



COOKING  
MODULAR COOKING EQUIPMENT

# 700 & 900 RANGE

EFFICIENT - RELIABLE - INNOVATIVE





## 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, in both 700 and 900 ranges, all in 2 mm stainless steel, warrants solidity and long life of the cooking suite.

Modules may be installed as an island, on a concrete base or a cantilever support wall, or in line on feet, on refrigerated base cabinets or suspended on the wall.

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 braising 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.



*Example of cantilever island with supporting wall*



## DESIGN

- All 1.403(18/10) stainless steel construction.
- One-piece 2mm thick tops: high shock resistance.
- Laser welding spots every millimetre, for better rigidity.
- Butt joining between modules, smooth and infiltration proof.
- Rounded angles for easy cleaning.
- Double wall stainless steel doors with insulated handle.
- Strong, soft moving knobs with graduation.



## 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 900 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.



The vast choice of modules can be installed in five different ways:

- Traditional on feet
- As a suspended suite on a wall
- As a cantilever island on a stainless steel support wall
- On refrigerated base cabinets
- On a masonry base



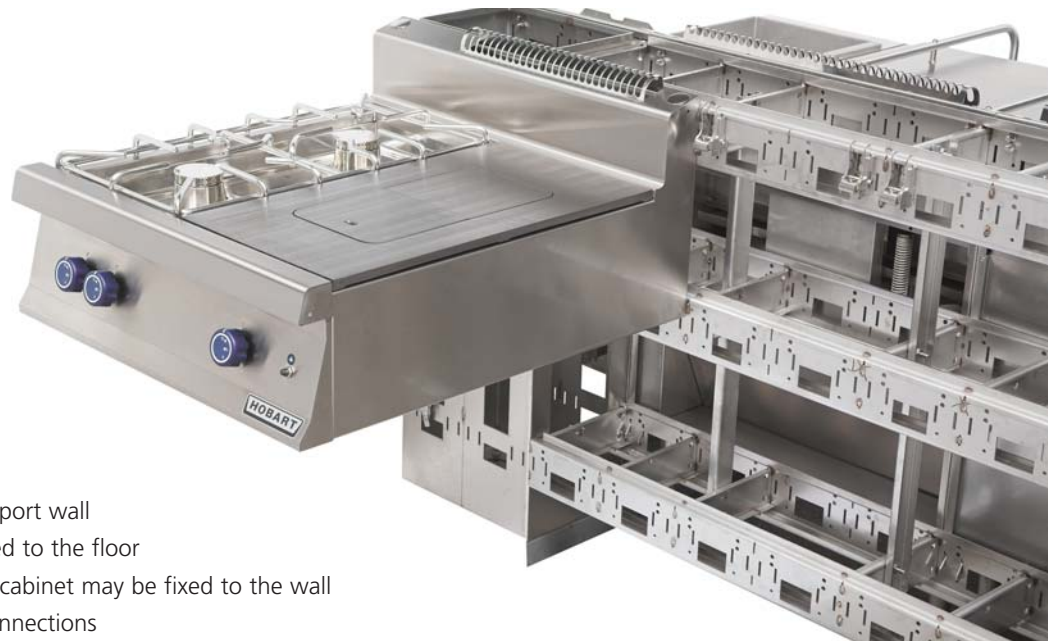
#### TRADITIONAL ON FEET

- Adjustable feet for exact levelling
- Modules available in 400, 800, 1200, or 1600 mm width
- Support tables are available for top only modules



#### WALL MOUNTED

- Only possible on a solid masonry wall
- All modules, top only or with cabinet can be wall mounted
- Wall mounting leaves floor totally clean for perfect hygiene



### CANTILEVER ISLAND

- 🔥 Tailor made stainless steel support wall
- 🔥 Support wall must be anchored to the floor
- 🔥 All modules, top only or with cabinet may be fixed to the wall
- 🔥 Easy installation and mains connections



### ON REFRIGERATED CABINETS

- 🔥 Cabinets have adjustable feet for precise levelling
- 🔥 This configuration is only suitable for top only modules (except induction)
- 🔥 Cabinets available in 1200 or 2000 mm width with integral compressor (positive temp.)
- 🔥 Choice of doors or drawers for cabinets

### ON MASONRY BASE

- 🔥 Precise alignment and great stability of elements
- 🔥 Guarantees excellent hygiene



### 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
- Over 60% performance efficiency



### SOLID TOP MODULE

- Removable cast iron plate, 10mm thick
- Circular brass burner for fast temperature rise
- Stainless steel waste pan under burner



### NEUTRAL TOPS

- To create storage and working space between cooking modules



### CAST IRON GRILL

- One piece 10 mm thick cast iron grill plate
- Ribbed, and reversible for different markings
- Heating by micro perforated burners
- Grease drip pan
- Self cleaning of underside by pyrolyse





## INDUCTION

- 🔥 Module with 2 large induction hobs
- 🔥 2 generators for intensive use :  
2x5 kW on 900 , 2x3 kW on 700 range
- 🔥 Heating starts immediately by contact with the utensil
- 🔥 Power matches utensil size
- 🔥 Utensils suitable for induction must be used  
(120 to 400 mm diameter).



## TILTING BRAISING PAN

- 🔥 F 17 (1.4016) stainless steel pan bottom, 7 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



## 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
- 🔥 Capacities from 60 to 250 litres



## 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
- 🔥 Thermostatic control from 100 to 180°C
- 🔥 Melting of solid shortening possible
- 🔥 Double wall stainless steel door with insulated handle on base cabinets





### COMBINATION RANGE

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



### ELECTRIC SOLID TOP

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



### ELECTRIC HOTPLATES TOP

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

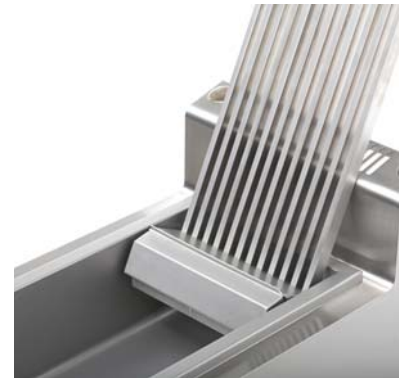






## ELECTRIC CHARBROILER

- 🔥 Sturdy heating rods in direct contact with product:
  - Perfect for beautiful marking
  - High power for intensive production
- 🔥 Stainless steel water pan
- 🔥 Hinged heaters assembly for easy cleaning
- 🔥 Base cabinet:
  - GN1/1 tray slides
  - Raised anti drip bottom plate
  - Optional double wall door with insulated handle



## ELECTRIC GRIDDLES AND GRILLS

- 🔥 Choice of 4 surface finishes on 15 mm steel plates :
  - flat griddle top, plancha type
  - ribbed grill top
  - Chromed flat griddle top
  - Chromed ribbed top
- 🔥 Grease collecting channel
- 🔥 Removable fat drawer with cleaning position



## LAVASTONE GRILLS

- 🔥 Powerful for high output
- 🔥 Excellent marking quality
- 🔥 Bed of briquettes, absorbing fats for elimination by carbonisation
- 🔥 Stainless burners protected against grease dripping
- 🔥 Grid with 3 height positions at back
- 🔥 Dismantling without tools for cleaning



**HOBART DEEP FAT FRYERS**, are available with capacities of 2 x 6 litres, 15, 18 and 25 litres models, gas or electrically heated, as top only or on cabinet base, all featuring :

- Stainless steel wells with cold zone, double on 2 x 6 litres, single on 15, 18 and 25 litres models
  - Thermostatic heat control 100 to 180°C on 2 x 6 and 15 litres models  
100 to 180°C on electric versions
  - Electronic control 140 to 185°C on 18 and 25 litres models
- Fat melt position

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, 2x 6 litre wells.  
Both wells are totally independent for great flexibility.*

**On gas units** (25 litres models only), 2 different types of burners are used for fast temperature recovery.

- Micro perforated burners on standard version.  
Production: 46 kg/hour of 6x6 mm frozen fries.
- Radiant ceramic burners on heavy duty versions.  
Production: 56 kg/hour of 6x6 mm frozen fries.

### 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

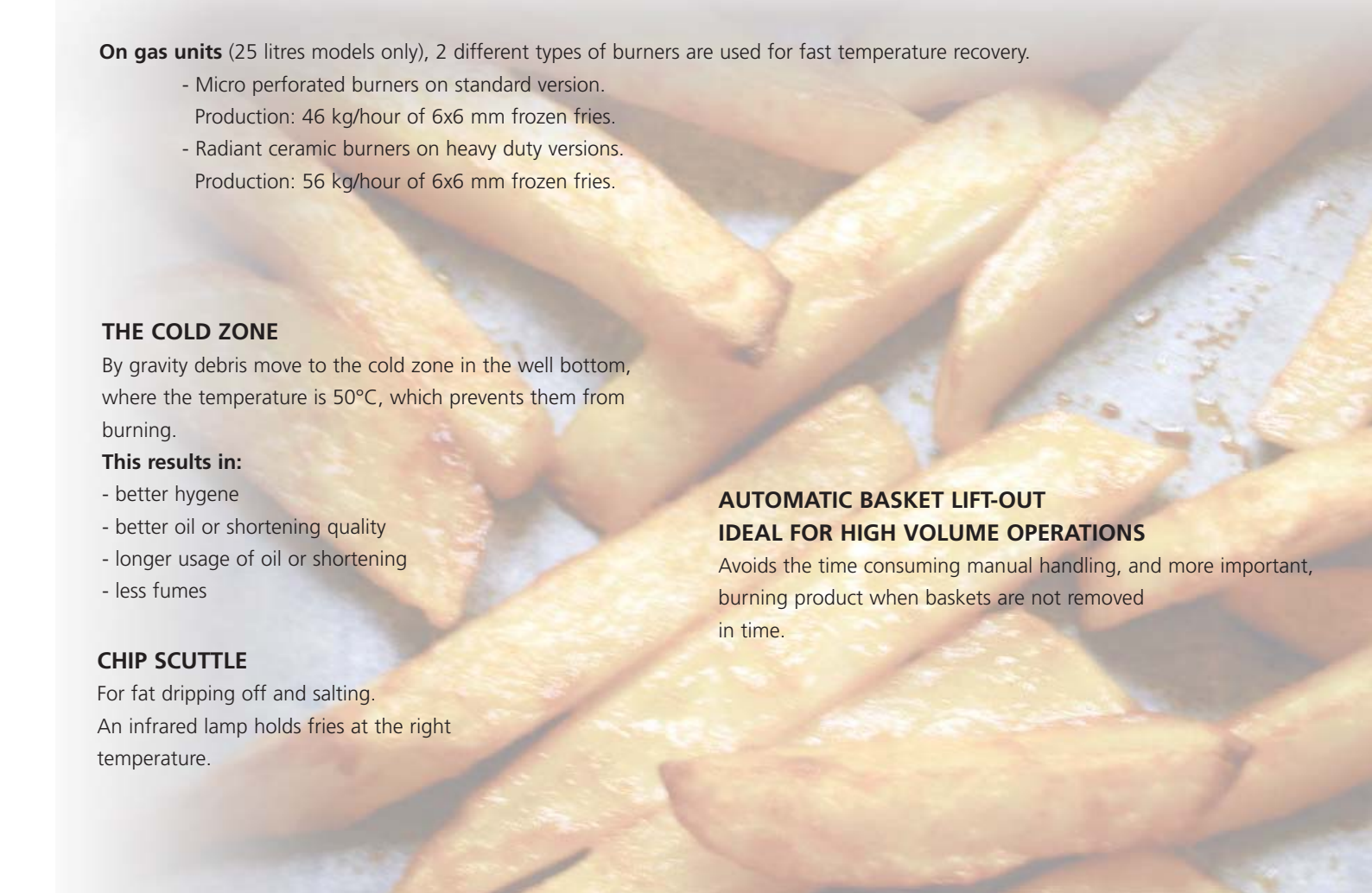
### CHIP SCUTTLE

















For fat dripping off and salting.

An infrared lamp holds fries at the right temperature.

### AUTOMATIC BASKET LIFT-OUT IDEAL FOR HIGH VOLUME OPERATIONS

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



|   | Module depths<br>700 Range: 730 mm<br>900 Range: 920 mm | Module width         | Gas version<br>Power kW |      | Electr.<br>version<br>Power kW |      | Top<br>only | On<br>cabinet<br>(* ) | On gas<br>oven |     | On electr.<br>oven |     |
|---|---|----------------------|-------------------------|------|--------------------------------|------|-------------|-----------------------|----------------|-----|--------------------|-----|
|   |   |                      | 700                     | 900  | 700                            | 900  |             |                       | 700            | 900 | 700                | 900 |
|    | 2 open burners  | 400                  | 9                       | 14,5 |                                |      | x           | x                     |                |     |                    |     |
|   | 4 open burners  | 800                  | 18                      | 29   |                                |      | x           | x                     | 7,5            | 7,5 |                    |     |
|    | 1 solid top   | 400                  | 6,5                     | 6,5  |                                | 8    | x           | x                     |                |     |                    |     |
|   | 2 solid tops  | 800                  | 13                      | 13   |                                | 16   | x           | x                     | 7,5            | 7,5 | 5,1                | 5,1 |
|    | 1 solid top<br>+ 2 open burners                         | 800                  | 21                      | 21   |                                |      | x           | x                     | 7,5            | 7,5 |                    |     |
|   | 2 solid tops<br>+ 2 open burners                        | 1200                 | 22                      | 27,5 |                                |      | x           | x                     |                |     |                    |     |
|    | Griddle:<br>flat or ribbed, chromed                     | 400                  | 5,8                     | 8,5  | 3,9                            | 5,4  | x           | x                     |                |     |                    |     |
|   | Griddle:<br>flat, half ribbed, chromed                  | 800                  | 11,6                    | 17   | 7,8                            | 10,8 | x           | x                     |                |     |                    |     |
|    | Lavastone grill   | 400                  | 5,5                     | 11   |                                |      | x           | x                     |                |     |                    |     |
|   | Lavastone grill   | 800                  |                         | 22   |                                |      | x           | x                     |                |     |                    |     |
|   | 2 electric plates                                       | 400                  |                         |      | 5,2                            | 7    | x           | x                     |                |     |                    |     |
|   | 4 electric plates                                       | 800                  |                         |      | 10,4                           | 14   | x           | x                     |                |     | 5,1                | 5,1 |
|  | 2 induction hobs  | 400                  |                         |      | 6                              | 10   | x           | x                     |                |     |                    |     |
|   | 2 ceramic radiant hobs                                  | 400                  |                         |      | 5,7                            |      | x           | x                     |                |     |                    |     |
|  | Electric charbroiler                                    | 400                  |                         |      | 3,9                            | 5,3  | x           | x                     |                |     |                    |     |
|  | Bain Marie  | 400                  |                         |      | 1,5                            | 1,5  | x           | x                     |                |     |                    |     |
|  | Double well fryer 2 x 6 L                               | 400                  |                         |      | 12                             |      | x           | x                     |                |     |                    |     |
|   | Single well fryer 15 L                                  | 400                  |                         |      | 8,1                            | 8,1  | x           | x                     |                |     |                    |     |
|  | Single well fryer 18 L                                  | 400                  | 16,5                    |      | 15                             |      |             | x                     |                |     |                    |     |
|   | Single well fryer 25 L                                  | 400                  |                         | 21,5 |                                | 22,5 |             | x                     |                |     |                    |     |
|   | High capacity fryer 25 L                                | 400                  |                         | 26   |                                |      |             | x                     |                |     |                    |     |
|   | Chip scuttle, infrared                                  | 400                  |                         |      | 0,8                            | 0,8  | x           | x                     |                |     |                    |     |
|  | Pasta cooker  | 400                  |                         |      | 6                              | 6    |             | x                     |                |     |                    |     |
|  | Tilting braising pan 30 dm2                             | 800                  | 8,6                     |      | 7,8                            |      |             |                       |                |     |                    |     |
|   | Tilting braising pan 45 dm2                             | 800                  |                         | 15,7 |                                | 10,6 |             |                       |                |     |                    |     |
|   | Tilting braising pan 65 dm2                             | 1200                 |                         | 23   |                                | 16,2 |             |                       |                |     |                    |     |
|  | Direct heat kettle 60 L                                 | 800                  | 11                      |      |                                |      |             |                       |                |     |                    |     |
|   | Indirect heat kettle 60 L                               | 800                  | 11                      |      | 7,5                            |      |             |                       |                |     |                    |     |
|   | Direct heat kettle 110 L                                | 800                  |                         | 21,5 |                                | 15,5 |             |                       |                |     |                    |     |
|   | Indirect heat kettle 110 L                              | 800                  |                         | 21,5 |                                | 15,5 |             |                       |                |     |                    |     |
|   | Direct heat kettle 150 L                                | 800                  |                         | 21,5 |                                |      |             |                       |                |     |                    |     |
|   | Indirect heat kettle 150 L                              | 800                  |                         | 21,5 |                                | 18   |             |                       |                |     |                    |     |
|   | Direct heat kettle 250 L                                | 1200                 |                         | 28,5 |                                |      |             |                       |                |     |                    |     |
|  | Indirect heat kettle 250 L                              | 1200                 |                         | 28,5 |                                | 24   |             |                       |                |     |                    |     |
|   | Ambient top   | 400                  |                         |      |                                |      | x           | x                     |                |     |                    |     |
|  | Refrigerated base with<br>compressor                    | 1200<br>1600<br>2000 |                         |      | 0,45                           | 0,45 |             |                       |                |     |                    |     |

WAREWASHING

COOKING

FOOD PREPARATION

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