



EXPORT PRICE LIST WAREWASHING



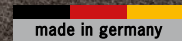
EFFECTIVE:
01 July 2026



LET'S MAKE IT
HAPPEN!

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.



THE COMPANY

We are HOBART

HOBART is one of the world's leading manufacturers of commercial warewashing technology and a well known supplier 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 have proven for over 125 years.

OUR FOCUS

Innovative – economical – sustainable

This is our philosophy. With customer benefits always in focus, we continue to develop our products further. Our group's Technological Centre, and our own Innovation Centre for Warewashing Technology at our headquarters in Germany, make this possible. Here, our innovative powers are combined to create products offering genuine added value for our customers. For us, being economical means delivering low operating costs and consuming few resources. For us, being 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.

WAREWASHING**GLASS AND DISHWASHER****TWO-LEVEL-WASHER****REUSABLES****TABLING PROGRAMME****RACK PROGRAMME****UTENSIL WASHER****WATER TREATMENT / CHEMICALS****WAREWASH SYSTEMS****WASTE TECHNOLOGY****SHIPPING INFORMATION****GENERAL INFORMATION****GENERAL INFORMATION**

Notes on this price list

1. This price list is based on the enclosed General Terms and Conditions of HOBART GmbH.
All prices plus VAT.
This price list remains our property without any reservations.
Any misuse will have legal consequences.
The price list must be returned on request.
Only the prices quoted in this price list are our currently applicable prices.
2. We expressly reserve the right to change prices and modify design unannounced. Regarding quotations based on our price list with delivery periods exceeding two months, we recommend that you contact us to ask about any price change. This will not restrict our right to change prices at any time.
3. The connection of dishwashers to cold water supply or to reduced voltage may result in longer heat-up time and programme run times. Machines with reduced heating power should generally be connected to the hot water supply (approx. 50 °C).
4. Incoterms 2020 – free carrier shippers facility.
5. To prevent scaling of dishwashers, pressure steam cookers, and convection steamers, we recommend to use a water softening system in case of a total hardness of the raw water of 3 °dH and up. To obtain an optimal dishwashing results, we recommend water treatment with demineralisation cartridges or reverse osmosis systems. See chapter 1.6 for HYDROLINE water treatment products.
6. The illustrations may show special equipment and accessories and do not necessarily represent the standard versions.
7. For the dishwashers described in chapter 1.1, 1.2 and chapter 1.5, we recommend the HOBART chemicals portfolio HYLINE. For HOBART detergents and rinse aids, refer to chapter 1.6. When using detergents and rinse aids from other manufacturers, please note the information on material compatibility with the goods to be washed.
8. Water softener systems integrated in the dishwashers are generally delivered in regenerated state ready for use; regenerating salt in compliance with our recommendations must be provided by the customer. Coarse- or fine-grained regenerating salt can be used (up to 15% of the grain size < 0.28 mm).
9. Dishwashers with integrated softener system can optionally be connected to hot water supply of max. 60 °C.
10. Please contact us to ask about special equipment for your machine or other voltages, etc.
11. For a list of the weights, also refer to this chapter.

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§ 1 Scope

1. The following General Terms and Conditions (hereinafter referred to as GTC) apply only to transactions with traders, legal persons under public law or special funds under public law within the meaning of § 310 (1) German Civil Code (BGB).
2. Our GTC apply to all contracts and business relationships between us and our customers. In particular, they apply to the sale of goods, repairs and all other related services, unless agreed otherwise in individual contracts. Any general terms and conditions that conflict with or deviate from our GTC shall not become part of the contract unless we expressly agree to their validity.
3. Once included, our GTC shall also apply to all future contracts and business relationships with our customers, even if they are not expressly included again. Amended GTC shall become valid in their respective version upon their first inclusion. The latest version of the GTC can always be viewed and accessed at <https://www.hobart-export.com/gtc>.
4. In the case of ongoing obligations, we shall be entitled to make reasonable changes to our GTC vis-à-vis the customer, insofar as this is necessary for the further performance of the contract and one or more of the following reasons apply:
 - a) After conclusion of the contract, a contractual loophole has arisen that cannot be closed in any other way and that significantly impedes the performance of the contract.
 - b) In the event of a change in the legal situation due to the amendment of laws or the creation of new laws or supreme court rulings in order to ensure the continued legality of the GTC.
 - c) In the event that the equivalence of performance and consideration is significantly impacted by unforeseen and unforeseeable developments or changes in the legal or factual circumstances.
5. The customer shall be notified of the change to the GTC on the grounds of the above clause in writing at least six weeks before the change to the GTC comes into effect. The customer may object to the change to the GTC, with the effect that the contractual relationship shall end at the time the change to the GTC takes effect. The customer shall be expressly informed of the right to object.
6. The contract shall only be concluded to the extent and with the content as expressly confirmed by the order confirmation. If the content and scope of the order confirmation goes beyond that of the purchase order, this shall constitute a new offer. The customer accepts the new offer by unreservedly accepting the confirmed service.
7. Field staff and sales representatives are not authorised to agree on ancillary terms or special contractual conditions.

§ 2 Offer, conclusion of the contract

1. Our offers are always subject to confirmation. The customer's purchase order constitutes a binding contractual offer that we can accept within 14 days. A contract is concluded only with our written order confirmation by post, fax or e-mail. The order confirmation does not require a signature if it is generated automatically. Other individual declarations or information, as well as guarantees, product information, discounts or information on repair times or costs, shall become legally binding only with a written declaration from HOBART GmbH.
2. We reserve the ownership rights, copyrights and the right of recovery for cost estimates, drawings and other offer documents. Such documents shall not be made accessible to third parties or used for purposes other than those for which they were provided to the customer.

§ 3 Scope and content of the contractually due service

1. Our written order confirmation shall be authoritative for the content and scope of the contractually due deliveries and services. Unless otherwise agreed, our deliveries are suitable only for the purposes given in the product descriptions accompanying the delivery items. We reserve the right to make technical changes during the delivery period that are attributable to improvements in technology or legal requirements, provided that the delivery item is not significantly altered and the changes are reasonable for the customer. The change shall be deemed unreasonable for the customer if the customer's interest in the unchanged service outweighs the interest in the change. If the change is unreasonable, the original content of the contract shall remain valid. If the fulfilment of the original contract is not possible, both parties shall have the right to withdraw from the contract. Reasonable changes do not constitute a material defect within the meaning of the law.

2. Technical information, in particular regarding performance, consumption values or weight specifications, as well as illustrations and product descriptions in our newsletter, catalogue or on our website are non-binding and should only be considered approximate, unless they have been expressly agreed as binding.

§ 4 Prices

1. Unless otherwise agreed, our prices valid at the time of the conclusion of the contract shall apply, exclusive of transport insurance, free delivery to the place of receipt, without installation, even if the goods have been dismantled into transportable parts for delivery, and exclusive of the value-added tax applicable on the day of delivery. The costs of domestic packaging are included in the price. Separately ordered accessories or spare parts for a specific machine are not included in the price of the machine. The price for separately ordered accessories or spare parts for a specific machine is quoted unpacked ex works or ex HOBART branch. Special requests by the customer, such as expedited shipping, special packaging, etc., will be carried out as far as possible against payment of the additional costs. Any customs duties, fees, taxes and other public charges shall be borne by the buyer.
2. Price changes are permissible if there are more than twelve weeks between the conclusion of the contract and the agreed delivery date. If wages, material costs or market purchase prices increase or decrease between the conclusion of the contract and completion of the delivery, we shall be entitled and obliged to adjust the price appropriately in line with the change in costs. The customer is responsible for pointing out any reduction in the above-mentioned costs. The customer shall only be entitled to withdraw from the contract if the price increases significantly exceed the increase in the general cost of living between the time of ordering and the delivery.
3. If we are also commissioned with assembly, installation or monitoring of the connection, we shall, upon request, provide our customer service technicians at the applicable billing rates, whereby the provisions of § 10 shall also apply.
4. Fixed prices shall only be valid if they have been acknowledged by us in writing and agreed in conjunction with a time frame for delivery and assembly and the completion of the work. Services not expressly included in the offer that are necessary for the execution of the order, in particular wall opening, plastering, earthworks and the like, will be invoiced separately at the applicable billing rates, insofar as they are carried out by us.

§ 5 Payment, default of payment, prohibition of offsetting

1. Invoices shall be payable without deduction within two weeks of invoicing and receipt of the goods. After expiry of the two-week period, the customer shall be in default without further reminder in accordance with § 286 (2) No. 2 BGB, unless the delay is not attributable to the customer. The default interest rate for payment claims is 9 percentage points above the base rate specified in § 247 BGB. In addition, HOBART shall be entitled to charge the customer a flat-rate default damage fee of € 40. The proof and the right to claim further interest damage, as well as other damages caused by default, remain unaffected by this and we expressly reserve this right. Default shall not occur if the late payment is not attributable to the customer. This shall not affect our right to claim interest on arrears in accordance with § 353 of the German Commercial Code (HGB).
2. We shall be entitled at any time, even within the framework of an ongoing business relationship, to make a delivery in whole or in part against advance payment. We shall declare a corresponding reservation at the latest with the order confirmation.
3. If there are several claims against the customer and the customer's payment is not sufficient to settle all claims in full, the customer's payments shall first be offset against the oldest claim. If interest or costs have already been incurred, the customer's payments shall first cover the costs incurred, then the interest and finally the principal claim. Any subsequent repayment provisions by the customer that deviate from or contradict this shall be disregarded.
4. A payment shall only be deemed to have been made when we have unconditional access to the payment amount. In the case of payments by cheque, this shall only be the case when the cheque has been cashed without reservation.
5. Our customer may only offset undisputed or legally established counterclaims against our claim. This shall not apply to counterclaims arising out of the same contractual relationship.

§ 6 Delivery and delivery period

1. Reasonable partial deliveries are permissible within the delivery periods specified by us, provided that this does not result in any disadvantages for use.
2. The agreed delivery period shall commence upon dispatch of the order confirmation, but not before fulfilment of the agreed obligations to cooperate necessary for delivery, such as the provision of the necessary documents to be procured by the customer and receipt of an agreed down-payment.
3. The delivery period shall be deemed to have been met if the shipment is ready for dispatch within the specified period and the customer has been notified of this or the delivery item has been handed over to the shipping agent by the factory. Installation services, even if they have been taken over by us, shall not be performed within the delivery period, unless this has been expressly confirmed by us. Compliance with any delivery period shall be subject to the fulfilment of the buyer's contractual obligations.
4. If, after conclusion of the contract, the customer's financial circumstances deteriorate significantly to the extent that the contract is jeopardised, or if we only become aware of this after conclusion of the contract, we shall be entitled to refuse performance until consideration has been provided or securities have been given. This shall also apply if the customer fails to meet its contractual obligations on time or suspends its payments.

§ 7 Installation and assembly / cooperation of the customer

1. The customer must establish the preconditions for ensuring that the media required for operation or installation of the system in accordance with our specifications (e.g. softened fresh water, electricity, steam, hot water, drains, etc.) are available and that the necessary official permits have been obtained. Unless expressly confirmed as being part of the scope of delivery, any necessary connection to supply lines (energy, water, waste water, etc.) must be arranged by the customer at its own expense, and may only be carried out by licensed specialist companies.
2. If the installation is carried out by us in accordance with the contract, the following provisions shall apply:
 - a) The buyer must provide suitable rooms for the storage of machine parts, materials, tools, etc. free of charge.
 - b) Before the start of installation, all deliveries and services to be provided by the buyer, in particular all masonry, carpentry, tiling and other preparatory work, must be sufficiently advanced to allow installation to be carried out immediately and without interruption.
 - c) If installation, assembly or commissioning is delayed for reasons beyond our control, the buyer shall bear the additional costs, in particular for waiting time and any additional travel required.
 - d) Surfaces to be insulated whose proper condition our customer guarantees in all cases, must be provided in a clean and level condition. In the case of room insulation, the surfaces to be clad must be bricked straight and cleaned of construction debris and mortar.

§ 8 Delay in delivery, force majeure, impossibility

1. The seller shall be liable without limitation in cases of delay in performance due to intent or gross negligence on the part of the seller or a representative or vicarious agent, as well as in cases of culpable injury to life, limb or health. In other cases of delay, the seller's liability for damages in addition to performance shall be limited to a total of 5% and for damages in lieu of performance (including compensation for futile expenses) to a total of 25% of the value of the delivery. Further claims by the buyer shall be excluded, even after expiry of any deadline set for the seller to perform. The limitation and exclusion shall not apply in the event of culpable breach of cardinal obligations (cardinal obligations are obligations whose fulfilment is essential for the proper execution of the contract and on whose compliance the contractual partner may regularly rely). However, the claim for damages for the culpable breach of cardinal contractual obligations shall be limited to the foreseeable damage typical for this type of contract, unless another case according to sentence 1 also applies. This shall not affect the buyer's right to withdraw from the contract in accordance with § 8 No. 2 of these GTC.
2. Our customer may withdraw from the contract — apart from the other cases regulated in these GTC — if it becomes finally impossible for us to deliver the entire order before the passage

of risk. The customer may also withdraw from the contract if it becomes impossible for us to execute part of the delivery and the partial delivery or partial performance is demonstrably of no interest to the customer; furthermore, the customer may demand a reasonable reduction in price. If a binding delivery date given by us in exceptional cases is not met for reasons attributable to us, the customer may withdraw from the contract after having set us a reasonable grace period in writing with the threat of withdrawal and this grace period has expired without result for reasons attributable to us. All further claims by our customer to the extent resulting from § 10 shall be excluded. If the impossibility is not attributable to either contracting party, we shall be entitled to a part of the remuneration corresponding to the service rendered.

3. If the failure to meet deadlines is due to force majeure, e.g. mobilisation, war, riots, pandemics, or similar events beyond the control of the seller, e.g. strike or lockout, the bindingly agreed deadlines shall be extended by the periods during which the aforementioned event or its effects persist. The customer shall be entitled to withdraw from the contract after 3 months have elapsed since the original delivery date. The right to withdraw from the contract due to impossibility of delivery remains unaffected.

§ 9 Warranty for defects

1. The goods shall be deemed to be defective if, at the time of the passage of risk, they do not meet the subjective, objective or installation requirements. Subjective requirements that deviate from the objective requirements must be expressly agreed in the contract. Information in brochures, advertisements or on the Internet does not constitute an agreement that deviates from the objective requirements. If the contractually agreed subjective requirements deviate from the objective requirements, the defectiveness shall be determined exclusively on the basis of the subjective requirements for the goods.
2. The customer shall be obliged to inspect the goods delivered by HOBART and the invoice immediately, insofar as this is feasible in the ordinary course of business. The customer must notify HOBART in writing of any obvious defects in the delivered goods and any complaints regarding incorrect or incomplete delivery within two weeks of delivery of the goods. If a defect is not apparent upon delivery, the customer shall be obliged to notify HOBART in writing of the defect within two weeks of its discovery. If no notification is made within the above periods, the goods shall be deemed to have been approved and the customer shall be excluded from exercising his rights in respect of defects. Timely dispatch of the notification shall suffice to comply with the deadline. This exclusion shall not apply if the defect was fraudulently concealed by us, our legal representative or our vicarious agent. This shall not affect § 377 HGB.
3. We shall be entitled and are obliged to provide subsequent performance for defects that were already present in our goods at the time of the passage of risk. The customer must set us a reasonable period for subsequent performance. The type of subsequent performance shall be at our discretion in the form of subsequent delivery or repair. We shall be entitled to refuse subsequent performance if it involves disproportionate costs for us. The customer shall have no right of retention on the basis of alleged warranty claims. This shall not apply to undisputed or legally established warranty claims. In such cases, the right of retention shall be limited to an amount appropriate to the anticipated costs for rectification of the defect.
4. The limitation period for the buyer's warranty claims is 12 months from the passage of risk. This shall not apply if longer limitation periods are prescribed by law in accordance with §§ 438 (1) No. 2 (buildings and items for buildings), 479 (1) (right of recourse) and 634a (construction defects) BGB.

§ 10 Liability

1. HOBART shall be liable without limitation for damages resulting from injury to life, limb or health, for fraudulent concealment of defects, for claims under the Product Liability Act, for intent or gross negligence on the part of HOBART, a legal representative or vicarious agent, as well as for damages covered by a warranty or assurance granted by HOBART or by a procurement risk assumed by HOBART. For damages not covered by sentence 1, HOBART shall only be liable for compensation for foreseeable damages typical for this type of contract in cases of minor negligence and only if an obligation whose proper fulfilment is essential for the execution of this contract and on whose fulfilment the contractual partner could rely (cardinal obligation) has been breached by HOBART, a legal representative or vicarious agent.

2. The provisions of the preceding paragraph 1 shall apply to all claims for damages (in particular for damages in addition to performance and damages in lieu of performance), regardless of the legal basis, in particular due to defects, breach of obligations arising from the contractual relationship or from tort. They shall also apply to claims for reimbursement of futile expenses in accordance with § 284 BGB. However, liability for delay shall be determined in accordance with § 8 No. 3 of these GTC.
3. If, in the event of a breach of a cardinal obligation, we have covered the risk of damage typical for the contract by means of third-party liability insurance, our liability and the liability of our legal representatives or vicarious agents shall be limited in amount to the payments made by the third-party liability insurance. Insofar as the insurer is not liable to make payments, we shall be liable for compensation up to the amount of the sum insured.
4. The above provisions do not imply a change in the burden of proof to the detriment of the buyer.

§ 11 Reservation of title

1. Until all claims (including payment balance claims) to which we are entitled against our customer now or in the future for any legal reason have been satisfied, we shall be granted the following securities, which we shall release upon request at our discretion if their value continuously exceeds the claims by more than 20%.
2. We reserve title to the delivery items until full payment has been made. If the customer acts in breach of contract, in particular in the event of default in payment, we shall be entitled to reclaim the goods after issuing a reminder and the customer shall be obliged to surrender them.
3. Our customer shall be entitled to resell the delivery items in the ordinary course of business. However, the customer hereby assigns to us all claims in the amount of the purchase price agreed between us and the customer (including VAT) which accrue to him from the resale, irrespective of whether the delivery items are sold without or after processing. If there is a current account relationship between the customer and the customer's buyer within the meaning of § 355 HGB, the assignment of claims shall extend to the balance surplus existing after the resale.
4. The customer shall be authorised to collect the purchase price claim from the resale even after its assignment. This shall not affect our authority to collect the claims ourselves. However we undertake not to collect the claims as long as the customer duly meets his payment obligations and is not in default of payment. If this is the case, however, the customer must disclose the assigned claims and their debtors upon first request, provide all information necessary for collection, hand over the relevant documents and notify the third parties of the assignment. (Extended retention of title)
5. The processing or transformation of goods subject to retention of title by the customer shall always be carried out on our behalf. If the delivery items are processed with other items that do not belong to us, we shall acquire co-ownership of the new item in the proportion of the value of the delivery items to the value of the other processed items at the time of processing.
6. If the delivery items are inseparably mixed with other items that do not belong to us, we shall acquire co-ownership of the new item in the proportion of the value of the delivery items to the value of the other mixed items. The customer shall hold the co-ownership in safekeeping for us.
7. The customer may neither pledge the delivery items nor assign them as security. In the event of seizure, confiscation or other dispositions by third parties, the customer must notify us immediately and provide us with all information and documents necessary to protect our rights. Enforcement officers or third parties must be informed of our ownership.
8. In the event of seizure by third parties of the goods subject to retention of title, the customer shall indicate our ownership, notify us immediately and, if necessary, send us a copy of the seizure report. Costs and damages shall be borne by the customer.
9. The customer must always treat the goods subject to retention of title with care and keep them in good condition. If the delivered item is subject to a regular service cycle, the customer undertakes to service the item regularly at appropriate intervals or to have it serviced. The customer shall be obliged to insure the goods subject to retention of title for an appropriate amount if insurance of such items is customary in the ordinary course of business.

§ 12 Claims for damages by HOBART GmbH

1. If our customer fails to fulfil the contract or withdraws from the order without justification, we may demand 35% of the agreed contract price as compensation for the damage caused by the breach of obligations. If the delivery item has been delivered, this amount shall be increased by the transport costs and the costs of any reconditioning of the reclaimed goods. The customer shall have the right to prove that the damage was less than this amount.
2. In cases of particularly high damage, such as custom-made products or considerable repair or reconditioning costs resulting from improper use or storage of the reclaimed goods, we reserve the right to prove and claim higher damages instead of the lump-sum compensation specified in § 11 (1).

§ 13 After-sales service

1. We provide our after-sales service for repairs and maintenance work in accordance with the applicable invoicing rates. Repairs are carried out by us in such a way that the item is functional again afterwards. Any defective parts are replaced if this is necessary for the proper function. We provide a warranty for repaired and replaced parts in accordance with § 9 above.
2. After-sales service technicians are not authorised to make warranty commitments or other declarations binding on the seller.
3. The provisions of § 10 of these GTC apply accordingly to damage and defects in the context of repair or maintenance services.

§ 14 Implementation of the EU Data Act

1. In accordance with Regulation (EU) 2023/2854 (EU Data Act), our customers within the scope of the European Union (EU customers) have the right to request access to the data generated by the machines they have purchased, rented or leased (product data). Further information on this can be found on our website: <https://www.hobart-export.com/support/eu-data-act>.
2. If the product whose data the customer wishes to retrieve supports SmartConnect365 (SC product), the product data is uploaded to the SmartConnect365 cloud at regular product-related intervals. The EU customer can then retrieve and download the generated and uploaded data online via the SmartConnect365 application.
3. For products that do not support SmartConnect365, the generated data is stored in the product's local memory. The stored product data can be read out there via the existing USB port using a USB stick. (Direct Access, hereinafter „DA product“). Further metadata can be made available to the customer on request.
4. DA products that do not have a USB port as standard will be retrofitted with one free of charge by HOBART Ltd. upon separate request by the EU customer, provided that the product was placed on the market by the manufacturer after the EU Data Act came into force (12 September 2025). Customers can use the following contact form <https://www.hobart-export.com/support/eu-data-act> to request the retrofitting of a USB interface on a DA product.
5. Owner of the product data obtained as described in the above paragraphs is HOBART GmbH. The product data may not be used for the development or further development of the customer's own products that compete with the products offered by HOBART GmbH. The disclosure of the information to third parties for this purpose is also prohibited.
6. For specific enquiries regarding the disclosure of product data to third parties based within the EU, further information can be found on our website <https://www.hobart-export.com/support/eu-data-act>.

§ 15 Final provisions / Place of jurisdiction

1. Should any part of the contract or these GTC be invalid, this shall not affect the validity of the rest of the contract or the GTC.
2. German law shall apply exclusively to the assessment of all legal relationships with our customers, to the exclusion of the laws governing the international sale of movable goods, even if the customer's registered office is located abroad.
3. Place of jurisdiction for all legal disputes arising out of the business relationships with our customers shall be Offenburg, provided that the customer is a trader, a legal entity under public law or a public sector special fund. Place of fulfillment shall be Offenburg. We shall also be entitled to bring legal action at the customer's place of business.

1.1 GLASS AND DISHWASHER




made in germany

1.1 Glass and Dishwasher

Glasswasher

Undercounter

GC - PROFI Compact Glasswasher	2
GX - PROFI Glasswasher	4
GXC - PROFI Glasswasher	6
GP - PREMAX Glasswasher	8
GPCROI - PREMAX Glasswasher	10

Glass and Dishwasher

Undercounter

FX - PROFI Dishwasher.....	12
FXL - PROFI Large Chamber Dishwasher	14
FP - PREMAX Dishwasher	16

Hood-type

AMX - PROFI Glass and Dishwasher	18
AMXX - PROFI Glass and Dishwasher.....	20
AMXXL - PROFI Glass and Dishwasher, Large	22
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Glass, Dish and Utensil Washer

Hood-type

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PRODUCT ADVANTAGES



TECHNICAL DATA

Cycle times*	75 / 120 sec. and special cycles
Water consumption	1.7 l/rack**
Tank capacity	8 l
Tank heating	2.4 kW
Power supply	400 / 50 / 3N (230 / 50 / 1)
Booster loading	
Standard	4.1 kW
Alternative	2.8 kW
Total loading	
Standard	4.6 kW 3 x 16 A
Alternative	3.2 kW 16 A
Wash pump	0.4 kW
Rack size	400 x 400 mm
Loading height	315 mm
Noise level	57 dB (A)
Weight (gross / net)	56 / 50 kg

- **Compact glasswasher:** installation height of only 705 mm or with integrated reverse osmosis 820 mm
- **VISIOTRONIC-TOUCH control:** colour touchscreen (displays text and graphic) in conjunction with single-button control and remaining cycle time indication
- **SmartConnect app:** controlling your warewash operation with smart technology: status and messages, usage and operating costs, hygiene and service
- **CLIP-IN wash and rinse system:** easy removal without any tools
- **Intelligent data documentation:** automatic recording of important operational data and consumptions and indication on the display
- **USB-interface:** comfortable download of operational data in form of a protocol via USB
- **GENIUS-X² fine filter system:** advanced filter system with pre-wash function reduces detergent consumption
- **Cold rinsing:** the rinse can be switched from hot to cold water for cooler glasses
- **Intensive programme:** intensive rinse cycle to wash glasses with critical design with raised fresh-water amount
- **Interlocked strainer:** prevents operation without tank strainer
- **Optional refill signal:** monitors contents of external as well as integrated chemical containers
- **Hygiene programme (in combination with Hygiene-Tab INTENSIV)** for removal of calcium carbonate and other deposits from wash chamber
- **Thermolabel 71 °C:** default temperatures setting acc. European DIN can be switched by operator to a higher thermolable setting

* Thermostop guarantees required temperatures with cold water and / or 230 V connection, the actual cycle times extend accordingly.

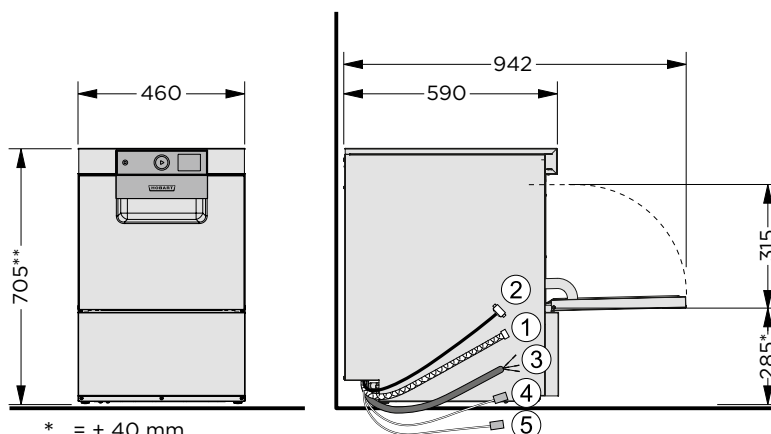
** Water consumption may vary depending on the programme.

For machine protection the water hardness should not exceed 3°dH, if higher we recommend using an integrated water softener or an external water softener of the product line HYDROLINE PROTECT. To avoid spots and streaks on the wash ware, we recommend the usage of a demineralisation cartridge (HYDROLINE STAR / STAR EXTRA) or a reverse osmosis system HYDROLINE PURE.

CONNECTIONS

(1) Drain hose	2,000 mm ID20/OD25
(2) Supply hose	2,000 mm R 3/4"
Required flow rate	5 l/min
Flow pressure	0.5 (0.8 with softener) - 10 bar
Max. supply water temperature	60 °C
(3) Power cord	2,000 mm
Supply hose for	
(4) Detergent	2,500 mm
(5) Rinse aid	2,500 mm

DIMENSIONAL DRAWING



* = + 40 mm

** = 820 mm with integrated osmosis



BASIC MODEL

- Front door glasswasher
- Nominal capacity up to 48 racks/h or 960 glasses/h
- 7 automatic cycles: Short, Standard, Intensive, Cold rinse, Basic clean, Hygiene, E-save
- Automatic self-cleaning programme
- Smooth counterbalanced door with closing mechanism
- Integrated WiFi module
- Multi-setting: easy switchable from 400 V to 230 V on site
- Ready to install - completely equipped: fill / drain hose, power cord (400 V connection), detergent dispenser, rinse aid dispenser, rinse pump, drain pump, back-flow preventer
- Included back panel
- Tank, frame, rinse arm and panels are stainless steel 1.4301
- 1 glass rack 00-371450-084: 400 x 400 mm

ORDER NO.	DESCRIPTION	€
GC-10C	Basic model	7,385.-
GCROI-10C	with integrated reverse osmosis	10,600.-
GCS-20C	with integrated water softener , pre-configured for 230/50/1 with 13A	8,480.-

OPTIONAL EQUIPMENT

ORDER NO.	DESCRIPTION	€
RO-S	Small free standing reverse osmosis	2,920.-
01-539385-001	Installation kit for reverse osmosis including: back flow prevention for drain connection according EN1717, dirt collector, syphon, connection pieces and fixing materials	307.-
01-294373-001	Retrofit kit for integrated chemical containers	341.-
04-006330-002	Low level chemical sensing lance set 340 mm for external containers (10 litre)	166.-
00-371450-083	Universal flat rack 400 x 400 mm, without sloped rows, plastic coated, height 115 mm	104.-
00-371450-084	Universal glass rack 400 x 400 mm, with 4 sloped rows à 90 mm, height 175 mm	151.-
00-897951-000	Bistro universal rack 400 x 400 mm, half side flat for cups, half side for 13 small coffee plates, height 115 mm	174.-



For best wash results, we recommend the HOBART chemical range HYLINE and the HOBART water treatment systems HYDROLINE.

PRODUCT ADVANTAGES

- **Self-cleaning wash system:** The combined wash and rinse system features innovative self-cleaning of the wash arms with every cycle. This saves time and ensures an optimal cleaning result
- **VISIOTRONIC-TOUCH control:** colour touchscreen (displays text and graphic) in conjunction with single-button control and remaining cycle time indication
- **SmartConnect app:** controlling your warewash operation with smart technology: status and messages, usage and operating costs, hygiene and service
- **SENSO-ACTIVE resource management:** constantly measures the quality of the wash water and keeps the amount of rinsing needed in each rinse cycle to the minimum
- **CLIP-IN wash and rinse system:** easy removal without any tools
- **Intelligent data documentation:** automatic recording of important operational data and consumptions and indication on the display
- **USB-interface:** comfortable download of operational data in form of a protocol via USB
- **GENIUS-X² fine filter system:** advanced filter system with pre-wash function reduces detergent consumption
- **Cold rinsing:** the rinse can be switched from hot to cold water for cooler glasses
- **Intensive programme:** intensive rinse cycle to wash glasses with critical design with raised fresh-water amount
- **Interlocked strainer:** prevents operation without tank strainer
- **Optional refill signal:** monitors contents of external as well as integrated chemical containers
- **Hygiene programme (in combination with Hygiene-Tab INTENSIV)** for removal of calcium carbonate and other deposits from wash chamber
- **Thermolabel 71 °C:** default temperatures setting acc. European DIN can be switched by operator to a higher thermolable setting

TECHNICAL DATA

Cycle times*	60 / 90 / 120 sec. and special cycles
Water consumption	1.8 l/rack**
Tank capacity	10.6 l
Tank heating	1.7 kW
Power supply	400 / 50 / 3N (230 / 50 / 1)
Booster loading	
Standard	6.1 kW
Alternative	2.0 kW
Total loading	
Standard	6.7 kW 3 x 16 A
Alternative	2.6 kW 16 A
Wash pump	0.5 kW
Rack size	500 x 500 mm
Loading height	425 mm
Noise level	59 dB (A)
Weight (gross / net)	70 / 60 kg

* Thermostop guarantees required temperatures with cold water and / or 230 V connection, the actual cycle times extend accordingly.

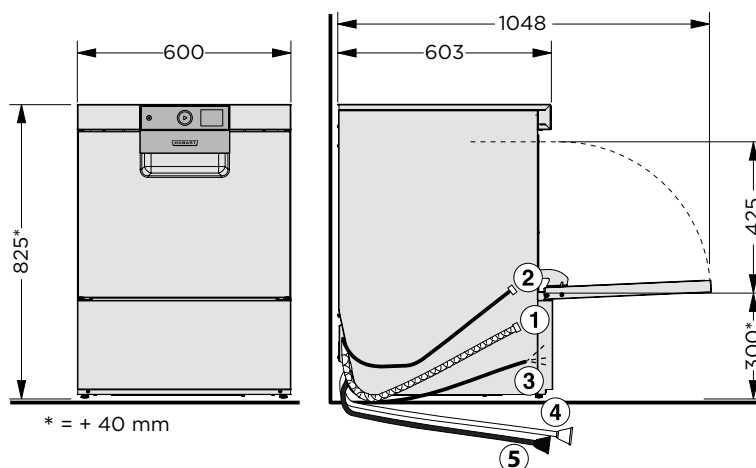
** Water consumption may vary depending on soil level and programme.

For machine protection the water hardness should not exceed 3°dH, if higher we recommend using an integrated water softener or an external water softener of the product line HYDROLINE PROTECT. To avoid spots and streaks on the wash ware, we recommend the usage of a demineralisation cartridge (HYDROLINE STAR / STAR EXTRA) or a reverse osmosis system HYDROLINE PURE.

CONNECTIONS

(1) Drain hose	2,000 mm ID20 / OD25
(2) Supply hose	2,000 mm R 3/4"
Required flow rate	5 l/min
Flow pressure	0.5 (0.8 with softener) - 10 bar
Max. supply water temperature	60 °C
(3) Power cord	2,000 mm
Supply hose for	
(4) Detergent	2,500 mm
(5) Rinse aid	2,500 mm

DIMENSIONAL DRAWING



BASIC MODEL

- Front door glasswasher
- Nominal capacity up to 60 racks/h or 2,160 glasses/h
- 7 automatic cycles: Short, Standard, Intensive, Cold rinse, Basic clean, Hygiene, E-save
- Automatic self-cleaning programme
- Smooth counterbalanced door with closing mechanism
- Multi-setting: easy switchable from 400 V to 230 V on site
- Ready to install - completely equipped: fill / drain hose, power cord (400 V connection), detergent dispenser, rinse aid dispenser, rinse pump, drain pump, back-flow preventer
- Integrated WiFi module
- Tank, frame and panels are stainless steel 1.4301
- 1 glass rack 00-303171-000: 500 x 470 mm

ORDER NO.	DESCRIPTION	€
GX-10C	Basic model	9,075.-
GXS-10C	with integrated water softener	10,170.-

OPTIONAL EQUIPMENT

ORDER NO.	DESCRIPTION	€
RO-S	Small free standing reverse osmosis	2,920.-
01-539385-001	Installation kit for reverse osmosis including: back flow prevention for drain connection according EN1717, dirt collector, syphon, connection pieces and fixing materials	307.-
SEF-23/097	Back panel (if unit is not installed against wall)	340.-
01-515190-001	Retrofit kit for integrated chemical containers	512.-
04-022000-001	Cabinet base: 435 mm high, with removable door, stainless steel, providing space for 2 empty racks or chemicals	1,313.-
00-303171-000	Universal glass rack 500 x 470 mm, high version, with 4 sloped rows à 95 mm, height 180 mm, plastic coated (suitable for front door dishwashers)	127.-
00-378814-000	Universal glass rack 500 x 530 mm high version with 5 sloped rows à 98 mm, plastic coated, height 180 mm	159.-
00-897919-000	Connecting cable (2.200 mm) and plug for 230/50/1	68.-
04-006330-002	Low level chemical sensing lance set 340 mm for external containers (10 litre)	166.-
SEF-23/153	60 Hz option 400V/60Hz/3/N/PE - ex factory / 230V/60Hz/1/N/PE - on-site	515.-
04-019182-001	Complete bottle washing system: Consisting of bottle rack for 12 bottles (04-006443-001) and the adapter/insert with washing and rinsing system for the wash chamber.	669.-



For best wash results, we recommend the HOBART chemical range HYLINE and the HOBART water treatment systems HYDROLINE.



TECHNICAL DATA

Cycle times*	60 / 90 / 120 sec. and special cycles
Water consumption	1.8 l/rack**
Tank capacity	10.6 l
Tank heating	1.7 kW
Power supply	400 / 50 / 3N (230 / 50 / 1)
Booster loading	
Standard	6.1 kW
Alternative	2.0 kW
Total loading	
Standard	6.7 kW 3 x 16 A
Alternative	2.6 kW 16 A
Wash pump	0.5 kW
Rack size	500 x 500 mm
Loading height	305 mm
Noise level	59 dB (A)
Weight (gross / net)	70 / 60 kg

PRODUCT ADVANTAGES

- **Compact glasswasher:** installation height of only 705 mm or with integrated reverse osmosis 820 mm
- **Self-cleaning wash system:** The combined wash and rinse system features innovative self-cleaning of the wash arms with every cycle. This saves time and ensures an optimal cleaning result
- **VISIOTRONIC-TOUCH control:** colour touchscreen (displays text and graphic) in conjunction with single-button control and remaining cycle time indication
- **SmartConnect app:** controlling your warewash operation with smart technology: status and messages, usage and operating costs, hygiene and service
- **SENSO-ACTIVE resource management:** constantly measures the quality of the wash water and keeps the amount of rinsing needed in each rinse cycle to the minimum
- **CLIP-IN wash and rinse system:** easy removal without any tools
- **Intelligent data documentation:** automatic recording of important operational data and consumptions and indication on the display
- **USB-interface:** comfortable download of operational data in form of a protocol via USB
- **GENIUS-X² fine filter system:** advanced filter system with pre-wash function reduces detergent consumption
- **Cold rinsing:** the rinse can be switched from hot to cold water for cooler glasses
- **Intensive programme:** intensive rinse cycle to wash glasses with critical design with raised fresh-water amount
- **Interlocked strainer:** prevents operation without tank strainer
- **Optional refill signal:** monitors contents of external as well as integrated chemical containers
- **Hygiene programme (in combination with Hygiene-Tab INTENSIV)** for removal of calcium carbonate and other deposits from wash chamber
- **Thermolabel 71 °C:** default temperatures setting acc. European DIN can be switched by operator to a higher thermolable setting

* Thermostop guarantees required temperatures with cold water and / or 230 V connection, the actual cycle times extend accordingly.

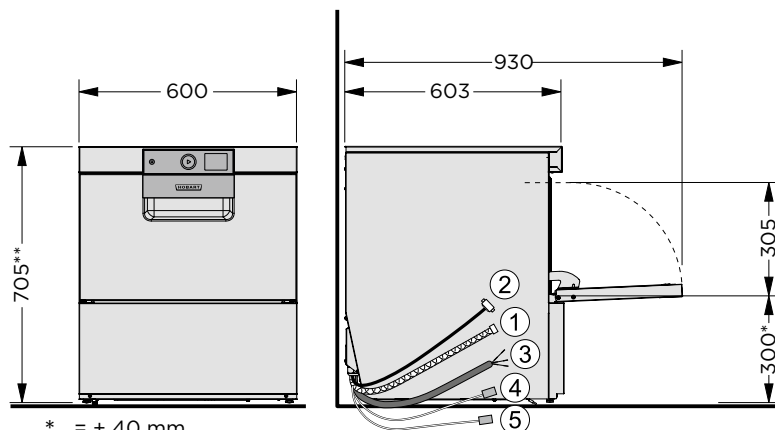
** Water consumption may vary depending on soil level and programme.

For machine protection the water hardness should not exceed 3°dH, if higher we recommend using an integrated water softener or an external water softener of the product line HYDROLINE PROTECT. To avoid spots and streaks on the wash ware, we recommend the usage of a demineralisation cartridge (HYDROLINE STAR / STAR EXTRA) or a reverse osmosis system HYDROLINE PURE.

CONNECTIONS

(1) Drain hose	2,000 mm ID20 / OD25
(2) Supply hose	2,000 mm R 3/4"
Required flow rate	5 l/min
Flow pressure	0.5 (0.8 with softener) - 10 bar
Max. supply water temperature	60 °C
(3) Power cord	2,000 mm
Supply hose for	
(4) Detergent	2,500 mm
(5) Rinse aid	2,500 mm

DIMENSIONAL DRAWING



* = + 40 mm

** = 820 mm with integrated osmosis



BASIC MODEL

- Compact low body front door glasswasher
- Nominal capacity up to 60 racks/h or 2,160 glasses/h
- 7 automatic cycles: Short, Standard, Intensive, Cold rinse, Basic clean, Hygiene, E-save
- Automatic self-cleaning programme
- Smooth counterbalanced door with closing mechanism
- Integrated WiFi module
- Multi-setting: easy switchable from 400 V to 230 V on site
- Ready to install - completely equipped: fill / drain hose, power cord (400 V connection), detergent dispenser, rinse aid dispenser, rinse pump, drain pump, back-flow preventer
- Tank, frame and panels are stainless steel 1.4301
- 1 glass rack 00-378814-000: 500 x 530 mm

ORDER NO.	DESCRIPTION	€
GXC-10C	Basic model	8,460.-
GXCROI-10C	with integrated reverse osmosis	11,675.-
GXCS-10C	with integrated water softener	9,555.-

OPTIONAL EQUIPMENT

ORDER NO.	DESCRIPTION	€
RO-S	Small free standing reverse osmosis	2,920.-
01-539385-001	Installation kit for reverse osmosis including: back flow prevention for drain connection according EN1717, dirt collector, syphon, connection pieces and fixing materials	307.-
SEF-23/099	Back panel (if unit is not installed against wall)	502.-
01-515190-001	Retrofit kit for integrated chemical containers	512.-
04-022000-001	Cabinet base: 435 mm high, with removable door, stainless steel, providing space for 2 empty racks or chemicals	1,313.-
01-531859-001	Adapter for 435 mm base for use with GXCROI	387.-
00-303171-000	Universal glass rack 500 x 470 mm, high version, with 4 sloped rows à 95 mm, height 180 mm, plastic coated (suitable for front door dishwashers)	127.-
00-378814-000	Universal glass rack 500 x 530 mm high version with 5 sloped rows à 98 mm, plastic coated, height 180 mm	159.-
00-897919-000	Connecting cable (2,200 mm) and plug for 230/50/1	68.-
04-006330-002	Low level chemical sensing lance set 340 mm for external containers (10 litre)	166.-
SEF-23/153	60 Hz option 400V/60Hz/3/N/PE - ex factory / 230V/60Hz/1/N/PE - on-site	515.-



For best wash results, we recommend the HOBART chemical range HYLINE and the HOBART water treatment systems HYDROLINE.

PRODUCT ADVANTAGES

- **TOP-DRY:** integrated drying technology - no need for manual drying***
- **Self-cleaning wash system:** The combined wash and rinse system features innovative self-cleaning of the wash arms with every cycle. This saves time and ensures an optimal cleaning result
- **VAPOSTOP²:** allows door opening without steam cloud. Also prevents steam escape during the drying phase***
- **VISIOTRONIC-TOUCH control:** colour touchscreen (displays text and graphic) in conjunction with single-button control and remaining cycle time indication
- **SmartConnect app:** controlling your warewash operation with smart technology: status and messages, usage and operating costs, hygiene and service
- **SENSO-ACTIVE resource management:** constantly measures the quality of the wash water and keeps the amount of rinsing needed in each rinse cycle to the minimum
- **CLIP-IN wash and rinse system:** easy removal without any tools
- **Intelligent data documentation:** automatic recording of important operational data and consumptions and indication on the display
- **USB-interface:** comfortable download of operational data in form of a protocol via USB
- **GENIUS-X² fine filter system:** advanced filter system with pre-wash function reduces detergent consumption
- **Cold rinsing:** the rinse can be switched from hot to cold water for cooler glasses
- **Intensive programme:** intensive rinse cycle to wash glasses with critical design with raised fresh-water amount
- **Interlocked strainer:** prevents operation without tank strainer
- **Optional refill signal:** monitors contents of external as well as integrated chemical containers
- **Hygiene programme (in combination with Hygiene-Tab INTENSIV)** for removal of calcium carbonate and other deposits from wash chamber
- **Thermolabel 71 °C:** default temperatures setting acc. European DIN can be switched by operator to a higher thermolable setting

TECHNICAL DATA

Cycle times*	60 / 90 / 120 sec. and special cycles
Water consumption	1.8 l/rack**
Tank capacity	10.6 l
Tank heating	1.7 kW
Power supply	400 / 50 / 3N (230 / 50 / 1)
Booster loading	
Standard	6.1 kW
Alternative	2.0 kW
Total loading	
Standard	6.7 kW 3 x 16 A
Alternative	3.3 kW 16 A
Wash pump	0.5 kW
Rack size	500 x 500 mm
Max. rack height	370 mm
Loading height	425 (370) mm
Noise level	60 dB (A)
Weight (gross / net)	70 / 60 kg

* Thermostop guarantees required temperatures with cold water and / or 230 V connection, the actual cycle times extend accordingly.

** Water consumption may vary depending on soil level and programme.

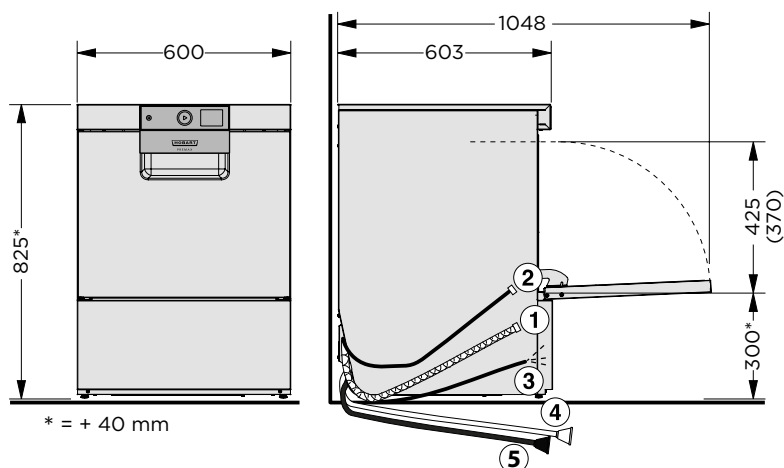
*** Extends programme duration by 180 seconds – can be interrupted at any time.

CONNECTIONS

(1) Drain hose	2,000 mm ID20 / OD25
(2) Supply hose	2,000 mm R 3/4"
Required flow rate	5 l/min
Flow pressure	0.5 (0.8 with softener) - 10 bar
Max. supply water temperature	60 °C
(3) Power cord	2,000 mm
Supply hose for	
(4) Detergent	2,500 mm
(5) Rinse aid	2,500 mm

For machine protection the water hardness should not exceed 3°dH, if higher we recommend using an integrated water softener or an external water softener of the product line HYDROLINE PROTECT. To avoid spots and streaks on the wash ware, we recommend the usage of a demineralisation cartridge (HYDROLINE STAR / STAR EXTRA) or a reverse osmosis system HYDROLINE PURE.

DIMENSIONAL DRAWING



BASIC MODEL

- Front door glasswasher with integrated drying technology
- Nominal capacity up to 60 racks/h or 2,160 glasses/h
- 8 automatic cycles: Short, Standard, Intensive, Cold rinse, Cutlery, Basic clean, Hygiene, E-save
- Automatic self-cleaning programme
- Smooth counterbalanced door with closing mechanism
- Integrated WiFi module
- Multi-setting: easy switchable from 400 V to 230 V on site
- Ready to install - completely equipped: fill / drain hose, power cord (400 V connection), detergent dispenser, rinse aid dispenser, rinse pump, drain pump, back-flow preventer
- Tank, frame and panels are stainless steel 1.4301
- 1 glass rack 01-539040-001: 500 x 500 mm

ORDER NO.	DESCRIPTION	€
GP-10C	Basic model	10,825.-

OPTIONAL EQUIPMENT

ORDER NO.	DESCRIPTION	€
RO-S	Small free standing reverse osmosis	2,920.-
01-539385-001	Installation kit for reverse osmosis including: back flow prevention for drain connection according EN1717, dirt collector, syphon, connection pieces and fixing materials	307.-
SEF-23/097	Back panel (if unit is not installed against wall)	340.-
01-515190-001	Retrofit kit for integrated chemical containers	512.-
04-022000-001	Cabinet base: 435 mm high, with removable door, stainless steel, providing space for 2 empty racks or chemicals	1,313.-
01-539040-001	TOP-DRY glass rack 500 x 500mm for best drying results	308.-
00-303171-000	Universal glass rack 500 x 470 mm, high version, with 4 sloped rows à 95 mm, height 180 mm, plastic coated (suitable for front door dishwashers)	127.-
00-897919-000	Connecting cable (2.200 mm) and plug for 230/50/1	68.-
04-006330-002	Low level chemical sensing lance set 340 mm for external containers (10 litre)	166.-
SEF-24/011	60 Hz option 400V/60Hz/3/N/PE - ex factory / 230V/60Hz/1/N/PE - on-site	623.-



For best wash results, we recommend the HOBART chemical range HYLINE and the HOBART water treatment systems HYDROLINE.



PRODUCT ADVANTAGES

- **TOP-DRY:** integrated drying technology - no need for manual drying***
- **Self-cleaning wash system:** The combined wash and rinse system features innovative self-cleaning of the wash arms with every cycle. This saves time and ensures an optimal cleaning result
- **VAPOSTOP²:** allows door opening without steam cloud. Also prevents steam escape during the drying phase***
- **VISIOTRONIC-TOUCH control:** colour touchscreen (displays text and graphic) in conjunction with single-button control and remaining cycle time indication
- **SmartConnect app:** controlling your warewash operation with smart technology: status and messages, usage and operating costs, hygiene and service
- **SENSO-ACTIVE resource management:** constantly measures the quality of the wash water and keeps the amount of rinsing needed in each rinse cycle to the minimum
- **CLIP-IN wash and rinse system:** easy removal without any tools
- **Intelligent data documentation:** automatic recording of important operational data and consumptions and indication on the display
- **USB-interface:** comfortable download of operational data in form of a protocol via USB
- **GENIUS-X² fine filter system:** advanced filter system with pre-wash function reduces detergent consumption
- **Cold rinsing:** the rinse can be switched from hot to cold water for cooler glasses
- **Intensive programme:** intensive rinse cycle to wash glasses with critical design with raised fresh-water amount
- **Interlocked strainer:** prevents operation without tank strainer
- **Optional refill signal:** monitors contents of external as well as integrated chemical containers
- **Hygiene programme (in combination with Hygiene-Tab INTENSIV)** for removal of calcium carbonate and other deposits from wash chamber
- **Thermolabel 71 °C:** default temperatures setting acc. European DIN can be switched by operator to a higher thermolable setting

TECHNICAL DATA

Cycle times*	60 / 90 / 120 sec. and special cycles
Water consumption	1.8 l/rack**
Tank capacity	10.6 l
Tank heating	1.7 kW
Power supply	400 / 50 / 3N (230 / 50 / 1)
Booster loading	
Standard	6.1 kW
Alternative	2.0 kW
Total loading	
Standard	6.7 kW 3 x 16 A
Alternative	3.3 kW 16 A
Wash pump	0.5 kW
Rack size	500 x 500 mm
Max. rack height	248 mm
Loading height	305 (248) mm
Noise level	60 dB (A)
Weight (gross / net)	70 / 60 kg

* Thermostop guarantees required temperatures with cold water and / or 230 V connection, the actual cycle times extend accordingly.

** Water consumption may vary depending on soil level and programme.

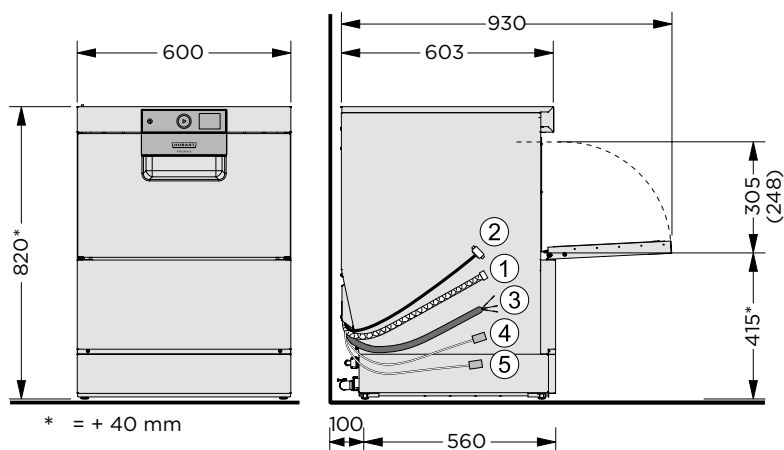
*** Extends programme duration by 180 seconds – can be interrupted at any time.

For machine protection the water hardness should not exceed 3°dH, if higher we recommend using an integrated water softener or an external water softener of the product line HYDROLINE PROTECT. To avoid spots and streaks on the wash ware, we recommend the usage of a demineralisation cartridge (HYDROLINE STAR / STAR EXTRA) or a reverse osmosis system HYDROLINE PURE.

CONNECTIONS

(1) Drain hose	2,000 mm ID20 / OD25
(2) Supply hose	2,000 mm R 3/4"
Required flow rate	5 l/min
Flow pressure	0.5 (0.8 with softener) - 10 bar
Max. supply water temperature	60 °C
(3) Power cord	2,000 mm
Supply hose for	
(4) Detergent	2,500 mm
(5) Rinse aid	2,500 mm

DIMENSIONAL DRAWING



BASIC MODEL

- Front door glasswasher with integrated drying technology and integrated reverse osmosis
- Nominal capacity up to 60 racks/h or 2,160 glasses/h
- 8 automatic cycles: Short, Standard, Intensive, Cold rinse, Cutlery, Basic clean, Hygiene, E-save
- Automatic self-cleaning programme
- Multi-setting: easy switchable from 400 V to 230 V on site
- Smooth counterbalanced door with closing mechanism
- Ready to install - completely equipped: fill / drain hose, power cord (400 V connection), detergent dispenser, rinse aid dispenser, rinse pump, drain pump, back-flow preventer
- Integrated WiFi module
- Tank, frame and panels are stainless steel 1.4301
- 1 glass rack 01-539040-001: 500 x 500 mm

ORDER NO.	DESCRIPTION	€
GPCROI-10C	with integrated reverse osmosis	14,035.-

OPTIONAL EQUIPMENT

ORDER NO.	DESCRIPTION	€
01-539385-001	Installation kit for reverse osmosis including: back flow prevention for drain connection according EN1717, dirt collector, syphon, connection pieces and fixing materials	307.-
SEF-23/099	Back panel (if unit is not installed against wall)	502.-
01-515190-001	Retrofit kit for integrated chemical containers	512.-
04-022000-001	Cabinet base: 435 mm high, with removable door, stainless steel, providing space for 2 empty racks or chemicals	1,313.-
01-531859-001	Adapter for 435 mm base for use with GXCROI	387.-
01-539040-001	TOP-DRY glass rack 500 x 500mm for best drying results	308.-
00-303171-000	Universal glass rack 500 x 470 mm, high version, with 4 sloped rows à 95 mm, height 180 mm, plastic coated (suitable for front door dishwashers)	127.-
00-378814-000	Universal glass rack 500 x 530 mm high version with 5 sloped rows à 98 mm, plastic coated, height 180 mm	159.-
00-897919-000	Connecting cable (2.200 mm) and plug for 230/50/1	68.-
04-006330-002	Low level chemical sensing lance set 340 mm for external containers (10 litre)	166.-



For best wash results, we recommend the HOBART chemical range HYLINE and the HOBART water treatment systems HYDROLINE.



PRODUCT ADVANTAGES

- **Optional CUTLERY PREMIUM:** The innovative system ensures clean and shiny cutlery without polishing. The programme is selected automatically by the machine****
- **VISIOTRONIC-TOUCH control:** colour touchscreen (displays text and graphic) in conjunction with single-button control and remaining cycle time indication
- **Self-cleaning wash system:** The combined wash and rinse system features innovative self-cleaning of the wash arms with every cycle. This saves time and ensures an optimal cleaning result
- **SmartConnect app:** controlling your warewash operation with smart technology: status and messages, usage and operating costs, hygiene and service
- **SENSO-ACTIVE resource management:** constantly measures the quality of the wash water and keeps the amount of rinsing needed in each rinse cycle to the minimum
- **Optional 2IN1 double rack system:** two racks can be washed in a single wash cycle. Thanks to the optimum use of the entire wash chamber the performance of the machine can be doubled
- **CLIP-IN wash and rinse system:** easy removal without any tools
- **Intelligent data documentation:** automatic recording of important operational data and consumptions and indication on the display
- **USB-interface:** comfortable download of operational data in form of a protocol via USB
- **GENIUS-X² fine filter system:** advanced filter system with pre-wash function reduces detergent consumption
- **Interlocked strainer:** prevents operation without tank strainer
- **Optional refill signal:** monitors contents of external as well as integrated chemical containers
- **Hygiene programme (in combination with Hygiene-Tab INTENSIV)** for removal of calcium carbonate and other deposits from wash chamber
- **Thermolabel 71 °C:** default temperatures setting acc. European DIN can be switched by operator to a higher thermolabile setting

TECHNICAL DATA

Cycle times*	90 / 180 / 360 sec. and special cycles
Water consumption	1.8 l/rack**
Tank capacity	10.6 l
Tank heating	1.7 kW
Power supply	400 / 50 / 3N (230 / 50 / 1)
Booster loading	
Standard	6.1 kW
Alternative	2.0 kW
Total loading	
Standard	6.7 kW 3 x 16 A
Alternative	2.6 kW 16 A
Wash pump	0.5 kW
Rack size	500 x 500 500 x 530 mm
Loading height	425 mm
Noise level	59 dB (A)
Weight (gross / net)	70 / 60 kg

* Thermostop guarantees required temperatures with cold water and / or 230 V connection, the actual cycle times extend accordingly.

** Water consumption may vary depending on soil level and programme.

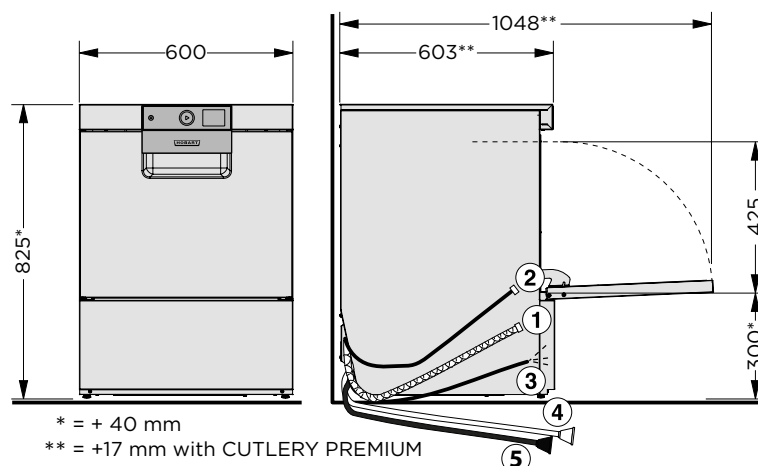
**** Programme duration 270 seconds (80 cutlery items)

For machine protection the water hardness should not exceed 3°dH, if higher we recommend using an integrated water softener or an external water softener of the product line HYDROLINE PROTECT. To avoid spots and streaks on the wash ware, we recommend the usage of a demineralisation cartridge (HYDROLINE STAR / STAR EXTRA) or a reverse osmosis system HYDROLINE PURE.

CONNECTIONS

(1) Drain hose	2,000 mm ID20 / OD25
(2) Supply hose	2,000 mm R 3/4"
Required flow rate	5 l/min
Flow pressure	0.5 (0.8 with softener) - 10 bar
Max. supply water temperature	60 °C
(3) Power cord	2,000 mm
Supply hose for	
(4) Detergent	2,500 mm
(5) Rinse aid	2,500 mm

DIMENSIONAL DRAWING



BASIC MODEL

- Front door dishwasher with optional double rack system
- Nominal capacity up to 40 racks/h or 720 plates/h or 1,440 glasses/h
- Nominal capacity with double rack: up to 80 racks/h (40 plate racks + 40 glass/cup racks)
- 7 automatic cycles: Short, Standard, Fill + dump, Continuous, Hygiene, Basic clean, E-save
- Automatic self-cleaning programme
- Smooth counterbalanced door with closing mechanism
- Ready to install - completely equipped: fill / drain hose, power cord (400 V connection), detergent dispenser, rinse aid dispenser, rinse pump, drain pump, back-flow preventer
- Tank, frame and panels are stainless steel 1.4301
- Integrated WiFi module
- 1 plate rack P-18-12
- 1 universal rack B-00-07
- 1 cutlery rack with 4 boxes 01-246175-001

ORDER NO.	DESCRIPTION	€
FX-10C	Basic model	9,180.-
FXS-10C	with integrated water softener	10,275.-

OPTIONAL EQUIPMENT

ORDER NO.	DESCRIPTION	€
SEF-23/077	CUTLERY PREMIUM: Clean and shiny cutlery without polishing. Consisting of: CUTLERY PREMIUM rack, built in adapter and automatic programme selection. Not in combination with integrated water softener	2,224.-
04-019183-001	Cutlery rack for CUTLERY PREMIUM system (SEF-23/077): Offers space for 80 pieces of cutlery Height: 199 mm	334.-
RO-S	Small free standing reverse osmosis	2,920.-
01-539385-001	Installation kit for reverse osmosis including: back flow prevention for drain connection according EN1717, dirt collector, syphon, connection pieces and fixing materials	307.-
SEF-23/097	Back panel (if unit is not installed against wall)	340.-
SEF-23/098	Back panel (if unit is not installed against wall) for FXL(S) or machine with SEF-23/077 Cutlery PREMIUM	340.-
01-515190-001	Retrofit kit for integrated chemical containers	512.-
01-515339-001	Insert for double racking	134.-
04-022000-001	Cabinet base: 435 mm high, with removable door, stainless steel, providing space for 2 empty racks or chemicals	1,313.-
00-897919-000	Connecting cable (2.200 mm) and plug for 230/50/1	68.-
00-172831-001	Wire insert 500 x 500 mm for FP/FX/FXL, stainless steel, for pots etc.	199.-
04-006330-002	Low level chemical sensing lance set 340 mm for external containers (10 litre)	166.-
SEF-23/153	60 Hz option 400V/60Hz/3/N/PE - ex factory / 230V/60Hz/1/N/PE - on-site	515.-



For best wash results, we recommend the HOBART chemical range HYLINE and the HOBART water treatment systems HYDROLINE.

PRODUCT ADVANTAGES



TECHNICAL DATA

Cycle times*	90 / 180 / 360 sec. and special cycles
Water consumption	1.8 l/rack**
Tank capacity	10.6 l
Tank heating	1.7 kW
Power supply	400 / 50 / 3N (230 / 50 / 1)
Booster loading	
Standard	6.1 kW
Alternative	2.0 kW
Total loading	
Standard	6.7 kW 3 x 16 A
Alternative	2.6 kW 16 A
Wash pump	0.5 kW
Rack size	500 x 500 500 x 530 mm
Loading height	425 mm
Noise level	59 dB (A)
Weight (gross / net)	70 / 60 kg

- **XL wash chamber:** suitable to wash trays of 600 x 400 mm. Ideal for fast-food restaurants, cafés and snack bars
- **Self-cleaning wash system:** The combined wash and rinse system features innovative self-cleaning of the wash arms with every cycle. This saves time and ensures an optimal cleaning result
- **VISIOTRONIC-TOUCH control:** colour touchscreen (displays text and graphic) in conjunction with single-button control and remaining cycle time indication
- **SmartConnect app:** controlling your warewash operation with smart technology: status and messages, usage and operating costs, hygiene and service
- **SENSO-ACTIVE resource management:** constantly measures the quality of the wash water and keeps the amount of rinsing needed in each rinse cycle to the minimum
- **Optional 2IN1 double rack system:** two racks can be washed in a single wash cycle. Thanks to the optimum use of the entire wash chamber the performance of the machine can be doubled
- **CLIP-IN wash and rinse system:** easy removal without any tools
- **Intelligent data documentation:** automatic recording of important operational data and consumptions and indication on the display
- **USB-interface:** comfortable download of operational data in form of a protocol via USB
- **GENIUS-X² fine filter system:** advanced filter system with pre-wash function reduces detergent consumption
- **Interlocked strainer:** prevents operation without tank strainer
- **Optional refill signal:** monitors contents of external as well as integrated chemical containers
- **Hygiene programme (in combination with Hygiene-Tab INTENSIV)** for removal of calcium carbonate and other deposits from wash chamber
- **Thermolabel 71 °C:** default temperatures setting acc. European DIN can be switched by operator to a higher thermolable setting

* Thermostop guarantees required temperatures with cold water and / or 230 V connection, the actual cycle times extend accordingly.

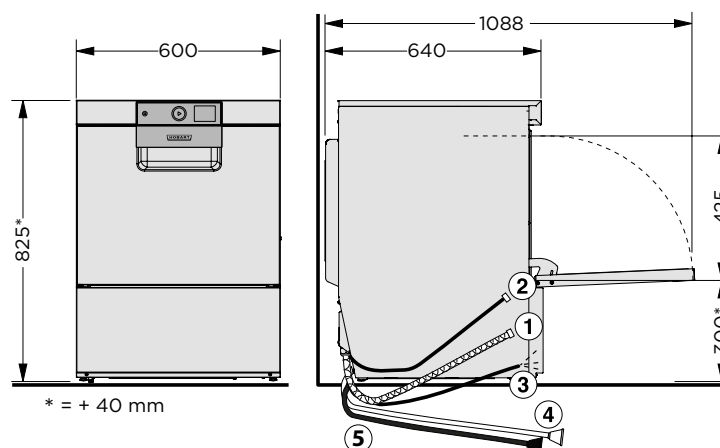
** Water consumption may vary depending on soil level and programme.

For machine protection the water hardness should not exceed 3°dH, if higher we recommend using an integrated water softener or an external water softener of the product line HYDROLINE PROTECT. To avoid spots and streaks on the wash ware, we recommend the usage of a demineralisation cartridge (HYDROLINE STAR / STAR EXTRA) or a reverse osmosis system HYDROLINE PURE.

CONNECTIONS

(1) Drain hose	2,000 mm ID20 / OD25
(2) Supply hose	2,000 mm R 3/4"
Required flow rate	5 l/min
Flow pressure	0.5 (0.8 with softener) - 10 bar
Max. supply water temperature	60 °C
(3) Power cord	2,000 mm
Supply hose for	
(4) Detergent	2,500 mm
(5) Rinse aid	2,500 mm

DIMENSIONAL DRAWING



BASIC MODEL

- Front door glass and dishwasher with deeper wash chamber and optional double rack system
- Nominal capacity up to 40 racks/h or 720 plates/h or 1,440 glasses/h
- Nominal capacity with double rack: up to 80 racks/h (40 plate racks + 40 glass/cup racks)
- 7 automatic cycles: Short, Standard, Fill + dump, Continuous, Hygiene, Basic clean, E-save
- Automatic self-cleaning programme
- Smooth counterbalanced door with closing mechanism
- Multi-setting: easy switchable from 400 V to 230 V on site
- Ready to install - completely equipped: fill / drain hose, power cord (400 V connection), detergent dispenser, rinse aid dispenser, rinse pump, drain pump, back-flow preventer
- Tank, frame and panels are stainless steel 1.4301
- Integrated WiFi module
- 1 plate rack P-18-12
- 1 insert for sheets 00-324660-000
- 1 cutlery box CB1

ORDER NO.	DESCRIPTION	€
FXL-10C	Basic model	10,290.-
FXLS-10C	with integrated water softener	11,385.-

OPTIONAL EQUIPMENT

ORDER NO.	DESCRIPTION	€
RO-S	Small free standing reverse osmosis	2,920.-
01-539385-001	Installation kit for reverse osmosis including: back flow prevention for drain connection according EN1717, dirt collector, syphon, connection pieces and fixing materials	307.-
SEF-23/098	Back panel (if unit is not installed against wall) for FXL(S) or machine with SEF-23/077 CUTLERY PREMIUM	340.-
01-515190-001	Retrofit kit for integrated chemical containers	512.-
01-515339-001	Insert for double racking	134.-
04-022000-001	Cabinet base: 435 mm high, with removable door, stainless steel, providing space for 2 empty racks or chemicals	1,313.-
00-897919-000	Connecting cable (2.200 mm) and plug for 230/50/1	68.-
00-172831-001	Wire insert 500 x 500 mm for FP/FX/FXL, stainless steel, for pots etc.	199.-
04-006330-002	Low level chemical sensing lance set 340 mm for external containers (10 litre)	166.-
SEF-23/153	60 Hz option 400V/60Hz/3/N/PE - ex factory / 230V/60Hz/1/N/PE - on-site	515.-



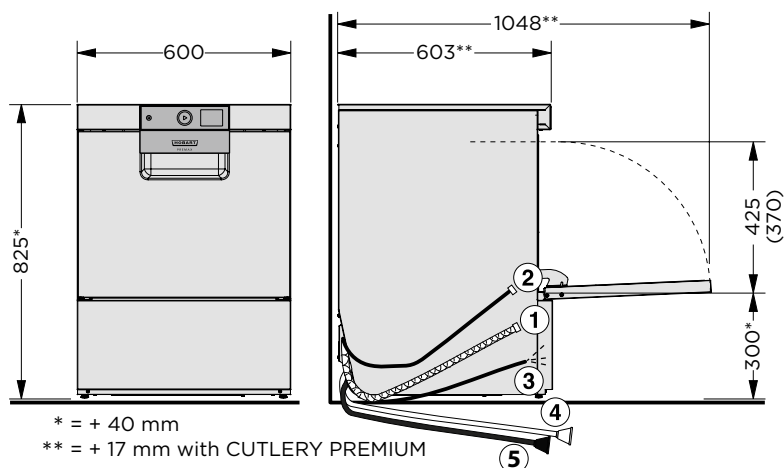
For best wash results, we recommend the HOBART chemical range HYLINE and the HOBART water treatment systems HYDROLINE.

PRODUCT ADVANTAGES

- **Optional CUTLERY PREMIUM:** The innovative system ensures clean and shiny cutlery without polishing. The programme is selected automatically by the machine****
- **TOP-DRY:** integrated drying technology - no need for manual drying***
- **VAPOSTOP²:** allows door opening without steam cloud. Also prevents steam escape during the drying phase***
- **Self-cleaning wash system:** The combined wash and rinse system features innovative self-cleaning of the wash arms with every cycle. This saves time and ensures an optimal cleaning result
- **VISIOTRONIC-TOUCH control:** colour touchscreen (displays text and graphic) in conjunction with single-button control and remaining cycle time indication
- **SmartConnect app:** controlling your warewash operation with smart technology: status and messages, usage and operating costs, hygiene and service
- **Eco programme:** switchable steam rinse cycle reduces fresh-water consumption to 0.8 l. Savings of water and chemicals
- **SENSO-ACTIVE resource management:** constantly measures the quality of the wash water and keeps the amount of rinsing needed in each rinse cycle to the minimum
- **Optional 2IN1 double rack system:** two racks can be washed in a single wash cycle. Thanks to the optimum use of the entire wash chamber the performance of the machine can be doubled
- **CLIP-IN wash and rinse system:** easy removal without any tools
- **Intelligent data documentation:** automatic recording of important operational data and consumptions and indication on the display
- **USB-interface:** comfortable download of operational data in form of a protocol via USB
- **GENIUS-X² fine filter system:** advanced filter system with pre-wash function reduces detergent consumption
- **Interlocked strainer:** prevents operation without tank strainer
- **Optional refill signal:** monitors contents of external as well as integrated chemical containers
- **Hygiene programme (in combination with Hygiene-Tab INTENSIV)** for removal of calcium carbonate and other deposits from wash chamber
- **Thermolabel 71 °C:** default temperatures setting acc. European DIN can be switched by operator to a higher thermolable setting

For machine protection the water hardness should not exceed 3°dH, if higher we recommend using an integrated water softener or an external water softener of the product line HYDROLINE PROTECT. To avoid spots and streaks on the wash ware, we recommend the usage of a demineralisation cartridge (HYDROLINE STAR / STAR EXTRA) or a reverse osmosis system HYDROLINE PURE.

DIMENSIONAL DRAWING



TECHNICAL DATA

Cycle times*	80 / 150 sec. and special cycles
Water consumption	0.8 l/rack**
Tank capacity	10.6 l
Tank heating	1.7 kW
Power supply	400 / 50 / 3N (230 / 50 / 1)
Booster loading	
Standard	6.1 kW
Alternative	2.0 kW
Total loading	
Standard	6.7 kW 3 x 16 A
Alternative	3.3 kW 16 A
Wash pump	0.5 kW
Rack size	500 x 500 500 x 530 mm
Max. rack height	370 mm
Loading height	425 (370) mm
Noise level	60 dB (A)
Weight (gross / net)	70 / 60 kg

* Thermostop guarantees required temperatures with cold water connection, the actual cycle times extend accordingly.

** Water consumption may vary depending on soil level and programme.

*** Extends programme duration by 180 seconds – can be interrupted at any time.

**** Programme duration 270 seconds (80 cutlery items)

CONNECTIONS

(1) Drain hose	2,000 mm ID20 / OD25
(2) Supply hose	2,000 mm R 3/4"
Required flow rate	5 l/min
Flow pressure	0.5 (0.8 with softener) - 10 bar
Max. supply water temperature	60 °C
(3) Power cord	2,000 mm
Supply hose for	
(4) Detergent	2,500 mm
(5) Rinse aid	2,500 mm

BASIC MODEL

- Front door glass and dishwasher with integrated drying and optional double rack system
- Nominal capacity up to 45 racks/h or 810 plates/h or 1,620 glasses/h
- Nominal capacity with double rack: up to 90 racks/h (45 plate racks + 45 glass/cup racks)
- 9 automatic cycles: Short, Standard, Eco, Fill + dump, Continuous, Cutlery, Hygiene, Basic clean, E-save
- Automatic self-cleaning programme
- Smooth counterbalanced door with closing mechanism
- Multi-setting: easy switchable from 400 V to 230 V on site
- Ready to install - completely equipped: fill / drain hose, power cord (400 V connection), detergent dispenser, rinse aid dispenser, rinse pump, drain pump, back-flow preventer
- Tank, frame and panels are stainless steel 1.4301
- Integrated WiFi module
- 1 plate rack P-18-12
- 1 universal rack B-00-07
- 1 cutlery rack with 4 boxes 01-246175-001

ORDER NO.	DESCRIPTION	€
FP-10C	Basic model	11,915.-
FPS-10C	with integrated water softener	13,010.-

OPTIONAL EQUIPMENT

ORDER NO.	DESCRIPTION	€
SEF-23/077	CUTLERY PREMIUM: Clean and shiny cutlery without polishing. Consisting of: CUTLERY PREMIUM rack, built in adapter and automatic programme selection. Not in combination with integrated water softener	2,224.-
04-019183-001	Cutlery rack for CUTLERY PREMIUM system (SEF-23/077): Offers space for 80 pieces of cutlery Height: 199 mm	334.-
RO-S	Small free standing reverse osmosis	2,920.-
01-539385-001	Installation kit for reverse osmosis including: back flow prevention for drain connection according EN1717, dirt collector, syphon, connection pieces and fixing materials	307.-
SEF-23/097	Back panel (if unit is not installed against wall)	340.-
SEF-23/098	Back panel (if unit is not installed against wall) for FXL(S) or machine with SEF-23/077 Cutlery PREMIUM	340.-
01-515190-001	Retrofit kit for integrated chemical containers	512.-
01-515339-001	Insert for double racking	134.-
04-022000-001	Cabinet base: 435 mm high, with removable door, stainless steel, providing space for 2 empty racks or chemicals	1,313.-
00-897919-000	Connecting cable (2.200 mm) and plug for 230/50/1	68.-
00-172831-001	Wire insert 500 x 500 mm for FP/FX/FXL, stainless steel, for pots etc.	199.-
04-006330-002	Low level chemical sensing lance set 340 mm for external containers (10 litre)	166.-
SEF-24/011	60 Hz option 400V/60Hz/3/N/PE - ex factory / 230V/60Hz/1/N/PE - on-site	623.-



For best wash results, we recommend the HOBART chemical range HYLINE and the HOBART water treatment systems HYDROLINE.

PRODUCT ADVANTAGES

- **VISIOTRONIC-TOUCH control:** colour touchscreen (displays text and graphic) in conjunction with single-button control and remaining cycle time indication
- **SmartConnect app:** controlling your warewash operation with smart technology: status and messages, usage and operating costs, hygiene and service
- **SENSO-ACTIVE resource management:** constantly measures the quality of the wash water and keeps the amount of rinsing needed in each rinse cycle to the minimum
- **FULLY ENCLOSED HOOD:** Thanks to the fully enclosed hood, the hot waste steam remains in the system and is not released to the room. The indoor climate is thereby less contaminated and energy isn't lost
- **SELF-CLEANING WASH SYSTEM:** the combined wash and rinse system features an innovative self-cleaning function for the wash arms during every wash cycle. This saves time and ensures flawless cleaning results
- **CLIP-IN wash and rinse system:** easy removal without any tools
- **GENIUS-X² fine filter system:** advanced filter system with pre-wash function reduces detergent consumption
- **VAPOSTOP ER (optional):** Exhaust air heat recovery reduces overall energy consumption. Prevents vapour escaping from the machine when the hood is opened***
- **DRAIN WATER HEAT RECOVERY (optional):** The energy from the 60 °C hot wastewater is used to heat the fresh water. Reducing overall energy consumption
- **Interlocked strainer:** prevents operation without tank strainer
- **Optional refill signal:** monitors contents of external as well as integrated chemical containers
- **EASY-CLEAN concept:** blue markings in the machine help the operator to identify the components which require cleaning
- **Thermolabel 71 °C:** default temperatures setting acc. European DIN can be switched by operator to a higher thermolable setting

TECHNICAL DATA

Cycle times*	60 / 90 / 180 sec. and special cycles
Water consumption	1,8 l/rack**
Tank capacity	23 l
Tank heating	2.5 kW
Power supply	400 / 50 / 3N
Booster loading	
Standard	6.1 kW
Total loading	
Standard	6.9 kW 3 x 16 A
Wash pump	0.7 kW
Rack size	500 x 500 mm
Loading height	440 mm
Noise level	63 dB (A)
Weight (gross / net)	130 / 110 kg

* Thermostop guarantees required temperatures with cold water, the actual cycle times extend accordingly.

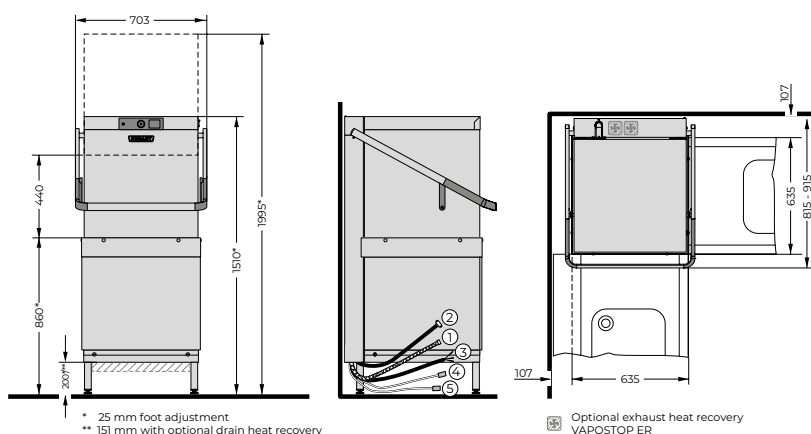
** Water consumption may vary depending on soil level and programme.

*** Extends programme duration by 45 seconds – can be interrupted at any time.

CONNECTIONS

(1) Drain hose	2,000 mm ID20 / OD25
(2) Supply hose	2,000 mm R 3/4"
Required flow rate	5 l/min
Flow pressure	0.5 (0.8 with softener) - 10 bar
Max. supply water temperature	60 °C
(3) Power cord	2,500 mm
Supply hose for	
(4) Detergent	2,000 mm
(5) Rinse aid	2,000 mm

For corner operation we recommend to make the right side of the machine accessible for service.
For machine protection the water hardness should not exceed 3°dH, if higher we recommend using an integrated water softener or a HOBART HYDROLINE water treatment system.

DIMENSIONAL DRAWING


BASIC MODEL

- Hood-type dishwasher for straight through or corner operation
- Nominal capacity up to 60 racks/h or 1,080 plates/h or 2,160 glasses/h
- 7 automatic cycles: short, standard, intensive, continuous, basic clean, E-save and hygiene
- Heat and noise insulated hood
- Multi-stageself-cleaning programme
- USB-interface for comfortable download of operational data
- Integrated WiFi module
- Ready to install - completely equipped: fill / drain hose, electrical cable, detergent dispenser, rinse aid dispenser, rinse pump, drain pump, back-flow preventer
- Tank, frame and panels are stainless steel 1.4301
- 1 plate rack P-18-12
- 1 universal flat rack B-00-07
- 1 plastic cutlery rack CB8

ORDER NO.	DESCRIPTION	€
AMX-10C	Basic model	13,690.-
AMXS-10C	with integrated water softener	14,785.-

OPTIONAL EQUIPMENT

ORDER NO.	DESCRIPTION	€
04-006330-001	Low level chemical sensing lance set 450 mm for external containers (up to 20 litre)	166.-
SEF-25/045	VAPOSTOP ER: Exhaust air heat recovery to prevent steam escape and save energy (factory-installed)	2,934.-
SEF-25/042	Automatic hoodlift closes the hood by pressing the start button and opens automatically at the end of the cycle (loading height: 440 mm, back panel is included)	2,002.-
SEF-25/048	Drain water heat recovery for AMX	515.-
SEF-25/049	Drain water heat recovery for AMXS	515.-
SEF-25/060	Back panel (if unit is not installed against wall. All units have closing frame to wall at rear)	760.-
	60 Hz option 400V/60Hz/3/N/PE - ex factory / 230V/60Hz/1/N/PE - on-site	on request

Information on tables and wall connections can be found in chapter "1.4 - tabling programme".



For best wash results, we recommend the HOBART chemical range HYLINE and the HOBART water treatment systems HYDROLINE.

PRODUCT ADVANTAGES

- **VISIOTRONIC-TOUCH control:** colour touchscreen (displays text and graphic) in conjunction with single-button control and remaining cycle time indication
- **SmartConnect app:** controlling your warewash operation with smart technology: status and messages, usage and operating costs, hygiene and service
- **SENSO-ACTIVE resource management:** constantly measures the quality of the wash water and keeps the amount of rinsing needed in each rinse cycle to the minimum
- **FULLY ENCLOSED HOOD:** Thanks to the fully enclosed hood, the hot waste steam remains in the system and is not released to the room. The indoor climate is thereby less contaminated and energy isn't lost
- **SELF-CLEANING WASH SYSTEM:** the combined wash and rinse system features an innovative self-cleaning function for the wash arms during every wash cycle. This saves time and ensures flawless cleaning results
- **CLIP-IN wash and rinse system:** easy removal without any tools
- **GENIUS-X² fine filter system:** advanced filter system with pre-wash function reduces detergent consumption
- **ROTOR-X wash system:** separate rotating upper & lower 4-spoke wash arms deliver dynamic wash power
- **VAPOSTOP ER (optional):** Exhaust air heat recovery reduces overall energy consumption. Prevents vapour escaping from the machine when the hood is opened***
- **DRAIN WATER HEAT RECOVERY (optional):** The energy from the 60 °C hot wastewater is used to heat the fresh water. Reducing overall energy consumption
- **Interlocked strainer:** prevents operation without tank strainer
- **Optional refill signal:** monitors contents of external as well as integrated chemical containers
- **EASY-CLEAN concept:** blue markings in the machine help the operator to identify the components which require cleaning
- **Thermolabel 71 °C:** default temperatures setting acc. European DIN can be switched by operator to a higher thermolable setting

TECHNICAL DATA

Cycle times*	52 / 75 / 180 sec. and special cycles
Water consumption	1,8 l/rack**
Tank capacity	40 l
Tank heating	2.5 kW
Power supply	400 / 50 / 3N
Booster loading	
Standard	12.2 kW / 6,1 kW with drain water heat recovery
Alternative	6.1 kW
Total loading	
Standard	15,9 kW 3 x 32 A / 7,3 kW 3x16 A with drain water heat recovery
Alternative	9.7 3 x 25 A
Wash pump	1.2 kW
Rack size	500 x 500 mm
Loading height	440 mm
Noise level	64 dB (A)
Weight (gross / net)	140 / 120 kg

* Thermostop guarantees required temperatures with cold water, the actual cycle times extend accordingly.

** Water consumption may vary depending on soil level and programme.

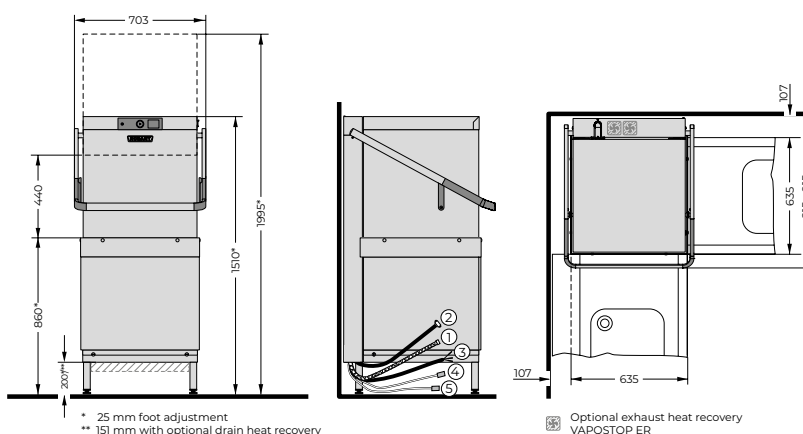
*** Extends programme duration by 45 seconds – can be interrupted at any time.

For corner operation we recommend to make the right side of the machine accessible for service.

For machine protection the water hardness should not exceed 3°dH, if higher we recommend using an integrated water softener or a HOBART HYDROLINE water treatment system.

CONNECTIONS

(1) Drain hose	2,000 mm ID20 / OD25
(2) Supply hose	2,000 mm R 3/4"
Required flow rate	5 l/min
Flow pressure	0.5 (0.8 with softener) - 10 bar
Max. supply water temperature	60 °C
(3) Power cord	2,500 mm
Supply hose for	
(4) Detergent	2,000 mm
(5) Rinse aid	2,000 mm

DIMENSIONAL DRAWING


BASIC MODEL

- Hood-type dishwasher for straight through or corner operation
- Nominal capacity up to 70 racks/h or 1,260 plates/h or 2,520 glasses/h
- 7 automatic cycles: short, standard, intensive, continuous, basic clean, E-save and hygiene
- Multi-Setting: booster capacity may be reduced from 12.2 kW to 6.1 kW if connected with hot water
- Heat and noise insulated hood
- Strainer soil sensor
- Multi-stage self-cleaning programme
- USB-interface for comfortable download of operational data
- Integrated WiFi module
- Ready to install - completely equipped: fill / drain hose, electrical cable, detergent dispenser, rinse aid dispenser, rinse pump, drain pump, back-flow preventer
- Tank, frame and panels are stainless steel 1,4301
- 2 plate rack P-18-12
- 1 universal flat rack B-00-07
- 1 plastic cutlery rack CB8

ORDER NO.	DESCRIPTION	€
AMXX-10C	Basic model	18,250.-
AMXXS-10C	with integrated water softener	19,345.-

OPTIONAL EQUIPMENT

ORDER NO.	DESCRIPTION	€
04-006330-001	Low level chemical sensing lance set 450 mm for external containers (up to 20 litre)	166.-
SEF-25/045	VAPOSTOP ER: Exhaust air heat recovery to prevent steam escape and save energy (factory-installed)	2,934.-
SEF-25/042	Automatic hoodlift closes the hood by pressing the start button and opens automatically at the end of the cycle (loading height: 440 mm, back panel is included)	2,002.-
SEF-25/050	Drain water heat recovery for AMXX (Total connection load is reduced to 7.3 kW 3 x 16 A)	515.-
SEF-25/051	Drain water heat recovery for AMXXS (Total connection load is reduced to 7.3 kW 3 x 16 A)	515.-
SEF-25/060	Back panel (if unit is not installed against wall. All units have closing frame to wall at rear)	760.-
	60 Hz option 400V/60Hz/3/N/PE	on request

Information on tables and wall connections can be found in chapter "1.4 - tabling programme".



For best wash results, we recommend the HOBART chemical range HYLINE and the HOBART water treatment systems HYDROLINE.



TECHNICAL DATA

Cycle times*	52 / 75 / 180 sec. and special cycles
Water consumption	1.8 l/rack**
Tank capacity	40 l
Tank heating	2.5 kW
Power supply	400 / 50 / 3N
Booster loading	
Standard	12.2 kW
Alternative	6.1 kW
Total loading	
Standard	15.9 kW 3 x 32 A / 7.3 kW 3 x 16A with drain water heat recovery
Alternative	9.7 3 x 25 A
Wash pump	1.2 kW
Rack size	500 x 500 600 x 500 mm
Loading height	540 mm
Noise level	64 dB (A)
Weight (gross / net)	150 / 130 kg

* Thermostop guarantees required temperatures with cold water, the actual cycle times extend accordingly.

** Water consumption may vary depending on soil level and programme.

*** Extends programme duration by 45 seconds – can be interrupted at any time.

CONNECTIONS

(1) Drain hose	2,000 mm ID20 / OD25
(2) Supply hose	2,000 mm R 3/4"
Required flow rate	5 l/min
Flow pressure	0.5 bar
Max. supply water temperature	60 °C
(3) Power cord	2,500 mm
Supply hose for	
(4) Detergent	2,000 mm
(5) Rinse aid	2,000 mm

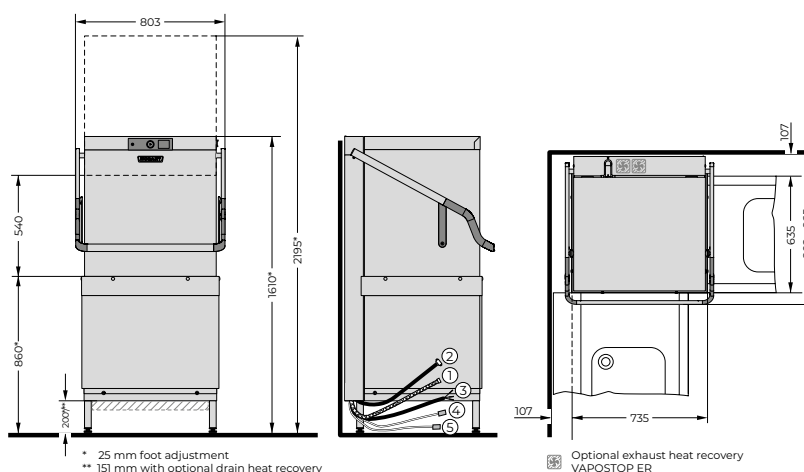
PRODUCT ADVANTAGES

- **XL wash chamber:** the large hood and chamber provide best wash results, e.g. for
 - up to 24 plates/rack
 - up to 8 sheets 600 x 400 mm
 - up to 8 trays 660 x 500 mm
 - up to 2 1/1 GN-boxes
- **VISIOTRONIC-TOUCH control:** colour touchscreen (displays text and graphic) in conjunction with single-button control and remaining cycle time indication
- **SmartConnect app:** controlling your warewash operation with smart technology: status and messages, usage and operating costs, hygiene and service
- **SENSO-ACTIVE resource management:** constantly measures the quality of the wash water and keeps the amount of rinsing needed in each rinse cycle to the minimum
- **FULLY ENCLOSED HOOD:** Thanks to the fully enclosed hood, the hot waste steam remains in the system and is not released to the room. The indoor climate is thereby less contaminated and energy isn't lost
- **SELF-CLEANING WASH SYSTEM:** the combined wash and rinse system features an innovative self-cleaning function for the wash arms during every wash cycle. This saves time and ensures flawless cleaning results
- **CLIP-IN wash and rinse system:** easy removal without any tools
- **GENIUS-X² fine filter system:** advanced filter system with pre-wash function reduces detergent consumption
- **ROTOR-X wash system:** separate rotating upper & lower 4-spoke wash arms deliver dynamic wash power
- **VAPOSTOP ER (optional):** Exhaust air heat recovery reduces overall energy consumption. Prevents vapour escaping from the machine when the hood is opened***
- **DRAIN WATER HEAT RECOVERY (optional):** The energy from the 60 °C hot wastewater is used to heat the fresh water. Reducing overall energy consumption
- **Interlocked strainer:** prevents operation without tank strainer
- **Optional refill signal:** monitors contents of external as well as integrated chemical containers
- **EASY-CLEAN concept:** blue markings in the machine help the operator to identify the components which require cleaning
- **Thermolabel 71 °C:** default temperatures setting acc. European DIN can be switched by operator to a higher thermolabile setting

For corner operation we recommend to make the right side of the machine accessible for service.

For machine protection the water hardness should not exceed 3°dH, if higher we recommend using an integrated water softener or a HOBART HYDROLINE water treatment system.

DIMENSIONAL DRAWING



BASIC MODEL

- Hood-type dishwasher for straight through or corner operation
- Nominal capacity up to 70 racks/h or 1,680 plates/h (with optional P-XL rack) or 2,520 glasses/h, 560 sheets/h, 140 1/1 GN-boxes/h, 70 EN-boxes/h
- Large chamber with 660 x 500 mm usable space
- Extra large loading height of 540 mm
- 7 automatic cycles: short, standard, intensive, continuous, basic clean, E-save and hygiene
- Multi-Setting: booster capacity may be reduced from 12.2 kW to 6.1 kW if connected with hot water
- Heat and noise insulated hood
- Strainer soil sensor
- Multi-stageself-cleaning programme
- USB-interface for comfortable download of operational data
- Integrated WiFi module
- Ready to install - completely equipped: fill / drain hose, electrical cable, detergent dispenser, rinse aid dispenser, rinse pump, drain pump, back-flow preventer
- Tank, frame and panels are stainless steel 1,4301
- 1 plate rack P-18-12
- 1 tray rack T-06-09
- 1 cutlery rack C-01-07

ORDER NO.	DESCRIPTION	€
AMXXL-10C	Basic model	20,230.-
AMXXLS-10C	with integrated water softener	21,325.-

OPTIONAL EQUIPMENT

ORDER NO.	DESCRIPTION	€
04-006330-001	Low level chemical sensing lance set 450 mm for external containers (up to 20 litre)	166.-
SEF-25/046	VAPOSTOP ER: Exhaust air heat recovery to prevent steam escape and save energy (factory-installed)	2,934.-
SEF-25/043	Automatic hoodlift closes the hood by pressing the start button and opens automatically at the end of the cycle (back panel is included)	2,002.-
SEF-25/052	Drain heat recovery for AMXXL (Total connection load is reduced to 7.3 kW 3 x 16 A)	515.-
SEF-25/053	Drain heat recovery for AMXXLS (Total connection load is reduced to 7.3 kW 3 x 16 A)	515.-
SEF-25/061	Back panel necessary if unit is not installed against the wall	876.-
T-XL	Tray rack 600 x 500 mm, for 10 GN-trays or 12 trays up to 470 mm length, height 11 cm	173.-
P-XL	Plate rack 600 x 500 mm, for 24 plates up to 240 mm Ø or 22 large plates (285 mm Ø), height 11 cm	173.-
B-XL	Universal flat rack 600 x 500 mm, with wide mesh bottom (for example for cutlery baskets for cutlery in upright position), height 11 cm	173.-
	60 Hz option 400V/60Hz/3/N/PE	on request

Information on tables and wall connections can be found in chapter "1.4 - tabling programme".



For best wash results, we recommend the HOBART chemical range HYLINE and the HOBART water treatment systems HYDROLINE.

PRODUCT ADVANTAGES

- **Double capacity:** the double wide wash chamber can cover 2 racks or bigger containers
- **VISIOTRONIC-TOUCH control:** colour touchscreen (displays text and graphic) in conjunction with single-button control and remaining cycle time indication
- **SmartConnect app:** controlling your warewash operation with smart technology: status and messages, usage and operating costs, hygiene and service
- **SENSO-ACTIVE resource management:** constantly measures the quality of the wash water and keeps the amount of rinsing needed in each rinse cycle to the minimum
- **FULLY ENCLOSED HOOD:** Thanks to the fully enclosed hood, the hot waste steam remains in the system and is not released to the room. The indoor climate is thereby less contaminated and energy isn't lost.
- **SELF-CLEANING WASH SYSTEM:** the combined wash and rinse system features an innovative self-cleaning function for the wash arms during every wash cycle. This saves time and ensures flawless cleaning results
- **CLIP-IN wash and rinse system:** easy removal without any tools
- **GENIUS-X² fine filter system:** advanced filter system with pre-wash function reduces detergent consumption
- **VAPOSTOP ER (optional):** Exhaust air heat recovery reduces overall energy consumption. Prevents vapour escaping from the machine when the hood is opened***
- **DRAIN WATER HEAT RECOVERY (optional):** The energy from the 60 °C hot wastewater is used to heat the fresh water. Reducing overall energy consumption
- **Interlocked strainer:** prevents operation without tank strainer
- **Optional refill signal:** monitors contents of external as well as integrated chemical containers
- **EASY-CLEAN concept:** blue markings in the machine help the operator to identify the components which require cleaning
- **Thermolabel 71 °C:** default temperatures setting acc. European DIN can be switched by operator to a higher thermolable setting

TECHNICAL DATA

Cycle times*	60 / 90 / 180 sec. and special cycles
Water consumption	1.8 l/rack**
Tank capacity	40 l
Tank heating	3.3 kW
Power supply	400 / 50 / 3N
Booster loading	
Standard	12.2 kW
Alternative	6.1 kW
Total loading	
Standard	17.1 kW 3 x 32 A / 11.0 kW 3 x 20 A with drain water heat recovery
Alternative	11.0 3 x 20 A
Wash pump	2 x 0.7 kW
Rack size	500 x 500 mm
Loading height	440 mm
Noise level	67 dB (A)
Weight (gross / net)	212 / 180 kg

* Thermostop guarantees required temperatures with cold water, the actual cycle times extend accordingly.

** Water consumption may vary depending on soil level and programme.

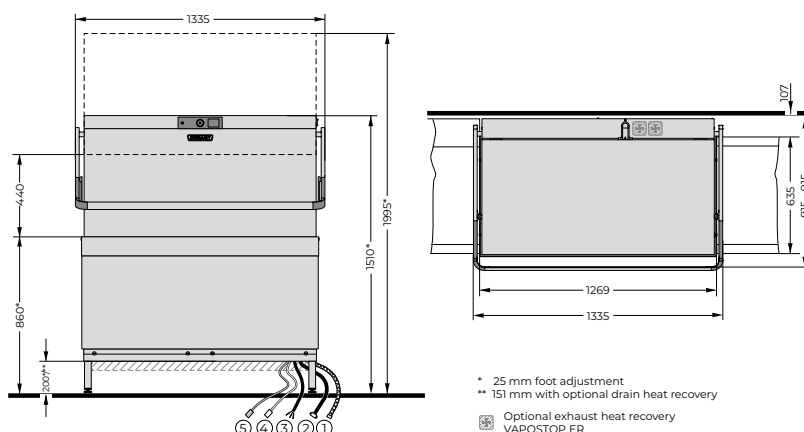
*** Extends programme duration by 90 seconds – can be interrupted at any time.

CONNECTIONS

(1) Drain hose	2,000 mm ID20 / OD25
(2) Supply hose	2,000 mm R 3/4"
Required flow rate	5 l/min
Flow pressure	0.5 (0.8 with softener) - 10 bar
Max. supply water temperature	60 °C
(3) Power cord	2,500 mm
Supply hose for	
(4) Detergent	2,000 mm
(5) Rinse aid	2,000 mm

For corner operation we recommend to make the right side of the machine accessible for service.
For machine protection the water hardness should not exceed 3°dH, if higher we recommend using an integrated water softener or a HOBART HYDROLINE water treatment system.

DIMENSIONAL DRAWING



BASIC MODEL

- Double rack hood-type dishwasher for straight through or corner operation
- Nominal capacity up to 120 racks/h or 2,160 plates/h or 4,320 glasses/h
- 7 automatic cycles: short, standard, intensive, continuous, basic clean, E-save and hygiene
- Multi-Setting: booster capacity may be reduced from 12.2 kW to 6.1 kW if connected with hot water
- Heat and noise insulated hood
- Strainer soil sensor
- Multi-stageself-cleaning programme
- USB-interface for comfortable download of operational data
- Integrated WiFi module
- Ready to install - completely equipped: fill / drain hose, electrical cable, detergent dispenser, rinse aid dispenser, rinse pump, drain pump, back-flow preventer
- Tank, frame and panels are stainless steel 1.4301
- 4 plate racks P-18-12
- 1 cutlery rack C-01-07

ORDER NO.	DESCRIPTION	€
AMXT-10C	Basic model	27,555.-

OPTIONAL EQUIPMENT

ORDER NO.	DESCRIPTION	€
04-006330-001	Low level chemical sensing lance set 450 mm for external containers (up to 20 litre)	166.-
SEF-25/047	VAPOSTOP ER: Exhaust air heat recovery to prevent steam escape and save energy (factory-installed)	2,934.-
SEF-25/044	Automatic hoodlift closes the hood by pressing the start button and opens automatically at the end of the cycle (back panel is included)	2,002.-
SEF-25/056	Separate tank fill	3,465.-
SEF-25/054	Drain heat recovery (Total connection load is reduced to 11.0 kW 3 x 20 A)	515.-
SEF-25/062	Back panel (if unit is not installed against wall, all units have closing frame to wall at rear)	1,422.-
SEF-16/093	60 Hz option 400V/60Hz/3/N/PE	on request

Information on tables and wall connections can be found in chapter "1.4 - tabling programme".



For best wash results, we recommend the HOBART chemical range HYLINE and the HOBART water treatment systems HYDROLINE.

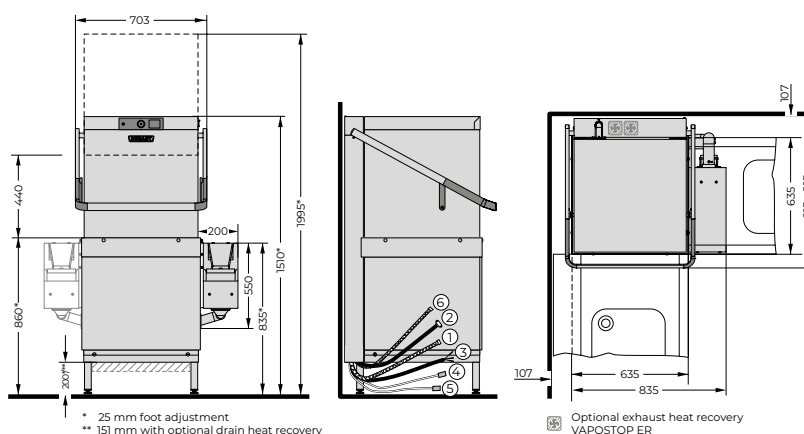
PRODUCT ADVANTAGES

- **ASR automatic soil removal:** innovative filter system eliminates manual pre-cleaning. Soil is immediately removed into an external strainer, which saves operating costs and protects the machine
- **VISIOTRONIC-TOUCH control:** colour touchscreen (displays text and graphic) in conjunction with single-button control and remaining cycle time indication
- **SmartConnect app:** controlling your warewash operation with smart technology: status and messages, usage and operating costs, hygiene and service
- **SENSO-ACTIVE resource management:** constantly measures the quality of the wash water and keeps the amount of rinsing needed in each rinse cycle to the minimum
- **Eco programme:** switchable steam rinse cycle reduces fresh-water consumption to 1.4 l/cycle. Saving water and chemicals
- **Intensive programme with steam:** significantly less manual pre-cleaning and second runs by intensive wash cycles with steam
- **SELF-CLEANING WASH SYSTEM:** the combined wash and rinse system features an innovative self-cleaning function for the wash arms during every wash cycle. This saves time and ensures flawless cleaning results
- **POWER-PLUS wash programme:** selectable high-pressure programme to wash heavily soiled wash items
- **FULLY ENCLOSED HOOD:** Thanks to the fully enclosed hood, the hot waste steam remains in the system and is not released to the room. The indoor climate is thereby less contaminated and energy isn't lost.
- **CLIP-IN wash and rinse system:** easy removal without any tools
- **ROTOR-X wash system:** separate rotating upper & lower 4-spoke wash arms deliver dynamic wash power
- **VAPOSTOP ER (optional):** Exhaust air heat recovery reduces overall energy consumption. Prevents vapour escaping from the machine when the hood is opened***
- **DRAIN WATER HEAT RECOVERY (optional):** The energy from the 60 °C hot wastewater is used to heat the fresh water. Reducing overall energy consumption
- **Interlocked strainer:** prevents operation without tank strainer
- **Optional refill signal:** monitors contents of external as well as integrated chemical containers
- **EASY-CLEAN concept:** blue markings in the machine help the operator to identify the components which require cleaning
- **Thermolabel 71 °C:** default temperatures setting acc. European DIN can be switched by operator to a higher thermolable setting

For corner operation we recommend to make the right side of the machine accessible for service.

For machine protection the water hardness should not exceed 1°dH, if higher we recommend using an integrated water softener or a HOBART HYDROLINE water treatment system.

DIMENSIONAL DRAWING



TECHNICAL DATA

Cycle times*	52 / 70 / 170 / 180 sec. and special cycles
Water consumption	1.4 l/rack**
Tank capacity	40 l
Tank heating	2.5 kW
Power supply	400 / 50 / 3N
Booster loading	
Standard	12.2 kW
Alternative	6.1 kW
Total loading	
Standard	16.6 3 x 32 A
Alternative	10.5 3 x 25 A
Wash pump	1 x 1.2 kW + 1 x 0.7 kW
Rack size	500 x 500 mm
Loading height	440 mm
Noise level	66 dB (A)
Weight (gross / net)	160 / 140 kg

* Thermostop guarantees required temperatures with cold water, the actual cycle times extend accordingly.

** Water consumption may vary depending on soil level and programme.

*** Extends programme duration by 45 seconds – can be interrupted at any time.

CONNECTIONS

(1) Drain hose	2,000 mm ID20 / OD25
(2) Supply hose	2,000 mm R 3/4"
Required flow rate	5 l/min
Flow pressure	0.5 (0.8 with softener) - 10 bar
Max. supply water temperature	60 °C
(3) Power cord	2,500 mm
Supply hose for	
(4) Detergent	2,000 mm
(5) Rinse aid	2,000 mm
(6) Drain hose	2,000 mm ID 20 / OD 25
PERMANENT-CLEAN	

BASIC MODEL

- Hood-type dishwasher with switchable high pressure wash for straight through or corner operation
- Nominal capacity up to 70 racks/h or 1,260 plates/h or 2,520 glasses/h
- 9 automatic cycles: short, standard, intensive, eco, continuous, cutlery, basic clean, E-save and hygiene
- Multi-Setting: booster capacity may be reduced from 12.2 kW to 6.1 kW if connected with hot water
- Heat and noise insulated hood
- Strainer soil sensor
- Multi-stage self-cleaning programme
- USB-interface for comfortable download of operational data
- Integrated WiFi module
- Ready to install - completely equipped: fill / drain hose, electrical cable, detergent dispenser, rinse aid dispenser, rinse pump, drain pump, back-flow preventer
- Tank, frame and panels are stainless steel 1,4301
- 2 plate racks P-18-12
- 1 universal flat rack B-00-07
- 1 plastic cutlery rack CB8

ORDER NO.	DESCRIPTION	€
AUP-10C	Basic model	21,725.-
AUPS-10C	with integrated water softener	22,825.-

OPTIONAL EQUIPMENT

ORDER NO.	DESCRIPTION	€
04-006330-001	Low level chemical sensing lance set 450 mm for external containers (up to 20 litre)	166.-
SEF-25/050	Drain water heat recovery for AUP	515.-
SEF-25/051	Drain water heat recovery for AUPS	515.-
SEF-25/045	VAPOSTOP ER: Exhaust air heat recovery to prevent steam escape and save energy (factory-installed)	2,934.-
SEF-25/042	Automatic hoodlift closes the hood by pressing the start button and opens automatically at the end of the cycle (loading height: 440 mm, back panel is included)	2,002.-
SEF-25/060	Back panel (if unit is not installed against wall. All units have closing frame to wall at rear)	760.-
	60 Hz option 400V/60Hz/3/N/PE	on request

Information on tables and wall connections can be found in chapter "1.4 - tabling programme".



For best wash results, we recommend the HOBART chemical range HYLINE and the HOBART water treatment systems HYDROLINE.



PRODUCT ADVANTAGES

- **ASR automatic soil removal:** innovative filter system eliminates manual pre-cleaning. Soil is immediately removed into an external strainer, which saves operating costs and protects the machine
- **XL wash chamber:** the large hood and chamber provide best wash results, e.g. for
 - up to 24 plates/rack
 - up to 8 sheets 600 x 400 mm
 - up to 8 trays 660 x 500 mm
 - up to 2 1/1 GN-boxes
- **VISIOTRONIC-TOUCH control:** colour touchscreen (displays text and graphic) in conjunction with single-button control and remaining cycle time indication
- **SmartConnect app:** controlling your warewash operation with smart technology: status and messages, usage and operating costs, hygiene and service
- **SENSO-ACTIVE resource management:** constantly measures the quality of the wash water and keeps the amount of rinsing needed in each rinse cycle to the minimum
- **Eco programme:** switchable steam rinse cycle reduces fresh-water consumption to 1.4 l/cycle. Saving water and chemicals
- **Intensive programme with steam:** significantly less manual pre-cleaning and second runs by intensive wash cycles with steam
- **SELF-CLEANING WASH SYSTEM:** the combined wash and rinse system features an innovative self-cleaning function for the wash arms during every wash cycle. This saves time and ensures flawless cleaning results
- **POWER-PLUS wash programme:** selectable high-pressure programme to wash heavily soiled wash items
- **FULLY ENCLOSED HOOD:** Thanks to the fully enclosed hood, the hot waste steam remains in the system and is not released to the room. The indoor climate is thereby less contaminated and energy isn't lost.
- **CLIP-IN wash and rinse system:** easy removal without any tools
- **ROTOR-X wash system:** separate rotating upper & lower 4-spoke wash arms deliver dynamic wash power
- **VAPOSTOP ER (optional):** Exhaust air heat recovery reduces overall energy consumption. Prevents vapour escaping from the machine when the hood is opened***
- **DRAIN WATER HEAT RECOVERY (optional):** The energy from the 60 °C hot wastewater is used to heat the fresh water. Reducing overall energy consumption
- **Interlocked strainer:** prevents operation without tank strainer
- **Optional refill signal:** monitors contents of external as well as integrated chemical containers
- **EASY-CLEAN concept:** blue markings in the machine help the operator to identify the components which require cleaning
- **Thermolabel 71 °C:** default temperatures setting acc. European DIN can be switched by operator to a higher thermolabile setting

TECHNICAL DATA

Cycle times*	52 / 70 / 170 / 180 sec. and special cycles
Water consumption	1.4 l/rack**
Tank capacity	40 l
Tank heating	2.5 kW
Power supply	400 / 50 / 3N
Booster loading	
Standard	12.2 kW
Alternative	6.1 kW
Total loading	
Standard	16.6 3 x 32 A
Alternative	10.5 3 x 25 A
Wash pump	1 x 1.2 kW + 1 x 0.7 kW
Rack size	500 x 500 600 x 500 mm
Loading height	540 mm
Noise level	66 dB (A)
Weight (gross / net)	170 / 150 kg

* Thermostop guarantees required temperatures with cold water, the actual cycle times extend accordingly.

** Water consumption may vary depending on soil level and programme.

*** Extends programme duration by 45 seconds – can be interrupted at any time.

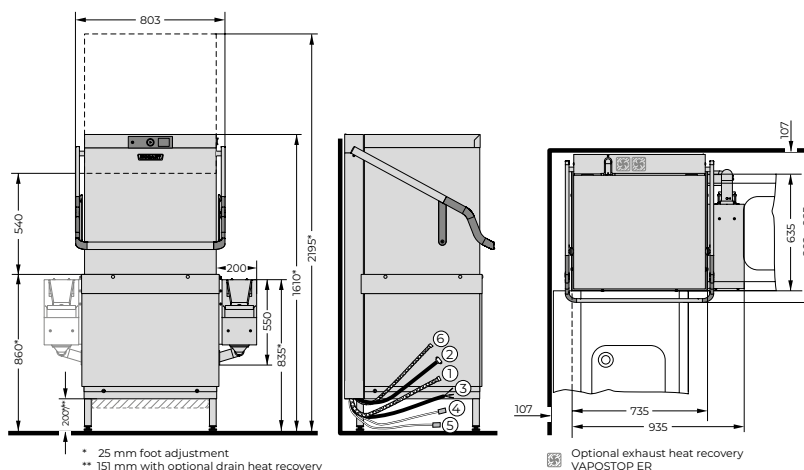
For corner operation we recommend to make the right side of the machine accessible for service.

For machine protection the water hardness should not exceed 1°dH, if higher we recommend using an integrated water softener or a HOBART HYDROLINE water treatment system.

CONNECTIONS

(1) Drain hose	2,000 mm ID20 / OD25
(2) Supply hose	2,000 mm R 3/4"
Required flow rate	5 l/min
Flow pressure	0.5 (0.8 with softener) - 10 bar
Max. supply water temperature	60 °C
(3) Power cord	2,500 mm
Supply hose for	
(4) Detergent	2,000 mm
(5) Rinse aid	2,000 mm
(6) Drain hose PERMANENT-CLEAN	2,000 mm ID 20 / OD 25

DIMENSIONAL DRAWING



BASIC MODEL

- Hood-type dishwasher with switchable high pressure wash for straight through or corner operation
- Nominal capacity up to 70 racks/h, 1,680 plates/h (with optional P-XL rack), 2,520 glasses/h, 560 sheets/h, 140 1/1 GN-boxes/h, 70 EN-boxes/h
- Large chamber with 660 x 500 mm usable space
- Extra large loading height of 540 mm
- 9 automatic cycles: short, standard, intensive, eco, continuous, cutlery, basic clean, E-save and hygiene
- Multi-Setting: booster capacity may be reduced from 12.2 kW to 6.1 kW if connected with hot water
- Heat and noise insulated hood
- Strainer soil sensor
- Multi-stageself-cleaning programme
- USB-interface for comfortable download of operational data
- Integrated WiFi module
- Ready to install - completely equipped: fill / drain hose, electrical cable, detergent dispenser, rinse aid dispenser, rinse pump, drain pump, back-flow preventer
- Tank, frame and panels are stainless steel 1,4301
- 1 plate rack P-18-12
- 1 tray rack T-06-09
- 1 cutlery rack C-01-07

ORDER NO.	DESCRIPTION	€
AUPL-10C	Basic model	24,175.-
AUPLS-10C	with integrated water softener	25,270.-

OPTIONAL EQUIPMENT

ORDER NO.	DESCRIPTION	€
04-006330-001	Low level chemical sensing lance set 450 mm for external containers (up to 20 litre)	166.-
SEF-25/052	Drain heat recovery for AUPL	515.-
SEF-25/053	Drain heat recovery for AUPLS	515.-
SEF-25/046	VAPOSTOP ER: Exhaust air heat recovery to prevent steam escape and save energy (factory-installed)	2,934.-
SEF-25/043	Automatic hoodlift closes the hood by pressing the start button and opens automatically at the end of the cycle (back panel is included)	2,002.-
SEF-25/061	Back panel necessary if unit is not installed against the wall	876.-
T-XL	Tray rack 600 x 500 mm, for 10 GN-trays or 12 trays up to 470 mm length, height 11 cm	173.-
P-XL	Plate rack 600 x 500 mm, for 24 plates up to 240 mm Ø or 22 large plates (285 mm Ø), height 11 cm	173.-
B-XL	Universal flat rack 600 x 500 mm, with wide mesh bottom (for example for cutlery baskets for cutlery in upright position), height 11 cm	173.-

Information on tables and wall connections can be found in chapter "1.4 - tabling programme".



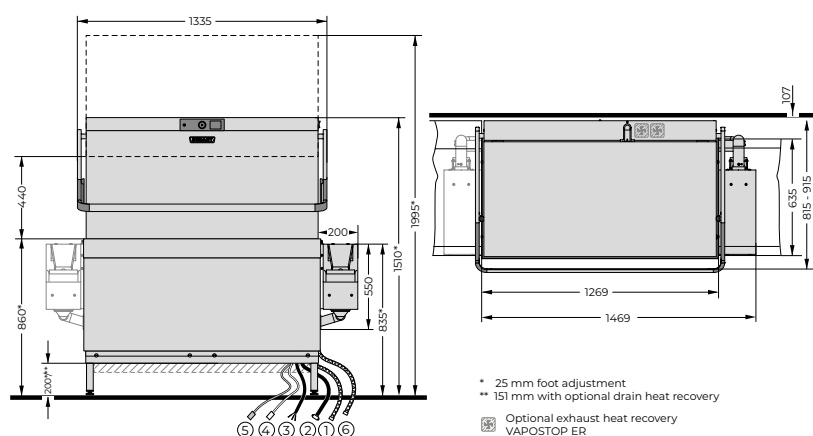
For best wash results, we recommend the HOBART chemical range HYLINE and the HOBART water treatment systems HYDROLINE.

PRODUCT ADVANTAGES

- **ASR automatic soil removal:** innovative filter system eliminates manual pre-cleaning. Soil is immediately removed into an external strainer, which saves operating costs and protects the machine
- **Double capacity:** the double wide wash chamber can cover 2 racks or bigger containers
- **VISIOTRONIC-TOUCH control:** colour touchscreen (displays text and graphic) in conjunction with single-button control and remaining cycle time indication
- **SmartConnect app:** controlling your warewash operation with smart technology: status and messages, usage and operating costs, hygiene and service
- **SENSO-ACTIVE resource management:** constantly measures the quality of the wash water and keeps the amount of rinsing needed in each rinse cycle to the minimum
- **Eco programme:** switchable steam rinse cycle reduces fresh-water consumption to 1.4 l/cycle. Saving water and chemicals
- **Intensive programme with steam:** significantly less manual pre-cleaning and second runs by intensive wash cycles with steam
- **SELF-CLEANING WASH SYSTEM:** the combined wash and rinse system features an innovative self-cleaning function for the wash arms during every wash cycle. This saves time and ensures flawless cleaning results
- **POWER-PLUS wash programme:** selectable high-pressure programme to wash heavily soiled wash items
- **FULLY ENCLOSED HOOD:** Thanks to the fully enclosed hood, the hot waste steam remains in the system and is not released to the room. The indoor climate is thereby less contaminated and energy isn't lost.
- **CLIP-IN wash and rinse system:** easy removal without any tools
- **ROTOR-X wash system:** separate rotating upper & lower 4-spoke wash arms deliver dynamic wash power
- **VAPOSTOP ER (optional):** Exhaust air heat recovery reduces overall energy consumption. Prevents vapour escaping from the machine when the hood is opened***
- **DRAIN WATER HEAT RECOVERY (optional):** The energy from the 60 °C hot wastewater is used to heat the fresh water. Reducing overall energy consumption
- **Interlocked strainer:** prevents operation without tank strainer
- **Optional refill signal:** monitors contents of external as well as integrated chemical containers
- **EASY-CLEAN concept:** blue markings in the machine help the operator to identify the components which require cleaning
- **Thermolabel 71 °C:** default temperatures setting acc. European DIN can be switched by operator to a higher thermolable setting

For corner operation we recommend to make the right side of the machine accessible for service.
For machine protection the water hardness should not exceed 1°dH, if higher we recommend using an integrated water softener or a HOBART HYDROLINE water treatment system.

DIMENSIONAL DRAWING



TECHNICAL DATA

Cycle times*	52 / 70 / 170 / 180 sec. and special cycles
Water consumption	1.4 l/rack**
Tank capacity	80 l
Tank heating	6 kW
Power supply	400 / 50 / 3N
Booster loading	
Standard	12.2 kW
Alternative	6.1 kW
Total loading	
Standard	21.9 3 x 35 A
Alternative	18.5 3 x 32 A
Wash pump	2 x 1.2 kW + 2 x 0.7 kW
Rack size	500 x 500 mm
Loading height	440 mm
Noise level	68 dB (A)
Weight (gross / net)	252 / 220 kg

* Thermostop guarantees required temperatures with cold water, the actual cycle times extend accordingly.

** Water consumption may vary depending on soil level and programme.

*** Extends programme duration by 90 seconds – can be interrupted at any time.

CONNECTIONS

(1) Drain hose	2,000 mm ID20 / OD25
(2) Supply hose	2,000 mm R 3/4"
Required flow rate	5 l/min
Flow pressure	0.5 bar
Max. supply water temperature	60 °C
(3) Power cord	2,500 mm
Supply hose for	
(4) Detergent	2,000 mm
(5) Rinse aid	2,000 mm
(6) Drain hose PERMANENT-CLEAN	2,000 mm ID 20 / OD 25

BASIC MODEL

- Double rack hood-type dishwasher for straight through or corner operation
- Nominal capacity up to 140 racks/h, 2,520 plates/h or 5,040 glasses/h
- 9 automatic cycles: short, standard, intensive, eco, continuous, cutlery, basic clean, E-save and hygiene
- Multi-Setting: booster capacity may be reduced from 12.2 kW to 6.1 kW if connected with hot water
- Heat and noise insulated hood
- Strainer soil sensor
- Multi-stageself-cleaning programme
- USB-interface for comfortable download of operational data
- Integrated WiFi module
- Ready to install - completely equipped: fill / drain hose, electrical cable, detergent dispenser, rinse aid dispenser, rinse pump, drain pump, back-flow preventer
- Tank, frame and panels are stainless steel 1,4301
- 4 plate racks P-18-12
- 1 cutlery rack C-01-07

ORDER NO.	DESCRIPTION	€
AUPT-10C	Basic model	34,865.-

OPTIONAL EQUIPMENT

ORDER NO.	DESCRIPTION	€
04-006330-001	Low level chemical sensing lance set 450 mm for external containers (up to 20 litre)	166.-
SEF-25/047	VAPOSTOP ER: Exhaust air heat recovery to prevent steam escape and save energy (factory-installed)	2,934.-
SEF-25/044	Automatic hoodlift closes the hood by pressing the start button and opens automatically at the end of the cycle (back panel is included)	2,002.-
SEF-25/056	Separate tank fill	3,465.-
SEF-25/062	Back panel (if unit is not installed against wall, all units have closing frame to wall at rear)	1,422.-
SEF-25/054	Drain heat recovery (Total connection load is reduced to 18.5 kW 3 x 32 A)	515.-

Information on tables and wall connections can be found in chapter "1.4 - tabling programme".



For best wash results, we recommend the HOBART chemical range HYLINE and the HOBART water treatment systems HYDROLINE.

1.2 TWO-LEVEL-WASHER



 made in germany

1.2 TWO-LEVEL-WASHER

TLW - PROFI dish and utensil washer

TLW - PROFI dish and utensil washer 2



PRODUCT ADVANTAGES

- **Double capacity:** The TLW provides twice the capacity of a conventional hood-type dishwasher, thanks to an additional wash chamber - but with the same space requirement
- **Maximum flexibility:** Simultaneous washing of different wash ware, such as porcelain dishes, cutlery or cooking utensils, in two separate wash chambers
- **Space saving wash organisation:** For heavily soiled wash ware, the TLW has a special utensil wash programme. Due to the extended washing time, the pre-soaking effect is already integrated into the washing process, so that the wash ware no longer need to be pre-soaked. This saves valuable space in the kitchen organisation
- **VISIOTRONIC-TOUCH control:** colour touchscreen (displays text and graphic) in conjunction with single-button control and remaining cycle time indication
- **SmartConnect app:** controlling your warewash operation with smart technology: status and messages, usage and operating costs, hygiene and service
- **SENSO-ACTIVE resource management:** constantly measures the quality of the wash water and keeps the amount of rinsing needed in each rinse cycle to the minimum
- **FULLY ENCLOSED HOOD:** thanks to the fully enclosed hood, the hot waste steam remains in the system and is not released to the room. The indoor climate is thereby less contaminated and energy isn't lost
- **CLIP-IN wash and rinse system:** easy removal without any tools
- **GENIUS-X² fine filter system:** advanced filter system with pre-wash function reduces detergent consumption up to 35 %
- **Interlocked strainer:** prevents operation without tank strainer
- **EASY-CLEAN concept:** blue markings in the machine help the operator to identify the components which require cleaning
- **Thermolabel 71 °C:** default temperatures setting acc. European DIN can be switched by operator to a higher thermolable setting

TECHNICAL DATA

Cycle times*	60 / 90 / 180 sec. and special cycles
Water consumption	Upper Level: 2.0 l/rack** Lower Level: 2.5 l/rack
Tank capacity	30 l
Tank heating	3 kW
Power supply	400 / 50 / 3N
Booster loading	
Standard	9.1 kW
Total loading	
Standard	13.6 kW 3 x 25A
Alternative	10.4 kW 3 x 16A
Wash pump	1.2 kW
Rack size	500 x 500 mm
Loading height	Upper Level: 440 mm Lower Level: 235 (175 mm in the middle) mm
Noise level	70 dB (A)
Weight (gross / net)	160 / 140 kg

* Thermostop guarantees required temperatures with cold water, the actual cycle times extend accordingly.

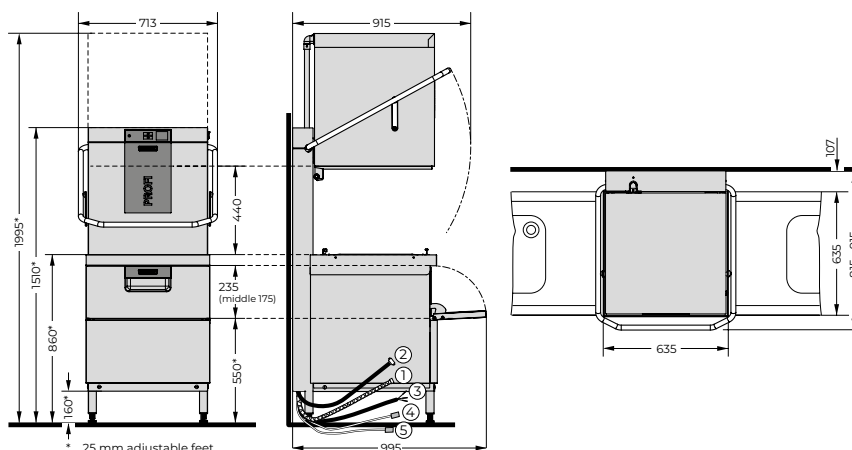
** Water consumption may vary depending on soil level and programme.

For machine protection the water hardness should not exceed 3°dH, if higher we recommend using an integrated water softener or a HOBART HYDROLINE water treatment system.

CONNECTIONS

(1) Drain hose	2,000 mm ID 20 / OD 25
(2) Supply hose	2,000 mm R 3/4"
Required flow rate	5 l/min
Flow pressure	0.5 (0.8 with softener) - 10 bar
Max. supply water temperature	60 °C
(3) Power cord	2,500 mm
Supply hose for	
(4) Detergent	2,000 mm
(5) Rinse aid	2,000 mm

DIMENSIONAL DRAWING



BASIC MODEL

- Two-Level-Washer, for straight through and additional front door operation with 2 wash chambers
- Nominal capacity up to 120 racks/h
- 7 automatic cycles: short, standard, intensive, basic clean, permanent, hygiene, utensil
- Heat and noise insulated hood
- Strainer soil sensor
- Integrated WiFi module
- Self-cleaning programme
- USB-Interface for comfortable download of operational data
- Ready to install - completely equipped: fill / drain hose, electrical cable, detergent dispenser, rinse aid dispenser, rinse pump, drain pump, back-flow preventer
- Tank, frame, wash / rinse arms and panels are stainless steel 1.4301
- 1 plate rack P-18-12
- 1 universal flat rack B-00-07
- 1 plastic cutlery rack (4 compartements) 01-246175-001

ORDER NO.	DESCRIPTION	€
TLW-10A	Basic model	17,490.-
TLWS-10A	with integrated water softener	18,585.-

OPTIONAL EQUIPMENT

ORDER NO.	DESCRIPTION	€
SEF-19/066	Back panel (if unit is not installed against wall. All units have closing frame to wall at rear)	776.-
04-006330-001	Low level chemical sensing lance set 450 mm for external containers (up to 20 litre)	166.-



For best wash results, we recommend the HOBART chemical range HYLINE and the HOBART water treatment systems HYDROLINE.

1.3 REUSABLES



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1.3 REUSABLES

Warewashing solution for cups and bowls: undercounter dishwashers 2

Warewashing solution for bottles: undercounter dishwashers..... 3

Warewashing solution for cups and bowls: hood-type dishwashers..... 4

Warewashing solution for reusable wash ware: rack-type dishwashers 5

Warewashing solution for reusable wash ware: flight-type dishwashers 6

PRODUCT FEATURES

PREMAX undercounter dishwasher GP / FP including the innovative TOP-DRY drying gives you hygienic and dry results. In the drying process, once the washing process is complete, the humid air is converted using a hydro-thermal energy storage system, and re-introduced into the wash chamber as hot drying air. Our rack system and chemicals are also perfectly matched to guarantee success.



THE SUCCESSFUL CONCEPT FOR CUPS

- PREMAX GP / FP undercounter dishwasher with built-in TOP-DRY drying
- Reusable cup rack for up to 25 cups
- Lid insert for up to 16 lids per wash cycle
- HYLINE plastic rinse aid HLP-7000

THE SUCCESSFUL CONCEPT FOR BOWLS

- PREMAX GP / FP undercounter dishwasher with built-in TOP-DRY drying
- Plastic rack P-18-12
- HYLINE plastic rinse aid HLP-7000

ACCESSORIES

ORDER-NO.	DESCRIPTION	€
	FP / GP: For information on the machines, see chapter I	
04-005882-001	Reusable cup rack for up to 25 cups. Ideal in combination with the plastic rinse aid HLP-7000 and TOP-DRY drying	253.-
04-005884-001	Lid insert for reusable cup rack 04-005882-001, capacity for 16 lids	47.-
P-18-12	Plate rack 500 x 500 mm: Suitable for bowls and other reusable wash ware	80.-
HLP-7000	Special rinse aid for plastics: Perfect drip-off properties, quick and spotless drying, odourless, Container: 10 l	264.-

PRODUCT FEATURES

Hygiene and flexibility are undoubtedly two of the most important factors for anyone needing to wash reusable bottles and decanters, e.g. catering, hotel and healthcare establishments. Our flexible bottle washing system offers you both and can be easily retrofitted. Simply clean.

THE SUCCESSFUL CONCEPT FOR BOTTLES

- **HOBART UNDERCOUNTER DISHWASHER**
- **SPRAY ATTACHMENT:** The spray attachment developed for washing bottles can also be retrofitted for use in any HOBART undercounter dishwashers. Funnel-shaped spray nozzles squirt the water directly inside the bottle. A clip-slide system means that the spray attachment can be cleaned without needing any tools.
- **BOTTLE RACK:** The special wire rack is suitable for bottles in a wide array of sizes and heights, from drink bottles to lab bottles. There is room for 12 bottles
- **WIRE ATTACHMENT:** The additional wire attachment ensures that even bottles with a small diameter will stay in the correct position



TECHNICAL DATA

Machine types	GP / GPC / GX / GXC / FP / FX (not FXL) / CARE
Bottle capacity	Max. 12 bottles
Diameter of bottle opening	Min. Ø 16 mm
Diameter of bottle exterior	Max. Ø 113 mm
Bottle height	FX / GX: 370 mm, FP / GP / CARE: 330 mm, GXC: 250 mm, GPC: 210 mm

ACCESSORIES

ORDER-NO.	DESCRIPTION	€
	FP / FX / GP / GX / GXC / GPC-ROI For information on the machines, see chapter I	
04-019182-001	Complete bottle washing system: Consisting of bottle rack for 12 bottles, spray attachment and wire attachment (3x)	669.-
04-006443-001	Bottle rack 500 x 500 mm: Provides space for 12 bottles, plastic coated, Height 221 mm, incl. wire attachment (3x)	321.-



PRODUCT FEATURES

When both cleaning and drying are important, our external HOBART hood-type drying system enables you to dry reusable wash ware in just 120 seconds. You are then optimally supported in your daily dishwashing routine without the inconvenience of manual drying. This not only saves you valuable time, but also optimises hygiene. The external unit is the only active hood-type drying system on the market and can be retrofitted at any time. Installation is very simple on the unloading table and can be adapted to the installation conditions.

YOUR BENEFITS AT A GLANCE

- Guaranteed hygiene
- Very good drying performance
- High capacity of 750 cups/h
- Simple operation with three selectable programs
- Ergonomic operation
- Upgradeable on existing hood-type dishwashers
- Start drying as required at the touch of a button or via an optional basket detection (autostart)

TECHNICAL DATA

Capacity	30 racks/h or 750 cups/h
Fan	0.5 kW
Heating	3 x 3.0 kW
Total loading	9.5 kW 3 x 16 A
Voltage	400 / 50 / 3 N
Dimensions (H x W x D)	1,200 x 635 x 635 mm
Loading height hood-type dryer	350 mm

ACCESSORIES

ORDER-NO.	DESCRIPTION	€
	For information on the hood-type dishwashers, see chapter I Information on the Europrofile tabling programme can be found in chapter IV	
AMDT-10C	External drying for hood-type dishwashers	9,005.-
AT700-IDC	Corner table for hood-type dryer AMDT-10C	2,130.-
04-005882-001	Reusable cup rack for up to 25 cups. Ideal in combination with the plastic rinse aid HLP-7000 and TOP-DRY drying	253.-
04-005884-001	Lid insert for reusable cup rack 04-005882-001, capacity for 16 lids	47.-
P-18-12	Plate rack 500 x 500 mm: Suitable for bowls and other reusable wash ware	80.-
HLP-7000	Special rinse aid for plastics: Perfect drip-off properties, quick and spotless drying, odourless, Container: 10 l	264.-
04-022111-001	Automatic basket detection (autostart) with programme start	257.-

PRODUCT FEATURES

PREMAX and PROFI rack-type dishwashers take dishwashing of reusable plastic wash ware to a new dimension: even more efficiency, easier handling and unbeatable drying. Our DYNAMIC-DRY drying employs sophisticated state-of-the-art fan technology. It provides for higher air speeds and thus increases the efficiency by 50 %. Not only is our drying process unbeatable but also the increased machine capacity. Our rack-type dishwashers can clean and dry up to 60 racks or 1,500 cups per hour.

**YOUR BENEFITS AT A GLANCE**

- Perfectly dry reusable wash ware, eliminating the need for manual drying
- Automatic detection of reusable wash ware providing optimal conditions when using assorted wash ware
- Automatic adjustment of transport speed
- Automatic increase of fan power and activation of an auxiliary fan
- No additional space required for drying



PRODUCT FEATURES

Reliable equipment is essential for behind-the-scenes work at large events such as concerts and festivals. Our conveyor dishwashers for reusable wash ware are the optimal partner to meet the most demanding needs. The machine washes up to 10,000 cups per hour, delivering maximum quality, reliability and ease of use and keeping operating costs low.

YOUR BENEFITS AT A GLANCE

- Guaranteed hygiene
 - Ensures optimal drying performance
 - Customised machine requirements can be met thanks to modular design
 - Microfiltration extends tank service life and reduces machine contamination
 - Cleaning possible on a conveyor belt or in a special rack
 - Mobile installation in a container possible
-
- **CUP CONVEYOR BELT** (optional): A specially developed cup conveyor belt enables cups to be cleaned on the belt without a rack.
 - **BLOW AND DRYING ZONE:** The powerful and highly efficient blowing zone removes excess water via air blades on all four sides, thus reducing residual moisture. Combined with high-performance drying, reusable wash ware exits the system dry. High air circulation in the drying process removes residual water and the drying air absorbs moisture. A heat recovery system reduces supply water energy consumption.
 - **WAREWASH SYSTEM WITH MICRO FILTRATION:** The combination of high water circulation and the right wash pressure are key to achieving good wash results. HOBART's warewash system is a perfectly balanced system of mechanics, temperature and chemistry and meets even the most complex requirements. It has built-in microfiltration to prevent heavy and rapid contamination of the wash tank, ensuring consistently top-quality results.



1.4 TABLING PROGRAMME




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1.4 Tabling programme

Standard tabling programme

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Standard table with sink, with splash panel	5

Euro tabling programme

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Table with sink 500 x 400 x 250 mm, with splash panel	10
Table with sink 600 x 450 x 350 mm, with splash panel	12
Corner table.....	13
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Connecting table without sink.....	15
Tabling Accessories	16
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Roller tabling programme

Roller tables.....	18
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Wall shelves

Wall shelves with drip channel.....	20
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PRODUCT ADVANTAGES

- Stainless steel 1.4301 (AISI 304)
- Thickness of table sheet 1 mm
- Deep-drawn table profile with max. 25 mm depth
- Not for use with conveyorised machines
- Only available in standard lengths
- Integrated sloped drain towards machine
- Integrated splash protection panel along complete length for all tables with sink as standard
- Splash protection panels closed on both sides
- Sloped drain of sinks is generally placed in the rear and on machine side
- Standard lengths: 700/1,200/1,700
- Stable square profile legs

DRAWINGS

Table with sink

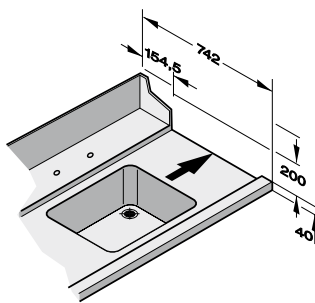
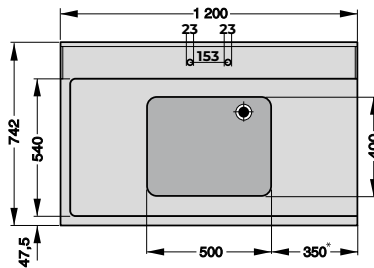
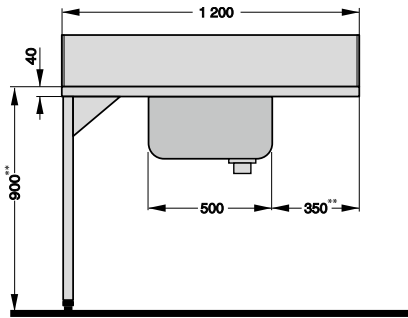
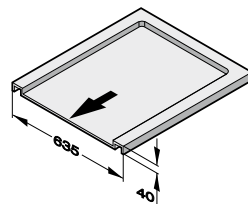
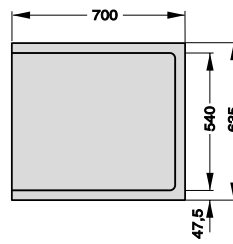
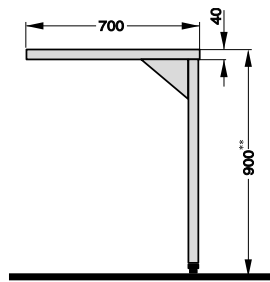
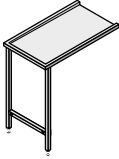
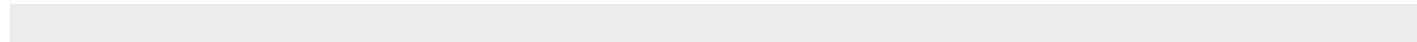


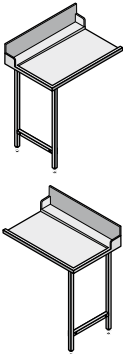
Table without sink



* 100 mm for 700 mm table
 ** ± 25 mm adjustable feet

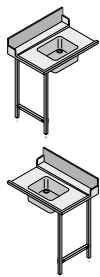
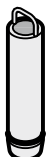
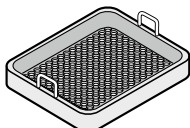
MODEL	DESCRIPTION			
 	• Table without sink, 635 mm wide • triangular with rack guiding rails • machine connection on left or right hand side • with sloped drain towards the machine • feet made of stainless steel square profile-type with height-adjustable plastic bolts			
		ORDER NO.		
		Table position		
		left	right	€
	Table 700 mm with open base	01-512508-001	01-512508-001	1,297.-
	Table 1,200 mm with open base	01-512508-002	01-512508-002	1,428.-
	Table 1,700 mm with open base	01-512508-003	01-512508-003	1,609.-
OPTIONAL EQUIPMENT				
	Storage board 656 mm for 700 mm table	04-022511-001		264.-
	Storage board 1,156 mm for 1,200 mm table	04-022511-002		426.-
	Storage board 1,656 mm for 1,700 mm table	04-022511-003		563.-
	Storage grid 656 mm for 700 mm table	04-022515-001		
	Storage grid 1,156 mm for 1,200 mm table	04-022515-002		
	Storage grid 1,656 mm for 1,700 mm table	04-022515-003		



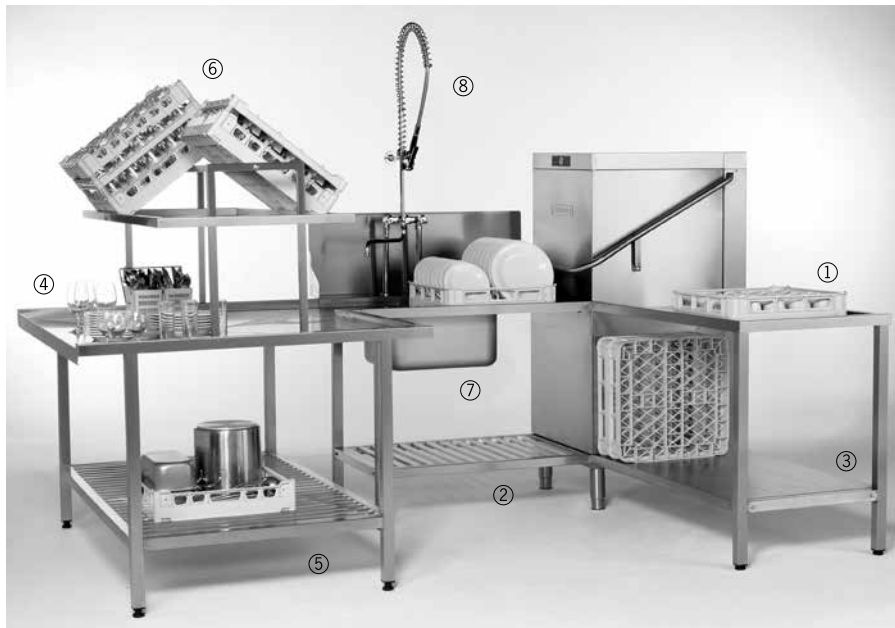
MODEL	DESCRIPTION			
	• Table, 742 mm wide (including splash panel) without sink, with splash panel • Panel over whole length of table (integrated in profile) closed on both sides • triangular with rack guiding rails • machine connection on left or right hand side • with sloped drain towards the machine • feet made of stainless steel square profile-type with height-adjustable plastic bolts			
		ORDER NO.		
		Table position		
		left	right	€
	Table 700 mm, splash panel with open base	01-512514-001	01-512505-001	1,551.-
	Table 1,200 mm, splash panel with open base	01-512514-002	01-512505-002	1,713.-
	Table 1,700 mm, splash panel with open base	01-512514-003	01-512505-003	1,884.-

OPTIONAL EQUIPMENT

Storage board 656 mm for 700 mm table	04-022511-001	264.-
Storage board 1,156 mm for 1,200 mm table	04-022511-002	426.-
Storage board 1,656 mm for 1,700 mm table	04-022511-003	563.-
Storage grid 656 mm for 700 mm table	04-022515-001	
Storage grid 1,156 mm for 1,200 mm table	04-022515-002	
Storage grid 1,656 mm for 1,700 mm table	04-022515-003	

MODEL	DESCRIPTION		
	• Table, 742 mm wide (including splash panel) with sink 500 x 400 x 250 mm, including plug • with splash panel • Panel over whole length of table (integrated in profile) closed on both sides • triangular with rack guiding rails • machine connection on left or right hand side • with sloped drain towards the machine • feet made of stainless steel square profile-type with height-adjustable plastic bolts • drain 1 1/2" in the rear to the machine		
		ORDER NO.	
		Table position	
		left	right
			€
	Table 700 mm, splash panel, sink	01-512511-001	01-512502-001
	Table 1,200 mm, splash panel, sink	01-512511-002	01-512502-002
	Table 1,700 mm, splash panel, sink	01-512511-003	01-512502-003
OPTIONAL EQUIPMENT			
	Storage board 656 mm for 700 mm table	04-022511-001	264.-
	Storage board 1,156 mm for 1,200 mm table	04-022511-002	426.-
	Storage board 1,656 mm for 1,700 mm table	04-022511-003	563.-
	Storage grid 656 mm for 700 mm table	04-022515-001	
	Storage grid 1,156 mm for 1,200 mm table	04-022515-002	
	Storage grid 1,656 mm for 1,700 mm table	04-022515-003	
	Stand pipe for sink, 175 mm high	00-168349-000	91.-
	Strainer insert for sink, stainless steel, 500 x 400 mm	04-022505-001	627.-
	Overhead spray with tap and mixing valve	00-605237-000	676.-

TABLING PROGRAMME FOR HIGHEST DEMANDS



PRODUCT ADVANTAGES

- Stainless steel 1.4301
- Thickness of table sheet 1.5 mm
- Table profile with max. 40 mm depth
- Non-standard lengths available
- Integrated sloped drain towards machine
- Integrated splash protection panel along complete length for all tables with sink as standard
- Splash protection panel closed on both sides
- Sloped drain of sinks is generally placed in the rear and on machine side
- Standard lengths from 700 to 1,700 mm
- Stable square profile legs

DRAWINGS

Table with sink

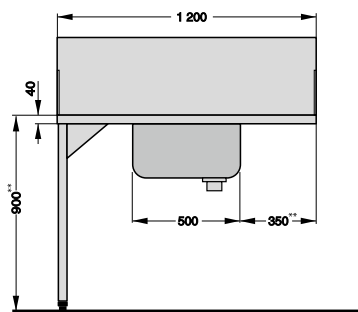
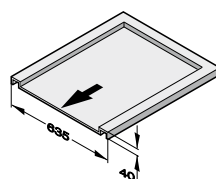
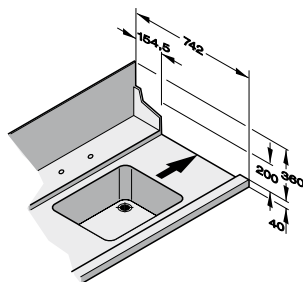
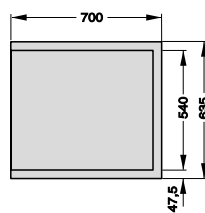
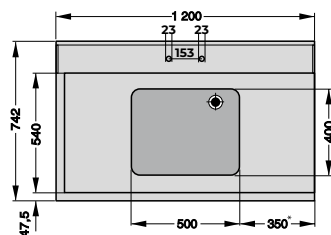
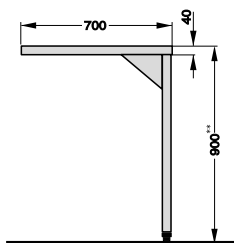


Table without sink



- ① Table without sink
- ② Storage grid
- ③ Storage board
- ④ Sorting table
- ⑤ Storage grid
- ⑥ Overhead shelf
- ⑦ Connection table with sink and splash guard
- ⑧ Mixing valve with swing arm

* Distance of sink of 350 mm is standard with tables > 1.000 mm. Accordingly shorter distance for tables < 1.000 mm

** ± 25 mm adjustable feet

MODEL	DESCRIPTION			
	- Table without sink, 635 mm wide - triangular with rack guiding rails - machine connection on left or right hand side - with sloped drain towards the machine - feet made of stainless steel square profile-type with height-adjustable plastic bolts			
		ORDER NO.		
		Table position		
		left	right	€
	Table 700 mm with open base	04-022500-001	04-022500-001	1,859.-
	Table 1,200 mm with open base	04-022500-002	04-022500-002	2,139.-
	Table 1,700 mm with open base	04-022500-003	04-022500-003	2,326.-

		Table position		
		left	right	€per metre
	Table with open base non-standard length	04-022500-999	04-022500-999	2,734.-

OPTIONAL EQUIPMENT

	Storage board 656 mm for 700 mm table	04-022511-001	264.-
	Storage board 1,156 mm for 1,200 mm table	04-022511-002	426.-
	Storage board 1,656 mm for 1,700 mm table	04-022511-003	563.-
	Storage grid 656 mm for 700 mm table	04-022515-001	
	Storage grid 1,156 mm for 1,200 mm table	04-022515-002	
	Storage grid 1,656 mm for 1,700 mm table	04-022515-003	
	Non-standard length storage board (price per metre)	04-022511-999	855.-
	Non-standard length storage grid (price per metre)	04-022515-999	1,199.-

Please note: length is selectable in 10 mm steps
Pricing per started 100 mm
Specify table length in mm. Min. 600 mm

HOBART

		Table position		€per metre
		left	right	
	Table with splash panel 360 mm with open base non-standard length sink not included	04-022501-999	04-022502-999	3,567.-

	Storage board 656 mm for 700 mm table	04-022511-001	264.-
	Storage board 1,156 mm for 1,200 mm table	04-022511-002	426.-
	Storage board 1,656 mm for 1,700 mm table	04-022511-003	563.-
	Storage grid 656 mm for 700 mm table	04-022515-001	
	Storage grid 1,156 mm for 1,200 mm table	04-022515-002	
	Storage grid 1,656 mm for 1,700 mm table	04-022515-003	
	Non-standard length storage board (price per metre)	04-022511-999	855.-
	Non-standard length storage grid (price per metre)	04-022515-999	1,199.-

1.4 - 9

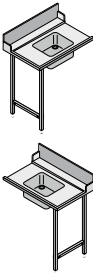
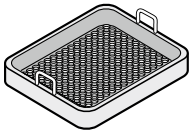
MODEL	DESCRIPTION	ORDER NO.		
	- Table, 742 mm wide (including splash panel) with sink 500 x 400 x 250 mm, including plug - with splash panel - Panel over whole length of table (integrated in profile) closed on both sides - triangular with rack guiding rails - machine connection on left or right hand side - with sloped drain towards the machine - feet made of stainless steel square profile-type with height-adjustable plastic bolts - drain 1 1/2" in the rear to the machine			
		Table position		
		left	right	€
	Table 700 mm, splash panel, sink with open base	04-022503-001	04-022504-001	3,493.-
	Table 1,200 mm, splash panel, sink with open base	04-022503-002	04-022504-002	4,319.-
	Table 1,700 mm, splash panel, sink with open base	04-022503-003	04-022504-003	4,538.-

		Table position		
		left	right	€per metre
	Table with splash panel 360 mm with open base non-standard length sink not included	04-022503-999	04-022504-999	

OPTIONAL EQUIPMENT				
	Sink incl. plug 500 x 400 x 250 mm (price per sink)	00-378819-001 (R/L), 00-378819-002 (L/R)	1,731.-	
	Stand pipe for sink, 175 mm high	00-168349-000	91.-	
	Strainer insert for sink, stainless steel, 500 x 400 mm	04-022505-001	627.-	

Please note: length is selectable in 10 mm steps
Pricing per started 100 mm + price for sink
Specify table length in mm, min. 600 mm
Specify in mm if distance of sink to boarder is not 350 mm (standard). Min. 100 mm necessary

	Overhead spray with tap and mixing valve	00-605237-000	676.-
	Overhead spray with tap and mixing valve heavy duty version Please note: cannot be used for UXTH tabling	00-605883-001	1,150.-
	Overhead spray with tap and mixing valve • starts spraying by pulling on the spray • for operation of tap or shower • for connection to hot and cold water 1/2" each	00-605796-001	1,668.-
	Storage board 656 mm for 700 mm table	04-022511-001	264.-
	Storage board 1,156 mm for 1,200 mm table	04-022511-002	426.-
	Storage board 1,656 mm for 1,700 mm table	04-022511-003	563.-
	Storage grid 656 mm for 700 mm table	04-022515-001	
	Storage grid 1,156 mm for 1,200 mm table	04-022515-002	
	Storage grid 1,656 mm for 1,700 mm table	04-022515-003	
	Non-standard length storage board (price per metre)	04-022511-999	855.-
	Non-standard length storage grid (price per metre)	04-022515-999	1,199.-

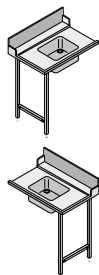
Please note: length is selectable in 10 mm steps

Pricing per started 100 mm + price for sink

Specify table length in mm, min. 600 mm

Specify in mm if distance of sink to boarder is not 350 mm (standard). Min. 100 mm necessary

MODEL



DESCRIPTION

- Table, 742 mm wide (including splash panel) with sink 600 x 450 x 350 mm, including plug
- Panel over whole length of table (integrated in profile) closed on both sides
- triangular with rack guiding rails
- machine connection on left or right hand side
- with sloped drain towards the machine
- feet made of stainless steel square profile-type with height-adjustable plastic bolts
- as standard with holes for overhead spray
- drain 1 1/2" in the rear to the machine

		ORDER NO.		€per metre
		Table position		
		left	right	
		04-022503-999	04-022504-999	
	Table with splash panel 360 mm with open base non-standard length sink not included			

OPTIONAL EQUIPMENT

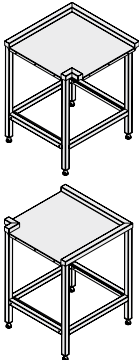
	Sink 600 x 450 x 350 mm (price per sink)	00-378819-005 (R/L), 00-378819-006 (L/R)	2,473.-
	Strainer insert for sink stainless steel, 600 x 450 mm	04-022505-002	662.-
	Storage board 656 mm for 700 mm table	04-022511-001	264.-
	Storage board 1,156 mm for 1,200 mm table	04-022511-002	426.-
	Storage board 1,656 mm for 1,700 mm table	04-022511-003	563.-
	Storage grid 656 mm for 700 mm table	04-022515-001	
	Storage grid 1,156 mm for 1,200 mm table	04-022515-002	
	Storage grid 1,656 mm for 1,700 mm table	04-022515-003	
	Non-standard length storage board (price per metre)	04-022511-999	855.-
	Non-standard length storage grid (price per metre)	04-022515-999	1,199.-

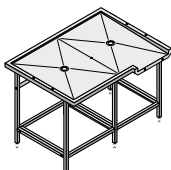
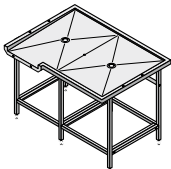
Please note: length is selectable in 10 mm steps

Pricing per started 100 mm + price for sink

Specify table length in mm, min. 600 mm

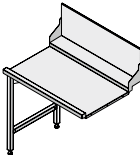
Specify in mm if distance of sink to boarder is not 350 mm (standard). Min. 100 mm necessary

MODEL	DESCRIPTION			
	• with 4 plastic bolts • open base			
		ORDER NO.		
		Table position		
		left	right	€
	Corner table 700 x 700 x 635 mm with open base	04-022523-001	04-022523-001	2,032.-
	Custom corner connection table XXXX x 700 mm	04-022523-999	04-022524-999	

MODEL	DESCRIPTION			
 	• Sorting table 1,200 mm wide (due to length extended to 1,250 mm) • with rack guiding rails to be linked up with connection table • table sheet 1.5 mm stainless steel, with pressed drain channels and droplet drain 1 1/2" • open base of square legs, stainless steel incl. height-adjustable plastic bolts ONLY IN COMBINATION WITH LONGITUDINAL BRACE OR SHELF			
		ORDER NO.		
		Table position		
		left	right	€
	Table 1,600 mm with open base	04-022525-001	04-022526-001	6,545.-
	Table 2,100 mm with open base	04-022525-002	04-022526-002	8,178.-
	Table 2,600 mm with open base	04-022525-003	04-022526-003	8,568.-
	Sorting table with open base 1,250 x 1,600 incl. top shelf	04-022527-001	04-022528-001	
	Sorting table with open base 1,250 x 2,100 incl. top shelf	04-022527-002	04-022528-002	
	Sorting table with open base 1,250 x 2,600 incl. top shelf	04-022527-003	04-022528-003	

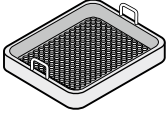
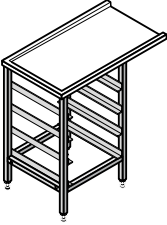
OPTIONAL EQUIPMENT

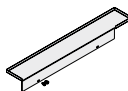
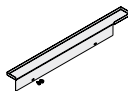
	Plate scraper - for direct fixation on the table, stainless steel with rubber lip	TA1	748.-
	Rubbish bin 50 l, stainless steel - Ø 390 mm, height 450 mm	00-170866-000	906.-
	Rubbish bin 50 l movable, stainless steel - Ø 390 mm, height 530 mm	00-170867-000	1,476.-
	Storage board 1,512 mm for sorting table 1,600 mm	04-022512-001	826.-
	Storage board 2x 986 mm for sorting table 2,100 mm	04-022512-002	572.-
	Storage board 2x 1,236 mm for sorting table 2,600 mm	04-022512-003	818.-
	Longitudinal bracing 1,512 mm for sorting table 1,600 mm	04-022529-001	
	Longitudinal bracing 2x 986 mm for sorting table 2,100 mm	04-022529-002	
	Longitudinal bracing 2x 1,236 mm for sorting table 2,600 mm	04-022529-003	

		Table position		
		left	right	€per metre
	Connecting table with open base. Non-standard length, sink not included	04-022506-999	04-022506-999	1,902.-
	Connection table 1,000 mm with splash guard and open base	04-022507-001	04-022508-001	800.-
	Custom-sized connection table with splash guard and open base	04-022507-999	04-022508-999	
	Connection table 1,000 mm with sink 500 x 400 x 250 mm, with splash guard and open base	04-022509-001	04-022510-001	2,669.-
	Custom-sized connection table with sink 500 x 400 x 250 or 600 x 450 x 350, with splash guard and open base	04-022509-999	04-022510-999	

	Storage board 910 mm for connecting table 1,000 mm.	04-022511-004	572.-
	Storage grid 910 mm for connecting table 1,000 mm	04-022515-004	on request
	Non-standard length storage board (price per metre)	04-022511-999	855.-
	Non-standard length storage grid (price per metre)	04-022515-999	1,199.-

1.4 - 15

ORDER NO.	DESCRIPTION		€
	Accessories		
00-605237-000	Overhead spray with tap and mixing valve		676.-
00-605883-001	Overhead spray with tap and mixing valve heavy duty version Please note: cannot be used for UXTH tabling		1,150.-
00-605796-001	Overhead spray with tap and mixing valve • starts spraying by pulling on the spray • for operation of tap or shower • for connection to hot and cold water 1/2" each		1,668.-
04-022505-001	Strainer insert for sink, stainless steel, 500 x 400 mm		627.-
04-022505-002	Strainer insert for sink stainless steel, 600 x 450 mm		662.-
00-734834-001	Corner strainer insert for sink 500 x 400 x 250 mm		271.-
00-168349-000	Stand pipe for sink, 175 mm high		91.-
00-168349-002	Stand pipe for sink, 250 mm high		130.-
04-022530-001	Rack support for 4 racks (without table) suitable for tables of 635 mm width Please specify table length!		776.-
00-170867-000	Rubbish bin 50 l movable, stainless steel - Ø 390 mm, height 530 mm		1,476.-

ORDER NO.	DESCRIPTION		€
	Accessories		
04-022513-001	Left wall connection corner (wall connection panel for the left machine side in corner installation) 115 mm		182.-
04-022513-002	Left wall connection corner (wall connection panel for an extra-wide machine) 65 mm		182.-
04-022513-999	Special left wall connection corner		on request
04-022514-001	Right wall connection corner (wall connection panel for the right machine side in corner installation) 115 mm		198.-
04-022514-002	Right wall connection corner (wall connection panel for an extra-wide machine) 65 mm		198.-
04-022514-999	Special right wall connection corner		on request

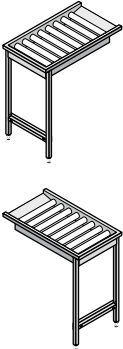
MODEL	DESCRIPTION	ORDER NO.		
	- Roller table - with plastic rollers - stainless steel shaft - incl. drop sink - closed profile at end 635 mm wide - rollers removable	Table position		
		left	right	€
	Roller table 1,050 mm with open base	04-022516-001	04-022516-001	2,473.-
	Roller table 1,550 mm with open base	04-022516-002	04-022516-002	3,184.-
	Roller table 2,050 mm with open base and second set of legs	04-022516-003	04-022516-003	4,000.-
	Roller table as 1,000 mm connecting table	04-022517-001	04-022517-001	2,719.-

		Table position		
		left	right	€per metre
	Roller table, open base, non-standard length	04-022516-999	04-022516-999	4,147.-
	Custom-sized roller table with splash guard and open base	04-022519-999	04-022520-999	

OPTIONAL EQUIPMENT

	Storage board 1,006 mm for roller table 1,050 mm	04-022511-005	563.-
	Storage board 1,506 mm for roller table 1,550 mm	04-022511-006	749.-
	Storage board 2x 983 mm for roller table 2,050 mm	04-022511-007	1,045.-
	Storage grid 1,006 mm for roller table 1,050 mm	04-022515-005	
	Storage grid 1,506 mm for roller table 1,550 mm	04-022515-006	
	Storage grid 2x 983 mm for roller table 2,050 mm	04-022515-007	
	Non-standard length storage board (price per metre)	04-022511-999	855.-
	Non-standard length storage grid (price per metre)	04-022515-999	1,199.-

Please note: length is selectable in 10 mm steps. Pricing per started 100 mm.
Specify table length in mm, min. 600 mm

MODEL	DESCRIPTION			
	• Hinged roller table on castors • incl. drop sink • closed profile at end • 635 mm wide • rollers removable • incl. drain connection leading to curve • with cross bars in the base			
		ORDER NO.		
		Table position		
		left	right	€
	Hinged roller table 1,050 mm	04-022518-001	04-022518-001	6,400.-
	Hinged roller table 1,550 mm	04-022518-002	04-022518-002	7,021.-
	Hinged roller table 2,050 mm	04-022518-003	04-022518-003	7,990.-

		Table position		
		left	right	€per metre
	Hinged roller table with open base non-standard length	04-022518-999	04-022518-999	8,863.-

Please note: length is selectable in 10 mm steps. Pricing per started 100 mm.
Specify table length in mm, min. 600 mm

ORDER NO.	DESCRIPTION		€
	Wall shelves with closed drip channel		
04-022531-001	Wall shelf with closed drip channel and open drain connection DN 25 w x h: 470 x 232 mm incl. fixing material (not for exit tables and conveyor belts) 600 mm for 1 rack drain on left side		2,286.-
04-022532-001	Wall shelf 600 mm for 1 rack drain on right side		2,286.-
04-022531-002	Wall shelf 1,050 for 2 racks drain on left side		2,604.-
04-022532-002	Wall shelf 1,050 mm for 2 racks drain on right side		2,604.-
04-022531-003	Wall shelf 1,550 mm for 3 racks drain on left side		2,872.-
04-022532-003	Wall shelf 1,550 mm for 3 racks drain on right side		2,872.-



1.5 RACK PROGRAMME



1.5 Rack programme

Plastic racks

Overview rack programme.....	2
Racks for plates, trays, cups, universal.....	3
Plastic racks 500 x 500 mm for glasses and cups	5

Steel wire racks - plastic coated

Steel wire racks (plastic coated).....	8
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Rack inserts

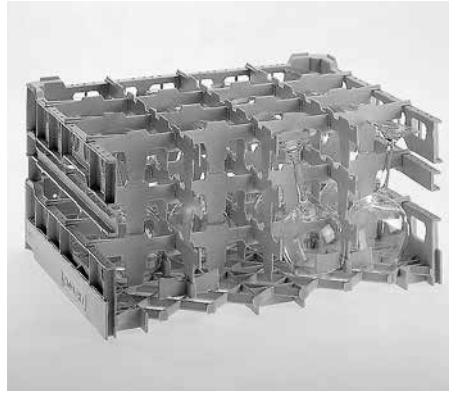
Inserts for 500 x 500 racks.....	9
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Rack systems

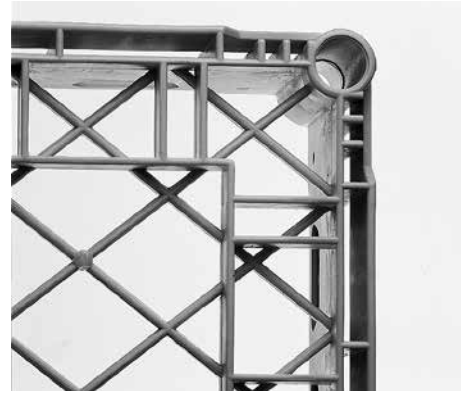
Bottle rack/washing system	10
Cup washing rack	10
CUTLERY PREMIUM.....	10



Optimum organisation



Full protection for glasses



Unrestricted water penetration

PRODUCT ADVANTAGES - PLASTIC RACKS:

PERFECT SYSTEM

Perfectly sized racks reduce danger of broken glasses.

SQUARE AND RECTANGULAR COMPARTMENTS

With or without slope: the glasses always have a safe stand and are optimum protected.

SLOPE

For full drain of water from moulded glass bottoms.

SUPERIOR WATER PENETRATION

All sides are open and the water reaches the washware with its full power.

LESS SPACE REQUIRED

Rack heights adapted to glasses.

HIGH CAPACITY

From 9 to 49 glasses for high wash

COLOUR CODES

6 colours are available.

STACKABLE

High storage capacity with minimized space requirement.

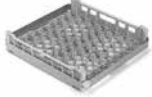
SELF CLEANING

Rack cleans itself automatically during wash cycle.
No edges or dirt traps.

PRODUCT ADVANTAGES - STEEL WIRE RACKS:



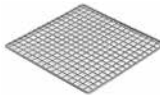
- Without compartments - multi purpose suitable for all glasses, cups, etc.
- Optimum water penetration for best wash results.

ORDER NO.	DESCRIPTION		€
	Plate racks		
P-18-12	Plate rack 500 x 500 mm 9 spaces, full peg for 18 flat or 12 deep plates up to 260 mm Ø or 9 trays up to 470 mm Ø		80.-
P-15	Plate rack 500 x 500 mm for 15 plates from 180 mm to 320 mm Ø		118.-
P-XL	Plate rack 600 x 500 mm, for 24 plates up to 240 mm Ø or 22 large plates (285 mm Ø), height 11 cm		173.-
	Tray racks		
T-06-09	Tray rack 500 x 500 mm for 9 GN- or EN-trays, open on one side (not suitable for hood-type dishwashers in corner operation)		104.-
T-07-09	Tray rack 500 x 500 mm for 9 GN-trays, open on two sides with stainless steel guide (also suitable for hood-type dishwashers in corner operation)		427.-
T-XL	Tray rack 600 x 500 mm, for 10 GN-trays or 12 trays up to 470 mm length, height 11 cm		173.-
00-774901-002	Tray rack 540 x 500 mm stainless steel, with insert (250 mm high) for 5 isolating trays up to GN-size and up to max. 70 mm thickness / tray (not useful for heavy soiled trays)		703.-
	Universal racks		
B-00-07	Universal flat rack 500 x 500 mm with wide mesh bottom (for example for cutlery baskets for cutlery in upright position) height 7 cm		80.-
B-00-11	Universal flat rack 500 x 500 mm with wide mesh bottom (for example for cutlery baskets for cutlery in upright position) height 11 cm		126.-
B-00-17	Universal flat rack 500 x 500 mm with wide mesh bottom (for example for cutlery baskets for cutlery in upright position) height 17 cm		142.-
B-XL	Universal flat rack 600 x 500 mm, with wide mesh bottom (for example for cutlery baskets for cutlery in upright position), height 11 cm		173.-

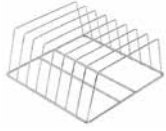
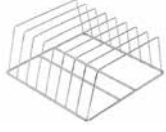
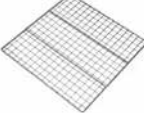
ORDER NO.	DESCRIPTION		€
	Cutlery racks		
C-01-07	Cutlery rack 500 x 500 mm with narrow mesh bottom for cutlery in horizontal position, also usable as universal rack		80.-
CB1	Plastic cutlery box 90 x 90 mm, for appr. 20 pieces of cutlery		24.-
01-246175-001	Plastic cutlery rack 230 x 230 mm with integral handles and 4 compartements, for appr. 80 pieces (4 x 20)		47.-
CB8	Plastic cutlery rack 460 x 230 mm with handles and 8 compartments for appr. 160 pieces (8 x 20)		64.-

ORDER NO.	DESCRIPTION		€
	9 compartments 146 x 146 mm, without sloped rows		
F-09-07	Inside height 7 cm for glasses up to 7 cm		110.-
F-09-11	Inside height 11 cm for glasses up to 11 cm		158.-
F-09-14	Inside height 14 cm for glasses up to 14 cm		213.-
F-09-18	Inside height 18 cm for glasses up to 18 cm		213.-
F-09-21	Inside height 21 cm for glasses up to 21 cm		221.-
F-09-26	Inside height 26 cm for glasses up to 26 cm		221.-
	9 compartments 146 x 146 mm, with sloped rows		
S-09-07	Inside height 7 cm for glasses up to 5 cm		118.-
S-09-11	Inside height 11 cm for glasses up to 9 cm		173.-
S-09-14	Inside height 14 cm for glasses up to 12 cm		221.-
S-09-18	Inside height 18 cm for glasses up to 16 cm		221.-
S-09-21	Inside height 21 cm for glasses up to 19 cm		229.-
S-09-26	Inside height 26 cm for glasses up to 24 cm		229.-
	16 compartments 113 x 113 mm, without sloped rows		
F-16-07	Inside height 7 cm for glasses up to 7 cm		118.-
F-16-11	Inside height 11 cm for glasses up to 11 cm		180.-
F-16-14	Inside height 14 cm for glasses up to 14 cm		229.-
F-16-18	Inside height 18 cm for glasses up to 18 cm		229.-
F-16-21	Inside height 21 cm for glasses up to 21 cm		246.-
F-16-26	Inside height 26 cm for glasses up to 26 cm		246.-
	16 compartments 113 x 113 mm, with sloped rows		
S-16-07	Inside height 7 cm for glasses up to 5 cm		126.-
S-16-11	Inside height 11 cm for glasses up to 9 cm		198.-
S-16-14	Inside height 14 cm for glasses up to 12 cm		239.-
S-16-18	Inside height 18 cm for glasses up to 16 cm		239.-
S-16-21	Inside height 21 cm for glasses up to 19 cm		260.-
S-16-26	Inside height 26 cm for glasses up to 24 cm		260.-
	20 compartments 113 x 88 mm, with sloped rows		
S-20-07	Inside height 7 cm for glasses up to 5 cm		126.-
S-20-11	Inside height 11 cm for glasses up to 9 cm		205.-
S-20-14	Inside height 14 cm for glasses up to 12 cm		260.-
S-20-18	Inside height 18 cm for glasses up to 16 cm		260.-
S-20-21	Inside height 21 cm for glasses up to 19 cm		269.-
S-20-26	Inside height 26 cm for glasses up to 24 cm		269.-
	24 compartments 113 x 74 mm, with sloped rows		
S-24-07	Inside height 7 cm for glasses up to 5 cm		126.-
S-24-11	Inside height 11 cm for glasses up to 9 cm		213.-
S-24-14	Inside height 14 cm for glasses up to 12 cm		260.-
S-24-18	Inside height 18 cm for glasses up to 16 cm		260.-
S-24-21	Inside height 21 cm for glasses up to 19 cm		277.-
S-24-26	Inside height 26 cm for glasses up to 24 cm		277.-

ORDER NO.	DESCRIPTION		€
	25 compartments 88 x 88 mm, without sloped rows		
F-25-07	Inside height 7 cm for glasses up to 7 cm		142.-
F-25-11	Inside height 11 cm for glasses up to 11 cm		221.-
F-25-14	Inside height 14 cm for glasses up to 14 cm		260.-
F-25-18	Inside height 18 cm for glasses up to 18 cm		260.-
F-25-21	Inside height 21 cm for glasses up to 21 cm		283.-
F-25-26	Inside height 26 cm for glasses up to 26 cm		283.-
	25 compartments 88 x 88 mm, with sloped rows		
S-25-07	Inside height 7 cm for glasses up to 5 cm		158.-
S-25-11	Inside height 11 cm for glasses up to 9 cm		239.-
S-25-14	Inside height 14 cm for glasses up to 12 cm		283.-
S-25-18	Inside height 18 cm for glasses up to 16 cm		283.-
S-25-21	Inside height 21 cm for glasses up to 19 cm		309.-
S-25-26	Inside height 26 cm for glasses up to 24 cm		309.-
	30 compartments 88 x 73 mm, with sloped rows		
S-30-07	Inside height 7 cm for glasses up to 5 cm		150.-
S-30-11	Inside height 11 cm for glasses up to 9 cm		229.-
S-30-14	Inside height 14 cm for glasses up to 12 cm		277.-
S-30-18	Inside height 18 cm for glasses up to 16 cm		277.-
S-30-21	Inside height 21 cm for glasses up to 19 cm		309.-
S-30-26	Inside height 26 cm for glasses up to 24 cm		309.-
	35 compartments 88 x 63 mm, with sloped rows		
S-35-07	Inside height 7 cm for glasses up to 5 cm		173.-
S-35-11	Inside height 11 cm for glasses up to 9 cm		246.-
S-35-14	Inside height 14 cm for glasses up to 12 cm		283.-
S-35-18	Inside height 18 cm for glasses up to 16 cm		283.-
S-35-21	Inside height 21 cm for glasses up to 19 cm		315.-
S-35-26	Inside height 26 cm for glasses up to 24 cm		315.-
	36 compartments 73 x 73 mm, without sloped rows		
F-36-07	Inside height 7 cm for glasses up to 7 cm		126.-
F-36-11	Inside height 11 cm for glasses up to 11 cm		213.-
F-36-14	Inside height 14 cm for glasses up to 14 cm		260.-
F-36-18	Inside height 18 cm for glasses up to 18 cm		260.-
F-36-21	Inside height 21 cm for glasses up to 21 cm		300.-
F-36-26	Inside height 26 cm for glasses up to 26 cm		300.-
	42 compartments 73 x 63 mm, with sloped rows		
S-42-07	Inside height 7 cm for glasses up to 5 cm		173.-
S-42-11	Inside height 11 cm for glasses up to 9 cm		246.-
S-42-14	Inside height 14 cm for glasses up to 12 cm		309.-
S-42-18	Inside height 18 cm for glasses up to 16 cm		309.-
S-42-21	Inside height 21 cm for glasses up to 19 cm		329.-
S-42-26	Inside height 26 cm for glasses up to 24 cm		329.-

ORDER NO.	DESCRIPTION		€
	49 compartments 63 x 63 mm, without sloped rows		
F-49-07	Inside height 7 cm for glasses up to 7 cm		126.-
F-49-11	Inside height 11 cm for glasses up to 11 cm		229.-
F-49-14	Inside height 14 cm for glasses up to 14 cm		277.-
F-49-18	Inside height 18 cm for glasses up to 18 cm		277.-
F-49-21	Inside height 21 cm for glasses up to 21 cm		309.-
F-49-26	Inside height 26 cm for glasses up to 26 cm		309.-
	Rack accessories		
01-537296-001	Covering sieve 432 x 432 mm for light and fragile wash ware		82.-
00-303245-020	Metal-Clip for automatic switch-on of DEMI-rinse, suitable for glass racks, 1 Set (= 4 pieces)		118.-
00-303245-001	Colour code buttons one set of four buttons, dark blue		14.-
00-303245-003	Colour code buttons one set of four buttons, white		14.-
00-303245-005	Colour code buttons one set of four buttons, orange		14.-
00-303245-009	Colour code buttons one set of four buttons, red		14.-
00-303245-006	Colour code buttons one set of four buttons, yellow		14.-
00-303245-012	Colour code buttons one set of four buttons, light green		14.-
00-024857-000	Rackcart 600 x 600 mm, stainless steel, for 8 - 12 racks, without handle, with 2 swivel- and 2 fixed casters, loose delivered		427.-
00-024983-000	Rackcart 600 x 600 mm, stainless steel, for 8 - 12 racks, with handle, with 2 swivel- and 2 fixed casters, loose delivered		711.-

ORDER NO.	DESCRIPTION		€
	Universal glass racks		
00-303171-000	Universal glass rack 500 x 470 mm, high version, with 4 sloped rows à 95 mm, height 180 mm, plastic coated (suitable for front door dishwashers)		127.-
00-378814-000	Universal glass rack 500 x 530 mm high version with 5 sloped rows à 98 mm, plastic coated, height 180 mm		159.-
00-323989-000	Universal glass rack 500 x 500 mm, high version, with 4 sloped rows à 103 mm, plastic coated, height 180 mm (not suitable for Ecomax 502)		137.-
01-539039-001	Glass rack with 3 rows 500 x 450 mm for big wine glasses with diameter up to 125 mm		304.-
00-371450-084	Universal glass rack 400 x 400 mm, with 4 sloped rows à 90 mm, height 175 mm		151.-
01-539031-001	Glass rack with 3 rows 400 x 400 mm for big wine glasses with diameter up to 120 mm		270.-
01-294462-001	Glass rack with drying support 400 x 400 mm for PROFI GC, with 4 sloped rows, with glass positioning element for optimised drying results		320.-
01-539040-001	TOP-DRY glass rack 500x500mm for best drying results		308.-
	Universal flat racks		
00-371450-083	Universal flat rack 400 x 400 mm, without sloped rows, plastic coated, height 115 mm		104.-
00-774178-000	Universal flat rack 500 x 500 mm, without sloped rows, plastic coated, height 130 mm		88.-
00-897951-000	Bistro universal rack 400 x 400 mm, half side flat for cups, half side for 13 small coffee plates, height 115 mm		174.-

ORDER NO.	DESCRIPTION		€
	Wire rack inserts		
00-694497-000	Cup insert for sloped position 500 x 500 mm steel wire, plastic coated, for universal flat rack B-00-07		41.-
00-774847-001	Insert 495 x 430 mm for 5 isolating trays up to max. 70 mm thickness of the trays		270.-
00-324660-000	Sheet insert 500 x 500 mm, stainless steel, height 210 mm		216.-
00-883373-001	Sheet insert , stainless steel for AMXXL or AUPL in corner operation		724.-
00-734697-001	Sheet insert 500 x 500 mm, for 3 sheets 600 x 400 mm in a standard machine, height 210 mm		104.-
00-172831-001	Wire insert 500 x 500 mm for FP/FX/FXL, stainless steel, for pots etc.		199.-
PTE	Wire insert , stainless steel, plastic coated, to insert into universal rack B-00-07, for 9 flat or 5 deep plates or more than 260 mm Ø		127.-

ORDER NO.	DESCRIPTION		€
	Bottle rack/washing system		
04-006443-001	Bottle rack 500 x 500 mm for bottle washing system: Provides space for 12 bottles. Min. 16 mm bottle neck and max. 113 mm bottle diameter Max. bottle height: - FP/GP: 330 mm - FX/GX: 370 mm - GXC: 250 mm - GPC: 210 mm		321.-
04-019182-001	Complete bottle washing system: Consisting of bottle rack for 12 bottles (04-006443-001) and the adapter/insert with washing and rinsing system for the wash chamber.	 	669.-
	Cup washing rack		
04-005882-001	Wire rack for reusable cups, with space for 25 reusable cups. Ideal in combination with plastic rinse aid HLP-7000 and TOP-DRY drying!		253.-
04-005884-001	Lid insert for reusable cup rack 04-005882-001. Space for 16 lids.		47.-
	CUTLERY PREMIUM		
04-019183-001	Cutlery rack for CUTLERY PREMIUM system (SEF-23/077): Offers space for 80 pieces of cutlery Height: 199 mm		334.-

1.6 UTENSIL WASHER



made in germany

1.6 Utensil Washers

Front Loading and Hood-type Utensil Washers

Front loading

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UP - PREMAX Utensil Washer	4
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PRODUCT ADVANTAGES

- **VISIOTRONIC-TOUCH control:** colour touchscreen (displays text and graphic) in conjunction with single-button control and remaining cycle time indication
- **SENSO-ACTIVE resource management:** constantly measures the quality of the wash water and keeps the amount of rinsing needed in each rinse cycle to the minimum
- **POWER wash:** high-pressure washing to wash heavily soiled wash items
- **CLIP-IN wash and rinse system:** easy removal without any tools
- **USB-interface:** comfortable download of operational data in form of a protocol via USB
- **GENIUS-X² fine filter system:** advanced filter system with pre-wash function reduces detergent consumption up to 35 %
- **ROTOR-X wash system:** separate rotating upper and lower 4-spoke wash arms deliver dynamic wash power
- **VAPOSTOP** (optional): prevents vapour to escape from machine when door is opened
- **SmartConnect app:** controlling your warewash operation with smart technology: status and messages, usage and operating costs, hygiene and service
- The optional **drain heat recovery** transfers heat from hot drain water to the fresh-water supply, saving up to 5.2 kW
- The optional **exhaust heat recovery** uses steam to heat fresh feed water and reduces the amount of power needed, saving up to 3.1 kW
- **Loading height:** above-average loading height of 860 mm
- **Intelligent energy management:** the available energy is used continuously. Thus, at a low total loading value the heating time gets reduced
- **Machine height 2-in-1:** machine height can be reduced by up to 217 mm with the door open – for use in spaces with low ceilings
- **Interlocked strainer:** prevents operation without tank strainer
- **EASY-CLEAN concept:** blue markings in the machine help the operator to identify the components which require cleaning
- **Hygiene programme (in combination with Hygiene-Tab INTENSIV)** for removal of calcium carbonate and other deposits from wash chamber
- **Optional refill signal:** monitors contents of external as well as integrated chemical containers

TECHNICAL DATA

Cycle times*	120 / 240 / 360 sec. and special cycles
Water consumption	4.1 l/rack**
Tank capacity	80 l
Tank heating	3.3 kW
Power supply	400 / 50 / 3N
Booster loading	
Standard	12.4 kW
Alternative	6.2 kW
Total loading	
Standard	15.1 kW 3 x 25 A
Alternative	12.5 kW 3 x 20 A
Wash pump	1,150 l/min 2.9 kW
Rack size	600 x 760 mm
Loading height	860 mm
Noise level	60 dB (A)
Weight (gross / net)	225 / 205 kg

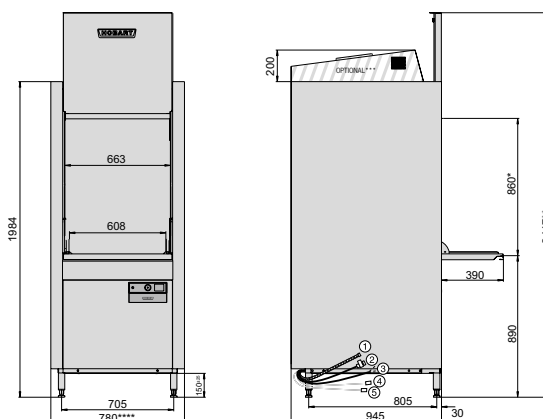
* Thermostop guarantees required temperatures with cold water connection, the actual cycle times extend accordingly.

** Water consumption may vary depending on soil level and programme.

CONNECTIONS

(1) Drain hose	1,800 mm ID20 / OD25
(2) Supply hose	2,000 mm R 3/4"
Required flow rate	5 l/min
Flow pressure	0.5 (0.8 with softener) - 10 bar
Max. supply water temperature	60 °C
(3) Power cord	2,000 mm
Supply hose for	
(4) Detergent	2,500 mm
(5) Rinse aid	2,500 mm

For machine protection the water hardness should not exceed 3°dH, if higher we recommend using an integrated water softener or an external water softener of the product line HYDROLINE PROTECT.

DIMENSIONAL DRAWING


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



BASIC MODEL

- Front door utensil washer
- Useable inside dimensions w x d x h: 663 x 808 x 840 mm
- Nominal capacity up to 30 cycles/h
- 5 automatic cycles: short, standard, intensive, continuous, hygiene
- Double walled housing
- Multi-Setting: booster capacity may be reduced from 12.4 kW to 6.2 kW if connected with hot water
- Strainer soil sensor
- Self-cleaning programme
- Ready to install - completely equipped: fill / drain hose, electrical cable, detergent dispenser, rinse aid dispenser, rinse pump, drain pump, back-flow preventer, tank heating, back panel
- Tank, frame, wash / rinse arms and panels are stainless steel 1.4301
- Integrated WiFi module

ORDER NO.	DESCRIPTION	€
UX-10B	Basic model Please note: Racks need to be ordered separately	24,770.-
UXS-10B	with integrated water softener Please note: Racks need to be ordered separately	25,735.-

OPTIONAL EQUIPMENT

ORDER NO.	DESCRIPTION	€
SEF-23/057	Separate tank fill for UX/UXS Supply water should be soft and warm (50 - 60°C)	3,215.-
SEF-23/059	Integrated drain heat recovery alternatively with reduced booster heater (specify full kW for high capacity throughput and shorter fill times, reduced kW may allow reduced total loading)	5,824.-
SEF-23/058	Integrated exhaust heat recovery, condensation and VAPOSTOP system for UX/UXS	5,232.-
ML71600	Rack assortment UX/UP: base rack 01-510508-001, rack insert 00-323753-000, cutlery rack C-01-07	740.-
ML71601	Rack assortment UX/UP: base rack 01-510508-001, insert for 8 large bakery sheets 00-323637-000	624.-
01-510508-001	Basic rack 600 x 760 mm, for UX/UP Models	426.-
00-323753-000	Insert 568 x 665 mm suitable for plates, bowls, sheets, etc.	242.-
00-323796-000	Wire grid insert 600 x 700 mm, alternatively to basic rack, optimal for washing 2 boxes on one level	205.-
00-323637-000	Insert 568 x 625 mm, for 8 large sheets, distance between rows: 5.9 cm	205.-
SEF-24/024	60 Hz option 380-415V/60Hz/3~/N/PE	1,377.-
04-006330-001	Low level chemical sensing lance set 450 mm for external containers (up to 20 litre)	166.-



For best wash results, we recommend the HOBART chemical range HYLINE and the HOBART water treatment systems HYDROLINE.



PRODUCT ADVANTAGES

- **Extra capacity by side wash system:** capacity up to 6 GN-trays 1/1 or 4 EN2 container
- **Detergent direct spraying system:** system soaks the wash ware following the detergent pre-washing cycle and softens even the most severely encrusted food residues
- **VISIOTRONIC-TOUCH control:** colour touchscreen (displays text and graphic) in conjunction with single-button control and remaining cycle time indication
- **SENSO-ACTIVE resource management:** constantly measures the quality of the wash water and keeps the amount of rinsing needed in each rinse cycle to the minimum
- **POWER wash:** high-pressure washing to wash heavily soiled wash items
- **CLIP-IN wash and rinse system:** easy removal without any tools
- **USB-interface:** comfortable download of operational data in form of a protocol via USB
- **GENIUS-X² fine filter system:** advanced filter system with pre-wash function reduces detergent consumption up to 35 %
- **ROTOR-X wash system:** separate rotating upper and lower 4-spoke wash arms deliver dynamic wash power
- **SmartConnect app:** controlling your warewash operation with smart technology: status and messages, usage and operating costs, hygiene and service
- **VAPOSTOP** (optional): prevents vapour to escape from machine when door is opened
- The optional **drain heat recovery** transfers heat from hot drain water to the fresh-water supply, saving up to 7.4 kW
- The optional **exhaust heat recovery** uses steam to heat fresh feed water and reduces the amount of power needed, saving up to 4.5 kW
- **Loading height:** above-average loading height of 860 mm
- **Intelligent energy management:** the available energy is used continuously. Thus, at a low total loading value the heating time gets reduced
- **VAPO-ACTIVE steam washing:** significantly less manual pre-cleaning and second runs by intensive wash cycles with steam injection
- **Interlocked strainer:** prevents operation without tank strainer
- **EASY-CLEAN concept:** blue markings in the machine help the operator to identify the components which require cleaning
- **Hygiene programme (in combination with Hygiene-Tab INTENSIV)** for removal of calcium carbonate and other deposits from wash chamber
- **Optional refill signal:** monitors contents of external as well as integrated chemical containers

TECHNICAL DATA

Cycle times*	120 / 240 / 280 sec. and special cycles
Water consumption	8 l/rack**
Tank capacity	80 l
Tank heating	3.3 kW
Power supply	400 / 50 / 3N
Booster loading	
Standard	15.3 kW
Alternative	9.1 kW
Total loading	
Standard	18 kW 3 x 32 A
Alternative	15.3 kW 3 x 25 A
Wash pump	1,150 l/min 2.9 kW
Rack size	600 x 760 mm
Loading height	860 mm
Noise level	66 dB (A)
Weight (gross / net)	232 / 212 kg

* Thermostop guarantees required temperatures with cold water connection, the actual cycle times extend accordingly.

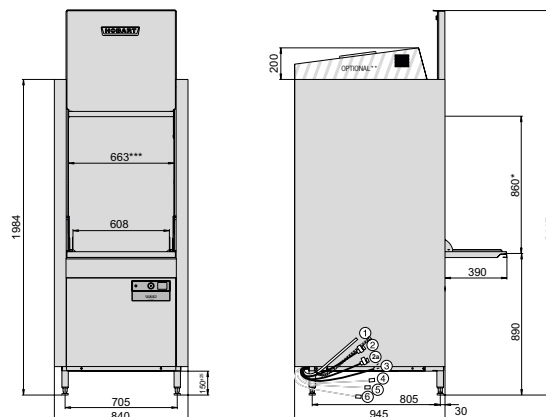
** Water consumption may vary depending on soil level and programme.

For machine protection the water hardness should not exceed 1°dH, if higher we recommend using an integrated water softener or an external water softener of the product line HYDROLINE PROTECT.

CONNECTIONS

(1) Drain hose	1,800 mm ID20 / OD25
(2) Supply hose	2,000 mm R 3/4"
Required flow rate	5 l/min
Flow pressure	0.5 - 10 bar
Max. supply water temperature	60 °C
(3) Power cord	2,000 mm
Supply hose for	
(4) Detergent	2,500 mm
(5) Rinse aid	2,500 mm

DIMENSIONAL DRAWING



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



BASIC MODEL

- Front door utensil washer
- Useable inside dimensions w x d x h: 520x808x840mm
- Nominal capacity up to 30 cycles/h
- 6 automatic programmes: short, standard, steam washing, detergent direct spraying, continuous, hygiene
- Double walled housing
- Strainer soil sensor
- Separate tank fill (can be de-activated)
- Self-cleaning programme
- Ready to install - completely equipped: fill / drain hose, electrical cable, detergent dispenser, rinse aid dispenser, rinse pump, drain pump, back-flow preventer, tank heating, separate tank fill (can be deactivated), back panel
- Tank, frame, wash / rinse arms and panels are stainless steel 1.4301
- Integrated WiFi module

ORDER NO.	DESCRIPTION	€
UP-10B	Basic model Please note: Racks need to be ordered separately	36,500.-

OPTIONAL EQUIPMENT

ORDER NO.	DESCRIPTION	€
SEF-23/095	Integrated drain heat recovery alternatively with reduced booster heater (specify full kW for high capacity throughput and shorter fill times, reduced kW may allow reduced total loading)	5,824.-
SEF-24/002	Integrated exhaust heat recovery, condensation and VAPOSTOP system for UP	5,232.-
ML71600	Rack assortment UX/UP: base rack 01-510508-001, rack insert 00-323753-000, cutlery rack C-01-07	740.-
ML71601	Rack assortment UX/UP: base rack 01-510508-001, insert for 8 large bakery sheets 00-323637-000	624.-
01-510508-001	Basic rack 600 x 760 mm, for UX/UP Models	426.-
00-323753-000	Insert 568 x 665 mm suitable for plates, bowls, sheets, etc.	242.-
00-323796-000	Wire grid insert 600 x 700 mm, alternatively to basic rack, optimal for washing 2 boxes on one level	205.-
04-006330-001	Low level chemical sensing lance set 450 mm for external containers (up to 20 litre)	166.-



For best wash results, we recommend the HOBART chemical range HYLINE and the HOBART water treatment systems HYDROLINE.



PRODUCT ADVANTAGES

- **VISIOTRONIC-TOUCH control:** colour touchscreen (displays text and graphic) in conjunction with single-button control and remaining cycle time indication
- **SENSO-ACTIVE resource management:** constantly measures the quality of the wash water and keeps the amount of rinsing needed in each rinse cycle to the minimum
- **POWER wash:** high-pressure washing to wash heavily soiled wash items
- **CLIP-IN wash and rinse system:** easy removal without any tools
- **USB-interface:** comfortable download of operational data in form of a protocol via USB
- **GENIUS-X² fine filter system:** advanced filter system with pre-wash function reduces detergent consumption up to 35 %
- **ROTOR-X wash system:** separate rotating upper and lower 4-spoke wash arms deliver dynamic wash power
- **VAPOSTOP** (optional): prevents vapour to escape from machine when door is opened
- **SmartConnect app:** controlling your warewash operation with smart technology: status and messages, usage and operating costs, hygiene and service
- The optional **drain heat recovery** transfers heat from hot drain water to the fresh-water supply, saving up to 8.6 kW
- The optional **exhaust heat recovery** uses steam to heat fresh feed water and reduces the amount of power needed, saving up to 5.2 kW
- **Loading height:** above-average loading height of 860 mm
- **Intelligent energy management:** the available energy is used continuously. Thus, at a low total loading value the heating time gets reduced
- **Interlocked strainer:** prevents operation without tank strainer
- **EASY-CLEAN concept:** blue markings in the machine help the operator to identify the components which require cleaning
- **Hygiene programme (in combination with Hygiene-Tab INTENSIV)** for removal of calcium carbonate and other deposits from wash chamber
- **Optional refill signal:** monitors contents of external as well as integrated chemical containers

TECHNICAL DATA

Cycle times*	120 / 240 / 360 sec. and special cycles
Water consumption	6.9 l/rack**
Tank capacity	130 l
Tank heating	6.9 kW
Power supply	400 / 50 / 3N
Booster loading	
Standard	15.3 kW
Alternative	9.1 kW
Total loading	
Standard	20.6 kW 3 x 35 A
Alternative	15.5 kW 3 x 25 A
Wash pump	2 x 1,150 l/min 2 x 2.9 kW
Rack size	1,240 x 700 mm
Loading height	860 mm
Noise level	70 dB (A)
Weight (gross / net)	315 / 295 kg

* Thermostop guarantees required temperatures with cold water connection, the actual cycle times extend accordingly.

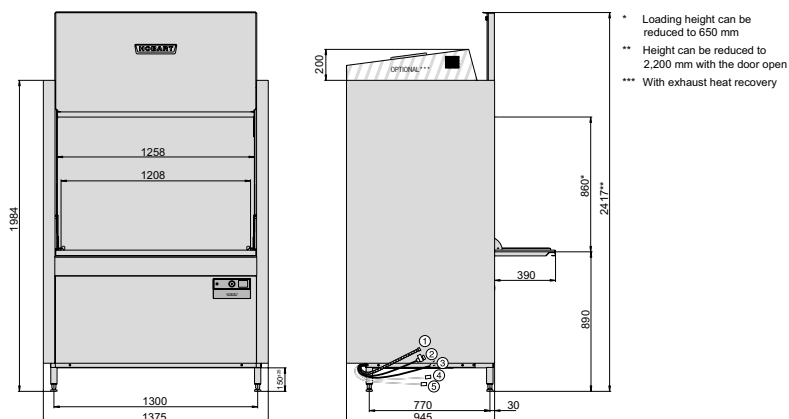
** Water consumption may vary depending on soil level and programme.

CONNECTIONS

(1) Drain hose	1,800 mm ID20 / OD25
(2) Supply hose	2,000 mm R 3/4"
Required flow rate	5 l/min
Flow pressure	0.5 - 10 bar
Max. supply water temperature	60 °C
(3) Power cord	2,000 mm
Supply hose for	
(4) Detergent	2,500 mm
(5) Rinse aid	2,500 mm

For machine protection the water hardness should not exceed 3°dH, if higher we recommend using an integrated water softener or an external water softener of the product line HYDROLINE PROTECT.

DIMENSIONAL DRAWING



BASIC MODEL

- Front door utensil washer
- Useable inside dimensions w x d x h: 1258 x 773 x 825 mm
- Nominal capacity up to 30 cycles/h
- 5 automatic cycles: short, standard, intensive, continuous, hygiene
- Double walled housing
- Multi-Setting: booster capacity may be reduced from 15.3 kW to 9.1 kW if connected with hot water
- Strainer soil sensor
- Self-cleaning programme
- Ready to install - completely equipped: fill / drain hose, electrical cable, detergent dispenser, rinse aid dispenser, rinse pump, drain pump, back-flow preventer, tank heating, back panel
- Tank, frame, wash / rinse arms and panels are stainless steel 1,4301
- Integrated WiFi module

ORDER NO.	DESCRIPTION	€
UXT-10B	Basic model Please note: Racks need to be ordered separately	34,970.-

OPTIONAL EQUIPMENT

ORDER NO.	DESCRIPTION	€
SEF-23/063	Separate tank fill for UXT Supply water should be soft and warm (50 - 60°C)	3,215.-
SEF-23/062	Integrated drain heat recovery Alternatively with reduced kW booster heater (specify full kW for high capacity throughput – reduced kW may allow reduced total loading)	5,824.-
SEF-23/061	Integrated exhaust heat recovery, condensation and VAPOSTOP system	5,232.-
ML71620	Rack assortment UXT/UPT: base rack 00-323741-000, universal insert 00-323753-000, cutlery rack C-01-07	1,462.-
ML71655	Rack assortment UXT/UPT: base rack 00-323741-000, insert 00-323637-000 for 8 large sheets, cutlery rack C-01-07	1,424.-
00-323753-000	Insert 568 x 665 mm suitable for plates, bowls, sheets, etc.	242.-
00-323637-000	Insert 568 x 625 mm, for 8 large sheets, distance between rows: 5.9 cm	205.-
00-323741-000	Basic rack 1,240 x 700 mm, for UXT/UPT Models	1,126.-
SEF-24/052	60 Hz option 380-415V/60HZ/3~/PE	1,589.-
04-006330-001	Low level chemical sensing lance set 450 mm for external containers (up to 20 litre)	166.-



For best wash results, we recommend the HOBART chemical range HYLINE and the HOBART water treatment systems HYDROLINE.



PRODUCT ADVANTAGES

- **Extra capacity by side wash system:** capacity up to 8 GN-trays 1/1 or 5 EN2 container
- **Detergent direct spraying system:** system soaks the wash ware following the detergent pre-washing cycle and softens even the most severely encrusted food residues
- **VISIOTRONIC-TOUCH control:** colour touchscreen (displays text and graphic) in conjunction with single-button control and remaining cycle time indication
- **SENSO-ACTIVE resource management:** constantly measures the quality of the wash water and keeps the amount of rinsing needed in each rinse cycle to the minimum
- **POWER wash:** high-pressure washing to wash heavily soiled wash items
- **CLIP-IN wash and rinse system:** easy removal without any tools
- **USB-interface:** comfortable download of operational data in form of a protocol via USB
- **GENIUS-X² fine filter system:** advanced filter system with pre-wash function reduces detergent consumption up to 35 %
- **ROTOR-X wash system:** separate rotating upper and lower 4-spoke wash arms deliver dynamic wash power
- **SmartConnect app:** controlling your warewash operation with smart technology: status and messages, usage and operating costs, hygiene and service
- **VAPOSTOP** (optional): prevents vapour to escape from machine when door is opened
- The optional **drain heat recovery** transfers heat from hot drain water to the fresh-water supply, saving up to 12.9 kW
- The optional **exhaust heat recovery** uses steam to heat fresh feed water and reduces the amount of power needed, saving up to 7.8 kW
- **Loading height:** above-average loading height of 860 mm
- **Intelligent energy management:** the available energy is used continuously. Thus, at a low total loading value the heating time gets reduced
- **VAPO-ACTIVE steam washing:** significantly less manual pre-cleaning and second runs by intensive wash cycles with steam injection
- **Interlocked strainer:** prevents operation without tank strainer
- **EASY-CLEAN concept:** blue markings in the machine help the operator to identify the components which require cleaning
- **Hygiene programme (in combination with Hygiene-Tab INTENSIV)** for removal of calcium carbonate and other deposits from wash chamber
- **Optional refill signal:** monitors contents of external as well as integrated chemical containers

TECHNICAL DATA

Cycle times*	120 / 240 / 280 sec. and special cycles
Water consumption	14 l/rack**
Tank capacity	130 l
Tank heating	6.1 kW
Power supply	400 / 50 / 3N
Booster loading	
Standard	18.1 kW
Alternative	9.1 kW
Total loading	
Standard	23.5 kW / 3 x 40 A
Alternative	18.3 kW / 3 x 32 A
Wash pump	2 x 1,150 l/min 2 x 2.9 kW
Rack size	1,240 x 700 mm
Loading height	860 mm
Noise level	70 dB (A)
Weight (gross / net)	325 / 305 kg

* Thermostop guarantees required temperatures with cold water connection, the actual cycle times extend accordingly.

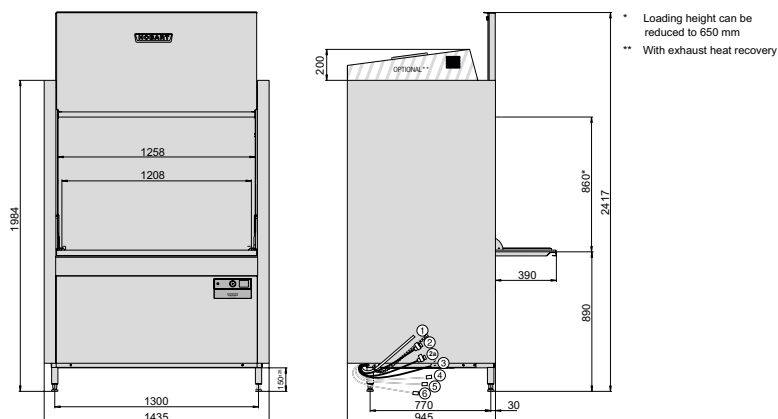
** Water consumption may vary depending on soil level and programme.

For machine protection the water hardness should not exceed 1°dH, if higher we recommend using an integrated water softener or an external water softener of the product line HYDROLINE PROTECT.

CONNECTIONS

(1) Drain hose	1,800 mm ID20 / OD25
(2) Supply hose	2,000 mm R 3/4"
Required flow rate	5 l/min
Flow pressure	0.5 - 10 bar
Max. supply water temperature	60 °C
(3) Power cord	2,000 mm
Supply hose for	
(4) Detergent	2,500 mm
(5) Rinse aid	2,500 mm

DIMENSIONAL DRAWING



BASIC MODEL

- Front door utensil washer
- Useable inside dimensions w x d x h: 1110x773x825mm
- Nominal capacity up to 30 cycles/h
- 6 automatic programmes: short, standard, steam washing, detergent direct spraying, continuous, hygiene
- Double walled housing
- Strainer soil sensor
- Self-cleaning programme
- Separate tank fill (can be deactivated)
- Ready to install - completely equipped: fill / drain hose, electrical cable, detergent dispenser, rinse aid dispenser, rinse pump, drain pump, back-flow preventer, tank heating, separate tank fill (can be deactivated), back panel
- Tank, frame, wash / rinse arms and panels are stainless steel 1.4301
- Integrated WiFi module

ORDER NO.	DESCRIPTION	€
UPT-10B	Basic model Please note: Racks need to be ordered separately	47,360.-

OPTIONAL EQUIPMENT

ORDER NO.	DESCRIPTION	€
SEF-23/062	Integrated drain heat recovery Alternatively with reduced kW booster heater (specify full kW for high capacity throughput – reduced kW may allow reduced total loading)	5,824.-
SEF-23/061	Integrated exhaust heat recovery, condensation and VAPOSTOP system	5,232.-
ML71620	Rack assortment UXT/UPT: base rack 00-323741-000, universal insert 00-323753-000, cutlery rack C-01-07	1,462.-
ML71655	Rack assortment UXT/UPT: base rack 00-323741-000, insert 00-323637-000 for 8 large sheets, cutlery rack C-01-07	1,424.-
00-323741-000	Basic rack 1,240 x 700 mm, for UXT/UPT Models	1,126.-
00-323637-000	Insert 568 x 625 mm, for 8 large sheets, distance between rows: 5.9 cm	205.-
00-323753-000	Insert 568 x 665 mm suitable for plates, bowls, sheets, etc.	242.-
04-006330-001	Low level chemical sensing lance set 450 mm for external containers (up to 20 litre)	166.-



For best wash results, we recommend the HOBART chemical range HYLINE and the HOBART water treatment systems HYDROLINE.



PRODUCT ADVANTAGES

- **VISIOTRONIC-TOUCH control:** colour touchscreen (displays text and graphic) in conjunction with single-button control and remaining cycle time indication
- **SENSO-ACTIVE resource management:** constantly measures the quality of the wash water and keeps the amount of rinsing needed in each rinse cycle to the minimum
- **POWER wash:** high-pressure washing to wash heavily soiled wash items
- **FULLY ENCLOSED HOOD:** thanks to the fully enclosed hood, the hot waste steam remains in the system and is not released to the room. The indoor climate is thereby less contaminated and energy isn't lost
- **CLIP-IN wash and rinse system:** easy removal without any tools
- **USB-interface:** comfortable download of operational data in form of a protocol via USB
- **GENIUS-X² fine filter system:** advanced filter system with pre-wash function reduces detergent consumption up to 35 %
- **SmartConnect app:** controlling your warewash operation with smart technology: status and messages, usage and operating costs, hygiene and service
- **ROTOR-X wash system:** separate rotating upper and lower 4-spoke wash arms deliver dynamic wash power
- The optional **drain heat recovery** transfers heat from hot drain water to the fresh-water supply, saving up to 8.6 kW
- **Intelligent energy management:** the available energy is used continuously. Thus, at a low total loading value the heating time gets reduced
- **Interlocked strainer:** prevents operation without tank strainer
- **EASY-CLEAN concept:** blue markings in the machine help the operator to identify the components which require cleaning
- **Hygiene programme (in combination with Hygiene-Tab INTENSIV)** for removal of calcium carbonate and other deposits from wash chamber
- **Optional refill signal:** monitors contents of external as well as integrated chemical containers

TECHNICAL DATA

Cycle times*	120 / 240 / 360 sec. and special cycles
Water consumption	6.9 l/rack**
Tank capacity	130 l
Tank heating	6.1 kW
Power supply	400 / 50 / 3N
Booster loading	
Standard	15.3 kW
Alternative	9.1 kW
Total loading	
Standard	20.6 kW 3 x 35 A
Alternative	15.5 kW 3 x 25 A
Wash pump	2 x 1,150 l/min 2 x 2.9 kW
Rack size	1,240 x 700 mm
Loading height	620 mm
Noise level	68 dB (A)
Weight (gross / net)	384 / 364 kg

* Thermostop guarantees required temperatures with cold water connection, the actual cycle times extend accordingly.

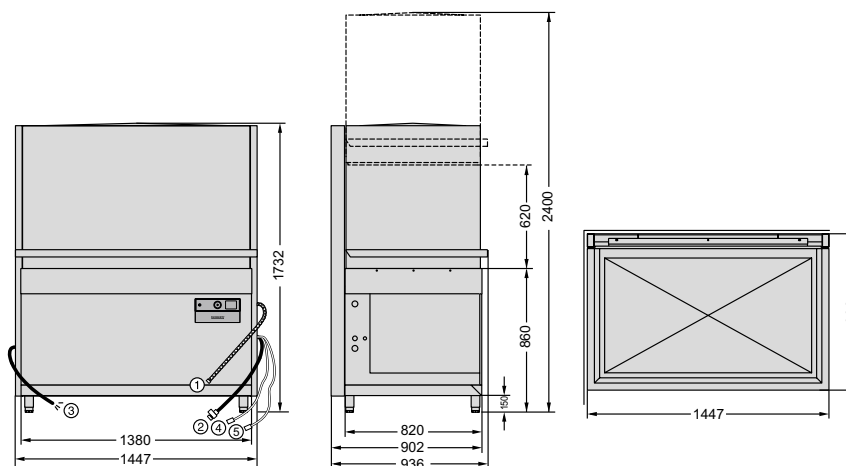
** Water consumption may vary depending on soil level and programme.

CONNECTIONS

(1) Drain hose	1,800 mm ID20 / OD25
(2) Supply hose	2,000 mm R 3/4"
Required flow rate	5 l/min
Flow pressure	0.5 - 10 bar
Max. supply water temperature	60 °C
(3) Power cord	2,000 mm
Supply hose for	
(4) Detergent	2,500 mm
(5) Rinse aid	2,500 mm

For machine protection the water hardness should not exceed 3°dH, if higher we recommend using an integrated water softener or an external water softener of the product line HYDROLINE PROTECT.

DIMENSIONAL DRAWING



BASIC MODEL

- Hood-type utensil washer
- Useable inside dimensions w x d x h: 1320 x 735 x 600 mm
- Nominal capacity up to 30 cycles/h
- 5 automatic cycles: short, standard, intensive, continuous, hygiene
- Multi-Setting: booster capacity may be reduced from 15.3 kW to 9.1 kW if connected with hot water
- Strainer soil sensor
- Self-cleaning programme
- Ready to install - completely equipped: fill / drain hose, electrical cable, detergent dispenser, rinse aid dispenser, rinse pump, drain pump, back-flow preventer, tank heating
- Tank, frame, wash / rinse arms and panels are stainless steel 1.4301
- Integrated WiFi module

ORDER NO.	DESCRIPTION	€
UXTH-10B	Basic model Please note: Racks need to be ordered separately	39,740.-

OPTIONAL EQUIPMENT

ORDER NO.	DESCRIPTION	€
SEF-23/069	Separate tank fill for UXTH Supply water should be soft and warm (50 - 60°C)	3,215.-
SEF-23/066	Automatic Hoodlift for UXTH Back panel is included	3,940.-
SEF-23/065	Integrated drain heat recovery Alternatively with 9.1 or 15.3 kW booster heater (specify 15.3 kW for high capacity throughput – 9.1 kW may allow reduced total loading)	5,824.-
SEF-23/134	Back panel stainless steel 1.4301	2,848.-
SEF-24/062	Preparation for front table attachment (System 3 page 1.6-18)	2,931.-
ML71619	Rack assortment UXTH: base rack 01-539990-001, universal insert 00-323753-000, cutlery rack C-01-07	2,656.-
00-323637-000	Insert 568 x 625 mm, for 8 large sheets, distance between rows: 5.9 cm	205.-
00-323753-000	Insert 568 x 665 mm suitable for plates, bowls, sheets, etc.	242.-
01-539990-001	Roller rack 1,240 x 700 mm, for UXT(L)H Models	2,361.-
SEF-24/052	60 Hz option 380-415V/60HZ/3~/PE	1,589.-
04-006330-001	Low level chemical sensing lance set 450 mm for external containers (up to 20 litre)	166.-



For best wash results, we recommend the HOBART chemical range HYLINE and the HOBART water treatment systems HYDROLINE.



PRODUCT ADVANTAGES

- **VISIOTRONIC-TOUCH control:** colour touchscreen (displays text and graphic) in conjunction with single-button control and remaining cycle time indication
- **SENSO-ACTIVE resource management:** constantly measures the quality of the wash water and keeps the amount of rinsing needed in each rinse cycle to the minimum
- **POWER wash:** high-pressure washing to wash heavily soiled wash items
- **FULLY ENCLOSED HOOD:** thanks to the fully enclosed hood, the hot waste steam remains in the system and is not released to the room. The indoor climate is thereby less contaminated and energy isn't lost
- **CLIP-IN wash and rinse system:** easy removal without any tools
- **USB-interface:** comfortable download of operational data in form of a protocol via USB
- **GENIUS-X² fine filter system:** advanced filter system with pre-wash function reduces detergent consumption up to 35 %
- **SmartConnect app:** controlling your warewash operation with smart technology: status and messages, usage and operating costs, hygiene and service
- **ROTOR-X wash system:** separate rotating upper and lower 4-spoke wash arms deliver dynamic wash power
- The optional **drain heat recovery** transfers heat from hot drain water to the fresh-water supply, saving up to 8.6 kW
- **Loading height L:** above-average loading height of 880 mm (with rack 850 mm)
- **Intelligent energy management:** the available energy is used continuously. Thus, at a low total loading value the heating time gets reduced
- **Interlocked strainer:** prevents operation without tank strainer
- **EASY-CLEAN concept:** blue markings in the machine help the operator to identify the components which require cleaning
- **Hygiene programme (in combination with Hygiene-Tab INTENSIV)** for removal of calcium carbonate and other deposits from wash chamber
- **Optional refill signal:** monitors contents of external as well as integrated chemical containers

TECHNICAL DATA

Cycle times*	120 / 240 / 360 sec. and special cycles
Water consumption	6.9 l/rack**
Tank capacity	130 l
Tank heating	6.1 kW
Power supply	400 / 50 / 3N
Booster loading	
Standard	15.3 kW
Alternative	9.1 kW
Total loading	
Standard	20.6 kW 3 x 35 A
Alternative	15.5 kW 3 x 25 A
Wash pump	2 x 1,150 l/min 2 x 2.9 kW
Rack size	1,240 x 700 mm
Loading height	880 mm
Noise level	68 dB (A)
Weight (gross / net)	435 / 415 kg

* Thermostop guarantees required temperatures with cold water connection, the actual cycle times extend accordingly.

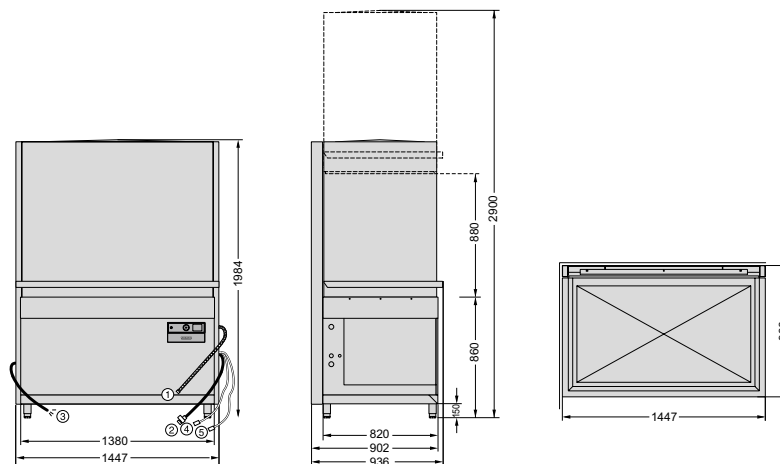
** Water consumption may vary depending on soil level and programme.

CONNECTIONS

(1) Drain hose	1,800 mm ID20 / OD25
(2) Supply hose	2,000 mm R 3/4"
Required flow rate	5 l/min
Flow pressure	0.5 - 10 bar
Max. supply water temperature	60 °C
(3) Power cord	2,000 mm
Supply hose for	
(4) Detergent	2,500 mm
(5) Rinse aid	2,500 mm

For machine protection the water hardness should not exceed 3°dH, if higher we recommend using an integrated water softener or an external water softener of the product line HYDROLINE PROTECT.

DIMENSIONAL DRAWING



BASIC MODEL

- Hood-type utensil washer
- Useable inside dimensions w x d x h:
1320 x 735 x 850 mm
- Nominal capacity up to 30 cycles/h
- 5 automatic cycles: short, standard, intensive, continuous, hygiene
- Multi-Setting: booster capacity may be reduced from 15.3 kW to 9.1 kW if connected with hot water
- Strainer soil sensor
- Self-cleaning programme
- Ready to install - completely equipped: fill / drain hose, electrical cable, detergent dispenser, rinse aid dispenser, rinse pump, drain pump, back-flow preventer, tank heating
- Tank, frame, wash / rinse arms and panels are stainless steel 1.4301
- Integrated WiFi module

ORDER NO.	DESCRIPTION	€
UXTLH-10B	Basic model Please note: Racks need to be ordered separately	40,640.-

OPTIONAL EQUIPMENT

ORDER NO.	DESCRIPTION	€
SEF-23/068	Separate tank fill for UXTLH Supply water should be soft and warm (50 - 60°C)	2,688.-
SEF-23/067	Automatic Hoodlift for UXTLH Back panel is included	4,255.-
SEF-23/135	Back panel stainless steel 18/9	3,166.-
SEF-23/065	Integrated drain heat recovery Alternatively with 9.1 or 15.3 kW booster heater (specify 15.3 kW for high capacity throughput – 9.1 kW may allow reduced total loading)	5,824.-
SEF-24/062	Preparation for front table attachment (System 3 page 1.6-18)	2,931.-
ML71619	Rack assortment UXTH: base rack 01-539990-001, universal insert 00-323753-000, cutlery rack C-01-07	2,656.-
01-539990-001	Roller rack 1,240 x 700 mm, for UXT(L)H Models	2,361.-
00-323637-000	Insert 568 x 625 mm, for 8 large sheets, distance between rows: 5.9 cm	205.-
00-323753-000	Insert 568 x 665 mm suitable for plates, bowls, sheets, etc.	242.-
SEF-24/052	60 Hz option 380-415V/60HZ/3~/PE	1,589.-
04-006330-001	Low level chemical sensing lance set 450 mm for external containers (up to 20 litre)	166.-

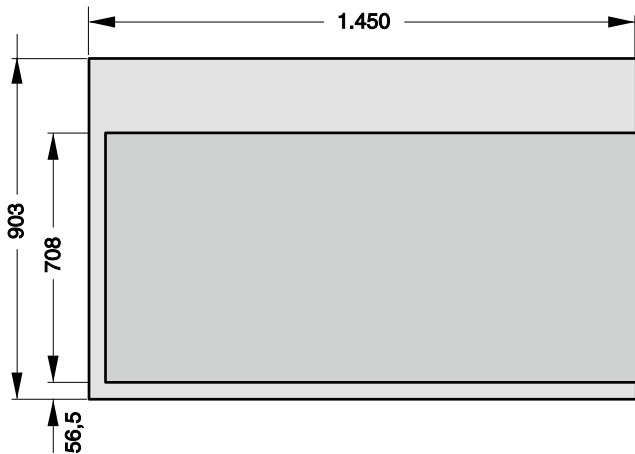
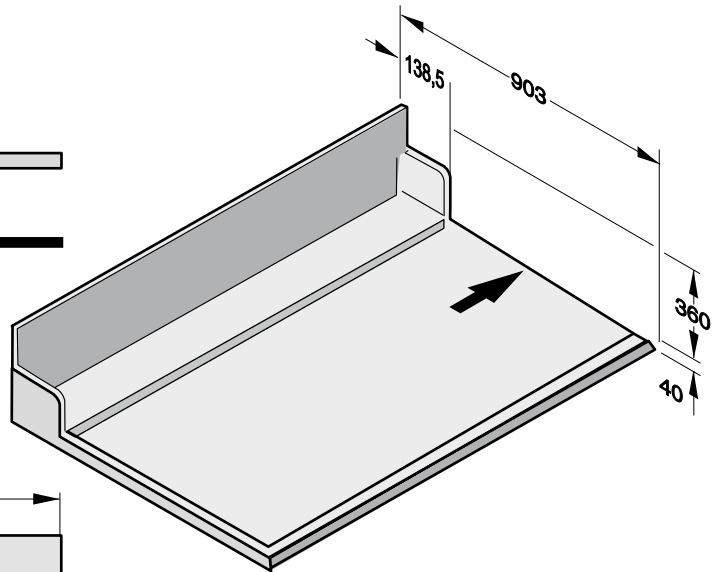
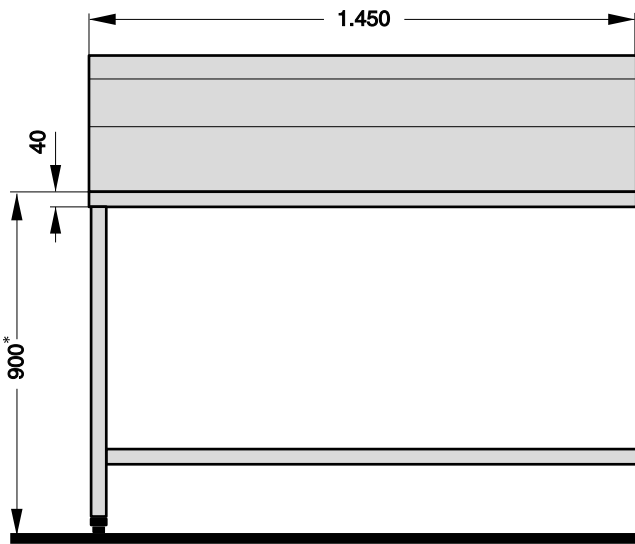


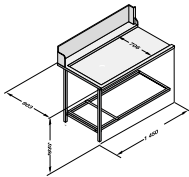
For best wash results, we recommend the HOBART chemical range HYLINE and the HOBART water treatment systems HYDROLINE.

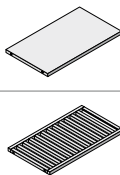
TABLING PROGRAMME FOR UXT(L)H

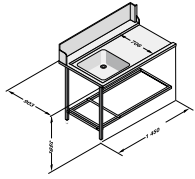
PRODUCT ADVANTAGES:

- Tabling programme for highest demands
- Integrated sloped drain towards machine
- Integrated splash protection panel over whole length
- Splash protection panels closed on both sides
- Sink drain in general at rear towards machine
- Special lengths available
- Stable square profile legs and cross bars
- Solid stainless steel construction



MODEL	DESCRIPTION				
	• Exit table without sink • 903 mm wide • With splash protection panel 360 mm high (integr. in profile) over whole length, closed on both sides • With rack guiding rails • Table sheet 1.5 mm stainless steel 1.4301 • Stainless steel base with height-adjustable plastic bolts • Sloped towards machine • Standard length 1,450 mm Please note: For selection of table position "left" or "right" the front view to the machine is decisive				
			ORDER NO.		
			Table position		
			left	right	€
	Table 1,450 mm (ONLY IN COMBINATION WITH CROSS BAR, STORAGE BOARD OR STORAGE GRID)		04-022533-001	04-022534-001	3,830.-

OPTIONAL EQUIPMENT			
	Cross bar, stainless steel	04-022539-001	350.-
	Storage board, stainless steel	04-022540-001	556.-
	Storage grid, stainless steel	04-022541-001	922.-

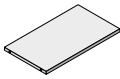
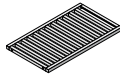
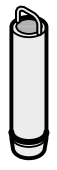
MODEL

DESCRIPTION

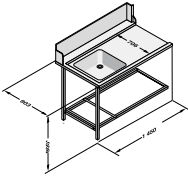
- Entry table with sink 600 x 600 x 300 mm
- 903 mm wide
- With splash protection panel 360 mm high (integr. in profile) over whole length, closed on both sides
- With rack guiding rails
- Table sheet 1.5 mm stainless steel 1.4301
- Stainless steel base with height-adjustable plastic bolts
- Sloped towards machine
- Table is prepared with holes for connecting the overhead spray with tap and mixing valve
- Standard length 1,450 mm

Please note: for selection of table position "left" or "right" the front view to the machine is decisive

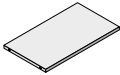
		ORDER NO.		
		Table position		€
		left	right	
	Table 1,450 mm with integrated sink 600 x 600 x 300 mm (ONLY IN COMBINATION WITH CROSS BAR, STORAGE BOARD OR STORAGE GRID)	04-022535-001	04-022536-001	5,470.-

OPTIONAL EQUIPMENT

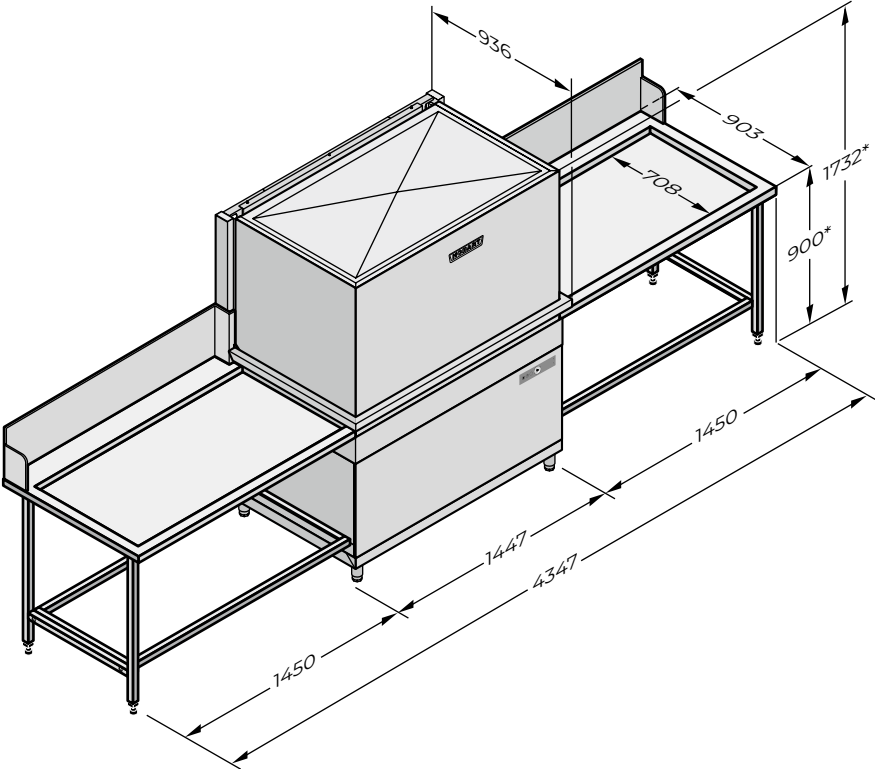
	Cross bar, stainless steel	04-022539-001	350.-
	Storage board, stainless steel	04-022540-001	556.-
	Storage grid, stainless steel	04-022541-001	922.-
	Stand pipe for sink, 250 mm high	00-168349-002	130.-
	Overhead spray with tap and mixing valve	00-605237-000	676.-
	Overhead spray with tap and mixing valve special robust version and wall mounted (specify to remove the standard holes in the table)	00-605882-001	1,439.-

MODEL	DESCRIPTION		
	• Entry table with sink 800 x 600 x 300 mm • 903 mm wide • With splash protection panel 360 mm high (integr. in profile) over whole length, closed on both sides • With rack guiding rails • Table sheet 1.5 mm stainless steel 1.4301 • Stainless steel base with height-adjustable plastic bolts • Sloped towards machine • Table is prepared with holes for connecting the overhead spray with tap and mixing valve • Standard length 1,450 mm Please note: For selection of table position "left" or "right" the front view to the machine is decisive		
			ORDER NO.
			Table position
		left	right
	Table 1,450 mm with sink 800 x 600 x 300 mm (ONLY IN COMBINATION WITH CROSS BAR, STORAGE BOARD OR STORAGE GRID)	04-022537-001	04-022538-001
			€
			7,670.-

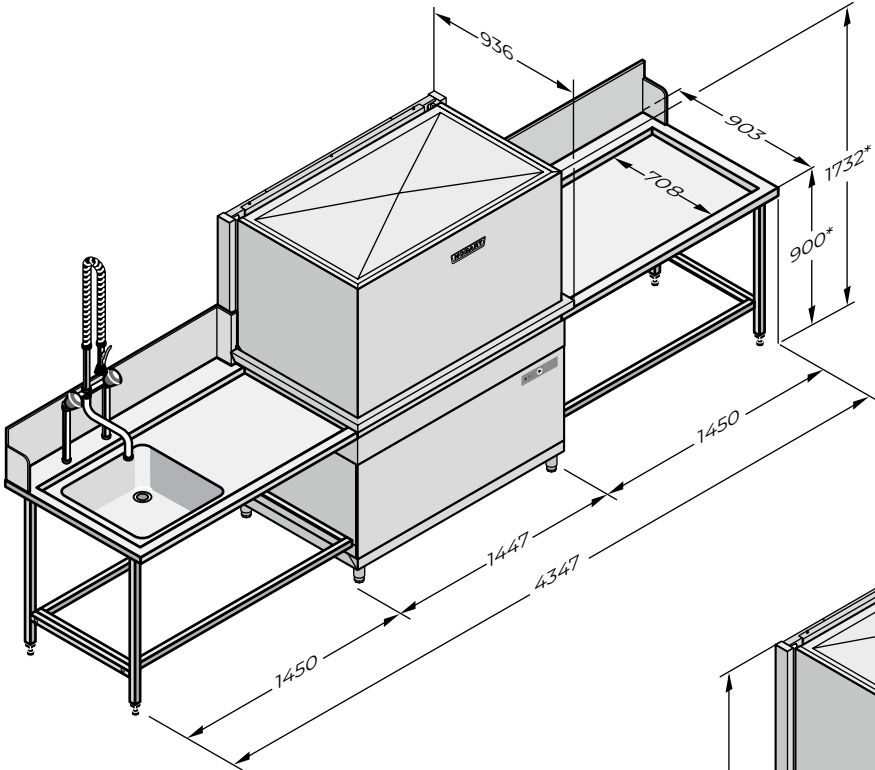
OPTIONAL EQUIPMENT

	Cross bar, stainless steel	04-022539-001	350.-
	Storage board, stainless steel	04-022540-001	556.-
	Storage grid, stainless steel	04-022541-001	922.-
	Stand pipe for sink, 250 mm high	00-168349-002	130.-
	Overhead spray with tap and mixing valve	00-605237-000	676.-
	Overhead spray with tap and mixing valve special robust version and wall mounted (specify to remove the standard holes in the table)	00-605882-001	1,439.-

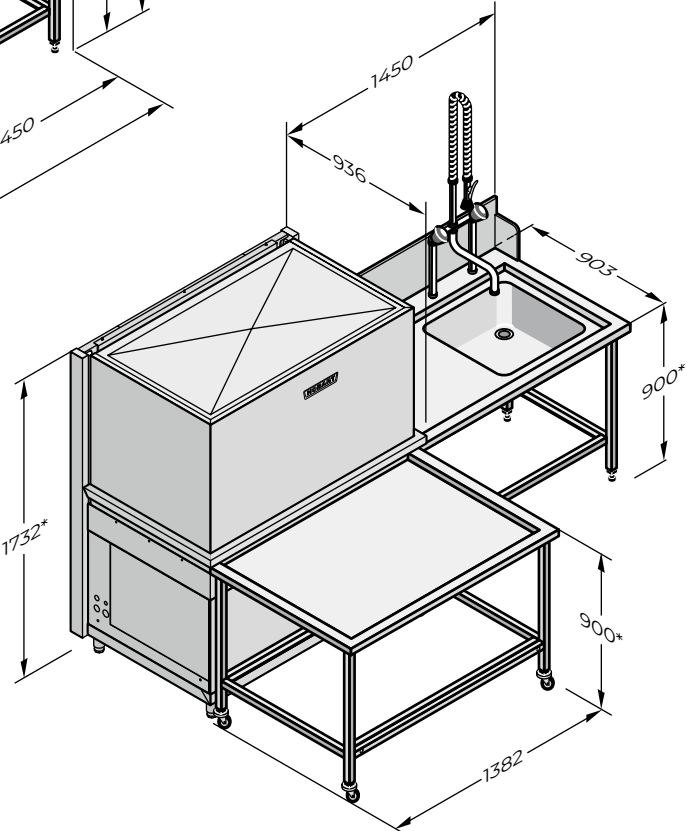
SYSTEM 1

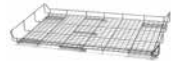
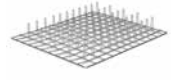
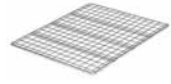
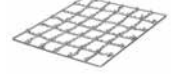


SYSTEM 2



SYSTEM 3



ORDER NO.	DESCRIPTION		€
	Racks for UX-Models		
01-510508-001	Basic rack 600 x 760 mm, for UX/UP Models		426.-
00-323741-000	Basic rack 1,240 x 700 mm, for UXT/UPT Models		1,126.-
01-539990-001	Roller rack 1,240 x 700 mm, for UXT(L)H Models		2,361.-
00-326174-001	Roller rack for corner operation for front table		3,471.-
	Rack inserts		
00-323753-000	Insert 568 x 665 mm suitable for plates, bowls, sheets, etc.		242.-
00-323637-000	Insert 568 x 625 mm, for 8 large sheets, distance between rows: 5.9 cm		205.-
00-323638-000	Insert 568 x 372 x 490 mm (l x w x h) for 6 pipe bags		137.-
00-323796-000	Wire grid insert 600 x 700 mm, alternatively to basic rack, optimal for washing 2 boxes on one level		205.-
00-323777-000	Cover for light wash ware 665 x 568 mm stainless steel frame, connected with chains		624.-
00-774847-001	Insert 495 x 430 mm for 5 isolating trays up to max. 70 mm thickness of the trays		270.-

ORDER NO.	DESCRIPTION		€
	Rack assortments		
ML71600	Rack assortment UX/UP: base rack 01-510508-001, rack insert 00-323753-000, cutlery rack C-01-07		740.-
ML71601	Rack assortment UX/UP: base rack 01-510508-001, insert for 8 large bakery sheets 00-323637-000		624.-
ML71654	Rack assortment UX/UP: base rack 01-510508-001, insert for 8 large bakery sheets 00-323637-000, cutlery rack C-01-07		693.-
ML71620	Rack assortment UXT/UPT: base rack 00-323741-000, universal insert 00-323753-000, cutlery rack C-01-07		1,462.-
ML71655	Rack assortment UXT/UPT: base rack 00-323741-000, insert 00-323637-000 for 8 large sheets, cutlery rack C-01-07		1,424.-
ML71619	Rack assortment UXTH: base rack 01-539990-001, universal insert 00-323753-000, cutlery rack C-01-07		2,656.-

1.7 WATER TREATMENT / CHEMICALS


made in germany

1.7 Water Treatment and Chemicals

Water Treatment HYDROLINE

Water Softener HYDROLINE PROTECT SE-H.....	2
Water Softener HYDROLINE PROTECT SD-H.....	4
Partial Demineralisation HYDROLINE STAR PD	6
Full Demineralisation HYDROLINE STAR EXTRA FD.....	8
Reverse Osmosis HYDROLINE PURE RO-I	10
Reverse Osmosis HYDROLINE PURE RO-S.....	12
Reverse Osmosis HYDROLINE PURE RO-C	14
Reverse Osmosis HYDROLINE PURE RO-L.....	16
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Installation reverse osmosis systems.....	20

Cleaning chemicals HYLINE

Overview	22
Cleaning chemicals HYLINE	23


PRODUCT ADVANTAGES

- Protects machine against limescale - extends maintenance intervals and service life
- Economic low cost version
- Integrated blending system in control head for adjustment to local water hardness
- Sturdy control head
- Optimises the effectiveness of detergents
- Automatic regeneration of water softening system
- Volume-controlled, programmable regeneration
- Operates with cold or warm water up to 50°C
- Compact dimensions, including rollers for flexible installation
- Does not require electrical supply

TECHNICAL DATA

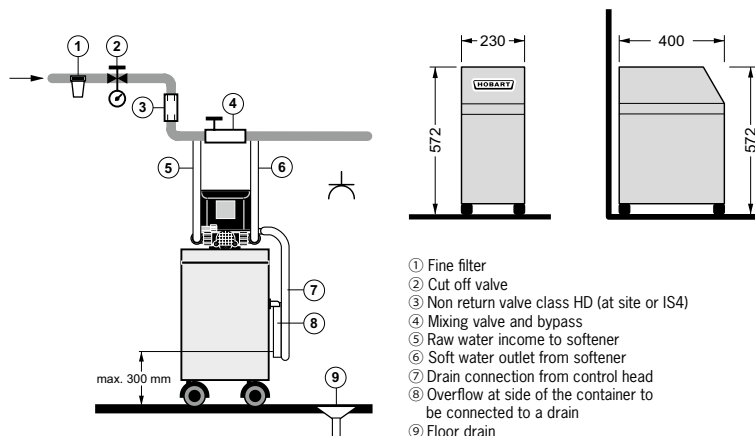
Weight (gross / net)	14 / 12 kg
Maximum hardness	30 °dH*
Capacity salt container	10 kg
Regeneration time	11 min
Salt consumption per regeneration	0.27 kg
Supply capacity	
Continuously	3 - 20 l/min
Temperature	min. 2 / max. 65 °C

German hardness in °dH	6	8	11	14	17	20	23	25	30
Capacity in between 2 regenerations in liter	1,050	704	537	420	339	288	258	215	170

*The water treatment system must be connected to the drinking water supply system by means of a backflow preventer conforming to EN61770 (see „Optional Equipment“). Depending on local water quality, it might be advisable to install an upstream fine filter. Installation might require additional armoured hoses (see „Optional Equipment“). An overflow hose for the tank can be installed on-site.

CONNECTIONS

Raw water connection	R 3/4"
Pure water outlet	R 3/4"
Flow pressure	3 - 7 bar
Max. supply water temperature	50 °C

DIMENSIONAL DRAWING


BASIC MODEL

- Quality ion exchangers reduce the water hardness by substituting calcium and magnesium ions contained in the water with sodium ions
- The water filter system consists of a corrosion-proof pressure vessel containing the filter material
- Depending on the water pressure on-site, filtration reduces the pressure to downstream machines by a minimum of 0.5 bar
- Vessel made of plastic

ORDER NO.	DESCRIPTION	€
SE-H	Economy Single Cartridge Softener	1,832.-

OPTIONAL EQUIPMENT

ORDER NO.	DESCRIPTION	€
IS1	Hose , 1,500 mm, 3/4", DN15, reinforced with stainless steel for basic installation	129.-
IS2	Comprehensive Installation Kit for machine connection, including • hose 3/4", 1,500 mm • cut-off valve • manometer • back flow prevention acc. EN61770	541.-
IS3	Bypass and blending valve , can also be combined with IS2. Including additional hose 3/4", 1,500 mm	751.-
IS4	Safety combination type HD (with backflow preventer and pipe vent) according to DIN EN 1717	158.-



PRODUCT ADVANTAGES

- Protects machine against limescale - extends maintenance intervals and service life
- Optimises the effectiveness of detergents
- The system is automatically regenerated while in normal operation - supplying soft water 24 hours a day
- No disruption for regeneration thanks to double-chamber system
- Operates with cold or warm water up to 65°C
- Compact dimensions, including rollers for flexible installation
- Does not require electrical supply

TECHNICAL DATA

Weight (gross / net)	21 / 19 kg
Maximum hardness	40 °dH*
Capacity salt container	20 kg
Salt consumption per regeneration	0.5 kg
Supply capacity	
Continuously	2 - 20 l/min
Temperature	min. 2 / max. 65 °C

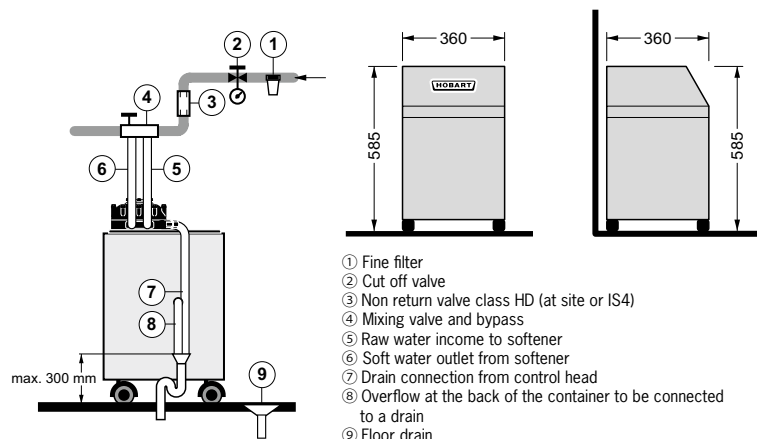
German hardness in °dH	6	7	8	9	10	12	13-14	15-16	18-19	20-25	25-34	40-45
Capacity in between 2 regenerations in liter	1,257	1,012	930	766	685	603	521	439	358	276	194	194

*The water treatment system must be connected to the drinking water supply system by means of a backflow preventer conforming to EN61770 (see „Optional Equipment“). Depending on local water quality, it might be advisable to install an upstream fine filter. Installation might require additional armoured hoses (see „Optional Equipment“). An overflow hose for the tank can be installed on-site.

CONNECTIONS

Raw water connection	R 3/4"
Pure water outlet	R 3/4"
Flow pressure	3 - 7 bar
Max. supply water temperature	65 °C

DIMENSIONAL DRAWING



BASIC MODEL

- Quality ion exchangers reduce the water hardness by substituting calcium and magnesium ions contained in the water with sodium ions
- The water filter system consists of a corrosion-proof pressure vessel containing the filter material
- Depending on the water pressure on-site, filtration reduces the pressure to downstream machines by a minimum of 0.5 bar
- Vessel made of plastic

ORDER NO.	DESCRIPTION	€
SD-H	High performance double cartridge softener	3,190.-

OPTIONAL EQUIPMENT

ORDER NO.	DESCRIPTION	€
IS1	Hose , 1,500 mm, 3/4", DN15, reinforced with stainless steel for basic installation	129.-
IS2	Comprehensive Installation Kit for machine connection, including • hose 3/4", 1,500 mm • cut-off valve • manometer • back flow prevention acc. EN61770	541.-
IS3	Bypass and blending valve , can also be combined with IS2. Including additional hose 3/4", 1,500 mm	751.-
IS4	Safety combination type HD (with backflow preventer and pipe vent) according to DIN EN 1717	158.-



PRODUCT ADVANTAGES

- Prevents salt and limescale stains on dishes, glassware and cutlery in areas where carbon hardness is high
- Protects machine against limescale deposits
- Optimises the effectiveness of detergents - the dosing rate can be reduced
- Easy, tool-free exchange of cartridge
- Inlet and outlet hoses need not be disconnected to change the cartridge
- Designed for vertical or horizontal installation
- Pressure vessel lid equipped with built-in back flow preventer according to DIN EN 1717
- Does not require electrical supply
- High capacity
- Compact dimensions
- For cold and warm water
- Low investment cost

TECHNICAL DATA

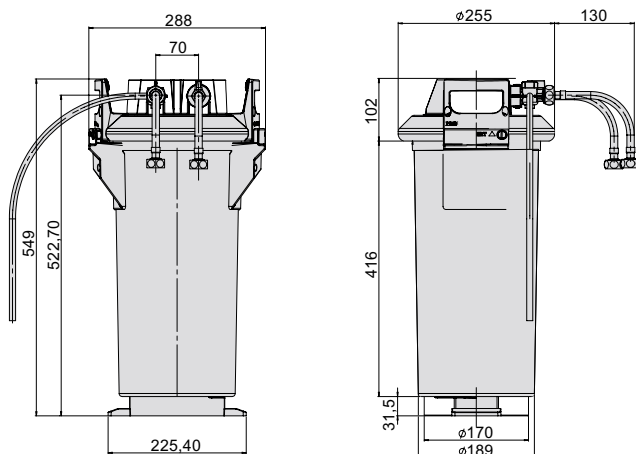
Weight (gross / net)	24 / 18 kg
Maximum hardness	35 °dH*
Supply capacity	13,000 l at 10°dH
Continuously	5 l/min

*Attention: the bending radius of the inlet and outlet hoses is approx. 130 mm - depending on the installation orientation and operating space, this must be considered in addition to the dimensions of the complete system. Optional 90° connection pieces (Order No. 00-895440-008) may help for tight installations. Consider water pressure loss of 0,45 bar

CONNECTIONS

Raw water connection	R 3/4"
Pure water outlet	R 3/4"
Flow pressure	2 - 6 bar
Max. supply water temperature	60 °C

DIMENSIONAL DRAWING



BASIC MODEL

- For partial demineralisation, the calcium and magnesium ions (water hardening ions) contained in the water are substituted with hydrogen ions
- The sodium ion (table salt) concentration in the water is not increased in the process
- Not recommended for operation with upstream water softening system
- Not suitable for use in conjunction with dishwasher with integrated water softening system
- The water filter system consists of a corrosion-proof pressure vessel containing the filter material

ORDER NO.	DESCRIPTION	€
STAR PD	Partial Demineralisation / De-carbonisation complete system incl. cartridge and housing	2,130.-

OPTIONAL EQUIPMENT

ORDER NO.	DESCRIPTION	€
00-895440-003	Replacement Cartridge	448.-
00-895440-005	Hose 2,000 mm, 3/4", DN13, for fresh-water connection, reinforced with stainless steel, incl. cut-off valve	118.-
00-895440-008	90° connection piece 3/4" for more compact connection of hoses	71.-


PRODUCT ADVANTAGES

- Prevents salt and limescale stains on dishes, glassware and cutlery in areas where carbon hardness is high
- Protects machine against limescale deposits
- Optimises the effectiveness of detergents - the dosing rate can be reduced
- Easy, tool-free exchange of cartridge
- Inlet and outlet hoses need not be disconnected to change the cartridge
- Designed for vertical and horizontal installation
- Pressure vessel lid equipped with built-in preventer according to DIN EN 1717
- Does not require electrical supply
- High capacity
- Compact dimensions
- For cold and warm water
- Low investment cost

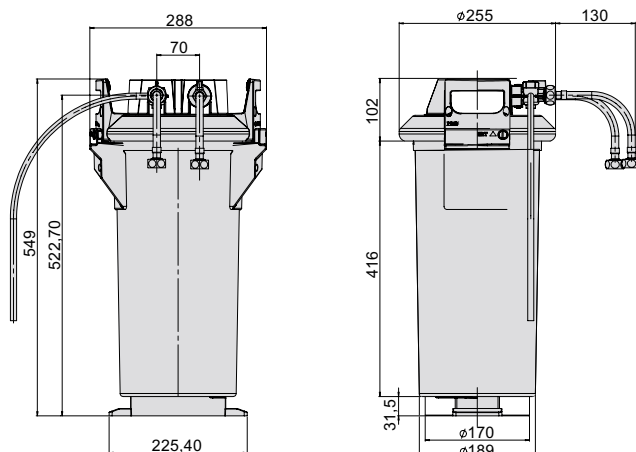
TECHNICAL DATA

Weight (gross / net)	24 / 18 kg
Maximum hardness	35 °dH*
Supply capacity	5,400 l at 10 °dH
Continuously	5 l/min

*Attention: the bending radius of the inlet and outlet hoses is approx. 130 mm - depending on the installation orientation and operating space, this must be considered in addition to the dimensions of the complete system. Optional 90° connection pieces (Order No. 00-895440-008) may help for tight installations. Consider water pressure loss of 0,45 bar

CONNECTIONS

Raw water connection	R 3/4"
Pure water outlet	R 3/4"
Flow pressure	2 - 6 bar
Max. supply water temperature	60 °C

DIMENSIONAL DRAWING


BASIC MODEL

- For full demineralisation, the calcium and magnesium ions (water hardening ions) as well as the sodium ions (table salt) contained in the water are substituted
- Not recommended for operation with upstream water softening system
- Not suitable for use in conjunction with dishwasher with integrated water softening system
- The water filter system consists of a corrosion-proof pressure vessel containing the filter material

ORDER NO.	DESCRIPTION	€
STAR EXTRA FD	Full Demineralisation for glasswashing complete system incl. cartridge and housing	2,155.-

OPTIONAL EQUIPMENT

ORDER NO.	DESCRIPTION	€
00-895440-004	Replacement Cartridge	448.-
00-895440-005	Hose 2,000 mm, 3/4", DN13, for fresh-water connection, reinforced with stainless steel, incl. cut-off valve	118.-
00-895440-008	90° connection piece 3/4" for more compact connection of hoses	71.-



PRODUCT ADVANTAGES

- Minimum space requirement: Machine with integrated reverse osmosis has a total height of only 820 mm and fits under the counter
- Provides demineralised water in continuous operation for highest demands on the wash result
- Prevents salt and limescale stains on glasses
- No need for manual polishing of glasses and cutlery
- Protects machine against limescale deposits
- Optimises the effectiveness of detergents
- Minimum operating costs at highest capacity
- Direct communication with the dishwasher
- Fast and easy removal of the pre-filter

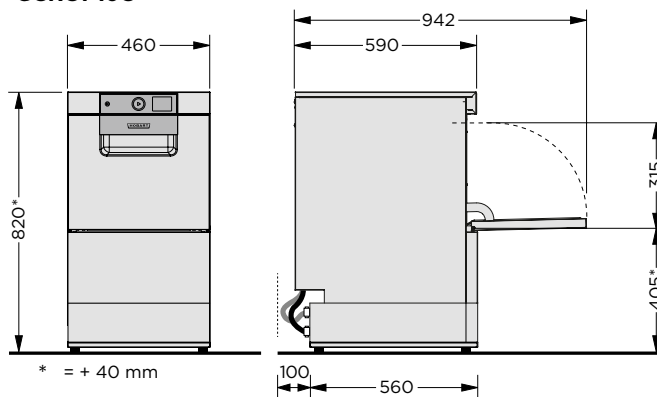
TECHNICAL DATA

Weight (gross / net)	20 kg
Maximum hardness	35 °dH*
Max. conductivity supply water	1,200 µS/cm
Supply capacity	
Continuously	2 l/min

*The installation must be performed according to EN61770/EN1717. The corresponding back flow prevention type EA for the raw water supply is integrated in the RO. A back flow prevention for the drain connection is part of the optional installation kit. From 10° dH ,we recommend installing an upstream water softening system to prevent the blockage of the membrane. Hard water reduces the permeate output and shortens the life of the membrane.

DIMENSIONAL DRAWING

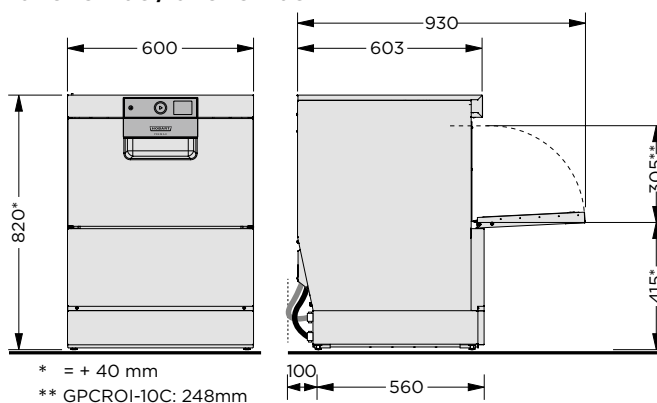
GCROI-10C



CONNECTIONS

Drain hose	2,000 mm ID20/OD25
Supply hose	2,000 mm R 3/4"
Concentrate drain hose	1,800 mm ID21/OD28
Flow pressure	1.5-6 bar
Max. supply water temperature	35 °C

GPCROI-10C / GXCROI-10C



BASIC MODEL

- The raw mains water enters an enclosed system and is forced at high pressure through a special extremely fine membrane
- Salts and minerals are thereby completely removed from the water. The downstream dishwasher is thus supplied by perfectly clean water
- Easy access to membrane and pre-filter
- Operational indications on the display of the glasswasher
- only available pre-assembled with glasswasher from Hobart factory in Germany.

ORDER NO.	DESCRIPTION	€
GPCROI-10C	with integrated reverse osmosis	14,035.-
GXCROI-10C	with integrated reverse osmosis	11,675.-
GCROI-10C	with integrated reverse osmosis	10,600.-

OPTIONAL EQUIPMENT

ORDER NO.	DESCRIPTION	€
01-539385-001	Installation kit for reverse osmosis including: back flow prevention for drain connection according EN1717, dirt collector, syphon, connection pieces and fixing materials	307.-
01-294225-101	Carbon pre-filter cartridge for regularly exchange Capacity: 14,000 litre / 6 month	100.-


PRODUCT ADVANTAGES

- Minimum space requirement: Vertical or horizontal installation next or on top of a glass-/dishwasher
- Continuous treatment system providing demineralised water for top-quality wash results
- Prevents salt and limescale stains on dishes, glasses and cutlery
- Protects machine against limescale deposits
- Optimises the effectiveness of detergents
- Minimum operating costs at highest capacity
- Bypass function: washing operation of the dishwasher is always guaranteed
- Easy to operate with integrated display
- Fast and easy removal of the pre-filter

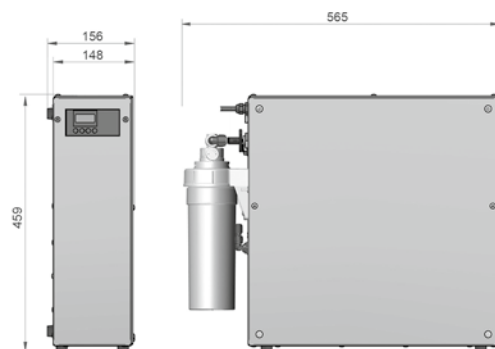
TECHNICAL DATA

Power supply	220-240/50 or 60/1
Weight (gross / net)	22 / 20 kg
Maximum hardness	35 °dH*
Max. conductivity supply water	1,200 µS/cm
Supply capacity	
Continuously	2 l/min

*The installation must be performed according to EN61770/EN1717. The corresponding back flow prevention type EA for the raw water supply is integrated in the RO. A back flow prevention for the drain connection is part of the optional installation kit. From 10° dH ,we recommend installing an upstream water softening system to prevent the blockage of the membrane. Hard water reduces the permeate output and shortens the life of the membrane.

CONNECTIONS

Power Cord 230 V	2,000 mm
Raw water connection	R 3/4"
Concentrate drain hose	1,800 mm ID21/OD28
Pure water hose	2,000 mm R 3/4"
Flow pressure	1.5- 6 bar
Max. supply water temperature	35 °C

DIMENSIONAL DRAWING


BASIC MODEL

- The raw mains water enters enclosed system and is forced at high pressure through a special extremely fine membrane
- Salts and minerals are thereby completely removed from the water. The downstream dishwasher is thus supplied by perfectly clean water
- The integrated carbon filter remove rough particles to protect the membrane
- Easy access to the membrane and pre-filter
- The power supply is provided by a 230V plug

ORDER NO.	DESCRIPTION	€
RO-S	Small free standing reverse osmosis	2,920.-

OPTIONAL EQUIPMENT

ORDER NO.	DESCRIPTION	€
01-539385-001	Installation kit for reverse osmosis including: back flow prevention for drain connection according EN1717, dirt collector, syphon, connection pieces and fixing materials	307.-
01-294225-101	Carbon pre-filter cartridge for regularly exchange Capacity: 14,000 litre / 6 month	100.-
01-294217-001	25 litre buffer tank to increase the capacity and to achieve a more even level of purification necessary for machines without rinse pressure pump requires additional supply hose DN15 (e.g. ISI) fixation to wall or floor diameter ~245 mm length ~475 mm incl. T-connection piece	1,548.-


PRODUCT ADVANTAGES

- High capacity / efficiency system
- Continuous treatment system providing demineralised water for top-quality wash results
- Prevents salt and limescale stains on dishes, glassware and cutlery in areas where carbon hardness is high
- No need for manual polishing of glasses and cutlery
- Protects machine against limescale deposits
- Optimises the effectiveness of detergents - the dosing rate can be reduced
- Unrivalled capacity at very low operating costs
- Compact dimensions

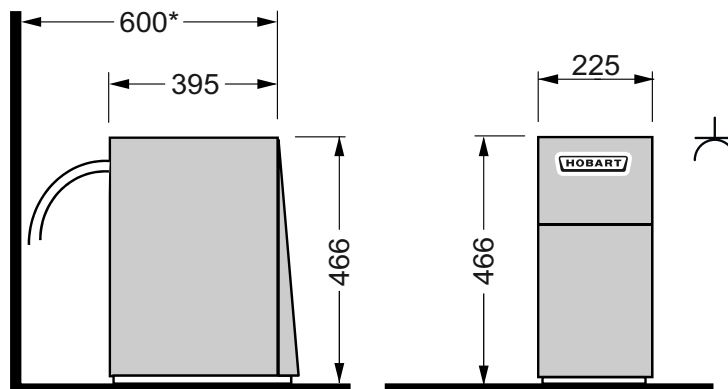
TECHNICAL DATA

Power supply	230 / 50 (60) / 1
Total loading	
Standard	0.72 kW / 10A
Weight (gross / net)	35 / 33 kg
Maximum hardness	20 °dH*
Max. conductivity supply water	2,000 µS/cm
Supply capacity	recom. 500 l/day
Maximum	5.2 l/min

*The water treatment system must be connected to the drinking water supply system by means of a backflow preventer conforming to EN61770. The outlet of the reverse osmosis system must be equipped with a backflow preventer conforming to EN61770 to ensure that dirty water from the dishwasher does not enter the treatment system. From 10° dH we recommend to install an upstream water softening system to prevent blockage of the membrane. Hard water reduces the permeate output and shortens the life of the membranes. For higher capacities and continuous washing please use a buffer tank (see "Optional Equipment")

CONNECTIONS

Power Cord 230 V	1,500 mm
Raw water connection	R 3/4"
Pure water outlet	R 3/4"
Flow pressure	2 - 10 bar
Max. supply water temperature	30 °C

DIMENSIONAL DRAWING


* including hoses, fittings, etc.

BASIC MODEL

- The raw mains water enters enclosed system and is forced at high pressure through a special extremely fine membrane
- Salts and minerals are thereby completely removed from the water. The downstream dishwasher is thus supplied by perfectly clean water
- If the total hardness of the mains water exceeds 10°dH, we recommend installing an upstream HYDROLINE PROTECT SD-H unit
- Integrated activated carbon filter and sediment filter remove rough particles to protect the membrane
- Not suitable for use in conjunction with dishwasher with integrated water softening system

ORDER NO.	DESCRIPTION	€
RO-C	Compact free standing reverse osmosis	9,980.-

OPTIONAL EQUIPMENT

ORDER NO.	DESCRIPTION	€
01-294220-001	Installation kit including: back flow prevention for fresh-water and drain connection according EN61770. Incl. dirt collector, syphon, connection pieces and fixing materials	828.-
01-294214-101	Bypass for easier service	687.-
01-294217-001	25 litre buffer tank to increase the capacity and to achieve a more even level of purification necessary for machines without rinse pressure pump requires additional supply hose DN15 (e.g. ISI) fixation to wall or floor diameter ~245 mm length ~475 mm incl. T-connection piece	1,548.-
01-294214-201	Carbon pre-filter cartridge for regularly exchange Capacity: 37,850 litre / 6 month (Please order 2 of them per exchange of the filter)	140.-


PRODUCT ADVANTAGES

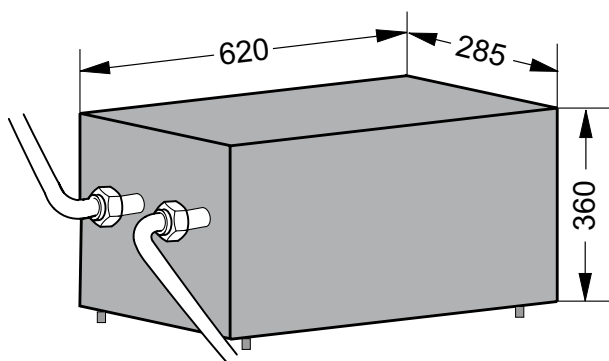
- High capacity / efficiency system
- Continuous treatment system providing demineralised water for top-quality wash results
- Prevents salt and limescale stains on dishes, glassware and cutlery in areas where carbon hardness is high
- No need for manual polishing of glasses and cutlery
- Protects machine against limescale deposits
- Optimises the effectiveness of detergents - the dosing rate can be reduced
- Unrivalled capacity at very low operating costs
- Compact dimensions
- Mixing valve included

TECHNICAL DATA

Power supply	230 / 50 / 1
Total loading	
Standard	0.6
Weight (gross / net)	- / 42 kg
Max. efficiency rate	75 %
Maximum hardness	25 °dH*
Max. conductivity supply water	2,000 µS/cm
Mineral retention rate	98 %
Supply capacity	3,500 l/day >280 l/h
Maximum	4.6 l/min

CONNECTIONS

Power Cord 230 V	5,000 mm
Raw water connection	R 3/4"
Pure water outlet	R 3/4"
Flow pressure	1.5 - 7 bar
Max. supply water temperature	25 °C

DIMENSIONAL DRAWING


BASIC MODEL

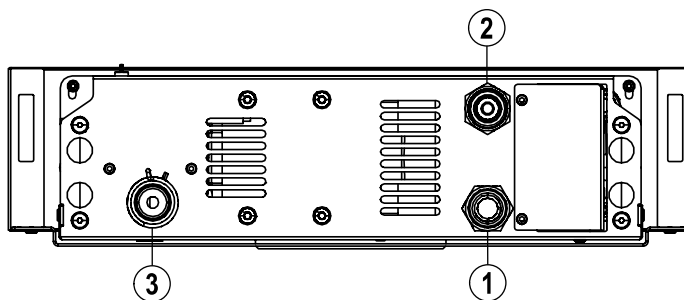
- For automatic rack-type and flight-type machines only
- The raw mains water enters enclosed system and is forced at high pressure through a special extremely fine membrane
- Salts and minerals are thereby completely removed from the water. The downstream dishwasher is thus supplied by perfectly clean water
- Supply of demineralized water to the standard break tank for final rinse. Not usable with separate DEMI rinse sections
- If the total hardness of the mains water exceeds 10°dH, we recommend installing an upstream HYDROLINE PROTECT SD-H unit
- Back-flow prevention not included
- At a chlorine concentration above 0.05 mg/l a carbon filter on-site is required
- Inclusive housing

ORDER NO.	DESCRIPTION	€
RO-L28 + SEF-13/111	Reverse osmosis for flight-type machines (machine components are prepared for installation, but installation of RO-L must be done by local service)	16,815.-
RO-L28 + SEF-14/007 + 01-534987-001	Reverse osmosis for rack-type machines with INFOTRONIC (machine components are prepared for installation, but installation of RO-L must be done by local service)	17,165.-
RO-L28 + SEF-14/006 + 01-534987-001	Reverse osmosis for rack-type machines with PROTRONIC XL (machine components are prepared for installation, but installation of RO-L must be done by local service)	18,935.-
RO-L28 + SEF-19/065 + 01-534987-001	Reverse osmosis for rack-type machines CS (machine components are prepared for installation, but installation of RO-L must be done by local service)	18,605.-

ORDER NO.	DESCRIPTION		€
	Water testing instruments		
00-609927-000	pH-indicator stripes non-bleeding to measure pH-value of raw water RO-C: 4-10 pH RO-I: max. 9.5 pH -> depending on the water hardness and pH-value you have to choose the correct capillary of the RO-I systems 100 pcs		114.-
00-607236-000	Water hardness test to measure raw water hardness SE-H: max. 30°dH SD-H: max. 30°dH Cartridges: max 35°dH RO-C: max. 20°dH RO-I: max 35°dH -> depending on the water hardness and pH-value you have to choose the correct capillary of the RO-I systems 2 x 15 ml		73.-
00-609909-000	Conductivity metre to measure conductivity of raw water RO-C: max. 2000 µS/cm RO-I: max. 1200 µS/cm		1,094.-

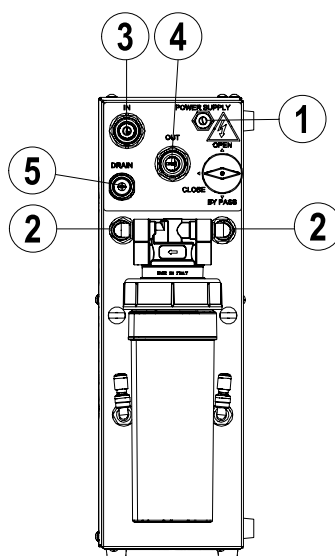
BACK VIEW REVERSE OSMOSIS HYDROLINE RO-I

- ① Untreated water inlet
- ② Pure water outlet
- ③ Concentrate drain



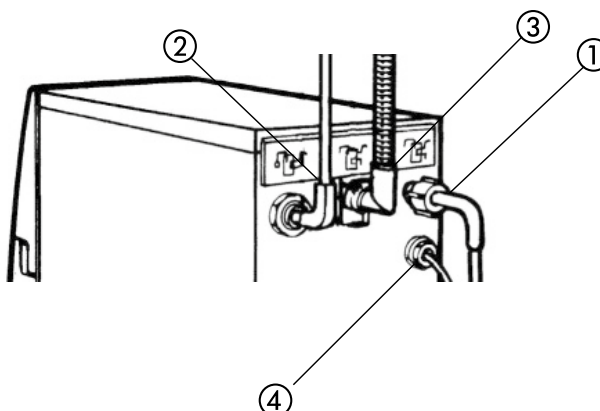
BACK VIEW REVERSE OSMOSIS HYDROLINE RO-S

- ① Electrical connection
- ② Capillary connections
- ③ Untreated water inlet
- ④ Pure water outlet
- ⑤ Concentrate drain



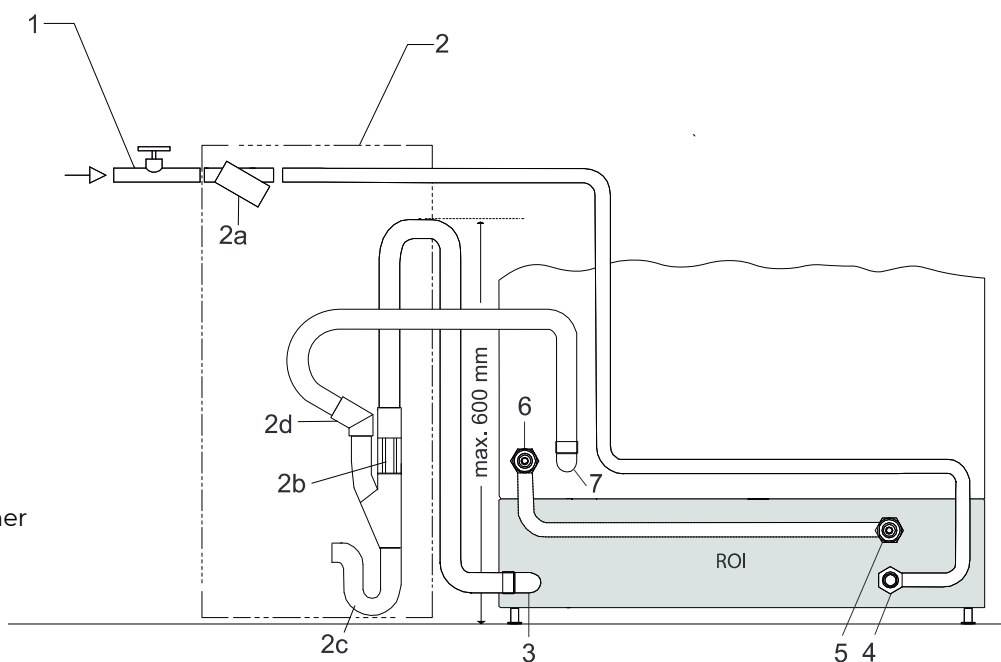
BACK VIEW REVERSE OSMOSIS HYDROLINE RO-C

- ① Raw water inlet 3/4" M
- ② Raw water outlet 3/4" M
- ③ Drain (concentrate)
- ④ Power cable

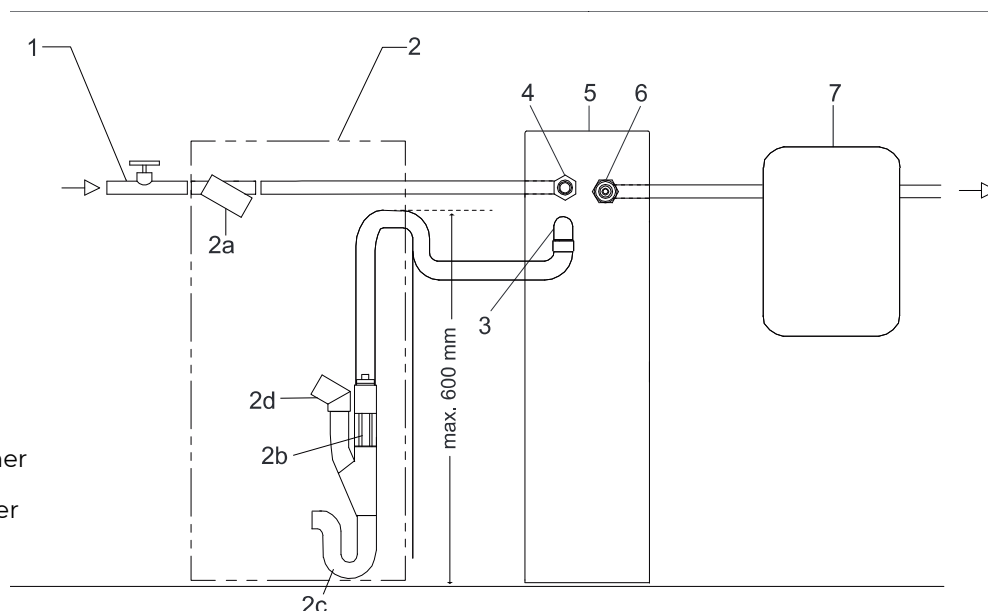


INSTALLATION DIAGRAMME NON-RETURN VALVE KIT 01-539385-001 FOR REVERSE OSMOSIS SYSTEMS RO-I

- ① On-site shut-off valve
- ② Installation set 01-539385-001 as per EN1717
- 2a. Dirt trap
- 2b. Return suction inhibitor, concentrate discharge
- 2c. Syphon
- 2d. Dishwasher waste water connection
- ③ Concentrate drain
- ④ Untreated water inlet
- ⑤ Pure water outflow to dishwasher
- ⑥ Pure water inlet to dishwasher
- ⑦ Waste water drain from dishwasher


INSTALLATION DIAGRAMME NON-RETURN VALVE KIT 01-539385-001 FOR REVERSE OSMOSIS SYSTEMS RO-S

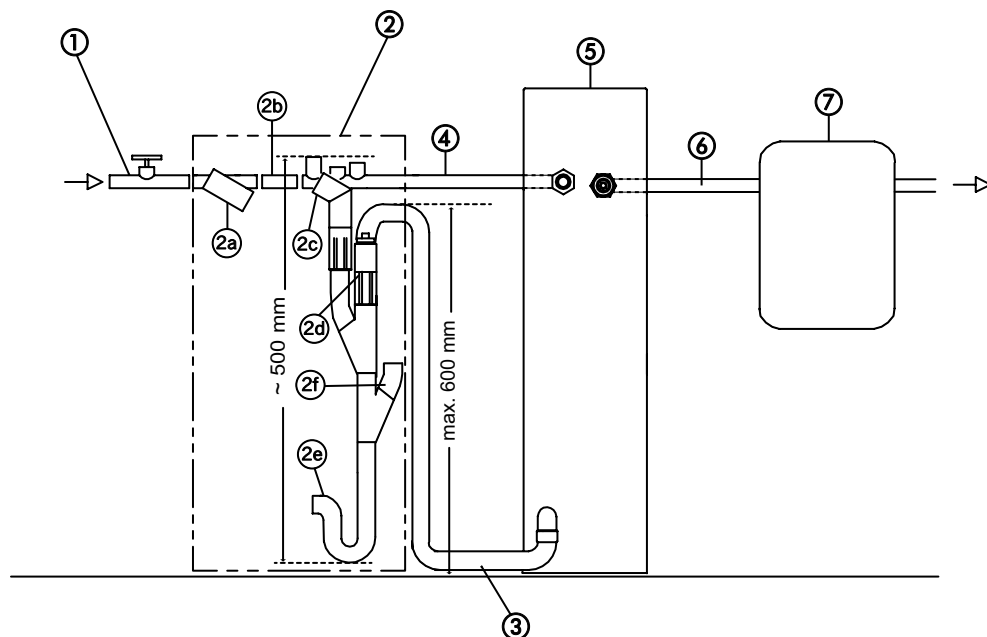
- ① On-site shut-off valve
- ② Installation set 01-539385-001 as per EN1717
- 2a. Dirt trap
- 2b. Return suction inhibitor, concentrate discharge
- 2c. Syphon
- 2d. Dishwasher waste water connection
- ③ Concentrate drain
- ④ Untreated water inlet
- ⑤ RO-S
- ⑥ Pure water outflow to dishwasher
- ⑦ Optional: Intermediate container (mandatory for dishwashers without a booster pump)


Please note for installation of a reverse osmosis system (RO-I/RO-S):

The installation has to be carried out acc. to EN 1717. The corresponding back flow prevention type EA for the raw water supply is integrated in the RO. A hardness 10° GH, we recommend installing an upstream water softening system to prevent blockages of the membrane. Hard water reduces the permeate output rate and shortens the service life of the reverse osmosis system.

INSTALLATION DIAGRAMME NON-RETURN VALVE KIT 01-294220-001 FOR REVERSE OSMOSIS SYSTEMS RO-C

- ① On-site shut-off valve
- ② Installation set 01-294220-1
as per EN1717
- 2a. Dirt trap
- 2b. Connection hose
- 2c. Backflow preventer
raw water inlet type BA
- 2d. Backflow preventer
concentrate drain
- 2e. Syphon
- 2f. Possible drain connection
for dishwasher
- ③ Concentrate drain
- ④ Untreated water inlet
- ⑤ RO-C
- ⑥ Pure water outflow to dishwasher
- ⑦ Optional: Intermediate container
(mandatory for dishwashers
without a booster pump)



Please note for installation of a reverse osmosis system:

Every reverse osmosis system must be connected to the fresh water supply by means of a backflow preventer conforming to DIN EN 1717 like described above. The non-return valve kit ensures that dirty water from the dishwasher does not enter the reverse osmosis system. It can be ordered with the number: 01-294220-001.



PRODUCT ADVANTAGES:

- Excellent cleaning results thanks to top quality ingredients
- Product formulations are tailor-made for HOBART dishwashers
- Clearly labelled and colour-coded containers
- Liquid detergents and integrated dosing systems ensure easy handling and accurate dosing
- Streamlined product range for all applications
- Excellent reliability
- Extremely effective and therefore economical in use - Environmental friendly - does not include any Nitrilotriacetic Acid (NTA)

SELECT THE PERFECT CHEMISTRY

WHAT IS THE WASH WARE COMPOSED OF?

Only glassware

All kinds of dishes

Are dishes with aluminium involved?

Yes

No

Detergent HLG-10

Detergent HLA-40



Does the water hardness exceed 3° dH?*

Yes

No

Do you wish to use chlorine detergents?

Yes

No

Yes

No

Detergent HLU-31
Rinse aid HLU-3000

Detergent HLB-20
Rinse aid HLU-3000

Detergent HLU-30

Detergent HLU-32

Do you use an osmosis system? (< 100 µS*)

Yes

No

Rinse aid
HLD-5000

Rinse aid
HLG-1000

Do you use an osmosis system? (< 100 µS*)

Yes

No

Rinse aid
HLD-5000

Rinse aid
HLU-3000



* Untreated water, measured in the tank

Do you use an osmosis system? (< 100 µS*)

Yes

No

Rinse aid
HLD-5000

Rinse aid
HLU-3000



By main usage of plastic wash ware
(e.g. reusable cups, plastic bowls etc.),
we recommend our plastic
rinse aid HLP-7000.

ORDER NO.	DESCRIPTION		€
	Detergents		
HLG-10	Glass detergent: Protects decor, prevents glass corrosion, excellent beer foam stability, chlorine-free suitable for use with soft water 11 kg	 	95.-
HLB-20	Universal detergent: Excellent starch and grease removal capacity, high cleaning performance, suitable for use with medium and hard water, chlorine-free 12 kg	  	102.-
HLB-20K	Universal detergent: Excellent starch and grease removal capacity, high cleaning performance, suitable for use with medium and hard water, chlorine-free 24 kg	  	177.-
HLU-30	Universal detergent: Outstanding bleaching effect, contains active chlorine suitable for use with soft and medium hard water 12 kg	   	91.-
HLU-30K	Universal detergent: Outstanding bleaching effect, contains active chlorine suitable for use with soft and medium hard water 24 kg	   	177.-
HLU-31	Universal detergent: Excellent grease removal capacity, contains active chlorine suitable for use with hard water 12 kg	    	100.-

Delivery terms: ex works Offenburg, only within the European Union.

Ordering of mixed pallets is possible. For order quantities of less than 1 pallet (60 x 12 kg canisters or 24 x 24 kg canisters) collection by the customer only. Minimum order amount of 24 kg canisters = 4.

Transport regulations:

On the road: ADR regulations are effective = European Agreement concerning the International Carriage of Dangerous Goods by Road. Forwarder has to fulfill all transport regulations according to ADR.

Sea-freight: IMO regulations -> **100 Euro additional costs for IMO declaration**

Air-freight: IATA regulations -> **150 Euro additional costs for IATA declaration**

For further information please get back to your HOBART contact person.

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ORDER NO.	DESCRIPTION		€
HLU-32	Universal detergent: Excellent starch removal capacity, chlorine-free suitable for use with soft water 12 kg	 	92.-
HLA-40	Aluminium detergent: Suitable for aluminium and stainless steel wash ware, excellent grease and protein removal capacity, protects material, chlorine-free 12 kg	 	101.-
	Rinse aids		
HLG-1000	Glass rinse aid: High-concentration formulation for glasses, slightly acidic, protects decor, fast drying, excellent beer foam stability 10 litre	 	96.-
HLU-3000	Universal rinse aid: High-concentration formulation for all wash ware, neutral, fast drying outstanding drip-off properties 10 litre	 	95.-
HLD-5000	Rinse aid for demineralised water: High-concentration-formulation for all wash ware in combination with a reverse osmosis or demineralisation cartridges, protects decor, outstanding drip-off properties, spotless drying results 10 litre	 	102.-

Delivery terms: ex works Offenburg, only within the European Union.

Ordering of mixed pallets is possible. For order quantities of less than 1 pallet (60 x 12 kg canisters or 24 x 24 kg canisters) collection by the customer only. Minimum order amount of 24 kg canisters = 4.

Transport regulations:

On the road: ADR regulations are effective = European Agreement concerning the International Carriage of Dangerous Goods by Road. Forwarder has to fulfill all transport regulations according to ADR.

Sea-freight: IMO regulations -> **100 Euro additional costs for IMO declaration**

Air-freight: IATA regulations -> **150 Euro additional costs for IATA declaration**

For further information please get back to your HOBART contact person.

ORDER NO.	DESCRIPTION		€
HLP-7000	Special rinse aid for plastics: Liquid rinse aid for the use with plastics. Perfect drip-off properties and spotless drying results for plastics. odourless 10 litre		264.-
	Other products		
HP-100	Basic Cleaning Detergent Effective removal of persistent soiling deposits on the wash ware 4 boxes à 2 kg		216.-
00-609731-000	Hygiene tablets 12 boxes à 15 tabs		1,016.-
04-006330-002	Low level chemical sensing lance set 340 mm for external containers (10 litre)		166.-
04-006330-001	Low level chemical sensing lance set 450 mm for external containers (up to 20 litre)		166.-

Delivery terms: ex works Offenburg, only within the European Union.

Ordering of mixed pallets is possible. For order quantities of less than 1 pallet (60 x 12 kg canisters or 24 x 24 kg canisters) collection by the customer only. Minimum order amount of 24 kg canisters = 4.

Transport regulations:

On the road: ADR regulations are effective = European Agreement concerning the International Carriage of Dangerous Goods by Road. Forwarder has to fulfill all transport regulations according to ADR.

Sea-freight: IMO regulations -> **100 Euro additional costs for IMO declaration**

Air-freight: IATA regulations -> **150 Euro additional costs for IATA declaration**

For further information please get back to your HOBART contact person.

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1.8 WAREWASH SYSTEMS


made in germany

1.8 Warewash Systems

Conveyorized Rack-Type Dishwasher 3

Flight-Type Dishwasher 73

Flight-Type Tray Washer FTT 101

Flight-Type Utensil Washer FUX-C / FUX 105

Polycord Conveyors 122

Rack Cord Conveyors 126

Conveyorised Rack-Type Dishwashers

CS

Automatic Rack Type Dishwasher CS	5
Model CS-A	6
Model CS-E-A	8
Model CS-L-A	10
Special Equipment, Heat Recovery, Dryer	12
CS Modules	13

CN (machines with small, standard control box - integrated in the entry hood or prewash zone)

ATTENTION: Machines can be specified with one of the following options only:

- AUTO-CLEAN - Seperate fill booster - Heated pre wash (stand by heater) - Thermolabel option - Special voltage - otherwise you need machine with control box

Automatic Rack Type Dishwasher PREMAX CP and PROFI CN	14
Models	16
Special equipment, heat recovery, dryer	26
Control	29

CN (machines with bigger control box)

Models	30
Special equipment, heat recovery, dryer	48
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PREMAX CP-Series

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Automised Tabling Components CS / CN / CP	63
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One-man Sorting Station	66
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Wash Ware Turntable	68
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Presoaking Sink EWB	70
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CUSTOMER BENEFITS:

POWERFUL WASHING

- 4 upper and 3 lower wash arms
- Drop-in wash systems simplify cleaning
- Precise spray pattern due to each wide angle nozzle

WIDE ANGLE NOZZLES

- 65 % wider spray pattern due to optimal nozzle geometry
- Higher cleaning capacity per nozzle
- Even spray pattern guarantees an optimal distribution of wash water

CLIMATE ENERGY SAVING SYSTEM – HEAT RECOVERY (optional)

- Energy saving of up to 7 kWh
- No need for direct connection to an on-site exhaust hood
- Simple cleaning

DUAL RINSE (optional)

- Separation of the rinse function into 2 zones for best wash result
- Additional water recirculation in the pumped rinsing
- Sparkling wash result

PRACTICAL DRYER (optional)

- High air circulation
- Good drying result
- Fast and efficient drying

ECOTRONIC CONTROL

- Easy operation
- Functional
- Temperatures

SMARTCONNECT APP (optional)

- Easy connection of the dishwasher with the SmartConnect App
- Display of machine status, hygiene information, capacity utilisation and error messages

COMPREHENSIVE CLEANING ASSISTANCE

- Guaranteed orientation for machine cleaning:
 - Colour-coded cleaning assistance
 - Coded curtains
 - Coded wash and rinse arms

WASH ARM SLIDER

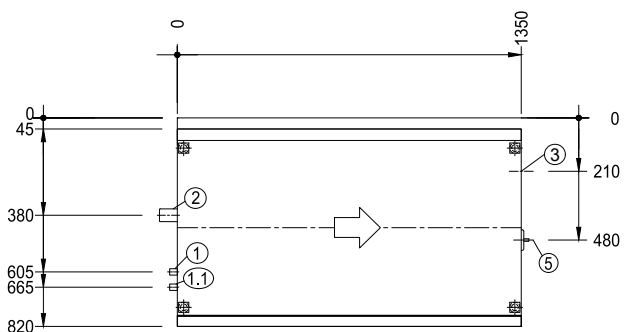
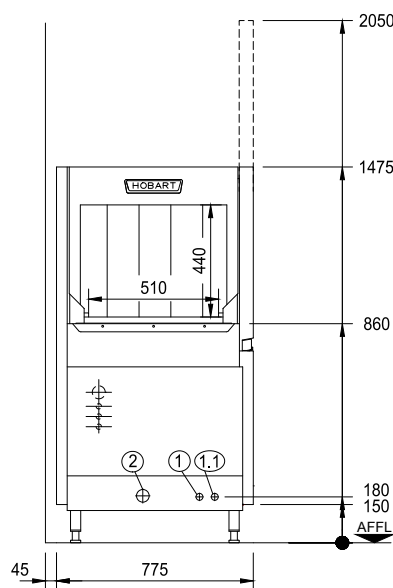
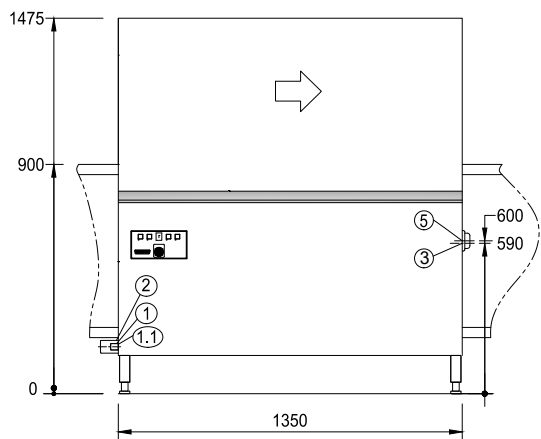
- Quickly ready for cleaning
- Clean the interior of the wash arms easily and comfortably

MODELS	RACKS in number/h	WATER CONSUMPTION in l/h
CS-A	50 / 80 / 120	160
CS-E-A	70 / 100 / 150	180
CS-L-A	100 / 135 / 200	200



Connections mirrorwise in case of working direction R/L

Other water and drain connection for sink, overhead spray and feed tables, as well as drains for dryer and exit roller table may have to be foreseen.



- 1 Fresh water connection G 3/4"
- 1.1 Warm water connection G 3/4"
- 2 Drain DN 50
- 3 Electrical connection 400/50/3
- 4 Exhaust with fan
- 5 Main switch

Table height 900mm
Machine height +/- 25mm feet adjustable

**Product Advantages:**

- Mono or dual rinse system
- Stainless steel tank cover strainer system
- Optimum hygienic safety by deep drawn tank
- Double or triple speed
- Digital temperature display
- Including main switch and emergency Stop
- Drop-In wash arms with slider (no end caps)
- Colour-coded cleaning assistance

Automatic rack type dishwasher with:

- wash zone 1,34 kW pump, 105 l tank, tank heating 12 kW
- rinse consumption 160 l/h dual rinse (180 l/h mono rinse)
- 80 / 120 racks / hour (50 / 80 / 120 racks / hour as option)
- back panel included
- front door insulation included
- temperature display
- autotimer for wash and rinse
- emergency stop
- main switch
- no racks included

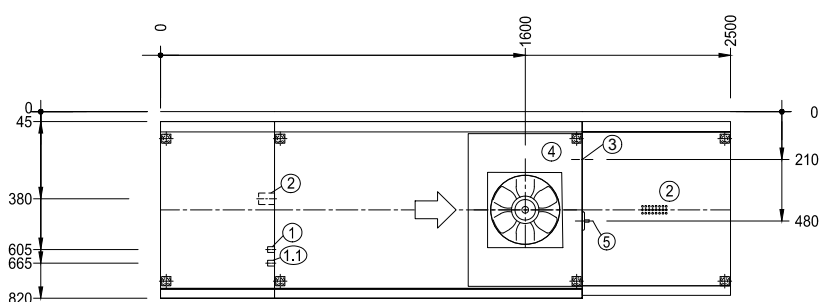
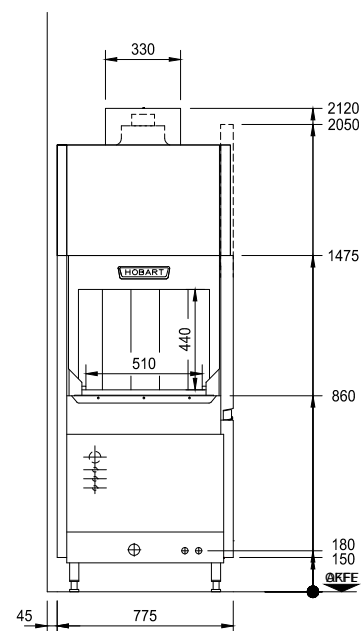
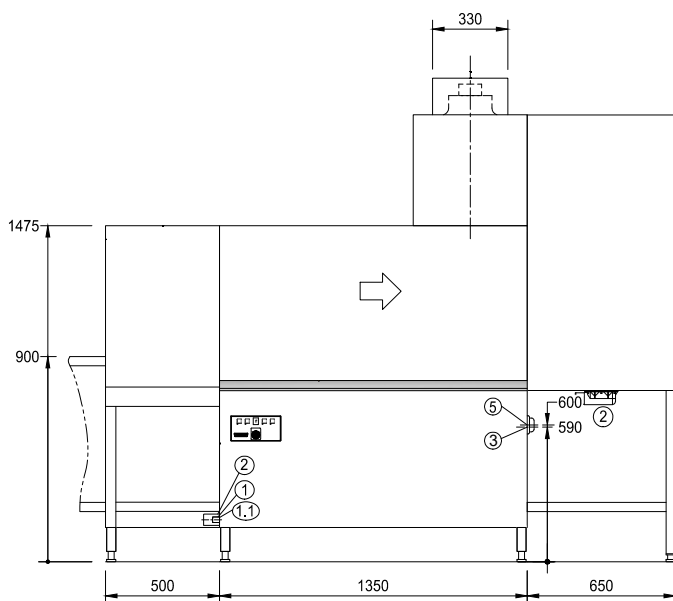
table to table length	1.350 mm
loading width	510 mm
loading height	440 mm
rack size	500 x 500 mm (+ GN)

Model	Description	Price EURO		
CS-A	basic model as described above			
	please select optional equipment out of page 12			
	mono rinse	on request		
	dual rinse	on request		
Device codes	pre-configured device codes (no up-/downgrade)			
	L/R	CS-A-10-20	CS-A-12-20	CS-A-14-20
	R/L	CS-A-20-20	CS-A-22-20	CS-A-24-20
	rinse	dual	dual	dual
	booster	15 kW	15 kW	9 kW
	heat recovery	no	no	yes
	door insulation	no	no	yes
	dryer	no	D(3kW)	D(3kW) insul.
		on request	on request	on request
	without split points for delivery			
	See additional splitting / packing charges in chapter 1.10 Shipping Info.			



Connections mirrorwise in case of working direction R/L

Other water and drain connection for sink, overhead spray and feed tables, as well as drains for dryer and exit roller table may have to be foreseen.



- 1 Fresh water connection G 3/4"
- 1.1 Warm water connection G 3/4"
- 2 Drain DN 50
- 3 Electrical connection 400/50/3
- 4 Exhaust with fan
- 5 Main switch

Table height 900mm
Machine height +/- 25mm feet adjustable

**Product Advantages:**

- Mono or dual rinse system
- Stainless steel tank cover strainer system
- Optimum hygienic safety by deep drawn tank
- Double or triple speed
- Digital temperature display
- Including main switch and emergency Stop
- Drop-In wash arms with slider (no end caps)
- Colour-coded cleaning assistance

Automatic rack type dishwasher with:

- wash zone 1,34 kW pump, 105 l tank, tank heating 12 kW
- rinse consumption 160 l/h dual rinse (200 l/h mono rinse)
- 100 / 150 racks / hour (70 / 100 / 150 racks / hour as option)
- back panel included
- front door insulation included
- temperature display
- autotimer for wash and rinse
- emergency stop
- main switch
- no racks included

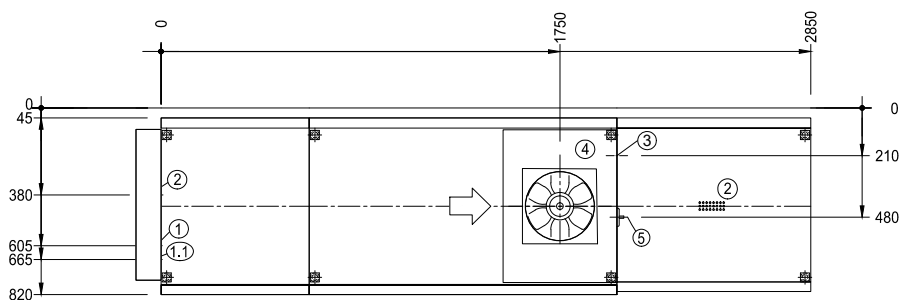
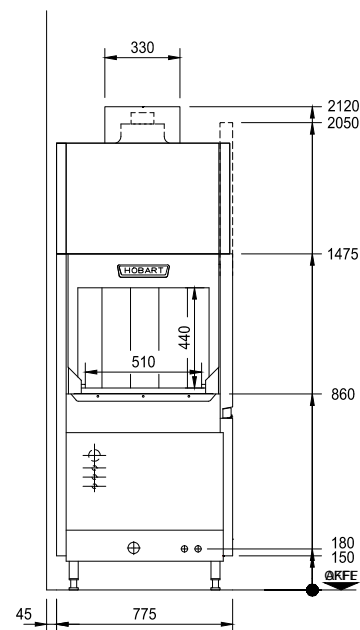
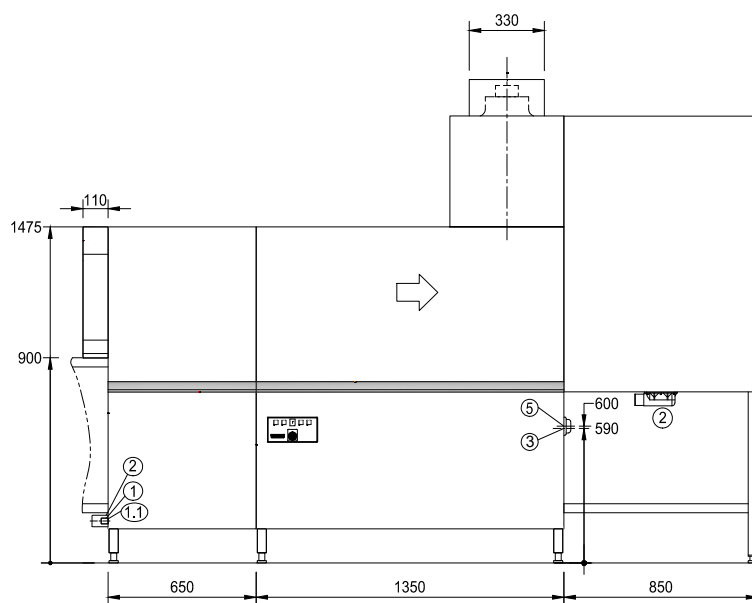
table to table length	1.850 mm
loading width	510 mm
loading height	440 mm
rack size	500 x 500 mm (+ GN)

Model	Description	Price EURO
CS-E-A	basic model as described above	
	please select optional equipment out of page 12 mono rinse dual rinse	on request on request



Connections mirrorwise in case of working direction R/L

Other water and drain connection for sink, overhead spray and feed tables, as well as drains for dryer and exit roller table may have to be foreseen.



- 1 Fresh water connection G 3/4"
- 1.1 Warm water connection G 3/4"
- 2 Drain DN 50
- 3 Electrical connection 400/50/3
- 4 Exhaust with fan
- 5 Main switch

Table height 900mm
Machine height +/- 25mm feet adjustable

**Product Advantages:**

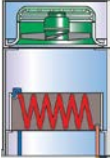
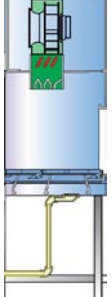
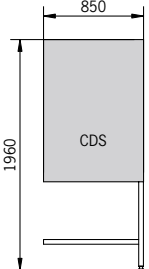
- High performance prewash zone L
- Mono or dual rinse system
- Stainless steel tank cover strainer system
- Optimum hygienic safety by deep drawn tank
- Double or triple speed
- Digital temperature display
- Including main switch and emergency Stop
- Drop-In wash arms with slider (no end caps)
- Colour-coded cleaning assistance

Automatic rack type dishwasher with:

- prewash zone 1,34 kW pump, 55 l tank
- wash zone 1,34 kW pump, 105 l tank, tank heating 12 kW
- rinse consumption 200 l/h (220 l/h single rinse)
- 135 / 200 racks / hour (100 / 135 / 200 racks / hour as option)
- back panel included
- front door insulation included
- temperature display
- autotimer for prewash, wash and rinse
- emergency stop
- main switch
- no racks included

table to table length	2.000 mm
loading width	510 mm
loading height	440 mm
rack size	500 x 500 mm (+ GN)

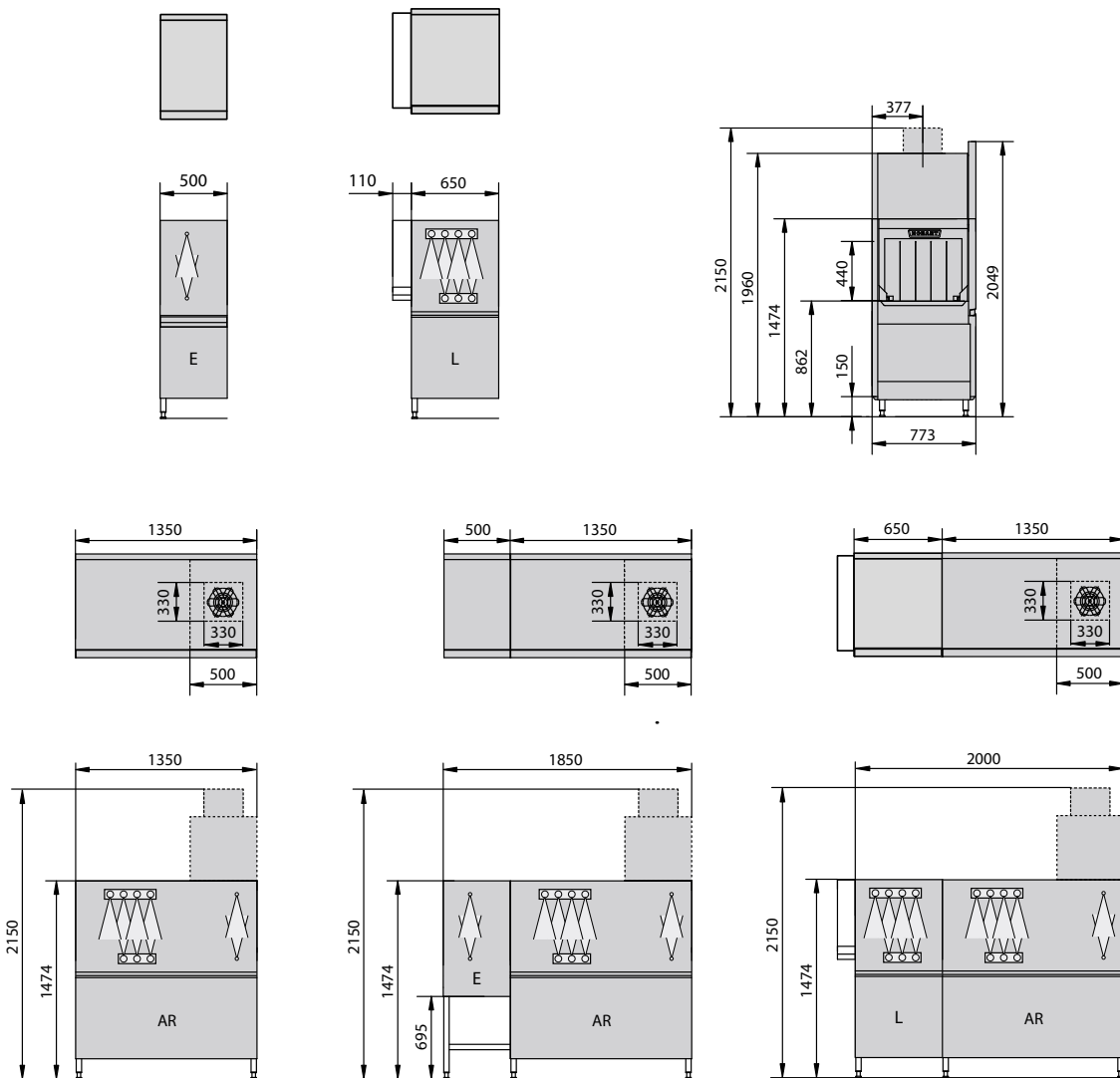
Model	Description	Price EURO
CS-L-A	for upgrade with accessories	
	please select optional equipment out of page 12 mono rinse dual rinse	on request on request

Select Rinse Booster:	Booster 7,5 / 9 kW	for hot water connection of appr. 50°C	
	Booster 9 / 10,5 / 12 kW	for machines with heat recovery C 12	
	Booster 15 / 18 kW	for cold water connection of appr. 15°C	incl.
	Front door insulation		incl.
	Wash and Rinse actuator (Table end switch required)		incl.
	Additional machine insulation		on request
	Separate Tank Fill		on request
	3-Speed drive		on request
	Entry hood 110mm		on request
	Exhaust Hood without Ventilator		on request
	Exhaust Hood with Ventilator 45°C, 600 m³/h, 95 % humidity (65 gr/m³)		on request
	Heat recovery system C 12 Energy saving 5-7 kW (33°C, 600 m³/h, 90 % humidity (24 gr/m³) at 15° C water supply temperature)		on request
	Exit Hood 110 mm (for machines without dryer)		on request
	Dryer D fan 0,23 kW / 1600 m³/h, incl. table and rack transport, length 650 mm electrically heated 3 kW		on request
	Storage board 650mm	01-512336-007	on request
	Double wall insulation (front and back)		on request
	Dryer CDS fan 0,23 kW / 1600m³/h, incl. table, length 850 mm, replaces exit hood electrically heated 3,0 kW		on request
	Increased electrical dryer heater 4,5 or 6 kW		on request
	Storage board 850mm	01-512336-005	on request
	Double wall insulation		on request
	CDC adapted to CSA Dryer above exit curve 900 mm (CTC) fan 0,23 kW / 1600 m³/h, including exit curve, replaces exit hood electrically heated 4,5 kW		
	version for 90°-curve CTC 91	CDC-91	
	version for 180°-curve CTC 181	CDC-181	on request
	Double wall insulation		on request
	Increased electrical dryer heater 6 kW		on request
	Special voltage with 60 Hz		on request
	Special voltage 230/50/3	SEF 09/191	on request
	Electrical interface to RCC for conveyor start stop	SEF 11/084	on request
	Potential free contact for external exhaust fan	SEF 09/077	on request
	Link to external emergency cut-off switch (needed if more than one machine or combination with conveyor is installed)	SEF 15/072	on request
	Thermolabel Modified version to achieve Thermolabel requirements		on request

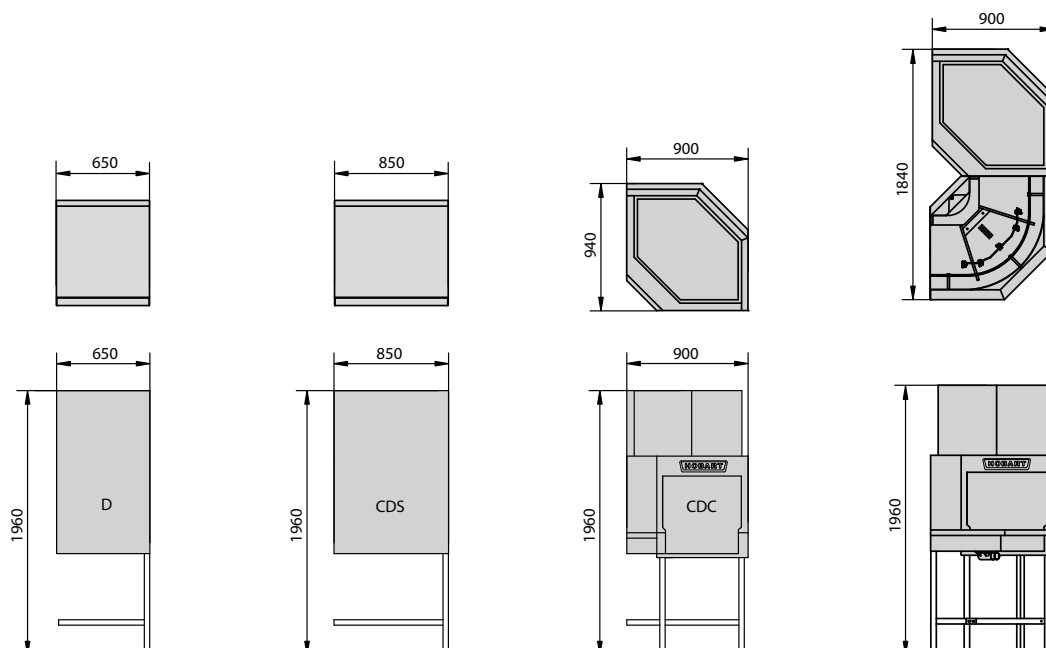
ATTENTION: CS Machines can be specified with one of the following options only:

Voltage below 380V, thermolabel option, more than 21 kW booster heater

Pre wash, Wash and rinse zones:



Dryers:



**CUSTOMER BENEFITS:****SENSOTRONIC WASHING INTELLIGENCE**

- Washing intelligence enables savings of operation costs
- SENSO-ACTIVE resource management: keeps fresh water consumption down to a necessary minimum
- Automatic adjustment of water consumption: adaptation of machine consumption to utilization
- Compartment detection: continuous and automatic adjustment to minimal necessary fresh-water consumption depending on wash ware load
- System check: machine components and function are automatically checked by each filling process and the functionality of each wash pump is monitored
- Wash ware detection The encoded racks are detected by the sensors in the rack-type dishwasher. This causes the relevant dishwashing parameters to be automatically adapted - leaving you with an optimal wash result.

ASR AUTOMATIC SOIL REMOVAL

- The ASR automatic soil removal will prevent this from happening by pumping coarse soil from the pre-wash zone into a strainer basket by means of a sophisticated filter system. Food residues can then be conveniently removed from the drawer. This eliminates the time-consuming chore of emptying the filter basket, interrupting operation. In addition, this protects your dishwashing system and is gentle on the environment.

RACK-FLOW SENSOR SYSTEM

- One-man operation made easy
- The RACK-FLOW sensor system (patent pending) helps you to get the most out of your dishwasher.
- Intelligent control technology allows for loading the machine over its entire length and using it without long interruptions. Thus, you can wash double the number of racks than before.

LOW-FLOW RINSE SYSTEM

- The new super-economical rinse ensures optimal rinsing results: The precise arrangement of the rinse nozzles and the fine nebulisation of the fresh water in combination with an upstream drip section, water consumption can be reduced to up to 80 l/h.

LC DETERGENT SAVING SYSTEM

- Reduce your detergent consumption by up to 80 % compared with conventional systems
- Dosing of detergent depends on the regeneration of water volume

LCI DETERGENT SAVING SYSTEM

- Your detergent consumption is reduced compared to the LC by up to 30 %.
- Automatic and demand-oriented detergent dosing.
- Optimum detergent quality guarantees rinsing results.

CLIMATE HEAT RECOVERY

- Energy savings up to 10 kW/h possible
- Energy in the exhaust air is continuously returned to the Machine

CLIMATE-PRO HEAT PUMP (optional)

- Heat energy is recovered from the hot exhaust air
- Energy saving of up to 20 kW
- Heats the wash and rinse water and the dryer

TRIPLE RINSE

- Optimal rinse result due to three-step zone
- Minimisation of detergent concentration in the rinse

INFOTRONIC CONTROL

- Clearly structured user interface Documentation of maintenance history compliant to DIN
- Indication of water and power consumption
- Flexible programming of autostart programme
- Possibility of data download via USB port

PROTRONIC XL CONTROL (optional)

- Touch screen with all key hygiene-related information and functions
- Exact-zone visualisation of temperature and fault messages
- Automatic keeping of maintenance history according to DIN

REVERSE OSMOSIS RO-L (optional)

- Integrated in the machine Spotless wash results

DYNAMIC-DRY DRYING

- Optimum drying result thanks to sophisticated state-of-the-art fan technology
- Higher air speeds lead to 50 % higher efficiency

AUTO-CLEAN SELF-CLEANING SYSTEM (optional)

- Arrangement of the dedicated cleaning nozzles ensures automatic cleaning of the machine interior and the heat recovery system

WASH ARM SLIDER

- Allows to clean the interior of the wash arms easily and comfortably

DROP-IN WASH SYSTEM

- Easy handling through drawer runners

FEATURES

MODELS	PROFI CN	PREMAX CP
HIGH LEVEL OF ECONOMY		
50PERCENT fresh water rinse	–	● PREMAX LINE EXCLUSIVE
TOP-TEMP energy management	–	● PREMAX LINE EXCLUSIVE
CLIMATE heat recovery	○	●
CLIMATE-PRO heat pump	○	○
LOW-FLOW rinse system	○	○
LC detergent saving system	●	●
LCI detergent saving system	○	○
OPTIMAL WASH AND DRYING RESULT		
HOT-TEMP washing	–	● PREMAX LINE EXCLUSIVE
Triple rinse	●	●
Wash system with wide-angle nozzles	●	●
RO-L reverse osmosis system	○	○
DYNAMIC-DRY drying	●	●
HIGH-TEMP pumped rinse	–	● PREMAX LINE EXCLUSIVE
Warewashing solutions for reusable wash ware	○	○
SENSOTRONIC WASHING INTELLIGENCE		
Automatic adjustment of water consumption	●	●
Compartment detection	●	●
System check	–	● PREMAX LINE EXCLUSIVE
Wash ware detection	–	○
SENSO-ACTIVE resource management	–	● PREMAX LINE EXCLUSIVE
ASR AND RACK-FLOW		
RACK-FLOW sensor system	○	○
ASR automatic soil removal	○	●
EASY HANDLING AND CLEANING		
INFOTRONIC control with USB-interface	●	–
PROTRONIC XL control with USB-interface	○	●
AUTO-CLEAN self-cleaning system	○	●
DROP-IN wash system	●	●
Wash arm slider	●	●
Colour-coded cleaning assistance	●	●
Coded curtains	●	●
Coded wash and rinse arms	●	●
Moulded drain connection	●	●
Completely deep-drawn tank	●	●
Easy cleanable condenser	●	●
SMARTCONNECT		
SmartConnect app	○	○

● Inclusive ○ Optional – Not available

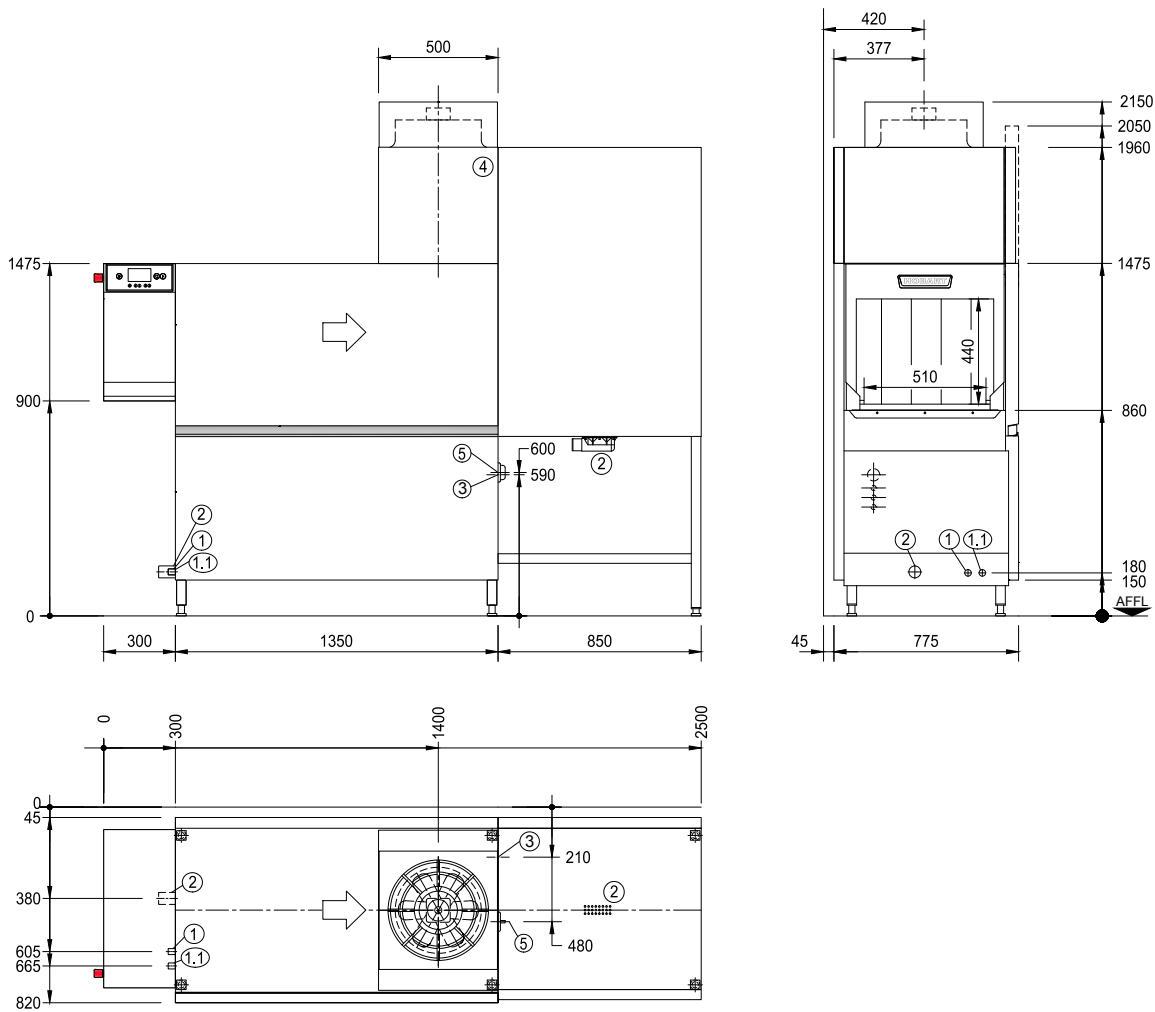
MODELS	RACKS in number/h			WATER CONSUMPTION
	Speed 1	Speed 2	Speed 3	in l/h ^[1]
CP-E-A	120	150	220	160 (100*)
CP-L-A	145	180	240	160 (100*)
CP-S-A	150	190	300	170 (110*)
CP-E-S-A	160	200	320	170 (110*)

All speeds: hygienic wash result based on DIN EN 17735

^[1] Fresh-water consumption values under optimised conditions and in **PREMAX** models using the SENSOTRONIC system (different customer-specific values are possible).

* Values for LOW-FLOW rinse system. Configuration/machine length may vary.

MODELS	RACKS in number/h			WATER CONSUMPTION
	all models optionally available with 3 speeds			
	Speed 1	Speed 2	Speed 3	in l/h ^[1]
CN-A	80	95	150	160 (100*)
CN-E-A	100	125	190	160 (100*)
CN-L-A	110	135	200	170 (130*)
CN-C-A	110	135	200	170 (130*)
CN-S-A	120	150	220	170 (130*)
CN-E-S-A	145	180	250	180 (140*)
CN-S-A-A	150	190	280	200 (140*)



1 fresh water connection, soft	R 3/4" 0 - 3°d, (0,5mmol/l); max. 170 l/h, demineralized water blended to have appr. 80 µs/cm
1.1 hot water connection for separate tank fill (option)	R 3/4" 0 - 3°d; (1,4mmol/l)
2 drain	DN 50
3 power supply (depending on specific model and type of heating)	with standard model (incl. C20 / incl. dryer 3,0 kW) appr. 27,4 kW 43,5 Amp., Fuse 3 x 63 Amp.
4 Ventilation / vent. condition (depending on specific model)	with standard model (incl. C20) appr. 280 m³/h, 25-28°C, 2,7 g/m³ humidity
5 main switch	

Connections mirrorwise in case of working direction R/L

Other water and drain connection for sink,
overhead spray and feed tables, as well as
drains for dryer and exit roller table may
have to be foreseen.

Table height 900mm
Machine height +/- 25mm feet adjustable

Automatic rack type dishwasher, capacity 120 racks, 2.160 plates or 4.320 glasses per hour.

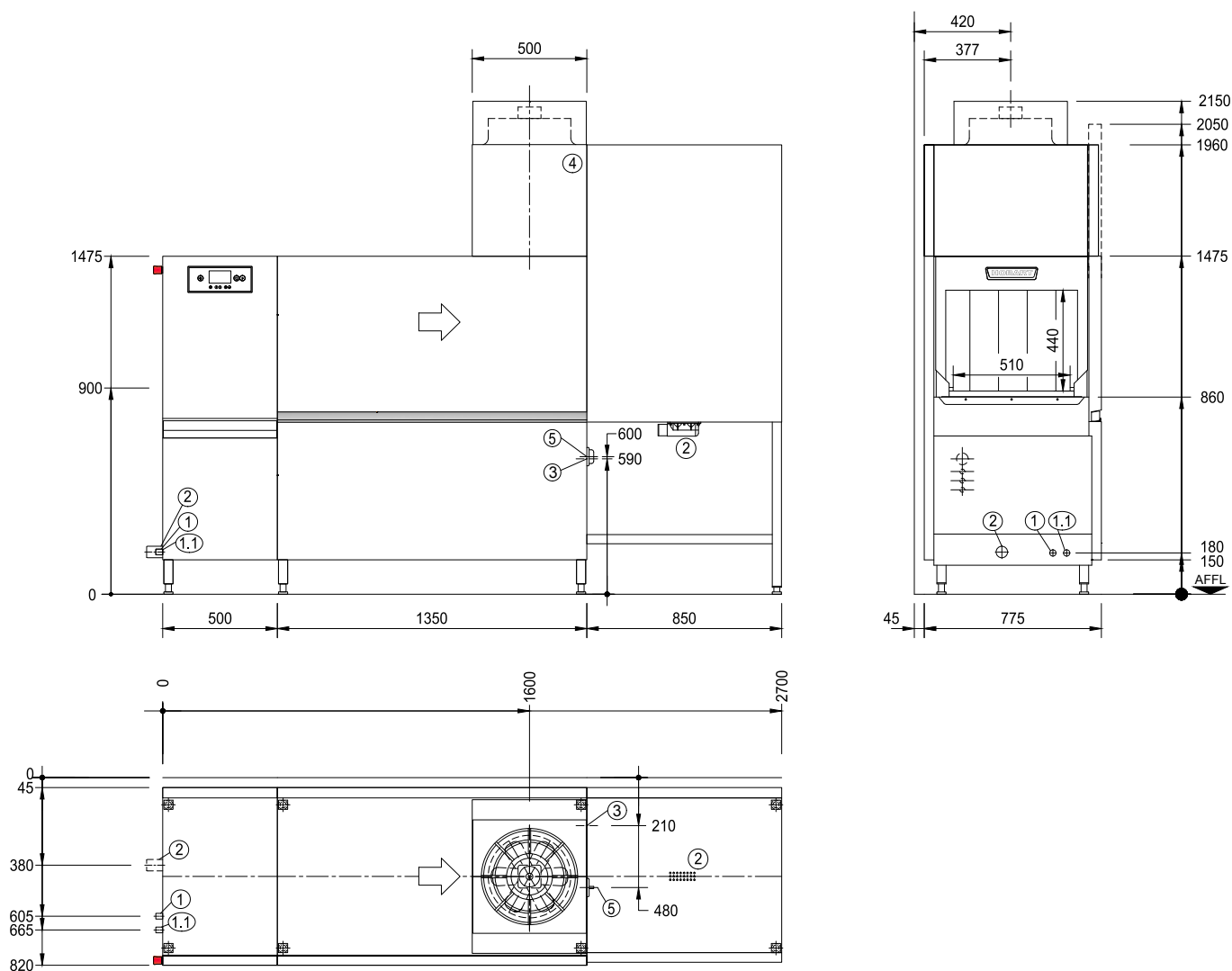


Product Advantages:

- Door insulation included
- including autotimer
- stainless steel tank cover strainer system
- optimum hygienic safety by deep drawn tank
- including 2-speeds (120/ 80 racks/hr)
- including Emergency Stop and main switch
- Including wash-rinse actuator
- SST wash pump
- Including dual rinse
- Including exhaust hood with ventilator

Optional Entry Hood (is recommended, see page 27)

Model	Description	Order-No.	Price EURO
CN-A	Automatic rack type dishwasher with: - wash zone 1,8 kW pump, 105 l tank, tank heating 12 kW - dual rinse zone, booster (to be specified – see page 26) incl. back panel table to table length 1.350 mm loading width 510 mm loading height 440 mm rack size 500 x 500 mm (+ GN) Racks: not included		on request
	If nothing else indicated, the machine will be delivered assembled (including curves and dryers) up to crates of 4.3 meters. If smaller crates are required, please specify with order. Heatings and accessories see page 26 and following. Tables and racks see chapter 1.4 and 1.5 See additional splitting / packing charges in chapter 1.10 Shipping Info.		



1 fresh water connection, soft	R 3/4" 0 - 3°d, (0,5mmol/l); max. 170 l/h, demineralized water blended to have appr. 80 µs/cm
1.1 hot water connection for separate tank fill (option)	R 3/4" 0 - 3°d; (1,4mmol/l)
2 drain	DN 50
3 power supply (depending on specific model and type of heating)	with standard model (incl. C20 / incl. dryer 3,0 kW) appr. 27,5 kW 43,7 Amp., Fuse 3 x 50 Amp.
4 Ventilation / vent. condition (depending on specific model)	with standard model (incl. C20) appr. 280 m³/h, 25-28°C, 2,7 g/m³ humidity
5 main switch	

Connections mirrorwise in case of working direction R/L

Other water and drain connection for sink,
overhead spray and feed tables, as well as
drains for dryer and exit roller table may
have to be foreseen.

Table height 900mm
Machine height +/- 25mm feet adjustable

Automatic rack type dishwasher, capacity up to 150 racks, 2.700 plates or 5.400 glasses per hour.

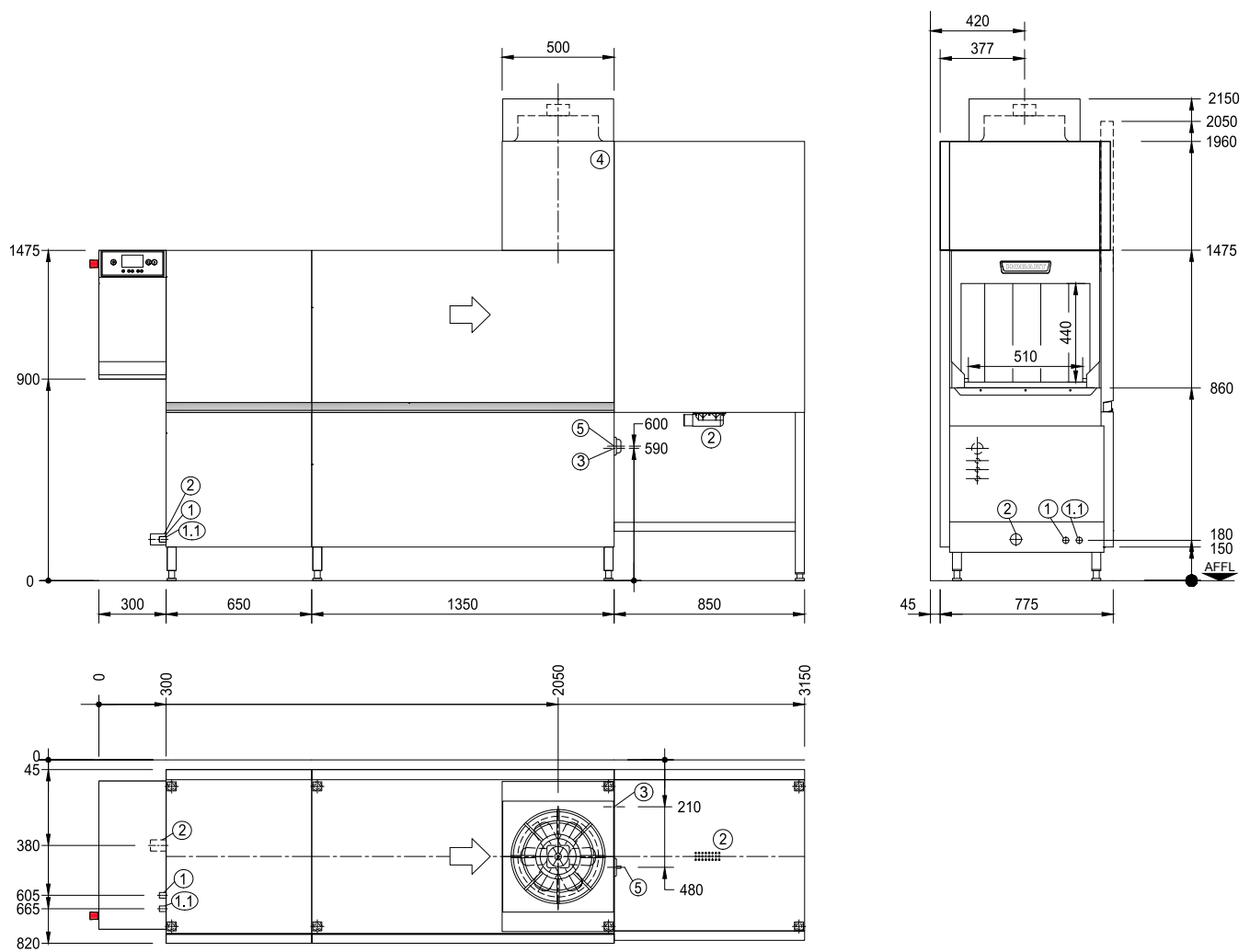


Product Advantages:

- with "Economy"-pre-wash
- Door insulation included
- coarse soil drawer removable from outside
- optimum hygienic safety by deep drawn tank
- including autotimer
- stainless steel tank cover strainer system
- including 2-speeds (150/100 racks/h)
- including Emergency Stop and main switch
- SST wash pump
- Including dual rinse
- Including exhaust hood with ventilator

Optional Entry Hood (is recommended, see page 27)

Model	Description	Order-No.	Price EURO
CN-E-A	Automatic rack type dishwasher with: - prewash zone 0,27 kW pump, 10 l tank - wash zone 1,8 kW pump, 105 l tank, tank heating 12 kW - dual rinse zone, booster (to be specified – see page 26) incl back panel table to table length 1.850 mm loading width 510 mm loading height 440 mm rack size 500 x 500 mm (+ GN) Racks: not included		on request
	If nothing else indicated, the machine will be delivered assembled (including curves and dryers) up to crates of 4.3 meters. If smaller crates are required, please specify with order. Heatings and accessories see page 26 and following. Tables and racks see chapter 1.4 and 1.5 See additional splitting / packing charges in chapter 1.10 Shipping Info.		



1 fresh water connection, soft	R 3/4" 0 - 3°d, (0,5mmol/l); max. 180 l/h; demineralized water blended to have appr. 80 µs/cm
1.1 hot water connection for separate tank fill (option)	R 3/4" 0 - 3°d; (1,4mmol/l)
2 drain	DN 50
3 power supply (depending on specific model and type of heating)	with standard model (incl. C20 / incl. dryer 3,0 kW) appr. 28,8 kW 48,7 Amp., Fuse 3 x 63 Amp.
4 Ventilation / vent. condition (depending on specific model)	with standard model (incl. C20) appr. 280 m³/h, 25-28°C, 2,7 g/m³ humidity
5 main switch	

Other water and drain connection for sink, overhead spray and feed tables, as well as drains for dryer and exit roller table may have to be foreseen.

Table height 900mm
Machine height +/- 25mm feet adjustable

Automatic rack type dishwasher, capacity up to 200 racks, 3.600 plates or 7.200 glasses per hour.

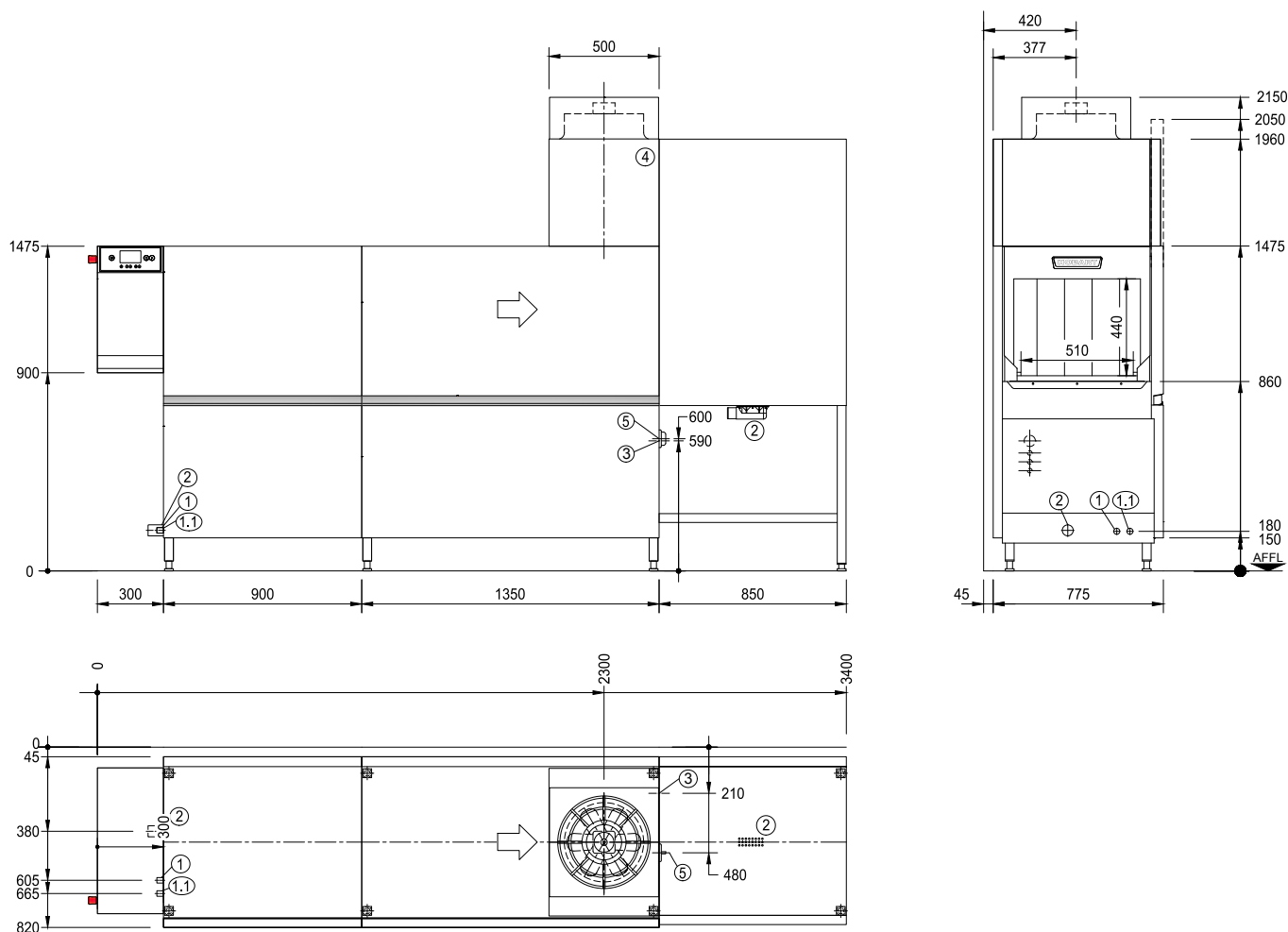


Product Advantages:

- high-performance prewash zone L
- Door insulation included
- optimum hygienic safety by deep drawn tank
- including autotimer
- stainless steel tank cover strainer system
- including 2-speeds (200/135 racks/h)
- including Emergency Stop and main switch
- SST wash pump
- Including dual rinse
- Including exhaust hood with ventilator

Optional Entry Hood (is recommended, see page 27)

Model	Description	Order-No.	Price EURO
CN-L-A	Automatic rack type dishwasher with: - prewash zone 1,5 kW pump, 55 l tank - wash zone 1,8 kW pump, 105 l tank, tank heating 12 kW - dual rinse zone, booster (to be specified – see page 26) incl. back panel table to table length 2.000 mm loading width 510 mm loading height 440 mm rack size 500 x 500 mm (+ GN) Racks: not included		on request
	If nothing else indicated, the machine will be delivered assembled (including curves and dryers) up to crates of 4.3 meters. If smaller crates are required, please specify with order. Heatings and accessories see page 26 and following. Tables and racks see chapter 1.4 and 1.5 See additional splitting / packing charges in chapter 1.10 Shipping Info.		



1 fresh water connection, soft	R 3/4" 0 - 3°d, (0,5mmol/l); max. 180 l/h; demineralized water blended to have appr. 80 µs/cm
1.1 hot water connection for separate tank fill (option)	R 3/4" 0 - 3°d; (1,4mmol/l)
2 drain	DN 50
3 power supply (depending on specific model and type of heating)	with standard model (incl. C20 / incl. dryer 3,0 kW) appr. 29,1 kW 47,5 Amp., 3 x 63 Amp.
4 Ventilation / vent. condition (depending on specific model)	with standard model (incl. C20) appr. 280 m³/h, 25-28°C, 2,7 g/m³ humidity
5 main switch	

Other water and drain connection for sink, overhead spray and feed tables, as well as drains for dryer and exit roller table may have to be foreseen.

Table height 900mm
Machine height +/- 25mm feet adjustable

Automatic rack type dishwasher, capacity up to 220 racks, 3.960 plates or 7.920 glasses per hour.

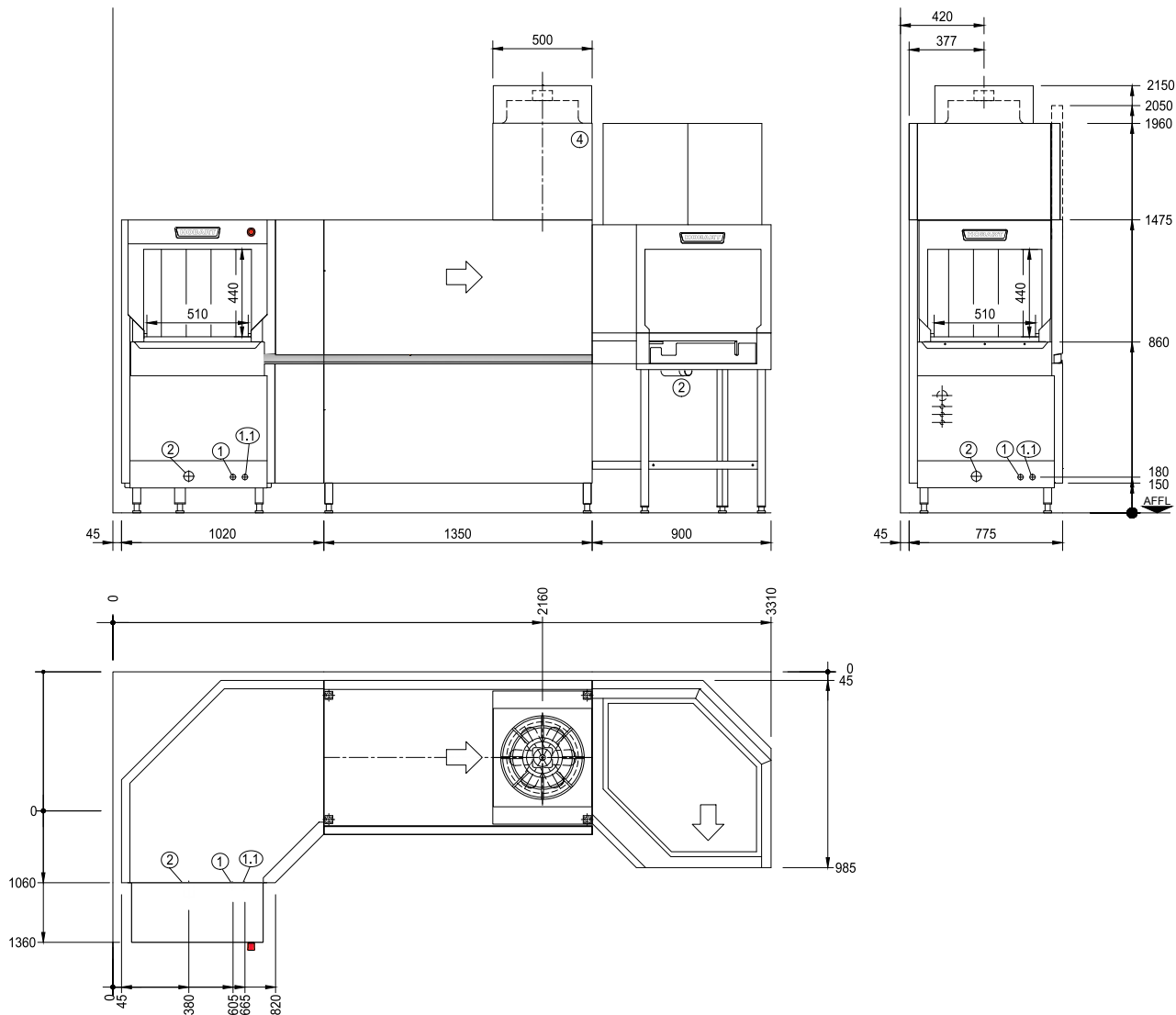


Product Advantages:

- high-performance prewash zone S
- Door insulation included
- optimum hygienic safety by deep drawn tank
- including autotimer
- stainless steel tank cover strainer system
- including 2-speeds (220/150 racks/h)
- including Emergency Stop and main switch
- SST wash pump
- Including dual rinse
- Including exhaust hood with ventilator

Optional Entry Hood (is recommended, see page 27)

Model	Description	Order-No.	Price EURO
CN-S-A	Automatic rack type dishwasher with: - Prewash zone 1,8 kW pump, 105 l tank - wash zone 1,8 kW pump, 105 l tank, tank heating 12 kW - dual rinse zone, booster (to be specified – see page 26) incl. back panel table to table length 2.250 mm loading width 510 mm loading height 440 mm rack size 500 x 500 mm (+ GN) Racks: not included		on request
	If nothing else indicated, the machine will be delivered assembled (including curves and dryers) up to crates of 4.3 meters. If smaller crates are required, please specify with order. Heatings and accessories see page 26 and following. Tables and racks see chapter 1.4 and 1.5 See additional splitting / packing charges in chapter 1.10 Shipping Info.		



* = ± 25 mm adjustable feet

ATTENTION: Corner prewash requires automatic feeding (e.g. rack loading station)

or stop device (see page 25)

Max. dimension of C-module for transport is 872 mm

Consider 40mm distance for extension of pump at front end side

1 fresh water connection, soft	R 3/4" 0 - 3°d, (0,5mmol/l); max. 180 l/h; demineralized water blended to have appr. 80 µs/cm
1.1 hot water connection for separate tank fill (option)	R 3/4" 0 - 3°d; (1,4mmol/l)
2 drain	DN 50
3 power supply (depending on specific model and type of heating)	with standard model (incl. C20 / incl. dryer 4,5 kW) appr. 30,3 kW 51,8 Amp., Fuse 3 x 63 Amp.
4 Ventilation / vent. condition (depending on specific model)	with standard model (incl. C20) appr. 280 m³/h, 25-28°C, 2,7 g/m³ humidity
5 main switch	

**Connections mirrorwise in case of
working direction R/L**

Other water and drain connection for sink,
overhead spray and feed tables, as well as
drains for dryer and exit roller table may have
to be foreseen.

Table height 900mm
Machine height +/- 25mm feet adjustable

Automatic rack type dishwasher, capacity up to 200 racks, 3.600 plates or 7.200 glasses per hour.

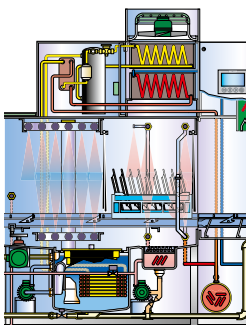


Product Advantages:

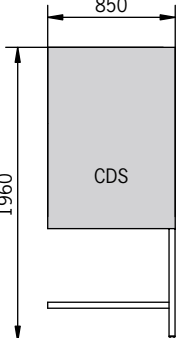
- with "Corner"-pre-wash
- Door insulation included
- optimum hygienic safety by deep drawn tank
- including autotimer
- stainless steel tank cover strainer system
- 2-speeds (theoretically 200/135)
- including Emergency Stop and main switch
- SST wash pump
- Including dual rinse
- Including exhaust hood with ventilator

Optional Entry Hood (is recommended, see page 27)

Model	Description	Order-No.	Price EURO
CN-C-A	Automatic rack type dishwasher with: - prewash zone 1,5 kW pump, 55 l tank - wash zone 1,8 kW pump, 105 l tank, tank heating 12 kW - dual rinse zone, booster (to be specified – see page 26) incl. back panel loading width 510 mm loading height 440 mm rack size 500 x 500 mm (+ GN) Racks: not included		on request
	Mechanical Stop&Go Mechanism for manual loading of racks into C-prewash to avoid jamming of racks inside curve, built in table (table not included in price), requires 210 mm space below table 01-291770-001	+ SEF 17/153	on request
	separate 300 mm Europrofil table section with built-in mechanism		on request
	Optical Stop&Go Indication (green/red light) can also be combined with mechanical mechanism	SEF 17/152	on request
	Heatings and accessories see page 26 and following. Tables and racks see chapter 1.4 and 1.5 See additional splitting / packing charges in chapter 1.10 Shipping Info.		

Model	Description	Order-No.	Price EURO																																																																	
	Customized installation drawing		on request																																																																	
Select rinse booster	Booster 9 kW up to 24 kW (3 kW steps)		incl.																																																																	
	<table><tr><td></td><td></td><td>for water connection 50°C</td><td>for cold water connection</td><td>for machines with heat recovery C</td><td>for machines with heat pump CHP</td></tr><tr><td>model</td><td></td><td></td><td></td><td></td></tr><tr><td>CNA</td><td>kW</td><td>9</td><td>15</td><td>9</td><td>7,5</td></tr><tr><td>CNE-A</td><td>kW</td><td>9</td><td>15</td><td>9</td><td>7,5</td></tr><tr><td>CN-L-A</td><td>kW</td><td>9</td><td>15</td><td>9</td><td>7,5</td></tr><tr><td>CN-C-A</td><td>kW</td><td>9</td><td>15</td><td>9</td><td>7,5</td></tr><tr><td>CN-S-A</td><td>kW</td><td>9</td><td>15</td><td>9</td><td>7,5</td></tr><tr><td>CNE-S-A</td><td>kW</td><td>9</td><td>15</td><td>9</td><td>7,5</td></tr><tr><td>CN-L-A-A</td><td>kW</td><td>9</td><td>18</td><td>12</td><td>7,5</td></tr><tr><td>CN-S-A-A</td><td>kW</td><td>9</td><td>18</td><td>12</td><td>7,5</td></tr><tr><td>CNE-S-A-A</td><td>kW</td><td>9</td><td>18</td><td>15</td><td>7,5</td></tr></table>			for water connection 50°C	for cold water connection	for machines with heat recovery C	for machines with heat pump CHP	model					CNA	kW	9	15	9	7,5	CNE-A	kW	9	15	9	7,5	CN-L-A	kW	9	15	9	7,5	CN-C-A	kW	9	15	9	7,5	CN-S-A	kW	9	15	9	7,5	CNE-S-A	kW	9	15	9	7,5	CN-L-A-A	kW	9	18	12	7,5	CN-S-A-A	kW	9	18	12	7,5	CNE-S-A-A	kW	9	18	15	7,5		
			for water connection 50°C	for cold water connection	for machines with heat recovery C	for machines with heat pump CHP																																																														
	model																																																																			
	CNA	kW	9	15	9	7,5																																																														
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	CN-L-A	kW	9	15	9	7,5																																																														
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	CN-S-A	kW	9	15	9	7,5																																																														
	CNE-S-A	kW	9	15	9	7,5																																																														
	CN-L-A-A	kW	9	18	12	7,5																																																														
CN-S-A-A	kW	9	18	12	7,5																																																															
CNE-S-A-A	kW	9	18	15	7,5																																																															
Values for separate tank filling. For filling via additional booster you need to add +3 kW.																																																																				
Mono Rinse System		price deduct	on request																																																																	
Triple Rinse System	By-pass detergent saving system (without pre-wash, no detergent savings)		on request																																																																	
LOW CHEM	By-pass detergent saving system		on request																																																																	
LOW CHEM INTENSIVE	Detergent dosing on demand		on request																																																																	
C 20	Heat recovery system		on request																																																																	
	heat recovery system with water tubes made of stainless steel, polyurethan-coated alloy fins Recommended for demin water below 80 µs/cm		on request																																																																	
ASR for E pre wash ASR for L/S pre wash	Automatic soil removal includes door on E re wash section Automatic soil removal Soil transportation into strainer basket on machine entry Interspace table, see page 56		on request																																																																	
Strainer Control PROOF	All strainers on A to S-A machines with INFOTRONIC		on request																																																																	
Stainless steel baskets	instead of plastic strainer basket; per tank		on request																																																																	
Separate Tank fill	50 - 60°C		on request																																																																	
Tank fill via add. booster	If hot water supply (0-7°d) is not available INFOTRONIC	SEF 09/171	on request																																																																	
	CLIMATE PRO (Heat pump CHP-18) Heat pump for wash tank and rinse heating, including C 20 - energy saving up to ~6 kW compared to C 20, up to ~14,5 kW compared to machines without C 20 - exhaust air appr. ~17°C, 350 cbm/hr, - compressor 3,5 kW - R 513Aa Refrigerant - without additional rinse water consumption Attention: - non continuous operation can lead to higher exhaust temp. - Room temperature must be minimum 18°C		on request																																																																	
	Heat pump insulation (reduction of HP noise level 7 dB(A))	SEF 09/076	on request																																																																	
LFR	LOW FLOW FINAL RINSE Machine will be equipped with dual rinse for machines with AN-R specification only, not with thermolabel, with standard speed specification only.		on request																																																																	

Model	Description	Order-No.	Price EURO
Lateral wash arms	for wash zone (not for CN without pre wash) Attention: reduces tank temperature !		on request
Hinged doors	Attention: Hinged door on E-pre wash with ASR only 500 mm 650 mm 900 mm 1.350 mm	extra charge extra charge extra charge extra charge	on request
Insulation	Of rear side and top for 500 mm module for 650 mm module for 900 mm module for 1350 mm module		on request
Thermolabel	Modified version to achieve Thermolabel requirements		on request
Tank insulation	per wash tank or rinse tank		on request
Demi rinse zone	500 mm, with door, booster electr. 18 kW manual activation by push button activation by proximity switch for coded rack		on request
	Back flow prevention kit for RO-L 28 installation on DEMI rinse zone. Includes break tank, rinse pump and SEF 14/007	SEF 17/061	on request
TM-Zone	for installation of the machine with a seeparation wall between dirt and clean side of the dishwashing room Can also be used as neutral zone without door	100 mm 300 mm 500 mm	on request
AN-R Zone	Neutral zone between wash and rinse including rinse in a separate module (R) 650 mm. Machine length raised by 650 mm. for INFOTRONIC control add.		on request
SN / AN Zone	Neutral zone between (pre)-wash and wash Machine length raised by 450 mm. add.		on request
Entry/exit Hood	300/110mm (needed for CTC and CAF 700mm / Exit hood required for CTC machines without dryer)		on request
Reverse Osmosis preperation	Installation kit for connection to RO-L 28 for machines with INFOTRONIC control	SEF 14/007	on request
AUTO-CLEAN	Started by pushing AUTO-CLEAN button. Cleaning of inner machine, wash arms and heat recovery/heat pump. Sief for pump intake included E-A machine in combination with ASR only. Machine specificaion: A E-A, L-A, C-A, S-A		on request
RACK-FLOW sensor system	Reducing empty spaces when washing with one single operator Not possible with: CTC entry curve, rack loading station without drive motor Machines with standard entry table Machines with CAF (remaining spaces of ~400-500mm)		on request
	ATTENTION: CN Machines without contol box can be specified with one of the folowing options only: - AUTO-CLEAN - Seperate fill booster - Heated pre wash (stand by heater) - Thermolabel option - Special voltage Combinations not available: - Double dryer - CHP + tank fill via add. booster or + SEF for external drive		

Model	Description	Order-No.	Price EURO
CDS 	Dryer fan 0,23 kW / 1600m³/h, incl. table, length 850 mm, replaces exit hood electrically heated 3,0 kW		on request
	Increased electrical dryer heater 6 kW		on request
	Storage board 850mm	01-512336-005	on request
	Double wall insulation		on request
CDC 	Dryer above exit curve 900 mm (CTC) fan 0,23 kW / 1600 m3/h, including exit curve, replaces exit hood electrically heated 4,5 kW version for 90°-curve CTC 91 version for 180°-curve CTC 181 version for 180°-curve CTC 181C add price for assembling to rear side	CDC-91 CDC-181 CDC-181C SEF 09/121	on request
	Increased electrical dryer heater 6 kW		on request
	Double wall insulation		on request

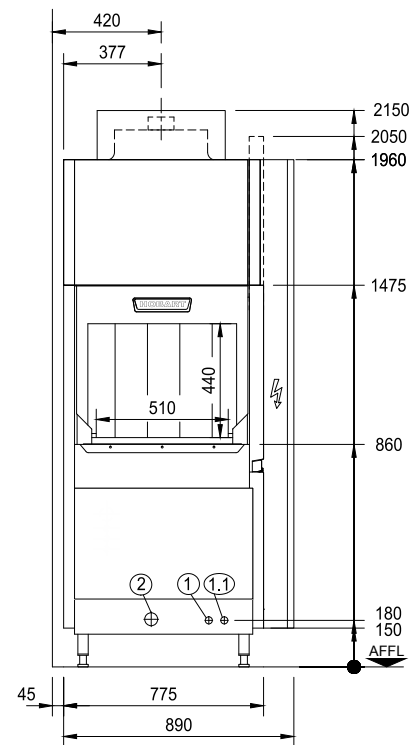
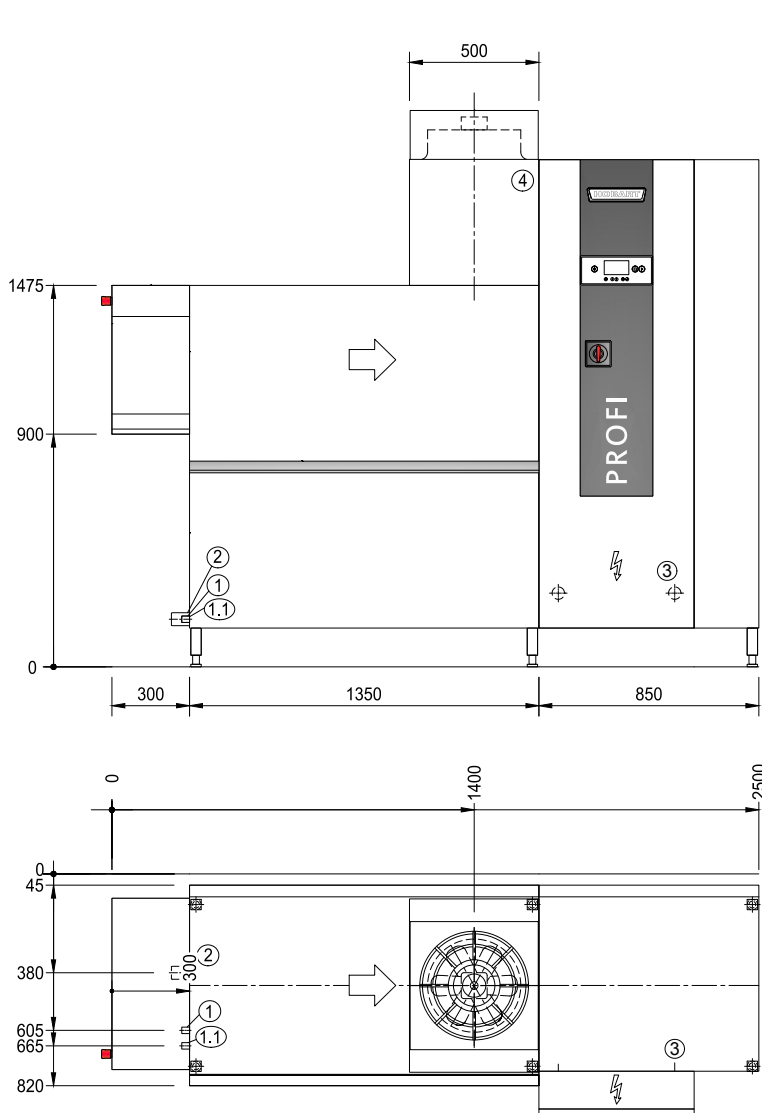


	Price EURO
Memory-programmable control with 4,3 inch graphic colour touch display	•
Interfaces	CAN, USB
Temperature control on display of all tanks, rinse and dryer	•
Variable rinse water flow (depending on conveyor speed)	•
Machine drain by push button	•
Main switch	•
Emergency stop on entry	•
Automatic start-up by timer	•
Autotimer energy-saving cut-off	•
Fault display in case of defective motor and temperature sensor	•
Fault display for all malfunctions	•
Conveyor drive:	
2 speeds (1st speed meets DIN EN 17735)	•
3 speeds by frequency inverter (2nd speed meets DIN EN 17735)	on request
Data management:	
Display of operation hours and service intervals	•
Counter for water (digital with display on control board), per connection	on request
SmartConnect - connection to HOBART Cloud	on request
via WiFi	on request
via LAN	on request
via GSM (Europe only)	on request
Potential free contact for external exhaust fan	on request
Potential free contact for SICOTRONIC per tank 1)	on request
Standard voltage 400/ 50/ 3 / N	•
Standard voltage 400/ 50/ 3	--
Special voltage 380/ 60/ 3	on request
Special voltage 230/ 60/ 3	on request
Special voltage 230/ 50/ 3	on request
Special voltage 440/ 60/ 3	on request
Electrical interface to RCC for conveyor start/stop and speed selection	on request
Link to external emergency cut-off switches (needed if more than one machine or combinations with conveyor is installed)	on request

¹⁾ not possible for heatpump machines;

• included

-- not available



1 fresh water connection, soft	R 3/4" 0 - 3°d, (0,5mmol/l); max. 170 l/h, demineralized water blended to have appr. 80 µs/cm
1.1 hot water connection for separate tank fill (option)	R 3/4" 0 - 3°d; (1,4mmol/l)
2 drain	DN 50
3 power supply (depending on specific model and type of heating)	with standard model (incl. C20 / incl. dryer 3,0 kW) appr. 27,6 kW 50 Amp., 3 x 63 Amp.
4 Ventilation / vent. condition (depending on specific model)	with standard model (incl. C20) appr. 280 m³/h, 25-28°C, 2,7 g/m³ humidity
5 main switch	

Connections mirrorwise in case of working direction R/L

Other water and drain connection for sink, overhead spray and feed tables, as well as drains for dryer and exit roller table may have to be foreseen.

Table height 900mm
Machine height +/- 25mm feet adjustable

Automatic rack type dishwasher, capacity up to 150 racks, 2.700 plates or 5.400 glasses per hour.

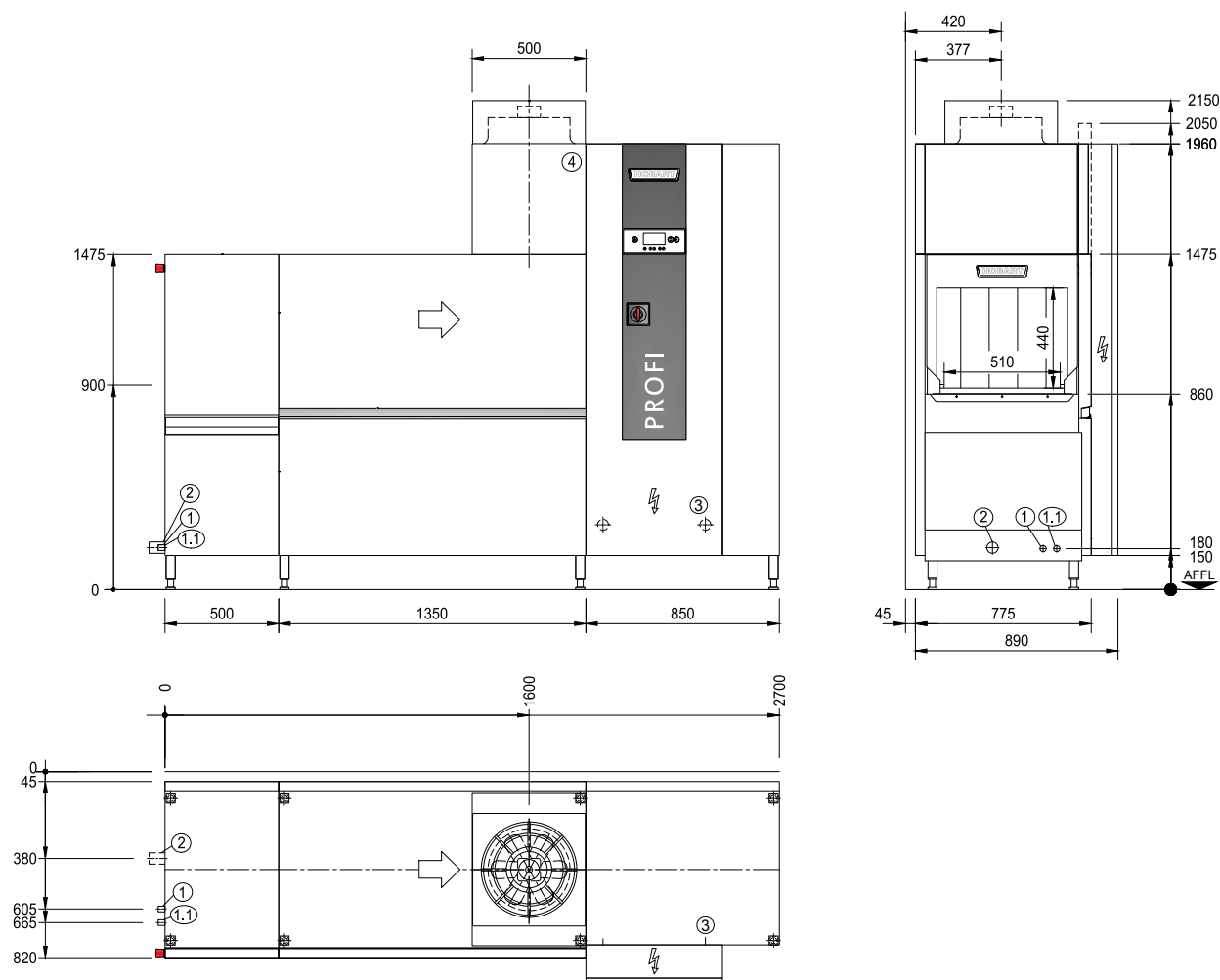


Product Advantages:

- Door insulation included
- including autotimer
- stainless steel tank cover strainer system
- optimum hygienic safety by deep drawn tank
- including 3-speeds (150/95/80 racks/hr)
- including Emergency Stop and main switch
- including rinse actuator
- SST wash pump
- Including dual rinse
- Including exhaust hood with ventilator

Optional Entry Hood (is recommended, see page 49)

Model	Description	Order-No.	Price EURO
CN-A	Automatic rack type dishwasher with: - wash zone 1,8 kW pump, 105 l tank, tank heating 12 kW - dual rinse zone, booster (to be specified – see page 48) incl. back panel table to table length 1.950 mm loading width 510 mm loading height 440 mm rack size 500 x 500 mm (+ GN) Racks: not included		on request
	If nothing else indicated, the machine will be delivered assembled (including curves and dryers) up to crates of 4.3 meters. If smaller crates are required, please specify with order. Heatings and accessories see page 48 and following. Tables and racks see chapter 1.4 and 1.5 See additional splitting / packing charges in chapter 1.10 Shipping Info.		



1 fresh water connection, soft	R 3/4" 0 - 3°d, (0,5mmol/l); max. 170 l/h, demineralized water blended to have appr. 80 µs/cm
1.1 hot water connection for separate tank fill (option)	R 3/4" 0 - 3°d; (1,4mmol/l)
2 drain	DN 50
3 power supply (depending on specific model and type of heating)	with standard model (incl. C20 / incl. dryer 3,0 kW) appr. 27,8 kW 50,2 Amp., 3 x 63 Amp.
4 Ventilation / vent. condition (depending on specific model)	with standard model (incl. C20) appr. 280 m³/h, 25-28°C, 2,7 g/m³ humidity
5 main switch	

Connections mirrorwise in case of working direction R/L

Other water and drain connection for sink,
overhead spray and feed tables, as well as
drains for dryer and exit roller table may have
to be foreseen.

Table height 900mm
Machine height +/- 25mm feet adjustable

Automatic rack type dishwasher, capacity up to 190 racks, 3.420 plates or 6.840 glasses per hour.

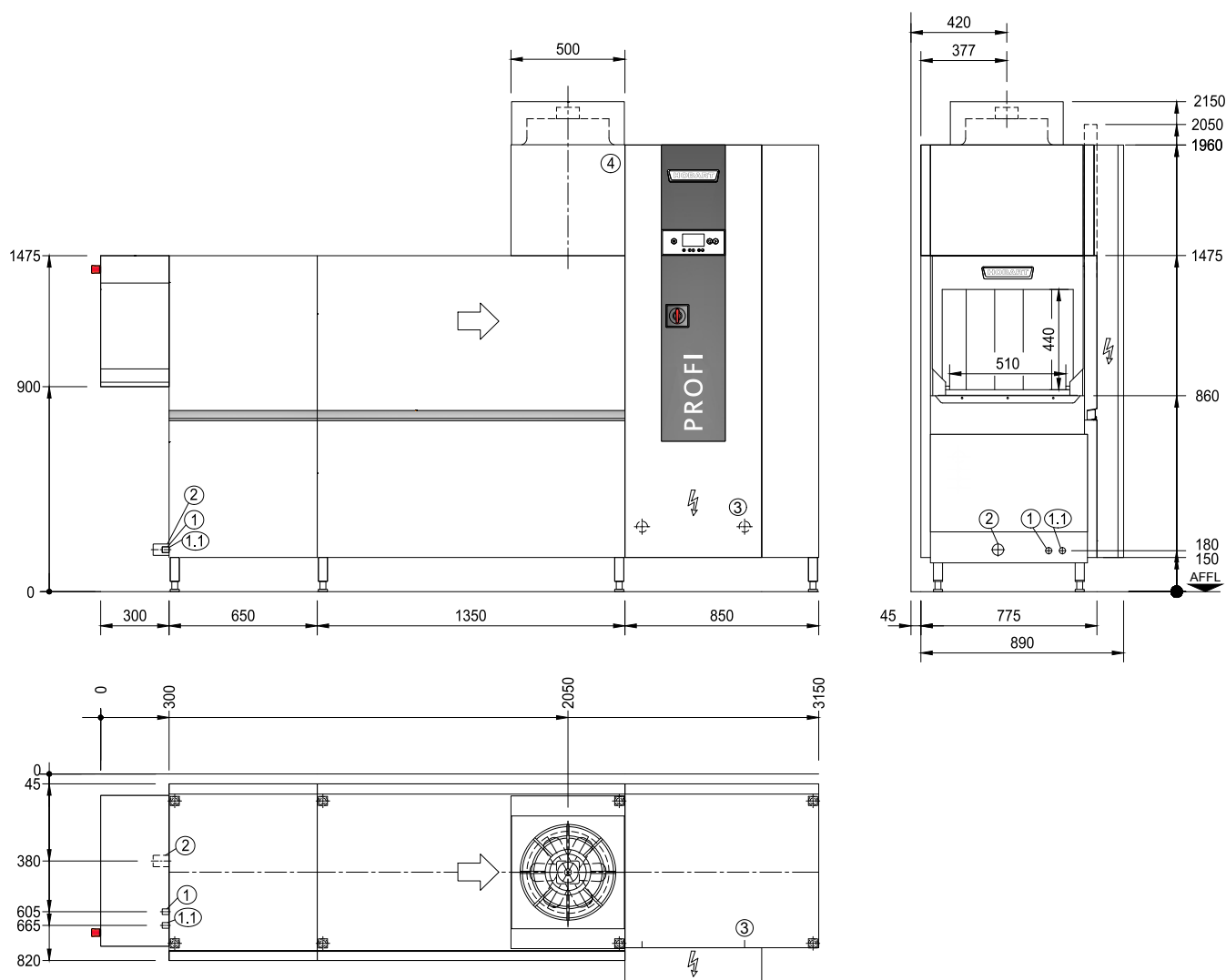


Product Advantages:

- with "Economy"-pre-wash
- Door insulation included
- coarse soil drawer removable from outside
- optimum hygienic safety by deep drawn tank
- including autotimer
- stainless steel tank cover strainer system
- including 3-speeds (190/125/100 racks/h)
- including Emergency Stop and main switch
- SST wash pump
- Including dual rinse
- Including exhaust hood with ventilator

Optional Entry Hood (is recommended, see page 49)

Model	Description	Order-No.	Price EURO
CN-E-A	Automatic rack type dishwasher with: - prewash zone 0,27 kW pump, 10 l tank - wash zone 1,8 kW pump, 105 l tank, tank heating 12 kW - dual rinse zone, booster (to be specified – see page 48) incl back panel table to table length 2.450 mm loading width 510 mm loading height 440 mm rack size 500 x 500 mm (+ GN) Racks: not included		on request
	If nothing else indicated, the machine will be delivered assembled (including curves and dryers) up to crates of 4.3 meters. If smaller crates are required, please specify with order. Heatings and accessories see page 48 and following. Tables and racks see chapter 1.4 and 1.5 See additional splitting / packing charges in chapter 1.10 Shipping Info.		



1 fresh water connection, soft	R 3/4" 0 - 3°d, (0,5mmol/l); max. 180 l/h; demineralized water blended to have appr. 80 µs/cm
1.1 hot water connection for separate tank fill (option)	R 3/4" 0 - 3°d; (1,4mmol/l)
2 drain	DN 50
3 power supply (depending on specific model and type of heating)	with standard model (incl. C20 / incl. dryer 3,0 kW) appr. 29,1 kW 52 Amp., 3 x 63 Amp.
4 Ventilation / vent. condition (depending on specific model)	with standard model (incl. C20) appr. 280 m³/h, 25-28°C, 2,7 g/m³ humidity
5 main switch	

Other water and drain connection for sink, overhead spray and feed tables, as well as drains for dryer and exit roller table may have to be foreseen.

Table height 900mm
Machine height +/- 25mm feet adjustable

Automatic rack type dishwasher, capacity up to 200 racks, 3.600 plates or 7.200 glasses per hour.

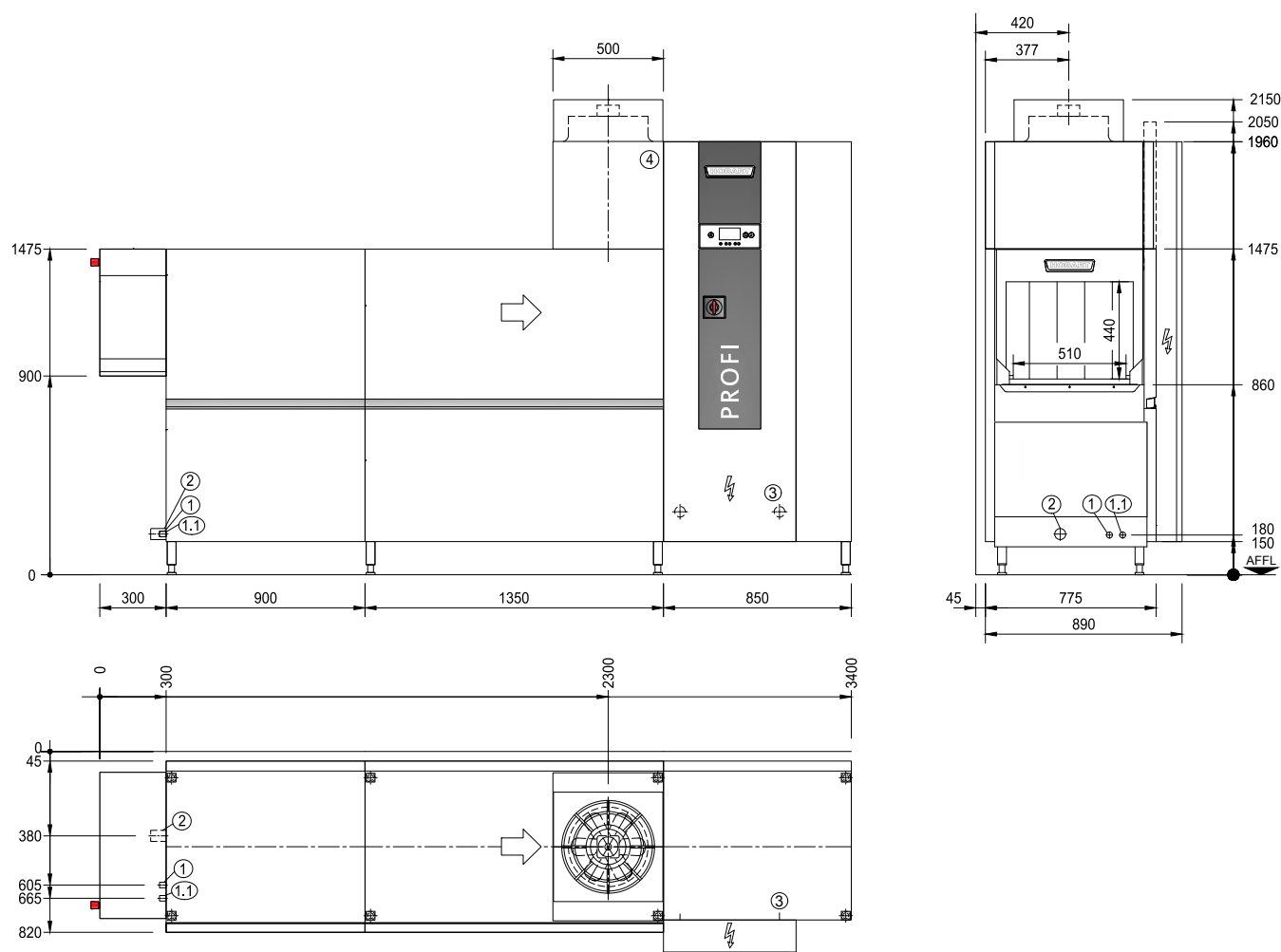


Product Advantages:

- high-performance prewash zone L
- Door insulation included
- optimum hygienic safety by deep drawn tank
- including autotimer
- stainless steel tank cover strainer system
- including 3-speeds (200/135/110 racks/h)
- including Emergency Stop and main switch
- SST wash pump
- Including dual rinse
- Including exhaust hood with ventilator

Optional Entry Hood (is recommended, see page 49)

Model	Description	Order-No.	Price EURO
CN-L-A	Automatic rack type dishwasher with: - prewash zone 1,5 kW pump, 55 l tank - wash zone 1,8 kW pump, 105 l tank, tank heating 12 kW - dual rinse zone, booster (to be specified – see page 48) incl. back panel table to table length 2.600 mm loading width 510 mm loading height 440 mm rack size 500 x 500 mm (+ GN) Racks: not included		on request
	If nothing else indicated, the machine will be delivered assembled (including curves and dryers) up to crates of 4,3 meters. If smaller crates are required, please specify with order. Heatings and accessories see page 48 and following. Tables and racks see chapter 1.4 and 1.5 See additional splitting / packing charges in chapter 1.10 Shipping Info.		



1 fresh water connection, soft	R 3/4" 0 - 3°d, (0,5mmol/l); max. 180 l/h; demineralized water blended to have appr. 80 µs/cm
1.1 hot water connection for separate tank fill (option)	R 3/4" 0 - 3°d; (1,4mmol/l)
2 drain	DN 50
3 power supply (depending on specific model and type of heating)	with standard model (incl. C20 / incl. dryer 3,0 kW) appr. 29,4 kW 52,5 Amp., 3 x 63 Amp.
4 Ventilation / vent. condition (depending on specific model)	with standard model (incl. C20) appr. 280 m³/h, 25-28°C, 2,7 g/m³ humidity
5 main switch	

Other water and drain connection for sink, overhead spray and feed tables, as well as drains for dryer and exit roller table may have to be foreseen.

Table height 900mm
Machine height +/- 25mm feet adjustable

Automatic rack type dishwasher, capacity up to 220 racks, 3.960 plates or 7.920 glasses per hour.

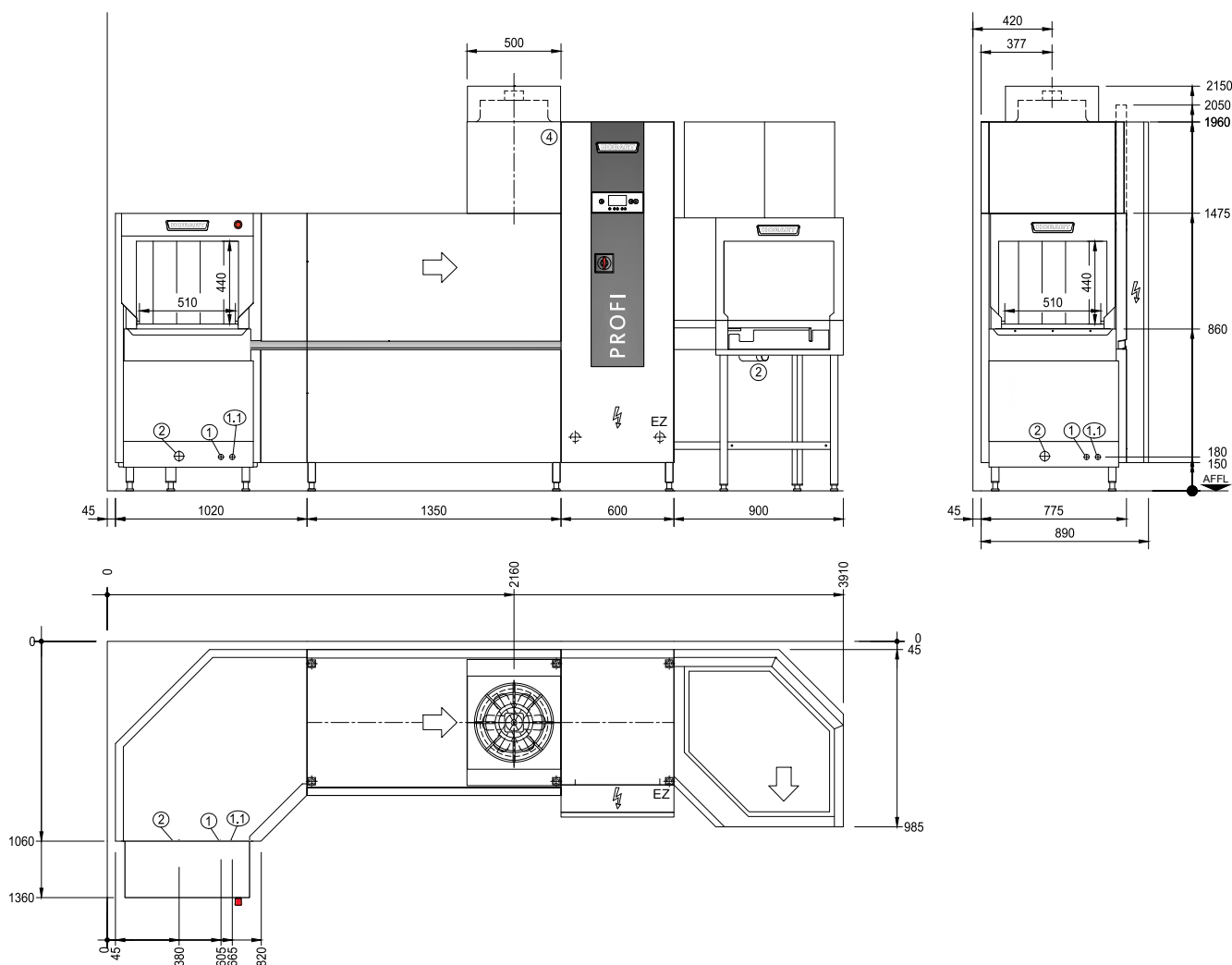


Product Advantages:

- high-performance prewash zone S
- Door insulation included
- optimum hygienic safety by deep drawn tank
- including autotimer
- stainless steel tank cover strainer system
- including 3-speeds (220/150/120 racks/h)
- including Emergency Stop and main switch
- SST wash pump
- Including dual rinse
- Including exhaust hood with ventilator

Optional Entry Hood (is recommended, see page 49)

Model	Description	Order-No.	Price EURO
CN-S-A	Automatic rack type dishwasher with: - Prewash zone 1,8 kW pump, 105 l tank - wash zone 1,8 kW pump, 105 l tank, tank heating 12 kW - dual rinse zone, booster (to be specified – see page 48) incl. back panel table to table length 2.850 mm loading width 510 mm loading height 440 mm rack size 500 x 500 mm (+ GN) Racks: not included		on request
	If nothing else indicated, the machine will be delivered assembled (including curves and dryers) up to crates of 4.3 meters. If smaller crates are required, please specify with order. Heatings and accessories see page 48 and following. Tables and racks see chapter 1.4 and 1.5 See additional splitting / packing charges in chapter 1.10 Shipping Info.		



ATTENTION: Corner prewash requires automatic feeding (e.g. rack loading station) or stop device (see page 39)

Max. dimension of C-module for transport is 872 mm

Consider 40mm distance for extension of pump at front end side

1 fresh water connection, soft	R 3/4" 0 - 3°d; (0,5mmol/l); max. 180 l/h; demineralized water blended to have appr. 80 µs/cm
1.1 hot water connection for separate tank fill (option)	R 3/4" 0 - 3°d; (1,4mmol/l)
2 drain	DN 50
3 power supply (depending on specific model and type of heating)	with standard model (incl. C20 / incl. dryer 4,5 kW) appr. 29,1 kW 52 Amp., 3 x 63 Amp.
4 Ventilation / vent. condition (depending on specific model)	with standard model (incl. C20) appr. 280 m³/h, 25-28°C, 2,7 g/m³ humidity
5 main switch	

**Connections mirrorwise in case of
working direction R/L**

Other water and drain connection for sink,
overhead spray and feed tables, as well as
drains for dryer and exit roller table may have
to be foreseen.

Table height 900mm
Machine height +/- 25mm feet adjustable

Automatic rack type dishwasher, capacity up to 200 racks, 3.600 plates or 7.200 glasses per hour.



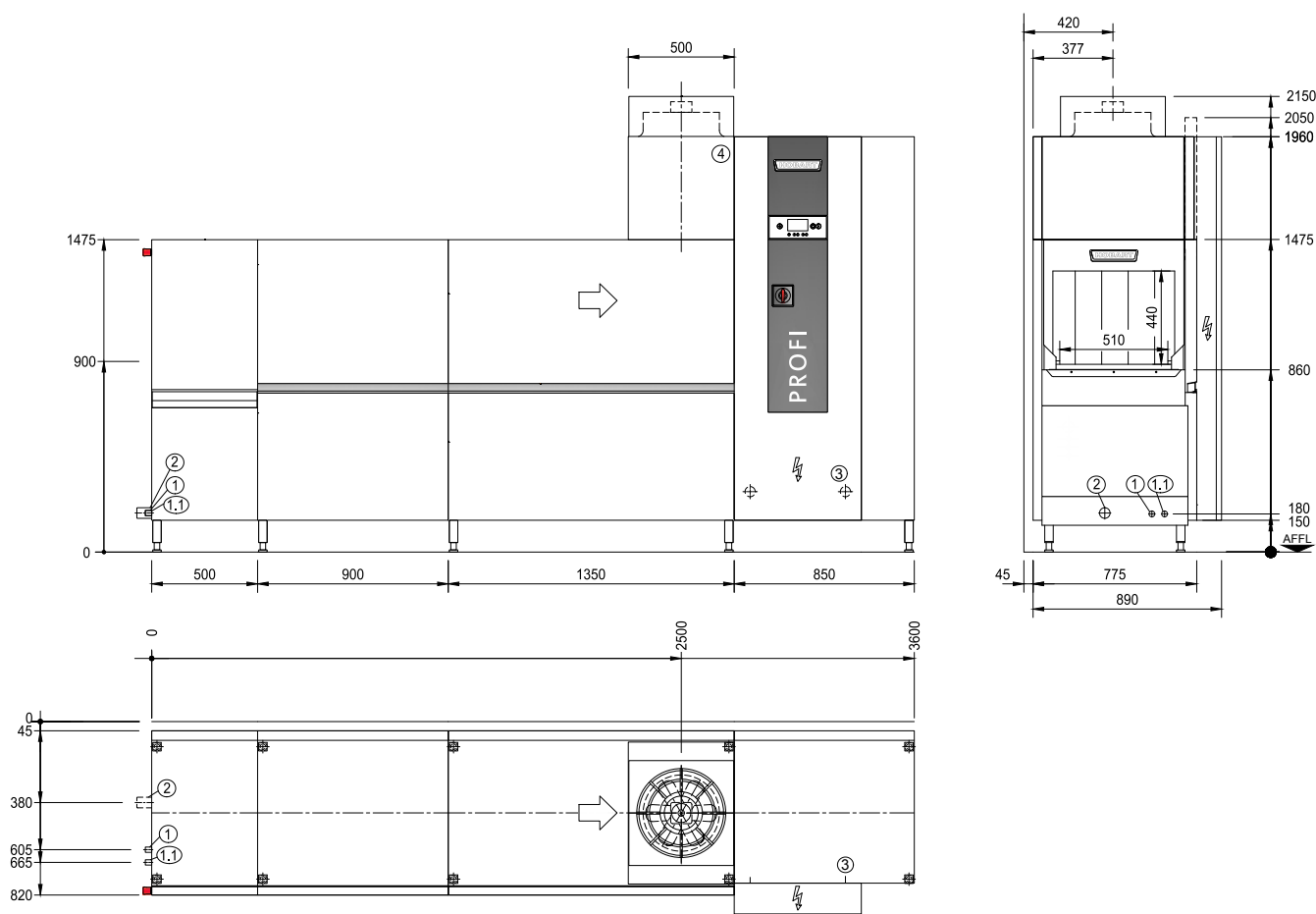
Product Advantages:

- with "Corner"-pre-wash
- Door insulation included
- optimum hygienic safety by deep drawn tank
- including autotimer
- stainless steel tank cover strainer system
- 3-speeds (theoretically 200/135/110)
- including Emergency Stop and main switch
- SST wash pump
- Including dual rinse
- Including exhaust hood with ventilator

Optional Entry Hood (is recommended, see page 49)

Model	Description	Order-No.	Price EURO
CN-C-A	Automatic rack type dishwasher with: - prewash zone 1,5 kW pump, 55 l tank - wash zone 1,8 kW pump, 105 l tank, tank heating 12 kW - dual rinse zone, booster (to be specified – see page 48) incl. back panel loading width 510 mm loading height 440 mm rack size 500 x 500 mm (+ GN) Racks: not included		on request
	Mechanical Stop&Go Mechanism for manual loading of racks into C-prewash to avoid jamming of racks inside curve, built in table (table not included in price), requires 210 mm space below table For machines with PROTRONIC XL control	01-291770-001	on request
	separate 300 mm Europrofil table section with built-in mechanism		on request
	Optical Stop&Go Indication (green/red light) can also be combined with mechanical mechanism For machines with PROTRONIC XL control	SEF 11/054	on request
	Heatings and accessories see page 48 and following. Tables and racks see chapter 1.4 and 1.5 See additional splitting / packing charges in chapter 1.10 Shipping Info.		

Automatic Rack Type Dishwasher, Capacity up to 250 racks, 4.500 plates or 9.000 glasses per hour.



1 fresh water connection, soft	R 3/4" 0 - 3°d; (0,5mmol/l); max. 200 l/h; demineralized water blended to have appr. 80 µs/cm
1.1 hot water connection for separate tank fill	R 3/4" 0 - 3°d; (1,4mmol/l)
2 drain	DN 50
3 power supply (depending on specific model and type of heating)	with standard model (incl. C20 / incl. dryer 3,0 kW) appr. 31,1 kW 53 Amp., 3 x 63 Amp.
4 Ventilation / vent. condition (depending on specific model)	with standard model (incl. C20) appr. 280 m³/h, 25-28°C, 2,7 g/m³ humidity
5 main switch	

**Apart from the drain "2", connections mirrorwise
in case of working direction R/L**

Other water and drain connection for sink,
overhead spray and feed tables, as well as
drains for dryer and exit roller table may have
to be foreseen. Refer to service drawings.

Table height 900mm
Machine height +/- 25mm feet adjustable

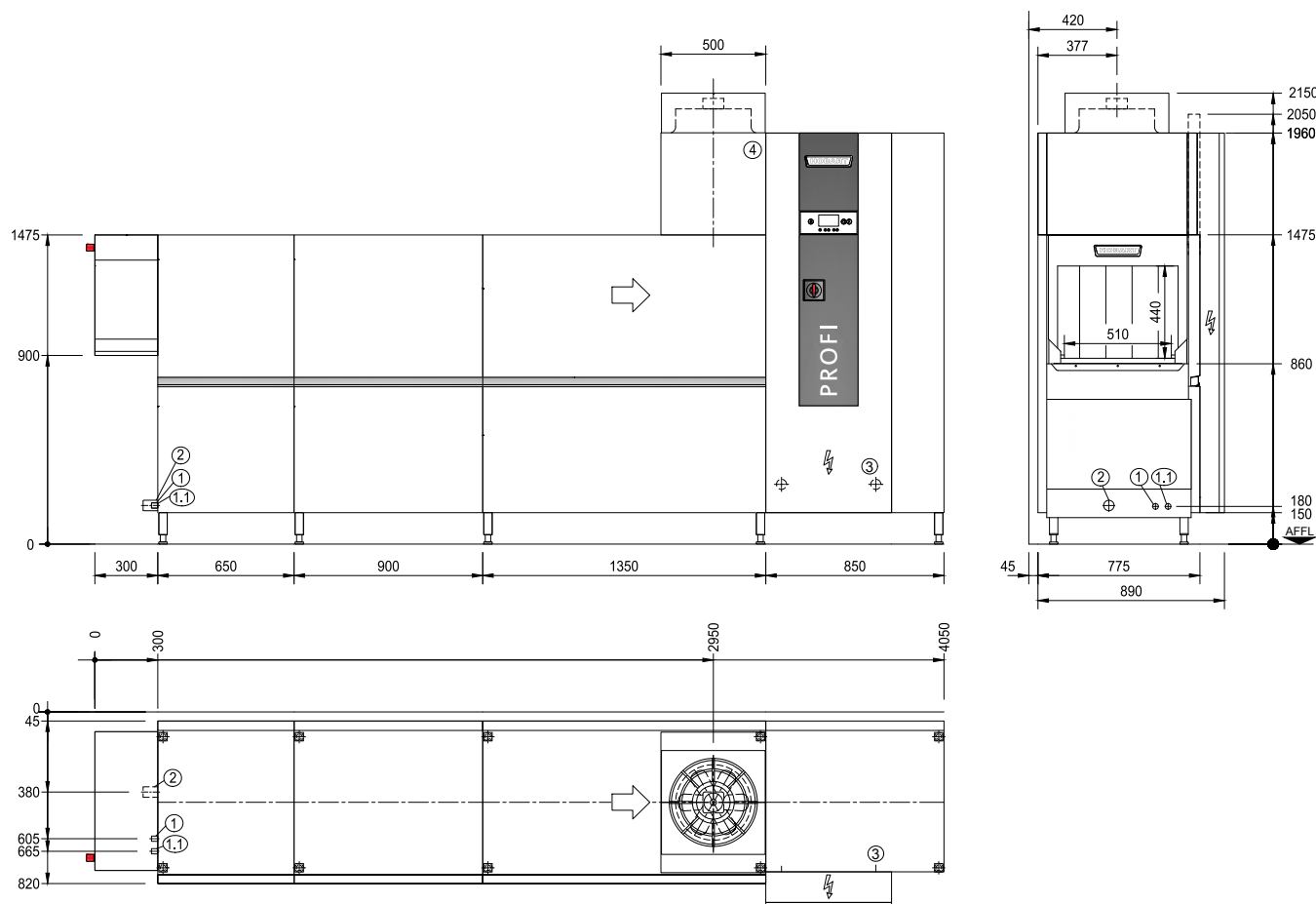


- Product Advantages:**
- Detergent and energy saving E prewash
 - Door insulation included
 - High-performance prewash zone S
 - Optimum hygienic safety by deep drawn tanks
 - stainless steel tank cover strainer system
 - 3-speeds (145/180/250 racks/hr)
 - Including emergency stop and main switch
 - Including autotimer
 - SST wash pump
 - Including dual rinse
 - Including exhaust hood with ventilator

Optional Entry Hood (is recommended, see page 49)

Model	Description	Order-No.	Price EURO
CN-E-S-A	Automatic rack type dishwasher with: - E Prewash zone 0,27 kW pump, 10 l tank - Prewash zone 1,8 kW pump, 105 l tank - Wash zone 1,8 kW pump, 105 l tank, tank heating 12 kW - Dual rinse zone, booster Table to table length 3.350 mm Loading width 510 mm Loading height 440 mm Rack size 500 x 500 mm (+ GN) incl. back panel Racks: not included		on request
	Heatings and accessories see page 48 and following. Tables and racks see chapter 1.4 and 1.5 See additional splitting / packing charges in chapter 1.10 Shipping Info.		

Automatic Rack Type Dishwasher, Capacity up to 260 racks, 4.680 plates or 9.360 glasses per hour.



1 fresh water connection, soft	R 3/4" 0 - 3°d; (0,5mmol/l); max. 210 l/h; demineralized water blended to have appr. 80 µs/cm
1.1 hot water connection for separate tank fill	R 3/4" 0 - 3°d; (1,4mmol/l)
2 drain	DN 50
3 power supply (depending on specific model and type of heating)	with standard model (incl. C20 / incl. dryer 3,0 kW) appr. 38,4 kW 60 Amp., 3 x 63 Amp.
4 Ventilation / vent. condition (depending on specific model)	with standard model (incl. C20) appr. 280 m³/h, 25-28°C, 2,7 g/m³ humidity
5 main switch	

**Apart from the drain "2", connections mirrorwise
in case of working direction R/L**

Other water and drain connection for sink,
overhead spray and feed tables, as well as
drains for dryer and exit roller table may have
to be foreseen. Refer to service drawings.

Table height 900mm
Machine height +/- 25mm feet adjustable



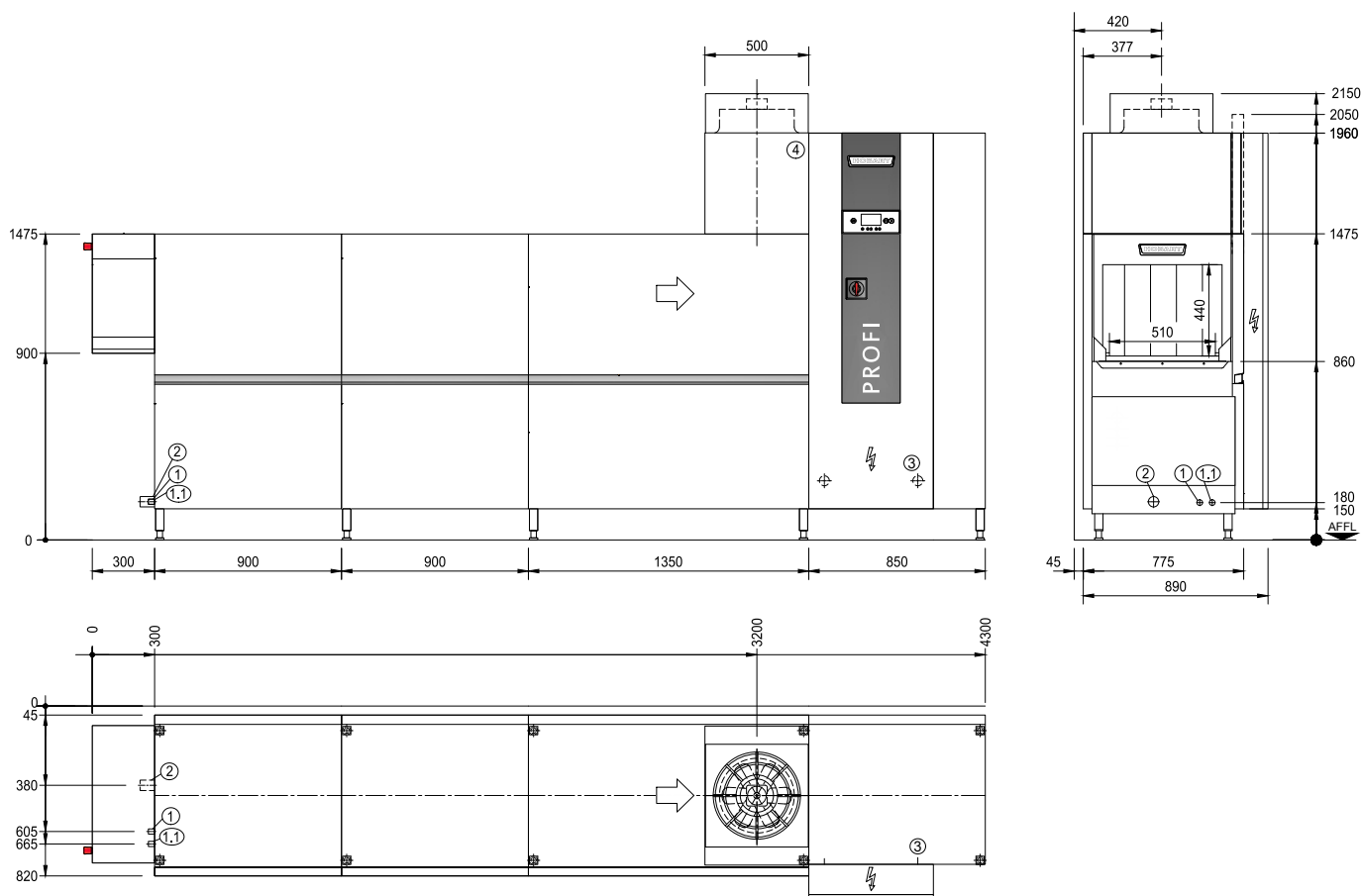
Product Advantages:

- High-performance prewash zone L
- Optimum hygienic safety by deep drawn tanks
- Door insulation included
- stainless steel tank cover strainer system
- 3-speeds (145/180/260 racks/hr)
- Including emergency stop and main switch
- Including autotimer
- SST wash pump
- Including dual rinse
- Including exhaust hood with ventilator

Optional Entry Hood (is recommended, see page 49)

Model	Description	Order-No.	Price EURO
CN-L-A-A	Automatic rack type dishwasher with: - Prewash zone 1,5 kW pump, 55 l tank - 2 wash zones 1,8 kW pump, 105 l tank, tank heating 9 + 9 kW - Dual rinse zone, - booster Table to table length 3.500 mm Loading width 510 mm Loading height 440 mm Rack size 500 x 500 mm (+ GN) incl. back panel Racks: not included		on request
	Heatings and accessories see page 48 and following. Tables and racks see chapter 1.4 and 1.5 See additional splitting / packing charges in chapter 1.10 Shipping Info.		

Automatic Rack Type Dishwasher, Capacity up to 280 racks, 5.040 plates or 10.080 glasses per hour.



1 fresh water connection, soft	R 3/4" 0 - 3°d; (0,5mmol/l); max. 230 l/h; demineralized water blended to have appr. 80 µs/cm
1.1 hot water connection for separate tank fill	R 3/4" 0 - 3°d; (1,4mmol/l)
2 drain	DN 50
3 power supply (depending on specific model and type of heating)	with standard model (incl. C20 / incl. dryer 3,0 kW) appr. 40,2 kW 71,1 Amp., 3 x 80 Amp.
4 Ventilation / vent. condition (depending on specific model)	with standard model (incl. C20) appr. 280 m³/h, 25-28°C, 2,7 g/m³ humidity
5 main switch	

**Apart from the drain "2", connections mirrorwise
in case of working direction R/L**

Other water and drain connection for sink,
overhead spray and feed tables, as well as
drains for dryer and exit roller table may have
to be foreseen. Refer to service drawings.

Table height 900mm
Machine height +/- 25mm feet adjustable



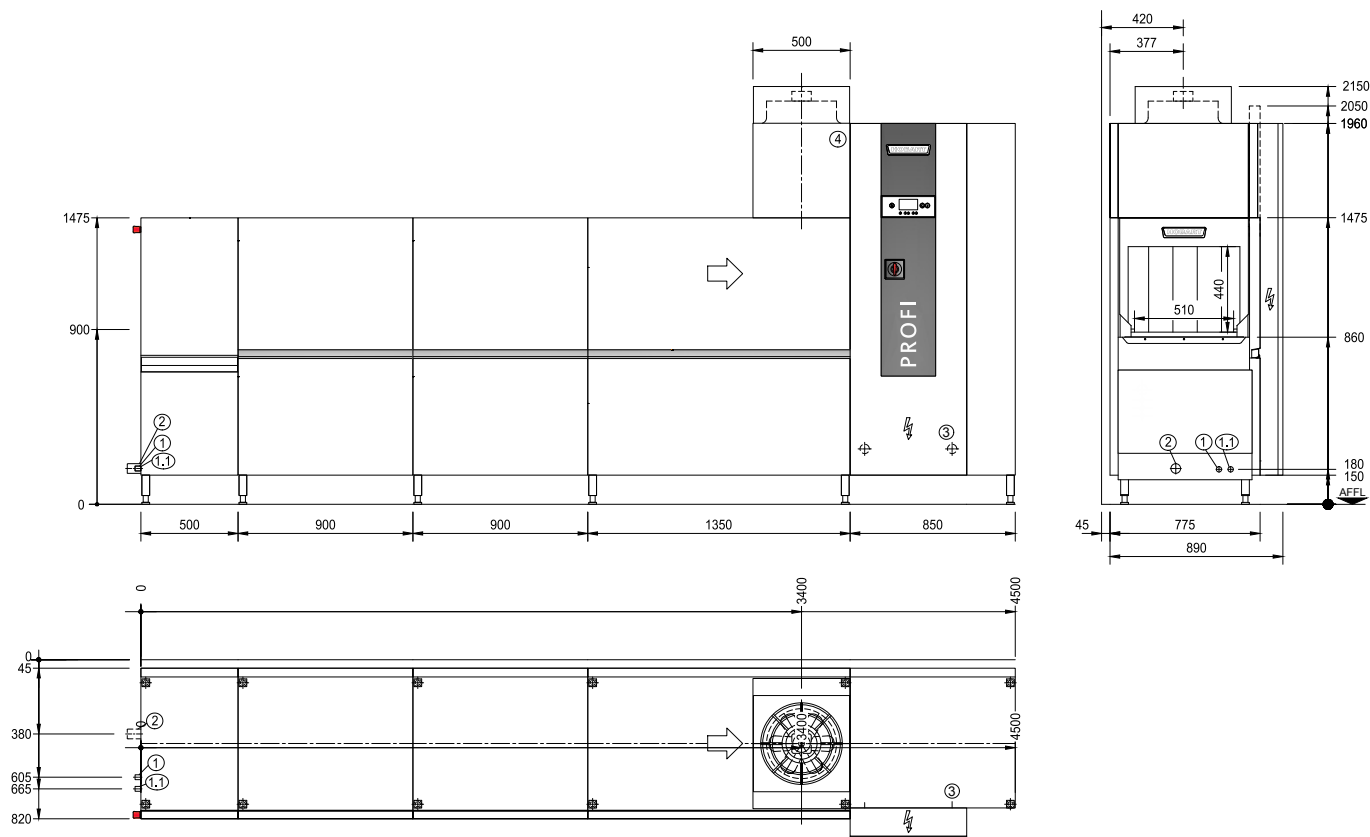
Product Advantages:

- High-performance prewash zone S
- Optimum hygienic safety by deep drawn tanks
- Door insulation included
- stainless steel tank cover strainer system
- 3-speeds (150/190/280 racks/hr)
- Including emergency stop and main switch
- Including autotimer
- SST wash pump
- Including dual rinse
- Including exhaust hood with ventilator

Optional Entry Hood (is recommended, see page 49)

Model	Description	Order-No.	Price EURO
CN-S-A-A	Automatic rack type dishwasher with: - Prewash zone 1,8 kW pump, 105 l tank - 2 wash zones 1,8 kW pump, 105 l tank, tank heating 9 + 9 kW - Dual rinse zone, - booster Table to table length 3.750 mm Loading width 510 mm Loading height 440 mm Rack size 500 x 500 mm (+ GN) incl. back panel Racks: not included		on request
	Heatings and accessories see page 48 and following. Tables and racks see chapter 1.4 and 1.5 See additional splitting / packing charges in chapter 1.10 Shipping Info.		

Automatic rack type dishwasher, capacity up to 320 racks, 5.760 plates or 11.520 glasses per hour.

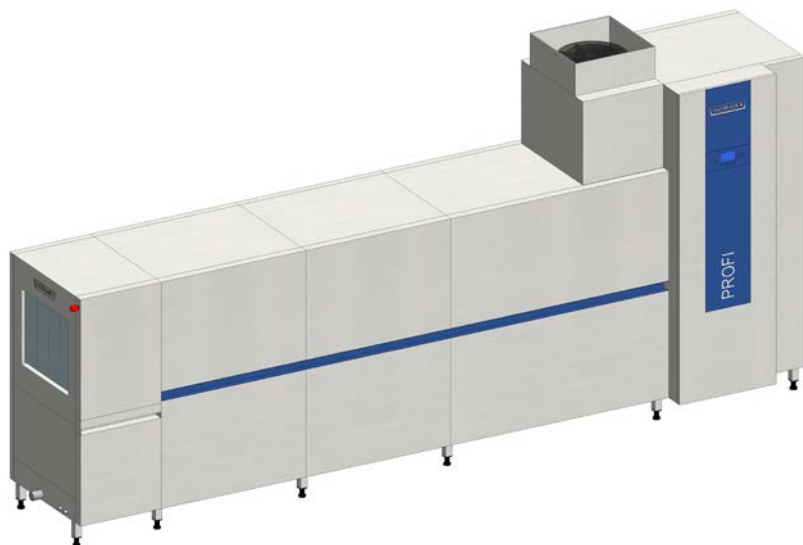


1 fresh water connection, soft	R 3/4" 0 - 3°d, (0,5mmol/l); max. 240 l/h; demineralized water blended to have appr. 80 µs/cm
1.1 hot water connection for separate tank fill	R 3/4" 0 - 3°d; (1,4mmol/l)
2 drain	DN 50
3 power supply (depending on specific model and type of heating)	with standard model (incl. C20 / incl. dryer 3,0 kW) appr. 40,4 kW 71,9 Amp., 3 x 80 Amp.
4 Ventilation / vent. condition (depending on specific model)	with standard model (incl. C20) appr. 280 m³/h, 25-28°C, 2,7 g/m³ humidity
5 main switch	

**Apart from the drain "2", connections mirrorwise
in case of working direction R/L**

Other water and drain connection for sink,
overhead spray and feed tables, as well as
drains for dryer and exit roller table may have
to be foreseen. Refer to service drawings.

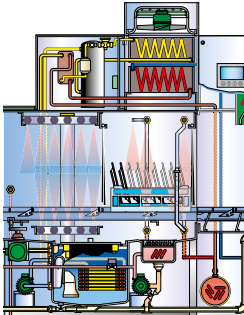
Table height 900mm
Machine height +/- 25mm feet adjustable

**Product Advantages:**

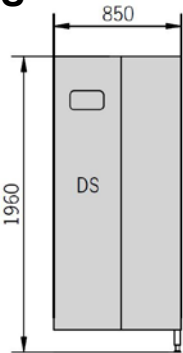
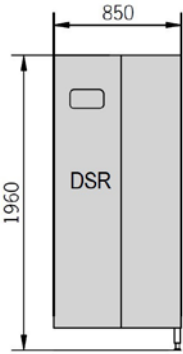
- Detergent and energy saving E prewash
- High-performance prewash zone S
- Optimum hygienic safety by deep drawn tanks
- Door insulation included
- Stainless steel tank cover strainer system
- 3-speeds (160/210/320 racks/hr)
- Including emergency stop and main switch
- Including autotimer
- SST wash pump
- Including dual rinse
- Including exhaust hood with ventilator

Optional Entry Hood (is recommended, see page 49)

Model	Description	Order-No.	Price EURO
CN-E-S-A-A	Automatic rack type dishwasher with: - E Prewash zone 0,27 kW pump, 10 l tank - Prewash zone 1,8 kW pump, 105 l tank - Wash zone 1,8 kW pump, 105 l tank, tank heating 9 + 9 kW - Dual rinse zone, - booster Table to table length 4.250 mm Loading width 510 mm Loading height 440 mm Rack size 500 x 500 mm (+ GN) incl. back panel Racks: not included		on request
	Heatings and accessories see page 48 and following. Tables and racks see chapter 1.4 and 1.5 See additional splitting / packing charges in chapter 1.10 Shipping Info.		

Model	Description	Order-No.	Price EURO
	Customized installation drawing		on request
Select rinse booster	Booster 9 kW up to 24 kW (3 kW steps)		incl.
Triple Rinse System	By-pass detergent saving system (without pre-wash, no detergent savings)		on request
LOW CHEM	By-pass detergent saving system		on request
LOW CHEM INTENSIVE	Detergent dosing on demand		on request
C 20	Heat recovery system		on request
	heat recovery system with water tubes made of stainless steel , polyurethan-coated alloy fins Recommended for demin water below 80 µs/cm		on request
ASR for E pre wash ASR for L/S pre wash	Automatic soil removal includes door on E re wash section Automatic soil removal Soil transportation into strainer basket on machine entry Interspace table, see page 62		on request
Strainer Control PROOF	All strainers on A to S-A machines with INFOTRONIC All machines with PROTROINC XL control		on request
Stainless steel baskets	instead of plastic strainer basket; per tank		on request
Separate Tank fill	50 - 60°C		on request
Tank fill via add. booster	If hot water supply (0-7°d) is not available - electrically heated, 18/9 kW interlocked	INFOTRONIC PROTRONIC XL	SEF 09/171 SEF 10/023 on request
	CLIMATE PRO (Heat pump CHP-18) Heat pump for wash tank and rinse heating, including C 20 - energy saving up to ~6 kW compared to C 20, up to ~14,5 kW compared to machines without C 20 - exhaust air appr. ~17°C, 350 cbm/hr, - compressor 3,5 kW - R 513Aa Refrigerant - without additional rinse water consumption Attention: - non continuous operation can lead to higher exhaust temp. - Room temperature must be minimum 18°C		on request
	CLIMATE PRO² (Heat pump CHP-20) Heat pump for wash tank, rinse and dryer heating, including C 20 - energy saving up to ~9 kW compared to C 20, up to ~17,5 kW compared to machines without C 20 - exhaust air appr. ~17°C, 350 cbm/hr, - compressor 3,5 kW - R 513A Refrigerant - without additional rinse water consumption Attention: - non continuous operation can lead to higher exhaust temp. - Room temperature must be minimum 18°C		on request
	Heat pump insulation (reduction of HP noise level 7 dB(A))	SEF 09/076	on request
Stand-by prewash heater	For extended stand-by times, 3 kW		on request
LFR	LOW FLOW FINAL RINSE Machine will be equipped with dual rinse for machines with AN-R specification only, not with thermolabel, with standard speed specification only.		on request

Model	Description	Order-No.	Price EURO
Lateral wash arms	for wash zone (not for CN without pre wash) Attention: reduces tank temperature !		on request
Hinged doors	- AR-segment 500 mm Attention: Hinged door on E-pre wash with ASR only 650 mm 900 mm 1.350 mm	extra charge extra charge extra charge extra charge	on request
Insulation	Of rear side and top for 500 mm module for 650 mm module for 900 mm module for 1350 mm module		on request
Tank insulation	per wash tank or rinse tank		on request
Demi rinse zone	500 mm, with door, booster electr. 18 kW manual activation by push button activation by proximity switch for coded rack		on request
	Back flow prevention kit for RO-L 28 installation on DEMI rinse zone. Includes break tank, rinse pump and SEF 14/006	SEF 17/061	on request
TM-Zone	for installation of the machine with a seeparation wall between dirt and clean side of the dishwashing room Can also be used as neutral zone without door	100 mm 300 mm 500 mm	on request
AN-R Zone	Neutral zone between wash and rinse including rinse in a separate module (R) 650 mm. Machine length raised by 650 mm. add.		on request
SN / AN Zone	Neutral zone between (pre)-wash and wash Machine length raised by 450 mm. add.		on request
Entry/exit Hood	300/110mm (needed for CTC and CAF 700mm / Exit hood required for CTC machines without dryer)		on request
Reverse Osmosis preperation	Installation kit for connection to RO-L 28 for machines with INFOTRNIC control for machines with PROTRONIC XL control	SEF 14/006	on request
AUTO-CLEAN	Started by pushing AUTO-CLEAN button. Cleaning of inner machine, wash arms and heat recovery/heat pump. Sief for pump intake included. Machine with E-pre wash in combination with ASR only. Machine specifaion: A, E-A, L-A, S-A E-S-A, S-A-A E-S-A-A		on request
RACK-FLOW sensor system	Reducing empty spaces when washing with one single operator Not possible with: CTC entry curve, rack loading station without drive motor Machines with standard entry table Machines with CAF (remaining spaces of ~400-500mm)		on request

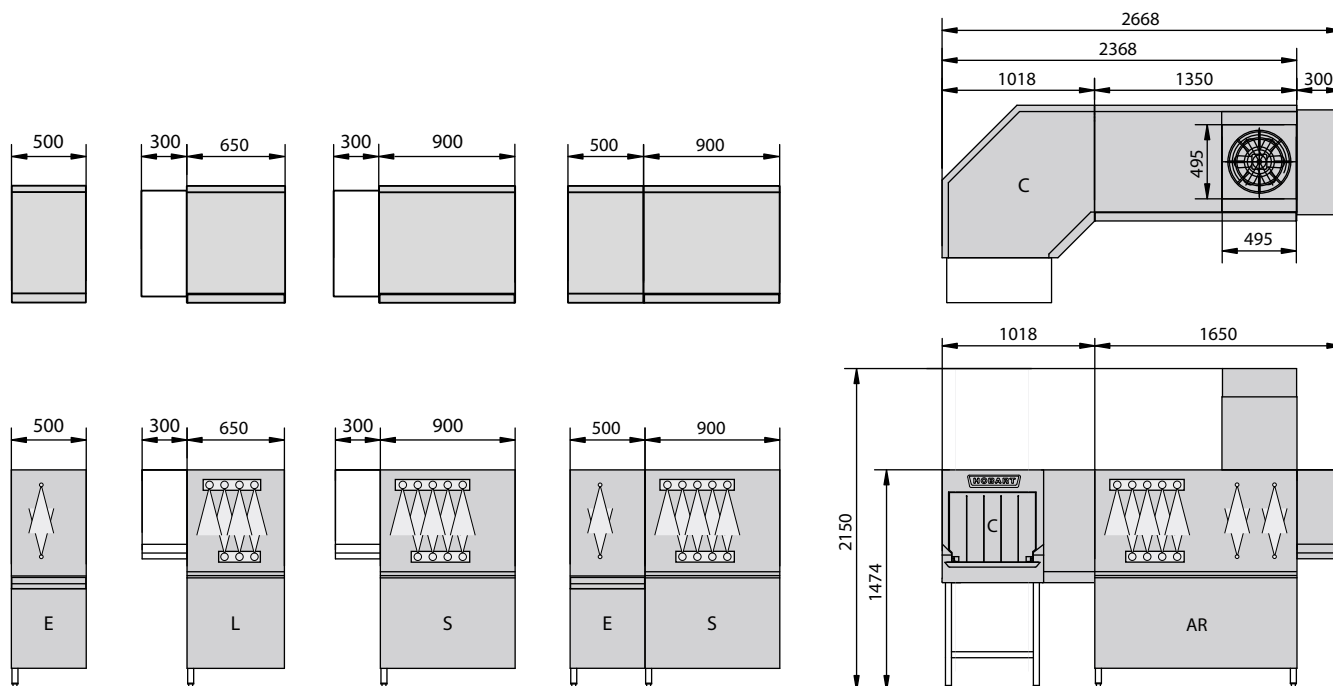
Model	Description	Order-No.	Price EURO
CDC 	Dryer above exit curve 900 mm (CTC) fan 0,23 kW / 1600 m3/h, including exit curve, replaces exit hood ND module for control box installation included electrically heated 4,5 kW version for 90°-curve CTC 91 version for 180°-curve CTC 181 version for 180°-curve CTC 181C add price for assembling to rear side	CDC-91 CDC-181 CDC-181C SEF 09/121	on request
	Increased electrical dryer heater 6 kW		on request
	Double wall insulation		on request
DS 	Dryer for location of control box (replacing ND module) fan 0,23 kW / 1600 m³/h Machine length increasing by 250 mm electrically heated, 3,0 kW		on request
	Increased electrical dryer heater 4,5 or 6 kW		on request
	Double wall insulation		on request
DSR 	Dryer for re-usable plastic ware washing with 6 kW el. heater. Double wall insulated. For E2 machines with E, L or S pre wash. Including 6 kW heater, PROTRONIC XL software modification, Sensor for rack detection, connection for rinse aid dosing <u>Requirements:</u> Rinse aid HLP-7000; Protronic XL control <u>Exclusions:</u> Auto-Clean; Fill via sep. fill booster	SEF 22/011	on request
	Cup rack To be ordered at BAH Industrial solutions or IC parts sales	04-020553-001	on request
Dosing equipment	Rinse aid dosing pump for mixed wash ware application (e.g. Cup racks and others like glass racks) including suction lance	SEF 23/139	on request
	For liquid detergent and rinse aid. With conductivity sensor and suction lances Assembled on machine, fully covered with SST panel	SEF 22/034	on request
	As above but not installed on Machine. For installation at customers site. Max. distance to machine 20m. Low level alarm interfact to PROTROINC XL control	SEF 22/035 SEF 22/036	on request on request



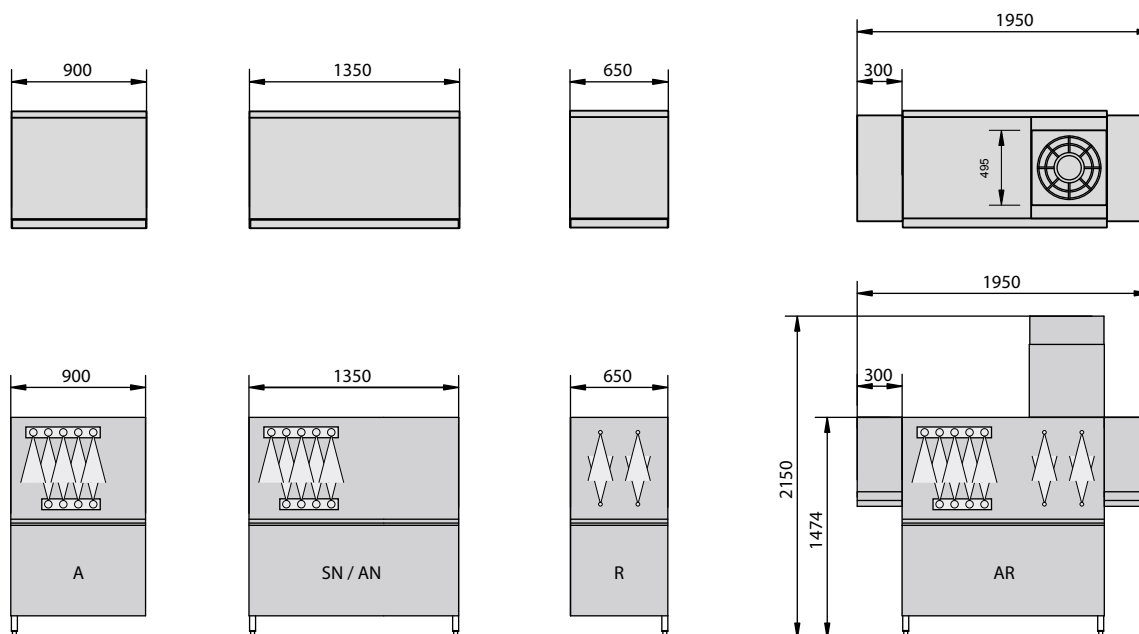
1.8 - 51

Pre wash zones

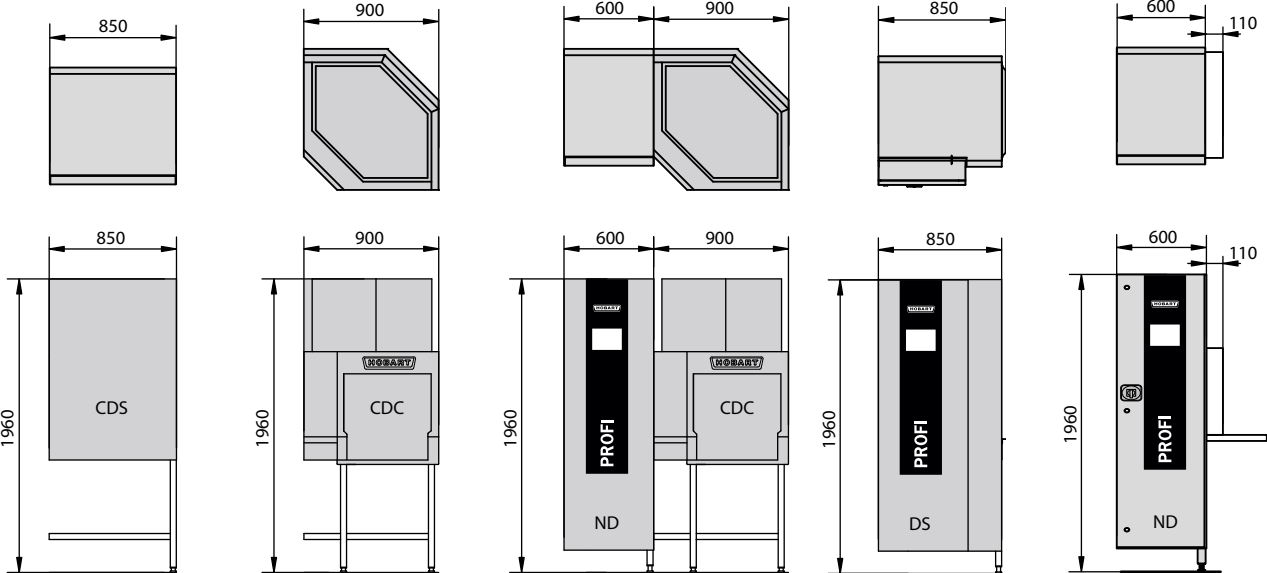
Attention: Corner pre wash requires automatic feeding (e.g. rack loading station)



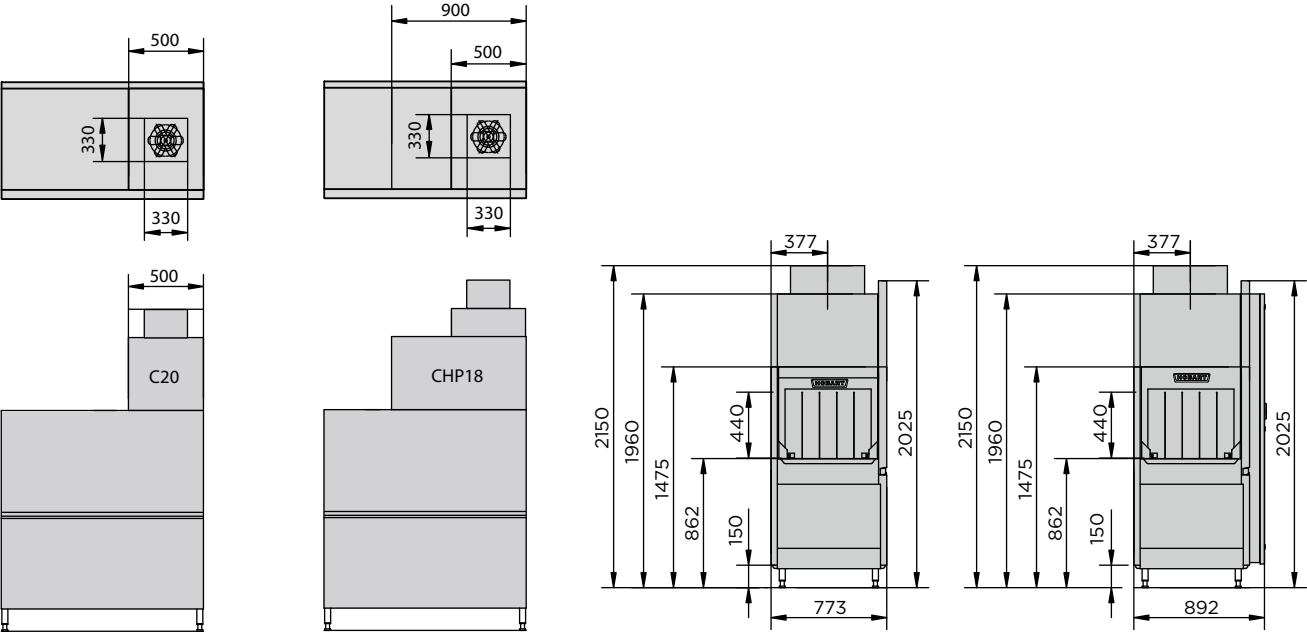
Wash and rinse zones:



Dryers and ND-zone:



Heat recovery Heat pump Side view w/o control box with control box



Number of speeds	Rack * capacity / h			Convey. Speed** (m/min.)	Water cons. ** (l/h)	el. consumption (loads) kW ***		Recommended choice of models
	min.	recom-mended**	max.			with CLIMATE	with CLIMATE PRO ²	
2		80	120	0,67	160	21,4	n.a.	CS-A
3	50	80	120	0,67	160	(26,8)		
2		100	150	0,83	180	22,6	n.a.	CS-E-A
3	70	100	150	0,83	180	(28,3)		
2		135	200	1,13	200	24,9	n.a.	CS-L-A
3	100	135	200	1,13	200	(31,1)		
2		80	120	0,67	150	20,7	14,3	CN-A
3	80	95	150	0,79	160	(27,6)	(19,3)	
2		100	150	0,83	150	20,8	14,4	CN-E-A
3	100	125	190	1,04	160	(27,8)	(19,3)	
2		135	200	1,13	160	21,8	15,4	CN-L-A
3	110	135	200	1,13	170	(29,1)	(20,6)	
2		135	200	1,13	160	21,8	15,4	CN-C-A
3	110	135	200	1,13	170	(29,1)	(19,6)	
2		150	220	1,25	160	22,0	15,6	CN-S-A
3	120	150	220	1,25	170	(29,4)	(20,9)	
3	120	150	220	1,25	160	20,2	12,5	CP-E-A
						(33,8)	(21,0)	
3	145	180	240	1,50	160	19,9	13,2	CP-L-A
						(32,1)	(22,1)	
3	145	180	250	1,50	180	23,4	16,1	CN-E-S-A
						(31,1)	(21,1)	
3	145	180	260	1,50	180	25,7	21,0	CN-L-A-A
						(38,4)	(31,6)	
3	150	190	280	1,58	200	26,9	21,0	CN-S-A-A
						(40,2)	(31,7)	
3	150	190	300	1,58	170	20,0	13,4	CP-S-A
						(32,4)	(22,4)	
3	160	200	320	1,67	170	19,5	13,0	CP-E-S-A
						(32,6)	(22,6)	
3	160	210	320	1,75	220	27,0	21,3	CN-E-S-A-A
						(40,4)	(31,9)	

* Plate size 24-26 cm diameter according to VGG. For more than 3h from meal delivery to dish washing, calculate: Capacity x 0.7

** Plate size 24-26 cm diameter according to VGG. Capacity according to DIN EN 17735.

*** Values 10%; room conditions acc. to VDI 2052; warm water supply for tank fill; cold water supply (15°C) for rinse

conv. motor (kW)	Prewash			Main wash				Dual / Triple-rinse *						Dryer		
	Pump loading (kW)	Pump capacity (l/min)	Tank volume (l)	Pump loading (kW)	Pump capacity (l/min)	Tank volume (l)	Tank heating (kW)	Rinse pump (kW)	Heating pumped rinse(kW)	Revol. pump (kW)	Booster Standard (kW)*	Booster C12/20 (kW)*	Booster CHP (kW)*	Fan (kW)	Air circul. (m³/h)	Heating (kW) **
0,15				1,35	320	105	12	0,61	n.a.	0,24	15	9	n.a.	0,23	1600	3
0,15				1,35	320	105	12	0,61	n.a.	0,24	15	10,5	n.a.	0,23	1600	3
0,15	1,35	320	55	1,35	320	105	12	0,61	n.a.	0,24	18	12	n.a.	0,23	1600	3
0,15				1,8	450	105	12	0,55	n.a.	0,24	15	9	7,5	0,23	1600	3
0,15	0,27	20	15	1,8	450	105	12	0,55	n.a.	0,24	15	9	7,5	0,23	1600	3
0,15	1,5	340	55	1,8	450	105	12	0,55	n.a.	0,24	15	9	7,5	0,23	1600	3
0,15	1,5	340	55	1,8	450	105	12	0,55	n.a.	0,24	15	9	7,5	0,23	1600	3
0,15	1,8	450	105	1,8	450	105	12	0,55	n.a.	0,24	15	9	7,5	0,23	1600	3
0,2	0,27	20	15	1,8	450	105	12	0,55	10,5	0,24	n.a.	4,5	3	0,23	1600	3
0,2	1,5	340	55	1,8	450	105	9	0,55	10,5	0,24	n.a.	4,5	3	0,23	1600	3
0,2	0,27 1,8	20 450	15 105	1,8	450	105	12	0,55	n.a.	0,24	18	10,5	7,5	0,23	1600	3
0,2	1,5	340	55	1,8 1,8	450 450	105 105	9 9	0,55	n.a.	0,24	21	10,5	7,5	0,23	1600	3
0,2	1,8	450	105	1,8 1,8	450 450	105 105	9 9	0,55	n.a.	0,24	21	12	7,5	0,23	1600	3
0,2	1,8	450	105	1,8	450	105	9	0,55	10,5	0,24	n.a.	4,5	3	0,23	1600	3
0,2	0,27 1,8	20 450	15 105	1,8	450	105	9	0,55	10,5	0,24	n.a.	4,5	3	0,23	1600	3
0,2	0,27 1,8	20 450	15 105	1,8	450	105	9	0,55	n.a.	0,24	21	12	7,5	0,23	1600	3

* cold water supply (15°C) for rinse

** machines with CLIMATR PRO² without electrical dryer heaters

Standard split points see chapter "Shipping Information"

Automatic rack type dishwasher, capacity up to 220 racks, 3.960 plates or 7.920 glasses per hour.



Product Advantages:

- High-performance prewash zone E
- Optimum hygienic safety by deep drawn tanks
- Tank insulation
- Heat recovery C20
- Stainless steel tank cover strainer system
- Including Strainer Control PROOF
- Including rinse actuator
- Including autotimer
- 3-speeds (120/150/220 racks/h)
- SST wash pump
- Protronic XL control
- SENSOTRONIC
- Automatic self check BEST START
- Including emergency stop on entry
- Including PERMANENT CLEAN (ASR)
- Including AUTO-CLEAN

1	fresh water connection, soft	R 3/4" 0 - 3°d, (0,5mmol/l); max. 190 l/h; demineralized water blended to have appr. 80 µs/cm
1.1	hot water connection for separate tank fill	R 3/4" 0 - 3°d; (1,4mmol/l)
2	drain	DN 50
3	power supply (depending on specific model and type of heating)	with standard model (incl. C20 / incl. dryer 3,0 kW) appr. 33,8 kW 53,4 Amp., 3 x 63 mm²
4	Ventilation / vent. condition (depending on specific model)	with standard model (incl. C20) appr. 280 m³/h, 25-28°C, 3,1 g/m³ humidity
5	main switch	

Table height 900mm
Machine height +/- 25mm feet adjustable

Apart from the drain "2", connections mirrorwise in case of working direction R/L

Other water and drain connection for sink, over-head spray and feed tables, as well as drains for dryer and exit roller table may have to be foreseen. Refer to service drawings.

Detailed information about steam and hot water connections on request.

Model	Description	Order-No.	Price EURO
CP-E-A	Automatic rack type dishwasher with:		
	- E Prewash zone 0,27 kW pump, 15 l tank		
	- wash zone 1,8 kW pump, 105 l tank, tank heating 9 kW		
	- triple rinse zone, booster		
	table to table length	2.700 mm	
	loading width	510 mm	
	loading height	440 mm	
	rack size	500 x 500 mm (+ GN)	
	incl. machine insulation		
	incl. Protronic XL control		
	incl. dryer DS		
	Racks: not included		on request
	Racks and tables see chapter 1.4 and 1.5		

Automatic Rack Type Dishwasher, Capacity up to 240 racks, 4.320 plates or 8.640 glasses per hour.



Product Advantages:

- High-performance prewash zone L
- Optimum hygienic safety by deep drawn tanks
- Tank insulation
- Heat recovery C20
- Stainless steel tank cover strainer system
- Including Strainer Control PROOF
- Including rinse actuator
- Including autotimer
- 3-speeds (145/180/240 racks/h)
- SST wash pump
- Protronic XL control
- SENSOTRONIC
- Automatic self check BEST START
- Including 3kW pre wash stand-by heater
- Including emergency stop on entry
- Including PERMANENT CLEAN (ASR)
- Including AUTO-CLEAN

1	fresh water connection, soft	R 3/4" 0 - 3°d; (0,5mmol/l); max. 160 l/h; demineralized water blended to have appr. 80 µs/cm
1.1	hot water connection for separate tank fill	R 3/4" 0 - 3°d; (1,4mmol/l)
2	drain	DN 50
3	power supply (depending on specific model and type of heating)	with standard model (incl. C20 / incl. dryer 3,0 kW) appr. 32,1 kW 57 Amp., 3 x 63 Amp.
4	Ventilation / vent. condition (depending on specific model)	with standard model (incl. C20) appr. 280 m³/h, 25-28°C, 3,1 g/m³ humidity
5	main switch	

**Apart from the drain "2", connections mirrorwise
in case of working direction R/L**

Other water and drain connection for sink,
overhead spray and feed tables, as well as
drains for dryer and exit roller table may have
to be foreseen. Refer to service drawings.

**Detailed information about steam and
hot water connections on request.**

Model	Description	Order-No.	Price EURO
CP-L-A	Automatic rack type dishwasher with: - prewash zone 1,5 kW pump, 55 l tank - wash zone 1,8 kW pump, 105 l tank, tank heating 9 kW - triple rinse zone, booster table to table length 2.850 mm loading width 510 mm loading height 440 mm rack size 500 x 500 mm (+ GN) incl. machine insulation incl. Protronic XL control incl. dryer DS Racks: not included		on request
	Racks and tables see chapter 1.3 + 1.4		

Automatic rack type dishwasher, capacity up to 300 racks, 5.400 plates or 10.800 glasses per hour.



Product Advantages:

- High-performance prewash zone S
- Optimum hygienic safety by deep drawn tanks
- Tank insulation
- Heat recovery C20
- Stainless steel tank cover strainer system
- Including Strainer Control PROOF
- Including rinse actuator
- Including autotimer
- 3-speeds (150/190/300 rack/h)
- SST wash pump
- Protronic XL control
- SENSOTRONIC
- Automatic self check BEST START
- Including 3kW pre wash stand-by heater
- Including emergency stop on entry
- Including PERMANENT CLEAN (ASR)
- Including AUTO-CLEAN

1	fresh water connection, soft	R 3/4" 0 - 3°d, (0,5mmol/l); max. 170 l/h; demineralized water blended to have appr. 80 µs/cm
1.1	hot water connection for separate tank fill	R 3/4" 0 - 3°d; (1,4mmol/l)
2	drain	DN 50
3	power supply (depending on specific model and type of heating)	with standard model (incl. C20 / incl. dryer 3,0 kW) appr. 32,4 kW 57,5 Amp., 3 x 63 Amp.
4	Ventilation / vent. condition (depending on specific model)	with standard model (incl. C20) appr. 280 m³/h, 25-28°C, 3,1 g/m³ humidity
5	main switch	

**Apart from the drain "2", connections mirrorwise
in case of working direction R/L**

Other water and drain connection for sink,
overhead spray and feed tables, as well as
drains for dryer and exit roller table may have
to be foreseen. Refer to service drawings.

**Detailed information about steam and
hot water connections on request.**

Model	Description	Order-No.	Price EURO
CP-S-A	Automatic rack type dishwasher with: - Prewash zone 1,8 kW pump, 105 l tank - wash zone 1,8 kW pump, 105 l tank, tank heating 9 kW - triple rinse zone, booster table to table length 3.100 mm loading width 510 mm loading height 440 mm rack size 500 x 500 mm (+ GN) incl. machine insulation incl. Protronic XL control incl. dryer DS Racks: not included		on request
	Racks and tables see chapter 1.4 + 1.5		

Automatic Rack Type Dishwasher, Capacity up to 320 racks, 5.760 plates or 11.520 glasses per hour.



Product Advantages:

- Detergent and energy saving E prewash
- High-performance prewash zone S
- Optimum hygienic safety by deep drawn tanks
- Tank insulation
- Heat recovery C20
- Stainless steel tank cover strainer system
- Including Strainer Control PROOF
- Including rinse actuator
- Including autotimer
- 3-speeds (160/200/320 racks/h)
- SST wash pump
- Protronic XL control
- SENSOTRONIC
- Automatic self check BEST START
- Including 3kW pre wash stand-by heater
- Including emergency stop on entry
- Including PERMANENT CLEAN (ASR)
- Including AUTO-CLEAN

1 fresh water connection, soft	R 3/4" 0 - 3°d, (0,5mmol/l); max. 170 l/h; demineralized water blended to have appr. 80 µs/cm
1.1 hot water connection for separate tank fill	R 3/4" 0 - 3°d; (1,4mmol/l)
2 drain	DN 50
3 power supply (depending on specific model and type of heating)	with standard model (incl. C20 / incl. dryer 3,0 kW) appr. 32,6 kW 58,3 Amp., 3 x 63 Amp.
4 Ventilation / vent. condition (depending on specific model)	with standard model (incl. C20) appr. 280 m³/h, 25-28°C, 3,1 g/m³ humidity
5 main switch	

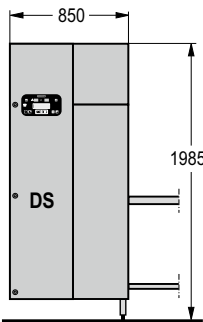
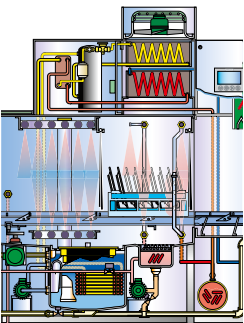
**Apart from the drain "2", connections mirrorwise
in case of working direction R/L**

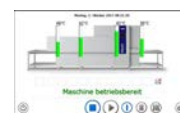
Other water and drain connection for sink,
overhead spray and feed tables, as well as
drains for dryer and exit roller table may have
to be foreseen. Refer to service drawings.

**Detailed information about steam and
hot water connections on request.**

Model	Description	Order-No.	Price EURO
CP-E-S-A	Automatic rack type dishwasher with: - E Prewash zone 0,27 kW pump, 10 l tank - prewash zone 1,8 kW pump, 105 l tank - wash zone 1,8 kW pump, 105 l tank, tank heating 9 kW - triple rinse zone, booster table to table length 3.600 mm loading width 510 mm loading height 440 mm rack size 500 x 500 mm (+ GN) incl. machine insulation incl. Protronic XL control incl. dryer DS Racks: not included		on request
	Racks and tables see chapter 1.4 + 1.5		

Model	Description	Order-No.	Price EURO
Steam heating 0,3 - 3,5 bar or Hot water heating min. 110°C, max. 10bar	All tubes stainless steel, insulated, with single-point connections for all heating(s) of tank, booster and dryer		on request
Tank fill via add. booster	If hot water supply (0-3°d) is not available - electrically heated, 18 kW / 9 kW interlocked		on request
Lateral wash arms	For wash zone Attention: Not in pre wash zone		on request
Stainless steel basket	instead of plastic strainer basket per tank		on request
LOW CHEM INTENSIVE	Detergent dosing on demand		on request
C 20	Heat recovery system with water tubes made of stainless steel , polyurethan-coated alloy leafs Recommended for DEMI-water below 80 µs/cm		on request
TM-Zone	for installation of the machine with a seeparation wall between dirt and clean side of the dishwashing room Can also be used as neutral zone without door	100 mm 300 mm 500 mm	on request
Hinged doors	- AR-segment 500 mm 650 mm 900 mm 1.350 mm	extra charge extra charge extra charge extra charge	on request
Demi rinse zone	500 mm, with door, booster electr. 18 kW manual activation by push button activation by proximity switch for coded racks		on request
	Back flow prevention kit for RO-L 28 installation on DEMI rinse zone. Includes break tank, rinse pump and SEF 14/007	SEF 17/061	on request
Glass detection	Equipment for rack coding for 3 racks for 5 racks		on request
Reverse Osmosis preperation	Installation kit for connection to RO-L 28	SEF 14/006	on request
Cutlery rack	For automatic cutlery detection. Fully assembled. Existing our of flat rack + 2 CB-8 + magnets for detection	04-001145-001	on request
	machine operation L/R machine operation L/R	04-001145-002	
RACK-FLOW sensor system	Reducing empty spaces when washing with one single operator Not possible with: CTC entry curve, rack loading station without drive motor Machines with standard entry table Machines with CAF (remaining spaces of ~400-500mm)		on request on request
LFR	LOW FLOW FINAL RINSE Machine will be equiped with dual rinse for machines with AN-R specification only		on request

Model	Description	Order-No.	Price EURO
 DS	Dryer for location of control box fan 0,23 kW / 1600 m³/h, length 850 mm electrically heated, 3,0 kW		incl.
	Increased electrical dryer heater 4,5 or 6 kW		on request
	as above but steam heated 0,3 - 3,5 bar		on request
	as above but hot water heated ((min. 110°C, max. 10bar)		on request
	Double wall insulation		incl.
 CDC	Dryer above exit curve 900 mm (CTC) fan 0,23 kW / 1600 m³/h, including exit curve, replaces dryer DS, ND module for control box installation included electrically heated, 4,5 kW Version for 90°-curve CTC 91 Version for 180°-curve CTC 181 Version for 180°-curve CTC 181C	add CDC-91 CDC-181 CDC-181C	on request
	Increased electrical dryer heater 6 kW		on request
	steam heated for steam connection of 0,3 - 3,5 bar		on request
	hot water heated (min. 110°C, max. 10bar)		on request
	Double wall insulation		incl.
	CLIMATE PRO (Heat pump CHP-18) Heat pump for wash tank and rinse heating, including C 20 - energy saving up to ~6 kW compared to C 20, up to ~14,5 kW compared to machines without C 20 - exhaust air appr. ~17°C, 350 cbm/hr, - compressor 3,5 kW - R 513Aa Refrigerant - without additional rinse water consumption Attention: - non continuous operation can lead to higher exhaust temp. - Room temperature must be minimum 18°C		on request
	CLIMATE PRO² (Heat pump CHP-20) Heat pump for wash tank, rinse and dryer heating, including C 20 - energy saving up tp ~9 kW compared to C 20, up to ~17,5 kW compared to machines without C 20 - exhaust air appr. ~17°C, 350 cbm/hr, - compressor 3,5 kW - R 513A Refrigerant - without additional rinse water consumption Attention: - non continuous operation can lead to higher exhaust temp. - Room temperature must be minimum 18°C		on request



	Price EURO PROTRONIC XL
Memory-programmable control with 7 inch graphic colour touch display	
Interface TCP/IP	•
Temperature control on display of all tanks, rinse and dryer	•
SENSOTRONIC (rinse water flow depending on rack speed)	•
Glass detection (including equipment for 3 racks)	on request
Cutlery detection (including one cutlery rack with)	on request
Machine drain by push button	•
Main switch	•
Emergency stop	•
Automatic start-up by timer	•
Autotimer energy-saving cut-off	•
Automatic self check of wash/rinse function, el. heaters ¹⁾ , strainers and drain valves ²⁾	•
Fault display for all malfunctions	•
Conveyor drive:	
3 speeds by frequency converter	•
Data management:	
Counter for operation hours and service interval on display	•
Counter for water (digital with display on control board), per connection	on request
Counter for electricity (kWh)	on request
Potential free contact for external exhaust fan SEF 09/169	on request
Potential free contact for SICOTRONIC per tank **	on request
Standard voltage 400/ 50/ 3	•
Special voltage 380/ 60/ 3 SEF 12/035	on request
Special voltage 230/ 60/ 3	on request
Special voltage 230/ 50/ 3	on request
Special voltage 440/ 60/ 3	on request
Electrical interface to RCC for conveyor start/stop and speed selection SEF 11/082	on request
Link to external emergency cut-off switches (needed if more than one machine or combinations with conveyor is installed) SEF 15/072	on request

* Available in German, English, French, Norwegian and Dutch language. Other languages upon request.

** not possible for heatpump machines

• included -- not available

MEGATRONIC, Visual-Software to display operation on on-site hardware. on request
Includes automatic protocol of temperatures and malfunctions
Installation by HOBART **not** included in price. Available only in German, English and French
Version 8.0

TCP/IP connection for CAT6 cable up to 90 m included
Installation on site on request
Installation on PC (in factory), hardware prepared according relevant information on request

Network card PCI for PC, needed if local network is not available on request

¹⁾ Counter for electricity required

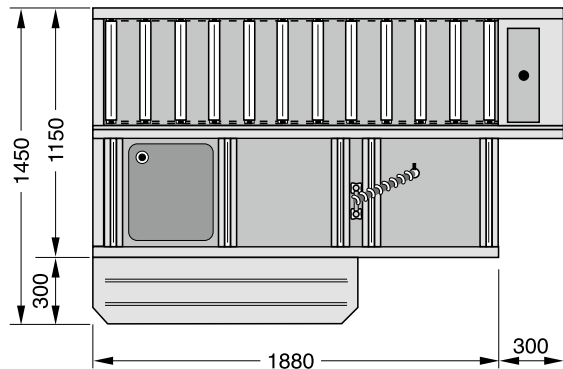
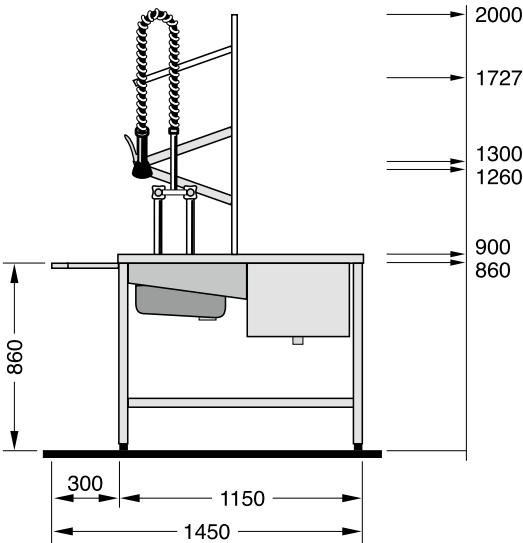
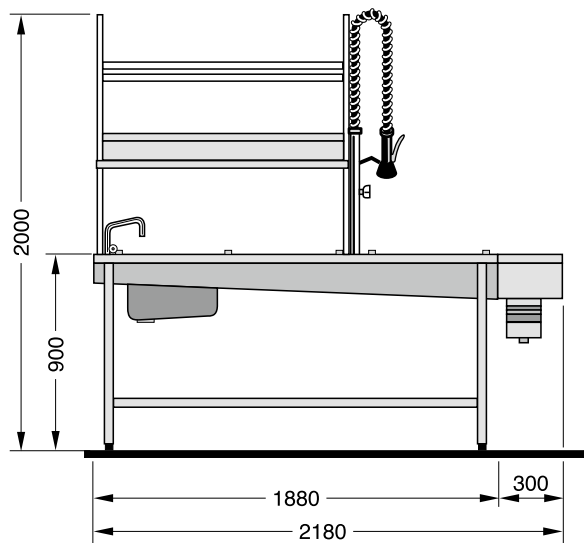
²⁾ Counter for water required



PRODUCT ADVANTAGES:

- No dirt traps - easy cleaning
- Integrated sloped drain to easy accessible sieve box
- Upper rack shelf adjustable
- Optional with sink
- Removable rollers for easy cleaning
- Driven by dishwasher rack transport system
- Heavy duty fittings

Example
Station for 3 racks, with sink 520 x 540 x 300 mm and tray slide

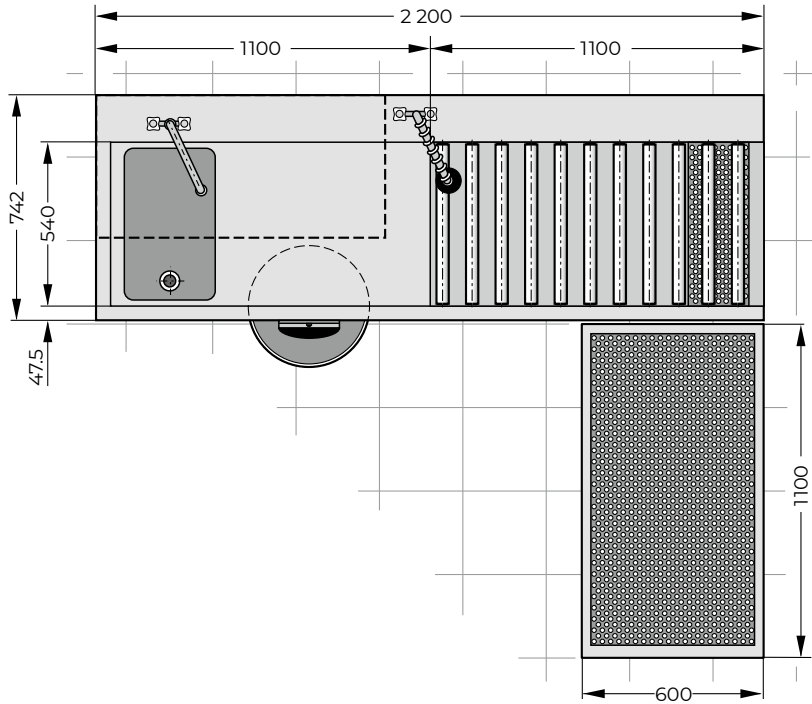


Total system length	
for 2 racks	1.650 mm
for 3 racks	2.180 mm
for 4 racks	2.710 mm
for 5 racks	3.240 mm
for 6 racks	3.770 mm

MODEL	DESCRIPTION	ORDER-NO.	Price EURO
	Basic Station incl. two level upper shelving - working direction R/L or L/R to be specified - open construction under table for waste bins etc. - without sink	for 2 racks for 3 racks for 4 racks for 5 racks for 6 racks	KF-00117 KF-00118 KF-00119 KF-00120 KF-00121 on request
	OPTIONAL EQUIPMENT		
	Cutlery sink 300 x 500 x 300 mm - for cutlery baskets, with drain fitting 1 1/2"	KF-00143	on request
	Cutlery rack sink 520 x 540 x 300 mm - for cutlery racks 500 x 500 mm, drain handle with 2" valve - with removable sink cover	KF-00137	on request
	Sink heating incl. control box	KF-00142	on request
	Mixing valve , prefix, cold water connection 1/2"	KF-00114	on request
	Mixing valve , prefix, cold and warm water connection 1/2"	KF-00140	on request
	Mixing valve , prefix, cold and warm water connection 3/4"	KF-00039	on request
	Overhead handspray , prefix, connection 1/2"	KF-00141	on request
	Waste hole built-in	KF-00144	on request
	Plate scraper , fixed to table	KF-00145	on request
	Separate motor , e. g. for system with more than one curve, station bigger than 4 racks or 4 racks incl. 180° curve motor	KF-00147	on request
	Additional motor control for motor-driven tables CS/CN with SMARTRONIC CN/CP with PROTRONIC	SEF-09/059 SEF-09/167	on request
	Tray slide , 300 mm depth for 2 rack station for 3 rack station for 4 rack station for 5 rack station for 6 rack station	KF-00132 KF-00133 KF-00134 KF-00135 KF-00136	on request
	Wall connection , with 50 mm angle for 2 rack station for 3 rack station for 4 rack station for 5 rack station for 6 rack station	KF-00122 KF-00123 KF-00124 KF-00125 KF-00126	on request
	Shelf integrated in lower frame for 2 rack station for 3 rack station for 4 rack station for 5 rack station for 6 rack station	KF-00127 KF-00128 KF-00129 KF-00130 KF-00131	on request
	Drain water adapter necessary for all CS-A /CN-A with E-pre-wash, furthermore for CN-L-A and CN-S-A with direction left to right	868348-1	on request

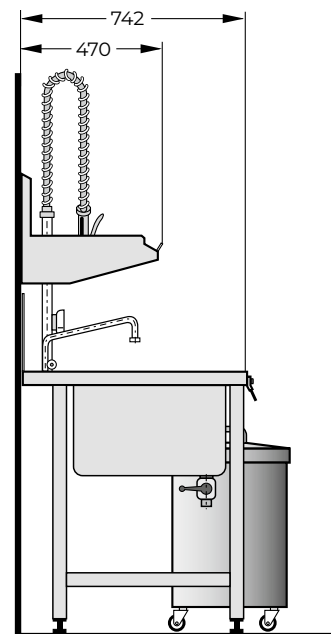
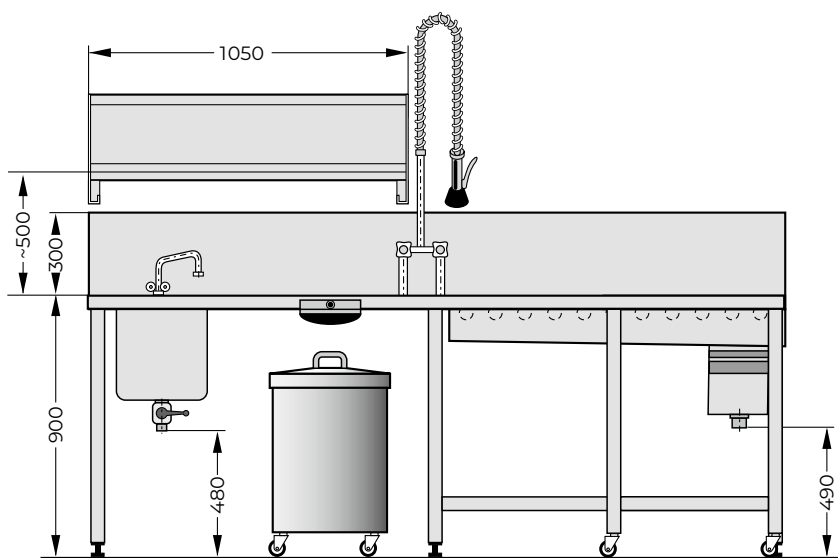
PRODUCT ADVANTAGES:

- Low space requirement
- Integral cutlery sink as option
- Integrated sloped drain to easy accessible sieve box
- Glass table with integral drain

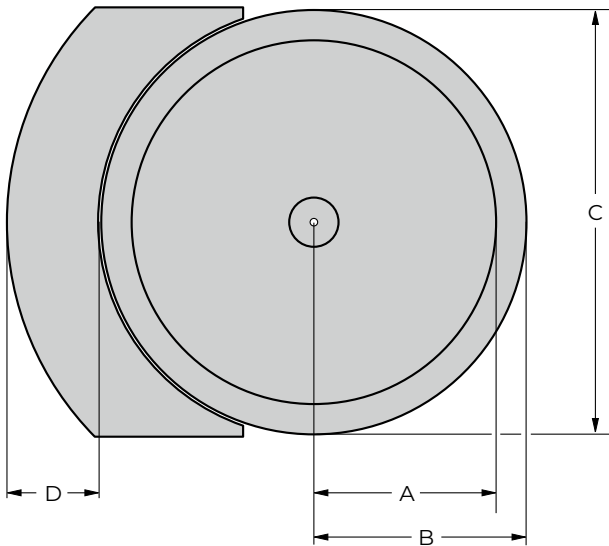


Example

Station with optional cutlery sink, mixing valve, overhead handspray, plate scraper, waste bin, wall shelf and glass table.



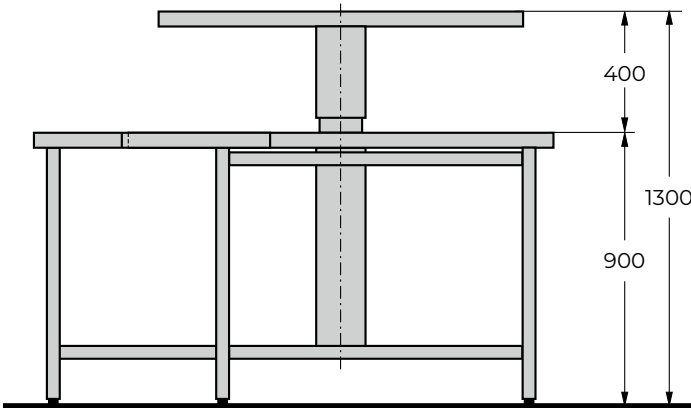
MODEL	DESCRIPTION	ORDER-NO.	Price EURO
	Basic Station with: - Integral roller tabling - Strainer box and drain - Integral splash board - Open lower frame - Working direction R/L or L/R	KF-00164	on request
	OPTIONAL EQUIPMENT		
	Cutlery sink 300 x 500 x 300 mm with drain fitting 1 1/2"	KF-00165	on request
	Drain ball valve for sink 300 x 500 x 300 mm	KF-00166	on request
	Mixing valve 1/2"	KF-00167	on request
	Overhead hand spray	KF-00168	on request
	Plate scraper	KF-00169	on request
	Waste bin 50 l moveable	00-170867-000	on request
	Wall shelf for 2 racks	KF-00170	on request
	Glass sorting table movable 1.100 x 600 x 850 mm with drain fitting 1 1/2"	KF-00162	on request



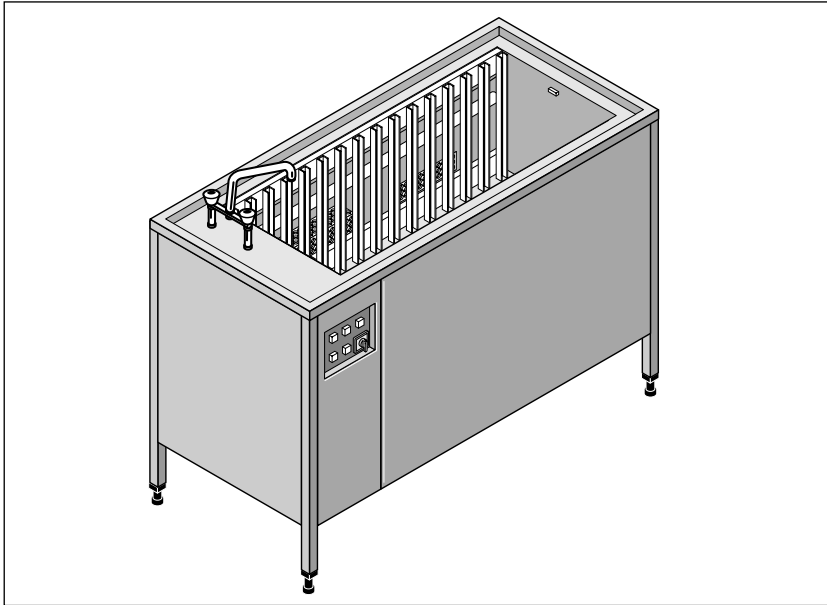
Dimensions

	Typ 1800 / 1400	Typ 1400 / 1200
A	700 mm	600 mm
B	900 mm	700 mm
C	1800 mm	1400 mm
D	300 mm*	300 mm*

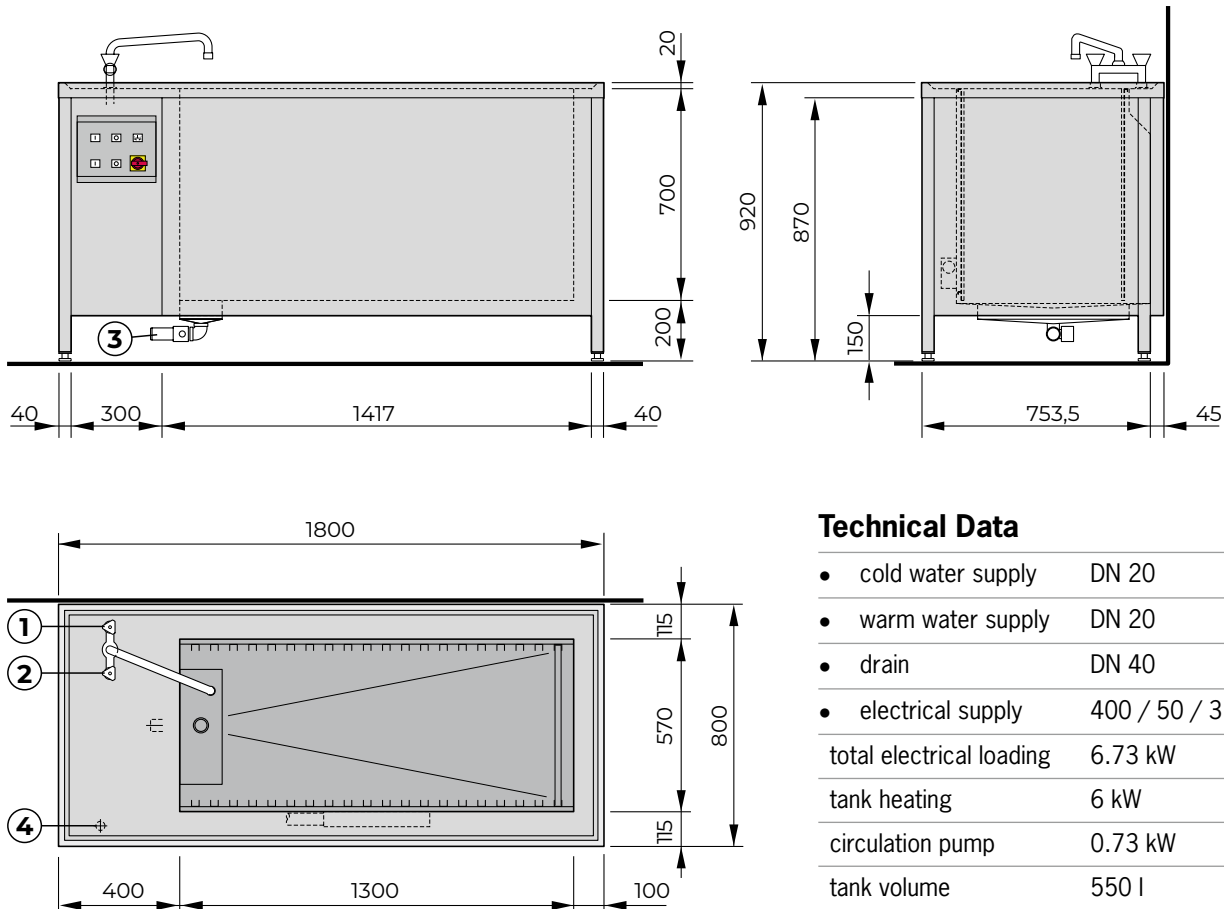
* Optional



MODEL	DESCRIPTION	ORDER-NO.	Price EURO
	Basic Turntable Type 1800 / 1400 without tray return slide	KF-00101	on request
	Basic Turntable Type 1400 / 1200 without tray return slide	KF-00102	on request
	Drive motor (1.2 turns/minute)	KF-20014	on request
	Tray Return Slide for basic type 1.800 /1.400 300 mm wide, 1.800 mm long 300 mm wide, 1.200 mm long 300 mm wide, 1.000 mm long 300 mm wide, 800 mm long 300 mm wide, other dimensions	KF-00103 KF-00104 KF-00105 KF-00106	on request
	Tray Return Slide for basic type 1.400 / 1.200 300 mm wide, 1.400 mm long 300 mm wide, 1.200 mm long 300 mm wide, 1.000 mm long 300 mm wide, 800 mm long 300 mm wide, other dimensions	KF-00107 KF-00108 KF-00109 KF-00110	on request


PRODUCT ADVANTAGES:

- Continuous high-power jets of turbulent water loosen even the worst baked-on food soil from pans and utensils while they soak in hot, soapy water
- Eliminates laborious scraping and scrubbing
- Reduces labor costs
- No more pans, racks and utensils that just don't come clean


Technical Data

• cold water supply	DN 20
• warm water supply	DN 20
• drain	DN 40
• electrical supply	400 / 50 / 3 / N / PE
total electrical loading	6.73 kW
tank heating	6 kW
circulation pump	0.73 kW
tank volume	550 l

MODEL	DESCRIPTION	ORDER-NO.	Price EURO
EWB	Basic Unit without support shelve for gastronorm utensils electrically heated	KF-00115	on request
	OPTIONAL EQUIPMENT		
	Support shelve for gastronorm utensils	KF-00116	on request

Flight-Type Dishwashers

FLOW Line

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FLOW Line Twin and FLOW Line autoLINE Series 87

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THE FLIGHT-TYPE DISHWASHER

UNIQUE AI-SUPPORTED WAREWASHING TECHNOLOGY

The FLOW Line is a power package for your kitchen and ensures that everything runs smoothly – with an optimal flow. Many new features and the innovative technology ensure faster work processes and reduce the number of man hours required. What's best: The FLOW Line is the first flight-type dishwasher that uses artificial intelligence to support your warewashing activities – boosting the economic efficiency of your enterprise!

AI-based features such as SMART VISION CONTROL and ASR² set new standards in terms of warewashing intelligence. This allows you to wash even more efficiently and save resources every day, which significantly reduces your ongoing operating costs.

The optional PREMAX inside features make the FLOW Line our most economical flight-type dishwasher on the market. The three PREMAX inside features **CLIMATE-GREEN heat pump**, **LOW-FLOW rinse system**, or the **LCI detergent saving system** provide significant additional savings of energy, water, and chemicals while ensuring premium wash results.



SMART VISION CONTROL

Wash ware detection via artificial intelligence
Heavily soiled wash ware such as GN containers or pots require more intensive washing than plates or cups. By means of AI, the FLOW Line recognises the wash ware as soon as it is placed on the conveyor. If equipped with the respective performance package, it continuously adjusts the wash and rinse parameters such as conveyor speed, water volume and wash pressure.



PERFORMANCE PACKAGE

By means of the AI-based Performance Package, the system continuously adjusts the parameters for glasses, cutlery and wash ware made of metal. If, for example, a rack of glasses is placed in the machine, the system increases the fresh water rinse and simultaneously reduces the conveyor speed. No manual settings are required for this adjustment.

PERFORMANCE PLUS PACKAGE

When the Performance Plus Package is in place, the machine operates at a higher wash pressure when loaded with cutlery, heavily soiled pots or GN pans. This ensures the best possible wash result for heavily soiled wash ware and significantly reduces the need for time-consuming manual work. Even inexperienced operators make no errors because the system makes all required adjustments.

LC DETERGENT SAVING SYSTEM

The total fresh water volume is divided up, and the LC detergent saving system directs just 75 l of fresh water into the wash tank for regeneration of the wash water. Only this low quantity is directed into the main wash and mixed with detergent.

LCI DETERGENT SAVING SYSTEM

A sensor in the wash tank continuously checks the quality of the wash water and regenerates it as necessary.

- Reduction of your detergent consumption by up to 30 % compared to LC detergent saving system.
- Automatic chemical dosing, precisely as needed.
- Optimal wash water quality guarantees best wash result.

ASR² AUTOMATIC SOIL REMOVAL

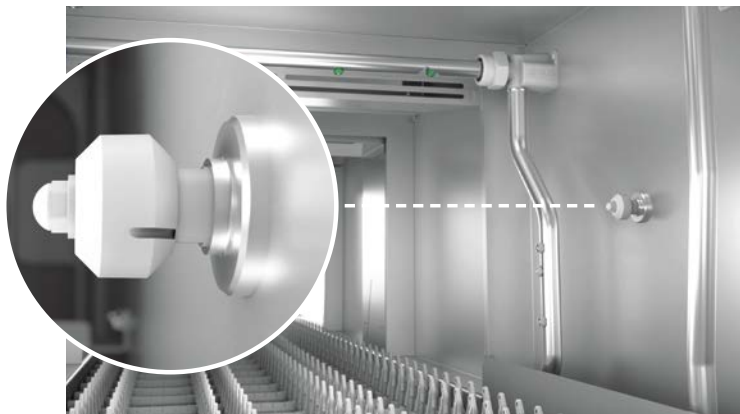
Optimum wash water thanks to AI

The AI-based feature ASR² identifies the degree of soiling of the wash ware in the machine and adjusts the pumping cycle accordingly.

- Individual soil pumping as required is guaranteed.
- A consistently high wash water quality is maintained.
- Wash tanks need to be emptied and filled with fresh water less often.

AUTO-CLEAN SELF-CLEANING SYSTEM

The sophisticated arrangement of the dedicated cleaning nozzles ensures automatic cleaning of the machine interior and the heat recovery system. To guarantee that the highest hygiene standards are met, only fresh water is used for cleaning.



HEAT RECOVERY SYSTEMS

For the efficient use of energy Saving energy with the system! Via the two optional features CLIMATE heat recovery or CLIMATE-GREEN heat pump, the energy from the exhaust air is returned to your machine. This smart innovation not only lowers your operating costs but also protects the environment.

VISIOTRONIC CONTROL

Easy handling and full overview on the 5 inch screen

The modern full-touch control with colour display and intuitive menu navigation ensures fast, uncomplicated operation, even for inexperienced kitchen staff.

The display also offers intuitive access to the customer menu and to key data, such as:

- the documentation of the maintenance history compliant to DIN
- the indication of the water and power consumption
- the flexible programming of the autostart programme

The standard USB interface allows you to download data.



PROTRONIC XL CONTROL

High user comfort This control offers all the benefits of the VISIOTRONIC but has a much larger 7 inch display. In size XL, it ensures high user comfort.

FLIGHT-TYPE DISHWASHER WITH INTEGRATED TRAY TRACK

The patented FLOW Line Twin dishwashing organising system significantly boosts machine capacity and optimises organisational processes. Bulky trays run on the separate round belt conveyor at the same time as the rest of the wash ware and are automatically destacked in the exit section of the machine.

Your benefits

- Up to 30 % faster thanks to the FLOW Line Twin dishwashing organising system.
- Reduce operating costs.
- Reduce operator burden thanks to automation

SMARTCONNECT

HOBART SMARTCONNECT APP

www.HobartSmartConnect.com

The HOBART SmartConnect* app provides you with a comprehensive overview of the status of your dishwasher.

Connect, learn, benefit

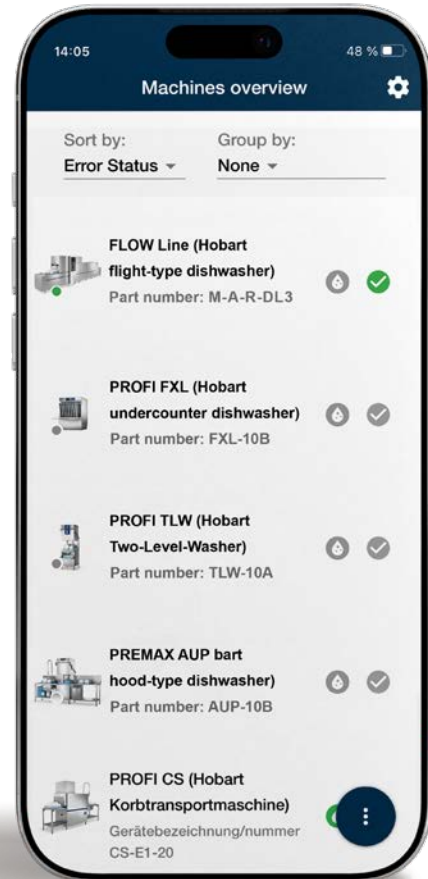
Based on this data, you can avoid downtime and contact HOBART customer service or an approved service partner. SmartConnect also provides illustrated instructions for smaller malfunctions so that you can rectify them yourself.

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)

*Free of charge. Pricing subject to alteration.

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



FEATURES

FLOW Line

SMART VISION CONTROL

Innovative wash ware detection

Automatic adjustment of water consumption

Performance Package

Performance Plus Package

Compartment detection

HIGH LEVEL OF ECONOMY

CLIMATE heat recovery

LC detergent saving system

CLIMATE-GREEN heat pump

LCI detergent saving system

LOW-FLOW rinse system

OPTIMAL WASH AND DRYING RESULTS

ASR² automatic soil removal

Wash system with wide-angle nozzles

Triple rinse

Conveyor belt with tray support

RO-L reverse osmosis system

All-around drying system

EASY HANDLING

System check

PROTRONIC XL control

VISIOTRONIC control

USB interface

FAST CLEANING

AUTO-CLEAN self-cleaning system

Coded and numbered wash and rinse arms

Universal curtain system

Colour-coded cleaning assistance

Wash arm slider

Entry section flap

Completely deep-drawn tank

Strainer drawer in the entry section

FLOW LINE TWIN

Side tray track

SMARTCONNECT

SmartConnect app

● Inclusive ○ Optional

MODELS

PLATE CAPACITY/h

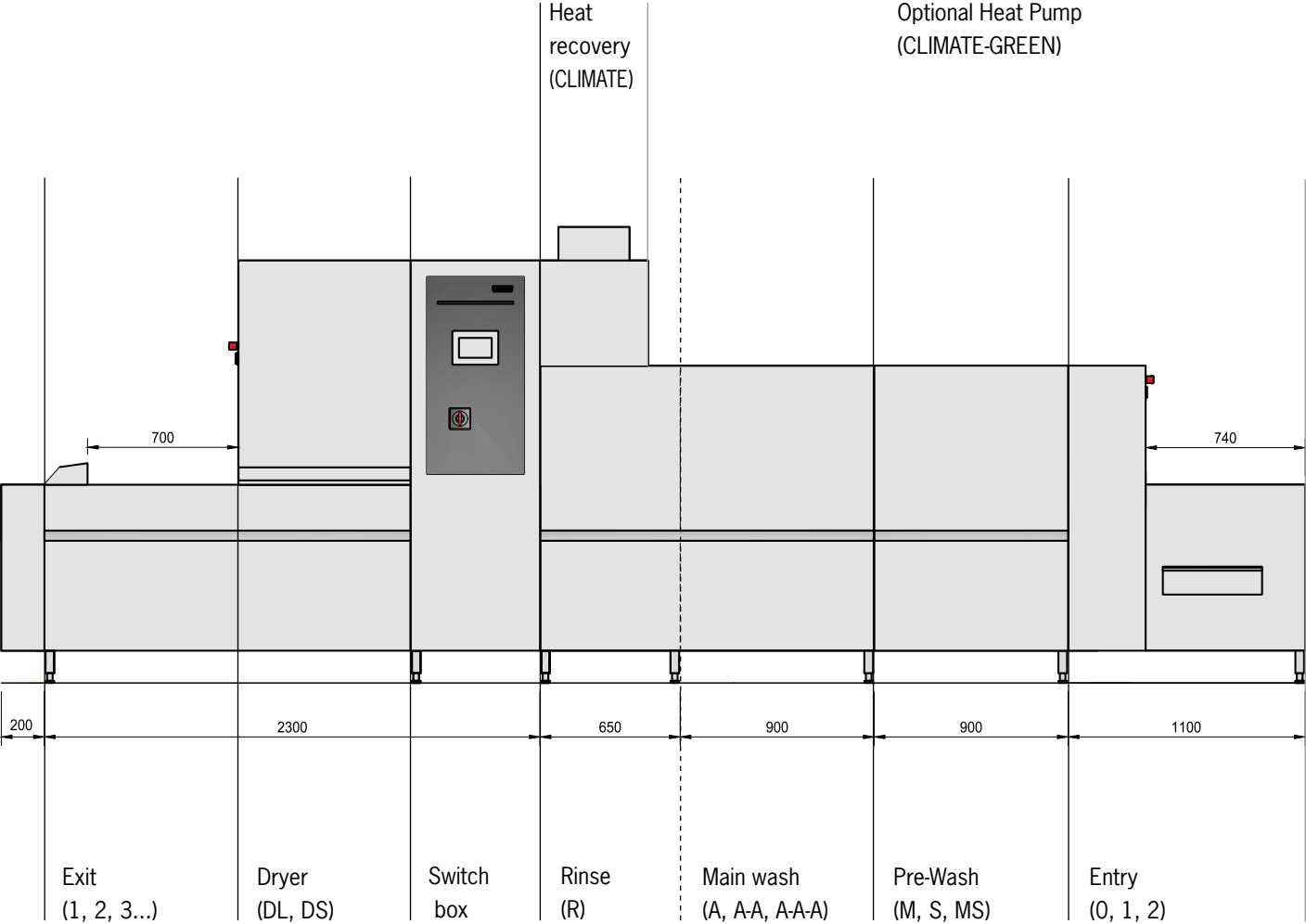
with hygienic
wash result based on
DIN EN 17735

maximum

AVERAGE
WATER
CONSUMPTIONin l/h ^[1]

FLOW Line M-A-R	2,570	3,350	145
FLOW Line S-A-R	2,830	3,690	145
FLOW Line M-S-A-R	3,560	4,620	145
FLOW Line S-A-A-R	3,820	4,960	165
FLOW Line M-S-A-A-R	4,540	5,900	165
FLOW Line S-A-A-A-R	4,800	6,240	170

[1] Fresh-water consumption rates under optimum conditions
(rates at a specific customer's may differ)

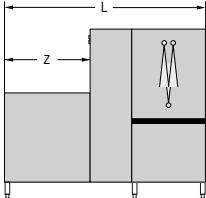
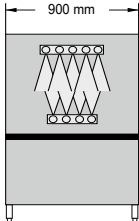
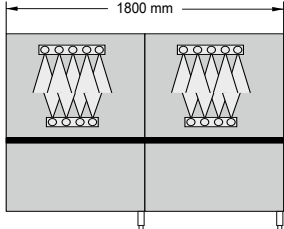
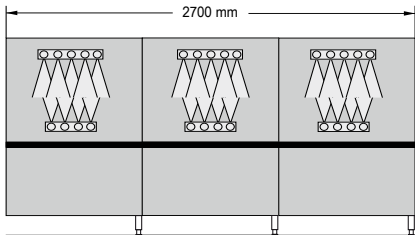
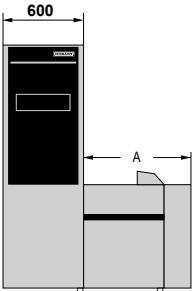
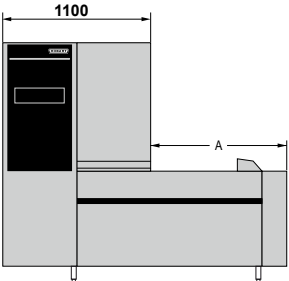
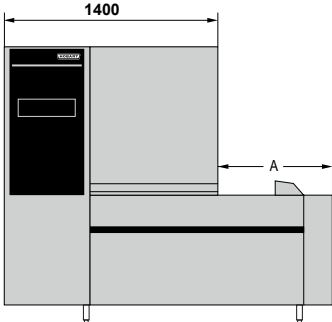
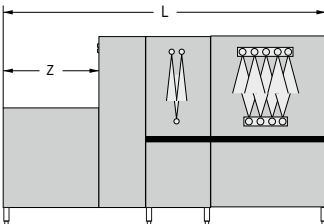
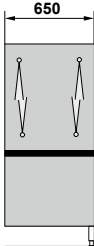
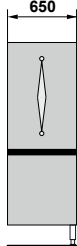


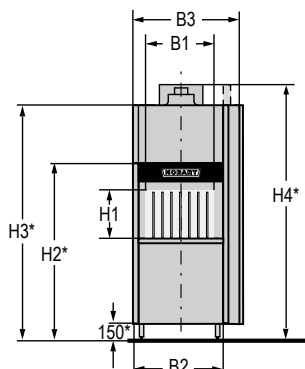
Example: FLOW Line 2-S-A-R-DS5-C25

FLOW Line Choice of Modules Standard 612 mm

Loading width: **612 mm**

Loading height: **440 mm and 560 mm** (560 modules with * only)

Entry sections	Main wash sections	Exit sections																										
 Entry sections 1M and 1S without cover panels With prewash M <table><tr><td></td><td>L</td><td>Z</td></tr><tr><td>1M</td><td>1.450</td><td>440</td></tr></table>		L	Z	1M	1.450	440	 A *  A-A *  A-A-A *	 Without dryer * A <table><tr><td>1</td><td>700</td></tr><tr><td>2</td><td>1.000</td></tr><tr><td>3</td><td>1.300</td></tr></table>  With dryer DL* A <table><tr><td>DL3</td><td>800</td></tr><tr><td>DL4</td><td>1.100</td></tr><tr><td>DL5</td><td>1.400</td></tr></table>  With dryer DS* A <table><tr><td>DS4</td><td>800</td></tr><tr><td>DS5</td><td>1.100</td></tr><tr><td>DS6</td><td>1.400</td></tr><tr><td>DS7</td><td>1.700</td></tr></table>	1	700	2	1.000	3	1.300	DL3	800	DL4	1.100	DL5	1.400	DS4	800	DS5	1.100	DS6	1.400	DS7	1.700
	L	Z																										
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 With prewash M-S * <table><tr><td></td><td>L</td><td>Z</td></tr><tr><td>2MS</td><td>2.650</td><td>740</td></tr></table>		L	Z	2MS	2.650	740	Rinse / DEMI-rinse (R)inse*  Demi* 																					
	L	Z																										
2MS	2.650	740																										



Loading height	H1	H2	H3	H4	B1	B2	B3
Standard	440	1.470	1.960	2.115	612	865	980
Extra high	560	1.590	2.080	2.355	612	865	990

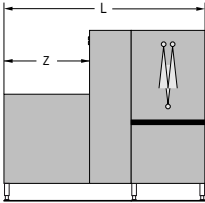
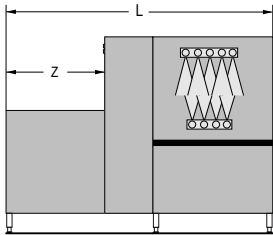
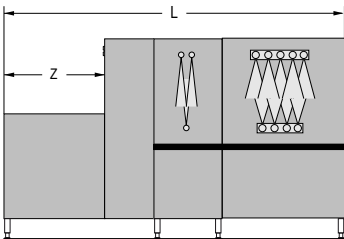
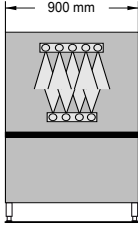
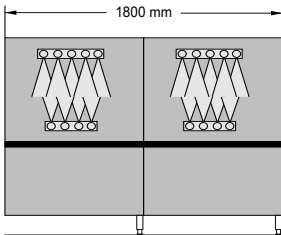
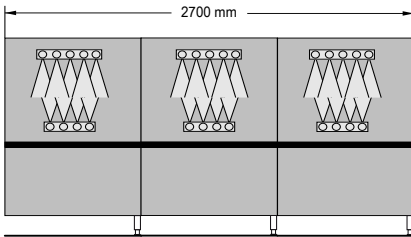
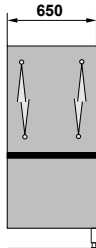
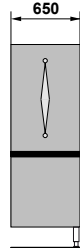
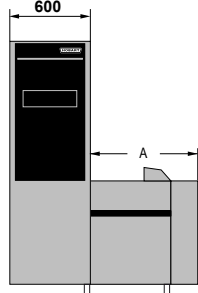
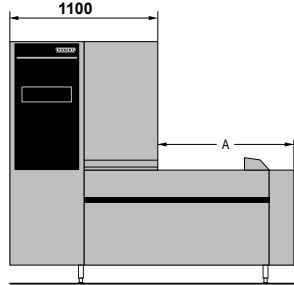
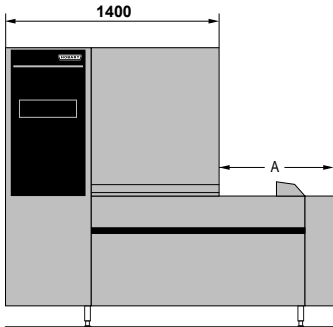
Working direction shown is left to right - right to left mirrorwise.

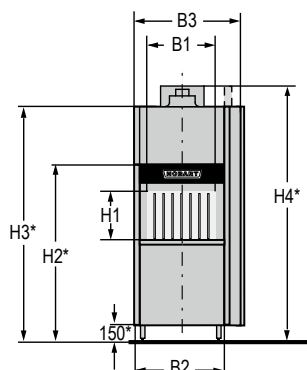
Extra-wide machines and special modules on request.

**FLOW Line Choice of Modules
Standard 760 mm**

 Loading width: **760 mm**

 Loading height: **440 mm and 560 mm** (560 modules with * only)

Entry sections	Main wash sections	Exit sections																																									
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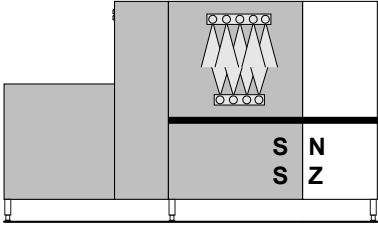
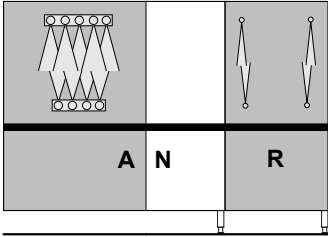
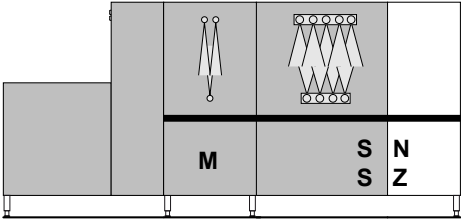
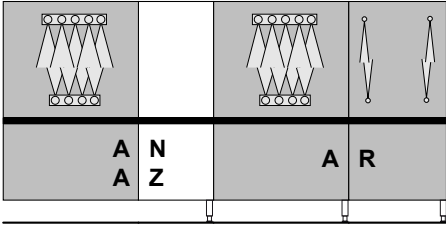
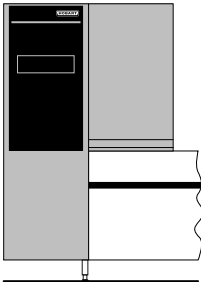
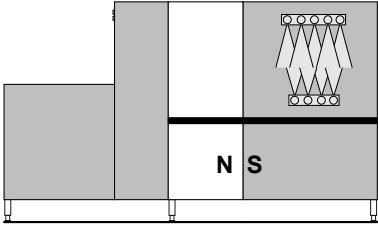
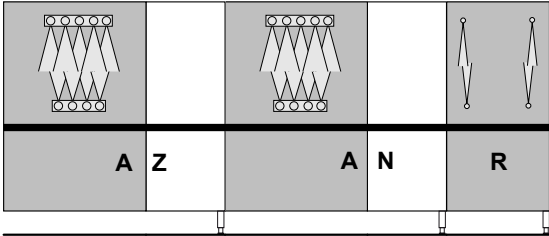
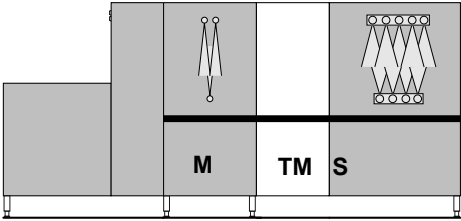
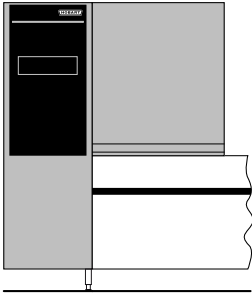
Loading height	H1	H2	H3	H4	B1	B2	B3
Standard	440	1.470	1.960	2.115	760	1.013	1.128
Extra high	560	1.570	2.080	2.355	760	1.013	1.138

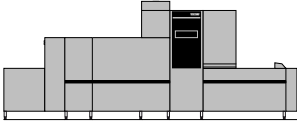
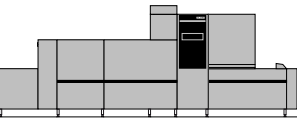
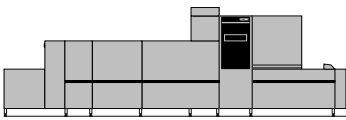
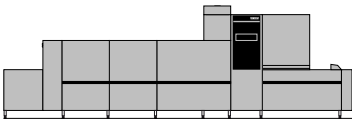
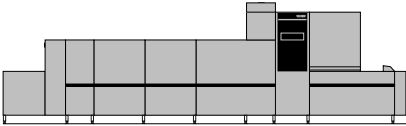
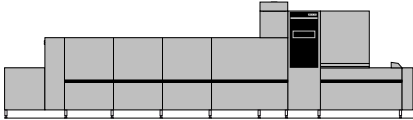
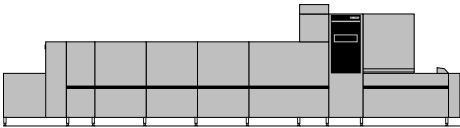
Working direction shown is left to right - right to left mirrorwise.

Extra-wide machines and special modules on request.

Special Modules

Loading width: 612 mm
Loading height: 440 mm

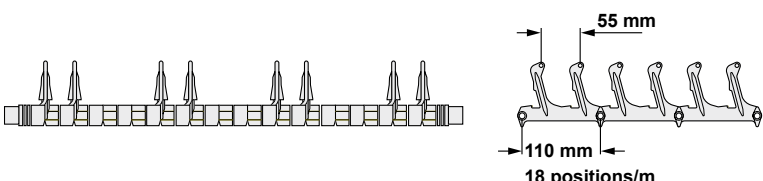
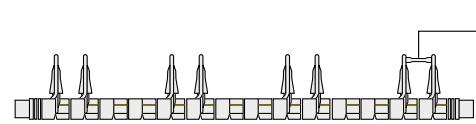
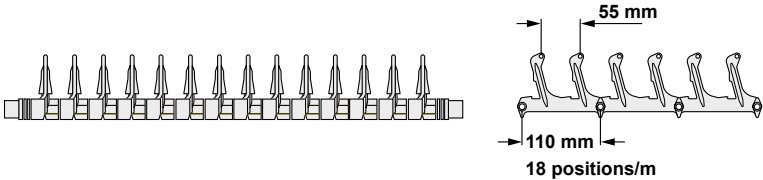
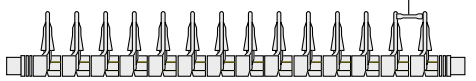
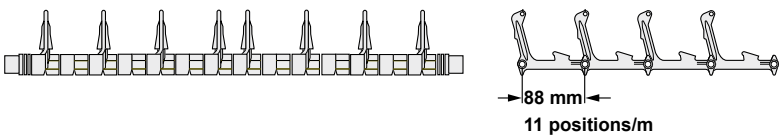
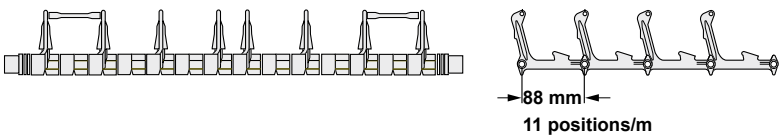
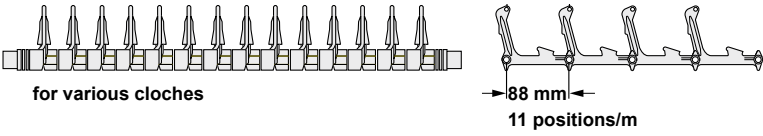
Entry sections	Main wash sections	Exit sections
With S and N or Z  For A machines only		
With S and N or Z 		With dryer DL 
With N and S 		
With M and TM or S 		With dryer DS 

Basic Model Electrically heated including dual rinse with exhaust ventilator		recommended choice of models conveyor width chamber height	612 mm		760 mm	
			440 mm	560 mm	440 mm	560 mm
		1-M-A-R-DL3 1-M-A-R-DL4 2-M-A-R-DL3 2-M-A-R-DL4				
		1-S-A-R-DL3 1-S-A-R-DL4 2-S-A-R-DL4 2-S-A-R-DL5				
		1-S-A-R-DS4 1-S-A-R-DS5 2-S-A-R-DS5 2-S-A-R-DS6				
		1-M-S-A-R-DS5 2-M-S-A-R-DS5 2-M-S-A-R-DS6 2-M-S-A-R-DS7				
		2-S-A-A-R-DS5 2-S-A-A-R-DS6 2-S-A-A-R-DS7				
		2-M-S-A-A-R-DS5 2-M-S-A-A-R-DS6 2-M-S-A-A-R-DS7				
		2-S-A-A-A-R-DS5 2-S-A-A-A-R-DS6 2-S-A-A-A-R-DS7				
		2-M-S-A-A-A-R-DS5 2-M-S-A-A-A-R-DS6 2-M-S-A-A-A-R-DS7				
Entry section No. 3	300 mm length extension to entry no. 2					
Entry section No. 4	600 mm length extension to entry no. 2					
Entry section No. 5	900 mm length extension to entry no. 2					
Low entry No. 2a	additional cost in relation to entry no. 2					
Low entry No. 3a	2.445 mm long, lowered to 740 mm					
Low entry No. 4a	2.745 mm long, lowered to 740 mm					
Low entry No. 5a	3.045 mm long, lowered to 740 mm					
	3.345 mm long, lowered to 740 mm					
	not possible with L-pre wash					
Price differences	without dryer DL deduct without dryer DS deduct without Prewash M deduct Prewash MS instead of S Additional wash zone A Dryer DS instead of DL					

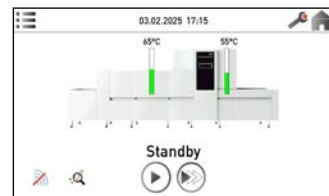
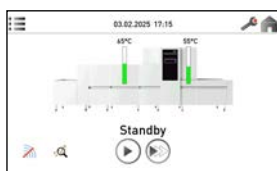
	conveyor width chamber height	612 mm		760 mm	
		440	560	440	560
	Customized installation drawing				
Select booster	booster up to 18 kW				
	booster from 21 to 30 kW				
	booster with higher rating				
	booster steam heated (up to 24kW heating power)				
	booster steam heated (more than 24kW heating power)				
Steam heating 0,3 - 1,0 bar	All tubes stainless steel, insulated, all A-machines all A-A-machines all A-A-A-machines per dryer DL, DS or DSK				
	>1,0 - 3,5 bar all A-machines all A-A-machines all A-A-A-machines per dryer DL, DS or DSK				
	Hot w. heating min. 110 °C max. 10 bar all A-machines all A-A-machines all A-A-A-machines per dryer DL, DS or DSK				
LOW CHEM	Triple rinse and detergent saving system (by-pass)				
LOW CHEM INTENSIVE	Detergent dosing on demand				
LFR	LOW FLOW FINAL RINSE Machine will be equipped with dual rinse. For machines with AN-R specification only, not with thermolabel, With standard speed specification only.				
Wall sealing frame	for 500 mm module (e.g. N) or 650mm module (e.g. R) for 900 mm module (e.g. S, A) and 1.100mm module (DL) for 1.400 mm module (e.g. AR, AN, DS) for 1.550 mm module (e.g. A-650 rinse) for exit sections per meter				
Back panel	for 500 mm module for 650 mm module for 900 mm module for 1.400 mm module for 1.550 mm module (A+R650)				
Door insulation	for 500 mm module for 650 mm module for 900 mm module for 1.400 mm module for 1.550 mm module (A+R650) for DL dryer for DS dryer				
Insulation of top and back panel	for 500 mm module for 650 mm module for 900 mm module for 1.400 mm module for 1.550 mm module (A+R650) for AR module for DL dryer for DS dryer				
Heat recovery	C25, copper pipes, vinyl coated alu fins C32, copper pipes, vinyl coated alu fins				
	C25, stainless steel pipes, vinyl coated alu fins C32, stainless steel pipes, vinyl coated alu fins				

	conveyor width chamber height	612 mm		760 mm	
		440 mm	560 mm	440 mm	560 mm
Lateral wash arms	Attention: not in prewash M and S , per zone				
Wash pump switchable	1,5 (2,2) to 2,9 kW, Attention: not in prewash M pre wash in the last wash zone followed by neutral zone only. Activation on display and entry hood. per wash zone				
Tank fill via booster	if hot water supply (0-3°d) is not available				
Tank fill via power booster	to speed up initial fill if hot water supply (0-3°d) is not available. Electric heated. With standard specification during machine operation, 18 kW during machine filling				
Tank fill via add. booster	to speed up initial fill if hot water supply (0-3°d) is not available - electric heated 18 kW / 9 kW interlocked - steam or hot water heated				
Hinged doors	for 500 mm module for 650 mm module for 900 mm module for 1.400 mm module				
AUTO-CLEAN	Started by pushing AUTO-CLEAN button. M-A, S-A cleaning of inner machine, wash arms M-S-A, S-A-A and heat recovery/heat pump. M-S-A-A, S-A-A-A M-S-A-A-A				
ASR²	Automatic soil removal for M pre wash for S pre wash Soil transportation into entry strainer pan				
Strainer detection PROOF incl. single door indication	With VISIOTRONIC control up to S-A machines from M-S-A machines With PROTRONIC control up to S-A machines from M-S-A machines				
Stainless steel basket	instead of plastic strainer basket per S or A Prt.-No.: 01-245867-007				
SST wash pump housing	instead of plastic wash pump housing S or A				
Tank insulation	insulation thickness 10 mm per wash tank rinse tank				
Heat pumps CLIMATE-GREEN	incl. C 25 resp. C 32 (760 wide machines)				
Stand-by prewash heater	For extended stand-by times, 6 kW required for machines with heat pump				
Reverse Osmosis preparation	Installation kit for connection to RO-L 28 SEF 13/111 includes electrical preparation and water pipework				
Shortened exit cover	Exit cover shortened to 70mm (instead of 200mm)				

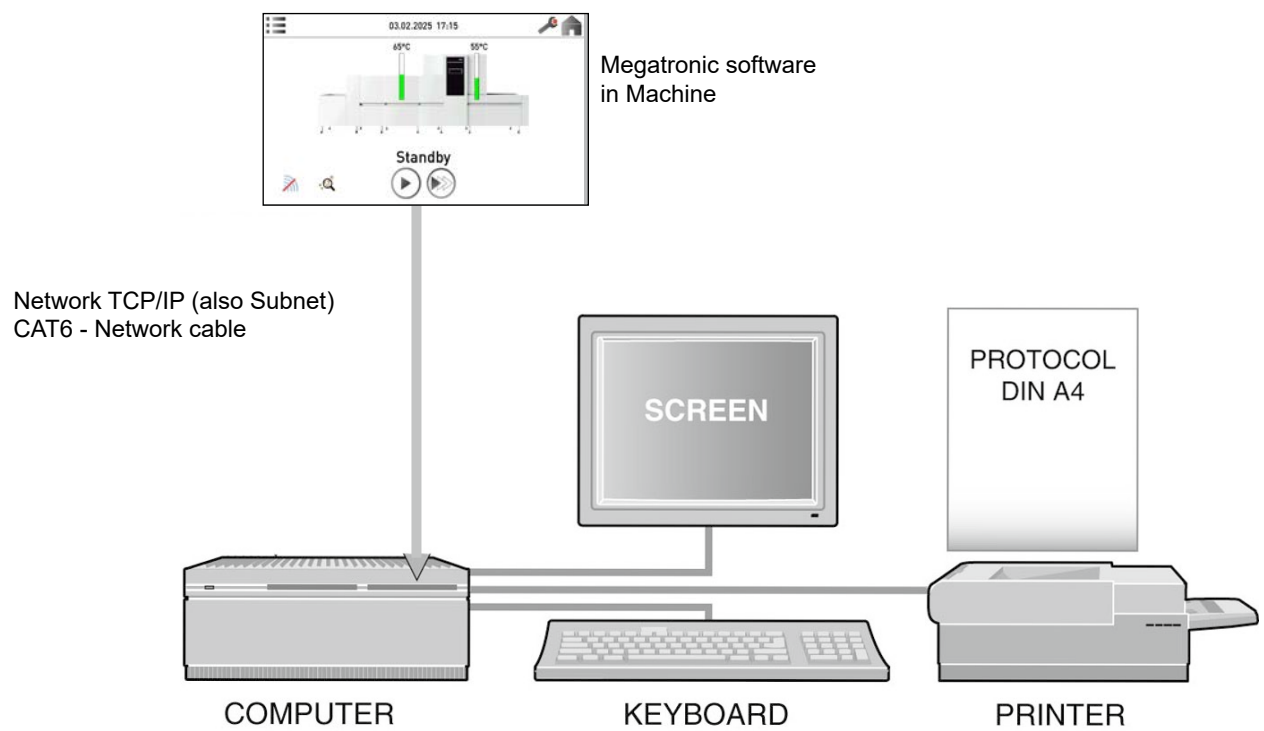
	Neutral (N) and Intermediate Zones (Z) Z for installation of starch removal systems (not incl., generally delivered by detergent supplier) conveyor width chamber height	612 mm		760 mm	
		440 mm	560 mm	440 mm	560 mm
AN-R	Neutral zone between wash and rinse Needs additional 3 kW tank heating. I.e. machine length raised by 500 mm.				
SN/ AN	S or A combined with neutral zone N in a common module 1.400 mm. With drop pan and panorama door				
SZ/ AZ	S or A combined with intermediate zone Z in a common module 1.400 mm. With drop pan and panorama door. For installation of starch removal system only (not included)				
N	Separate neutral zone 500 mm. With drop pan and panorama door				
TM	for installation of the machine with a separation wall between dirty and clean side of the dishwashing room. Can also be used as a neutral zone without door. Length 150 mm Length 250 mm Length 500 mm				
D Demin Zone	Separate module activated by SMART VISION CONTROL Additional booster (electr. heated 12 kW), Demin-water consumption 160 l/h (612 and 760 mm), With panorama door, module length 650mm				
	as above but steam or hot water heated				
DSK Additional dryer	900 mm-module to be mounted between rinse and standard dryer. To be combined with DL and DS dryers, with door. Electrically heated 4,5 kW / 6 kW (612/760) as standard dryer				
	as above, but not heated				
	as above, but non heated as TB-2 (2 high pressure fans with air knives integrated, 2x2,7 kW) to be combined with DS only as blower				
	Insulation for dryer DSK				

		order-no.	
		612 mm	760 mm
Standard conveyor for normal dishes with tray and deep soup plates	 55 mm 110 mm 18 positions/m	325709-1 incl.	01-245851-001 incl.
		as conveyor „DIRECT“ 01-245889-001 01-245892-001	
additional with GN-supports for Gastronorm dishes and sheets in sloped position	 support for GN-containers at front side add. price per meter machine	L/R 325709-2	L/R 01-245852-002
		R/L 325709-3	R/L 01-245852-003
		as conveyor „DIRECT“ L/R 01-245889-002 L/R 01-245892-002 R/L 01-245889-003 R/L 01-245892-003	
Full peg conveyor for normal dishes with tray and flat plates	 55 mm 110 mm 18 positions/m	325237-1	01-245853-001
		as conveyor „DIRECT“ 01-245890-001 01-245893-001	
additional with GN-supports for Gastronorm dishes and sheets in sloped position	 support for GN-containers at front side add. price per meter machine	L/R 325237-3	L/R 01-245853-002
		R/L 325237-2	R/L 01-245853-003
		as conveyor „DIRECT“ L/R 01-245890-002 L/R 01-245893-002 R/L 01-245890-003 R/L 01-245893-003	
Hospital conveyor for hospital sets with flat tray and cloches	 88 mm 11 positions/m	325367-1	01-245854-001
for hospital sets with insulated trays above 40 mm thick- ness	 88 mm 11 positions/m add. price per meter machine	325718-1	01-245854-002
for temprite sets	as above but customized for Temprite, Hepp and Electrocalorique	784364-1	01-245856-001
or Full peg conveyor for various cloches	 88 mm 11 positions/m add. price per meter machine Attention: Conveyor prices valid for the ordered machine only! Conveyor spare part prices on request.	783479-1	01-245855-001

		twin 612 wide	autoLINE 612 wide	autoLINE 760 wide
FLOW Line Twin	For manual load. Prices includes modification of entry, wash, rinse, dryer and unloading to back side. Only with Protronic XL control.			
FLOW Line autoLINE	For ordering those machines, please contact „Customized systems department. Prices includes modification of entry, wash, rinse, dryer and exit. Lowered entry not included. Only with Protronic XL control.			
	Modification of Entry section Pre wash section „M“ Pre wash section„S“ Wash section „A“ Rinse section „R“ Dryer section „DSK“ Dryer and exit section „DS... (incl. control adaption)“ unloading to back side unloading to exit side			
Tray stacker	Modified for FLOW Line Twin and autoLINE application 01-249960-106			



	VISIOTRONIC	PROTRONIC XL
Memory-programmable control with 5 inch graphic colour touch display	•	--
Memory-programmable control with 7 inch graphic colour touch display	--	
Interface	USB	TCP/IP, USB
Temperature control and display of all tanks, rinse and dryer	•	•
Variable rinse water flow (depending on conveyor speed)	•	•
Empty compartment detection with reduces rinse water flow	•	•
Main switch	•	•
Main switch 6-pole (required fir more then 100 amps)		
Automatic start-up by timer	•	•
Autotimer energy-saving cut-off	•	•
Performance package (identification of wash ware and changes of speed and rinse water flow for glases, cutlery and GN pans)		
Performance Plus package (as above but with switchable wash pump in the last wash tank. High pressure mode for cutlery and GN ware included)		
System check		
LED status and progress bar	•	•
Conveyor drive:		
3 Selectable speeds frequency-controlled	•	•
Conveyor-reverse via display (software solution)	•	•
Conveyor-reverse switch on control box with key-operated switch		
Data management:		
Counter for operation hours on display	•	•
Operation log book according DIN EN 17735	•	•
Display of operation hours and service intervals	•	•
Counters for water (digital with display on control board), (fill & rinse water)		
Counter for electricity (kWh)		
SmartConnect - connection to HOBART Cloud	•	
via WiFi		
via LAN		
via GSM (Europe only)		
Emergency stop on entry and exit	•	•
Potential free contacts:		
For SICOTRONIC Energy Management 01-245910-001		
For Machine ON and fault information SEF 19-081	•	•
For external exhaust fan		
Conveyor start-stop-switch (add. to buttons on control box)	at entry side at exit side	
Link to external emergency cut-off switches SEF 16/046		
(needed if more than one machine or combination with conveyor is installed)		
• included -- not available		

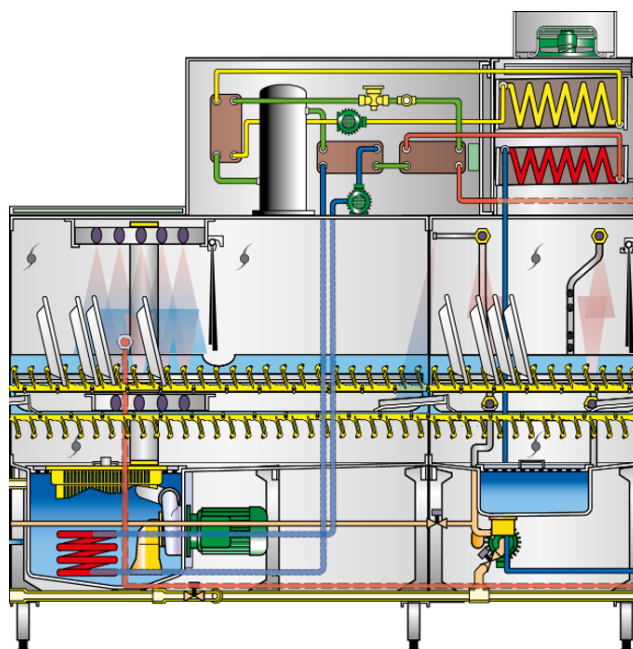


TCP/IP connection for CAT6 cable up to 90 m	included
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MEGATRONIC , Visual software to display operation on on-site hardware. With Protronic XL control only. Includes automatic protocol of temperatures and malfunctions - Version 10.0

MEGATRONIC for systems with 2 and more machines
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Only available in
German, English and French



FLOW Line		M-A, S-A M-S-A	S-A-A M-S-A-A	S-A-A-A M-S-A-A-A	M-A, S-A M-S-A	S-A-A M-S-A-A	S-A-A-A M-S-A-A-A
Model		CLIMATE-GREEN	CLIMATE-GREEN	CLIMATE-GREEN	CLIMATE-GREEN	CLIMATE-GREEN	CLIMATE-GREEN
Conveyor width		612	612	612	760	760	760
Exhaust temperature	°C	~ 18	~ 18	~ 18	~ 18	~ 18	~ 18
Heat loading	KW	12,3	13,0	13,6	13,0	13,6	14,3
- compressor loading	KW	4,2	4,2	4,2	4,2	4,2	4,2
= cold loading	KW	6,8	7,5	8,1	7,5	8,1	8,8
	COP	2,2	2,4	2,5	2,4	2,5	2,6
+ energy saving C 25/32	KW	5,6	6,4	6,5	6,7	7,8	8,4
= saving CLIMATE GREEN	KW	12,4	13,9	14,6	14,2	15,9	17,2

Advantages of the CLIMATE-GREEN heat pump

- Room conditions improved by low exhaust temperature and humidity
- High efficiency saves operating cost
- Longlife due to strong, vinyl-coated heat exchangers
- Easy access for cleaning and service
- Environmental friendly R290 refrigerant

Important:

- Not available for FLOW Line - specifications without pre wash
- Separate tank fill or fill via power booster required
- max. cold water temperature 25°C
- min. Room temperature 18°C

Model	Variation	Prewash S	Washtank 1	Washtank 2	Washtank 3	
FLOW Line... S-A M-S-A	with lateral wash arms		LW			
	switchable pumps	SP*	SP*			
	with lateral wash arms and switchable pumps	SP*	LW + SP*			
FLOW Line..S-A-A M-S-A-A	with lateral wash arms		LW	LW		
	switchable pumps	SP*	SP*	SP*		
	with lateral wash arms and switchable pumps	SP*	LW + SP*	LW + SP*		
FLOW Line... S-A-A-A M-S-A-A-A	with lateral wash arms		LW	LW	LW	
	switchable pumps	SP*	SP*	SP*	SP*	
	with lateral wash arms and switchable pumps	SP*	LW + SP*	LW + SP*	LW + SP*	

LW = lateral wash arms

SP = switchable pumps

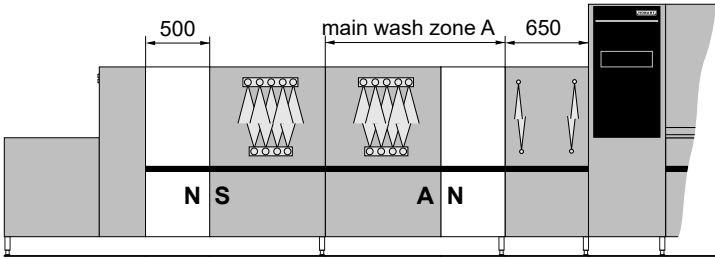
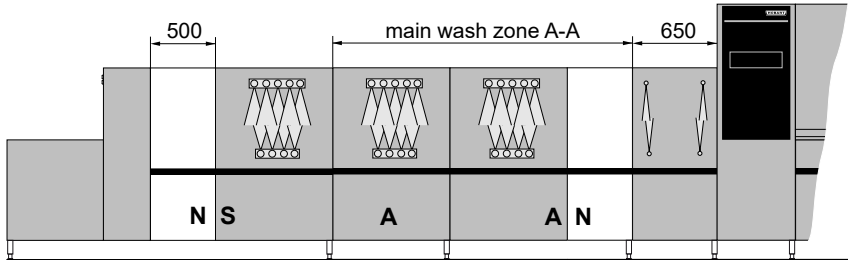
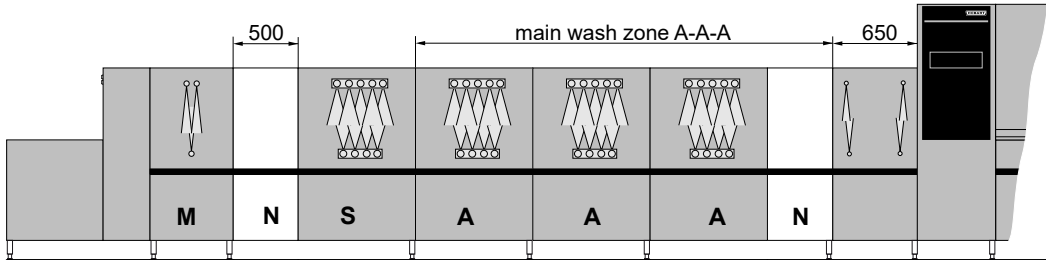
* = neutral zones recommended

Recommended variations for critical wash ware

	loading				neutral zone(s) against splash-over	pumps		lateral wash- arms
	height 440	560	width 612	760		standard	switch able	
Wash ware higher than 400 to 500 mm height		●				●		
Wash ware larger than 605 to 753 mm width				●		●		
GN-pans up to 1/1 cross-wise	●		●				●	
GN-pans up to 2/1 length-wise	●		●		●		●	
GN-pans up to 2/1 cross-wise	●			●	●	●		
Containers length-wise, longer than 350 mm					●		●	
menu plates (compartmented)						●		●
Insulated trays compartmented						●		●

In case of oversized wash ware, requiring a extra-wide or extra-high machine or a neutral zone, it is recommended to check if the resulting additional cost is justified, or if a separate utensil washer should be offered.

Special variation of FLOW Line-Series with integrated neutral zones prior to prewash zone S and between (last) main wash zone and rinse

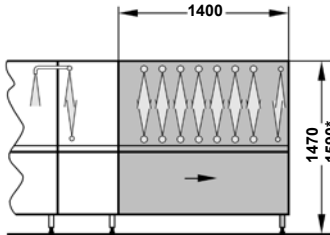
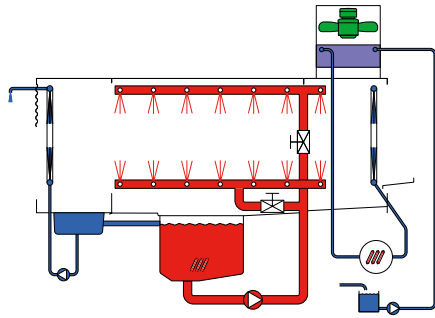
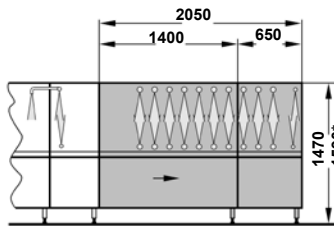
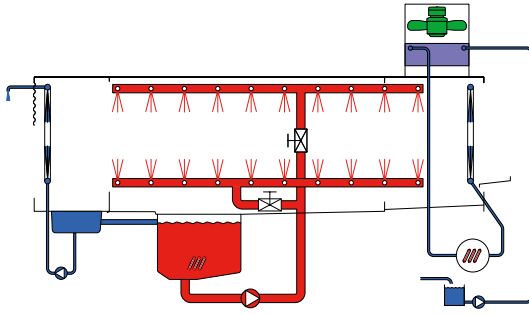
	Example: using NS and AN-R
	Example: using NS and AN-R
	Example: using NS and AN-R

Use

To wash dishes and GN-pans / -sheets up to 2/1 (650 x 530 mm), transport or similar large containers.

The neutral zones prevent the emptying of the tanks by splash-over, water exit at the entry and affection of the rinse function.

Machines are extended by 1.000 mm.

Model	Description	Order-No.										
	AVAILABLE FROM Q1 2026 Thermal disinfection for FLOW Line For thermal disinfecting with 30 sec. contact time Electrically heated To be built in between last wash and final rinse Protronic XL and standby-heater for prewash required! Fill water up to 4° Clark, resp. 0.5 mmol/l required! Warm water fill or sep. fill booster required! 18 kW(27 kW; 760) for last wash required!											
 THD-1 * Loading height = 560 mm ** Loading width = 760 mm	THD-1 Module Up to 1,6 m/min conveyor speed Consisting of: Zone 650 mm with intermediate rinse (pump rinse) Zone 1.400 mm with extended wash system and final rinse. Total machine extension 1.400mm Tankheating disinfecting tank <table><tr><td>FLOW Line</td><td>612</td><td>760</td></tr><tr><td>THD-1/80</td><td>45 kW</td><td>57 kW</td></tr><tr><td>THD-1/83</td><td>54 kW</td><td>66 kW</td></tr></table>  FLOW Line-612 FLOW Line-612 FLOW Line-760 FLOW Line-760 THD-1/80 THD-1/83 THD-1/80 THD-1/83	FLOW Line	612	760	THD-1/80	45 kW	57 kW	THD-1/83	54 kW	66 kW		
FLOW Line	612	760										
THD-1/80	45 kW	57 kW										
THD-1/83	54 kW	66 kW										
	Steam heated tank (min. 1 bar steam pressure)											
 THD-2 * Loading height = 560 mm ** Loading width = 760 mm	THD-2 Module Up to 2,5 m/min conveyor speed Consisting of: Zone 650 mm with intermediate rinse (pump rinse) Zone 2.050 mm with extended wash system and final rinse. Total machine extension 2.050 mm Tankheating disinfecting tank <table><tr><td>FLOW Line</td><td>612</td><td>760</td></tr><tr><td>THD-2/80</td><td>57 kW</td><td>63 kW</td></tr><tr><td>THD-2/83</td><td>66 kW</td><td>78 kW</td></tr></table>  FLOW Line-612 FLOW Line-612 FLOW Line-760 FLOW Line-760 THD-2/80 THD-2/83 THD-2/80 THD-2/83	FLOW Line	612	760	THD-2/80	57 kW	63 kW	THD-2/83	66 kW	78 kW		
FLOW Line	612	760										
THD-2/80	57 kW	63 kW										
THD-2/83	66 kW	78 kW										
	Steam heated tank (min. 1 bar steam pressure)											

Plates * capacity / h		Convey. Speed** (m/min.)	Water cons. (l/h) at speed 2	el. consumption (loads) KW ***		Recommended choise of models	Total length L (in mm)	Entry Z (in mm)	Exit A (in mm)
acc. DIN **	max.			with C25	with C. PRO				
2.570	3.350	1,18	145	24,2 (32,2)	16,7 (22,3)	1-M-A-R-DL3	4.900	440	800
						1-M-A-R-DL4	5.200	440	1.100
						2-M-A-R-DL3	5.200	740	800
						2-M-A-R-DL4	5.500	740	1.100
2.830	3.690	1,30	145	21,5 (30,7)	16,4 (23,8)	1-S-A-R-DL3	5.150	440	800
						1-S-A-R-DL4	5.450	440	1.100
						2-S-A-R-DL4	5.750	740	1.100
						2-S-A-R-DL5	6.050	740	1.400
2.830	3.690	1,30	145	21,5 (30,7)	16,4 (23,8)	1-S-A-R-DS4	5.450	440	800
						1-S-A-R-DS5	5.750	440	1.100
						2-S-A-R-DS5	6.050	740	1.100
						2-S-A-R-DS6	6.350	740	1.400
3.560	4.620	1,63	145	23 (30,7)	17,8 (23,8)	1-M-S-A-R-DS5	6.400	440	1.100
						2-M-S-A-R-DS5	6.700	740	1.100
						2-M-S-A-R-DS6	7.000	740	1.400
						2-M-S-A-R-DS7	7.300	740	1.700
3.820	4.970	1,75	165	26,2 (39,7)	20,7 (31,3)	2-S-A-A-R-DS5	6.950	740	1.100
						2-S-A-A-R-DS6	7.250	740	1.400
						2 S-A-A-R-DS7	7.550	740	1.700
4.540	5.900	2,08	165	26,2 (39,7)	20,6 (31,3)	2-M-S-A-A-R-DS5	7.600	740	1.100
						2-M-S-A-A-R-DS6	7.900	740	1.400
						2-M-S-A-A-R-DS7	8.200	740	1.700
4.800	6.240	2,20	170	31,2 (47,2)	23,6 (35,8)	2-S-A-A-A-R-DS5	7.850	740	1.100
						2-S-A-A-A-R-DS6	8.150	740	1.400
						2-S-A-A-A-R-DS7	8.450	740	1.700
5.520	7.180	2.53	170	31,2 (47,2)	23,6 (35,8)	2-M-S-A-A-A-R-DS5	8.500	740	1.100
						2-M-S-A-A-A-R-DS6	8.800	740	1.400
						2-M-S-A-A-A-R-DS7	9.100	740	1.700

* Plate size 24-26 cm diameter according to VGG. For more than 3h from meal delivery to dish washing, calculate: Capacity x 0.7

** Plate size 24-26 cm diameter according to VGG. Capacity according to DIN EN 17735.

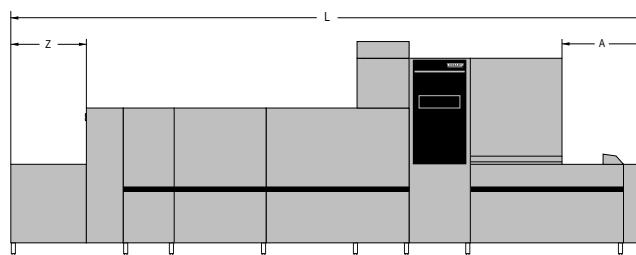
*** Values 10%; room conditions acc. to VDI 2052;

warm water supply for tank fill; cold water supply (15°C) for rinse

This is an average value based on a sample tray set and operating mode.

Building-relevant data is to be derived from an individual evaluation

of economic efficiency



conv. motor (kW)	Prewash			Main wash				Dual / Triple-rinse					Dryer			
	Pump loading (kW)	Pump capacity (l/min)	Tank volume (l)	Pump loading (kW)	Pump capacity (l/min)	Tank volume (l)	tank heating (kW)	Rinse pump (kW)	Revol. pump (kW)	Booster Standard (kW)**	Booster C 25 (kW)**	Booster C. PRO (kW)**	Fan (kW)	Air circul. (m³/h)	Heating (kW)	
0,25	0,23	40	20,5	1,5	500	125	15	0,55	0,18	15	9	7,5	1	2.200	4,5	
0,25	1,5	500	125	1,5	500	125	12	0,55	0,18	15	9	7,5	1	2.200	4,5	
0,25	1,5	500	125	1,5	500	125	12	0,55	0,18	15	9	7,5	1	2.200	4,5	
0,25	0,23 + 1,5	40 + 500	20,5 + 125	1,5	500	125	12	0,55	0,18	15	9	7,5	1	2.200	4,5	
0,25	1,5	500	125	1,5 + 1,5	500 + 500	125 + 125	7,5 + 9	0,55	0,18	18	12	7,5	1	2.200	4,5	
0,25	0,23 + 1,5	40 + 500	20,5 + 125	1,5 + 1,5	500 + 500	125 + 125	7,5 + 9	0,55	0,18	18	12	7,5	1	2.200	4,5	
0,25	1,5	500	125	1,5 + 1,5	500 + 500	125 + 125	6 + 7,5 + 9	0,55	0,18	21	12	9	1	2.200	4,5	
0,25	0,23 + 1,5	40 + 500	20,5 + 125	1,5 + 1,5	500 + 500	125 + 125	6 + 7,5 + 9	0,55	0,18	21	12	9	1	2.200	4,5	

** cold water supply (15°C) for rinse

Standard split points see chapter „Shipping Information“

Plates * capacity / h		Convey. Speed** (m/min.)	Water cons. (l/h) at speed 2	el. consumption (loads) kW ***		Recommended choice of models	Total length L (in mm)	Entry Z (in mm)	Exit A (in mm)
acc. DIN**	max.			with C32	with C. PRO				
3.860	5.020	1,18	180	32,5 (43,4)	18,4 (24,5)	1-M-A-R-DL3	4.900	440	800
						1-M-A-R-DL4	5.200	440	1.100
						2-M-A-R-DL3	5.200	740	800
						2-M-A-R-DL4	5.500	740	1.100
4.250	5.530	1,30	180	29,7 (39,6)	20,0 (26,7)	1-S-A-R-DL3	5.150	440	800
						1-S-A-R-DL4	5.450	440	1.100
						2-S-A-R-DL4	5.750	740	1.100
						2-S-A-R-DL5	6.050	740	1.400
4.250	5.110	1,30	180	29,7 (39,6)	20,0 (26,7)	1-S-A-R-DS4	5.450	440	800
						1-S-A-R-DS5	5.750	440	1.100
						2-S-A-R-DS5	6.050	740	1.100
						2-S-A-R-DS6	6.350	740	1.400
5.330	6.930	1,63	180	29,7 (39,6)	20,0 (26,7)	1-M-S-A-R-DS5	6.400	440	1.100
						2-M-S-A-R-DS5	6.700	740	1.100
						2-M-S-A-R-DS6	7.000	740	1.400
						2-M-S-A-R-DS7	7.300	740	1.700
5.730	7.450	1,75	210	31,1 (47,2)	30,0 (40,3)	2 S-A-A-R-DS5	6.950	740	1.100
						2 S-A-A-R-DS6	7.250	740	1.400
						2 S-A-A-R-DS7	7.550	740	1.700
6.810	8.850	2,08	210	31,1 (47,2)	30,0 (40,3)	2-M-S-A-A-R-DS5	7.600	740	1.100
						2-M-S-A-A-R-DS6	7.900	740	1.400
						2-M-S-A-A-R-DS7	8.200	740	1.700
7.200	9.360	2,20	225	38,4 (58,1)	34,3 (51,2)	2-S-A-A-A-R-DS5	7.850	740	1.100
						2-S-A-A-A-R-DS6	8.150	740	1.400
						2-S-A-A-A-R-DS7	8.450	740	1.700
8.280	10.760	2,53	225	38,4 (58,1)	34,3 (51,2)	2-M-S-A-A-A-R-DS5	8.500	740	1.100
						2-M-S-A-A-A-R-DS6	8.800	740	1.400
						2-M-S-A-A-A-R-DS7	9.100	740	1.700

* Plate size 24-26 cm diameter according to VGG. For more than 3h from meal delivery to dish washing, calculate: Capacity x 0.7

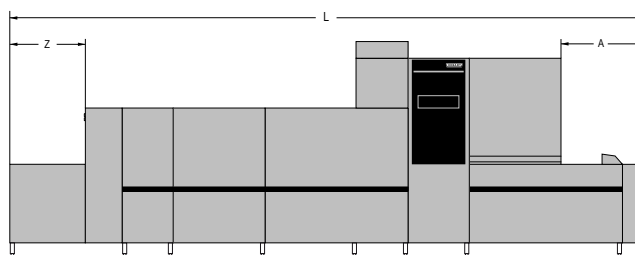
** Plate size 24-26 cm diameter according to VGG. Capacity according to DIN EN 17735.

*** Values 10%; room conditions acc. to VDI 2052;

warm water supply for tank fill; cold water supply (15°C) for rinse.

This is an average value based on a sample tray set and operating mode.

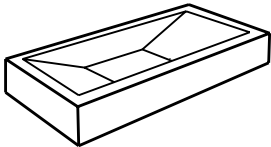
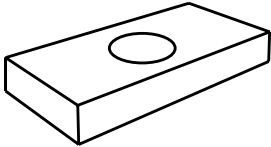
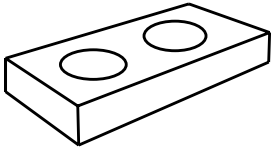
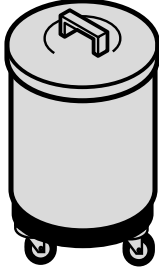
Building-relevant data is to be derived from an individual evaluation of economic efficiency



conv. motor (kW)	Prewash			Main wash				Dual / Triple-rinse *					Dryer			
	Pump loading (kW)	Pump capacity (l/min)	Tank volume (l)	Pump loading (kW)	Pump capacity (l/min)	Tank volume (l)	tank heating (kW)	Rinse pump (kW)	Revol. pump (kW)	Booster Standard (kW)*	Booster C 32 (kW)*	Booster C. PRO (kW)*	Fan (kW)	Air circul. (m³/h)	Heating (kW)	
0,25	0,23	40	20,5	2,2	850	151	21	0,55	0,18	21	12	9	2 x 0,95	2.800	7,5	
0,25	2,2	880	151	2,2	850	151	15	0,55	0,18	21	12	9	2 x 0,95	2.800	7,5	
0,25	2,2	880	151	2,2	850	151	15	0,55	0,18	21	12	9	2 x 0,95	2.800	7,5	
0,25	0,23 + 2,2	40 + 880	20,5 + 151	2,2	850	151	15	0,55	0,18	21	12	9	2 x 0,95	2.800	7,5	
0,25	2,2	880	151	2,2 + 2,2	850 + 850	151 + 151	6 + 12	0,55	0,18	24	15	12	2 x 0,95	2.800	7,5	
0,25	0,23 + 2,2	40 + 880	20,5 + 151	2,2 + 2,2	850 + 850	151 + 151	6 + 12	0,55	0,18	24	15	12	2 x 0,95	2.800	7,5	
0,25	2,2	880	151	2,2 + 2,2	850 + 850	151 + 151	6 + 9 + 12	0,55	0,18	27	15	12	2 x 0,95	2.800	7,5	
0,25	0,23 + 2,2	40 + 880	20,5 + 151	2,2 + 2,2	850 + 850	151 + 151	6 + 9 + 12	0,55	0,18	27	15	12	2 x 0,95	2.800	7,5	

* cold water supply (15°C) for rinse

Standard split points see chapter „Shipping Information“

Model	Description	Order-No.	
  	Waste discharge table with square opening 240 x 240 mm installed on entry section 784 x 500 x 150 mm	on req.	
	Waste discharge table with 1 round opening 250 mm installed on entry section including hard rubber ring	784 x 300 x 150 01-245933-005 784 x 400 x 150 01-245933-008 784 x 500 x 150 01-245933-009	
	Waste discharge table with 2 round openings 250 mm installed on entry section including 2 hard rubber rings	784 x 300 x 150 01-245933-007 784 x 500 x 150 01-245933-006	
	Extra hard rubber ring	168011	
	Waste Bin 50 ltrs 390 mm diameter 450 mm high including lid	170866	
	Waste Bin 50 ltrs, mobile on casters 390 mm diameter 530 mm high including lid	170867	

Example A

Machine installed below on-site exhaust extraction, fan blows into this hood - no accessories needed.

Example B

Machine connected to on-site exhaust system (channel). On-site exhaust capacity is sufficient.
Recommended accessories: Pos. 1, 4, depending on request also 5, 6 or 7.

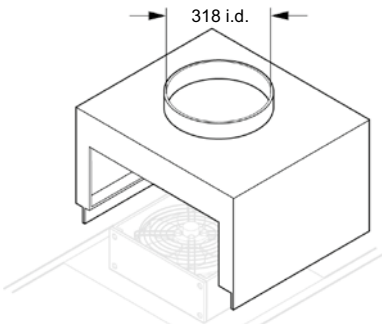
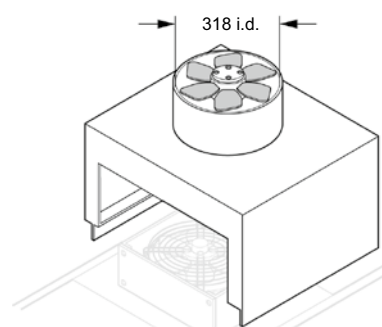
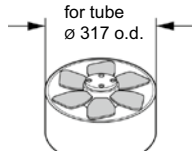
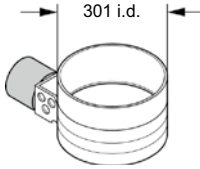
Example C

Machine exhaust is extracted from the building into the open air.

1. case: vertically, max. 10m. Recommended accessories: Pos. 2, 3, 4, 6. Above 10 m up to 20 m: Pos. 5.

2. case: horizontally through the wall, max. 5 m. Recom. accessories: Pos. 2, 3, 6. Above 5 up to 10 m: Pos. 6.

Piping and roof cap on site

1) vent hood  FLOW Line 612 FLOW Line 760 Not for vent free machines	3) flange loose  Especially recommended for horizontal tunnel connections of parts of more than 2 m. Inner diameter 314 mm 01-245829-001
	4) rain reflection ring  01-245830-001 Inner diameter 311 mm
2) vent hood with fan 0,18 kW 1.600 m³/h 68 pa  FLOW Line 612 FLOW Line 760 Not for vent free machines	5) additional fan 0,18 kW 1.600 m³/h 68 pa  for tube ø 317 o.d.
	6) frost protection flap  301 i.d. 300553-001



PRODUCT ADVANTAGES:

- Continuous tray transport
- Including main switch
- Including door insulation
- Independent from inlet water pressure
- Interface to HOBART conveyors
- High pressure wash system
- High pressure blower
- Easy to install
- Operation book acc. DIN EN 17735
- Auto-Start
- Data download to USB

Model FTT

Drain
100 x 100
supply from site



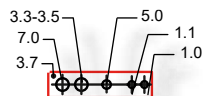
Power supply
100 x 100
supply from site



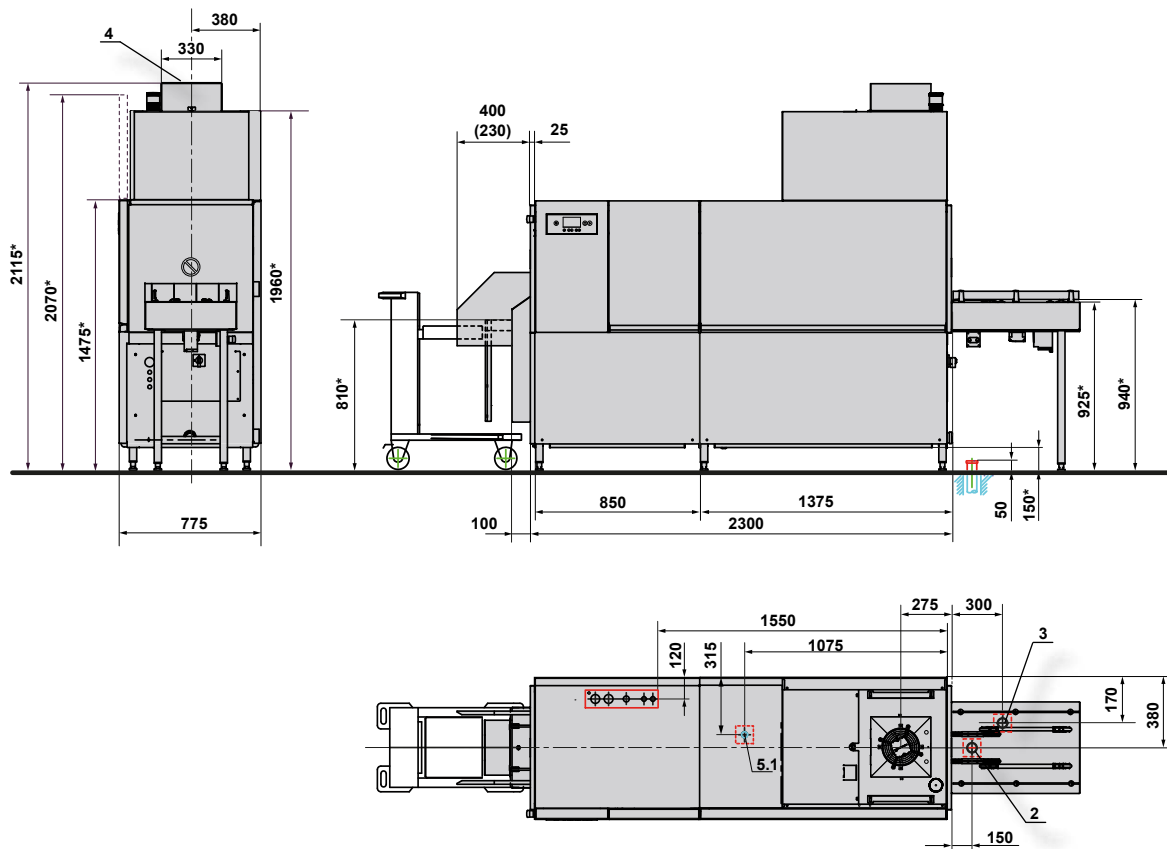
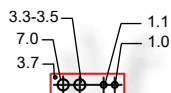
Condensate
100 x 100
supply from site



Steam heated
400 x 100
supply from site



Electrical heated
400 x 100
supply from site

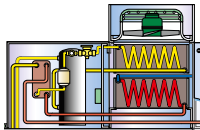


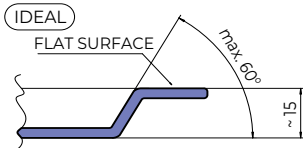
TECHNICAL DATA

1 Cold water connection, soft	G 3/4 0 - 3°d; (0,5mmol/l); 80-150 µs/cm max. 200 l/h; demineralized water blended to have appr. 80 µs/cm
1.1 Hot water connection for separate tank fill (option)	G 3/4 0 - 3°d; (1,4mmol/l), max. 105l/h
2 Drain	DN 50
3 Power supply	400/50/3/N (depending on specific model and type of heating)
3.3 - 3.5 Empty tube	for electrical contacts (dosing...)
3.7 Pot. free contact	
4 Ventilation / vent. condition	with standard model. (incl. C12) appr. 250 m ³ /h, 25-28°C, 95%rh
5 Steam connection	DN 25
5.1 Condensate connection	DN 25
7 Empty tube	for chemical supply

* = ± 25 mm adjustable feet

** = without tray buffer device

Model	Description		Price €
FTT	Capacity / min. 22 trays 460 mm length or 20 trays 530 mm length Total length 2.300 mm Length with adapter 2.400 mm Width 775 mm Height 1.475 mm Height with opened door 2.070 mm Loading height 940 mm Wash zone: tank capacity 105 l wash pump 2,3 kW, 3,2 bar tank heating 12 kW separate tank fill Rinse zone water consumption 200 l/h temperature min.80°C Direct unload Autotimer Main switch Blower fan 5,5 kW air temperature 40-55°C Transport motor 0,25 kW Exhaust system with fan 0,03 kW Conveyor speed 12 m/min		on request
	Optional Equipment		
	Tank steam heated 0,5 - 1,0 bar 1,0 - 3,5 bar		on request on request
	Rinse booster up to 18 kW steam heated		on request on request
	Heat recovery system C12 energy saving appr. 8 kW		on request
	Heat pump THP (for wash tank and rinse heating, including C 12) energy saving appr. 8 kW compared to C 12, exhaust air appr. 17-22°C, 350 cbm/hr, 9-15 g/cbm hum compressor 3,7 kW R 134a Refrigerant Attention: non continuous operation will lead to higher exhaust temp. - Room temperature must be minimum 18°C		on request
	Heat pump insulation (reduction of HP noise level 7 dB(A))	SEF 09/076	on request
	Heat insulation of top and rear side		on request
	Tank fill via booster		on request
	Variable conveyor speed (FTT with frequency converter)		on request
	Additional blower 2,7 kW (as option for unfavourable tray design) insulation for additional blower		on request on request
	Interface to conveyor from other suppliers	pls advice	incl.
	Strainer control PROOF		on request
	Stainless steel baskets instead of plastic strainer basket	01-245867-007	on request
	SmartConnect - connection to HOBART Could via WiFi via LAN via GSM (Europe only)		incl. on request on request

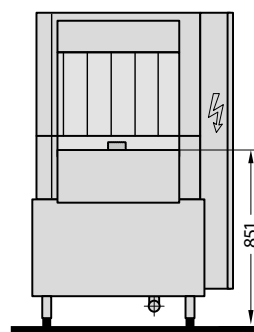
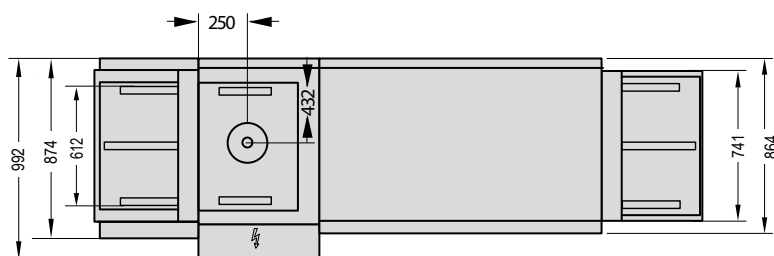
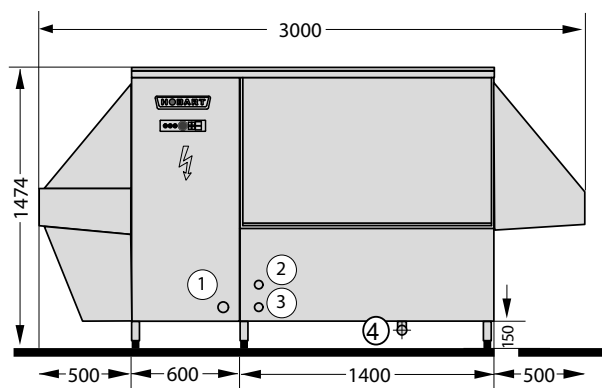
Model	Description		Price €
	Tray buffer device on exit side , horizontally, capacity 6 - 8 trays including light indication 80% stacker load.		on request
	Tray stacker (advise tray size)	01-294960-003	on request
	Tray unload side-wise (buffer device not available) unload to front or rear side		on request
	Tabling for manual load length 700mm including emergency stop on Table		on request
	Autotimer sensor for machines without HOBART conveyor or table for manual load	04-004143-001	on request
	Noise insulation hood on exit side (long version) for noise red. to <70dB(A) (short verion)		on request on request
	Packing on rollers crate with foil crate with		incl. on request on request
	Customized installation drawing		on request
	Released tray dimensions: length min - max: 400 - 530 mm Width min - max: 250 - 400 mm Height min - max: 15 - 20 mm Others on request Tray recommendation to achieve a good drying result IDEAL  FLAT SURFACE max 60° ~15 UNFAVORABLE 		

Flight-type Utensil Washer

FUX Compact Utensil Washer	106
FUX Compact + Options.....	107
Roller Tabling	108
Installation Drawings	109
FUX Series Flight-type Utensil Washer	110

PRODUCT ADVANTAGES:

- High performance compact container washer
- Dedicated to wash containers and transport boxes of 600 x 400 mm
- 2 speeds for optimum compatibility to degree of soil
- Lateral wash system to achieve optimal wash results
- Container returning device for one man operation
- Easy cleaning through full width door and colour indication on all parts that need to be removed
- Hygienic shape of complete deep drawn wash tank
- Up to 3 mm thickness of sheet metal
- Central transport chain
- 3° inclined transport over whole length (to avoid water transport)
- Cap-less wash warm system with sliding mechanism and easy removable wash / rinse arms
- Stainless steel nozzles
- Rinse pressure pump with backflow prevention
- Left/right or right/left operation



± 25 mm adjustable feet

Water hardness should not exceed 3 °dH, if higher we recommend using a water softener.

TECHNICAL DATA

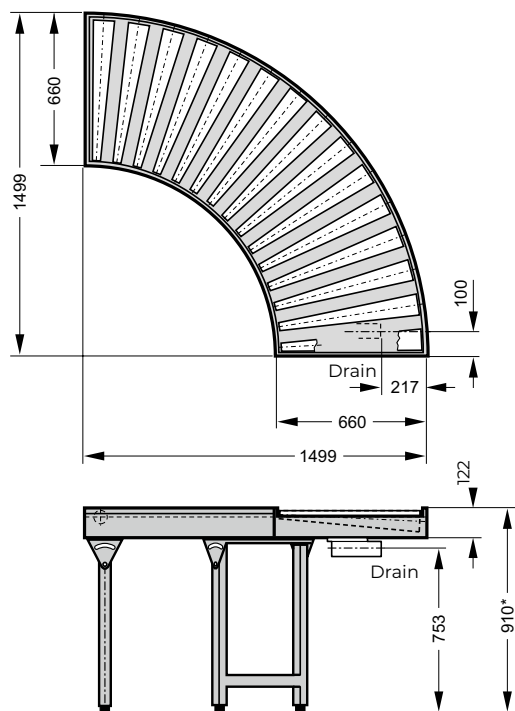
① Electrical supply Total electrical loading	400 / 50 / 3 / N / P 26.9 kW 3 x 50 amps.	Wash: Tank fill	125 l	Container Size: Width	max. 600 mm min. 350 mm
		Tank heating	12 kW	Height	max. 420 mm
② Optional: Separate tank filling	DN 20 max. 60°C	Pump Circulation Pressure on jet	2.2 kW 600 l/min 0.5 bar	Capacity	max. 300 container/h
③ Fresh water connection	DN 20 warm max. 60°C min. 2 bar	Rinse: Adjustable	240 l/h	Noise emission	76 dB(A)
Flow pressure		Electrical booster (with CLIMATE)	12 kW	Weight (drained)	app. 400 kg
④ Central drain	HT / DN 50				

BASIC MODEL

MODEL	DESCRIPTION	PRICE €
FUX Compact	Single tank machine with: - Loading and unloading console - Insulation of door, rear side and top - Integral main switch - Tank strainer system with cleaning indication - Large control box in front of rinse section - 2 speed gear motor (300 / 150 containers/h) - Plastic chain drive - SMARTRONIC Control	
	Electric heated: R/L or L/R operation	on request
	Steam heated version 0,3 - 3,5 bar: R/L or L/R operation	on request
	Packaging, on pallet (Transport not included!): with plastic foil	on request

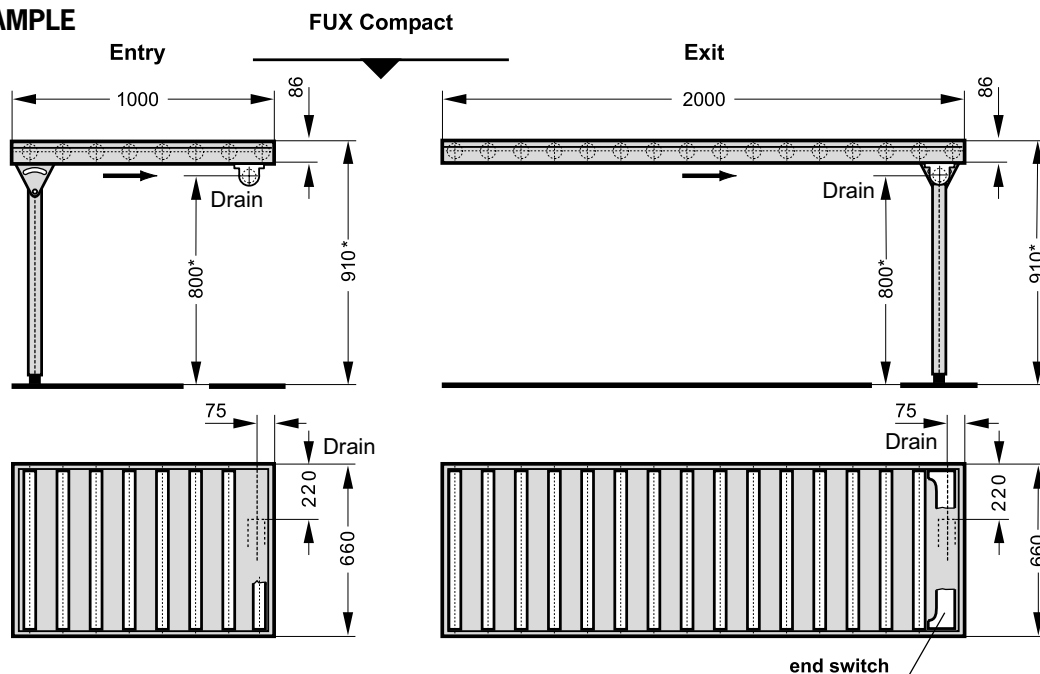
OPTIONAL EQUIPMENT

MODEL	DESCRIPTION	ORDER NO.	PRICE €
	Blower B: including insulated panels, not as moveable version to reduce the amount of water left on the containers by up to 90%, 600 mm length, 2 x 2,7 kW loading	01-537102-001	on request
	Butchery kit: incl. integral drain for blood etc. on entry side and specific higher food soil resistant tank heaters	01-296091-001	on request
	Separate tank fill Recommended when washing containers which might transport water out of the tank due to their specific form.	01-537107-001	on request
	Chemical dispensers for rinse aid and detergent (only suitable for chlorine-free chemicals) incl. 3 m hoses and foot valves Packing in case of separate delivery as a retrofit	01-296380-002 ML102883	on request
	Movable version on rollers: incl. 5 m cable and plug L/R for machines with back panel or insulation only R/L	01-537112-003 01-537112-004	on request
	Increased tank heating 18 kW, for 60°C wash temp. (butcheries)	01-533334-021	on request
	Increased booster heating 21 kW for cold water connection, instead of 12 kW	01-533335-009	on request
	Exhaust Hood with Ventilator 0,18 kW, 400 cbm/h, 40°C, 95% hum., not possible with container turning device	01-537150-001	on request
	Heat recovery 350 cbm/h, 32°C, 85% hum. Booster 12 kW not possible with container turning device not possible with warm water connection	01-537150-002	on request
	Container turning device (single person operation) not in combination with steam exhaust system (without blower) (with blower) Packing in case of separate delivery as a retrofit	01-537160-001 01-537160-002	on request
	Extra Supports for non-standard containers without blower B e.g. 700 x 400 (lengthwise) with blower B	01-296114-001 01-296114-002	on request
	End switch with brake function	KF 10916	on request
	Shut-off valve 3/4", set of 2 for cold and warm water supply	774844-1	on request
	Safety bar for main switch	01-248043-001	on request

90° ROLLER CURVE WITH CONIC ROLLERS, DRIP PAN, ADJUSTABLE FEET


* = ± 20 mm adjustable feet

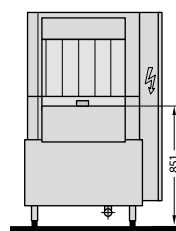
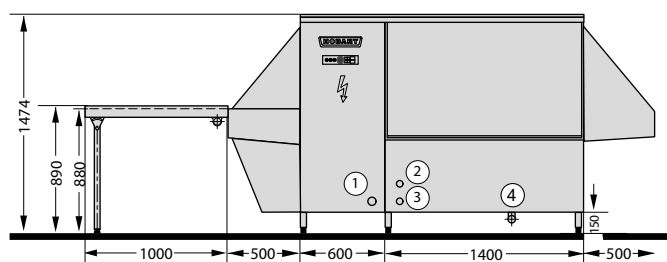
MODEL	DESCRIPTION	ORDER NO.	PRICE €
Roller Curve 90 °	closed shape to recover dripping water, removable rollers, adjustable angle for gravity transport, outer radius 1,499 mm	KF 10917	on request
End switch	with brake function	KF 10916	on request

STRAIGHT ROLLER TABLE WITH DRIP PAN AND ADJUSTABLE FEET
EXAMPLE


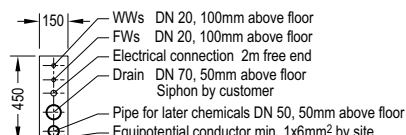
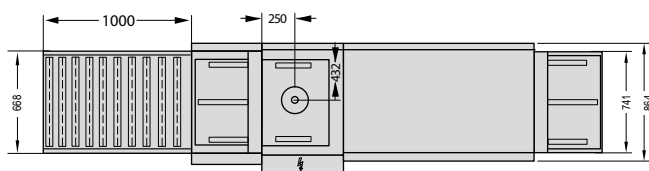
* = ± 20 mm adjustable feet

MODEL	DESCRIPTION	ORDER NO.	PRICE €
Straight roller tables	closed shape to recover dripping water, removable rollers, adjustable angle for gravity transport.		
	As entry table:	length 1 m	KF 10913
		length 2 m	KF 10914
			on request
	As exit table (including end switch):	length 1 m	KF 10915
		length 2 m	KF 10918
			on request
			on request
End switch	with brake function	KF 10916	on request

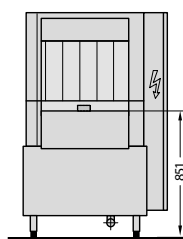
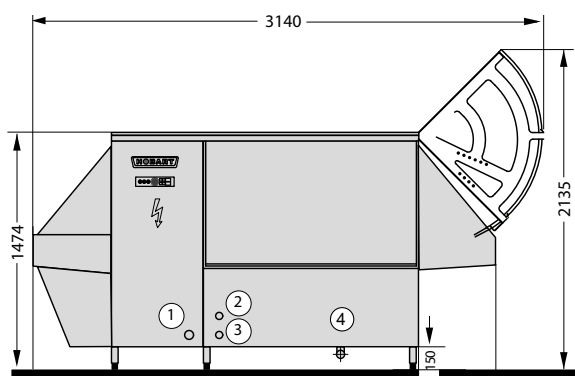
FUX COMPACT WITH EXIT ROLLER CONVEYOR



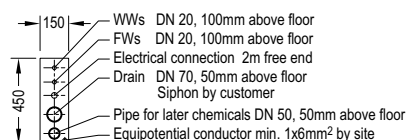
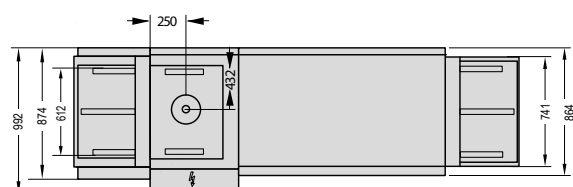
- 1 Electric supply 400/50/3/N, 26,9 kW, 3x50 amps
- 2 Warm water connection DN 20, max. 60°C for tankfill (optional)
- 3 Fresh water connection DN 20, max. 60°C flow pressure min. 1.5 bar
- 4 Drain HT / DN 50, DN 70 on site



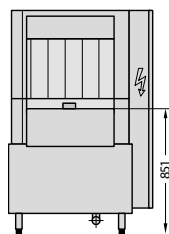
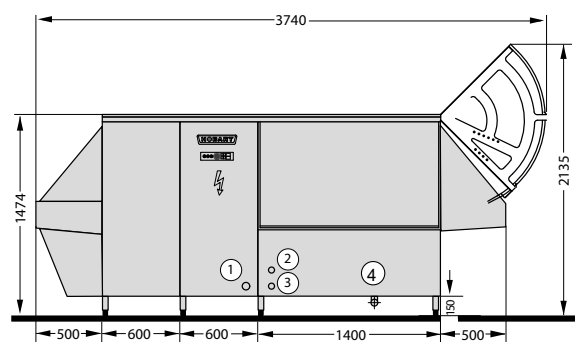
FUX COMPACT WITH RACK TURNING DEVICE (ONE-MAN OPERATION)



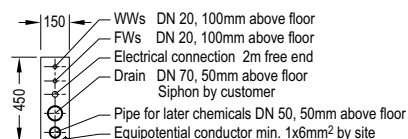
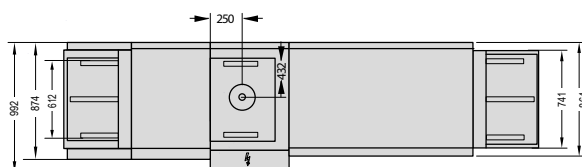
- 1 Electric supply 400/50/3/N, 26,9 kW, 3x50 amps
- 2 Warm water connection DN 20, max. 60°C for tankfill (optional)
- 3 Fresh water connection DN 20, max. 60°C flow pressure min. 1.5 bar
- 4 Drain HT / DN 50, DN 70 on site



FUX COMPACT WITH BLOWER AND RACK TURNING DEVICE (ONE-MAN OPERATION)



- 1 Electric supply 400/50/3/N, 26,9 kW, 3x50 amps
- 2 Warm water connection DN 20, max. 60°C for tankfill (optional)
- 3 Fresh water connection DN 20, max. 60°C flow pressure min. 1.5 bar
- 4 Drain HT / DN 50, DN 70 on site



SPECIFICATION / STANDARD CONFIGURATIONS**BASIC MODEL
ELECTRICALLY HEATED
WITH EXHAUST VENTILATOR****BASIC DATA FUX A**

Fresh water supply	50°C, 0 - 3°dH
Note:	Other heating allows fresh water supply temperatures between 10 and 50°C.
Control	SMARTRONIC with main switch
Conveyor speed	3-Speed gear motor, free selectable between 0,7 and 3,1 m/min
Conveyor	Standard flat conveyor
Wash system	3/3 wash system with side wash in all main wash sections (only with prewash S)

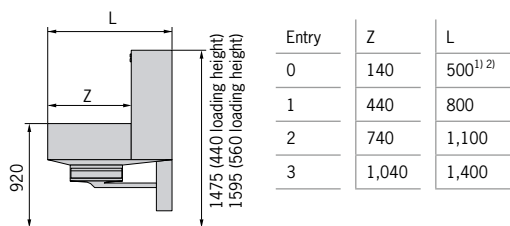
SPECIFICATION / STANDARD CONFIGURATIONS**BASIC MODEL
ELECTRICALLY HEATED
WITH EXHAUST VENTILATOR****BASIC DATA FUX A-A**

Fresh water supply	50°C, 0 - 3°dH
Note:	Other heating allows fresh water supply temperatures between 10 and 50°C.
Control	SMARTRONIC with main switch
Conveyor	3-Speed gear motor, free selectable between 2,3 and 7,7 m/min
Conveyor	Standard flat conveyor
Wash system	3/3 wash system with side wash in all main wash sections

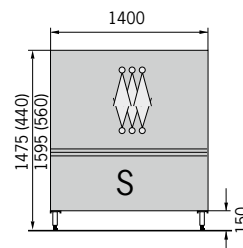
SPECIFICATION / STANDARD CONFIGURATIONS**BASIC MODEL
ELECTRICALLY HEATED
WITH EXHAUST VENTILATOR****BASIC DATA FUX A-A-A**

Fresh water supply	50°C, 0 - 3°dH
Note:	Other heating allows fresh water supply temperatures between 10 and 50°C.
Control	SMARTRONIC with main switch
Conveyor	3-Speed gear motor, free selectable between 3,8 and 11,5 m/min
Conveyor	Standard flat conveyor
Wash system	3/3 wash system with side wash in all main wash sections

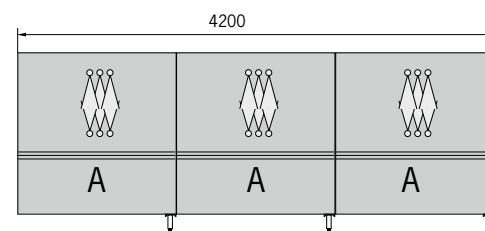
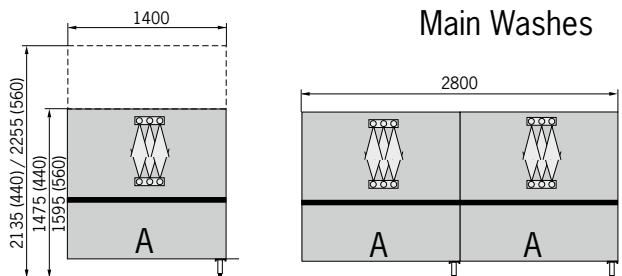
Entry section



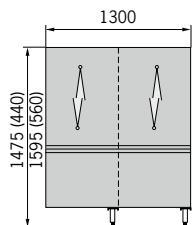
Pre Wash



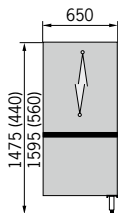
Main Washes



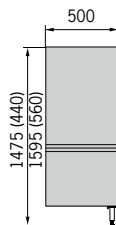
Pre & Final Rinse



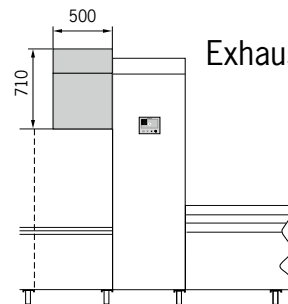
Final Rinse



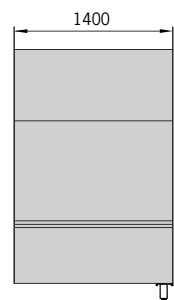
Neutral Zone



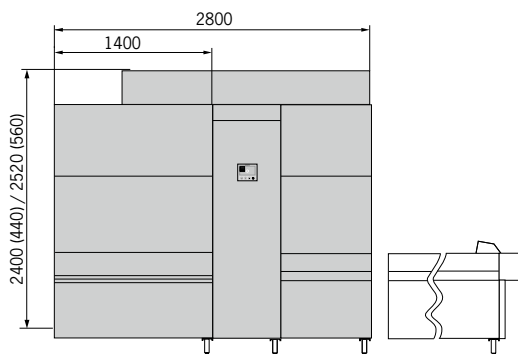
Exhaust



TBR1 / TBR2



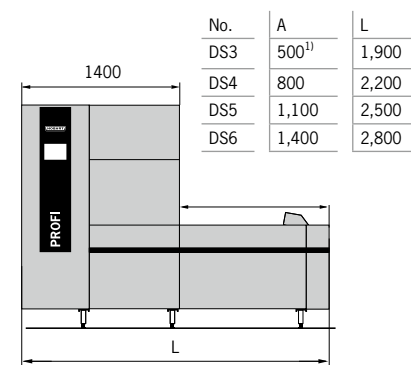
TBR / DS



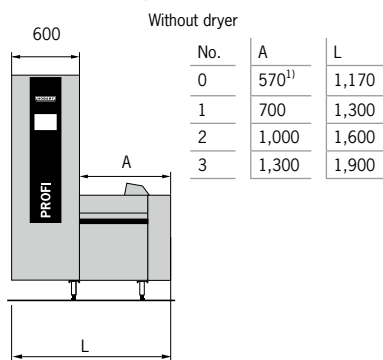
Dryer DSK



Dryer DS

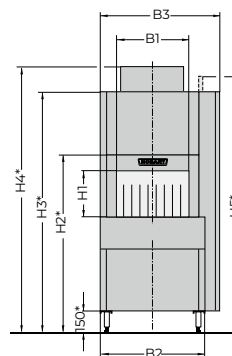
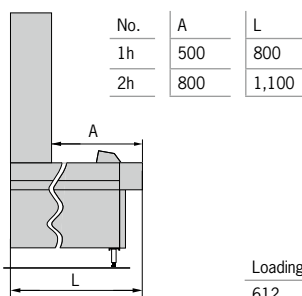


Without Dryer



Exit section

for control box wall installation



Loading width	H1	H2	H3	H4	H5	B1	B2	B3
612	440	1,475	1,960	2,150	2,135	612	865	980
612	560	1,595	2,080	2,270	2,375	612	865	980
760	440	1,475	1,960	2,150	2,135	760	1,013	1,128
760	560	1,595	2,080	2,270	2,375	760	1,013	1,128
965	440	1,475	1,960	2,150	2,135	965	1,218	1,333
965	560	1,595	2,080	2,270	2,375	965	1,218	1,333

1) For roller table connection only
2) For A and S-A machine only

Working direction shown is left to right - right to left mirrorwise.

Loading height (H1) 690 mm on request!

Container capacity per h ¹⁾	Convey. Speed (m/min.) min/max	Water cons. ²⁾ (l/h)	Electrical loads ³⁾ in kW with			Recommended choice of models	Total length L (in mm)	Entry Z (in mm)	Exit A (in mm)
			Heat recovery ⁴⁾	warm water feed ⁵⁾	cold water feed ⁴⁾				
300	0.8/2.3	260	45.9	42.9	54.9	FUX 2-AF-1	4,450	740	700
						FUX 2-AF-2	4,750	740	1,000
300	0.8/2.3	240	43.1	40.1	52.1	FUX 2-APF-1	5,100	740	700
						FUX 2-A-PF-2	5,400	740	1,000
300	0.8/2.3	260	64.9	61.9	73.9	FUX 2-AF-DS3	5,050	740	500
						FUX 2A-F-DS4	5,350	740	800
300	0.8/2.3	240	62.1	59.1	71.1	FUX 2-APF-DS3	5,700	740	500
						FUX 2-APF-DS4	6,000	740	800
400	1.5/3.1	260	45.1	42.1	54.1	FUX 2-S-AF-1	5,850	740	700
						FUX 2-S-AF-2	6,150	740	1,000
400	1.5/3.1	240	42.3	39.3	51.3	FUX 2-S-APF-1	6,500	740	700
						FUX 2-S-APF-2	6,800	740	1,000
400	1.5/3.1	260	64.1	61.1	73.1	FUX 2-S-AF-DS3	6,450	740	700
						FUX 2-S-AF-DS4	6,750	740	1,000
400	1.5/3.1	240	61.3	58.3	70.3	FUX 2-S-APF-DS3	7,100	740	500
						FUX 2-S-APF-DS4	7,400	740	800
750	2.3/5.8	310	71.3	65.3	86.3	FUX 2-S-A-AF-1	7,250	740	700
						FUX 2-S-A-AF-2	7,550	740	1,000
750	2.3/5.8	280	68.5	65.5	80.5	FUX 2-S-A-APF-1	7,900	740	700
						FUX 2-S-A-APF-2	8,200	740	1,000
750	2.3/5.8	310	90.3	84.3	105.3	FUX 2-S-A-AF-DS3	7,850	740	500
						FUX 2-S-A-AF-DS4	8,150	740	800
750	2.3/5.8	280	87.5	84.5	99.5	FUX 2-S-A-APF-DS3	8,500	740	500
						FUX 2-S-A-APF-DS4	8,800	740	800
1,000	3.8/7.7	340	91.5	88.5	106.5	FUX 2-S-A-A-AF-1	8,650	740	700
						FUX 2-S-A-A-AF-2	8,950	740	1,000
1,000	3.8/7.7	300	91.7	85.7	100.7	FUX 2-S-A-A-APF-1	9,300	740	700
						FUX 2-S-A-A-APF-2	9,600	740	1,000
1,000	3.8/7.7	340	110.5	107.5	125.5	FUX 2-S-A-A-AF-DS3	9,250	740	500
						FUX 2-S-A-A-AF-DS4	9,550	740	800
1,000	3.8/7.7	300	110.7	104.7	119.7	FUX 2-S-A-A-APF-DS3	9,900	740	500
						FUX 2-S-A-A-APF-DS4	10,200	740	800

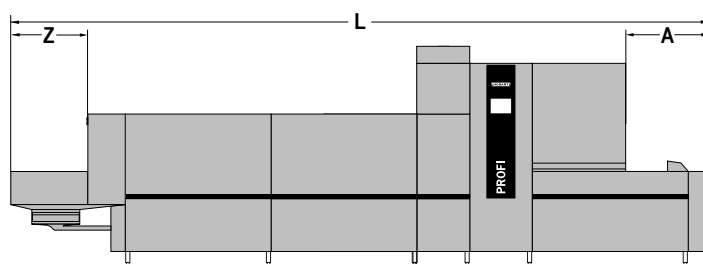
¹⁾ Container size 600 x 400 mm

²⁾ For closed standard container

³⁾ Values 10%; room conditions acc. to VDI 2052

⁴⁾ Cold water supply (15°C) for rinse

⁵⁾ Warm water supply (50°C) for rinse



DATA SHEET FUX-SERIES 612 MM WIDE / 440 MM HIGH



conv. motor (kW)	PREWASH			MAIN WASH				FINAL / DUAL-RINSE *					DRYER		
	Pump loading (kW)	Pump capacity (l/min)	Tank volume (l)	Pump loading (kW)	Pump capacity (l/min)	Tank volume (l)	Tank heating (kW)	Rinse pump (kW)	Revol. pump (kW)	Booster heat recovery (kW) ¹⁾	Booster warm water feed (kW) ²⁾	Booster cold water feed (kW) ¹⁾	Fan (kW)	Air circul. (m ³ /h)	Hea- ting (kW)
0.25	–	–	–	2.2	660	125	24	0.55	–	18	15	27	–	–	–
0.25	–	–	–	2.2	660	125	24	0.55	0.24	15	12	24	–	–	–
0.25	–	–	–	2.2	660	125	24	0.55	–	18	15	27	1	2,200	18
0.25	–	–	–	2.2	660	125	24	0.55	0.24	15	12	24	1	2,200	18
0.25	2.2	660	125	2.2	660	125	21	0.55	–	18	15	27	–	–	–
0.25	2.2	660	125	2.2	660	125	21	0.55	0.24	15	12	24	–	–	–
0.25	2.2	660	125	2.2	660	125	21	0.55	–	18	15	27	1	2,200	18
0.25	2.2	660	125	2.2	660	125	21	0.55	0.24	15	12	24	1	2,200	18
0.25	2.2	660	125	2 x 2.2	2 x 660	2 x 125	2 x 21	0.55	–	21	15	36	–	–	–
0.25	2.2	660	125	2 x 2.2	2 x 660	2 x 125	2 x 21	0.55	0.24	18	15	30	–	–	–
0.25	2.2	660	125	2 x 2.2	2 x 660	2 x 125	2 x 21	0.55	–	21	15	36	1	2,200	18
0.25	2.2	660	125	2 x 2.2	2 x 660	2 x 125	2 x 21	0.55	0.24	18	15	30	1	2,200	18
0.25	2.2	660	125	3 x 2.2	3 x 660	3 x 125	18 + 2x21	0.55	–	21	18	36	–	–	–
0.25	2.2	660	125	3 x 2.2	3 x 660	3 x 125	18 + 2x21	0.55	0.24	21	15	30	–	–	–
0.25	2.2	660	125	3 x 2.2	3 x 660	3 x 125	18 + 2x21	0.55	–	21	18	36	1	2,200	18
0.25	2.2	660	125	3 x 2.2	3 x 660	3 x 125	18 + 2x21	0.55	0.24	21	15	30	1	2,200	18

¹⁾ Cold water supply (15°C) for rinse

²⁾ Warm water supply (50°C)

Standard split points see chapter 1.9

Container capacity per h ¹⁾	Convey. Speed (m/min.) min/max	Water cons. ²⁾ (l/h)	Electrical loads ³⁾ in kW with			Recommended choice of models	Total length L (in mm)	Entry Z (in mm)	Exit A (in mm)
			Heat recovery ⁴⁾	warm water feed ⁵⁾	cold water feed ⁴⁾				
300	0.8/2.3	360	51.9	45.9	63.9	FUX 2-AF-1 FUX 2-AF-2	4,450 4,750	740 740	700 1,000
300	0.8/2.3	320	49.2	46.2	64.2	FUX 2-A-PF-1 FUX 2-A-PF-2	5,100 5,400	740 740	700 1,000
300	0.8/2.3	360	75.3	69.3	87.3	FUX 2-AF-DS3 FUX 2-AF-DS4	5,050 5,350	740 740	500 800
300	0.8/2.3	320	72.6	69.6	87.6	FUX 2-A-PF-DS3 FUX 2-A-PF-DS4	5,700 6,000	740 740	500 800
400	1.5/3.1	360	51.1	45.1	63.1	FUX 2-S-AF-1 FUX 2-S-AF-2	5,850 6,150	740 740	700 1,000
400	1.5/3.1	320	48.4	45.4	63.4	FUX 2-S-A-PF-1 FUX 2-S-A-PF-2	6,500 6,800	740 740	700 1,000
400	1.5/3.1	360	74.5	68.5	86.5	FUX 2-S-AF-DS3 FUX 2-S-AF-DS4	6,450 6,750	740 740	700 1,000
400	1.5/3.1	320	71.8	68.8	86.8	FUX 2-S-A-PF-DS3 FUX 2-S-A-PF-DS4	7,100 7,400	740 740	500 800
750	2.3/5.8	450	77.3	73.3	95.3	FUX 2-S-AAF-1 FUX 2-S-AAF-2	7,250 7,550	740 740	700 1,000
750	2.3/5.8	410	74.6	71.6	95.6	FUX 2-S-AA-PF-1 FUX 2-S-AA-PF-2	7,900 8,200	740 740	700 1,000
750	2.3/5.8	450	100.7	91.7	118.7	FUX 2-S-AAF-DS3 FUX 2-S-AAF-DS4	7,850 8,150	740 740	500 800
750	2.3/5.8	410	98.0	95.0	119.0	FUX 2-S-AA-PF-DS3 FUX 2-S-AA-PF-DS4	8,500 8,800	740 740	500 800
1,000	3.8/7.7	510	100.5	94.5	124.5	FUX 2-S-AAAF-1 FUX 2-S-AAAF-2	8,650 8,950	740 740	700 1,000
1,000	3.8/7.7	470	97.8	91.8	115.8	FUX 2-S-AA-A-PF-1 FUX 2-S-AA-A-PF-2	9,300 9,600	740 740	700 1,000
1,000	3.8/7.7	510	123.9	117.9	147.9	FUX 2-S-AAAF-DS3 FUX 2-S-AAAF-DS4	9,250 9,550	740 740	500 800
1,000	3.8/7.7	470	121.2	115.2	139.2	FUX 2-S-AA-A-PF-DS3 FUX 2-S-AA-A-PF-DS4	9,900 10,200	740 740	500 800

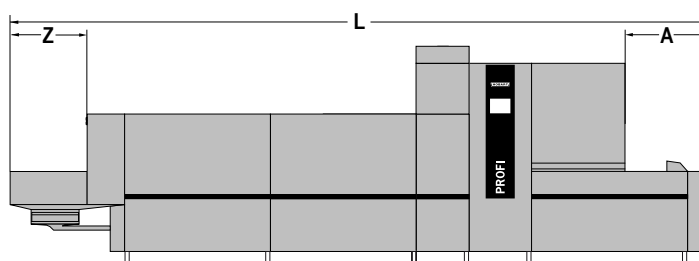
¹⁾ Container size 600 x 400 mm

²⁾ For closed standard container

³⁾ Values 10%; room conditions acc. to VDI 2052

⁵⁾ Cold water supply (15°C) for rinse

⁴⁾ Warm water supply (50°C) for rinse



conv. motor (kW)	PREWASH			MAIN WASH				FINAL / DUAL-RINSE *					DRYER		
	Pump loading (kW)	Pump capacity (l/min)	Tank volume (l)	Pump loading (kW)	Pump capacity (l/min)	Tank volume (l)	Tank heating (kW)	Rinse pump (kW)	Revol. pump (kW)	Booster heat recovery (kW) ¹⁾	Booster warm water feed (kW) ²⁾	Booster cold water feed (kW) ¹⁾	Fan (kW)	Air circul. (m ³ /h)	Hea- ting (kW)
0.25	–	–	–	2.2	800	151	24	0.55	–	24	18	36	–	–	–
0.25	–	–	–	2.2	800	151	24	0.55	0.24	21	18	36	–	–	–
0.25	–	–	–	2.2	800	151	24	0.55	–	24	18	36	2 x 0.7	2,800	22
0.25	–	–	–	2.2	800	151	24	0.55	0.24	21	18	36	2 x 0.7	2,800	22
0.25	2.2	800	151	2.2	800	151	21	0.55	–	24	18	36	–	–	–
0.25	2.2	800	151	2.2	800	151	21	0.55	0.24	21	18	36	–	–	–
0.25	2.2	800	151	2.2	800	151	21	0.55	–	24	18	36	2 x 0.7	2,800	22
0.25	2.2	800	151	2.2	800	151	21	0.55	0.24	21	18	36	2 x 0.7	2,800	22
0.25	2.2	800	151	2 x 2.2	2 x 800	2 x 151	2 x 21	0.55	–	24	21	45	–	–	–
0.25	2.2	800	151	2 x 2.2	2 x 800	2 x 151	2 x 21	0.55	0.24	24	21	45	–	–	–
0.25	2.2	800	151	2 x 2.2	2 x 800	2 x 151	2 x 21	0.55	–	24	21	45	2 x 0.7	2,800	22
0.25	2.2	800	151	2 x 2.2	2 x 800	2 x 151	2 x 21	0.55	0.24	24	21	45	2 x 0.7	2,800	22
0.25	2.2	800	151	3 x 2.2	3 x 800	3 x 151	18 + 2x21	0.55	–	30	24	54	–	–	–
0.25	2.2	800	151	3 x 2.2	3 x 800	3 x 151	18 + 2x21	0.55	0.24	27	21	45	–	–	–
0.25	2.2	800	151	3 x 2.2	3 x 800	3 x 151	18 + 2x21	0.55	–	30	24	54	2 x 0.7	2,800	22
0.25	2.2	800	151	3 x 2.2	3 x 800	3 x 151	18 + 2x21	0.55	0.24	27	21	45	2 x 0.7	2,800	22

¹⁾ Cold water supply (15°C) for rinse

²⁾ Warm water supply (50°C)

Standard split points see chapter 1.9

Container capacity per h ¹⁾	Convey. Speed (m/min.) min/max	Water cons. ²⁾ (l/h)	Electrical loads ³⁾ in kW with			Recommended choice of models	Total length L (in mm)	Entry Z (in mm)	Exit A (in mm)
			Heat recovery ⁴⁾	warm water feed ⁵⁾	cold water feed ⁴⁾				
400	0.8/2.3	490	59.6	53.6	74.6	FUX 2-AF-1 FUX 2-AF-2	4,450 4,750	740 740	700 1,000
400	0.8/2.3	440	56.8	50.8	74.8	FUX 2-A-PF-1 FUX 2-A-PF-2	5,100 5,400	740 740	700 1,000
400	0.8/2.3	490	85.6	79.6	100.6	FUX 2-AF-DS3 FUX 2-AF-DS4	5,050 5,350	740 740	500 800
400	0.8/2.3	440	82.8	76.8	100.8	FUX 2-A-PF-DS3 FUX 2-A-PF-DS4	5,700 6,000	740 740	500 800
600	1.5/3.1	490	60.6	54.6	75.6	FUX 2-S-AF-1 FUX 2-S-AF-2	5,850 6,150	740 740	700 1,000
600	1.5/3.1	440	57.8	51.8	75.8	FUX 2-S-A-PF-1 FUX 2-S-A-PF-2	6,500 6,800	740 740	700 1,000
600	1.5/3.1	490	86.6	80.6	101.6	FUX 2-S-AF-DS3 FUX 2-S-AF-DS4	6,450 6,750	740 740	700 1,000
600	1.5/3.1	440	83.8	77.8	101.8	FUX 2-S-A-PF-DS3 FUX 2-S-A-PF-DS4	7,100 7,400	740 740	500 800
1,000	2.3/5.8	550	91.6	79.6	109.6	FUX 2-S-A-AF-1 FUX 2-S-A-AF-2	7,250 7,550	740 740	700 1,000
1,000	2.3/5.8	500	85.8	79.8	109.8	FUX 2-S-A-A-PF-1 FUX 2-S-A-A-PF-2	7,900 8,200	740 740	700 1,000
1,000	2.3/5.8	550	117.6	105.6	135.6	FUX 2-S-A-AF-DS3 FUX 2-S-A-AF-DS4	7,850 8,150	740 740	500 800
1,000	2.3/5.8	500	111.8	105.8	135.8	FUX 2-S-A-A-PF-DS3 FUX 2-S-A-A-PF-DS4	8,500 8,800	740 740	500 800
1,350	3.8/7.7	620	113.6	104.6	131.6	FUX 2-S-A-A-AF-1 FUX 2-S-A-A-AF-2	8,650 8,950	740 740	700 1,000
1,350	3.8/7.7	560	113.8	104.8	131.8	FUX 2-S-A-A-A-PF-1 FUX 2-S-A-A-A-PF-2	9,300 9,600	740 740	700 1,000
1,350	3.8/7.7	620	139.6	130.6	157.6	FUX 2-S-A-A-AF-DS3 FUX 2-S-A-A-AF-DS4	9,250 9,550	740 740	500 800
1,350	3.8/7.7	560	139.8	130.8	157.8	FUX 2-S-A-A-A-PF-DS3 FUX 2-S-A-A-A-PF-DS4	9,900 10,200	740 740	500 800

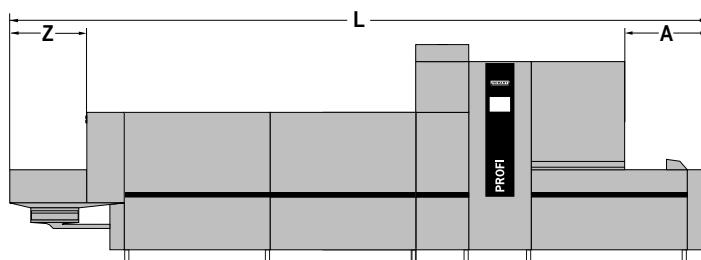
¹⁾ Container size 600 x 400 mm

²⁾ For closed standard container

³⁾ Values 10%; room conditions acc. to VDI 2052

⁵⁾ Cold water supply (15°C) for rinse

⁴⁾ Warm water supply (50°C) for rinse



conv. motor (kW)	PREWASH			MAIN WASH				FINAL / DUAL-RINSE *					DRYER		
	Pump loading (kW)	Pump capacity (l/min)	Tank volume (l)	Pump loading (kW)	Pump capacity (l/min)	Tank volume (l)	Tank heating (kW)	Rinse pump (kW)	Revol. pump (kW)	Booster heat recovery (kW) ¹⁾	Booster warm water feed (kW) ²⁾	Booster cold water feed (kW) ¹⁾	Fan (kW)	Air circul. (m ³ /h)	Hea- ting (kW)
0.25	–	–	–	4.0	1,100	180	24	0.55	–	30	24	45	–	–	–
0.25	–	–	–	4.0	1,100	180	24	0.55	0.24	27	21	45	–	–	–
0.25	–	–	–	4.0	1,100	180	24	0.55	–	30	24	45	2 x 1.0	4,400	24
0.25	–	–	–	4.0	1,100	180	24	0.55	0.24	27	21	45	2 x 1.0	4,400	24
0.25	4.0	1,100	180	4.0	1,100	180	21	0.55	–	30	24	45	–	–	–
0.25	4.0	1,100	180	4.0	1,100	180	21	0.55	0.24	27	21	45	–	–	–
0.25	4.0	1,100	180	4.0	1,100	180	21	0.55	–	30	24	45	2 x 1.0	4,400	24
0.25	4.0	1,100	180	4.0	1,100	180	21	0.55	0.24	27	21	45	2 x 1.0	4,400	24
0.25	4.0	1,100	180	2 x 4.0	2 x 1,100	2 x 180	2 x 21	0.55	–	36	24	54	–	–	–
0.25	4.0	1,100	180	2 x 4.0	2 x 1,100	2 x 180	2 x 21	0.55	0.24	30	24	54	–	–	–
0.25	4.0	1,100	180	2 x 4.0	2 x 1,100	2 x 180	2 x 21	0.55	–	36	24	54	2 x 1.0	4,400	24
0.25	4.0	1,100	180	2 x 4.0	2 x 1,100	2 x 180	2 x 21	0.55	0.24	30	24	54	2 x 1.0	4,400	24
0.25	4.0	1,100	180	3 x 4.0	3 x 1,100	3 x 180	18 + 2 x 21	0.55	–	36	27	54	–	–	–
0.25	4.0	1,100	180	3 x 4.0	3 x 1,100	3 x 180	18 + 2 x 21	0.55	0.24	36	27	54	–	–	–
0.25	4.0	1,100	180	3 x 4.0	3 x 1,100	3 x 180	18 + 2 x 21	0.55	–	36	27	54	2 x 1.0	4,400	24
0.25	4.0	1,100	180	3 x 4.0	3 x 1,100	3 x 180	18 + 2 x 21	0.55	0.24	36	27	54	2 x 1.0	4,400	24

¹⁾ Cold water supply (15°C) for rinse

²⁾ Warm water supply (50°C)

Standard split points see chapter 1.9

	CONVEYOR WIDTH	PRICES ON REQUEST		
		612 mm	760 mm	965 mm
Select booster	booster 9 / 12 / 15 / 18 kW			
	booster 21 / 24 / 27 / 30 / 36 kW			
	booster 42 / 45 / 54 kW			
	booster steam heated (up to 24kW heating power)			
	booster steam heated (more than 24kW heating power)			
Steam heating 0,3 - 1,0 bar	All tubes stainless steel, insulated, all A-machines all A-A-machines all A-A-A-machines per dryer DS or DSK			
>1,0 - 3,5 bar	all A-machines all A-A-machines all A-A-A-machines per dryer DS or DSK			
Hot w. heating min. 110 °C max. 10 bar	all A-machines all A-A-machines all A-A-A-machines per dryer DS or DSK			
Wall sealing frame	for 650 mm module (e.g. R) for 1.400 mm module (e.g. S, A, DS) for exit sections per meter			
Back panel	for 650 mm module for 1.400 mm module			
Door insulation	for 650 mm module for 1.400 mm module for DS dryer			
Insulation of top and back panel	or 650 mm module for 1.400 mm module for DS dryer			
Heat recovery	C25, 25 m², copper pipes, vinyl coated alu fins C32, 32 m², copper pipes, vinyl coated alu fins C38, 38 m², copper pipes, vinyl coated alu fins			
	C25, 25 m², stainless steel pipes, vinyl coated alu fins C32, 32 m², stainless steel pipes, vinyl coated alu fins C38, 38 m², stainless steel pipes, vinyl coated alu fins			
Shut-off valves	Set of 2 for cold and warm water supply (774844-1) Stainless steel for demin water supply (774420-5)			
Tank fill via booster	if hot water supply (0-3°d) is not available			
Tank fill via add. booster	to speed up initial fill if hot water supply (0-3°d) is not available - electric heated 18 kW / 9 kW interlocked - steam or hot water heated			
Hinged doors	for 650 mm module for 1.400 mm module			
Stainless steel basket	instead of plastic strainer basket per S or A			
Strainer control	ensures correct positioning of strainer and filter for SMARTRONIC Control for PROTRONIC XL Control			

	CONVEYOR WIDTH	PRICES ON REQUEST		
		612 mm	760 mm	965 mm
PERMANENT-CLEAN automatic soil removal	High effective filtration in the pre-wash zone with automatic and continuous soil removal (not for 965 mm width) for 1,400 mm module			
AUTO-CLEAN self-cleaning system	Dedicated cleaning nozzles ensure thorough cleaning of the machine interior (only available with PROTRONIC XL control)			
Tank insulation	insulation thickness 10 mm per wash tank / rinse tank			
Stand-by pre-wash heater	For extended stand-by times, 6; 7,5; 9 kW (612/760/965)			
Butchery heater	Specific higher food soil resistant tank heaters 01-533334-021 (18 kW) / 01-533334-022 (24 kW) 01-533334-023 (27 kW)			
N	Separate neutral zone 650 mm. With drop pan and panorama door			
TM	for installation of the machine with a separation wall between dirty and clean side of the dishwashing room. Can also be used as a neutral zone without door. Length 150 mm Length 250 mm Length 500 mm			
Sloped conveyor by chicane	Single-sided slope starting in rinse zone F improves drain of water for containers with closed surface. The complete drain of water from the edges of GN-containers cannot be guaranteed. Tunnel height reduced by 50 mm due to slope.			
DSK Additional dryer	900 mm-module, to be mounted between rinse and standard dryer. To be combined with DL and DS dryers, with door. Electrically heated 6 kW / 7,5 kW / 12 kW (612/760/965) as standard dryer			
	as above, but not heated			
	Insulation for dryer DSK			
Blower Section TBR1	1,400 mm module with door, to be mounted between rinse and standard dryer or exit with high pressure 7.5 kW radial blower 4 adjustable air blades			
Blower Section TBR2	1,400 mm module with door, to be mounted between rinse and standard dryer or exit with 2 high pressure 7.5 kW radial blower 8 adjustable air blades			
Exit length reduction 	Reduction of dimension „L“ by 130 mm. for connection of roller table only, Standard on exit no. „0“			
Entry with rollers 	„Open“ entry with rollers for connection to roller table useable on entry 1 - 3, integrated in hinged entry flap			
Entry vent hood 	Recommended for machines with 2 wash tanks including extension of entry hood of 300mm including fan exhaust volume 1,000/1,200/1,500m³/h (612/760/965)			
Control box 1,400 mm	for all machines with electrical load more than 2x100 amps instead of standard control box 600 mm, dimension: 2,080 x 1,400 x 270 mm (h,w,d), assembled on rear side of dryer/TBR			

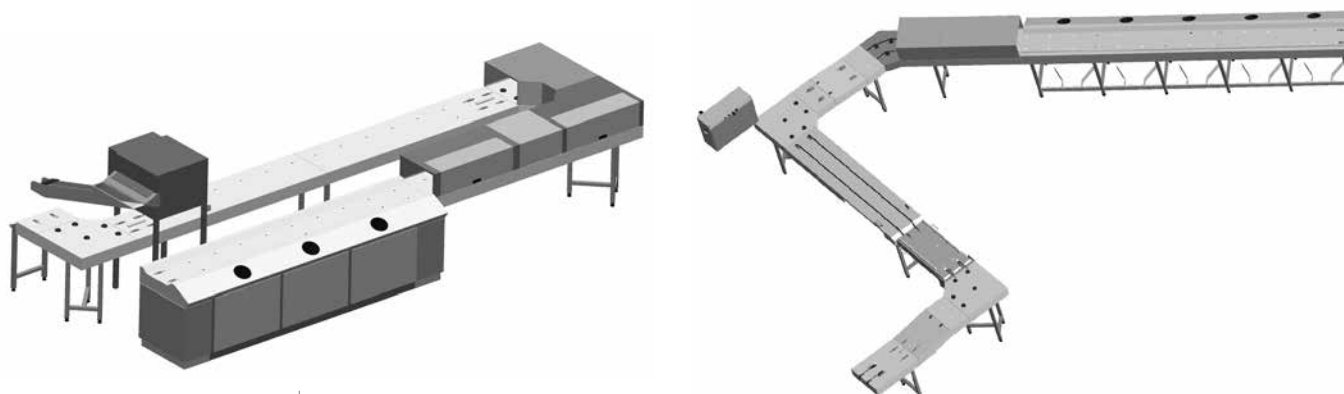


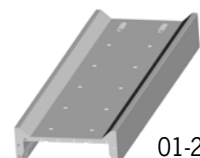
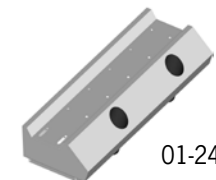
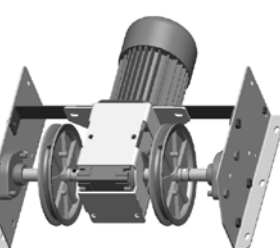
		All Prices on request	
		SMARTRONIC	PROTRONIC XL
Electro-mechanical control		●	–
Memory-programmable control with 7 inch graphic colour touch display		–	●
Interfaces:		CAN	TCP/IP
Temperature control on display of all tanks, rinse and dryer		–	●
Permanent temperature LED-display of main wash and rinse other temperatures selectable by push of a button		●	–
Functions:			
Variable rinse water flow depending on conveyor speed (AQUA-ADAPT)		●	●
Empty compartment detection with reduced rinse water flow (SENSO-SPACE)		–	●
Single-button start-up fill / heat		●	●
Single-button tank drain		●	●
Main switch		●	●
Main switch 6-pole (required for more than 100 amps)		○	○
Automatic start-up by timer		–	●
Autotimer energy-saving cut-off		○	○
Pilot lights for „ready“ and „fault“		●	●
Fault display in case of defective motor and temperature detector		●	●
Fault display for all malfunctions		–	●
Conveyor drive:			
3 Selectable speeds frequency-controlled		●	●
Conveyor-reverse via display (software solution)		–	●
Conveyor-reverse switch on control box with key-operated switch		○	○
Data management:			
Counter for operation hours in control box		○	●
Operation log book according DIN EN 17735		–	●
Display of operation hours and service intervals		–	●
Counters for water (mechanical), (fill & rinse water)		○	–
Counters for water (digital with display on control board), (fill & rinse water)		–	○
Counter for electricity (kWh)		○	○
Emergency cut-off switch for conveyor at entry and exit		●	●
Potential free contacts:			
For SICOTRONIC Energy Management *			
For external exhaust fan		○	○
SEF 97-053		●	●
SEF 97-037			
Conveyor start-stop-switch at entry or exit (add. to buttons on control box)		○	○
Link to external emergency cut-off switch (needed if more than one machine or combination with conveyor is installed)		○	○
SEF-15/072			

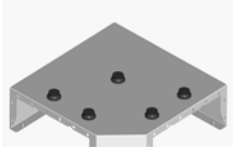
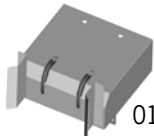
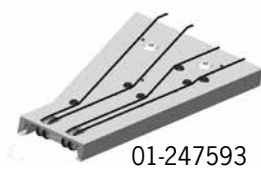
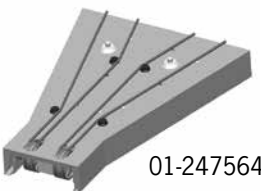
● Inclusive ○ Optional – Not available

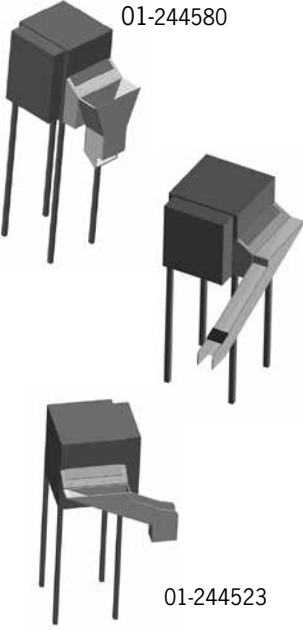
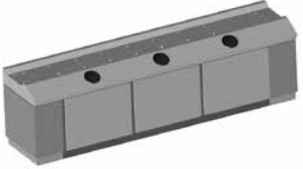
Prices on request

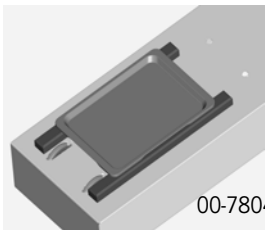
* not possible with heat pump

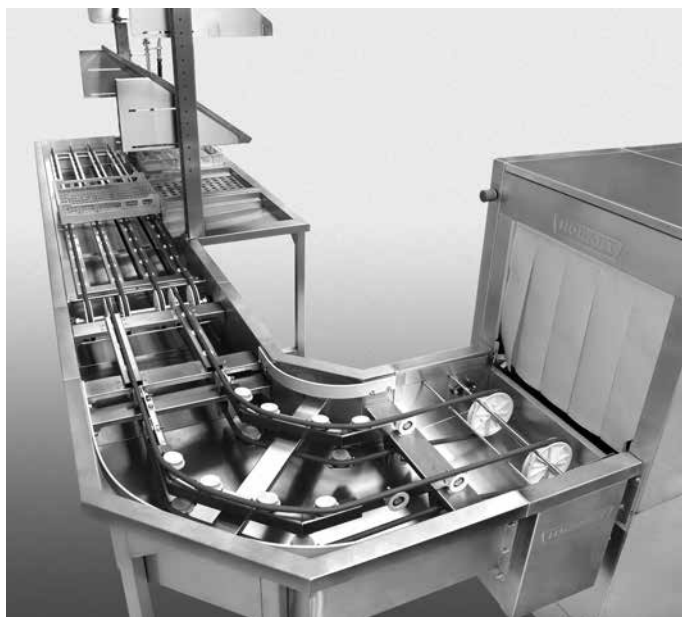


MODEL	DESCRIPTION	ORDER-NO.	E ON REQ.
 00-899907	Controlbox incl. On./Off/Emergency- and Mainswitch	700 mm 1,200 mm	00-899907 00-899918
	Conveyor table flat, 500x150 mm BxH;	per m	01-247500
	Conveyor table flat, 420x150 mm BxH;	per m	01-247420
	Conveyor table flat, 420x150 mm BxH; asymmetric for sorting stations	per m	01-249360
 01-247507	Conveyor table flat, 600x150 mm BxH, (for fullyautomatic system)	per m	01-247425
	Price per segment up to 3000 mm,	per each	
	Conveyor table with side profile, 500x200	per m	01-247507
	Price per segment up to 3000 mm,	per each	
 01-247519	Conveyor table with side profile & sloped front, 710 x 200	per m	
	Price per segment up to 3000 mm	per each	01-247519
	Leg, per segment 1 pcs.+	per each	01-247430
	Wall mounted console		00-88237
 00-897473	Wall mounted console, integrated, (only with tray return conveyor)		00-882318
	Incline/decline 940/1050/940	per each	897497
	Conveyor reduction 50 mm high	per each	897473
	L=1.850 mm (for lowered entry)		01-241913-1
	Corner profile for conveyor reduction 420mm, 2 pcs		
	RRB Segments		
	Tray feed lengthwise	TRH 940 mm	01-247527
	Tray feed lengthwise	TRH 1050 mm	01-247527
	Tray feed crosswise	TRH 940 mm	01-247583
	Tray feed crosswise	TRH 1,050 mm	01-247588
	(all tray feed cross- and lengthwise with 2x stopper and drive)		
	flap conveyor, opening 800 mm		01-247537
	flap conveyor, special length (max. 1,000mm)		01-247537
	damper for flap conveyor		01-249333
	Drives		
	1 drive incl. motor & frequency converter, incl.1x deviating shaft twice		
	2 drives incl. Mototrs & frequency converters, incl. 2x deviating shafts twice		
	3 drives incl. Mototrs & frequency converters, incl. 3x deviating shafts twice		
	4 drives incl. Mototrs & frequency converters, incl. 4x deviating shafts twice		
	chain transmission for speed acceleration, additional price per each		

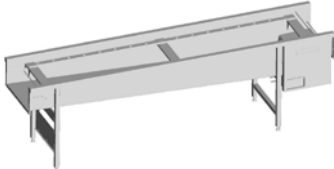
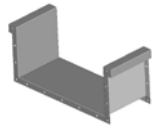
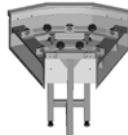
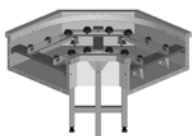
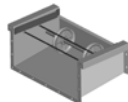
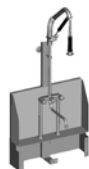
MODEL	DESCRIPTION	ORDER-NO.	E ON REQ.
 01-247555	Curves 90°- curve, 650x650 mm, incl. side guides and legs 45°- curve, 310x310 mm, incl. side guides and legs 30°- curve, 210x210 mm, incl. side guides 60°- curve, 433x433 mm, incl. side guides and legs 15°- curve 75x75 mm, incl. side guides	01-247555 00-897479 00-897899 01-243022 01-242240	
 01-247550  01-244243  01-247528	Tray Stacking Devices Tray stacking device Lengthwise, without fillcontrol Crosswise, without fillcontrol Optical fillcontrol for traystacking device Optical recognition for tray lowerator Interface to FTT 500 mm excl. drive unit for connection to FTT machine	01-247550 01-247552 01-243033 01-243033 01-247528	
 01-247593  01-247564	Conveyor Merge Sections Conveyor merge section: L/R or R/L, 2900 x 1000 mm, asym. L/R or R/L, 2900 x 1270 mm, asym. Symmetric, 2675 x 1116 mm Symmetric, 2400 x 1270 mm Merger after curve, sym., 1 stopper, without curve 90° curve for merger, sym., Stopper, light cell Basic merger corpus	01-247590 01-247590 01-247595 01-247595 01-247564 01-247563 01-247569	
 01-244145-001  01-241902  01-243073	Tunnels, Height 300 mm, Clearance 250 mm Tunnel removable 1000 mm each special length, per m Tunnel incl. hinged flap 1000 mm each special length, per m Tunnel for 90° curve removable, 650x650 each incl. hinged flap, 950x650 each Tunnel for tray return area incl .optical Hight limitation cell Optical signal incl. reset switch for height limitation Insulation for tunnel per meter	01-241973-017 01-241973 01-244145-001 01-244145 00-88237 01-241902 01-243073 00-692029	

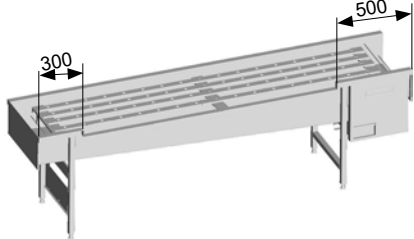
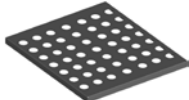
MODEL	DESCRIPTION	ORDER-NO.	E ON REQ.
	Cutlery Handling Cutlery magnet BA400, B3 without slide Slide for semiautomatic cutlery track Slide from magnet to sink, lateral Slide from magnet to sink, central (all slides are independent from magnet size) Cutlery sink movable unheated height = 580 mm unheated height = 770 mm heated 3KW height = 580 mm heated 3KW height = 770 mm	00-896009 01-244523 01-244580 168461 168461-1 ML 51074 ML 51076	
	Fixture for cutlery basket, screwed on conveyor table, per each Water injection for cutlery chute	01-247471 01-290302	
	Equipment for Tray Return Conveyor Base blind CrNi 100 mm heigh per m Waste hole screwed, DM180 mm, per each Stainless steel doors 800 mm wide per each Wooden door 800 mm wide per each Casing tray return area in stainless steel per m Centering guide for waste container Frame for tray return conveyor 710mm wide, per each	01-247789 00-898957-001 01-247484 01-247497 01242798 01-247434	
			
	Standard tray, return with 2 doors and waste holes, CrNi casing, backside open 3 doors and waste holes, CrNi casing, backside open 4 doors and waste holes, CrNi casing, backside open Sink and blind incl. drain connection, per m	01-247519 870245	

MODEL	DESCRIPTION	ORDER-NO.	E ON REQ.
 01-244110  00-780453 	Mechanical Equipment Lateral plastic side guides, 2 side per double m Lateral plastic side guides, 1 side per m Frame for GN-2/4x150 incl. GN container 2 pcs. Plastic supports, 5 mm higher as Conveyor belt, length=500 mm	01-247440 01-247440 01-244110 00-780453	
	Waste container 75 ltr., plastic (Thermohausser 40092) height= 54 cm Chassis for 75 ltr. Waste container (Thermohausser 42835)	01-292250-3 01-292252-1	
	Shelf above conveyor, Freestanding, l = 1550 mm Freestanding, l = 2050 mm Waste discharge table 300x300 mm, incl. rubber ring	00-882386 00-882286 01-290304-001	
	Electrical Equipment Mechanical hight controll with reed contact and magnet Interface to FTT / FTN Optical tray recognition cell Optical hight control Tray accumulating device with 2 light cells Switchbox incl. On-/Off-/Emergency switch Emergency switch Control unit for external emergency cut-off connection (in combination with SEF-15/072) Shockproof socket 230/50/1 Three-phase socket 400/50/3 optical signal Accoustic buzzer Cable to cabinett per m Cabinet wall mounted, additional price	01-244236 00-695674 00-882355 00-897254	
	Electrical connection for existing magnet 230V/50Hz/1 400V/50Hz/3 Electrical connection for tray brush 400V/50Hz/3		
	Documentation, Packaging Set of standard documentation, per set CD-ROM with standard documentation, per each Packaging, foil, per m of conveyor Packaging, palett and foil, per m of conveyor		


PRODUCT ADVANTAGES:

- High performance cord conceyor system
- Machine adapted free selecteable conveyor speed
- Noiseless rack movement
- Main switch as standard
- Hygienic design with slope to drain connection
- Integrated strainer drawer
- Optional rack loading station with 2-6 sorting places
- For all rack types 500x500 m
- ±25mm height adjustable

MODEL	DESCRIPTION	ORDER-NO.	E ON REQ.
	Straight conveyor, 640 x 900 mm WxH; basic price without drive unit; with 2 parallel polycords inclusive strainer pan available length from 1,000 to 2,950 mm , additional price to basic price per meter length	01-514600	
	Straight conveyor without slope /drain connection length min. 100 max. 250 mm from 250 mm up to 1,000 mm with 2 parallel poycords additional price per 1m length	01-514611	
	Drive unit 0.25 kW, with SST covering for max. 3 m straight conveyor plus 180° curve or 7 m straight conveyor	01-514670	
	Curve 45° inclusive feet combination with other curves possible	01-514710	
	Curve 90° inclusive feet combination with other curves possible	01-514700	
	Connection units for connection of straight conveyor with dishwasher without drive, with cord redirection shaft, length 350mm	01-514620	
	for curve conveyor with cord drive shaft without drive, length 350mm	01-514720	
	Pre wash station for free positioning on straight conveyor system without overhead spray	01-514660	

MODEL	DESCRIPTION	ORDER-NO.	
	Rack loading station , only in combination with conveyor system with 4 parallel polycords drive not included 2 sorting stations 3 sorting stations 4 sorting stations 5 sorting stations 6 sorting stations	L/R 01-514400-001 01-514410-001 01-514420-001 01-514430-001 01-514440-001	R/L 01-514400-002 01-514410-002 01-514420-002 01-514430-002 01-514440-002
	Side loading conveyor with 4 parallel polycords for loading racks from a table lowered loading height 860 mm drive not included	Left side open 01-514460-001 01-514460-003 01-514460-005	Right side open 01-514460-002 01-514460-004 01-514460-006
	Rack shelf for cord rack lading station with storage and sorting shelf adjustable in depth and height for	1 rack 2 racks 3 racks 4 racks 5 racks	01-514418-001 01-514418-002 01-514418-003 01-514418-004 01-514418-005
	Repository plate	01-514409-001	
	Control box for up to 3 drive units for installations with more than 1 drive unit IP class X5, 600 x 400 x 250 mm (WxHxD) Control unit for external emergency cut-off connection (in combination with SEF-15/072)	00-889907-005 SEF-15/101	
	Electrical interface to C-Line for C-Line with single speed for C-Line with double speed for C-Line with 3 speed please indicate C-Line rack speed on your order	Std.	
	Sink 500 x 400 x 250 mm welded on sorting station including plug	00-378819-001	
	Stand pipe for sink 175 mm high	00-168349-000	
	Strainer insert for sink, stainless steel, 500 x 400 mm	ML60394	
	Overhead spray with mixing valve and tap	00-605237-000	
	Packing per meter length	Pallet and foil Pallet and cartboard	



1.9 WASTE TECHNOLOGY

 made in germany

1.9 Food Waste Technology

Food Waste Treatment

Compact System ECO 355.....	2
Food Waste Disposal Units FD-Series	4

Engineered Waste Systems

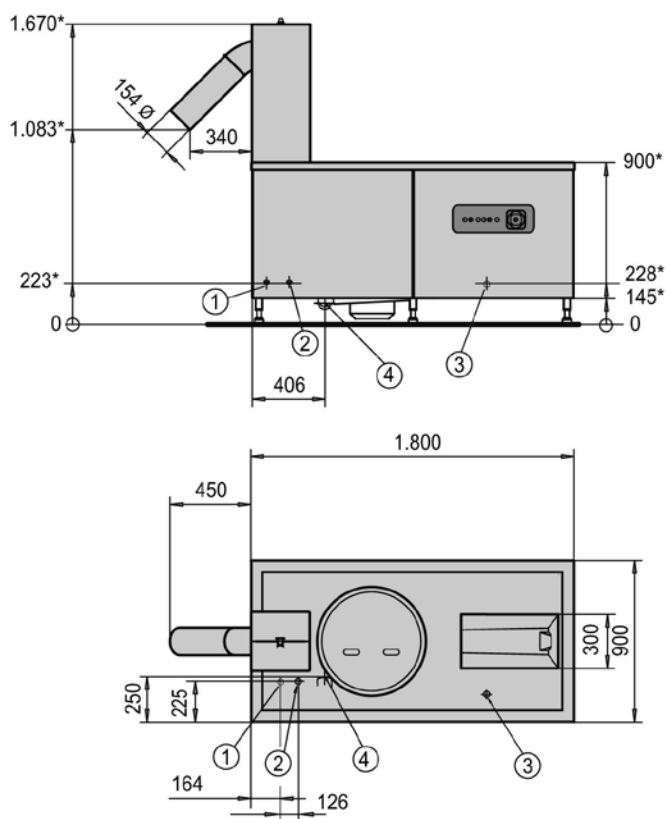
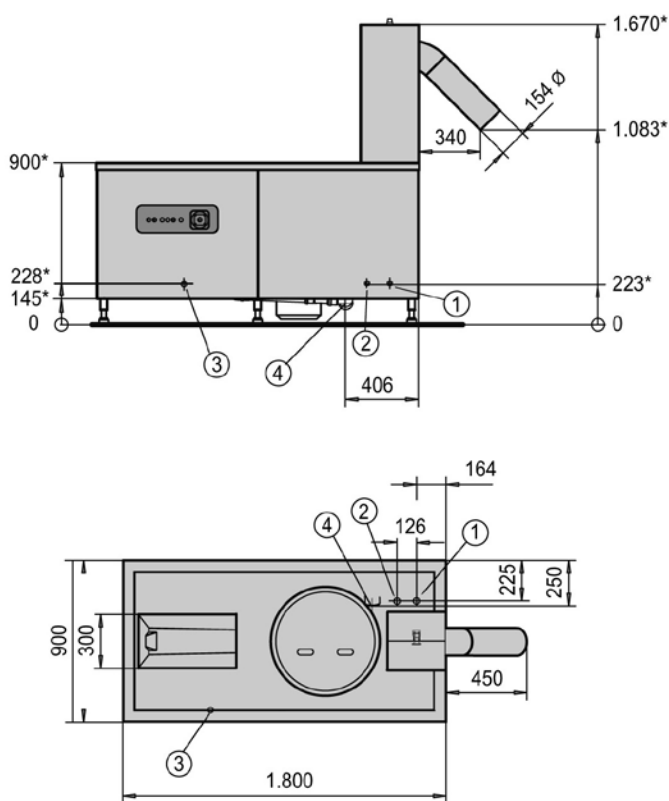
System consisting of several pulpers connected to a water press
are subject to individual specific quotations.



Model ECO-355

PRODUCT ADVANTAGES:

- Compact and modular system „ECOLO“ designed to process large volumes of mixed organic and non-organic waste (max.20%)
- Very compact model, easy to operate
- Reduces waste up to 1/8 of original volume
- De-hydration of wet waste and processing for cost-saving disposal
- Can be enhanced to larger system, e. g. with longer or second trough and connection to discharge tube
- Less water consumption for operation and cleaning
- No transport or storage problems
- Less space required for waste container
- Optimum hygiene
- Comfortable cleaning and operation
- Fully panelled
- Stainless steel 1.4301
- Worm and strainer cylinder removable without tools for easy cleaning
- Special blades available for other waste, for plastic materials and bones
- Up to 7.5 kg leftovers per minute
- High capacity safety interlocks
- Safety distance between pulper and garbage

Working direction right/ left

Working direction left/ right


STANDARD-VERSION

Discharge chute can be turned to 90° positions
Control box also wall mounted available.

MODEL	DESCRIPTION	ORDER-NO.	PRICES on req.
ECO-355-1	Free standing model integrated in table 1.800 x 900 mm waste trough recirculating pump 0.73 kW vibration pads manual drain valve DN 40 SS cylinder screen rinse fully panelled capacity up to 450 kg waste / h automatic tank fill control box with main switch and emergency stop total load 400/50/ 3; 7.1 kW, 3 x 25 A incl. air gap	ECO355-1	
ECO-355-3	As above but with motorized drain valve (instead of manual drain), closes automatically when unit is started again. With additional cleaning cycle and disinfection pump. Requires additional hot water connection.	ECO355-3	
ECO-355-F	As above but with french specification incl.additional pulper disc, PLC control and specific parameters	ECO355-3-F	

OPTIONAL EQUIPMENT

	Straight waste trough with cover and holding brackets incl. piping to recirculation pump, max. length 6 m per meter		
	Trough flushing device with throttling valve (1 x per trough)		
	45/90°-curve for trough		
	Trough junction		
	Metal catcher with magnets for trough		
	Trough connection (indicate position) for external trough		
	Additional dispenser pump for sanitizer for ECO-355-3		
	Separate control device with start, stop and operation and cleaning indication pilot light		
	Special knives for heavy duty operation with critical waste	866494-5	
	Link to external emergency cut-off switch (needed if more than one machine or combination with conveyor is installed)	SEF-15/072	

QUICK FACTS:



Short Upper Housing

FD4/50 (1/2 H.P.)
FD4/75 (3/4 H.P.)
FD4/125 (1 1/4 H.P.)



FD4/150 (1 1/2 H.P.)
FD4/200 (2 H.P.)
FD4/300 (3 H.P.)



FD4/500 (5 H.P.)

HOBART Disposers are well recognized for quality and capacity. They're designed with your needs in mind – built with a large capacity for food wasters.

The following pages illustrate the variations of controls and accessories available to make these food waste disposers the most versatile equipment for small to medium sized clean-up systems.

STANDARD FEATURES:

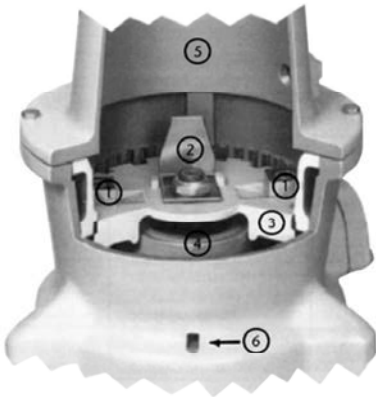
- **Bearings** for upper shaft support are permanently lubricated.
 - **Dual Directional Grinding...** automatic reversing of disposer's direction of rotation when installed with Control Group 5 or 6. Increases life and efficiency of grinding elements by dispersing the wear factor.
- Will reverse unit, freeing it up in case a jamming situation occurs.

 - **Cones...**all models FD4/50 through FD4/500 fit the same large 7 inch throat opening diameter. Cones of hydraformed stainless steel, 18 inch bowl diameter is standard; 15 inch is optional. Both feature a dual directional water inlet for flushing waste into the disposer
- **Vinyl Isolating Ring** eliminates metal to metal contact and prevents vibration and noise transmission. Sink and trough mounting accessories are also available.
- **Adapters** are available to install HOBART Disposers on existing Cones.

Note:

 - Contact your HOBART customer care representative for pricing and availability of other configurations.

BENEFITS:



There Is No Substitute For Superior Design, Quality And Rugged Construction. HOBART'S Food-waste Disposers Feature...

- ❶ Two hardened stainless steel removable CUTTER BLOCKS can be indexed for new cutting edges or replaced through throat of disposer.
- ❷ BREAKER BLADE speeds grinding, prevents objects from riding at center of flywheel.
- ❸ Ni-Resist FLYWHEEL is precision machined and balanced, has slots which undercut stationary shredder ring teeth to assure that particles are cut to proper size before passing to drain line. STATIONARY SHREDDER RING is 400 series stainless steel, has a minimum of 4 machine ground primary action breaker bars and a minimum of 40 secondary action grinding teeth.
- ❹ Heavy duty face type WATER SEAL consists of a sintered bronze mating ring and a spring loaded carbon ring insert in a chemical resistant rubber bellows. Mating surfaces are protected by being recessed into the flywheel.
- ❺ Heavy aluminum GRIND and DISCHARGE HOUSINGS reduce operating sound level.
- ❻ Should misture pass seal, a FLINGER and weep hole are provided to insure immedaite removal. A lip type OIL SEAL (beneath bearings) is an „added protection“ water seal.

ORDERING A DISPOSER:

1. See the selector chart or contact your HOBART representative for assistance in selecting the appropriate model for your volume and application requirements.
2. **Select the appropriate control group based on the disposer model and voltage.**
3. If purchasing Group 4 controls, select the appropriate solenoid valve, which is required for use with Group 4 controls.
4. **Choose accessories.** Disposer accessories are available to order in packages or „Groups“ for your convenience or items can be ordered individually. Please contact your HOBART representative for more information.

HOBART DISPOSER SELECTOR CHART:

MEALS PER DAY		200 to 300	300 to 500	500 to 1000	1000 to 2000	2000 to 4000
Restaurant, Hotel, Hospital	Soiled Dish Table	FD4/125	FD4/150	FD4/200	FD4/300	FD4/500
Cafeteria, Commissary, School	Soiled Dish Table	FD4/75	FD4/125	FD4/150	FD4/200	FD4/300
Point of Origin	Vegetable – Salad Prep. Area	FD4/75	FD4/125	FD4/125	FD4/150	FD4/200
	Scullery Area	FD4/50	FD4/75	FD4/75	FD4/75	FD4/125



1.10 SHIPPING INFORMATION



1.10 Shipping Information

Dish- and utensil washers / waste systems
Weight list 2

CS-Series
Possible split-points 3
Weight list 3

CN-Series
Weight list 4
Possible split-points 5

CP-Series
Weight list 6
Possible split-points 7

FLOW Line
Standard split points - with CLIMATE 8
Standard split points - with CLIMATE-PRO..... 9
Possible split-points 10
Weight list 11

FTT
Weight list 12
Standard split-points 13

FUX-C
Standard split-points 14

FUX
Standard split-points 15

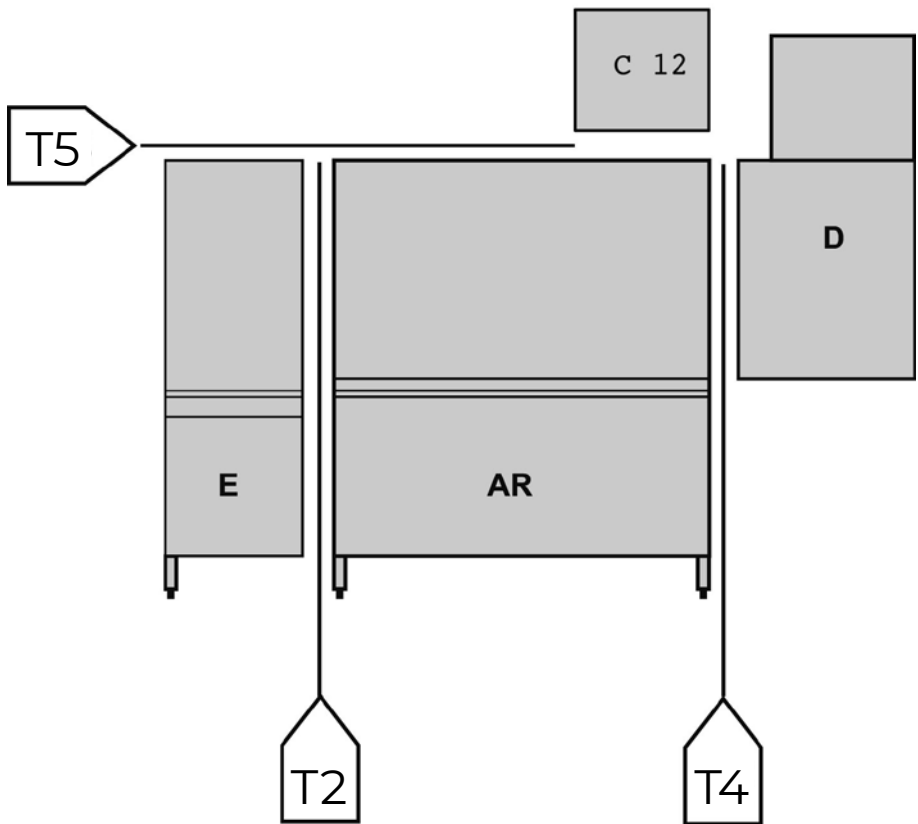
WEIGHT/DIMENSIONS DISH- AND UTENSIL WASHERS / WASTE SYSTEMS

		Weight in kg		Dimensions for packed units in cm		
Type	Type of packaging	Net	Gross	Width	Depth	Height
WAREWASHING						
GC-10C	carton	50	56	76	70	91
GCROI-10C	carton	70	76	76	70	98
GX-10C	carton	60	75	76	70	98
GXC-10C	carton	60	70	76	70	98
GXCROI-10C	carton	80	90	76	70	98
GP-10C	carton	60	70	76	70	98
GPCROI-10C	carton	80	90	76	70	98
FX-10C	carton	60	70	76	70	98
FXS-10C	carton	60	70	76	70	98
FXL-10C	carton	60	70	76	70	98
FXLS-10C	carton	60	70	76	70	98
FP-10C	carton	60	75	76	70	98
FPS-10C	carton	60	70	76	70	98
AMX-10B	carton	110	130	75	85	165
AMXS-10B	carton	110	130	75	85	165
AMXR-10B	carton	120	140	75	85	165
AMXRS-10B	carton	120	140	75	85	165
AMXX-10B	carton	120	140	75	85	165
AMXXS-10B	carton	120	140	75	85	165
AMXXR-10B	carton	130	150	75	85	165
AMXXRSW-10B	carton	130	150	75	85	165
AMXXL-10B	carton	130	150	82	87	172
AMXXLS-10B	carton	130	150	92	87	172
AMXT-10B	carton	180	212	141	81	155
AUP-10B	carton	140	160	75	85	165
AUPS-10B	carton	140	160	75	85	165
AUPL-10B	carton	150	170	92	87	172
AUPLS-10B	carton	150	170	92	87	172
AUPT-10B	carton	220	252	141	81	155
TLW-10A	carton	140	160	75	85	165
UX-10B	carton	205	230	99	110	210
UXS-10B	carton	205	230	99	110	210
UXT-10B	carton	295	332	157	110	210
UXTH-10B	carton	364	399	157	110	210
UXTLH-10B	carton	415	452	157	110	210
UP-10B	carton	212	236	99	110	210
UPT-10B	carton	305	391	157	110	210
FUX-Serie	crate	on request	on request	on request	on request	on request
ECO-355	carton	365	425	226	117	205
FD-3-75	carton	30	42	43	33	60
FD-4-150	carton	60	80	40	40	71
FD-4-300	carton	60	80	50	50	71
FD-4-500	carton	100	130	55	55	71

With exhaust heat recovery: + 30 kg and + 15 cm height
 With drain heat recovery: + 14 kg

For external dimensions refer to drawings in price list.

If nothing else indicated, the machine will be delivered in one part.



SPLIT-POINT	DESCRIPTION	Price €
T 2	Split between prewash and AR	on request
T 4	Split between AR and dryer or dryer with curve	on request
T 5	C-12 separately	on request
PACKING	Pallet and foil	on request

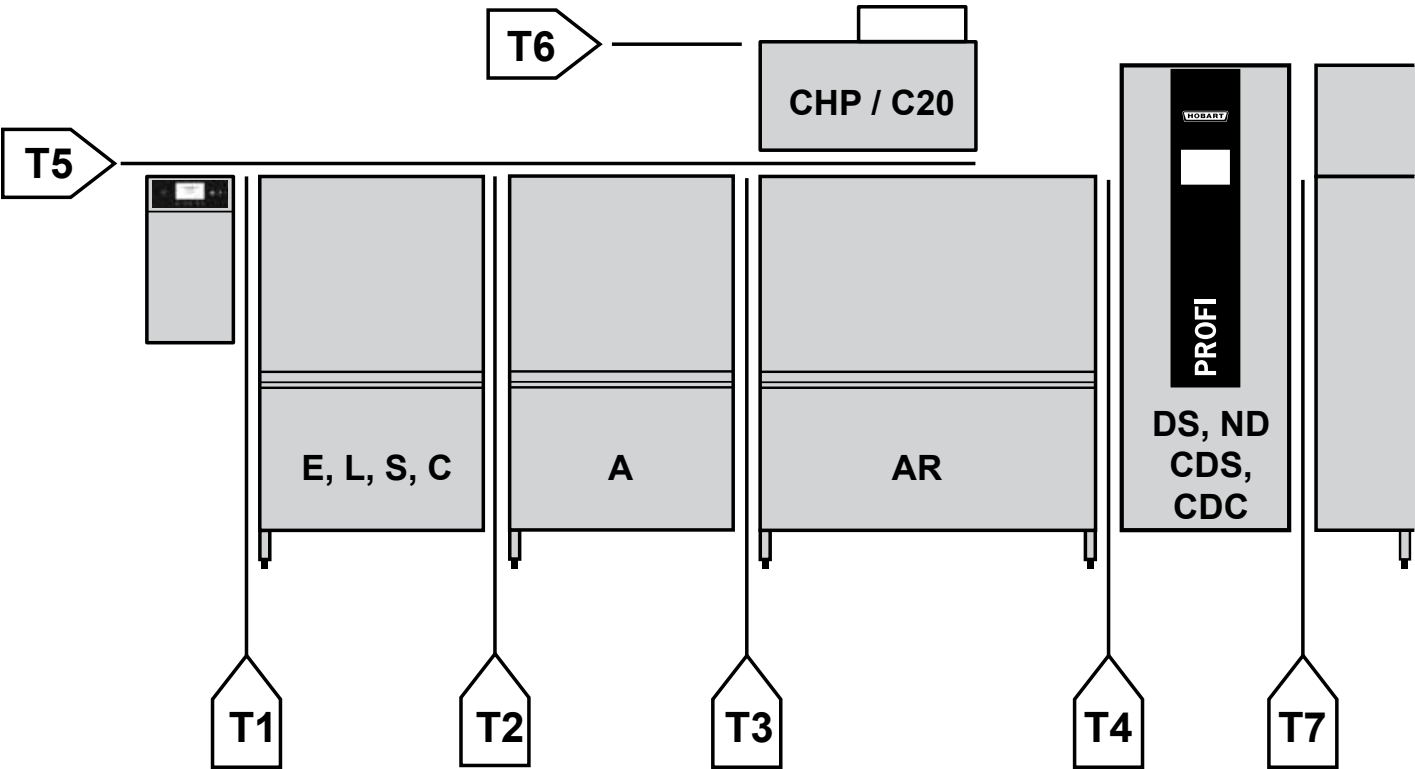
WEIGHT TABLE

SECTION	KG	NO. OF FEET
Prewash E	70	2
Wash zone with rinse AR	220	4
Heat recovery system C 12	18	
Dryer D	65	2

SECTION	KG	NO. OF FEET
Prewash E	70	2
Prewash L	100	2
Prewash S	120	2
Prewash C	150	3
Wash zone A	120	4
Wash zone with rinse AR	200	4
Heat recovery system C 20	20	
Heat pump CHP	100	
Dryer DS (incl. control box)	120	2
ND module (incl. control box)	100	2
Dryer CDS	80	2
Dryer CDC 91 (incl. curve 90°)	150	2
Dryer CDC 181 (incl. curve 90°)	200	4

For external dimensions refer to drawings in price list.

If nothing else indicated, the machine will be delivered in one part up to 4.3 m
Preferred split-point is at T3.



SPLIT-POINT	DESCRIPTION	Price €
T 1	Entry or exit hood separately	on request
T 2	Split between prewash and AR	on request
T 3	Split between wash and AR	on request
T 4	Split between AR and dryer	on request
T 5	CHP/C20 separately	on request
T 6	Exhaust ventilator separately	on request
T 7	Split between ND and CDC	on request
PACKING	Pallet and foil	on request

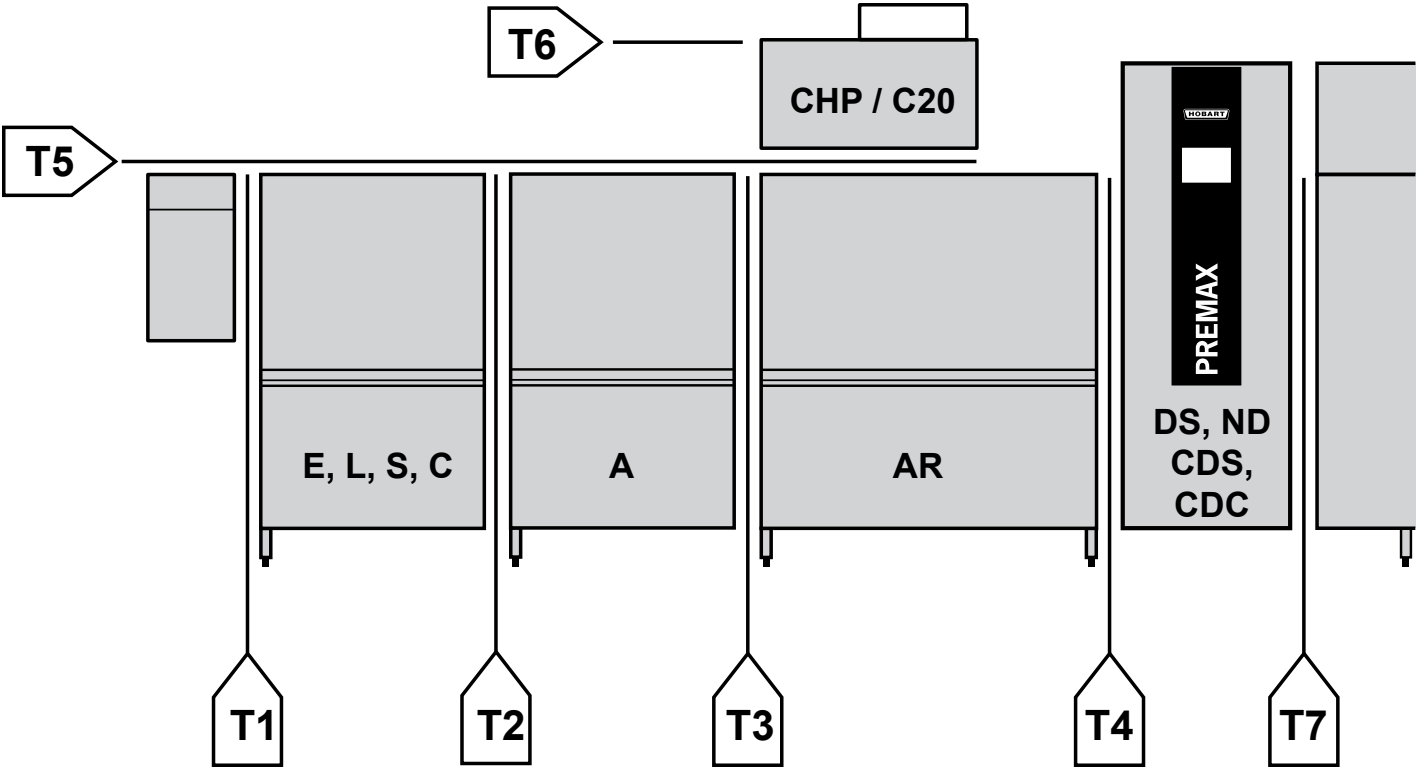
SECTION	KG	NO. OF FEET
Prewash L	100	2
Prewash S	120	2
Prewash C	150	3
Wash zone A	120	2
Wash zone with rinse AR	200	4
Heat recovery system C20	20	
Heat pump CHP	100	
Dryer DS (incl. control box)	120	2
Dryer ND (incl. control box)	100	2
Dryer CDC 91 (incl. curve 90°)	150	2
Dryer CDC 181 (incl. curve 90°)	200	4

For external dimensions refer to price list.

If nothing else indicated, the machine will be delivered in one part up to 4.3 m.

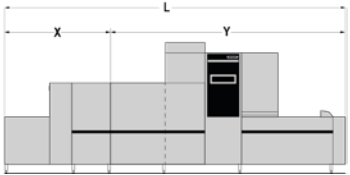
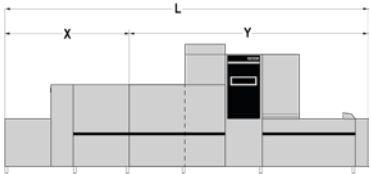
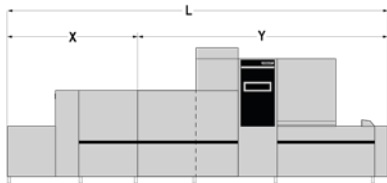
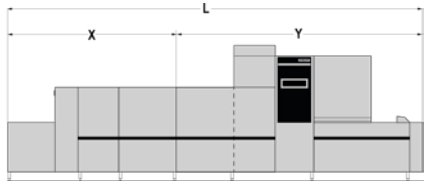
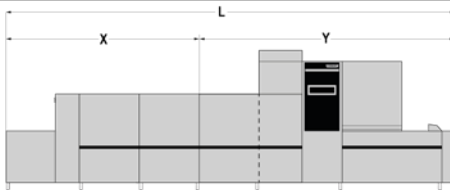
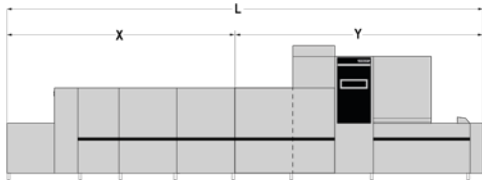
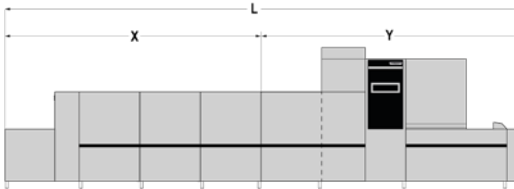
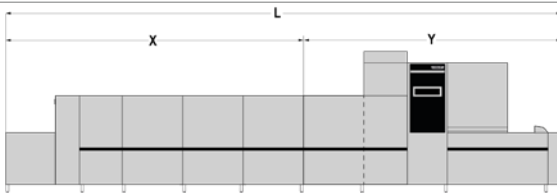
Prices see below.

Preferred split-point is at T3.



SPLIT-POINT	DESCRIPTION	Price €
T 1	Entry or exit hood separately	on request
T 2	Split between prewash and AR	on request
T 3	Split between wash and AR	on request
T 4	Split between AR and dryer	on request
T 5	CHP/C20 separately	on request
T 6	Exhaust ventilator separately	on request
T 7	Split between ND and CDC	on request
PACKING	Pallet and foil	on request

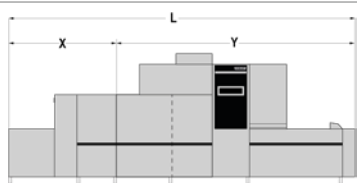
Loading width 612 and 760 mm
Loading height 440 and 560 mm

	MODEL	LENGTH OF PARTS			
		L	X	Y	Z
	1-M-A-R-DL3	4,900	1,450	3,450	
	1-M-A-R-DL4	5,200	1,450	3,750	
	2-M-A-R-DL3	5,200	1,750	3,450	
	2-M-A-R-DL4	5,500	1,750	3,750	
	1-S-A-R-DL3	5,150	1,700	3,450	
	1-S-A-R-DL4	5,450	1,700	3,750	
	2-S-A-R-DL4	5,750	2,000	3,750	
	2-S-A-R-DL5	6,050	2,000	4,050	
	1-S-A-R-DS4	5,450	1,700	3,750	
	1-S-A-R-DS5	5,750	1,700	4,050	
	2-S-A-R-DS5	6,050	2,000	4,050	
	2-S-A-R-DS6	6,350	2,000	4,350	
	1-M-S-A-R-DS5	6,400	2,350	4,050	
	2-M-S-A-R-DS5	6,700	2,650	4,050	
	2-M-S-A-R-DS6	7,000	2,650	4,350	
	2-M-S-A-R-DS7	7,300	2,650	4,650	
	1-S-A-A-R-DS5	6,650	2,600	4,050	
	2-S-A-A-R-DS5	6,950	2,900	4,050	
	2-S-A-A-R-DS6	7,250	2,900	4,350	
	2-S-A-A-R-DS7	7,550	2,900	4,650	
	2-M-S-A-A-R-DS5	7,600	3,550	4,050	
	2-M-S-A-A-R-DS6	7,900	3,550	4,350	
	2-M-S-A-A-R-DS7	8,200	3,550	4,650	
	2-S-A-A-A-DS5	7,850	3,800	4,050	
	2-S-A-A-A-DS6	8,150	3,800	4,350	
	2-S-A-A-A-DS7	8,450	3,800	4,650	
	2-M-S-A-A-A-DS5	8,500	4,450	4,050	
	2-M-S-A-A-A-DS6	8,800	4,450	4,350	
	2-M-S-A-A-A-DS7	9,100	4,450	4,650	

Loading width 612 and 760 mm
Loading height 440 and 560 mm

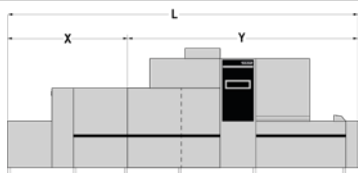
MODEL
LENGTH OF PARTS

L **X** **Y** **Z**



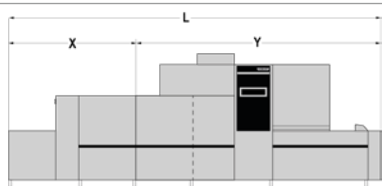
1-M-A-R-DL3
 1-M-A-R-DL4
 2-M-A-R-DL3
 2-M-A-R-DL4

4,900	1,450	3,450	
5,200	1,450	3,750	
5,200	1,750	3,450	
5,500	1,750	3,750	



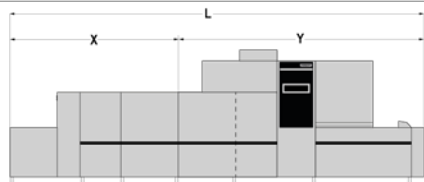
1-S-A-R-DL3
 1-S-A-R-DL4
 2-S-A-R-DL4
 2-S-A-R-DL5

5,150	1,700	3,450	
5,450	1,700	3,750	
5,750	2,000	3,750	
6,050	2,000	4,050	



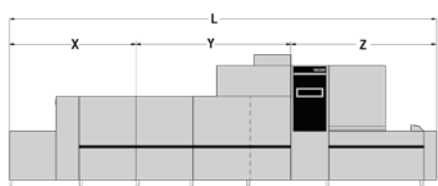
1-S-A-R-DS4
 1-S-A-R-DS5
 2-S-A-R-DS5
 2-S-A-R-DS6

5,450	1,700	3,750	
5,750	1,700	4,050	
6,050	2,000	4,050	
6,350	2,000	4,350	



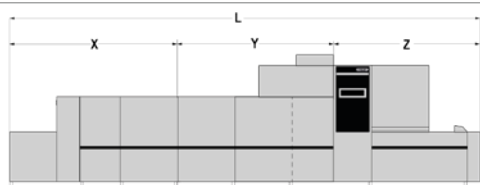
1-M-S-A-R-DS5
 2-M-S-A-R-DS5
 2-M-S-A-R-DS6
 2-M-S-A-R-DS7

6,400	2,350	4,050	
6,700	2,650	4,050	
7,000	2,650	4,350	
7,300	2,650	4,650	



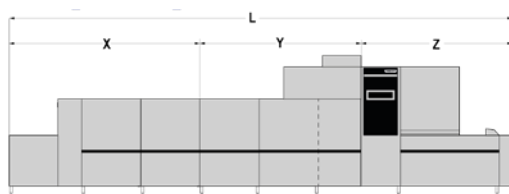
1-S-A-A-R-DS5
 2-S-A-A-R-DS5
 2-S-A-A-R-DS6
 2-S-A-A-R-DS7

6,650	1,700	2,450	2,500
6,950	2,000	2,450	2,500
7,250	2,000	2,450	2,800
7,550	2,000	2,450	3,100



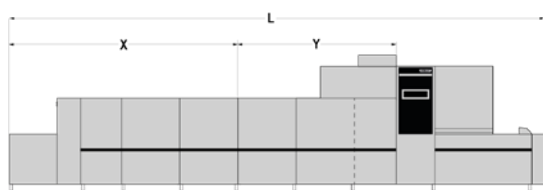
2-M-S-A-A-R-DS5
 2-M-S-A-A-R-DS6
 2-M-S-A-A-R-DS7

7,600	2,650	2,450	2,500
7,900	2,650	2,450	2,800
9,100	2,650	2,450	3,100



2-S-A-A-A-R-DS5
 2-S-A-A-A-R-DS6
 2-S-A-A-A-R-DS7

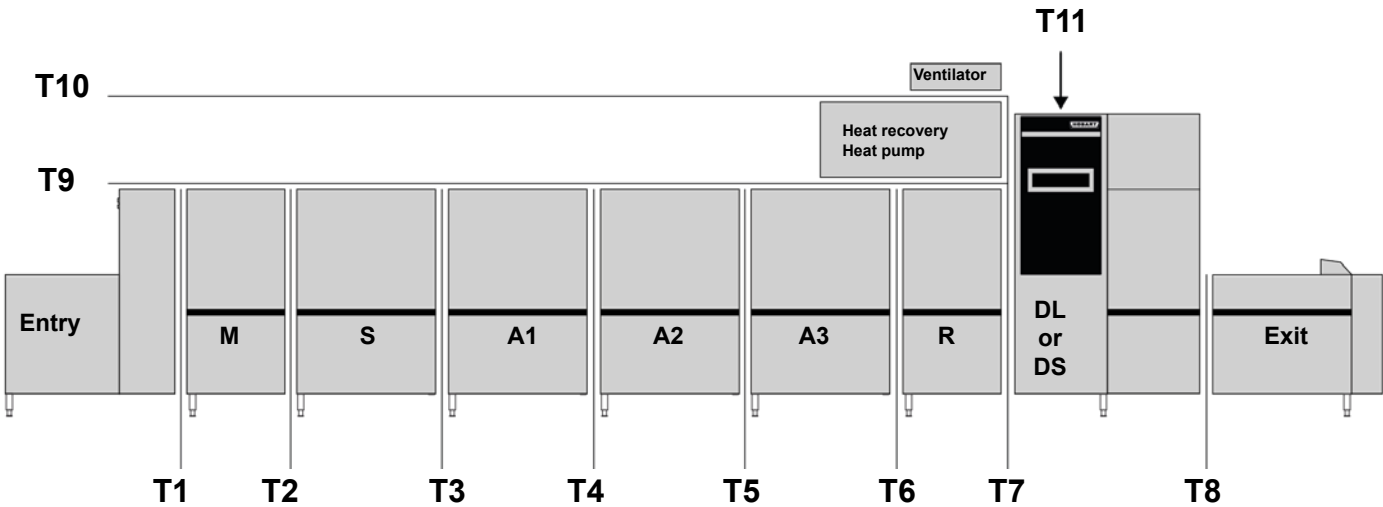
7,850	2,900	2,450	2,500
8,150	2,900	2,450	2,800
8,450	2,900	2,450	3,100



2-M-S-A-A-A-R-DS5
 2-M-S-A-A-A-R-DS6
 2-M-S-A-A-A-R-DS7

8,500	3,550	2,450	2,500
8,800	3,550	2,450	2,800
9,100	3,550	2,450	3,100

For external dimensions refer to FLOW Line Series choice of models.
 If nothing else indicated, the machine will be delivered in parts up to 4.5 m.
 If smaller parts are required, please specify with order.



Minimum door height required

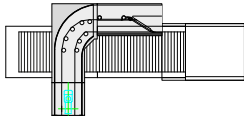
FLOW Line with loading height 440 mm	2,010 mm
FLOW Line with loading height 560 mm	2,130 mm

Type of packing:
 On pallet with foil

SPLIT-POINT	DESCRIPTION	Price €
T1	Split between entry and prewash section (M or S)	on request
T2 *	Split between M-prewash and S-prewash	on request
T3	Split between prewash and wash section (A1)	on request
T4	Split between wash sections (A1 and A2)	on request
T5	Split between wash sections (A2 and A3)	on request
T6 *	Split between wash section and rinse	on request
T7	Split between rinse and dryer	on request
T8	Split between dryer and exit section	on request
T9	Heatpump separately	on request
T10	Exhaust ventilator separately	on request
T11	Control box separately	on request
T13	Split between DSK and dryer	on request
T14	Split of tray loading on auto-LINE machines	on request
	Lateral pallet underpinning	on request

* not preferred

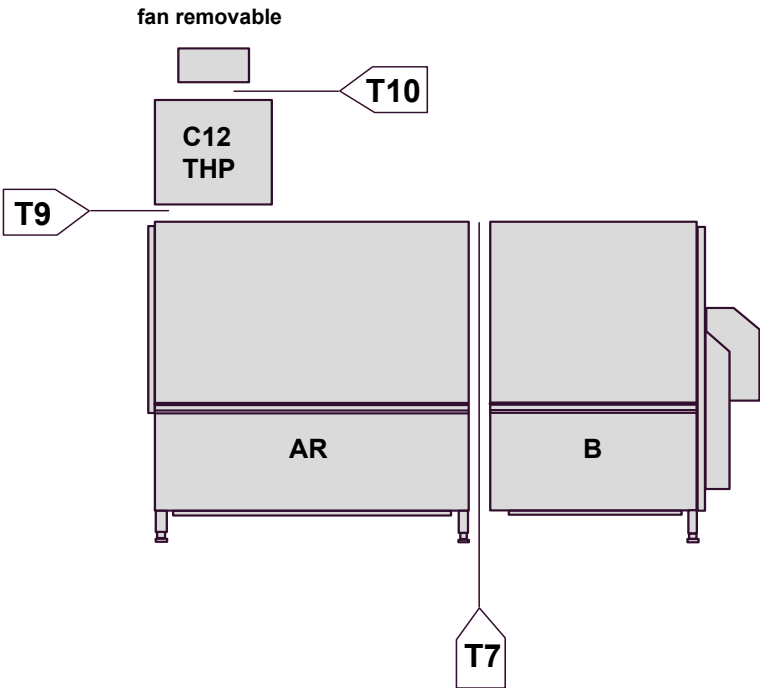
WEIGHT TABLE - FLOW LINE SERIES

Loading width in mm Loading height in mm SECTION	612		760		no. of feet
	440	560	440	560	
Entry 1	55	60	70	75	
Entry 2	65	70	80	85	2
Entry 3	75	80	90	95	2
Entry 4	110	115	125	130	4
Entry with prewash 1-M	125	135	150	160	4
Entry with prewash 2-M	135	145	160	170	4
Entry with prewash 3-M	145	155	170	180	4
Entry with prewash 1-S	210	225	245	260	4
Entry with prewash 2-S	220	235	255	270	4
Entry with prewash 3-S	230	245	265	280	4
Entry with prewash 1-M-S	280	300	325	345	4
Entry with prewash 2-M-S	290	310	335	355	4
Entry with prewash 3-M-S	300	320	345	365	6
Pre wash M	70	75	80	85	2
Pre wash S	155	165	175	185	2
Main wash zone A	155	165	175	185	2
Main wash zone with neutral zone AN	195	205	225	235	2
Main wash zone with intermediate section AZ	195	205	225	235	2
Separation module TM150	35	42	45	47	0
Separation module TM250	45	55	60	65	0
Separation module TM500	65	75	85	90	0
Rinse zone R (650mm)	90	100	110	115	2
DEMI-rinse zone D	75	85	90	95	2
Heat recovery system C 25/ C 32	30	30	40	40	
Heatpump FHP...	100	100	105	105	
Exit with dryer DL3*	325	335	360	370	4
Exit with dryer DL4*	335	345	375	385	4
Exit with dryer DL5*	345	355	390	400	4
Exit with dryer DS4*	370	380	435	445	4
Exit with dryer DS5*	380	390	450	460	4
Exit with dryer DS6*	390	400	465	475	4
Exit with dryer DS7*	400	410	480	490	4
Dryer DSK	155	165	180	190	2
Dishes kg/m conveyor	8	8	12	12	
Cutlery section kg/m conveyor	10	10	10	10	
Water in M-section	20.5	20.5	20.5	20.5	
Water in S-zone	125	125	151	151	
Water in A-zone	125	125	151	151	
Water in R-zone	14	14	14	14	
					
Tray feeding section autoLINE	145		185		
Cutlery magnet BA400 (incl. slide)			200		

* incl. control box (80 kg)
all values without packing

SECTION	KG	NO. OF FEET
Wash zone with rinse AR	650	4
Blower	170	2
Heat recovery system	35	
Heat pump THP	100	

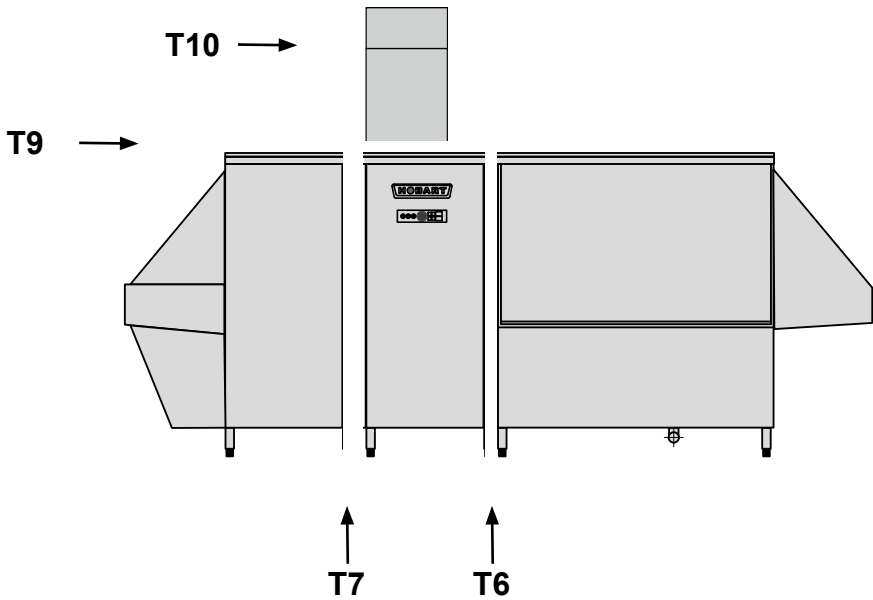
If nothing else indicated, the machine will be delivered in one part.



Type of packing:
On pallet with foil

SPLIT-POINT	DESCRIPTION	Price €
T 7	Split between AR and blower or blower and blower	on request
T 9	C-12 / THP separately	on request
T 10	Exhaust ventilator separately	on request

If nothing else indicated, the machine will be delivered in one part.



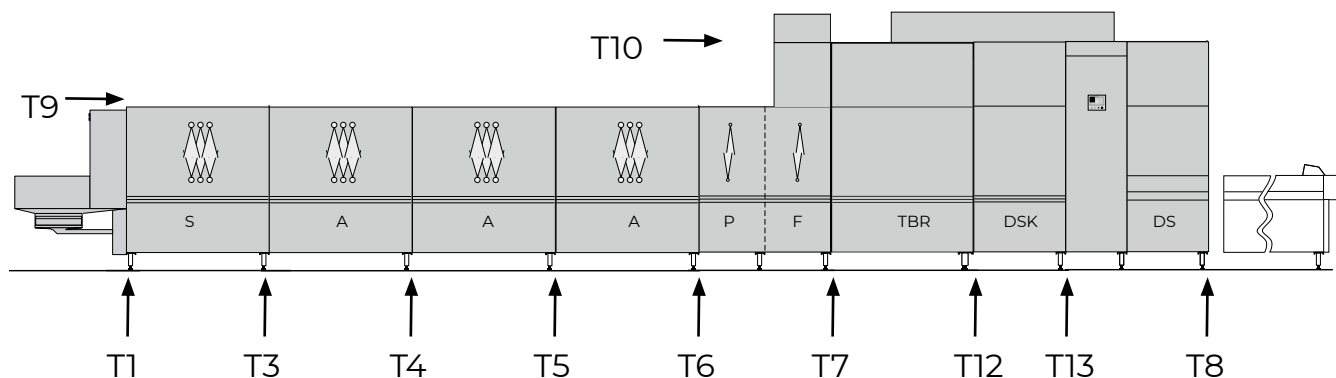
Type of packing:
On pallet with foil

SPLIT-POINT	DESCRIPTION	Price €
T 6*	Split between wash section and rinse	on request
T 7	Split between rinse and dryer (TBR or DSK)	on request
T 9	Heat recovery separately	on request
T 10	Exhaust ventilator separately	on request

* not preferred

If nothing else indicated, the machine will be delivered in parts up to 4.5 m.

If smaller parts are required, please specify with order.



Minimum door height required

FUX with loading height 560 mm	without TBR	2,130 m
FUX with loading height 560 mm	with TBR	2,570 m
FUX with loading height 690 mm	without TBR	2,260 m
FUX with loading height 690 mm	with TBR	2,700 m

Type of packing:
On pallet with foil

SPLIT-POINT	DESCRIPTION	Price €
T 1	Split between entry and prewash section S	on request
T 3	Split between prewash and wash section (A1)	on request
T 4	Split between two wash sections (A1 and A2)	on request
T 5	Split between two wash sections (A2 and A3)	on request
T 6*	Split between wash section and rinse	on request
T 7	Split between rinse and dryer (TBR or DSK)	on request
T 8	Split between dryer and exit section	on request
T 9	Heat recovery separately	on request
T 10	Exhaust ventilator separately	on request
T 11	Control box separately	on request
T 12, 13	Split between TBR and dryer	on request

* not preferred



2 General Notes and Information

Heat Emissions Dishwashers 2

Heat Emissions Dishwashers 3

Weight / Dimensions Dishwashers / Waste Systems 4

General Information..... 5

HEAT EMISSION DISHWASHERS

Type of machine	Heat emission dishes					Heat emission machine				
	total	sensitive	Supply airflow	latent	Steam emission	total	sensitive	Supply airflow	latent	Steam emission
GC-10C	1.1 kW	0.6 kW	200 m³/h	0.5 kW	0.6 kg/h	0.8 kW	0.3 kW	250 m³/h	0.5 kW	0.7 kg/h
GX-10C	1.2 kW	0.9 kW	550 m³/h	0.3 kW	0.2 kg/h	1.1 kW	0.6 kW	480 m³/h	0.5 kW	0.9 kg/h
GXC-10C	1.2 kW	0.9 kW	550 m³/h	0.3 kW	0.2 kg/h	1.1 kW	0.6 kW	480 m³/h	0.5 kW	0.9 kg/h
GP-10C	1.1 kW	1.0 kW	480 m³/h	0.1 kW	0.04 kg/h	0.9 kW	0.7 kW	380 m³/h	0.2 kW	0.3 kg/h
GPCROI-10C	1.1 kW	1.0 kW	480 m³/h	0.1 kW	0.04 kg/h	0.9 kW	0.7 kW	380 m³/h	0.2 kW	0.3 kg/h
FX-10C	1.2 kW	0.9 kW	550 m³/h	0.3 kW	0.2 kg/h	1.1 kW	0.6 kW	480 m³/h	0.5 kW	0.9 kg/h
FXS-10C	1.2 kW	0.9 kW	550 m³/h	0.3 kW	0.2 kg/h	1.1 kW	0.6 kW	480 m³/h	0.5 kW	0.9 kg/h
FXL-10C	1.2 kW	0.9 kW	550 m³/h	0.3 kW	0.2 kg/h	1.1 kW	0.6 kW	480 m³/h	0.5 kW	0.9 kg/h
FXLS-10C	1.2 kW	0.9 kW	550 m³/h	0.3 kW	0.2 kg/h	1.1 kW	0.6 kW	480 m³/h	0.5 kW	0.9 kg/h
FP-10C	1.1 kW	1.0 kW	480 m³/h	0.1 kW	0.04 kg/h	0.9 kW	0.7 kW	380 m³/h	0.2 kW	0.3 kg/h
FPS-10C	1.1 kW	1.0 kW	480 m³/h	0.1 kW	0.04 kg/h	0.9 kW	0.7 kW	380 m³/h	0.2 kW	0.3 kg/h
AMX-10C	2.1 kW	1.2 kW	450 m³/h	0.9 kW	1.3 kg/h	1.1 kW	0.9 kW	350 m³/h	0.2 kW	0.3 kg/h
AMXS-10C	2.1 kW	1.2 kW	450 m³/h	0.9 kW	1.3 kg/h	1.1 kW	0.9 kW	350 m³/h	0.2 kW	0.3 kg/h
AMXX-10C	2.3 kW	1.3 kW	500 m³/h	1 kW	1.4 kg/h	1.2 kW	0.9 kW	380 m³/h	0.3 kW	0.4 kg/h
AMXXS-10C	2.3 kW	1.3 kW	500 m³/h	1 kW	1.4 kg/h	1.2 kW	0.9 kW	380 m³/h	0.3 kW	0.4 kg/h
AMXXL-10C	2.3 kW	1.3 kW	500 m³/h	1 kW	1.4 kg/h	1.2 kW	0.9 kW	380 m³/h	0.3 kW	0.4 kg/h
AMXXLS-10C	2.3 kW	1.3 kW	500 m³/h	1 kW	1.4 kg/h	1.2 kW	0.9 kW	380 m³/h	0.3 kW	0.4 kg/h
AMXT-10C	4.6 kW	2.6 kW	950 m³/h	2 kW	2.9 kg/h	2.2 kW	1.8 kW	700 m³/h	0.4 kW	0.6 kg/h
AUP-10C	2.3 kW	1.3 kW	500 m³/h	1 kW	1.4 kg/h	1.2 kW	0.9 kW	380 m³/h	0.3 kW	0.4 kg/h
AUPS-10C	2.3 kW	1.3 kW	500 m³/h	1 kW	1.4 kg/h	1.2 kW	0.9 kW	380 m³/h	0.3 kW	0.4 kg/h
AUPL-10C	2.3 kW	1.3 kW	500 m³/h	1 kW	1.4 kg/h	1.2 kW	0.9 kW	380 m³/h	0.3 kW	0.4 kg/h
AUPLS-10C	2.3 kW	1.3 kW	500 m³/h	1 kW	1.4 kg/h	1.2 kW	0.9 kW	380 m³/h	0.3 kW	0.4 kg/h
AUPT-10C	4.6 kW	2.6 kW	950 m³/h	2 kW	2.9 kg/h	2.2 kW	1.8 kW	700 m³/h	0.4 kW	0.6 kg/h
TLW-10A	2.6 kW	1.5 kW	560m³/h	1.1 kW	1.6 kg/h	1.4 kW	1.1 kW	440 m³/h	0.3 kW	0.4 kg/h
UX-10B	3 kW	1.7 kW	650 m³/h	1.3 kW	1.8 kg/h	1.6 kW	1 kW	550 m³/h	0.6 kW	0.9 kg/h
UXS-10B	3 kW	1.7 kW	650 m³/h	1.3 kW	1.8 kg/h	1.6 kW	1 kW	550 m³/h	0.6 kW	0.9 kg/h
UXT-10B	4 kW	2.3 kW	800 m³/h	1.7 kW	2.4 kg/h	2.5 kW	1.5 kW	800 m³/h	1 kW	1.4 kg/h
UXTH-10B	4 kW	2.3 kW	800 m³/h	1.7 kW	2.4 kg/h	2 kW	1.5 kW	700 m³/h	0.5 kW	0.7 kg/h
UXTLH-10B	4 kW	2.3 kW	800 m³/h	1.7 kW	2.4 kg/h	2 kW	1.5 kW	700 m³/h	0.5 kW	0.7 kg/h
UP-10B	3 kW	1.7 kW	650 m³/h	1.3 kW	1.8 kg/h	1.6 kW	1 kW	550 m³/h	0.6 kW	0.9 kg/h
UPT-10B	4 kW	2.3 kW	800 m³/h	1.7 kW	2.4 kg/h	2.5 kW	1.5 kW	800 m³/h	1 kW	1.4 kg/h

For the AMX/AMXX(L)/AUP(L) with VAPOSTOP ER, the machine's total heat emission is 1 kW, the required supply and exhaust airflow is 320 m³/h, latent heat emission is 0.1 kW, and steam emission is 0.2 kg/h

For the AMXT/AUPT with VAPOSTOP ER, the machine's total heat emission is 2 kW, the required supply and exhaust airflow is 630 m³/h, latent heat emission is 0.2 kW, and steam emission is 0.3 kg/h

HEAT EMISSION RACK-TYPE MACHINES all values in kW

Type of machine	Energy saving system	Model Code	without Dryer				with Dryer (3 kW dryer /A-A and CP with 4.5 kW)			
			Dishes	Residual Heat Emission			Residual Heat Emission			
				total	latent	sens.	total	latent	sens.	
PREMAX CP	CLIMATE	E-A	8.1	n.a.	n.a.	n.a.	5.7	1.7	4.0	
		L-A	9.7	n.a.	n.a.	n.a.	8.6	4.5	4.1	
		S-A	10.3	n.a.	n.a.	n.a.	8.8	4.5	4.3	
		E-S-A	10.8	n.a.	n.a.	n.a.	9.2	4.7	4.6	
	CLIMATE-PRO	E-A	8.1	n.a.	n.a.	n.a.	5.0	1.5	3.5	
		L-A	9.7	n.a.	n.a.	n.a.	5.2	1.6	3.6	
		S-A	10.3	n.a.	n.a.	n.a.	5.4	1.6	3.8	
		E-S-A	10.8	n.a.	n.a.	n.a.	5.8	1.7	4.1	
PROFI CN	CLIMATE	A	4.3	6.6	3.6	3.0	6.8	3.7	3.2	
		E-A	5.4	7.0	3.7	3.3	7.2	3.8	3.4	
		L-A	7.3	7.4	3.8	3.6	7.6	3.9	3.7	
		S-A	8.1	7.6	3.9	3.7	7.8	4.0	3.9	
		E-S-A	9.7	7.8	4.0	3.9	8.0	4.0	4.0	
		S-A-A	10.3	8.1	4.0	4.1	8.8	4.3	4.6	
	CLIMATE-PRO	A	4.3	2.7	0.2	2.5	3.8	1.1	2.7	
		E-A	5.4	3.1	0.3	2.8	4.2	1.3	2.9	
		L-A	7.3	3.5	0.4	3.1	4.6	1.4	3.2	
		S-A	8.1	3.7	0.5	3.2	4.8	1.4	3.4	
		E-S-A	9.7	3.9	0.5	3.4	5.0	1.5	3.5	
		S-A-A	10.3	4.2	0.6	3.6	5.8	1.7	4.1	

All specifications in kW. Dishes (450 g/plate). Room Condition: 25 °C. Relative humidity: 65 %. Fresh Water (15 °C)

HEAT EMISSION RACK-TYPE MACHINES

all values in kW

Type of machine	Energy saving system	Model Code	Dishes	without Dryer			with Dryer (3 kW dryer /A-A and CP with 4.5 kW)		
				Residual Heat Emission			Residual Heat Emission		
				total	latent	sens.	total	latent	sens.
PROFI CS	without CLIMATE	A	4.3	4.3	1.3	3.0	4.5	1.4	3.2
		E-A	5.4	4.7	1.4	3.3	4.9	1.5	3.4
		L-A	7.3	4.9	1.5	3.4	5.1	1.5	3.6
	with CLIMATE	A	4.3	6.6	3.6	3.0	6.8	3.7	3.2
		E-A	5.4	7.0	3.8	3.3	7.2	3.8	3.4
		L-A	7.3	7.2	3.8	3.4	7.4	3.9	3.6

All specifications in kW. Dishes (450 g/plate). Room Condition: 25 °C. Relative humidity: 65%. Fresh Water (15 °C)

HEAT EMISSION FLIGHT-TYPE DISHWASHER

all values in kW

Typ	Energy saving system	Model Code	Dishes	612 mm			Dishes	760 mm			Dishes	956 mm		
				Res. Heat Emission				Res. Heat Emission				Res. Heat Emission		
				total	sensibel	latent		total	sensibel	latent		total	sensibel	latent
FLOW Line	CLIMATE	M-A	8.6	8.6	3.9	4.7	14.2	10.5	4.8	5.7	n.a.	n.a.	n.a.	n.a.
		S-A	9.5	8.7	4.1	4.7	17.7	10.8	5.0	5.7	24.6	12.2	8.5	3.7
		M-S-A	11.8	8.9	4.3	4.7	19.1	11.0	5.3	5.7	n.a.	n.a.	n.a.	n.a.
		S-A-A	12.7	10.0	4.5	5.5	22.7	12.3	5.6	6.7	33.1	14.5	10.2	4.3
		M-S-A-A	15.1	10.4	4.7	5.7	24.0	12.8	5.8	6.9	n.a.	n.a.	n.a.	n.a.
		S-A-A-A	16.0	10.8	5.0	5.9	27.3	13.3	6.1	7.2	41.3	17.3	12.1	5.2
	CLIMATE-GREEN	M-A	8,6	5,9	4,1	1,8	14,2	7,3	5,0	2,2	n.a.	n.a.	n.a.	n.a.
		S-A	9,5	6,1	4,3	1,8	17,7	7,5	5,3	2,2	n.a.	n.a.	n.a.	n.a.
		M-S-A	11,8	6,3	4,5	1,8	19,1	7,8	5,6	2,2	n.a.	n.a.	n.a.	n.a.
		S-A-A	12,7	6,7	4,7	2,0	22,7	8,3	5,8	2,5	n.a.	n.a.	n.a.	n.a.
		M-S-A-A	15,1	7,1	5,0	2,1	24,0	8,7	6,1	2,6	n.a.	n.a.	n.a.	n.a.
		S-A-A-A	16,0	7,5	5,2	2,3	27,3	9,2	6,4	2,8	n.a.	n.a.	n.a.	n.a.

All specifications in kW. Dishes (450 g/plate). Room Condition: 25 °C. Relative humidity: 65 %. Fresh Water (15 °C)

WEIGHT/DIMENSIONS DISH- AND UTENSIL WASHERS / WASTE SYSTEMS

Type	Type of packaging	Weight in kg		Dimensions for packed units in cm		
		Net	Gross	Width	Depth	Height
WAREWASHING						
GC-10C	carton	50	56	76	70	91
GCROI-10C	carton	70	76	76	70	98
GX-10C	carton	60	75	76	70	98
GXC-10C	carton	60	70	76	70	98
GXCROI-10C	carton	80	90	76	70	98
GP-10C	carton	60	70	76	70	98
GPCROI-10C	carton	80	90	76	70	98
FX-10C	carton	60	70	76	70	98
FXS-10C	carton	60	70	76	70	98
FXL-10C	carton	60	70	76	70	98
FXLS-10C	carton	60	70	76	70	98
FP-10C	carton	60	75	76	70	98
FPS-10C	carton	60	70	76	70	98
AMX-10C	carton	110	130	75	85	165
AMXS-10C	carton	110	130	75	85	165
AMXX-10C	carton	120	140	75	85	165
AMXXS-10C	carton	120	140	75	85	165
AMXXL-10C	carton	130	150	82	87	172
AMXXLS-10C	carton	130	150	92	87	172
AMXT-10C	carton	180	212	141	81	155
AUP-10C	carton	140	160	75	85	165
AUPS-10C	carton	140	160	75	85	165
AUPL-10C	carton	150	170	92	87	172
AUPLS-10C	carton	150	170	92	87	172
AUPT-10C	carton	220	252	141	81	155
TLW-10A	carton	140	160	75	85	165
UX-10B	carton	205	230	99	110	210
UXS-10B	carton	205	230	99	110	210
UXT-10B	carton	295	332	157	110	210
UXTH-10B	carton	364	399	157	110	210
UXTLH-10B	carton	415	452	157	110	210
UP-10B	carton	212	236	99	110	210
UPT-10B	carton	305	391	157	110	210
FUX-Serie	crate	on request	on request	on request	on request	on request
ECO-355	carton	365	425	226	117	205
FD-3-75	carton	30	42	43	33	60
FD-4-150	carton	60	80	40	40	71
FD-4-300	carton	60	80	50	50	71
FD-4-500	carton	100	130	55	55	71

With exhaust heat recovery: + 30 kg and + 15 cm height
 With drain heat recovery: + 14 kg

CALCULATION OF NOMINAL CAPACITY

For a necessary comparability the following market standard basics are used to determine the capacity:

1. max. possible racks/h: $\frac{60 \text{ min}}{\text{shortest cycle time}} = \text{racks/h}$
2. max. possible dishes/h: $= \text{max. racks/h} \times 18 \text{ dishes } (\varnothing 27 \text{ cm})$
3. max. possible glasses/h: $= \text{max. racks/h} \times 36 \text{ glasses}$
4. In practise the realisable number o racks/h differs from the theoretical and mathematical max. capacity (time for opening, loading, unloading and closing the dishwasher can not be considered).



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Member of the *ITW* Food Equipment Group Europe

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