CHEF'S COMBI™

EVERYTHING YOU NEED. NOTHING YOU DON'T.

VULCAN

BACKED BY ITW INNOVATION.

We believe great food brings people together, and it all starts in the kitchen. Our family of premium brands are dedicated to supporting those who are not only passionate about creating great food, but are inspired by the people they serve and come to know on a daily basis.

Likewise, it is our mission to provide food equipment that foodservice and food retail professionals can trust to work hard and deliver quality, consistent results day in and day out, empowering them to focus on what they love most—creating great food for great people.

Wrap your entire kitchen with ITW Food Equipment brands.

HOBART BAXTER Traulsen VULCAN WOLF

Berkel Stero somat waste reduction solutions GAYLORD KAIRAK IBEX

ITW FOOD EQUIPMENT GROUP

EVERYTHING YOU NEED.

High performance, easy to use.

Our aim was to develop a brand new combi oven that would produce the desired food quality every time without fail. A combi oven that is easier to use than a frying pan, responds to your inputs in the blink of an eye, and is made to be profitable today — and in the long run.

The less you worry about your combi oven, the more you can focus on what matters most.

CombiOS
The new standard in combi operating systems, with an interface that's unbelievably intuitive, responsive, and adaptive.

CombiClimateControl
Advanced climate management for outstanding cooking results.

AutoClimate
Automatic humidity adjustments based on set temperature for optimum flavor and texture.

CombiGuide
Guided automatic cooking, ensuring consistently delicious results no matter who's at the controls.

MenuMix
Getting high-quality results from mixed loads is simple with our smart technology.

CombiCare
Automatic cleaning is affordable, fast, and streamlined for ultimate efficiency.

VULCAN
HOME
CHEF'S COMBI

CombiGuide
Screen manager
HOME
Cook
CombiGuide
Delta T
Retherm
MenuMix
Protocols
Top 12
Create
History
Rinse
Quick
Light
Settings
2024/03/24

CombiOS

MAKING EVERYTHING SIMPLER.

And lightning-quick.

Based on a modern operating concept and high-performance electronics, **Combi**OS gives new meaning to the term ‘easy-to-use’. The response time to inputs is quicker than ever before, and long start-up times after switching on the oven are a thing of the past.

The user interface can be customized to suit individual cooking preferences. This way, users have control of which features are visible on the home, cooking and cleaning screens — allowing them to focus on what is most important, and hiding everything else. Redefining the terms simplicity and speed.

At the end of the day, it’s fun to cook with the Chef’sCombi.

KEY FEATURES:

- ☑ Customized interface allows users to only see what is important to them, by choosing what is visible and what is hidden.
- ☑ Fast touchscreen response times mean no lengthy delays when using the oven.
- ☑ Similar features to a smartphone (dragging, swiping, etc.) on a high-resolution 10" touchscreen.

CombiClimateControl

PERFORMANCE AND PRECISION.

For impressive cooking results.

Cooking great food all comes down to the oven performance. The new Chef'sCombi includes all important features and patented technology to take your cooking to the next level.

Whether you're grilling, roasting, baking, steaming, poaching or sous vide cooking, everything is cooked to your precise liking.

Place your trust in the brand new Chef'sCombi.

Powerful heating for short heat-up times and rapid compensation of the temperature drop when fully loaded, or with frequent door openings as in à la carte operation. Enjoy tasty baked goods with fluffy crumbs, and a crispy, shiny crust.

Precise temperature control down to the degree — crucial when preparing delicate foods or for sous vide.

High-performance dehumidification for crispy crusts and even browning, regardless of the load quantity.

5 auto-reversible fan speeds adapt to cooking.

- Convection heat between 86-572°F.
- Steaming between 86-212°F.
- Superheated steaming between 214-266°F.
- Combination of convection heat and steam between 86-572°F.

Humidity sensor delivers precise humidity control ranging from 0-100%, even at temperatures below 212°F.

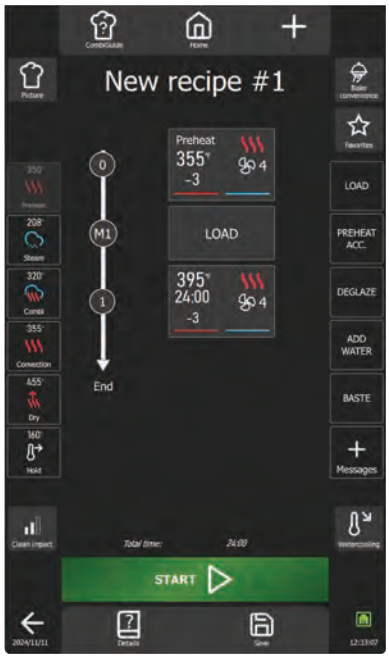
AutoClimate

YOU ARE IN CONTROL.

Manual cooking made easy.

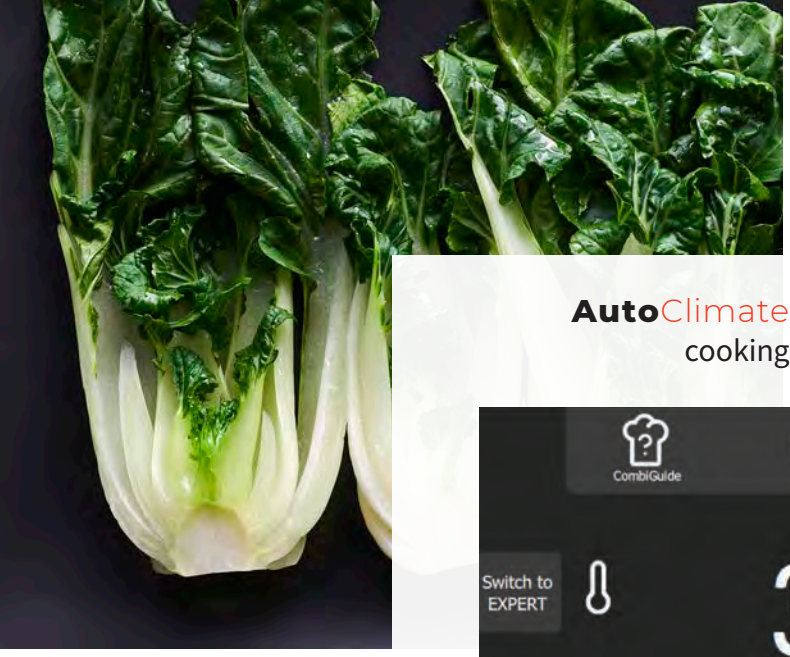
The Chef'sCombi does exactly what you ask. It responds to your requests at lightning speed, adjusting the cooking conditions accordingly. It couldn't be simpler to use, and keeps you in the loop at all times. If you're happy with the final result, why not save the process in your cooking library with an image?

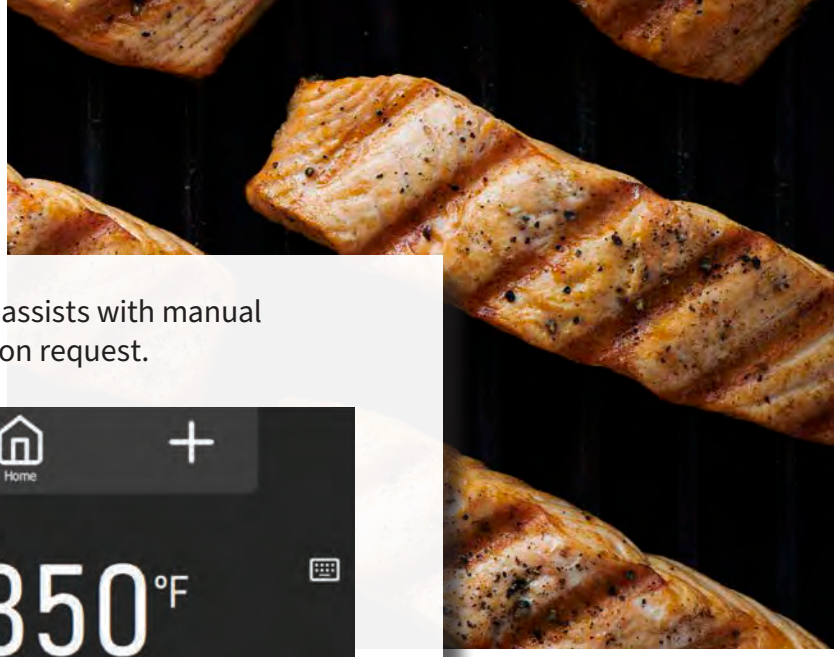
After all, manual cooking should be precise, easy and quick.



Create programs with pre-defined cooking steps - as easy as ABC.

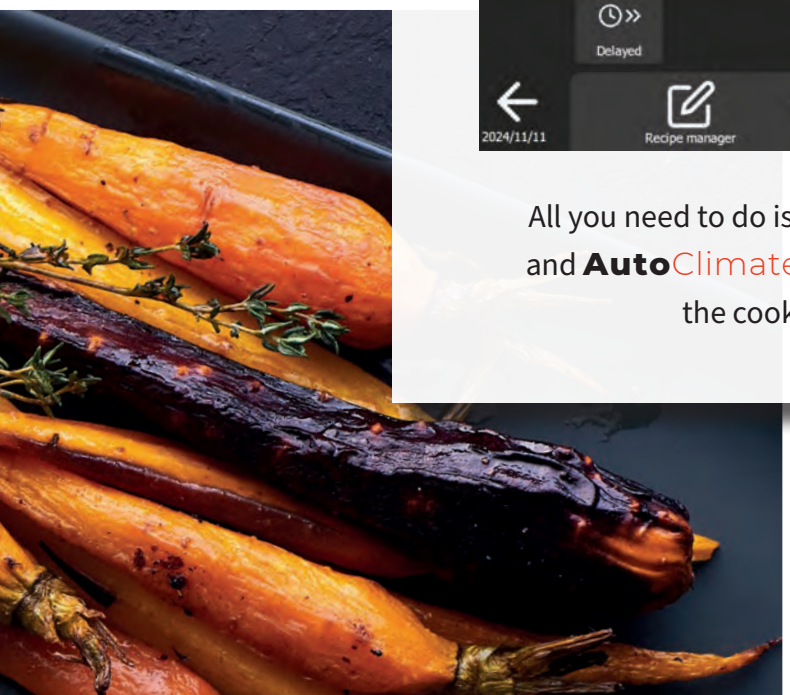
The patented core temperature assistant provides useful information on which core temperature is ideal for your product.

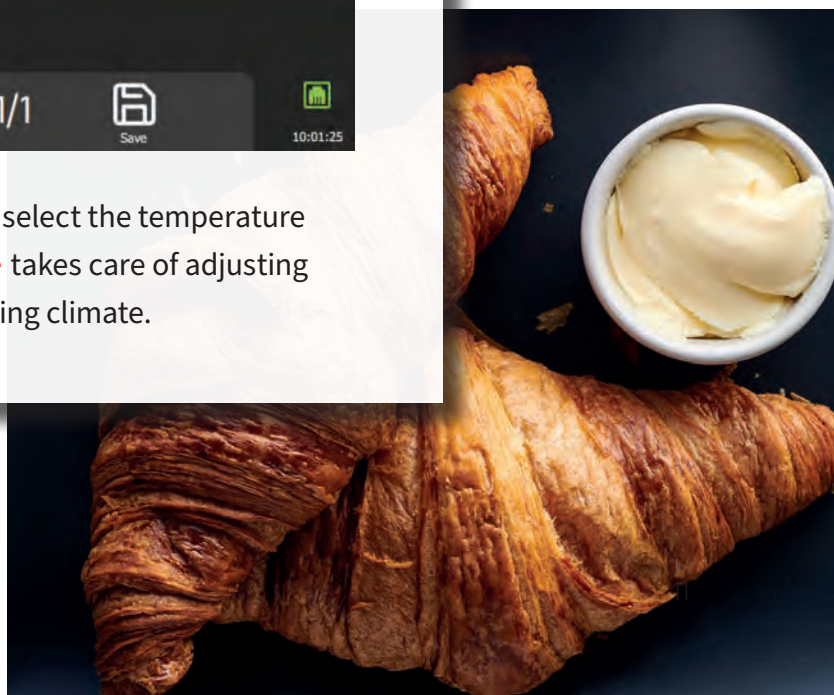




AutoClimate assists with manual cooking on request.

All you need to do is select the temperature and **Auto**Climate takes care of adjusting the cooking climate.





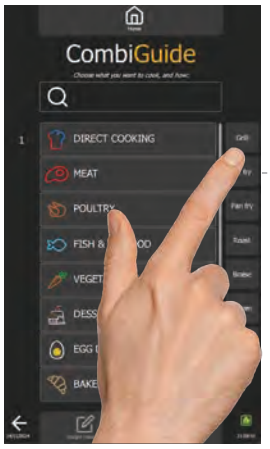
CombiGuide

YOUR CULINARY SIDEKICK.

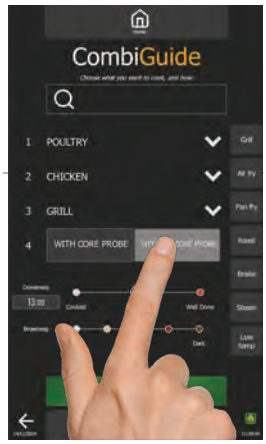
Great cooking results time after time.

Take full advantage from the cooking expertise offered by the Chef'sCombi. Follow the quick and simple guide to create tasty dishes just as you like. Regardless of what's being cooked, or who's cooking, the same results are produced each and every time. Just input your desired result and the Chef'sCombi takes care of the rest. Key cooking settings can be checked and adjusted at any time during the cooking process.

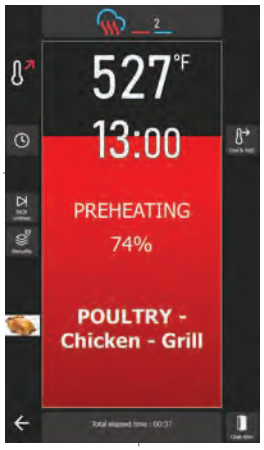
– All the assistance you need at the touch of your fingertips.
– Easy to use.
– No lengthy training required.

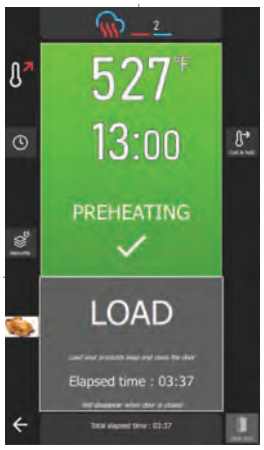


Touch the cooking mode button; Chef'sCombi automatically configures the ideal cooking parameters.

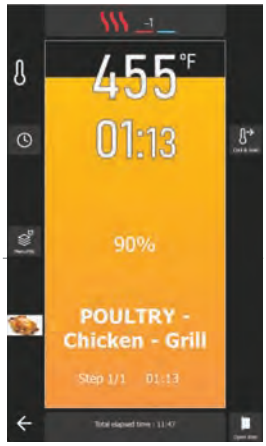


Chose with or without temperature probe (on select cooking modes).

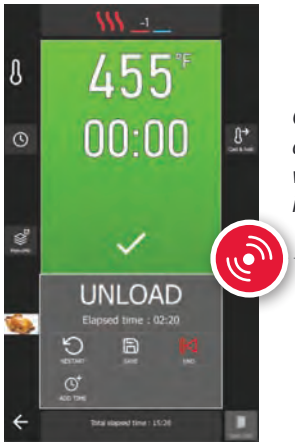




After Chef'sCombi is preheated, load food and close the door.



Chef'sCombi alerts audibly and visually when cooking cycle is finished.



MenuMix

MIXED LOADS MADE SIMPLE.

Unparalleled food variety.

MenuMix monitors everything down to the second. All you need to do is to load the food, set the time and the Chef'sCombi will let you know once it's cooked. MenuMix also provides useful information on which foods pair well. You can also create and save a mixed menu for the future. With this, the Chef'sCombi guarantees everything comes out just like you envisioned.

Great results without fail.

- Everything put in the oven for a mixed menu is monitored down to the second.
- Settings are quick and easy to configure.
- Chef'sCombi alerts when the food is ready.
- Drag and drop to move timers from one level to another.

CombiCare

AUTOMATIC CLEANING AND CARE.

Cost-effective, safe and hygienic cleaning.

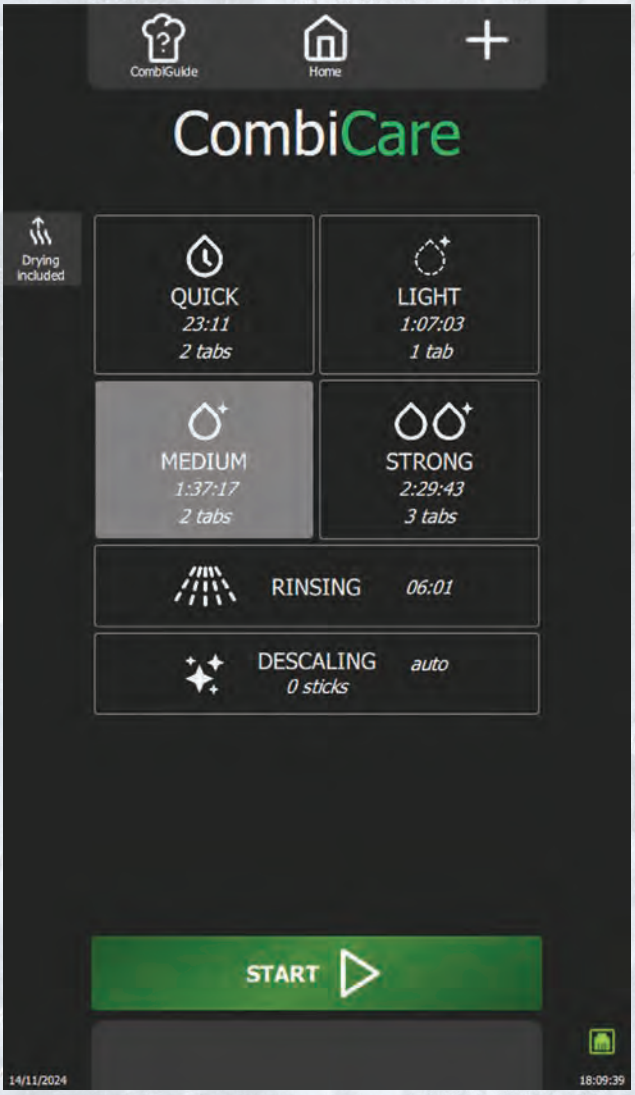
Simply start the cleaning cycle, add the chemicals when prompted, and leave work for the day. Cleaning is a piece of cake. In no time at all, the cooking compartment, steam generator and drain are hygienically clean, preserved, and free from any limescale. When required, the Chef'sCombi can be intermittently cleaned on the fly in a matter of minutes with the Quick program.

Thanks to special technology and cleaning recognition, the Chef'sCombi requires less chemicals, energy, and time compared to conventional combi ovens.

CombiCare **– kind to the environment and your wallet.**

Simply place cleaning tab(s) and let CombiCare do the rest!

The cavity is sparkling clean after.



- The use of solid chemicals makes cleaning easier.
- Multiple programs to target the specific level of desired cleanliness.
- Automatic soil detection recommends appropriate cleaning, preventing resource waste.

LOW OPERATING COSTS.

Calculate for yourself.

RESTAURANT SERVING AROUND **200 MEALS A DAY.***

	Annual costs with traditional combi steamers 10 years old	Costs with Chef'sCombi	**Annual Savings**
RAW MATERIALS Use up to 15%* less raw materials. CombiClimateControl in combination with CombiGuide ensures optimum cooking results and reduces product shrinkage.	$119,517.00	$101,590.00	**$17,927.00**
ENERGY Up to 15%** reduction in energy costs thanks to good insulation and efficient control systems.	60,108 kWh per year $0.17 per kWh = $10,218	51,092 kWh per year $0.17 per kWh = $8,686	**$1532.00**
WORKFORCE Reduced workload, quick and easy operation, and shorter cooking times — thanks to CombiGuide.	1,800 hours per year, $11 per hour = $19,800	1,080 hours per year, $11 per hour = $11,880	**$7,920.00**
WATER USAGE Precise humidity management + effective cleaning processes = half the water consumption of older combis.	4,764 gallons per year $0.0015 per gallon = $7.15	1,619 gallons per year $0.0015 per gallon = $2.43	**$4.72**
DETERGENT OPTIMIZATION Effective and efficient cleaning tabs reduce overall detergent use.	1,008 tabs per year $1.30 per tab = $1,310	672 tabs per year $0.83 per tab = $558	**$752.00**
DESCALER Highly efficient and low cost descaling helps to maintain longevity of the combi.	336 sticks per year $1.04 per stick = $349	336 sticks per year $.083per stick = $279	**$70.00**
		TOTAL	**$ 28,205.72**

** Compared with combi steamers produced 10 years ago*
*** Assumption: Operation 20 days a month (lunch and dinner). Use of two CHEF101 combi steamers, 14 average cleanings per month.*

The Chef'sCombi is the smart choice for those who want to maximize their return on investment. Its energy-efficient design and minimal water usage make it a cost-effective solution for any operation. And with low cleaning costs and minimal use of resources, time, and space, the Chef'sCombi offers significant cost savings.

But the cost-effectiveness of the Chef'sCombi doesn't stop there. Its initial purchase price is also surprisingly affordable, offering you a high-performance combi oven without breaking the bank.

RESTAURANT SERVING AROUND **1,000 MEALS A DAY.***

	Annual costs with traditional combi steamers 10 years old	Costs with Chef'sCombi	**Annual Savings**
RAW MATERIALS Use up to 15%* less raw materials. CombiClimateControl in combination with CombiGuide ensures optimum cooking results and reduces product shrinkage.	$346,579.00	$294,592.00	**$51,987.00**
ENERGY Up to 15%** reduction in energy costs thanks to good insulation and efficient control systems.	300,000 kWh per year $0.17 per kWh = $51,000	255,000 kWh per year $0.17 per kWh = $43,350	**$7,650.00**
WORKFORCE Reduced workload, quick and easy operation, and shorter cooking times - thanks to CombiGuide.	6,000 hours per year, $11 per hour = $66,000	3,600 hours per year, $11 per hour = $39,600	**$26,400.00**
WATER USAGE Precise humidity management + effective cleaning processes = half the water consumption of older combis.	13,610 gallons per year $0.0015 per gallon = $20.42	12,173 gallons per year $0.0015 per gallon = $2.43	**$18.26**
DETERGENT OPTIMIZATION Effective and efficient cleaning tabs reduce overall detergent use.	2,390 tabs per year $1.30 per tab = $3,107	1,440tabs per year $0.83 per tab = $1,195	**$1,912.00**
DESCALER Highly efficient and low cost descaling helps to maintain longevity of the combi.	1,920 sticks per year $1.04 per stick = $1,997	960 sticks per year $0.83per stick = $797	**$1,200.00**
		TOTAL	**$ 89,151.16**

** Compared with combi steamers produced 10 years ago*
*** Assumption: Operation 20 days a month (lunch and dinner). Use of two CHEF101 combi steamers, 14 average cleanings per month.*

CREATED WITH SUSTAINABILITY IN MIND.

Our contribution to sustainability begins when developing our products. We research innovative, environmentally-friendly solutions, which are then produced using renewable energy and state-of-the-art production facilities.

As a result, Chef'sCombi is sustainable for operations because it measures and manages the cooking environment, leading to maximum food yield and ultimately maximum profits.

STACKABLE AND ERGONOMIC.

Maximum rack height of 63 inches.

Culinary professionals have long called for a maximum height for the top rack. We limited the maximum rack height to 63 inches in all single units, and some stacked versions.

Stacking Possibilities:

HALF SIZE	FULL SIZE
CHEF61 / CHEF61	CHEF62 / CHEF62
CHEF61 / CHEF101	CHEF62 / CHEF102

CHEF62 / CHEF62

CHEF61 / CHEF101

THE PERFECT FIT FOR YOUR KITCHEN.

Gas or electric options:

	HALF SIZE UNITS		FULL SIZE UNITS	
	61	**101**	**62**	**102**
Daily meals	30 - 100	80 - 150	60 - 200	150 - 300
Levels	6	10	6	10
Pan capacity	(6) 12x20 or (6) 13x18	(10) 12x20 or (10) 13x18	(12) 12x20 or (6) 18x26	(20) 12x20 or (10) 18x26
Dimensions (w x d x h)	33.54" x 35.35" x 32.52"	33.54" x 35.35" x 42.36"	41.02" x 41.06" x 35.35"	41.02" x 41.06" x 42.36"
Maximum total load	66 lbs	110 lbs	132 lbs	220 lbs
Water connection	3/4"	3/4"	3/4"	3/4"
Drain connection	1½"	1½"	1½"	1½"
ELECTRIC UNITS:				
Weight	309 lbs	342 lbs	375 lbs	419 lbs
Voltage Hertz / Phase	208, 240, or 480v 60hz / 3ph	208, 240, or 480v 60hz / 3ph	208, 240, or 480v 60hz / 3ph	208, 240, or 480v 60hz / 3ph
Max amp	31.6	53	63	101.8
Max output	11.4 kW	19.8 kW	23.8 kW	39 kW
GAS UNITS:				
Weight	397 lbs	441 lbs	483 lbs	540 lbs
Voltage / Hertz /Phase	120v / 60hz / 1ph	120v / 60hz / 1ph	120v / 60hz / 1ph	120v / 60hz / 1ph
Max amp	5.8	5.8	5.8	5.8
Max BTU	51,182 BTU/hr.	85,303 BTU/hr.	102,364 BTU/hr.	143,310 BTU/hr.
Gas connection	3/4"	3/4"	3/4"	3/4"
Gas pressure	6.5-10" WC	6.5-10" WC	6.5-10" WC	6.5-10" WC

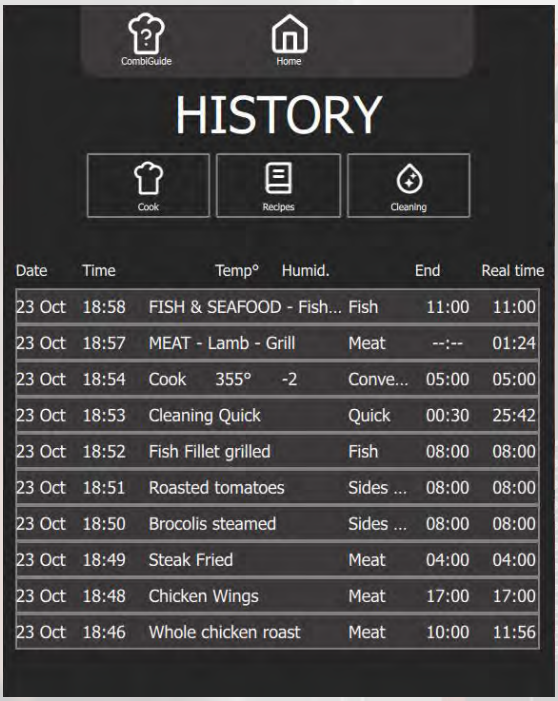
Chef'sCombi is ideal for restaurants, hotels, and high-volume kitchens that prepare more than 30 meals each day. Our experts can recommend the best size for your operation based on your unique requirements.

CHEF'SCOMBI WORKS *WITH* YOU.

It remembers details users may forget.

A lot happens in the kitchen. The Chef'sCombi History screen records everything to help keep track of cooking and cleaning operations, making it simple to manage staff usage and maintenance.

Chef'sCombi is set up for future connectivity, which allows users to use a wireless app-based program from their smart devices to view machine data, history, diagnostics, and much more.



Date	Time		Temp°	Humid.	End	Real time
23 Oct	18:58	FISH & SEAFOOD - Fish...		Fish	11:00	11:00
23 Oct	18:57	MEAT - Lamb - Grill		Meat	--:--	01:24
23 Oct	18:54	Cook	355°	-2 Conve...	05:00	05:00
23 Oct	18:53	Cleaning Quick		Quick	00:30	25:42
23 Oct	18:52	Fish Fillet grilled		Fish	08:00	08:00
23 Oct	18:51	Roasted tomatoes		Sides ...	08:00	08:00
23 Oct	18:50	Brocolis steamed		Sides ...	08:00	08:00
23 Oct	18:49	Steak Fried		Meat	04:00	04:00
23 Oct	18:48	Chicken Wings		Meat	17:00	17:00
23 Oct	18:46	Whole chicken roast		Meat	10:00	11:56

- Records recipe protocols, manual cooking events, and cleaning history. This allows dishes to be referenced and cooked for consistency, if they weren't previously stored.
- The history screen can be turned on or off from view - but is always recording and accessible if needed.

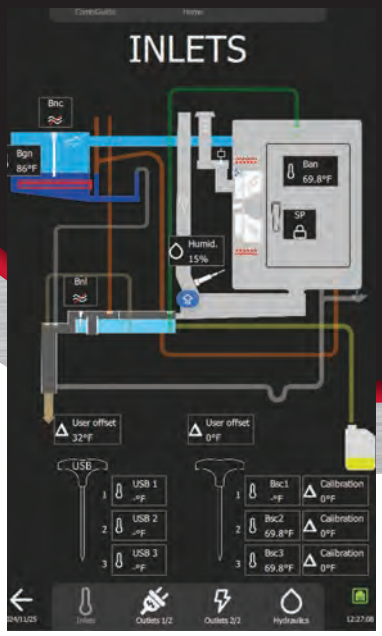
HOBART
SERVICE

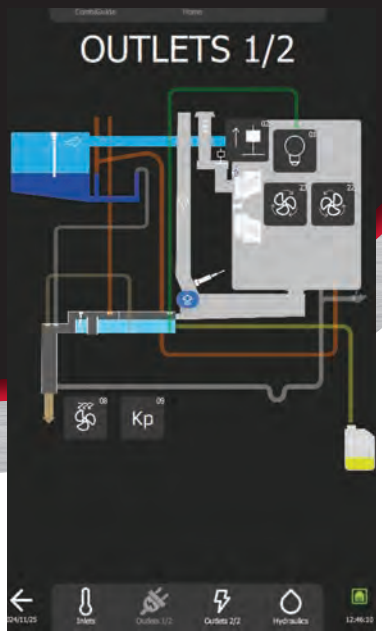
PEACE OF MIND.

Expertly trained technicians at your service.

Enjoy the peace of mind that skilled technicians are available to support you. Hobart Service, an ITW company, can install and service your equipment throughout the US and Canada.

Already have a trusted service tech? No problem, we also provide the flexibility to use an authorized third party servicer.





The brightly colored, easy-to-read touchscreen diagram offers an enhanced visual aid to quickly diagnose and repair.

WANT TO KNOW MORE?

Experience the premium features and functionality, and taste the results.

Schedule your demo today!

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VULCAN

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