



chefmate
cooking friendly





Who is Chefmate

The natural element of a leaf, symbol of renewal, characterizes both the new oven's design and the Chefmate logo.

New intuitive and handy icons, a total black texture and a fascinating front.

An improved attention to the efficiency of performances and technology bestow on Chefmate exceptional ease of use, flexibility and reliability.

Chefmate is a perfect assistant, a trustworthy mate, a friend.

Chefmate: Cooking Friendly.

HOBART

For years Hobart has been supplying cooking equipment for the professional catering, developing solutions that make working in the kitchen easier and more efficient. Specialised operators, modern production technologies and a continuous improvement approach guarantee the quality of Hobart products.

Hobart is part of the Illinois Toolworks group - ITW, worldwide leader in the Foodservice equipment.

One design, many uses

It cooks manually or with programs

Setting the cooking parameters or choosing a recipe, Chefmate allows a constant control, ensuring the best cooking performances both to the experienced professional and the novice chef.

It cooks vacuum-sealed

The right control of the low temperatures and the steam emphasize flavors and smells. The nutritive elements and the natural food humidity would be preserved with a minimum weight loss.

It cooks slowly

Keeping the right temperature during all the cooking processes, each function is performed to reduce weight losses and get the best flavor enhancing. Ideal for long and delicate cooking, also during the night.

It cooks pastry and bakery products

Thanks to the heat and humidity distribution uniformity inside the cooking chamber, you can get crispy and light texture products.

It regenerates

Reaching the right temperature in a short time, Chefmate reduces quality losses and allows serving always hot meals, with whole organoleptic properties.

Chefmate: new, handy, efficient. The best mate. Ever.







SMART INNOVATION

Chefmate Benefits



How Chefmate does it better



High Quality Performance & repeatability

Perfect cooking results repeatable every day



Flexibility

Great adaptability to the various needs



Ease of cleaning

Excellent washing results and cleaning operations, without waste



Ease of use

New touch display with handy and intuitive icons



Easy maintenance

Maintenance time and operating costs reduced to the minimum

Smart Innovation: Technology at your service

The Smart Innovations arise from the continuing research of technologies that respond to the real need of the cooking professionals.

A set of useful and innovative solutions to ensure the chef perfect cooking results and make everyday operations simple, efficient and profitable.

And to maximize the performance and the efficiency and reduce the emissions, the gas version of Chefmate is equipped with the new burner with premix technology.



Electric Chefmate



Gas Chefmate





Prime Cooking System

Getting the best cooking results and repeat them every time you need is essential to guarantee excellent performances. The Chefmate technology and its multifunctions are perfect solutions for the multiple needs in the kitchen:

AHC - Active Humidity Control. Measurement and check of the humidity percentage inside the cooking chamber. Easy to set, precise and repeatable every day.

EUR - Excellent Uniformity Results. The best heat uniformity inside the cooking chamber is guaranteed by:

Fan Inversion. It's necessary to ensure a great heat distribution inside the cooking chamber.

6 fan speed. The heat distribution adapts to every kind of food, from pastry to restaurant cuisine.

70 mm pitch. The 70 mm distance between trays is absolute certainty of a homogeneous cooking, thanks to the perfect air circulation inside the cooking chamber.



Smart Upgrade Pack

Flexibility is necessary to make the right choice to adapt to the continuous changes of the cuisine system.

Chefmate is the first combi in the market completely upgradable also in a second time.

Updating it with every kit of the Smart Upgrade Pack even after the purchase or the installation, Chefmate can be configured directly on site, according to your needs. From the basic to the full optional version, easily.

Upgrade Pack:

Kit Humidity Control

Kit Automatic Washing

Kit internal or external Core Probe

Kit USB

Chefmate is the only oven that grows with you.





Smart Wash System

A quick and easy cleaning system ensures to save time and money every day.

Smart Wash

It suggests the Chef the most suitable washing program considering the use he made with the oven.

Chefmate offers 5 simple washing programs (Fast, Rinse, Short, Medium and Long): it gives you what you need whenever you need.

Magic Ball

A little ball distributes water and detergent inside the cooking chamber, ensuring always great cleaning results whichever water pressure you have.



Smart Interface

Intuitive and easy to use controls, together with a huge versatility in use, are significant elements of a smart technology. They are essential requirements to ease the chef and his team's work.

3 simple steps

To start quickly any operation.

Simple and intuitive symbols

To make every control easy to understand.

Up to 100 recipes with 5 phases

Chefmate offers the Chef everything he may need, without further and useless complexities.

USB connection

The Chef can upload and download recipes, HACCP data and software upgrades.



Smart Service Solutions

Chefmate is easy to install and easy to maintain.

Its technical solutions are designed to guarantee the maximum reliability and to reduce the assistance time and costs.

Service Solutions:

Front access to the display electronic board

Installation time reduction

Self-explained error messages

Access to the 90% of the components from the right side panel



STUBART



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Simplicity Becomes Perfect

Functional design,

Smart and flexible technology,

Intuitive and easy to use tools.

Your work becomes perfect.



70 mm pitch

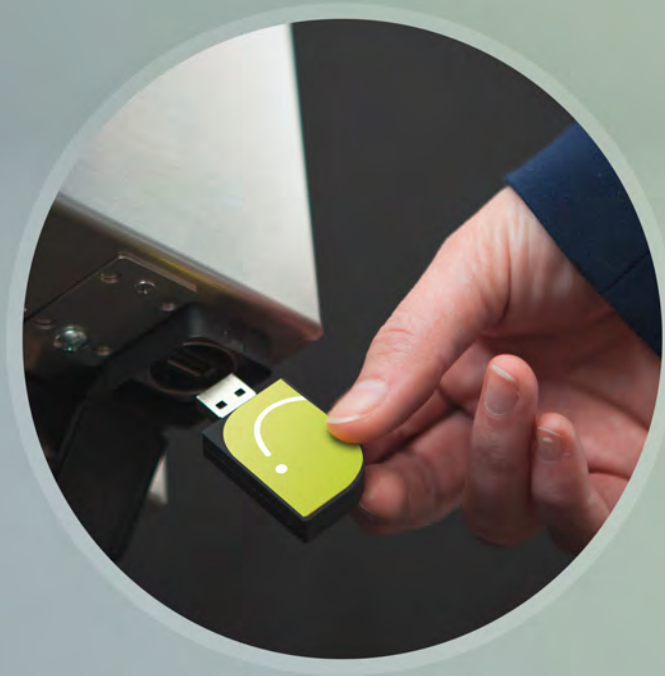


Core Probe



3 Steps to Go





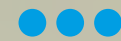
Usb



Magic Ball



6 Fan Speeds





15:08
GO!



HOBART



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Chefmate Displays

The Chefmate range offers two display versions, to give the chef the chance to choose the oven that completely suits your needs.

Full touch Display

The ample functionalities and the intuitive new interface with full touch screen, make extremely fast the use and the programming of Chefmate Full Touch, offering to the chef different possibilities to make the everyday work more flexible and easier.

Basic touch Display

For the chef looking for maximum ease of use with the certainty to achieve high performance and excellent cooking results. Chefmate Basic touch is perfect for chefs who want to reach the perfection every day, by using a combi that simply offers the essentials.



HOBART

15:08
100%



Chefmate in details



Functional features

Full Touch Basic Touch

New Full touch display, multilanguage	●	●
Sensitive touch display, multilanguage	●	●
T° combi 40° - 250°	●	●
T° steam 40° - 100°	●	●
T° convection 40° - 250°	●	●
Percentage humidity control	opt	opt
Fan speeds	6	6
Automatic fan inversion	●	●
Rigeneration	●	●
Holding	●	●
Singlepoint, multipoint and sous-vide core probe cooking	●	●
Delta T° and low T° cooking	●	●
Automatic cooling and preheating	●	●
Space for recipes	100	60
Multilevel cooking	●	●
USB	standard	opt
Automatic washing system	opt	opt
Core probe (internal and external)	opt	opt
Vent valve automatic control	●	●
Adaptable to 60x40 trays	●	●

Technical features

Full Touch Basic Touch





Chamber Aisi 304 pressed top/bottom, anti-deformation	●	●
Cooking chamber with rounded edges	●	●
Gas version with high efficiency premix burner	●	●
Solid and ergonomic door handle	●	●
Door with double tempered glazing, openable	●	●
Door with closing-opening intermediate stop positions	●	●
Adjustable doors hinges	●	●
Halogen chamber lighting, for a complete visibility	●	●
Lenghtwise trays entry	●	●
Height adjustable feet	●	●
Self-diagnosis with malfunctioning alarms	●	●
IPX5	●	●



HCSCMFE6/ HCSCMF66



HCSCMFE10/ HCSCMF10

Model Full Touch	Trays capacity	Steam injection	Power (kW)	External dimensions (mm)	Cooking chamber dimensions (mm)	Trays distance (mm)	Supply	Water drain	Water Pressure (bar)	Weight (Kg)
 HCSCMFE6	6 Gn 1/1 6 60x40	Direct	9.5	L 890 P 795 H 720	L 630 P 440 H 490	70	400 V 3 N 50 Hz	3/4"	2.5 - 5	120
 HCSCMF66	6 Gn 1/1 6 60x40	Direct	12.5	L 890 P 795 H 720	L 630 P 440 H 490	70	230 V 1 N 50 Hz	3/4"	2.5 - 5	140
 HCSCMFE10	10 Gn 1/1 10 60x40	Direct	18.5	L 890 P 795 H 980	L 630 P 440 H 710	70	400 V 3 N 50 Hz	3/4"	2.5 - 5	160
 HCSCMF10	10 Gn 1/1 10 60x40	Direct	19.5	L 890 P 795 H 980	L 630 P 440 H 710	70	230 V 1 N 50 Hz	3/4"	2.5 - 5	180



HCSCME4



HCSCME6/HCSCM66



HCSCME10/HCSCM10

	Model Basic Touch	Trays capacity	Steam injection	Power (kW)	External dimensions (mm)	Cooking cham- ber dimensions (mm)	Trays distance (mm)	Supply	Water drain	Water Pressure (bar)	Weight (Kg)
⚡	HCSCME4	4 Gn 1/1	Direct	6.0	L 890 P 795 H 600	L 630 P 440 H 330	70	400 V 3 N 50 Hz	3/4"	2.5 - 5	100
⚡	HCSCME6	6 Gn 1/1 6 60x40	Direct	9.5	L 890 P 795 H 720	L 630 P 440 H 490	70	400 V 3 N 50 Hz	3/4"	2.5 - 5	120
💧	HCSCM66	6 Gn 1/1 6 60x40	Direct	12.5	L 890 P 795 H 720	L 630 P 440 H 490	70	230 V 1 N 50 Hz	3/4"	2.5 - 5	140
⚡	HCSCME10	10 Gn 1/1 10 60x40	Direct	18.5	L 890 P 795 H 980	L 630 P 440 H 710	70	400 V 3 N 50 Hz	3/4"	2.5 - 5	160
💧	HCSCM10	10 Gn 1/1 10 60x40	Direct	19.5	L 890 P 795 H 980	L 630 P 440 H 710	70	230 V 1 N 50 Hz	3/4"	2.5 - 5	180

HOBART

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Visit our Website
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