



COOKING
HIGH PRESSURE STEAM COOKER

GTP SERIES





PERFECT COOKING RESULTS IN MINUTES

PERFECT RESULTS

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. With the high pressure steam cookers most vegetables cook in 1 to 3 minutes. Thanks to the automatic defrost facility you have the same time setting for fresh, frozen or partially thawed products, plus the time setting is the same either for 60 g or for 20 kg of product.

ECONOMY & ECOLOGY

The HOBART high pressure steam cookers are 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 integrated steam extractor ensures a pleasantly cool working environment by automatically condensing the vapor at the end of the cooking cycle.

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.

HANDLING

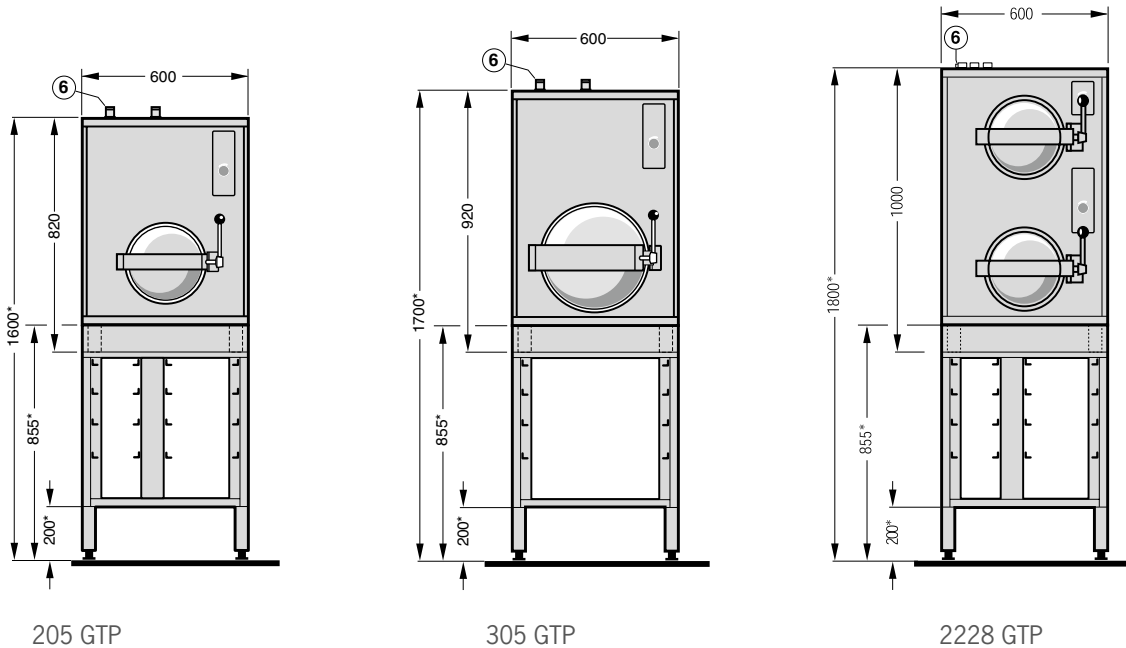
HOBART's high pressure steam cookers all have simple control settings for half bar, one bar pressure and are temperature programmable. Simply push on a button and the machine automatically gets itself ready in approximately ten minutes. The doors of the high pressure steam cooker are easy and quick to use and guarantee a comfortable door handling. The cylindrical cooking chambers, all made out of stainless steel, ensure an even distribution of steam and are easy to clean.

Features

- 3 pressure levels: pressure-less / 0.5 bar / 1 bar
- Automatic defrost facility
- Steam extractor
- Automatic drain of boiler after the end of operation
- Automatic self-cleaning programme of steam extractor
- Thermally insulated cooking chamber and steam generator
- Display for water level control
- Fully electronic control of time indication
- Self-diagnosis with error indicator
- Digital display for chamber pressure
- Star-shaped steam distributor
- Variable low-temperature programme 60 - 99 °C, infinitely adjustable
- Electronics prepared for use of core temperature sensor
- Potential-free contacts for connection to the power optimisation system



DRAWINGS



TECHNICAL DATA

MODEL	205 GTP	305 GTP	2228 GTP
SERVINGS/H	400	650	600
GN TRAYS	1/2 GN - 138 mm	1/1 GN - 200 mm	2x 1/2 GN - 200 mm
POWER SUPPLY	400/50/3/N/PE	400/50/3/N/PE	400/50/3/N/PE
TOTAL LOADING			
Standard	18.2 kW 3 x 32 A	27.2 kW 3 x 50 A	27.2 kW 3 x 50 A
Alternative	9.2 kW 3 x 16 A	18.2 kW 3 x 32 A	18.2 kW 3 x 32 A
SOFT WATER CONNECTION for steam extractor	R3/4"	R3/4"	R3/4"
DRAIN CONNECTION	R1"	R1"	R1"
POWER CONNECTION	M 40	M 40	M 40
VAPOUR EXTRACTOR	Ø 35 mm	Ø 35 mm	Ø 35 mm
WATER CONNECTION for steam extractor (hard water)	R3/4"	R3/4"	R3/4"
CONNECTION for potential compensation	M 8	M 8	M 8

If the water hardness exceeds 3°dH, a partial demineralisation (HYDROLINE steam) should be installed for optimum results.

HOBART GMBH

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TECHNICAL SPECIFICATIONS

PRODUCTS (fresh)	POWER CONSUMPTION (kWh)			WATER for the cooking process (in l)			TIME (in Min. at 1 bar)		
	convent.	HOBART	Diff.	convent.	HOBART	Diff.	convent.	HOBART	Diff.
8 kg potatoes, quartered	2.5	0.5	2.0	8	0.5	7.5	40	8	32
2 kg carrots in slices	1.0	0.15	0.85	3	0.3	2.7	20	2	18
2 kg cauliflower, florets	1.0	0.15	0.85	4	0.4	3.6	25	2	23
5 kg beans, deep-frozen	1.8	0.25	1.55	5	0.8	4.2	30	2.5	27.5
3 kg kohlrabi, sticks	1.1	0.2	0.9	4	0.4	3.6	25	2	23
0.8 kg vegetables Julienne	0.8	0.1	0.7	1.5	0.2	1.3	10	1	9
2 kg broccoli	1.0	0.2	0.8	4	0.4	3.6	20	3	17
4 kg mixed vegetables deep-frozen	1.8	0.25	1.55	5	0.8	4.2	30	2	28
3 kg rice (uncooked)	1.8	0.6	1.2	8	0.7	7.3	30	9-10	20
30 eggs (soft)	0.8	0.3	0.5	5	0.5	4.5	10	3-4	6
2.5 kg salmon (in tranches)	1.3	0.3	1.0	2	0.2	1.8	15	3-4	11
3 kg sole (rolls)	0.8	0.2	0.6	1.5	0.2	1.3	10	1.5-2	8
4 trouts	1.1	0.3	0.8	5	0.2	4.8	15	3-4	11
SAVINGS	16.8	3.5	13.3	56	5.6	50.4	280	45.5	233.5

COMBI TOWER

Save space and time. The combination of the pressure steam cooker and the COMBI steamer meets all expectations on a floor space of just one square meter.

This unique solution is available in 4 different versions.

With 6 cooking methods, the COMBI steamer is a versatile production unit particularly suitable for cooking gratins and baked goods, as well as meat using low-temperature or vacuum technique.

COMBI ensures even cooking with uniform browning and highly accurate low-temperature cooking.



Model example HT3101E

