

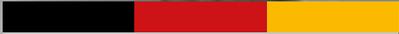
WAREWASHING
UTENSIL WASHER



PROFI UX

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.

2007 HOBART presents its new dishwasher generation PREMAX.



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

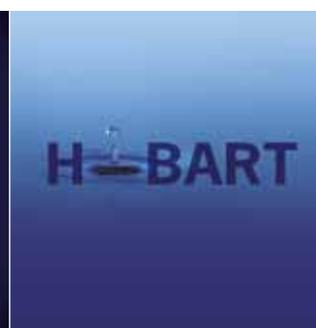
Without the readiness to invest in the future, without the natural reaction of always questioning ourselves, without interdisciplinary basic research and consistent customer focus, PREMAX would be inconceivable. Worldwide, over 300 research and development engineers and global marketing teams, who identify 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

3

4

1 „Our main concern when purchasing equipment is energy consumption, an area in which the HOBART UX performs extremely well. It even enabled us to reduce our consumption peaks.”

2 „We used to wash utensils manually or using a conventional dishwasher. This was labour-intensive and the cleaning results were substandard. I don't regret having invested in a utensil washer.”

3 „Hygiene is a mission-critical priority for us, which means that we can't compromise at all in this area. With HOBART, we know that we'll get totally reliable results.”

4 „Clean, fast, easy to use and energy-saving. That's what I like about the HOBART utensil washer. We're totally satisfied with it.”

Ute Paulen
Bakery,
Saarbrücken, Germany

Lorenzo Comez
Hotel,
Valencia, Spain

Adolfo Bocconcello
Butchery,
Milano, Italy

Alexandr Kusnezow
Bakery,
St. Petersburg, Russia



1 | WASH RESULT

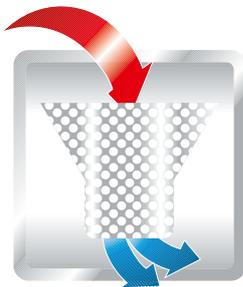
FINE FILTER SYSTEM GENIUS-X²

Permanently clean wash water is the key requirement for an optimal wash result with less detergent and water consumption. In the next generation GENIUS-X² fine filter system, 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

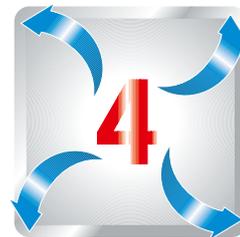


The fine filter system GENIUS-X², with integrated pre-washing process, filters the wash water continuously and then pumps out the soil particles.



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

UNIFORM – GUARANTEED



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



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

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.

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 loosens and rinses away even the most encrusted food without prewashing. Thanks to the program's special pulsing nozzles, POWER-PLUS also guarantees impeccably hygienic results, even with difficult to remove food residues.

DRY – CONSTANT



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

STRONG – RELIABLE



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

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 E-SAVE heat recovery 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 8.6 kWh and saves up to 2,365 € per year.*

E-SAVE heat recovery 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 5.2 kWh and potentially saving you up to 1,433 € per year.

ECONOMICAL – THIRFTY

ANNUAL SAVINGS WITH EXHAUST HEAT RECOVERY

Operating days per year	Operation time per day			
	2	3	4	5
220	345 €	518 €	691 €	864 €
300	471 €	707 €	942 €	1,178 €
365	573 €	860 €	1,146 €	1,433 €

Calculation basis UXT:

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

Electricity costs at 0.15 € per kWh

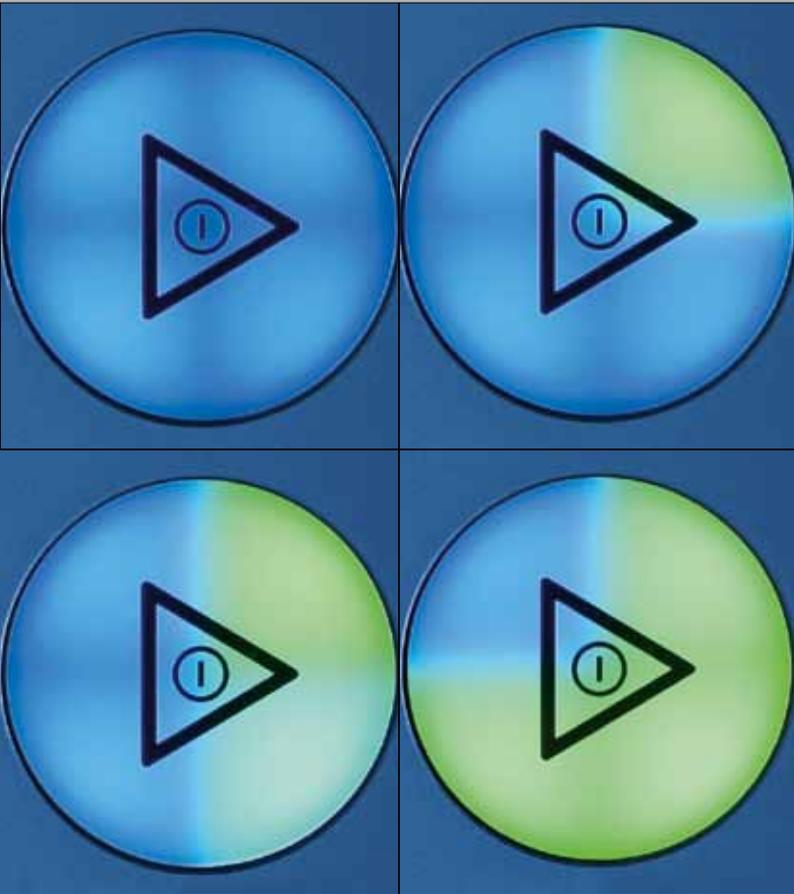
ECOLOGICAL – EFFICIENT



Up to 2,365 € less energy costs (depending on the model) thanks to heat recovery E-SAVE.



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



2 | ECONOMY

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.

PRECISE – CONSTANT



HOBART utensil washers save up to 30% water, energy, detergent and rinse aid.

3 | HANDLING

HOOD CONCEPT E-STORE

When opening the hood of a conventional utensil washer, the hot steam escapes from the hood's open rear side. This cools the interior space and the hood itself. During the subsequent wash program, the cooled interior space and the cooled hood take heat from the wash water.

To restore the necessary temperature in the machine, this energy loss must be compensated by extra heating power. The E-STORE hood concept is based on a fully enclosed 4-sided hood. When the hood is opened, the hot steam remains in the hood. The heat energy is retained, and does not need to be replaced in the subsequent wash process. This saves up to 5 kWh or up to approx. 1,370 € per year*.

The E-STORE hood concept saves energy and reduces operating costs.

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

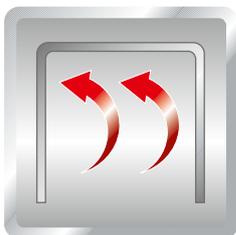
SINGLE BUTTON SMARTRONIC

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 SMARTRONIC control 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.

ECONOMIC – THRIFTY



With the hood concept E-STORE, the hot steam remains in the hood, saving energy and protecting your wallet.



The energy-saving hood concept E-STORE also decreases the input of humidity into the room.

SIMPLE – INTELLIGENT



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



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

HOBART

3 HANDLING

**PATENT
PENDING**

DOOR SYSTEM VAPOSTOP

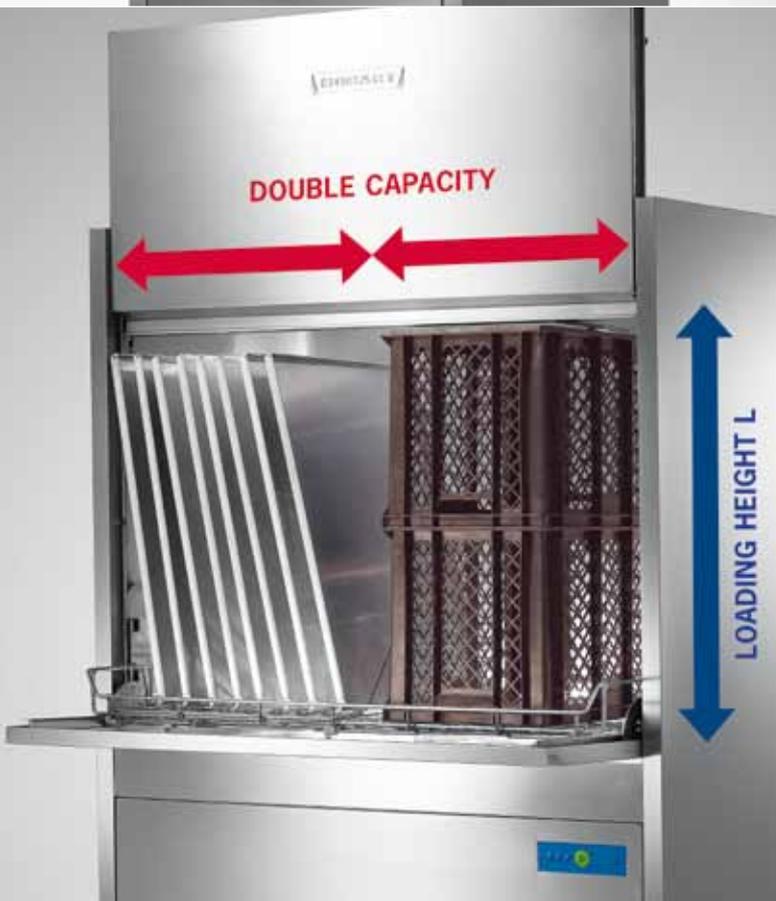
When opening a conventional utensil washer hot steam escapes from the machine. The door opening system VAPOSTOP with integrated exhaust heat recovery is equipped with a multi-stage ventilation system to extract saturated steam through a heat exchanger. Due to the exhaust the escape of steam is effectively avoided. So removing the wash ware is much easier for the personnel and the guests at the bar are not disturbed by escaping steam.

WATER SOFTENING SYSTEM NONSTOP

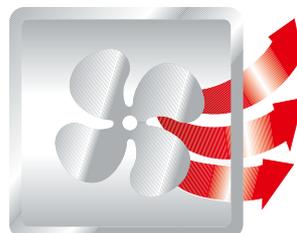
Lime scale is a major cause of poor wash results and machine problems. Deposits build up on machine parts, in the boiler and on heating elements reduce efficiency, increase running costs and cause failures. Detergent performance is also significantly reduced.

The integrated water softening system NONSTOP automatically runs in tandem with the washing process and softens the water, thus ensuring smooth dishwasher operation. Continuous regeneration avoids downtime or extended program runs.

The dishwasher, and in particular, the heating elements are maintained in optimum working order for efficient performance.



CONTROL – PERMANENT



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

4 | FLEXIBILITY

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 dishwashing operation.

**PATENT
PENDING**

HYGIENE CYCLE ACTIVE

A dirty dishwasher cannot deliver clean results and over a period of time dirt particles, starch and sometimes minerals can build up inside the machine leading to bacteria and poor machine hygiene.

Together with the specially formulated chemical tablets INTENSIVE HOBART's hygiene cycle ACTIVE effectively removes these deposits from the wash tank and chamber leaving a clean machine with a fresh smell.

LOADING HEIGHT L

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

DOUBLE CAPACITY

The models UXT/UXTH and UXTLH offer the ideal solution for large loads. Their double capacity provides space for up to six bakery racks, 16 baking pans or three 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 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.

SAVE – THOROUGH



A clean machine guarantees perfect wash results over the long term, a long machine life time, and optimum operating hygiene.

LARGE – FLEXIBLE



Optimum flexibility with the PROFİ UX series. The right solution for each type of wash ware and all on-site conditions.



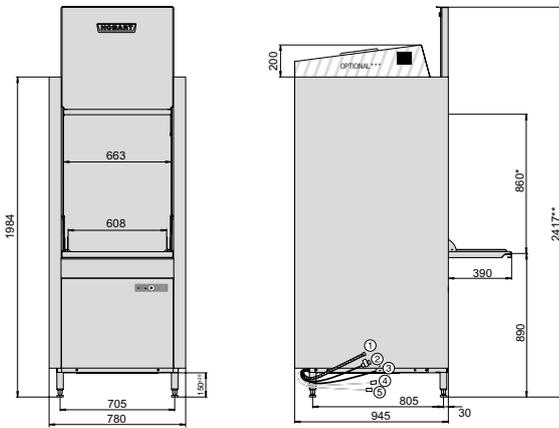
5 | FEATURES

MODEL	UX			UXT			UXTH		UXTLH	
MODEL TYPE	Front door			Front door			Hood		Hood	
Wash ware	All types of pots, serving trays, utensils and GN plates; 2 E-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 E-containers; 16 baking pans measuring up to 600 x 800 mm; 6 bakery racks			All types of pots, utensils and GN plates; 3 E-containers; 8 baking pans measuring up to 600 x 800 mm; 3 bakery racks		All types of pots, serving trays, utensils and GN plates; 3 E-containers; 16 baking pans measuring up to 600 x 800 mm; 6 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	●			●			●		●	
ECONOMY										
Heat recovery E-SAVE	○			○			○		○	
Exhaust heat recovery	○			○			-		-	
Hood concept E-STORE	-			-			●		●	
Rinse system ACCURINSE	●			●			●		●	
Heat and sound insulated hood	-			-			○		○	
HANDLING										
Single button SMARTRONIC	●			●			●		●	
Remaining time indicator	●			●			●		●	
Refill signal	●			●			●		●	
Door system VAPOSTOP	○			○			-		-	
Water softening system NONSTOP	○			-			-		-	
Filter obstruction sensor	●			●			●		●	
Hygiene cycle ACTIVE	●			●			●		●	
Corner installation	-			-			○		○	
Rinse aid and detergent dispenser	●			●			●		●	
FLEXIBILITY										
Double capacity	-			●			●		●	
Loading height L	●			●			-		●	
Machine height 2-in-1	●			●			-		-	
OPTIONAL EQUIPMENT										
	fitting equipment	Set 1 ML 71600	Set 2 ML 71601	fitting equipment	Set 1 ML 71656	Set 2 ML 71620	fitting equipment	Set 1 ML 71619	fitting equipment	Set 1 ML 71658
Base rack 01-510508-1	X	■	■							
Base rack 323741				X	■	■				
Universal rack 323753	X	■		X		■	X	■	X	
Bakery sheet insert 323637	X		■	X			X		X	
Universal rack C-01-07	X	■		X		■	X	■	X	
Roller rack 326102-1							X	■	X	■

● incl. ○ optional - Not available X available ■ included in rack set

6 | DRAWINGS

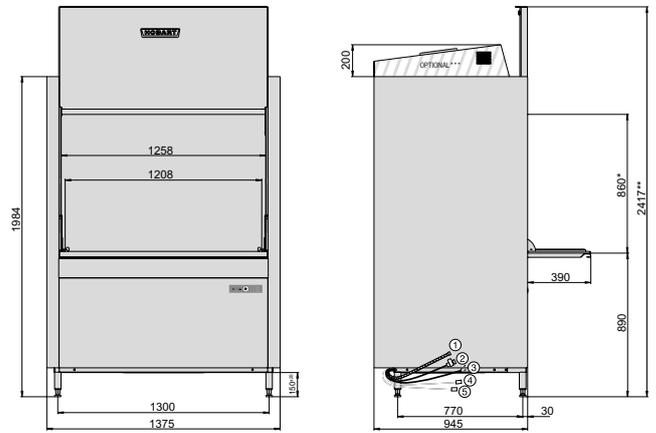
UX



+/- 25 mm leg adjustment

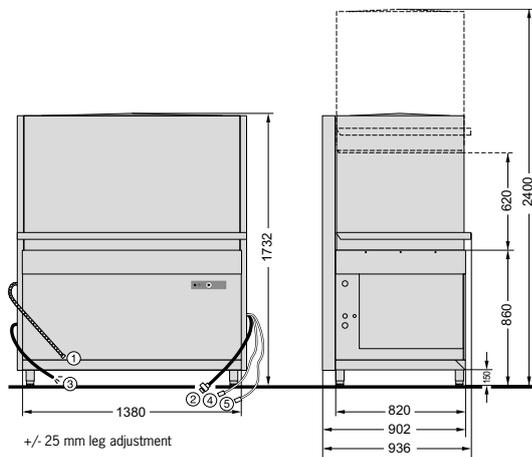
*Loading height can be reduced to 650 mm
 **Height can be reduced to 2,200 mm with the door open
 *** when equipped with exhaust heat recovery

UXT



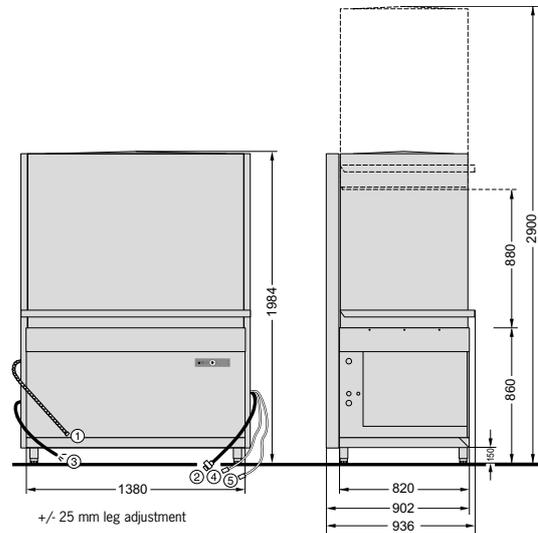
+/- 25 mm leg adjustment

UXTH



+/- 25 mm leg adjustment

UXTLH



+/- 25 mm leg adjustment

- ① flexible drain hose
- ② fresh water connection
- ③ power cord
- ④ hoses for detergent (optional)
- ⑤ rinse agent

7 | TECHNICAL DATA

MODEL	UX	UXT	UXTH	UXTLH
Cycle times in sec. [1]	120/240/360/>360	120/240/360/>360	120/240/360/>360	120/240/360/>360
Capacity [2]				
Wash cycle/h	30	30	30	30
Trays/h	240 (600 x 800)	480 (600 x 600 mm) 480 (600 x 800 mm)	480 (600 x 600 mm) 240 (600 x 800 mm)	480 (600 x 600 mm) 480 (600 x 800 mm)
E-containers/h	60 (400 x 600 mm)	90 (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)	180 (400 x 600 mm)
Temperature in °C				
Wash temperature approx.	60	60	60	60
Rinse temperature approx.	85	85	85	85
Tank volume liter	80	130	130	130
Fresh water consumption per cycle liter	4.5	7.5/9/9	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	2 x 2.7/2 x 1,300
Heat output in kW				
Tank	3.3	6	6	6
Booster loading kW [3]	12.3/6.15	15/9	15/9	15/9
Total loading in kW	15.4/12.6	21.2/15.7	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	3 x 50/3 x 35
Nominal voltage in V/Hz/N-PE	400/50/3	400/50/3	400/50/3	400/50/3
Dimensions in mm				
Width	780	1,375	1,447	1,447
Depth	945	945	936	936
Height	1,984	1,984	1,732	1,984
Open hood height (reduced)	2,417 (2,200)	2,417 (2,200)	2,400	2,900
Loading height (with rack)	860 (840)	860 (825)	620 (600)	880 (850)
Rack size	600 x 760	1,240 x 700	1,240 x 700	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.

[2] Theoretical performance

[3] Multi-Setting: The heater output can be reduced on site if required.

WAREWASHING
UTENSIL WASHER

PROFI UX

EFFICIENT – RELIABLE – INNOVATIVE

CLEAN – ECONOMICAL – ROBUST

HOBART utensil washers are used wherever large amounts wash ware like utensils, pots and pans, baking pans, boxes and racks need to be washed.

Depending on the required capacity and type of wash ware the PROFI UX series offers the perfect machine.

Innovative technologies guarantee extremely low consumption rates combined with a great wash result. For example the HOBART heat recovery system reduces energy costs by up to 60%. This not only protects the environment but is good for your wallet.



WAREWASHING

COOKING

FOOD PREPARATION

WASTE TREATMENT

SERVICE

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EFFICIENT – RELIABLE – INNOVATIVE

Member of the *ITW* Food Equipment Group Europe

