



WAREWASHING
RACK-TYPE DISHWASHER **CP** | **CN**



132 DIFFERENT 1 MA
PARTS





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!



7 MARKETS
Countless challenges
1 SOLUTION



HOSPITALITY

Bar & Pub / Bistro & Café /
Hotel & Restaurant



FOODSERVICE

Hospital / Nursing home /
Canteen / Education - School & University



BAKERY

Bakery subsidiary / Production / Bakery Industry



MEAT PRODUCTION

Butchery / Meat Production Industry



INDUSTRY



GLOBAL MARINE



AIRLINE CATERING





PROFI OR PREMAX IT'S YOUR CHOICE!

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

PROFI LINIE

The **PREMAX** line is the perfect choice for operators that need a higher level of proficiency in all areas: minimal operating costs and impressive user-friendliness, combined with high performance. Our **PREMAX** line is one of the most economical and innovative lines of dishwashers on the market. In addition to the features of the **PROFI** models, **PREMAX** wins over users with its unique product characteristics, proving to be the ideal partner for the highest standards in warewashing.

PREMAX LINIE

THE MODELS

WE HELP YOU WITH YOUR DECISION!

PROFI **CN**

Professional, powerful and reliable for the daily challenges in the commercial kitchen.



PREMAX LINIE EXKLUSIVE

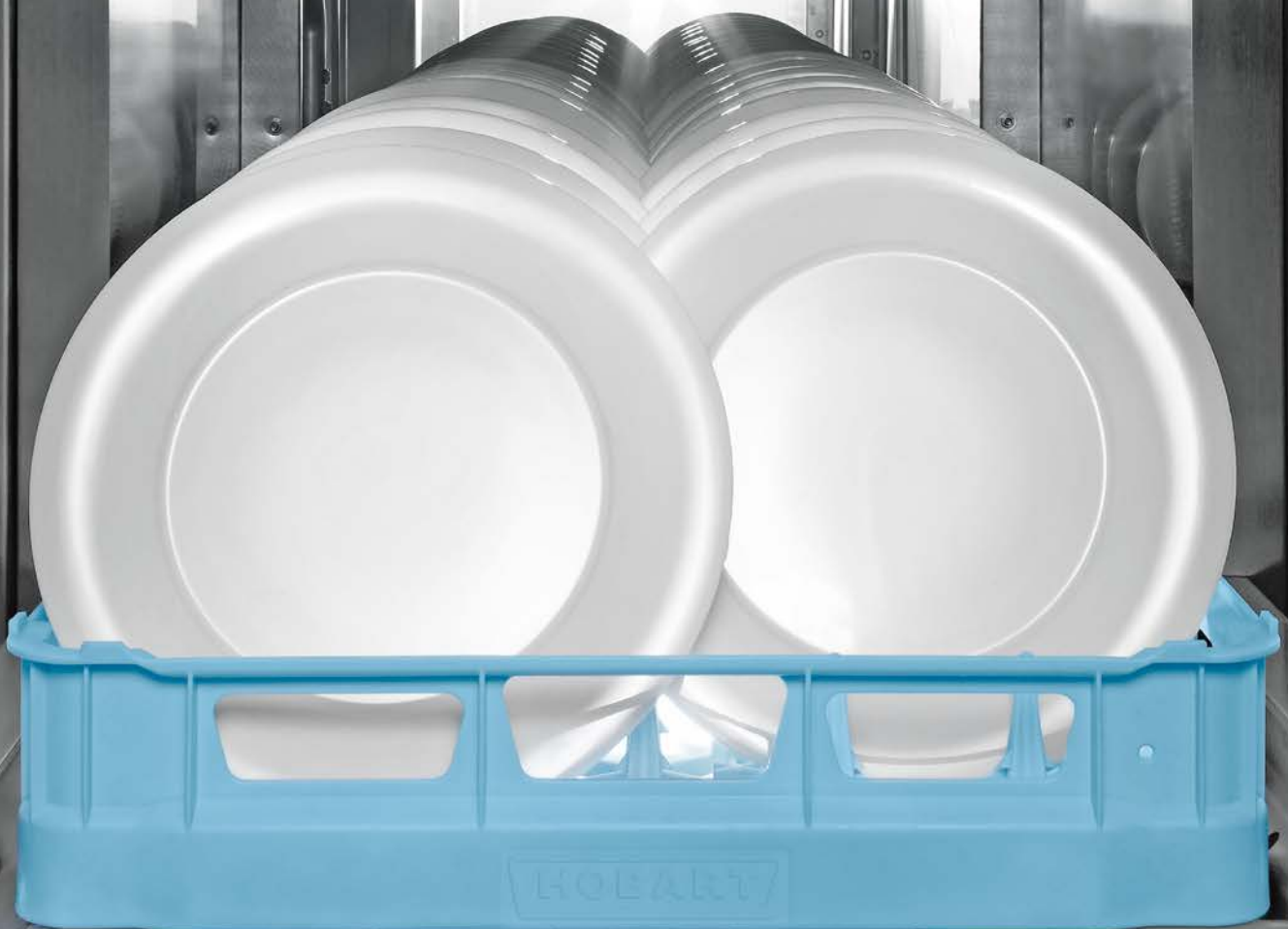
PREMAX **CP**

The machine of choice when you are looking for high economic efficiency. With its special features, it greatly improves the processes in your kitchen and is fit for any challenge.



HOBART

HOBART



HIGH LEVEL OF ECONOMY

PREMAX LINE EXCLUSIVE

50PERCENT FRESH WATER RINSE

Optimum rinsing of cleaning chemicals

Save up to 60 % water – enabled by the 50PERCENT fresh water rinse: The fresh water rinse removes the cleaning chemicals. Water distribution is a crucial factor to consider in regard to the volume of water consumption.

The 50PERCENT fresh water rinse uses special precision nozzles. These disperse the rinse water like a fine curtain and thus form a water film on the wash ware. Because of the optimised water distribution, this micro-thin film is sufficient to rinse off the wash water. In addition to conventional rinsing, the 50PERCENT fresh water rinse also sprays the wash ware with lateral spray arms.

Your benefits at a glance

- Reduce fresh water volume by up to 60 %.
- Significantly reduce rinse aid and energy requirements.
- Optimised wash water rinsing off wash ware.

PREMAX LINE EXCLUSIVE

TOP-TEMP ENERGY MANAGEMENT

Prevents energy losses before they arise

Reduce energy loss in your dishwashing system by up to 20 % with energy management as standard.

In this system, the hot machine zones are enclosed by the cooler zones such as pre-wash and drying. The resulting temperature curtain ensures that air exchange can only take place within the machine. The machines of the **PREMAX** line are characterised by a special temperature profile and exploit this principle to optimum effect.



HIGH LEVEL OF ECONOMY

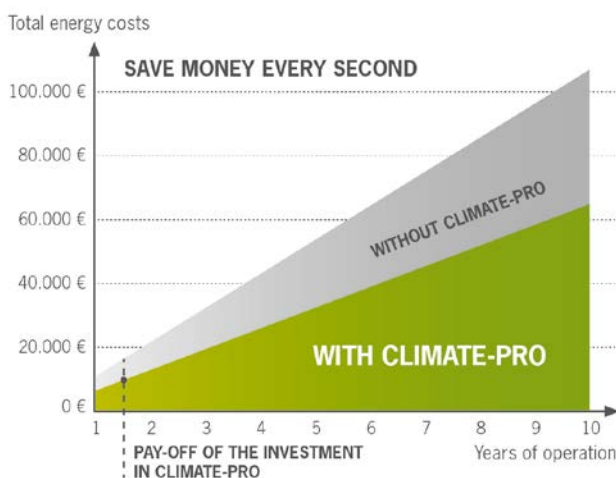
CLIMATE HEAT RECOVERY

Smart use of exhaust air

This feature minimizes energy losses via the warm exhaust air by continuously returning it to the system via a heat recovery system and pre-heating the fresh water before it runs into the boiler. Savings of up to 10 kW/h are possible in this manner.

Your benefits

- Minimised energy loss via exhaust air.
- Efficient use of the energy provided.
- Your machine's operating costs are significantly reduced.



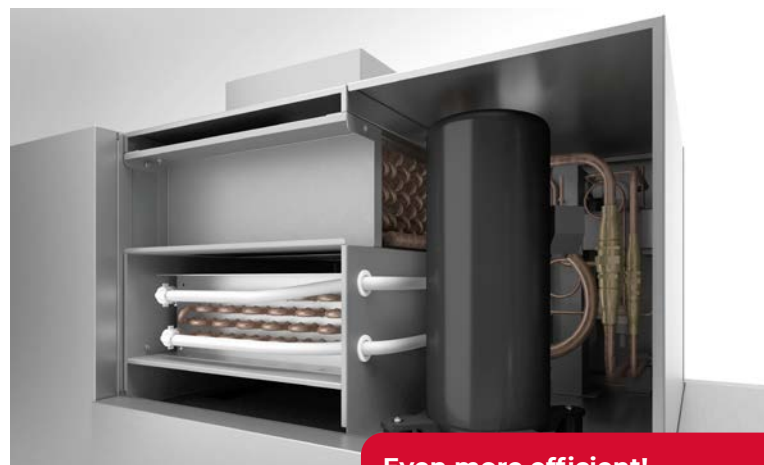
CLIMATE-PRO HEAT PUMP

Innovation meets economy and energy efficiency.

You can save up to 20 kWh with the novel CLIMATE-PRO heat pump.

Our intelligent solution for you

The thermal energy contained in the exhaust air is completely regenerated by means of state-of-the-art technology and returned to the wash as well as to the drying process. This not only helps you to reduce the energy consumption of your machine but also to save on the related operating costs.



Even more efficient!

By the way

As a result of constantly low exhaust air temperatures of 17 °C, the room climate is improved in compliance with VDI 2052.

LC DETERGENT SAVING SYSTEM

Reduced detergent consumption – easy on the wallet

The total fresh water volume is divided and the LC detergent saving system of the **PREMAX** line directs only 75 l and for **PROFI line**, 105 l of fresh water into the wash tank for regeneration of the wash water.

Only this amount is directed into the main wash and mixed with detergent. Detergent dosing depends on the fresh water volume, which means you save on a corresponding amount of chemicals. The remaining water is directly pumped into the pre-wash tank via a bypass line.

The benefit

Due to this system the **PREMAX** line reduces your detergent consumption by up to 80 % and the **PROFI** line by up to 70 %.

LOW-FLOW RINSE SYSTEM

Particularly effective water saving

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

LCI DETERGENT SAVING SYSTEM

Cleaning chemicals: use only as much as you need

Lower chemical consumption means reduced operating costs for you whilst also protecting the environment – the newly developed optional LCI detergent saving system makes this possible.

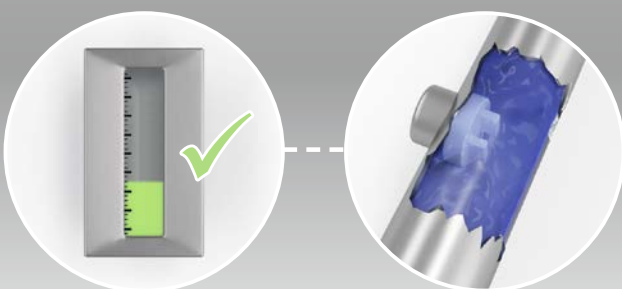
And here's how it works

A sensor in the wash tank continuously checks the quality of the wash water and regenerates it as necessary. Depending on the extent of soiling, water from the rinse is fed into the main wash tank for just a short time as required. The chemical dosing is adjusted to align with the tank regeneration.

Your benefits at a glance

- Your detergent consumption is once again reduced by up to 30 % with the LC detergent saving system.
- Automatic chemical dosing, precisely as needed.
- Optimal wash water solution quality guarantees rinse result.

LCI DETERGENT SAVING SYSTEM



Wash water is continuously monitored to enable need-based chemical dosing.



OPTIMAL WASH RESULT

PREMAX LINE EXCLUSIVE

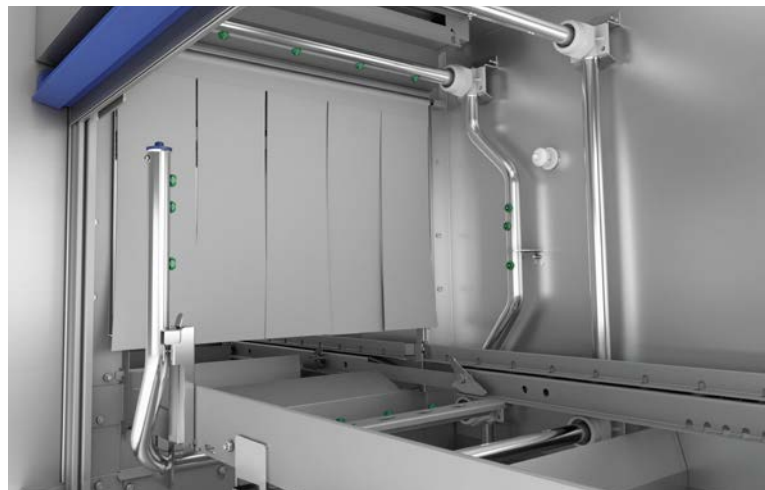
HOT-TEMP WASHING

Improves the effect of chemicals

Did you know that the water temperature has the biggest influence on the wash result? Compared to other dishwashing systems, the HOT-TEMP washing cleans the wash ware at approx. 67 °C – instead of 60 °C. This leads to a significant increase in the efficiency of the chemicals and the wash ware gets clean faster.

By the way

The hot wash of the HOT-TEMP washing increases the capacity of the machine by up to 50 %. In turn, this means the machine also takes up less space.



TRIPLE RINSE

Perfect wash results without any residues

The three-stage triple rinse system consists of the pre-rinse nozzle, the pumped rinse, and the fresh water final rinse. The pre-rinse nozzle is located upstream of the pumped rinse and rinses off the wash water from the wash ware. The pump rinsing then begins and is finally followed by a rinse with fresh water.

For you this means

A optimal result – because the wash ware passes through three stages of rinsing.



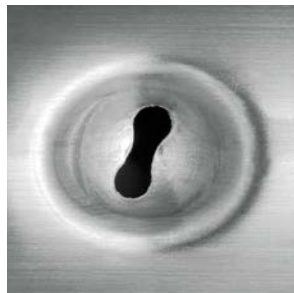
WASH SYSTEM WITH WIDE-ANGLE NOZZLES

Perfect cleaning of every nook
and cranny

During the washing operation, an even distribution of the wash water on the wash ware is essential to achieve an optimal wash result. Innovative wash arms with special precision nozzles allow the wash water to come into prolonged contact with the wash ware and provide for an improved wash result. Thanks to their special layout, the HOBART wash nozzles cover a larger area and target their spray.

Your benefit

The even and compact distribution of the wash water on the wash ware provides for a significantly improved wash result.



RO-L REVERSE OSMOSIS SYSTEM

Eliminates water stains

Unsightly stains on glasses, plates or knife blades? Minerals in water often leave visible residues when dishes are dried, thus creating a poor impression.

Put an end to tedious manual polishing

Reliable, stain-free, and hygienic: continuous treatment with state-of-the-art membrane and filter technology ensures fully demineralised water. This offers a permanent solution for hygienically clean wash ware without any stains. Hygienic risks as a result of manual polishing are prevented in advance.

By the way

The RO-L reverse osmosis system can be comfortably set up in a separate casing next to the machine or integrated to save space.



**HOBART**

OPTIMAL DRYING RESULT

DYNAMIC-DRY DRYING

Makes drying the dishes easy!

Do you usually take a dish towel to re-dry cups, dishes or containers? Put a stop to this extra work – and to dishes that leave the machine still wet.

Our DYNAMIC-DRY drying employs sophisticated state-of-the-art fan technology. It provides for higher air speeds and thus increased efficiency. You'll see the result immediately in your wash ware: even deep indentations, recesses or hollow bodies will be completely dry. At the same time, the DYNAMIC-DRY fan is particularly energy-efficient.

Your benefit

You get an optimum drying result and save the time for manual re-drying.

PREMAX LINE EXCLUSIVE

HIGH-TEMP PUMPED RINSE

Increases the self-drying effect

Improved drying result paired with a reduced use of energy. Temperature is a key factor for a optimal drying result. This is why the pumped rinse of the **PREMAX** line circulates the additionally heated water several times, thus heating the wash ware even more and consequently increasing the self-drying effect.

Your benefits

The drying result is considerably optimised while energy is saved in the drying zone.

SOLUTION FOR REUSABLE WASH WARE

PREMAX and PROFI rack-type dishwashers take dishwashing of reusable plastic wash ware to a new dimension: even more efficiency, easier handling and special.

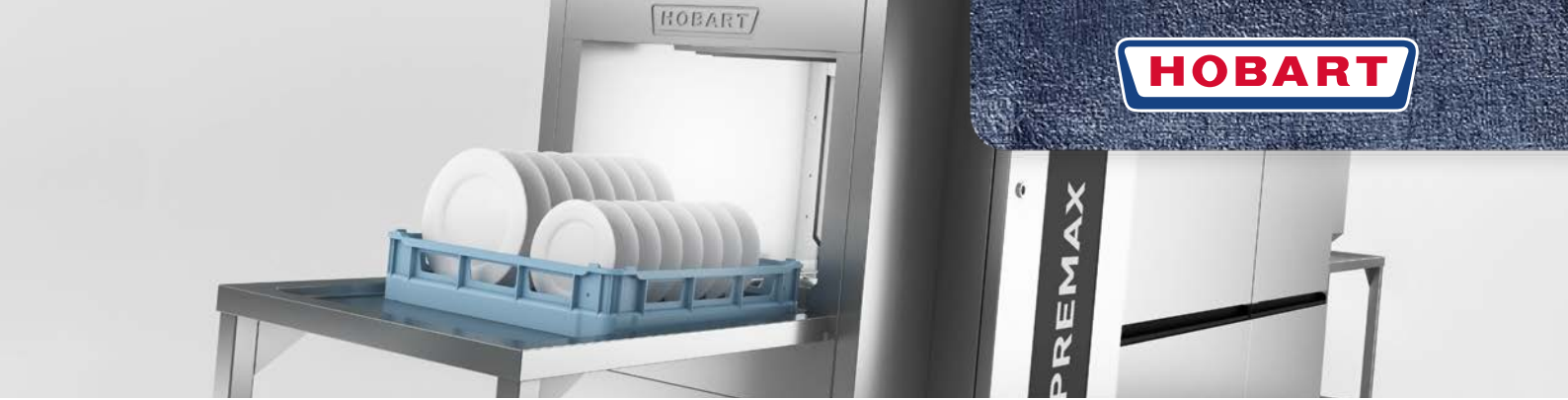
Our DYNAMIC-DRY drying employs sophisticated state-of-the-art fan technology. It provides for higher air speeds and thus 50 % increased efficiency. Not only is our drying process especially efficient but also the increased machine capacity. Our rack-type dishwashers can clean up to 60 racks or 1,500 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





SENSOTRONIC WASHING INTELLIGENCE

AUTOMATIC ADJUSTMENT OF WATER CONSUMPTION

Intelligent and efficient management of your water consumption!

The automatic water consumption control automatically adapts the fresh water consumption per hour to the selected transport speed. The water quantity per machine meter is always ideal.

Your benefits

This for instance avoids unnecessarily high water consumption at low machine speeds. The wash ware is always cleaned with the same amount of water irrespective of the machine speed, thus achieving an even wash result.

PREMAX LINE EXCLUSIVE

SENSO-ACTIVE RESOURCE MANAGEMENT

Fresh-water consumption constantly at the ideal minimum

The SENSO-ACTIVE resource management system takes it a step further in innovative washing, keeping the fresh-water consumption down to a necessary minimum. The smart soiling sensor detects any increased soiling in the appliance and automatically increases the amount of fresh water supplied to the system.

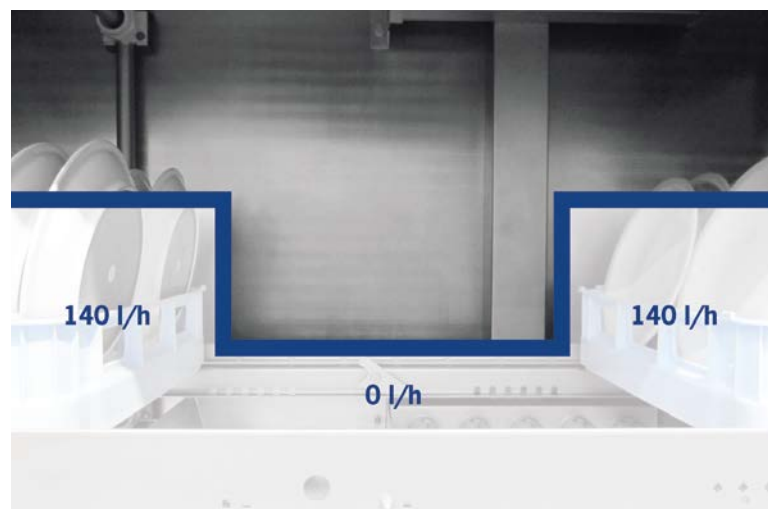
Your benefit

This ensures fully automatically a high tank water quality while keeping the average water consumption extremely low.

COMPARTMENT DETECTION

Regulate fresh water consumption down to a minimum

Five benefits all at once: Save water, go easy on your purse, be gentle on the environment and reduce your energy and chemical consumption!



How does this work?

Varying washing volumes during a wash cycle can lead to a machine that is not fully utilised. There will be empty compartments between the wash ware. The compartment detection automatically detects these gaps and immediately regulates fresh water consumption down to a necessary minimum.

PREMAX LINE EXCLUSIVE

SYSTEM CHECK

Automatic monitoring of functions

Always in the loop: each time the machine is filled, the functions of the heating and washing systems, the drain valves and the position of the strainer systems are automatically checked.

Clearly structured, understandable display

The status of machine components of the **PREMAX** line is indicated in an easily comprehensible manner by means of the colour touch screen control. Deviations from the nominal status are indicated by means of symbols and text. The system automatically suggests corrective measures.

PREMAX LINE EXCLUSIVE

WASH WARE DETECTION

The intelligent way to wash glasses and cutlery

The requirements when washing glasses and cutlery are particularly high and are different to those for dishes, pots or trays. With the HOBART wash ware detection you will in future be assisted by an intelligent helper that automatically adapts to the high standards for glass and cutlery cleaning.

How does that work?

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 a perfect wash result.



RACK-FLOW SENSOR SYSTEM

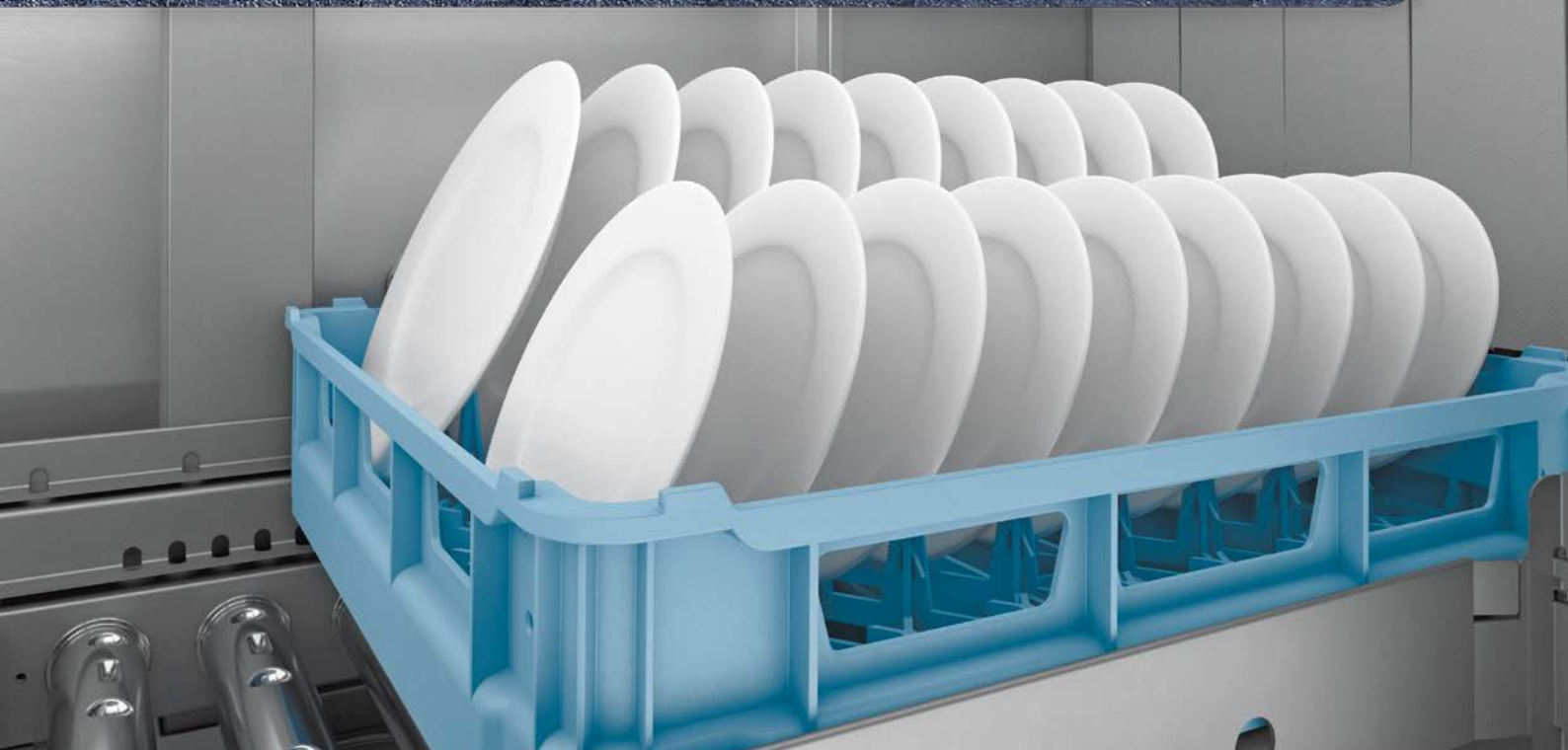
RACK-FLOW SENSOR SYSTEM

One-man operation made easy

Operating a warewashing system with one person only used to take plenty of time. In the case of a short unloading table, the operator has to walk from the intake to the end of the machine to unload the clean wash ware every few racks. This means constant moving between entry and exit of the machine and necessary hand washing due to hygiene safety rules.

With conventional washing processes, the foremost rack actuates the mechanical limit switch at the end of the unloading table after a short time, which interrupts the washing process until the rack has been emptied. The other racks remain in the dishwasher and are washed only once the rack is empty.





HOBART HAS A FAST AND EFFICIENT SOLUTION

The patented RACK-FLOW sensor system 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.

How does that work?

Our intelligent RACK-FLOW sensor system prevents the first rack from moving all the way to the limit switch but stops it instead at the end of drying. During this time, the operator can continue loading racks into the dishwasher, thus using the entire machine length.

For you this means

With the RACK-FLOW sensor system, you save valuable time, optimise the processes in the scullery, and improve your efficiency.



OPTIMAL WASH WATER QUALITY

ASR AUTOMATIC SOIL REMOVAL

Prevents dirt spread in the machine



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

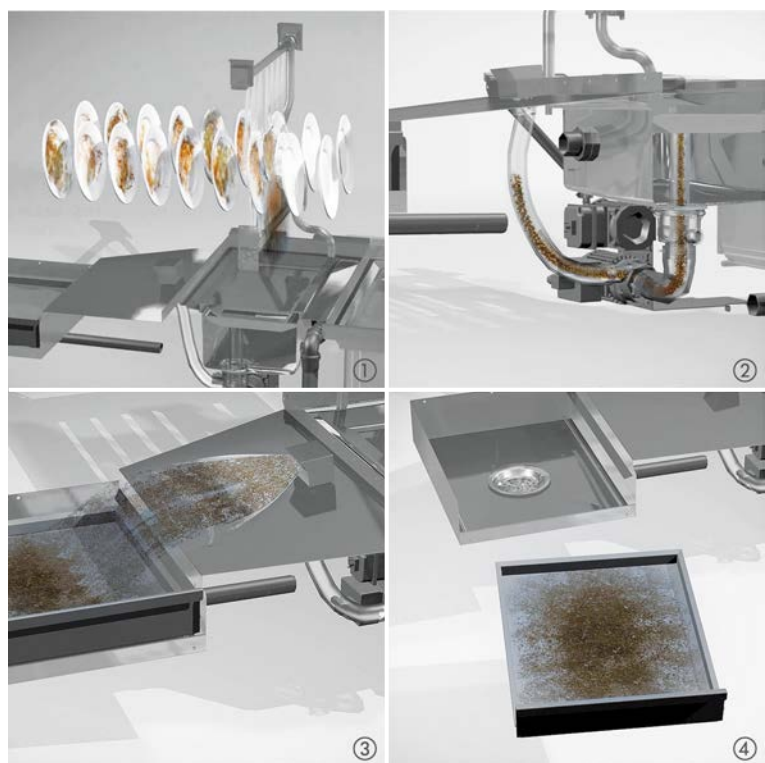
We have the solution

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.

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.



Phase ①: Coarse soiling is removed from the wash ware early, in the pre-wash zone.

Phase ②: The coarse soiling washed off is automatically and cyclically removed from the pre-wash zone.

Phase ③: The process water available washes the coarse soiling into the filter drawer in the appliance intake.

Phase ④: Convenient removal of the accumulated soiling residues at the end of the dishwashing shift.

EASY HANDLING



INFOTRONIC-CONTROL

The glass display provides crystal clear optics

Modern look, easy handling: The INFOTRONIC-TOUCH control gives the display a new, more refined look. The high-quality safety glass not only improves the feel of the product, but also its appearance and makes it easier to operate.

Moreover, all key information on operating modes, status and temperatures are shown concisely. Additional functions with intuitive access are available in the customer menu.

For example

- the documentation of the maintenance history compliant to DIN
- the indication of the water and power consumption
- the flexible programming of the autostart programme
- and the optional data download via the USB port.

PROTRONIC XL CONTROL

The self-explanatory operating concept

Innovative operating convenience at the highest level: we have developed the PROTRONIC XL control to make operating your flight-type dishwasher as fast and as easy as possible. In the future, not only will operation be made a lot easier, but also documentation and controlling.

The self-explanatory user interface assists the operator in quickly finding their way around the clearly laid out touch screen. All key hygiene-related information and functions become visible at a glance. Depending on their authorisation level, different user groups can see different information.

Some additional innovative functions make the PROTRONIC XL special

- Exact-zone visualisation of temperature and fault messages.
- Automatic keeping of the maintenance history according to DIN.
- Convenient data storage in the control.
- A message management system is included.
- Visualisation of the operating manual.





EASY HANDLING

DROP-IN WASH SYSTEM

Facilitates cleaning

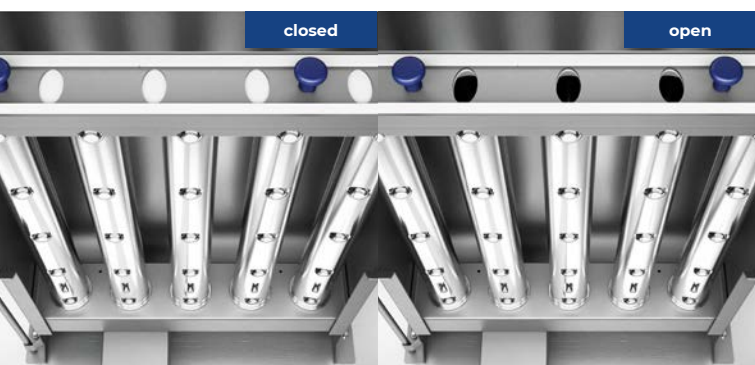
Make cleaning the machine as easy as possible. Thanks to the uncomplicated removal and reliable reinsertion of the wash systems by means of a drawer slide, cleaning work is no trouble.



PATENTED WASH ARM SLIDERS

Quickly ready for cleaning

Our patented wash arm sliders allow you to clean the interior of the wash arms easily and comfortably. This washing system requires only a single simple movement to open the wash arms.



COMPREHENSIVE CLEANING ASSISTANCE

Guaranteed orientation for cleaning

Colour-coded cleaning assistance

To make machine cleaning extra easy, all elements that need to be removed for daily cleaning are equipped with a blue mark. Daily cleaning of your rack-type dishwasher increases the performance and service life of your dishwashing system.

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.

AUTO-CLEAN SELF-CLEANING SYSTEM

Smart soiling management

Cleaning your dishwashing system has never been so uncomplicated and easy. Hygiene is the key factor when handling glasses, cutlery and dishes. For this reason, thorough cleaning of the dishwasher at regular intervals is essential. The patented AUTO-CLEAN self-cleaning system takes care of this time-consuming step on your behalf.

Your benefit

The sophisticated arrangement of the dedicated cleaning nozzles ensures automatic cleaning of the machine interior and the heat recovery system.

MOULDED DRAIN CONNECTION

No soil deposits in the tank

Soil is directed via beads to a central point and into the drain. This prevents soil accumulation in the tank.

COMPLETELY DEEP-DRAWN TANK

No chance for residual soil

The design of tank sump and tank bottom does not offer soil any chance of depositing. Thus, soil cannot build up in the machine, and perfect hygiene is permanently guaranteed.

CONDENSER

Easy to clean

One single action is all it takes: Simply removing the front cover provides ideal access for hosing down the condenser.



A woman with her hair in a bun, wearing a red and white plaid shirt and a dark blue striped apron, is looking down at a smartphone in her hands. She is standing in a cafe or kitchen area, with a coffee grinder and other equipment visible in the background. The lighting is warm and natural, suggesting a bright day.

HOBART

HOBART
SMART
CONNECT

SMARTCONNECT



HOBART SMARTCONNECT APP

Key features at a glance

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

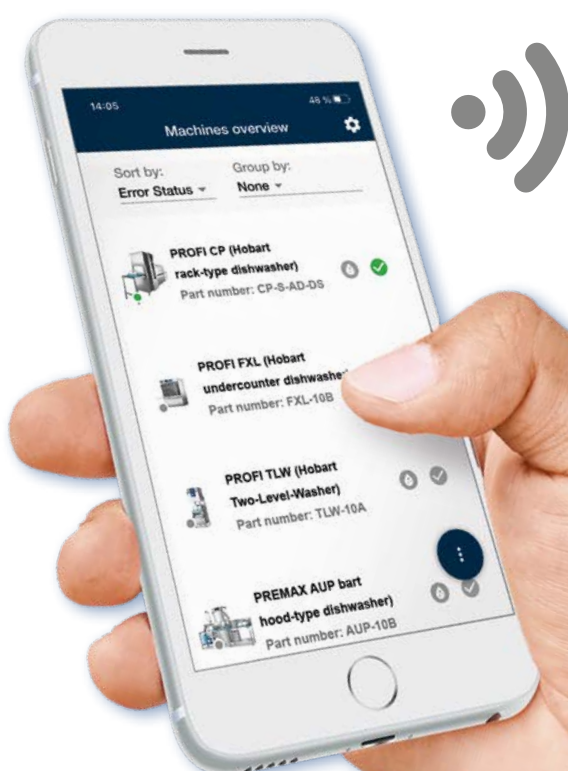
Connect, learn, benefit

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

An overview of all functions

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

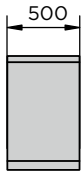
You can find more information on the availability of SmartConnect in different countries and languages as well as further information at www.HobartSmartConnect.com



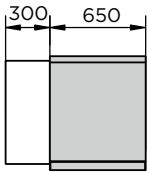
DRAWINGS / MODULE SELECTION

PRE-WASH ZONES

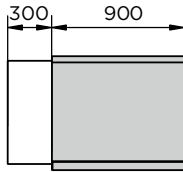
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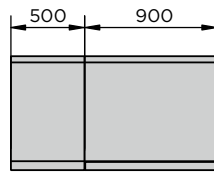
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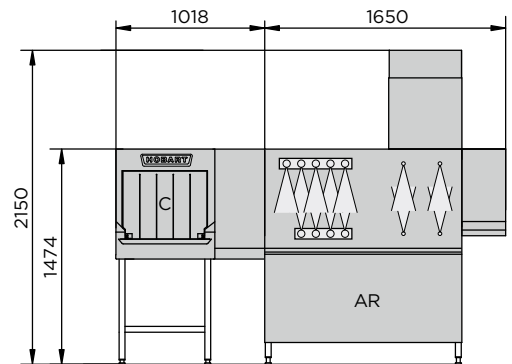
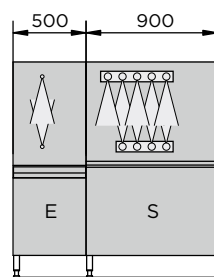
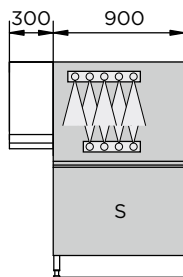
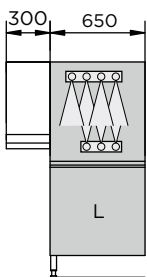
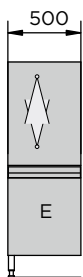
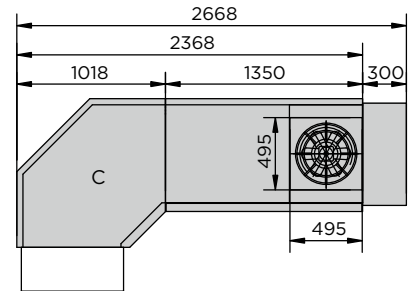
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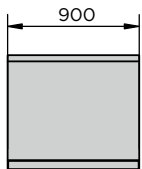


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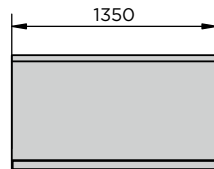


MAIN WASH ZONE / RINSE ZONE

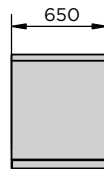
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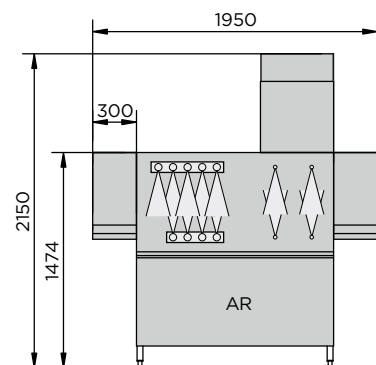
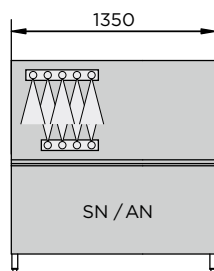
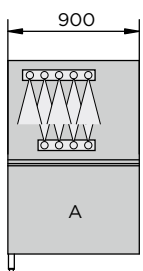
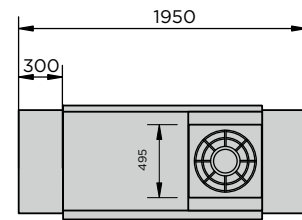
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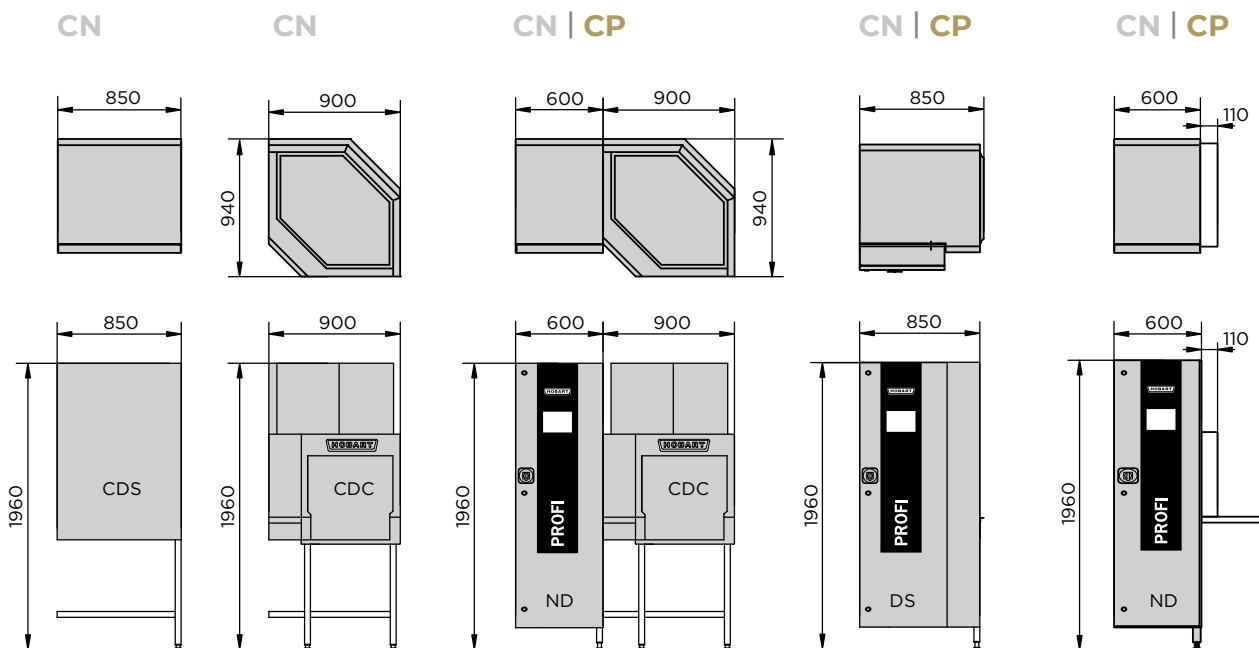
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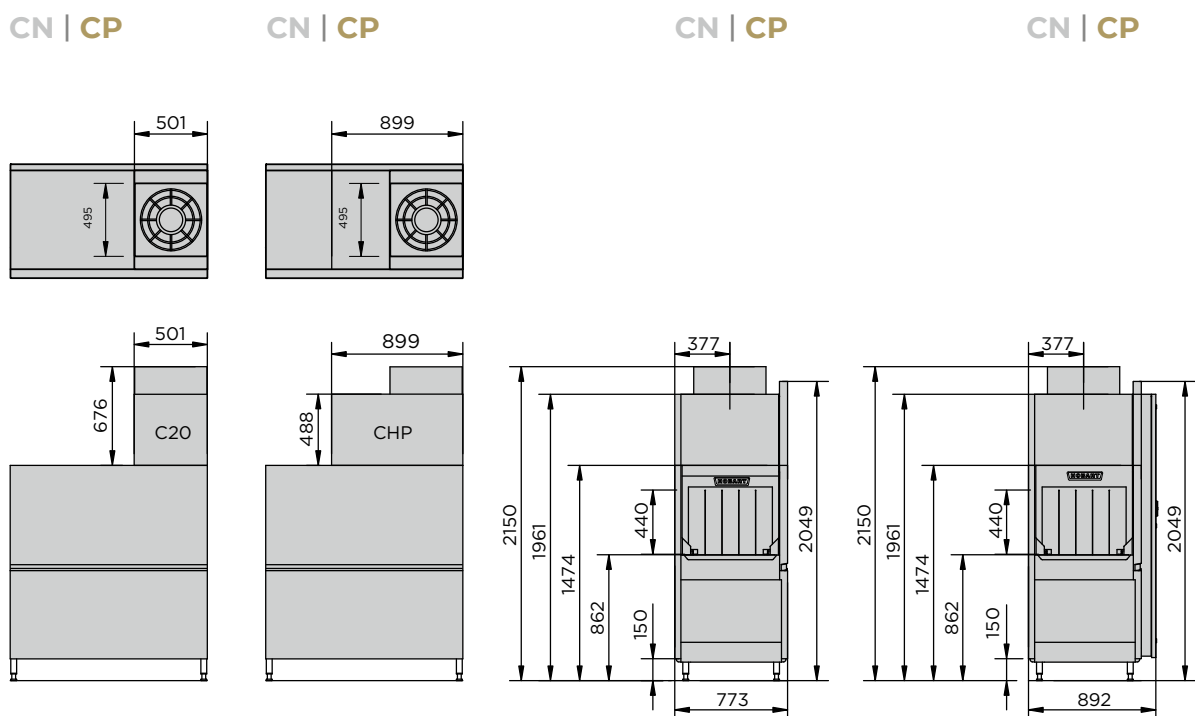
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DRYING ZONE / CONTROL BOX



HEAT RECOVERY / HEAT PUMP



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

TECHNICAL DATA

PROFI **CN**

| RACKS in number/h | | | AVERAGE WATER CONSUMPTION ^[1] | | ENERGY CONSUMPTION in kWh ^[2] | | RECOMMEN- DED MODEL SELECTION | TOTAL LENGTH | |
|----------------------|---------|---------|---|------------|---|---|-------------------------------------|---------------------------------|-------------------------------------|
| | | | | | (connected load in kW) | | | | |
| Speed 1 | Speed 2 | Speed 3 | in l/h | in l/rack | with CLIMATE heat recovery | with CLIMATE-PRO heat pump ^[3] | | in mm without drying zone | in mm with drying zone CDS/DS |
| 80 | 95 | 150 | 160 (100*) | 1.7 (1.1*) | 20.7 (27.6) | 14.3 (19.1) | CN-A | 1,350 | 2,200 |
| 100 | 125 | 190 | 160 (120*) | 1.3 (1.0*) | 20.8 (27.8) | 14.4 (19.3) | CN-E-A | 1,850 | 2,700 |
| 110 | 135 | 200 | 170 (130*) | 1.3 (1.0*) | 21.8 (29.1) | 15.4 (20.6) | CN-L-A | 2,000 | 2,850 |
| 110 | 135 | 200 | 170 (130*) | 1.3 (1.0*) | 21.8 (29.1) | 15.4 (20.6) | CN-C-A | 2,368 | 3,218 |
| 120 | 150 | 220 | 170 (130*) | 1.1 (0.9*) | 22.0 (29.4) | 15.6 (20.9) | CN-S-A | 2,250 | 3,100 |
| 145 | 180 | 250 | 180 (140*) | 1.0 (0.8*) | 23.4 (31.1) | 16.1 (21.1) | CN-E-S-A | 3,350 | 3,600 |
| 150 | 190 | 280 | 200 (140*) | 1.1 (0.7*) | 26.9 (40.2) | 21.0 (31.7) | CN-S-A-A | 3,750 | 4,000 |

PREMAX **CP**

| RACKS in number/h | | | AVERAGE WATER CONSUMPTION ^[1] | | ENERGY CONSUMPTION in kWh ^[2] | | RECOMMEN- DED MODEL SELECTION | TOTAL LENGTH |
|----------------------|---------|---------|---|------------|---|---|-------------------------------------|---------------------------|
| | | | | | (connected load in kW) | | | |
| Speed 1 | Speed 2 | Speed 3 | in l/h | in l/rack | with CLIMATE heat recovery | with CLIMATE-PRO heat pump ^[3] | | in mm with drying zone |
| 120 | 150 | 220 | 160 (100*) | 1.1 (0.7*) | 20.2 (33.8) | 12.5 (21,0) | CP-E-A | 2,700 |
| 145 | 180 | 240 | 160 (100*) | 0.9 (0.6*) | 19.9 (32.1) | 13.2 (22.1) | CP-L-A | 2,850 |
| 150 | 190 | 300 | 170 (110*) | 0.9 (0.6*) | 20.0 (32.4) | 13.4 (22.4) | CP-S-A | 3,100 |
| 160 | 200 | 320 | 170 (110*) | 0.9 (0.6*) | 19.5 (32.6) | 13.0 (22.6) | CP-E-S-A | 3,600 |

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).

^[2] Average value with an exemplary set of covers and type of business.

^[3] Machines with heat pump contain up to 3.2 kg (2.2 t CO₂ equivalent) of the refrigerant R513A (GWP 631).

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



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.

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 themselves in terms of cost-effectiveness and ecology for over 125 years.



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. With our **innovative** products, we aim to continually set new technological standards 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 a driver of innovation. To be **economical** means to set standards in terms of the lowest operating costs, minimal use of resources and to revolutionise the market continuously. To be **sustainable** means responsible handling of resources and a sustainable energy policy. This applies not only to the product in use, but in general to all areas of the organisation, such as purchasing or manufacturing.

HOBART SERVICE

Competent – fast – reliable

HOBART offers a worldwide service partner network for all products. These technicians always carry out maintenance and repair work competently, quickly and reliably. Thanks to regular trainings and many years of experience, they have detailed product knowledge and will help you so that you can focus on your business. Good to know: The lifetime service warranty also guarantees the availability of all spare parts for the entire lifetime of your machine.

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The details given in this document are correct as of 08/2025. We reserve the right to technical or design modifications.

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