

ecomaxTM
by **HOBART**

MODULAR COOKING EQUIPMENT
ECOMAX 700 SERIES



LOW PRICE
HIGH PERFORMANCE



Launched in 2003, the **Ecomax** brand has built a reputation synonymous with quality and reliability at the right price point. Now featuring both warewashing and cooking equipment, **Ecomax**, which is sold exclusively through our dealer partners, gives operators the chance to access high quality equipment at a lower price point.

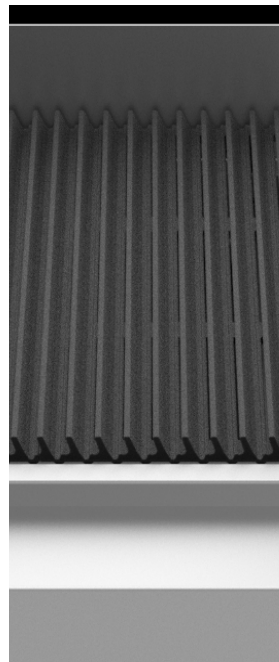
MODULAR COOKING EQUIPMENT

The Ecomax range of modular cooking equipment has been designed to provide a high-performance solution, creating a functional and efficient working environment in any kitchen.

The range offers a wide choice of modules which can all be freestanding, mounted on mobile frames or suited together in a line or island configuration. The 'head to head' system guarantees an ergonomic solution creating a continuous worktop between the modules for easy movement of pans and cleaning.

700 SERIES

- The best solution for professionals who have a small or medium sized kitchens that need compact cooking equipment
- 1.5mm thick moulded watertight worktops in AISI 304 stainless steel



ROBUST

- Stainless steel sides and bases
- Moulded watertight worktops in AISI 304 stainless steel
- Substantial insulation to reduce energy consumption
- Cast iron removable high-power Flex Burners with protected low consumption pilot flame
- Stainless steel chimneys



FUNCTIONAL

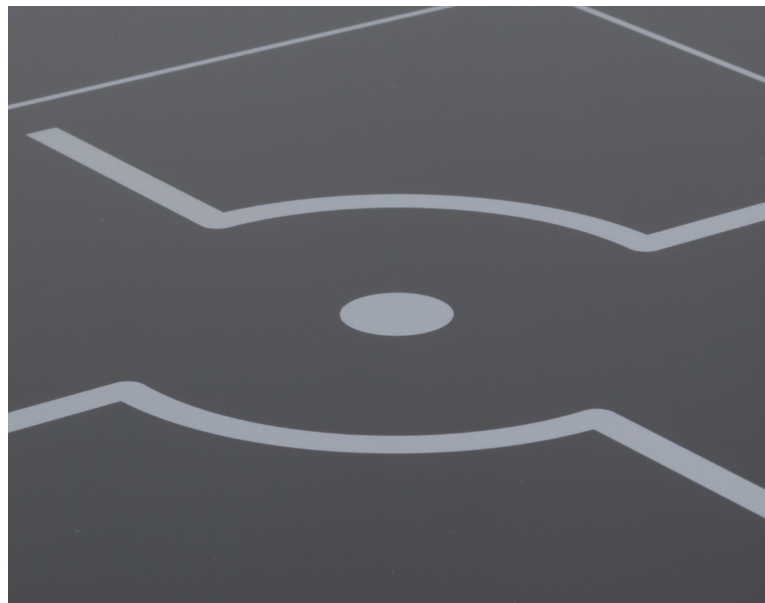
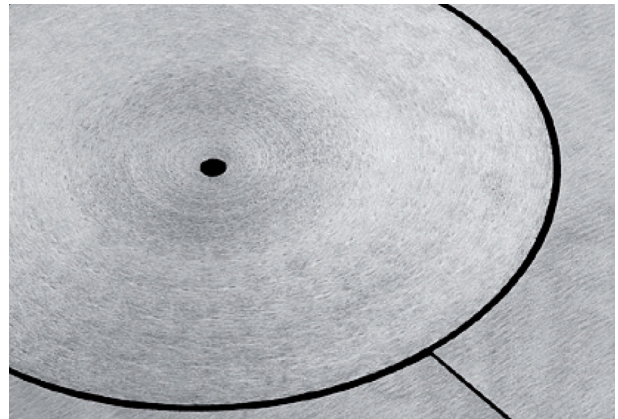
- 'Head to head' system guarantees a continuous worktop between modules
- Hygienic design and rounded corners for easy cleaning
- Shaped front panel with easy to clean removable built-in knobs
- All the machines are available on adjustable s/s feet or castors
- Upper and front accessibility for simple and quick maintenance
- Rear services compartment for easy, quick and back to back connections
- Removable bases provide easy access for maintenance and cleaning



MODULAR COOKING EQUIPMENT

FLEXIBLE

- Create a cooking suite to suit your menu perfectly by selecting from the wide range of modular units
- Units can be installed in a line against a wall or placed back to back in an island configuration depending on your preferred style



COMBINATION OVENS

Hobart Chefmate Ovens are designed for ultimate flexibility of configuration, allowing you to select only the features that will benefit your menu - as your menu changes so can your oven.

- First combi in the market completely upgradable with a series of additional accessories available to install when you wish
- Full Touch Display provides multiple functionalities with full touch screen programming, making everyday work more flexible and simple
- Optional active humidity control (AHC) for consistent results
- Excellent Uniformity Results (EUR) grants uniform heat distribution with a reversing fan, 6 fan speeds and 70mm space runners to achieve even heat circulation within the cooking chamber
- Great washing results with Smart Wash cleaning program based on working hours and cooking mode



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OVEN RANGES

- Protected pilot flame
- Cast iron removable burners with self-stabilizing flame
- The placement of the burners allows use of pans up to 40cm in diameter
- High power: Flex Burner of 7 kW
- 60% certified efficiency
- Horizontal flame: uniform heat distribution, also ideal for delicate cooking
- Maximum flexibility thanks to an adjustable power range, to satisfy every need
- Individual cast iron pan support
- Rounded corners
- Watertight pressed worktop, pressed edges and moulded top to facilitate the easy cleaning of the pressed top
- Removable base to facilitate cleaning the area underneath the machines



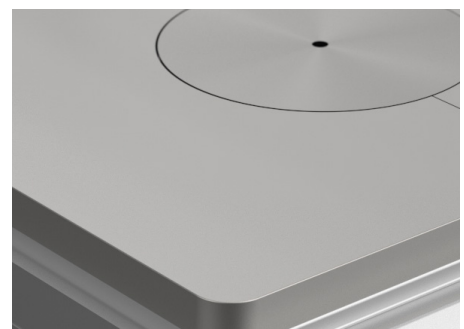
GAS HOBS

- 2, 4 and 6 burner models available as freestanding or top line units
- Versions available with GN 2/1 ovens (gas or electric heating)
- Robust cast iron pan support, removable for ease of cleaning
- Horizontal flame for uniform heat distribution
- Adjustable power range, from 1.5kW to 7kW
- 60% certified efficiency to pan
- Ignition and drain options available
- Watertight moulded worktop



ELECTRIC HOBS

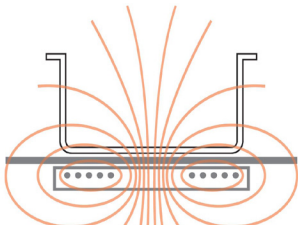
- 2, 4 and 6 burner models available as freestanding or top line units
- 700 Series round plates at 1.5kW and 2.6kW
- Versions available with GN 2/1 ovens (electric heating)
- Fast heating hot plates with anti-overheating safety device
- Watertight moulded worktop
- Rear services compartment to facilitate connection to the utilities



MODULAR COOKING EQUIPMENT

SOLID TOPS

- Available in gas and electric models as freestanding or top line units
- Versions available with GN 2/1 ovens (gas heating)
- Powerful and efficient solid tops – 9kW.
- Thick 10mm cast iron heating plate
- Thermostatic controls
- Isothermal zones for differentiated cooking
- Electric tops with four zones at 15mm, 4 x 3.5kW



INDUCTION PLATES

- 700 Series includes 2 or 4 independent induction zones available on open cupboards
- Each inductor has 6 different power levels and an indicator light shows when the top is in operation
- Immediate heat with direct contact of the pan with the heating proportional to the contact surface
- This results in a reduction in energy consumption of approximately 50% compared to traditional stoves and a more comfortable working environment
- Quick removal of the front panel for an immediate access to the components



PASTA COOKERS

- Freestanding models available as gas or electric units
- 26ltr capacity
- Anti-corrosive deep drawn, moulded tank for ultimate ease of cleaning
- Straining grid for baskets

FRYERS

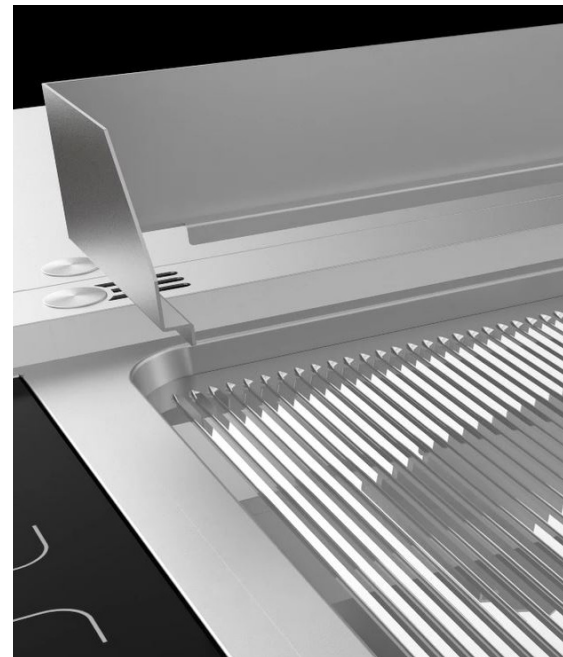
- A range of single and twin tank, gas and electric fryers
- Moulded and seamlessly welded tanks
- High output cast iron burner
- The large cold zone ensures that the quality of the oil is maintained for longer and provides simpler removal of frying residues
- Oil collection tank with stainless steel filter
- Safety thermostat- shut off in case of overheating
- Tilting electrical heating elements
- Freestanding fryers on cupboards feature drain below for easy access



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GRIDDLES

- The large range of griddles available comprises of models for contact cooking with smooth, ribbed or mixed cooking surfaces with gas or electric heating, all with thermostatic temperature control
- Steel finish available
- Hotplate thickness of 15mm
- Gently sloping hotplate
- Grease collection drawer
- Removable splashguard (optional) to facilitate cleaning operations
- Easily removable chimney available



CHARCOAL GRILLS

- A range consisting of half and full-size, gas heated freestanding units
- Double-face cast iron grills – one side meat and the other fish
- Removable draw for easy grease collection and disposal
- Independent burners on full models
- Full modules (80cm) have independent heating elements to allow different cooking times



SALAMANDER GRILLS

To compliment your modular equipment, our range of gas and electric salamander grills can sit freestanding on your modules or be wall mounted, expanding the potential of your menu.

- Counterbalanced adjustable heat source
- Pull out cooking platform offers both functionality and ease
- Manufactured in full stainless steel
- 1/1 GN sized cooking area
- Variable power settings on both



- Can be freestanding on a unit or wall mounted (will require brackets)
- Accurate temperature maintenance to safeguard product quality
- Grease collecting channel and a removable fat drawer for ease of cleaning

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AMBIENT UNITS

Expand your workspace and increase storage capacity of your kitchen with the Ecomax ambient modular units

- Ambient units available consist of monobloc models on open cupboards
- AISI 304 1.5mm thick stainless-steel worktops
- Suite perfectly with other modules to create a consistent flow between modules
- Moulded front for easy cleaning



700 SUITES

The 700 Series is manufactured with elegance and style and constructed from hard wearing stainless steel, laser cut for seamless suiting. The fully modular units provide flexibility and can be installed either individually or with other units as part of a suite. Featuring ergonomic controls and simple to clean 2 part gas burners ensure complete ease of use. Easy installation is facilitated by adjustable feet, and options for open base units offer maximum storage capacity.

To further compliment your kitchen the Ecomax brand now hosts a range of different colour options. Simply ask during your consultation for the colour options available.



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**A MULTITUDE OF SOLUTIONS - CHOOSE THE
CONFIGURATION THAT WORKS FOR YOUR KITCHEN**

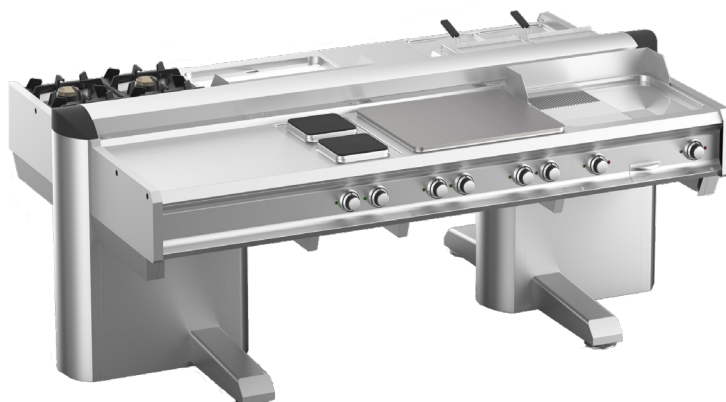
FREESTANDING LINE



MONOBLOC ISLAND SUITE



CANTILEVERED SUITES





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