



WAREWASHING
HOOD-TYPE DISHWASHER

AUP | AMX





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 YOU THE PERFECT SOLUTION

With the PERMANENT-CLEAN automatic soil removal, **PREMAX** hood-type dishwashers revolutionise the filter technology in commercial dishwashers and ensure maximum operational reliability:

- Premium wash results over the whole day – without changing the water in the tank
- Less cleaning effort for the dishwashing personnel
- Less time required for manual pre-scraping
- Cost savings achieved due to a reduction in time and resources

Thanks to the unique HOBART energy concepts, our hood-type dishwashers are by far the most economically efficient machines on the market:

- With the exhaust energy storage integrated as a standard, save up to 3,120 kWh of energy or 720 € / £594 operating costs per year*
- The intelligent energy management ensures that the available energy and power of the machine are used to their best advantage at all times

* Calculation based on: AMXT with 100 cycles/day and 312 workdays/year
Costs of energy: 0.23 € / £0.19 /kWh

By means of the SENSO-ACTIVE resource management, the control monitors how much soil gets into the machine, and automatically adjusts the programme accordingly.

- Optimum cleaning results at any time
- Optimum regeneration of wash water at any time

Only HOBART has all the key functions of a dishwasher integrated in a single button. Additional information is available on a display that is activated by a proximity sensor.

- Operation is intuitive and easy to understand
- The graphic and text display is enabled automatically when the user needs it



OUR MODELS



PREMAX AUP

The premium model for the most exacting demands in wash results and economic efficiency. Perfectly designed for highest utilization 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 utilization with heavily soiled Gastronorm 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.



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 utilization 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.

See our feature overview for more details.

HOBART



PERMANENT-CLEAN AUTOMATIC SOIL REMOVAL

CLEAN YOUR WASH WARE WITHOUT USING THE PRE WASH SPRAY

Thorough pre-washing by hand costs time but used to be mandatory with conventional machines. The revolutionary PERMANENT-CLEAN automatic soil removal makes this task obsolete. The new filter system directly pumps all the soil carried into the machine out of the dishwasher. The dirty plates can be stacked directly in the rack. Manual pre-washing with the pre wash spray is no longer necessary.

- Eliminates the need for manual pre-wash
- No pre-washing hose required during the wash process
- Makes working at the dishwasher much easier and faster

REDUCED USE OF RESOURCES

The more fine and coarse soil is carried into the dishwasher, the dirtier the wash water gets. The water tank used to require emptying and refilling several times a day. This takes a lot of time and results in costs for water, energy and cleaning agents in the amount of up to 680 € / £560 per year. The revolutionary PERMANENT-CLEAN automatic soil removal immediately filters all coarse residues out of the dishwasher. If required, the machine re-generates automatically. You no longer need to change the water during a dishwashing shift.

- Avoids time-consuming water change
- Reduces operating costs which are otherwise unavoidable
- Is gentle on the environment

PERFECT MACHINE PROTECTION

In the course of a busy day at the dishwasher, food residues are not always cleared away as they should be. These coarse residues may clog the strainer systems. In this case, the dishwasher may not work reliably. The revolutionary PERMANENT-CLEAN automatic soil removal pumps all the coarse soil out of the machine, preventing clogging of the strainers. This ensures perfect dishwashing results.

- Prevents carry-over of large amounts of coarse soil into the wash water
- Protects the filter system in times of heavy usage

RELIABLE HYGIENE AT ALL TIMES

With conventional filter systems, excellent dishwashing results are almost impossible to achieve after a long shift without water change. The PERMANENT-CLEAN automatic soil removal immediately removes all soil particles from the wash tank. Thus, at the end of a long shift the wash water is still so clean that perfectly hygienic dishwashing results are guaranteed.

- Ensures permanently hygienic dishwashing results without water change
- Washes dishes hygienically, even with extreme amounts of soil carried into the machine



HOBART



WASH RESULT

INTENSIVE PROGRAMMES

Usually, extremely soiled wash ware requires intensive manual pre-treatment. To clean heavily soiled wash ware comfortably and with excellent wash results in the machine, **PREMAX** dishwashers use hot steam of 100 °C. By means of steam washing, dried protein and starch residues are removed from the chinaware. In the unique cutlery cycle, knives and forks can even be washed without previous soaking by high pressure combined with hot steam.

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.



PREMAX LINE EXCLUSIVE

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 fresh hot rinse water. 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 considerably.



INTERLOCKED 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 strainer has an interlock which is continuously monitored by the control. The wash cycle can only be activated if the filter is correctly positioned.



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 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.



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 patent pending starch-removal cleaning cycle 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.



ECONOMY

PREMAX LINE EXCLUSIVE

ECO PROGRAMMES

Low water consumption and short cycle times are important factors to reduce costs and save time. By using steam, the water consumption for steam rinsing is reduced to 1.4 l fresh water per rack. Compared to conventional models, this saves up to 44 % for water and cleaning agents. With HOT-TEMP washing at a higher temperature, the capacity of the machine can be increased by 17 % to 70 racks/h. The shortest cycle only takes 52 seconds.



EXHAUST ENERGY STORAGE

When a conventional hood-type dishwasher is opened, hot steam escapes at the open rear of the hood into the room, wasting valuable energy. The exhaust energy storage integrated as a standard in the HOBART dishwashers is based on the principle of a hood closed at all sides. When the machine is opened, the hot steam thus remains in the hood and cannot escape into the room. The thermal energy is retained for use in the system. With the energy storage provided as a standard, almost no humidity and energy is released into the room. As HOBART hood-type dishwashers have a closed hood, they do not need an extra system to recover heat from the exhaust air. The exhaust energy storage saves up to 3,120 kWh of energy or up to 720 € / £594 of energy costs per year*. And all this without any extra investment.

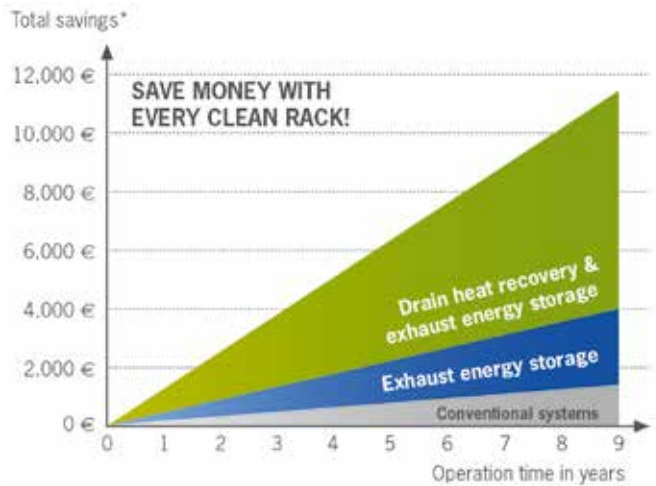


DRAIN HEAT RECOVERY

Commercial dishwashers need large amounts of energy to produce hot water for hygienic wash results. After the end of a wash cycle, waste water of a temperature of 60 °C is pumped off. The energy saved as heat in this water goes unused. The drain heat recovery system uses the energy from the waste water and returns it to the dishwasher. Through a heat exchanger, the 60 °C hot waste water is guided towards the supply of fresh cold water. In the resulting heat exchange, the 15 °C cold fresh water is heated to approx. 40 °C without any additional energy consumption. This reduces the energy required for reaching the final rinse temperature by up to 3,630 kWh per year*, protecting the environment and saving operating costs of up to 835 € / £689 per year*. Dishwashers with drain heat recovery require a lower connected load.



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 NOISE 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.



INTELLIGENT ENERGY MANAGEMENT

To reduce the total connected load of hood-type dishwashers, commercial machines reduce the heating power in the heating unit. However, this extends the heating times by up to 100%. Thanks to the intelligent energy management of HOBART hood-type dishwashers, the heating unit is always filled at maximum boiler capacity. The filling time is reduced. During washing, the heater power can be reduced to the minimum required to provide energy for the wash pump and the tank heating. Thanks to the intelligent use of the available energy, short heating times with reduced total connected load are ensured.

SENSO-ACTIVE RESOURCE MANAGEMENT

The level of soil in the wash water depends on the daily changing menu, the dishes selected by guests and the time of day. Conventional machines do not adapt their cycles according to the level of soil in the machine. Usually they use the maximum amount of rinse water to ensure sufficient regeneration of the wash water. As a result they use more water than they actually need. The intelligent SENSO-ACTIVE resource management constantly measures the quality of the wash water and keeps the amount of rinsing needed in each rinse cycle to the minimum in order to guarantee a fully hygienic wash result. This reduces the amount of fresh water used per rinse cycle by up to 1.4 l. The intelligent SENSO-ACTIVE resource management can save up to 44 % water, detergent and energy.

HOBART

PREMAX

A control panel on a stainless steel surface. It features the word "PREMAX" in white capital letters on the left. To the right is a green circular button with a white play symbol. Further right is a blue rectangular display screen showing a menu with three items and a vertical scroll bar.

HOBART

HANDLING

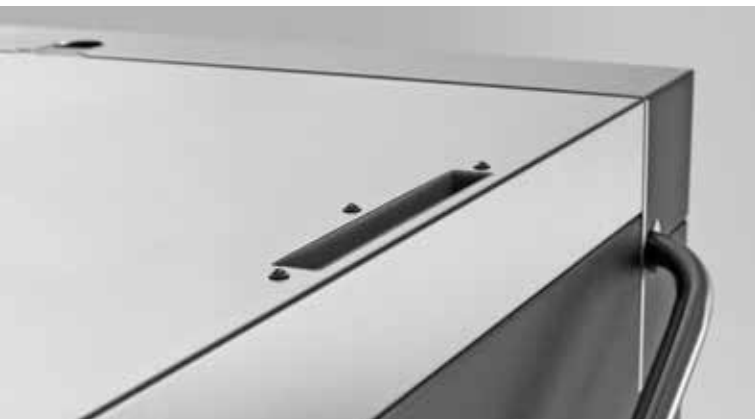
VISIOTRONIC CONTROL

A control panel must show the operator key information, such as the programme status or warning signals, immediately and at a glance. Further information about the current wash programme, temperature or operating data must be accessible quickly and easily. The intelligent VISIOTRONIC control panel satisfies all these requirements. All the necessary information appears in the large display, both in clear text and in the form of symbols. The display is activated by a proximity sensor and is deactivated when the operator moves away from the machine. The START button is permanently lit up and uses colour coding to show the current operating status of the machine. The intelligent VISIOTRONIC control panel ensures a simple and intuitive operating of the HOBART dishwashers.



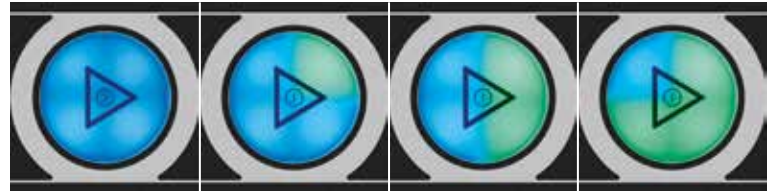
VAPOSTOP HOOD SYSTEM

When opening a conventional dishwasher hot steam escapes from the machine. The additional VAPOSTOP hood system extracts the moisture saturated air by means of multistage ventilation. Due to the VAPOSTOP hood system 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.



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.

INTEGRATED WATER SOFTENER

Limescale is a mineral that is responsible for building up of deposits on machine parts, in the boiler and on heating elements reducing efficiency and detergent performance, increasing running costs and causing failures. Dishwashers can be equipped with an integrated water softener. The automatic water softening process ensures the smooth operation of the dishwasher. It also provides effective protection for the machine – and in particular for the heating elements in the boiler – from building up of limescale.

HOBART



HANDLING

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.

AUTOMATIC HOOD LIFT

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

HYGIENE PROGRAMME

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

CLIP-IN WASH AND RINSE ARMS

To make the machine cleaning even easier both the wash and rinse arms can be lifted out of the wash chamber using the CLIP-IN system with one hand. After cleaning, the wash and rinse arms can be replaced just as easily with no tools required.



EASY-CLEAN CONCEPT

Some machine parts should be cleaned every day. To show the operator clearly which parts must be removed from the machine for cleaning, the respective parts are colour-coded. This makes machine cleaning fast and simple.

USB INTERFACE FOR DATA DOCUMENTATION

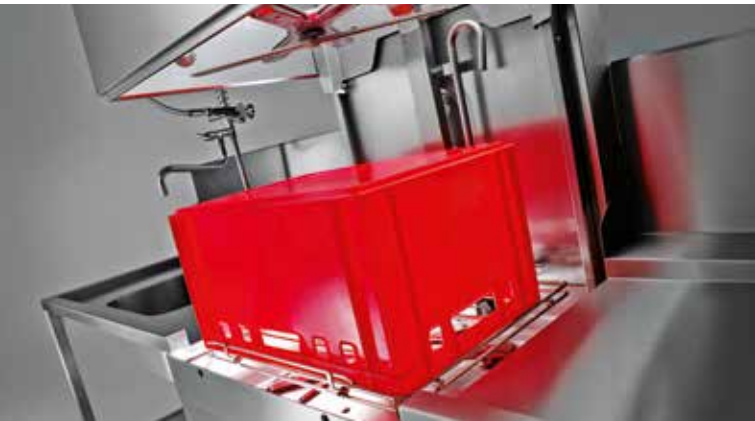
DIN SPEC 10534 specifies that the documentation of relevant operating data, such as temperature or duration of the wash cycle, is mandatory for commercial dishwashers. The VISIOTRONIC control automatically carries out this labour-intensive task. The machine has a USB interface for easy download of this data in regular intervals. Thus, operating and hygiene parameters can be documented and saved completely and fast on an external terminal.



FLEXIBILITY

XL WASH CHAMBER

The extra wide hood and the increased loading height of the **PROFI AMXXL** and **PREMAX AUPL** models 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.



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.



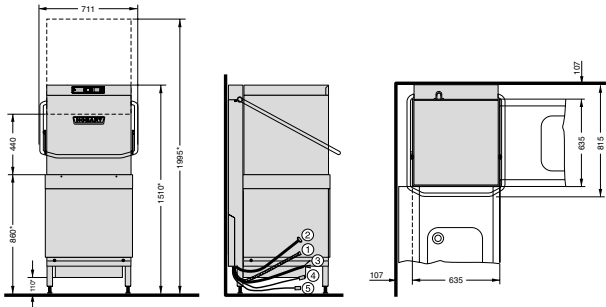
DOUBLE CAPACITY

In a cycle, the **PROFI AMXT** and **PREMAX AUPT** models can process two racks with crockery, serving and compact trays as well as pots and pans. It does away with unnecessary waiting times and allows for a continuous cleaning workflow.

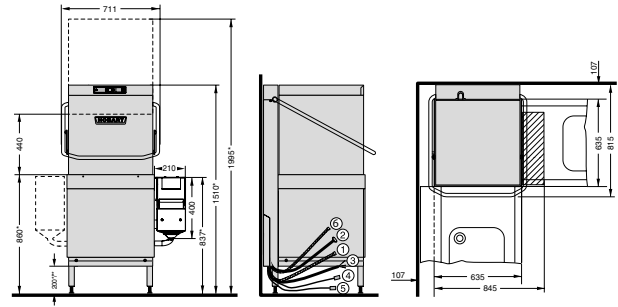


DRAWINGS

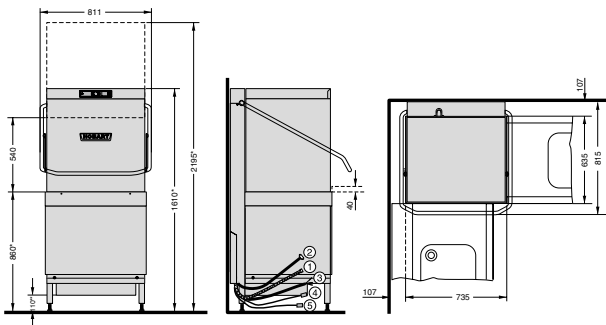
AM900/AMX/AMXX



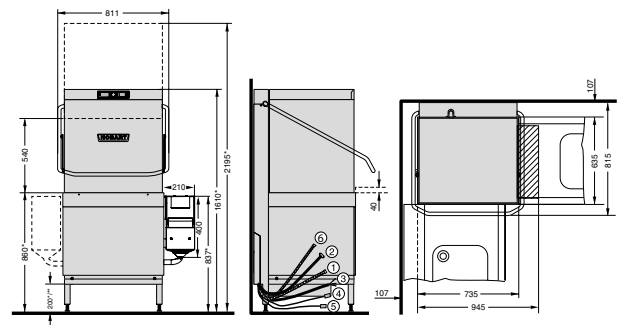
AUP



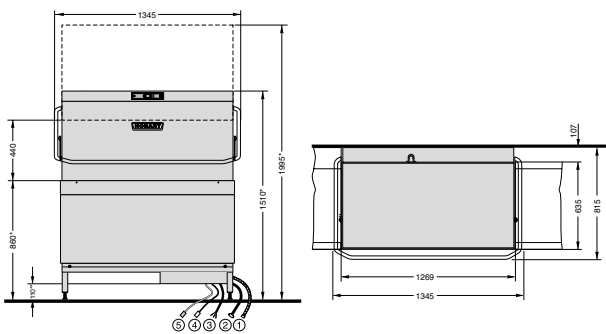
AMXXL



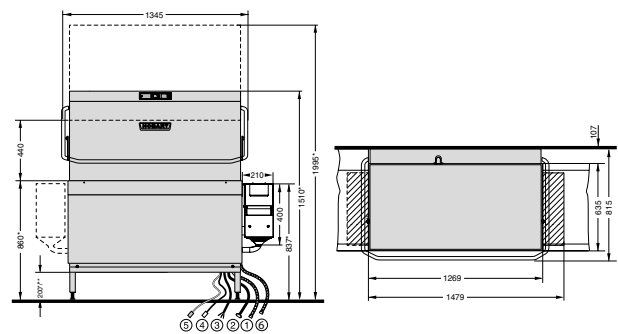
AUPL



AMXT



AUPT



PROFI models: Drawing includes heat recovery.

For corner installation of AMXXL and AUPL max. table profile height is 40 mm.

* + 25 mm adjustable feet

** 137 mm 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	AMXXL	AMXT
PERMANENT-CLEAN automatic soil removal	-	-	-	-	-	-	-
WASH RESULT							
Intensive programmes	-	-	-	-	-	-	-
GENIUS-X ² fine filter system	-	●	●	●	●	●	●
POWER-PLUS wash programme	-	-	-	-	-	-	-
ROTOR-X wash system	-	-	-	●	●	●	-
Interlocked stainer	-	●	●	●	●	●	●
Starch-removal cleaning cycle	-	●	●	●	●	●	●
ECONOMY							
Eco programmes	-	-	-	-	-	-	-
Exhaust energy storage	●	●	●	●	●	●	●
Drain heat recovery	-	-	●	-	●	○	○
Heat and noise insulated hood	-	●	●	●	●	●	●
SENSO-ACTIVE resource management	-	●	●	●	●	●	●
Intelligent energy management	-	-	-	●	●	●	●
HANDLING							
VISIOTRONIC control	●	●	●	●	●	●	●
VAPOSTOP hood system	-	○	○	○	○	○	○
Remaining time indicator	●	●	●	●	●	●	●
Refill signal	-	●	●	●	●	●	●
Integrated water softener	○	○	○	○	○	○	-
Blocked filter sensor	-	-	-	●	●	●	●
Automatic 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

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

MODEL	PREMAX-LINE		
	AUP	AUPL	AUPT
PERMANENT-CLEAN automatic soil removal	● PREMAX-LINE EXCLUSIVE	● PREMAX-LINE EXCLUSIVE	● PREMAX-LINE EXCLUSIVE
WASH RESULT			
Intensive programmes	● 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 stainer	●	●	●
Starch-removal cleaning cycle	●	●	●
ECONOMY			
Eco programmes	● PREMAX-LINE EXCLUSIVE	● PREMAX-LINE EXCLUSIVE	● PREMAX-LINE EXCLUSIVE
Exhaust energy storage	●	●	●
Drain heat recovery	–	–	–
Heat and noise insulated hood	●	●	●
SENSO-ACTIVE resource management	●	●	●
Intelligent energy management	●	●	●
HANDLING			
VISIOTRONIC control	●	●	●
VAPOSTOP hood system	○	○	○
Remaining time indicator	●	●	●
Refill signal	●	●	●
Integrated water softener	○	○	–
Blocked filter sensor	●	●	●
Automatic hood lift*	○	○	○
Hygiene programme	●	●	●
CLIP-IN wash and rinse arms	●	●	●
EASY-CLEAN concept	●	●	●
USB-interface	●	●	●
FLEXIBILITY			
XL wash chamber	–	●	–
Double capacity	–	–	●
Installation options	●	●	●



TECHNICAL DATA

MODEL	PROFI-LINE				
	AMX AM900	AMXR	AMXX	AMXXR	AMXXL
CYCLE TIMES*	60 / 90 / 180 sec. and special cycles	60 / 90 / 180 sec. and special cycles	52 / 75 / 180 sec. and special cycles	52 / 75 / 180 sec. and special cycles	52 / 75 / 180 sec. and special cycles
CAPACITY					
Racks	60 /h	60 /h	70 /h	70 /h	70 /h
Dishes	1,080 /h	1,080 /h	1,260 /h	1,260 /h	1,680 /h
Glasses	2,160 /h	2,160 /h	2,520 /h	2,520 /h	2,520 /h
TANK CAPACITY	23 l	23 l	40 l	40 l	40 l
WATER CONSUMPTION	2.0 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	1.1 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	12.4 kW	6.2 kW	12.4 kW
Alternative			6.2 kW	12.4 kW	6.2 kW
TOTAL LOADING					
Standard	7.1 kW 3 x 16 A	7.1 kW 3 x 16 A	16.3 3 x 32 A	7.6 3 x 16 A	16.3 3 x 32 A
Alternative			10.1 3 x 25 A	12.6 3 x 20 A	10.1 3 x 25 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	735 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	1,610 mm
Loading height	440 mm	440 mm	440 mm	440 mm	540 mm
Height with open hood	1,995 mm	1,995 mm	1,995 mm	1,995 mm	2,195 mm
Rack size	500 x 500 mm	500 x 500 mm	500 x 500 mm	500 x 500 mm	500 x 500 600 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.**



PREMAX-LINE

MODEL	AMXT	AUP	AUPL	AUPT
CYCLE TIMES*	60 / 90 / 180 sec. and special cycles	52 / 70 / 170 / 180 sec. and special cycles	52 / 70 / 170 / 180 sec. and special cycles	52 / 70 / 170 / 180 sec. and special cycles
CAPACITY				
Racks	120 /h	70 /h	70 /h	140 /h
Dishes	2,160 /h	1,260 /h	1,680 /h	2,520 /h
Glasses	4,320 /h	2,520 /h	2,520 /h	5,040 /h
TANK CAPACITY	40 l	40 l	40 l	80 l
WATER CONSUMPTION	2.0 l/rack	1.4 l/rack	1.4 l/rack	1.4 l/rack
WASH PUMP	2 x 0.7 kW	2 x 1.1 kW	2 x 1.1 kW	4 x 1.1 kW
Tank heating	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
Alternative	6.2 kW	6.2 kW	6.2 kW	6.2 kW
TOTAL LOADING				
Standard	19.4 3 x 32 A	17.5 3 x 35 A	17.5 3 x 35 A	23.5 3 x 40 A
Alternative	12.5 3 x 20 A	11.3 3 x 25 A	11.3 3 x 25 A	18.7 3 x 32 A
Power supply	400 / 50 / 3N	400 / 50 / 3N	400 / 50 / 3N	400 / 50 / 3N
DIMENSIONS				
Width	1,268 mm	635 mm	735 mm	1,268 mm
Depth	742 mm	742 mm	742 mm	742 mm
Height	1,510 mm	1,510 mm	1,610 mm	1,510 mm
Loading height	440 mm	440 mm	540 mm	440 mm
Height with open hood	1,995 mm	1,995 mm	2,195 mm	1,995 mm
Rack size	500 x 500 mm	500 x 500 mm	500 x 500 600 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.



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 6,900 employees around the world. At our manufacturing plant in Offenburg, Germany, HOBART develops, produces, and distributes warewashing technology worldwide. Internationally, gastronomy 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 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.



2

**DEUTSCHLAND/ÖSTERREICH****HOBART GMBH**

Robert-Bosch-Straße 17 | 77656 Offenburg
Tel.: +49(0)781.600-0 | Fax: +49(0)781.600-23 19
info@hobart.de | www.hobart.de

 Werkkundendienst 0180.345 62 58
für Österreich 0820.24 05 99

Zentraler Verkauf 0180.300 00 68

NEDERLAND**HOBART NEDERLAND B.V.**

Pompmolenlaan 12 | 3447GK Woerden
Tel.: +31(0)348.46 26 26
Fax: +31(0)348-43 01 17
info@hobart.nl
www.hobart.nl

KOREA**HOBART KOREA LLC**

7th Floor | Woosan Bldg | 108 | Bangi-dong
Songpa-gu | Seoul 138-050
Phone: +82(0)2 34 43 69 01
Fax: +82(0)2 34 43 69 05
contact@hobart.co.kr
www.hobart.co.kr

SCHWEIZ**GEHRIG GROUP AG**

Bäulerwisenstrasse 1 | 8152 Glattbrugg
Tel.: +41(0)43.211 56-56
Fax: +41(0)43.211 56-99
info@gehriggroup.ch
www.gehriggroup.ch

NORGE**HOBART NORGE**

Gamle Drammensvei 120 | 1363 HØVIK
Tel.: +47(0)67 10 98 00
post@hobart.no
www.hobart.no

JAPAN**HOBART (JAPAN) K.K.**

Suzunaka Building Omori
6-16-16 Minami-Oi | Shinagawa-ku | Tokyo 140-0013
Phone: +81(0)3 5767 8670
Fax: +81(0)3 5767 8675
info@hobart.co.jp
www.hobart.co.jp

FRANCE**COMPAGNIE HOBART**

ZI PARIS EST - Allée du 1er Mai - B.P. 68
77312 MARNE LA VALLEE Cedex 2
Téléphone: +33(0)1 64 11 60 00
Fax: +33(0)1 64 11 60 01
contact@hobart.fr
www.hobart.fr

SVERIGE**HOBART SCANDINAVIA APS**

Box 2101 | 196 02 Kungsängen
Tel.: +46(0)8 584 50 920
Fax: +46(0)8 584 50 929
info@hobart.se
www.hobart.se

SINGAPORE**HOBART INTERNATIONAL (S) PTE LTD**

158 | Kallang Way | #06-03/05
Singapore 349245
Phone: +65(0)6846 7117
Fax: +65(0)6846 0991
enquiry@hobart.com.sg
www.hobart.com.sg

UNITED KINGDOM**HOBART UK**

Southgate Way | Orton Southgate
Peterborough | PE2 6GN
Phone: +44(0)844 888 7777
customer.support@hobartuk.com
www.hobartuk.com

DANMARK**HOBART SCANDINAVIA APS**

Håndværkerbyen 27 | 2670 Greve
Tel.: +45(0)43 90 50 12
Fax: +45(0)43 90 50 02
post@hobart.dk
www.hobart.dk

THAILAND**HOBART (THAILAND)**

889 Thai CC building | 31st Floor | Room no. 311
South Sathorn Rd. | Yannawa | Sathorn
Bangkok 10120
Phone: +66(0)2-675-6279 | Fax: +66(0)2-675-6280
enquiry@hobartthailand.com | www.hobartthailand.com

BELGIUM**HOBART FOSTER BELGIUM**

Industriestraat 6 | 1910 Kampenhout
Phone: +32(0)16 60 60 40
Fax: +32 (0)16 60 59 88
sales@hobart.be
www.hobart.be

AUSTRALIA**HOBART FOOD EQUIPMENT**

Unit 1 / 2 Picken Street | Silverwater NSW | 2128
Tel.: +61(0)2 9714 0200
Fax: +61(0)2 9714 0242
www.hobartfood.com.au

OTHER COUNTRIES**HOBART GMBH**

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

Die Angaben in diesem Prospekt beruhen auf dem Stand 03/2015. Technische Änderungen oder Änderungen der Ausführung bleiben vorbehalten.

The details given in this brochure are correct as of 03/2015. 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 03/2015. Nous nous réservons le droit de modifier les données ou les configurations techniques de nos machines.

