

HOBART

WAREWASHING

UNDERCOUNTER DISHWASHERS **FP** | **FX**





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!



**WASHING &
POLISHING**

**WITH JUST ONE
MACHINE**





HOBART

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





BETTER OR BEST 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 LINE

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

PREMAX LINE

THE MODELS

WE HELP YOU WITH YOUR DECISION!

PROFI FX

The **PROFI** model for reliable and simple washing of tableware, cutlery and glasses. Ideally suited for use in restaurants, bistros and cafés. Optionally equipped with the innovative CUTLERY PREMIUM feature.



PROFI FXL

The **PROFI** model with the XL depth of the wash chamber cleans baking trays and meat trays with no trouble. This makes it the ideal partner for bakers, butchers and fast food outlets.



PREMAX LINE EXCLUSIVE

PREMAX FP

The premium model with integrated drying provides a perfect drying result. With a water consumption of just 0.8 litre, the **PREMAX FP** is the most economical undercounter dishwasher on the market. It is also the only undercounter dishwasher that can use hot waste steam to manage extremely high levels of soil deposits on wash ware. With TOP-DRY drying as standard and the innovative CUTLERY PREMIUM feature as an option.



SHAKEN, NOT POLISHED SHINY CUTLERY WITHOUT MANUAL POLISHING

In the hospitality industry, manual polishing takes a lot of time, as each piece of cutlery is individually cleaned of residues.

This time-consuming polishing process is now a thing of the past, because with the new, patent-pending **CUTLERY PREMIUM** feature, HOBART has managed to integrate this function into a dishwasher.



**VIDEO
CUTLERY
PREMIUM**

Space saver

While conventional cutlery polishing machines take up valuable space in the kitchen, the new HOBART FP and FX dishwashers optionally integrate a polishing function.

Plate rack out, cutlery rack in

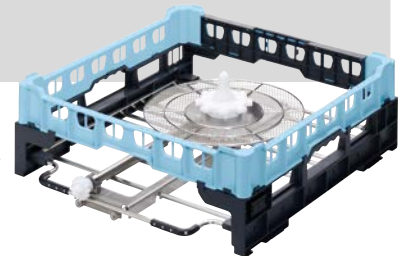
The machine equipped with the **CUTLERY PREMIUM** feature can be retrofitted at short notice: The cutlery rack and the corresponding cutlery rack support can be inserted into the FP or FX with only little effort. The automatic shaking of the cutlery rack at the end of the wash cycle makes the water drops to roll off the cutlery. Within a very short time, you receive perfectly clean and stain-free cutlery that only needs to be sorted.



NO MORE MANUAL POLISHING

Save an average of 30 minutes* of working time per day with the new innovative CUTLERY PREMIUM feature

* Calculation example for 100 guests per day, 6 pieces of cutlery per guest



Cutlery rack support



Cutlery rack



Full demineralisation
STAR EXTRA FD



Reverse osmosis
RO-S

or



HYLINE
rinse aid
HLD-5000



HYLINE
detergent



WE MAKE POLISHING OBSOLETE... SAVE TIME, SPACE AND MORE

Perfect wash results

Gone are the days when cutlery items were placed rigidly in cutlery holders, leading to unsatisfactory wash results and stains due to overlapping and water shielding. The rotating cutlery basket ensures hygienically clean, stain-free cutlery. Up to 80 items fit in the cutlery rack.

Safe operation

No operating errors: the machine automatically selects the **CUTLERY PREMIUM** programme as soon as the cutlery rack support is in place.

Your benefits

- **Lower labour costs** by eliminating the time-consuming manual polishing process
- You **save space** as you only need one machine for both, washing and polishing
- You can rely on **perfect hygiene**, as manual polishing with tea towels is no longer necessary
- At busy times, the cutlery can be put **straight back in place** and your staff can focus on the guests
- **Automatic cutlery programme selection** ensures an easy operation
- Optimum wash results **by avoiding water shielding**

HIGH LEVEL OF ECONOMY

PREMAX LINE EXCLUSIVE

ECO PROGRAMME

Great performance with low consumption

Low water consumption and short cycle times are important factors for reducing costs and saving time. This is why the intelligent HOBART **PREMAX** models work with hot steam, providing you with incomparable benefits:

- The best results are achieved with up to only 0.8 l of fresh water in the rinse.
- This reduces the water and detergent consumption by up to 60 %.

Shorter cycle times increase productivity

For the **PREMAX** FP, the shortest cycle time is only 80 seconds. This means the capacity of the machine can be increased by 13 % to 45 racks/h.

SENSO-ACTIVE

RESOURCE MANAGEMENT

Responsible water consumption

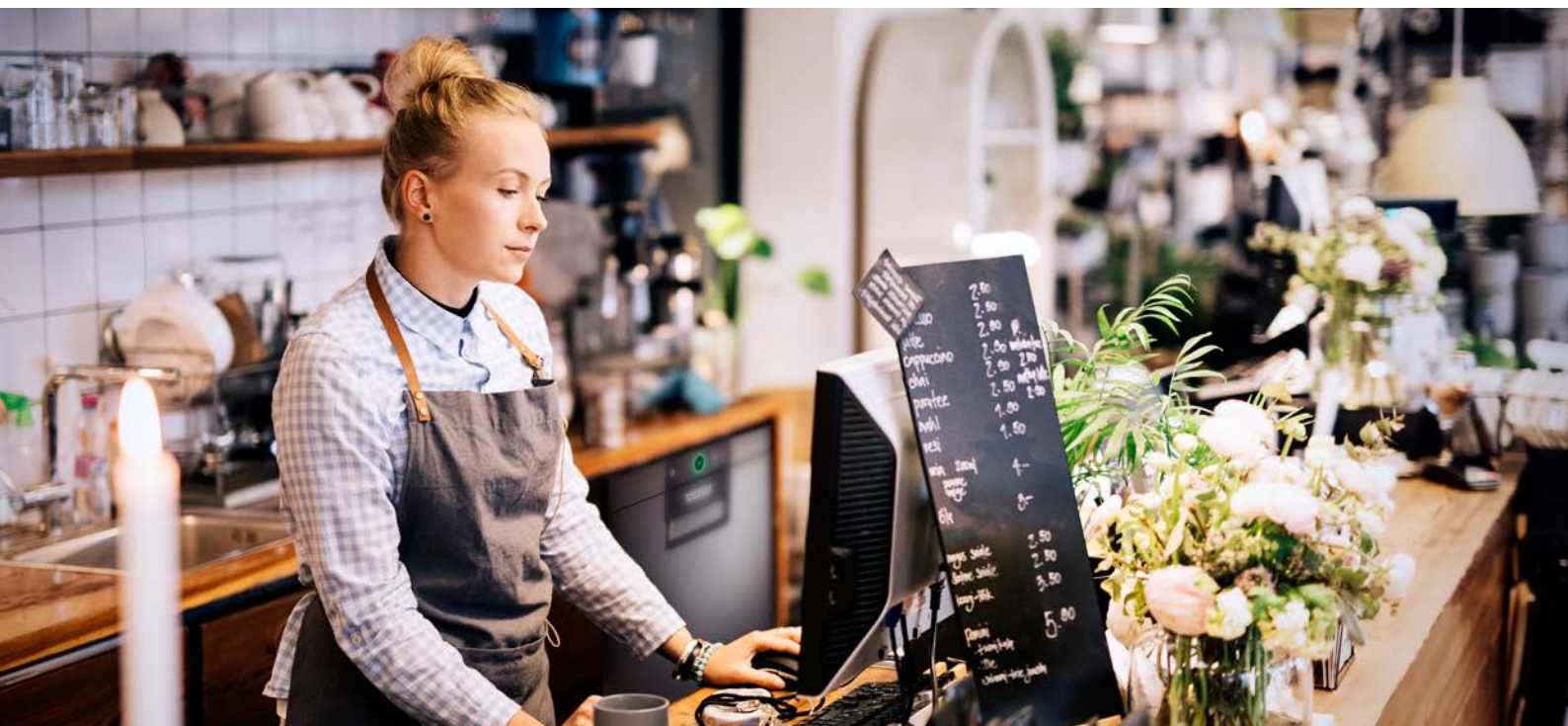
The quality of the water is monitored constantly and water consumption is adapted accordingly. For smaller amounts of soil, water consumption remains low; for more soil, it is increased.

Reduced operating costs

Due to the innovative use of resources alone, operating costs can be reduced by 20 % compared to conventional machines.

Your benefits

- Reliable wash results even with high levels of soil.
- The dishwasher corrects operating errors.
- Consistent regeneration of the wash solution with sufficient fresh water.
- Complete pump-out and refill is no longer necessary.





2IN1 DOUBLE RACK SYSTEM

Double the wash volume – at half the costs

With the double rack system, the capacity of your undercounter dishwasher is increased considerably as two racks can be washed at the same time. Here, the top rack is placed on a pull-out rack carrier.

Key data

- The top rack accommodates plates with a maximum diameter of 250 mm.
- The bottom rack has room for cups, glasses and small bowls of max. 110 mm height.

For you this means

Thanks to the optimum use of the dishwasher capacity, it is possible to reduce the consumption of water, energy and chemicals by up to 50 % compared to conventional usage.





BEST WASH RESULT

PREMAX LINE EXCLUSIVE

TOP-DRY DRYING

For the best drying result

Drying wet wash ware is laborious and time consuming: the HOBART TOP-DRY drying provides you with first-rate drying results. Here, once the washing process is complete, the humid air is converted using a hydro-thermal energy storage system, and re-introduced into the wash chamber as hot drying air.

Your benefits in short

- Moisture can no longer be deposited onto the wash ware.
- Tableware and glasses no longer need to be dried and polished by hand.
- The room climate feels more comfortable because 90 % less moisture is generated.
- In peak times when you cannot wait for the end of the washing cycle, you can interrupt the drying process at any time.

As the drying system uses humid air from the wash chamber and converts it into hot, dry air, there is no need for any additional energy consumption.

PERMANENT WASH PROGRAMME

Adapt the wash time to the level of soil

Instead of running a standard programme repeatedly for heavily soiled wash ware, you can increase the washing time to max. 20 minutes with the permanent wash programme. The programme can be interrupted at any time.

The benefits for you

- There is no need to repeat the entire rinse cycle several times.
- No additional detergent dosing or rinsing is necessary.
- You benefit by saving time and operating costs.



VIDEO
TOP-DRY

WASHING SOLUTIONS FOR REUSABLES

For cups, bowls and bottles

Not only cups, bowls etc. become clean and dry in HOBART undercounter machines. Thanks to integrated TOP-DRY drying, you can also wash bottles easily and hygienically with the help of the perfectly matched accessories.



STARCH-REMOVAL WASH PROGRAMME

Smooth, clean plates

Rice, potatoes and pasta contain starch and tend to leave visible traces on plates and bowls. Over time, the tableware not only feels rough, but also looks matte and unhygienic.

A new shine with HOBART

The special starch-removal wash programme ensures that your plates feel completely smooth and clean again. This provides you with the following benefits:

- Time-consuming manual handling of wash ware with aggressive cleaning solutions is eliminated.
- The starch-removal wash programme assists your staff and guarantees shining tableware.



Get more information!
www.hobart-export.com/REUSABLES



BEST WASH RESULT

GENIUS-X² FINE FILTER SYSTEM

Constantly keeps the wash solution clean

The enhanced fine filter system cleans soiled water in just three steps, reducing detergent consumption by up to 35 %.

The tank stays clean

Coarse soil and food waste are collected in the strainer basket, preventing them from reaching the tank.

Fine soil is removed

The collected fine soil is discharged from the machine after 10 seconds.

Washing does the rest

The residual fine soil is collected during washing and then pumped out.

Bonus benefit

During pump-out, the system cleans itself automatically, meaning manual cleaning is eliminated.

REVERSE OSMOSIS

Removes water stains before they appear

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

Put an end to this: With the optional reverse osmosis RO-S, troublesome polishing is not necessary. Hygienic risks as a result of manual polishing are prevented in advance. Because all stain-causing minerals are removed, dishes and glasses leave the machine looking clean and sparkling.

Important note

The free-standing RO-S is available for all under-counter models.

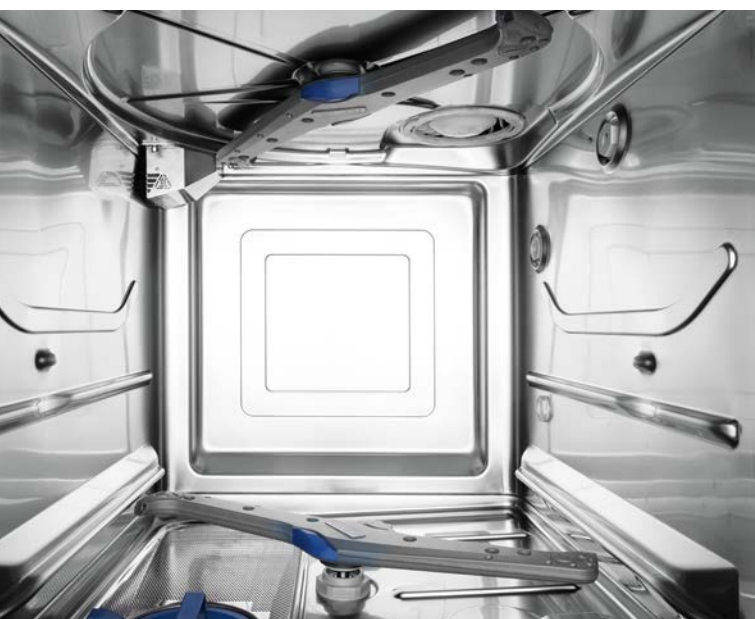
SELF-CLEANING WASH SYSTEM

No more clogged nozzles

The combined wash and rinse system features an innovative, patent-pending self-cleaning system for cleaning the wash arms during each wash cycle.

How does that work?

When the wash programme starts, the wash arm is flooded with wash water. Within just a second, the soil is transported out of the wash arm by means of the incoming wash water. Due to the rotation of the wash arm, the ball inside the wash arm falls into the cleaning valve and closes it, so that the wash water can now be distributed normally through the nozzles.





INTERLOCKED STRAINER

Checks whether tank cover strainer and fine filter are correctly inserted

If the strainer system is not in the proper position, the control signals an alarm. The washing cycle can only be continued if the strainer is correctly positioned again.

For you this means

- The pump is protected against broken fragments and small cutlery.
- You benefit from a reduction in detergent consumption and operating costs.
- Soil is kept at bay.

WIDE-ANGLE NOZZLES

For cleanliness in every corner

The wash result depends on several factors: One important factor is the precise distribution of the water and the cleaning agent. For the wash nozzles to be most effective, they were given a special shape by HOBART so that, compared to conventional systems, they cover a larger area in a more accurate manner.

Your benefit

The wash result, especially in the corners, is improved considerably.

HOBART



EASY HANDLING

PREMAX LINE EXCLUSIVE

VAPOSTOP²

Puts an end to clouds of steam

We all know the feeling of opening the dishwasher right after it has finished and being met with a cloud of hot steam in the face.

Those days are over: The innovative VAPOSTOP² uses a ventilation system to extract the hot 60 °C waste steam from the inside of the machine, thereby preventing the steam from escaping.

A brief overview of the advantages

- Removing the wash ware is much more pleasant for staff.
- Customers at the bar are not disturbed by escaping steam.
- Wooden bar tops and kitchen cabinets are protected.
- 90 % less steam escapes into the room.

VISIOTRONIC-TOUCH CONTROL

Simple operation for everyone

Single-button control in conjunction with a colour touchscreen – it couldn't be easier. The VISIOTRONIC-TOUCH control simplifies use of your machine considerably and shows all the important information in the display using text and symbols.

Your benefits

- Easy selection of programmes.
- Easy settings.
- All important information can be called up at a glance.



VIDEO
VISIOTRONIC-TOUCH CONTROL





EASY HANDLING

REMAINING TIME INDICATOR

A constant overview of the wash process

As an enhancement to the VISIOTRONIC-TOUCH control, the HOBART dishwashers display the progress of the programme.

- Blue: Programme just started
- Partly green: Machine is washing
- Green: Programme finished / machine ready to start
- Red: Error or notification



REFILL SIGNAL

Simple and efficient level control

The refill signal system monitors the contents of external as well as integrated chemical containers. This ensures that you are provided with a timely notification of when detergent and rinse aid must be refilled, ensuring constant problem-free wash results.

HYGIENE PROGRAMME

Eliminates germs and bacteria

Over time, limescale and soil particles can build up inside your machine. With the patented hygiene programme, germs and bacteria do not stand a chance.

Alerts on the display tell you when you should next use the hygiene programme. After that, it's just a case of putting a hygiene tab into the machine and starting the programme. After just a short time, your dishwasher is hygienically clean again.

An overview of your benefits

- Fast removal of limescale deposits.
- Soil residue is cleaned from the machine.
- Provides a fresh smell.

AUTOMATIC SELF-CLEANING PROGRAMME

Clean interior after every washing day

After each washing day, the self-cleaning programme starts automatically, which uses fresh water to remove soil residues from the inside of the machine.

CLIP-IN WASH AND RINSE SYSTEM

Make cleaning the machine as simple as possible

To make your work as easy as possible, the wash and rinse system can be removed and reinserted in just one step using the CLIP-IN system.

SOFT-START WASH PUMP

For a quiet start to the wash

In bistros and bars, the dishwashers are often installed in the counter area, in the immediate vicinity of your customers. So that they can continue their conversations in peace, the SOFT-START wash pump ensures a quiet, soft start to the washing cycle.

INTEGRATED WATER SOFTENER

Protects against calcification and increases service life

The water softening system, which can optionally be integrated, removes minerals from the water that can cause hardness. This prevents limescale deposits that can cause increased cycle times, burnt-out heating elements and unsatisfactory wash results.



INTEGRATED CHEMICAL CONTAINERS

Save space and top up your hygiene products with ease

The integrated chemical containers for rinse aid and detergent can also be installed in the machine. The large openings mean it is easy to top them up without spillage.



USB INTERFACE

For simple data documentation

Temperature, fault messages and the selected programmes must be permanently documented for monitoring purposes. The VISIOTRONIC-TOUCH control automatically carries out this time-intensive task.

Convenient exporting of operational and consumption data

The dishwasher has a USB interface for the simple downloading of operational and hygiene parameters. This enables you to save all the relevant data on an external storage device.

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



RELIABILITY & FLEXIBILITY

XL WASH CHAMBER

More space for increased performance

With the **PROFI FXL** machine, you can wash large items effortlessly. The larger XL wash chamber provides space for wash ware up to **600 x 400 mm**, such as trays, baking sheets, and EN containers.



SMOOTH COUNTERBALANCED DOOR

Soft, silent opening and closing

The dishwasher doors have gas-filled shock absorbers to protect your wash ware and prevent wear of the door suspension.

What's more - The flat rack guides on the inside of the door make loading and unloading the rack easy.

MULTI-PHASING (230/400 V)

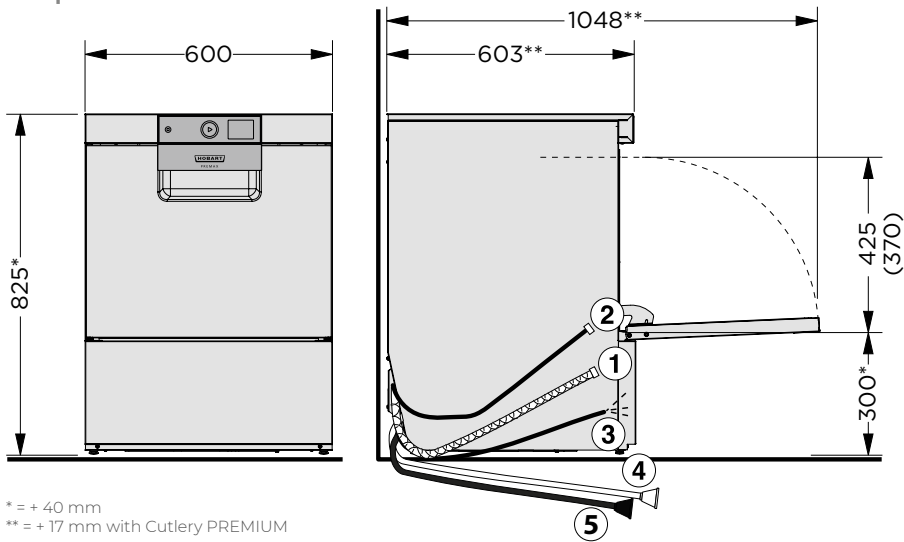
Guarantees flexibility for starting up the machine

You can either operate your dishwasher with 230 V or 400 V. Changes can be made at any time through simple re-plugging.

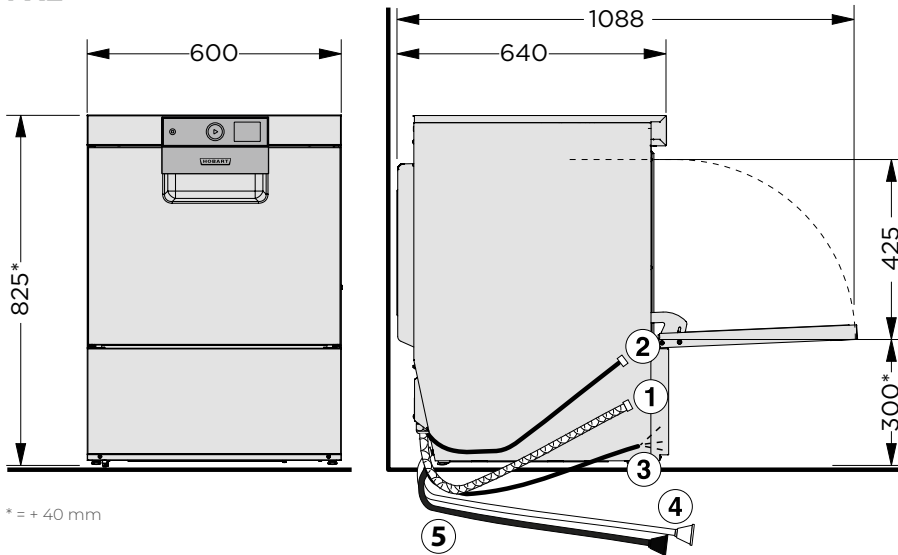


DRAWINGS

FX | FP



FXL



- [1] Drain hose
- [2] Fresh water connection
- [3] Connection cable
- [4] Liquid detergent
- [5] Rinse aid

FEATURES

MODELS	PROFI LINE		PREMAX LINE
	PROFI FX	PROFI FXL	PREMAX FP
HIGH LEVEL OF ECONOMY			
ECO programme	–	–	● PREMAX LINE EXCLUSIVE
SENSO-ACTIVE resource management	●	●	●
2IN1 double rack system	○	○	○
BEST WASH RESULT			
TOP-DRY drying	–	–	● PREMAX LINE EXCLUSIVE
GENIUS-X ² fine filter system	●	●	●
Free-standing reverse osmosis RO-S	○	○	○
Interlocked strainer	●	●	●
Rinse pump	●	●	●
Wide-angle nozzles	●	●	●
Cutlery cycle	–	–	● PREMAX LINE EXCLUSIVE
CUTLERY PREMIUM	○	–	○
Permanent wash programme	●	●	●
Starch-removal wash programme	●	●	●
Water exchange	●	●	●
Warewashing solutions for reusable wash ware	○	○	○
Bottle washing system	○	–	○
Reusable cup washing solution	○	○	○
EASY HANDLING			
VAPOSTOP ²	–	–	● PREMAX LINE EXCLUSIVE
Integrated WiFi module	●	●	●
SmartConnect app*	●	●	●
VISIOTRONIC-TOUCH control	●	●	●
Remaining time indicator	●	●	●
Refill signal chemical containers	○	○	○
Hygiene programme	●	●	●
CLIP-IN wash and rinse system	●	●	●
SOFT-START wash pump	●	●	●
Integrated water softener	○	○	○
Integrated chemical containers	○	○	○
Automatic self-cleaning programme	●	●	●
USB interface	●	●	●
Self-cleaning wash system	●	●	●
RELIABILITY & FLEXIBILITY			
XL wash chamber	–	●	–
Smooth counterbalanced door	●	●	●
Drain pump	●	●	●
Multi-phasing (230/400 V)	●	●	●

● Inclusive ○ Optional – Not available

* You can find more information on the availability of SmartConnect in different countries and languages as well as further information at www.HobartSmartConnect.com. Free use for 5 years.

TECHNICAL DATA

MODELS	PROFI LINE		PREMAX LINE
	PROFI FX	PROFI FXL	PREMAX FP
CYCLE TIMES*	90 / 180 / 360 sec. and special programmes	90 / 180 / 360 sec. and special programmes	80 / 150 / 170 sec. and special programmes
CAPACITY			
Racks	40 /h	40 /h	45 /h
Plates	720 /h	720 /h	810 /h
Glasses	1,440 /h	1,440 /h	1,620 /h
TANK CAPACITY	10.6 l	10.6 l	10.6 l
WATER CONSUMPTION	1.8 l/rack	1.8 l/rack	0.8 l/rack
WASH PUMP	0.5 kW	0.5 kW	0.5 kW
TANK HEATING	1.7 kW	1.7 kW	1.7 kW
BOOSTER LOADING			
Standard	6.1 kW	6.1 kW	6.1 kW
Alternative	2.0 kW	2.0 kW	2.0 kW
TOTAL LOADING			
Standard	6.7 kW 3 x 16 A	6.7 kW 3 x 16 A	6.7 kW 3 x 16 A
Alternative	2.6 kW 16 A	2.6 kW 16 A	3.3 kW 16 A
Power supply**	400 / 50 / 3N (230 / 50 / 1)	400 / 50 / 3N (230 / 50 / 1)	400 / 50 / 3N (230 / 50 / 1)
DIMENSIONS			
Width	600 mm	600 mm	600 mm
Depth	603 mm***	640 mm	603 mm***
Height	825 mm	825 mm	825 mm
Loading height	425 mm	425 mm	425 (370) mm****
Rack size	500 x 500 500 x 530 mm	500 x 500 500 x 530 mm	500 x 500 500 x 530 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.

** Multi-phasing allows the operation of the dishwasher either on 230 V or 400 V. Changes can be made on site at any time by simple re-plugging.

*** + 17 mm for machines with CUTLERY PREMIUM feature

**** Machines with TOP-DRY are restricted in the left rear corner

CONCEPT SOLUTIONS for optimised wash results

WATER TREATMENT

The right solution for every water quality: The partial and full demineralisation cartridges HYDROLINE STAR and STAR EXTRA, as well as the HYDROLINE PURE RO-S reverse osmosis system, guarantee spotless wash results with no additional polishing required.

WASHING CHEMICALS

The right detergent for every application – perfectly suited to the individual machine. The HYLINE hygienic range.





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 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.

HOBART

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Die Angaben in diesem Prospekt beruhen auf dem Stand 01/2024. Technische Änderungen oder Änderungen der Ausführung bleiben vorbehalten.

The details given in this brochure are correct as of 01/2024. We reserve the right to technical or design modifications.

Document non contractuel. Les indications de ce prospectus sont conformes à la mise à jour de 01/2024. Nous nous réservons le droit de modifier les données ou les configurations techniques de nos machines.

