



WAREWASHING  
HOOD-TYPE DISHWASHER

**AM900/AMX**

EFFICIENT – RELIABLE – INNOVATIVE





## FEATURES with real BENEFITS

Benefits for the owner and the environment with ACCURINSE rinse control, the GENIUS-X<sup>2</sup> fine filter system, the E-STORE hood, and HOOD insulation.

Benefits in superior wash performance with HOBART's NOZZLE FAN AND ROTOR wash system, ECOTHERM wash temperature control, PROOF strainer control, and the NONSTOP water softener.

Benefits for the operator with SMARTRONIC controls, the EASYLIFT hood, a SELF CLEANING SYSTEM, and a 440MM usable chamber height.

Read on for more details on how HOBART technology can save you money and give you the superior wash results you expect with HOBART.



## ACCURINSE System

Saving water means both environmental protection and operational cost saving. The HOBART system "pulls" rather than "pushes" the rinse water through the booster and is totally independent of flow pressure on site, thus preventing any mixing with incoming cold water. The ACCURINSE system in the new AM series delivers precisely 2.5 L of fresh water every cycle and optimised water distribution at approx. 82°C to ensure perfect hygiene standards. Meanwhile, the precision of ACCURINSE saves up to 17% water, energy, detergent and rinse aid.



## Saving Money Saving The Environment

HOBART continuously strives to develop processes which reduce energy consumption, and in turn, reduce CO<sub>2</sub> emissions and contribute to environment protection. Relying on Hobart's global R&D team, we reduce water consumption, and lower energy usage in the new generation AM series.



SAVE  
WATER

+

SAVE  
ENERGY

=

GREEN PLANET



### E-Store System

Maintaining heat in the machine saves energy, reduces operating costs and helps maintain consistent wash results. HOBART's E-STORE system retains heat energy in the machine and can save up to 3kWh.



◀ HOBART E-STORE hood conception is based on a fully enclosed 4 sided hood. When the hood is opened, the hot steam remains in the hood instead of escaping from the hood's open rear side.



### Hood Insulation

15 mm hood insulation helps to further retain valuable energy during operation. The wash water does not lose heat through the hood which increases heat conservation and thereby saves energy. Hood insulation can save up to 0.5 kWh.

◀ Heat protection—— Hood Insulation

## Consistently Outstanding Wash Results

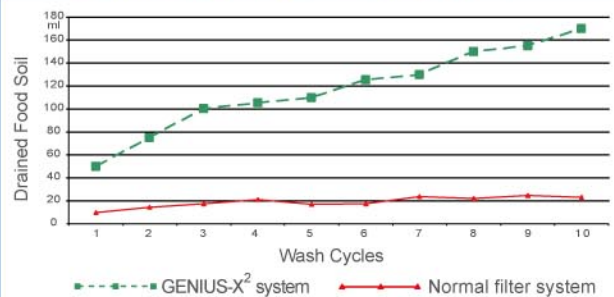
**PATENT  
PENDING**

### GENIUS-X<sup>2</sup> Fine Filter System

Permanently clean wash water is the key requirement for an optimal wash result with less detergent and water consumption. The Genius-X<sup>2</sup> fine filter system filters the wash water continuously and then pumps out the soil particles. This optimal regeneration keeps the water cleaner and ensures a perfect wash result.

- GENIUS-X<sup>2</sup> will filter food soil continuously prior to rinsing. The food soil will be removed by drain pump. This means the wash water has been regenerated before rinsing.

GENIUS-X<sup>2</sup> system VS Normal filter system



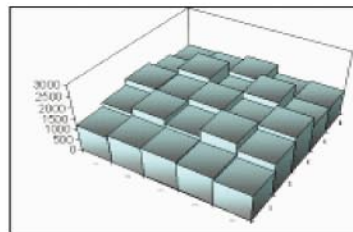
**PATENT  
PENDING**

### Nozzle FAN & ROTOR Wash System

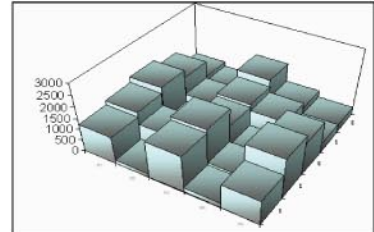
Wash efficiency depends largely on the distribution of the wash water and on avoiding any masked areas. The HOBART designed wide angle nozzles FAN provide a substantially broader and more precise spray pattern.

- Nozzle FAN can achieve optimal water distribution.

Nozzle FAN & ROTOR system VS Normal wash system



Nozzle FAN & ROTOR system



Normal fixed wash system

- Compared with conventional and fixed wash arm systems the water is distributed more efficiently. Masking is avoided and the wash result, especially in the corners, is considerably improved.

### PROOF Strainer Control System

A strainer system helps to keep the wash water clean to achieve a clean and hygienic wash result. An efficient filter system is useless if not in the right position. PROOF assures that the filter is in its correct position.

- PROOF system has an interlock which is continuously monitored by SMARTRONIC control. The wash cycle can only be activated if the filter is correctly positioned.



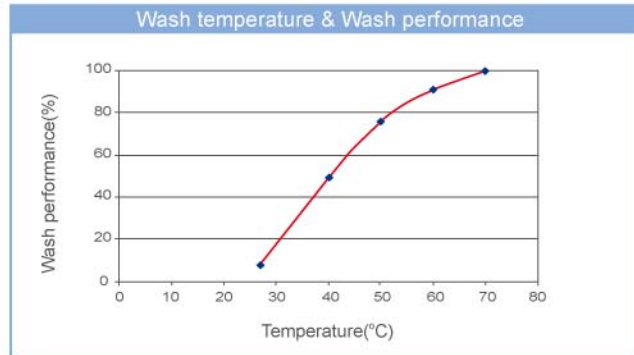
## Consistently Outstanding Wash Results



▲ High performance tank heater ECOTHERM

### Heat Element — ECOTHERM

A consistently high wash temperature extracts maximum cleaning performance from the wash water. Higher wash temperatures also optimize detergent performance. ECOTHERM ensures a constant 60°C even during continuous use. The extra heat absorbed by the washed ware also improves the drying result.



HOBART research has identified that higher washing temperatures optimize detergent performance.



AMX FEATURE

▲ NONSTOP system suitable for areas with high water hardness

### Water Softening System — NONSTOP

Lime scale is a major cause of poor wash results and machine problems. Deposits build up on machine parts, in the boiler and on heating elements.

Optional integrated NONSTOP system helps you:

- + Improve heating efficiency
- + Reduce machine failure
- + Minimize detergent consumption
- + Lower operation cost

### 440mm Usable Height

With a 440 mm usable high Hobart hood machines can wash a great variety of dishware and utensils. Hobart hood machines have the highest working height on the market.

◀ 440mm usable wash chamber height

### Self Clean Programme

A SELF CLEAN programme in the new AM lets operators complete daily cleaning with the push of a single button.



AMX FEATURE

## Ease of operation , Ease of cleaning

PATENT  
PENDING

### SMARTRONIC Single Button Operation

Customers tell us that having simple, understandable controls is of big importance. The SMARTRONIC control with single button operation makes machine operation simple. Top positioned controls are easy to see and use. Machine status such as: filling, washing and rinsing, ready for use, and self cleaning are clearly indicated.



▲ Ergonomic top positioned control



Operators can read the button by understandable colours.



ready for operation ...



... and washing(AMX)



### EASY-LIFT HOOD

The EASY-LIFT hood design reduces the physical strain on machine operators. HOBART's EASY-LIFT is the lightest hood on the market to operate, thanks to innovative design. The effort needed for opening is 50% less than with normal machines. The Surround handle is optimized for one hand operation and also features a closed "stand by" position.

◀ Ergonomic EASY-LIFT concept, easy operation and cleaning

### Machine hygiene is also assured through design

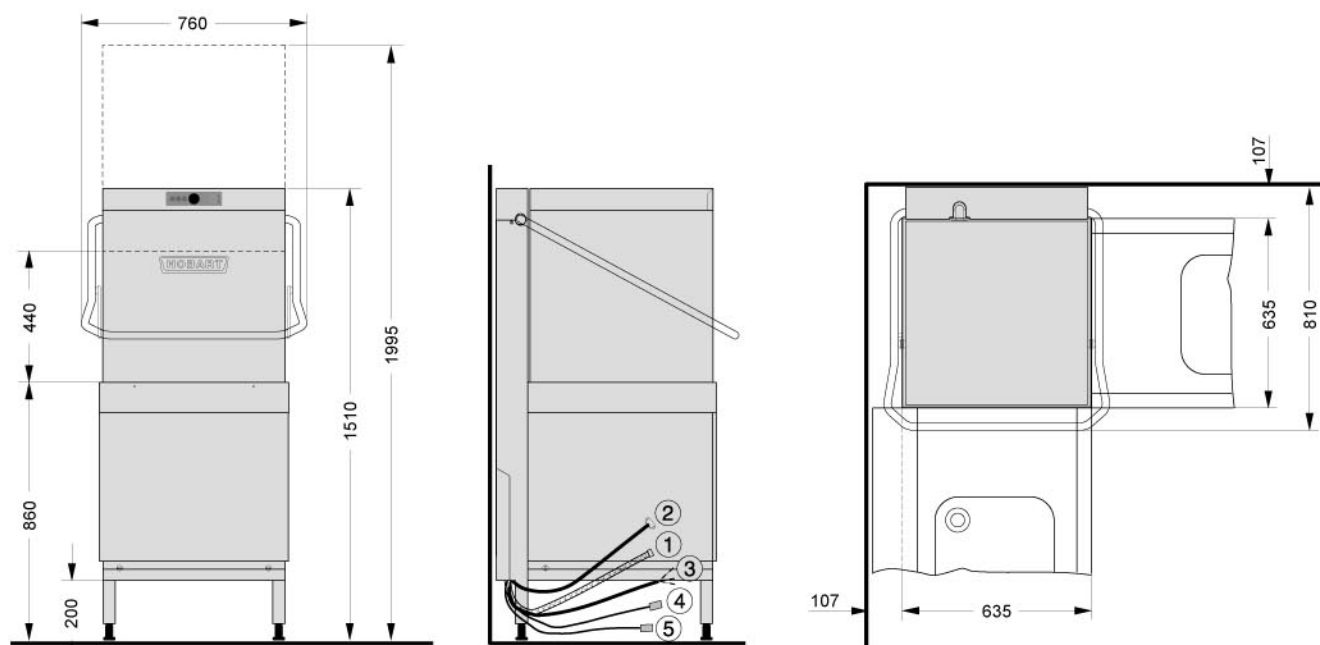
Wash results are influenced by machine hygiene. The new AM is designed for the ease of thorough cleaning.

- + Round corners in the wash tank
- + One piece strainer pan
- + Simple and easy to remove drain pipe and filter
- + Rack track easy to remove without tools



	Model		AM900	AMX
	Wash Capacity (Rack/Hr)		60/40/30	60/40/30
Wash cycle	Wash Cycles (Secs)	PO 1	60	60
		PO 2	90	90
		PO 3	120	120
		PO 4	N/A	Continuous Wash
	Wash Temperature		60°C	60°C
	Rinse Temperature		82-90°C	82-90°C
Water	Water Consumption		2.5 L/rack	2.5 L/rack
	Tank Volume		22L	22L
	Inlet Water Requirement		10-60°C	10-60°C
Electric	Tank Heater		3kW	3kW
	Booster Heater	Water inlet 10°C	12.6kW	12.6kW
		Water inlet 60°C	6.3kW	6.3kW
	Wash Pump		0.73kW	0.73kW
	Total Loading	Water inlet 10°C	16kW	16kW
		Water inlet 60°C	9.7kW	9.7kW
	Electric Connection		380-415V/50HZ/3 220V/60Hz/3	380-415V/50HZ/3 220V/60Hz/3
Features	Usable Height		440mm	440mm
	Operation Height		860mm	860mm
	Dimensions		635X635X1510mm	635X635X1510mm
	Rinse Pump		Standard	Standard
	GeniusX <sup>2</sup>		N/A	Standard
	Self Drain		N/A	Standard
	Water Softener-NONSTOP		N/A	Optional
	Hood Insulation		N/A	Optional

\* Total loading calculation based on standard "non interlocked" booster and tank heat. Optional "interlocked" versions available for lower total loading.



① Drain hose ② Inlet hose ③ Electric connection ④ Detergent connection (Optional) ⑤ Rinse aid Connection (Optional)





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