







HOOD-TYPE DISHWASHER AUP | AMX



HOSPITALITY

Bar & Pub / Bistro & Café / Hotel & Restaurant



FOODSERVICE

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



BAKERY

Bakery subsidiary / Production / Bakery Industry



MEAT PRODUCTION

Butchery / Meat Production Industry



INDUSTRY



GLOBAL MARINE



AIRLINE CATERING





BETTER OR BEST

IT'S YOUR CHOICE!

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

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

PROFI LINE

PREMAX LINE

THE MODELS

WE HELP YOU WITH YOUR DECISION!

PROFI AMX

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













PROFI AMXX

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













PROFI AMXXL

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













PROFI AMXT

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

















THE MODELS

WE HELP YOU WITH YOUR DECISION!

PREMAX I INF FXCI USIVE

PREMAX AUP

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













PREMAX AUPL

The extra-wide premium model for cleaning large-sized wash ware. The PERMANENT-CLEAN automatic soil removal makes this model ideal for highest utilisation with heavily soiled 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.















PERMANENT-CLEAN

PREMAX LINE EXCLUSIVE ___

PERMANENT-CLEAN AUTOMATIC SOIL REMOVAL

Pre-wash rinse no longer required

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

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

Reduced resource consumption

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

Perfect machine protection

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

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

Your benefits at a glance

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



Video
PERMANENT-CLEAN





BEST WASH RESULT

PREMAX LINE EXCLUSIVE _

INTENSIVE PROGRAMME

Removes all soiling

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

How does that work?

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

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

POWER-PLUS WASH PROGRAMME

Phenomenal washing power against extreme soiling

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

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

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



BEST WASH RESULT

GENIUS-X² FINE FILTER SYSTEM

Constantly keeps the wash solution clean

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

The tank stays clean

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

Fine soil is removed

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

Washing does the rest

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

Bonus benefit

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

INTERLOCKED STRAINER

Checks whether tank cover strainer and fine filter are correctly inserted

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

For you this means

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

ROTOR-X WASH SYSTEM

Unique wash arms

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

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

Your result

An outstanding clean result over the entire surface.

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

STARCH-REMOVAL CLEANING PROGRAMME

Smooth, clean plates

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

A new shine with HOBART

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

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







HIGH LEVEL OF ECONOMY

PREMAX LINE EXCLUSIVE _

ECO PROGRAMME

Great performance with low consumption

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

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

Shorter cycle times increase productivity

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

EXHAUST ENERGY STORAGE

The smart way to save energy

Energy savings - easy and convenient:

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

The benefit

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



Video Exhaust energy storage



HIGH LEVEL OF ECONOMY

DRAIN HEAT RECOVERY

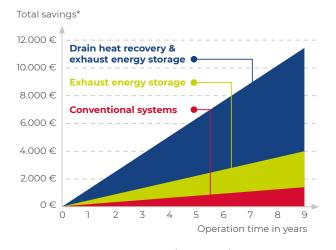
Sophisticated use of waste water

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

Your benefits

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

Savings achieved by different energy recovery systems



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

HEAT AND SOUND INSULATED HOOD

Keep the heat in the machine



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

SENSO-ACTIVE RESOURCE MANAGEMENT

Responsible water consumption

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

Reduced operating costs

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

Your benefits

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

INTELLIGENT ENERGY MANAGEMENT

Low connected load, yet short heat-up times

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

We have the solution

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

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





EASY HANDLING

VISIOTRONIC-TOUCH CONTROL

Simple operation for everyone

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

Your benefits

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

VAPOSTOP

Puts an end to clouds of steam

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

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

The patented VAPOSTOP

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

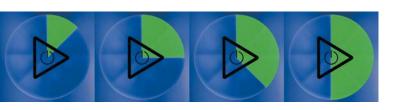


REMAINING TIME INDICATOR

A constant overview of the wash process

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

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



REFILL SIGNAL

Simple and efficient level control

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

INTEGRATED WATER SOFTENER

Protects against calcification and increases service life

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

BLOCKED FILTER SENSOR

Rinse with foresight

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

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



HYGIENE PROGRAMME

Eliminates germs and bacteria

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

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

An overview of your benefits

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



EASY HANDLING

CLIP-IN WASH AND RINSE ARMS

Make cleaning the machine as simple as possible

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

EASY-CLEAN CONCEPT

Increase the durability of your machine

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

USB INTERFACE

For simple data documentation

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

Convenient exporting of operational and consumption data

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

HOOD LIFT

Simple use via one push of a button

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

RELIABILITY & FLEXIBILITY

XL WASH CHAMBER

More space for increased performance

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



DOUBLE CAPACITY

For large washing volumes

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



INSTALLATION OPTIONS

For easy integration into the kitchen

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





SMARTCONNECT



HOBART SMARTCONNECT APP

Key features at a glance

The HOBART SmartConnect app provides you with a comprehensive overview of the status of your dishwasher – free of charge for 5 years.

Connect, learn, benefit

Based on this data, you can avoid downtime and contact HOBART customer service or an approved service partner. SmartConnect also provides illustrated instructions for smaller malfunctions so that you can rectify them yourself.

An overview of all functions

- Machine status (keep up-to-date regarding the statuses of all your machines)
- Machine information (with all important settings and machine information)
- Recording of error messages (in addition, you will be notified by email concerning any system errors)
- Operating costs calculator (overview of the consumption costs)
- Hygiene information (as a log book)
- Operating cycles (information about the efficient use of the machine)

You can find more information on the availability of SmartConnect in different countries and languages as well as further information at www.HobartSmartConnect.com

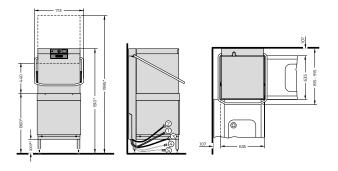




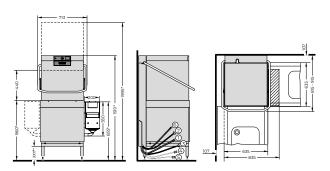
HOOD-TYPE DISHWASHER AUP | AMX

DRAWINGS

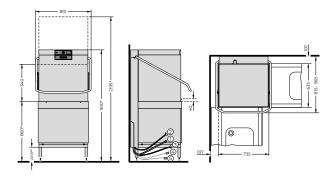
AMX AMXX



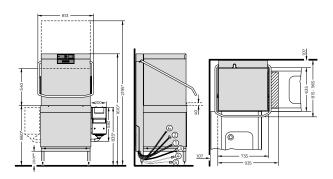
AUP



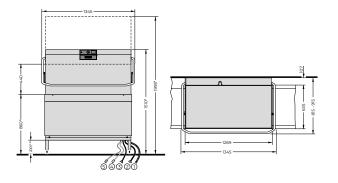
AMXXL



AUPL



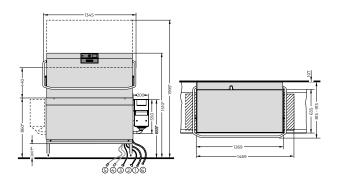
AMXT



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

- * +- 25 mm foot adjustment
- ** 137 mm in models with heat recovery

AUPT



- [1] Drain hose
- [2] Fresh water connection
- [3] Connection cable
- [4] Liquid detergent
- [5] Rinse aid a)
- [6] PERMANENT-CLEAN drain hose

^{a)} for machines with external containers



FEATURES

	PROFI LINE					
MODELS	АМХ	AMXR	АМХХ	AMXXR	AMXXL	АМХТ
PERMANENT-CLEAN automatic soil removal	-	_	_	_	_	-
BEST WASH RESULT						
Intensive programme	_	_	_	_	_	_
GENIUS-X² fine filter system	•	•	•	•	•	•
POWER-PLUS wash programme	-	_	_	_	_	-
ROTOR-X wash system	-	_	•	•	•	-
Interlocked strainer	•	•	•	•	•	•
Starch-removal cleaning programme	•	•	•	•	•	•
HIGH LEVEL OF ECONOMY						
ECO programme	_	_	_	_	_	_
Exhaust energy storage	•	•	•	•	•	•
Drain heat recovery	_	•	_	•	0	0
Heat- and soundproof hood	•	•	•	•	•	•
SENSO-ACTIVE resource management	•	•	•	•	•	•
Intelligent energy management	_	_	•	•	•	_
EASY HANDLING						
Integrated WiFi module*	•	•	•	•	•	•
SmartConnect app**	•	•	•	•	•	•
VISIOTRONIC control	_	_	_	_	_	_
VISIOTRONIC-TOUCH control	•	•	•	•	•	•
VAPOSTOP	0	0	0	0	0	0
Remaining time indicator	•	•	•	•	•	•
Refill signal	0	0	0	0	0	0
Integrated water softener	0	0	0	0	0	_
Blocked filter sensor	-	_	•	•	•	•
Hood lift***	0	0	0	0	0	0
Hygiene programme	•	•	•	•	•	•
CLIP-IN wash and rinse arms	•	•	•	•	•	•
EASY-CLEAN concept	•	•	•	•	•	•
USB interface	•	•	•	•	•	•
FLEXIBILITY						
XL wash chamber	-	-	-	-	•	-
Double capacity	-	-	-	-	-	•
Installation options	•	•	•	•	•	•

	PREMAX LINE				
MODELS	AUP	AUPL	AUPT		
PERMANENT-CLEAN automatic soil removal	PREMAX LINE EXCLUSIVE	• PREMAX LINE EXCLUSIVE	PREMAX LINE EXCLUSIVE		
BEST WASH RESULT					
Intensive programme	PREMAX LINE EXCLUSIVE	PREMAX LINE EXCLUSIVE	PREMAX LINE EXCLUSIVE		
GENIUS-X² fine filter system	•	•	•		
POWER-PLUS wash programme	PREMAX LINE EXCLUSIVE	PREMAX LINE EXCLUSIVE	PREMAX LINE EXCLUSIVE		
ROTOR-X wash system	•	•	•		
Interlocked strainer	•	•	•		
Starch-removal cleaning programme	•	•	•		
HIGH LEVEL OF ECONOMY					
ECO programme	PREMAX LINE EXCLUSIVE	PREMAX LINE EXCLUSIVE	PREMAX LINE EXCLUSIVE		
Exhaust energy storage	•	•	•		
Drain heat recovery	0	0	0		
Heat- and soundproof hood	•	•	•		
SENSO-ACTIVE resource management	•	•	•		
Intelligent energy management	•	•	•		
EASY HANDLING					
Integrated WiFi module*	•	•	•		
SmartConnect app**	•	•	•		
VISIOTRONIC control	_	_	_		
VISIOTRONIC-TOUCH control	•	•	•		
VAPOSTOP	0	0	0		
Remaining time indicator	•	•	•		
Refill signal	0	0	0		
Integrated water softener	0	0	-		
Blocked filter sensor	•	•	•		
Hood lift***		0	0		
Hygiene programme	•	•	•		
CLIP-IN wash and rinse arms	•	•	•		
EASY-CLEAN concept	•	•	•		
USB interface	•	•	•		
FLEXIBILITY					
XL wash chamber	_	•	-		
Double capacity	_	_	•		
Installation options	•	•	•		

Inclusive

– Not available

O Optional

^{**} Free use for 5 years.

^{***} Automatic hood lift not possible for corner installations of ${\bf PREMAX}$ AUP/AUPL.



TECHNICAL DATA

	PROFI LINE				
MODELS	АМХ	AMXR	AMXX	AMXXR	
CYCLE TIMES*	60 / 90 / 180 sec. and special programmes	60 / 90 / 180 sec. and special programmes	52/75/180 sec. and special programmes	52/75/180 sec. and special programmes	
CAPACITY					
Racks	60/h	60/h	70/h	70/h	
Plates	1,080/h	1,080/h	1,260/h	1,260/h	
Glasses	2,160/h	2,160/h	2,520/h	2,520/h	
TANK CAPACITY	23	23	40 l	40	
WATER CONSUMPTION	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	
Tank heating	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	
Alternative	-	-	6.2 kW	12.4 kW	
TOTAL LOADING					
Standard	7.1 kW 3 x 16 A	7.1 kW 3 x 16 A	16.3 kW 3 x 32 A	7.6 kW 3 x 16 A	
Alternative	-	-	10.1 kW 3 x 25 A	12.7 kW 3 x 20 A	
Power supply	400/50/3N	400/50/3N	400 / 50 / 3N	400/50/3N	
DIMENSIONS					
Width	635 mm	635 mm	635 mm	635 mm	
Depth	742 mm	742 mm	742 mm	742 mm	
Height	1,510 mm	1,510 mm	1,510 mm	1,510 mm	
Loading height	440 mm	440 mm	440 mm	440 mm	
Height with open hood	1,995 mm	1,995 mm	1,995 mm	1,995 mm	
Rack size	500 x 500 mm	500 x 500 mm	500 x 500 mm	500 x 500 mm	

 $^{^{*}}$ 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.

HOOD-TYPE DISHWASHER AUP | AMX

	PROFI LINE		PREMAX LINE			
MODELS	AMXXL	АМХТ	AUP	AUPL	AUPT	
CYCLE TIMES*	52 / 75 / 180 sec. and special programmes	60 / 90 / 180 sec. and special programmes	52/70/170/180 sec. and special programmes	52/70/170/180 sec. and special programmes	52/70/170/180 sec. and special programmes	
CAPACITY						
Racks	70/h	120/h	70/h	70/h	140/h	
Plates	1,680/h	2,160/h	1,260/h	1,680/h	2,520/h	
Classes	2,520/h	4,320/h	2,520/h	2,520/h	5,040/h	
TANK CAPACITY	40	40	40	40	80	
WATER CONSUMPTION	2.0 l/rack	2.0 I/rack	1.4 l/rack	1.4 l/rack	1.4 l/rack	
WASH PUMP	1.1 kW	2 x 0.7 kW	1 x 1.1 kW + 1 x 0.7 kW	1 x 1.1 kW + 1 x 0.7 kW	2 x 1.1 kW + 2 x 0.7 kW	
Tank heating	2.5 kW	3.3 kW	2.5 kW	2.5 kW	6.0 kW	
BOOSTER LOADING						
Standard	12.4 kW					
Alternative	6.2 kW					
TOTAL LOADING						
Standard	16.3 kW 3 x 32 A	16.7 kW 3 x 32 A	17.0 kW 3 x 35 A	17.0 kW 3 x 35 A	22.5 kW 3 x 40 A	
Alternative	10.1 kW 3 x 25 A	10.5 kW 3 x 20 A	10.8 kW 3 x 25 A	10.8 kW 3 x 25 A	18.7 kW 3 x 32 A	
Power supply	400/50/3N	400/50/3N	400/50/3N	400/50/3N	400/50/3N	
DIMENSIONS						
Width	735 mm	1,269 mm	635 mm	735 mm	1,269 mm	
Depth	742 mm					
Height	1,610 mm	1,510 mm	1,510 mm	1,610 mm	1,510 mm	
Loading height	540 mm	440 mm	440 mm	540 mm	440 mm	
Height with open hood	2,195 mm	1,995 mm	1,995 mm	2,195 mm	1,995 mm	
Rack size	500 x 500 mm 600 x 500 mm	500 x 500 mm	500 x 500 mm	500 x 500 mm 600 x 500 mm	500 x 500 mm	

CONCEPT SOLUTIONS for optimised washing results

WATER TREATMENT

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

WASHING CHEMICALS

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





OUR VISION

Wash without water

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

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

THE COMPANY

We are HOBART

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





MADE IN GERMANY

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

made in germany



OUR FOCUS

Innovative – economical – sustainable

This is our philosophy. To us, innovation means continuously setting new standards in technology, combined with real added value for the customer. Our group's Technological Centre, and our own Innovation Centre for Warewashing Technology at our headquarters in Germany, make this possible. With this combined innovative power we create highly efficient products which continuously confirm our status as technological leader. To be economical means to set standards in terms of the lowest operating costs, minimal use of resources and to revolutionise the market continuously. To be sustainable means responsible handling of resources and a sustainable energy policy. This applies not only to the product in use, but in general to all areas of the organisation, such as purchasing or manufacturing.

HOBART SERVICE

Competent – fast – reliable

HOBART offers a worldwide service partner network for all products. These technicians always carry out maintenance and repair work competently, quickly and reliably. Thanks to regular trainings and many years of experience, they have detailed product knowledge and will help you so that you can focus on your business. Good to know: The lifetime service warranty also guarantees the availability of all spare parts for the entire lifetime of your machine.



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Die Angaben in diesem Prospekt beruhen auf dem Stand 04/2025. Technische Änderungen oder Anderungen der Ausführung bleiben vorbehalten.

The details given in this brochure are correct as of 04/2025. We reserve the right to technical or design modifications.

