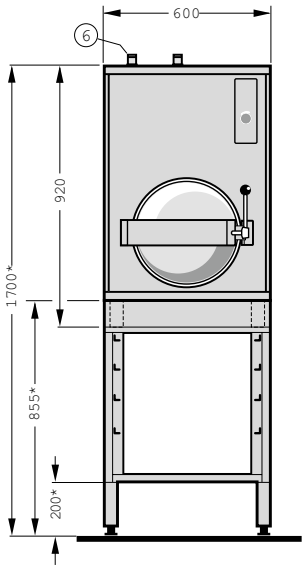
205 GTP

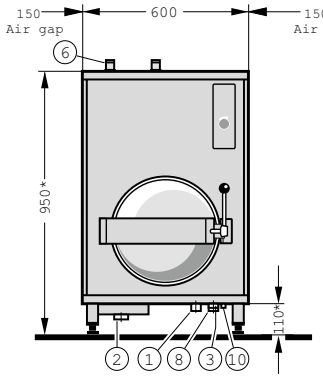


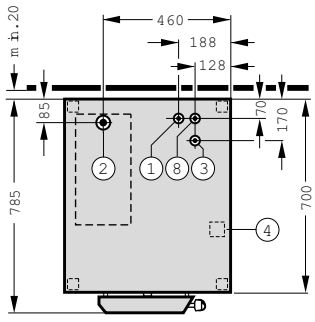




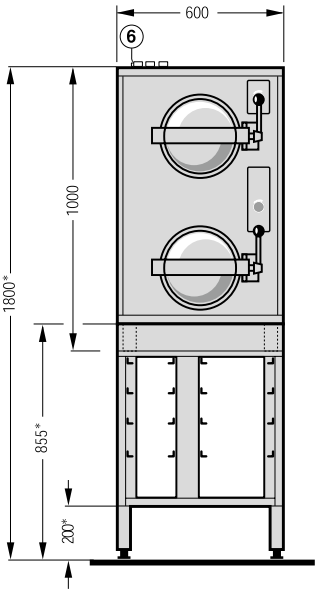
305 GTP

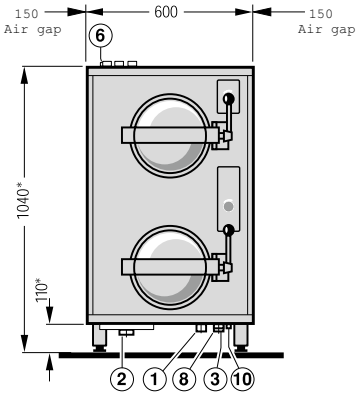


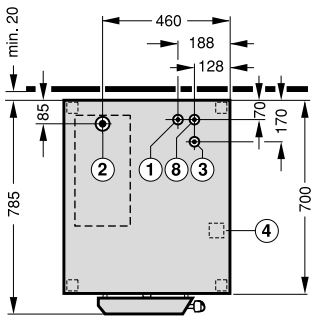




2228 GTP







* +- 15 mm foot adjustment

[1] Fresh water connection: R 3/4“ (soft water for steam generator)

[2] Drain connection: R 1“

[3] Electr. cable feed: M 40

[4] Electrical connection: 400 / 50-60 / 3 / N

[5] Vapour extractor: Ø 35 mm

[8] Water connection for steam extractor: R 3/4“

[10] Connection for potential equalization: M 8

FEATURES

MODELS	205 GTP / 305 GTP / 2228 GTP
3 DIFFERENT PRESSURE LEVELS	
Depressurised	●
0.5 bar	●
1 bar	●
FEATURES	
Automatic defrost facility	●
Steam extractor	●
Automatic drain of boiler after the end of operation	●
Automatic self-cleaning programme of steam extractor	●
Fully insulated cooking chamber and steam generator	●
Display for water level control	●
Fully electronic control of time indication	●
Failure indication	●
Digital display for chamber pressure	●
Star-shaped steam distributor	●
Variable low-temperature programme 60 - 99 °C, infinitely variable	●
Electronics prepared for use of core temperature sensor	●
Potential-free contacts for connection to the power optimisation system	●

● Inclusive



TECHNICAL DATA

MODELS	205 GTP	305 GTP	2228 GTP
SERVINGS	400/h	650/h	800/h
GN TRAYS	1x 1/2 GN - 138 mm	Three variants: 3x 1/1 GN to max. 65 mm 2x 1/1 GN to max. 100 mm 1x 1/1 GN to max. 200 mm	2x 1/2 GN - 200 mm
TOTAL LOADING			
Standard	18.2 kW | 3 x 32 A	27.2 kW | 3 x 50 A	27.2 kW | 3 x 50 A
Alternative	9.2 kW | 3 x 16 A	18.2 kW | 3 x 32 A	18.2 kW | 3 x 32 A
Power supply	400 / 50 / 3 / N / PE	400 / 50 / 3 / N / PE	400 / 50 / 3 / N / PE
SOFT WATER CONNECTION for steam cooker*	R3/4“	R3/4“	R3/4“
DRAIN CONNECTION	R1“	R1“	R1“
POWER CONNECTION	M 40	M 40	M 40
VAPOUR EXTRACTOR	Ø 35 mm	Ø 35 mm	Ø 35 mm
WATER CONNECTION for steam extractor (hard water)	R3/4“	R3/4“	R3/4“
CONNECTION for potential compensation	M 8	M 8	M 8
DIMENSIONS			
Height / Width / Depth	600 / 785 / 850 mm	600 / 785 / 950 mm	600 / 785 / 1,040 mm
Height with undercarriage	1,600 mm	1,700 mm	1,800 mm

*If the water hardness exceeds 3°dH, a partial demineralisation (HYDROLINE steam) should be installed for optimal results.

PRODUCT (fresh)	**ENERGY CONSUMPTION** (in kWh)			**WATER** (in ltr.) for the cooking process			**TIME** (in min at 1 bar)		
	convent.	HOBART	**Diff.**	convent.	HOBART	**Diff.**	convent.	HOBART	**Diff.**
8 kg potatoes (quartered)	2.5	0.5	**2.0**	8.0	0.5	**7.5**	40.0	8.0	**32.0**
2 kg carrots (in slices)	1.0	0.15	**0.85**	3.0	0.3	**2.7**	20.0	2.0	**18.0**
2 kg cauliflower (florets)	1.0	0.15	**0.85**	4.0	0.4	**3.6**	25.0	2.0	**23.0**
5 kg beans (deep-frozen)	1.8	0.25	**1.55**	5.0	0.8	**4.2**	30.0	2.5	**27.5**
3 kg kohlrabi (sticks)	1.1	0.2	**0.9**	4.0	0.4	**3.6**	25.0	2.0	**23.0**
0.8 kg vegetables (Julienne)	0.8	0.1	**0.7**	1.5	0.2	**1.3**	10.0	1.0	**9.0**
2 kg broccoli	1.0	0.2	**0.8**	4.0	0.4	**3.6**	20.0	3.0	**17.0**
4 kg mixed vegetables (deep-frozen)	1.8	0.25	**1.55**	5.0	0.8	**4.2**	30.0	2.0	**28.0**
3 kg rice (uncooked)	1.8	0.6	**1.2**	8.0	0.7	**7.3**	30.0	9.0-10.0	**20.0**
30 eggs (soft)	0.8	0.3	**0.5**	5.0	0.5	**4.5**	10.0	3.0-4.0	**6.0**
2.5 kg salmon (in tranches)	1.3	0.3	**1.0**	2.0	0.2	**1.8**	15.0	3.0-4.0	**11.0**
3 kg sole (rolls)	0.8	0.2	**0.6**	1.5	0.2	**1.3**	10.0	1.5-2.0	**8.0**
4 trout	1.1	0.3	**0.8**	5.0	0.2	**4.8**	15.0	3.0-4.0	**11.0**
SAVINGS	16.8	3.5	**13.3**	56.0	5.6	**50.4**	280.0	45.5	**233.5**



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 02/2026. Technische Änderungen oder Änderungen der Ausführung bleiben vorbehalten.

The details given in this brochure are correct as of 02/2026. 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 02/2026. Nous nous réservons le droit de modifier les données ou les configurations techniques de nos machines.

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