

Correction of the press release from 16.09.2024

Next level combi steamer:

The CHEF'S COMBI offers everything you need

With the new CHEF'S COMBI, HOBART proudly presents a premium combi steamer that offers everything you need in the professional kitchen: easy operation, powerful cooking programs, efficient cleaning, low operating costs – and all of that at a very attractive price.

Offenburg, September 24, 2024 – Knowing what the target group needs and ensuring that useful solutions come with true added value for the customers, HOBART is launching a combi steamer this year that suits the users' requirements spot-on. The HOBART CHEF'S COMBI is a cooking and steaming multi-talent for the hotel, restaurant and food service industry. It is also a good choice for smaller businesses, being profitable already from 30 meals per day. The device delivers reliably high-quality meals, is fast and easy to use, and cost-efficient to operate. Available with gas or electric power supply and in capacities ranging from six to ten or 20 GN trays – the HOBART CHEF'S COMBI offers exactly the size and features that best match the requirements of any business.

Smart technology and great flexibility

Steaming, broiling, roasting, poaching, baking, or sous-vide cooking – the CHEF'S COMBI from HOBART offers everything professional chefs need, and nothing they don't. Cooking has never been easier: The intuitive display makes handling the device extra easy. The highly precise cooking processes are fully reproducible at any time. Even fully loaded, the CHEF'S COMBI convinces with excellent cooking performance. The integrated assistant function detects the volume of food in the device and alerts the user when the meals are ready for serving. Optimum heat distribution and cooking temperatures of 300 °C maximum provide for crisp crusts and even browning.

Operating costs under control

Minimal water and energy consumption and low cleaning costs provide for low operating costs. Customers can expect an up to 15 per cent reduction of energy costs thanks to good insulation and state-of-the-art cleaning technology; up to 15 per cent less raw materials used thanks to the interaction of COMBI CLIMATE CONTROL and COMBI GUIDE. In addition, they benefit from effective cleaning with low water consumption and tailored cleaning agents. Last but not least, not only its ongoing operating costs but also the purchasing price make the CHEF'S COMBI an attractive choice.

Customer requirements are imperative

"The industry needs cooking systems that can be understood intuitively and that support employees where it makes sense", says Manfred Kohler, Vice President Sales and Manufacturing. "We look very closely at our customers' requirements to develop products that are best suited to master the challenges of a professional kitchen." HOBART has been pursuing this objective for decades with a constantly ongoing innovations in the field of warewashing technology, but also in the cooking segment with the new CHEF'S COMBI.

Easy handling meets extraordinary cooking performance

- **COMBI OS**
Operation with a powerful processor via touchscreen can be individually adapted to the user's needs, intuitive and responsive.
- **COMBI CLIMATE CONTROL**
Powerful climate control ensures even and excellent cooking results.
- **AUTO CLIMATE**
This feature makes manual cooking precise, easy and fast.
- **COMBI GUIDE**
Guided automatic cooking ensures consistently delicious results no matter who is at the controls.
- **MENU MIX**
Everything put in the oven for a mixed menu is monitored down to the second.

- **CORE PROBE ASSISTANT**
The device suggests the perfect core temperature, saving users the trouble to enter it.
- **COMBI CARE**
The automatic cleaning function for oven, steam generator and discharge delivers excellent results fast and at low energy and cleaning agent consumption.

As an option, the HOBART SmartConnect app is available as a connectivity solution for the CHEF'S COMBI. It offers a comprehensive overview of the status of your device free of charge. It also offers information on hygiene, an error history and an operating costs calculator.

Yes, we cook!

With the launch of the CHEF'S COMBI, the world market leader for commercial warewashing technology is emphasizing that professional cooking technology is just as much a part of the HOBART brand as the various dishwashers are. With joint forces, all HOBART products ensure high performance in the professional kitchen.

For more information and videos, go to: www.hobart-export.com/yes-we-cook

Photos:





Captions:

The CHEF'S COMBI offers everything you need in a professional kitchen. Everything you put in the oven for a mixed menu is monitored down to the second, and everything is cooked to perfection. Whether six, ten, or 20 trays – the CHEF'S COMBI is profitable already from 30 meals per day.

Credit:

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Contact for press inquiries:

HOBART GmbH

Press office

Phone +49 781 600-1182

Email: press@hobart-export.com

Website: www.hobart-export.com

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About HOBART:

Based in Offenburg, Germany, HOBART leads the world market in commercial warewashing technology. We serve customers such as hotels, restaurants and caterers, bakeries and butcheries as well as supermarkets, airlines, cruise ships, automotive suppliers, research centres and pharmaceutical companies across the world. HOBART develops, produces and sells warewashing and cleaning, cooking, food preparation and waste treatment appliances and systems. The company has a global workforce of 6,900 employees, approximately 1,100 of them in Germany. HOBART is a subsidiary of the US Illinois Tool Works (ITW) Group, which manufactures and sells a variety of products; the group has a staff of 46,000 employees in 800 independent companies in 51 countries.