

Chef and Luko PS

Bakery Ovens



—HACKMAN—

Chef Convection and Roasting-Baking Ovens



Chef convection ovens for cooking and baking



Chef roasting ovens



Chef proving cabinets

Hackman Chef is a first-class oven and proving cabinet series for demanding professional users. All Chef ovens produce impressive and uniform baking results. Chef ovens are easy to install, use, service and maintain. Design a productive combination for your own particular needs.



Perfect for bake-off

Oven group Chef 240/220/200



Chef Convection and Roasting-Baking Ovens



A large double-glazed door allows good visibility to all parts of the oven. Air circulating between the panes reduces the surface temperature of the door. The door is opened by an insulated single-grip handle.



The roasting and baking oven has an over-flow tray that can be pulled out to facilitate cleaning, and it can also be used for humidifying. An optional extra heat storage stone can be installed on top of it.



Cleaning is easy due to detachable rails and a mirror-polished, round-cornered chamber.



The oven's operating panel is clear and built in, so it is protected from blows. Switches are strong and easy to operate. A powerful fan that changes direction and the round-cornered oven chamber guarantee a good baking result.



Electrical and humidifying connections are situated at the back of the appliance, as is an oven-chamber steam outlet. These facilitate installation and allow stacking of appliances on top of one another.



A single appliance can be installed on a table. A group of 1-3 appliances is installed on a stand according to choice. An exhaust hood is available for fitting over an oven group. Stands are optional.



The oven chamber has effective lighting and the thermostat detector is protected. Convection ovens are available in three sizes: for GN1/1, GN2/1 and bakery plate size 450x600 mm. Oven models are Chef 40, Chef 240 and Chef 50 respectively.



Perfect for small bakery shops or cafe's

Chef 50 and 40 Convection Ovens



Chef 50 bakery plates 450x600 mm



Chef 40 GN1/1

Hackman Chef 50 and Chef 40 ovens are built into the operational Bake-Off baking point for shops, cafés or industrial kitchens.

- equipped with humidifier and large fan
- can be installed separately or assembled in a group

Chef 50 capacity:

- guide rails for 5 bakery plates, size 450x600 mm, standard
- guide distance 82 mm

Accessories

- stand for one unit with plate rack and guide rails for 10 plates

Chef 40 capacity:

- in baking 5 x GN1/1 plates, guide distance 80 mm

Accessories

- optional guide rails for 3 x GN1/1 plates for cooking, distance 125 mm
- stands for one, two and three units



Convection ovens Chef 50 and 40	Code	Capacity	Dimensions mm	Electric connection
Chef 50 convection oven	3751965	for bakery plates 400x600 or 450x600	800x800x520	400V 3N~ 7,6 kW 16A
Chef 40 convection oven	3751962	Bake-off/baking 5xGN 1/1	800x600x520	400V 3N~ 7,6 kW 16A
Chef 40 guide rails	3672071	for cooking 3xGN1/1		
Stands				
Chef 50 stand	4570509	For one unit, plate rack and guide rails for 10 plates		
Chef 40 stand 1U	4570925	For one unit	775x560x1000	
Chef 40 stand 2U	4570932	For two units (GN/1)	775x560x660	
Chef 40 stand 3U	4570957	For three units (GN/1)	775x560x20	

Chef 240 Convection Oven



Chef 240 GN2/1

Hackman Chef 240 is suitable for all cooking and baking.

- equipped with humidifier and large fan
- can be installed separately or assembled in a group

Chef 240 capacity:

- cooking 2 x GN 2/1 or 4 x GN 1/1, distance 125 mm

Accessories

- guide rails for baking 3 x GN 2/1 or 6 x GN 1/1, distance 100 mm
- stands for one, two and three units

Convection oven Chef 240	Code	Capacity	Dimensions mm	Electric connection
Chef 240 convection oven	3751958	2x GN2/1 or 4xGN1/1	800x800x460	400V 3N~ 7,6 kW 16A
Chef 240 oven group 2U	3751978	2x Chef 240 + stand Hackman 2928		400V 3N~ 15,2 kW 16A
Chef 240 oven group 2U+Chef 200	3751986	2x Chef 240 + Chef 200 + stand 2908		400V 3N~ 16,1 kW 16A
Chef 240 guide rails	3593486	for baking 3xGN 2/1 or 6xGN 1/1		
Stands				
Stand Hackman 2948	3466135	Chef 200, 220, 240 (GN2/1) for one unit	790x710x900	
Stand Hackman 2928	3293475	Chef 200, 220, 240 (GN2/1) for two units	790x710x660	
Stand Hackman 2908	3293482	Chef 200, 220, 240 (GN2/1) for three units	790x710x200	

Chef 220 Roasting Oven



Chef 220 GN2/1

Hackman Chef 220 roasting oven is an effective standard oven for industrial kitchens and it is uniformly successful with all kinds of traditional cooking and baking. An optional heat storage stone evens out oven temperature and improves baking results.

- robust standard oven
- can be installed separately or assembled in a group

Chef 220 capacity:

- in baking 1 x GN 2/1 or 2 x GN 1/1
- oven with upper and lower guide rails

Accessories

- optional heat storage stone
- stands for one, two and three units

Roasting oven Chef 220	Code	Capacity	Dimensions mm	Electric connection
Chef 220 roasting oven	3751969	1x GN 2/1 or 2xGN 1/1	800x800x460	400V3N~4,7 kW 10A
Chef 220 oven group 2U	3751976	2x Chef 220 + stand Hackman 2928		400V3N~9,4kW 20A
Chef 220 oven group 3U	3751982	3x Chef 220 + stand Hackman 2908		400V3N~14,1kW 25A
Chef 220 oven group 2U+Chef 200	3751984	2x Chef 220 + Chef 200 + stand 2908		400V3N~10,3kW 20A
Stands				
Stand Hackman 2948	3466135	Chef 200, 220, 240 (GN2/1) for one unit	790x710x900	
Stand Hackman 2928	3293475	Chef 200, 220, 240 (GN2/1) for two units	790x710x660	
Stand Hackman 2908	3293482	Chef 200, 220, 240 (GN2/1) for three units	790x710x200	

Chef 200 Proving Cabinet



Chef 200 GN2/1

Hackman Chef 200 proving cabinet ensures uniform baking quality from start to finish. The proving cabinet can be assembled in a group with Chef ovens.

- for proving baking products
- equipped with humidifier and fan
- can be installed separately or assembled in a group

Chef 200 capacity:

- 4 x GN 2/1 or 8 x GN 1/1 plates, distance 72 mm

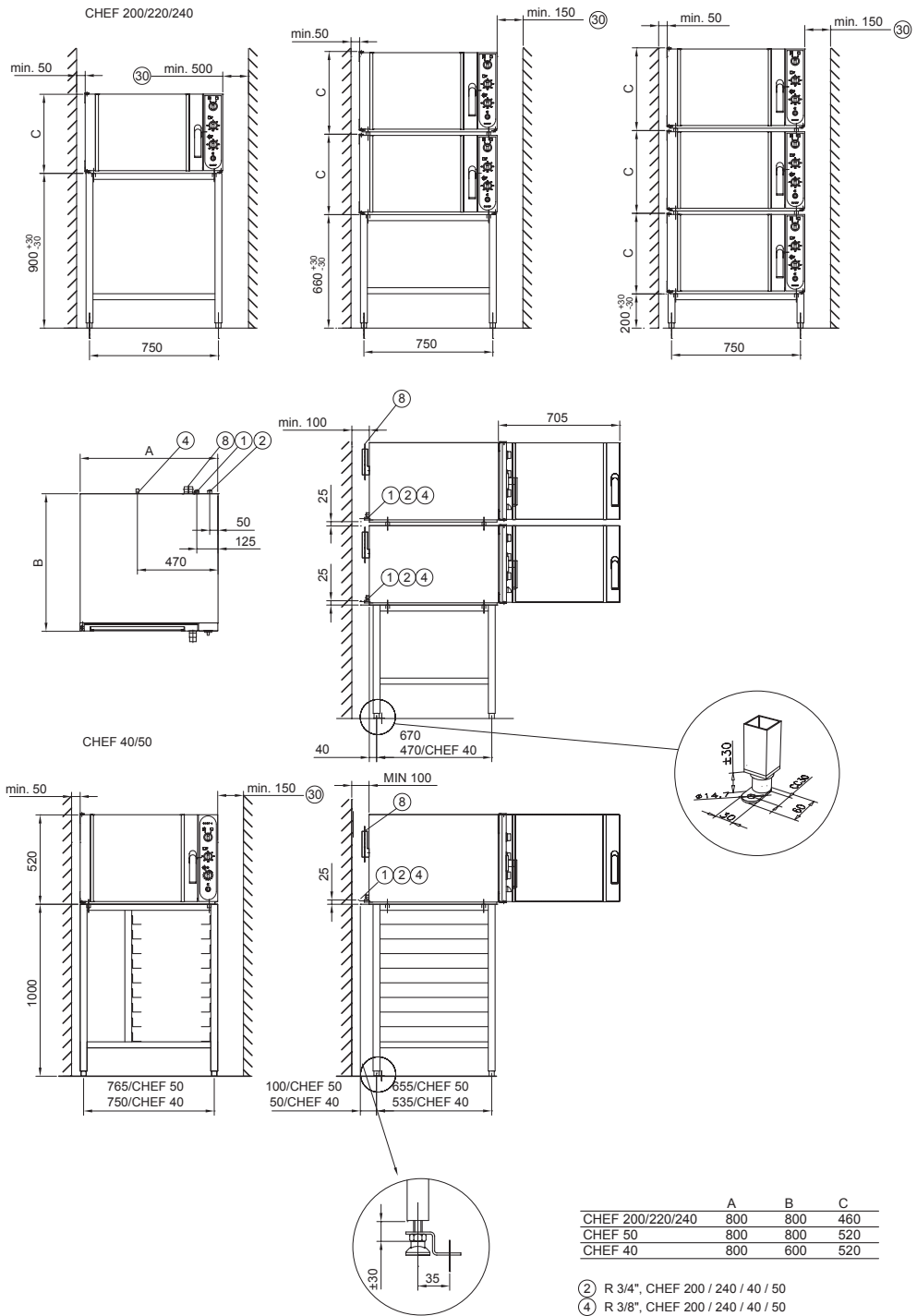
Accessories

- optional guide rails for five 450x600 mm bakery plates, distance 73 mm

Proving cabinet	Code	Capacity	Dimensions mm	Electric connection
Chef 200 proving cabinet	3751975	4x GN2/1 or 8xGN 1/1	800x800x460	230V 1~0,9 kW 4A
Chef 200 guide rails	3595966	bakery plates 400x600 or 450x600		
Stands				
Stand Hackman 2948	3466135	Chef 200, 220, 240 (GN2/1) for one unit	790x710x900	
Stand Hackman 2928	3293475	Chef 200, 220, 240 (GN2/1) for two units	790x710x660	
Stand Hackman 2908	3293482	Chef 200, 220, 240 (GN2/1) for three units	790x710x200	



Chef



LU-KO Bakery Ovens



LU-KO 1PS bakery oven for fill-in trolleys. Hackman can also fit this oven with a large flashing alarm timer light, for those bakeries with high noise levels.

The LU-KO Rational 1PS oven, with its efficient and uniform air circulation and fill-in trolley that rotates during baking, guarantees uniform baking quality. The effective timer-controlled steaming system produces a fine glaze and crisp crust on bakery products. For these reasons, the LU-KO 1PS bakery oven is an excellent choice for patisseries, bakeries and catering kitchens.

In spite of its high baking capacity, the oven requires only 1,25 m² of floor space. Baking takes place on movable fill-in trolleys containing between 15 and 50 baking plates, depending on the product. Trolleys are supplied in two plate sizes, 450x600 mm and 400x600 mm. The ovens and trolleys are of stainless steel.

Easy to use

Operating switches are clearly marked with symbols and signal lights. Oven chamber illumination and the large glass viewing door make the baking process easy to follow. The oven's low noise level adds to its convenience.

The LU-KO 1PS delivery includes: timer-controlled steaming system, timer, transport packing, ramp LU-KO 1PS accessories: proving cabinet, baking plates, fill-in trolleys



LU-KO	Code	Baking surface	Plate size	Dimensions mm	Electric connection	Water connection
LU-KO 1 PS	4130787	Max 13,7 m ²	450x600 mm	1250x1100x2455	400V 3N~ 37 kW 63A	R 1/2"



Accessories for LU-KO 1 PS ovens:

Fill-in trolleys, bakery plate 450x600 mm	Code
Fill-in trolley, 15 guide rails	4570668
Fill-in trolley, 20 guide rails	4570675
Fill-in trolley, 25 guide rails	4570682
Fill-in trolley, 30 guide rails	4570717
Fill-in trolley, 40 guide rails	4570724
Fill-in trolley, 50 guide rails	4570731
Trolley dimensions 520x535x1850 mm	

Fill-in trolleys, bakery plate 400x600 mm	Code
Fill-in trolley, 15 guide rails	
Fill-in trolley, 20 guide rails	
Fill-in trolley, 25 guide rails	
Fill-in trolley, 30 guide rails	
Fill-in trolley, 40 guide rails	
Fill-in trolley, 50 guide rails	
Trolley dimensions	





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