



COOKING
HIGH PRESSURE STEAM COOKER

GTP SERIES

EFFICIENT - RELIABLE - INNOVATIVE



HOBART



1 | BEST COOKING RESULTS

The HOBART range of high pressure steam cookers gives professional caterer the fastest most cost effective way of producing the highest quality product, whilst retaining all the natural vitamins and minerals. Cooking with “dry” steam, under pressure, produces vegetables with exceptional color and appearance. By cooking to demand you eliminate waste. It offers today’s chefs the benefits of speed, flexibility and unbeatable finished products. It gives you the competitive edge, ensuring your customers return tomorrow.

The high pressure steam cookers offer the following:

- Poaching
- Boiling
- Braising
- Steaming
- Sous-Vide
- Reheating
- Volume cooking - banqueting and central production
- Ultimate portion control - no food waste
- Cooking to order = À la carte

2 | HANDLING

HOBART’s high pressure steam cookers all have simple control settings for half bar, one bar pressure and are temperature programmable. Simply push on a button and the machine automatically gets itself ready in approximately five minutes. The doors of the high pressure steam cookers are easy and quick to use and guarantee a comfortable door handling. The cylindrical cooking chamber, all made out of stainless steel, ensures an even distribution of steam and is easy to clean. With the high pressure steam cookers most vegetables cook in 1 to 3 minutes – simply cook what you need when you need it. Thanks to the automatic defrost you have the same time setting for fresh, frozen or partially thawed products, plus the time setting is the same either for 60g or for 14kg of product.

Features

- Simple touch pad operation
- Ready to cook in 5 minutes
- Spinning timer wheel
- Large LED display
- Single touch button automatic drain and boiler fill
- Audible and visual end of cook alarm
- Easy wipe clean interior and exterior

COOKING TO DEMAND – SAVING ENERGY AND TIME

Product	Time (at 1 bar)	Energy (kW per hour)	Water (liter)
5.0 kg Beans (frozen)	30 secs	0.25	0.8
2.0 kg Broccoli	40 secs	0.2	0.4
2.0 kg Carrots (sliced)	40 secs	0.15	0.3
2.0 kg Cauliflower	45 secs	0.15	0.4
4.0 kg Cod	1 - 2 mins	0.3	0.2
30.0 kg Eggs (soft)	3 - 4 mins	0.3	0.5
3.0 kg Haddock	1.5 - 2 mins	0.2	0.2
4.0 kg Mixed vegetables (frozen)	30 secs	0.25	0.8
8.0 kg Potatoes (quarters)	8 mins	0.5	0.5
3.0 kg Rice	7 mins	0.6	0.7
2.5 kg Salmon (tranche)	1 - 1.5 mins	0.3	0.2
0.8 kg Vegetables julienne	15 secs	0.1	0.2
3.0 kg White cabbage	25 secs	0.2	0.4

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3 | ECONOMY & ECOLOGY

HOBART's cooking method of the high pressure steam cookers is five times faster than conventional methods and much more efficient – only 0.34 kW are used to cook 1 kg of rice. The insulated boiler and cooking chamber ensure minimal power usage when on stand by.

The integral condense box provides a cool and pleasant working environment by automatically condensing the venting steam at the end of the cook cycle.

4 | SAFETY

The door of the high pressure steam cooker cannot be opened when the cooker is under pressure – a unique door mechanism seals from within and prevents unintentional opening during 'pressure' cooking cycle. Thus prevents hot steam injuring the operator.

An automatic safety valve prevents overpressure in the cooker.

SIMPLE – EFFICIENT



Simple control settings for half bar, one bar pressure and temperature programm.



All stainless steel cooking compartment, circular, for even heat distribution and ease of cleaning.

FAST – RELIABLE



Consistent best cooking results are attained using high pressure dry latent heat.



The door is easy and quick to use - a unique door mechanism seals from within and prevents hot steam injuring the operator.

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PERFECT COOKING RESULTS IN MINUTES

HOBART's high pressure steam cookers offer the right model for every requirement. One to suit every size of operation from a 50 seat à la carte restaurant to a 600 bed hospital. Best cooking results, simplest operation, and maximum safety combined with greatest flexibility.

High pressure steam cookers are part of the extensive range of cooking equipment available from HOBART.



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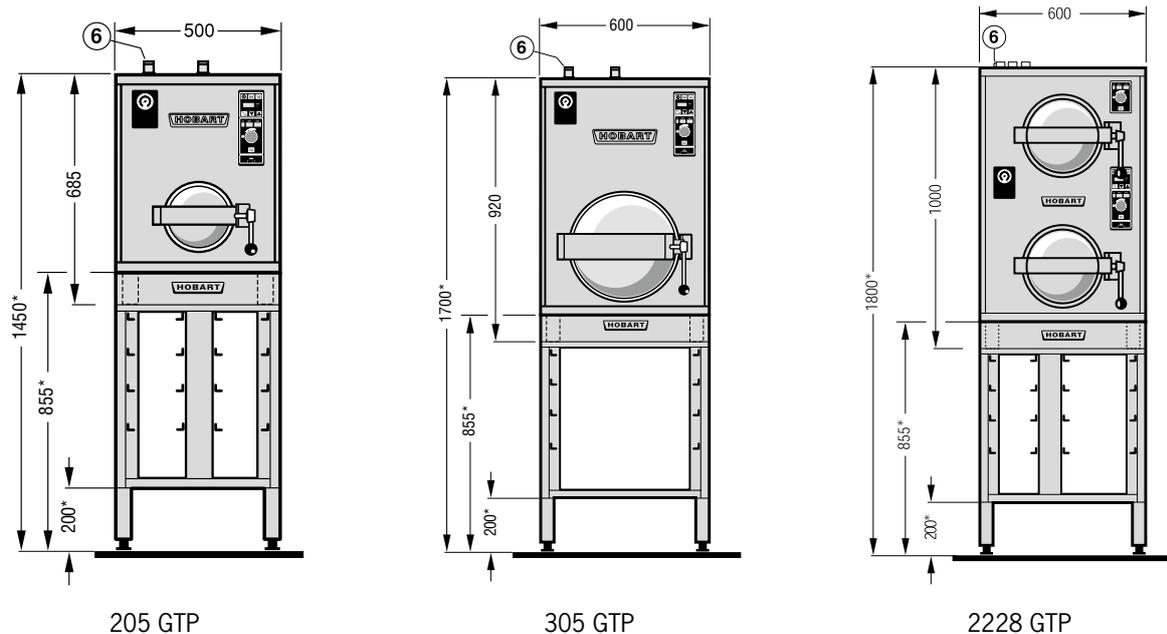
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EFFICIENT – RELIABLE – INNOVATIVEMember of the *ITW* Food Equipment Group Europe**5 TECHNICAL DATA**

MODEL	205 GTP	305 GTP	2228 GTP
Portions per hour	400	650	800
Gastronorm pans	1/2 GN – 138 mm	1/1 GN – 200 mm	2 x 1/2 GN – 138 mm
Soft water connection	R 3/4"	R 3/4"	R 3/4"
Drain connection	R 1"	R 1"	R 1"
Conduit size	PG 29	PG 29	PG 29
Power supply	400/50/3N	400/50/3N	400/50/3N
Electric rating	18.2 kW	27.2 kW	27.2 kW
Fuse at	3 x 35 A	3 x 50 A	3 x 50 A
Internal vent pipe	Ø 35 mm	Ø 35 mm	Ø 35 mm
Water supply	R 3/4"	R 3/4"	R 3/4"
Power cable inlet	M 8	M 8	M 8

If the water hardness exceeds 3°dH, a base exchange softener should be installed for optimum results.



Cooker stands have to be ordered separately.