



COOKING
HIGH PRESSURE STEAM COOKER

GTP SERIES



HOBART



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.





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 colour 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

COOKING TO DEMAND – SAVING ENERGY AND TIME

PRODUCT	TIME in min (at 1 bar)	ENERGY (kW per hour)	WATER (liter)
5.0 kg Beans (frozen)	2.5	0.25	0.8
2.0 kg Broccoli	3	0.2	0.4
2.0 kg Carrots (sliced)	2	0.15	0.3
2.0 kg Cauliflower	2	0.15	0.4
4 Cod fish	3 – 4	0.3	0.2
30 Eggs (soft)	3 – 4	0.3	0.5
3.0 kg Haddock	1.5 – 2	0.2	0.2
4.0 kg Mixed vegetables (frozen)	2	0.25	0.8
8.0 kg Potatoes (quarters)	8	0.5	0.5
3.0 kg Rice	9 – 10	0.6	0.7
2.5 kg Salmon (tranche)	3 – 4	0.3	0.2
0.8 kg Vegetables julienne	1	0.1	0.2
3.0 kg White cabbage	2	0.2	0.4

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 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 60 g or for 20 kg of product.

Features

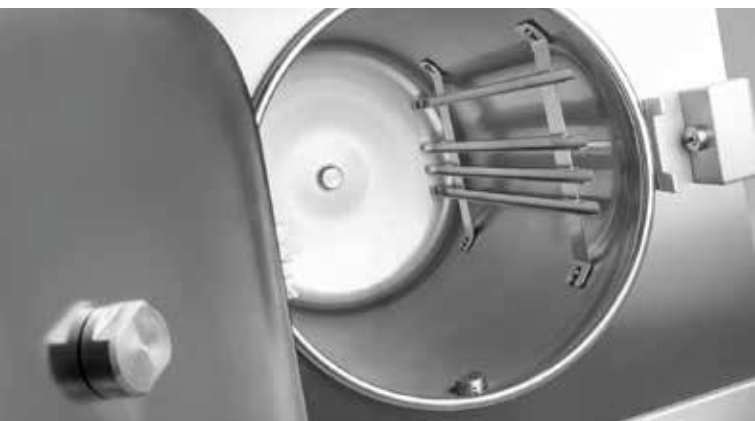
- 3 pressure levels: pressureless / 0.5 bar / 1 bar
- Automatic defrost facility
- Steam extractor in combination with incorporated condenser
- Automatic self-cleaning programme of steam extractor
- Automatic booster drain facility after work end
- Thermally insulated steam generator and cooking chamber
- Water level regulator
- Digital display for chamber pressure and temperature
- Remaining time indication
- Failure indication
- Radial steam allocator
- Steplessly variable low-temperature programme 60°C – 99°C
- Electronics prepared for use of core temperature probe
- Potential free contacts for connection to capacity optimisation device

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.



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.



HOBART

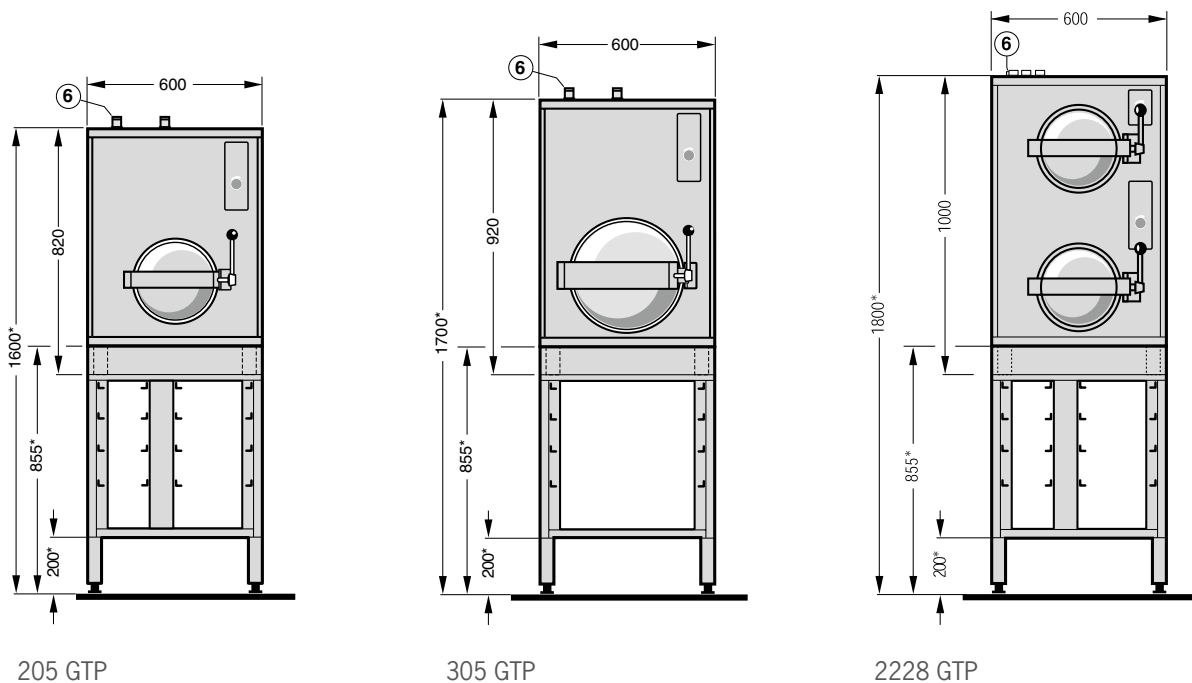


TECHNICAL DATA

MODEL	205 GTP	305 GTP	2228 GTP
Portions per hour	400	650	600
Gastronorm pans	1/2 GN – 138 mm	1/1 GN – 200 mm	2 x 1/2 GN – 138 mm
Fresh 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 32 A	3 x 50 A	3 x 50 A
Internal vent pipe	Ø 35 mm	Ø 35 mm	Ø 35 mm
Water connection for steam extractor (hard water)	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 partial demineralisation system (HYDROLINE STEAM) should be installed for optimum results.

DRAWINGS



Cooker stands have to be ordered separately.

HOBART GMBH

Robert-Bosch-Straße 17 | 77656 Offenburg | Germany
Phone: +49(0)781.600-28 20 | Fax: +49(0)781.600-28 19
E-Mail: info-export@hobart.de | Internet: www.hobart-export.com

Member of the ITW Food Equipment Group Europe

