



WAREWASHING
HOOD-TYPE DISHWASHER

AUP | AMX/AUX





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. It combines an efficient rinsing technique 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.

WE OFFER THE IDEAL SOLUTION

YOUR ADVANTAGES:

- Depending on your washing requirements and whether your business is a restaurant, hotel, canteen, bakery, butcher shop or catering business, we will find the product tailored to your needs, optimising your washing process and providing a perfectly suited solution.

EXCLUSIVELY AT HOBART:

- In addition to a continuous perfect wash result, we also offer the most economical hood-type dishwashers on the market.
- Only at HOBART do you get a fully enclosed hood. Thus, the steam remains under the hood and is not given off into the room. The energy consumption and the humidity release are reduced greatly. Expensive and complicated heat recovery systems are not necessary.
- In addition, the Hood System VAPOSTOP reduces the humidity release into the room by up to 90 %. The system is directly integrated into the hood and does not require any additional space or extra assembly.



HOBART



OUR MODELS



PREMAX AUP:

The premium model for the most exacting demands in wash results and capacity. No other model on the market works more efficiently: only 1.6 l water consumption per wash cycle.



PROFI AM900/AMX/AMXX:

The PROFI model for reliable washing of glasses and dishes.



PROFI AUXX:

For stubborn food particles and wash ware such as pots, pans and stainless steel items, AUXX offers the ideal wash solution with its selectable high-pressure programme.



PROFI AUXXL:

In the extra large hood-type dishwasher, larger items such as bakery baskets and butchery boxes can be washed in addition to dishes and utensils.



PROFI AMXT/AUXXT:

The right partner for your large scale operation: Two racks can be washed at the same time, and thus able to clean double the amount of dishes and utensils in a short time.

See our feature overview for more details.

WASH RESULT

STEAM WASHING

Heavily encrusted food residues, particularly starches and proteins, pose a challenge for any hood-type dishwasher. In the **PREMAX** AUP, as a supplement to the POWER-PLUS Wash Programme, steam helps to remove heavily encrusted food during the wash cycles without any additional mechanical process. Starch and protein residues are softened and removed. The steam also increases the wash temperature, thus improving the efficiency of the detergent.

CUTLERY CYCLE

Shining cutlery is a restaurant's signature. Food residues are extremely difficult to remove after a prolonged period – especially from the cutlery. Usually, you will need to soak the items manually or wash them again to achieve a spotless result. HOBART's cutlery cycle in the **PREMAX** AUP removes even persistent residues using steam. The wash cycle then washes the residues away. There is no need to pre-soak the items.

STARCH-REMOVAL CLEANING CYCLE

Depending on the type of food, and processes during meal service starch deposits will appear on the ware over time. The STARCH-REMOVAL Cleaning Cycle in the **PREMAX** AUP removes the starch from the crockery. Inconvenient and time consuming manual handling using aggressive detergents is eliminated. The STARCH-REMOVAL Cleaning Cycle assists the staff and guarantees shining crockery.

HOT-TEMP WASHING

The washing is the result of a combination of temperature, mechanical action and chemistry. The water temperature has the biggest influence on the wash result – significantly more than wash pressure. In conventional dishwashers the wash temperature is at approx. 60 °C, but with the HOT-TEMP Washing in the **PREMAX** AUP, the wash ware is washed at approx. 63 °C. This improves the efficiency of the detergent – the wash ware is cleaned faster whilst the capacity of the machine is increased by up to 75 racks/h.

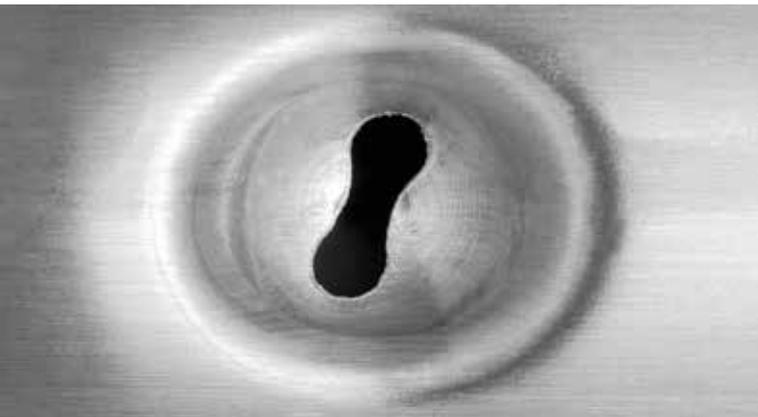
GENIUS-X² FINE FILTER SYSTEM

Permanently clean wash water is the key requirement for an optimal wash result with less detergent and water consumption. In the next generation of the GENIUS-X² Fine Filter System, the wash water is continuously put through a system of filters. During the wash cycle the majority of soil particles are removed during the first phase of draining. Any remaining soil particles are retained in the filter and are then removed during the second stage of draining, just before the final rinse. The tank water is then replenished with 1.6 litre of fresh hot rinse water in the **PREMAX** AUP (**PROFI**: 2.5 litre). This optimal regeneration ensures a perfect wash result. The fine filter system cleans itself during the draining phase. GENIUS-X² helps to reduce detergent consumption by up to 30 %.



WIDE ANGLE NOZZLE FAN

Wash efficiency largely depends on the distribution of the wash water and on avoiding any masked areas. Spray angles and the precision of the wash jets are vital factors in achieving a powerful, searching wash action and the patented Wide Angle Nozzle FAN provide a substantially broader and more precise spray pattern. Compared with conventional wash arm systems the wash water is distributed more efficiently, masking is avoided and the wash result, especially in the corners, is considerably improved.

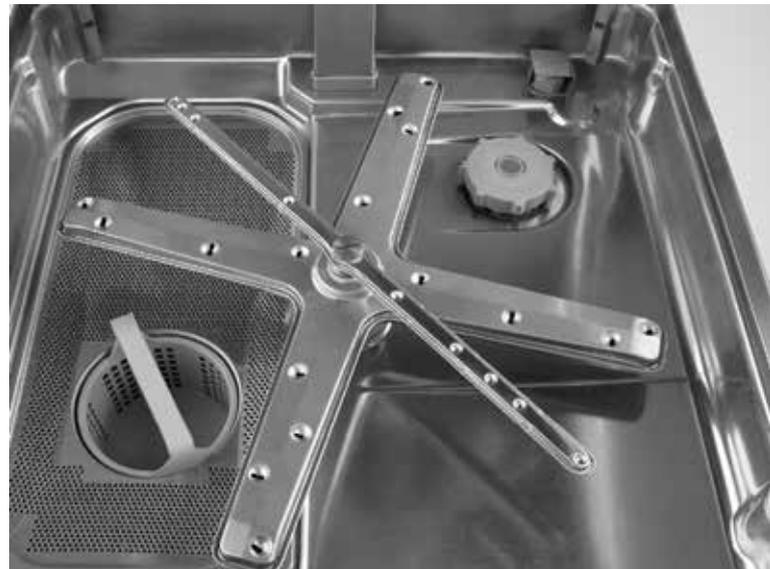


POWER-PLUS WASH PROGRAMME

The longer the dishes are left before being washed, the harder food residues are to remove from the crockery. After an extended period of drying, it may be necessary either to pre-wash the ware, or to run it several times through the dishwasher in order to achieve a hygienic wash result. The POWER-PLUS Wash Programme delivers increased washing pressure, through pumps connected in series. Contrary to conventional programmes, even difficult to remove food residues are washed off without the need for pre-cleaning. The POWER-PLUS Wash Programme guarantees a perfect wash result even with difficult to remove food residues.

ROTOR-X WASH SYSTEM

A perfect wash result is only achieved if the detergent makes contact with the entire surface of the wash ware items, dissolving and binding the soil. Therefore the wash water must reach every point of the items, and the more thoroughly and intensively this occurs, the better the result. The rotating ROTOR-X Wash System of two 4-spoke wash arms, one above and one below. The rotation of the wash arms creates the necessary mechanical wash action, and at the same time the precise wash pattern of the Wide Angle Nozzles FAN ensures that the wash water reaches every part of the wash ware. The ROTOR-X Wash System guarantees an outstanding cleaning result over the entire surface.



PERMANENT WASH PROGRAMME

In the **PROFI** AMX/AUX a permanent wash programme is built-in as standard and can be adapted anytime to heavily soiled wash ware. No need to run a second cycle, only the wash phase is extended. No additional detergent dosing or rinsing is necessary. Time is saved and operation costs are reduced.

HOBART



WASH RESULT

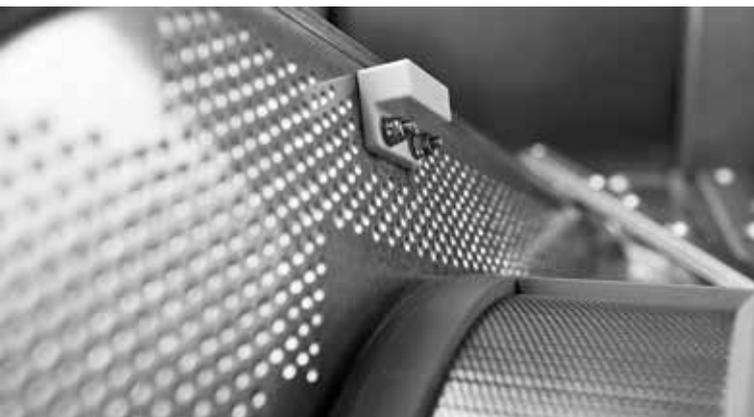
ECOTHERM HEAT ELEMENT

A consistently high wash temperature extracts maximum cleaning performance from the wash water. HOBART research has established that higher wash temperatures optimise detergent performance. ECOTHERM ensures a constant temperature (**PREMAX** AUP: 63 °C, **PROFI** AMX/AUX 60 °C) even during continuous use. The extra heat absorbed by the washed ware also improves the drying result.



CONTROL PROOF STRAINER

Clean wash water and accurate detergent dosage are key factors in achieving a clean and hygienic wash result. An efficient filter system is useless if it is not in the right position. The Control PROOF Strainer has an interlock which is continuously monitored by the SMARTRONIC Control. The wash cycle can only be activated if the filter is correctly positioned.



ECONOMY

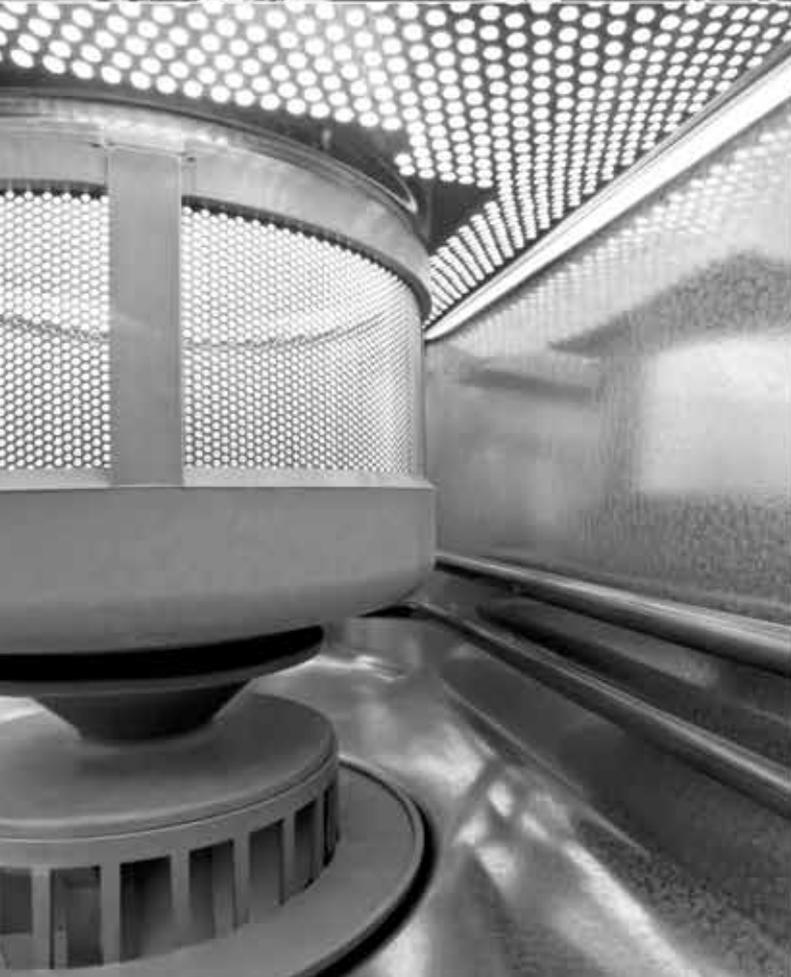
ECO VAPO RINSE

The primary task of rinsing is to remove detergent from the wash item. The patent pending switchable steam rinse cycle ECO Vapo Rinse works in two phases. In the first phase, the detergent is rinsed off with water. The following ECO Vapo Rinse fills the wash chamber completely with steam which forms a microscopically thin film on the wash items and removes residual alkalinity. The self-drying effect of the wash items is additionally enhanced by the increased temperature penetration into the wash items. The steam rinse cycle ECO Vapo Rinse of the **PREMAX** AUP reduces the consumption of fresh water to 1.6 litre per cycle. Compared to standard machines, this represents a saving of up to 55 % in water and detergent as well as up to 70 % in rinse aid.

ACCURINSE RINSE PUMP

Ensuring constant temperature and volume of clean rinse water is vital to achieve not only clean, but hygienically clean tableware. The ACCURINSE Rinse Pump continuously distributes a constant amount of fresh water over the wash ware (**PREMAX** AUP: 1.6 l, **PROFI** AMX/AUX: 2.5 l, **PROFI** AMXT/AUXXT: 5 l). The water volume is totally independent of the flow pressure on site thus preventing any mixing with incoming cold water. The ACCURINSE Rinse Pump saves up to 30 % water, energy and detergent.





ECONOMY

E-STORE HOOD CONCEPT

When opening the hood of a conventional machine, the hot steam escapes from the hood's open rear side. This cools the interior space and the hood itself. During the subsequent wash programme, the cooled interior space and the cooled hood take heat from the wash water. This energy loss must be compensated by extra heating power. The E-STORE Hood Concept is based on a fully enclosed 4-sided hood. When the hood is opened, the hot steam remains in the hood. The heat energy is retained, and does not need to be replaced in the subsequent wash process. For the **PREMAX** AUP and **PROFI** AMX/AUX this saves up to 3 kWh (**PROFI** AMXT/AUXXT: 6 kWh) or up to approx. 820 € per year (**PROFI** AMXT/AUXXT: 1.640 €)*. The Hood Concept E-STORE saves energy and reduces operating costs.

*based on 15 cents/kWh, 5h/day, 365 days/year



HEAT AND SOUND INSULATED HOOD

15 mm hood insulation helps to retain further valuable energy during operation. The wash water does not lose heat through the hood which increases heat conservation and thereby saves energy. The fully enclosed hood enhances the energy-saving effect of the insulation.

E-SAVE HEAT RECOVERY

In conventional professional dishwashers, the soil is pumped out of the tank with a fixed quantity of water after each wash cycle. The waste water has an average temperature of approx. 60 °C, and so the energy stored in the water as heat is lost. In the E-SAVE Heat Recovery the hot waste water passes against the incoming cold water in a heat exchanger. The heat exchange which thus occurs heats the cold water up to approx. 45 °C. As a result, the energy required to reach the final rinse temperature of approx. 75 °C in the **PREMAX** AUP (**PROFI** AMX/AUX series: 85 °C) is reduced by as much as 6.5 kWh (**PROFI** AMXT/AUXXT: 13 kWh) and saves up to 1,800 € (**PROFI** AMXT/AUXXT: 3,560 €) per year.* E-SAVE Heat Recovery uses the energy already in the machine, and saves operating costs.

*based on 15 cents/kWh, 5h/day, 365 days/year

ANNUAL SAVINGS DUE TO HEAT RECOVERY

PREMAX-LINE

OPERATING DAYS PER YEAR	OPERATING TIME IN HOURS PER DAY			
	2	3	4	5
220	408 €	612 €	816 €	1,020 €
300	556 €	834 €	1,113 €	1,391 €
365	677 €	1,015 €	1,354 €	1,692 €

Calculation basis:
Loading with 75 racks per hour on average (theoretical rack capacity)
Energy costs 0.15 € per kWh, Volume of rinse water: 2.3 litre

PROFI-LINE

OPERATING DAYS PER YEAR	OPERATING TIME IN HOURS PER DAY			
	2	3	4	5
220	443 €	665 €	887 €	1,109 €
300	605 €	907 €	1,209 €	1,512 €
365	735 €	1,103 €	1,471 €	1,839 €

Calculation basis:
Loading with 70 racks per hour on average (theoretical rack capacity)
Energy costs 0.15 € per kWh, Volume of rinse water: 2.5 litre



HANDLING

MINIMUM HUMIDITY RELEASE

The total concept consisting of a fully enclosed and insulated hood with the VAPOSTOP Hood System (standard on **PREMAX** AUP models) minimises the release of steam into the room. Only four grams of water vapour are released to the ambient air per cycle. Most of the steam at a temperature of 60 °C remains inside the hood. The rest of the vapour is extracted by the VAPOSTOP and mixed with ambient air in the exhaust air channels where it condenses for recycling inside the machine. This significantly improves the room climate and leads to a reduced load on the kitchen ventilation system.

VAPOSTOP HOOD SYSTEM

When opening a conventional dishwasher hot steam escapes from the machine. The E-STORE Hood Concept retains most of the steam in the fully enclosed 4-sided hood. The additional VAPOSTOP Hood System extracts the moisture saturated air by means of multistage ventilation. Due to the exhaust the escape of the steam is effectively avoided. So removing the wash ware is much easier for the operator. The input of humidity into the room decreases by 90 % compared to ordinary machines.



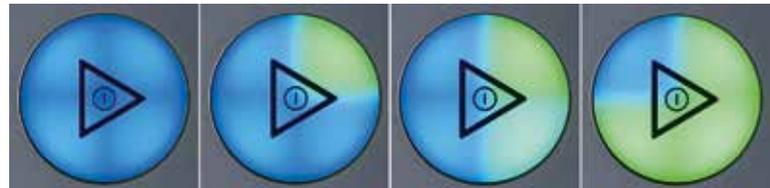
SMARTRONIC SINGLE-BUTTON CONTROL

In any busy establishment the dishwasher must be easy to operate and customers tell us that having simple, understandable controls is of big importance. The SMARTRONIC Control with single-button operation indicates the machine status in clear, self-explanatory colours. Only the essential functions such as filling and heating, washing and rinsing, ready for use, and draining are indicated. Incorrect operation and misuse are eliminated. Additional functions can be accessed as required.



REMAINING TIME INDICATOR

The remaining time indicator visibly shows the progress of the running wash programme. The four segments of the START button colour up clockwise in sequence. Even in peak times personnel can set their priorities at a glance and work more efficiently.



REFILL SIGNAL

For machines with external containers the integral low level signal indicates when detergent and rinse aid need refilling. This guarantees a perfect wash result every time.

NON-STOP WATER SOFTENING SYSTEM

Lime scale is a major cause of poor wash results and machine problems. Deposits build up on machine parts, in the boiler and on heating elements reducing efficiency, increasing running costs and causing failures. Detergent performance is also significantly reduced. The integral NON-STOP Water Softening System is inclusive to the **PREMAX** AUP and optionally available for the **PROFI** AMX/AUX providing continuous automatically softened water eliminating the downtime or extended programme times typically associated with other integral softener systems. The dishwasher, and in particular, the heating elements are maintained in optimum working order for efficient performance.



FILTER OBSTRUCTION SENSOR

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

EASY-LIFT HOOD DESIGN

The physical effort required to open and close the hood when loading and unloading the machine is reduced considerably. This is significant from an ergonomic point of view. The EASY-LIFT hood is the easiest hood on the market to operate, thanks to its innovative design. The effort needed for opening is 50 % less than with normal machines. This reduces the strain on operators and makes their work easier.



AUTOMATIC HOOD LIFT

The optional automatic hood lift opens the hood of the **PROFI** AMX/AUX automatically at the end of the programme, and closes it by pushing a button. The automatic hood lift delivers maximum convenience for the operators.

INTENSIVE MACHINE CARE

A dirty dishwasher cannot deliver clean results and over a period of time dirt particles, starch and sometimes lime can build up inside the machine leading to bacteria and poor machine hygiene. Together with the specially formulated chemical tablets HOBART's INTENSIVE Machine Care effectively removes these deposits from the wash tank and chamber leaving a clean machine with a fresh smell.

HOBART



FLEXIBILITY

XL WASH CHAMBER

The extra wide hood and the increased loading height of the **PROFI AXXL** model allow for the easy insertion of EN standard boxes and racks. The large hood offers space for two 1/1 GN boxes, or up to eight loading trays and 600 x 400 mm serving trays.



DOUBLE CAPACITY

In a single 52- or 60-second cycle, the **PROFI AMXT** and **PROFI AUXXT** models can process two racks with crockery, serving and compact trays as well as pots and pans. The machine can also simultaneously process two EN standard boxes or racks. It does away with unnecessary waiting times and allows for a continuous cleaning workflow.



INSTALLATION OPTIONS

Hood-type dishwashers from HOBART can be installed anywhere in the kitchen and adapted to suit the workflow. Hood-type machines can be loaded with racks from the left or the right. Apart from installation along a wall between two tables, all hood-type machines can be used as corner units for integration into table systems. In such installations, the machine again shows its flexibility as it can be loaded with racks from the side or from the front.

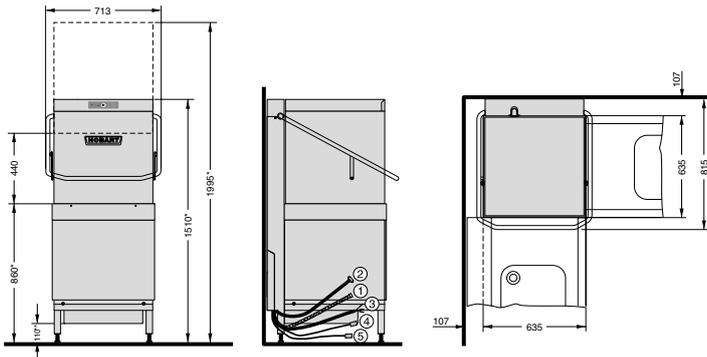


HOBART



DRAWINGS

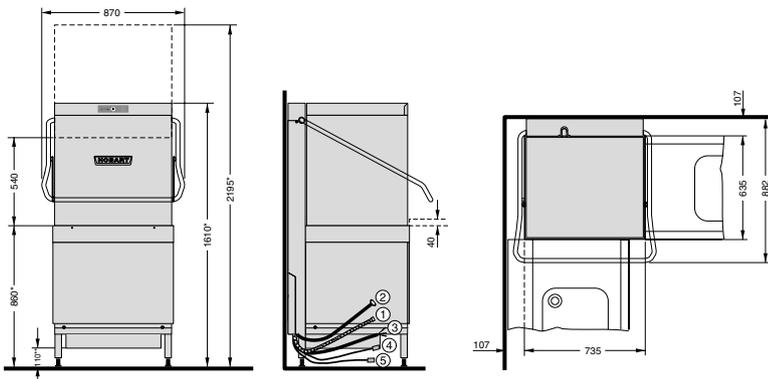
AM900 | AMX/AMXX/AUXX | AUP



Drawing includes heat recovery

- * ± 25 mm adjustable feet
- ** 110 mm for models with drain heat recovery

AUXXL

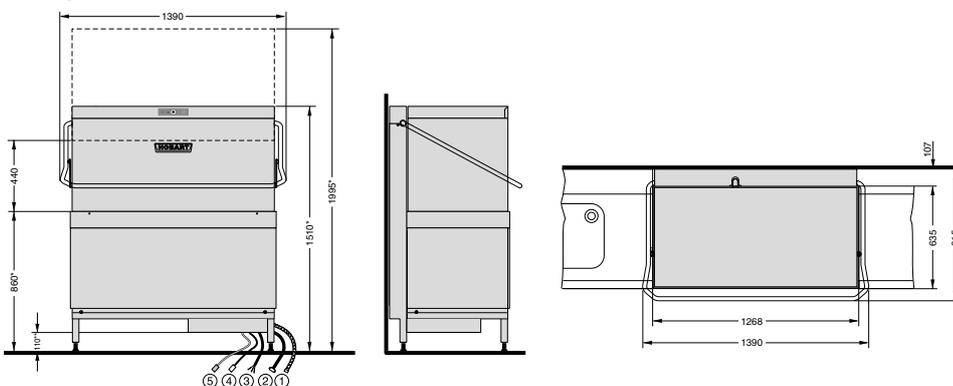


Drawing includes heat recovery

- * ± 25 mm adjustable feet
- ** 110 mm for models with drain heat recovery

For corner installation max. table profile height is 40 mm

AMXT/AUXXT



Drawing includes heat recovery

- * ± 25 mm adjustable feet
- ** 110mm for models with drain heat recovery

- 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

MODEL	AM900	AMX AMXR	AMXX AMXXR	AMXT AMXTR	AUXX AUXXR
WASH RESULT					
Steam washing	–	–	–	–	–
Cutlery cycle	–	–	–	–	–
Cleaning Cycle STARCH-REMOVAL	–	–	–	–	–
Washing HOT-TEMP	–	–	–	–	–
Fine Filter System GENIUS-X ²	–	●	●	●	●
Wide Angle Nozzle FAN	●	●	●	●	●
Wash Programme POWER-PLUS	–	–	–	–	●
Wash System ROTOR-X	–	–	●	–	●
Permanent wash programme	–	–	●	–	●
Heat Element ECOTHERM	●	●	●	●	●
Strainer Control PROOF	–	●	●	●	●
Rinse aid dispenser	●	●	●	●	●
Detergent dispenser	●	●	●	●	●
ECONOMY					
Vapo Rinse ECO	–	–	–	–	–
Rinse Pump ACCURINSE	●	●	●	●	●
Hood Concept E-STORE	●	●	●	●	●
Heat and sound insulated hood	–	○ ●	●	●	●
Heat Recovery E-SAVE	–	– ●	– ●	– ●	– ●
HANDLING					
Hood System VAPOSTOP*	–	○	○	–	○
Single-button Control SMARTRONIC	●	●	●	●	●
Remaining time indicator	–	●	●	●	●
Refill signal	–	●	●	●	●
Water Softening System NON-STOP	○	○	○	○	○
Filter obstruction sensor	–	●	●	●	●
Hood Design EASY-LIFT	●	●	●	●	●
Automatic hood lift*	–	○	○	○	○
Machine Care INTENSIVE	–	●	●	●	●
Drain pump	●	●	●	●	●
FLEXIBILITY					
Wash Chamber XL	–	–	–	–	–
Double capacity	–	–	–	●	–
Corner version	●	●	●	●	●
RACK EQUIPMENT					
Plate rack P-18-12	1 x	1 x	2 x	4 x	2 x
Universal rack B-00-07	1 x	1 x	1 x	○	1 x
Universal rack C-01-07	–	○	○	1 x	○
Cutlery rack with 8 boxes CB8	1 x	1 x	1 x	○	1 x
Dish/tray rack T-06-09	–	○	○	○	○
Universal insert (530 x 655 mm)	–	–	–	–	–

● Inclusive ○ Optional – Not available

* Combination of VAPOSTOP and automatic hoodlift not possible.

MODEL			PREMAX-LINE	
	AUXXL AUXXLR	AUXXT AUXXTR	AUP	AUPR
WASH RESULT				
Steam washing	–	–	● PREMAX-LINE EXCLUSIVE	● PREMAX-LINE EXCLUSIVE
Cutlery cycle	–	–	● PREMAX-LINE EXCLUSIVE	● PREMAX-LINE EXCLUSIVE
Cleaning Cycle STARCH-REMOVAL	–	–	● PREMAX-LINE EXCLUSIVE	● PREMAX-LINE EXCLUSIVE
Washing HOT-TEMP	–	–	● PREMAX-LINE EXCLUSIVE	● PREMAX-LINE EXCLUSIVE
Fine Filter System GENIUS-X ²	●	●	●	●
Wide Angle Nozzle FAN	●	●	●	●
Wash Programme POWER-PLUS	●	●	●	●
Wash System ROTOR-X	●	●	●	●
Permanent wash programme	●	●	–	–
Heat Element ECOTHERM	●	●	●	●
Strainer Control PROOF	●	●	●	●
Rinse aid dispenser	●	●	●	●
Detergent dispenser	●	●	●	●
ECONOMY				
Vapo Rinse ECO	–	–	● PREMAX-LINE EXCLUSIVE	● PREMAX-LINE EXCLUSIVE
Rinse Pump ACCURINSE	●	●	●	●
Hood Concept E-STORE	●	●	●	●
Heat and sound insulated hood	●	●	●	●
Heat Recovery E-SAVE	– ●	– ●	– ●	– ●
HANDLING				
Hood System VAPOSTOP*	○	–	●	●
Single-button Control SMARTRONIC	●	●	●	●
Remaining time indicator	●	●	●	●
Refill signal	●	●	●	●
Water Softening System NON-STOP	○	○	●	●
Filter obstruction sensor	●	●	●	●
Hood Design EASY-LIFT	●	●	●	●
Automatic hood lift*	○	○	–	–
Machine Care INTENSIVE	●	●	●	●
Drain pump	●	●	●	●
FLEXIBILITY				
Wash Chamber XL	●	–	–	–
Double capacity	–	●	–	–
Corner version	●	●	●	●
RACK EQUIPMENT				
Plate rack P-18-12	1 x	4 x	2 x	2 x
Universal rack B-00-07	○	○	1 x	1 x
Universal rack C-01-07	1 x	1 x	○	○
Cutlery rack with 8 boxes CB8	○	○	1 x	1 x
Dish/tray rack T-06-09	1 x	○	○	○
Universal insert (530 x 655 mm)	○	–	–	–



TECHNICAL DATA

PROFI-LINE

MODEL	AM900	AMX AMXR	AMXX AMXXR	AMXT AMXTR	AUXX AUXXR
CYCLE TIMES in sec. ^[1]	60 / 90 / 120	60 / 90 / 360	52 / 75 / 360 / > 360	60 / 90 / 120	52 / 90 / 360 / > 360
CAPACITY ^[2]					
Racks/h	60	60	70	120	70
Dishes/h	1,080	1,080	1,260	2,160	1,260
Glasses/h	2,160	2,160	2,520	4,320	2,520
TEMPERATURE in °C					
Wash temperature approx.	60	60	60	60	60
Rinse temperature approx.	82	85	85	85	85
TANK VOLUME in l	21	21	33	42	40
Fresh-water consumption/ cycle in litre	2.5	2.5	2.5	5	2.5
PUMP CAPACITY in kW/l/min	0.7/350	0.7/350	1.1/600	2 x 0.7 / 350	2 x 1.1/600
HEAT OUTPUT in kW					
Tank	2.5	2.5	2.5	2 x 2.5	2.5
Booster ^[3]	6.15	6.15	12.3/6.15 6.15	12.3/6.15	12.3/6.15 6.15
TOTAL LOADING in kW	7	7	15.9/9.7 7.3	18.8 / 12.6	17.1 / 10.9 8.5
Fuse in A	3 x 16	3 x 16	3 x 35 / 3 x 25 3 x 16	3 x 35 / 3 x 20	3 x 35 / 3 x 25 3 x 16
Nominal voltage in V/Hz/N-PE	400 / 50 / 3	400 / 50 / 3	400 / 50 / 3	400 / 50 / 3	400 / 50 / 3
DIMENSIONS in mm					
Width	635	635	635	1,268	635
Depth	635	635	635	635	635
Height	1,510	1,510	1,510	1,510	1,510
Open hood height	1,995	1,995	1,995	1,995	1,995
Loading height	440	440	440	440	440
Rack size	500 x 500 / 500 x 530	500 x 500 / 500 x 530	500 x 500 / 500 x 530	500 x 500 / 500 x 530	500 x 500 / 500 x 530

CONCEPT SOLUTIONS FOR OPTIMISED WASHING RESULTS

WATER TREATMENT

For each water quality the perfect solution:

The HYDROLINE products include highly efficient water softening systems that protect the warewashers against limescale, as well as demineralisation units and reverse osmosis technology equipment for perfectly sparkling washing results without any residue.



MODEL	PREMAX-LINE		PREMAX-LINE	
	AUXXL AUXXLR	AUXXT AUXXTR	AUP	AUPR
CYCLE TIMES in sec. ^[1]	52 / 90 / 360 / >360	52 / 90 / 120 / > 120	47 / 70 / 170 / 360 / 360	47 / 70 / 170 / 360 / 360
CAPACITY ^[2]				
Racks/h	70	140	75	75
Dishes/h	1,680	2,520	1,350	1,350
Glasses/h	2,520	5,040	2,700	2,700
TEMPERATURE in °C				
Wash temperature approx.	60	60	63	63
Rinse temperature approx.	85	85	75	75
TANK VOLUME in l	40	80	40	40
Fresh-water consumption/ cycle in litre	2.5	5	1.6	1.6
PUMP CAPACITY in kW/l/min	2 x 1.1 / 600	4 x 1.1/600	2 x 1.1 / 600	2 x 1.1 / 600
HEAT OUTPUT in kW				
Tank	2.5	2 x 2.5	2.5	2.5
Booster ^[3]	12.3 / 6.15 6.15	12.3 / 6.15	12.3 / 6.15	6.15
TOTAL LOADING in kW	17.1 / 10.9 8.5	21.7 / 15.6	17.1 / 10.9	10.9
Fuse in A	3 x 35 / 3 x 25 3 x 16	3 x 50 / 3 x 35	3 x 35 / 3 x 25	3 x 25
Nominal voltage in V/Hz/N-PE	400 / 50 / 3	400 / 50 / 3	400 / 50 / 3	400 / 50 / 3
DIMENSIONS in mm				
Width	735	1,265	635	635
Depth	635	635	635	635
Height	1,610	1,510	1,510	1,510
Open hood height	2,195	1,995	1,995	1,995
Loading height	540	440	440	440
Rack size	500 x 500 / 500 x 530 / 500 x 600	500 x 500 / 500 x 530	500 x 500 / 500 x 530	500 x 500 / 500 x 530

[1] The machine is equipped with an automatic cycle-time control in order to achieve a hygienic rinse temperature even for cold-water utilities or reduced heating performance.

[2] Theoretical performance

[3] Multi-Setting: The heater output can be reduced on site from 12.3 kW to 6.15 kW if required.



THE COMPANY

HOBART is the world market leader in commercial warewashing technology and renowned manufacturer of cooking, food preparation, refrigeration, and environmental technology. Established 1897 in Troy, Ohio, HOBART today employs more than 6,500 employees around the world. At our manufacturing plant in Offenburg, Germany, HOBART develops, produces, and distributes warewashing technology worldwide. Internationally, restaurants, hotels, canteens, bakeries and butcher shops, supermarkets, airlines and cruise ships swear by our innovative products, which are considered to be economical and ecological market leaders.



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.

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 enterprise-owned 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.



2

HOBART GMBH

Robert-Bosch-Straße 17 | 77656 Offenburg | Germany
Phone: +49(0)781.600-28 20 | Fax: +49(0)781.600-28 19
E-Mail: info-export@hobart.de | Internet: www.hobart-export.com

Member of the ITW Food Equipment Group Europe

