

HOBART presents the new CHEF'S COMBI with 20 levels

Offenburg, December 05, 2025 – More space, more possibilities: HOBART is expanding its product range in the field of cooking technology. The CHEF'S COMBI is now also available with 20 racks. Whether in restaurants, commercial kitchens, or demanding catering operations, the new model offers more capacity for the daily demands of professional kitchens.

Proven technology in a new format:

- Even more space for trays, GN containers, or larger portions
- Intuitive operation with the usual smart controls
- Powerful cooking programs
- Efficient cleaning and low operating costs

Steaming, grilling, roasting, poaching, baking, or sous-vide cooking – the CHEF'S COMBI from HOBART offers everything you need!

For more information on HOBART, please visit www.hobart-export.com

Photo:



Caption: The new CHEF'S COMBI with 20 levels offers more capacity for everyday kitchen needs.

Note on photo:

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About HOBART:

HOBART is one of the world's leading manufacturers of 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. 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 45,000 employees with 83 divisions in 52 countries.