

WAREWASHING
UTENSIL WASHER



PREMAX UP

EFFICIENT - RELIABLE - INNOVATIVE



 made in germany

MADE IN GERMANY

“Made in Germany” has been synonymous with quality and reliability in the premium segment for a long time and still is today. A company can only maintain its hold on the market by keeping its promise to continually deliver high quality.

WORLDWIDE

Whether you need a completely new kitchen or a replacement item our competent subsidiaries and partners all over the world would be pleased to support you. It's nice to know we are always there.



- 1883 Mr. Charles Clarence Hobart builds his first engines and generators in Middletown, Ohio.
- 1886 J.C. Cochran receives the patent for the first dishwasher.
- 1897 The HOBART ELECTRICAL MANUFACTURING COMPANY was founded in Troy Ohio, through the acquisition of the engine and generator factory of the HOBART family.
- 1903 HOBART builds the first food processor (a self-contained powered coffee mill).

- 1926 HOBART purchases The Crescent Washing Machine Company, and enters the commercial warewashing market: the first warewashing machine carrying a HOBART label.
- 1930 Foundation of the HOBART MASCHINEN GESELLSCHAFT in Hamburg, Germany.
- 1953 HOBART receives the patent for the first flight-type dishwasher.
- 1960 Acquisition of the dishwashing department of the company K. Martin, Offenburg, Germany.
- 1980 Production plant in Elgersweier, Germany, was newly built.
- 1986 PREMARK INTERNATIONAL GROUP was formed in Deerfield, Illinois.

- 1997 HOBART CORPORATION'S 100th anniversary.
- 1999 Integration of PREMARK into ITW.
- 2004 HOBART relocates to Elgersweier
- 2006 Launch of HOBART's export activities
- 2007 HOBART's PREMAX line begins a new chapter in the annals of dishwashing technology. The PREMAX FTP flight-type dishwasher cuts water use by up to 50%, energy use by up to 30%, and use of chemicals by up to 80%.
- 2009 HOBART introduces the SENSOTRONIC, the world's first intelligent dishwashing technology
- 2010 Tenth record year in succession for HOBART



HOBART PHILOSOPHY

UNDERSTAND – SIMPLIFY – FOCUS – INNOVATE

This philosophy provides the continuing motivation to develop innovations, which are the best driver of economic development and a guarantee for job security. It is a philosophy of the essential, of customer value, of simplicity. A philosophy built on the conviction that things created for a purpose and with logic, do not need to be completely renewed, but must instead be subject to continuous evolution.

HOBART VISION

“WASH WITHOUT WATER“

Before PREMAX, a flight-type dishwasher with a 50% water saving would have been utopia. At HOBART, efficiency and responsible use of natural resources when developing new machines have always gone hand in hand. With PREMAX, the company has set a further milestone, and has further extended its leadership in innovation. But even so, HOBART is not satisfied with this. The company will not diminish the pace of its innovation, and will look for further opportunities to save even more. When the day arrives that a machine is able to wash without water, we already know, it will be a PREMAX.

HOBART FOCUS

INNOVATION

Without the readiness to invest in the future, without the natural reaction of always questioning ourselves, without interdisciplinary basic research and consistent customer focus, PREMAX would be inconceivable. Worldwide, over 300 research and development engineers and global marketing teams, who identify customer requirements, as well as the company's own Tech-Center, with over 1,000 patent applications annually, develop innovative technology and make PREMAX possible.

ECOLOGY

The HOBART environmental protection program CO₂NSEQUENT has been in existence for some time. The program includes a large number of measures that are all related to protecting the environment. These measures are implemented in production, purchasing, the development and sale of products and in additional projects.

ECONOMY

Already in the early 1980s our E-formula set standards in energy saving and recovery which are still unique today. This innovative spirit found its fulfillment in the PREMAX line. The PREMAX flight-type dishwasher saves up to 50% water, 30% energy, and 80% chemicals in comparison with conventional technologies, making HOBART a model in terms of efficiency and economy.



1

2

1 "Since we use the UP, our prewashing expenses have decreased considerably. This makes our work much easier."

3

4

2 "For us, the reduced energy consumption due to the the heat recovery was a key argument. Dwing to the large number of electrical devices we use in our company, we need to pay particularly close attention to energy costs."

3 "Thanks to the new UP, we are able to wash three times more GN plates than used to be the case. This saves us a lot of time, which is great."

4 "Because of the large selection we offer, we use large pots and pans and numerous gastronorm dishes daily. So we need a versatile, high-capacity machine. The UPT is exactly the right solution for this."

Tom Baker
Hotel,
London, Great Britain

Peter Taylor
Butchery,
Denver, USA

Simone Lauber
Canteen,
Nürnberg, Germany

Franc Bevier
Catering,
Marseille, France



1 | WASH RESULT

FINE FILTER SYSTEM GENIUS-X²

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 fine filter system GENIUS-X², the wash water is continuously led 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 GENIUS-X² cleans itself during the draining phase. The fine filter system GENIUS-X² reduces detergent consumption by up to 30%.

WASH SYSTEM ROTOR-X

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 wash system ROTOR-X consists 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 and a high circulation rate create the necessary mechanical wash action for a guaranteed outstanding cleaning result over the entire surface.

HYGIENIC – CLEAN



The fine filter system GENIUS-X², with integrated pre-washing process, filters the wash water continuously and then pumps out the soil particles.

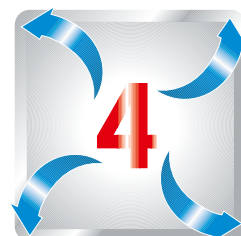


The fine filter system GENIUS-X² reduces detergent consumption by up to 30%.

UNIFORM – GUARANTEED



The rotating 4 spoke wash arms create a deflection off the internal walls, and thereby intensify the wash action.



With the wash system ROTOR-X, the detergent works over the entire surface of the items being washed.

HOBART



1 | WASH RESULT

HEAT ELEMENT ECOTHERM

A consistently high wash temperature extracts maximum cleaning performance from the wash water. HOBART research has established that higher washing temperatures optimize detergent performance. ECOTHERM ensures a constant 60°C even during continuous use. The extra heat absorbed by the washed ware also improves the drying result.

STRAINER CONTROL SYSTEM PROOF

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

DRY – CONSTANT



The heat element ECOTHERM maintains the wash water at a constant temperature even in continuous operation.

WASH PROGRAM POWER-PLUS

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 prewash the ware, or to run it several times through the dishwasher in order to achieve a hygienic wash result. The wash program POWER-PLUS generates stronger washing pressure that looses and rinses away even the most encrusted food without prewashing. Thanks to the program's special IMPULSE nozzles, POWER-PLUS also guarantees impeccably hygienic results, even with difficult to remove food residues.

STEAM WASHING

NEW

Heavily encrusted food residues, particularly starches and proteins, pose a challenge for any utensil washer. In the PREMAX UP, as a supplement to the wash program POWER-PLUS, steam helps to remove heavily encrusted food during the wash cycles without any additional mechanical devices. 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

NEW

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 direct detergent spraying system soaks the wash ware following the detergent prewashing 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 presoftening and prewashing significantly.

STRONG – RELIABLE



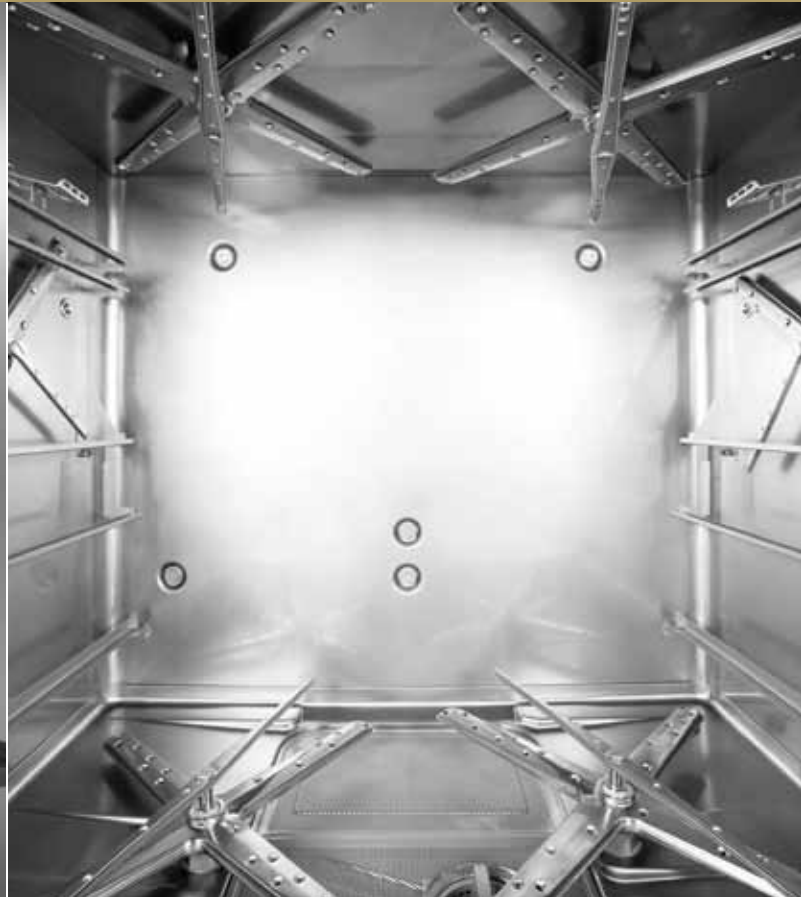
Special pulsing nozzles generate stronger washing pressure that guarantees perfect wash results.

TIME-SAVING – CONVENIENT



The HOBART detergent direct spraying system softens even the most severely encrusted food residues.

HOBART



2 | ECONOMY

HEAT RECOVERY E-SAVE

In conventional commercial 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 heat recovery system E-SAVE system 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 is reduced, depending on the model, by as much as 12.9 kWh and saves up to 3,530 € per year.*

Heat recovery E-SAVE uses the energy already in the machine, and saves operating costs.

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

EXHAUST HEAT RECOVERY

The exhaust heat recovery including an integrated door opening VAPOSTOP 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 2,140 € per year.

ECOLOGIC – EFFICIENT



Up to 3,530 € less energy costs (depending on the model) thanks to heat recovery E-SAVE.

RINSE SYSTEM ACCURINSE

Ensuring constant temperature and volume of clean rinse water is vital to achieve not only clean, but hygienically clean wash ware. The HOBART system “pulls” rather than “pushes” the rinse water through the booster and is totally independent of flow pressure on site thus preventing any mixing with external cold water.

Depending on the program the ACCURINSE system delivers precisely the same amount of fresh water at over 80°C every cycle to ensure perfect hygiene standards. In addition the precision of ACCURINSE saves up to 30% water, energy, detergent and rinse aid.

ECONOMICAL – THRIFTY

ANNUAL SAVINGS WITH EXHAUST HEAT RECOVERY

| Operating days per year | Operation time per day | | | |
|-------------------------|------------------------|---------|---------|---------|
| | 2 | 3 | 4 | 5 |
| 220 | 516 € | 774 € | 1,032 € | 1,290 € |
| 300 | 703 € | 1,055 € | 1,407 € | 1,758 € |
| 365 | 856 € | 1,284 € | 1,712 € | 2,140 € |

Calculation basis UPT:

Running at full capacity at 30 cycles/h average (Theoretical cycles performance)

Electricity costs at 0.15 € per kWh



Exhaust heat recovery transfers heat from vapors to fresh feed water.



2 ECONOMY

HIGHER CAPACITY, GREATER VERSATILITY NEW

Utensil washers are mainly used to wash large and bulky washware 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 washing 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 dishwashers. 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

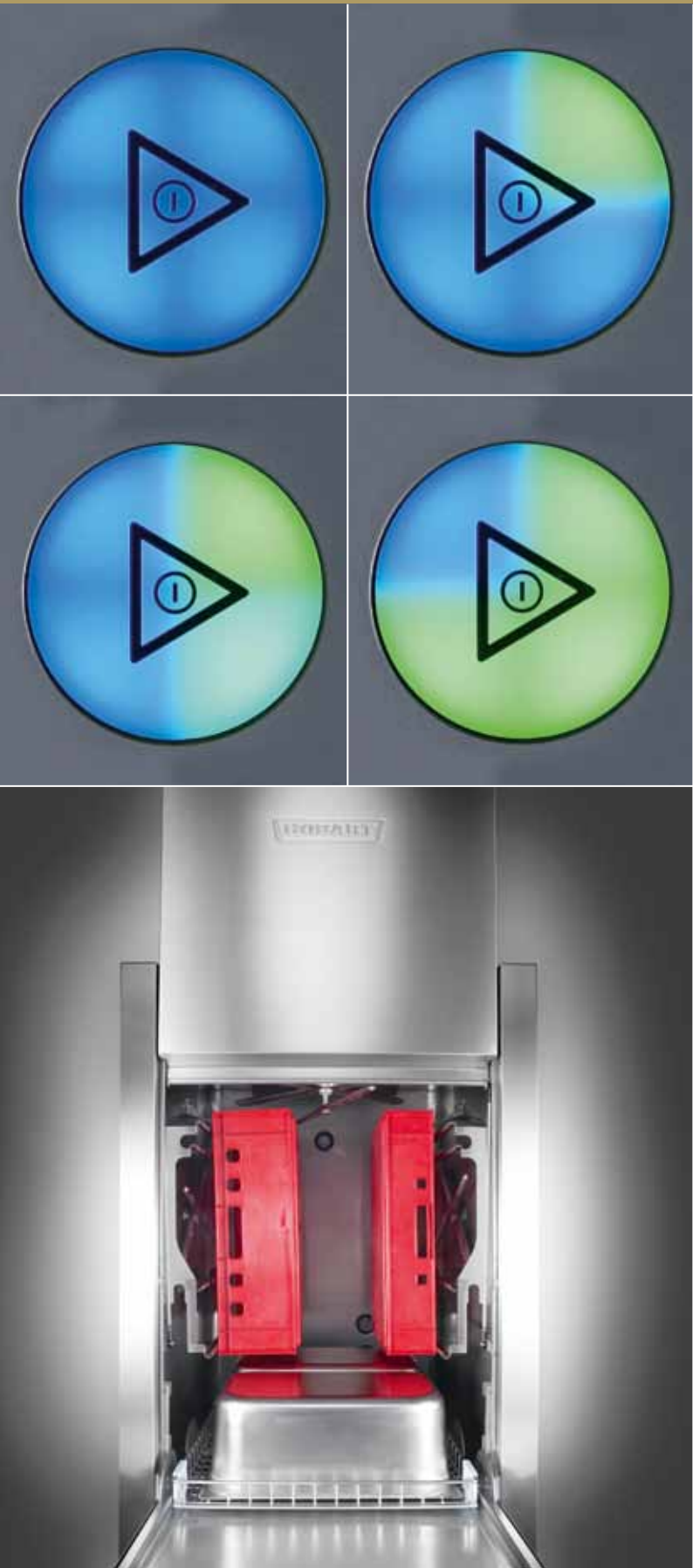
| | UP | Conventional model | UPT | Conventional model |
|----------------------------|--------------|--------------------|------------|--------------------|
| GN* plates/day | 300 | 300 | 500 | 500 |
| GN* /Washing cycle | 6 | 2 | 8 | 4 |
| Washing cycles/day | 50 | 150 | 63 | 125 |
| Washing cycles/h | 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 | |

*530 mm x 325 mm x 200 mm (W x D x H)

EFFICIENT – FLEXIBLE



The lateral wash system increases the machine's capacity for boxes and GN containers.



3 | HANDLING

SINGLE BUTTON SMARTRONIC

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 control SMARTRONIC with single button operation indicates the machine status in clear, self explanatory colors. 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 and additional functions can be accessed as required.

REMAINING TIME INDICATOR

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

EASY – INTELLIGENT



The simple control SMARTRONIC combines the most important functions into just one button STARTER.



The STARTER shows the remaining cycle-time and the operation status in self-explanatory colors. Green = ready for operation.

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.

**PATENT
PENDING**

DOOR SYSTEM VAPOSTOP

NEW

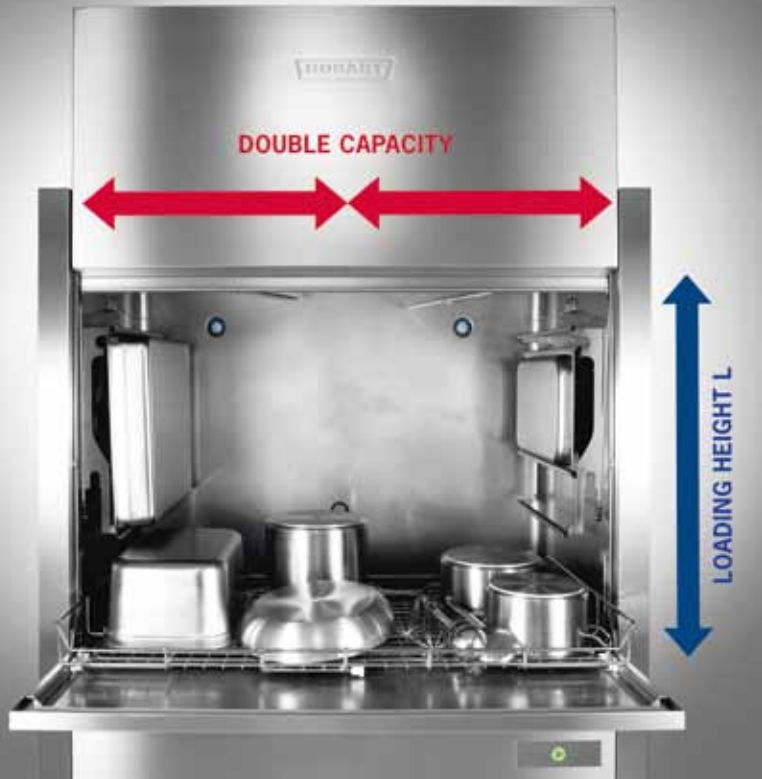
When opening a conventional utensil washer hot steam escapes from the machine. The door opening system VAPOSTOP with integrated exhaust heat recovery is equipped with a multi-stage ventilation system to extract saturated steam through a heat exchanger. Due to the exhaust the escape of steam is effectively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

GUARANTEED – VAPOUR-FREE



The patent pending door system VAPOSTOP avoids effectively the escape of steam when loading and unloading the machine.

HOBART



3 | HANDLING

WATER SOFTENING SYSTEM NONSTOP

Calcium is a mineral that occurs in water and that causes deposits on machine components and provokes heating element failure. The UP model is equipped with the integrated water softening system NONSTOP, which automatically runs in tandem with the washing process and softens the water, thus ensuring smooth dishwasher operation. Continuous regeneration avoids the kind of idle time or extension of cycle times that occurs with conventional water softening systems. The water softening system NONSTOP protects your dishwasher, and particularly its heating elements, against calcium deposits, without slowing down the washing process.

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.

PATENT

HYGIENE CYCLE ACTIVE

Over a period of time minerals and dirt particles can build up inside the machine. Together with the chemical tablets INTENSIVE HOBART's hygiene cycle ACTIVE effectively removes these deposits leaving a clean machine with a fresh smell.

CONTROL – PERMANENT



An easily accessible filler cap and a large refill opening allow quick and simple salt replenishment for the water softener NONSTOP.

4 | FLEXIBILITY

LOADING HEIGHT L

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

MAXIMAL CAPACITY

The model 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.

LARGE – FLEXIBLE



Optimum flexibility with the PREMAX UP series.

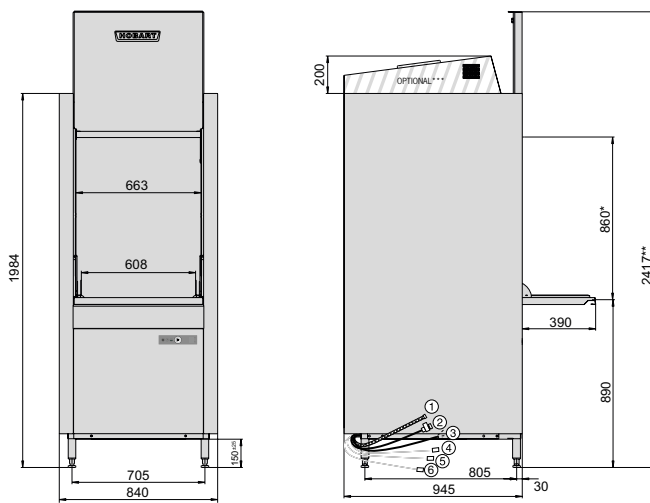


5 | FEATURES

| MODEL | UP | | | UPT | | |
|--|--|-------------------|-------------------|---|-------------------|-------------------|
| MODEL TYPE | Front door | | | Front door | | |
| Wash ware | All types of pots, serving trays, utensils and 6 GN plates (1/1); 4 E-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 E-containers; 15 baking pans measuring up to 600 x 800 mm; 4 bakery racks | | |
| WASH RESULT | | | | | | |
| Fine filter system GENIUS-X ² | ● | | | ● | | |
| Wash system ROTOR-X | ● | | | ● | | |
| Heat element ECOTHERM | ● | | | ● | | |
| Wash program POWER-PLUS | ● | | | ● | | |
| Strainer control system PROOF | ● | | | ● | | |
| Steam washing | ● | | | ● | | |
| Direct detergent spraying system | ● | | | ● | | |
| ECONOMY | | | | | | |
| Heat recovery E-SAVE | ○ | | | ○ | | |
| Exhaust heat recovery | ○ | | | ○ | | |
| Rinse system ACCURINSE | ● | | | ● | | |
| Lateral wash system | ● | | | ● | | |
| HANDLING | | | | | | |
| Single button SMARTRONIC | ● | | | ● | | |
| Remaining time indicator | ● | | | ● | | |
| Refill signal | ● | | | ● | | |
| Door system VAPOSTOP | ○ | | | ○ | | |
| Water softening system NONSTOP | ● | | | – * | | |
| Filter obstruction sensor | ● | | | ● | | |
| Hygiene cycle ACTIVE | ● | | | ● | | |
| Rinse aid and detergent dispenser | ● | | | ● | | |
| FLEXIBILITY | | | | | | |
| Loading height L | ● | | | ● | | |
| OPTIONAL EQUIPMENT | 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 | | ■ |
| Bakery sheet insert 323637 | X | | ■ | X | | |
| Universal rack C-01-07 | X | ■ | | X | | ■ |

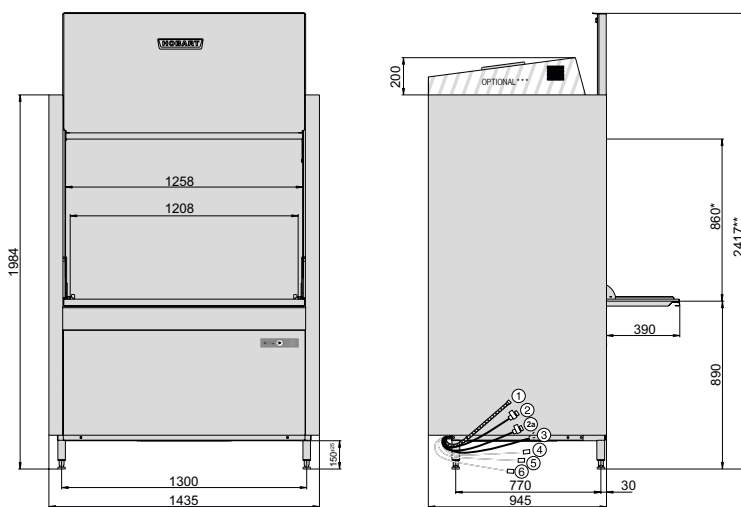
6 | DRAWINGS

UP



+/- 25 mm leg adjustment

UPT



+/- 25 mm leg adjustment

*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

- ① flexible drain hose
- ② fresh water connection - Rinse
- ③ fresh water connection - tank filling
- ④ power cord
- ④ + ⑥ hoses for detergent
- ⑤ rinse aid

7 | TECHNICAL DATA

| MODEL | UP | UPT |
|---|--------------------|--|
| Cycle times in sec. [1] | 150/280/400/>400 | 150/280/420/>420 |
| Capacity [2] | | |
| Washing cycles/h | 24 | 24 |
| Trays/h | 168 (600 x 800 mm) | 360 (600 x 600 mm) 360 (600 x 800 mm) |
| GN 1/1 | 144 (530 x 325 mm) | 192 (530 x 325 mm) |
| GN 2/1 | 72 (530 x 650 mm) | 96 (530 x 650 mm) |
| EN-containers/h | 96 (400 x 600 mm) | 120 (400 x 600 mm) |
| Bakery racks/h | 48 (400 x 600 mm) | 96 (400 x 600 mm) |
| Temperature in °C | | |
| Wash temperature approx. | 65 | 65 |
| Rinse temperature approx. | 85 | 85 |
| Tank volume liter | 80 | 130 |
| Rinse water consumption per cycle liter | 8 | 14 |
| Fresh water consumption using steam washing and direct detergent spraying system | 8/9/14 | 14/17/25 |
| Pump capacity in kW/l/min | 2.7/1,300 | 2 x 2.7/2 x 1,300 |
| Heat output in kW | | |
| Tank | 3.3 | 6 |
| Booster kW | 15/9 | 18 |
| Total loading in kW | 18.2/15.4 | 24.2 |
| Fuse in A | 3 x 35 / 3 x 25 | 3 x 50 |
| Nominal voltage in V / Hz / N-PE | 400/50/3 | 400/50/3 |
| Dimensions in mm | | |
| Width | 840 | 1,435 |
| Depth | 945 | 945 |
| Height | 1,984 | 1,984 |
| Open door height | 2,417 | 2,417 |
| Loading height | 840 | 825 |
| Rack size | 600 x 760 | 1,240 x 700 |

WATER TREATMENT

WATER SOFTENING SYSTEM

to protect against calcium deposits
Mod. SE output 1,600 liter at 10° d (total hardness)



[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. Warm water connection recommended.

[2] Theoretical performance

WAREWASHING
UTENSIL WASHER

PREMAX UP

EFFICIENT – RELIABLE – INNOVATIVE

TRIPLE CAPACITY

Gastronorm dishes often have very encrusted food on them. Caterers frequently get them back only a few days later with encrusted residues. Butcheries are confronted with a veritable flood of EN containers.

The PREMAX UP washes all these wash ware and its requirements by innovative and efficient systems such as steam washing and our detergent direct spraying system and can also handle high volumes.

The result: impeccably clean and hygienic pots and pans, boxes and containers.



WAREWASHING

COOKING

FOOD PREPARATION

WASTE TREATMENT

SERVICE

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EFFICIENT – RELIABLE – INNOVATIVE

Member of the *ITW* Food Equipment Group Europe

