



COOKING

PRESSURE STEAM COOKER **GTP**



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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.

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 - 138 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.

PRODUCT ADVANTAGES

- High grade stainless steel cooking chamber
- Simple to use control system for atmospheric (pressure less), half (0.5 bar) and full (1.0 bar) power pressure-cooking
- Easy to clean cooking chamber
- Cooking with dry steam ensures vegetables have exceptional colour and appearance
- Rapid cooking cycles, typically between 1 and 3 minutes
- Cooking by demand eliminates food wastage
- The cooking process produces a high quality product retaining the entire natural vitamins and minerals
- Quick start up
- Thermally insulated steam generator and cooking chamber reduces heat loss and reduces energy consumption
- Automatic pre-heat
- The appliance automatically senses the initial cooking chamber temperature to ensure the product is ready for cooking
- The door design ensures the cooking chamber can not be accessed during the cooking cycle
- An optional stand is available with storage for gasto norm pans and routing for the water, electrical and drain services

