HOBART

COOKING

MULTIFUNCTIONAL BRAISING PAN **PRECIPAN**




FU
1 DEVICE


MANY
UNCTIONS
Precipan
HOBART



HOBART

TOTAL PERFORMANCE
IN YOUR KITCHEN

At HOBART, we take pride in providing reliable and innovative high quality kitchen equipment that has been engineered to ensure that whatever challenges the day may bring - you can make it happen with HOBART.

Let's make it happen!

MULTIFUNCTIONAL BRAISING PAN **PRECIPAN**

HOSPITALITY

Bar & Pub / Bistro & Café /
Hotel & Restaurant

CATERING

supply of canteens & commercial kitchens /
mass events / party catering

FOODSERVICE

Hospital / Nursing home /
Canteen / School & University





HOBART SMART COOKING SOLUTIONS

TRUST OUR EXPERTS!
Rely on HOBART's competence: easy handling, absolute reliability, high level of economy and quick cleaning.

Constantly perfect cooking results: You are the chef, you decide how things should be done!

Simplicity of operation, no mistakes: Who needs complicated when things can be so easy?!

Economical: For perfect cost control!

Extra-quick and easy cleaning: Even in between!

Capacity: Various model sizes - suited to your request!

Practical maintenance: Service for all devices from a single source!



COMBI Plus
Convection steamer



GTP
High pressure steam cooker



TOWER
Combination of COMBI and GTP

THE MODELS
WE HELP YOU WITH YOUR DECISION

PRECIPAN HBPT 10
100 L CAPACITY

300 servings in two temperature zones. This device is perfectly suited for smaller catering companies, canteens or nursing homes. The models 10E and 10HE with "high power function" are available for extra quick cooking. 100 litres of water are brought to a boil in 24 minutes only.



PRECIPAN HBPT 15
150 L CAPACITY

The biggest model allows you to prepare 500 servings at once. Three temperature zones provide huge flexibility. The device with a capacity of 150 litres is often used in hospitals and large central kitchens. The models 15E and 15HE with "high power function" are available for extra quick cooking. The Precipan HBPT 15HE can heat up from 20 to 250 °C in only 4 and a half minutes.





PRECISION AND UNIFORMITY

RELIABLE EVEN WITH LARGE QUANTITIES

The Precipan is a practical **multifunctional cooking device** that eliminates the need for a lot of kitchen equipment and significantly reduces the workload of your staff.

Not only does it make swinging heavy pans a thing of the past, but cooking kilos of pasta or deep-frying large quantities of food with pinpoint accuracy has never been so easy and safe.

More information

Precipan stands for precision
You always get consistently perfect cooking results. This is what makes cooking fun!

Reliable helper
The Precipan enables you and your kitchen team to achieve high productivity in food preparation.

One for everything
The Precipan offers the following functions in only one device: cooking, roasting, frying, braising, blanching, poaching, sous vide, pressure cooking and steaming.

PERFECT COOKING RESULTS
3 MODES OF OPERATION IN ONE: MODULAR AND EFFICIENT

PAN

Perfect roasting flavours are easy to achieve!
The Precipan delivers a peak performance when searing. Large quantities of meat or vegetables can be seared in two or three cooking zones on the 15 mm thick and up to 250 °C hot pan base and kept warm in an energy-saving way. Even puddings and sauces can be cooked effortlessly, without sticking to the pan.





KETTLE

Every type of pasta turns out perfectly!
100 litres of water are brought to a boil in only 24 minutes. With the help of the optional automatic lifting and lowering system, every kind of pasta turns "al dente" effortlessly. The pressure cooking function that is available as an option can additionally increase the efficiency in your kitchen!

FRYER

Nothing sticks here!
The optional automatic lifting and lowering system can ensure an accurate cook time to the second for fried products. The baskets are lowered and lifted automatically into and out of the cooking pan. The frying oil is safely drained at the touch of a button or by the tilt function.



PERFECT COOKING RESULTS

HIGH PERFORMANCE PAN BASE

Performance meets precision

The secret of the Precipan is its particularly thick high performance pan base, which reacts very quickly.

You can work in the different **cooking zones** to the exact degree. Where necessary, you can use full power or use only enough to keep food warm. You have full flexibility and get perfect results effortlessly!

Its robust design and sophisticated technology ensure **extremely fast heating** and very **even heat distribution** in the Precipan.

The extra-thick high-performance pan base also optimally stores heat, so that only **little energy** is needed to keep the food at temperature.

The Precipan measures the temperature of the food not only on the bottom but also on the **side wall.** This ensures particularly even heat distribution and an even better cooking result.

Your benefits

- 15 mm thick and scratch-resistant base with thick layer insulation
- Heat conductive special alloy for precise and stable temperature control to the degree, even at low temperatures
- Quick heating and very even heat distribution
- Up to 3 individual cooking zones for simultaneous preparation provide maximum flexibility (for small quantities, only one zone can be used)
- No sticking or burning of the food thanks to robust stainless steel surface
- High energy efficiency
- Food in consistent top quality and up to 15 % less product loss

Example

The Precipan heats up from 20 to 250°C in 4 and a half minutes only.



1. Thick layer insulation
2. High performance heating elements
3. Heat conductive special alloy
4. Robust stainless steel surface





PRESSURE COOKING FUNCTION

When you have to work fast

Up to 25 % faster

With the optional pressure cooking function, you enter a new world of efficiency and quality. The pressure and the temperature of 103 °C reduce cooking times compared to conventional cooking methods. The taste of your food and the preservation of colour, vitamins and nutrients become even more intense under pressure.



Your benefits

- Fully automatic pressure build-up and release
- Simple and safe application
- Intense taste of the food
- Maximum preservation of color, vitamins and nutrients

Optimized cooking times

25 % faster
Pulled Pork **90 min** vs. 120 min

16 % faster
Potatoes **15 min** vs. 18 min

25 % faster
Braised meat **120 min** vs. 160 min


HOBART

EASY HANDLING

FULLY AUTOMATIC WATER CONTROL

Thanks to the **fully automatic water dosing system**, the required water is filled to the exact litre without any waiting time. Thanks to **cold and hot water supply**, the heating time can be shortened.



MINIMAL CLEANING EFFORT

With the Precipan not only cooking is efficient but also the subsequent cleaning is uncomplicated and easy.

Your benefits

- Drainage directly in the pan with direct connection to drainage
- Electric tilt mechanism (full 90 degrees)
- Automatic water supply (cold / hot) and fast filling: 100 l in 8 min
- Integrated spray gun with automatic return
- Circumferential gutter that drains 90 % of cleaning water in a controlled manner with no risk of overflow

INTUITIVE CONTROL

The **operating display** (FastPad2) ensures particularly easy handling of the Precipan, with which even untrained kitchen staff can easily cope. The display and control wheel are lowered and thus protected from shocks. Another advantage: the control panel is identical in construction to that of the HOBART COMBI-plus convection steamer.

Your benefits

- Colour display with image control and control wheel
- Intuitive, easy-to-understand operating concept
- 3 operating modes: manual, auto, service
- Fast temperature change (in zones)
- Cooking process starts in only 3 seconds
- Extensive recipe database and easy change of programmes
- Front access: technicians have easy access for servicing the unit. There's no need to move it
- Robust display protection



EASY HANDLING

ERGONOMICAL COOKING

The design of the Precipan ensures particularly **ergonomic loading and unloading** of the unit. The **electric tilt function** moves the kettle to a full 90 degrees, making it easier to pour liquid food and clean the pan base. The lid can be easily opened or closed by hand - there is no need for tedious waiting as with electric systems.

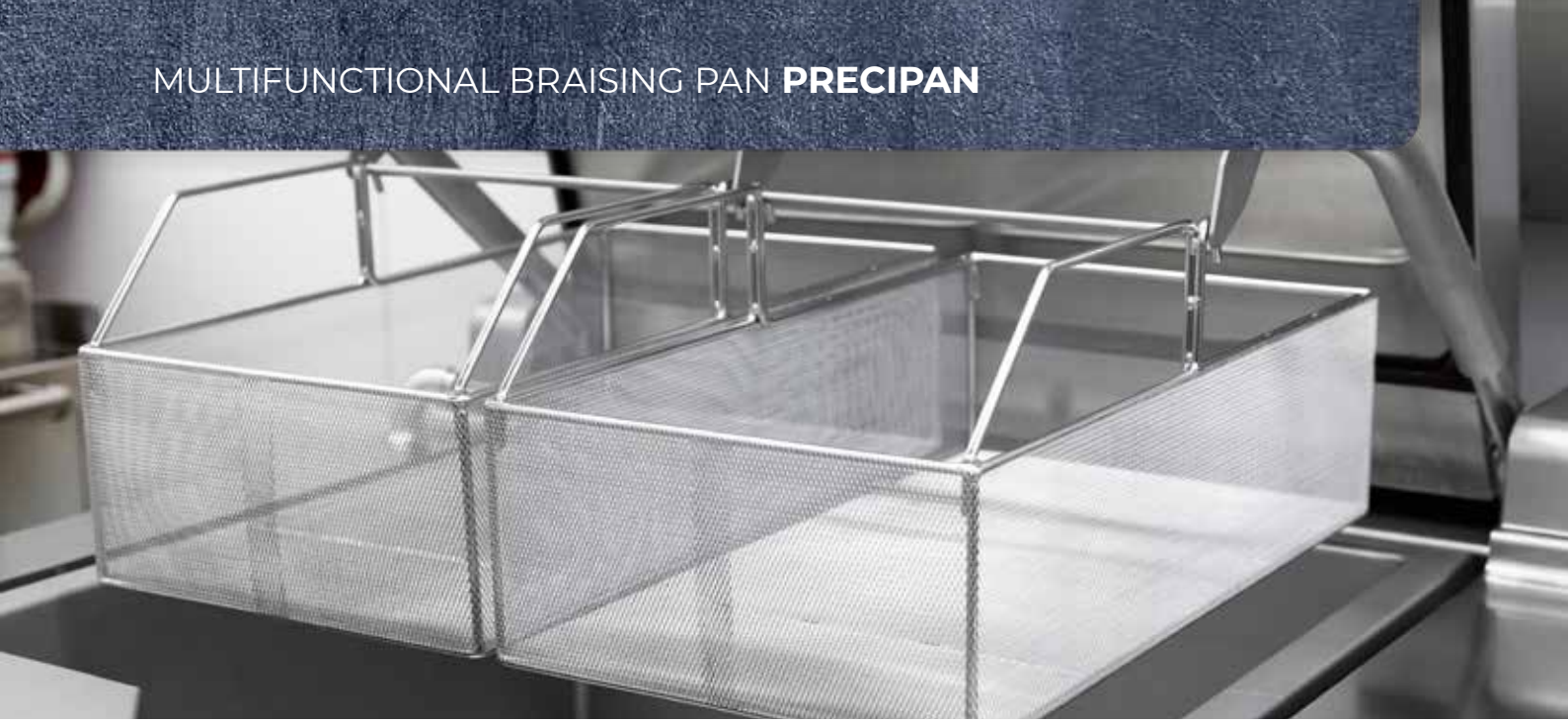


AUTOMATIC BASKET LIFTING AND LOWERING SYSTEM

The optional automatic basket lift for cooking and deep-frying baskets ensures that the cooking time of all products is accurate to the second. As soon as it's ready, the food is automatically lifted out of the water or oil and can be safely removed.



MULTIFUNCTIONAL BRAISING PAN **PRECIPAN**



REMOTE COOKING FUNCTION

The device can be controlled either manually or automatically. The remote cooking function also allows overnight cooking. The Precipan not only optimizes cooking processes, but also saves labour costs.

FLEXIBLE INSTALLATION OPTIONS

In addition to **wall mounting or installation on feet or pedestals**, the Precipan is also available with wheels. So it can be used wherever it is needed. Especially for catering companies that cook at different locations, this setup offers great flexibility.



FRONT PANEL WITH 3 PORTS

There are three ports on the front of the Precipan that will make your daily work with the multifunctional cooking device easier:

- 230 volt socket for connection of blender or other small devices
- port for core temperature sensor
- USB interface



EASY MAINTENANCE

Its intelligent design makes maintenance and servicing of the Precipan particularly easy, as the inner workings of the unit are accessible from **the front**. There's no need to move it.

HIGHLY ECONOMICAL

AUTOMATED PROCESSES

The Precipan not only replaces various cooking appliances, it also saves on personnel, because many of its functions run **fully automatically with little operating effort.** With high searing volumes and short cooking times, it **saves a lot of time** in production processes and, thanks to its high filling volume, significantly reduces the number of steps that kitchen staff have to complete during the day.

HIGH ADDED VALUE

Due to automated and precise food preparation, **food waste** due to burnt or overcooked food is a thing of the past. When roasting, the Precipan also ensures up to **15 % less food loss**.

QUICK AMORTIZATION

The investment in a Precipan **pays for itself from day one, as it replaces a full employee**. In community catering with 400 meals per day, the amortization period is less than one year.

Thanks to the simple and intuitive operation, the entire kitchen team quickly finds access to the multifunctional cooking device and is convinced of its performance in no time.



	SAVINGS CALCULATION PER YEAR	ANNUAL SAVINGS
PRODUCT COSTS Up to 10 %* less loss in meat thanks to innovative heating technology and low-temperature and pressure cooking	Annual cost of sales for meat when preparing approx. 400 meals/day 100,000 €	10,000 €
ENERGY COSTS Up to 20 %* lower energy consumption	Annual savings approx. 10,000 kWh/year * 0.25 €/kWh	2,500 €
ANNUAL SAVINGS*		**= 12,500 €**

Foodservice wit approx. 400 meals per day

*Compared to conventional tipplers, cauldrons and deep fryers.



HIGH SUSTAINABILITY

BRILLIANTLY EFFICIENT

The Precipan saves energy in all preparation processes in your kitchen, as it **bundles the cooking processes** and thus replaces many individual appliances.

Further advantages

- Shorter cooking times not only save not but also energy
- The insulated pan base stores energy for a long time and keeps food warm when cooking in batches
- High energy efficiency: 20 % more economical than comparable devices

LOW WATER CONSUMPTION

The water supply is **fully automatic and precise** so that no more water is used for preparation than absolutely necessary.

During cleaning, the Precipan automatically directs the dirty water into the surrounding gutter and **minimizes the manual cleaning effort**. Thanks to the practical integrated pan drain, the service water flows off directly and cannot spill over.

The Precipan requires only 10 litres of water for cleaning - 60 % less than comparable devices.





SERVICE

HOBART machines and systems offer maximum functionality and cost-effectiveness This is also the aim of HOBART's Technical Customer Service Strategy.

In cooperation with our worldwide partner network, we guarantee the perfect installation, set up and support even of the most complex system solutions and thus the highest possible operational reliability.

The planning of installation, commissioning and maintenance are a central aspect for the sustainable success of system technology projects.

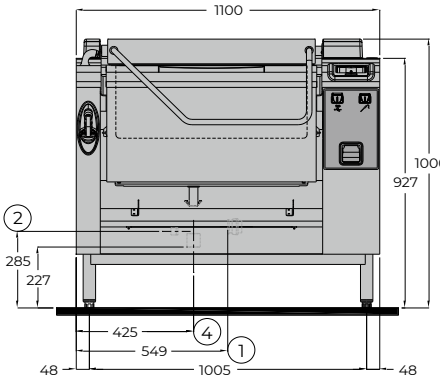
With our experience, capabilities, and network, we can work out customer and project-specific service plans to ensure the optimal service availability and long-lasting and sustainable operation.

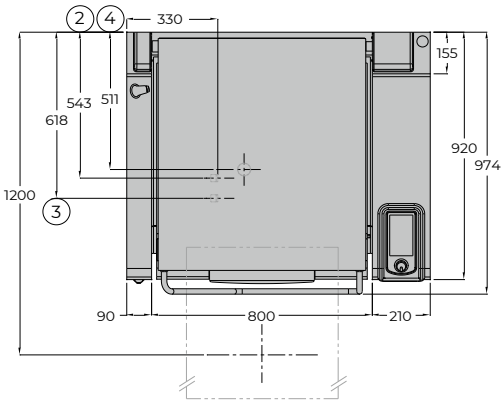
- HOBART Training Center
- HOBART Technical support hotline
- 13,000 spare parts permanently in stock for express detlivery
- Project specific spare part packages
- Highly qualified and regularly trained local partner network worldwide
- Regional HOBART Technical Manager Expertise

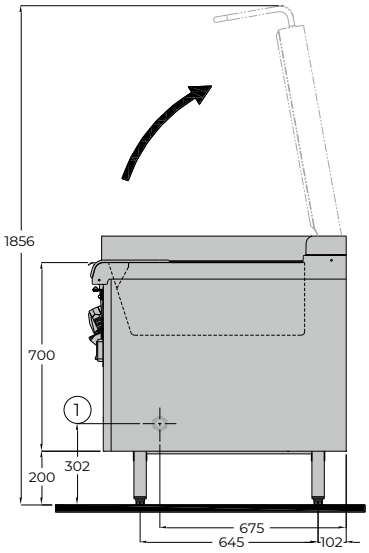


DRAWINGS

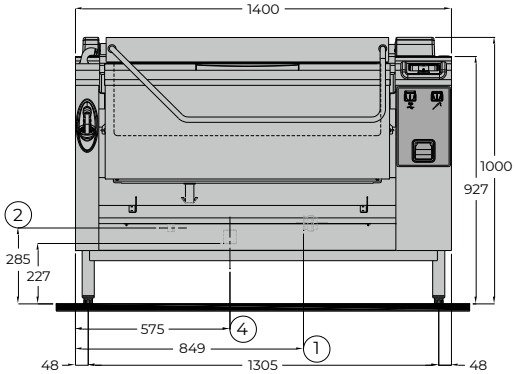
PRECIPAN HBPT 10(H)E
100 L CAPACITY

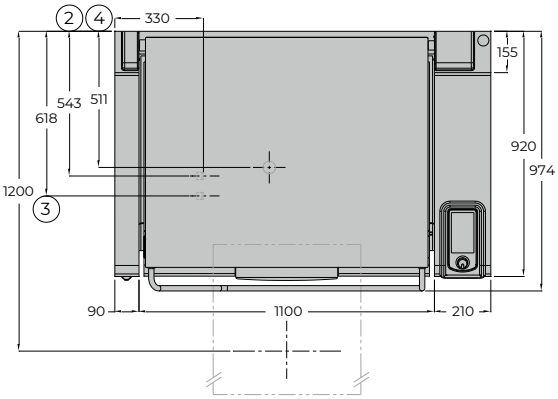


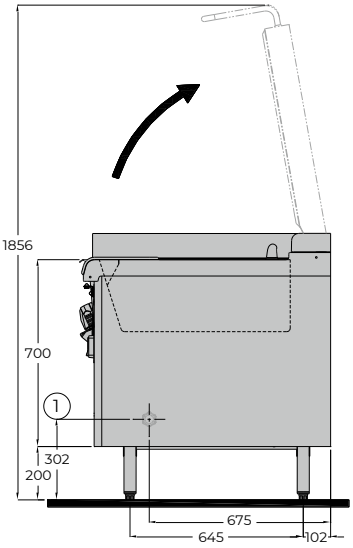




PRECIPAN HBPT 15(H)E
150 L CAPACITY







[1] Electrical connection 400 / 50 / 3N
[2] Fresh water connection cold G 3/4"
[3] Fresh water connection warm G 3/4"
[4] Drain connection G 1"1/2

FEATURES

MODELS	HBPT 10 E	HBPT 10 HE	HBPT 15 E	HBPT 15 HE
Integrated spray gun with automatic return	●	●	●	●
Automatic basket lifting and lowering system	○	○	○	○
Pressure cooking function	○	○	○	○
Cold water filling	●	●	●	●
Warm water filling	●	●	●	●
Protection rating IP25	●	●	●	●
USB interface	●	●	●	●
Removable core temperature sensor	○	○	○	○
1-point sous-vide sensor	○	○	○	○
Universal rack	○	○	○	○
Base grid	○	○	○	○
Retention strainer	○	○	○	○
Spatula	○	○	○	○
Rear panel	○	○	○	○
Crucible cover / heat protection	○	○	○	○
Pedestal cover	○	○	○	○
INSTALLATION TYPES				
Installation on feet	●	●	●	●
Installation on pedestal	○	○	○	○
Installation mobile on wheels	○	○	○	○
Installation kit	○	○	○	○

● Included ○ Optional – Not available

TECHNICAL DATA

MODELS	HBPT 10 E	HBPT 10 HE	HBPT 15 E	HBPT 15 HE
PROGRAMMES				
Recipes storable	130	130	130	130
Recipes preinstalled	76	76	76	76
Favorite recipes	10	10	10	10
CAPACITY				
Number of meals	100-300	100-300	200-500	200-500
Cooking zones	1-2	1-2	1-3	1-3
Roasting surface width x depth	693 x 629 mm	693 x 629 mm	993 x 629 mm	993 x 629 mm
Depth of pan (mm)	270 mm	270 mm	270 mm	270 mm
Effective area	44 dm^2	44 dm^2	62 dm^2	62 dm^2
Effective filling volume (liquid)	105 l	105 l	151 l	151 l
Effective filling volume (oil)	31 l	31 l	44 l	44 l
Max. filling volume	124 l	124 l	177 l	177 l
TOTAL LOADING				
Standard	22.2 kW | 3 x 40 A	28.2 kW | 3 x 50 A	33.3 kW | 3 x 63 A	42.3 kW | 3 x 63 A
Voltage	400 / 50 / 3N	400 / 50 / 3N	400 / 50 / 3N	400 / 50 / 3N
Fresh water supply cold (default)	max. 23 °C	max. 23 °C	max. 23 °C	max. 23 °C
Fresh water supply warm (optional)	max. 60 °C	max. 60 °C	max. 60 °C	max. 60 °C
Supply connection	G 3/4"	G 3/4"	G 3/4"	G 3/4"
Drain connection	G 1"1/2	G 1"1/2	G 1"1/2	G 1"1/2
Weight (gross/net)	246/226 kg	246/226 kg	301/280 kg	301/280 kg
DIMENSIONS				
Width	1,100 mm	1,100 mm	1,400 mm	1,400 mm
Depth	974 mm	974 mm	974 mm	974 mm
Height	1,000 mm	1,000 mm	1,000 mm	1,000 mm



THE COMPANY

We are HOBART

HOBART is one of the world's leading manufacturers of commercial warewashing technology and well-known supplier of cooking, food preparation, and environmental technology. Established in 1897 in Troy, Ohio, today HOBART employs more than 6,900 employees around the world. At our manufacturing plant in Offenburg, Germany, HOBART develops, produces, and distributes warewashing technology worldwide. The hotel and catering trade, cafeterias, bakeries and butcher shops, supermarkets, airlines, cruise ships, automotive suppliers, research centres and pharmaceutical companies all over the world swear by our innovative products, which have proven themselves in terms of cost-effectiveness and ecology for over 125 years.

A company of the *ITW* Group.

OUR FOCUS

Innovative – economical – sustainable

This is our philosophy. With our **innovative** products, we aim to continually set new technological standards combined with real added value for the customer. Our group's Technological Centre, and our own Innovation Centre for Warewashing Technology at our headquarters in Germany, make this possible. With this combined innovative power we create highly efficient products which continuously confirm our status as a driver of innovation. To be **economical** means to set standards in terms of the lowest operating costs, minimal use of resources and to revolutionise the market continuously. To be **sustainable** means responsible handling of resources and a sustainable energy policy. This applies not only to the product in use, but in general to all areas of the organisation, such as purchasing or manufacturing.



HOBART

LET'S MAKE IT
HAPPEN!

Warewashing

Cooking

Food Preparation

Waste Technology

HOBART SERVICE
Competent – fast – reliable

HOBART offers a worldwide service partner network for all products. These technicians always carry out maintenance and repair work competently, quickly and reliably. Thanks to regular trainings and many years of experience, they have detailed product knowledge and will help you so that you can focus on your business. Good to know: The lifetime service warranty also guarantees the availability of all spare parts for the entire lifetime of your machine.

TOTAL PERFORMANCE
In your kitchen

At HOBART, we take pride in providing reliable and innovative high quality kitchen equipment that has been engineered to ensure that whatever challenges the day may bring – you can make it happen with HOBART.

Let's make it happen!

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Die Angaben in diesem Prospekt beruhen auf dem Stand 08/2025. Technische Änderungen oder Änderungen der Ausführung bleiben vorbehalten.

The details given in this brochure are correct as of 08/2025. We reserve the right to technical or design modifications.

Document non contractuel. Les indications de ce prospectus sont conformes à la mise à jour de 08/2025. Nous nous réservons le droit de modifier les données ou les configurations techniques de nos machines.

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