



CUSTOMISED SOLUTIONS

WAREWASH SYSTEMS AND WASTE TECHNOLOGY





**YOUR
CHALLENGE**

**OUR
CUSTOMISED
SOLUTIONS**

ES

HOBART

TOTAL PERFORMANCE IN YOUR KITCHEN

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

Let's make it happen!



HOBART

THE PERFECT SOLUTION
FOR ALL SECTORS OF INDUSTRY



FOODSERVICE

HOSPITAL

There is no such thing as a weekend in a hospital.

All 365 days are planned and scheduled – from morning to evening. This is why you need process reliability as well as a kitchen where you can keep the costs under control.

CANTEEN

Lunchtime. Your guests arrive all at once, very hungry and in a hurry. In the busy environment of a canteen, HOBART equipment can help you to keep up with the pace.

CAFETERIA / EDUCATION

You are providing a place where hungry students can fill their bellies for very little money. We offer innovative and reliable warewash systems so that you can achieve more despite the rush.



PRODUCT RANGE



AUTOLINE

The patented and compact autoLINE dishwashing organisation system makes it possible to wash **trays and cutlery** on a separate conveyor while the **other items** are being washed in the machine. The additional feature does not increase the footprint of the machine. Additional advantage: automatic tray and cutlery feed at the entry zone and removal of the trays at the exit zone.



SEMI-AUTOMATIC SYSTEMS

Semi-automatic dishwashing systems consisting of two flight-type dishwashers with a separate dedicated tray and cutlery washer.



FULLY AUTOMATIC SYSTEMS

With fully automatic conveyor dishwashers, operational staff are no longer required on the dirty side to load the dishes into the flight-type dishwashers. On the clean side HOBART also offers a selection of possibilities for automation like for example automatic removal of plates directly into the feeding carriage or an automated cutlery sorting system.



FLIGHT-TYPE TRAY WASHER FTT

The flight-type dishwasher FTT is a reliable partner for **washing trays** and impresses with its high level of user-friendliness. With the simple INFOTRONIC control, the FTT can be easily controlled.



CONVEYOR SYSTEMS

HOBART round belt conveyors are particularly **easy to clean and robust**, making them ideal for use in wash up areas. The transport route of the dirty dishes can be customised.



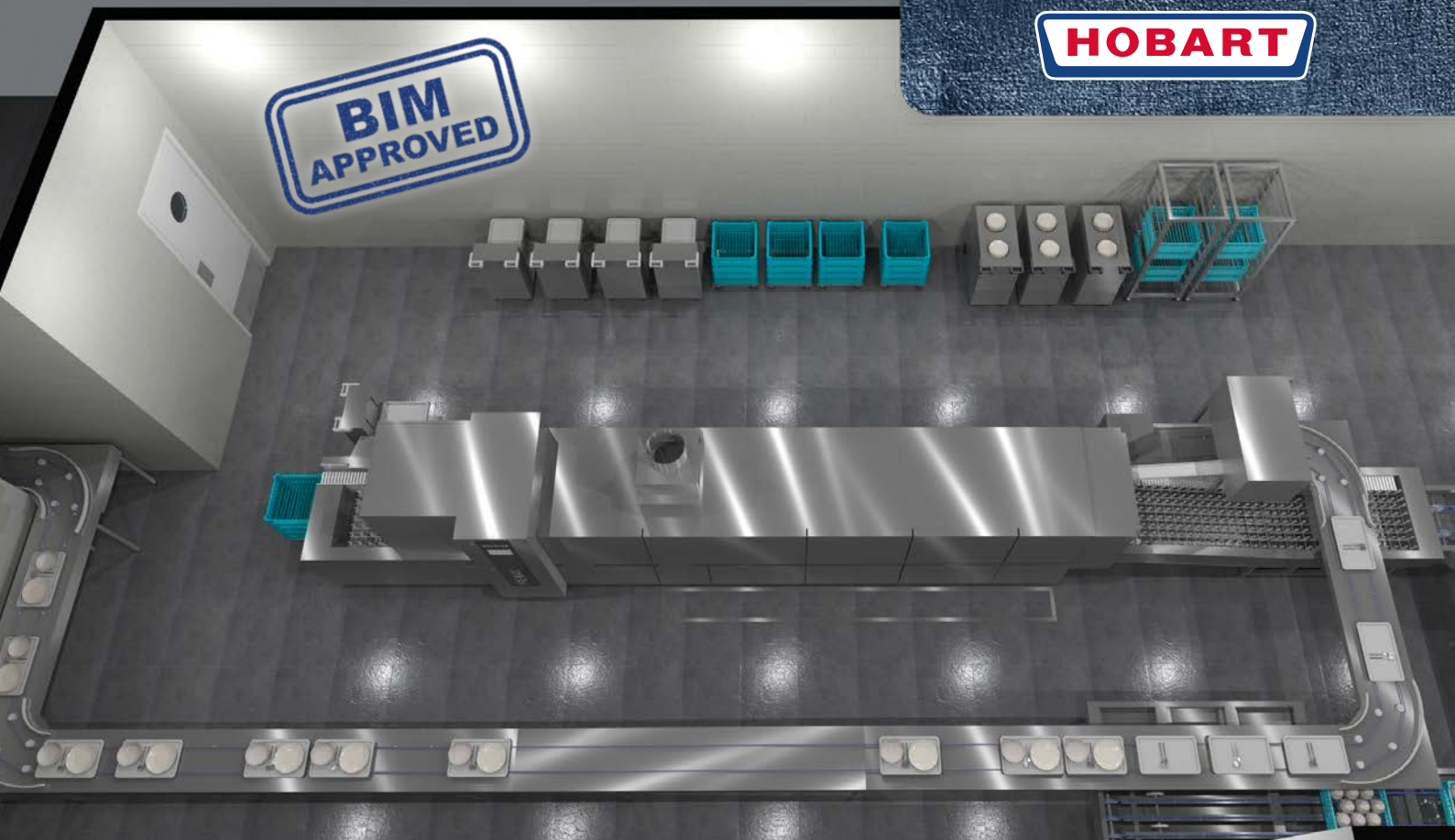
CART WASHERS WWA

The HOBART product portfolio includes **single- and multi-chamber cart washers (WWA)** in addition to classic wash technology. On request, the matching conveyor technology for automatic insertion and removal of the transport trolleys can also be offered and supplied. The HOBART multi-chamber WWAs are also able to transfer the clean trolleys to your AGV transport system (automated guided vehicle) after cleaning.



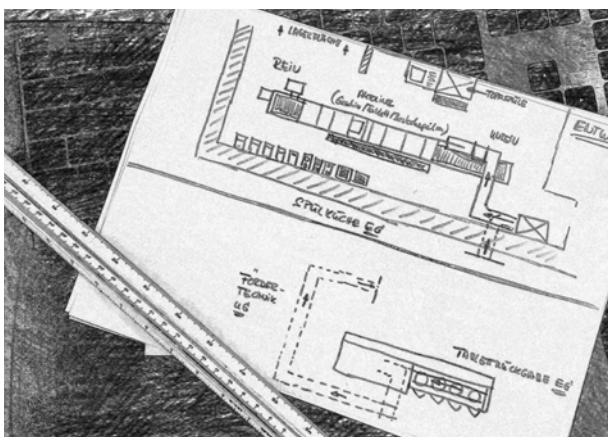
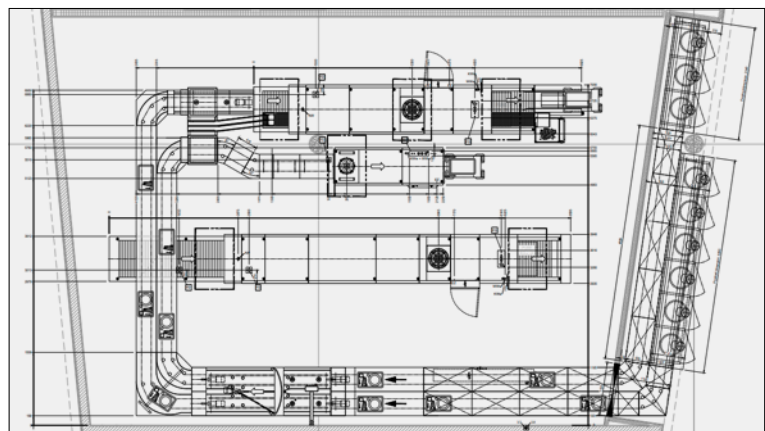
WASTE SYSTEMS

The HOBART food waste disposal technology can be used for almost all types of food waste and is therefore a great support for the hygienic disposal of food waste in large kitchens. HOBART offers both **compressed air** and **vacuum-based system technology**. These can be flexibly adapted in terms of useful volume, tank design, pipeline lengths or the number of feed stations.



PLANNING

HOBART supports you in the early phases of the project with planning, the correct allocation of staff and space, creates optimal cost-benefit ratios and project efficiency as well as the best integration of the concept into the overall operational process of your organisation.



Rely on many years of know-how from the world market leader in commercial warewashing technology. Whether it's the integration of a cart washing system to optimally complement your kitchen flow concept or our easy-to-clean conveyor technology that, if desired, not only transports dirty dishes horizontally but also vertically, automatically into the wash up area: Every customer has individual requirements - we have the perfect, customised solution.

MODERN WASHING AUTOMATED AND RELIABLE

Our team of experienced project engineers in the field, the specialist department in the office and design team who work closely with our engineering department are at your side with years of experience as **a reliable partner for washing technology and food waste disposal technology** from the planning stage to the realisation of your project.

We support you in your **spatial planning** at an early stage of the project and provide you with the necessary tools and planning proposals. Whether limited

ceiling height or complicated structural conditions: We find a customer-oriented, **individual solution even for unusual applications.**

We also take into account the **economic aspects** and challenges so that we can always provide you with project-specific proposals for the organisation of your wash up area that are optimal for you.

Your requirements:

- Washing with a high degree of automation
- Consistent process reliability
- Minimum personnel costs
- Maximum optimisation of resources
- Guaranteed hygiene
- Ergonomic working
- Easy Handling

Our solutions:

- HOBART warewashing technology with high automation
- Best dishwashing result and absolute reliability
- HOBART food waste disposal technology
- Competence and high-performance products "made in Germany"
- State-of-the-art heat pump technology
- Resource efficiency and environmental protection
- Drawings & BIM data for optimal support of your planning

Efficient, hygienic, ergonomic and consistent

High degree of automation in a small space: A planning example for 3,500 catering participants

- Automatic handling of plates, trays and cutlery
- Automatic washing, sorting and packing of cutlery
- Use of a food waste disposal system
- Use of a cart washer
- Maximum process reliability through redundant use of warewashing technology



HOBART



AUTOLINE

The patented autoLINE dishwashing organisation system makes it possible to wash **trays and cutlery** on a separate conveyor while the **other items** are being washed in the machine. The additional feature does not increase the footprint on the machine. To make work easier for the operating personnel, the **trays are automatically loaded in at the entry zone and stacked automatically and conveniently in the exit zone of the machine.** A cutlery lifting magnet can be installed as an option. The cutlery picked up by the magnet is then automatically fed to the cutlery track of the dishwasher via a chute.

This innovative and compact solution has already proven itself on the market for many years and has been continuously developed and optimised. It speeds up the workflow, which saves personnel resources. At the same time, the machine capacity is significantly increased within the same space requirement.





SEMI-AUTOMATIC SYSTEMS



Semi-automatic dishwashing systems consisting of two flight-type dishwashers are characterised by the mechanical handling of trays and cutlery in a separate tray and cutlery washer.

On the **dirty side**, the dishes are manually removed from the trays by the dishwashing staff and sorted into the belt dishwasher. The trays are transported further by the conveyor system and automatically loaded into the downstream tray and cutlery washer. A cutlery lift-off magnet automatically feeds the cutlery via a chute to the cutlery track of the tray and cutlery washer.

On the **clean side**, the trays are automatically transferred to a tray stacking trolley. The cutlery falls via a chute into a cutlery collection basket below or can be fed into an automatic cutlery sorting system.

FULLY AUTOMATIC SYSTEMS



Video
Fully automatic
machine
Test washing

The degree of automation of the processes in a wash up area depends not only on the type and quantity of wash ware. Automation always helps to increase efficiency and relieve staff.

Fully automatic conveyor dishwashers are characterised by the fact that **operational staff are no longer required** on the dirty side to put the dishes into the conveyor dishwashing machines.

In addition to an automatic separator, fully automatic systems consist of a **PROFI FTNi** tray and cutlery washer and an extra-wide **PROFI FTNi** belt washer with a separate belt track for bowls and plates.

Whereas in the semi-automatic conveyor dishwashers the plates and bowls still have to be placed manually by the dishwashing staff on the conveyor belt of the corresponding belt dishwasher, in the fully automatic systems this work is completely taken over by the automatic separator.



AUTOMATIC SEPARATION SYSTEM

The automatic separation system sits upstream of an automatic dishwasher system. It performs the activities that are performed manually by the dishwashing staff in a traditional semi-automatic washing organisation.

In the automatic separation system, all tableware components are separated from each other, pre-rinsed and sorted into the corresponding lanes of the downstream conveyor dishwashers. The integrated preliminary cleaning system is additionally equipped with a separate soil removal unit.



SYSTEM COMPONENTS



FIRE PROTECTION BARRIER

Often the round belt conveyors on which the trays are transported run through fire protection sections on their way. In such a case, special conveyor system closures are required that, for example, can seal off the dining room from the wash up area in the event of a fire, thus preventing the fire from spreading.

MAGNETIC CUTLERY LIFTER

The magnetic cutlery lifter takes care of the automatic lifting of cutlery pieces. The tray with the dirty dishes is transported under the magnet by means of the automated round belt conveyor system. There, knives, forks and spoons are automatically lifted off and fed into the cutlery track of the semi-automatic dishwasher.

The outer drum has a sliding surface to help prevent the entry of dirt into the inside of the magnet.



LOW-LEVEL ENTRY SECTION

It is not only the capacity of the dishwasher that must be laid out for a high wash ware volume. The performance of the dishwashing staff is limited, too. Frequently, the classical two working positions at the intake of a flight-type dishwasher prove insufficient.

HOBART uses lowered loading areas to provide up to four working positions at the intake of a flight-type dishwasher. This considerably increases the capacity of the washing organisation.



AUTOMATIC TRAY STACKER

In semi-automatic and fully automatic systems, the trays arriving at the dishwasher discharge are taken over by the automatic tray stacker and stacked directly into the corresponding dispenser trolley. If the full trolley is changed, intermediate stacking is guaranteed so that the line does not have to be stopped during the dispenser change.



CUTLERY SORTING

Washed cutlery items can be automatically transported via a chute into a cutlery collection rack provided below. Alternatively, it can be transported automatically to an ergonomic working height, manual sorting table by means of a cutlery lift, or to an automatic sorting system.



AUTOMATIC PLATE STACKER

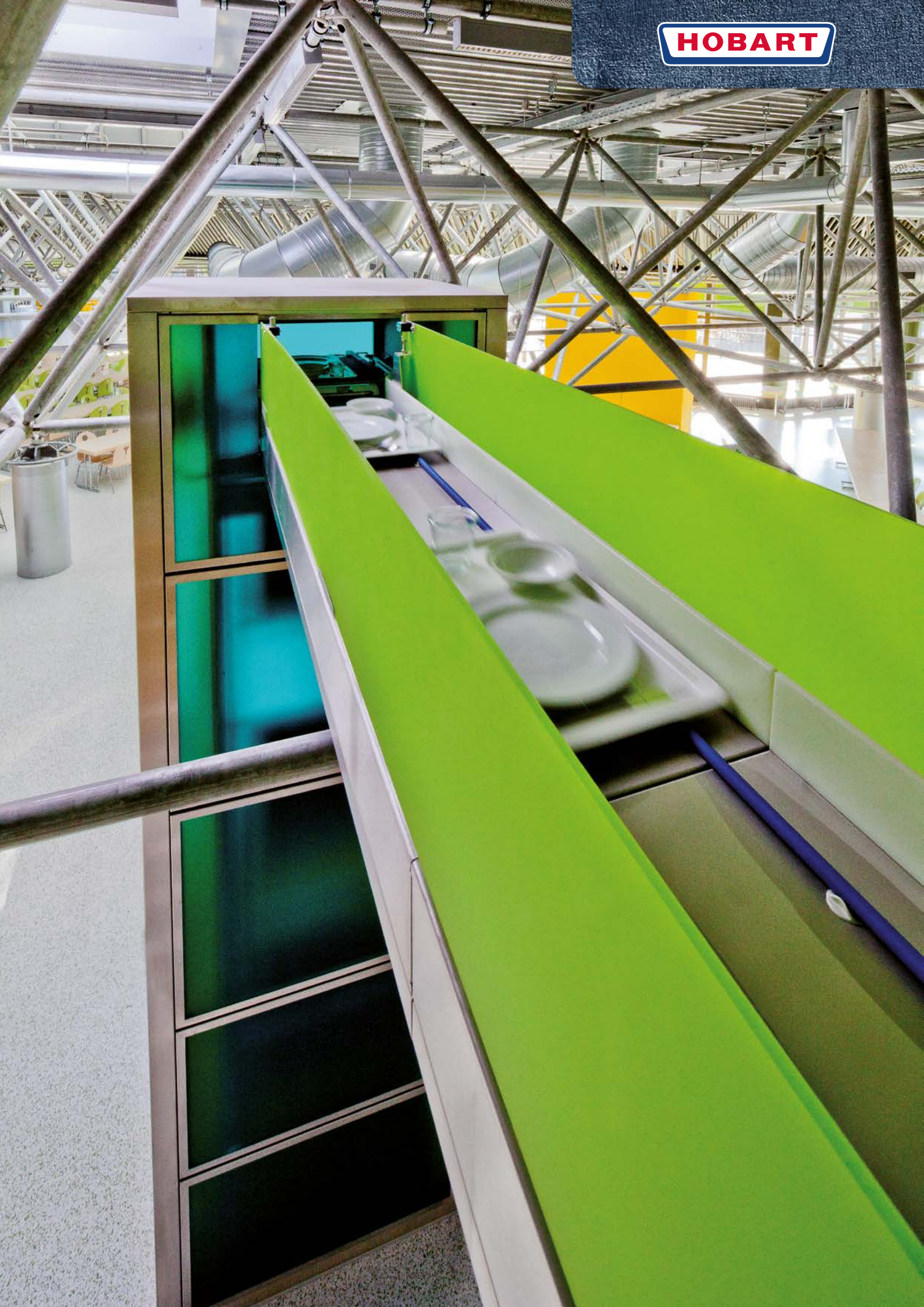
The automatic plate stacker connects to the outlet side of a flight-type dishwasher. The plates are transferred automatically from the separate plate track of the flight-type dishwashers to the downstream plate stacking device. Our plate stackers are available in different versions - for example as fully automatic stacking with one or two tube dispensers or as stacking on a conveyor belt.



TRAY RETURN

Return stations for the trays of canteen and restaurant guests are part of the portfolio of our round belt conveyor technology. On request, we integrate the returns into the existing or planned design concept and will be happy to advise you personally on our wide range of design options.







SYSTEM COMPONENTS

FLIGHT-TYPE TRAY WASHER FTT

The compact flight-type tray washer FTT from HOBART is a valuable addition to the wash up area of your facility which will make your team much more efficient – whether as a supplement to an existing or a component of a new HOBART conveyor dish-washing system. The FTT ensures hygienic cleaning and drying as well as automatic tray feed and removal.

The FTT works quickly and saves resources. Your low electricity and water consumption as well as the economic dosing of the cleaning chemicals ensure that the machine's initial outlay is recovered in no time at all.

Due to its compact design, the FTT is also suitable for very small kitchens. Take the strain off your staff by eliminating the manual loading and unloading of trays.



Further information
about the product

CONVEYOR SYSTEMS

For a co-ordinated and economical washing concept as well as optimised workflows, the right conveyor technology is of crucial importance. We therefore offer solutions that are individually adapted to the workflows in our customers' sink kitchens and take all planning factors into account.

HOBART round belt conveyors are particularly easy to clean and robust, making them ideal for use in wash up areas.

The product portfolio ranges from tray return belts, which are available in many variants and also with integrated discharge chutes and customised cladding, to through-flaps in the belt run, to PLC-controlled points, incline and decline sections, as well as curves in all possible designs.

We are thus in a position to offer our customers customised systems, not only horizontally, but also with vertical conveyor towers, which help to ensure that no wishes remain unfulfilled and that the transport route of the dirty dishes in the house is completely automated.



Further information
about the product

HOBART



SYSTEM COMPONENTS

CART WASHERS WWA

In order to be able to offer our customers complete solutions from a single source, our product portfolio includes single- and multi-chamber cart washers in addition to classic wash technology.

Thanks to our decades of know-how as warewashing manufacturers, and our modular system, we are able to offer our customers tailor-made, complete solutions. They not only adjust to the customer's spatial situation but also fulfill every capacity requirement. These not only adapt to the spatial conditions and different trolley types, but also meet every capacity requirement.

The trolleys can be fed to the machine by hand or automated by means of special conveyors. Thus, HOBART cart washers can also be integrated into ACTs systems.



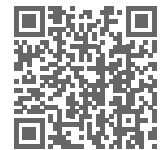
Further information
about the product



WASTE SYSTEMS

The proven HOBART food waste disposal technology can be used for almost all types of food waste and is therefore a great help in the hygienic and cost-effective disposal of your food waste.

HOBART supplies a wide variety of systems that are precisely tailored to your needs. The service portfolio ranges from closed systems with compressed air (BICOMTEC) or vacuum (BIVATEC) to open systems with and without tank (BIVATEC PV or ECOLO).



Further information
about the product





ECONOMY



MODERN HEAT PUMP TECHNOLOGY

Smart use of exhaust air

Saving energy has never been so easy: HOBART's semi-automatic and fully automatic warewashing systems can be optionally equipped with modern heat pump technology. Energy losses during washing are thus reduced on a large scale. In total, up to 100 % of the energy from the exhaust air is returned to the wash process – valuable energy which is left unused in traditional systems.

This provides you with the following benefits

- Significantly reduced energy consumption.
- Significantly reduced operating costs.
- Constant exhaust air temperature of 17°C.

INDIVIDUAL AUTOMATION

Relieve staff and increase efficiency

The degree of automation of the processes in a wash up area depends, among other things, on the type and quantity of wash ware. Achieve maximum efficiency and perfect organisation of your wash up area with the automation solutions individually tailored to your needs. Automation always helps to increase efficiency and relieve staff.

EASY HANDLING

WASH ARM SLIDER

Ready for cleaning quickly

Our patented wash arm sliders allow you to clean the interior of the wash arms easily and comfortably. While conventional systems required you to unscrew the end caps of the wash arms first, now a single step is sufficient to get to the wash arm opening.



COMPREHENSIVE CLEANING ASSISTANCE

Guaranteed orientation for cleaning

Colour-coded cleaning assistance

Machine cleaning made easy: daily cleaning increases the performance and service life of your dishwashing system. To assist you in recognising which elements need to be removed for cleaning, these are provided with a blue marking.

Coded curtains

The curtains separating the different wash zones are clearly marked, preventing them from being mixed up when they are re-inserted.

Coded wash and rinse arms

The clear identification of the wash and rinse arms prevents them from being mixed up when they are inserted.



Video
PERMANENT-CLEAN

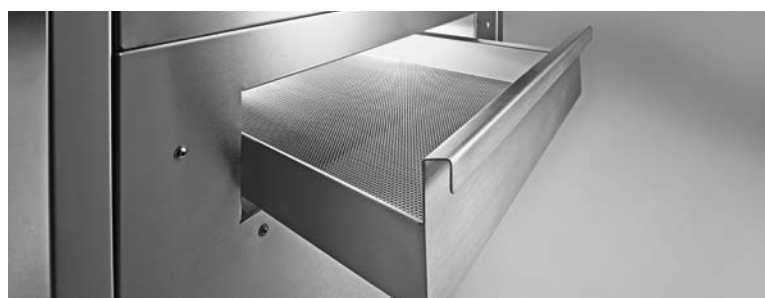
PERMANENT-CLEAN

Prevents soil spreading in the machine

In the normal daily routine it is difficult to avoid food waste entering the pre-wash zone of the flight-type dishwasher. This may heavily contaminate the wash water so that the water has to be changed several times.

We have the solution

The PERMANENT-CLEAN 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.



Your benefits at a glance

A long day of dishwashing without changing the water, but instead with a hygienically pure wash result - even in the presence of extreme soiling.

- A clean pre-wash result is guaranteed at all times.
- A consistently high wash water quality is maintained.
- Wash tanks need to be emptied and filled with fresh water less often.





SERVICE

HOBART machines and systems offer maximum functionality and cost-effectiveness. This is also the aim of HOBART's Technical Customer Service Strategy.

In cooperation with our worldwide partner network, we guarantee the perfect installation, set up and support even of the most complex system solutions and thus the highest possible operational reliability.

The planning of installation, commissioning and maintenance are a central aspect for the sustainable success of system technology projects.

With our experience, capabilities, and network, we can work out customer and project-specific service plans to ensure the optimal service availability and long-lasting and sustainable operation.

- HOBART Training Center
- HOBART Technical support hotline
- 13,000 spare parts permanently in stock for express delivery
- Project specific spare part packages
- Highly qualified and regularly trained local partner network worldwide
- Regional HOBART Technical Manager Expertise

HOBART SERVICE PARTNERS WORLDWIDE



Video service call



HOBART

HOBART
SMART
CONNECT

SMARTCONNECT



HOBART SMARTCONNECT APP

Key features at a glance

The new HOBART SmartConnect app provides you with a comprehensive overview of the status of your dishwasher – free of charge for 5 years.

Connect, learn, benefit

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

An overview of all functions

- Machine status (keep up-to-date regarding the statuses of all your machines)
- Machine information (with all important settings and machine information)
- Recording of error messages (in addition, you will be notified by email concerning any system errors)
- Operating costs calculator (overview of the consumption costs)
- Hygiene information (as a log book)
- Usage (information about the efficient use of the machine)

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





OUR VISION

Wash without water

Intensive market research has shown that our customers expect warewashing technology that combines efficiency with optimal performance. We are focused on meeting these demands and they form the foundation of our vision to "wash without water". This vision is our continuous incentive to break new ground in order to constantly reduce the consumption of water, energy and chemicals. We continue pursuing this goal methodically and with the most innovative engineering. Indeed, we already know that:

» When the first machine is finally capable of washing without water, it will be a HOBART. «

THE COMPANY

We are HOBART

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



MADE IN GERMANY

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



OUR FOCUS

Innovative – economical – sustainable

This is our philosophy. To us, **innovation** means continuously setting new standards in technology, combined with real added value for the customer. Our group's Technological Centre, and our own Innovation Centre for Warewashing Technology at our headquarters in Germany, make this possible. With this combined innovative power we create highly efficient products which continuously confirm our status as technological leader. To be **economical** means to set standards in terms of the lowest operating costs, minimal use of resources and to revolutionise the market continuously. To be **sustainable** means responsible handling of resources and a sustainable energy policy. This applies not only to the product in use, but in general to all areas of the organisation, such as purchasing or manufacturing.

HOBART

Competent – fast – reliable

HOBART service technicians and HOBART service partners are the "real" experts. Thanks to intensive training and many years of experience, they have a unique and profound knowledge of the products. This means that maintenance and repair work is always carried out professionally, fast and reliably.

smartclean 
smartgreen 

HOBART

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