

HOBART

WAREWASHING
UTENSIL WASHERS **UP** | **UX**



STRONG SKILLS



HOBART

TOTAL PERFORMANCE IN YOUR KITCHEN

At HOBART, we take pride in providing reliable and innovative high quality kitchen equipment that has been engineered to ensure that whatever challenges the day may bring - you can make it happen with HOBART.

Let's make it happen!

STRONG WASH POWER





HOBART

7 MARKETS

Countless challenges

1 SOLUTION



HOSPITALITY

Bar & Pub / Bistro & Café /
Hotel & Restaurant



FOODSERVICE

Hospital / Nursing home /
Canteen / 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.

PROFI LINE

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** wins over users with its unique product characteristics, proving to be the ideal partner for the highest standards in warewashing.

PREMAX LINE

THE MODELS

WE HELP YOU WITH YOUR DECISION!

PROFI UX

Cleans pots, cast iron cookware, trays, boxes and baskets with perfect wash results. Only HOBART can wash 4 bakery baskets in one wash cycle.



PROFI UXT

The right model for large washing volumes. The **PROFI UXT** model offers double the capacity compared to the **PROFI UX** and can wash 6 bakery baskets at once.



PROFI UXTH

The hood-type model makes it easier to load and unload the machine. Manual pre-washing is comfortable and ergonomic as the rack can be simply pushed into the machine.



PROFI UXTLH

The above average loading height of the **PROFI UXTLH** offers plenty of space, increases the capacity per wash cycle, especially by washing baking sheets and bakery baskets, and is therefore ideal for use in bakeries.



PREMAX LINE EXCLUSIVE

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.



BEST WASH RESULT

PREMAX LINE EXCLUSIVE

DETERGENT DIRECT SPRAYING SYSTEM

Soaking with concentrated detergent

Heavily burnt food stains such as:

- mashed potatoes
- potatoes au gratin
- rice and pasta

require a much higher concentration of cleaning chemicals.

Therefore, **PREMAX** utensil washers spray the concentrated detergent solution directly onto the utensils. The solution acts on the stains for 30 seconds before being washed off by hot steam. This significantly reduces or completely eliminates the need for manual pre-soaking.

PREMAX LINE EXCLUSIVE

VAPO-ACTIVE STEAM WASHING

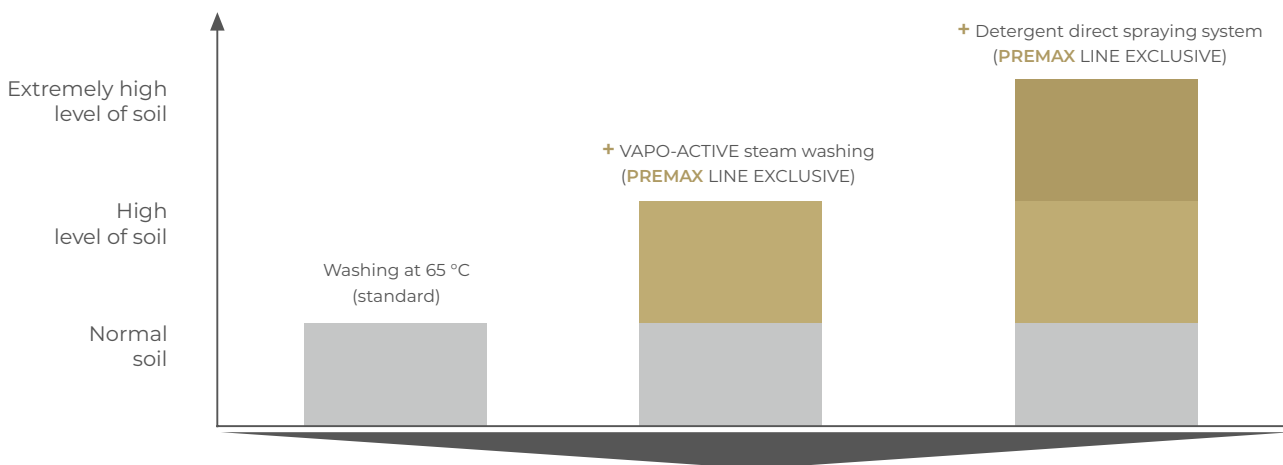
Cleans heavily burnt or stained utensils

Burnt starches or fat stains on kitchen utensils are often very resistant to cleaning. **PREMAX** utensil washers clean even these heavy stains with hot steam.

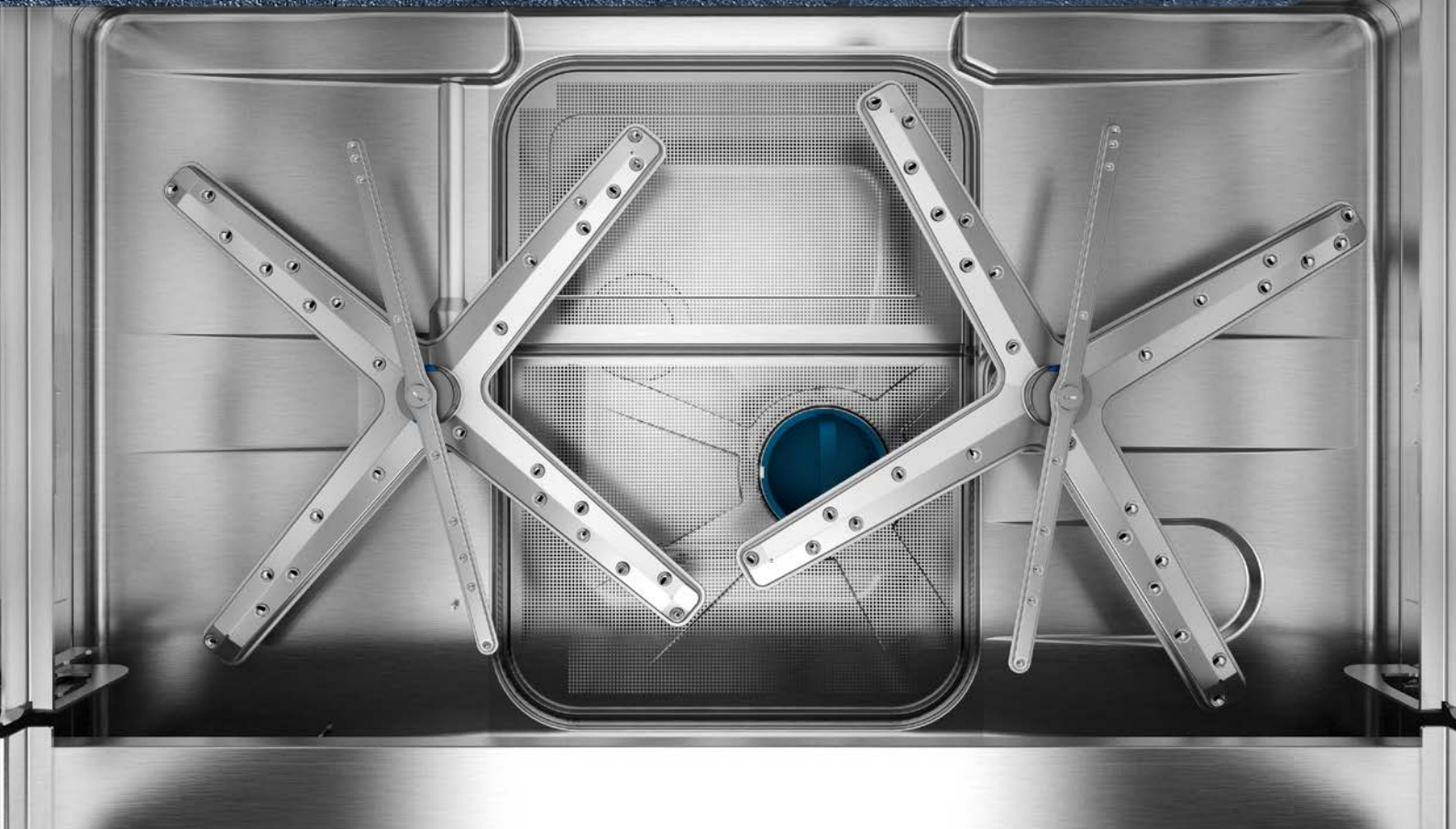
- This breaks up the structure of the encrusted dirt.
- The washing temperature is increased in a very short time.
- This higher temperature significantly improves the detergent's effect.
- This is by far the best washing result you can achieve with an utensil washer.

DETERGENT RECOMMENDATION

We recommend using the HOBART HLU-32 detergent in combination with the DETERGENT DIRECT SPRAYING SYSTEM.



BEST WASHING RESULTS ALL ALONG THE LINE



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 efficiency is increased by 100 % compared to conventional wash arms.
- Wide-angle nozzles distribute the water optimally over the washing utensils.

Your result

An outstanding cleaning result over the entire surface.

The rotating ROTOR-X wash system consists of a top and a bottom cross joint wash arm. The models **PROFI** UXT, UXTH, UXTLH und **PREMAX** UPT have two cross joint wash arms.

POWER WASH

Strong wash pressure for heavy dirt

Utensil washers generally wash with a significantly higher water pressure than other dishwashers. POWER wash creates the required high wash pressure by:

- wash arms with special impulse spray nozzles
- wash pumps with a 200 % higher performance

This combination guarantees a hygienic wash result, even with heavily encrusted utensils.



BEST WASH RESULT

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 a 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

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.





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

REMAINING TIME INDICATOR

A constant overview of the wash process

As an enhancement to the VISIOTRONIC-TOUCH control, the HOBART 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.



HYGIENE PROGRAMME

Eliminates germs and bacteria

Over time, limescale and soil particles can build up inside your machine. With the patented 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 utensil washer 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

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 utensil washer with the push of a button. After the wash process, the hood opens automatically.



BLOCKED FILTER SENSOR

Rinse with foresight

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

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

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.

Der patentierte VAPOSTOP

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

CLIP-IN WASH AND RINSE SYSTEM

Make cleaning the machine as simple as possible

To make your work as easy as possible, the wash and rinse system can be removed and reinserted in just one step using the CLIP-IN system.

HIGH LEVEL OF ECONOMY

PREMAX LINE EXCLUSIVE

LATERAL GUIDE RAILS

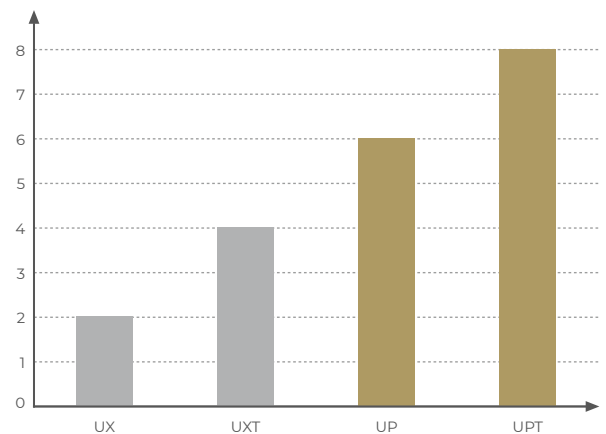
Increased capacity and flexibility

Patented lateral guide rails significantly increase the utensil washer's cleaning capacity per cycle for GN plates and butcher boxes, compared to conventional models:

- **PREMAX** UP triples capacity from 2 to 6 GN plates
- **PREMAX** UPT doubles capacity from 4 to 8 GN plates

The utensil washer's efficiency increases owing to the considerably higher GN pan and butcher box capacity. This saves up to 1,000 working hours per year.

GN containers per wash cycle



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 2,600 kWh per year. Noticeable improvement of indoor climate in the wash up area.



EXHAUST HEAT RECOVERY

Not thin air, but hot air

The exhaust heat recovery, available as an option for front-door models, uses the energy from the 60 °C hot waste steam to pre-heat the fresh water. Humidity and energy do not escape the machine uncontrollably, but are used inside the dishwasher with a heat exchanger.

Your benefits

- Saves up to 5,000 kWh per year.
- Reduces room temperature
- Improves indoor climate

DRAIN HEAT RECOVERY

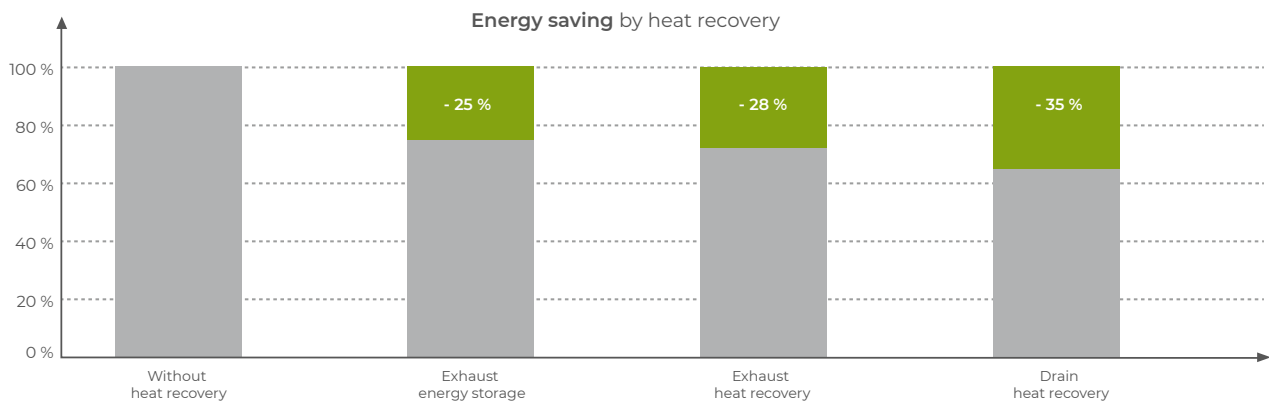
Sophisticated use of waste water

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 6,350 kWh per year.
- Outlay cost is recouped as early as the 2nd year

ANYBODY WANTS TO SAVE ENERGY COSTS, WITH HOBART YOU SAVE MORE!



HOBART





RELIABILITY & FLEXIBILITY

REDUCIBLE MACHINE HEIGHT

For rooms with low ceilings

The machine height of the **PROFI UX** and **UXT** can be reduced by 217 mm (with the door open). This means that the machine can also be installed in rooms with low ceilings. The loading height is then 650 mm.

EXTRA LARGE LOADING HEIGHT

For oversized wash ware

Depending on the model, the extra large opening offers space for up to

- 6 bakery baskets
- large serving trays (600 x 800 mm)
- baking sheets (600 x 800 mm)

DOUBLE CAPACITY

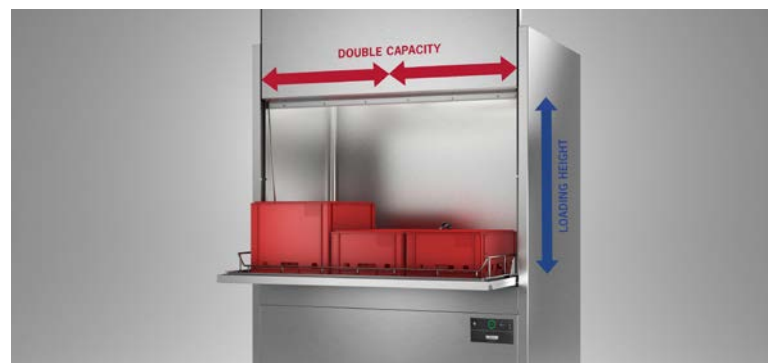
For large washing volumes

The **PROFI UXT**, **UXTH** and **UXTLH** models are the solution for high capacity requirements.

You can wash up to

- 6 bakery baskets
 - 16 baking sheets
 - 3 EN containers
- at the same time.

This avoids unnecessary waiting periods and increases your capacity.



HOBART

HOBART
SMART
CONNECT



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)

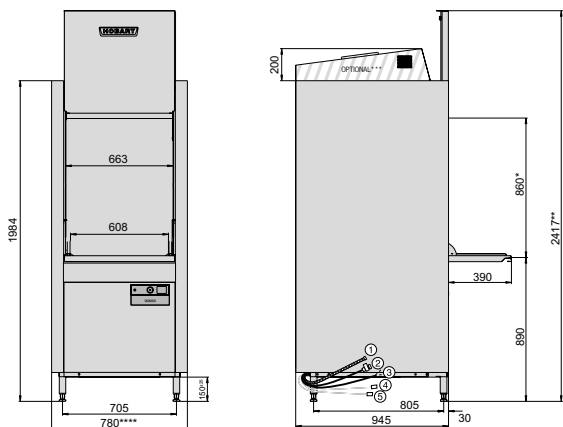
You can find more information on the availability of SmartConnect in different countries and languages as well as further information at www.HobartSmartConnect.com



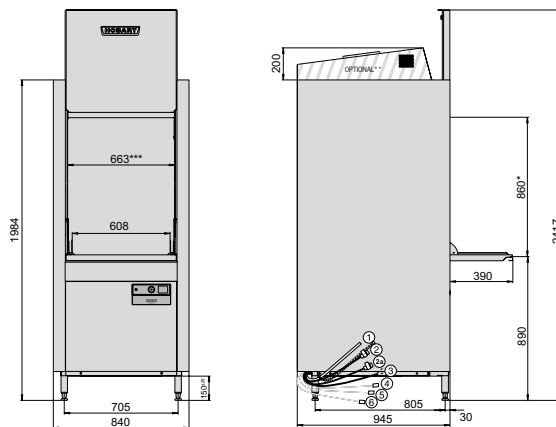
DRAWINGS

UTENSIL WASHER FRONT DOOR MODELS

UX



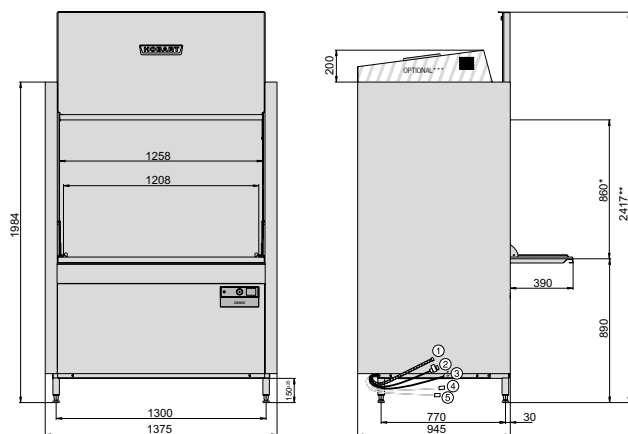
UP



- * Loading height can be reduced to 650 mm
- ** Height with open door can be reduced to 2,200 mm
- *** with exhaust heat recovery
- **** with drain heat recovery 810 mm

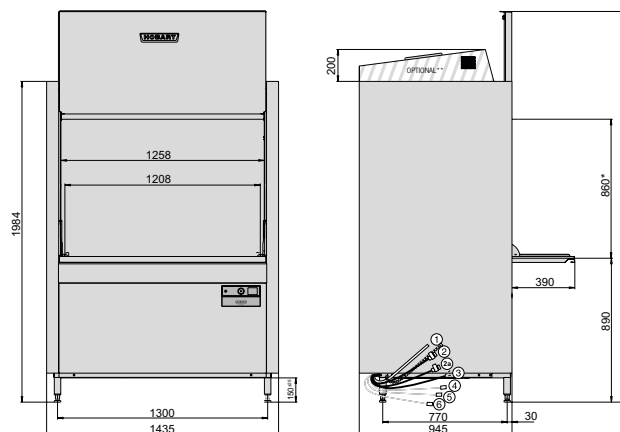
- * Loading height can be reduced to 650 mm
- ** with exhaust heat recovery
- *** Distance between lateral guide rails: 520 mm

UXT



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

UPT



- * Loading height can be reduced to 650 mm
- ** with exhaust heat recovery

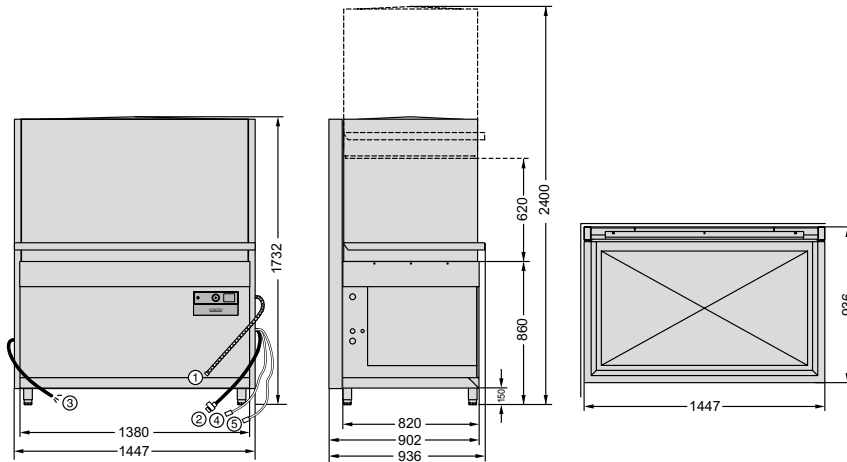
① Drain hose ② Fresh water connection ③ Separate tank filling ④ Connection cable ⑤ Liquid detergent^{a)} ⑥ Rinse aid^{a)} ⑦ Liquid detergent^{a)}

^{a)} for machines with external containers

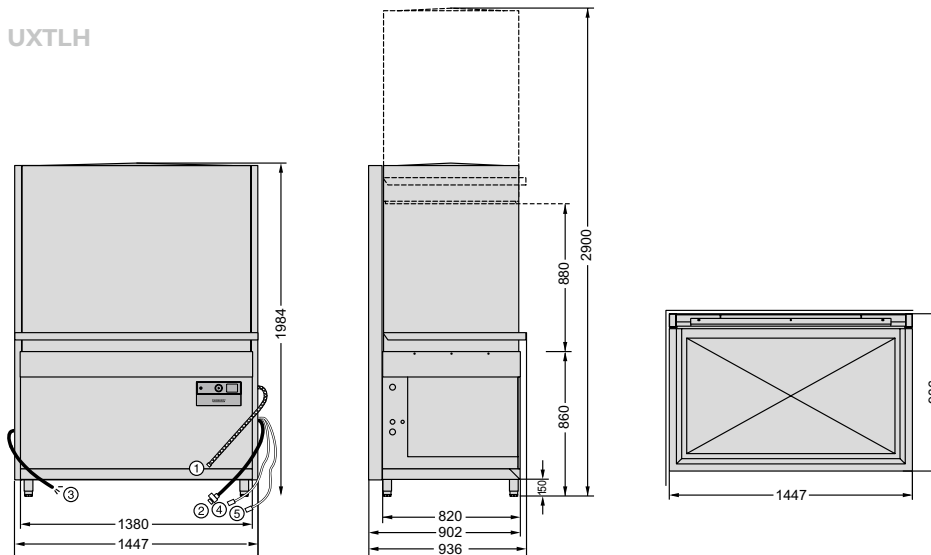
DRAWINGS

UTENSIL WASHER HOOD-TYPE MODELS

UXTH



UXTLH



- ① drain hose
 - ② fresh water connection
 - ③ connection cable
 - ④ Liquid detergent^{a)}
 - ⑤ Rinse aid^{a)}
- ^{a)} for machines with external detergent containers

FEATURES

MODELS	PROFI LINIE		
	UX	UXT	UXTH
Model type	Front door	Front door	Hood-type

WASH WARE

Description	UX	UXT	UXTH
	Pots, GN pans, serving trays, all kinds of utensils, 2 EN containers, 8 baking sheets up to 600 x 800 mm, 4 bakery baskets	Pots, GN pans, serving trays, all kinds of utensils, 3 EN containers, 16 baking sheets up to 600 x 800 mm, 6 bakery baskets	Pots, GN pans, all kinds of utensils, 3 EN containers, 8 baking sheets up to 600 x 800 mm, 3 bakery baskets

BEST WASH RESULT

	UX	UXT	UXTH
VAPO-ACTIVE steam washing	–	–	–
Detergent direct spraying system	–	–	–
ROTOR-X wash system	●	●	●
POWER wash	●	●	●
SENSO-ACTIVE resource management	●	●	●
GENIUS-X ² fine filter system	●	●	●
Interlocked strainer	●	●	●

EASY HANDLING

	UX	UXT	UXTH
VAPOSTOP	○	○	–
VISIOTRONIC-TOUCH control	●	●	●
Remaining time indicator	●	●	●
Integrated water softener	○	–*	–*
Hood lift	–	–	○
Refill signal for chemistry containers	○	○	○
Blocked filter sensor	●	●	●
Hygiene programme	●	●	●
Rinse aid and detergent dispenser	●	●	●
EASY-CLEAN concept	●	●	●
CLIP-IN wash and rinse system	●	●	●
USB interface	●	●	●

HIGH LEVEL OF ECONOMY

	UX	UXT	UXTH
Increased capacity and flexibility	–	–	–
Exhaust heat recovery	○	○	–
Drain heat recovery	○	○	○
Exhaust energy storage	–	–	●
Heat- and soundproof hood	–	–	○

FLEXIBILITY

	UX	UXT	UXTH
Double capacity	–	●	●
Reducible machine height	●	●	–

● Inclusive

○ Optional

– Not available

* External water softening system recommended

MODELS	PROFI LINE	PREMAX LINE	
	UXTLH	UP	UPT
Model type	Hood-type	Front door	Front door

WASH WARE

Description	Pots, GN pans, serving trays, all kinds of utensils, 3 EN containers, 16 baking sheets up to 600 x 800 mm, 6 bakery baskets	Pots, serving trays, all kinds of utensils, 6 GN pans (1/1), 4 EN containers	Pots, serving trays, all kinds of utensils, 8 GN pans (1/1), 5 EN containers
-------------	---	--	--

BEST WASH RESULT

VAPO-ACTIVE steam washing	–	● PREMAX LINE EXCLUSIVE	● PREMAX LINE EXCLUSIVE
Detergent direct spraying system	–	● PREMAX LINE EXCLUSIVE	● PREMAX LINE EXCLUSIVE
ROTOR-X wash system	●	●	●
POWER wash	●	●	●
SENSO-ACTIVE resource management	●	●	●
GENIUS-X ² fine filter system	●	●	●
Interlocked strainer	●	●	●

EASY HANDLING

VAPOSTOP	–	○	○
VISIOTRONIC-TOUCH control	●	●	●
Remaining time indicator	●	●	●
Integrated water softener	–*	–*	–*
Hood lift	○	–*	–*
Refill signal for chemistry containers	○	○	○
Blocked filter sensor	●	●	●
Hygiene programme	●	●	●
Rinse aid and detergent dispenser	●	●	●
EASY-CLEAN concept	●	●	●
CLIP-IN wash and rinse system	●	●	●
USB interface	●	●	●

HIGH LEVEL OF ECONOMY

Increased capacity and flexibility	–	● PREMAX LINE EXCLUSIVE	● PREMAX LINE EXCLUSIVE
Exhaust heat recovery	–	○	○
Drain heat recovery	○	○	○
Exhaust energy storage	●	–	–
Heat- and soundproof hood	○	–	–

FLEXIBILITY

Double capacity	●	–	●
Reducible machine height	–	–	–

● Inclusive

○ Optional

– Not available

* External water softening system recommended

TECHNICAL DATA

MODELS	PROFI LINE			
	UX	UXT	UXTH	UXTLH
CYCLE TIMES*	120 / 240 / 360 sec. and special programmes	120 / 240 / 360 sec. and special programmes	120 / 240 / 360 sec. and special programmes	120 / 240 / 360 sec. and special programmes
CAPACITY				
Racks	30 /h	30 /h	30 /h	30 /h
Trays (600 x 800 mm)	240 /h	480 /h	240 /h	90 /h
EN containers	60 /h	90 /h	90 /h	2.520 /h
Bakery baskets	120 /h	180 /h	90 /h	180 /h
GN (1/1)	60 /h	120 /h	120 /h	120 /h
TANK CAPACITY	80 l	130 l	130 l	130 l
WATER CONSUMPTION	4.1 l/Korb	6.9 l/Korb	6.9 l/Korb	6.9 l/Korb
WASH PUMP	2.9 kW 1,150 l/min	2 x 2.9 kW 2 x 1,150 l/min	2 x 2.9 kW 2 x 1,150 l/min	2 x 2.9 kW 2 x 1,150 l/min
Tank heating	3.3 kW	6.1 kW	6.1 kW	6.1 kW
BOOSTER LOADING				
Standard	12.4 kW	15.3 kW	15.3 kW	15.3 kW
Alternative	6.2 kW	9.1 kW	9.1 kW	9.1 kW
TOTAL LOADING				
Standard	15.1 kW 3 x 25 A	20.6 kW 3 x 35 A	20.6 kW 3 x 35 A	20.6 kW 3 x 35 A
Alternative	12.5 kW 3 x 20 A	15.5 kW 3 x 25 A	15.5 kW 3 x 35 A	15.5 kW 3 x 35 A
Power supply	400 / 50 / 3N	400 / 50 / 3N	400 / 50 / 3N	400 / 50 / 3N
DIMENSIONS				
Loading height	860 mm	860 mm	620 mm	880 mm
Rack size	600 x 760 mm	1,240 x 700 mm	1,240 x 700 mm	1,240 x 700 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.

MODELS	PREMAX LINE	
	UP	UPT
CYCLE TIMES*	120 / 240 / 280 sec. and special programmes	120 / 240 / 280 sec. and special programmes
CPACITY		
Racks	30 /h	30 /h
Trays (600 x 800 mm)	210 /h	450 /h
EN containers	120 /h	150 /h
Bakery baskets	60 /h	120 /h
GN (1/1)	180 /h	240 /h
TANK CAPACITY	80 l	130 l
WATER CONSUMPTION	8 l/rack	14 l/rack
WASH PUMP		
Tank heating	2.9 kW 1,150 l/min	2 x 2.9 kW 2 x 1,150 l/min
	3.3 kW	6.1 kW
BOOSTER LOADING		
Standard	15.3 kW	18.1 kW
Alternative	9.1 kW	9.1 kW
TOTAL LOADING		
Standard	18 kW 3 x 32 A	23.5 kW 3 x 40 A
Alternative	15,3 kW 3 x 25 A	18.3 kW 3 x 32 A
Power supply	400 / 50 / 3N	400 / 50 / 3N
DIMENSIONS		
Loading height	860 mm	860 mm
Rack size	600 x 760 mm	1,240 x 700 mm

CONCEPT SOLUTIONS for optimised wash 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.



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.

