



701 S Ridge Avenue, Troy, OH 45374
1-888-4HOBART • www.hobartcorp.com

CE6HD BOILERLESS HALF SIZE COMBI OVEN

HOBART

STANDARD FEATURES

- Multiple cooking modes in one piece of equipment: Convection, Steam and Combination modes achieve Baking, Grill/Roasting, Steaming, Proofing, Rethermalization, Low Temp, Healthy-Fry™, and Delta-T results.
- Boilerless design (with steam generator performance) providing the advantages of steam cooking without the worries of water-related issues found in boiler/steam generator combi units.
- Humidity control from 0-100% of possible maximum relative humidity at chosen temperature.
- User friendly right side control panel with large indicative low voltage LCD display
- Manual operation or programmable up to 100 recipes with 10 cooking phases each.
- Standard with rack guides and (3) racks.
- Single point external core probe supplied as standard
- 4-speed auto reversing fan with electrical braking system on fan motor.
- Water injection button to add water in convection mode (an automatic process during rapid cool down).
- Halogen lights (2) built into door behind heat reflective glass.
- Flashing door lights & audible alarm system alert user when cooking cycle finished
- HACCP compatible.
- Automatic cleaning programs (8) with auto cool down and auto dosing detergent pump featuring hands free use of built in wash arm operating with commercial liquid dishwashing detergent.
- Solid state relays and hydraulic non-mechanical vent.
- Advanced diagnostic with fault history indication, water cooled independent control boards, with LED indicators for service efficiency.
- Cool to the touch & energy efficient heat reflective panoramic curved exterior glass door and insulated panels reflect heat back into the oven.
- Optimized cooking functions for maximum production with minimal energy and water consumption.
- Two (2) year parts warranty on control boards, one (1) year parts and labor warranty standard.
- Combi is compatible with Traulsen RBC50 and RBC100 Blast Chillers.

ACCESSORIES

- Wireless Bluetooth® barcode scanner with recipe software CD kit.
- Additional wire rack - half size (standard with three)
- Rack guides for 6H internally mounted (extra pair)
- Core probe 1 measuring point with connector (extra)
- Core probe multi measuring points with connector
- Core probe for Sous Vide cooking (2 mm diameter)
- Set of feet (for countertop)

MODEL

- CE6HD** — Electric Boilerless Half Size Combi Oven

ACCESSORIES (Continued)

- Stacking kit for two 6H Combi with 18" support stand
- Stacking kit for 6H on top of 10H Combi with legs
- Stand for 6H Combi - 31½"
- Stand for 6H Combi - 24"
- Deluxe stand for 6H Combi - 31½"
- Deluxe stand for 6H Combi - 24"
- Loading table for 6H Combi (for use with the 31½" stand and insert)
- Removable insert for 6H Combi
- Plate insert for 6H Combi: Plate diam. 10.6" Qty: 24
- Plate insert for 6H Combi: Plate diam. 12.6" Qty: 16
- Chicken rack - Holds up to (10) 3 lb. birds per rack
- HCPC software & wireless communication package
- Heat shield - 6H Combi
- Hobart ScaleStick™ featuring HydroBlend™
 - WTSBSS-CBTW16 for single combi
 - WTSBSS-XLTW16 for stacked combi
- Hobart Reverse Osmosis – WTSBRO-150T20
- 2nd year parts and labor warranty - 6H Combi
- Preventive maintenance programs by Hobart Service
- Consult factory for additional accessories/options

Specifications, Details and Dimensions on Back.



CE6HD
Shown with optional stand

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SPECIFICATIONS:

General: Hobart Combi Oven, Electric, Boilerless, 6 level half size combi.

Construction: All stainless steel interior and exterior, top, rear, sides, and bottom are fully insulated. All welded stainless steel cooking compartment. Stainless steel oven door features a large curved outer glass with enhanced insulation for a cool to touch exterior, with full length hinged floating inner glass panel. A full perimeter door gasket with drip tray inside door and oven frame. Door opens right to left and swings a full 180 degrees. Standard with rack guides and (3) wire racks. Built in wash arm for automatic cleaning with auto dosing pump, 4-speed auto reversing fan, (2) halogen flashing door lights, external core probe, dual point door latch connection for a full perimeter sealed connection. Standard with 1.6" feet.

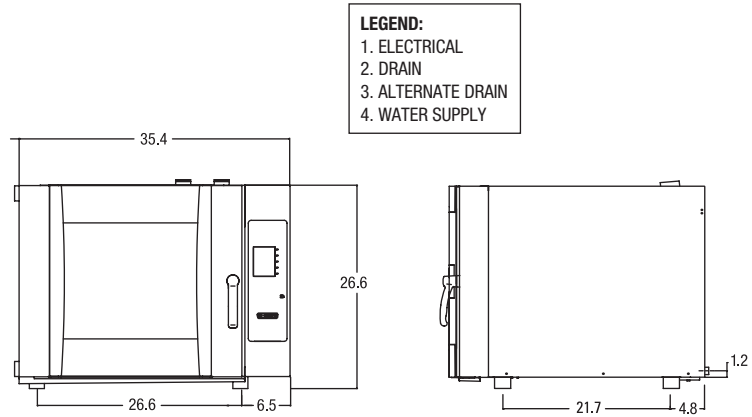
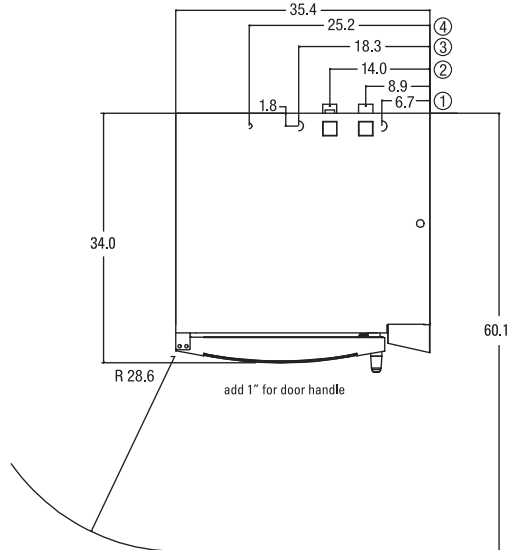
Controls: Simple, user friendly digital controls on the right with large indicative low voltage LCD display - for easy cleaning and operating pleasure. Manual operation or programmable up to 100 recipes with 10 cooking phases each. Bluetooth® capable.

Operation: Boilerless design (with steam generator performance) providing the advantages of steam cooking without the worries of water-related issues found in boiler/steam generator combi units. Hobart's Boilerless Combi uses optimized cooking functions for maximum production with minimal energy and water consumption.

Water: ¾" NSHT cold water, 30-60 psi and 1" NPT drain connection.

Capacity: Capable of holding: (6) 12" x 20" x 2½" steam table pans or (6) 13" x 18" x 1".

DETAILS AND DIMENSIONS:



Model	Width	Depth	Height	Weight
CE6HD	35.4"	34.0"	26.6"	300 lbs.

Model	Voltage	Amps (max used)	Watts	Fuse* (amps)
CE6HD	208/60/3	22.2	8000	30
	230-240/60/3	20.1-21.9	8000-8700	30
	480/60/3	9.6	8000	15

NOTES:
Amperage values in the table are nominal. Tolerance is +5/-10%.
Convection heater currents must be measured in full power convection heat mode.
Steam generator heater currents must be measured in full power steam mode.
* Recommended size. Always refer to the NEC, state and local codes.

Water Quality Statement

The fact that a water supply is potable is no guarantee that it is suitable for steam generation.

Your water supply must be within these general guidelines:

SUPPLY PRESSURE	30-60 psig
HARDNESS *	less than 3 grains
SILICA	less than 13 ppm
TOTAL CHLORIDE	less than 4.0 ppm
Ph range	7-8
UN-DISSOLVED SOLIDS	less than 5 microns
* 17.1 ppm = 1 grain of hardness	

Other factors affecting steam generation are iron content, amount of chlorination and dissolved gasses. Water supplies vary from state to state and from locations within a state. Therefore it is necessary that the local water treatment specialist be consulted before the installation of any steam generating equipment.

As with all steam related products, water filtration and regular filter replacements coupled with routine Deliming are required. Your local Hobart office can recommend a water treatment or filtration system to meet the needs of your local water conditions. Contact your local Hobart representative for water treatment offerings.

Note:

- Installation of backflow preventers, vacuum breakers and other specific code requirements is the responsibility of the owner and installer in compliance with local codes.
- Plastic drains are not recommended due to inherent limited temperatures of the plastic. The installer may be required to provide means to reduce water drain temperature to be that of the condensate temperature of 140°F or less. A drain tempering kit is available thru Hobart as an option.

NOTICE: Fluorescent lamp in display panel contains a small amount of mercury. Please dispose of according to local, state or federal laws.

As continued product improvement is a policy of Hobart, specifications are subject to change without notice.