



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. 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 warewashers 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 labelled with this writing and a gold background.

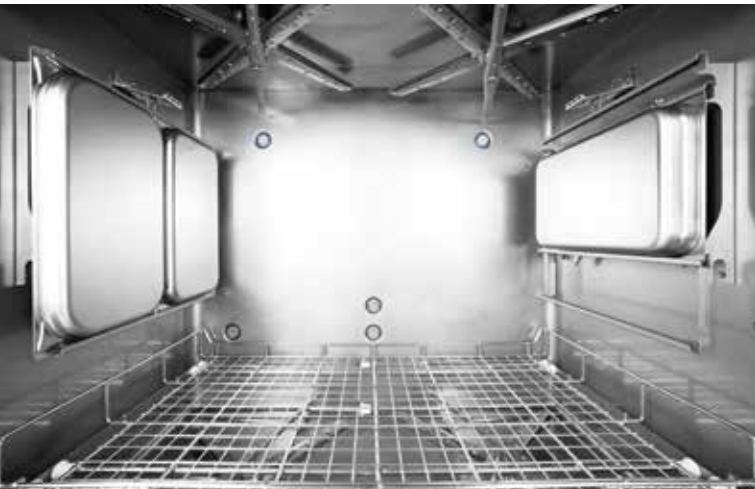
UNBEATABLE CAPACITY AND STRONGEST WASH PERFORMANCE

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.

EXCLUSIVE TO HOBART:

- Maximum capacity: The unique lateral wash system enables the HOBART utensil washers to triple the capacity of each wash cycle compared to regular utensil washer.
- Efficient warewash systems with direct detergent spraying systems or steam washing deliver optimum wash results even with heavily encrusted food residues and significantly reduce the need for a manual pre-wash.
- The most economical utensil washer technology: Modern heat recovery systems help to achieve long-term energy savings of over £3,057 per year.



HOBART



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.

Detailed product information can be found in our features table.



WASH RESULT

PREMAX LINE EXCLUSIVE

STEAM WASHING

Heavily encrusted food residues, particularly starches and proteins, pose a challenge for any utensil washer. In the **PREMAX UP**, as a supplement to the POWER-PLUS Washing, 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.

DETERGENT DIRECT SPRAYING SYSTEM

Manual pre-soaking and pre-cleaning of the wash ware is a time consuming process, but is necessary in order to obtain optimum wash results with conventional technologies. The HOBART detergent direct spraying system in the **PREMAX UP** soaks the wash ware following the detergent pre-washing cycle and softens even the most severely encrusted food residues so that they can be washed away during the ensuing wash process. This also reduces the need for wash ware pre-softening and pre-washing significantly.



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 and 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 %.



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, with 50 % more nozzles than conventional wash arms. 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.



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 of 65 °C even during continuous use. The extra heat absorbed by the washed ware also improves the drying result.



PROOF STRAINER CONTROL

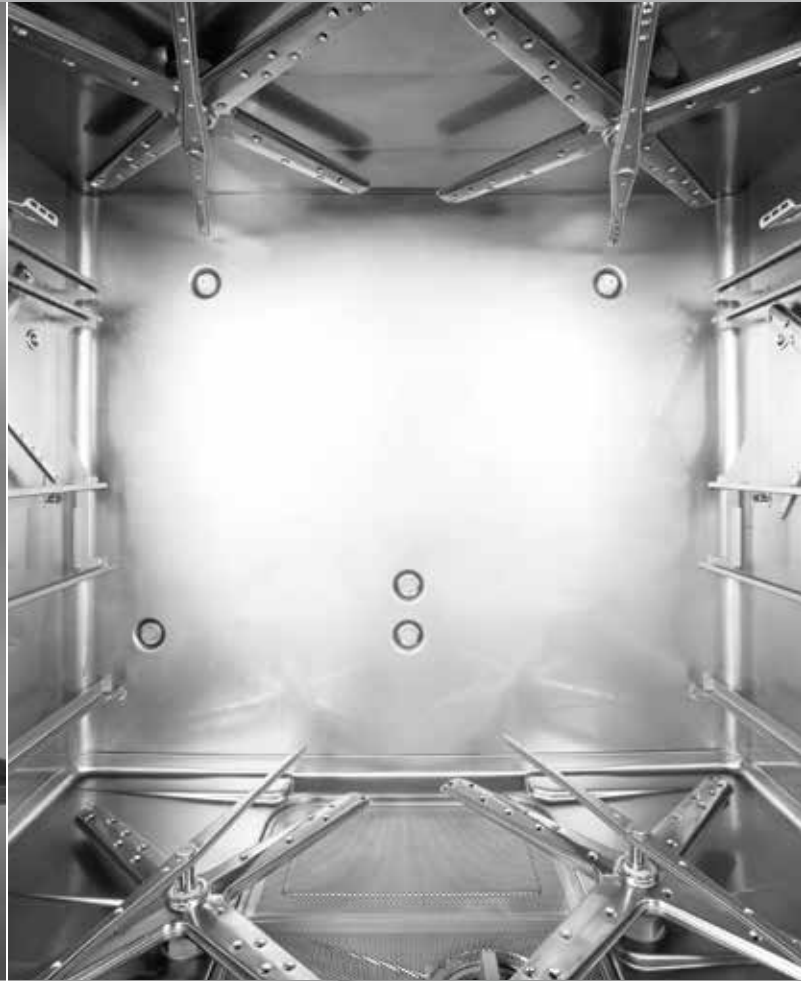
Clean wash water and accurate detergent dosage are key factors in achieving a clean and hygienic wash result. An efficient filter system is useless if it is not in the right position. The PROOF Strainer Control has an interlock which is continuously monitored by the SMARTRONIC Control. The wash cycle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

POWER-PLUS WASHING

The more time that elapses between utensil, pot and pan use and cleaning, the more encrusted the food is on the wash ware. If the food is left on the wash ware for a lengthy period, it may be necessary either to pre-wash the ware, or to run it several times through the warewasher in order to achieve a hygienic wash result. The Washing POWER-PLUS generates stronger washing pressure that looses and rinses away even the most encrusted food without pre-washing. Thanks to the special IMPULSE nozzles, POWER-PLUS also guarantees impeccably hygienic results, even with difficult to remove food residues.



HOBART



ECONOMY

HIGHER CAPACITY, GREATER VERSATILITY

Utensil washers are mainly used to wash large and bulky wash ware and are in constant operation. However, their capacity is not always used to the full. HOBART's intelligent lateral guide rails can increase the capacity of conventional utensil washers by up to 300 %. This increased capacity reduces the number of wash cycles, and thus labour – by up to 1,056 hours annually.* In addition, the versatility of the **PREMAX** UP series is unique among today's warewashers. Gastronorm dishes, large pots and pans and even EN-containers can be washed in a single cycle. The **PREMAX** UP series is thus suitable for all applications, particularly for restaurants, butcher shops, company cafeterias, and hospitals.



*Applies to 300 gastronorm dishes per day, 365 days per year

	UP	Con-ventio-nal model	UPT	Con-ventio-nal model
GN* plates/day	300	300	500	500
GN* /Wash cycle	6	2	8	4
Wash cycles/day	50	150	63	125
Wash cycles/h	24	30	24	30
Labour time in h/day	2.08	5.00	2.60	4.17
Working days/year	365	365	365	365
Labour time in h/day	760	1,825	951	1,521
PREMAX savings in h	1,065		570	

EXHAUST HEAT RECOVERY

The exhaust heat recovery including an integrated VAPOSTOP Door Opening uses steam to heat fresh feed water. The feed water is led through a heat exchanger that increases the water temperature by around 20 °C, reducing the amount of power needed to reach the final rinse temperature by up to 7.8 kWh and potentially saving you up to £1,798 per year.



ANNUAL SAVINGS WITH EXHAUST HEAT RECOVERY

PREMAX-LINE

OPERATING DAYS PER YEAR	OPERATING TIME IN HOURS PER DAY			
	2	3	4	5
220	£433	£650	£867	£1,084
300	£590	£886	£1,182	£1,477
365	£719	£1,079	£1,438	£1,798

Calculation basis:
Loading with 24 racks per hour on average (theoretical rack capacity)
Energy costs £0.12 per kWh

PROFI-LINE

OPERATING DAYS PER YEAR	OPERATING TIME IN HOURS PER DAY			
	2	3	4	5
220	£290	£435	£580	£726
300	£396	£594	£791	£989
365	£481	£722	£963	£1,204

Calculation basis:
Loading with 30 racks per hour on average (theoretical rack capacity)
Energy costs £0.12 Euros per kWh

HOBART



ECONOMY

E-SAVE HEAT RECOVERY

In conventional professional warewashers, 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. 85 °C (depending on model) is reduced by as much as 12.9 kWh and saves up to £2,968 per year.* E-SAVE Heat Recovery uses the energy already in the machine, and saves operating costs.

*based on £0.12/kWh, 5h/day, 365 days/year

ANNUAL SAVINGS WITH E-SAVE HEAT RECOVERY

PREMAX-LINE

OPERATING DAYS PER YEAR	OPERATING TIME IN HOURS PER DAY			
	2	3	4	5
220	£716	£1,073	£1,430	£1,788
300	£975	£1,463	£1,951	£2,439
365	£1,187	£1,781	£2,374	£2,967

Calculation basis:
Loading with 24 racks per hour on average (theoretical rack capacity)
Energy costs £0.12 per kWh

PROFI-LINE

OPERATING DAYS PER YEAR	OPERATING TIME IN HOURS PER DAY			
	2	3	4	5
220	£479	£719	£958	£1,198
300	£653	£980	£1,307	£1,633
365	£795	£1,192	£1,590	£1,987

Calculation basis:
Loading with 30 racks per hour on average (theoretical rack capacity)
Energy costs £0.12 per kWh

A combination of waste water and waste air heat recovery is available on demand.

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 with 85 °C over the wash ware. 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.

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 in the **PROFI UXTH** and **PROFI UXTLH** 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. This saves up to 5 kWh or up to approx. £1,151 per year. The E-STORE Hood Concept saves energy and reduces operating costs.

*based on £0.12/kWh, 5h/day, 365 days/year



HOBART



HANDLING

VAPOSTOP DOOR SYSTEM

When opening a conventional utensil washer hot steam escapes from the machine. The door opening system VAPOSTOP with integrated exhaust heat recovery is equipped with a multi-stage ventilation system to extract saturated steam through a heat exchanger. Due to the exhaust the escape of steam is effectively avoided. So removing the wash ware is much easier for the personnel.



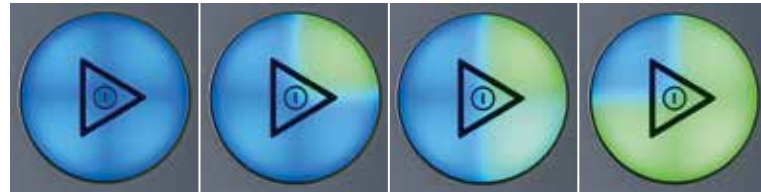
SMARTRONIC SINGLE-BUTTON CONTROL

In any busy establishment the warewasher 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.



NON-STOP WATER SOFTENING SYSTEM

Limescale 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 provides continuous automatically softened water eliminating the downtime or extended programme times typically associated with other integral softener systems. The warewasher, and in particular, the heating elements are maintained in optimum working order for efficient performance.





HANDLING

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.



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 warewashing operation.

INTENSIVE MACHINE CARE PROGRAMME

A dirty warewasher 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 Programme effectively removes these deposits from the wash tank and chamber leaving a clean machine with a fresh smell.



FLEXIBILITY

MAXIMAL CAPACITY

The model **PREMAX** UPT offers the ideal solution for large loads. Its double capacity compared to conventional double rack utensil washers provides space for washing up to 8 GN plates (1/1), 5 EN containers or combinations of these items with pots and pans at the same time. The machine also avoids unnecessary waiting time and guarantees a continuous workflow.

DOUBLE CAPACITY

The models UXT/UXTH and UXTLH offer the ideal solution for large loads. Their double capacity provides space for up to 6 bakery racks, 16 baking pans or 3 EN-containers. The machine also avoids unnecessary waiting time and guarantees a continuous workflow.

MACHINE HEIGHT 2 IN 1

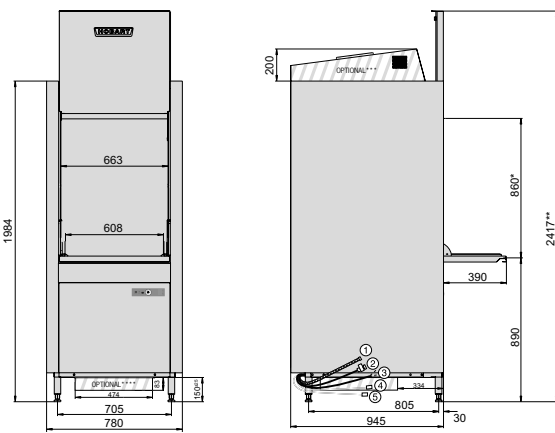
Depending on the on-site conditions, the machine height of the **PROFI** UX and UXT can be reduced by up to 217 mm with the door open. Therefore the machine can also be used in spaces with low ceilings. The loading height is then 650 mm.

LOADING HEIGHT L

The above-average loading height provides space (according to model) for up to 4 bakery boxes, large serving trays and baking pans (600 x 800 mm).

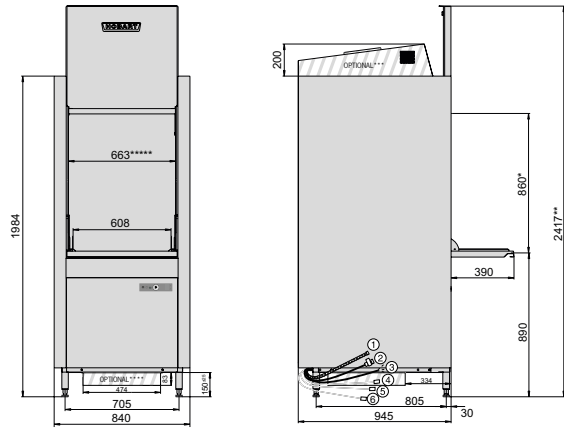
DRAWINGS

UX



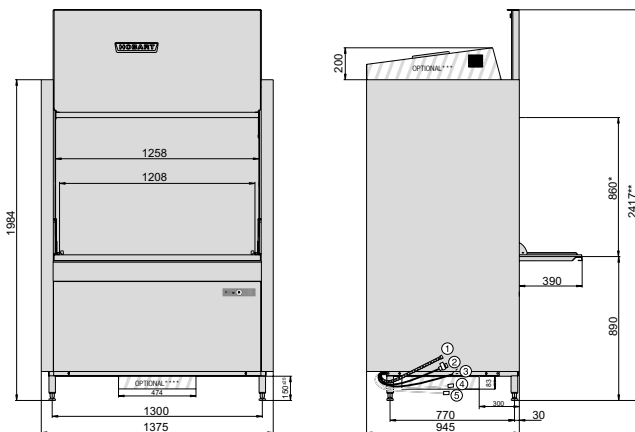
- * Loading height can be reduced to 650 mm – then no usability of lateral wash system
- ** Height can be reduced to 2,200 mm with the door open – then no usability of lateral wash system
- *** when equipped with exhaust heat recovery
- **** when equipped with E-SAVE heat recovery

UP



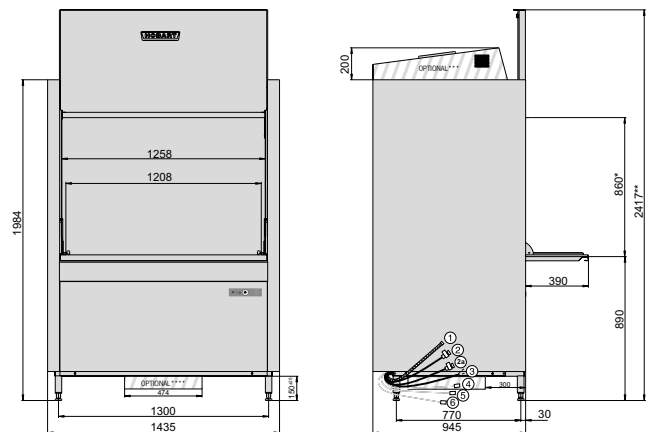
- * Loading height can be reduced to 650 mm – then no usability of lateral wash system
- ** Height can be reduced to 2,200 mm with the door open – then no usability of lateral wash system
- *** when equipped with exhaust heat recovery
- **** when equipped with E-SAVE heat recovery

UXT



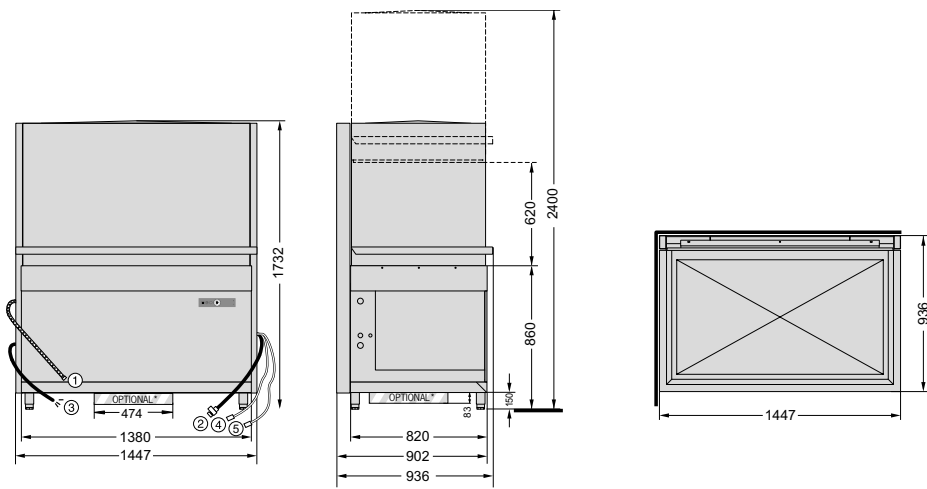
- * Loading height can be reduced to 650 mm – then no usability of lateral wash system
- ** Height can be reduced to 2,200 mm with the door open – then no usability of lateral wash system
- *** when equipped with exhaust heat recovery
- **** when equipped with E-SAVE heat recovery

UPT



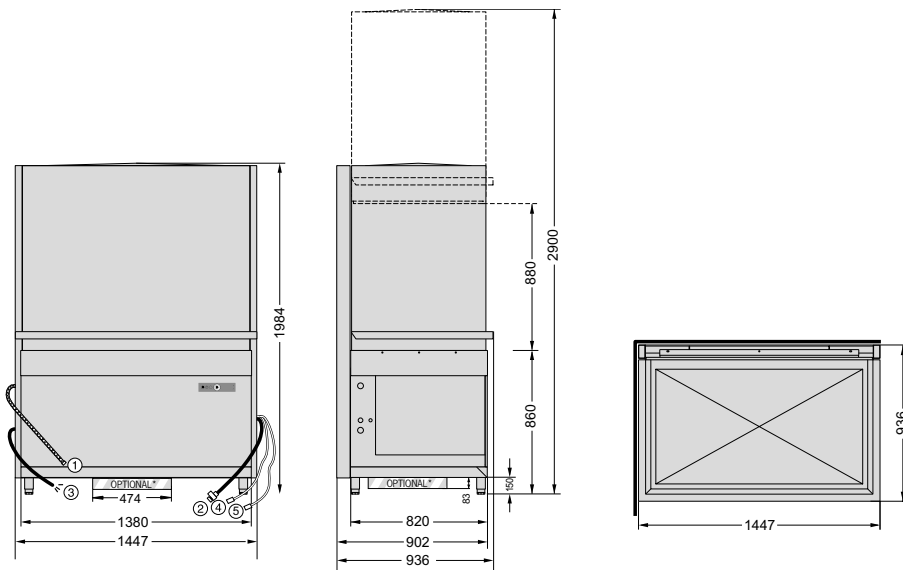
- * Loading height can be reduced to 650 mm – then no usability of lateral wash system
- ** Height can be reduced to 2,200 mm with the door open – then no usability of lateral wash system
- *** when equipped with exhaust heat recovery
- **** when equipped with E-SAVE heat recovery

UXTH



* when equipped with E-SAVE heat recovery

UXTLH



* when equipped with E-SAVE heat recovery



FEATURES

PROFI-LINE

MODEL	UX			UXT			UXTH	
MODEL TYPE	Front door			Front door			Hood type	
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, utensils and GN plates; 3 EN-containers; 8 baking pans measuring up to 600 x 800 mm; 3 bakery racks	
WASH RESULT								
Steam washing	-			-			-	
Detergent direct spraying system	-			-			-	
GENIUS-X ² Fine Filter System	●			●			●	
ROTOR-X Wash System	●			●			●	
ECOTHERM Heat Element	●			●			●	
PROOF Strainer Control	●			●			●	
POWER-PLUS Washing	●			●			●	
ECONOMY								
Higher capacity, greater versatility	-			-			-	
Exhaust Heat Recovery	○			○			-	
E-SAVE Heat Recovery	○			○			○	
ACCURINSE Rinse Pump	●			●			●	
E-STORE Hood Concept	-			-			●	
Heat and sound insulated hood	-			-			○	
HANDLING								
VAPOSTOP Hood System*	○			○			-	
SMARTRONIC Single-Button Control	●			●			●	
Remaining time indicator	●			●			●	
NON-STOP Water Softening System	○			-*			-*	
Refill signal	●			●			●	
Filter obstruction sensor	●			●			●	
INTENSIVE Machine Care	●			●			●	
Corner positioning possible	-			-			○	
Rinse aid and detergent dispenser	●			●			●	
FLEXIBILITY								
Maximal capacity	-			-			-	
Double capacity	-			●			●	
Machine height 2 in 1	●			●			-	
Loading Height L	●			●			-	
OPTIONAL EQUIPMENT	fitting equipment	Set 1	Set 2	fitting equipment	Set 1	Set 2	fitting equipment	Set 1
Base rack 01-510508-1	x	■	■					
Base rack 323741				x	■	■	x	
Universal rack 323753	x	■		x		■	x	■
Bakery sheet insert 323637	x		■	x			x	
Universal rack C01-07	x	■		x		■	x	■
Roller rack 326102-1							x	■

● Inclusive ○ Optional - Not available ■ included in rack set * External water softening system recommended

	PROFI-LINE		PREMAX-LINE					
MODEL	UXTLH		UP			UPT		
MODEL TYPE	Hood type		Front door			Front door		
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; 7 baking pans measuring up to 600 x 800 mm; 2 bakery racks			All types of pots, serving trays, utensils and 8 GN plates (1/1); 5 EN-containers; 15 baking pans measuring up to 600 x 800 mm; 4 bakery racks		
WASH RESULT								
Steam washing	–		● PREMAX-LINE EXCLUSIVE			● PREMAX-LINE EXCLUSIVE		
Detergent direct spraying system	–		● PREMAX-LINE EXCLUSIVE			● PREMAX-LINE EXCLUSIVE		
GENIUS-X ² Fine Filter System	●		●			●		
ROTOR-X Wash System	●		●			●		
ECOTHERM Heat Element	●		●			●		
PROOF Strainer Control	●		●			●		
POWER-PLUS Washing	●		●			●		
ECONOMY								
Higher capacity, greater versatility	–		● PREMAX-LINE EXCLUSIVE			● PREMAX-LINE EXCLUSIVE		
Exhaust Heat Recovery	–		○			○		
E-SAVE Heat Recovery	○		○			○		
ACCURINSE Rinse Pump	●		●			●		
E-STORE Hood Concept	●		–			–		
Heat and sound insulated hood	○		–			–		
HANDLING								
VAPOSTOP Hood System*	–		○			○		
SMARTRONIC Single-Button Control	●		●			●		
Remaining time indicator	●		●			●		
NON-STOP Water Softening System	–*		●			–*		
Refill signal	●		●			●		
Filter obstruction sensor	●		●			●		
INTENSIVE Machine Care	●		●			●		
Corner positioning possible	○		–			–		
Rinse aid and detergent dispenser	●		●			●		
FLEXIBILITY								
Maximal capacity	–		● PREMAX-LINE EXCLUSIVE			● PREMAX-LINE EXCLUSIVE		
Double capacity	●		–			●		
Machine height 2 in 1	–		–			–		
Loading Height L	●		●			●		
OPTIONAL EQUIPMENT	fitting equipment	Set 1	fitting equipment	Set 1 ML 71600	Set 2 ML 71601	fitting equipment	Set 1 ML 71656	Set 2 ML 71620
Base rack 01-510508-1			x	■	■			
Base rack 323741						x	■	■
Universal rack 323753	x		x	■		x		■
Bakery sheet insert 323637	x		x		■	x		
Universal rack C01-07	x		x	■		x	■	■
Roller rack 326102-1	x	■						



TECHNICAL DATA

MODEL	PROFI-LINE		
	UX	UXT	UXTH
CYCLE TIMES in sec. ^[1]	120 / 240 / 360 and special cycles	120 / 240 / 360 and special cycles	120 / 240 / 360 and special cycles
CAPACITY ^[2]			
Wash cycle/h	30	30	30
Trays/h	240 (600 x 800 mm)	480 (600 x 600 mm) 480 (600 x 800 mm)	480 (600 x 600 mm) 240 (600 x 800 mm)
EN-containers/h	60 (400 x 600 mm)	90 (400 x 600 mm)	90 (400 x 600 mm)
Bakery racks/h	120 (400 x 600 mm)	180 (400 x 600 mm)	90 (400 x 600 mm)
GN 1/1	60	90	90
TEMPERATURE in °C			
Wash temperature approx.	65	65	65
Rinse temperature approx.	85	85	85
TANK VOLUME in l	80	130	130
Fresh-water consumption/ per cycle litre	4.5	7.5 / 9 / 9	7.5 / 9 / 9
PUMP CAPACITY in kW l/min	2.7 1,300	2 x 2.7 2 x 1,300	2 x 2.7 2 x 1,300
HEAT OUTPUT in kW			
Tank	3.3	6	6
Booster ^[3]	12.3 / 6.15	15 / 9	15 / 9
TOTAL LOADING in kW	15.4 / 12.6	21.2 / 15.7	21.2 / 15.7
Fuse in A	3 x 35 / 3 x 20	3 x 50 / 3 x 35	3 x 50 / 3 x 35
Nominal voltage in V/Hz/N-PE	400 / 50 / 3	400 / 50 / 3	400 / 50 / 3
DIMENSIONS in mm			
Width	780	1,375	1,447
Depth	945	945	936
Height	1,984	1,984	1,732
Open door / hood height (reduced)	2,417 (2,200)	2,417 (2,200)	2,400
Loading height	860 (840)	860 (825)	620
Rack size	600 x 760	1,240 x 700	1,240 x 700

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.**



MODEL	PROFI-LINE	PREMAX-LINE	
	UXTLH	UP	UPT
CYCLE TIMES in sec. ^[1]	120 / 240 / 360 and special cycles	150 / 280 / 400 and special cycles	150 / 280 / 420 and special cycles
CAPACITY ^[2]			
Wash cycle/h	30	24	24
Trays/h	480 (600 x 600 mm) 480 (600 x 800 mm)	168 (600 x 600 mm)	360 (600 x 600 mm) 360 (600 x 800 mm)
EN-containers/h	90 (400 x 600 mm)	96 (400 x 600 mm)	120 (400 x 600 mm)
Bakery racks/h	180 (400 x 600 mm)		
GN 1/1	90	144	192
TEMPERATURE in °C			
Wash temperature approx.	65	65	65
Rinse temperature approx.	85	85	85
TANK VOLUME in l	130	80	130
Fresh-water consumption/ per cycle litre	7.5 / 9 / 9	8 / 9 / 14 ^[4]	14 / 17 / 25 ^[4]
PUMP CAPACITY in kW l/min	2 x 2.7 2 x 1,300	2.7 1,300	2 x 2.7 2 x 1,300
HEAT OUTPUT in kW			
Tank	6	3.3	6
Booster ^[3]	15 / 9	15 / 9	18
TOTAL LOADING in kW	21.2 / 15.7	18.2 / 15.4	24.2
Fuse in A	3 x 50 / 3 x 35	3 x 35 / 3 x 25	3 x 50
Nominal voltage in V/Hz/N-PE	400 / 50 / 3	400 / 50 / 3	400 / 50 / 3
DIMENSIONS in mm			
Width	1,447	840	1,435
Depth	936	945	945
Height	1,984	1,984	1,984
Open door / hood height (reduced)	2,900	2,417	2,417
Loading height	880	860	860
Rack size	1,240 x 700	600 x 760	1,240 x 700

[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.

[4] For steam washing and direct detergent spraying system



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 UK

Southgate Way | Orton Southgate | Peterborough | PE2 6GN

Phone: 0844 888 7777

E-Mail: customer.support@hobartuk.com | Internet: www.hobartuk.com

Member of the ITW Food Equipment Group Europe

