



WAREWASHING
UNDERCOUNTER DISHWASHER

PROFI FX

EFFICIENT – RELIABLE – INNOVATIVE



MADE IN GERMANY

„Made in Germany“ has been a synonym for quality and reliability in the segment of high quality for a long time and still is today. A company can only maintain its hold on the market by keeping its promises as to quality and by producing permanently high quality.

WORLDWIDE

Whether you need a completely new kitchen or a replacement item you can buy HOBART equipment at the professional consultancies you deserve anywhere. It's nice to know we're 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, by 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 build
- 1986 PREMARK INTERNATIONAL GROUP emerged in Deerfield, Illinois.
- 1997 HOBART CORPORATION'S 100th anniversary.
- 1999 Integration of PREMARK into ITW
- 2007 HOBART presents its new dishwasher generation PREMAX

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HOBART

The world's first self-contained powered coffee mill was introduced to the market in 1903. There was a clear objective behind this development: to simplify the daily work in the kitchen - rationally and economically. This coffee grinder was a HOBART invention.

The products meet exceptional quality standard. This is the result of a constant adaptation to customer's needs. HOBART products, their installation and an outstanding after sales service is provided globally via an extensive network of branches and fully trained international distributors.



The Brand-name for Quality and Innovation.

Starting from small undercounter dishwashers to large semi- and fully-automatic warewash solutions HOBART is market leader in commercial warewash and catering equipment for bars, restaurants, canteens, bakeries, butcheries, hospitals, cruise vessels and airports.

Understand - Simplify - Focus - Innovate

According to our company's philosophy above we are continuously motivated to innovate and improve our products, thus giving our customers state of the art equipment, tailored to their needs.

1 "Today prices are going up. Fortunately, the new HOBART saves 30 % water. 2.5 l per cycle is top. Moreover, it achieves better wash results than our old dishwasher."

Jean-Pierre Dausset
Alcazar
Montpellier, France

2 "In the past we had to wash every little thing in the central kitchen. With the HOBART we can wash the breakfast dishes here at our ward. This makes everything so easy."

Saara Halonen
Hospital Lathi
Lathi, Finland

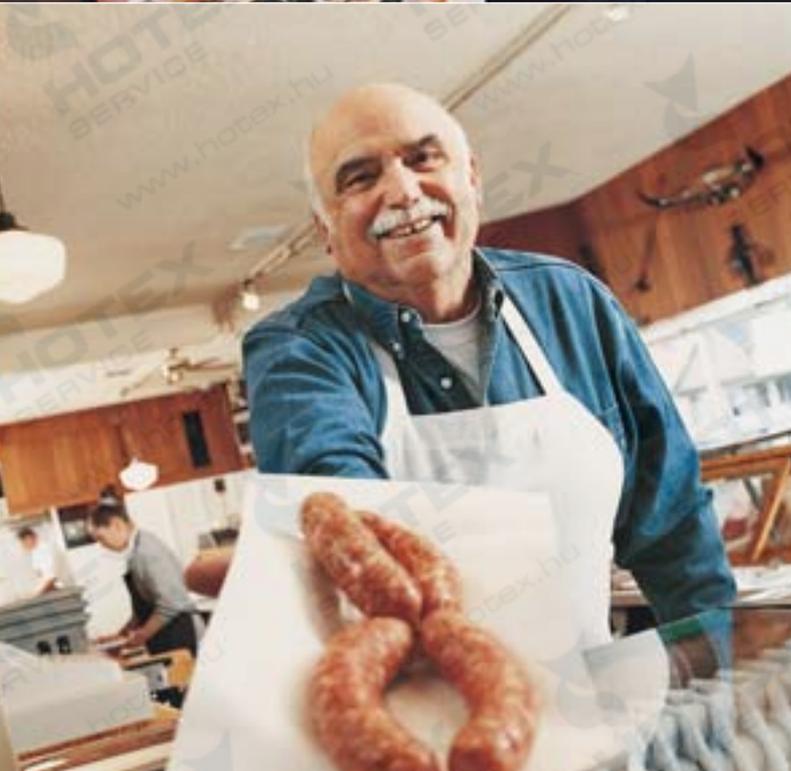
3 "I am sick and tired of washing every dirty plate extra. Changing the water always takes a lot of time. The new HOBART is great, it changes the water when needed just by pressing a button. Now, I can wash big plates in between and there are still no spots on the wash ware."

Jerry Elliott
Butcher's shop Wild Bill
Calgary, Canada

4 "The fantastic HOBART machine offers enough room for our trays. We also wash our cups and dishes from the coffee-corner with it. Even milk remainders are no problem any longer. The machine changes the water by simply pressing a button, so we don't have to wait very long."

Liselotte Becker,
Bakery Langkorn,
Filiale Berlin, Germany

- 1
- 2
- 3
- 4



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1 | WASH RESULT

**PATENT
PENDING**

FINE FILTER SYSTEM GENIUS-X²

Continuous filtration of the suds is the main requirement to get the optimal wash result with less consumption of detergent and water. The highly developed fine filter system GENIUS-X² transform the suds also during the washing process through a system of filters. But parallel to the wash cycle the dirt particles are pumped out. The remaining dirt particles are removed before the final rinse. The suds are regenerated with 2.5 litres fresh rinse water. The suds are optimally renewed and guarantee an even better result.

The GENIUS-X² filter cleans itself independently during the pumping out of the suds. The fine filter system GENIUS-X² reduces detergent consumption by up to 30%.

RINSE SYSTEM ACCURINSE

Ensuring constant temperature and volume of clean rinse water is vital to achieve not only clean, but hygienically clean table-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. The ACCURINSE system delivers precisely 2.5l of fresh water at a constant 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.

X-CHANGE CYCLE AQUA NEW

Wash items contaminated with grease and fat such as latte glasses, cappuccino cups, ice cream bowls and cooking utensils reduce the effectiveness of the detergent solution. The unique HOBART selectable X-Change cycle empties the wash tank completely prior to rinsing, removing emulsified fats and other liquid contamination and providing fresh, clean wash water for the next cycle.

The X-Change cycle AQUA-NEW can be activated on demand and allows the washing of heavily contaminated items at any time without the need of manual drain & refill of the machine.

HEAT ELEMENT ECOTHERM

A consistently high wash temperature extracts maximum cleaning performance from the detergent solution. HOBART research has established that higher washing temperatures optimize detergent performance and ECOTHERM, using just 1kW of energy, ensures a constant 62°C even during continuous use. The extra heat within 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.

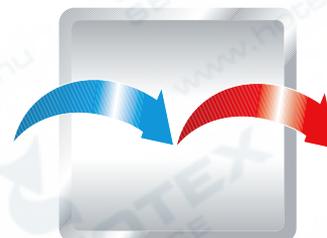
The filter control PROOF has an interlock which is continuously monitored by the SMARTRONIC control. Only if the filter is correctly located the wash cycle can be activated.

HYGIENIC – CLEAN – ECONOMICAL



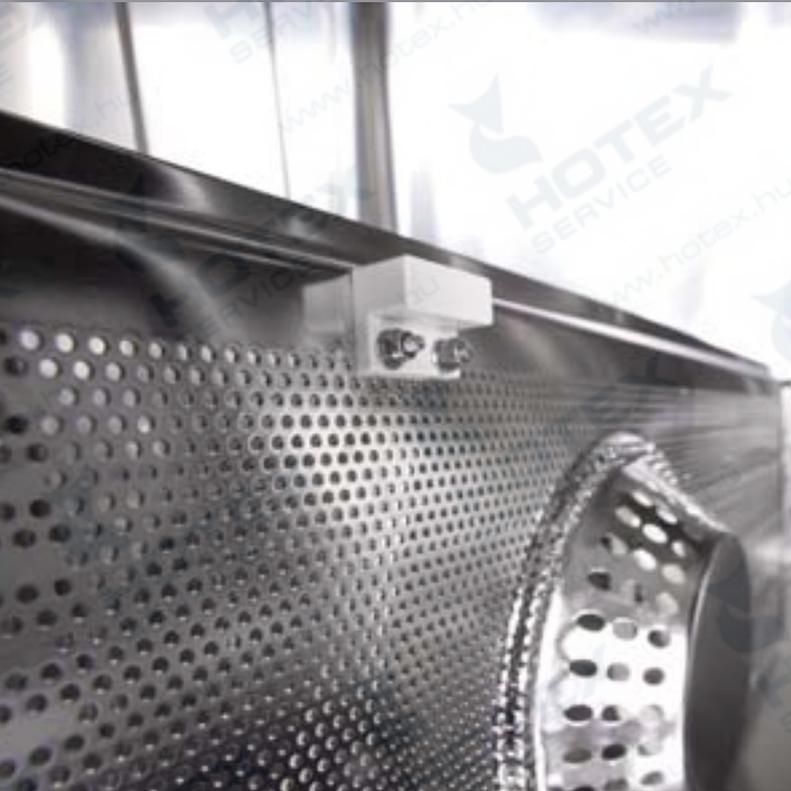
The fine filter system GENIUS-X² with integrated pre washing filters the suds permanently and at the same time it drains the dirt particles.

FLEXIBLE – CONSTANT



The shift able fill and dump programme AQUA-NEW washes very dirty wash ware in between – without manual changing of water.

HOBART



1 WASH RESULT

WASH SYSTEM ROTOR

The separated and rotating wash and rinse arms of the HOBART wash system ROTOR guarantee a good wash result.

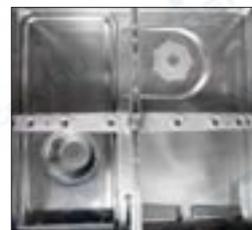
The arms, driven by the water pressure, distribute the suds and the rinsing aid evenly in the total interior. The rotation produces an additional dynamic washing mechanism.

WIDE ANGLE NOZZLE FAN

Washing efficiency depends largely on the distribution of the detergent solution and the avoidance of any masked areas. Spraying angles and the precision of the wash jets are vital factors in achieving a powerful, searching wash action and the HOBART designed nozzles FAN provide a substantially broader and more precise spraying pattern.

Compared with conventional and fixed wash arm systems the detergent solution is disturbed more efficiently, masking is avoided and the wash result, especially in the corners, is considerably improved.

EVERYWHERE – CONSTANT



The wash system ROTOR increases safety reserves and guarantees a constant wash result.



The wide angle nozzle FAN avoids spray shadows and improves the wash results.

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2 | HANDLING

**PATENT
PENDING**

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 colours. Only the essential functions such as filling & heating, washing & rinsing, ready for use, and draining are indicated. Incorrect operation and misuse are almost eliminated and additional functions can be accessed as required.

Additional: PREMAX models have the extra benefit of machine status indication within the door handle for clearer, easier identification.

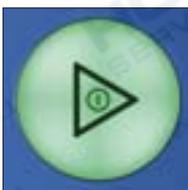
WATER SOFTENING SYSTEM NONSTOP

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 optional NONSTOP integral water softening system provides continuously and automatically soft water production and eliminates the downtime or extended programme times typically associated with other integral softener systems. The dishwasher, and in particular, the heating elements are maintained in optimum working order for efficient performance.

EASY – INTELLIGENT



The single button operation SMARTRONIC combines the most important functions in the STARTER.



THE STARTER shows the current operation status in self-explanatory colours:

ready for operation ...



... and washing

3 | RELIABILITY

SOFT START PROTECT

PROTECT eliminates the "shock" applied to the soiled ware and system when the wash pump is activated. Full wash power is delivered after a few seconds but noise emissions are reduced, delicate ware is protected and there is less stress applied to machine components.

QUALITY

A commercial dishwasher is used up to 85.000 times during its life-cycle. To HOBART reliability is no coincidence: therefore, our machines are repeatedly exposed to daily requirements, in order to guarantee performance after progressive use. For example the door is opened and shut more than 100.000 times.

XL-CHAMBER

In bakeries, besides coffee dishes also presentation trays and baking trays are washed. In butcheries and meat processing industry additionally EN-boxes and large sheets are to be washed. Due to an enlarged chamber the FXL-model offers space for wash ware up to 600 x 400mm.

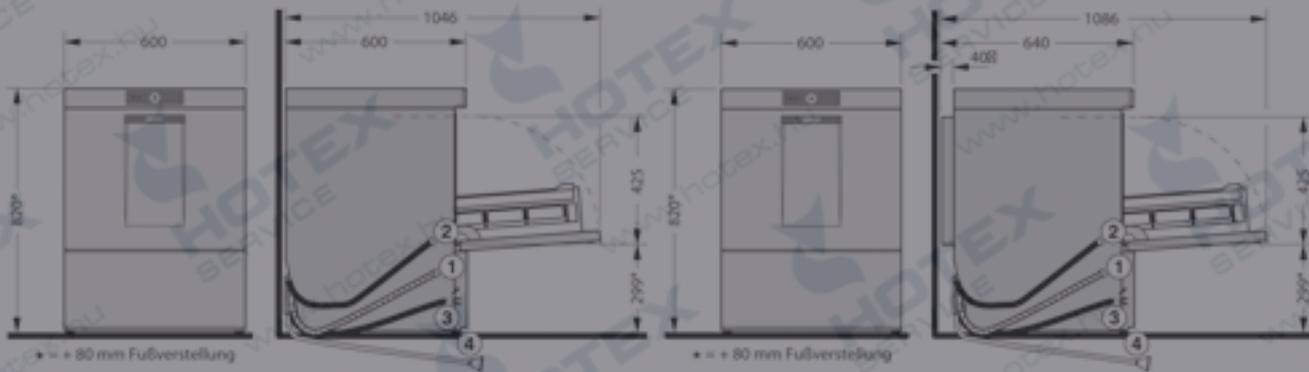
DRAIN PUMP

The drain pump, a standard fitting, drains the waste water into any effluent with a maximum height of 1m.

MULTI-PHASING

Multi-Phasing allows the operation of the same machine either at 230V or 400V. According to the local situation the phasing can be changed by simple plugging, possible at any time.

SAFE – UNIVERSAL – PRACTICAL



4 TECHNICAL DATA

MODEL	FX	FXL
Cycle times in sec. [1]		
with 400 voltage	90/180/300	90/180/300
with 230 voltage	140/180/300	140/180/300
Capacity with 400 voltage [a]		
racks / h	40	40
dishes / h	720	720
glasses / h	1.440	1.440
Capacity with 230 voltage [a]		
racks / h	25	25
dishes / h	450	450
glasses / h	900	900
Tank volume litres	10,8	10,8
Rinsewater fresh water cycle litres	2,5	2,5
Total loading kW		
with 400 voltage	7,7	7,7
with 230 voltage	3,6	3,6
Measures in mm		
Width	600	600
Depth	600	640
Height	820	820
Loading Height	425	425
Racksize	500 x 500 500 x 530 -	500 x 500 500 x 530 600 x 400
Features		
Rinse aid device	incl.	incl.
Detergent dosing device	incl.	incl.
Water softener	optional	optional

WATER SOFTENING

as protection against calcification
Mod.SE/SD performance 1.600 l at 10°d (total hardness)

SEMI-DESALINATION CARTRIDGE

for a brilliant rinse result with mineral concentrated raw water. Series TE performance of 7.000-16.000 l at 10 °d (carbonate hardness)

FULL DESALINATION CARTRIDGE

for a brilliant wash result with raw water with high mineral concentration Series VE performance 5.00 l at 10°d (total salt content)



[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.
[a] theoretical performance

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ALWAYS SUITABLE

CATERING

Clean plates are the business card of restaurants and hotels. The requirements to wash result and reliability are accordingly high. Easy operating is essential for daily routine with a changing staff in a seasonal business.

BAKERY

In bakeries, besides coffee dishes also presentation trays and baking trays are washed. The water tank in the FXL is completely emptied by a water exchange programme. Anodized trays are finally washed with fresh water.

BUTCHERY

In butcheries and meat processing industry EN-boxes and large sheets are to be washed as well. Due to an enlarged chamber the FXL-model offers space for wash ware up to 600 x 400m.



WAREWASHING

COOKING

FOOD PREPARATION

WASTE TREATMENT

SERVICE

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