



COOKING  
MODULAR COOKING EQUIPMENT

**700 & 900 RANGE**



## DESIGN

- All 1.403(18/10) stainless steel construction.
- One-piece 2 mm (700 range) / 3 mm (900 range) thick tops: high shock resistance.
- Laser welding spots every millimetre, for better rigidity.
- Butt joining between modules, smooth and infiltration proof.
- Rounded angles and flushed front panels for easy cleaning.
- Double wall stainless steel doors with insulated chrome finished handle.
- Strong, soft moving knobs with chrome finish for precise graduation.
- Control panels are at ergonomic height (> 650 mm)



## PERFORMANCE

- Heating power increased by 50 % over previous generation.
- Large plate to utensil contact surface for faster cooking.
- Radiant burners on high capacity fryers ensure quick temperature rise, for increased production.
- Induction hobs maintain full power for several hours, whatever the ambient temperature.



## ENVIRONMENT

At HOBART the evolution of products has always been guided by environmental protection. Efficiency and responsible use of natural resources go hand in hand when developing new products, and the company continues research for further economies.

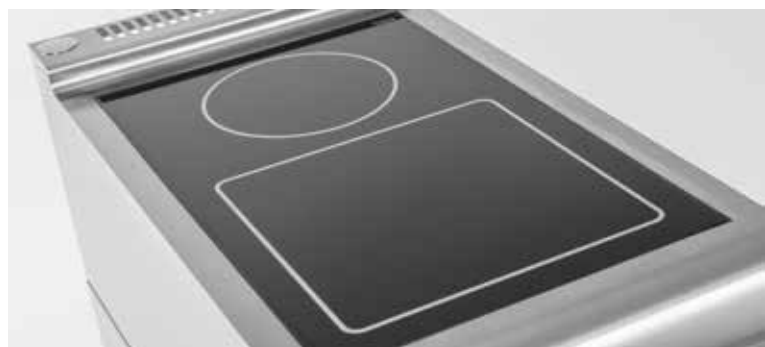
The HOBART range features the following user advantages:

- Less materials due to its monobloc structure.
- 98 % recyclable materials.
- Less water and less detergent as all elements are quick and easy to clean: rounded angles, smooth butt joins, perfectly watertight.
- Lower energy consumption
  - Powerful burners concentrating the energy on the surface to heat
  - Practical electric ignition, avoiding to leave burners on



## CONVENIENCE

- Removable grease drip pans under grills and griddles.
- Perfect hygiene around the cooking suite.
- Simpler and therefore faster cleaning, due to the shapes, the polish and the tightness: 20 % time gain.



## CREATE YOUR STATE OF THE ART KITCHEN!

The cooking suite is the heart of the kitchen, therefore its configuration is vital to allow the most demanding chefs to fully express their talent.

The positioning of the modules in relation to each other, within the available space, optimises the cooks' work and movements. And obviously their performance must combine power and flexibility, to achieve the desired cooking precision and quality, to satisfy the guests.

The monobloc construction of each module, with 2 mm thick tops in the 700 range and 3 mm in the 900 range, warrants solidity and long life of the cooking suite.

700 modules are available as tops and can be installed on support leg bases, 900 modules are generally set on cabinet bases.

The Hobart 900 range, as well as the 700, offer a wide choice of modules to satisfy requirements of modern restaurant as well as institution kitchens: open burners, solid tops, electric plates, grills, griddles, fryers, kettles, tilting bratt pans, induction...

The sleek design gives the suites a contemporary look, ideal for open kitchens, but first of all fulfils professionals expectations regarding hygiene and safety.





#### OPEN BURNERS TOP

- Powerful: 9 kW front and 5,5 kW rear burners on 900 range  
4,5 kW front and rear burners on 700 range
- 85 mm diameter burner heads with double flame rows
- 55 – 60 % performance efficiency
- Horizontal flame to maintain high efficiency  
from idle to full power
- Distance between burners is 340 mm (700) / 370 mm (900)
- Safety thermocouple on each burner



#### COMBINED GAS RANGE (900 RANGE ONLY)

- Open burners and solid top on oven:
  - 2 round brass burners for fast temperature rise
- Cast iron plate 10 mm thick
- GN2/1 gas oven:
  - Strong door with inner hinges and insulated handle
  - Temperature up to 300°C





#### **GAS SOLID TOP**

- Removable cast iron plate, 10 mm thick
  - With square bull eye on 700 range
  - With round bull eye on 900 range
  - Twin gas solid top, 800 mm wide, with large solid plate
- Circular brass burner for fast temperature rise
- Stainless steel waste pan under burner
- Optional on gas oven



#### **NEUTRAL TOPS (AMBIENT)**

- To create storage and working space between cooking modules







#### BOILING KETTLES

- Even cooking temperature
- Stainless steel (1.4404) rounded bottom, 2.5 mm thick
- Bottom sloped to the front, for complete emptying
- Easily removable drain tap
- Hot and cold water feed
- Direct or indirect heating
- Capacity of 150 litres



#### TILTING BRATT PAN

- Stainless steel pan bottom, 8 mm thick
- Even temperature across pan bottom
- Wide pouring lip for fast emptying
- Hot and cold water feed
- Optional electric tilting
- Gas units: fixed micro perforated burners
- Electric units:
  - Heating element attached underneath pan bottom for even heat distribution
  - Overheat protection cutting out at 350 °C pan bottom temperature



#### **GAS/ELECTRIC GRIDDLES AND GRILLS**

- Choice of 4 surface finishes on 15 mm steel plates:
  - Flat griddle top, plancha type
  - Ribbed grill top
  - Half ribbed top on 800 mm width
  - Chromed flat griddle top
- Grease collecting channel
- Removable fat drawer

#### **RADIANT CERAMIC COOKING TOP (700 range only)**

- 6 mm ceramic plate
- 3.5 kW square front hob with thermostatic control 60 to 280 °C
- 1.7 kW round rear hob with 6 heating positions





#### **INDUCTION COOKING TOP (900 range only)**

- 2 large hobs for pots 120 – 400 mm diameter (2 x 5 kW)
- Heavy duty 6 mm ceramic cover plate
- Automatic detection of pans
- Utensils should be suitable for induction



#### **DEEP FAT FRYERS**

- Deep drawn stainless steel wells with cold zone, various capacities
- Electric units:
  - Shielded heating elements with low power density for longer shortening or oil life
  - Hinged heaters with handle for easy well cleaning
- Gas units:
  - Micro perforated burners controlled by regulation bloc
- Electronic temperature control
- Melting of solid shortening possible





#### **HOBART DEEP FAT FRYERS,**

are available with capacities of 2 x 6 litres, 15, 18 and 25 litres gas or electrically heated, only on cabinet base, all featuring:

- Electronic regulation
- Integrated solid oil melting cycle
- Stainless steel wells with cold zone, double on 2 x 6 litres, single on 15, 18 and 25 litres models
- Welded pans
- 2 1/2 baskets on all models
- Base plate to support baskets and cook products without basket

Manual draining and filtering are easy through a conveniently located valve.

**On electric units** wide heating elements, immersed in the oil raise temperature very fast. The heating elements swing up for easy cleaning of the well bottom.



Top only fryer, 2 x 6 litre wells. Both wells are totally independent for great flexibility.

#### **On gas units (18 + 25 litre models only)**

- Micro perforated burners on standard version.  
Production: 46 kg/hour of 6 x 6 mm frozen fries.
- Automatic ignition (but same control panel as for electric fryers)
- External heating (no pipes inside the pan)



#### **THE COLD ZONE**

By gravity debris move to the cold zone in the well bottom, where the temperature is 50°C, which prevents them from burning.

#### **This results in:**

- Better hygiene
- Better oil or shortening quality
- Longer usage of oil or shortening
- Less fumes

#### **CHIP SCUTTLE**

For fat dripping off and salting. An infrared lamp holds fries at the right temperature.

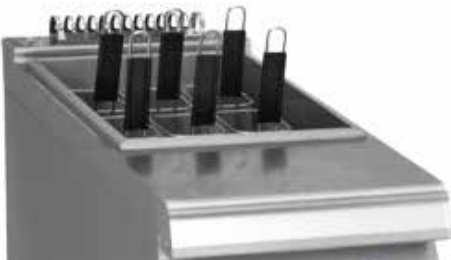
#### **AUTOMATIC BASKET LIFT-OUT (18 + 25 litre models only) IDEAL FOR HIGH VOLUME OPERATIONS**

Avoids the time consuming manual handling, and more important, burning product when baskets are not removed in time.



#### **ELECTRIC HOTPLATES TOP**

- 2 cast iron 310 mm diameter round hotplates for 400 mm width, 4 plates for 800 mm width
- 6 positions thermostat
- Integrated temperature limit switch in each plate
- Ideally suited for small kitchens



#### **ELECTRIC PASTA COOKER**

- 20 litre stainless steel well
- 9 kW heater controlled by simmersat
- Overflow for skimming
- Manual drain in the cupboard

#### **ELECTRIC SOLID TOP (900 range only)**

- Smooth 15 mm steel plate
- 2 heat zones, 4 kW each, allowing temperature adjustment from 80 to 500 °C

#### **ELECTRIC BAIN MARIE**















- Capacity 3 pans GN 1/3
- Manual water inlet (push button)
- 700: chromed drain pipe on front panel
- 900: back drain that can be connected to a main drain

#### **CAST IRON GAS GRILL**

- One piece 10 mm thick ribbed and sloped cast iron grill plate
- Controlled by gas valve
- Heating by micro perforated burners
- Grease drip pan



700 & 900 RANGE

	MODULE DEPTHS 700 Range: 730 mm 900 Range: 920 mm	MODULE WIDTH	GAS VERSION Power kW		ELECTR. VERSION Power kW		TOP ONLY	ON CABINET		ON GAS OVEN Power kW		ON ELECTR. OVEN Power kW	
			700	900	700	900		700	900	700	900	700	900
	2 open burners	400	9	14,5	–	–	●	–	●	–	–	–	–
	4 open burners	800	18	28,8	–	–	–	–	●	7,5	7,5	–	–
	1 solid top	400	6,5	6,5	–	8	●	–	●	–	–	–	–
	2 solid tops	800		11,1	–	16	–	–	●	7,5	7,5	5,1	5,1
	1 solid top + 2 open burners	800	–	20,9	–	–	–	–	●	7,5	7,5	–	–
	Griddle: flat or ribbed, chromed	400	5,8	8,3	3,9	5,4	●	–	●	–	–	–	–
	Griddle: flat, half ribbed, chromed	800	11,6	16,6	7,8	10,8	●	–	●	–	–	–	–
	2 electric plates	400	–	–	5,2	7	●	–	●	–	–	–	–
	4 electric plates	800	–	–	10,4	10,4	–	–	–	–	–	5,1	5,1
	2 induction hobs	400	–	–	–	10	–	–	●	–	–	–	–
	2 ceramic radiant hobs	400	–	–	5,7	–	●	–	–	–	–	–	–
	Bain Marie	400	–	–	1,5	1,5	●	–	●	–	–	–	–
	Double well fryer 2 x 6 L	400	–	–	12	12	–	●	●	–	–	–	–
	Single well fryer 15 L	400	–	–	12	12	–	●	●	–	–	–	–
	Single well fryer 18 L	400	16,5	–	15	–	–	●	–	–	–	–	–
	Single well fryer 25 L	400	–	21,5	–	22,5	–	–	●	–	–	–	–
	Chip scuttle, infrared	400	–	–	–	1,3	–	–	●	–	–	–	–
	Pasta cooker	400	–	–	–	9	–	–	●	–	–	–	–
	Tilting bratt pan 42 dm2	800	–	20,5	–	13,5	–	–	–	–	–	–	–
	Tilting bratt pan 51 dm2	1000	–	25	–	13,5	–	–	–	–	–	–	–
	Tilting bratt pan 63 dm2	1200	–	29	–	20,3	–	–	–	–	–	–	–
	Direct heat kettle 150 L	800	–	21,5	–	–	–	–	–	–	–	–	–
	Indirect heat kettle 150 L	800	–	21,5	–	18	–	–	–	–	–	–	–
	Ambient top	400	–	–	–	–	●	–	●	–	–	–	–

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