



COOKING  
CONVECTION STEAMERS

# CULINAIRO

EFFICIENT - RELIABLE - INNOVATIVE





# HOBART



## 1 | OPTIMUM COOKING RESULTS

### FLEXIBLE COOKING METHODS

The demands being made by the catering industry are increasing all the time. Guests want a wide range of dishes and variations – all cooked to the point. The 6 methods of steaming, temperature controlled steaming, convection, convection steaming, low-temperature cooking and regeneration facilitate the best possible preparation of every dish.

### HEAVY-DUTY IMPELLER

The uniform distribution of heat or humidity is a prerequisite for best cooking results. The optimised arrangement and shape of the slats on the reversible heavy-duty impeller ensures optimum transfer of heat or humidity throughout the oven chamber. Two or four adjustable speeds adapt the conditions exactly as required for the specific product. The cooking results are absolutely the same on all levels. An adjustable fan brake system reduces heat loss at door opening and saves energy. The efficient rapid cool-down mechanism ensures that the oven chamber cools down in next-to-no time so it can then be used for more delicate products.

### MAGIC BOX GUARANTEES RELIABLE RESULTS

The results of convection steaming depend on the food itself (e.g. frozen), the weather and the particular location (high-pressure or low-pressure area). Conventional convection steamer programs fail to take this into account, thus spoiling the cooking results. The HOBART CulinAiro Pro with MAGIC BOX avoids this with hard-coded humidity controls. The MAGIC BOX adapts exactly to the prevailing conditions, providing a guarantee for reliable cooking results.

### LEVEL TIMER FOR À LA CARTE BUSINESS

Specific selection with individual time settings for each particular level permits à la minute preparation exactly as required.

## FLEXIBLE – UNIFORM



Perfect baking results on all levels.

## INDIVIDUAL – PERFECT



Individual programs can be reproduced at any time and guarantee constantly perfect cooking results.

## 2 | EASY TO USE

### SMARTRONICbasic CONTROL

A top quality convection steamer stands out because it can be operated with no great need for explanations, even when under pressure for time. With the SMARTRONICbasic control, the user can choose the cooking process manually without any interim steps, in any sequence, and with any subsequent adjustment. The humidity, temperature and cooking time can even be adjusted at any time during the cooking process.

### SMARTRONIC CONTROL

In addition, with the SMARTRONIC control of CulinAiro Pro, every manually adjusted cooking process can also be memorized just by pressing a button after the end of the cooking process. In addition, a blocking function can also prevent the programs from being changed.

The SMARTRONIC offers the following features:

- 100 programs with 10 phases each
- Alphanumerical program names
- Memory function to save the last adjusted cooking program
- Precise input of humidity values, temperature and cooking time
- Display of NOM and ACT values
- Manual steam injection
- Start time can be programmed up to max. 24 hours in advance (timer function)

### CLEAR – INTELLIGENT



The appliances are easy to operate and simple to understand.

- Real-time display during the cooking process
- Level timer for perfectly timed à la carte business

### CORE TEMPERATURE PROBE

High, individual quality requirements demand simple, flexible and absolutely reliable features. The core temperature probe can be plugged in when required as the basis for exact monitoring of delicate food cooking, right down to the last degree. Sous vide and multi-point core temperature probes are available as options.

### DIAGNOSIS PROGRAM WITH AUTOMATIC ERROR DISPLAY

Errors are analyzed and displayed to the user. Lack of water, power failure, overheating, possible faults and interruptions are immediately visible and self-explanatory.

### SIMPLE – CONVENIENT



If necessary the cooking process can be monitored to the last degree.



Sous vide and multi-point core temperature probes are available as options.



## AUTOMATIC CLEANING SYSTEM

It takes lots of manpower and working hours to remove encrusted, burned on soiling in the oven by hand. The fully automatic cleaning system reduces the manual cleaning workload by simply pressing a button. Depending on the degree of soiling, 8 different cleaning programs offer brilliant results without expenditure of time. The rotating wash arm distributes water and cleaner in the oven chamber without any shadow zones. The cleaning process consists of a combination of the soaking time, steam and water. The program sequence is monitored electronically. Faults and interruptions are reported automatically. The cleaning system can also be started at night. If no other function is triggered 15 minutes after the end of the program, the appliance switches off automatically. The system includes a cleaning program without chemicals, a manual cleaning program and various other cleaning programs to produce brilliant cleaning results exactly as needed with the use of additional chemical agents depending on the level of soiling. Commercially available oven chamber cleaners for professional kitchens are sufficient for the CulinAiro: no costly special tabs or cartridges are necessary.

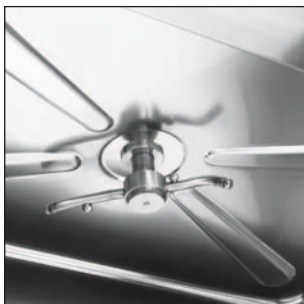
## EASY-TO-CLEAN OVEN CHAMBER AND FRONT

All inner parts can be removed quickly and easily. The front has a control panel and a smooth surface without any screws: this guarantees really easy cleaning.

## VERSATILE OVEN CHAMBER

Optional tray slides even take Euronorm trays as well (600 x 400 mm).  
(For GN 1/1 models.)

## AUTOMATICALLY – CLEAN



The rotating wash arm distributes water and cleaner in the oven chamber without shadow zones.

## BRILLIANT – FLEXIBLE



The easily removable tray slides ensure that the chamber inside is easy to clean and allow convenient conversion for Euronorm trays.

# HOBART

## 3 | MAXIMUM SAFETY

### SAFE LOADING TRAYSIDES IN WIDE WAY DESIGN

Kitchen staff face a great risk of scalding when loading or unloading full pans. Holding trays or pans the wide way gives the operator better control, even with heavily filled GN pans. In addition, the grease and condensate drip trays at the door and housing prevent moisture from dropping onto the floor when the door is opened, which would cause a risk for the staff by making the floor slippery.

### SAFETY DOOR WITH DOUBLE GLAZING

The double glazed door with heat reflection system reduces heat loss at the door and keeps the outer pane cool to the touch. Hot air rises up between the glass panes and sucks in cold air at the same time. This effectively prevents burning hazards on the door. The inner glass pane can be opened easily for cleaning, without any tools. The inner glass pane also has a vaporised metal coating which reflects the heat back into the oven chamber to minimise heat loss.

### FAN SYSTEM STEAMSTOP

When opening a conventional convection steamer hot steam escapes from the oven. The adjustable fan brake system stops the fan immediately and reduces the escape of steam into the kitchen when opening the door. As a result it improves the room air and operating the oven is now much easier and more convenient for the user.

### SAFE – COOL



The double glazed safety door remains cool to the touch even when the oven is on.



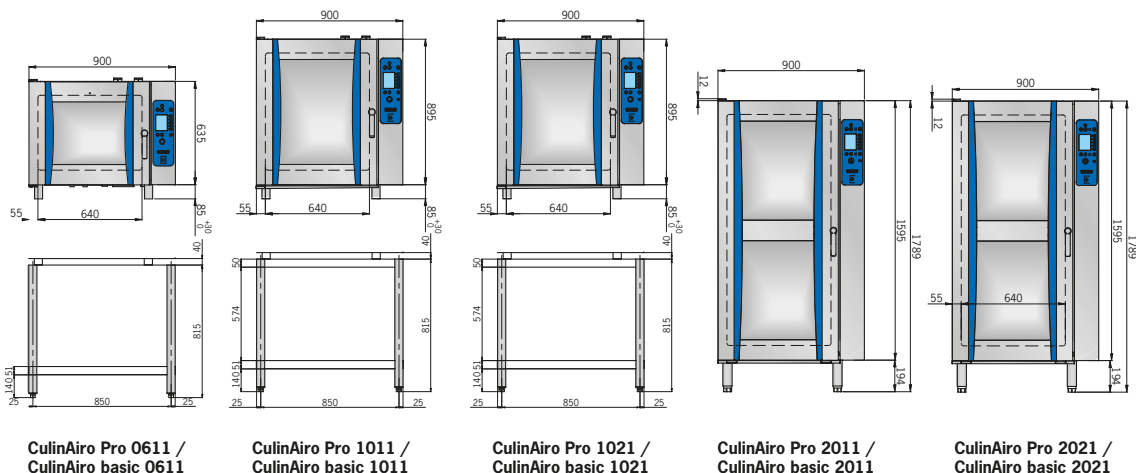
## 4 | FEATURES

CULINAIRO PRO / BASIC	6 x 1/1 Electric	10 x 1/1 Electric	10 x 2/1 Electric	20 x 1/1 Electric	20 x 2/1 Electric
For Gastronorm trays	1/1	1/1	2/1 od. 1/1	1/1	2/1 od. 1/1
Usable cooking area in m <sup>2</sup>	0,9	1,5	3,0	3,0	6,0
Number of levels	6	10	10	20	20
Features	CulinAiro Pro / CulinAiro basic	CulinAiro Pro / CulinAiro basic	CulinAiro Pro / CulinAiro basic	CulinAiro Pro / CulinAiro basic	CulinAiro Pro / CulinAiro basic
6 main cooking methods	•/•	•/•	•/•	•/•	•/•
Regenerating program	•/•	•/•	•/•	•/•	•/•
Steaming 100°C without pressure	•/•	•/•	•/•	•/•	•/•
Low-temperature cooking	•/•	•/•	•/•	•/•	•/•
DELTA-T cooking	•/-	•/-	•/-	•/-	•/-
Automatic humidity control	•/-	•/-	•/-	•/-	•/-
Humidity adjustable in 1%-steps	•/-	•/-	•/-	•/-	•/-
Moisture extraction from the oven chamber	•/•	•/•	•/•	•/•	•/•
Memory function	•/-	•/-	•/-	•/-	•/-
Level timer for regeneration	•/-	•/-	•/-	•/-	•/-
Cool-down function	•/•	•/•	•/•	•/•	•/•
Real-time display	•/-	•/-	•/-	•/-	•/-
Automatic pre-heating/pre-cooling function	•/-	•/-	•/-	•/-	•/-
Automatic start-time pre-selection	•/-	•/-	•/-	•/-	•/-
Service diagnosis message	•/•	•/•	•/•	•/•	•/•
Wide-way loading	•/•	•/•	•/•	•/•	•/•
Single point core temperature probe	•/•	•/•	•/•	•/•	•/•
Multi-point core temperature probe	○/-	○/-	○/-	○/-	○/-
Sous vide core temperature probe	○/○	○/○	○/○	○/○	○/○
Cleaning system	•/○	•/○	•/○	•/○	•/○
HCPC (documentation of cooking cycles)	•/-	•/-	•/-	•/-	•/-
100 program memory space	•/-	•/-	•/-	•/-	•/-
10 automatic cooking phases	•/-	•/-	•/-	•/-	•/-
Door hinge on the left/control panel on the right	○/○	○/○	○/○	○/○	○/○
Trayslides	•/•	•/•	•/•	•/•	•/•
Trayslide insert	○/○	○/○	○/○	○/○	○/○
Tray insert trolley	○/○	○/○	○/○	○/○	○/○
Tray slides for Euronorm trays (600 x 400 mm)	○/○	○/○	-/-	○/○	-/-
Support stand with/without trayslides	○/○	○/○	○/○	-/-	-/-
Cleaning handspray	•/○	•/○	•/○	•/○	•/○
Potential-free contact for power cut	•/•	•/•	•/•	•/•	•/•
Conforms with CE	•/•	•/•	•/•	•/•	•/•

• standard    ○ optional    - not available

## 5 | TECHNICAL DATA

MODELS	CulinAiro Pro 0611 / CulinAiro basic 0611	CulinAiro Pro 1011 / CulinAiro basic 1011	CulinAiro Pro 1021 / CulinAiro basic 1021	CulinAiro Pro 2011 / CulinAiro basic 2011	CulinAiro Pro 2021 / CulinAiro basic 2021
Capacity	6 x GN 1/1	10 x GN 1/1	10 x GN 2/1 20 x GN 1/1	20 x GN 1/1	20 x GN 2/1 40 x GN 1/1
Rail spacing	67 mm	67 mm	67 mm	67 mm	67 mm
Width	900 mm	900 mm	900 mm	900 mm	900 mm
Depth	890 mm	890 mm	1.170 mm	895 mm	1.170 mm
Height (with/without feet)	675 / 635 mm	935 / 895 mm	935 / 895 mm	1.790 mm	1.790 mm
Net weight	102 kg	140 kg	180 kg	220 kg	280 kg
Cold water connection	R 3/4"	R 3/4"	R 3/4"	R 3/4"	R 3/4"
Flow pressure	2-10 bar	2-10 bar	2-10 bar	2-10 bar	2-10 bar
Recommended water hardness	0-3° dH	0-3° dH	0-3° dH	0-3° dH	0-3° dH
Water drain connection	R 1"	R 1"	R 1"	R 1"	R 1"
Electrical cable lead	M 32	M 32	M 32	M 32	M 32
Voltage	400/50/3/N/PE	400/50/3/N/PE	400/50/3/N/PE	400/50/3/N/PE	400/50/3/N/PE
Power rating	14 A	27 A	36 A	53 A	70 A
Total connected load	9,5 kW	18,5 kW	24,5 kW	36,5 kW	48,5 kW
Equipotential bonding connection	M 5	M 5	M 5	M 5	M 5
Splashproof protection category	IP x 4 / IP24	IP x 4 / IP24	IP x 4 / IP24	IP x 4 / IP24	IP x 4 / IP24
Noise level	55 dB(A)	55 dB(A)	55 dB(A)	55 dB(A)	55 dB(A)





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## PERFECT COOKING RESULTS FOR ALL DEMANDS

HOBART's CulinAiro convection steamer series offers the right model for every requirement – characterized by simplicity, reliability and longevity. Best cooking results, easy operation and maximum safety combined with greatest flexibility.



CulinAiro 6 x 1/1



CulinAiro 2 x 6 x 1/1



CulinAiro 10 x 1/1

WAREWASHING

COOKING

FOOD PREPARATION

WASTE TREATMENT

SERVICE

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