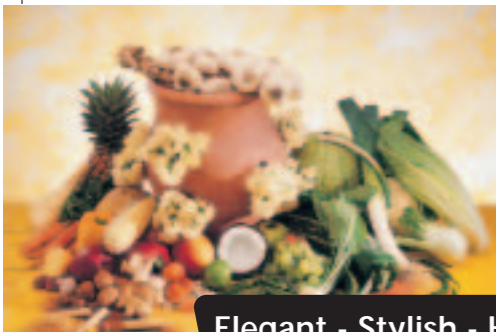


HOBART



Premier 700 Range
Modular Cooking Equipment





Elegant - Stylish - Hard Working

The Hobart Premier 700 Range of Modular Equipment is manufactured to give the caterer years of service without compromising on efficiency and front of house style. As the units are all modular, they can be suited together in either wall suites or island cooking suites, allowing the caterer to build the run of equipment to suit their own specific requirements.

The units are constructed in 18/10 stainless steel with padded worktops and are profiled to suite on refrigerated, oven or ambient bases or with stand alone units providing a systemised working unit that not only looks good, but will give years of service.

Modules include gas and electric hobs, ceramic hobs, gas and electric fryers, bain maries, fry tops, griddles and lava rock chargrills. In addition to the above modules, Hobart offer a comprehensive range of free standing bratt pans, kettles, fryers, pasta cookers and oven ranges all available in gas or electric.



- Constructed in 18/10 stainless steel
- Cushioned top in stainless steel
- Aesthetically good looks for front of house siting
- Ergonomic controls on all units
- Easy to clean - no dirt traps
- Rounded corners
- 2 part burners reduces cleaning time
- Deep sealed spillage areas and drip trays under burners
- Deep cool zones in fryers to minimise debris burning
- High output burners
- Incoloy sheathed elements
- Thermostatic temperature control
- Piezoelectric ignition
- Heat resistant handles where required
- Bull's-eye solid tops available with option of open burners
- Castors available as an optional extra
- Heating kits available for ambient base units
- CE approved
- Suitable for wall or island suite

Selecting your run of medium duty cooking equipment could not be easier. All units are 700mm deep whether they are modular or free standing. The height of all the units are the same even if they are top units sitting on one of the selection of base units or a stand alone unit. The only variance is the width of the units which allows the person designing the suite to conform to all the Health and Safety requirements which exist in a kitchen, for example not to place a fryer next to a boiling top or on the end of a unit, without compromising the selection or the functionality of the proposed unit.

Each unit does not need to sit on its own base, the ambient base units start at 400mm wide and extend to 1600mm. Whereas the refrigerated bases are in 1200mm or 1600mm widths. The gas and electric oven base units are 800mm wide. The designer can mix and match bases with top units and free standing units to maximise work flow and efficiency, creating the perfect work station for the service being provided.



Deep drawn fryer well with rounded corners and deep cool zone



2 part burners for easy removal for cleaning and deep indent to trap spillage



Ergonomically designed control knobs for ease of operation



Infinite Choice

Base units

5 base units with doors to choose from, 400mm, 700mm, 800mm, 1100mm and 1200mm long. All units are 700mm deep and 500mm high. Also available are 7 open fronted support stands ranging from 700 to 1600mm in length.



Refrigerated base units

Available in a choice of 2 lengths and 2 designs. 1200mm and 1600mm length to choose from, and a choice of 2 drawers or doors on the 1200mm unit or 3 drawers or doors on the 1600mm unit. All are finished in 18/10 stainless steel.

Ambient worktops

All stainless steel ambient worktops are available in 4 sizes, 100, 200, 400 and 700mm units. These worktops will fit onto any of the above mentioned base units and act as worktops or merely infills to allow space between two conflicting cooking units, i.e. a boiling top and a fryer.



Base units ovens

A choice of 3 base unit ovens, one in gas and two fuelled in electric, one of which can be a convection oven. The basic static gas and electric oven are 2/1GN standard while the convection oven is 1/1 GN standard. The units come complete with one chromed shelf and enamelled interior to the oven chamber.

Gas hobs and solid top modules

A selection of 2, 4 or 6 burner hobs, all fitted with safety valves and piezoelectric ignition. The gas modules have 3.5kW and 6.0kW burners with drop forged brass cocks with safety device and thermocouple for automatic gas shut off. Enamelled cast iron frets.



The solid top module can be purchased alone as a solid top with one central gas burner and bull's-eye, or with 2 right hand open burners or 2 burners either side.

Electric and ceramic hobs

Electric hobs have quick heating cast iron plates with overheating safety device. 2 or 4 plates available with 4.1kW elements, single or three phase for the 2 plate models and three phase for the 4 plate version. 7 position settings for optimum heat control, and a warning light that warns of plates working.

Also available are 2 and 4 ceramic plate hobs which are made of heatproof and oil tight ceran glass, reaching a top heat of 300°C in 3 minutes, fitted with an overheat safety thermostat.



Gas and electric fryers

5 fryers in the table top range, 2 gas and 3 electric offering single and double well options. 12 litres per well with the exception of the slimline version that has 2 x 6 litre wells. Each unit has a cool zone at the base of the tanks and an oil drain tap. Chromium plated baskets with heat resistant handles. High performance gas burners with horizontal flame, thermostatic adjustment of oil temperature from 90°C to 190°C with safety valve and thermocouple with automatic lighting with pilot burner and piezoelectric ignition and additional safety thermostat. Incoloy sheathed elements immersed in the oil heats the electric versions, and easy fold back for cleaning. Thermostatic temperature control with warning light and additional safety thermostat.





Dual Fuel - Total Flexibility

Gas and electric bain-maries

2 gas and 2 electric bain maries with ball tap for ease of emptying. Capable of holding 1/1, 1/2 and 1/3 gastronorm standard containers, or being used as an open well bain-marie. The gas models are heated by means of stainless steel burners with self-stabilised flame, thermostatic adjustment of temperature with safety valve and thermocouple. Automatic lighting with pilot burner and piezoelectric ignition. Electric models are heated by means of sheathed stainless steel elements with thermostatic temperature adjustment, temperature control light and machine on warning light.



Gas and electric griddles

A wide selection of both gas and electric griddles with high heat conductivity steel tops. Manufactured in stainless steel with tight welded splash guard and grease collection drawer. Chromium plated versions are also available guaranteeing uniform heat supply, eliminating radiation. The range encompasses a selection of ribbed and smooth griddles and some with half ribbed and half smooth. The gas models are heated by means of stainless steel burners with self-stabilised flame, thermostatic adjustment of temperature with safety valve and thermocouple. Automatic lighting with pilot burner and piezoelectric ignition. Electric models are heated by means of sheathed stainless steel elements with thermostatic temperature adjustment, temperature control light and machine on warning light. Also available are two sizes of Lava Rock Gas Charrills, 400mm and 700mm wide.



Chip Scuttle with infra-red warmer

Manufactured in stainless steel with a rounded tank and edges for ease of cleaning. The bottom of the tank has a double skinned insert drilled with holes to assist in the draining of the product. The chips are kept warm by means of an optional infra-red ceramic heating element situated above the well of the appliance. The unit is profiled to match all the other units in the Premier 700 modular range and suites with all units including the single and double well fryers.



Free Standing Models



Free standing bratt pans and kettles

2 Bratt Pans in the range, one gas and one electric with a 60 litre capacity Manufactured in 18/10 stainless steel with covered cornered pan with stainless steel walls and 14mm compound 34 dm² cooking surface. Spring activated balanced lid with manual tilting mechanism and water inlet tap.

50 litre kettles are available with direct or indirect gas heating. Electric heating is indirect only.

Gas units have automatic lighting with pilot flame and piezoelectric ignition. Electric units have temperature control and machine on warning lights.



Gas and electric fryers

6 fryers in the table top range, three gas and three electric offering single and double well options. 14 litres per well with the exception of the slim line version that has 2 x 7 litre wells. Each unit has a cool zone at the base of the tanks and an oil drain tap. Chromium plated baskets with heat resistant handles.

High performance gas burners with horizontal flame, thermostatic adjustment of oil temperature from 90°C to 190°C with safety valve and thermocouple with automatic lighting with pilot burner and piezoelectric ignition and additional safety thermostat.

Incoloy sheathed elements immersed in the oil heats the electric versions, and fold back easily for cleaning.

Thermostatic temperature control with warning light and additional safety thermostat.





Profiled to Suite

Oven ranges

Manufactured in 18/10 stainless steel with a padded stainless steel worktop. Ergonomic controls manufactured in heat resistant material for cool to touch operation. The ovens come with internal light and stainless steel double skin door. The oven compartments are fitted with ceramic painted anti-acid steel sheet.



Available in 4 or 6 burner option in either gas or electric, or dual fuel gas top and electric oven. Bull's-eye solid top with ovens are also available with a centralised gas burner. A further choice can be made to have an oven with ambient cupboard, or an extra large oven without the cupboard. This option is only available on 6 burner gas models.



Pasta cooker

Fuelled in both gas and electric, this stainless steel pasta cooker supports 3 chromium plated steel baskets with no-heat hand grips. The tanks are manufactured in 18/10 stainless steel and are easy to clean with rounded corners, water delivery and drain off taps. Gas heating through high performance burners with drop forged brass cock with safety device and safety thermocouple for gas shut off. Automatic lighting with pilot burner and piezoelectric ignition. Electric heating through incoloy elements sheathed in stainless steel inside the tank. Safety thermostat and dry boil cut off.

Modular units

Technical Data

Model	Description	W x D x H mm *	kW Gas	kW Electric	
Ambient Worktop					
HN17	Worktop with rear flue	100 x 700 x 270/420	-	-	
HN27	Worktop with rear flue	200 x 700 x 270/420	-	-	
HN47	Worktop with rear flue	400 x 700 x 270/420	-	-	
HN77	Worktop with rear flue	700 x 700 x 270/420	-	-	
HN47C	Worktop with rear flue and drawer	400 x 700 x 270/420	-	-	
HN77C	Worktop with rear flue and drawer	700 x 700 x 270/420	-	-	
Ambient Base Units					
HNST47	Support Stand	400 x 700 x 580	-	-	
HNST77	Support Stand	700 x 700 x 580	-	-	
HNST87	Support Stand	800 x 700 x 580	-	-	
HNST117	Support Stand	1100 x 700 x 580	-	-	
HNST127	Support Stand	1200 x 700 x 580	-	-	
HNST157	Support Stand	1500 x 700 x 580	-	-	
HNST167	Support Stand	1600 x 700 x 580	-	-	
HNSA47	Open Base Unit	400 x 700 x 580	-	-	
HNSA77	Open Base Unit	700 x 700 x 580	-	-	
HNSA87	Open Base Unit	800 x 700 x 580	-	-	
HNSA117	Open Base Unit	1100 x 700 x 580	-	-	
HNSA127	Open Base Unit	1200 x 700 x 580	-	-	
Refrigerated Base Units					
HBR2C7	Refrigerated base unit with 2 drawers	- 230/50/1	1200 x 700 x 580	-	0,35
HBR2P7	Refrigerated base unit with 2 doors	- 230/50/1	1200 x 700 x 580	-	0,35
HBR3C7	Refrigerated base unit with 3 drawers	- 230/50/1	1600 x 700 x 580	-	0,45
HBR3P7	Refrigerated base unit with 3 doors	- 230/50/1	1600 x 700 x 580	-	0,45
Base Unit Ovens					
HGF07	2/1 GN static gas oven		800 x 700 x 580	5,2	-
HEF07	2/1 GN static electric oven	- 230/50/1	800 x 700 x 580	-	4,4
HEF0V7	1/1 GN electric convection oven	- 230/50/1	800 x 700 x 580	-	2,6
Gas Hobs					
HG2S7	2 burner with safety valve		400 x 700 x 270/420	-	-
HG4S7	4 burner with safety valve		700 x 700 x 270/420	-	-
HG6S7	6 burner with safety valve		1100 x 700 x 270/420	-	-
Gas Solid Top Hob					
HGT7	Solid Top Gas		700 x 700 x 270/420	9,0	-
HGT2SD7	Solid Top Gas, 2 right hand burners with safety valve		1100 x 700 x 270/420	18,5	-
HGT4S7	Solid Top Gas, 4 burners with safety valve 2 left, 2 right		1500 x 700 x 270/420	28,0	-
Electric Hobs					
HE27	2 plates	- 400/50/3	400 x 700 x 270/420	-	4,1
HE47	4 plates	- 400/50/3	700 x 700 x 270/420	-	4,1
Ceramic Hobs					
HEVC27	2 plates	- 400/50/3	400 x 700 x 270/420	-	4,2
HEVC47	4 plates	- 400/50/3	700 x 700 x 270/420	-	8,4



Modular units

Technical Data

Model	Description	W x D x H mm *	kW Gas	kW Electric
Gas Fryers				
HGF47T	12 litre well	400 x 700 x 270/420	7,4	-
HGF77T	2 x 12 litre well	700 x 700 x 270/420	14,8	-
Electric Fryers				
HEF47T	12 litre well - 400/50/3	400 x 700 x 270/420	-	9,0
HEF472VT	2 x 6 litre well - 400/50/3	400 x 700 x 270/420	-	10,5
HEF77T	2 x 12 litre well - 400/50/3	700 x 700 x 270/420	-	18,0
Chip Scuttle				
HECC47	- 230/50/1	400 x 700 x 270/420	-	0,35
HERI47	Infrared heating system - 230/50/1	300 x 450 x 270/420	-	0,7
Bain-Marie				
HGBM47	Gas single well 1/1 GN	400 x 700 x 270/420	2,6	-
HGBM77	Gas single well 2/1 GN	700 x 700 x 270/420	5,0	-
HEBM47	Electric single well 1/1 GN - 230/50/1	400 x 700 x 270/420	-	1,5
HEBM77	Electric single well 2/1 GN - 230/50/1	700 x 700 x 270/420	-	3,0
Griddles				
HGFT47L	Gas smooth plate	400 x 700 x 270/420	5,5	-
HGFT47LC	Gas chromed smooth plate	400 x 700 x 270/420	5,5	-
HGFT47R	Gas grooved plate	400 x 700 x 270/420	5,5	-
HGFT47RC	Gas chromed grooved plate	400 x 700 x 270/420	5,5	-
HGFT77L	Gas smooth plate	700 x 700 x 270/420	11,0	-
HGFT77LC	Gas chromed smooth plate	700 x 700 x 270/420	11,0	-
HGFT77R	Gas grooved plate	700 x 700 x 270/420	11,0	-
HGFT77RC	Gas chromed grooved plate	700 x 700 x 270/420	11,0	-
HGFT77LR	Gas 1/2 smooth, 1/2 grooved plate	700 x 700 x 270/420	11,0	-
HGFT77LRC	Gas 1/2 smooth, 1/2 chromed grooved plate	700 x 700 x 270/420	11,0	-
HGFT177LR	Gas 2/3 smooth, 1/3 grooved plate	1100 x 700 x 270/420	16,5	-
HGFT77LRC	Gas 2/3 smooth, 1/3 chromed grooved plate	1100 x 700 x 270/420	16,5	-
HEFT47L	Electric smooth plate - 400/50/3	400 x 700 x 270/460	-	4,0
HEFT47LC	Electric chromed smooth plate - 400/50/3	400 x 700 x 270/460	-	4,0
HEFT47R	Electric grooved plate - 400/50/3	400 x 700 x 270/460	-	4,0
HEFT47RC	Electric chromed grooved plate - 400/50/3	400 x 700 x 270/460	-	4,0
HEFT77L	Electric smooth plate - 400/50/3	700 x 700 x 270/460	-	8,1
HEFT77LC	Electric chromed smooth plate - 400/50/3	700 x 700 x 270/460	-	8,1
HEFT77R	Electric grooved plate - 400/50/3	700 x 700 x 270/460	-	8,1
HEFT77RC	Electric chromed grooved plate - 400/50/3	700 x 700 x 270/460	-	8,1
HEFT77LR	Electric 1/2 grooved, 1/2 smooth plate - 400/50/3	700 x 700 x 270/460	-	8,1
HEFT77LRC	Electric chromed 1/2 grooved, 1/2 smooth plate - 400/50/3	700 x 700 x 270/460	-	8,1
Lava Rock Chargrill				
HGPL47	Gas	400 x 700 x 270/420	7,0	-
HGPL77	Gas	700 x 700 x 270/420	14,0	-

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Free standing units

Technical Data

Model	Description	W x D x H mm *	kW Gas	kW Electric
Gas Ranges				
HG4SF7	4 burners with safety valve, gas oven	700 x 700 x 850/1000	24,2	-
HG4SFE7	4 burners with safety valve, electric oven - 400/50/3	700 x 700 x 850/1000	19,0	4,4
HG6SFA7	6 burners with safety valve, gas oven	1100 x 700 x 850/1000	33,7	-
HG6SFEA7	6 burners with safety valve, electric oven - 400/50/3	1100 x 700 x 850/1000	28,5	4,4
HG6SF72P	6 burners with safety valve, gas oven extra large doors	1100 x 700 x 850/1000	37,5	-
HG4SMFA7	4 burners with safety valve, gas oven and fry top	1100 x 700 x 850/1000	29,7	-
Electric Ranges				
HE4F7	4 round plates on electric oven - 400/50/3	700 x 700 x 850/1000	-	12,6
HE6FA7	6 round plates on electric oven - 400/50/3	1100 x 700 x 850/1000	-	16,7
HEVC4F7	Ceramic hob on electric oven - 400/50/3	700 x 700 x 850/1000	-	12,8
Gas Solid Tops				
HGTF7	Solid top with gas oven Gas	700 x 700 x 850/1000	14,2	-
HGT2SDFA7	Solid top with 2 burners, gas oven Gas	1100 x 700 x 850/1000	23,7	-
HGT4SF27	Solid top, 4 burners, 2 gas ovens Gas	1500 x 700 x 850/1000	38,4	-
Fryers				
HGF47	Gas 14 litre	400 x 700 x 850/1000	10,0	-
HGF472V	Gas 2 x 7 litre	400 x 700 x 850/1000	10,0	-
HGF77	Gas 2 x 14 litre	400 x 700 x 850/1000	20,0	-
HEF47	Electric 13 litre - 400/50/3	400 x 700 x 850/1000	-	9,0
HEF472V	Electric 2 x 7 litre - 400/50/3	400 x 700 x 850/1000	-	10,5
HEF77	Electric 2 x 13 litre - 400/50/3	700 x 700 x 850/1000	-	18,0
Pasta Cookers				
HGC47	Gas Single well 26 litre	400 x 700 x 850/1000	8,5	-
HGC77	Gas Single well 40 litre	700 x 700 x 850/1000	13,6	-
HEC47	Electric Single well 26 litre - 400/50/3	400 x 700 x 850/1000	-	6,0
HEC77	Electric Single well 40 litre - 400/50/3	700 x 700 x 850/1000	-	9,75
Bratt Pan				
HGBRI7	Gas 60 litre capacity - 230/50/1	800 x 700 x 850/1000	13,5	0,2
HEBRI7	Electric 60 litre capacity - 400/50/3	800 x 700 x 850/1000	-	8,8
Kettles				
HG507	Gas direct heat 50 litre	700 x 700 x 850/1000	12,5	-
HG50I7	Gas indirect heat 50 litre	700 x 700 x 850/1000	12,5	-
HE50I7	Electric indirect heat 50 litre - 400/50/3	700 x 700 x 850/1000	-	9,0

*Height: Second Dimension is with flue riser.

To complement this range of appliances in the Premier Plus range, there are a number of accessories such as jointing strips, pan supports and stainless steel plinths to finish off the equipment.



The Premier Plus Range is part of the extensive range of Cooking equipment available from Hobart – Market Leaders in Commercial Catering Equipment

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