HOBART

WAREWASHING
HOOD-TYPE DISHWASHER

AM900 | AMX | AMXX | AMXT



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. It combines an efficient rinsing technique with ultimate user-friendliness and low operating costs. Numerous equipment options make **PROFI**-line a perfectly suited warewashing solution to suit any operation.



AM900 / PROFI
The PROFI model for reliable washing of glasses and dishes.



AMX / PROFI
The PROFI model for reliable washing of glasses and dishes.



AMXX / PROFI
The PROFI model for washing heavily soiled wash ware in fast programme cycles. Perfectly suited for high utilization in restaurants and communal catering.



AMXT / PROFI
The PROFI double rack machine for simultaneous washing of two glass and chinaware racks.

See our feature overview for more details.

HOBART



PERMANENT-CLEAN AUTOMATIC SOIL REMOVAL (OPTION)

CLEAN YOUR WASH WARE WITHOUT USING THE PRE WASH SPRAY

Thorough pre-washing by hand costs time but used to be mandatory with conventional machines. The revolutionary PERMANENT-CLEAN automatic soil removal makes this task obsolete. The new filter system directly pumps all the soil carried into the machine out of the dishwasher. The dirty plates can be stacked directly in the rack. Manual pre-washing with the pre wash spray is no longer necessary.

- Eliminates the need for manual pre-wash
- No pre-washing hose required during the wash process
- Makes working at the dishwasher much easier and faster

REDUCED USE OF RESOURCES

The more fine and coarse soil is carried into the dishwasher, the dirtier the wash water gets. The water tank used to require emptying and refilling several times a day. This takes a lot of time and results in costs for water, energy and cleaning agents in the amount of up to 680 € / £560 per year. The revolutionary PERMANENT-CLEAN automatic soil removal immediately filters all coarse residues out of the dishwasher. If required, the machine re-generates automatically. You no longer need to change the water during a dishwashing shift.

- Avoids time-consuming water change
- Reduces operating costs which are otherwise unavoidable
- Is gentle on the environment

PERFECT MACHINE PROTECTION

In the course of a busy day at the dishwasher, food residues are not always cleared away as they should be. These coarse residues may clog the strainer systems. In this case, the dishwasher may not work reliably. The revolutionary PERMANENT-CLEAN automatic soil removal pumps all the coarse soil out of the machine, preventing clogging of the strainers. This ensures perfect dishwashing results.

- Prevents carry-over of large amounts of coarse soil into the wash water
- Protects the filter system in times of heavy usage

RELIABLE HYGIENE AT ALL TIMES

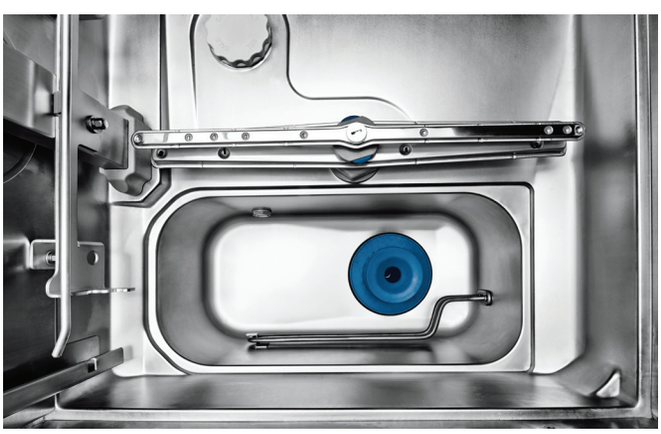
With conventional filter systems, excellent dishwashing results are almost impossible to achieve after a long shift without water change. The PERMANENT-CLEAN automatic soil removal immediately removes all soil particles from the wash tank. Thus, at the end of a long shift the wash water is still so clean that perfectly hygienic dishwashing results are guaranteed.

- Ensures permanently hygienic dishwashing results without water change
- Washes dishes hygienically, even with extreme amounts of soil carried into the machine

WASH RESULT

GENIUS-X² FINE FILTER SYSTEM (AMX/AMXX/AMXT)

Permanently clean wash water is the key requirement for an optimal wash result with less detergent and water consumption. In the next generation of the GENIUS-X² fine filter system, the wash water is continuously put through a system of filters. During the wash cycle the majority of soil particles are removed during the first phase of draining. Any remaining soil particles are retained in the filter and are then removed during the second stage of draining, just before the final rinse. The tank water is then replenished with fresh hot rinse water. This optimal regeneration ensures a perfect wash result. The fine filter system cleans itself during the draining phase. GENIUS-X² helps to reduce detergent consumption considerably.



ROTOR-X WASH SYSTEM (AMXX)

A perfect wash result is only achieved if the detergent makes contact with the entire surface of the wash ware items, dissolving and binding the soil. Therefore the wash water must reach every point of the items, and the more thoroughly and intensively this occurs, the better the result. The rotating ROTOR-X wash system of two 4-spoke wash arms, one above and one below. The rotation of the wash arms creates the necessary mechanical wash action, and at the same time the precise wash pattern of the wide angle nozzles ensures that the wash water reaches every part of the wash ware. The ROTOR-X wash system guarantees an outstanding cleaning result over the entire surface.



INTERLOCKED STRAINER (AMX/AMXX/AMXT)

Clean wash water and accurate detergent dosage are keyfactors in achieving a clean and hygienic wash result. An efficient filter system is useless if it is not in the right position. The strainer has an interlock which is continuously monitored by the control. The wash cycle can only be activated if the filter is correctly positioned.



STARCH-REMOVAL CLEANING CYCLE (AMX/AMXX/AMXT)

Depending on the type of food, and processes during meal service, starch deposits will appear on the ware over time. The patent pending starch-removal cleaning cycle removes the starch from the crockery. Inconvenient and time consuming manual handling using aggressive detergents is eliminated. The starch-removal cleaning cycle assists the staff and guarantees shining crockery.

ECONOMY

EXHAUST ENERGY STORAGE (ALL MODEL)

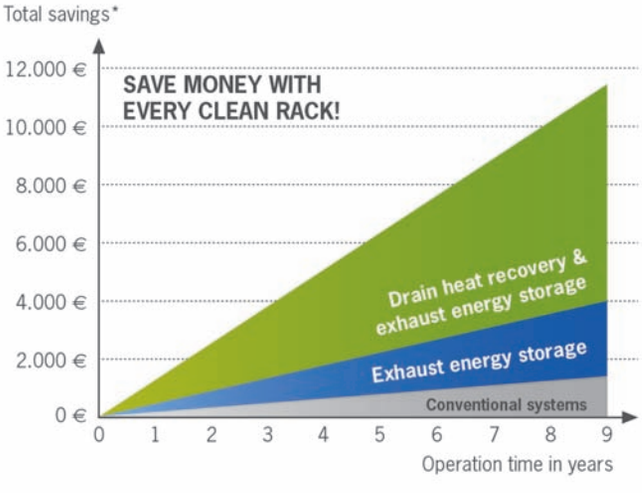
When a conventional hood-type dishwasher is opened, hot steam escapes at the open rear of the hood into the room, wasting valuable energy. The exhaust energy storage integrated as a standard in the HOBART dishwashers is based on the principle of a hood closed at all sides. When the machine is opened, the hot steam thus remains in the hood and cannot escape into the room. The thermal energy is retained for use in the system. With the energy storage provided as a standard, almost no humidity and energy is released into the room. As HOBART hood-type dishwashers have a closed hood, they do not need an extra system to recover heat from the exhaust air. The exhaust energy storage saves up to 3,120 kWh of energy or up to 720 € / £594 of energy costs per year*. And all this without any extra investment.



DRAIN HEAT RECOVERY (OPTION)

Commercial dishwashers need large amounts of energy to produce hot water for hygienic wash results. After the end of a wash cycle, waste water of a temperature of 60 °C is pumped off. The energy saved as heat in this water goes unused. The drain heat recovery system uses the energy from the waste water and returns it to the dishwasher. Through a heat exchanger, the 60 °C hot waste water is guided towards the supply of fresh cold water. In the resulting heat exchange, the 15 °C cold fresh water is heated to approx. 40 °C without any additional energy consumption. This reduces the energy required for reaching the final rinse temperature by up to 3,630 kWh per year*, protecting the environment and saving operating costs of up to 835 € / £689 per year*. Hood-type dishwashers with drain heat recovery require a lower connected load.

SAVINGS ACHIEVED BY DIFFERENT ENERGY RECOVERY SYSTEMS



* Calculation basis: AMXT with 100 cycles/day, 312 days/year, energy costs: 0.23 € / £0.19 /kWh, volume of rinse water: 2.0 l/rack

SENSO-ACTIVE RESOURCE MANAGEMENT (AMX/AMXX/AMXT)

The level of soil in the wash water depends on the daily changing menu, the dishes selected by guests and the time of day. Conventional machines do not adapt their cycles according to the level of soil in the machine. Usually they use the maximum amount of rinse water to ensure sufficient regeneration of the wash water. As a result they use more water than they actually need. The intelligent 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 in order to guarantee a fully hygienic wash result. This reduces the amount of fresh water used per rinse cycle by up to 1.4 l. The intelligent SENSO-ACTIVE resource management can save up to 44 % water, detergent and energy.

HEAT AND NOISE INSULATED HOOD (AMX/AMXX/AMXT)

15 mm hood insulation helps to retain further valuable energy during operation. The wash water does not lose heat through the hood which increases heat conservation and thereby saves energy. The fully enclosed hood enhances the energy-saving effect of the insulation.



INTELLIGENT ENERGY MANAGEMENT (AMXX/AMXT)

To reduce the total connected load of hood-type dishwashers, commercial machines reduce the heating power in the heating unit. However, this extends the heating times by up to 100%. Thanks to the intelligent energy management of HOBART hood-type dishwashers, the heating unit is always filled at maximum boiler capacity. The filling time is reduced. During washing, the heater power can be reduced to the minimum required to provide energy for the wash pump and the tank heating. Thanks to the intelligent use of the available energy, short heating times with reduced total connected load are ensured.



HANDLING

VISIOTRONIC CONTROL (ALL MODEL)

A control panel must show the operator key information, such as the programme status or warning signals, immediately and at a glance. Further information about the current wash programme, temperature or operating data must be accessible quickly and easily. The intelligent VISIOTRONIC control panel satisfies all these requirements. All the necessary information appears in the large display, both in clear text and in the form of symbols. The display is activated by a proximity sensor and is deactivated when the operator moves away from the machine. The START button is permanently lit up and uses colour coding to show the current operating status of the machine. The intelligent VISIOTRONIC control panel ensures a simple and intuitive operating of the HOBART dishwashers.

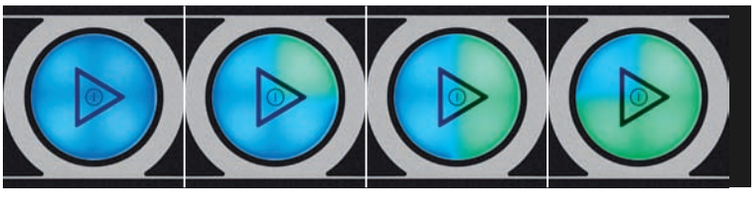
VAPOSTOP HOOD SYSTEM (OPTION)

When opening a conventional dishwasher hot steam escapes from the machine. The additional VAPOSTOP hood system extracts the moisture saturated air by means of multistage ventilation. Due to the VAPOSTOP hood system the escape of the steam is effectively avoided. So removing the wash ware is much easier for the operator. The input of humidity into the room decreases by 90 % compared to ordinary machines.



REMAINING TIME INDICATOR (ALL MODEL)

The remaining time indicator visibly shows the progress of the running wash programme. The four segments of the START button colour up clockwise in sequence. Even in peak times personnel can set their priorities at a glance and work more efficiently.



REFILL SIGNAL (AMX/AMXX/AMXT)

For machines with external containers the integral low level signal indicates when detergent and rinse aid need refilling. This guarantees a perfect wash result every time.

BLOCKED FILTER SENSOR (AMXX/AMXT)

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 (AMX/AMXX/AMXT)

A dirty dishwasher cannot deliver clean results and over a period of time soil particles, starch and sometimes limescale can build up inside the machine leading to bacteria and poor machine hygiene. Together with the specially formulated chemical tablets HOBART's hygiene programme effectively removes these deposits from the wash tank and chamber leaving a clean machine with a fresh smell.

CLIP-IN WASH AND RINSE ARMS (ALL MODEL)

To make the machine cleaning even easier both the wash and rinse arms can be lifted out of the wash chamber using the CLIP-IN system with one hand. After cleaning, the wash and rinse arms can be replaced just as easily with no tools required.



EASY-CLEAN CONCEPT (ALL MODEL)

Some machine parts should be cleaned every day. To show the operator clearly which parts must be removed from the machine for cleaning, the respective parts are colour-coded. This makes machine cleaning fast and simple.

USB INTERFACE FOR DATA DOCUMENTATION (ALL MODEL)

DIN SPEC 10534 specifies that the documentation of relevant operating data, such as temperature or duration of the wash cycle, is mandatory for commercial dishwashers. The VISIOTRONIC control automatically carries out this labour-intensive task. The machine has a USB interface for easy download of this data in regular intervals. Thus, operating and hygiene parameters can be documented and saved completely and fast on an external terminal.



FLEXIBILITY

DOUBLE CAPACITY (AMXT)

In a cycle, the **PROFI** AMXT models can process two racks with crockery, serving and compact trays as well as pots and pans. It does away with unnecessary waiting times and allows for a continuous cleaning workflow.



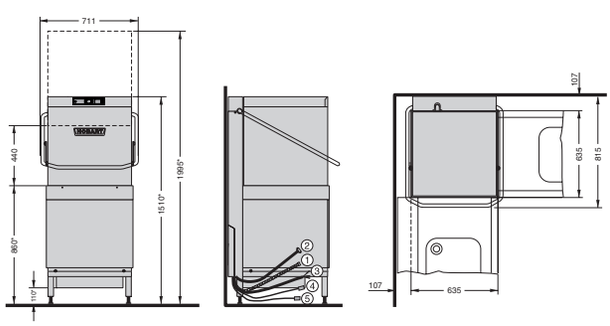
INSTALLATION OPTIONS (ALL MODEL)

Hood-type dishwashers from HOBART can be installed anywhere in the kitchen and adapted to suit the workflow. Hood-type machines can be loaded with racks from the left or the right. Apart from installation along a wall between two tables, all hood-type machines can be used as corner units for integration into table systems. In such installations, the machine again shows its flexibility as it can be loaded with racks from the side or from the front.

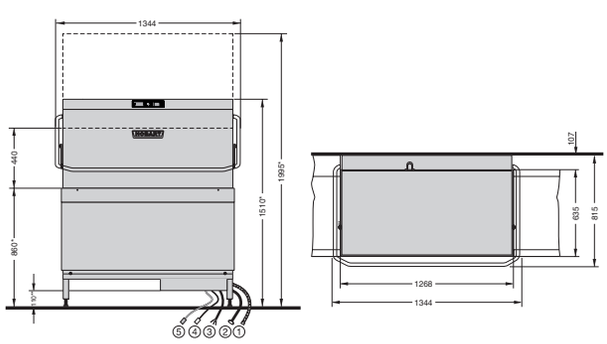


DRAWINGS

AM900/AMX/AMXX



AMXT



PROFI models: Drawing includes heat recovery.
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			
MODEL	**AM900**	**AMX**	**AMXX**	**AMXT**
PERMANENT-CLEAN automatic soil removal	–	–	–	–
WASH RESULT				
Intensive programmes	–	–	–	–
GENIUS-X² fine filter system	–	●	●	●
POWER-PLUS wash programme	–	–	–	–
ROTOR-X wash system	–	–	●	–
Interlocked stainer	–	●	●	●
Starch-removal cleaning cycle	–	●	●	●
ECONOMY				
Eco programmes	–	–	–	–
Exhaust energy storage	●	●	●	●
Drain heat recovery	–	–	–	○
Heat and noise insulated hood	–	●	●	●
SENSO-ACTIVE resource management	–	●	●	●
Intelligent energy management	–	–	●	●
HANDLING				
VISIOTRONIC control	●	●	●	●
VAPOSTOP hood system	–	○	○	○
Remaining time indicator	●	●	●	●
Refill signal	–	●	●	●
Integrated water softener	○	○	○	–
Blocked filter sensor	–	–	●	●
Automatic hood lift*	–	○	○	○
Hygiene programme	–	●	●	●
CLIP-IN wash and rinse arms	●	●	●	●
EASY-CLEAN concept	●	●	●	●
USB-interface	●	●	●	●
FLEXIBILITY				
XL wash chamber	–	–	–	–
Double capacity	–	–	–	●
Installation options	●	●	●	●

● Inclusive ○ Optional – Not available

TECHNICAL DATA

	PROFI-LINE		
MODEL	**AMX I AM900**	**AMXX**	**AMXT**
CYCLE TIMES*	60 / 90 / 180 sec. (AMX with special cycles)	52 / 75 / 180 sec.and special cycles	60 / 90 / 180 sec. and special cycles
CAPACITY			
Racks	60 /h	70 /h	120 /h
Dishes	1,080 /h	1,260 /h	2,160 /h
Glasses	2,160 /h	2,520 /h	4,320 /h
TANK CAPACITY	23 l	40 l	40 l
WATER CONSUMPTION	2.0 l/rack (AMX) 2.5 l/rack (AM900)	2.0 l/rack	2.0 l/rack
WASH PUMP	0.7 kW	1.1 kW	2 x 0.7 kW
Tank heating	2.5 kW	2.5 kW	3.3 kW
BOOSTER LOADING			
Standard	12.4 kW	12.4 kW	12.4 kW
Alternative	6.2 kW	6.2 kW	6.2 kW
TOTAL LOADING			
Standard	15.9 kW I 3 x 31.2 A	16.3 kW I 3 x 32 A	19.4 kW I 3 x 32 A
Alternative	7.1 kW I 3 x 16 A	10.1 kW I 3 x 25 A	12.5 kW I 3 x 20 A
Power supply	400 / 50 / 3N	400 / 50 / 3N	400 / 50 / 3N
DIMENSIONS			
Width	635 mm	635 mm	1,268 mm
Depth	742 mm	742 mm	742 mm
Height	1,510 mm	1,510 mm	1,510 mm
Loading height	440 mm	440 mm	440 mm
Height with open hood	1,995 mm	1,995 mm	1,995 mm
Rack size	500 x 500 mm	500 x 500 mm	500 x 500 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.

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EFFICIENT – RELIABLE – INNOVATIVE

HOBART

HOBART Thailand & Indochina office has been established with Warehouse and the Spare Parts Center in objectives to support distribution network throughout the region of Thailand, Cambodia ,Laos, Myanmar and Vietnam upon economic expansion and commit in quality genuine profession as stated HOBART proudly supporter you always.