

ecomaxTM
by **HOBART**

GLASS AND DISHWASHER



made in germany

LOW PRICE
HIGH PERFORMANCE



ECOMAX OR ECOMAX PLUS – IT'S YOUR CHOICE!

ecomax[™]
by **HOBART**

The entry-level models for those who search for a low-cost dishwasher for commercial use. Ideal for start-ups and companies with irregular washing frequency, who invest in a dishwasher for the first time. **ecomax** meets all requirements for hygienic wash results.



ecomax[™] **plus**
by **HOBART**

For budget-oriented operators who seek a plus for comfort and equipment. **ecomax plus** combines all the features of an **ecomax** dishwasher and offers a plus for wash power, energy efficiency, noise reduction and ease of use.



plus

LOW PRICE
HIGH PERFORMANCE



OVERVIEW OF OUR MODELS

made in germany

ecomax[™]
by **HOBART**

Model G404
Compact glasswasher



Model F504
Undercounter dishwasher



Model H604
Hood-type dishwasher



ecomax
by **HOBART** **plus**

Model G415
Compact glasswasher



Model F515
Undercounter dishwasher



plus

ECOMAX G404 COMPACT GLASSWASHER

The fast and reliable glasswasher in compact design. Perfect for start-ups, small bars or restaurants.



FEATURES

- Electronic control with digital temperature indication for easy operation
- Rotating wash and rinse arms for an even water distribution
- Indented nozzles prevent blocking
- Integrated counter for cycles and water consumption, e.g. for control of water treatment system
- Deep drawn rack track for easy cleaning
- USB connection for easier service access
- Incl. connection cable, supply and drain hose for immediate operation
- Thermostop function for guaranteed temperatures
- Self-cleaning programme for hygienic cleanliness also in the machine





ECOMAX PLUS G415* COMPACT GLASSWASHER

The compact glasswasher for hotels, bars and restaurants, that are washing more than a hundred glasses a day.

plusFEATURES

+++ additional to ecomax +++

- + Electronic control with digital temperature indication and 3 programmes for easy operation
- + Deep-drawn wash tank for easy cleaning
- + Better energy efficiency saves operating costs
- + Double-walled housing and heat insulated front door for reduction of noise and energy losses
- + Tank strainer, coarse filter and pump suction casing secure safe operation
- + Door damping control for long life operation
- + Fully equipped with rinse pressure pump, detergent and rinse aid dispenser and drain pump
- + Optional cabinet base for ergonomic operation
- + Refill signal available with optional suction lances



* New model available from April 2020

ECOMAX F504 DISHWASHER

With a high capacity of up to 60 racks per hour, this dishwasher is a reliable partner for club houses, bistros, and fast-food restaurants. The practical floor unit fits under every work counter.

FEATURES

- Electronic control with digital temperature indication for easy operation
- Rotating wash and rinse arms for an even water distribution
- Indented nozzles prevent blocking
- Integrated counter for cycles and water consumption, e.g. for control of water treatment system
- Deep drawn rack track for easy cleaning
- USB connection for easier service access
- Incl. connection cable, supply and drain hose for immediate operation
- Thermostop function for guaranteed temperatures
- Self-cleaning programme for hygienic cleanliness also in the machine
- Tank strainer reduces soiling of the tank water
- Rinse pressure pump for optimum flow pressure
- Optional cabinet base for ergonomic operation





ECOMAX PLUS F515* DISHWASHER

Due to the high wash power, the double-walled housing and the robust filter systems, it is the quiet and resource-saving solution for your busy workday life.

plusFEATURES

+++ additional to ecomax +++

- + Electronic control with digital temperature indication and 3 programmes for easy operation
- + Deep-drawn wash tank for easy cleaning
- + Better energy efficiency saves operating costs
- + Double-walled housing and heat insulated front door for reduction of noise and energy losses
- + Coarse filter secures safe operation
- + Door damping control for long life operation
- + Fully equipped with rinse pressure pump, detergent and rinse aid dispenser and drain pump
- + Refill signal available with optional suction lances



ECOMAX H604 HOOD-TYPE DISHWASHER

The dishwasher for ergonomic and efficient work processes in the kitchen. Combined with tables, it is a powerful partner for the catering and hotel sector.

FEATURES

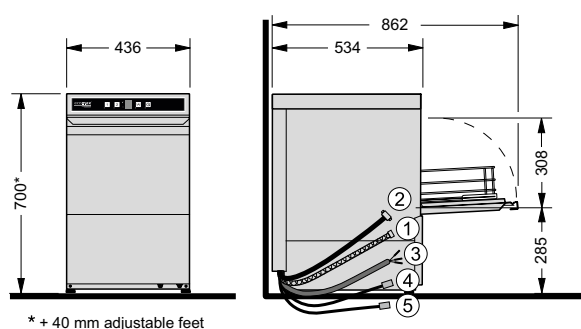
- The 4-sided closed hood keeps energy and humidity in the system and saves up to 3 kW energy
- Electronic control with digital temperature indication and 3 programmes for easy operation
- Deep-drawn wash tank for easy cleaning
- Rotating wash and rinse arms for an even water distribution
- Intended nozzles prevent blocking
- Incl. connection cable, supply and drain hose for immediate operation
- Thermostop function for guaranteed temperatures
- Self-cleaning programme for hygienic cleanliness also in the machine



DRAWINGS

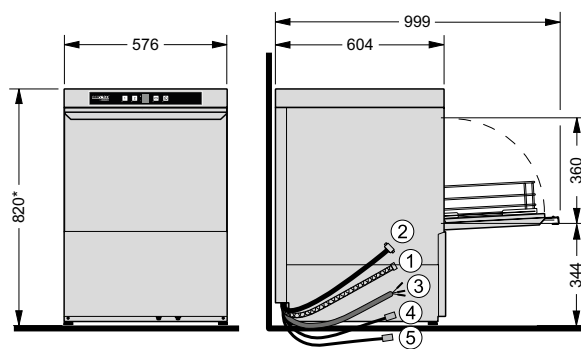
ecomax™
by **HOBART**

Glasswasher model **G404**



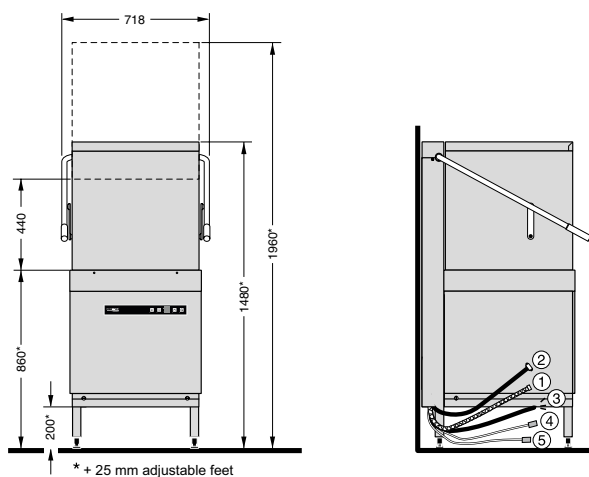
* + 40 mm adjustable feet

Undercounter dishwasher model **F504**



* + 40 mm adjustable feet

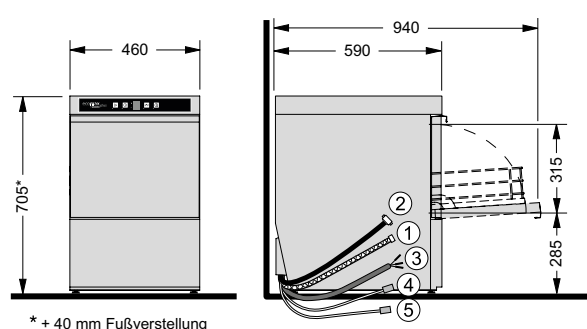
Hood-type dishwasher model **H604**



* + 25 mm adjustable feet

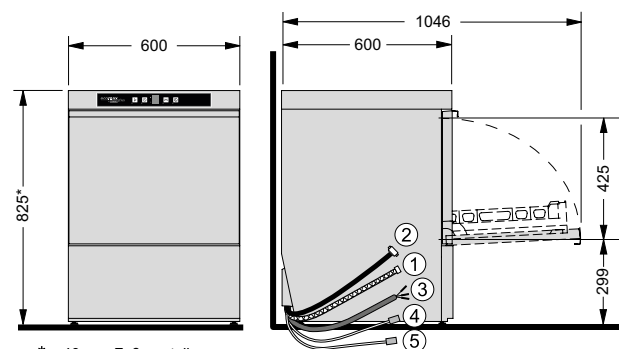
ecomax™ plus
by **HOBART**

Glasswasher model **G415**



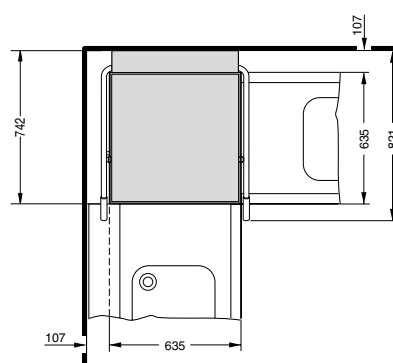
* + 40 mm Fußverstellung

Undercounter dishwasher model **F515**



* + 40 mm Fußverstellung

plus



- ① Drain hose
- ② Supply hose
- ③ Connection cable
- ④ Liquid detergent ^{a)}
- ⑤ Rinse aid ^{a)}

^{a)} for machines with external containers

FEATURES

MODELS	GLASSWASHER					plus	UNDERCOUNTER DISHWASHER				plus		HOOD-TYPE DISHWASHER		
	G404 -10	G404 S-10	G404 -12	G404 S-12	G415 -11		F504 -10	F504 S-10	F504 -12	F504 S-12	F515 -11	F515 S-11	H604 -10	H604 -12	H604 S-12
Integrated water softener*	—	●	—	●	—	—	●	—	●	—	●	—	—	●	
External water treatment system**	—	—	—	—	○	○	—	○	—	○	—	—	○	—	
Double-walled housing	—	—	—	—	●	—	—	—	—	●	●	—	—	—	
Deep-drawn wash tank	—	—	—	—	●	—	—	—	—	●	●	●	●	●	
Door damping control	—	—	—	—	●	—	—	—	—	●	●	—	—	—	
Tank strainer	—	—	—	—	●	●	●	●	●	●	●	●	●	●	
Drain pump	○	○	●	●	●	○	○	●	●	●	●	○	●	●	
Rinse pressure pump***	—	●	—	●	●	●	●	●	●	●	●	—	●	●	
Rinse aid dispenser	●	●	●	●	●	●	●	●	●	●	●	●	●	●	
Detergent dispenser	○	○	●	●	●	○	○	●	●	●	●	○	●	●	
HOBART tabling programme	—	—	—	—	—	—	—	—	—	—	—	○	○	○	
Base cabinet (435 mm high) with removable door	—	—	—	—	○	○	○	○	○	○	○	—	—	—	
Glass rack (4 sloped rows)	●	●	●	●	●	—	—	—	—	—	—	—	—	—	
Glass rack (flat)	—	—	—	—	●	—	—	—	—	—	—	—	—	—	
Plate rack P-18-12	—	—	—	—	—	●	●	●	●	●	●	●	●	●	
Cutlery box CB1	●	●	●	●	—	●	●	●	●	—	—	●	●	●	
Cutlery rack with 4 boxes CB4	—	—	—	—	—	—	—	—	—	●	●	—	—	—	
Universal flat rack B-00-07	—	—	—	—	—	—	—	—	—	●	●	—	—	—	

* For machine protection the water hardness should not exceed 3°dH, if higher we recommend using an integrated water softener or an external water treatment system.

** For use of an external water treatment system, an integrated rinse pressure pump is necessary.

*** Necessary flow pressure without rinse pressure pump: 2 - 6 bar. Flow pressure with integrated rinse pressure pump: 0.8 - 6 bar.

● Inclusive ○ Optional

TECHNICAL SPECIFICATIONS

made in germany

MODELS	ecomax by HOBART			ecomax by HOBART plus	
	G404	F504	H604	G415	F515
Cycle times*	60 / 120 sec.	60 / 150 sec.	75 / 150 / 180 sec.	60 / 120 / 180 sec.	60 / 120 / 180 sec.
Rack capacity	60 /h	60 /h	48 /h	60 /h	60 /h
Tank capacity	10 l	25 l	21 l	8 l	10.6 l
Water consumption	2.0 l/rack	2.3 l/rack	2.3 l/rack	2.0 l/rack	2.3 l/rack
Wash pump	0.18 kW	0.34 kW	0.4 kW	0.4 kW	0.5 kW
Tank heating	1.8 kW	1.8 kW	2.5 kW	0.8 kW	0.8 kW
BOOSTER LOADING					
Standard	1.9 kW (230 V)	5.6 kW (400 V)	6.2 kW (400 V)	2.8 kW (230 V)	6.2 kW (400 V)
Alternative	5.6 kW (400 V)	1.9 kW (230 V)	–	4.2 kW (400 V)	2.1 kW (230 V)
TOTAL CONNECTED LOAD					
Standard	2.1 kW (230 V)	5.9 kW (400 V)	6.6 kW (400 V)	3.2 kW (230 V)	7.5 kW (400 V)
Alternative	5.8 kW (400 V)	2.2 kW (230 V)	–	5.4 kW (400 V)	3.4 kW (230 V)
Rated voltage	230 / 50 / 1 (400 / 50 / 3N)	400 / 50 / 3N (230 / 50 / 1)	400 / 50 / 3N –	230 / 50 / 1 (400 / 50 / 3N)	400 / 50 / 3N (230 / 50 / 1)
Width	436 mm	576 mm	635 mm	460 mm	600 mm
Depth	534 mm	604 mm	742 mm	590 mm	600 mm
Height	700 mm	820 mm	1.480 (1.960) mm	705 mm	825 mm
Loading height	308 mm	360 mm	440 mm	315 mm	425 mm
Rack size	390 x 390 mm	500 x 500 mm	500 x 500 mm	400 x 400 mm	500 x 500 mm

* The machine is equipped with an automatic cycle-time control which ensures hygienic rinse temperatures even on a cold-water supply or with reduced heating performance.

HYLINE HYGIENE RANGE

DETERGENT / RINSE AID



*Highly-concentrated liquid detergents for use in commercial dishwashers. Extremely effective and therefore economic in use. Tailor-made for **ecomax** and **ecomax plus** dishwashers.*

Highly-concentrated rinse aid for use in commercial dishwashers. Makes glasses and cutlery shining and provides a spotlessly clean wash result.

Glass detergent HLG-10

Protects decor, prevents glass corrosion, excellent beer foam stability, chlorine-free, suitable for use with soft water
11 kg

Universal detergent HLU-31

Excellent grease removal capacity, contains active chlorine, suitable for use with hard water
12 kg

Glass rinse aid HLG-1000

High-concentration formulation for glasses, slightly acidic, protects decor, fast drying, excellent beer foam stability
10 l

Universal detergent HLB-20

Excellent starch and grease removal capacity, high cleaning performance, suitable for use with medium-hard and hard water, chlorine-free
12 kg / 24 kg

Universal detergent HLU-32

Excellent starch removal capacity, chlorine-free, suitable for use with soft water
12 kg

Universal rinse aid HLU-3000

High-concentration formulation for all wash ware, neutral, fast drying outstanding drip-off properties
10 l

Universal detergent HLU-30

Outstanding bleaching effect, contains active chlorine, suitable for use with soft and medium-hard water
12 kg / 24 kg

Aluminium detergent HLA-40

Suitable for aluminium and stainless steel wash ware, excellent grease and protein removal capacity, protects material, chlorine-free
12 kg

Rinse aid for demineralised water HLD-5000

High-concentration-formulation for all wash ware in combination with a reverse osmosis or demineralisation cartridges, protects decor, outstanding drip-off properties, spotless drying results
10 l



HYDROLINE

WATER TREATMENT

Always the exactly right water quality for your application – whether your focus is on protecting your machine efficiently against limescale, or on ensuring that your wine glasses are free of stains after washing.



External single-chamber softener SE-H

Protects heating rods against limescale and reduces detergent consumption. Time-controlled automatic regeneration.

External double-chamber softener SD-H

Protects heating rods against limescale and reduces detergent consumption. Regeneration takes place parallel to the cleaning process.

Partial demineralisation cartridge STAR PD

Residue-free removal of hardness components from the water.

Full demineralisation cartridge STAR EXTRA FD

Removes all minerals from the water. For brilliant wash results for glasses and cutlery.

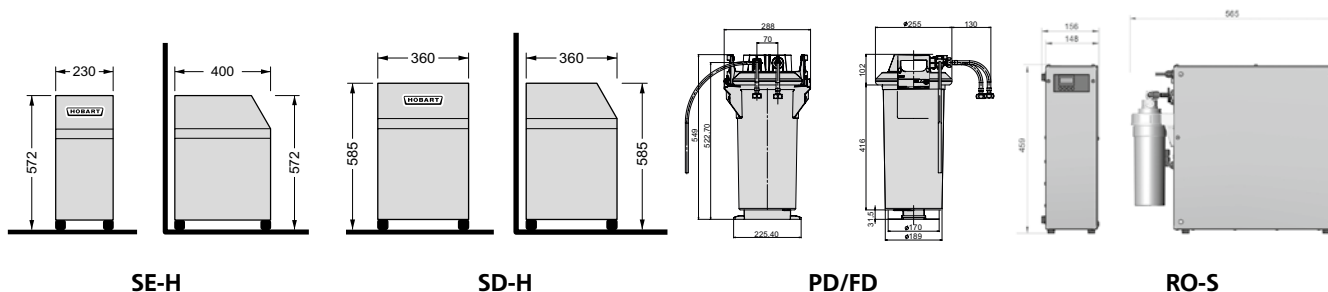
Reverse osmosis RO-S

Removes all minerals and particles from the water. For brilliant wash results for glasses and cutlery.

HYDROLINE	PROTECT SE-H	PROTECT SD-H	STAR PD	STAR EXTRA FD	PURE RO-S
Model	Single-chamber softener	Double-chamber softener	Partial demineralisation	Full demineralisation	Reverse osmosis
Supply water temperature	4 - 65°C	4 - 65°C	4 - 60°C	4 - 60°C	5 - 35°C
Supply capacity (continuously)	10 l/min	20 l/min	5 l/min	5 l/min	2.0 l/min
Flow pressure	3 - 6 bar	3 - 7 bar	2 - 6 bar	2 - 6 bar	1 - 6 bar
Supply hose	R 3/4"	R 3/4"	R 3/4"	R 3/4"	R 3/4"
Drain hose	R 3/4"	R 3/4"	R 3/4"	R 3/4"	R 3/4"
Regeneration type	time-controlled	quantity-controlled	—	—	—
Capacity	1,000 l at 8°dH (total hardness)	1,140 l at 8°dH (total hardness)	13,000 l at 10°dH (carbonate hardness)	5,400 l at 10°dH (total hardness)	—
Voltage	230/50/1*	—	—	—	230/50/1*
Total connected load	0.03 kW	—	—	—	0.2 kW

For machine protection the water hardness should not exceed 3°dH, if higher we recommend using an integrated water softener or an external water treatment system. For a water hardness of 10°dH and up, an external upstream softening system is recommended to protect the RO-S membrane against plugging. For a water hardness of 35°dH and up, an upstream softening system is mandatory for the operation of the RO-S.

* A 230 V connection is needed on site





A registered brand of HOBART GmbH
A company of the ITW Group



The details given in this brochure are correct as of 01/2020.
We reserve the right to technical or design modifications.



FOOD PREPARATION
PLANETARY MIXER HL SERIES





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!

PLANETARY MIXER HL SERIES



HOSPITALITY

Hotel & Restaurant



FOODSERVICE

Hospital / Nursing home /
Canteen / Education - school & university



BAKERY

Production / Bakery Industry



MEAT PRODUCTION

Butchery / Meat production Industry



GLOBAL MARINE



AIRLINE CATERING



THE MODELS

WE HELP YOU WITH YOUR DECISION

COUNTERTOP MODELS

MODEL **N50**

Planetary Mixer
Countertop model
5 litres / 5 quart bowl

Great for small applications, the HOBART N50 mixer measures up! The heavy duty motor and gear-driven transmission helps ensure consistent performance. This countertop model is ideal for culinary schools, small bakeries and restaurants.



MODEL **HL120**

Legacy Mixer
Countertop model
11 litres / 12 quart bowl

MODEL **HL200**

Legacy Mixer
Countertop or floor model
19 litres / 20 quart or
11 litres / 12 quart bowl

The Legacy countertop mixers are ideal for operations with limited kitchen space. They are able to handle egg whites, blueberry batter, heavy bread dough and more—simply in a smaller size. Our exclusive swing out bowl makes loading and unloading products so much easier!



FLOOR MODELS

The Legacy floor mixers consistently win best-in-class awards for performance and reliability. HOBART mixers are there day after day supporting your creative efforts as you whip, blend and knead a culinary palette! Available in 30- to 140-quart sizes, we offer the right machine for the job.

MODEL **HL300**

Legacy Mixer
Floor model
28 litres / 30 quart or
19 litres / 20 quart bowl



MODEL **HL400**

Legacy Mixer
Floor model
38 litres / 40 quart bowl or
19 litres / 20 quart bowl



MODEL **HL600**

Legacy Mixer
Floor model
57 litres / 60 quart bowl or
38 litres / 40 quart bowl



MODEL **HL662**

Legacy Mixer for pizza dough only
Floor model
57 litres / 60 quart bowl



MODEL **HL800**

Legacy Mixer
Floor model
76 litres / 80 quart bowl or
57 litres / 60 quart bowl or
38 litres / 40 quart bowl



MODEL **HL1400**

Legacy Mixer
Floor model
133 litres / 140 quart bowl or
76 litres / 80 quart bowl or
57 litres / 60 quart bowl



YOUR BENEFITS AT A GLANCE

Shift-on-the-Fly™ technology

No need to stop the machine to change speeds. Pulse and jog as needed.

SmartTimer™ feature

Automatic recall of time and speed.

Removable bowl guard

Easy to remove without tools for cleaning and sanitizing.

Swing-out bowl

Patented feature adds convenience and saves time.

Single-point bowl installation

Simplifies attaching the bowl to the mixer.

Quick-Release™ agitators

Quick and easy to remove. Pin locks agitator to shaft, eliminating the up/down play of bayonetstyle agitators. The consistent agitator-to-bowl ratio delivers superior mixing performance.

Variable Frequency Drive (VFD)

All-gear, direct-drive system ensures superior mixing consistency, motor protection and long life.

Soft Start

Minimizes the risk of ingredient splash-out (the flour shower) for less cleaning time.

4 mixing speeds

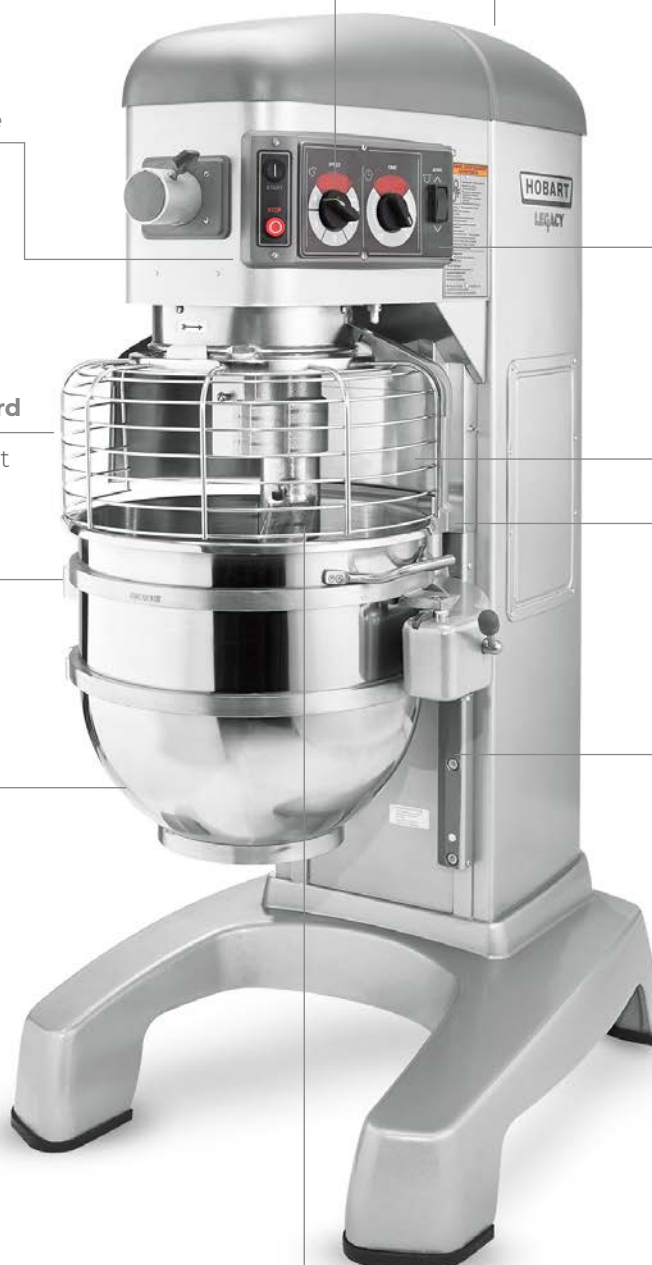
Includes stir speed.

Triple Interlock System

Prevents mixer from operating unless the bowl is fully up and locked in place and the bowl guard is secured.

Electronic Bowl Lift (60 qt. models and above) or Ergonomic Bowl Lift (40 qt. model and below)

Smoothly moves the bowl into mixing position.





CUSTOMER BENEFITS

HOBART LEGACY MIXERS

The Legacy mixers continue the HOBART tradition of reliably supporting your performances, day in, day out – thanks to durability, versatility, outstanding performance, mix consistency, simple operation, ease of cleaning and operator protection. The mixers are available in various sizes to fulfill every operation purpose.

DURABILITY – SAFETY

The special motor is designed to increase speed gradually, extending the overall life of the mixer by reducing pressure on critical components. That is only one of the ways to ensure a long life. The gears and shafts - made of heat-treated, hardened alloy steel – are sized to handle higher loads, as are the bearings. The motor and drive controller are heavy duty, specially sized to handle high-load applications. The Legacy also has a cast iron construction transmission housing for durability and a number of protective mechanisms built-in. The bowl guard must be in place for the mixer to start. The bowl lock will not allow the mixer to start until the bowl is secured. A further protecting feature is the Bowl Height Sensing, which ensures that the bowl is fully raised before the mixer will operate.

EASY HANDLING

The small 30- and 40-quart sizes are equipped with an ergonomic lift handle. Larger floor mixers are equipped with Power Bowl Lift, which raises and lowers the bowl at the push of a button for convenience and productivity.



EASY CLEANING

The bowl guard is easily removable for cleaning. The splash guard prevents splash-out of product and ingredients. Even the base of the Legacy is designed for ease of cleaning.

PLANETARY MIXER HL SERIES

CONTROLS

Simple controls to start and stop the mixer as well as the convenient countertop design make the Legacy mixer easy to use and operate.



Automatic time recall

Legacy mixers include automatic time recall, remembering the last time for each speed and making it easy to mix multiple batches of the same product.

SmartTimer™

Auto-recall the last time set for each speed. Provides accurate results and eliminates over-mixing. When this type of convenience is standard, you can dedicate time to other tasks.

Shift-on-the-Fly™ Controls

Allows the operator to change speeds while the mixer is running and eliminates the extra step of stopping the mixer to adjust the speed.

Soft start agitation technology

Save money by reducing wasted product. Allows for gentle transition into a higher speed to reduce the chances of product splash-out.

VERSATILITY

HOBART has a full line of agitators and accessories. Just like our mixers, HOBART agitators are designed for long-term usage under heavy-duty conditions. The patented HOBART quick release agitators allow for easy attachment and removal. HOBART's stainless steel bowls are durable for acidic applications, such as tomato bases, whole eggs and sugars. Bowl trucks for floor-model mixers and a full line of splash covers are available. HOBART also offers an attachment hub, which further increases the versatility of the mixers.



FEATURES

MODELS	COUNTERTOP MODELS			FLOOR MODELS					
	N50	HL120	HL 200	HL 300	HL 400	HL 600	HL 662	HL 800	HL 1400
Open base	–	●	●	●	●	●	●	●	●
Ergonomic swing-out bowl	–	●	●	●	●	●	●	●	●
Power bowl lift	–	–	–	–	–	●	●	●	●
Single point bowl installation	–	●	●	●	●	●	●	●	●
Stainless steel bowl guard	–	●	●	●	●	●	●	●	●
Rubber foot pads	–	–	●	●	●	●	●	●	●

MOTOR POWER

1/6 H.P. motor	●	–	–	–	–	–	–	–	–
1/2 H.P. motor	–	●	●	–	–	–	–	–	–
3/4 H.P. motor	–	–	–	●	–	–	–	–	–
1 1/2 H.P. motor	–	–	–	–	●	–	–	–	–
2.7 H.P. motor	–	–	–	–	–	●	●	–	–
3.0 H.P. motor	–	–	–	–	–	–	–	●	–
5.0 H.P. motor	–	–	–	–	–	–	–	–	●

ATTACHMENT HUB

#10 Taper attachment hub	●	–	–	–	–	–	–	–	–
#12 Taper attachment hub	–	●	●	●	●	●	●	–	–

SPEEDS

2 speeds	–	–	–	–	–	–	●	–	–
3 speeds	●	●	●	●	●	–	–	–	–
4 speeds	–	–	–	–	–	●	–	●	●
Soft start when changing speeds	–	●	●	●	●	●	●	●	●

● Inclusive

○ Optional

– Not available

PLANETARY MIXER HL SERIES



MODELS	COUNTERTOP MODELS			FLOOR MODELS					
	N50	HL120	HL 200	HL 300	HL 400	HL 600	HL 662	HL 800	HL 1400
CONTROLS									
Large, easy-to-reach controls	●	●	●	●	●	●	●	●	●
15-minute SmartTimer™	–	●	●	●	–	–	–	–	–
20-minute SmartTimer™	–	–	–	–	●	●	●	●	●
Automatic Time Recall	–	●	●	●	●	●	●	●	●
Shift-on-the-Fly™ Controls	–	●	●	●	●	●	●	●	●
STANDARD EQUIPMENT									
Stainless steel bowl	●	●	●	●	●	●	●	●	●
Flat beater "B"	●	●	●	●	●	●	–	●	●
Dough hook "ED"	●	●	●	●	●	●	●	●	●
Wire whip "D"	●	●	●	●	●	●	–	●	●
Bowl truck	–	–	–	–	○	○	○	○	○

● Inclusive

○ Optional

– Not available

HOBART



TECHNICAL DATA

MODELS	COUNTERTOP MODELS			FLOOR MODELS					
	N50	HL 120	HL 200	HL 300	HL 400	HL 600	HL 662	HL 800	HL 1400
BOWL CAPACITY IN L	5 l	11 l (12 quart)	19 l (20 quart)	28 l (30 quart)	38 l (40 quart)	57 l (60 quart)	57 l (60 quart)	76 l (80 quart)	133 l
OPTIONAL BOWL CAPACITY IN L	-	-	11 l (12 quart)	19 l (20 quart)	19 l (20 quart)	38 l (40 quart)	-	57 l (60 quart) / 38 l (40 quart)	57 / 76 l
POWER SUPPLY	230 / 50 / 1	200-240 / 50-60 / 1	200-240 / 50-60 / 1 400 / 50 / 3	230 / 50 / 1 400 / 50 / 3	400 / 50 / 3	230 / 50 / 1 400 / 50 / 3	400 / 50 / 3	400 / 50 / 3	400 / 50 / 3
TOTAL LOADING	0.12 kW	0.37 kW	0.37 kW	0.56 kW	1.1 kW	2.0 kW	2.0 kW	2.2 kW	3.7 kW
DIMENSIONS									
Depth	381 mm	580 mm	580 mm	76 cm	77 cm	104 cm	104 cm	117 cm	120 cm
Width	264 mm	490 mm	490 mm	58 cm	59 cm	60 cm	60 cm	70 cm	70 cm
Height	432 mm	740 mm	740 mm / 1,124 mm	126 cm	127 cm	156 cm	156 cm	165 cm	172 cm
Weight	22 kg	80 kg	86 kg	179 kg	183 kg	411 kg	411 kg	624 kg	662 kg





OUR VISION

Wash without water

Intensive market research has shown that our customers expect warewashing technology that combines efficiency with optimal performance. We are focused on meeting these demands and they form the foundation of our vision to "wash without water". This vision is our continuous incentive to break new ground in order to constantly reduce the consumption of water, energy and chemicals. We continue pursuing this goal methodically and with the most innovative engineering. Indeed, we already know that:

» When the first machine is finally capable of washing without water, it will be a HOBART. «

THE COMPANY

We are HOBART

HOBART is the world market leader for commercial warewashing technology and wellknown manufacturer 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 are considered to be economical and ecological market leaders.



MADE IN GERMANY

We provide this promise of quality to our customers, and it represents our personal standard upheld by all our staff at HOBART.



OUR FOCUS

Innovative – economical – ecological

This is our philosophy. To us, innovation means continuously setting new standards in technology, 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 technological leader. 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 ecological 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

Competent – fast – reliable

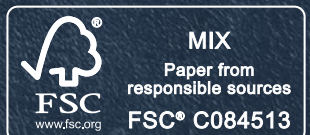
HOBART service technicians and HOBART service partners are the "real" experts. Thanks to intensive training and many years of experience, they have a unique and profound knowledge of the products. This means that maintenance and repair work is always carried out professionally, fast and reliably.



Die Angaben in diesem Prospekt beruhen auf dem Stand 02/2020. Technische Änderungen oder Änderungen der Ausführung bleiben vorbehalten.

The details given in this brochure are correct as of 02/2020. 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 02/2020. Nous nous réservons le droit de modifier les données ou les configurations techniques de nos machines.





WAREWASHING

HOOD-TYPE DISHWASHER **AUP** | AMX



7 MODELS



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!

PE



100%
PERFORMANCE



7 MARKETS

Countless challenges

1 SOLUTION



HOSPITALITY

Bar & Pub / Bistro & Café /
Hotel & Restaurant



FOODSERVICE

Hospital / Nursing home /
Canteen / Education - school & university



BAKERY

Bakery subsidiary / Production / Bakery Industry



MEAT PRODUCTION

Butchery / Meat Production Industry



INDUSTRY



GLOBAL MARINE



AIRLINE CATERING



BETTER OR BEST IT'S YOUR CHOICE!

The **PROFI** line – everything a professional operator needs. This successful product series from HOBART can be found wherever the highest standards of cleanliness are required, tailored to the volumes to be washed and the degree of soiling of the wash ware. It combines efficient warewashing with ultimate user-friendliness and low operating costs. Numerous equipment options make the **PROFI** line a perfectly suited warewashing solution for any operation.

PROFI LINE

The **PREMAX** line is the perfect model for operators that need a higher level of proficiency. **PREMAX** sets standards in all areas: with minimal operating costs and impressive user-friendliness, combined with maximum performance. The **PREMAX** line is the most economical and innovative line of dishwashers on the market. In addition to the features of **PROFI** models, **PREMAX** convinces operators with its unique product characteristics and providing to be the ideal partner for the highest standards in warewashing.

PREMAX LINE

THE MODELS

WE HELP YOU WITH YOUR DECISION!

AM900 / PROFI AMX

The **PROFI** model for reliable washing of glasses and dishes.



PROFI AMXX

The **PROFI** model for washing heavily soiled wash ware in fast programme cycles. Perfectly suited for high utilisation in restaurants and communal catering.



PROFI AMXXL

The extra-wide **PROFI** model for reliable cleaning of baker's baskets, butcher's crates, trays, and gastronorm bowls.



PROFI AMXT

The **PROFI** double rack machine for simultaneous washing of two glass and chinaware racks.



HOBART



THE MODELS

WE HELP YOU WITH YOUR DECISION!

PREMAX LINE EXCLUSIVE

PREMAX **AUP**

The premium model for the highest standards when it comes to wash results and economic efficiency. Perfectly designed for highest utilisation and maximum soil loads thanks to the PERMANENT-CLEAN automatic soil removal.



PREMAX **AUPL**

The extra-wide premium model for cleaning large-sized wash ware. The PERMANENT-CLEAN automatic soil removal makes this model ideal for highest utilisation with heavily soiled gastronom bowls, butcher's crates, or utensils.



PREMAX **AUPT**

The double-capacity premium model for simultaneous washing of two racks. Thanks to the PERMANENT-CLEAN automatic soil removal, this model is ideal for highest-capacity cleaning of heavily soiled chinaware and pans.



PERMANENT-CLEAN

PREMAX LINE EXCLUSIVE

PERMANENT-CLEAN AUTOMATIC SOIL REMOVAL

Pre-wash rinse no longer required

Thorough pre-washing by hand costs a lot in time and resources but is unavoidable with conventional machines. With the revolutionary PERMANENT-CLEAN automatic soil removal this step is no longer necessary – plates can be placed directly in the rack without pre-rinsing.

BECAUSE: all food waste is pumped straight out of the machine by the filter system. This saves on operating costs, protects the rinsing device and is environmentally beneficial.

Reduced resource consumption

Save up to 680€ per year on water, energy and cleaning agent costs. How does it work? Very simple! Filtering of the food waste prevents fine and coarse debris from getting into the dishwasher and thus contaminating the wash water. Therefore, the wash tank does not need to be constantly emptied and filled with fresh water. Instead, the machine regenerates itself as required. This means you no longer need to change the water during a dishwashing shift.

Perfect machine protection

The daily routine in a kitchen is often characterised by time pressure and hectic rush. This can mean that food waste doesn't always get completely removed from plates. But this coarse debris is often plugging the systems, so the machine can no longer perform at its full capacity.

Our solution for you: the revolutionary PERMANENT-CLEAN automatic soil removal protects your filter system under extreme conditions and prevents clogging of the sieves.

Your benefits at a glance

Complete a long day of dishwashing without having to change the water, but achieve a hygienically clean wash result – even when there is extreme soiling.





BEST WASH RESULT

PREMAX LINE EXCLUSIVE

INTENSIVE PROGRAMME

Removes all soiling

Dried-on food residues stick stubbornly to your dishes? Not with the **PREMAX** hood-type dishwasher. We solve this problem with hot steam – impurities don't stand a chance.

How does that work?

- The structure of the encrusted food is attacked.
- The washing temperature is increased in a very short time.
- The higher temperature improves the effect of the detergent.

Even tiresome pre-soaking becomes a thing of the past. Knives, forks and spoons can be rinsed in the specially developed cutlery programme. The combination of high pressure and hot steam dissolves any remaining food residue.

PREMAX LINE EXCLUSIVE

POWER-PLUS WASH PROGRAMME

Phenomenal washing power against extreme soiling

For maximum performance, the switchable POWER-PLUS wash program activates a second pump in addition to each existing washing pump.

- As a result, **PREMAX** AUP und AUPL have an increased washing capacity of 1,000 l/min.
- The double-rack machine **PREMAX** AUPT even recirculates as much as 2 x 1,000 l/min.

In contrast to conventional programmes, even difficult-to-remove food residues are washed off – without the need for pre-cleaning. Yet the result is hygienically clean.



BEST WASH RESULT

GENIUS-X² FINE FILTER SYSTEM

Constantly keeps the wash solution clean

The enhanced fine filter system cleans soiled water in just three steps, reducing detergent consumption by up to 35 %.

The tank stays clean

Coarse soil and food waste are collected in the strainer basket, preventing them from reaching the tank.

Fine soil is removed

The collected fine soil is discharged from the machine after 10 seconds.

Washing does the rest

The residual fine soil is collected during washing and then pumped out.

Bonus benefit

During pump-out, the system cleans itself automatically, meaning manual cleaning is eliminated.

INTERLOCKED STRAINER

Checks whether tank cover strainer and fine filter are correctly inserted

If the strainer system is not in the proper position, the control system signals an alarm. The washing cycle can only be continued if the strainer is correctly positioned again.

For you this means

- The pump is protected against broken fragments and small cutlery.
- You also benefit from a reduction in detergent consumption and operating costs.
- Soil is kept at bay.

ROTOR-X WASH SYSTEM

Unique wash arms

Unparalleled on the market: the HOBART cross joint 4-spoke wash arms excel with their superb wash performance.

- The wash arms double the contact time of the water with the wash ware.
- The washing action increases by 100 % compared to conventional wash arms.
- Wide-angle nozzles distribute the water optimally over the washing utensils.

Your result

An outstanding clean result over the entire surface.

The rotating ROTOR-X wash system consists of a top and a bottom cross joint wash arm. The **PREMAX** AUP model has two cross joint wash arms.

STARCH-REMOVAL CLEANING PROGRAMME

Smooth, clean plates

Rice, potatoes and pasta contain starch and tend to leave visible traces on plates and bowls. Over time, the tableware not only feels rough, but also looks matte and unhygienic.

A new shine with HOBART

The special starch-removal cleaning programme ensures that your plates feel completely smooth and clean again. This provides you with the following benefits:

- Time-consuming manual handling of wash ware with aggressive cleaning solutions is eliminated.
- The starch-removal cleaning programme assists your staff and guarantees shining tableware.



HOBART





HIGH LEVEL OF ECONOMY

PREMAX LINE EXCLUSIVE

ECO PROGRAMME

Great performance with low consumption

Low water consumption and short cycle times are important factors for reducing costs and saving time. This is why the intelligent HOBART **PREMAX** models work with hot steam, providing you with incomparable benefits:

- The best results are achieved with up to only 1,4 l of fresh water in the rinse.
- This reduces the water and detergent consumption by up to 44 %.

Shorter cycle times increase productivity

For the **PREMAX** hood-type dishwasher, the shortest cycle time is only 52 seconds. This means the capacity of the machine can be increased by 17 % to 70 racks/h.

EXHAUST ENERGY STORAGE

The smart way to save energy

Energy savings - easy and convenient:

Standard exhaust energy storage significantly reduces energy consumption. Thanks to the all-round sealed hood, the hot waste steam remains in the system and is not released to the room. As a result, the stored heat energy can be used again.

The benefit

Possible savings of up to 3,120 kWh per year. Noticeable improvement of indoor climate in the wash up area.



HIGH LEVEL OF ECONOMY

DRAIN HEAT RECOVERY

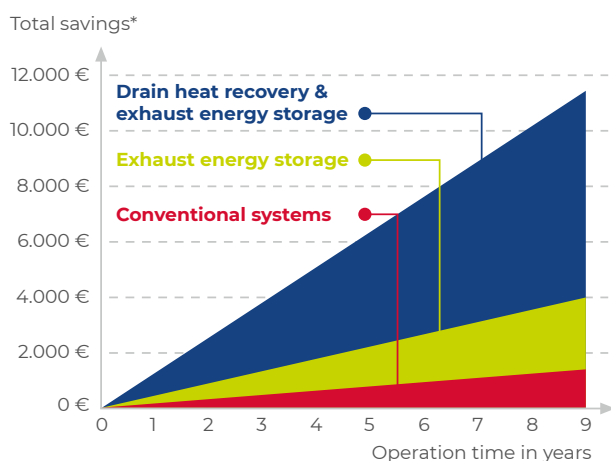
Sophisticated use of waste water

The energy of the 60 °C hot waste water is used to heat up the fresh water. And this is how it works: the drain heat recovery option directs the hot waste water along the fresh inflowing water. This heats the fresh water to 40 °C before it reaches its required final rinse temperature in the boiler.

Your benefits

- Saves up to 3,630 kWh per year.
- Outlay cost is recouped as early as the 2nd year.

Savings achieved by different energy recovery systems



* Calculation basis: AMXT with 100 cycles/day, 312 days/year, energy costs: 0.23 €/£0.19/kWh, volume of rinse water: 2.0 l/rack

HEAT AND SOUND INSULATED HOOD

Keep the heat in the machine



Also during operation, the heat is retained in the system. The wash water does not cool off against the 15 mm thick walls of the hood. This increases the heat utilisation and helps to save energy.

SENSO-ACTIVE RESOURCE MANAGEMENT

Responsible water consumption

The quality of the water is monitored constantly and water consumption is adapted accordingly. For smaller amounts of soil, water consumption remains low; for more soil, it is increased.

Reduced operating costs

The innovative use of resources alone significantly reduces operating costs compared to conventional machines.

Your benefits

- Reliable wash results even with high levels of soiling.
- Machine corrects operating errors.
- Consistent regeneration of the wash solution with sufficient fresh water.
- Complete pump-out and refill is no longer necessary.

INTELLIGENT ENERGY MANAGEMENT

Low connected load, yet short heat-up times

To reduce the total connected load of dishwashers, conventional machines reduce the heating power in the hot water tank. However, this extends the heat-up power by up to 100 %.

We have the solution

Thanks to HOBART intelligent energy management, the heating unit is always filled at maximum boiler capacity. This reduces the filling time. During washing, booster loading can be reduced to the minimum required, which makes energy available for the wash pump and the tank heating.

Thanks to the intelligent use of the available energy, short heat-up times with reduced total connected load are ensured.



EASY HANDLING

VISIOTRONIC-TOUCH CONTROL

Simple operation for everyone

Single-button control in conjunction with a colour touchscreen – it couldn't be easier. The VISIOTRONIC-TOUCH control simplifies the use of your machine considerably and shows all the important information on the display using text and symbols.

Your benefits

- Easy selection of programmes.
- Easy settings
- All important information is available at a glance.

VAPOSTOP

Puts an end to clouds of steam

We all know the feeling of opening a dishwasher right after it has finished, and being hit in the face with a cloud of steam.

Those days are over: the optional VAPOSTOP uses a multi-stage ventilation system to extract the hot 60 °C waste steam from the inside of the machine, thereby preventing the steam from escaping.

The patented VAPOSTOP

- cools the transfer air
- improves indoor climate
- and makes work easy.

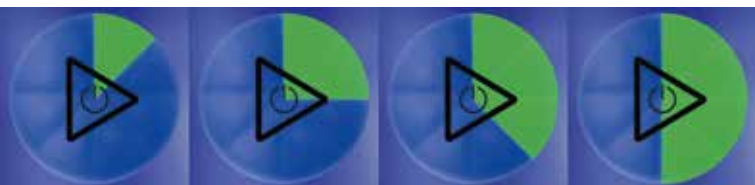


REMAINING TIME INDICATOR

A constant overview of the wash process

As an enhancement to the VISIOTRONIC-TOUCH control, the HOBART hood-type dishwashers display the progress of the programme.

- Blue: Programme just started
- Partly green: Machine is washing
- Green: Programme finished / machine ready to start
- Red: Error or notification



REFILL SIGNAL

Simple and efficient level control

When using the optional suction lances for detergent and rinse aids, the refill signal system monitors the contents of external chemical canisters. This ensures that you are provided with a timely notification of when detergent and rinse aid must be refilled, ensuring constant problem-free wash results.

INTEGRATED WATER SOFTENER

Protects against calcification and increases service life

The water softening system, which can optionally be integrated, removes minerals from the water that can cause hardness. This prevents limescale deposits that can cause increased cycle times, burnt-out heating elements and unsatisfactory wash results.

BLOCKED FILTER SENSOR

Rinse with foresight

Sieves quickly become clogged in the presence of heavy soiling. For the dishwasher to perform at full capacity, the sieves must be cleaned regularly. But when is the right time?

The intelligent blocked filter sensor detects when the sieves need to be cleaned and lets you know with a warning on the control display.



HYGIENE PROGRAMME

Eliminates germs and bacteria

Over time, limescale and soil particles can build up inside your machine. With the patented hygiene programme, germs and bacteria do not stand a chance.

Alerts on the display tell you when you should next use the hygiene programme. After that, it's just a case of putting a hygiene tab into the machine and starting the programme. After just a short time, your hood-type dishwasher is hygienically clean again.

An overview of your benefits

- Fast removal of limescale deposits.
- Soil residue is cleaned from the machine.
- Provides a fresh smell.

EASY HANDLING

CLIP-IN WASH AND RINSE ARMS

Make cleaning the machine as simple as possible

To make your work as easy as possible, both wash and rinse arms can be removed using the CLIP-IN system in just one step. Following cleaning, all it takes is another click to put them in place.

EASY-CLEAN CONCEPT

Increase the durability of your machine

To maintain the high performance and durability of your dishwasher, you should clean different components daily. The parts are colour-coded to show you clearly which parts need be removed.

USB INTERFACE

For simple data documentation

Temperature, fault messages and the selected programmes must be permanently documented for monitoring purposes. The VISIOTRONIC-TOUCH control automatically takes care of this time-intensive task.

Convenient exporting of operational and consumption data

The HOBART hood-type dishwashers has a USB interface for the simple downloading of operational and hygiene parameters. This enables you to save all the relevant data on an external storage device.

HOOD LIFT

Simple use via one push of a button

User-friendly and energy-saving: with the optional HOBART hood lift, you can close your hood-type dishwasher with the push push of a button. After the wash process, the hood opens automatically.

RELIABILITY & FLEXIBILITY

XL WASH CHAMBER

More space for increased performance

Display trays, baking trays, EN containers or larger plates: with the **PROFI** AMXXL and **PREMAX** AUPL you can wash large items effortlessly. The larger XL wash chamber provides space for washware up to 600 x 400 mm, such as trays, baking trays and EN containers.



DOUBLE CAPACITY

For large washing volumes

Get two for one: with the **PREMAX** AUP and **PROFI** AMXT models, two racks of dishes, serving trays, compact trays and black dishes can be washed simultaneously. This avoids unnecessary waiting periods and increases your capacity.



INSTALLATION OPTIONS

For easy integration into the kitchen

Hood-type dishwashers from HOBART can be installed anywhere in the kitchen and adapted to suit the workflow. The hood-type dishwashers can also be loaded with racks from both the front as well as from the left or the right. As well as installation along a wall between the loading and unloading tables, all hood-type dishwashers can be integrated into a table system as corner installations.



A woman with brown hair in a bun, wearing a red and white plaid shirt and a dark blue striped apron, is looking down at a smartphone in her hands. She is standing in a cafe or kitchen area with a coffee grinder and other equipment visible in the background. The lighting is warm and natural.

HOBART

**WASHSMART
HOBART 4.0**

WASHSMART

HOBART WASHSMART APP

Key features at a glance

The new HOBART WASHSMART app provides you with a comprehensive overview of the status of your machine free of charge for 5 years. Among other features, the app informs you in advance of maintenance due dates and indicates the current operating costs and chemical consumption.

Connect, learn, benefit

Based on this data, you can avoid downtime, re-order consumables directly via the app and contact HOBART customer service or an approved service partner. WASHSMART also provides illustrated instructions for smaller errors so that you can solve them by yourself.

An overview of all functions

- Machine status (keep up-to-date regarding the statuses of all your machines)
- Fault messages (push notifications inform you in case of any system errors)
- Operating cost calculator (cost overview of water, detergent and power consumption)
- Information on hygiene (indication and easy download of a hygiene report)
- Ordering consumables (easy ordering of consumables)
- Usage (information about the efficient use of the machine)

You can find more information about the availability in different countries and languages at www.washsmart.info

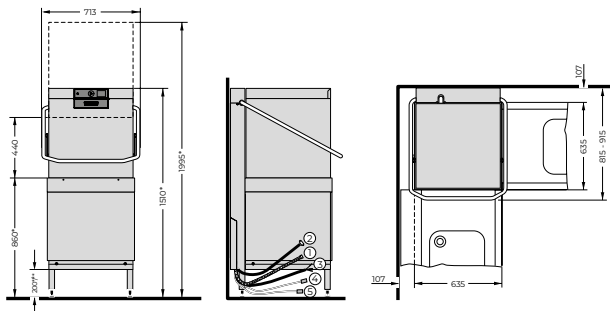


HOBART

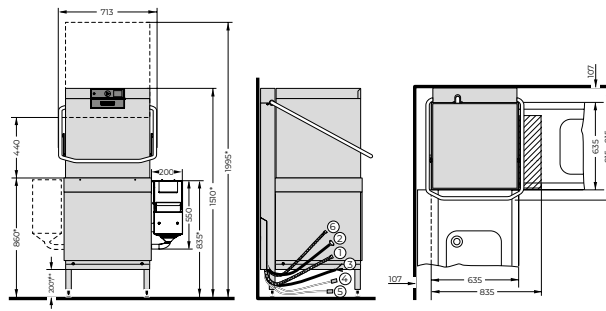


DRAWINGS

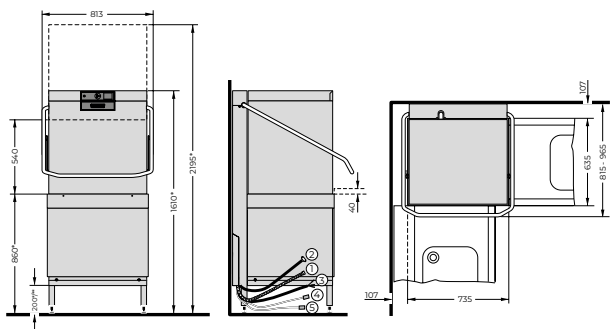
AM900 | AMX | AMXX



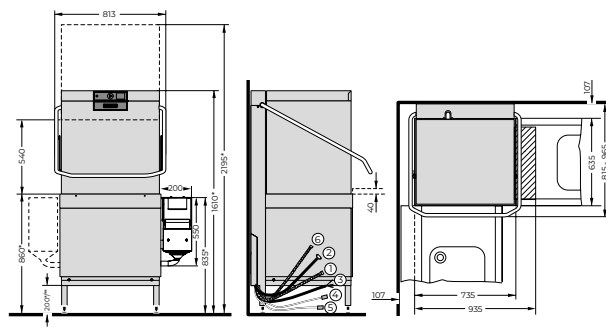
AUP



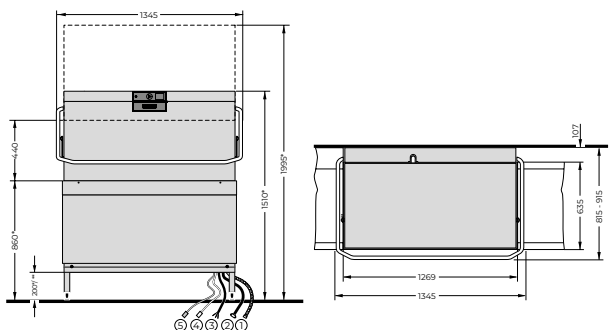
AMXXL



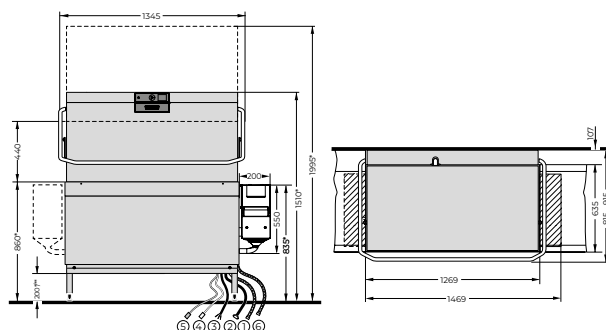
AUPL



AMXT



AUPT



Maximum table profile height with AMXXL and AUPL in corner installation: 40 mm.

* +/- 25 mm foot adjustment

** 137 mm in models with heat recovery

[1] Drain hose

[2] Fresh water connection

[3] Connection cable

[4] Liquid detergent

[5] Rinse aid ^{a)}

[6] PERMANENT-CLEAN drain hose

^{a)} for machines with external containers

FEATURES

MODELS	PROFI LINE						
	AM900	AMX	AMXR	AMXX	AMXXR	AMXXL	AMXT
PERMANENT-CLEAN automatic soil removal	–	–	–	–	–	–	–

BEST WASH RESULT

Intensive programme	–	–	–	–	–	–	–
GENIUS-X ² fine filter system	–	●	●	●	●	●	●
POWER-PLUS wash programme	–	–	–	–	–	–	–
ROTOR-X wash system	–	–	–	●	●	●	–
Interlocked strainer	–	●	●	●	●	●	●
Starch-removal cleaning programme	–	●	●	●	●	●	●

HIGH LEVEL OF ECONOMY

ECO programme	–	–	–	–	–	–	–
Exhaust energy storage	●	●	●	●	●	●	●
Drain heat recovery	–	–	●	–	●	○	○
Heat- and soundproof hood	–	●	●	●	●	●	●
SENSO-ACTIVE resource management	–	●	●	●	●	●	●
Intelligent energy management	–	–	–	●	●	●	–

EASY HANDLING

Integrated WiFi module*	–	●	●	●	●	●	●
WASHSMART app**	–	●	●	●	●	●	●
VISIOTRONIC control	●	–	–	–	–	–	–
VISIOTRONIC-TOUCH control	–	●	●	●	●	●	●
VAPOSTOP	–	○	○	○	○	○	○
Remaining time indicator	●	●	●	●	●	●	●
Refill signal	–	○	○	○	○	○	○
Integrated water softener	○	○	○	○	○	○	–
Blocked filter sensor	–	–	–	●	●	●	●
Hood lift***	–	○	○	○	○	○	○
Hygiene programme	–	●	●	●	●	●	●
CLIP-IN wash and rinse arms	●	●	●	●	●	●	●
EASY-CLEAN concept	●	●	●	●	●	●	●
USB interface	–	●	●	●	●	●	●

FLEXIBILITY

XL wash chamber	–	–	–	–	–	●	–
Double capacity	–	–	–	–	–	–	●
Installation options	●	●	●	●	●	●	●

MODELS	PREMAX LINE		
	AUP	AUPL	AUPT
PERMANENT-CLEAN automatic soil removal	● PREMAX LINE EXCLUSIVE	● PREMAX LINE EXCLUSIVE	● PREMAX LINE EXCLUSIVE
BEST WASH RESULT			
Intensive programme	● PREMAX LINE EXCLUSIVE	● PREMAX LINE EXCLUSIVE	● PREMAX LINE EXCLUSIVE
GENIUS-X ² fine filter system	●	●	●
POWER-PLUS wash programme	● PREMAX LINE EXCLUSIVE	● PREMAX LINE EXCLUSIVE	● PREMAX LINE EXCLUSIVE
ROTOR-X wash system	●	●	●
Interlocked strainer	●	●	●
Starch-removal cleaning programme	●	●	●
HIGH LEVEL OF ECONOMY			
ECO programme	● PREMAX LINE EXCLUSIVE	● PREMAX LINE EXCLUSIVE	● PREMAX LINE EXCLUSIVE
Exhaust energy storage	●	●	●
Drain heat recovery	–	–	–
Heat- and soundproof hood	●	●	●
SENSO-ACTIVE resource management	●	●	●
Intelligent energy management	●	●	●
EASY HANDLING			
Integrated WiFi module*	●	●	●
WASHSMART app**	●	●	●
VISIOTRONIC control	–	–	–
VISIOTRONIC-TOUCH control	●	●	●
VAPOSTOP	○	○	○
Remaining time indicator	●	●	●
Refill signal	○	○	○
Integrated water softener	○	○	–
Blocked filter sensor	●	●	●
Hood lift***	○	○	○
Hygiene programme	●	●	●
CLIP-IN wash and rinse arms	●	●	●
EASY-CLEAN concept	●	●	●
USB interface	●	●	●
FLEXIBILITY			
XL wash chamber	–	●	–
Double capacity	–	–	●
Installation options	●	●	●

● Inclusive

○ Optional

– Not available

* You can find more information about the availability of WASHSMART in different countries and languages at www.washsmart.info.

** Free use for 5 years.

*** Automatic hood lift not possible for corner installations of **PREMAX** AUP/AUPL.

TECHNICAL DATA

MODELS	PROFI LINE				
	AM900	AMX	AMXR	AMXX	AMXXR
CYCLE TIMES*	60 / 90 / 180 sec. and special programmes	60 / 90 / 180 sec. and special programmes	60 / 90 / 180 sec. and special programmes	60 / 90 / 180 sec. and special programmes	60 / 90 / 180 sec. and special programmes
CAPACITY					
Racks	60/h	60/h	60/h	70/h	70/h
Plates	1,080/h	1,080/h	1,080/h	1,260/h	1,260/h
Glasses	2,160/h	2,160/h	2,160/h	2,520/h	2,520/h
TANK CAPACITY	23 l	23 l	23 l	40 l	40 l
WATER CONSUMPTION	2.5 l/rack	2.0 l/rack	2.0 l/rack	2.0 l/rack	2.0 l/rack
WASH PUMP	0.7 kW	0.7 kW	0.7 kW	1.1 kW	1.1 kW
Tank heating	2.5 kW	2.5 kW	2.5 kW	2.5 kW	2.5 kW
BOOSTER LOADING					
Standard	6.2 kW	6.2 kW	6.2 kW	12.4 kW	6.2 kW
Alternative	—	—	—	6.2 kW	12.4 kW
TOTAL LOADING					
Standard	7.1 kW 3 x 16 A	7.1 kW 3 x 16 A	7.1 kW 3 x 16 A	16.3 kW 3 x 32 A	7.6 kW 3 x 16 A
Alternative	—	—	—	10.1 kW 3 x 25 A	12.7 kW 3 x 20 A
Power supply	400 / 50 / 3N	400 / 50 / 3N	400 / 50 / 3N	400 / 50 / 3N	400 / 50 / 3N
DIMENSIONS					
Width	635 mm	635 mm	635 mm	635 mm	635 mm
Depth	742 mm	742 mm	742 mm	742 mm	742 mm
Height	1,510 mm	1,510 mm	1,510 mm	1,510 mm	1,510 mm
Loading height	440 mm	440 mm	440 mm	440 mm	440 mm
Height with open hood	1,995 mm	1,995 mm	1,995 mm	1,995 mm	1,995 mm
Rack size	500 x 500 mm	500 x 500 mm	500 x 500 mm	500 x 500 mm	500 x 500 mm

* The machine is equipped with an automatic cycle-time control which ensures hygienic rinse temperatures, even on a cold-water supply or with reduced heating performance.

MODELS	PROFI LINE		PREMAX LINE		
	AMXXL	AMXT	AUP	AUPL	AUPT
CYCLE TIMES*	60 / 90 / 180 sec. and special programmes	60 / 90 / 180 sec. and special programmes	52 / 70 / 170 / 180 sec. and special programmes	52 / 70 / 170 / 180 sec. and special programmes	52 / 70 / 170 / 180 sec. and special programmes
CAPACITY					
Racks	70/h	120/h	70/h	70/h	140/h
Plates	1,680/h	2,160/h	1,260/h	1,680/h	2,520/h
Glasses	2,520/h	4,320/h	2,520/h	2,520/h	5,040/h
TANK CAPACITY	40 l	40 l	40 l	40 l	80 l
WATER CONSUMPTION	2.0 l/rack	2.0 l/rack	1.4 l/rack	1.4 l/rack	1.4 l/rack
WASH PUMP	1.1 kW	2 x 0.7 kW	1 x 1.1 kW + 1 x 0.7 kW	1 x 1.1 kW + 1 x 0.7 kW	2 x 1.1 kW + 2 x 0.7 kW
Tank heating	2.5 kW	3.3 kW	2.5 kW	2.5 kW	6.0 kW
BOOSTER LOADING					
Standard	12.4 kW	12.4 kW	12.4 kW	12.4 kW	12.4 kW
Alternative	6.2 kW	6.2 kW	6.2 kW	6.2 kW	6.2 kW
TOTAL LOADING					
Standard	16.3 kW 3 x 32 A	16.7 kW 3 x 32 A	17.0 kW 3 x 35 A	17.0 kW 3 x 35 A	22.5 kW 3 x 40 A
Alternative	10.1 kW 3 x 25 A	10.5 kW 3 x 20 A	10.8 kW 3 x 25 A	10.8 kW 3 x 25 A	18.7 kW 3 x 32 A
Power supply	400 / 50 / 3N	400 / 50 / 3N	400 / 50 / 3N	400 / 50 / 3N	400 / 50 / 3N
DIMENSIONS					
Width	735 mm	1,269 mm	635 mm	735 mm	1,269 mm
Depth	742 mm	742 mm	742 mm	742 mm	742 mm
Height	1,610 mm	1,510 mm	1,510 mm	1,610 mm	1,510 mm
Loading height	540 mm	440 mm	440 mm	540 mm	440 mm
Height with open hood	2,195 mm	1,995 mm	1,995 mm	2,195 mm	1,995 mm
Rack size	500 x 500 mm 600 x 500 mm	500 x 500 mm	500 x 500 mm	500 x 500 mm 600 x 500 mm	500 x 500 mm

CONCEPT SOLUTIONS for optimised washing results

WATER TREATMENT

The right solution for every water quality: Water softening plant to prevent the build-up of limescale and osmosis plant for a stainless wash result.

WASHING CHEMICALS

The right detergent for every application – perfectly suited to the individual machine. The HYLINE hygienic range.





OUR VISION

Wash without water

Intensive market research has shown that our customers expect warewashing technology that combines efficiency with optimal performance. We are focused on meeting these demands and they form the foundation of our vision to "wash without water". This vision is our continuous incentive to break new ground in order to constantly reduce the consumption of water, energy and chemicals. We continue pursuing this goal methodically and with the most innovative engineering. Indeed, we already know that:

» When the first machine is finally capable of washing without water, it will be a HOBART. «

THE COMPANY

We are HOBART

HOBART is the world market leader for commercial warewashing technology and wellknown manufacturer 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 are considered to be economical and ecological market leaders.



LET´S MAKE IT
HAPPEN!

MADE IN GERMANY

We provide this promise of quality to our customers, and it represents our personal standard upheld by all our staff at HOBART.



OUR FOCUS

Innovative – economical – ecological

This is our philosophy. To us, innovation means continuously setting new standards in technology, 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 technological leader. 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 ecological 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

Competent – fast – reliable

HOBART service technicians and HOBART service partners are the "real" experts. Thanks to intensive training and many years of experience, they have a unique and profound knowledge of the products. This means that maintenance and repair work is always carried out professionally, fast and reliably.



Die Angaben in diesem Prospekt beruhen auf dem Stand 03/2020. Technische Änderungen oder Änderungen der Ausführung bleiben vorbehalten.

The details given in this brochure are correct as of 03/2020. 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 03/2020. Nous nous réservons le droit de modifier les données ou les configurations techniques de nos machines.



HOBART

WAREWASHING
RACK-TYPE DISHWASHERS **CP** | **CN**



132 DIFFERENT 1 MA
PARTS





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!



7 MARKETS

Countless challenges

1 SOLUTION



HOSPITALITY

Bar & Pub / Bistro & Café /
Hotel & Restaurant



FOODSERVICE

Hospital / Nursing home /
Canteen / Education - school & university



BAKERY

Bakery subsidiary / Production / Bakery industry



MEAT PRODUCTION

Butchery / Meat production industry



INDUSTRY



GLOBAL MARINE



AIRLINE CATERING



BETTER OR BEST IT'S YOUR CHOICE!

The **PROFI** line - everything a professional operator needs. This successful product series from HOBART can be found working wherever the highest standards of cleanliness are required, tailored to the volumes to be washed and the degree of soiling of the wash ware. It combines efficient warewashing with ultimate user-friendliness and low operating costs. Numerous equipment options make the **PROFI** line a perfectly suited warewashing solution for any operation.

PROFI LINE

The **PREMAX** line is the perfect model for operators that need a higher level of proficiency. **PREMAX** sets standards in all areas: with minimal operating costs and impressive user-friendliness, combined with maximum performance. The **PREMAX** line is the most economical and innovative line of dishwashers on the market. In addition to the features of **PROFI** models, **PREMAX** wins over users with its unique product characteristics, providing to be the ideal partner for the highest standards in warewashing.

PREMAX LINE

THE MODELS

WE HELP YOU WITH YOUR DECISION!

PROFI CN

Professional, powerful and reliable for the daily challenges in the commercial kitchen.



PREMAX LINE EXCLUSIVE

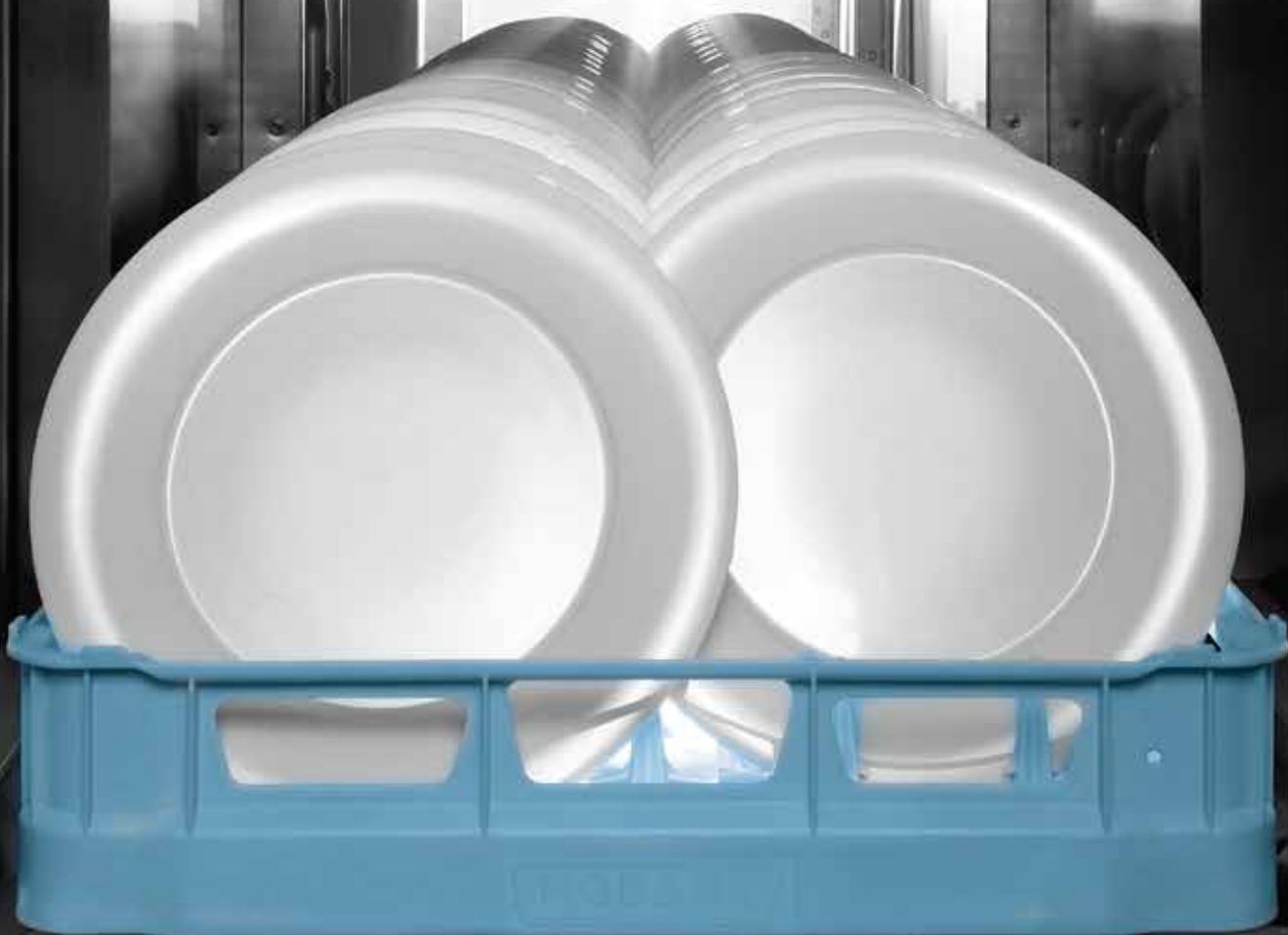
PREMAX CP

The machine of choice when you are looking for optimum economic efficiency. With its unique features, it greatly improves the processes in your kitchen and is fit for any challenge.



HOBART

HOBART



HIGH LEVEL OF ECONOMY

PREMAX LINE EXCLUSIVE

50PERCENT FRESH WATER RINSE

Optimum rinsing of cleaning chemicals

Save up to 60 % water – the 50PERCENT fresh water rinse permits you to do so. The fresh water rinse is used to rinse off the cleaning chemicals. Distribution is the crucial factor with regard to the required volume of water.

The patented 50PERCENT fresh water rinse is equipped with special precision nozzles. These disperse the rinse water into a fine curtain of water and thus form a water film on the wash ware. As a result of the ideal water distribution, this micro-thin film is sufficient to rinse off the wash water. In addition to the conventional rinsing, the 50PERCENT fresh water rinse sprays the wash ware also with lateral spray arms.

Your benefits at a glance

- Reduction of the fresh water volume by up to 60 %.
- Rinses the wash water off the wash ware in an optimum manner.
- Distinct reduction of rinse aid and energy demand.

PREMAX LINE EXCLUSIVE

TOP-TEMP ENERGY MANAGEMENT

Prevents energy losses before they arise

Reduce the energy loss of your dishwashing system by up to 20 % with the patented and standard energy management. In this system, the hot machine zones are enclosed by the cooler zones such as pre-wash and drying. The resulting temperature curtain ensures that air exchange can only take place within the machine. The rack-type dishwashers of the **PREMAX** line are characterised by a special temperature profile and exploits this principle in an optimal manner.



HIGH LEVEL OF ECONOMY

CLIMATE ENERGY SAVING SYSTEM

For an efficient use of energy

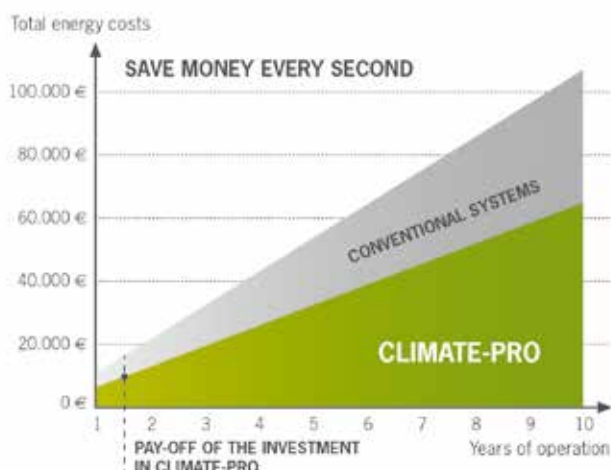
Lower your costs – Increase your efficiency – Protect the environment: the CLIMATE energy saving system not only helps you to prevent energy losses, but also to lower the operating costs of your rack-type dishwasher.

How does that work?

The energy of the hot exhaust air is continuously returned to the machine by means of a heat recovery system. Savings up to 10 kW/h are possible in this manner.

Your benefits

- Your machine's operating costs are significantly reduced.
- The energy provided is used in an efficient manner.
- Losses through the exhaust air are reduced to a minimum.



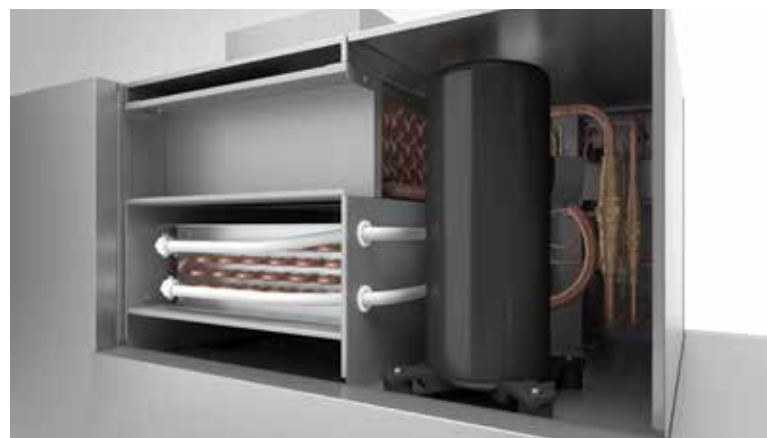
CLIMATE-PRO ENERGY SAVING SYSTEM

Innovation meets economy meets energy efficiency:

You can save up to 22 kW/h with the novel energy system CLIMATE-PRO.

Our intelligent solution for you

The thermal energy contained in the exhaust air is 100 % regenerated by means of state-of-the-art technology and returned to the rinse process. This not only helps you to reduce the energy consumption of your machine but also to save on the related operating costs.



By the way

As a result of constantly low exhaust air temperatures of 17 °C, the room climate is improved in compliance with VDI 2052.

EFFICIENCY CONCEPT

Clever technology paired with efficient use

Saving on operating costs made easy. The innovative efficiency concept lowers your costs, avoids energy losses and reduces the exhaust air volume. Eliminates the need for direct connection to an on-site exhaust hood.

Cleaning management

A good cleaning result depends on many parameters. The innovative cleaning management optimally combines mechanics, circulation output, water distribution, chemical agents, time, and contact area. As a consequence, this innovative cleaning management achieves top cleaning results while providing for

- additional energy savings
- reduced connected loads
- reduced heat losses.

Exhaust air management

As the new cleaning management reduces water circulation, this has an immediate effect on the formation of waste steam.

Because less steam means less exhaust air. The reduced exhaust air volume eliminates the need for direct connection to an on-site ventilation system.

LOW-CHEM

DETERGENT SAVING SYSTEM

Reduce the detergent consumption

The total fresh water volume is divided and the patented LOW-CHEM detergent saving system of the **PREMAX** line directs only 75 l and for **PROFI** line, 105 l of fresh water into the wash tank for regeneration of the wash water.

Only this amount is directed into the main wash and mixed with detergent. Detergent dosing depends on the fresh water volume, which means you save on a corresponding amount of chemicals. The remaining water is directly pumped into the pre-wash tank via a bypass line.

The benefit

Compared to conventional systems, the **PREMAX** line reduces your detergent consumption by up to 80 % and the **PROFI** line by up to 70 %.

COOL POWER PACKAGE with payback

- reduction of energy consumption
- reduction of CO₂ emission
- reduction of exhaust temperature
- reduction of operation costs



BEST WASH RESULT

PREMAX LINE EXCLUSIVE

HOT-TEMP WASHING

Improves the effect of chemicals

Did you know that the water temperature has the biggest influence on the wash result? Compared to conventional dishwashing systems, the HOT-TEMP washing cleans the wash ware at approx. 67 °C – instead of 60 °C. This leads to a significant increase in the efficiency of the chemicals and the wash ware gets clean faster.

By the way

The HOT-TEMP washing increases the capacity of the rack-type dishwasher by up to 50 %. In turn, this means the machine also takes up less space.



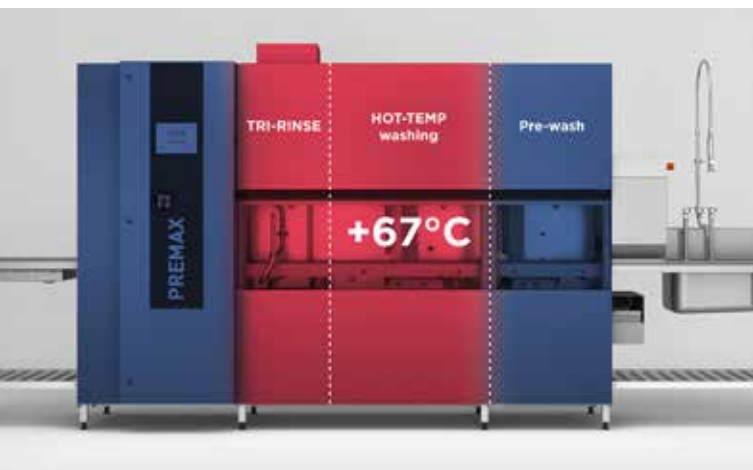
TRI-RINSE

Minimises the detergent concentration

The patented three-stage TRI-RINSE system consists of the pre-rinse nozzle, the pumped rinse, and the fresh water final rinse.

The new pre-rinse nozzle is located upstream of the pumped rinse and rinses off the wash water from the wash ware. The wash water is guided back into the wash tank by the deflector. This ensures that almost no detergent will get into the downstream pump rinsing.

For you this means that there is less detergent in the water of the rinse, which significantly improves the wash result.



CONTACT-PLUS WASH SYSTEM

Provides a perfect wash result

Innovative wash arms allow the wash water to come into prolonged contact with the wash ware and provide for an improved wash result. During the washing operation, an even distribution of the wash water is essential to achieve a perfect cleaning result. For the wash jets to be most effective, they were given a special shape by HOBART so that compared to conventional systems, they cover a larger area in a more accurate manner.

Your benefit

The even and compact distribution of the wash water on the wash ware provides for a significantly improved wash result.



RO-L REVERSE OSMOSIS SYSTEM

Eliminates water stains

Unsightly stains on glasses, plates or knife blades? Minerals in water often leave visible residues when dishes are dried, thus creating a bad impression.

Put an end to tedious manual polishing

Reliable, stain-free, and hygienic: Continuous treatment with state-of-the-art membrane and filter technology ensures fully demineralised water. This permanently provides for hygienically clean wash ware without any stains. Hygienic risks as a result of manual polishing are prevented in advance.

By the way

The RO-L reverse osmosis system can be comfortably set up in a separate casing next to the dishwasher. If a small footprint is of importance, it can also be integrated in the rack-type dishwasher.





BEST DRYING RESULT

DYNAMIC-DRY DRYING

Makes drying the dishes easy!

Do you usually take a dish towel to re-dry cups, dishes or containers? Put a stop to this extra work - and to dishes that leave the machine still wet.

Our DYNAMIC-DRY drying employs sophisticated state-of-the-art fan technology. It provides for higher air speeds and thus increased efficiency. You'll see the result immediately in your wash ware: even deep indentations, recesses or hollow bodies will be completely dry. At the same time, the DYNAMIC-DRY fan is particularly energy-efficient and consumes less energy than conventional systems.

Your benefit

You get an optimum drying result and save the time for manual re-drying.

PREMAX LINE EXCLUSIVE

HIGH-TEMP PUMPED RINSE

Increases the self-drying effect

Improved drying result paired with a reduced use of energy. Temperature is a key component for a perfect drying result. This is why the patented pumped rinse of the **PREMAX** line circulates the additionally heated water several times, thus heating the wash ware even more and consequently increasing the self-drying effect.

Your benefits

The drying result is considerably optimised while energy is saved in the drying zone.

PERMANENT-CLEAN

PERMANENT-CLEAN AUTOMATIC SOIL REMOVAL

Prevents dirt spread in the machine



In the normal daily routine it is difficult to avoid food waste entering the pre-wash zone of the rack-type dishwasher. This may heavily contaminate the wash water so that the water has to be changed several times.

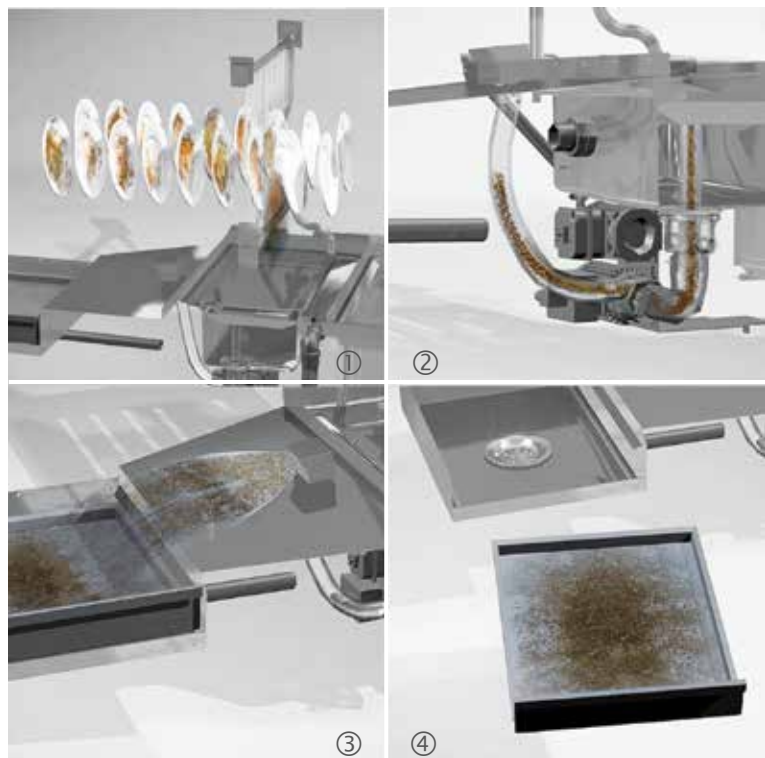
We have the solution

The PERMANENT-CLEAN automatic soil removal will prevent this from happening by pumping coarse soil from the pre-wash zone into a strainer basket by means of a sophisticated filter system. Food residues can then be conveniently removed from the drawer. This eliminates the time-consuming chore of emptying the filter basket, interrupting operation. In addition, this protects your dishwashing system and is gentle on the environment.

Your benefits at a glance

A long day of dishwashing without changing the water, but instead with a hygienically pure wash result - even in the presence of extreme soiling.

- A clean pre-wash result is guaranteed at all times.
- A consistently high wash water quality is maintained.
- Wash tanks need to be emptied and filled with fresh water less often.



Phase ①: Coarse soiling is removed from the wash ware early, in the pre-wash zone.

Phase ②: The coarse soiling washed off is automatically and cyclically removed from the pre-wash zone.

Phase ③: The process water available washes the coarse soiling into the filter drawer in the appliance intake.

Phase ④: Convenient removal of the accumulated soiling residues at the end of the dishwashing shift.

SENSOTRONIC WASHING INTELLIGENCE

AQUA-ADAPT WATER CONSUMPTION CONTROL

Intelligent and efficient management of your water consumption!

The AQUA-ADAPT water consumption control automatically adapts the fresh water consumption per hour to the selected transport speed. The water quantity per machine meter is always ideal.

Your benefits

This for instance avoids unnecessarily high water consumption at low machine speeds. The wash ware is always cleaned with the same amount of water irrespective of the machine speed, thus achieving an even wash result.

PREMAX LINE EXCLUSIVE

SENSO-ACTIVE RESOURCE MANAGEMENT

Fresh-water consumption constantly at the ideal minimum

The SENSO-ACTIVE resource management system takes it a step further in innovative washing, keeping the fresh-water consumption down to a necessary minimum. The smart soiling sensor detects any increased soiling in the appliance and automatically increases the amount of fresh water supplied to the system.

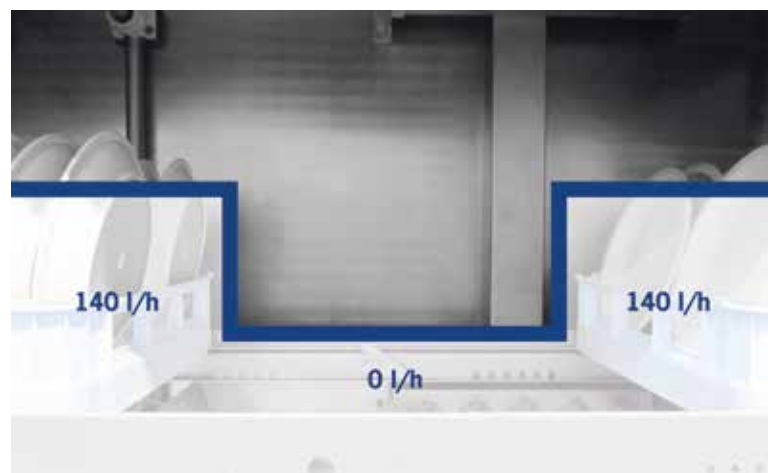
Your benefit

This ensures fully automatically a high tank water quality while keeping the average water consumption extremely low.

SENSO-SPACE COMPARTMENT DETECTION

Regulate fresh water consumption down to a minimum

Five benefits all at once: Save water, go easy on your purse, be gentle on the environment and reduce your energy and chemical consumption!



How does this work?

As a result of irregular washing volumes during a wash cycle, your rack-type dishwasher will not be fully utilised. There will be empty compartments between the wash ware. The patented SENSO-SPACE compartment detection automatically detects these gaps and immediately regulates fresh water consumption down to a necessary minimum.

PREMAX LINE EXCLUSIVE

BEST-START SYSTEM CHECK

Automatic monitoring of functions

Each time the rack-type dishwasher is filled with fresh water, the functions of heating systems, wash systems, drain valves and the position of the strainer systems are automatically checked.

Clearly structured, comprehensive display

The status of machine components of the **PREMAX** line is indicated in an easily comprehensible manner by means of the colour touch screen control. Deviations from the nominal status are indicated by means of symbols and text. Our intelligent system automatically suggests corrective measures.

PREMAX LINE EXCLUSIVE

WASH WARE DETECTION

The intelligent way to wash glasses and cutlery

The requirements when washing glasses and cutlery are particularly high and are different to those for dishes, pots or trays. With the HOBART wash ware detection you will in future be assisted by an intelligent helper that automatically adapts to the high standards for glass and cutlery cleaning.

How does that work?

The encoded racks are detected by the sensors in the rack-type dishwasher. This causes the relevant dishwashing parameters to be automatically adapted - leaving you with a perfect wash result.





RACK-FLOW SENSOR SYSTEM

RACK-FLOW SENSOR SYSTEM

One-man operation made easy

Operating a warewashing system with one person only used to take plenty of time. In the case of a short unloading table, the operator has to walk from the intake to the end of the machine to unload the clean wash ware every few racks. This means constant moving between entry and exit of the machine and necessary hand washing due to hygiene safety rules.

With conventional washing processes, the foremost rack actuates the mechanical limit switch at the end of the unloading table after a short time, which interrupts the washing process until the rack has been emptied. The other racks remain in the dishwasher and are washed only once the rack is empty.

HOBART HAS A FASTER AND BETTER SOLUTION

The RACK-FLOW sensor system (patent pending) helps you to get the most out of your dishwasher. Intelligent control technology allows for loading the machine over its entire length and using it without long interruptions. Thus, you can wash double the number of racks than before.

How does that work?

Our intelligent RACK-FLOW sensor system prevents the first rack from moving all the way to the limit switch but stops it instead at the end of drying. During this time, the operator can continue loading racks into the dishwasher, thus using the entire machine length.

For you this means

With the RACK-FLOW sensor system, you save valuable time, optimise the processes in the scullery, and improve your efficiency.



EASY HANDLING



INFOTRONIC CONTROL

Added comfort and perfect overview at one glance

The display of the INFOTRONIC control offers a clearly structured user interface. All key information on operating modes, status and temperatures are shown clearly and concisely. Additional functions with intuitive access are available in the customer menu.

For example:

- the documentation of the maintenance history compliant to DIN
- the indication of the water and power consumption
- the flexible programming of the autostart programme
- and the optional data download via the USB port.

PROTRONIC XL CONTROL

The self-explanatory operating concept

We have developed the PROTRONIC XL control to make operating your rack-type dishwasher as fast and as easy as possible. In future, not only operation will be made a lot easier, but also documentation and controlling.

The self-explanatory user interface assists the operator in quickly finding his way around the clearly laid out touch screen. All key hygiene-related information and functions become visible at a glance. Depending on their authorisation level, different user groups can see different information.

Some additional innovative functions turn the PROTRONIC XL into a unique product:

- Exact-zone visualisation of temperature and fault messages.
- Automatic keeping of the maintenance history according to DIN.
- Convenient data storage in the control.
- A message management system is included.
- Visualisation of the operating manual.





EASY HANDLING

DROP-IN WASH SYSTEM

Facilitates cleaning

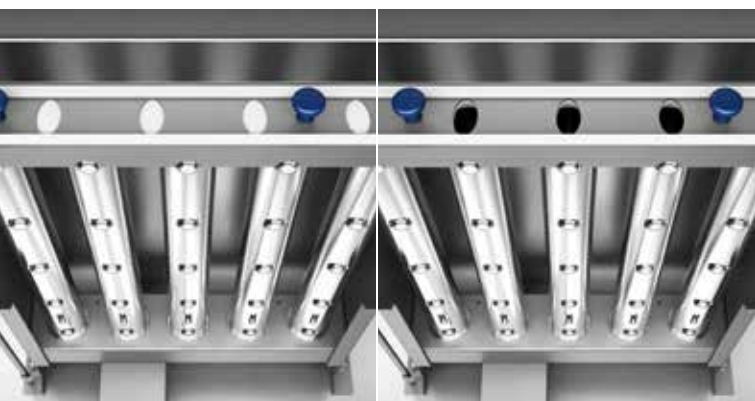
Make cleaning the machine as easy as possible for yourself. Thanks to the easy removal and reliable insertion of the wash systems by means of a drawer slide, cleaning work is turned into child's play.



WASH ARM SLIDER

Quickly ready for cleaning

Our patented wash arm sliders allow you to clean the interior of the wash arms easily and comfortably. While conventional systems required you to unscrew the end caps of the wash arms first, now a single step is sufficient to get to the wash arm opening.



COMPREHENSIVE CLEANING ASSISTANCE

Guaranteed orientation for cleaning

Colour-coded cleaning assistance

Machine cleaning made easy: daily cleaning of your rack-type dishwasher increases the performance and service life of your dishwashing system. To assist you in recognising which elements need to be removed for cleaning, these are provided with a blue marking.

Coded curtains

The curtains separating the different wash zones are clearly marked, preventing them from being mixed up when they are re-inserted.

Coded wash and rinse arms

The clear identification of the wash and rinse arms prevents them from being mixed up when they are inserted.

AUTO-CLEAN SELF CLEANING SYSTEM

Cleaning has never been so easy

Hygiene is the key factor when handling glasses, cutlery and dishes. For this reason, thorough cleaning of the dishwasher at regular intervals is indispensable. The patented AUTO-CLEAN self-cleaning system takes care of this time-consuming step on behalf of you.

Your benefit

The sophisticated arrangement of the dedicated cleaning nozzles ensures automatic cleaning of the machine interior and the heat recovery system.

MOLDED DRAIN CONNECTION

Soil does not stand a chance to accumulate

Soil is directed via beads to a central point and into the drain. This prevents soil accumulation in the tank.

COMPLETELY DEEP-DRAWN TANK

Prevents soil accumulation

Soil does not stand a chance to accumulate the design of tank sump and tank bottom does not offer soil any chance of depositing.

For you this means

Ideal conditions make for easy cleaning and lastingly sound hygiene conditions.

CONDENSER

Easy to clean

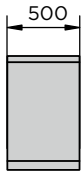
One single action is all it takes: Simply removing the front cover provides ideal access for hosing down the condenser.



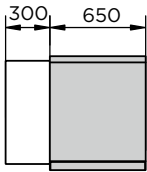
DRAWINGS / MODULE SELECTION

PRE-WASH ZONES

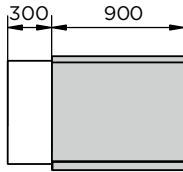
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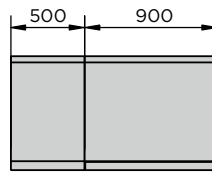
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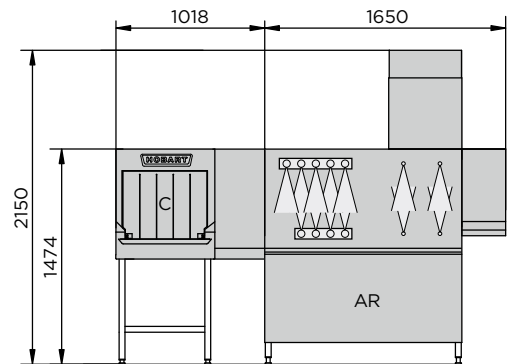
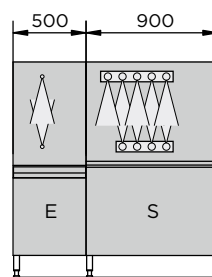
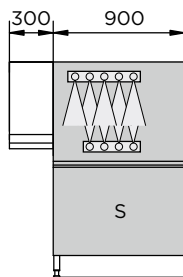
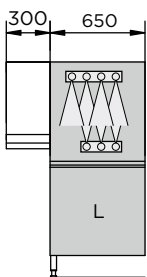
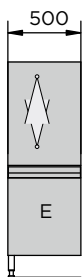
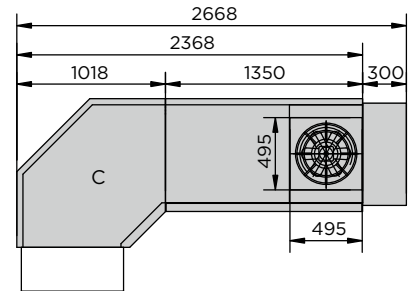
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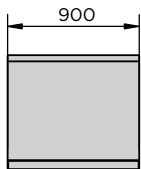


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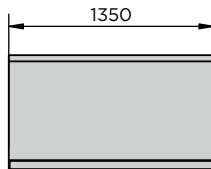


MAIN WASH ZONE / RINSE ZONE

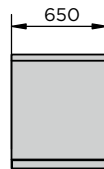
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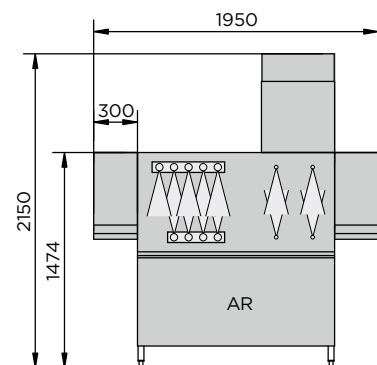
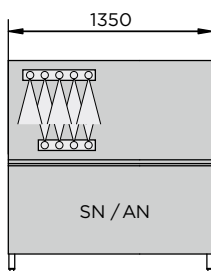
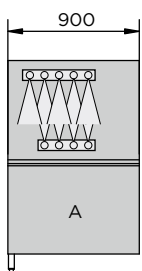
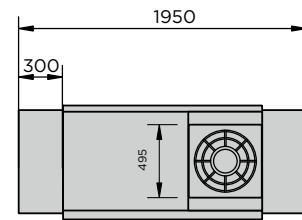
CN | CP



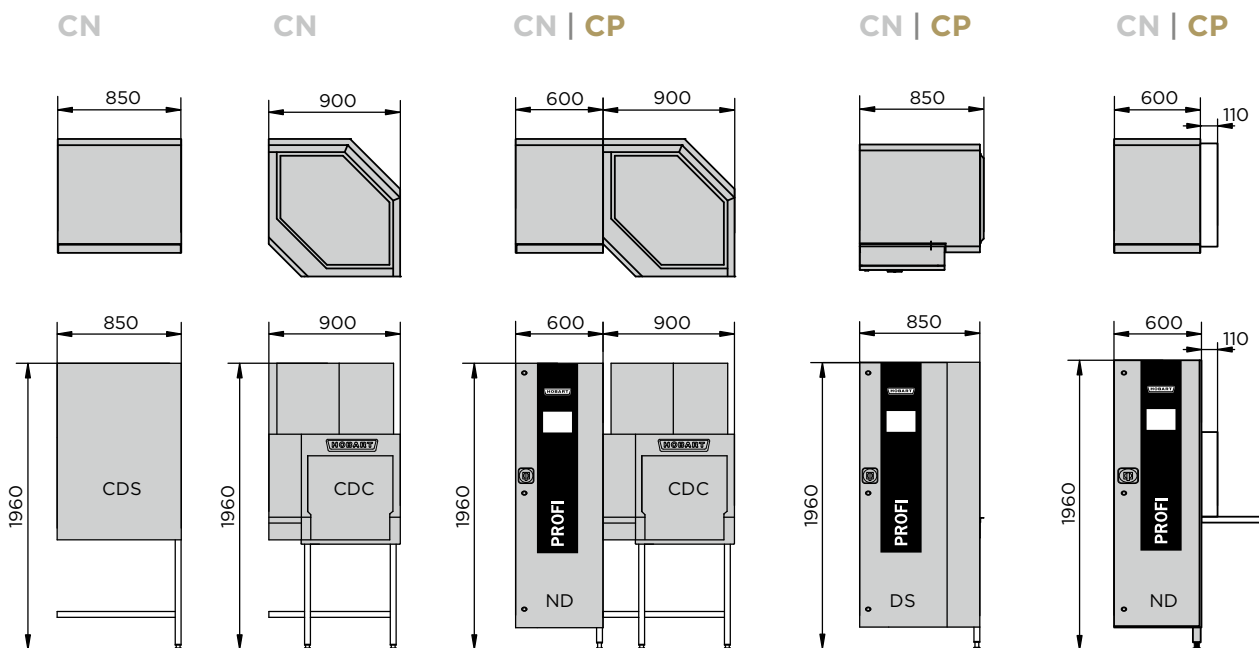
CN | CP



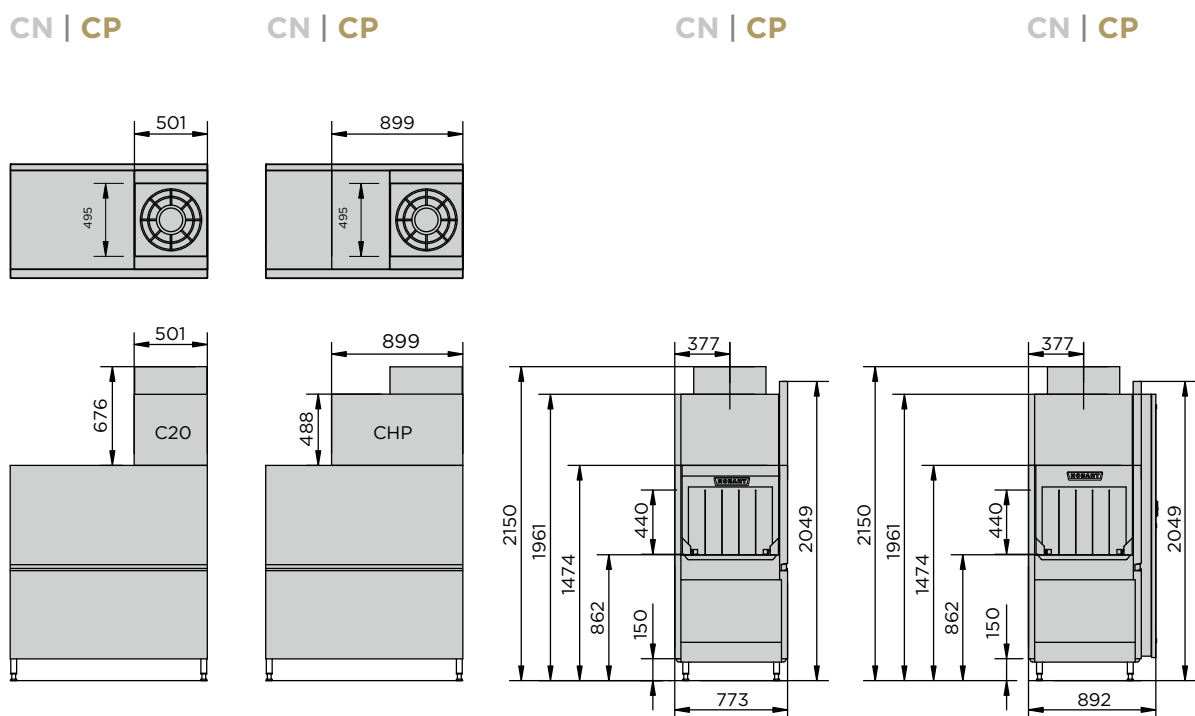
CN



DRYING ZONE / CONTROL BOX



HEAT RECOVERY / HEAT PUMP



FEATURES

MODELS	PROFI CN	PREMAX CP
HIGH LEVEL OF ECONOMY		
50PERCENT fresh water rinse	-	● PREMAX LINE EXCLUSIVE
TOP-TEMP energy management	-	● PREMAX LINE EXCLUSIVE
CLIMATE energy saving system	○	●
CLIMATE-PRO energy saving system	○	○
Efficiency concept	●	●
LOW-CHEM detergent saving system	●	●
BEST WASH AND DRYING RESULT		
HOT-TEMP washing	-	● PREMAX LINE EXCLUSIVE
TRI-RINSE	●	●
CONTACT-PLUS wash system	●	●
RO-L reverse osmosis system	○	○
DYNAMIC-DRY drying	●	●
HIGH-TEMP pumped rinse	-	● PREMAX LINE EXCLUSIVE
SENSOTRONIC WASHING INTELLIGENCE		
AQUA-ADAPT water consumption control	●	●
SENSO-SPACE compartment detection	●	●
BEST-START system check	-	● PREMAX LINE EXCLUSIVE
Wash ware detection	-	○
SENSO-ACTIVE resource management	-	● PREMAX LINE EXCLUSIVE
PERMANENT-CLEAN AND RACK-FLOW		
RACK-FLOW sensor system	○	○
PERMANENT-CLEAN automatic soil removal	○	●
EASY HANDLING AND CLEANING		
INFOTRONIC control with USB-interface	●	-
PROTRONIC XL control with USB-interface	○	●
AUTO-CLEAN self cleaning system	○	●
DROP-IN wash system	●	●
Wash arm slider	●	●
Colour-coded cleaning assistance	●	●
Coded curtains	●	●
Coded wash and rinse arms	●	●
Molded drain connection	●	●
Completely deep-drawn tank	●	●
Easy cleanable condenser	●	●

● Inclusive

○ Optional

- Not available

TECHNICAL DATA

PROFI **CN**

RACKS in number/h			WATER CONSUMPTION ^[1]		ENERGY CONSUMPTION in kWh ^[2]		RECOMMENDED MODEL SELECTION	TOTAL LENGTH	
all speeds: hygienic wash result based on DIN 10534					(connected value in kW)				
Speed 1	Speed 2	Speed 3	in l/h	in l/rack ^[3]	with CLIMATE energy saving system	with CLIMATE-PRO energy saving system ^[4]		in mm, without drying zone	in mm without drying zone CDS/DS
-	80	120	150	1.3	20.7 (27.6)	16.6 (22.1)	CN-A	1,350	2,200
-	100	150	150	1.0	20.8 (27.8)	16.7 (22.3)	CN-E-A	1,850	2,700
-	135	200	160	0.8	21.8 (29.1)	17.7 (23.6)	CN-L-A	2,000	2,850
-	135	200	160	0.8	21.8 (29.1)	17.7 (23.6)	CN-C-A	2,368	3,225
-	150	220	160	0.7	22.0 (29.4)	17.9 (23.9)	CN-S-A	2,250	3,100
120	180	250	180	0.7	23.4 (31.1)	18.4 (24.1)	CN-E-S-A	3,350	3,600
120	190	280	200	0.7	26.9 (40.2)	22.2 (33.2)	CN-S-A-A	3,750	4,000

PREMAX **CP**

RACKS in number/h			WATER CONSUMPTION ^[1]		ENERGY CONSUMPTION in kWh ^[2]		RECOMMENDED MODEL SELECTION	TOTAL LENGTH
all speeds: hygienic wash result based on DIN 10534					(connected value in kW)			
Speed 1	Speed 2	Speed 3	in l/h	in l/rack ^[3]	with CLIMATE energy saving system	with CLIMATE-PRO energy saving system ^[4]		in mm without drying zone
120	180	240	140	0.6	19.9 (32.1)	15.5 (25.1)	CP-L-A	2,850
120	190	300	140	0.5	20.0 (32.4)	15.7 (25.4)	CP-S-A	3,100
120	200	320	140	0.4	19.5 (32.6)	15.9 (25.6)	CP-E-S-A	3,600

^[1] Fresh-water consumption values under optimised conditions and in **PREMAX** models using the SENSOTRONIC system (different customer-specific values are possible).

^[2] Average value for exemplary tableware and operation type.

^[3] Ideal values

^[4] Machines with heat pump contain up to 4.7 kg (6.1 t CO₂-equivalent) of the refrigerant R134a (GWP 1430)



OUR VISION

Wash without water

Intensive market research has shown that our customers expect warewashing technology that combines efficiency with optimal performance. We're focused on meeting these demands, and they form the foundation for our vision to "wash without water". This vision is our continuous incentive to break new ground in order to constantly reduce the consumption of water, energy and chemicals. We continue pursuing this goal methodically and with the most innovative engineering. Indeed, we already know that:

» Whenever the first machine will be capable of washing without water – it will be a HOBART. «

THE COMPANY

We are HOBART

HOBART is the world market leader for commercial warewashing technology and wellknown manufacturer 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 are considered to be economical and ecological market leaders.



MADE IN GERMANY

We provide this promise of quality to our customers, and it represents our personal standard upheld by all our staff at HOBART.



OUR FOCUS

Innovative – economical – ecological

This is our philosophy. This is our philosophy. To us, innovation means continuously setting new standards in technology, 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. Here, our innovative powers are combined to create highly efficient products which continuously confirm our status as technological leader. To be economical means to set standards in terms of the lowest operating costs and minimal use of resources, and to revolutionise the market continuously. To be ecological 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

Competent – fast – reliable

HOBART service technicians and HOBART service partners are the "real" experts. Thanks to intensive training and many years of experience, they have a unique and profound knowledge of the products. This means that maintenance and repair work is always carried out professionally, fast and reliably.



Die Angaben in diesem Prospekt beruhen auf dem Stand 12/2018. Technische Änderungen oder Änderungen der Ausführung bleiben vorbehalten.

The details given in this brochure are correct as of 12/2018. 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 12/2018. Nous nous réservons le droit de modifier les données ou les configurations techniques de nos machines. We reserve the right to technical or design modifications.



HOBART

WAREWASHING
UNDERCOUNTER DISHWASHERS **FP** | **FX**





5 OUTLETS

100%

% OVERVIEW



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!



7 MARKETS

Countless challenges

1 SOLUTION



HOSPITALITY

Bar & Pub / Bistro & Café /
Hotel & Restaurant



FOODSERVICE

Hospital / Nursing Home / Canteen /
Education – School & University



BAKERY

Bakery subsidiary / Production / Bakery industry



MEAT PRODUCTION

Butchery / Meat production industry



INDUSTRY



GLOBAL MARINE



AIRLINE CATERING





BETTER OR BEST IT'S YOUR CHOICE!

The **PROFI** line - everything a professional operator needs. This successful product series from HOBART can be found working wherever the highest standards of cleanliness are required, tailored to the volumes to be washed and the degree of soiling of the wash ware. It combines efficient warewashing with ultimate user-friendliness and low operating costs. Numerous equipment options make the **PROFI** line a perfectly suited warewashing solution for any operation.

PROFI LINE

The **PREMAX** line is the perfect model for operators that need a higher level of proficiency. **PREMAX** sets the standard in all areas: with minimal operating costs and impressive user-friendliness, combined with maximum performance. The **PREMAX** line is the most economical and innovative line of dishwashers on the market. In addition to the features of **PROFI** models, **PREMAX** wins over users with its unique product characteristics, proving to be the ideal partner for the highest standards in warewashing.

PREMAX LINE

THE MODELS

WE HELP YOU WITH YOUR DECISION!

PROFI FX

The **PROFI** model for reliable and simple washing of tableware, cutlery and glasses. Ideally suited for use in restaurants, bistros and cafés.



PROFI FXL

The **PROFI** model with the XL depth of the wash chamber cleans baking trays and meat trays with no trouble. This makes it the ideal partner for bakers, butchers and fast food outlets.



PREMAX LINE EXCLUSIVE

PREMAX FP

The premium model with integrated drying provides a perfect drying result. With a water consumption of just 1.0 litre, the **PREMAX** FP is the most economical undercounter dishwasher on the market. It is also the only undercounter dishwasher that can use hot waste steam to manage extremely high levels of soil deposits on wash ware.



HIGH LEVEL OF ECONOMY

PREMAX LINE EXCLUSIVE

ECO PROGRAMME

Great performance with low consumption

Low water consumption and short cycle times are important factors for reducing costs and saving time. This is why the intelligent HOBART **PREMAX** models work with waste steam, providing you with incomparable benefits:

- The best results are achieved with up to only 1.0 l of fresh water in the rinse.
- This reduces the water and detergent consumption by up to 60 %.

Shorter cycle times increase productivity

For the **PREMAX** FP, the shortest cycle time is only 80 seconds. This means the capacity of the machine can be increased by 13 % to 45 racks/h.

SENSO-ACTIVE RESOURCE MANAGEMENT

Responsible water consumption

The quality of the water is monitored constantly and water consumption is adapted accordingly. For low amounts of soil, water consumption remains low; for increased levels of soil, it is increased.

Reduced operating costs

Due to the innovative use of resources alone, operating costs can be reduced by 20 % compared to conventional machines.

Your benefits

- Reliable wash results even with high levels of soil.
- The dishwasher corrects operating errors.
- Consistent regeneration of the wash solution with sufficient fresh water.
- Complete pump-out and refill is no longer necessary.





2IN1 DOUBLE RACK SYSTEM

Double the wash volume – at half the costs

With the double rack system, the capacity of your undercounter dishwasher is increased considerably as two racks can be washed at the same time. Here, the top rack is placed on a pull-out rack carrier.

Key data

- The top rack accommodates plates with a maximum diameter of 250 mm.
- The bottom rack has room for cups, glasses and small bowls of max. 110 mm height.

For you this means

Thanks to the optimum use of the dishwasher capacity, it is possible to reduce the consumption of water, energy and chemicals by up to 50 % compared to conventional usage.





BEST WASH RESULT

PREMAX LINE EXCLUSIVE

SHINE CUTLERY CYCLE

Sparkling cutlery without pre-soaking and polishing

Sparkling, clean cutlery is a requirement for all restaurants. However, cutlery with extremely stubborn soil deposits was often problematic for restaurants, and soaking before washing could not be avoided. But now.

The **PREMAX** line uses hot waste steam at 100 °C to clean knives, forks and spoons.

Your benefits at a glance

- Even the most stubborn soil deposits are removed.
- Solid food residue is broken down and rinsed off.
- There is no longer a need to pre-soak the items.

PERMANENT WASH PROGRAMME

Adapt the wash time to the level of soil

Instead of running a standard programme repeatedly for heavily soiled wash ware, you can increase the washing time to max. 20 minutes with the permanent wash programme. The programme can be interrupted at any time.

The benefits for you

- There is no need to repeat the entire rinse cycle several times.
- No additional detergent dosing or rinsing is necessary.
- You benefit by saving time and operating costs.

PREMAX LINE EXCLUSIVE

TOP-DRY DRYING

For the best drying result

Drying wet washware is laborious and time consuming: HOBART TOP-DRY drying provides you with first-rate drying results. Here, once the washing process is complete, the humid air is converted using a hydro-thermal energy storage system, and re-introduced into the wash chamber as hot drying air.

Your benefits in short

- Moisture can no longer be deposited onto the wash ware.
- Tableware and glasses no longer need to be dried and polished by hand.
- The room climate feels more comfortable because 90 % less moisture is generated.
- In peak times when you cannot wait for the end of the washing cycle, you can interrupt the drying process at any time.

As the drying system uses humid air from the wash chamber and converts it into hot, dry air, there is no need for any additional energy consumption.

STARCH-REMOVAL CLEANING PROGRAMME

Smooth, clean plates

Rice, potatoes and pasta contain starch and tend to leave visible traces on plates and bowls. Over time, the tableware not only feels rough, but also looks matte and unhygienic.

A new shine with HOBART

The special starch-removal cleaning programme ensures that your plates feel completely smooth and clean again. This provides you with the following benefits:

- Time-consuming manual handling of wash ware with aggressive cleaning solutions is eliminated.
- The starch-removal cleaning programme assists your staff and guarantees shining tableware.



BEST WASH RESULT

GENIUS-X² FINE FILTER SYSTEM

Constantly keeps the wash solution clean

The enhanced fine filter system cleans soiled water in just three steps, reducing detergent consumption by up to 35 %.

The tank stays clean

Coarse soil and food waste are collected in the strainer basket, preventing them from reaching the tank.

Fine soil is removed

The collected fine soil is discharged from the machine after 10 seconds.

Washing does the rest

The residual fine soil is collected during washing and then pumped out.

Bonus benefit

During pump-out, the system cleans itself automatically, meaning manual cleaning is eliminated.

REVERSE OSMOSIS

Removes water stains before they appear

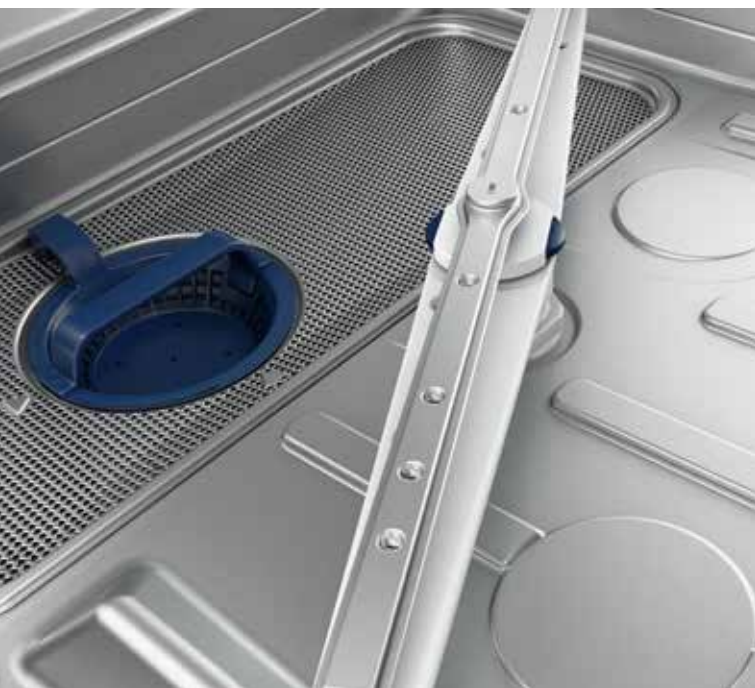
Unsightly stains on glasses, plates or knife blades? Minerals in water often leave visible residues when dishes are dried, thus creating a bad impression.



Put an end to this: With the optional reverse osmosis RO-S, troublesome polishing is not necessary. Hygienic risks as a result of manual polishing are prevented in advance. Because all stain-causing minerals are removed, dishes and glasses leave the machine looking clean and sparkling.

Important note

The free-standing RO-S is available for all undercounter models.





INTERLOCKED STRAINER

Checks whether tank cover strainer and fine filter are correctly inserted

If the strainer system is not in the proper position, the control signals an alarm. The washing cycle can only be continued if the strainer is correctly positioned again.

For you this means

- The pump is protected against broken fragments and small cutlery.
- You benefit from a reduction in detergent consumption and operating costs.
- Soil is kept at bay.

WIDE-ANGLE NOZZLES

For cleanliness in every corner

The wash result depends on several factors: One important factor is the precise distribution of the water and the cleaning agent. For the wash nozzles to be most effective, they were given a special shape by HOBART so that, compared to conventional systems, they cover a larger area in a more accurate manner.

Your benefit

The wash result, especially in the corners, is improved considerably.

HOBART



EASY HANDLING

PREMAX LINE EXCLUSIVE

VAPOSTOP²

Puts an end to clouds of steam

We all know the feeling of opening the dishwasher right after it has finished and being met with a cloud of hot steam in the face.

Those days are over: The innovative VAPOSTOP² uses a ventilation system to extract the hot 60 °C waste steam from the inside of the machine, thereby preventing the steam from escaping.

A brief overview of the advantages

- Removing the wash ware is much more pleasant for staff.
- Customers at the bar are not disturbed by escaping steam.
- Wooden bar tops and kitchen cabinets are protected.
- 90 % less steam escapes into the room.

VISIOTRONIC-TOUCH CONTROL

Simple operation for everyone

Single-button control in conjunction with a colour touchscreen – it couldn't be easier. The VISIOTRONIC-TOUCH control simplifies use of your machine considerably and shows all the important information in the display using text and symbols.

Your benefits

- Easy selection of programmes.
- Easy settings.
- All important information can be called up at a glance.





EASY HANDLING

REMAINING TIME INDICATOR

A constant overview of the wash process

As an enhancement to the VISIOTRONIC-TOUCH control, the HOBART dishwashers display the progress of the programme.

- Blue: Programme just started
- Partly green: Machine is washing
- Green: Programme finished / machine ready to start
- Red: Error or notification



REFILL SIGNAL

Simple and efficient level control

The refill signal system monitors the contents of external as well as integrated chemical containers. This ensures that you are provided with a timely notification of when detergent and rinse aid must be refilled, ensuring constant problem-free wash results.

HYGIENE PROGRAMME

Eliminates germs and bacteria

Over time, limescale and soil particles can build up inside your machine. With the patented hygiene programme, germs and bacteria do not stand a chance.

Alerts on the display tell you when you should next carry out the hygiene programme. After that, it's just a case of putting a hygiene tab into the machine and starting the programme. After just a short time, your dishwasher is hygienically clean again.

An overview of your benefits

- Fast removal of limescale deposits.
- Soil residue is cleaned from the machine.
- Provides a fresh smell.

CLIP-IN WASH AND RINSE ARMS

Make cleaning the machine as simple as possible

To make your work as easy as possible, both wash and rinse arms can be removed using the CLIP-IN system in just one step. Following cleaning, all it takes is another click to put the washing attachment back in place.

SOFT-START WASH PUMP

For a quiet start to the wash

In bistros and bars, the dishwashers are often installed in the counter area, in the immediate vicinity of your customers. So that they can continue their conversations in peace, the SOFT-START wash pump ensures a quiet, soft start to the washing cycle.

INTEGRATED WATER SOFTENER

Protects against calcification and increases service life

The water softening system, which can optionally be integrated, removes minerals from the water that can cause hardness. This prevents limescale deposits that can cause increased cycle times, burnt-out heating elements and unsatisfactory wash results.



INTEGRATED CHEMICAL CONTAINERS

Save space and top up your hygiene products with ease

The integrated chemical containers for rinse aid and detergent can also be installed in the machine. The large openings mean it is easy to top them up without spillage.



USB-INTERFACE

For simple data documentation

Temperature, fault messages and the selected programmes must be permanently documented for monitoring. The VISIOTRONIC-TOUCH control automatically carries out this time-intensive task.

Convenient exporting of operational and consumption data

The dishwasher has a USB-interface for the simple downloading of operational and hygiene parameters. This enables you to save all the relevant data on an external storage device.

HOBART



RELIABILITY & FLEXIBILITY

MULTI-PHASING (230/400 V)

Guarantees flexibility for starting up the machine

You can either operate your dishwasher with 230 V or 400 V. Changes can be made at any time through simple re-plugging.

XL WASH CHAMBER

More space for increased performance

With the **PROFI FXL** machine, you can wash large items effortlessly. The larger XL wash chamber provides space for wash ware up to **600 x 400 mm**, such as trays, baking trays and EN containers.



SMOOTH COUNTERBALANCED DOOR

Soft, silent opening and closing

The dishwasher doors have gas-filled shock absorbers to protect your washware and prevent wear of the door suspension.

What's more: The flat rack guides on the inside of the door make loading and unloading the rack easy.



A woman with her hair in a bun, wearing a red and white plaid shirt and a dark blue striped apron, is looking down at a smartphone in her hands. She is standing in a cafe or kitchen area, with a coffee grinder and other equipment visible in the background. The lighting is warm and focused on her.

HOBART

**WASHSMART
HOBART 4.0**

WASHSMART

HOBART WASHSMART APP

Key features at a glance

The new HOBART WASHSMART app provides you with a comprehensive overview of the status of your dishwasher free of charge for 5 years. Among other features, the app informs you well in advance of maintenance due dates and indicates the current operating costs and chemical consumption.

Connect, learn, benefit

Based on this data, you can avoid downtime, re-order consumables directly via the app, and contact HOBART customer service or an approved service partner. WASHSMART also provides illustrated instructions for smaller errors so that you can solve them yourself.

An overview of all functions

- Machine status (keep up-to-date regarding the statuses of all your machines)
- Fault messages (push notifications inform you of any system errors)
- Operating cost calculator (cost overview of water, detergent and power consumption)
- Information on hygiene (indication and easy download of a hygiene report)
- Ordering consumables (easy ordering of consumables)
- Usage (information about the efficient use of the machine)

You can find more information about the availability in different countries and languages at www.washsmart.info

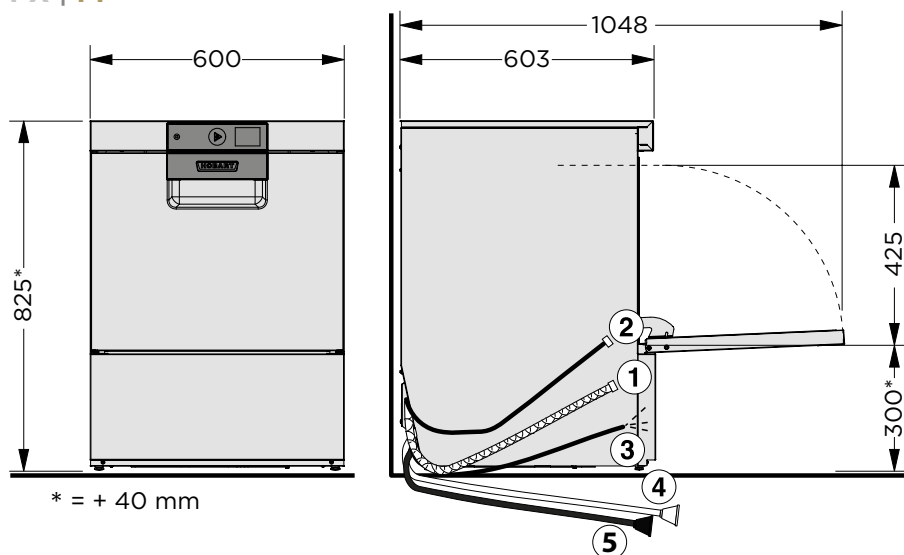


HOBART

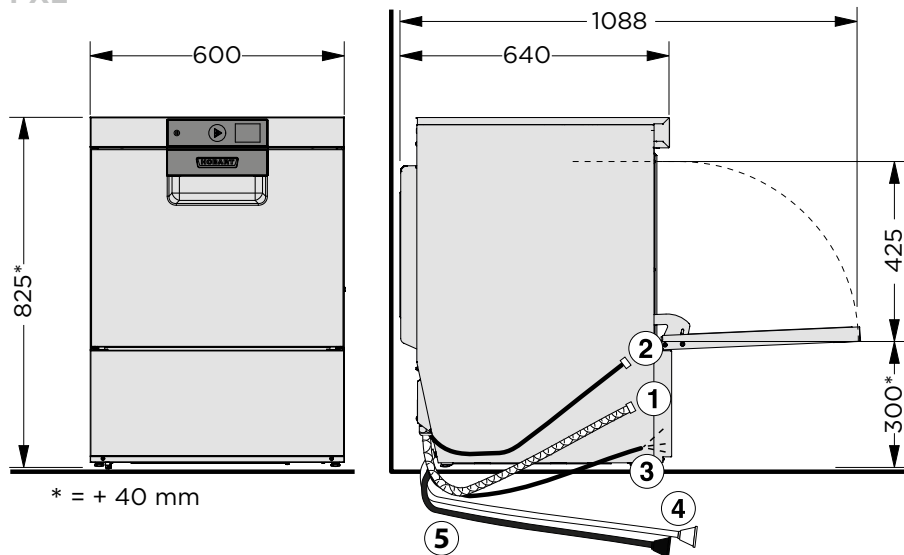


DRAWINGS

FX | FP



FXL



[1] Drain hose

[2] Fresh water connection

[3] Connection cable

[4] Liquid detergent

[5] Rinse aid ^{a)}

^{a)} for machines with hose filling

FEATURES

MODEL	PROFI LINE		PREMAX LINE
	PROFI FX	PROFI FXL	PREMAX FP ***

HIGH LEVEL OF ECONOMY

ECO programme	–	–	● PREMAX LINE EXCLUSIVE
SENSO-ACTIVE resource management	●	●	●
2IN1 double rack system	○	○	○

BEST WASH RESULT

TOP-DRY drying	–	–	● PREMAX LINE EXCLUSIVE
GENIUS-X ² fine filter system	●	●	●
Free-standing reverse osmosis RO-S	○	○	○
Interlocked strainer	●	●	●
Rinse pump	●	●	●
Wide-angle nozzles	●	●	●
SHINE cutlery cycle	–	–	● PREMAX LINE EXCLUSIVE
Permanent wash programme	●	●	●
Starch-removal cleaning programme	●	●	●
Water exchange	●	●	●

EASY HANDLING

VAPOSTOP ²	–	–	● PREMAX LINE EXCLUSIVE
WiFi module*	●	●	●
WASHSMART app**	●	●	●
VISIOTRONIC-TOUCH control	●	●	●
Remaining time indicator	●	●	●
Refill signal	○	○	○
Hygiene programme	●	●	●
CLIP-IN wash and rinse arms	●	●	●
SOFT-START wash pump	●	●	●
Integrated water softener	○	○	○
Integrated chemical containers	○	○	○
USB-interface	●	●	●

RELIABILITY & FLEXIBILITY

XL wash chamber	–	●	–
Smooth counterbalanced door	●	●	●
Drain pump	●	●	●
Multi-phasing (230/400 V)	●	●	●

● Inklusive ○ Optional – Not available

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** Free use of the WASHSMART app for 5 years.

*** Available from August 2018.

TECHNICAL SPECIFICATIONS

MODEL	PROFI LINE		PREMAX LINE
	PROFI FX	PROFI FXL	PREMAX FP**
CYCLE TIMES*	90 / 180 / 360 sec. and special programmes	90 / 180 / 360 sec. and special programmes	80 / 150 / 170 sec. and special programmes
CAPACITY			
Racks	40 /h	40 /h	45 /h
Plates	720 /h	720 /h	810 /h
Glasses	1,440 /h	1,440 /h	1,620 /h
TANK CAPACITY	10.6 l	10.6 l	10.6 l
WATER CONSUMPTION	2.0 l/rack	2.0 l/rack	1.0 l/rack
PUMP RATING	0.5 kW 350 l/min	0.5 kW 350 l/min	0.5 kW 350 l/min
TANK HEATER	1.7 kW	1.7 kW	1.7 kW
BOOSTER LOADING			
Standard	6.2 kW	6.2 kW	6.2 kW
Alternative	2.1 kW	2.1 kW	2.1 kW
TOTAL LOADING			
Standard	6.8 kW 3 x 16 A	6.8 kW 3 x 16 A	6.8 kW 3 x 16 A
Alternative	2.7 kW 16 A	2.7 kW 16 A	3.3 kW 16 A
Voltage	400 / 50 / 3N (230 / 50 / 1)	400 / 50 / 3N (230 / 50 / 1)	400 / 50 / 3N (230 / 50 / 1)
DIMENSIONS			
Width	600 mm	600 mm	600 mm
Depth	603 mm	640 mm	603 mm
Height	825 mm	825 mm	825 mm
Loading height	425 mm	425 mm	425 mm
Rack size	500 x 500 500 x 530 mm	500 x 500 500 x 530 mm	500 x 500 500 x 530 mm

Multi-phasing allows the operation of the dishwasher either on 230 V or 400 V. Changes can be made on site at any time by simple re-plugging.

* The machine is equipped with an automatic cycle-time control which ensures hygienic rinse temperatures, even on a cold-water supply or with reduced heating performance.

** Available from August 2018.

CONCEPT SOLUTIONS for optimised wash results

WATER TREATMENT

The right solution for every water quality: The partial and full demineralisation cartridges HYDROLINE STAR and STAR EXTRA, as well as the HYDROLINE PURE RO-S reverse osmosis system, guarantee spotless wash results with no additional polishing required.

WASHING CHEMICALS

The right detergent for every application – perfectly suited to the individual machine. The HYLINE hygiene range.





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Wash without water

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LET'S MAKE IT
HAPPEN!

MADE IN GERMANY

We provide this promise of quality to our customers, and it represents our personal standard upheld by all our staff at HOBART.



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This is our philosophy. To us, innovation means continuously setting new standards in technology, 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. Here, our innovative powers are combined to create highly efficient products which continuously confirm our status as technological leader. To be economical means to set standards in terms of the lowest operating costs and minimal use of resources, and to revolutionise the market continuously. To be ecological 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.



Competent - fast - reliable

HOBART service technicians and HOBART service partners are the "real" experts. Thanks to intensive training and many years of experience, they have a unique and profound knowledge of the products. This means that maintenance and repair work is always carried out professionally, fast and reliably.



Die Angaben in diesem Prospekt beruhen auf dem Stand 06/2018. Technische Änderungen oder Änderungen der Ausführung bleiben vorbehalten.

The details given in this brochure are correct as of 06/2018. 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 06/2018. Nous nous réservons le droit de modifier les données ou les configurations techniques de nos machines.





WAREWASHING

FLIGHT-TYPE DISHWASHER **FTPi** | FTNi



100% OF REQUIRE

1 SOLUTION

EMENTS



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!



7 MARKETS

Countless challenges

1 SOLUTION



HOSPITALITY

Bar & Pub / Bistro & Café /
Hotel & Restaurant



FOODSERVICE

Hospital / Nursing home /
Canteen / Education - school & university



BAKERY

Bakery subsidiary / Production / Bakery Industry



MEAT PRODUCTION

Butchery / Meat Production Industry



INDUSTRY



GLOBAL MARINE



AIRLINE CATERING





BETTER OR BEST IT'S YOUR CHOICE!

The **PROFI** line – everything a professional operator needs. This successful product series from HOBART can be found wherever the highest standards of cleanliness are required, tailored to the volumes to be washed and the degree of soiling of the wash ware. It combines efficient warewashing with ultimate user-friendliness and low operating costs. Numerous equipment options make the **PROFI** line a perfectly suited warewashing solution for any operation.

PROFI LINE

The **PREMAX** line is the perfect model for operators that need a higher level of proficiency. **PREMAX** sets standards in all areas: with minimal operating costs and impressive user-friendliness, combined with maximum performance. The **PREMAX** line is the most economical and innovative line of dishwashers on the market. In addition to the features of **PROFI** models, **PREMAX** convinces operators with its unique product characteristics, providing to be the ideal partner for the highest standards in warewashing.

PREMAX LINE

THE MODELS

WE HELP YOU WITH YOUR DECISION!

PROFI FTNi

The **PROFI** model is the ideal choice if you are looking for an efficient dishwasher that can tackle large quantities of dishes in a short amount of time. The FTNi is also characterised by superior operational reliability and a consistently hygienic wash result.



PREMAX LINE EXCLUSIVE

PREMAX FTPi

Incorporating the features of the FTNi, the **PREMAX** version goes one step further: the premium model sets new standards in terms of performance and washing intelligence. This is because the FTPi is capable of even higher capacities and – with the SENSOTRONIC – a washing intelligence that enables you to make savings on usage and, therefore, operating costs.



HOBART



TWINLINE

FLIGHT-TYPE DISHWASHER WITH INTEGRATED TRAY TRACK

Highest efficiency and perfect organisation

Flight-type dishwashers are designed for the fast cleaning of large quantities of wash ware items. With the innovative twinLINE dishwashing organising system, that is unique worldwide, HOBART caters for the practical demands of foodservice with a tray-system solution.

The world-leading, patented twinLINE dishwashing organising system significantly boosts machine capacity and optimises organisational processes. Bulky trays run on the separate round belt conveyor at the same time as the rest of the wash ware and are automatically stacked in the exit section of the machine.

Your benefits

- Complete your warewashing tasks up to 30 % faster thanks to the twinLINE dishwashing organising system.
- Reduce operating costs.
- Reduce operator burden thanks to automation.





HIGH LEVEL OF ECONOMY

PREMAX LINE EXCLUSIVE

50PERCENT FRESH WATER RINSE

Optimum rinsing of cleaning chemicals

Save up to 60 % water – enabled by the 50PERCENT fresh water rinse: The fresh water rinse removes the cleaning chemicals. Water distribution is a crucial factor to consider in regard to the volume of water consumption.

The patented 50PERCENT fresh water rinse uses special precision nozzles. These disperse the rinse water like a fine curtain and thus form a water film on the wash ware. Because of the optimised water distribution, this micro-thin film is sufficient to rinse off the wash water. In addition to conventional rinsing, the 50PERCENT fresh water rinse also sprays the wash ware with lateral spray arms.

Your benefits at a glance

- Reduce fresh water volume by up to 60 %.
- Significantly reduce rinse aid and energy requirements.
- Optimised wash water rinsing off wash ware.

PREMAX LINE EXCLUSIVE

TOP-TEMP ENERGY MANAGEMENT

Prevents energy losses before they arise

Reduce energy loss in your dishwashing system by up to 20 % with patented energy management as standard.

In this system, the hot machine zones are enclosed by the cooler zones such as pre-wash and drying. The resulting temperature curtain ensures that air exchange can only take place within the machine. The machines of the **PREMAX** line are characterised by a special temperature profile and exploit this principle to optimum effect.

LOW-CHEM DETERGENT SAVING SYSTEM

Reduced detergent consumption – easy on the wallet

The total fresh water volume is divided up, and the patented LOW-CHEM detergent saving system directs just 75 l of fresh water into the wash tank for regeneration of the wash water. Only this low quantity is directed into the main wash and mixed with detergent. The detergent is dosed according to the fresh water volume, meaning you save on chemicals. The remaining water is pumped directly into the pre-wash tank via a bypass line.

The benefit

Reduce your detergent consumption by up to 50 % compared with conventional systems.

LOW-CHEM INTENSIVE DETERGENT SAVING SYSTEM

Cleaning chemicals: use only as much as you need

Lower chemical consumption means reduced operating costs for you whilst also protecting the environment – the newly developed optional LOW-CHEM INTENSIVE detergent saving system makes this possible.

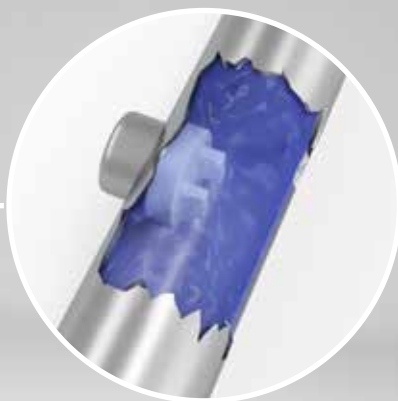
And here's how it works

A sensor in the wash tank continuously checks the quality of the wash water and regenerates it as necessary. Depending on the extent of soiling, water from the rinse is fed into the main wash tank for just a short time as required. The chemical dosing is adjusted to align with the tank regeneration.

Your benefits at a glance

- Your detergent consumption is once again reduced by up to 30 % with the LOW-CHEM detergent saving system.
- Automatic chemical dosing, precisely as needed.
- Optimal wash water solution quality guarantees rinse result.

LOW-CHEM INTENSIVE



Wash water is continuously monitored to enable need-based chemical dosing.



HIGH LEVEL OF ECONOMY

CLIMATE ENERGY SAVING SYSTEM

For the efficient use of energy

Lower your costs – increase your efficiency – protect the environment: The CLIMATE energy saving system not only helps you to prevent energy losses, but also to lower your machine's operating costs.

How does that work?

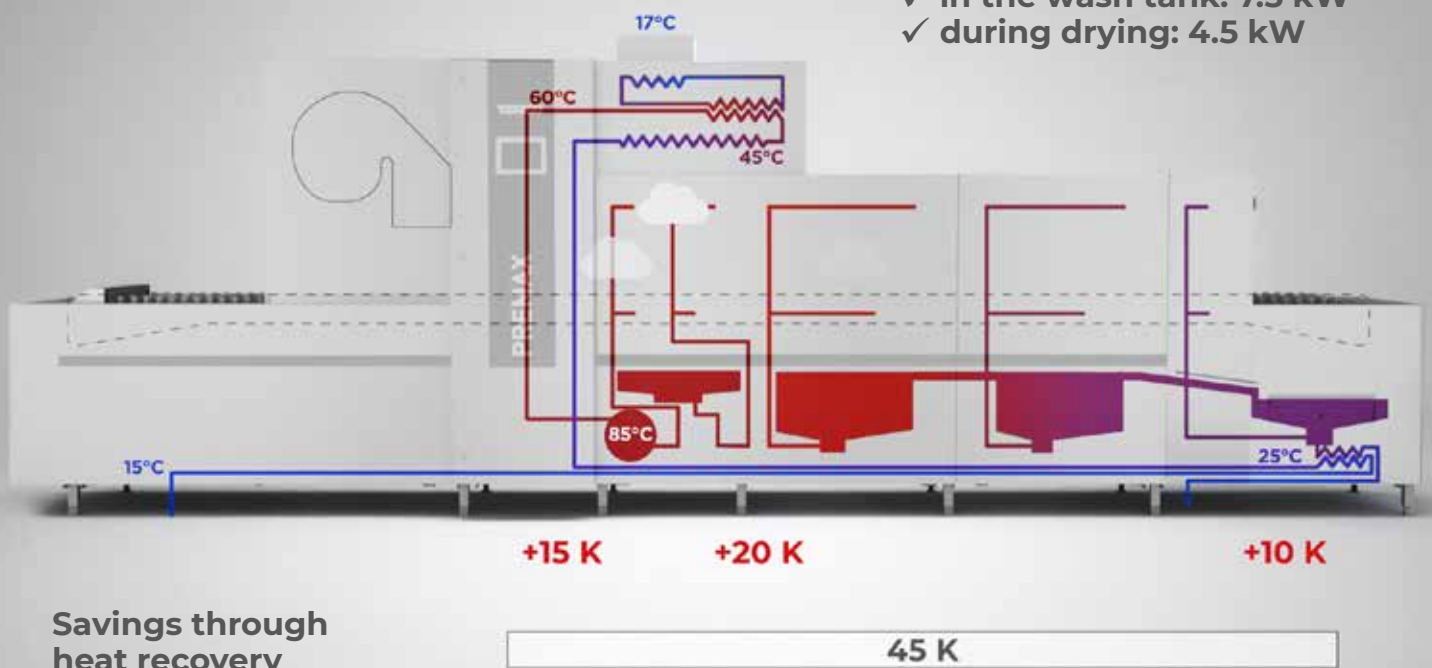
The energy of the hot exhaust air is continuously returned to the machine by means of a heat recovery system. Savings up to 10 kW/h are possible in this manner.

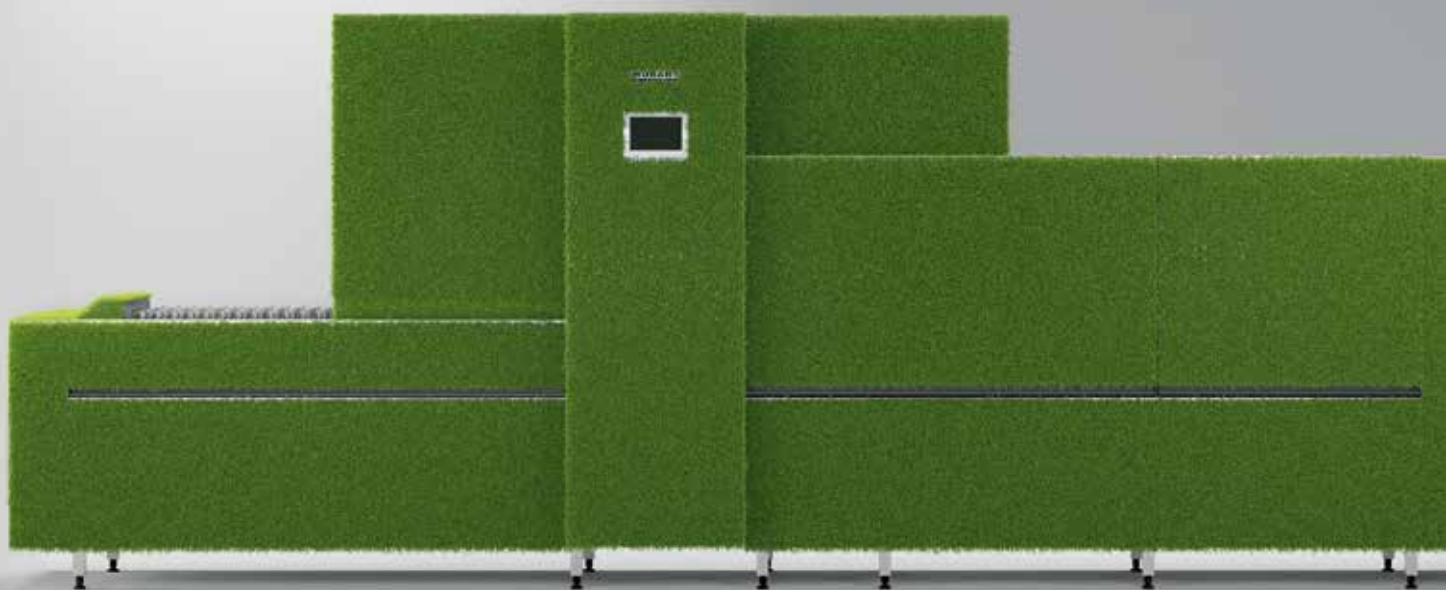
Your benefits

- Minimised energy loss via exhaust air.
- Efficient use of input energy.
- Significant reduction in operating costs for your machine.

CLIMATE-PLUS

Savings on the heating element
 ✓ in the wash tank: 7.5 kW
 ✓ during drying: 4.5 kW





CLIMATE-PLUS ENERGY SAVING SYSTEM

Smart use of waste water and exhaust air

Saving energy has never been so easy: with the unparalleled new CLIMATE-PLUS energy saving system, consisting of a combination of waste water heat recovery and state-of-the-art heat pump technology, energy losses during warewashing are enormously reduced. In total, up to 70 % of the energy from the waste water and up to 100 % of the energy from the exhaust air is returned to the wash process – valuable energy which is left unused in traditional systems.

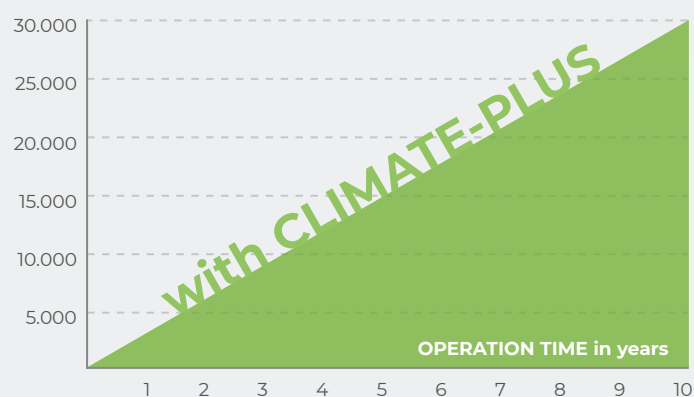
Saving energy with the system

Here's how it works: the warm waste water is passed through a heat exchanger unit, where the incoming fresh supply water is heated by the waste water using the counterflow principle. At the same time, the energy from the hot exhaust air is also fed back into the wash cycle.

This provides you with the following benefits

- Significantly reduced energy consumption.
- Significantly reduced operating costs.
- Constant exhaust air temperature of 17°C.

SAVINGS in euros



BEST WASH RESULT

PREMAX LINE EXCLUSIVE

HOT-TEMP WASHING

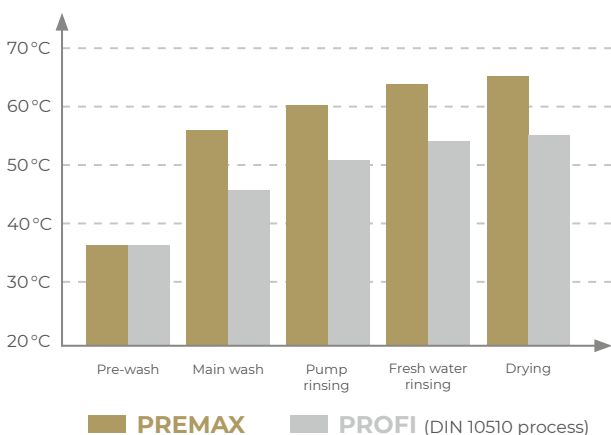
Improves the effect of chemicals

Did you know that the water temperature has the biggest influence on the wash result? Compared to conventional dishwashing systems, the HOT-TEMP washing cleans the wash ware at approx. 67°C – instead of 60°C. This leads to a significant increase in the efficiency of the chemicals and the wash ware gets clean faster.

By the way

The hot wash of the HOT-TEMP washing increases the capacity of the machine by up to 50 %. In turn, this means the machine also takes up less space.

Temperature of the wash ware



TRI-RINSE

Triple rinse effect

The three-stage TRI-RINSE system consists of the pre-rinse nozzle, the pumped rinse, and the fresh water final rinse. The pre-rinse nozzle is located upstream of the pumped rinse and rinses off the wash water from the wash ware. The pump rinsing then begins and is finally followed by a rinse with fresh water.

For you this means

A perfect result – because the wash ware passes through three stages of rinsing.

DIRECT CONVEYOR BELT

Avoids unsprayed areas

A perfectly hygienic wash result takes top priority when washing dishes, glasses or cutlery – the position of the wash ware in the machine is one of the key factors in this regard. Due to its special design, the DIRECT conveyor belt ensures that the wash water is brought into optimum contact with the wash ware.

Because

A tray on a conventional conveyor belt can shield a following plate so much that the latter is not sprayed with an adequate amount of detergent solution.

CONTACT-PLUS WASH SYSTEM

Provides a perfect wash result

Innovative wash arms allow the wash water to come into prolonged contact with the wash ware and provide for an improved wash result. During the washing operation, an even distribution of the wash water is essential to achieve a perfect cleaning result. For the wash jets to be most effective, they were given a special shape by HOBART so that compared to conventional systems, they cover a larger area in a more accurate manner.

Your benefit

The even and compact distribution of the wash water on the wash ware provides for a significantly improved wash result.

RO-L REVERSE OSMOSIS SYSTEM

Eliminates water stains

Unsightly stains on glasses, plates or knife blades? Minerals in water often leave visible residues when dishes are dried, thus creating a poor impression.

Put an end to tedious manual polishing

Reliable, stain-free, and hygienic: continuous treatment with state-of-the-art membrane and filter technology ensures fully demineralised water. This offers a permanent solution for hygienically clean wash ware without any stains. Hygienic risks as a result of manual polishing are prevented in advance.

By the way

The RO-L reverse osmosis system can be comfortably set up in a separate casing next to the flight-type dishwasher or integrated to save space.



PERMANENT-CLEAN

PERMANENT-CLEAN AUTOMATIC SOIL REMOVAL

Prevents dirt spread in the machine



In the normal daily routine it is difficult to avoid food waste entering the pre-wash zone of the flight-type dishwasher. This may heavily contaminate the wash water so that the water has to be changed several times.

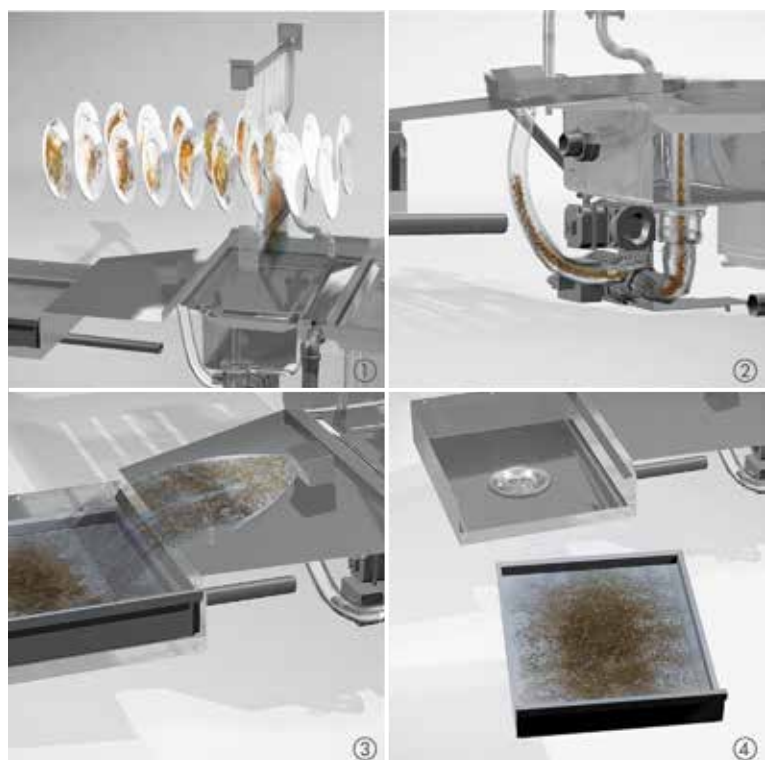
We have the solution

The PERMANENT-CLEAN automatic soil removal will prevent this from happening by pumping coarse soil from the pre-wash zone into a strainer basket by means of a sophisticated filter system. Food residues can then be conveniently removed from the drawer. This eliminates the time-consuming chore of emptying the filter basket, interrupting operation. In addition, this protects your dishwashing system and is gentle on the environment.

Your benefits at a glance

A long day of dishwashing without changing the water, but instead with a hygienically pure wash result - even in the presence of extreme soiling.

- A clean pre-wash result is guaranteed at all times.
- A consistently high wash water quality is maintained.
- Wash tanks need to be emptied and filled with fresh water less often.

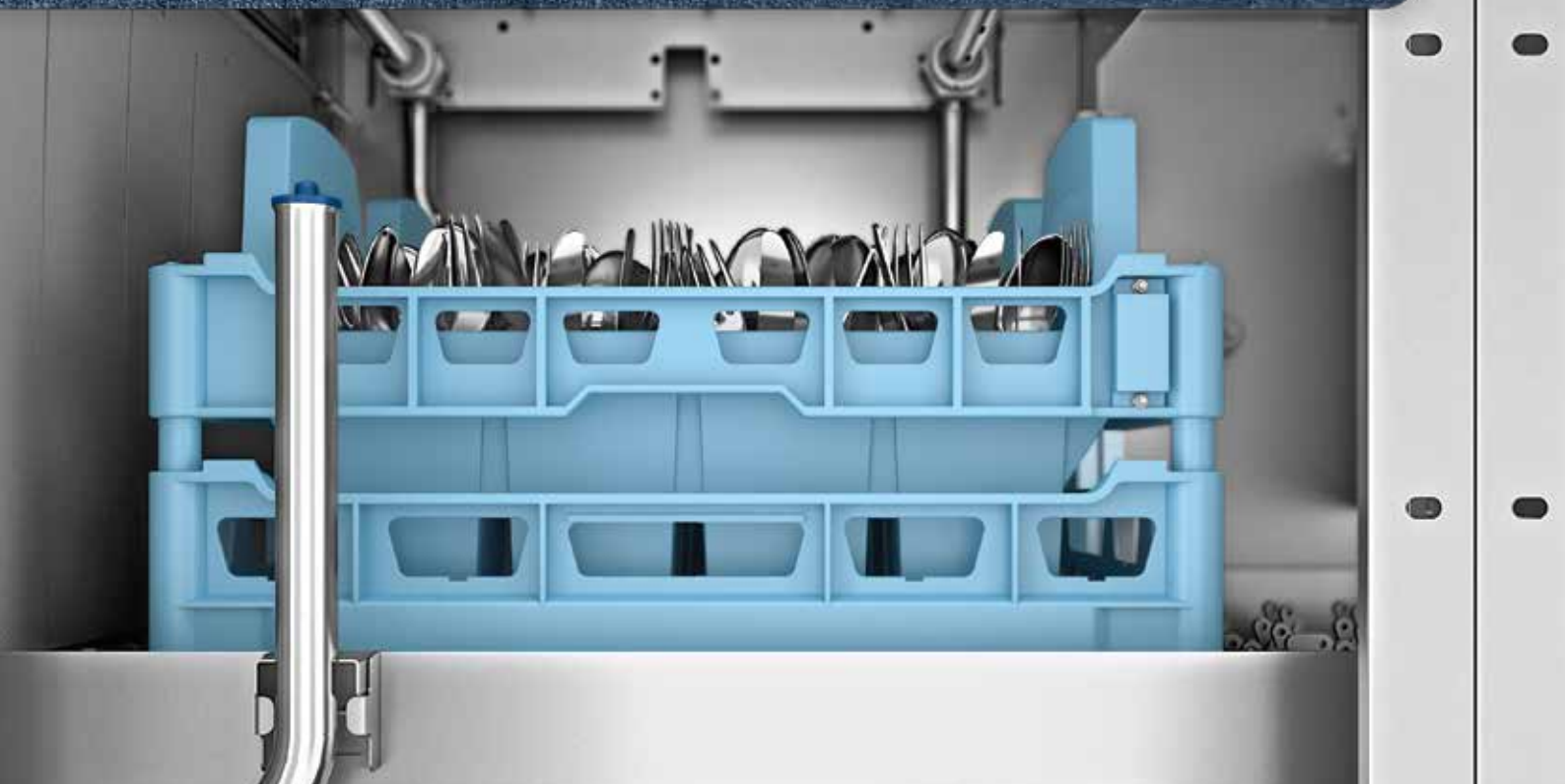


Phase ①: Coarse soiling is removed from the wash ware early, in the pre-wash zone.

Phase ②: The coarse soiling washed off is automatically and cyclically removed from the pre-wash zone.

Phase ③: The process water available washes the coarse soiling into the filter drawer in the appliance intake.

Phase ④: Convenient removal of the accumulated soiling residues at the end of the dishwashing shift.



SENSOTRONIC WASHING INTELLIGENCE

PREMAX LINE EXCLUSIVE

BEST-START SYSTEM CHECK

Automatic monitoring of functions

Always in the loop: each time the machine is filled, the functions of the heating and washing systems, the drain valves and the position of the strainer systems are automatically checked.

Clearly structured, understandable display

The status of machine components of the **PREMAX** line is indicated in an easily comprehensible manner by means of the colour touch screen control. Deviations from the nominal status are indicated by means of symbols and text. The system automatically suggests corrective measures.

PREMAX LINE EXCLUSIVE

SHINE CUTLERY PROGRAMME

Makes your cutlery shine

Food should be a feast for the eyes: clean cutlery adds an important finishing touch to a menu. Our cutlery programme is your guarantee for clean and sparkling cutlery.

Pre-soaking is no longer necessary

Work-intensive steps such as pre-soaking cutlery frequently contribute to slowing down the cleaning process. The optionally available cutlery cycle puts an end to this. Specifically developed cutlery baskets and intelligent sensors make sure that the cutlery is identified automatically by the machine. Hence, the dishwashing system automatically adapts the wash and rinse parameters in such a way that an optimum cleaning result is achieved.

SENSOTRONIC WASHING INTELLIGENCE

AQUA-ADAPT WATER CONSUMPTION CONTROL

Intelligent and efficient management of your water consumption!

The AQUA-ADAPT water consumption control automatically adapts the fresh water consumption per hour to the selected transport speed. The water quantity per machine meter is always ideal.

Your benefits

This for instance avoids unnecessarily high water consumption at low machine speeds. The wash ware is always cleaned with the same amount of water irrespective of the machine speed, thus achieving an even wash result.

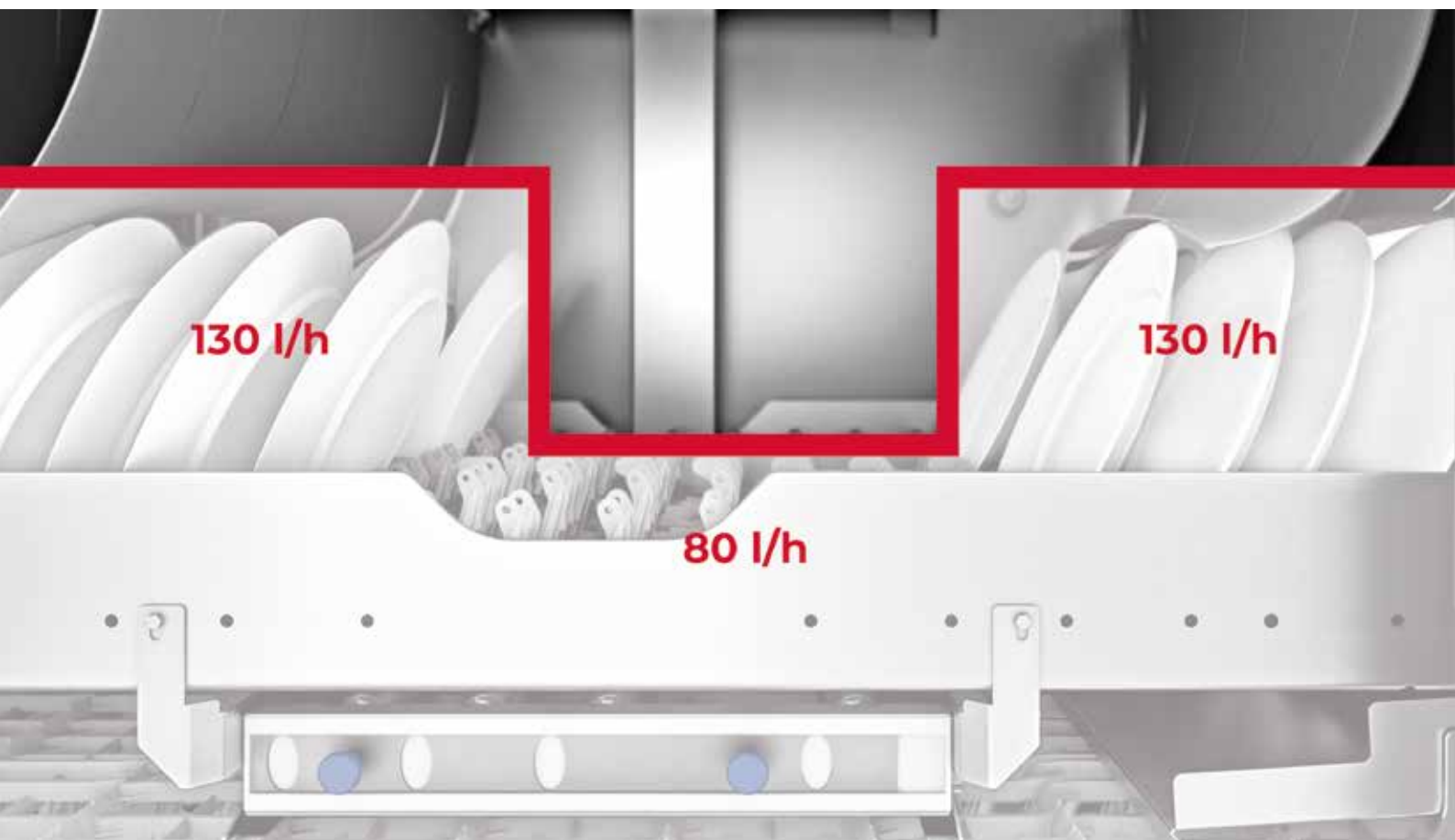
SENSO-SPACE COMPARTMENT DETECTION

Regulate fresh water consumption down to a minimum

Five benefits all at once: Save water, go easy on your purse, be gentle on the environment and reduce your energy and chemical consumption!

How does this work?

Varying washing volumes during a wash cycle can lead to a machine that is not fully utilised. There will be empty compartments between the wash ware. The patented SENSO-SPACE compartment detection automatically detects these gaps and immediately regulates fresh water consumption down to a necessary minimum.





PREMAX LINE EXCLUSIVE

GLASS PROGRAMME

Especially suitable for cleaning glasses

You would also like to clean your glasses in the flight-type dishwasher? No problem!

The optional glass programme perfectly adjusts the wash process to the high demands of glass cleaning. The machine automatically detects the coded baskets. The dishwashing parameters immediately adapt to the new requirements and provide an optimum wash result.

PREMAX LINE EXCLUSIVE

SENSO-ACTIVE RESOURCE MANAGEMENT

Fresh-water consumption constantly at the ideal minimum

The SENSO-ACTIVE resource management system takes it a step further in innovative washing, keeping the fresh-water consumption down to a necessary minimum. The smart soiling sensor detects any increased soiling in the appliance and automatically increases the amount of fresh water supplied to the system.

Your benefit

This ensures fully automatically a high tank water quality while keeping the average water consumption extremely low.

PREMAX LINE EXCLUSIVE

INTENSIVE² PAN WASHING PROGRAMME

Washing pots made easy

Your wash ware includes pots, pans and Gastronorm containers in addition to dishes and cutlery? Then we recommend the use of the optional and patented pan washing programme.

Made possible by clever adaptation

The innovative pan washing programme automatically identifies metal wash ware and automatically adjusts the parameters. By means of a special metal detector in the entry area of the machine, the transport speed and the wash pressure are intelligently adjusted to ensure optimum cleaning results.



EASY HANDLING

PROTRONIC XL CONTROL

The self-explanatory operating concept

Innovative operating convenience at the highest level: we have developed the PROTRONIC XL control to make operating your flight-type dishwasher as fast and as easy as possible. In the future, not only will operation be made a lot easier, but also documentation and controlling.

The self-explanatory user interface assists the operator in quickly finding their way around the clearly laid out touch screen. All key hygiene-related information and functions become visible at a glance. Depending on their authorisation level, different user groups can see different information.

Some additional innovative functions make the PROTRONIC XL unique

- Exact-zone visualisation of temperature and fault messages.
- Automatic keeping of the maintenance history according to DIN.
- Convenient data storage in the control.
- A message management system is included.
- Visualisation of the operating manual.



INFOTRONIC CONTROL

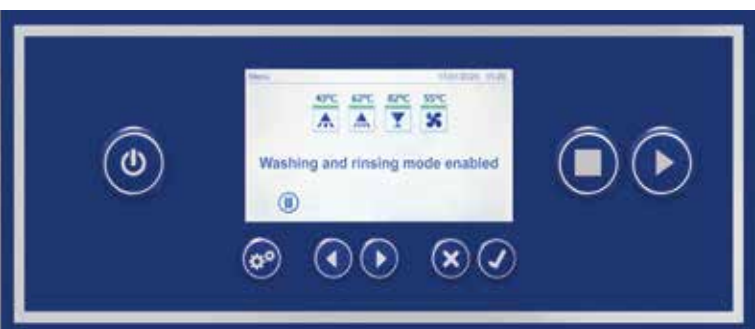
Added convenience and clarity at one glance

Compact and operator-friendly: the display of the INFOTRONIC control offers a clearly structured user interface. All key information on operating modes, status and temperatures are shown clearly and concisely.

Additional functions with intuitive access are available in the customer menu

For example:

- the documentation of the maintenance history compliant to DIN
- the indication of the water and power consumption
- the flexible programming of the autostart programme
- and the optional data download via the USB port.



DROP-IN WASH SYSTEM

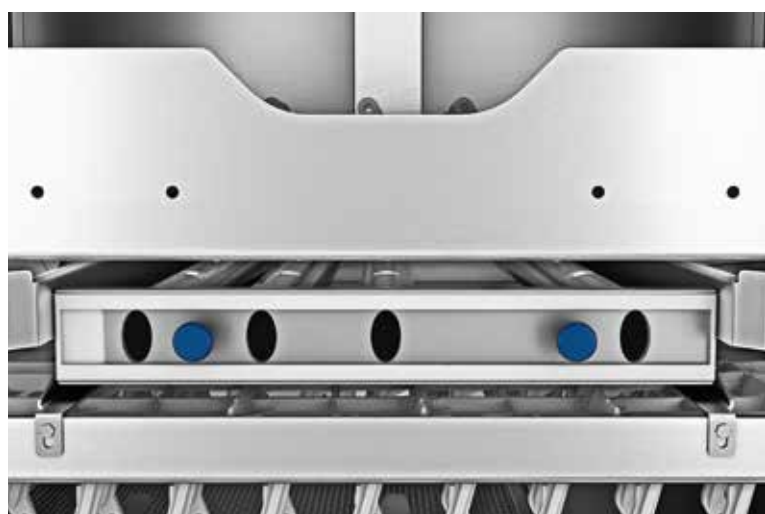
Facilitates cleaning

Make cleaning the machine as easy as possible for yourself. Thanks to the easy removal and reliable insertion of the wash systems by means of a drawer slide, cleaning work is turned into child's play.

WASH ARM SLIDER

Quickly ready for cleaning

Our patented wash arm sliders allow you to clean the interior of the wash arms easily and comfortably. While conventional systems required you to unscrew the end caps of the wash arms first, now a single step is sufficient to get to the wash arm opening.



COMPREHENSIVE CLEANING ASSISTANCE

Guaranteed orientation for cleaning

Colour-coded cleaning assistance

Machine cleaning made easy: daily cleaning increases the performance and service life of your dishwashing system. To assist you in recognising which elements need to be removed for cleaning, these are provided with a blue marking.

Coded curtains

The curtains separating the different wash zones are clearly marked, preventing them from being mixed up when they are re-inserted.

Coded wash and rinse arms

The clear identification of the wash and rinse arms prevents them from being mixed up when they are inserted.



DRYING RESULT

PREMAX LINE EXCLUSIVE

HIGH-TEMP PUMPED RINSE

Increases the self-drying effect

Improved drying result paired with a reduced use of energy. Temperature is a key factor for a perfect drying result. This is why the patented pumped rinse of the **PREMAX** line circulates the additionally heated water several times, thus heating the wash ware even more and consequently increasing the self-drying effect.

Your benefits

The drying result is considerably optimised while energy is saved in the drying zone.

3DRY DRYING SYSTEM

Especially for hollow-bodied wash ware

Whether cups, bowls or glasses – the 3DRY drying system achieves a faultless drying result, even for hollow-bodied wash ware.

Comparison

A conventional drying function blows the warm air onto the wash ware from above. As a result, the air is distributed in an uncontrolled manner. The 3DRY drying system does not only direct air onto the wash ware from above, but also from the side and from the bottom.



SUPPORT

AUTO-CLEAN SELF-CLEANING SYSTEM

Fast, automatic cleaning

Cleaning your dishwashing system has never been so uncomplicated and easy. Hygiene is the key factor when handling glasses, cutlery and dishes. For this reason, thorough cleaning of the dishwasher at regular intervals is essential. The patented AUTO-CLEAN self-cleaning system takes care of this time-consuming step on your behalf.

Your benefit

The sophisticated arrangement of the dedicated cleaning nozzles ensures automatic cleaning of the machine interior and the heat recovery system.

COMPLETELY DEEP-DRAWN TANK

Prevents soil accumulation

Soil does not stand a chance to accumulate the design of tank sump and tank bottom does not offer soil any chance of depositing.

For you this means

Ideal conditions make for easy cleaning and lastingly sound hygiene conditions.

MOLDED DRAIN CONNECTION

No soil deposits in the tank

Soil is directed via beads to a central point and into the drain. This prevents soil accumulation in the tank.

ALLIGATOR CLIP

Hood up, soil out

Most food waste collects in the machine's entry section. The folding entry section cover allows the machine to be accessed quickly and makes for straightforward cleaning.



STRAINER DRAWER IN THE ENTRY SECTION

Fast cleaning with uninterrupted washing

The strainer drawer can be easily removed so that accumulated food debris can be emptied quickly and effortlessly – even while the machine continues to wash.

By the way

The large collection volume and a high rim prevent the food debris from spilling over. The strainer drawer can optionally be integrated at the face or front of the machine entry section.

A chef wearing a black uniform and a white toque is looking down at a tablet computer. He is standing in a commercial kitchen. In the background, there is a large stainless steel Hobart dishwasher with its door open, revealing several white plates being washed. The Hobart logo is visible on the front of the dishwasher. The kitchen has a clean, professional appearance with stainless steel surfaces and equipment.

HOBART

**WASHSMART
HOBART 4.0**

WASHSMART



HOBART WASHSMART APP

Key features at a glance

The new HOBART WASHSMART app provides you with a comprehensive overview of the status of your machine free of charge for 5 years. This includes indication of maintenance intervals, current operating costs or chemical consumption.

Connect, learn, benefit

Based on this data, you can avoid downtime, request consumables directly via the app, and contact HOBART customer service or an approved service partner. WASHSMART also provides illustrated instructions for smaller malfunctions so that you can solve them yourself.

An overview of all functions

- Machine status (keep up-to-date regarding the statuses of all your machines)
- Fault messages (push notifications inform you of any system errors)
- Operating cost calculator (cost overview of water, chemicals and power consumption, dependent on the equipment variant)
- Information on hygiene (indication and easy download of a hygiene report)
- Ordering consumables (easy ordering of consumables)
- Usage (information about the efficient use of the machine)

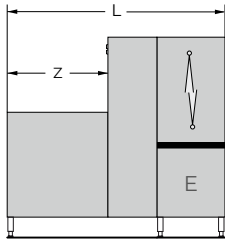
You can find more information about the availability in different countries and languages at www.washsmart.info



MODULE SELECTION

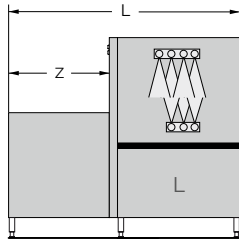
PRE-WASH ZONES

FTNi



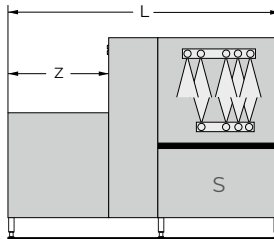
	L	Z
1 E	1,300	440
2 E	1,600	740
3 E	1,900	1,040

FTNi | FTPI



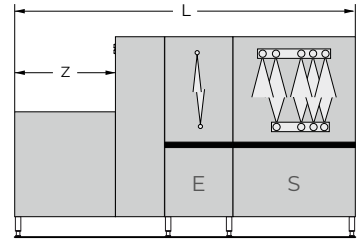
	L	Z
0 L	1,400	440
1 L	1,700	740
2 L	2,000	1,040

FTNi | FTPI



	L	Z
1 S	1,700	440
2 S	2,000	740
3 S	2,300	1,040

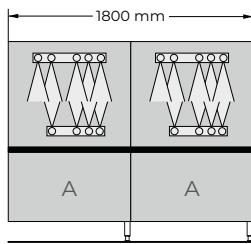
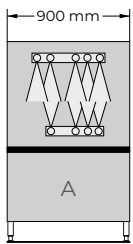
FTNi | FTPI



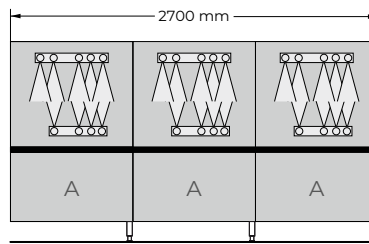
	L	Z
1 E-S	2,200	440
2 E-S	2,500	740
3 E-S	2,800	1,040

MAIN WASH ZONES

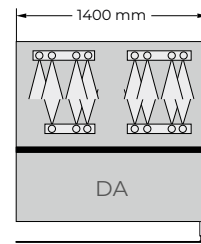
FTNi | FTPI



FTNi

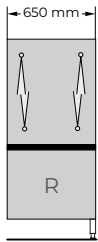


FTPI



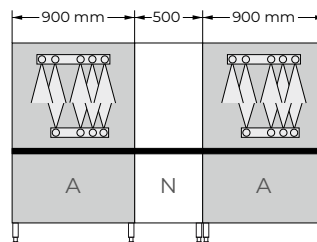
RINSE ZONES

FTNi | FTPI

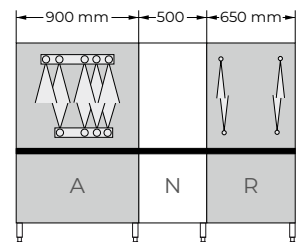


NEUTRAL ZONES

FTNi | FTPI

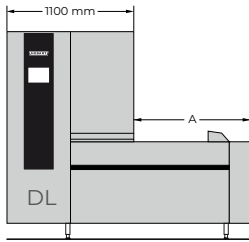


FTNi | FTPI



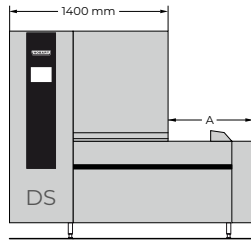
DRYING ZONES

FTNi | FTPI



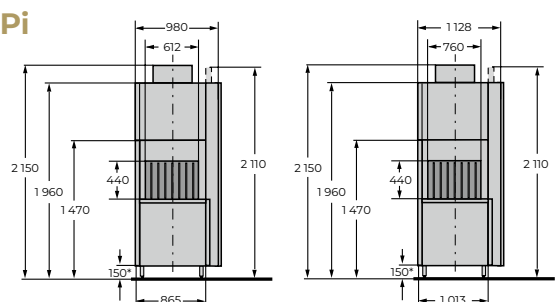
	L	A
DL 3	1,900	800
DL 4	2,200	1,100
DL 5	2,500	1,400
DL 6	2,800	1,700

FTNi | FTPI



	L	A
DS 4	2,200	800
DS 5	2,500	1,100
DS 6	2,800	1,400
DS 7	3,100	1,700

FTNi | FTPI



FTNi | FTPI Dimensions

Loading width: 612 mm and 760 mm

Loading height: 440 mm

FEATURES

MODELS	FTNi	FTPi
twinLINE dishwashing organising system	○	○
HIGH LEVEL OF ECONOMY		
Efficiency concept	●	●
50PERCENT fresh water rinse	–	● PREMAXLINE EXCLUSIVE
TOP-TEMP energy management	–	● PREMAXLINE EXCLUSIVE
LOW-CHEM detergent saving system	●	●
LOW-CHEM INTENSIVE detergent saving system	○	○
CLIMATE energy saving system	○	–
CLIMATE-PLUS energy saving system	○	●
BEST WASH RESULT		
HOT-TEMP washing	–	● PREMAXLINE EXCLUSIVE
TRI-RINSE	●	●
CONTACT-PLUS wash system	●	●
DIRECT conveyor belt	○	●
RO-L reverse osmosis system	○	○
PERMANENT-CLEAN automatic soil removal	○	●
SENSOTRONIC WASHING INTELLIGENCE		
AQUA-ADAPT water consumption control	●	●
SENSO-SPACE compartment detection*	●	●
BEST-START system check	–	● PREMAXLINE EXCLUSIVE
Glass programme	–	○ PREMAXLINE EXCLUSIVE
SHINE cutlery programme	–	○ PREMAXLINE EXCLUSIVE
SENSO-ACTIVE resource management	–	● PREMAXLINE EXCLUSIVE
INTENSIVE ² pan washing programme	–	○ PREMAXLINE EXCLUSIVE
DRYING RESULT		
HIGH-TEMP pumped rinse	–	● PREMAXLINE EXCLUSIVE
3DRY drying system	●	●
COMFORT		
PROTRONIC XL control	○	●
INFOTRONIC control	●	–
USB interface	●	●
DROP-IN wash system	●	●
Coded wash and rinse arms	●	●
Coded curtains	●	●
Colour-coded cleaning assistance	●	●
Wash arm slider	●	●
SUPPORT		
AUTO-CLEAN self-cleaning system	○	●
Alligator clip	●	●
Completely deep-drawn tank	●	●
Strainer drawer in the entry section	●	●
WASHSMART		
WASHSMART app**	○	○

● Inclusive ○ Optional – Not available

* with PROTRONIC XL control

** You can find more information about the availability of WASHSMART in different countries and languages at www.washsmart.info.
Free use for 5 years.

TECHNICAL DATA

PROFI FTNi

PLATE CAPACITY		CONVEYOR SPEED ^[3]	AVERAGE WATER CONSUMPTION ^[3]	ENERGY CONSUMPTION in kWh ^[2]		RECOMMENDED MODEL SELECTION	TOTAL LENGTH	ENTRY SECTION	EXIT SECTION
acc. to DIN ^[3]	maxi-mum	in m/min	in l/h ^[1]	(connected load in kW)			in mm	in mm	in mm
				with CLIMATE energy saving system	with CLIMATE-PLUS energy saving system ^[4]				
2,380	2,700	1.09	160	26.5 (35.5)	n.a.	FTNi 1-E-A-R-DL3	4,750	440	800
2,510	2,950	1.15	160	25.4 (33.8)	16.7 (22.3)	FTNi 0-L-A-R-DL3	4,850	440	800
						FTNi 0-L-A-R-DL4	5,150	440	1,100
						FTNi 1-L-A-R-DL3	5,150	740	800
						FTNi 1-L-A-R-DL4	5,450	740	1,100
2,830	3,400	1.30	160	23.1 (30.8)	16.7 (22.3)	FTNi 1-S-A-R-DL3	5,150	440	800
						FTNi 1-S-A-R-DL4	5,450	440	1,100
						FTNi 2-S-A-R-DL4	5,750	740	1,100
						FTNi 2-S-A-R-DL5	6,050	740	1,400
2,830	3,400	1.30	160	23.1 (30.8)	16.7 (22.3)	FTNi 1-S-A-R-DS4	5,450	440	800
						FTNi 1-S-A-R-DS5	5,750	440	1,100
						FTNi 2-S-A-R-DS5	6,050	740	1,100
						FTNi 2-S-A-R-DS6	6,350	740	1,400
3,380	3,990	1.55	160	23.1 (30.8)	16.7 (22.3)	FTNi 1-E-S-A-R-DS5	6,250	440	1,100
						FTNi 2-E-S-A-R-DS5	6,550	740	1,100
						FTNi 2-E-S-A-R-DS6	6,850	740	1,400
						FTNi 2-E-S-A-R-DS7	7,150	740	1,700
3,820	5,370	1.75	180	26.7 (39.8)	19.3 (29.8)	FTNi 2-S-A-A-R-DS5	6,950	740	1,100
						FTNi 2-S-A-A-R-DS6	7,250	740	1,400
						FTNi 2-S-A-A-R-DS7	7,550	740	1,700
4,360	5,760	2.00	180	26.7 (39.8)	19.3 (29.8)	FTNi 2-E-S-A-A-R-DS5	7,450	740	1,100
						FTNi 2-E-S-A-A-R-DS6	7,750	740	1,400
						FTNi 2-E-S-A-A-R-DS7	8,050	740	1,700
4,800	6,720	2.20	190	31.7 (47.3)	22.3 (34.3)	FTNi 2-S-A-A-A-R-DS5	7,850	740	1,100
						FTNi 2-S-A-A-A-R-DS6	8,150	740	1,400
						FTNi 2-S-A-A-A-R-DS7	8,450	740	1,700
5,350	7,370	2.45	190	31.7 (47.3)	22.3 (34.3)	FTNi 2-E-S-A-A-A-R-DS5	8,350	740	1,100
						FTNi 2-E-S-A-A-A-R-DS6	8,650	740	1,400
						FTNi 2-E-S-A-A-A-R-DS7	8,950	740	1,700

PREMAX FTPi

PLATE CAPACITY		CONVEYOR SPEED	AVERAGE WATER CONSUMPTION	ENERGY CONSUMPTION in kWh ^[2]	RECOMMENDED MODEL SELECTION	TOTAL LENGTH	ENTRY ZONE	EXIT ZONE
acc. to DIN ^[3]	maximum	in m/min	in l/h ^[1]	(connected load in kW) with CLIMATE-PLUS energy saving system ^[4]		in mm	in mm	in mm
2,840	3,490	1.30	130	15.2 (25.3)	FTPi 0-L-A-R-DL3 FTPi 0-L-A-R-DL4 FTPi 1-L-A-R-DL3 FTPi 1-L-A-R-DL4	4,850 5,150 5,150 5,450	440 440 740 740	800 1,100 800 1,100
2,840	3,490	1.30	130	15.2 (25.3)	FTPi 0-L-A-R-DS4 FTPi 0-L-A-R-DS5 FTPi 1-L-A-R-DS4 FTPi 1-L-A-R-DS5	5,150 5,450 5,450 5,750	440 440 740 740	800 1,100 800 1,100
3,380	4,030	1.55	130	15.2 (25.3)	FTPi 1-S-A-R-DS4 FTPi 1-S-A-R-DS5 FTPi 2-S-A-R-DS5 FTPi 2-S-A-R-DS6	5,450 5,750 6,050 6,350	440 440 740 740	800 1,100 1,100 1,400
3,710	5,450	1.70	130	14.8 (25.3)	FTPi 1-E-S-A-R-DS5 FTPi 2-E-S-A-R-DS5 FTPi 2-E-S-A-R-DS6 FTPi 2-E-S-A-R-DS7	6,250 6,550 6,850 7,150	440 740 740 740	1,100 1,100 1,400 1,700
4,320	5,800	1.98	150	20.1 (34.3)	FTPi 2-S-D-A-R-DS5 FTPi 2-S-D-A-R-DS6 FTPi 2-S-D-A-R-DS7	6,550 6,850 7,150	740 740 740	1,100 1,400 1,700
5,240	7,420	2.40	160	21.9 (37.3)	FTPi 2-S-A-A-R-DS5 FTPi 2-S-A-A-R-DS6 FTPi 2-S-A-A-R-DS7	6,950 7,250 7,550	740 740 740	1,100 1,400 1,700

All values are for machines with a passage width of 612 mm.

^[1] Fresh-water consumption values under optimised conditions and in **PREMAX** models using the SENSOTRONIC system (different customer-specific values are possible).

^[2] Average value for exemplary tableware and operation type.

^[3] For hygienic rinse result according to DIN SPEC 10534

^[4] Machines with heat pump contain up to 5.1 kg (3.22 t CO₂-equivalent) of the refrigerant R531A (GWP 631)



OUR VISION

Wash without water

Intensive market research has shown that our customers expect warewashing technology that combines efficiency with optimal performance. We are focused on meeting these demands, and they form the foundation for our vision to "wash without water". This vision is our continuous incentive to break new ground in order to constantly reduce the consumption of water, energy and chemicals. We continue pursuing this goal methodically and with the most innovative engineering. Indeed, we already know that:

» When the first machine is finally capable of washing without water, it will be a HOBART. «

THE COMPANY

We are HOBART

HOBART is the world market leader for commercial warewashing technology and wellknown manufacturer 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 are considered to be economical and ecological market leaders.



LET´S MAKE IT
HAPPEN!

MADE IN GERMANY

We provide this promise of quality to our customers, and it represents our personal standard upheld by all our staff at HOBART.



OUR FOCUS

Innovative – economical – ecological

This is our philosophy. To us, innovation means continuously setting new standards in technology, 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 technological leader. 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 ecological 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

Competent – fast – reliable

HOBART service technicians and HOBART service partners are the "real" experts. Thanks to intensive training and many years of experience, they have a unique and profound knowledge of the products. This means that maintenance and repair work is always carried out professionally, fast and reliably.



Die Angaben in diesem Prospekt beruhen auf dem Stand 03/2020. Technische Änderungen oder Änderungen der Ausführung bleiben vorbehalten.

The details given in this brochure are correct as of 03/2020. 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 03/2020. Nous nous réservons le droit de modifier les données ou les configurations techniques de nos machines.



HOBART

WAREWASHING
GLASSWASHERS **GCP/GP** | GC/GX



A photograph of a bar scene. In the foreground, a woman with blonde hair tied back is seen from the side, wearing a black sleeveless top. She is holding a glass of amber-colored liquid. Behind her, a woman with long dark hair, wearing a white top, is smiling and looking towards the right. A bartender's arm is visible on the right, pouring a drink into a small red glass. The bar counter is made of dark wood. In the background, there are other patrons and a brick wall. The lighting is warm, with several pendant lights hanging from the ceiling.

650 DR ZERO

The HOBART logo is displayed in a white, rounded rectangular box with a blue border. The word "HOBART" is written in a bold, red, sans-serif font.

HOBART

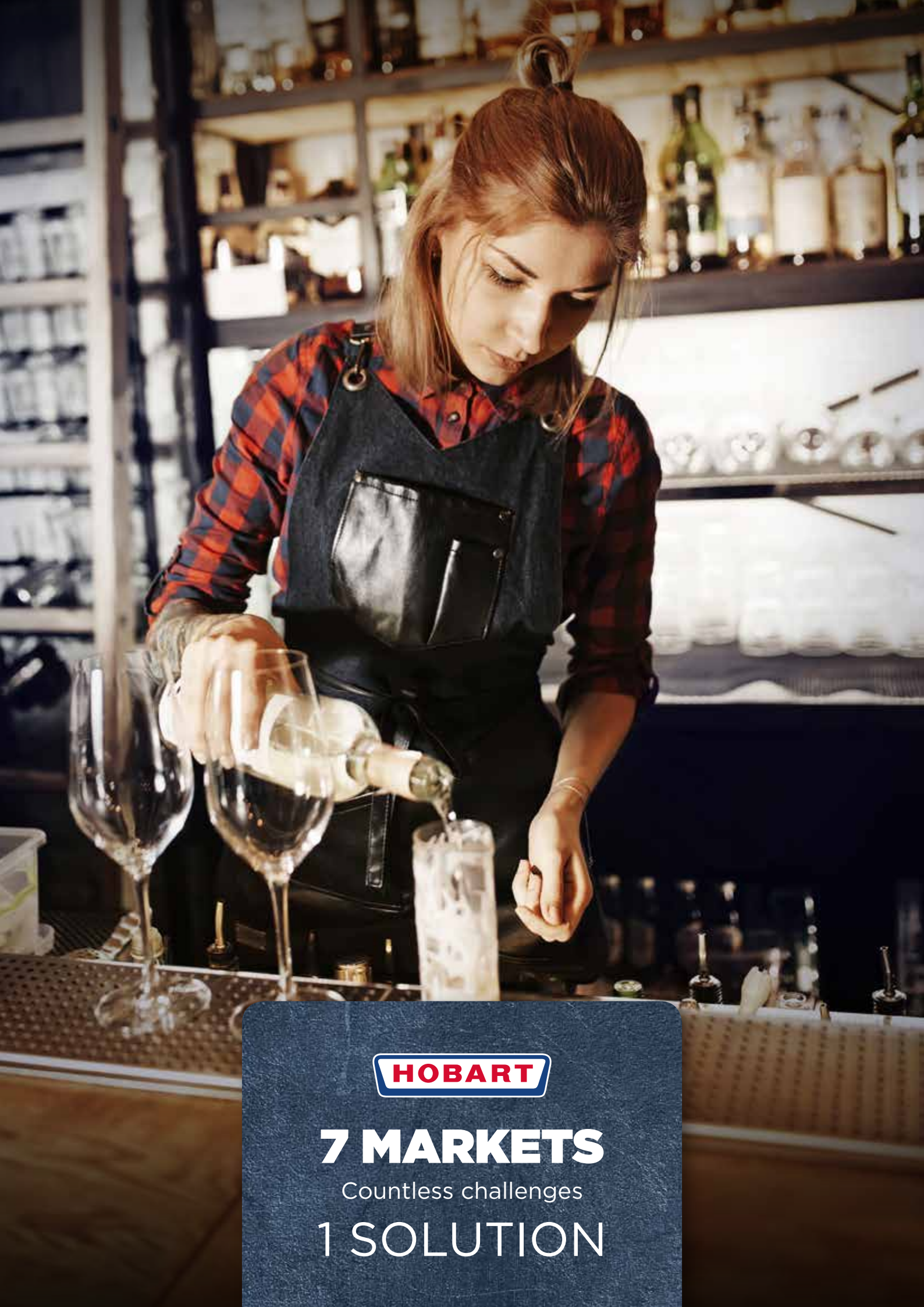
TOTAL PERFORMANCE IN YOUR KITCHEN

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!

RY GLASSES POLISHING





7 MARKETS

Countless challenges

1 SOLUTION



HOSPITALITY

Bar & Pub / Bistro & Café /
Hotel & Restaurant



FOODSERVICE

Hospital / Nursing Home / Canteen /
Education – School & University



BAKERY

Bakery subsidiary / Production / Bakery industry



MEAT PRODUCTION

Butchery / Meat production industry



INDUSTRY



GLOBAL MARINE



AIRLINE CATERING





BETTER OR BEST IT'S YOUR CHOICE!

The **PROFI** line - everything a professional operator needs. This successful product series from HOBART can be found working wherever the highest standards of cleanliness are required, tailored to the volumes to be washed and the degree of soiling of the wash ware. It combines efficient warewashing with ultimate user-friendliness and low operating costs. Numerous equipment options make the **PROFI** line a perfectly suited warewashing solution for any operation.

PROFI LINE

The **PREMAX** line is the perfect model for operators that need a higher level of proficiency. **PREMAX** sets the standard in all areas: with minimal operating costs and impressive user-friendliness, combined with maximum performance. The **PREMAX** line is the most economical and innovative line of dishwashers on the market. In addition to the features of **PROFI** models, **PREMAX** wins over users with its unique product characteristics, proving to be the ideal partner for the highest standards in warewashing.

PREMAX LINE

THE MODELS

WE HELP YOU WITH YOUR DECISION!

PROFI GC

A smaller model for professional use in bars, restaurants and hotels. With a water consumption of just 1.9 litres this is the most economical glasswasher on the market.

Rack size 400 x 400 mm, compact installation height of 705 mm



PROFI GXC

The perfect solution for high washing volumes but low installation height under the counter.

Rack size 500 x 500 mm, compact installation height of 705 mm



PROFI GX

The large **PROFI** model for the bar, restaurant and hotel industry with high washing volumes.

Rack size 500 x 500 mm, installation height 825 mm



HOBART



THE MODELS

WE HELP YOU WITH YOUR DECISION!

PREMAX LINE EXCLUSIVE

PREMAX GCP

The compact model for sophisticated needs and ease of use. The **PREMAX** GCP supports the drying process for glasses. With a water consumption of just 1.9 litres this is the most economical glasswasher on the market. No steam escapes when the door is opened.

Rack size 400 x 400 mm, compact installation height of 705 mm



PREMAX GPCROI

The **PREMAX** GPCROI with its integrated reverse osmosis and the integrated drying is the perfect machine for producing the perfect glass. It is the ideal solution for bars and counter areas, as no steam escapes when the door is opened.

Rack size 500 x 500 mm, installation height 820 mm



PREMAX GP

The premium model with integrated drying provides a perfect drying result. It is the ideal solution for bars and counter areas, as no steam escapes when the door is opened.

Rack size 500 x 500 mm, installation height 825 mm



HIGH LEVEL OF ECONOMY

SENSO-ACTIVE RESOURCE MANAGEMENT

Responsible water consumption

The quality of the water is monitored constantly and water consumption is adapted accordingly. For low amounts of soil, water consumption remains low; for increased levels of soil, it is increased.

Reduced operating costs

Due to the innovative use of resources alone, operating costs can be reduced by 20 % compared to conventional machines.

Your benefits

- Reliable wash results even with high levels of soil.
- The glasswasher corrects operating errors.
- Consistent regeneration of the wash solution with sufficient fresh water.
- Complete pump-out and refill is no longer necessary.

2IN1 DOUBLE RACK SYSTEM

Double the wash volume –
at half the costs

In hotels, cafés and bistros with a high proportion of mixed washware the capacity of the glasswasher can be significantly increased by employing the 2IN1 double rack system. Using our specialised double racking accessory and baskets the upper level can accommodate saucers and plates of up to 250 mm, whilst the bottom has room for cups, glasses and small bowls of up to 110 mm in height at the same time.

Key data

- The top rack accommodates plates with a maximum diameter of 250 mm.
- The bottom rack has room for cups, glasses and small bowls of max. 110 mm height.

For you this means

Thanks to the optimum use of the glasswasher capacity, it is possible to reduce the consumption of water, energy and chemicals by up to 50 % compared to conventional usage.





BEST WASH RESULT

PREMAX LINE EXCLUSIVE

TOP-DRY DRYING

For the best drying result

Drying wet washware is laborious and time consuming: HOBART TOP-DRY drying provides you with first-rate drying results. Here, once the washing process is complete, the humid air is converted using a hydro-thermal energy storage system, and re-introduced into the wash chamber as hot drying air.

Your benefits in short

- Moisture can no longer be deposited onto the wash ware.
- Tableware and glasses no longer need to be dried and polished by hand.
- The room climate feels more comfortable because 90 % less moisture is generated.
- In peak times when you cannot wait for the end of the washing cycle, you can interrupt the drying process at any time.

As the drying system uses humid air from the wash chamber and converts it into hot, dry air, there is no need for any additional energy consumption.



BEST WASH RESULT

GENIUS-X² FINE FILTER SYSTEM

Constantly keeps the wash solution clean

The enhanced fine filter system cleans soiled water in just three steps, reducing detergent consumption by up to 35 %.

The tank stays clean

Coarse soil and food waste are collected in the strainer basket, preventing them from reaching the tank.

Fine soil is removed

The collected fine soil is discharged from the machine after 10 seconds.

Washing does the rest

The residual fine soil is collected during washing and then pumped out.

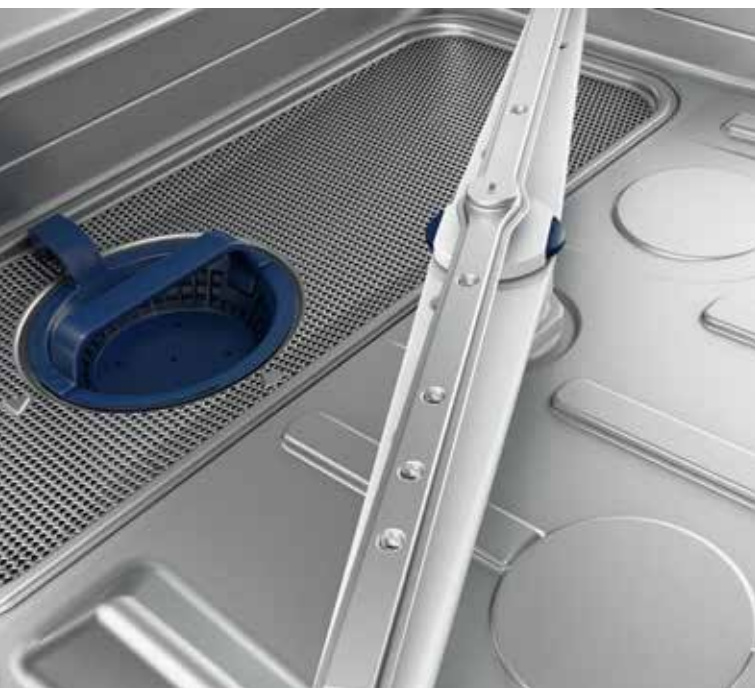
Bonus benefit

During pump-out, the system cleans itself automatically, meaning manual cleaning is eliminated.

REVERSE OSMOSIS

Removes water stains before they appear

Unsightly stains on glasses? Minerals in water often leave visible residues when glasses are dried, thus creating a bad impression.



Put an end to this: The integrated reverse osmosis RO-I or its optional free-standing counterpart, RO-S, means there's no need to exert yourself with post-wash polishing. Hygienic risks as a result of manual polishing are prevented in advance. Because all stain-causing minerals are removed, dishes and glasses leave the machine looking clean and sparkling.

Important note

The compact GC, GCP and GXC models are available with the integrated reverse osmosis RO-I. The free-standing RO-S is available for all undercounter models. The GPC is only available with RO-I.

INTERLOCKED STRAINER

Checks whether tank cover strainer and fine filter are correctly inserted

If the strainer system is not in the proper position, the control signals an alarm. The washing cycle can only be continued if the strainer is correctly positioned again.

For you this means

- The pump is protected against broken fragments and small cutlery.
- You benefit from a reduction in detergent consumption and operating costs.
- Soil is kept at bay.

WIDE-ANGLE NOZZLES

For cleanliness in every corner

The wash result depends on several factors: One important factor is the precise distribution of the water and the cleaning agent. For the wash nozzles to be most effective, they were given a special shape by HOBART so that, compared to conventional systems, they cover a larger area in a more accurate manner.

Your benefit

The wash result, especially in the corners, is improved considerably.

SPECIAL PROGRAMMES

Make your glasses glisten

Do you carefully wash your glasses by hand or feel dissatisfied with your machine's wash result? Then you can rely on our special programmes.

Intensive programme: Tall glasses are rinsed with an increased quantity of fresh water to remove any residual detergent that may have become stuck on the deep base.

Cold rinsing: Glasses are cooled with cold water immediately after rinsing. This means glasses can be used again immediately at busy times in bars or beer gardens. It also means the drink won't get warmed up by the glass, meaning the beer will keep its foamy head.

Basic cleaning programme: New glasses often have a protective coating. Our special basic cleaning cycle removes the coating before the first use at the touch of a button.



HOBART



EASY HANDLING

PREMAX LINE EXCLUSIVE

VAPOSTOP²

Puts an end to clouds of steam

We all know the feeling of opening the glasswasher right after it has finished and being met with a cloud of hot steam in the face.

Those days are over: The innovative VAPOSTOP² uses a ventilation system to extract the hot 60 °C waste steam from the inside of the machine, thereby preventing the steam from escaping.

A brief overview of the advantages

- Removing the wash ware is much more pleasant for staff.
- Customers at the bar are not disturbed by escaping steam.
- Wooden bar tops and kitchen cabinets are protected.
- 90 % less steam escapes into the room.

VISIOTRONIC-TOUCH CONTROL

Simple operation for everyone

Single-button control in conjunction with a colour touchscreen – it couldn't be easier. The VISIOTRONIC-TOUCH control simplifies use of your machine considerably and shows all the important information in the display using text and symbols.

Your benefits

- Easy selection of programmes.
- Easy settings.
- All important information can be called up at a glance.





EASY HANDLING

REMAINING TIME INDICATOR

A constant overview of the wash process

As an enhancement to the VISIOTRONIC-TOUCH control, the HOBART glasswashers display the progress of the programme.

- Blue: Programme just started
- Partly green: Machine is washing
- Green: Programme finished / machine ready to start
- Red: Error or notification



HYGIENE PROGRAMME

Eliminates germs and bacteria

Over time, limescale and soil particles can build up inside your machine. With the patented hygiene programme, germs and bacteria do not stand a chance.

Alerts on the display tell you when you should next carry out the hygiene programme. After that, it's just a case of putting a hygiene tab into the machine and starting the programme. After just a short time, your glasswasher is hygienically clean again.

An overview of your benefits

- Fast removal of limescale deposits.
- Soil residue is cleaned from the machine.
- Provides a fresh smell.

CLIP-IN WASH AND RINSE ARMS

Make cleaning the machine as simple as possible

To make your work as easy as possible, both wash and rinse arms can be removed using the CLIP-IN system in just one step. Following cleaning, all it takes is another click to put the washing attachment back in place.

SOFT-START WASH PUMP

For a quiet start to the wash

In bistros and bars, the glasswashers are often installed in the counter area, in the immediate vicinity of your customers. So that they can continue their conversations in peace, the SOFT-START wash pump ensures a quiet, soft start to the washing cycle.

REFILL SIGNAL

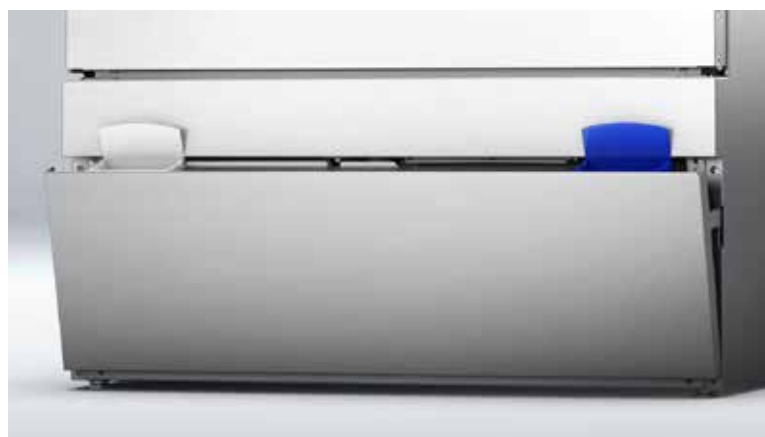
Simple and efficient level control

The refill signal system monitors the contents of external as well as integrated chemical containers. This ensures that you are provided with a timely notification of when detergent and rinse aid must be refilled, ensuring constant problem-free wash results.

INTEGRATED CHEMICAL CONTAINERS

Save space and top up your hygiene products with ease

The integrated chemical containers for rinse aid and detergent can also be installed in the machine. The large openings mean it is easy to top them up without spillage.



USB-INTERFACE

For simple data documentation

Temperature, error messages and the selected programmes must be permanently documented for monitoring. The VISIOTRONIC control automatically carries out this time-intensive task.

Convenient exporting of operational and consumption data

The glasswasher has a USB-interface for the simple downloading of operational and hygiene parameters. This enables you to save all the relevant data on an external storage device.

HOBART



RELIABILITY & FLEXIBILITY

MULTI-PHASING (230/400 V)

Guarantees flexibility for starting up the machine

You can either operate your glasswasher with 230 V or 400 V. Changes can be made at any time through simple re-plugging.

705 MM INSTALLATION HEIGHT

Designed with every type of counter in mind

Compact and space-saving: The undercounter glasswashers **PROFI** GC and GXC as well as **PREMAX** GCP fit under every type of counter with their installation height of only 705 mm.

SMOOTH COUNTERBALANCED DOOR

Soft, silent opening and closing

The glasswasher doors have gas-filled shock absorbers to protect your washware and prevent wear of the door suspension.

What's more: The flat rack guides on the inside of the door make loading and unloading the rack easy.



A woman with her hair in a bun, wearing a red and white plaid shirt and a dark blue striped apron, is looking down at a smartphone in her hands. She is standing in a cafe or kitchen area, with a coffee grinder and other equipment visible in the background. The lighting is warm and focused on her.

HOBART

**WASHSMART
HOBART 4.0**

WASHSMART

HOBART WASHSMART APP

Key features at a glance

The new HOBART WASHSMART app provides you with a comprehensive overview of the status of your glasswasher free of charge for 5 years. Among other features, the app informs you well in advance of maintenance due dates and indicates the current operating costs and chemical consumption.

Connect, learn, benefit

Based on this data, you can avoid downtime, re-order consumables directly via the app, and contact HOBART customer service or an approved service partner. WASHSMART also provides illustrated instructions for smaller errors so that you can solve them yourself.

An overview of all functions

- Machine status (keep up-to-date regarding the statuses of all your machines)
- Fault messages (push notifications inform you of any system errors)
- Operating cost calculator (cost overview of water, detergent and power consumption)
- Information on hygiene (indication and easy download of a hygiene report)
- Ordering consumables (easy ordering of consumables)
- Usage (information about the efficient use of the machine)

You can find more information about the availability in different countries and languages at www.washsmart.info

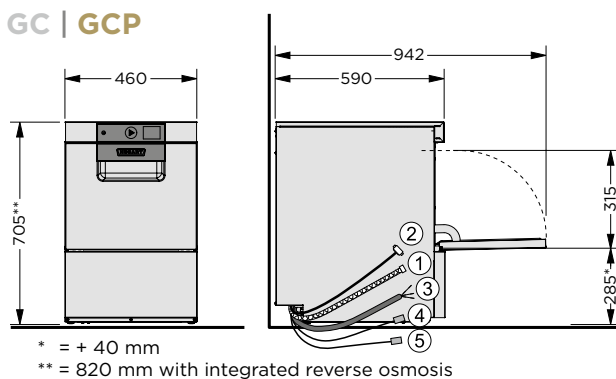


HOBART

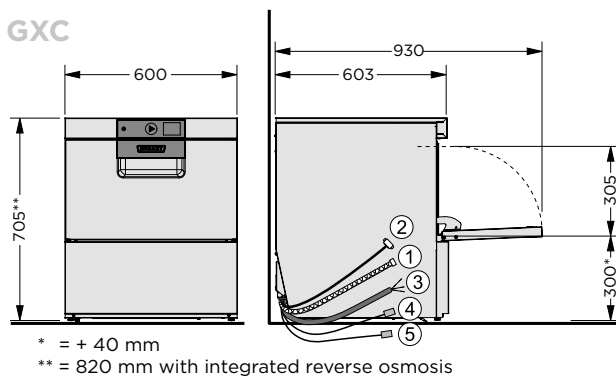


DRAWINGS

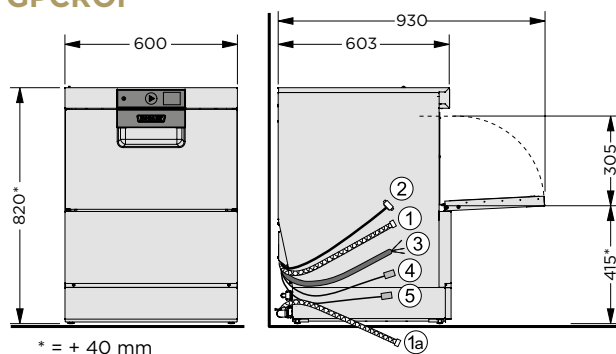
GC | **GCP**



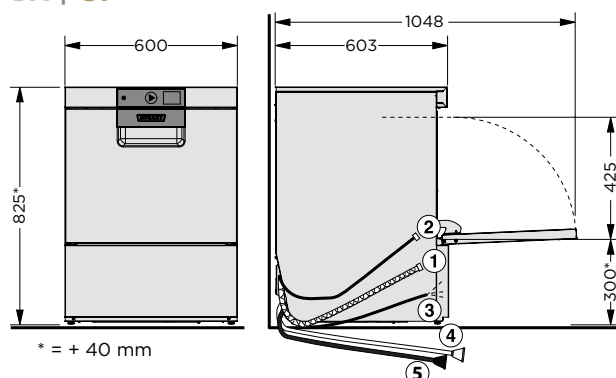
GXC



GPCROI



GX | **GP**



[1] Drain hose

[1a] Drain hose osmosis

[2] Fresh water connection

[3] Connection cable

[4] Liquid detergent

[5] Rinse aid ^{a)}

^{a)} for machines with hose filling

FEATURES

MODEL	PROFI LINE			PREMAX LINE		
	GC	GXC	GX	GCP	GPCROI	GP

HIGH LEVEL OF ECONOMY

SENSO-ACTIVE resource management	–	●	●	–	●	●
2IN1 double rack system	–	–	○	–	–	○

BEST WASH RESULT

TOP-DRY drying	–	–	–	–	● PREMAX LINE EXCLUSIVE	● PREMAX LINE EXCLUSIVE
GENIUS-X ² fine filter system	●	●	●	●	●	●
Integrated reverse osmosis RO-I	○	○	–	○	●	–
Free-standing reverse osmosis RO-S	○	○	○	○	–	○
Interlocked strainer	●	●	●	●	●	●
Rinse pump	●	●	●	●	●	●
Wide-angle nozzles	●	●	●	●	●	●
Cold rinsing	●	●	●	●	●	●
Intensive programme	●	●	●	●	●	●
Basic cleaning programme	●	●	●	●	●	●

EASY HANDLING

VAPOSTOP ²	–	–	–	–	● PREMAX LINE EXCLUSIVE	● PREMAX LINE EXCLUSIVE
Integrated WiFi module*	●	●	●	●	●	●
WASHSMART app**	●	●	●	●	●	●
VISIOTRONIC-TOUCH control	●	●	●	●	●	●
VAPOSTOP	–	–	–	●	–	–
Remaining time indicator	●	●	●	●	●	●
Refill signal	○	○	○	○	○	○
Hygiene programme	●	●	●	●	●	●
CLIP-IN wash and rinse arms	●	●	●	●	●	●
SOFT-START wash pump	●	●	●	●	●	●
Integrated chemical containers	○	○	○	○	○	○
USB-interface	●	●	●	●	●	●

RELIABILITY & FLEXIBILITY

Smooth counterbalanced door	●	●	●	●	●	●
Drain pump	●	●	●	●	●	●
Multi-phasing (230/400 V)	●	●	●	●	●	●

● Inklusive

○ Optional

– Not available

* You can find more information about the availability in different countries and languages at www.washsmart.info.

** Free use of the WASHSMART app for 5 years.

TECHNICAL SPECIFICATIONS

MODEL	PROFI LINE			PREMAX LINE		
	GC	GXC	GX	GCP	GPCROI	GP
CYCLE TIMES*	75/120 sec. and special programmes	60/90/120 sec. and special programmes	60/90/120 sec. and special programmes	75/120 sec. and special programmes	60/90/120 sec. and special programmes	60/90/120 sec. and special programmes
CAPACITY						
Racks	48 /h	60 /h	60 /h	48 /h	60 /h	60 /h
Glasses	960 /h	2,160 /h	2,160 /h	960 /h	2,160 /h	2,160 /h
TANK CAPACITY	8.0 l	10.6 l	10.6 l	8.0 l	10.6 l	10.6 l
WATER CONSUMPTION	1.9 l/rack	2.0 l/rack	2.0 l/rack	1.9 l/rack	2.0 l/rack	2.0 l/rack
PUMP RATING	0.4 kW 220 l/min	0.5 kW 350 l/min	0.5 kW 350 l/min	0.4 kW 220 l/min	0.5 kW 350 l/min	0.5 kW 350 l/min
TANK HEATING	2.4 kW	1.7 kW	1.7 kW	2.4 kW	1.7 kW	1.7 kW
BOOSTER LOADING						
Standard	4.2 kW	6.2 kW	6.2 kW	4.2 kW	6.2 kW	6.2 kW
Alternative	2.8 kW	2.1 kW	2.1 kW	2.8 kW	2.1 kW	2.1 kW
TOTAL LOADING						
Standard	4.6 kW 3 x 16 A	6.8 kW 3 x 16 A	6.8 kW 3 x 16 A	4.6 kW 3 x 16 A	6.8 kW 3 x 16 A	6.8 kW 3 x 16 A
Alternative	3.2 kW 16 A	2.7 kW 16 A	2.7 kW 16 A	3.2 kW 16 A	3.3 kW 16 A	3.3 kW 16 A
Power supply	400 / 50 / 3N (230 / 50 / 1)	400 / 50 / 3N (230 / 50 / 1)	400 / 50 / 3N (230 / 50 / 1)	400 / 50 / 3N (230 / 50 / 1)	400 / 50 / 3N (230 / 50 / 1)	400 / 50 / 3N (230 / 50 / 1)
DIMENSIONS						
Width	460 mm	600 mm	600 mm	460 mm	600 mm	600 mm
Depth	590 mm	603 mm	603 mm	590 mm	603 mm	603 mm
Height	705 mm	705 mm	825 mm	705 mm	820 mm	825 mm
Loading height	315 mm	305 mm	425 mm	315 mm	305 mm	425 mm
Rack size	400 x 400 mm	500 x 500 mm	500 x 500 mm	400 x 400 mm	500 x 500 mm	500 x 500 mm

Multi-phasing allows the operation of the glasswasher either on 230 V or 400 V. Changes can be made on site at any time by simple re-plugging.

* The machine is equipped with an automatic cycle-time control, which ensures hygienic rinse temperatures even on a cold-water supply or with reduced heating performance.

CONCEPT SOLUTIONS for optimised wash results

WATER TREATMENT

The right solution for every water quality: The partial and full demineralisation cartridges HYDROLINE STAR and STAR EXTRA, as well as the HYDROLINE PURE RO-I and RO-S reverse osmosis systems, guarantee spotless wash results with no additional polishing required.

WASHING CHEMICALS

The right detergent for every application – perfectly suited to the individual machine. The HYLINE hygiene range.





OUR VISION

Wash without water

Intensive market research has shown that our customers expect warewashing technology that combines efficiency with optimal performance. We are focused on meeting these demands, and they form the foundation for our vision to "wash without water". This vision is our continuous incentive to break new ground in order to constantly reduce the consumption of water, energy and chemicals. We continue pursuing this goal methodically and with the most innovative engineering. Indeed, we already know that:

» When the first machine is finally capable of washing without water, it will be a HOBART. «

THE COMPANY

We are HOBART

HOBART is the world market leader for commercial warewashing technology and well-known manufacturer 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 are considered to be economical and ecological market leaders.



LET'S MAKE IT
HAPPEN!

MADE IN GERMANY

We provide this promise of quality to our customers, and it represents our personal standard upheld by all our staff at HOBART.



OUR FOCUS

Innovative - economical - ecological

This is our philosophy. To us, innovation means continuously setting new standards in technology, 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. Here, our innovative powers are combined to create highly efficient products which continuously confirm our status as technological leader. To be economical means to set standards in terms of the lowest operating costs and minimal use of resources, and to revolutionise the market continuously. To be ecological 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

Competent - fast - reliable

HOBART service technicians and HOBART service partners are the "real" experts. Thanks to intensive training and many years of experience, they have a unique and profound knowledge of the products. This means that maintenance and repair work is always carried out professionally, fast and reliably.



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HOBART

CLEANING CHEMICALS
HYLINE







THE MEAL

100% SHINE

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!



HOBART

DIFFERENT TYPES OF DISHES

Various forms of soil deposits
ONE CHEMICAL SOLUTION



GLASSES



PLATES/CUPS



CUTLERY



BLACK DISHES



PLASTIC CONTAINERS



ALUMINIUM TRAYS



HOBART

HYLINE CLEANING CHEMICALS

With decades of experience and scores of satisfied customers across the globe, HOBART has proved itself as a warewashing brand that stands for innovation, value for money and quality.

One of the most important elements for achieving perfect rinse results is the efficiency of the dishwasher. However, the quality of the chemicals and water used in the process is just as important. Reliable rinse results and customer satisfaction can only be guaranteed if all three of these sources of influence are factored in and perfectly harmonised.

High-quality washing chemicals combined with high-quality dishwashers are guaranteed to deliver the perfect results – just the way you want them.

With its range of HYLINE cleaning chemicals, HOBART meets the demands of its customers to produce a "one-stop shop" solution. HYLINE products are suitable for all types of machines, from compact glasswashers through to utensil washers. Depending on the water hardness and type of soil deposits, HOBART can offer the perfect product from its HYLINE range. These are guaranteed to impress thanks to their impeccable rinsing and drying results, no matter the type of wash ware – whether porcelain, glass, cutlery, plastic or aluminium.

Your HOBART Team

YOUR ONE-STOP SHOP

BRILLIANT SOLUTIONS FOR ALL YOUR REQUIREMENTS

HOBART is the world's market leader in the commercial warewashing industry and offers its customers end-to-end solutions under one roof: warewashing, cooking, food preparation, water treatment and cleaning chemicals. The products are known for their top-rate quality and reliability and are created in collaboration with you – our customers.

Clean, sparkling dishes are the "business card" of your establishment and one of the first impressions that a guest will receive.

THE PRODUCT RANGE

In addition to the detergents and rinse aids that can be used for rinsing tasks in commercial dishwashers, our product range also includes detergents for combi steamers, as well as supplementary products, such as basic cleaning detergents or machine detergents.

WHY HYLINE?

- Your one-stop shop: HOBART can offer you a perfectly harmonised range of products. As well as dishwashers, we also offer the matching chemical and water treatment products. Whatever your needs may be, HYLINE is your go-to brand.
- All of the products are labelled with clear and easy-to-understand pictograms, which ensure that they are easy and safe to handle.
- We match the most suitable cleaning chemicals to each individual HOBART product.
- HOBART dishwashers are pre-set in the factory to accept HOBART HYLINE products. This means you don't waste valuable time trying to work out the correct dosage.



WHAT THEY DO AND HOW THEY WORK

HYLINE DETERGENTS

- **Emulsification:** binding and removal of fat
- **Dispersion:** removal of solid and insoluble wash ware residue
- **Protection of wash ware:** products contain substances especially designed for wash ware
- **Binding of water hardness:** prevention of deposits on wash ware or parts of the machine
- **Wetting of wash ware:** improved water distribution
- **Capillarity:** reduction of surface tension, allowing the water to access cavities

HYLINE RINSE AIDS

- Improved drying of wash ware
- Removal of residual alkalinity from wash ware
- Streak-free and sparkling dishes



PRODUCT OVERVIEW



HLG-1000

Glass rinse aid

Liquid rinse aid developed especially for glasses, gentle on patterns, fast and spotless drying, brilliant shine, slight acidity

10 l



HLB-20

Universal detergent

All-purpose liquid detergent, outstanding cleaning performance, excellent starch and grease dissolving capacity, odour-neutral

12 kg / 24 kg

PRODUCT OVERVIEW



HLU-31

Universal detergent

All-purpose liquid detergent, contains active chlorine, outstanding cleaning performance, especially suitable for hard water areas

12 kg



HLU-32

Universal detergent

All-purpose liquid detergent, excellent starch and grease dissolving capacity, developed especially for soft water areas

12 kg



HLD-5000

Special rinse aid

Liquid rinse aid developed especially for demineralised water, glassware corrosion protection, gentle on patterns, excellent draining function, below 100 microsiemens

10 l

SUPPLEMENTARY PRODUCTS



CHEMICAL TABLETS INTENSIVE

Machine detergent

Tablet for cleaning interior of machine in combination with the hygiene programme of your HOBART dishwasher

15 tablets, each 50 g



INTERESTED IN FINDING OUT MORE ABOUT OUR HYLINE PRODUCTS?

Please get in touch.

We are more than happy to help!

HOBART Australia & New Zealand

Phone: 1800 462 278 (AU) | 0800 462 278 (NZ)

sales@hobartfood.com.au | www.hobartfood.com.au | www.hobartnz.co.nz



HLC-70

Hygiene detergent

COMBI

For the automatic cleaning programme of combi steamers, excellent cleaning performance and grease dissolving capacity

12 kg

SELECT THE PERFECT CHEMICALS

WHAT IS THE WASH WARE COMPOSED OF?



ALWAYS THE RIGHT DECISION

JUST A FEW STEPS AWAY

from finding the perfect chemicals

The following factors are crucial when deciding which chemicals to choose:

1. The type of wash ware you want to clean (glasses, plates, cutlery, pots and pans, etc.)
2. What is the quality of your water?
3. Do you use an osmosis system?

GOOD TO KNOW

You can use the **water hardness** to gauge the quantity of minerals in the water, especially calcium and magnesium. The unit of measurement of the **water hardness in Germany** is the „**deutsche Härtegrad**“ (German degree of hardness).

Hard water quickly leads to calcification and increases the consumption of the detergent and rinse aid. Water is classified as hard once it reaches 14°dH.

Soft water is more gentle on the material and has advantages when used in applications that heat up water, e.g. in warewashing. Water with a hardness degree of up to 8.4°dH is classified as soft.

THE LABEL

Colour of container

Blue: rinse aid

Silver: detergent

White: supplementary products /
combi steamers

Product name

Composition

Contains chlorine

Area of application

Container size

Dosage

Water hardness



SYMBOLS AND COLOURS

COLOURS	AREA OF APPLICATION	SYMBOLS	ADVANTAGES
BLUE	Glass		Spotless shine
GREEN	Universal		Hygienically clean
YELLOW	Warewashing supplementary products		Enhances cleaning effects
RED	Combi steamer		Quick and simple

YOUR BENEFITS

BEST WASH RESULTS

Thanks to their high-quality contents, the HOBART HYLINE cleaning chemicals are guaranteed to make your wash ware gleam to perfection with uncompromised hygiene.

HIGH-QUALITY PRODUCT FORMULATIONS

Formulations are specifically tailored to HOBART dishwashers. This creates a particularly ecological and efficient harmonisation between the dishwasher and the washing chemicals.

OUTSTANDING PRODUCTIVITY

HOBART detergents and rinse aids are especially effective and, as a result, go a long way. This is more environmentally friendly and reduces operating costs.

VERY EASY TO USE

As standard, our specialist range of HOBART dishwashers are fitted with integrated dosage technology for liquid products. This makes it very easy to handle the products and to select the right dosage.

OPTIMUM PRODUCT OFFERING

HYLINE cleaning chemicals have been formulated to meet the demands of customers from the gastronomy industry and from small-scale foodservice businesses, butcheries and bakeries. Our compact product offering makes it much easier to make a decision.

UNAMBIGUOUS COLOUR-CODED CONTAINERS

The risk of mixing up the detergent canisters with the rinse aid containers is practically eliminated, thanks to their unmistakable difference in colour-coding. Never lose any time by selecting the wrong product!



THE DISHWASHING FACTORS

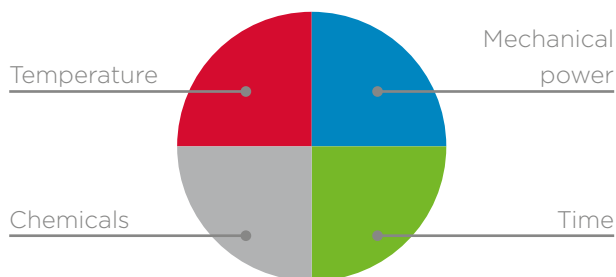
DISHWASHING EXPLAINED WITH A CIRCLE

The most important factors in dishwashing

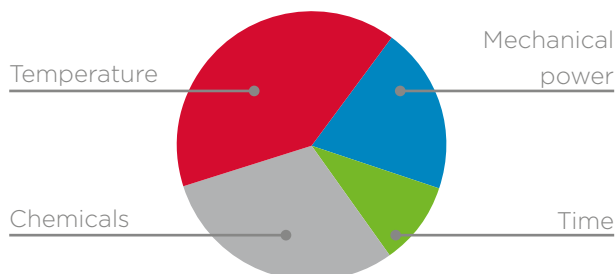
According to the chemist Dr Herbert Sinner, there are four principle factors that ensure dishes are cleaned hygienically: temperature, time, chemicals and mechanical power. He also represented how these factors function in the shape of a circle, which is named after him: the Sinner Circle. Finally, water quality is also crucial when cleaning glasses.

The factors are depicted in a circle to illustrate that one factor can be partly compensated by another. For example, it would be possible to reduce the amount of chemicals if the temperature were to be increased. This, of course, has its limits, as increasing the temperature too much would crack the glasses. HOBART glasswashers have been designed so that the individual principles from the Sinner Circle are perfectly harmonised, thus producing perfect rinse results with uncompromised hygiene every time.

DISHWASHING FACTORS according to Dr Herbert Sinner



DISHWASHING FACTORS of HOBART dishwashers



THE PERFECT CHEMICALS

Achieving gleaming, hygienically clean wash ware relies on using the right detergent and rinse aid, as well as the correct dosage.

THE RIGHT TEMPERATURE

Washing glasses:

The washing temperature should be approx. 55 °C, the rinse temperature should be approx. 60 – 70 °C.

Washing dishes:

The washing temperature should be approx. 60 – 65 °C, the rinse temperature should be approx. 80 – 85 °C.

Washing utensils:

The washing temperature should be approx. 60 – 65 °C, the rinse temperature should be approx. 80 – 85 °C.

ADEQUATE WASHING TIME

In catering establishments, time is a valuable commodity where every minute counts – especially during busy periods. When all of the dishwashing factors are perfectly harmonised, the HOBART **PREMAX** AUP hood-type dishwasher can clean a full load in just 52 seconds. HOBART dishwashers coordinate the temperature, chemicals and mechanical power in such an optimal way, that the time factor can be reduced to a minimum.

THE RIGHT MECHANICAL POWER

In addition to the factors of temperature, chemicals and time, mechanical power or wash pressure is also of vital importance to the cleaning result. The correct wash pressure ensures that any soil deposits detach from the wash ware and can be washed away. Any food or milk froth residues that have become hard simply dissolve and rinse off.

Another important factor is the water quality, to which you'll find more information on page 19.



PRACTICAL TIPS

OUR RECOMMENDATIONS TO YOU

- Make sure you select a matching HYLINE detergent and rinse aid.
- Observe the dosage instructions. If the rinse aid dosage is too low, drops get left behind and have a negative effect on the rinse result of the dishes. If the rinse aid dosage is too high, streaks show up on the wash ware – which is also bad for the environment and uneconomical.
- If using an osmosis or full demineralisation system, use the HYLINE rinse aid specifically designed for demineralised water.
- The correct dosage should be measured out by a specialist when the machine is being set up and installed.
- Use HYLINE detergents and rinse aids for commercial dishwashers. These have been developed specifically for HOBART dishwashers and tailored to their designs.
- Chlorinated detergents can lead to opacity and damage patterns.
- To protect the dosage technology, please observe the instructions in the user manual when changing or refilling the HYLINE detergent or rinse aid.
- Your HOBART contact will be able to provide you with the correct dosage instructions.

AVOID USING ADDITIONAL CHEMICALS

A significant part of the overall rinse result is also influenced by factors external to the machine. Adverse conditions could lead to increased detergent and rinse aid consumption. Such adverse conditions might include:

- Insufficient preliminary cleaning
- Lengthy surface drying time
- Short contact time when soil deposits are high
- Excessively high or low dosage of chemicals
- High degree of water hardness in the dishwasher



HOW TO USE CHEMICALS SAFELY AND CAREFULLY

- Always wear protective glasses and gloves
- If the alkaline or acid product splashes onto your skin, immediately rinse with plenty of water
- Immediately remove any contaminated clothing, so as to prevent the risk of chemical burns on your skin
- Always consult a doctor if your skin or eyes come into contact with any of the alkaline or acid substances
- Safety data sheets and operating instructions can be found at www.hobart-export.com



Storing the products correctly

- Keep upright with the lid tightly shut
- Only store in the original container
- Keep in a cool and dry place
- Protect against direct sunlight, heat and frost
- Note on storage: never store together with incompatible substances, or with food and drink



HOBART



WATER QUALITY

The quality of the water used for rinsing has a significant influence on the rinse result. Consider, for a moment, a tiny drop of water. This actually consists of many different substances, such as minerals and salts. During the drying stage, these minerals get left behind on the wash ware and leave unattractive stains on the glasses, plates and cutlery. To achieve a spotless rinse result, the water must be free of minerals and salts.

To filter these out of the water, HOBART offers two technologies: the reverse osmosis system and the full or partial demineralisation system.

Regardless of the quality of the untreated water, both the reverse osmosis and the full demineralisation systems extract all of the minerals and salts found in the water. This makes these types of water treatments ideal for rinsing glasses and cutlery. The reverse osmosis system also requires the least amount of labour input of all the systems.

The partial demineralisation process extracts the portion of minerals that is responsible for the carbonate hardness from the untreated water. As a result, it is a suitable system to use for rinsing glasses when the carbonate hardness of the untreated water makes up a very high proportion of the total hardness. It is suitable for any type of dishwashing – without restrictions.



Partial demineralisation
HYDROLINE
PURITY 1200

Full demineralisation
HYDROLINE
PURITY 1200 EXTRA



Reverse osmosis
HYDROLINE PURE RO-I



Reverse osmosis
HYDROLINE PURE RO-S

Reverse osmosis
HYDROLINE PURE RO-C



Water softener
HYDROLINE PROTECT SE-H



Water softener
HYDROLINE
PROTECT SD-H



UNTREATED
WATER

- High chemical consumption
- Calcified machine and heating rods
- Limescale marks and streaks



SOFTENED
WATER

- Low detergent consumption
- Protects against calcification in the machine



PARTLY DEMINERALISED
WATER

- Spotless rinse results with high carbonate hardness without need for repolishing
- Lower detergent consumption
- Protects against calcification in the machine



FULLY DEMINERALISED WATER/
OSMOSIS WATER

- Spotless rinse results regardless of untreated water, without need for repolishing
- Lower detergent consumption
- Protects against calcification in the machine

TROUBLESHOOTING

TYPE OF PROBLEM	POSSIBLE CAUSE	REMEDY
Wash ware not clean	Level of soil carried into the machine too high	Improve preliminary cleaning, clean sieves
	Rinse aid arm/wash arm won't turn, spray nozzles blocked	Remove and clean wash arms and rinse aid arms
	Chemicals dosage too low	Increase dosage/dosage time
	Dosage too low, no detergent/rinse aid dosage	Canisters are empty, attach new canister
	Shelf life exceeded	Change product
	Build-up of starch, discolouration	Incorrect chemicals selected for soil deposits concerned, change product or carry out basic cleaning of wash ware with basic cleaning detergent HP-100
Wash ware has smears and smells of detergent, poor cleaning performance, alkaline solution not neutralised	Canisters mixed up, detergent poured into boiler and rinse aid added to wash tank	Check dosing hoses, rinse boiler and dosing hoses with water
Chlorine smell	Chlorinated detergent used instead of chlorine-free detergent, detergent dosage too high	Adjust dosage
Water droplets and water streaks, dishes won't dry, no shine	Rinse aid dosage setting too low, rinse aid canister empty	Adjust dosage, dosage too low





TYPE OF PROBLEM	POSSIBLE CAUSE	REMEDY
Plastic parts won't dry	Concentration of rinse aid too low	Adjust dosage
Streaks, rainbow colours, cloud-like and blister-like traces	Dosage too high, concentration of rinse aid too high	Adjust dosage
Crystals in dosing hose, no dosage of detergent / rinse aid	Hoses not rinsed with water after changing product	Rinse dosing hoses thoroughly with water
Calcification	Water used in the machine was too hard	Check water softening, refill with salt if necessary
Chemical consumption too high	Dosage too high	Adjust dosage according to manufacturer's specifications
	Water hardness not aligned to chemicals	Change product
Discolouration of aluminium parts	Aluminium detergent used as immersion bath detergent	Only use aluminium detergent in the machine and not as an immersion bath cleaner
	Dosage too high, incorrect detergent	Reduce dosage time, use suitable detergent
Salt or limescale stains on glasses and cutlery	Water quality not adequate for wash ware	Use osmosis or demineralisation



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WAREWASHING
UTENSIL WASHER

UP | UX





BETTER OR BEST – IT'S YOUR CHOICE!



PROFI LINE

The **PROFI** line – everything a professional operator needs. The successful product series from HOBART can be found working wherever the highest standards of cleanliness are required, tailored to the volumes to be washed and the degree of soiling of the ware. It combines efficient warewashing with ultimate user-friendliness and low operating costs. Numerous equipment options make **PROFI** line a perfectly suited warewashing solution to suit any operation.



PREMAX LINE

The **PREMAX** line are the perfect models for operators that need a higher level of proficiency. Because **PREMAX** sets standards in all areas. Minimal operating costs and impressive user-friendliness, combined with maximum performance. The **PREMAX** line is the most economical and innovative line of dishwashers on the market. In addition to the features of **PROFI** models, **PREMAX** wins over users with its unique product characteristics and is the ideal partner for the highest standards in a perfect warewashing operation.

PREMAX LINE EXCLUSIVE

The most exclusive **PREMAX** features are labeled with this writing and a gold background.

THE STRONGEST WASH PERFORMANCE INVOLVING THE HIGHEST ENERGY SAVING

YOUR BENEFITS:

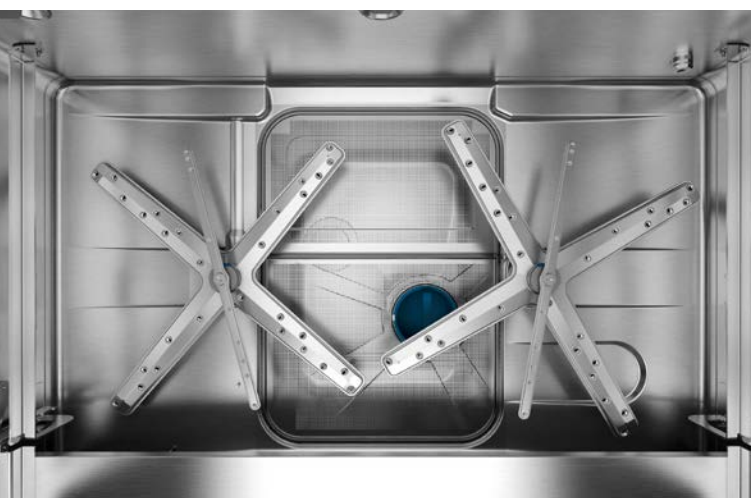
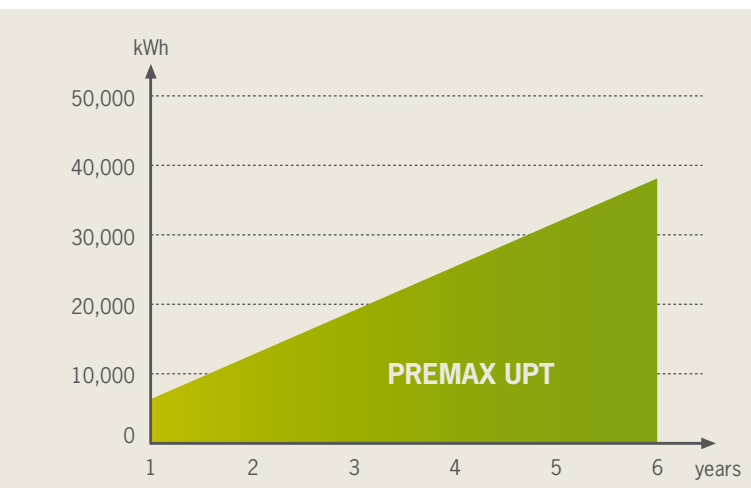
The HOBART utensil washers are used wherever large warewashing items and utensils need to be washed. We can offer you the perfect model tailored to your requirements according to your wash capacity and site specifications.

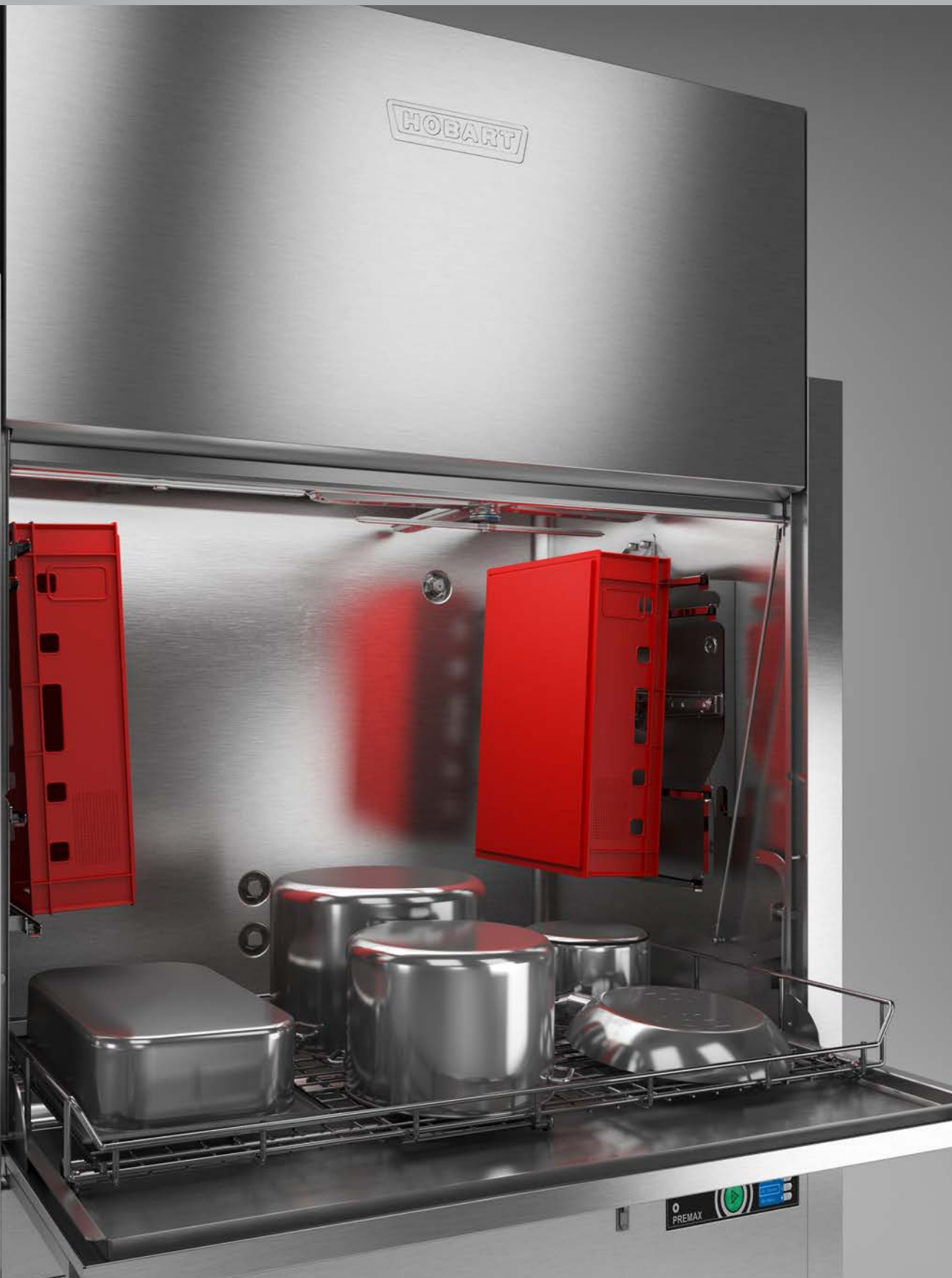
Powerful and economical.

EXCLUSIVELY AT HOBART:

- A special **detergent direct spraying system** and the patented steam washing system reduce manual pretreatment significantly.
- **Lateral washing systems** triple the unit's capacity per wash cycle compared to a normal utensil washer.
- Modern **drain and exhaust heat recovery** save up to 6,354 kWh per year. This is equivalent to the annual consumption of three 2-person households.

ENERGY SAVING in kWh of **PREMAX** UPT with drain heat recovery (cumulated)





OUR MODELS



PREMAX UP

The only utensil washer with a lateral wash system. Compared to other models, this enables the **PREMAX UP** to offer triple the capacity in the same space. Innovative and efficient cleaning systems ensure a perfect wash result with significantly less manual pre-washing.



PREMAX UPT

The **PREMAX UPT** offers all the advantages of the **PREMAX UP** combined with double the capacity compared to a conventional twin rack utensil washer.



PROFI UX

Cleans pots and pans, cast iron cookware, baking tins, trays and racks with perfect wash results. Only HOBART can wash 4 bakery racks in one wash cycle.



PROFI UXT

The right model for a large wash capacity. The **PROFI UXT** model offers double the capacity compared to the **PROFI UX** and can wash 6 bakery racks at once.



PROFI UXTH

The hood model makes it easier to load and unload the machine. The guide rail system makes emptying the machine a comfortable and ergonomic process.



PROFI UXTLH

The above average insert height of the **PROFI UXTLH** offers plenty of space, increases the capacity per wash cycle, especially in the case of baking tins and bakery racks, and is therefore ideal for use in bakeries.



BEST WASH RESULT

PREMAX LINE EXCLUSIVE

VAPO-ACTIVE STEAM WASHING

Heavily encrusted food on utensils is the most challenging task. **PREMAX** utensil washers solve this challenge with hot water vapour.

- This breaks up the structure of the encrusted food.
- The washing temperature is increased in a very short time.
- This higher temperature significantly improves the detergent's effect.

Giving you the best washing result by far that can be achieved using a utensil washer.

DETERGENT DIRECT SPRAYING SYSTEM

Heavily encrusted starchy food such as:

- Mashed potatoes
- Potatoes au gratin
- Rice and pasta

requires a much higher concentration of chemicals for cleaning. **PREMAX** utensil washers therefore spray the concentrated detergent solution directly onto the utensils. The solution acts on the encrusted food for 30 seconds before being washed off by steam washing.

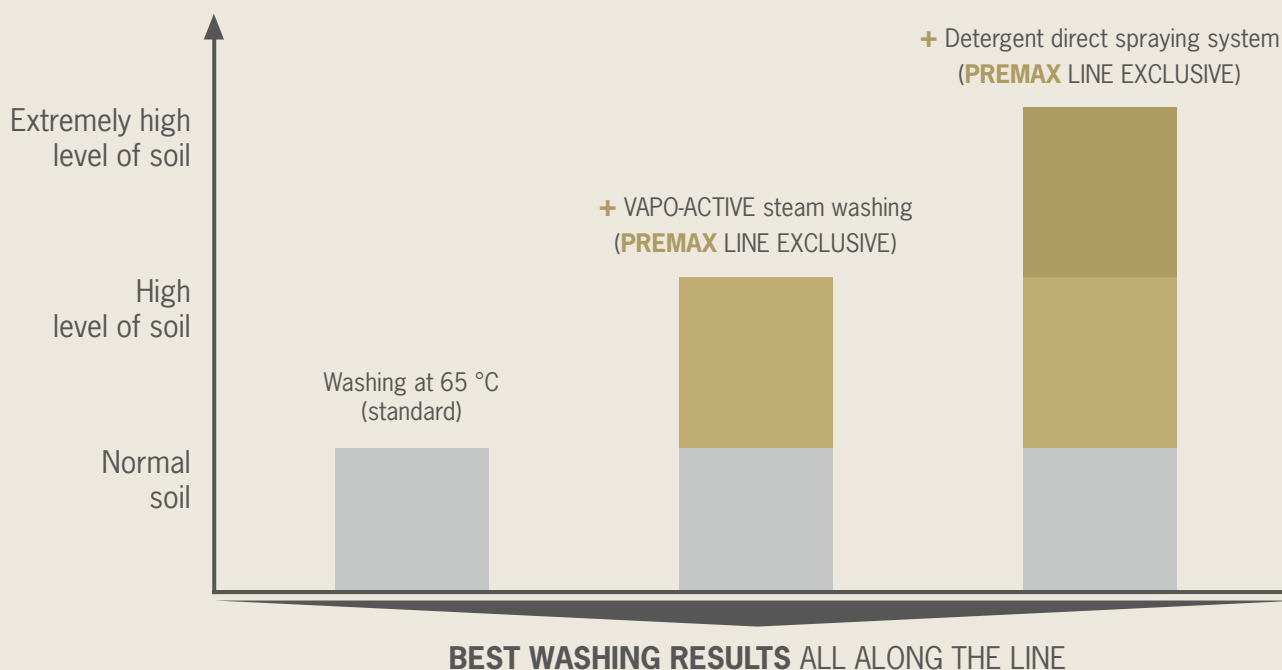
Manual pre-soaking is reduced significantly or even dispensed with.

CHEMICAL INFO:

We recommend using HOBART HLU-32 detergent in combination with the DETERGENT DIRECT SPRAYING SYSTEM.



ANYBODY CAN DISSOLVE NORMAL SOIL, **BUT HOBART CAN DO MORE!**



ROTOR-X WASH SYSTEM

Our cross joint 4-spoke wash arms are unique on the market and provide an extremely high wash performance:

- Water contact with the wash ware is twice as long.
- The washing action increases by 100 % compared to traditional wash arms.

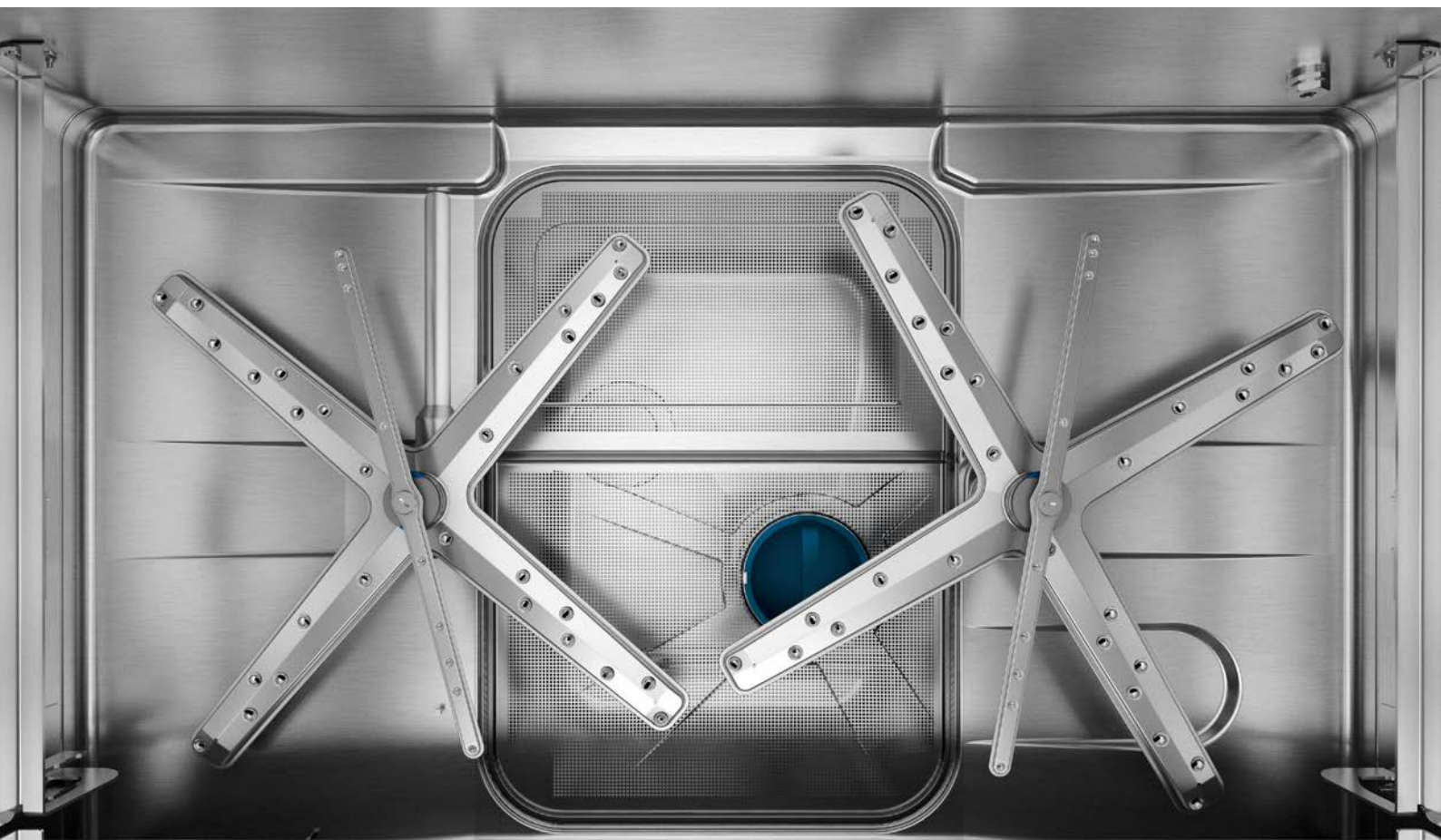
Longer contact times and better wash action provide an excellent cleaning result over the entire surface. The rotating ROTOR-X wash system consists of one upper and one lower cross joint wash arm, i.e. two of each **PROFI** UXT, UXTH, UXTLH and **PREMAX** UPT models.

POWER WASH

In principle, the wash action of utensil washers is considerably higher than that of other dishwashers. POWER wash creates the required high wash pressure by:

- Wash arms with special Impuls spray nozzles
- Wash pumps with a 200 % higher performance

This combination guarantees a hygienic wash result, even with heavily encrusted utensils.



BEST WASH RESULT

SENSO-ACTIVE RESOURCE MANAGEMENT

The entry of dirt into the tank is monitored continuously and water consumption is automatically adapted accordingly. With a low level of soil in the machine, water consumption is low; for a higher level of soil, the machine uses more water.

The advantages are:

- Reliable wash results even with a high level of soil
- Dishwasher compensates for mistakes made by the operating personnel
- Consistent regeneration of the wash solution with sufficient fresh water
- Complete draining and refilling is not necessary anymore

GENIUS-X² FINE FILTER SYSTEM

The enhanced GENIUS-X² fine filter system cleans dirty water in three steps and keeps the wash solution clean:

1. Coarse dirt and food waste are collected in the strainer basket, preventing them from reaching the tank.
2. Fine dirt is collected in the separate fine filter and discharged from the machine after only 10 seconds.
3. The residual fine dirt is collected during washing. It is drained before rinsing.

The GENIUS-X² fine filter system auto-cleans during pump-out, reducing the detergent consumption by more than 35 %.



EASY HANDLING

VAPOSTOP

When opening a conventional utensil washer, hot steam escapes from the machine.

The multi-stage ventilation system of the VAPOSTOP, available as an option, extracts the 65 °C hot waste steam from the machine compartment, preventing the steam from escaping.

The patented VAPOSTOP

- Cools exhaust air to approx. 25 °C
- Improves indoor climate
- Makes work easy



VISIOTRONIC CONTROL

Thanks to the large START button combined with a text and graphics display, the machine is far easier to operate:

- All important information is available at a glance
- Easy selection of programmes
- Easy settings

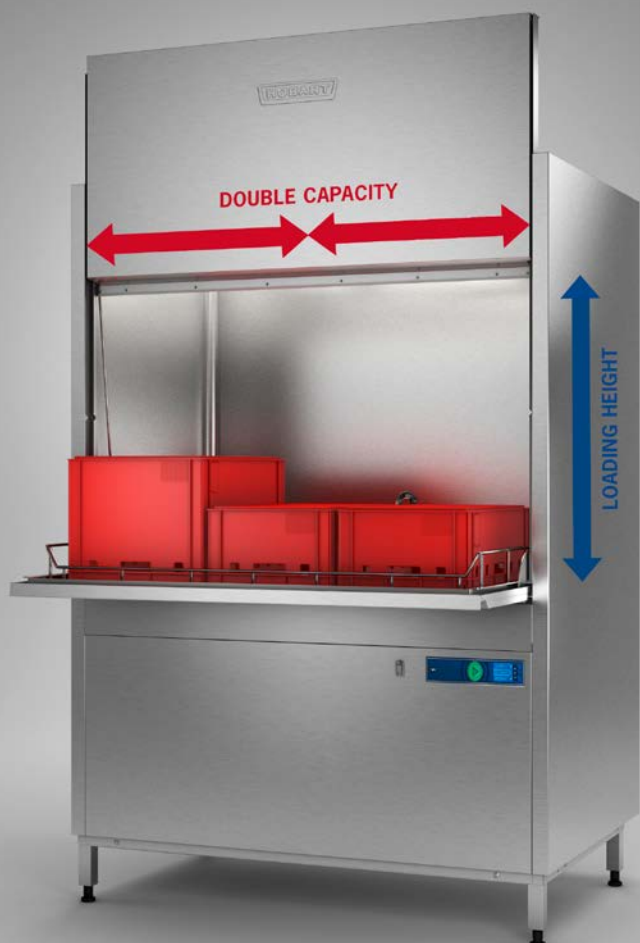
As soon as the machine recognizes that you need information, the display auto-activates and provides all necessary information.

REMAINING TIME INDICATOR

In support of VISIOTRONIC control, the big start button of the dishwasher indicates the progress of the programme:

- Blue: Programme just started
- Partly green: Rinsing
- Green: Programme finished / machine ready to start
- Red: Error





EASY HANDLING

HOOD LIFT

As an option, the hoods of models **PROFI** UXTH and UXTLH are opened and closed by an electrically operated hood lift. Eliminating the need to apply manual force to open and close the hood.

REFILL SIGNAL

The integrated fill level indicator monitors the contents of external as well as integrated chemical canisters.

It indicates well in advance when detergent and rinse aid need refilling. This ensures effective long-term wash results.

BLOCKED FILTER SENSOR

If there is a lot of soil in the machine, the filter may become clogged. The blocked filter sensor registers this, and displays a warning on the control panel. This function assists the operating personnel and ensures proper ongoing dishwashing operation.

HYGIENE PROGRAMME

Over time, limescale and dirt particles can build up inside the machine. The patented hygiene programme was developed to eliminate this soil:

- Removes limescale deposits
- Cleans the machine from dirt residues
- Provides a fresh smell

The machine's display shows you when to run the hygiene programme. Simply put a hygiene tab in the machine and start the hygiene programme. The machine will be clean and hygienic in next to no time.



FLEXIBILITY

DOUBLE CAPACITY

PROFI UXT/UXTH and UXTLH are the perfect solution for large washing volumes.

It cleans up to

- 6 bread baskets,
 - 16 baking pans
 - 3 EN containers
- at the same time.

This avoids unnecessary waiting times and increases capacity significantly.

REDUCIBLE MACHINE HEIGHT

The machine height of the **PROFI** UX and UXT can be reduced by 217 mm with the door open.

This allows for installation of the machine in low-ceilinged rooms. The loading height is then 650 mm.

LOADING HEIGHT

According to model, the above-average loading height provides space for up to

- 6 bread baskets
- large serving trays (600 x 800 mm)
- Baking pans (600 x 800 mm)



HIGH LEVEL OF ECONOMY

HIGHER CAPACITY AND GREATER VERSATILITY

Patented lateral guide rails significantly increase the dishwasher's cleaning capacity per cycle for GN plates and butcher boxes, compared to conventional models:

- **PREMAX** UP triples capacity from 2 to 6 GN plates
- **PREMAX** UPT doubles capacity from 4 to 8 GN plates

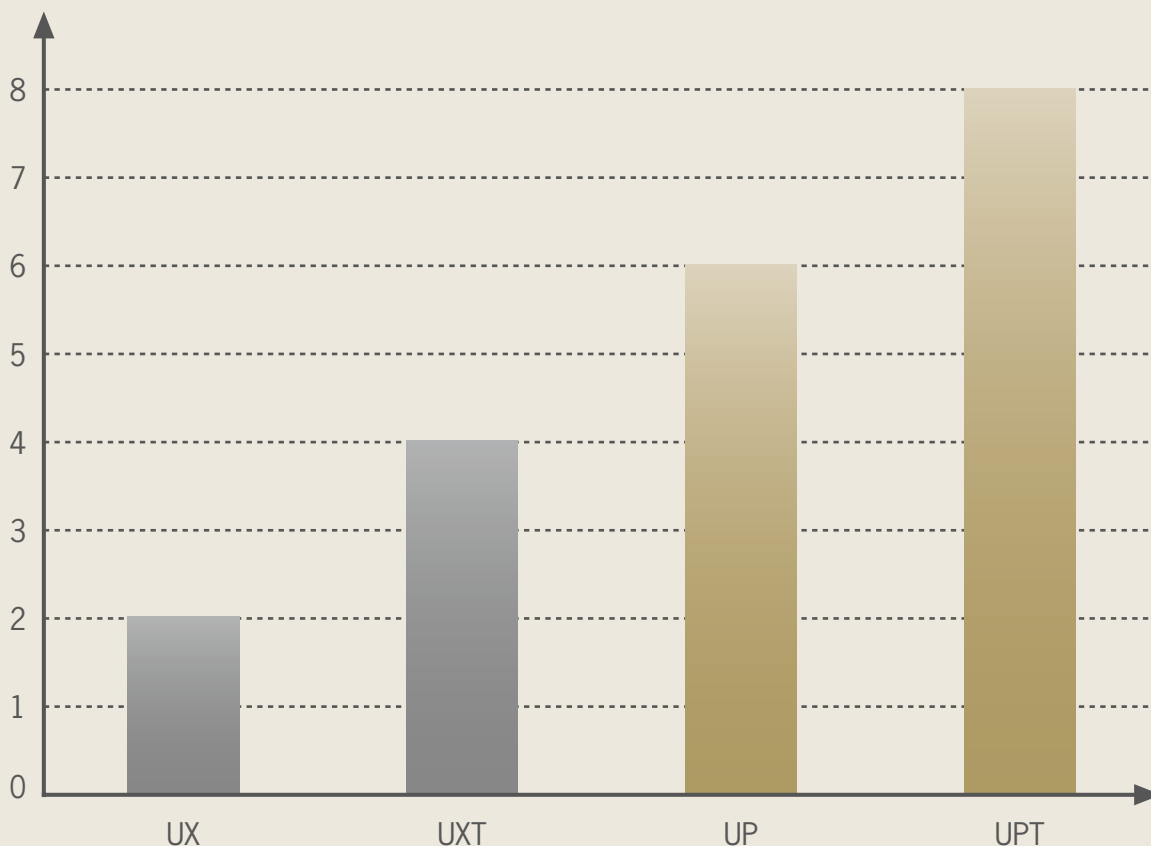
The dishwashers' efficiency increases owing to the considerably higher GN-plate and butcher-box capacity.



This saves up to 1,000 working hours per year.

ANYBODY CAN COPE WITH NORMAL CAPACITY,
BUT HOBART CAN COPE WITH MORE!

GN containers per wash cycle





35 %

Energy saving by
Drain heat recovery

6,350 kWh

This is how much energy can be saved per year with drain heat recovery.
This is equivalent to the consumption of three 2-person households.

40 °C

Exhaust heat recovery is able to reduce exhaust air temperature
by this value and provides improved indoor climate.



HIGH LEVEL OF ECONOMY

EXHAUST HEAT RECOVERY

Exhaust heat recovery, available as an option for front-door type models, uses the energy from the 60 °C hot waste steam to heat fresh water. Humidity and energy do not escape uncontrollably into the room, but are returned efficiently to the dishwasher through a heat exchanger.

- Saves up to 5,000 kWh per year
- Reduces room temperature
- Improves indoor climate

DRAIN HEAT RECOVERY

The energy of the 65 °C hot waste water is used to heat fresh water. The drain heat recovery system, available as an option, leads the hot waste water along the fresh water flowing in. Thus heating up the fresh water to 45 °C before it reaches its final rinse temperature in the boiler.

- Saves up to 6,350 kWh per year
- Pays off in the 2nd year already

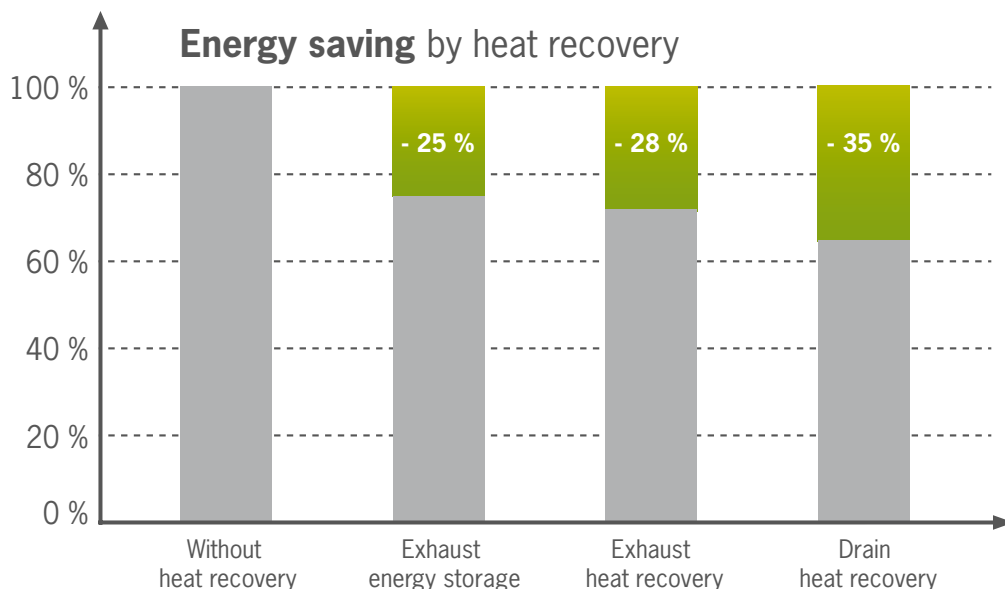
EXHAUST ENERGY STORAGE

Hood-type dishwashers save energy as they have exhaust energy storage as a standard feature. The hood, closed to all sides, drastically reduces energy consumption. The 60 °C hot waste steam does not escape into the room uncontrollably, but remains under the hood.

- Saves up to 2,600 kWh per year
- Reduces room temperature
- Improves indoor climate

This is intelligent energy saving without additional investment.

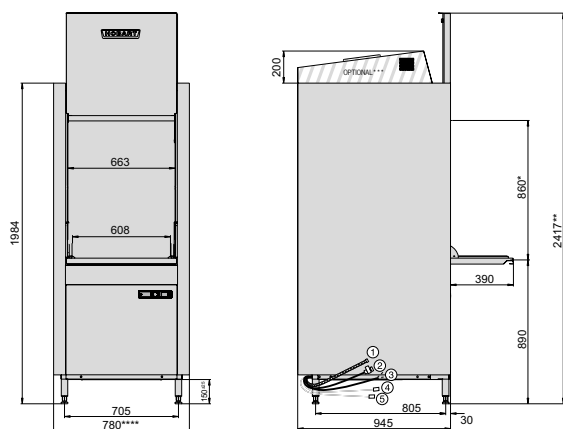
ANYBODY WANTS TO SAVE ENERGY COSTS, BUT HOBART SAVES MORE!



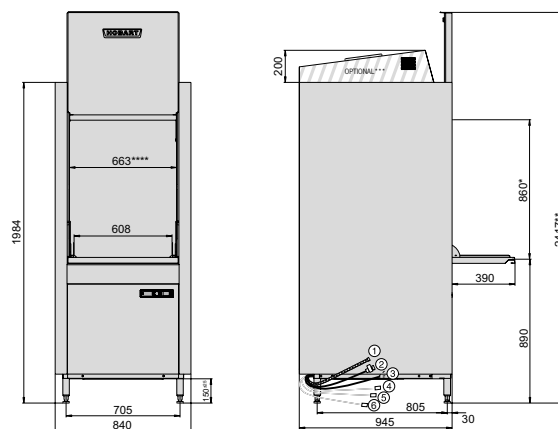
DRAWINGS

UTENSIL WASHERS, FRONT DOOR MODELS

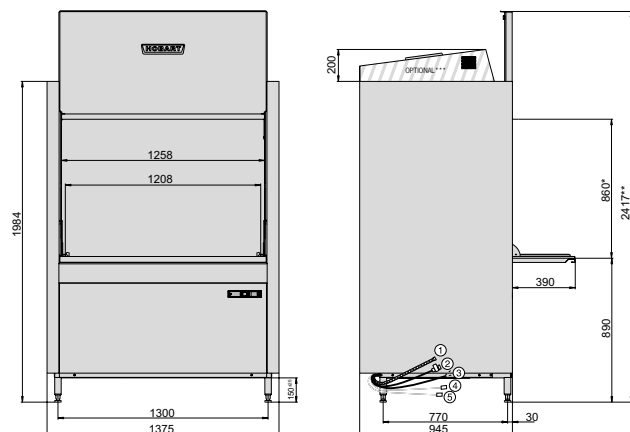
UX



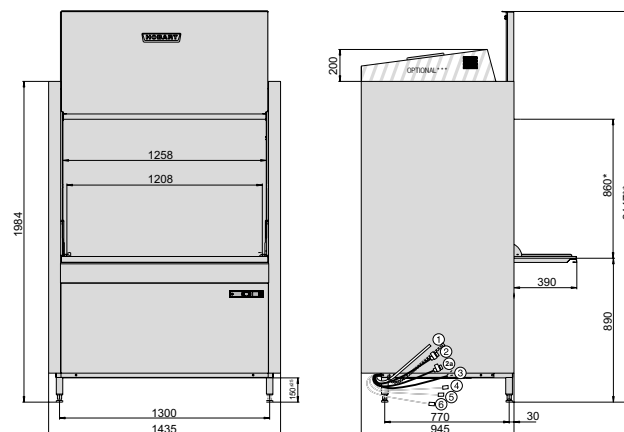
UP



UXT



UPT



- ① flexible drain hose ② fresh-water connection ③ separate tank filling ④ power cord ⑤ hose for detergent ^{a)} ⑥ hose for rinse aid ^{a)} ⑦ hose for detergent ^{a)}

^{a)} for machines with external containers

* Loading height can be reduced to 650 mm

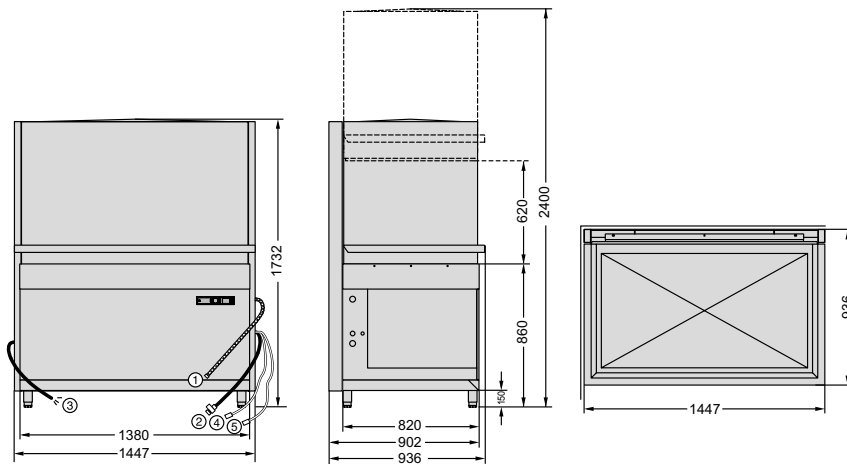
** Height with open door can be reduced to 2,200 mm

*** with exhaust heat recovery

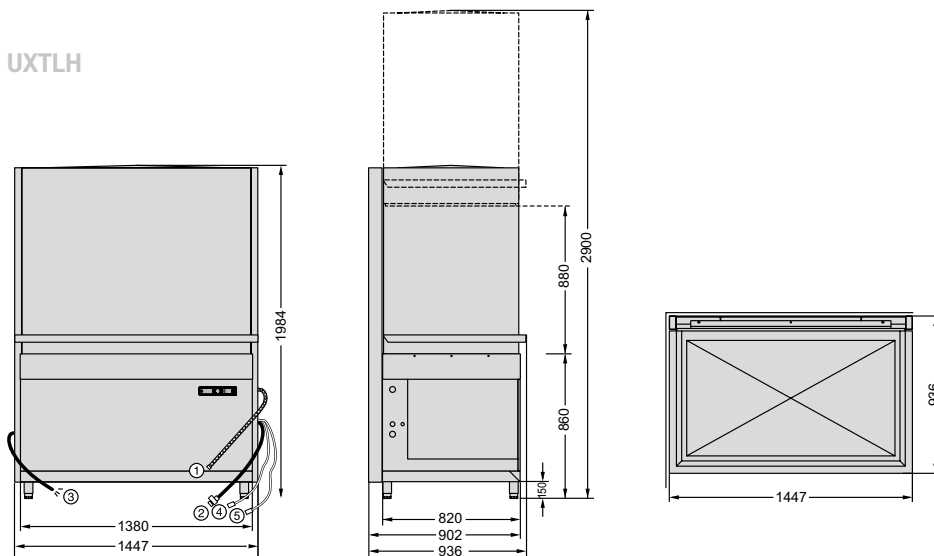
**** with drain heat recovery

UTENSIL WASHERS, HOOD-TYPE MODELS

UXTH



UXTLH



- ① flexible drain hose ② fresh-water connection ③ power cord ④ hose for detergent ^{a)} ⑤ hose for rinse aid ^{a)}
^{a)} for machines with external containers

FEATURES

PROFI LINE

MODELS	UX	UXT	UXTH
MODEL TYPE	Frontdoor	Frontdoor	Hood
WASH WARE			
Description	All types of pots, serving trays, utensils and GN plates; 2 EN-containers; 8 baking pans measuring up to 600 x 800 mm; 4 bakery racks	All types of pots, serving trays, utensils and GN plates; 3 EN-containers; 16 baking pans measuring up to 600 x 800 mm; 6 bakery racks	All types of pots, serving trays, utensils and GN plates; 3 EN-containers; 8 baking pans measuring up to 600 x 800 mm; 3 bakery racks
BEST WASH RESULTS			
VAPO-ACTIVE steam washing	–	–	–
Detergent Direct Spraying System	–	–	–
ROTOR-X wash system	●	●	●
POWER Wash	●	●	●
SENSO-ACTIVE resource management	●	●	●
GENIUS-X ² fine filter system	●	●	●
Interlocked strainer	●	●	●
EASY TO OPERATE			
VAPOSTOP	○	○	–
VISIOTRONIC Control	●	●	●
Remaining Time Indicator	●	●	●
Integrated water softener	○	– *	– *
Hood Lift	–	–	○
Refill signal	●	●	●
Blocked filter sensor	●	●	●
Hygiene Programme	●	●	●
Corner positioning possible	–	–	●
Rinse aid and detergent dispenser	●	●	●
EASY-CLEAN concept	●	●	●
CLIP-IN wash and rinse arms	●	●	●
USB interface	●	●	●
HIGH LEVEL OF ECONOMY			
Higher Capacity and Greater Versatility	–	–	–
Exhaust Heat Recovery	○	○	–
Drain heat recovery	○	○	○
Exhaust Energy Storage	–	–	●
Heat and sound insulated hood	–	–	○
FLEXIBILITY			
Double Capacity	–	●	●
Reducible Machine Height	●	●	–
Loading height	●	●	–

● Inclusive

○ Optional

– Not available

* External water softening system recommended

	PROFI LINE	PREMAX LINE	
MODELS	UXTLH	UP	UPT
MODEL TYPE	Hood	Frontdoor	Frontdoor
WASH WARE			
Description	All types of pots, serving trays, utensils and GN plates; 3 EN-containers; 16 baking pans measuring up to 600 x 800 mm; 6 bakery racks	All types of pots, serving trays, utensils and 6 GN plates (1/1); 4 EN-containers	All types of pots, serving trays, utensils and 8 GN plates (1/1); 5 EN-containers
BEST WASH RESULTS			
VAPO-ACTIVE steam washing	–	● PREMAX LINE EXCLUSIVE	● PREMAX LINE EXCLUSIVE
Detergent Direct Spraying System	–	● PREMAX LINE EXCLUSIVE	● PREMAX LINE EXCLUSIVE
ROTOR-X wash system	●	●	●
POWER Wash	●	●	●
SENSO-ACTIVE resource management	●	●	●
GENIUS-X² fine filter system	●	●	●
Interlocked strainer	●	●	●
EASY TO OPERATE			
VAPOSTOP	–	○	○
VISIOTRONIC Control	●	●	●
Remaining Time Indicator	●	●	●
Integrated water softener	– *	– *	– *
Hood Lift	○	–	–
Refill signal	●	●	●
Blocked filter sensor	●	●	●
Hygiene Programme	●	●	●
Corner positioning possible	●	–	–
Rinse aid and detergent dispenser	●	●	●
EASY-CLEAN concept	●	●	●
CLIP-IN wash and rinse arms	●	●	●
USB interface	●	●	●
HIGH LEVEL OF ECONOMY			
Higher Capacity and Greater Versatility	–	● PREMAX LINE EXCLUSIVE	● PREMAX LINE EXCLUSIVE
Exhaust Heat Recovery	–	○	○
Drain heat recovery	○	○	○
Exhaust Energy Storage	●	–	–
Heat and sound insulated hood	○	–	–
FLEXIBILITY			
Double Capacity	●	–	●
Reducible Machine Height	–	–	–
Loading height	●	●	●

● Inclusive

○ Optional

– Not available

* External water softening system recommended



TECHNICAL DATA

PROFI LINE			
MODEL	UX	UXT	UXTH
CYCLE TIMES*	120 / 240 / 360 sec. and special cycles	120 / 240 / 360 sec. and special cycles	120 / 240 / 360 sec. and special cycles
CAPACITY			
Racks	30 /h	30 /h	30 /h
Trays (600 x 800 mm)	240 /h	480 /h	240 /h
EN-containers	60 /h	90 /h	90 /h
bakery racks	120 /h	180 /h	90 /h
GN (1/1)	60 /h	120 /h	120 /h
TANK CAPACITY	80 l	130 l	130 l
WATER CONSUMPTION	4.5 l/rack	7.5 l/rack	7.5 l/rack
WASH PUMP	2.9 kW 1,150 l/min	2 x 2.9 kW 2 x 1,150 l/min	2 x 2.9 kW 2 x 1,150 l/min
Tank heating	3.3 kW	6.1 kW	6.1 kW
BOOSTER LOADING			
Standard	12.4 kW	15.3 kW	15.3 kW
Alternative	6.2 kW	9.1 kW	9.1 kW
TOTAL LOADING			
Standard	15.6 kW 3 x 25 A	21.6 kW 3 x 35 A	21.6 kW 3 x 35 A
Alternative	12.4 kW 3 x 20 A	15.6 kW 3 x 35 A	15.6 kW 3 x 35 A
Power supply	400 / 50 / 3N	400 / 50 / 3N	400 / 50 / 3N
DIMENSIONS			
Loading height	860 mm	860 mm	620 mm
Rack size	600 x 760 mm	1,240 x 700 mm	1,240 x 700 mm

* The machine is equipped with an automatic cycle-time control which ensures hygienic rinse temperatures even on a cold-water supply or with reduced heating performance.

	PROFI LINE	PREMAX LINE	
MODEL	UXTLH	UP	UPT
CYCLE TIMES*	120 / 240 / 360 sec. and special cycles	120 / 240 / 280 sec. and special cycles	120 / 240 / 280 sec. and special cycles
CAPACITY			
Racks	30 /h	30 /h	30 /h
Trays (600 x 800 mm)	480 /h	210 /h	450 /h
EN-containers	90 /h	120 /h	150 /h
bakery racks	180 /h		
GN (1/1)	120 /h	180 /h	240 /h
TANK CAPACITY	130 l	80 l	130 l
WATER CONSUMPTION	7.5 l/rack	8 l/rack	14 l/rack
WASH PUMP	2 x 2.9 kW 2 x 1,150 l/min	2.9 kW 1,150 l/min	2 x 2.9 kW 2 x 1,150 l/min
Tank heating	6.1 kW	3.3 kW	6.1 kW
BOOSTER LOADING			
Standard	15.3 kW	15.3 kW	18.1 kW
Alternative	9.1 kW	9.1 kW	9.1 kW
TOTAL LOADING			
Standard	21.6 kW 3 x 35 A	18.5 kW 3 x 32 A	24.5 kW 3 x 50 A
Alternative	15.6 kW 3 x 35 A	15.5 kW 3 x 25 A	18.5 kW 3 x 32 A
Power supply	400 / 50 / 3N	400 / 50 / 3N	400 / 50 / 3N
DIMENSIONS			
Loading height	880 mm	860 mm	860 mm
Rack size	1,240 x 700 mm	600 x 760 mm	1,240 x 700 mm

CONCEPT SOLUTIONS FOR OPTIMISED WASHING RESULTS

WATER TREATMENT

The right solution for every water quality: Water softening plant to prevent the build-up of limescale and osmosis plant for a stainless wash result.

WASHING CHEMICALS

The right detergent for every application – perfectly suited to the individual machine. **The HYLINE hygienic range.**





THE COMPANY

HOBART is the world market leader in commercial warewashing technology and renowned manufacturer of cooking, food preparation and waste technology. Established 1897 in Troy, Ohio, HOBART today employs more than 6,900 employees around the world. At our manufacturing plant in Offenburg, Germany, HOBART develops, produces, and distributes warewashing technology worldwide. All over the world, the hotel and catering trade, cafeterias, bakeries and butcher shops, supermarkets, airlines, cruise ships, automotive suppliers, research centres and pharmaceutical companies swear by our innovative products, which are considered to be economical and ecological market leaders.

OUR FOCUS

INNOVATIVE - ECONOMICAL - ECOLOGICAL

This is our philosophy. To us, innovation means continuously setting new standards in technology, combined with real added value for the customer. An enterpriseowned technological centre and an innovation centre for warewashing technology at our headquarters in Germany make this possible. Highly efficient products are created with bundled innovation, which continuously confirm our status as technological leader. To be economical means to set standards in relation to the lowest operating costs and minimal use of resources, and to revolutionise the market continuously. To be ecological means a 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.

WHENEVER THE FIRST
MACHINE WILL BE CAPABLE OF
WASHING WITHOUT WATER –
IT WILL BE A HOBART.

We provide this promise of quality to our customers,
and it represents our personal standard upheld
by all our staff at HOBART.

OUR VISION - WASH WITHOUT WATER

Intensive market research has shown, that our customers expect warewashing technology that combines efficiency with optimal performance. We hold ourselves to these claims, and they form the foundation for our vision of „washing without water“. This vision is our continuous incentive to walk on new paths in order to constantly reduce the water, energy and chemical consumption. Step by step, we would like to come closer to our goal with innovative excellence, and we already know: Whenever the first machine will be capable of washing without water – it will be a HOBART.

HOBART COMPETENT - FAST - RELIABLE

HOBART service technicians as well as HOBART service partners are the „real“ experts. Thanks to intensive training and many years of experience, these technicians have a unique and profound knowledge of the product. Maintenance and repair work is therefore always carried out professionally, fast, and reliably.





Die Angaben in diesem Prospekt beruhen auf dem Stand 04/2020. Technische Änderungen oder Änderungen der Ausführung bleiben vorbehalten.

The details given in this brochure are correct as of 04/2020. 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 04/2020. Nous nous réservons le droit de modifier les données ou les configurations techniques de nos machines.





PRODUCT ADVANTAGES

- Operator safety is Number 1 combined with, durability, sanitation and performance
- New EASY-LIFT mechanism to raise & lower machine for cleaning underneath
- 330mm stainless steel CLEAN CUTTM 100% REMOVABLE KNIFE for ease of cleaning and maximum hygiene
- Variable 4 speed automatic carriage & 3 stroke lengths
- Gauge plate (slice thickness) interlock - gauge plate must be closed to remove carriage
- No volt release - if power fails or plug is removed slicer must be switched on again to re-start
- Carriage system interlock - gauge plate indicator must be closed to open or remove
- Carriage system can be tilted open or removed for cleaning
- "Home" position to start—for operator safety carriage must be in home position to start machine
- Borazon stone long life sharpening attachment
- Sanitary & heavy-duty stainless steel gauge plate, carriage face plate and knife cover
- Sanitary anodized aluminium base
- Permanently mounted knife ring guard - maximum safety when cleaning
- Low fence as standard
- Optional accessory - food chute

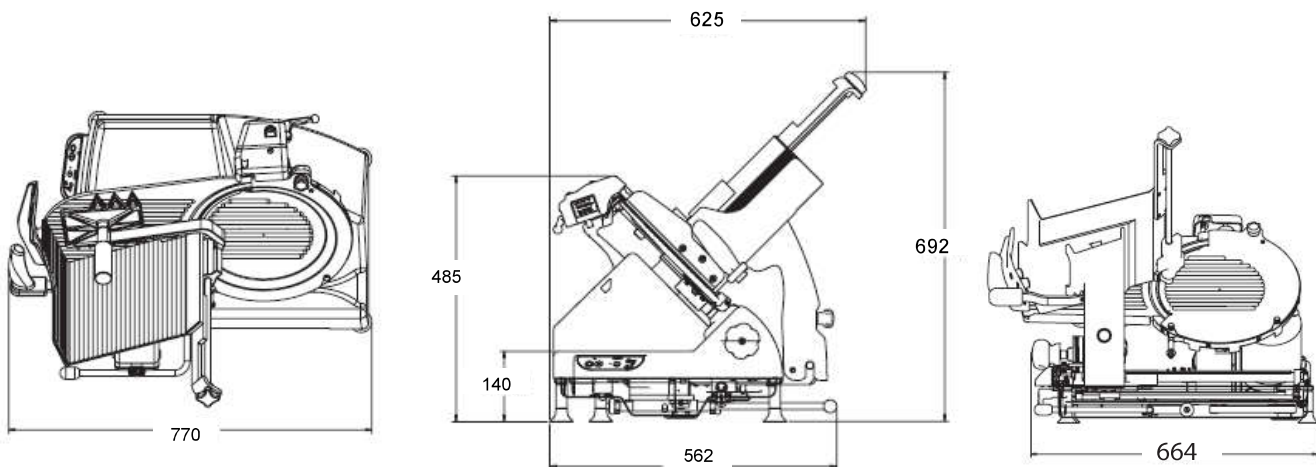
TECHNICAL DATA

Knife Size	330 mm
Speeds	Variable 4 speed automatic
Stroke Length	3 different
Maximum Cut Thickness	25 mm
Carriage Capacity	305mm wide / 190mm diameter
Safety	Knife ring guard
	Removable Knifer
	Gauge plate interlock
	Air piston lift mechanism
Drive Mechanism	Home position to start
	Poly V Belt
Motor Size	0.37 kW
Shipping Weight	67 kg

CONNECTIONS

Power Supply	240/50/1 - 10amp
Power Cord	10amp plug & lead

DIMENSIONAL DRAWING





COOKING
COMBI STEAMER

HOBART COMBI



**HOBART
SMART COOKING
SOLUTION**

HOBART

There are lots of
combi steamers...

**But there is only one
HOBART COMBI**



**Quality you
can rely on!**

HOBART is synonymous with high quality as well as economical and innovative technology in the professional kitchen. Our combi steamers COMBI and COMBI-plus share the same core qualities. These two product lines are intended for all applications where top performance is required and that highest demands are met.

**Rely on HOBART's many years of experience and
profound know-how. Let us focus on the technology
so that you can focus on making your guests happy!**



COOKING



HOBART SMART COOKING SOLUTION



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

AirControl: Infinitely variable setting of the fan speed for precise results and optimum heat distribution – for uniform browning, evenly cooked soufflés and sponges with a perfectly level surface.

Extra-quick and easy cleaning – also in between cooking sessions!

At the press of a button your new combi steamer rapidly engages the fully automatic cleaning system, taking just 19 minutes to provide a professional clean.



Simplest of operation, no mistakes – who needs complicated when things can be so easy?!

Our FastPAD is designed to provide simple and intuitive operation. Easy selection among 250 saved programs, also via pictures.

Thanks to the smart CoreControl, your HOBART COMBI sets the parameters automatically to match the quantity and type of the dish you are preparing.

Our highly practical 'side-ways' loading and unloading of trays is the safest and most ergonomic.

Economical – for perfect cost control!

You can record all operating costs and need not spend any more than is necessary on operating and maintenance costs. Your oven is highly economical due to the high efficiency features of **CoreControl**, saving you up to 15% of energy costs, and **JetControl** up to 30% on water usage.





An overview of all models: The perfect solution for every taste

HOBART COMBI or COMBI-plus?

A team inside a professional kitchen need to deliver high quality food time after time and this is where the HOBART COMBI is fast and reliable.

In addition to all the benefits of the HOBART-COMBI, the HOBART COMBI-plus has features which make it more than easy for all operators to achieve the expected result. Via the FastPAD control, it is very easy to save images of your cooking processes. Your COMBI comes with a standard 70+ different programmes and regardless of who is operating the combi steamer constant cooking results is guaranteed.

Cleaning the HOBART COMBI-plus is as easy as it can get: Select the cleaning level, start the machine – and that's it. No need to fill in detergent, count cleaning tabs, spray-clean by hand, or rinse and wipe. With 19 minutes only, the unique cleaning system of the COMBI-plus furthermore has the shortest-ever runtime; the Intensive Programme saves up to 50% water compared to traditional systems.

Whether COMBI or COMBI-plus:
You'll always make the right decision!

HOBART **COMBI-mini**



Easy

Faster start of the oven thanks to the VisioPAD in the COMBI and the FastPAD in the COMBI-plus. The operating panel is simple and intuitive. The interior of the COMBI is highly visible due to bright LED lighting. And 'side-ways' insertion of the trays provides the safest and ergonomic loading.

Fast

Lose no time when cooking: The Cool-Down function for quick temperature adjustment allows for continuous cooking without waiting. And if time is of the essence, you can reduce the cleaning time between the individual cooking processes.

Reliable

Set and monitor all parameters in the Toolbox of the HOBART COMBI-plus. Fault messages are indicated digitally. Our TwinControl feature means in the event of major operating panel damage you can still keep cooking in convection mode – the perfect back-up.

Economical

Save water and electricity thanks to the time-proven injection technology form of steam generation, the unique closed circuit cleaning system and automated power regulation.

FROM CONCEPT TO REALISATION

COOKING

HOBART **COMBI**



HOBART **COMBI-plus**



HOBART **COMBI TWIN**



HOBART **COMBI TOWER**



HOBART

Optimum cooking result



Even and perfect browning

AirControl

- Auto Reverse fan: Infinitely adjustable fan impeller for perfectly even cooking (fan impeller speed adjustable from 0 to 100%)
- In the floor-mounted unit COMBI/COMBI-plus, 3 fans ensure even and fast heat distribution in the cooking chamber
- With damper for de-humidification of the cooking chamber
- With the Cool-Down feature there is fast change between operating modes utilizing either water or air, whilst the door remains closed.



- An open protective guard before the big fan impeller allows for even and fast heat distribution in the cooking chamber
- Gentle slow cooking with sous-vide core temperature sensor / Rotisserie sensor for perfect and reproducible cooking results
- Thanks to the fan impeller position at the rear of the cooking chamber, the heat reaches the food quickly

7 operating modes

- Low-temperature cooking with steam (30 to 97 °C)
- Saturated steam 98 °C
- Hot air up to 250 °C
- Overheated steam (99 to 105 °C)
- Combi steam from 30 – 250 °C
- Regeneration programme
- Delta-T cooking (COMBI-plus)

COOKING



Evenly cooked to perfection

Independent of their height and position in the combi steamer, meat, gratins, vegetable, and baked goods are evenly cooked.

A core temperature sensor is provided to ensure highly precise cooking and a tender, soft and moist consistency of the finished product.

To prevent excessive temperatures and guarantee an accurate cooking process, the COMBI-plus automatically controls the heating performance to match the food that you are preparing.

The humidity is accurately controlled simply by dialling the required percentage, to create your ideal cooking environment. The finest control of humidity is at your fingertips.



Easy and comfortable

Ready for operation in an instant thanks to great user friendliness

- Simple, intuitive operating panel
- Comfortable viewing window
- Crosswise insertion for safe and ergonomic loading

Up to 33% larger viewing window

Everything at a glance

Thanks to the large viewing window and the LED-lit interior, you see at a glance whether the food in the combi steamer is ready – even from a distance.

The window in the door is 33% larger than that of a 10 tray oven with 'front- to -back' loading.



Ergonomic and safe

The 'side-ways' loading and unloading feature of the HOBART COMBI and COMBI-plus makes cooking with the oven as ergonomically friendly as possible and it is safer too!



COOKING

Extra easy operation thanks to the readily accessible, easy to read, intuitive operating panel.

No effort, no explanations

Using the glass touch screen is child's play. Start cooking at the press of a button!

Setting the HOBART COMBI is easy

More than 70 saved recipes that can be adjusted individually to the core temperature of the product and to the desired degree of browning (COMBI-plus).

Develop your own creation, generate your own recipes and save them together with a picture, for fast recall (COMBI-plus).

Ready for start-up in 3 seconds

Guaranteed results – perfectly reproducible

You can program up to 100 personal recipes! Via the integrated library, select how you wish to see them for selection: either as text, or as photos.



Every day, each cooking process is recorded for display in graphic form as data, able to be accessed via USB interface.

Cooking programmes saved in FastPAD with the associated photo make sure that every user will be able to prepare the dish successfully.



Very easy to use





Fast and easy processes

**Forget the annoying wait:
The combi steamer is ready to cook in a jiffy**

- Say goodbye to boiler heating tanks thanks to state-of-the-art injection technology.
- **CoreControl** with direct temperature increase (one degree per second) provides for quick automatic adjustment to the desired temperature and the quantity of the food. Thus, there is no waiting between two cooking processes.
- Save time by combining different cooking methods (up to 6 steps per recipe).
- **JetControl** quickly cools the cooking chamber down when required – via water or air, and with the door closed. Steam or heat does not escape into your kitchen.

So that you can focus on cooking...



**Easy to clean:
Fast, automatic, economical**



2 seconds are enough to start a cleaning cycle!

When you are ready to clean the oven between or after services, the cleaning programme of your choice takes just two seconds to activate.



COOKING



Cleaning programmes

Basic Programme.....	19 min
Medium Programme	25 min
Intensive Programm	35 min
Conventional programmes	123 min

Fastest fully automated cleaning programme:

Between prepping and lunch or dinner service, you need less than half an hour to clean the HOBART COMBI.

Program the cleaning process for a whole week by selecting a time and wash cycle. Now, the combi steamer will do everything automatically.

Sparklingly clean

Economical and ecological cleaning with HOBART, the specialist for cleanliness and hygiene.

No contact with the detergent.

Chemical is supplied directly via the fully automated cleaning system, meaning no operator is required to handle cleaning tablets or cartridges and with a better cleaning result too! The operator does not have to touch cleaning tabs or cartridges.

Shorter cleaning cycles:

Cleaning takes less than half the time than with other combi steamers: Duration of the intensive cleaning cycle of the COMBI-plus is 41 minutes.

HOBART

Clean and economical Save water, energy, and cleaner!

With CoreControl the oven automatically scales back the energy input as the set temperature is reached, reducing energy consumption by one-third.

No loss of energy thanks to a clever combination of cooking methods together with high temperature accuracy.

The direct steam injection prevents unnecessary consumption of water and electricity. Since the combi steamer does without long pre-heating, there is no increased energy consumption in standby mode.

COMBI and COMBI-plus help you to save money without any effort.



COOKING

CLEANING PROGRAMME:

The closed circuit system cleaning process helps you to save water and thus also cleaner: up to 50 liters of water per cleaning cycles in the 20 x 2/1 floor-mounted unit.



Significantly reduced energy costs thanks to a connected load that is 22% lower than that of comparable units.



Economical –
for perfect cost
control!





Superior reliability and useful life

Work safely with the auto-diagnosis system



TwinControl

In case of a display failure, the unit automatically switches to convection mode to finish the cooking process at 180 °C. Should the touch display be at fault, you can still control the unit by means of the rotary knob.

Automatic diagnosis of water quality:

The combi steamer warns you when the water quality is decreasing.

The HOBART COMBI indicates when the water filter needs replacing.

The integrated software makes access to all HACCP relevant data very easy (COMBI-plus).



Thanks to the crosswise insertion, the chef does not need to reach into the cooking chamber and does not risk burn injuries.

COOKING



Sturdy and reliable

Your COMBI will never let you down!

IN CASE OF FAULT, THE EMERGENCY PROGRAMME KICKS IN:

**A trolley cart smashes against the oven door
heavily damaging the operating panel**

Your COMBI has a fall back solution.

Simply close the door three times to trigger “Emergency Mode” which allows for ongoing cooking in convection mode at 180C. You can continue cooking.

Use the keyboard in the screen to continue setting cooking programmes, or touch the panel to increase or decrease the temperature.

THE COOLING SYSTEM IN THE TECHNOLOGY SECTION IS SOILED!

To prevent overheating, the combi steamer limits the cooking temperature and indicates that the dirt filter below the operating panel needs cleaning.

Twin Control system for 100% operational reliability





More space,
more time



COMBI TOWER

Pressure steam cooker
combined with combi steamer

A SOLUTION THAT IS UNIQUE ON THE MARKET:

Speed and versatility on just one square meter!

Pressure steam cooker:

Gentle, healthy cooking to preserve nutritional value, natural taste and appearance of the produce. Reduce production times and finish work earlier thanks to the powerful performance of your COMBI TOWER.

RECORD COOKING TIMES

Fish
2 min.



Chicken
1:20 min



Potatoes
8 min.



HOBART COMBI:

Combi steamer with 6 cooking methods. The COMBI is a versatile production unit particularly suitable for cooking gratins and baked goods, as well as meat using low-temperature or vacuum technique.

COMBI ensures even cooking with uniform browning and highly accurate low-temperature cooking.

The combination of the pressure steam cooker and the COMBI meets all expectations on a floor space of just one square meter.



Small footprint
Less loss
Less time
Gentle on the produce

COOKING



COMBI-mini Compact on a small footprint

Whether as a combi steamer in the restaurant kitchen, in the lunch room of an office building, or in a pub or bistro – the COMBI-mini is the perfect solution when you are looking for high performance on the smallest floor space.

COMBI-mini offers the benefits of a full-sized unit on a very small floor space.

The baking and cooking performance of a HOBART COMBI in compact design!

The COMBI-mini is available as a stand-alone unit or as TWIN.



Accessories, equipment & technical data

Accessories

Item number	Description
ACM6H	Steam extractor hood for COMBI-mini 061
ACM6PT	Frame COMBI-mini 061
ACKPSC	Core temperature sensor connection set
ACKUSB	USB port set
ACSC	3-point core temperature sensor Rôtisserie
ACSCF	1-point sous-vide temperature sensor
AC6-11HE	Steam extraction hood for COMBI/COMBI-plus 061/101
AC202CB102	Banquet trolley for COMBI/COMBI-plus 202 (102 plates, 75 mm)
AC6-1KDE	Spray, with automated retract function
OPELA	Fully automated cleaning for COMBI
AC20KF	Grease filter kit for COMBI/COMBI-plus 201/202

Features

Models	COMBI-plus	COMBI	COMBI-mini
Crosswise insertion	●	●	—
Inspection window	●	●	—
LED lamps	●	●	●
VisioPAD operation	—	●	●
FastPAD operation	●	—	—
3 mm glass touch display	●	●	●
AirControl	●	●	●
JetControl	●	●	●
CoreControl	●	●	●
TwinControl	●	●	●
Fully automated cleaning	●	○	●
Standard cleaning	—	●	—
Core temperature sensor	●	○	○
Sous-vide probe	○	○	○
HACCP data	●	●	●
Language selection	●	●	●
Pullout spray	○	○	○
Folding interior screen	●	●	●
Cool-Down	●	●	●
USB	●	○	○

● Included

○ Optional

— Not available



COOKING

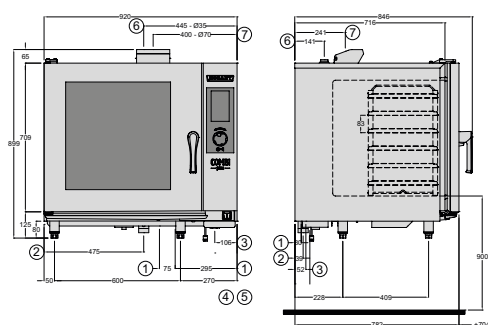
Technical data (COMBI-plus / COMBI)

MODELS	COMBI-plus				
	061E	101E	102E	201E	202E
Capacity	6 x 1/1 GN	10 x 1/1 GN	10 x 2/1 GN	20 x 1/1 GN	20 x 2/1 GN
Number of meals	40 – 100	80 – 150	130 – 200	160 – 300	250 – 400
Guide rail distance	83 mm	67 mm	67 mm	65 mm	65 mm
Width	920 mm	920 mm	920 mm	990 mm	990 mm
Depth	846 mm	846 mm	1,171 mm	862 mm	1,187 mm
Height	899 mm	1,069 mm	1,069 mm	1,947 mm	1,947 mm
Net weight	110 kg	125 kg	145 kg	241 kg	268 kg
Fresh water supply	max. 23 °C	max. 23 °C	max. 23 °C	max. 23 °C	max. 23 °C
Drain connection	G 1" 1/2	G 1" 1/2	G 1" 1/2	G 1" 1/2	G 1" 1/2
Flow pressure	1.5 – 6 bar	1.5 – 6 bar	1.5 – 6 bar	1.5 – 6 bar	1.5 – 6 bar
Recommended water hardness	0 – 3° dH	0 – 3° dH	0 – 3° dH	0 – 3° dH	0 – 3° dH
Total connected load	9.3 kW 14.3 A	15.3 kW / 23 A	24.3 kW / 36.1 A	27.7 kW / 42.2 A	54.7 kW / 81.3 A
Fuse protection	3 x 16 A	3 x 25 A	3 x 50 A	3 x 50 A	3 x 100 A
Voltage	400/50/3N-PE	400/50/3N-PE	400/50/3N-PE	400/50/3N-PE	400/50/3N-PE
Electrical cable supply	M32	M32	M40	M63	M63
Connection to equipotential bonding	M5	M5	M5	M5	M5
Spray protection type	IP25	IP25	IP25	IP25	IP25
Noise development	<70dB(A)	<70dB(A)	<70dB(A)	<70dB(A)	<70dB(A)

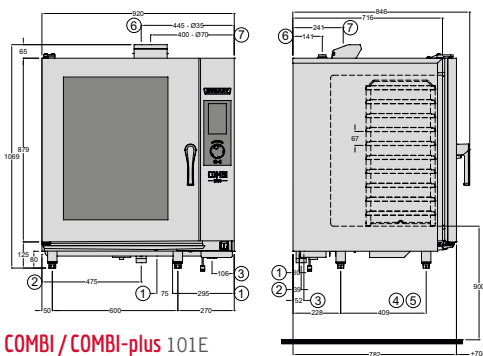
MODELS	COMBI				
	061 E / EB	101 E / EB	102 E	201 E / EB	202 E / EB
Capacity	6 x 1/1 GN	10 x 1/1 GN	10 x 2/1 GN	20 x 1/1 GN	20 x 2/1 GN
Number of meals	40 – 100	80 – 150	130 – 200	160 – 300	250 – 400
Guide rail distance	83 mm	67 mm	67 mm	65 mm	65 mm
Width	920 mm	920 mm	920 mm	990 mm	990 mm
Depth	846 mm	846 mm	1,171 mm	862 mm	1,187 mm
Height	899 mm	1,069 mm	1,069 mm	1,947 mm	1,947 mm
Net weight	110 kg	125 kg	145 kg	241 kg	268 kg
Fresh water supply	max. 23 °C	max. 23 °C	max. 23 °C	max. 23 °C	max. 23 °C
Drain connection	G 1" 1/2	G 1" 1/2	G 1" 1/2	G 1" 1/2	G 1" 1/2
Flow pressure	1.5 – 6 bar	1.5 – 6 bar	1.5 – 6 bar	1.5 – 6 bar	1.5 – 6 bar
Recommended water hardness	0 – 3° dH	0 – 3° dH	0 – 3° dH	0 – 3° dH	0 – 3° dH
Total connected load	9.3 kW 14.3 A	15.3 kW / 23 A 15.8 kW / 23.8 A	24.3 kW	27.7 kW / 42.2 A	54.7 kW / 81.3 A
Fuse protection	3 x 16 A	3 x 25 A	3 x 50 A	3 x 50 A	3 x 100 A
Voltage	400/50/3N-PE	400/50/3N-PE	400/50/3N-PE	400/50/3N-PE	400/50/3N-PE
Electrical cable supply	M32	M32	M40	M63	M63
Connection to equipotential bonding	M5	M5	M5	M5	M5
Spray protection type	IP25	IP25	IP25	IP25	IP25
Noise development	<70dB(A)	<70dB(A)	<70dB(A)	<70dB(A)	<70dB(A)

E = electrical; EB = electrical boiler

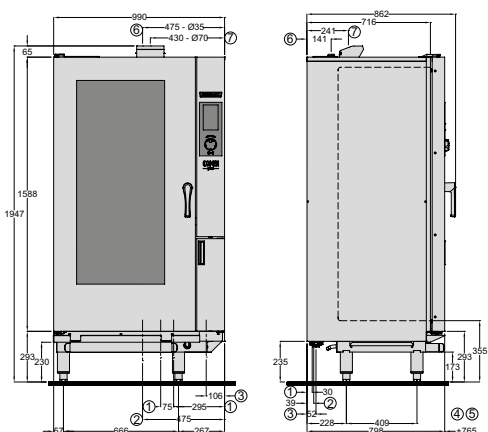
Drawings & technical data



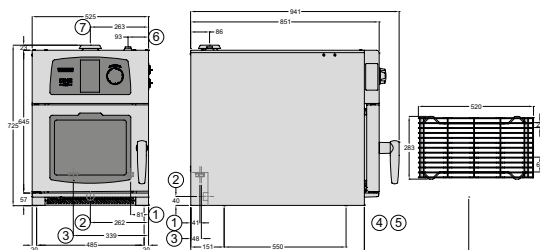
COMBI / COMBI-plus 061E



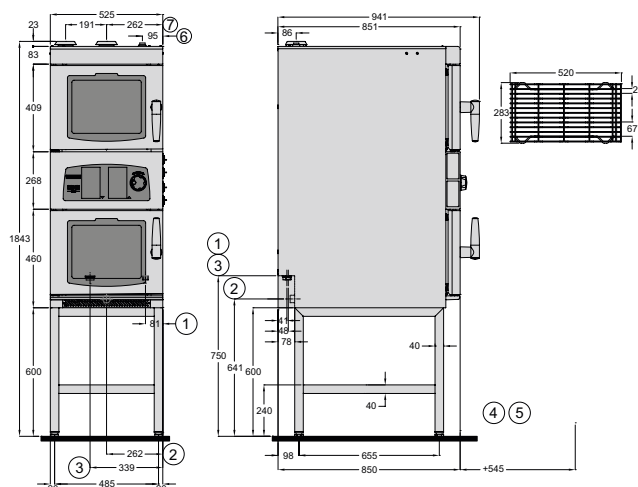
COMBI / COMBI-plus 101E



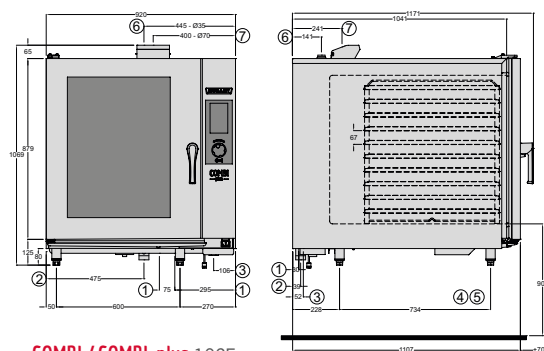
COMBI / COMBI-plus 201E



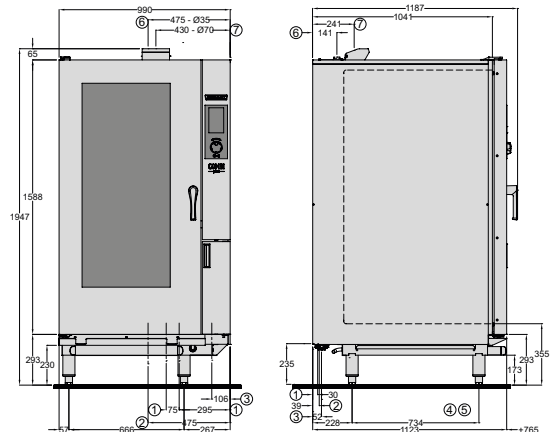
COMBI-mini 061E



COMBI-mini 661E TWIN



COMBI / COMBI-plus 102E



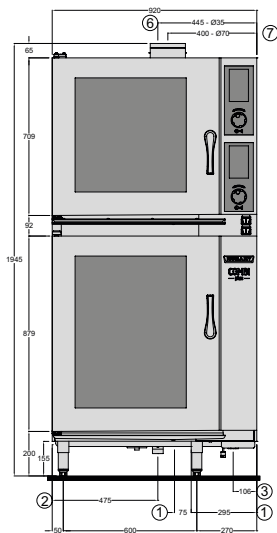
COMBI / COMBI-plus 202E

COOKING

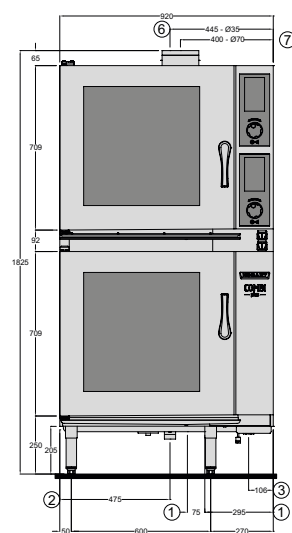
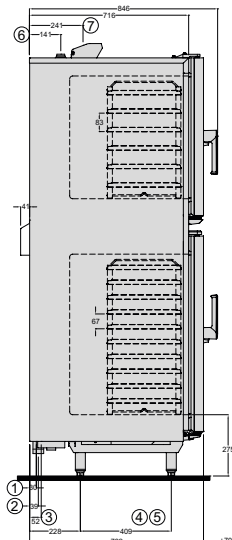
Technical data (TWIN und COMBI-mini)

MODELS	COMBI-plus		COMBI		COMBI-mini	
	611E (TWIN)	661E (TWIN)	611E (TWIN)	661E (TWIN)	061E	661E (TWIN)
Capacity	16 x 1/1 GN	12 x 1/1 GN	16 x 1/1 GN	12 x 1/1 GN	6 x 1/1 GN (20 mm)	12 x 1/1 GN (20 mm)
Number of meals	80 – 160	80 – 120	80 – 160	80 – 120	20 – 40	40 – 80
Guide rail distance	83/67 mm	83 mm	83/67 mm	83 mm	22 mm	22 mm
Width	920 mm	920 mm	920 mm	920 mm	525 mm	525 mm
Depth	887 mm	887 mm	887 mm	887 mm	941 mm	941 mm
Height	1,945 mm	1,825 mm	1,945 mm	1,825 mm	725 mm	1,843 mm
Net weight	216 kg	205 kg	216 kg	205 kg	72 kg	143 kg
Fresh water supply	max. 25°C	max. 25°C	max. 25°C	max. 25°C	max. 25°C	max. 25°C
Drain connection	G 1" 1/2	G 1" 1/2	G 1" 1/2	G 1" 1/2	1"	1"
Flow pressure	1.5 – 6 bar	1.5 – 6 bar	1.5 – 6 bar	1.5 – 6 bar	1.5 – 6 bar	1.5 – 6 bar
Recommended waterhardness	0 – 3° dH	0 – 3° dH	0 – 3° dH	0 – 3° dH	0 – 3° dH	0 – 3° dH
Total connected load	24.6 kW / 37.4 A	18.6 kW / 28.7 A	24.6 kW / 37.4 A	18.6 kW / 28.7 A	6.3 kW / 10.4 A	12.5 kW / 19.6 A
Fuse protection	3 x 50 A	3 x 32 A	3 x 50 A	3 x 32 A	3 x 16 A	3 x 20 A
Voltage	400/50/3N-PE	400/50/3N-PE	400/50/3N-PE	400/50/3N-PE	400/50/3N-PE	400/50/3N-PE
Electrical cable supply	M40	M40	M40	M40	M25	M32
Connection to equipotential bonding	M5	M5	M5	M5	M5	M5
Spray protection type	IP25	IP25	IP25	IP25	IP25	IP25
Noise development	<70dB(A)	<70dB(A)	<70dB(A)	<70dB(A)	<70dB(A)	<70dB(A)

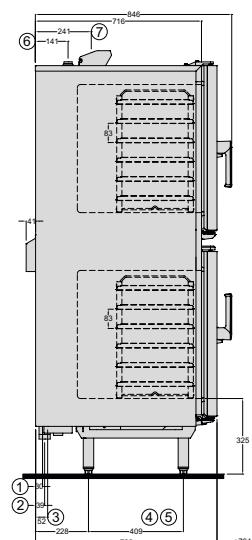
E = electrical



COMBI / COMBI-plus 611E TWIN



COMBI / COMBI-plus 661E TWIN





THE COMPANY

HOBART is the world market leader for commercial warewashing technology and well-known manufacturer of cooking, food preparation, and environmental technology. Founded 1897 in Troy, Ohio, HOBART today has a global workforce of more than 6,900. All over the world, the hotel and catering trade, cafeterias, bakeries and butcher shops, supermarkets, airlines, cruise ships, automotive suppliers, research centres and pharmaceutical companies swear by our innovative products, which are considered to be economical and ecological market leaders.



COOKING

OUR FOCUS

INNOVATIVE - ECONOMICAL - ECOLOGICAL

Every year, HOBART applies for a many patents. This makes us the exception in our industry. However, innovation means more to us than a number of patents. Being innovative means that we can make work easier for you and help you save costs and resources. We offer you added value. This is not only our own opinion but also that of many happy customers, evidenced by various prizes we are awarded every year. Economic efficiency means that we as innovation leader set standards for operating costs and resource consumption. This helps you and our environment. Sustainability means that we act responsibly when consuming resources. This is true not only for the operation of our products but also for the entire company, from sourcing over production up to logistics. At our Offenburg site, for example, we are only using green electricity. At HOBART, sustainability has a name: CO2NSEQUENT.



COMPETENT - FAST - RELIABLE

HOBART service technicians as well as HOBART service partners are the "real experts". Thanks to intensive training and many years of experience, they have a unique and profound knowledge of the products. This means that maintenance and repair work is therefore always carried out professionally, fast and reliably.

A graphic of a water droplet falling into a pool of water, creating ripples. The droplet is captured mid-fall, with a clear reflection on the surface below.

BART





PRODUCT ADVANTAGES

- Bench type food cutter with No. 12 attachment hub
- 457mm stainless steel bowl
- 0.75kW heavy-duty knife drive motor
- 1725 RPM knife rotation for fast efficient food cutting
- 20 RPM bowl rotation for consistent processing
- Bowl cover safety interlock - cover cannot be opened if machine is operating or operated if cover is open
- Double cutlery grade stainless steel knives
- Push / Pull On/Off switch
- 75mm stainless steel legs with rubber fit
- Optional accessories - mincing attachment

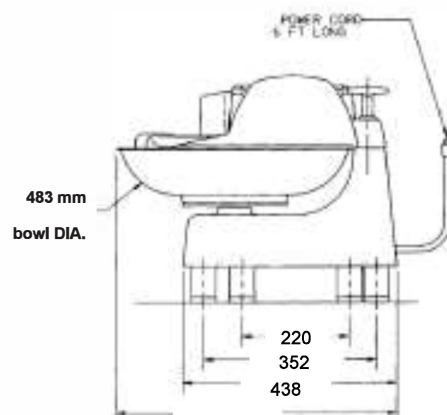
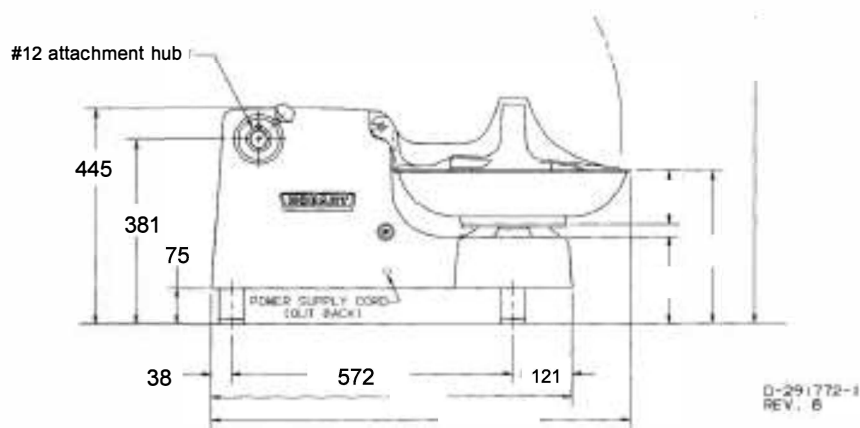
TECHNICAL DATA

Bowl Rotation	20 rpms
Knife Speed	1725 rpm
Motor Size	0.75 kW
Timer	5 mins plus HOLD & JOG settings
Safety	Bowl Cover Interlock
Shipping Weight	84 kg

CONNECTIONS

Power Supply	240/50/1 - 10amp
Power Cord	10amp plug & lead

DIMENSIONAL DRAWING





PRODUCT ADVANTAGES

- Model peels 6.3kg (14lb) of potatoes in 1 to 3 minutes
- Single phase bench top model
- Complete unit - peeler with peeler trap, cold water connection hose, power cord and plug
- Hopper with bonded abrasive lining to the complete hopper interior
- Abrasive disc - fiberglass reinforced plastic with bonded abrasive
- Kit components - 1 x 6414 peeler & 1 x 53891 peeler trap

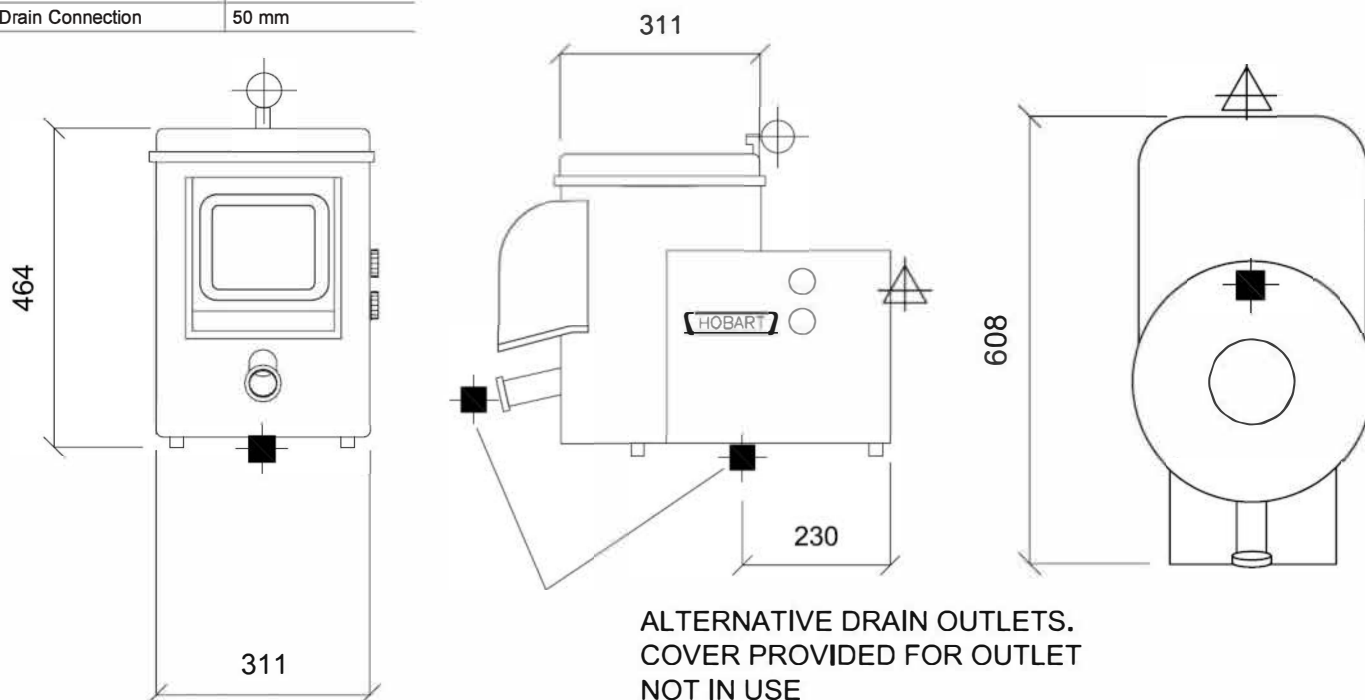
TECHNICAL DATA

Hopper Capacity	6.5kg
Speeds	Single speed
Motor Size	0.37 kW
Shipping Weight	43 kg

CONNECTIONS

Power Supply	240/50/1 - 10amp
Power Cord	10amp plug & lead
Water Inlet	19 mm
Drain Connection	50 mm

DIMENSIONAL DRAWING





PRODUCT ADVANTAGES

- Model peels 13.5kg (30lb) of potatoes in 1 to 3 minutes
- Complete unit - stainless steel cabinet & integral stainless steel peel trap
- 0.56kW motor
- Stainless steel peel hopper with bonded abrasive to complete hopper interior surface
- Abrasive disc - fiberglass reinforced plastic with bonded abrasive
- Cast aluminium discharge chute with quick-opening discharge hopper door
- Water connection point
- Kit components - 1 x 6430-4 peeler and 1 x 6430-CBTST peeler base with integral peel trap - N.B. KIT IS DELIVERED IN 2 PACKAGES AND REQUIRES ASSEMBLY
- 240/50/1 Single phase model

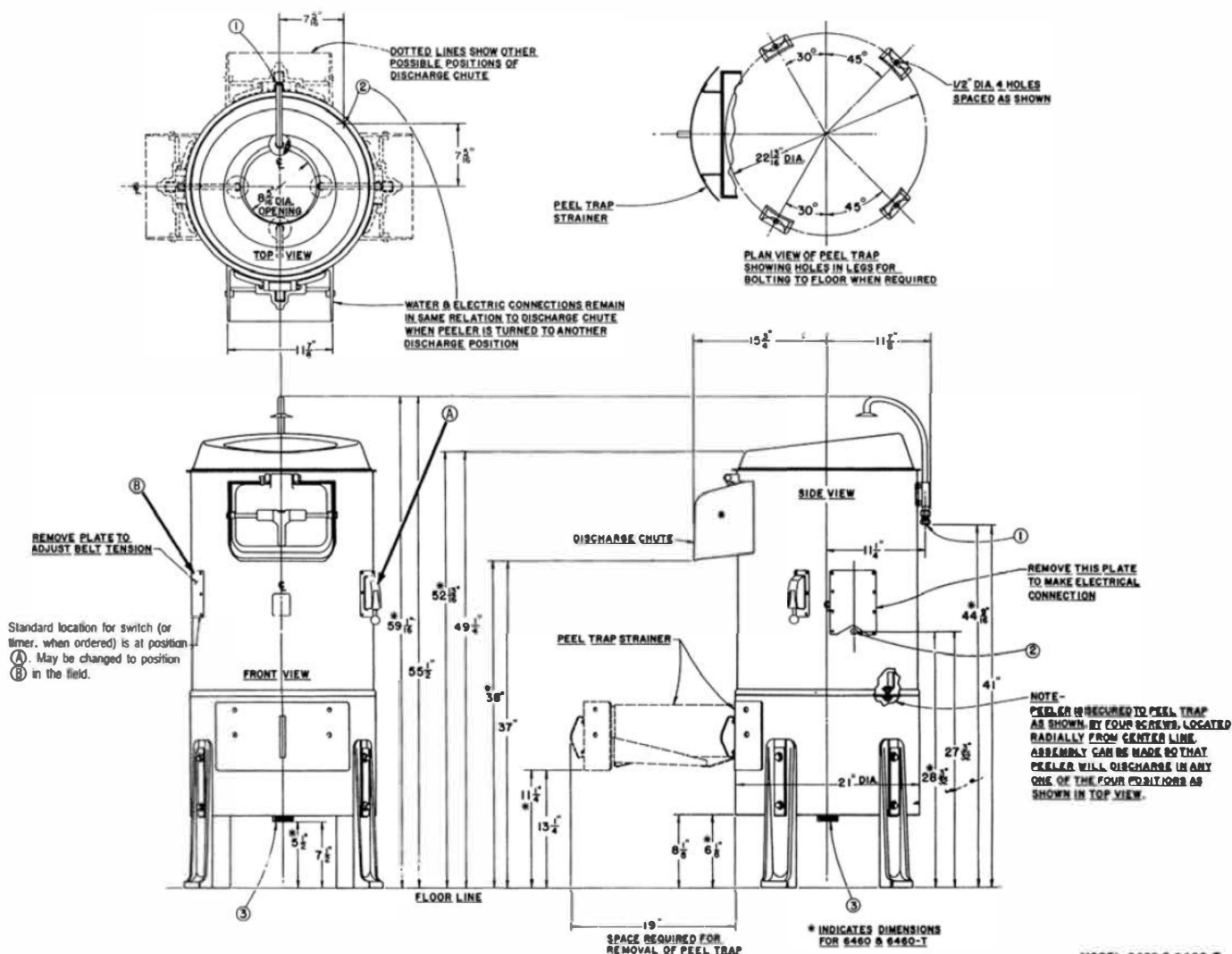
TECHNICAL DATA

Hopper Capacity	13.5 kg
Speeds	Single speed
Motor Size	0.56 kW
Shipping Weight	96 kg (2 cartons total weight)

CONNECTIONS

Power Supply	240/50/1 - 10amp
Power Cord	Not supplied

DIMENSIONAL DRAWING





PRODUCT ADVANTAGES

- Model peels 27kg (60lb) of potatoes in 1 to 3 minutes
- Complete unit - stainless steel cabinet & integral stainless steel peel trap
- 0.75kW motor
- Stainless steel peel hopper with bonded abrasive to complete hopper interior surface
- Abrasive disc - fiberglass reinforced plastic with bonded abrasive
- Cast aluminium discharge chute with quick-opening discharge hopper door
- Water connection point
- Kit components - 1 x 6460-21 peeler and 1 x 6460-CBTSST peeler base with integral peel trap - N.B. KIT IS DELIVERED IN 2 PACKAGES AND REQUIRES ASSEMBLY
- 415/50/3 phase model

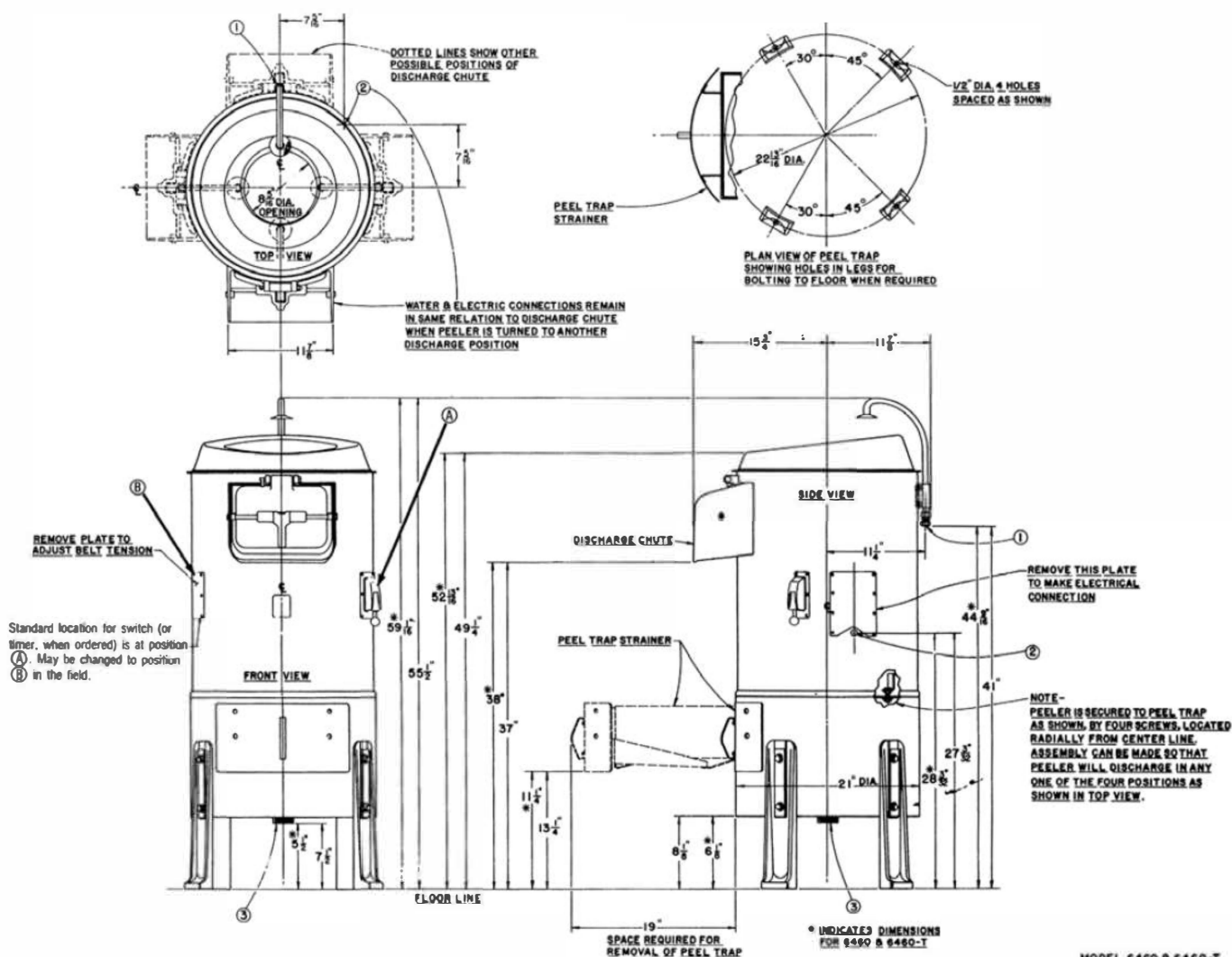
TECHNICAL DATA

Hopper Capacity	27 kg
Speeds	Single speed
Motor Size	0.75 kW
Shipping Weight	100 kg (2 cartons total weight)

CONNECTIONS

Power Supply	415/50/3 - 10amp
Power Cord	Not supplied

DIMENSIONAL DRAWING





PRODUCT ADVANTAGES

- Operator safety, durability and sanitation
- 0.37kW (1/2 h.p.) knife drive motor - better with cheese
- Gauge plate (slice thickness) interlock - no exposed knife when carriage is removed
- Permanently mounted knife ring guard - maximum safety when cleaning
- Large product tray - slices items up to 273mm in length and 187mm in diameter
- Maximum slice thickness - 14mm
- Carriage system easily removed for cleaning
- Long life Borazon sharpening and truing stone - easily removed and dishwasher safe
- Sanitary anodized aluminium base, carriage and knife cover
- Removable large under knife deflector
- Ergonomically mounted meat grip handle
- Borazon stone long life sharpening attachment
- Sanitary & heavy-duty stainless steel gauge plate, carriage face plate and knife cover
- Sanitary anodized aluminium base
- Permanently mounted knife ring guard - maximum safety when cleaning
- Low fence as standard
- Optional accessory - food chute

TECHNICAL DATA

Knife Size	305 mm
Speeds	Single speed
Maximum Cut Thickness	14 mm
Carriage Capacity	273mm wide / 194mm diameter
Safety	Knife ring guard
	Gauge plate interlock
	Carriage interlock
	Blade shield when sharpener removed
Drive Mechanism	Poly V Belt
Motor Size	0.37 kW
Shipping Weight	35 kg

CONNECTIONS

Power Supply	240/50/1 - 10amp
Power Cord	10amp plug & lead

DIMENSIONAL DRAWING

