



WAREWASHING
UTENSIL WASHER

UP | UX





BETTER OR BEST – IT'S YOUR CHOICE!



PROFI LINE

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

PREMAX LINE

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

PREMAX LINE EXCLUSIVE

The most exclusive **PREMAX** features are labeled with this writing and a gold background.

THE STRONGEST WASH PERFORMANCE INVOLVING THE HIGHEST ENERGY SAVING

YOUR BENEFITS:

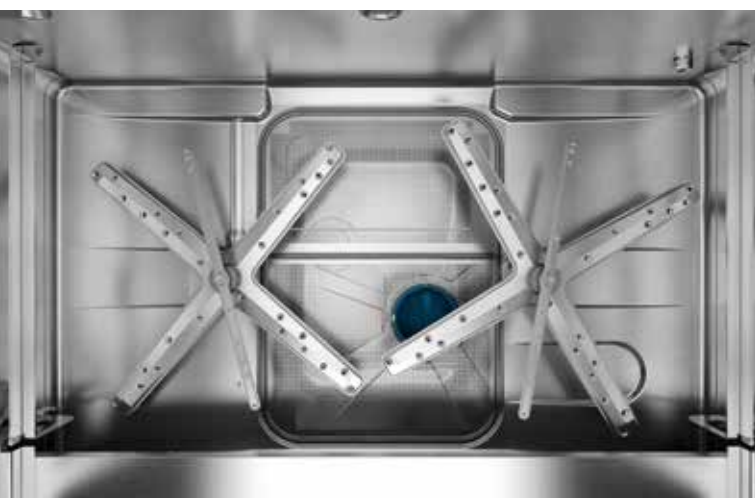
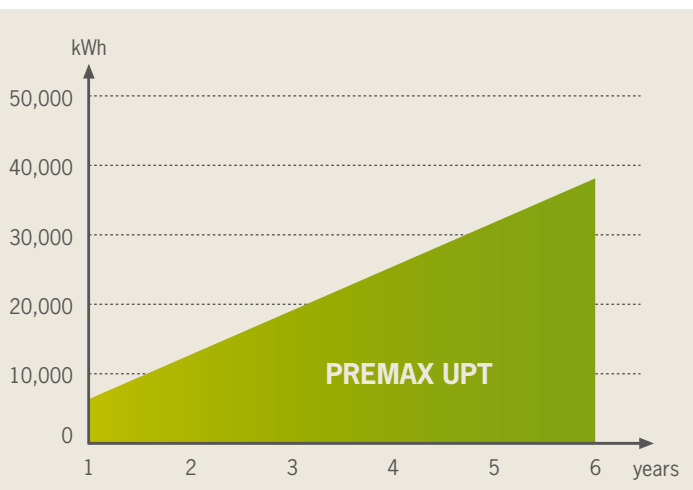
The HOBART utensil washers are used wherever large warewashing items and utensils need to be washed. We can offer you the perfect model tailored to your requirements according to your wash capacity and site specifications.

Powerful and economical.

EXCLUSIVELY AT HOBART:

- A special **detergent direct spraying system** and the patented steam washing system reduce manual pretreatment significantly.
- **Lateral washing systems** triple the unit's capacity per wash cycle compared to a normal utensil washer.
- Modern **drain and exhaust heat recovery** save up to 6,354 kWh per year. This is equivalent to the annual consumption of three 2-person households.

ENERGY SAVING in kWh of **PREMAX UPT** with drain heat recovery (cumulated)



HOBART

HOBART



OUR MODELS



PREMAX UP

The only utensil washer with a lateral wash system. Compared to other models, this enables the **PREMAX UP** to offer triple the capacity in the same space. Innovative and efficient cleaning systems ensure a perfect wash result with significantly less manual pre-washing.



PREMAX UPT

The **PREMAX UPT** offers all the advantages of the **PREMAX UP** combined with double the capacity compared to a conventional twin rack utensil washer.



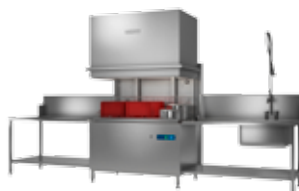
PROFI UX

Cleans pots and pans, cast iron cookware, baking tins, trays and racks with perfect wash results. Only HOBART can wash 4 bakery racks in one wash cycle.



PROFI UXT

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



PROFI UXTH

The hood model makes it easier to load and unload the machine. The guide rail system makes emptying the machine a comfortable and ergonomic process.



PROFI UXTLH

The above average insert height of the **PROFI UXTLH** offers plenty of space, increases the capacity per wash cycle, especially in the case of baking tins and bakery racks, and is therefore ideal for use in bakeries.



BEST WASH RESULT

PREMAX LINE EXCLUSIVE

VAPO-ACTIVE STEAM WASHING

Heavily encrusted food on utensils is the most challenging task. **PREMAX** utensil washers solve this challenge with hot water vapour.

- This breaks up the structure of the encrusted food.
- The washing temperature is increased in a very short time.
- This higher temperature significantly improves the detergent's effect.

Giving you the best washing result by far that can be achieved using a utensil washer.

DETERGENT DIRECT SPRAYING SYSTEM

Heavily encrusted starchy food such as:

- Mashed potatoes
- Potatoes au gratin
- Rice and pasta

requires a much higher concentration of chemicals for cleaning. **PREMAX** utensil washers therefore spray the concentrated detergent solution directly onto the utensils. The solution acts on the encrusted food for 30 seconds before being washed off by steam washing.

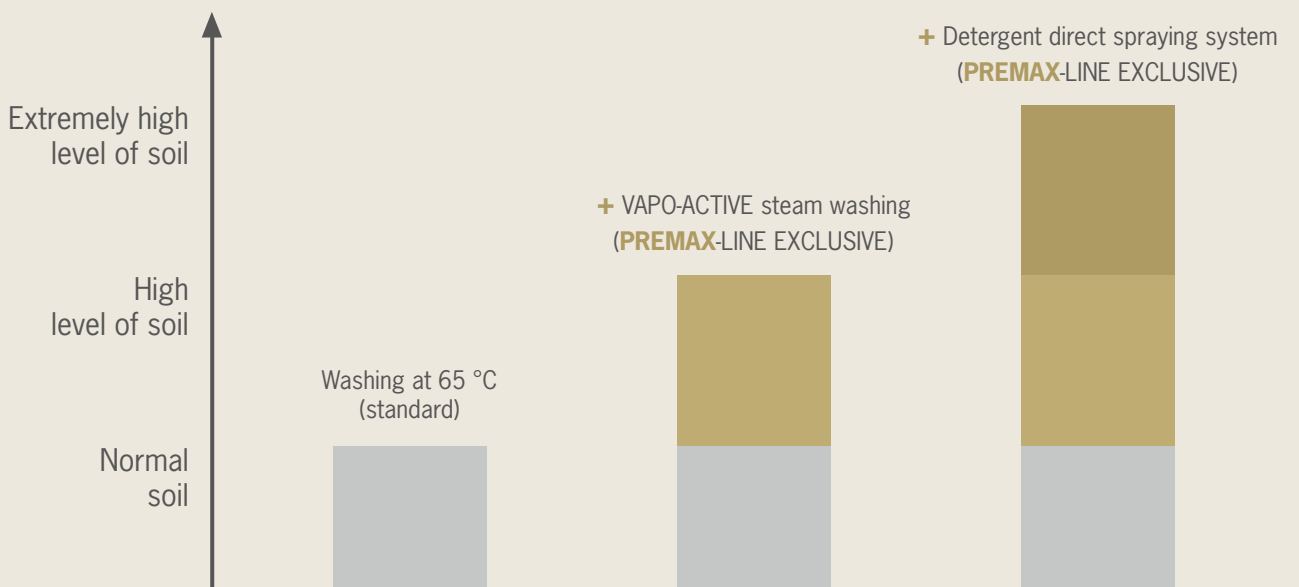
Manual pre-soaking is reduced significantly or even dispensed with.

CHEMICAL INFO:

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



ANYBODY CAN DISSOLVE NORMAL SOIL, **BUT HOBART CAN DO MORE!**



BEST WASHING RESULTS ALL ALONG THE LINE

ROTOR-X WASH SYSTEM

Our cross joint 4-spoke wash arms are unique on the market and provide an extremely high wash performance:

- Water contact with the wash ware is twice as long.
- The washing action increases by 100 % compared to traditional wash arms.

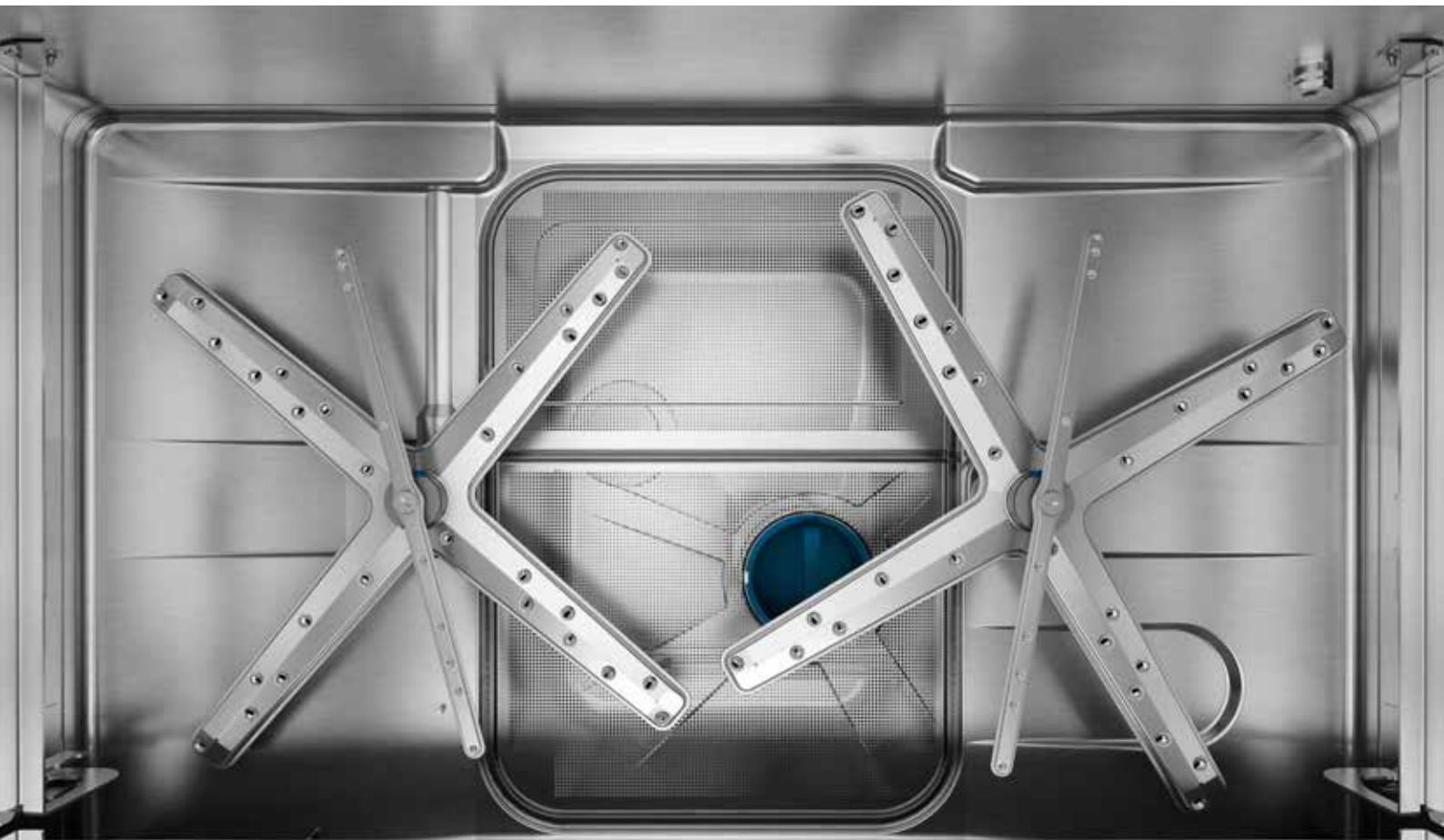
Longer contact times and better wash action provide an excellent cleaning result over the entire surface. The rotating ROTOR-X wash system consists of one upper and one lower cross joint wash arm, i.e. two of each **PROFI UXT**, **UXTH**, **UXTLH** and **PREMAX UPT** models.

POWER WASH

In principle, the wash action of utensil washers is considerably higher than that of other dishwashers. POWER wash creates the required high wash pressure by:

- Wash arms with special Impuls spray nozzles
- Wash pumps with a 200 % higher performance

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



BEST WASH RESULT

SENSO-ACTIVE RESOURCE MANAGEMENT

The entry of dirt into the tank is monitored continuously and water consumption is automatically adapted accordingly. With a low level of soil in the machine, water consumption is low; for a higher level of soil, the machine uses more water.

The advantages are:

- Reliable wash results even with a high level of soil
- Dishwasher compensates for mistakes made by the operating personnel
- Consistent regeneration of the wash solution with sufficient fresh water
- Complete draining and refilling is not necessary anymore

GENIUS-X² FINE FILTER SYSTEM

The enhanced GENIUS-X² fine filter system cleans dirty water in three steps and keeps the wash solution clean:

1. Coarse dirt and food waste are collected in the strainer basket, preventing them from reaching the tank.
2. Fine dirt is collected in the separate fine filter and discharged from the machine after only 10 seconds.
3. The residual fine dirt is collected during washing. It is drained before rinsing.

The GENIUS-X² fine filter system auto-cleans during pump-out, reducing the detergent consumption by more than 35 %.



EASY HANDLING

VAPOSTOP

When opening a conventional utensil washer, hot steam escapes from the machine.

The multi-stage ventilation system of the VAPOSTOP, available as an option, extracts the 65 °C hot waste steam from the machine compartment, preventing the steam from escaping.

The patented VAPOSTOP

- Cools exhaust air to approx. 25 °C
- Improves indoor climate
- Makes work easy



VISIOTRONIC CONTROL

Thanks to the large START button combined with a text and graphics display, the machine is far easier to operate:

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

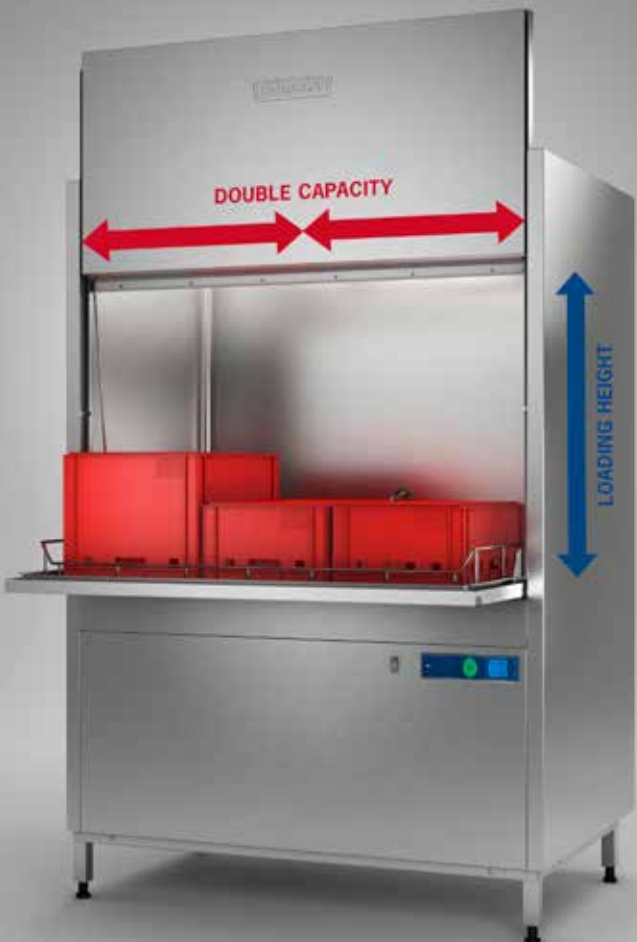
As soon as the machine recognizes that you need information, the display auto-activates and provides all necessary information.

REMAINING TIME INDICATOR

In support of VISIOTRONIC control, the big start button of the dishwasher indicates the progress of the programme:

- Blue: Programme just started
- Partly green: Rinsing
- Green: Programme finished / machine ready to start
- Red: Error





EASY HANDLING

HOOD LIFT

As an option, the hoods of models **PROFI** UXTH and UXTLH are opened and closed by an electrically operated hood lift. Eliminating the need to apply manual force to open and close the hood.

REFILL SIGNAL

The integrated fill level indicator monitors the contents of external as well as integrated chemical canisters.

It indicates well in advance when detergent and rinse aid need refilling. This ensures effective long-term wash results.

BLOCKED FILTER SENSOR

If there is a lot of soil in the machine, the filter may become clogged. The blocked filter sensor registers this, and displays a warning on the control panel. This function assists the operating personnel and ensures proper ongoing dishwashing operation.

HYGIENE PROGRAMME

Over time, limescale and dirt particles can build up inside the machine. The patented hygiene programme was developed to eliminate this soil:

- Removes limescale deposits
- Cleans the machine from dirt residues
- Provides a fresh smell

The machine's display shows you when to run the hygiene programme. Simply put a hygiene tab in the machine and start the hygiene programme. The machine will be clean and hygienic in next to no time.



FLEXIBILITY

DOUBLE CAPACITY

PROFI UXT/UXTH and UXTLH are the perfect solution for large washing volumes.

It cleans up to

- 6 bread baskets,
- 16 baking pans
- 3 EN containers

at the same time.

This avoids unnecessary waiting times and increases capacity significantly.

REDUCIBLE MACHINE HEIGHT

The machine height of the **PROFI** UX and UXT can be reduced by 217 mm with the door open.

This allows for installation of the machine in low-ceilinged rooms. The loading height is then 650 mm.

LOADING HEIGHT

According to model, the above-average loading height provides space for up to

- 6 bread baskets
- large serving trays (600 x 800 mm)
- Baking pans (600 x 800 mm)

HOBART

HOBART



HIGH LEVEL OF ECONOMY

HIGHER CAPACITY AND GREATER VERSATILITY

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

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

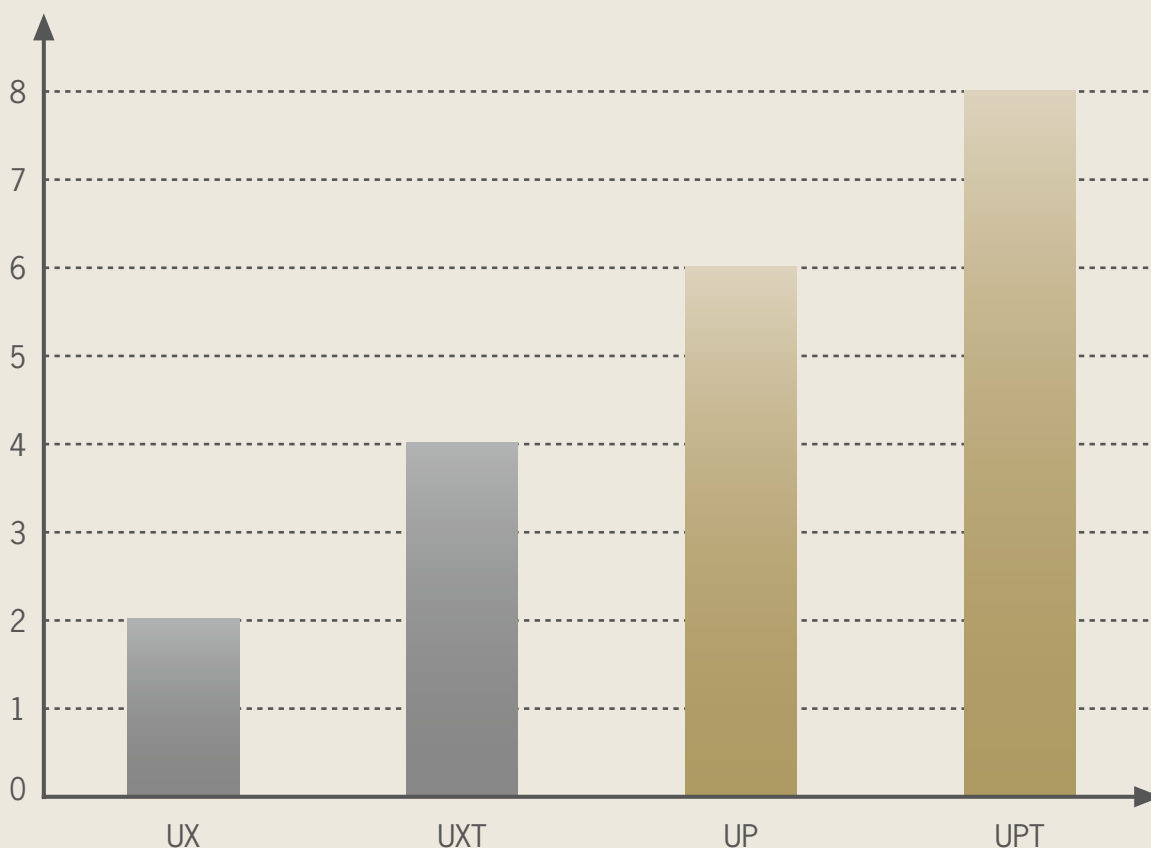
The dishwashers' efficiency increases owing to the considerably higher GN-plate and butcher-box capacity.



This saves up to 1,000 working hours per year.

ANYBODY CAN COPE WITH NORMAL CAPACITY,
BUT HOBART CAN COPE WITH MORE!

GN containers per wash cycle





35%

Energy saving by
Drain heat recovery

6,350 kWh

This is how much energy can be saved per year with drain heat recovery.
This is equivalent to the consumption of three 2-person households.

40°C

Exhaust heat recovery is able to reduce exhaust air temperature
by this value and provides improved indoor climate.



HIGH LEVEL OF ECONOMY

EXHAUST HEAT RECOVERY

Exhaust heat recovery, available as an option for front-door type models, uses the energy from the 60 °C hot waste steam to heat fresh water. Humidity and energy do not escape uncontrollably into the room, but are returned efficiently to the dishwasher through a heat exchanger.

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

DRAIN HEAT RECOVERY

The energy of the 65 °C hot waste water is used to heat fresh water. The drain heat recovery system, available as an option, leads the hot waste water along the fresh water flowing in. Thus heating up the fresh water to 45 °C before it reaches its final rinse temperature in the boiler.

- Saves up to 6,350 kWh per year
- Pays off in the 2nd year already

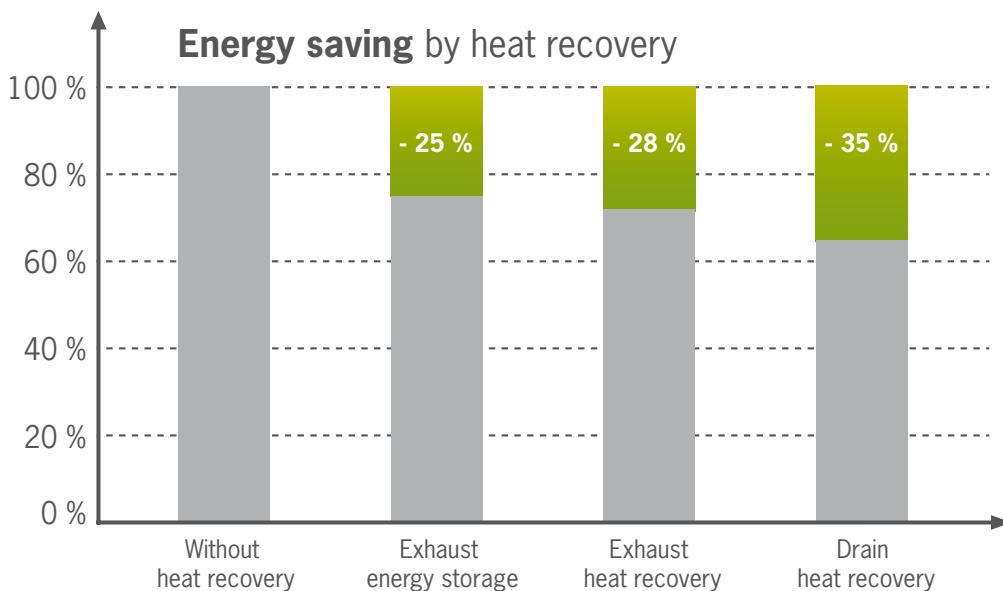
EXHAUST ENERGY STORAGE

Hood-type dishwashers save energy as they have exhaust energy storage as a standard feature. The hood, closed to all sides, drastically reduces energy consumption. The 60 °C hot waste steam does not escape into the room uncontrollably, but remains under the hood.

- Saves up to 2,600 kWh per year
- Reduces room temperature
- Improves indoor climate

This is intelligent energy saving without additional investment.

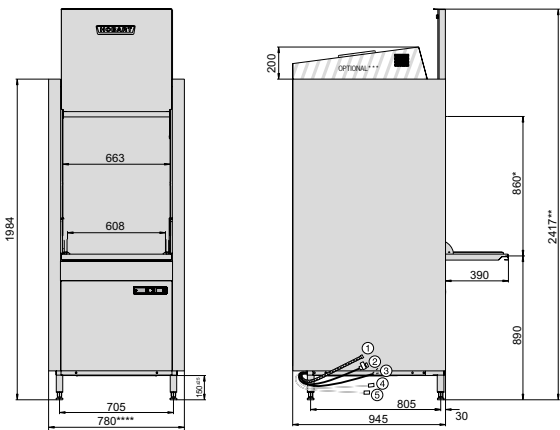
ANYBODY WANTS TO SAVE ENERGY COSTS, **BUT HOBART SAVES MORE!**



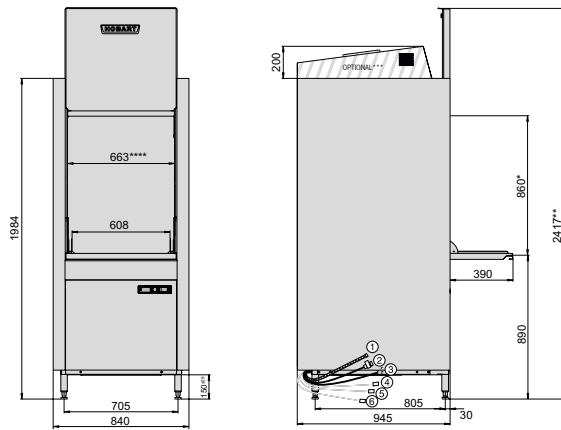
DRAWINGS

UTENSIL WASHERS, FRONT DOOR MODELS

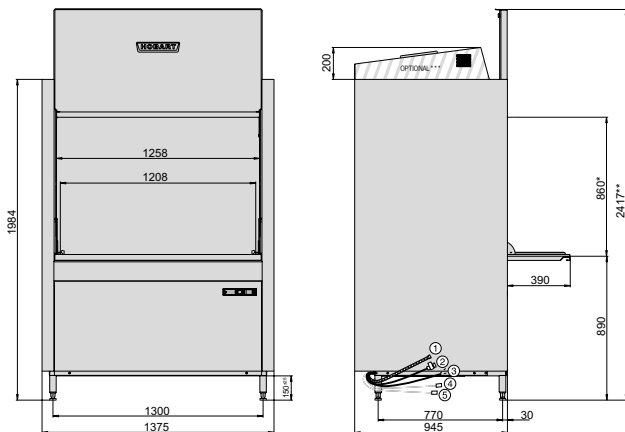
UX



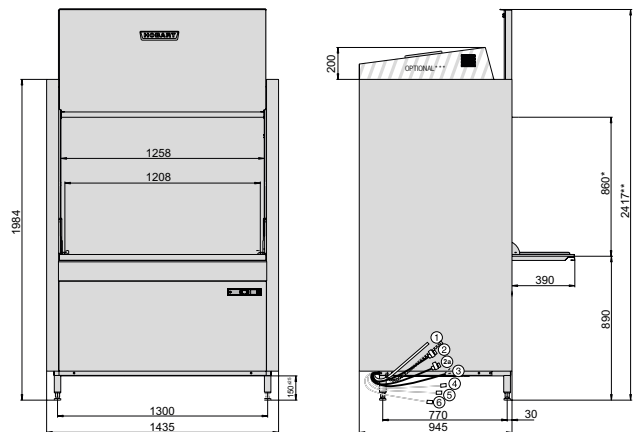
UP



UXT



UPT

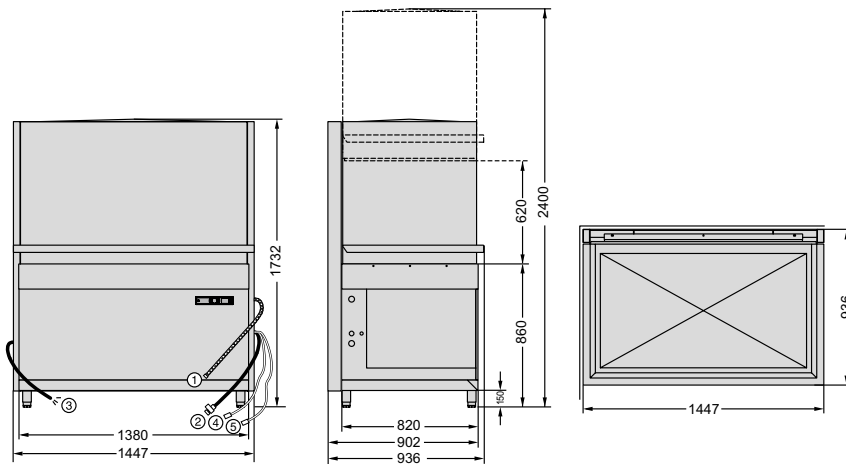


- ① flexible drain hose ② fresh-water connection ③ separate tank filling ④ power cord ⑤ hose for detergent ^{a)} ⑥ hose for rinse aid ^{a)} ⑦ hose for detergent ^{a)}
- ^{a)} for machines with external containers

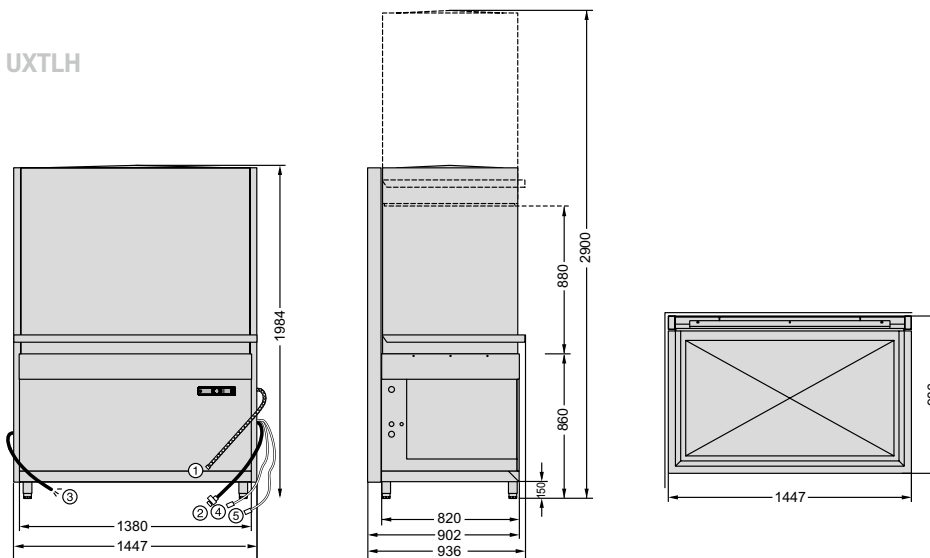
* Loading height can be reduced to 650 mm
 ** Height with open door can be reduced to 2,200 mm
 *** with exhaust heat recovery
 **** with drain heat recovery

UTENSIL WASHERS, HOOD-TYPE MODELS

UXTH



UXTLH



- ① flexible drain hose
 - ② fresh-water connection
 - ③ power cord
 - ④ hose for detergent ^{a)}
 - ⑤ hose for rinse aid ^{a)}
- ^{a)} for machines with external containers



FEATURES

PROFI LINE

MODELS	UX	UXT	UXTH
MODEL TYPE	Frontdoor	Frontdoor	Hood
WASH WARE			
Description	All types of pots, serving trays, utensils and GN plates; 2 EN-containers; 8 baking pans measuring up to 600 x 800 mm; 4 bakery racks	All types of pots, serving trays, utensils and GN plates; 3 EN-containers; 16 baking pans measuring up to 600 x 800 mm; 6 bakery racks	All types of pots, serving trays, utensils and GN plates; 3 EN-containers; 8 baking pans measuring up to 600 x 800 mm; 3 bakery racks
BEST WASH RESULTS			
VAPO-ACTIVE steam washing	–	–	–
Detergent Direct Spraying System	–	–	–
ROTOR-X wash system	●	●	●
POWER Wash	●	●	●
SENSO-ACTIVE resource management	●	●	●
GENIUS-X ² fine filter system	●	●	●
Interlocked strainer	●	●	●
EASY TO OPERATE			
VAPOSTOP	○	○	–
VISIOTRONIC Control	●	●	●
Remaining Time Indicator	●	●	●
Integrated water softener	○	–*	–*
Hood Lift	–	–	○
Refill signal	●	●	●
Blocked filter sensor	●	●	●
Hygiene Programme	●	●	●
Corner positioning possible	–	–	●
Rinse aid and detergent dispenser	●	●	●
EASY-CLEAN concept	●	●	●
CLIP-IN wash and rinse arms	●	●	●
USB interface	●	●	●
HIGH LEVEL OF ECONOMY			
Higher Capacity and Greater Versatility	–	–	–
Exhaust Heat Recovery	○	○	–
Drain heat recovery	○	○	○
Exhaust Energy Storage	–	–	●
Heat and sound insulated hood	–	–	●
FLEXIBILITY			
Double Capacity	–	●	●
Reducible Machine Height	●	●	–
Loading height	●	●	–

● Inclusive

○ Optional

– Not available

* External water softening system recommended

	PROFI LINE		PREMAX LINE	
MODELS	UXTLH	UP	UPT	
MODEL TYPE	Hood	Frontdoor	Frontdoor	
WASH WARE				
Description	All types of pots, serving trays, utensils and GN plates; 3 EN-containers; 16 baking pans measuring up to 600 x 800 mm; 6 bakery racks	All types of pots, serving trays, utensils and 6 GN plates (1/1); 4 EN-containers	All types of pots, serving trays, utensils and 8 GN plates (1/1); 5 EN-containers	
BEST WASH RESULTS				
VAPO-ACTIVE steam washing	–	● PREMAX LINE EXCLUSIVE	● PREMAX LINE EXCLUSIVE	
Detergent Direct Spraying System	–	● PREMAX LINE EXCLUSIVE	● PREMAX LINE EXCLUSIVE	
ROTOR-X wash system	●	●	●	
POWER Wash	●	●	●	
SENSO-ACTIVE resource management	●	●	●	
GENIUS-X ² fine filter system	●	●	●	
Interlocked strainer	●	●	●	
EASY TO OPERATE				
VAPOSTOP	–	○	○	
VISIOTRONIC Control	●	●	●	
Remaining Time Indicator	●	●	●	
Integrated water softener	–*	–*	–*	
Hood Lift	○	–	–	
Refill signal	●	●	●	
Blocked filter sensor	●	●	●	
Hygiene Programme	●	●	●	
Corner positioning possible	●	–	–	
Rinse aid and detergent dispenser	●	●	●	
EASY-CLEAN concept	●	●	●	
CLIP-IN wash and rinse arms	●	●	●	
USB interface	●	●	●	
HIGH LEVEL OF ECONOMY				
Higher Capacity and Greater Versatility	–	● PREMAX LINE EXCLUSIVE	● PREMAX LINE EXCLUSIVE	
Exhaust Heat Recovery	–	○	○	
Drain heat recovery	○	○	○	
Exhaust Energy Storage	●	–	–	
Heat and sound insulated hood	●	–	–	
FLEXIBILITY				
Double Capacity	●	–	●	
Reducible Machine Height	–	–	–	
Loading height	●	●	●	

● Inclusive

○ Optional

– Not available

* External water softening system recommended



TECHNICAL DATA

PROFI LINE

MODEL	UX	UXT	UXTH
CYCLE TIMES*	120 / 240 / 360 sec. and special cycles	120 / 240 / 360 sec. and special cycles	120 / 240 / 360 sec. and special cycles
CAPACITY			
Racks	30 /h	30 /h	30 /h
Trays (600 x 800 mm)	240 /h	480 /h	240 /h
EN-containers	60 /h	90 /h	90 /h
bakery racks	120 /h	180 /h	90 /h
GN (1/1)	60 /h	120 /h	120 /h
TANK CAPACITY	80 l	130 l	130 l
WATER CONSUMPTION	4.5 l/rack	7.5 l/rack	7.5 l/rack
WASH PUMP	2.9 kW 1,150 l/min	2 x 2.9 kW 2 x 1,150 l/min	2 x 2.9 kW 2 x 1,150 l/min
Tank heating	3.3 kW	6.1 kW	6.1 kW
BOOSTER LOADING			
Standard	12.4 kW	15.3 kW	15.3 kW
Alternative	6.2 kW	9.1 kW	9.1 kW
TOTAL LOADING			
Standard	15.6 kW 3 x 25 A	21.6 kW 3 x 35 A	21.6 kW 3 x 35 A
Alternative	12.4 kW 3 x 20 A	15.6 kW 3 x 35 A	15.6 kW 3 x 35 A
Power supply	400 / 50 / 3N	400 / 50 / 3N	400 / 50 / 3N
DIMENSIONS			
Loading height	860 mm	860 mm	620 mm
Rack size	600 x 760 mm	1,240 x 700 mm	1,240 x 700 mm

* The machine is equipped with an automatic cycle-time control which ensures hygienic rinse temperatures even on a cold-water supply or with reduced heating performance.

	PROFI LINE	PREMAX LINE	
MODEL	UXTLH	UP	UPT
CYCLE TIMES*	120 / 240 / 360 sec. and special cycles	120 / 240 / 280 sec. and special cycles	120 / 240 / 280 sec. and special cycles
CAPACITY			
Racks	30 /h	30 /h	30 /h
Trays (600 x 800 mm)	480 /h	210 /h	450 /h
EN-containers	90 /h	120 /h	150 /h
bakery racks	180 /h		
GN (1/1)	120 /h	180 /h	240 /h
TANK CAPACITY	130 l	80 l	130 l
WATER CONSUMPTION	7.5 l/rack	8 l/rack	14 l/rack
WASH PUMP	2 x 2.9 kW 2 x 1,150 l/min	2.9 kW 1,150 l/min	2 x 2.9 kW 2 x 1,150 l/min
Tank heating	6.1 kW	3.3 kW	6.1 kW
BOOSTER LOADING			
Standard	15.3 kW	15.3 kW	18.1 kW
Alternative	9.1 kW	9.1 kW	9.1 kW
TOTAL LOADING			
Standard	21.6 kW 3 x 35 A	18.5 kW 3 x 32 A	24.5 kW / 3 x 50 A
Alternative	15.6 kW 3 x 35 A	15.5 kW 3 x 25 A	18.5 kW / 3 x 32 A
Power supply	400 / 50 / 3N	400 / 50 / 3N	400 / 50 / 3N
DIMENSIONS			
Loading height	880 mm	860 mm	860 mm
Rack size	1,240 x 700 mm	600 x 760 mm	1,240 x 700 mm

CONCEPT SOLUTIONS FOR OPTIMISED WASHING RESULTS

WATER TREATMENT

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

WASHING CHEMICALS

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





HOBART



PREMAX

INNOVATIVE



HOBART

ECONOMICAL



HOBART

ECOLOGICAL

THE COMPANY

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

OUR FOCUS

INNOVATIVE - ECONOMICAL - ECOLOGICAL

This is our philosophy. To us, innovation means continuously setting new standards in technology, combined with real added value for the customer. An enterpriseowned technological centre and an innovation centre for warewashing technology at our headquarters in Germany make this possible. Highly efficient products are created with bundled innovation, which continuously confirm our status as technological leader. To be economical means to set standards in relation to the lowest operating costs and minimal use of resources, and to revolutionise the market continuously. To be ecological means a 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.

WHENEVER THE FIRST
MACHINE WILL BE CAPABLE OF
WASHING WITHOUT WATER –
IT WILL BE A HOBART.

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

OUR VISION - WASH WITHOUT WATER

Intensive market research has shown, that our customers expect warewashing technology that combines efficiency with optimal performance. We hold ourselves to these claims, and they form the foundation for our vision of „washing without water“. This vision is our continuous incentive to walk on new paths in order to constantly reduce the water, energy and chemical consumption. Step by step, we would like to come closer to our goal with innovative excellence, and we already know: Whenever the first machine will be capable of washing without water – it will be a HOBART.


HOBART COMPETENT - FAST - RELIABLE

HOBART service technicians as well as HOBART service partners are the „real“ experts. Thanks to intensive training and many years of experience, these technicians have a unique and profound knowledge of the product. Maintenance and repair work is therefore always carried out professionally, fast, and reliably.



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Die Angaben in diesem Prospekt beruhen auf dem Stand 03/2017. Technische Änderungen oder Änderungen der Ausführung bleiben vorbehalten.

The details given in this brochure are correct as of 03/2017. We reserve the right to technical or design modifications.

Document non contractuel. Les indications de ce prospectus sont conformes à la mise à jour de 03/2017. Nous nous réservons le droit de modifier les données ou les configurations techniques de nos machines.

