



Electromechanical
utensil and tray
rack-style washers

MBD *series*

for seriously clean warewashing



Solid equipment. Sound advice.

Clean Winners

MBD electromechanical utensil and tray rack-style washers

Space saving: For floor areas from 710mm x 760mm. Perfect for meat, bakery and delicatessen operations.

Lightweight, durable racks: One heavy duty stainless steel rack 550mm x 610mm and one 500mm square polypropylene open rack are standard.

Fully automatic operation: Simply load, select one of the pre-programmed cycles.

Manual override: Suspend the pre-programmed cycles and provide the individual flexibility to wash nonstandard items.

Tough, dependable, safe: Minimising the risk of control failure.

Positive temperature./pressure control: Integrally heated to a constant 60°C, wash water is pumped from its holding tank to the wash chamber by a high capacity pump to maintain constant pressure and washing pattern.

Water-efficient: Wash water is recycled through a self cleaning strainer system. Scraps and residues are washed into the collection basket away from the main circulation system. Wash water stays cleaner and detergent efficiency is maximised.

The MBD Series is manufactured from high quality satin finish stainless steel for durability and clean, modern styling.

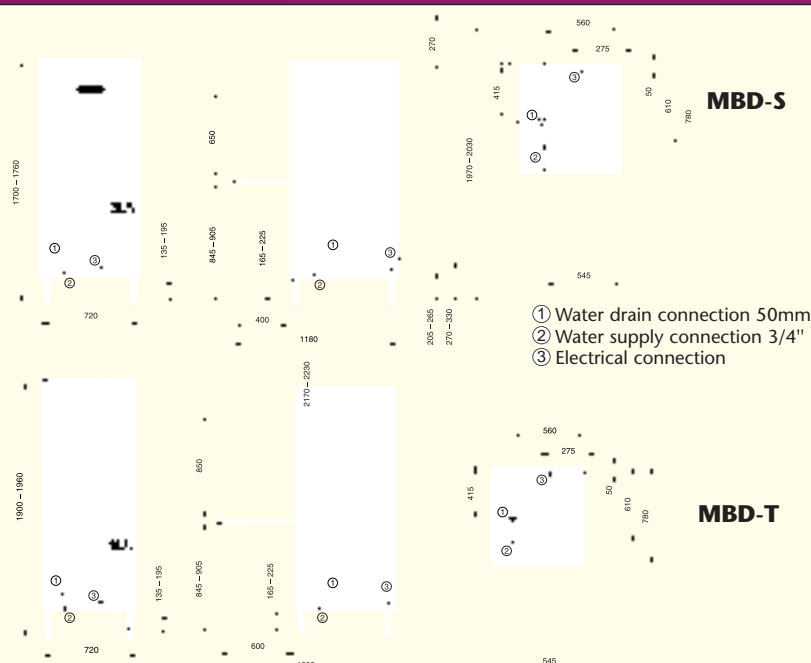
Control to Delay Rinse Cycle:

If rinse water temperature falls below 77°C.

Warranty: All machines are covered by a full 12 months parts and labour warranty.



Extra High Chamber MBD TC (850mm usable chamber height)



Racks per hour	27 racks based on a 2 minute cycle with a 10 second change over of racks. Theoretical maximum 30.	
Cycle times (Choice of manual wash & rinse cycle)	2 minutes 4 minutes 6 minutes	
Water Consumption	4 litres/cycle	108 litres/hour
Tank capacity	Wash	45 litres
	Rinse	14 litres
Pump capacity	MBD-S Wash 1.4 kW 650 litres/min Rinse 0.46 kW 20 litres/min	MBD-T Wash 2 kw 900 litres/min Rinse 0.46 kW 20 litres/min
Wash tank element	3 kW	
Rinse booster loading	6 kW	
Rack size:	550 x 610mm	
Standard racks supplied	1 of 550 x 610mm stainless steel rack 1 of 500 x 500mm cup/cutlery rack	
Usable chamber height	650mm	850mm
Hot water connection	60°C 3/4" BSP Min 200 kPa	Max 400 kPa
Total electrical loading/supply	415/50/3N phase 10.5 Amps per phase 7.5kW	415/50/3N phase 11.2 Amps per phase 8kW
Drain	50mm	
Nett	- Dimensions	710 x 760 x 1700mm
Packed	- Weight	164kg estimated
		183 kg estimated

As continuous product improvement is a policy of Hobart, specifications are subject to change without notice.

Hobart Service Advantage: Over 45 factory trained service technicians strategically located at our five national HOBART branches are trained to give fast, efficient and reliable service, and HOBART Inspection Contracts assure the continued, efficient operation of HOBART food equipment. Our Technical Advisory Service is the most comprehensive offered by a warewashing manufacturer and our customers can take advantage of our audit service to assist in layout design, energy reviews and system design. And don't forget that HOBART Finance is a cost effective way to rent or purchase the worlds best dishwashers.

For further information **FreeCall 1800 462 278**, visit our website at www.hobartfood.com.au or visit our demonstration kitchens and showrooms throughout Australia:



NSW 16 Hilly Street, Mortlake NSW 2137
 QLD 150 Gerler Road, Hendra QLD 4011
 VIC Unit 6/177 Beavers Road, Northcote VIC 3070
 WA 73 Belgravia Street, Belmont WA 6104
 SA Unit 5/30 - 36 Birralee Road, Regency Park SA 5010

TEL: (02) 9736 1200 FAX: (02) 9736 1555
 TEL: (07) 3216 4800 FAX: (07) 3216 4804
 TEL: (03) 9482 6769 FAX: (03) 9482 6599
 TEL: (08) 9479 1025 FAX: (08) 9479 1204
 TEL: (08) 8243 2088 FAX: (08) 8243 0722



Solid equipment. Sound advice.

14474MBD

HOBART



Utensil Washing Range





The HOBART Utensil Washing Range not only meets but exceeds all of your requirements. In a matter of minutes pots, pans, containers, baking trays – in fact any type of utensil can be washed and rinsed efficiently and cost effectively at approximately 85°C – giving you the standard of hygiene required in today's catering industry.

Quality Washed Results - Unbeatable Hygiene

Using the HOBART Utensil Washer not only solves your washing-up problems, but also ensures that all EC Hygiene Guidelines (HACCP) are complied with. For example the standard rinse booster guarantees quality rinsing with clean water at approximately 85°C. Automatic chemical dosing accurately delivers the correct amount of detergent and rinse aid. The stainless steel wash tank has smooth rounded corners and edges eliminating dirt traps and allows for easy cleaning with the automatic self cleaning programme, hygienically flushing the interior when the machine is emptied.

Only HOBART offers the range, quality, innovation and features such as the Genius X self flushing filter system, pumped drain with automatic flush down cycle, rinse booster pump for consistent rinsing, rinse aid and detergent dosing, and flexible connections for water and drainage that come as standard on all HOBART Utensil Washers.



Creates efficiency and higher productivity!

In busy operations such as bakeries and food production areas, it is vital to have a quick turnaround of bakery trays, containers, bowls and utensils. Hobart Utensil Washers allow flexible and efficient washing throughout the production period – preventing accumulation of items with dried on soiling which then require intensive hand washing.

Whether your business is in hotels, restaurants or institutional catering, utensil washing is both laborious and unrewarding. Manual systems are labour intensive and costly and do not ensure hygienic results. HOBART Utensil Washers overcome all these problems.


HOBART


Technology with a purpose!



Filling/Heating



Ready/Standby



Washing

'Easy to use' Touch Button Controls

- Single button concept – easy to understand and operate
- Illuminated colour coded machine gives machine status at a glance
- Temperature display at the touch of a button
- Electronic fault diagnostics for rapid fault finding

One Piece Deep Drawn Tank

- Pump intake protection as standard – prevents foreign objects entering the wash pump
- External Temperature Probe reduces the risk of damage, eliminates dirt trap

AUX1300 4-Sided Hood with 'wrap around' handle

- 4-Sided design reduces steam & heat loss, saves energy, and eliminates the need for a vent canopy
- Smooth operation provides for easy raising and lowering of the hood (up to 50% less effort required compared to other models on the market)
- 'Stand by' position allows hood to be lowered without starting a new cycle
- Efficient insulation reduces contact temperature

Fully Automatic Integral Water Softener (optional)

- Requires no separate regeneration cycle or extended wash cycle
- High capacity salt reservoir allows up to 800 cycles between salt refills
- Ensures perfect water condition to deliver excellent results and eliminate scale





Fast and economical washing of the target equipment right through to smaller items, washed efficiently and effectively – HOBART have a utensil washer that will not only meet but exceed your needs and requirements.

A model to suit any application

Fully Enclosed Hood Design

- Reduces steam & heat loss
- Improves the wash-up environment
- Saves up to 5kW/hr in energy loss



Model UX
Capacity – 30 cycles/hr
Programmes – 120/240/360 sec.
Rack dims. – 600 x 700mm
Door opening height – 630mm



Model UXL
Capacity – 30 cycles/hr
Programmes – 120/240/360 sec.
Rack dims. – 600 x 700mm
Door opening height – 865mm



Model UX-30 H
Capacity – 30 cycles/hr
Programmes – 120/240/360 sec.
Rack dims. – 600 x 700mm
Door opening height – 560mm



Model UXT
Capacity – 30 cycles/hr
Programmes – 120/240/360 sec.
Rack dims. – 1240 x 700mm
Door opening height – 630mm



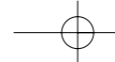
Model UXTL
Capacity – 30 cycles/hr
Programmes – 120/240/360 sec.
Rack dims. – 1240 x 700mm
Door opening height – 630mm



Model UXTH
Capacity – 30 cycles/hr
Programmes – 120/240/360 sec.
Rack dims. – 1240 x 700mm
Door opening height – 620mm

Model AUXX 1300 / AUXX 1300R
Capacity – 70 cycles/hr
Programmes – 52/90/240 sec.
Rack dims. – 500 x 500mm
Door opening height – 440mm

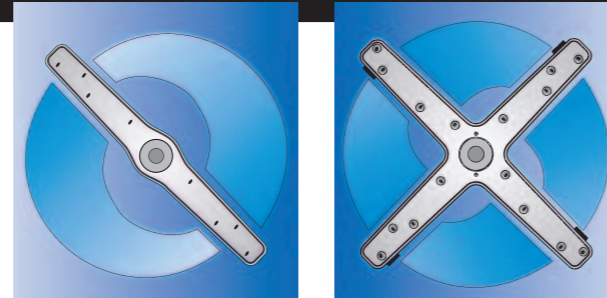
Model UXTLH
Capacity – 30 cycles/hr
Programmes – 120/240/360 sec.
Rack dims. – 1240 x 700mm
Door opening height – 870mm





Wash Power

The Secret of the dynamic Turbolator wash system is to provide mechanical power, created by high water circulation and high water pressure. The pump is computer designed to create optimal water circulation with high life expectancy.



The 4 spoke Hobart wash system delivers a more penetrating wash action than traditional 2 spoke designs.



The TURBOLATOR Wash System: 100% more washing power

The 4 spoke wash arm in conjunction with the high performance pump, results in a circulation of 1150 litres per minute and forms the heart of the HOBART TURBOLATOR wash systems. In addition to the powerful pump and aggressive washing characteristics, Hobart developed a

balanced washing system which delivers wash pressure from above and below the soiled ware to ensure that items remain firmly in position. This is particularly important with hollowware such as bowls, containers etc.

HOBART TURBOLATOR Wash Systems = High Output, High Performance and Quality Results



All UX and AUXX models have flexible connections that includes water supply and drain hoses, ensuring easy installation. Designed with ample floor clearance for cleaning and hygiene.



All important parts located for easy access from the front. Saving time and money in the unlikely event that repairs are necessary.

Technology with a purpose!

Unique Genius X filter system saves you money

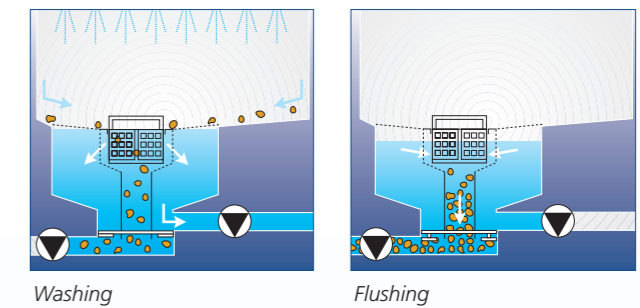
This is a four stage filter system

Stage One collects and holds large food particles during the wash program.

Stage Two is the breakdown of the larger food particles by the wash actions.

Stage Three ensures that all the smaller particles are caught and held in the filter.

Stage Four occurs between the wash and rinse programs. The food debris and dirty water are pumped to drain by the reverse flushing action.



Genius X Benefits

- Consistently clean water to ensure first class results.
- Reduced down time in cleaning the machine during prolonged periods of use.
- Reduced detergent and rinse aid usage.
- High quality results.
- Reduced energy costs.

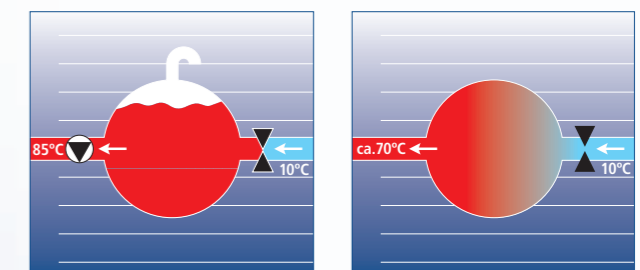
Quality Rinsing

The integral rinse pump ensures:

- Guaranteed rinse pressure, independent of water flow
- Constant water temperature and volume
- Optimum dosing of rinse agent

Benefits

- Consistent high quality wash results
- Hygienic rinsing
- Self-drying, no need for hand drying



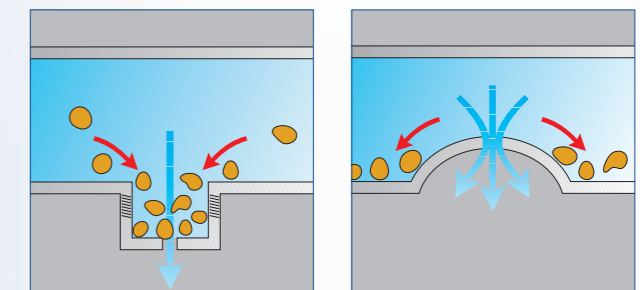
Hobart Boiler with built-in Rinse Pump.

Conventional Boiler operating with line pressure.

Powerful washing

The stainless steel one piece rotating wash arms are a masterpiece of design. They are tapered to provide equal pressure and incorporate indented jets to prevent clogging. The size and location ensure equal volumes of water, giving a powerful wash and complete chamber coverage.

After all – it's what dishwashing is all about



Conventional

HOBART



Technical Data

Model	UX / UXL	UXT / UXTL	AUXX (R) ²	UX-30 H	UXTH / UXTLH
Programme in secs ¹⁾	120 / 240 / 360 / >360	120 / 240 / 360 / >360	52 / 90 / 240 / >240	120 / 240 / 360	120 / 240 / 360 / >360
Capacity per hour ^{1) 3)}					
Cycles (max.)	30	30	70	30	30
Trays (mm)	240 (600 x 600 / 800)	480 (600 x 600) 240 / 480 (600 x 800)	various	240 (540 x 600)	480 (600 x 800) 240 / 480 (600 x 800)
E.containers (mm)	2 x (400 x 600)	3 x (400 x 600)		400 x 600	3 x (400 x 600)
Bakery (mm)	2 x (400 x 600) 4 x (400 x 600)	3 x (400 x 600) 6 x (400 x 600)		400 x 600	3 x (400 x 600)
Dimensions (mm)	780 x 945 x 1762 / 1984	1380 x 945 x 1762 / 1984	635 x 635 x 1510	780 x 820 x 1712	1447 x 936 x 1732 / 1984
Open door height (mm)	1980 / 2417	1980 / 2417	1995	2330	2400 / 2900
Rack size (mm)	600 x 700	1240 x 700	500 x 500	600 x 700	1240 x 700
Door clearance (mm)	650 / 865	650 / 865	440	560	620 / 880
Voltage 400/50/3					
Loading in kW	12,1	21	21,4 (12,4)	13,2	21
Tank capacity (ltrs.)	64	120	42	80	120
Wash pump (kw / ltrs. per min)	2,9 / 1150	2 x 2,9 / 2 x 1150	3,2 / 1150	4 / 1150	2 x 2,9 / 2 x 1150
Water consumption (ltrs. per cycle)	6	11	3,2	6	11

Continued product is a Hobart policy, specifications are subject to change without notice. Diagrams do not always show standard models.

It is recommended that machines are connected to water supplies less than 8° Clarke (3°dH) for general washing (optional integrated softeners are available).

¹⁾ When connected to a cold water supply, programme times will be extended. To reach maximum rack capacity, we recommend connection to a warm water supply.

²⁾ R = Drain Heat Recovery

³⁾ Theoretical performance



Europe, Africa

Hobart Foster International
Customer Service Center
P.O. Box 61
776744 Schutterwald
GERMANY
Tel. (+49) 781 / 969 30-0
Fax (+49) 781 / 969 30-19
E-mail: customer.service@hfi-germany.de

Middle East

Hobart Foster International
P.O. Box 24250
Satwa
Dubai
UNITED ARAB EMIRATES
Tel. + 971-43-497-393
Fax + 971-43-448-232
E-mail: graham@emirates.net.ae

South Africa

Hobart Foster (SA) (PTY) Ltd.
P.O. Box 8079
Edenglen 1613
SOUTH AFRICA
Tel. + 27-11-392-7950
Fax + 27-11-392-7955



Warewashing



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Ice Makers



Waste
Management



Service

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