



**Description**

All-in-one multifunctional cooking equipment: convection, steam cooking, roasting, grilling, baking, air frying, poaching, simmering, low temperature cooking, defrosting, regeneration, holding.

Advanced cooking technologies for premium cooking results with powerful heating elements, lambda sensor-controlled climate regulation, high-performance dehumidification, controlled even heat distribution and humidifying function.

Capacity :

- 20 1/1 GN pans
- Standard runners trolley with 66mm slide-in rail spacing.

Modes:

- Convection: from 30 to 300°C
- Steam: from 30 to 100°C
- Hot Steam: from 101°C to 130°C
- Mixt: from 30 to 300°C

**Technical characteristics**

CODE	
Model code	HICS201E
Technical code	HICS201E

DIMENSIONS (H x W x D)	
Exterior (total)	1886 x 877 x 960 mm
Exterior (body)	1841 x 877 x 892 mm
Maximum working height	1676 mm
Minimum working height	422 mm

CAPACITIES	
Number of seats per day	150
GN 1/1 trays (325 x 530mm)	20
Max depth of trays	65 mm
Spacing between levels	66 mm
Maximum load per level	5 kg
Total maximum load	100 kg

WEIGHT (gross / net)	
Oven	294 kg / 259 kg
Trolley	37 kg / 44 kg

PACKING	
Height x Width x Depth	2080 x 1055 x 1030 mm

MINIMUM DISTANCES / WALLS			
	LEFT	Back	RIGHT
Minimum deviation	50 mm	0 mm	50 mm
Standard	500 mm	0 mm	50 mm
Heat sources	350 mm	0 mm	50 mm

AIR EXHAUST AND THERMAL LOAD	
Latentthermal load	6606 W
Sensible heat emission	4404 W
Acoustic emission	<70 dB (A)

CONSTRUCTION	
Cavity and Bodywork	Stainless Steel 18-10

DEVICE TYPE	
	Against a wall - Not stackable

CONNECTION SPECIFICS DATA	
LAN data interface	RJ45
WiFi data interface	IEEE 802.11 ac/a/b/g/n

**Installation conditions**

National and local standards and regulations relating to the installation, use and operation of industrial cooking appliances must be respected. Local standards and provisions in force relating to premises ventilation systems must be respected. Refer to the installation and user manual available on our Website - [www.hobartfood.com.au](http://www.hobartfood.com.au)

> To use the "SMARTCONNECT365" app, you must provide an RJ45 network socket or the possibility of connecting to a WiFi network (IEEE 802.11 ac/a/b/g/n) at the installation location. For optimal performance, provide a data transmission rate of at least 100 MBit/s.

**STANDARDS: Compliance with standards**

- EN 60335-1: European standards relating to the safety of electrical appliances.
- EN 60335-2-42: European standards relating to the safety of electrical appliances.
- IP 25 and IK 9: Protection indexes.
- EN 1672-2: Hygiene.

**WaterMark Licence 26619 SEED Approval:** for HOBART Supplied Standard & Standard plus HEPA Canopies - Confirm details - 1800 462 278

ELECTRICITY	
<b>Three phase 415V+E+N</b>	
I.Max	55.5 A
Total power	39.2 kW
"Steam" power	35 kW
"Pulsed air" power	36 kW
Necessary protection	63A curve C or B circuit breaker and 30mA type AC or A differential circuit breaker

COLD FOOD WATER	
Pressure(Min / Max)	150/600 kPa (1.5 bar / 6 bar)
Nature	Filtered at 131 µm
Water quality	Chloride Cl <sup>-</sup> : ≤ 50 mg/l (150ppm) Free Chlorine Cl <sub>2</sub> : ≤ 0.2 mg/l (0.2ppm) 6.5 ≤ PH ≤ 9
Conductivity	≥ 50 µS/cm
Connection	20/27 thread
Max. instantaneous consumption	12.7 l/min

Provide a shut-off valve nearby.

SOFT WATER	
Pressure (Min / Max)	150/600 kPa (1.5 bar / 6 bar)
Nature	Filtered at 131 µm
Hardness	TH 4 to 14°e (60 to 200 ppm)
Water quality	Chloride Cl <sup>-</sup> : ≤ 50 mg/l (150ppm) Free Chlorine Cl <sub>2</sub> : ≤ 0.2 mg/l (0.2ppm) 6.5 ≤ PH ≤ 9
Conductivity	≥ 50 µS/cm
Connection	20/27 thread
Max. instantaneous consumption	7.7 l/min

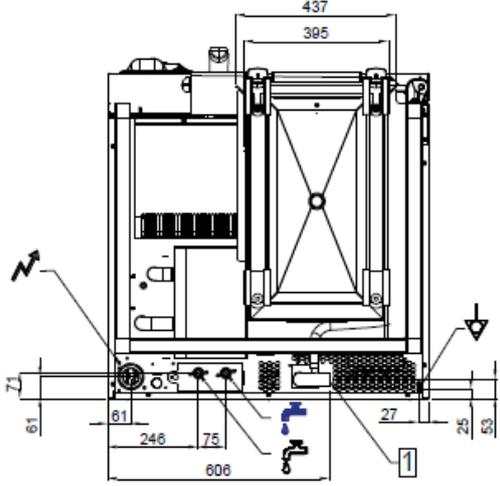
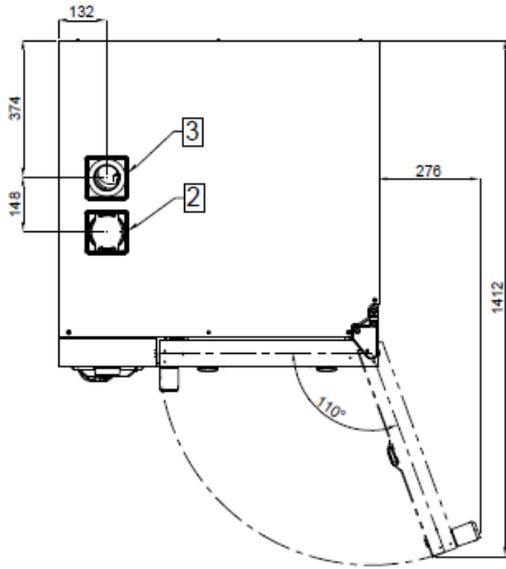
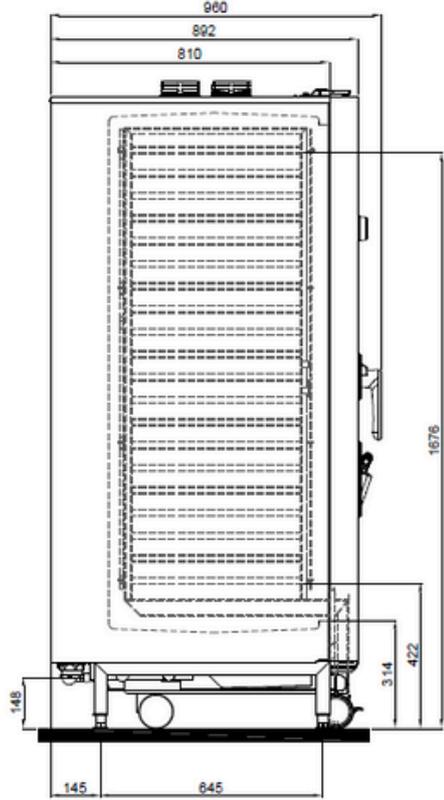
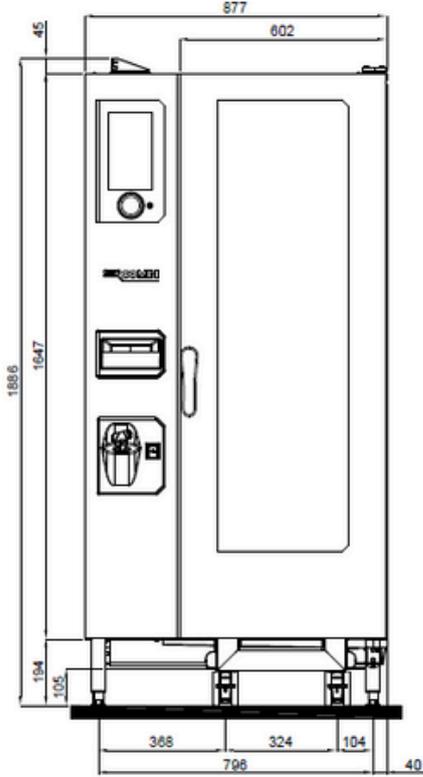
Provide a shut-off valve nearby.

DRAIN	
Connection	Horizontal outlet Smooth tube Ø 40mm

The water discharged can be condensates at high temperatures, use materials adapted to these temperatures. It is imperative to have a siphon between the device and the drain network to prevent odors from rising.



**Technical drawing**



- ELECTRICAL connection**  
Electric inlet at 380 mm above floor level  
(Allow a cable with 1.5m of slack)
- COLD WATER food**  
Water inlet 175 mm above floor level
- SOFT WATER**  
Water inlet 175 mm above floor level
- ÉQUIPOTENTIAL BONDING**

- ① DRAIN**  
Drain outlet 148 mm above floor level
- ② FLAPPER FIREPLACE**  
Stainless steel tube diameter 45 mm
- ③ EVACUATION OF EXCESS VAPORS**  
Stainless steel tube diameter 70 mm
- ④ ETHERNET PORT**
- ⑤ ENERGY SAVING OPTION**