

HOBART

HOOD-TYPE-DISHWASHER

IT'S ALL ABOUT EFFICIENCY

NEW



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HOOD-TYPE-DISHWASHER NEW MACHINE GENERATION

The new HOBART hood type dishwasher is all about efficiency. User-friendliness, time savings, and work efficiency in kitchens are just as important to us as reducing energy, water, and chemical consumption. Our hood type dishwasher was developed to reduce operating costs through energy recovery and minimize energy loss from steam and wastewater. An integrated cleaning concept and automatic soil removal ensure optimal and hygienic washing results and help to reduce labor costs, as pre-washing processes are partially eliminated and the time required for cleaning the machine can be reduced.

HIGH LEVEL OF ECONOMY

HEAT RECOVERY VAPOSTOP ER

High energy efficiency – lower operational cost

HOBART hood type machines offer our ultimate solution for reducing energy consumption with the new VAPOSTOP ER option, consisting of a hood that is closed on all sides and a heat exchanger.

VAPOSTOP ER is integrated into the machine and prevents energy from being lost during and after the rinsing process, as no hot steam can escape. The energy then will be used to heat the incoming fresh water.

Your advantages:

- Reduction of your total energy consumption by up to 10%*
- Reduction of operating costs
- No additional installation costs
- The machine can be connected to hot water, reducing the exhaust air temperature.

* Compared to a HOBART Model with open hood at the rear side and no heat exchanger.

DRAIN WATER HEAT RECOVERY

Using wastewater – saving energy

Wastewater still can be useful. The energy from the hot drain water is used to heat up the incoming fresh water.

Here's how it works: The optional drain water heat recovery system directs the hot drain water alongside the incoming fresh water. This heats the fresh water before it is heated to the required rinse temperature in the boiler.

Your advantages:

- Drain water heat recovery enables savings of up to 15% in total energy consumption*

* Compared to a machine without this system.

IT IS ALL ABOUT **EFFICIENCY.**

HOOD CLOSED ON ALL SIDES

Less steam escapes - better indoor climate

The standard, fully enclosed hood prevents hot steam from escaping into the room when the hood is opened and affecting the room climate. With the HOBART hood machine, the hood remains closed at the rear even when open, so that most of the hot steam remains inside the hood.

Your advantages:

- Less steam escaping into the room compared to machines with an open rear hood
- Energy is kept in the closed hood
- No need for a canopy or an exhaust hood above the machine*

* Compliance with EN 16282 assumed



ASR-PERMANENT CLEAN



AUTOMATIC SOIL REMOVAL

Filtering food waste – saving resources

With AUTOMATIC SOIL REMOVAL (ASR) wash ware can be placed directly in the rack without pre-rinsing – even with extreme soiling.

Our solution for you: AUTOMATIC SOIL REMOVAL
The exclusive feature of the **PREMAX** line pumps all food waste straight out of the machine, preventing fine and coarse debris from clogging the systems and contaminating the wash water.

Your advantages:

- Hygienically clean wash result
- Less need to change water throughout the day
- Save water, energy and detergent costs
- Optimum machine protection
- No cycle time increase

WORK SMART, NOT HARD!



EASY HANDLING

THE INTEGRATED HOBART MACHINE CLEANING CONCEPT

Simplified cleaning - Saving Time

Cleaning the machine is an unpopular but necessary task. Our goal at HOBART is to reduce the amount of work involved to a minimum.

This is ensured by a standard integrated machine cleaning concept. It consists of several components:

- Automatic cleaning cycle for the interior of the machine
- Coarse soil filter that can be removed quickly and easily without dismantling or removing any other parts or components
- Interior that makes deposits virtually impossible
- Self-cleaning wash system



Your advantages:

- Time savings
- Less dirty machine
- Always optimal washing and rinsing results

HOBART

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