



WAREWASHING
CONTAINER AND UTENSIL WASHER

FUX



HOBART



POWERFUL AND ECONOMICAL: THE WASH WARE SOLUTION FOR CONTAINERS AND UTENSILS

The rack and utensils dishwasher series FUX by HOBART offers perfect machines for medium- and large-sized bakeries and butcher shops and for large catering establishments where up to 2,000 racks are washed per hour.

The system is characterized by an extraordinary performance and the lowest operating costs in the market.

And by way of exemplary warranties, HOBART provides the highest level of quality and reliability.



ECONOMY

THRIFTY RINSING

The FUX uses 16 % less rinse water, thus reducing operating costs for water by up to 2.000 € / £1,435 annually. The fresh water rinse removes the wash water from the wash ware – the amount of water consumed by this process is mainly determined by the technology used. The less precise the water distribution, the more water is needed to achieve perfect rinse results. HOBART's precision nozzles distribute the water with such laser-like exactness that optimum rinse results are obtained with a small amount of water. This in turn allows for savings in operating cost of up to 2.000 € / £1,435 annually.

LOW-CHEM DETERGENT SAVING SYSTEM

The FUX cuts detergent consumption by 60 %, thus reducing detergent and rinse aid costs by up to 3.300 € / £2,367 annually. Detergent is injected directly into the wash tank, which is continuously regenerated by fresh water from the rinse. Therefore detergent is added to maintain the concentration according to the added regeneration volume. The enhanced LOW-CHEM detergent saving system directs only 96 liter of fresh rinse water into the wash tank for regeneration. As a result detergent consumption is reduced by up to 60 % compared to conventional systems. This can reduce operating costs by up to 3.300 € / £2,367 annually.



AQUA-ADAPT WATER CONSUMPTION CONTROL

As a rule, modern warewashing systems offer a manual selection of various speeds. The proper speed is selected depending on the amount of wash ware, the degree of soiling or the time available for the washing process. With the water consumption management (patent pending), the fresh water consumption per hour is automatically adjusted to the selected transport speed. This ensures that the water quantity per machine meter is always at optimum level.

AUTO-SAVE COMPARTMENT DETECTION

In case of varying amounts of wash ware, the machines are not always loaded to full capacity. There will be empty compartments in between the wash ware. On average, they will amount to around 30 to 40 % of your wash ware compartments throughout the washing period, depending on how you use the appliance. The patented compartment detection automatically detects these gaps and will immediately reduce the fresh water consumption to the required minimum. Continuously good and perfectly hygienic wash results are guaranteed while the water, energy, and chemicals consumption is reduced.

CLIMATE ENERGY SAVING SYSTEM

The machine uses energy to ensure a stable temperature balance within a dishwasher, which is a precondition for achieving constantly good, hygienic dish washing results. This energy should be used as efficiently as possible, and losses through the exhaust air should be reduced to a minimum. CLIMATE, the innovate energy saving system, prevents loss of energy and significantly reduces the operating costs for the machine. The energy in the hot exhaust air is continuously returned to the machine. In this way, savings of up to 24 kWh are possible. The innovative CLIMATE energy saving system improves economic efficiency and ecology, meeting the requirements of our customers.

WASH RESULT

CONTAINER WASH SYSTEM

The HOBART container wash system guarantees reliable wash results. A high water circulation and the right water pressure are pivotal when it comes to achieving hygienic rinse results. The HOBART container wash system achieves this goal, thanks to the systems' innovative wide angle nozzles FAN, which remove even the most encrusted food by spraying water with an optimum mechanism. This ensures consistent and reliable wash results.

DUO PUMPED RINSE SYSTEM

The pumped rinse system DUO allows for hygienically perfect rinse results according to DIN 10522. Rinse quality is mainly determined by the manner in which fresh water is applied. Ideally, a minimum amount of water should be used. The DUO pumped rinse system, which comprises separate pumped rinse and fresh water rinse elements, achieves this goal. The pumped rinse, which occurs prior to the fresh water rinse, removes most of the wash water. The ensuing fresh water rinse then removes the remaining wash water using fresh hot water. The DUO pumped rinse system guarantees a perfect, hygienic wash result.



BLOWER SECTION

The HOBART blower section reduces residual moisture on containers and boxes. Most utensils, baskets and containers have recesses where moisture can accumulate, thus making it impossible for circulating hot air to remove the moisture. The presence of air slots on all four sides of the blower section allows for the removal of moisture from recesses and droppings from the wash ware using high-velocity air. This ensures that all residual moisture is reliably reached.

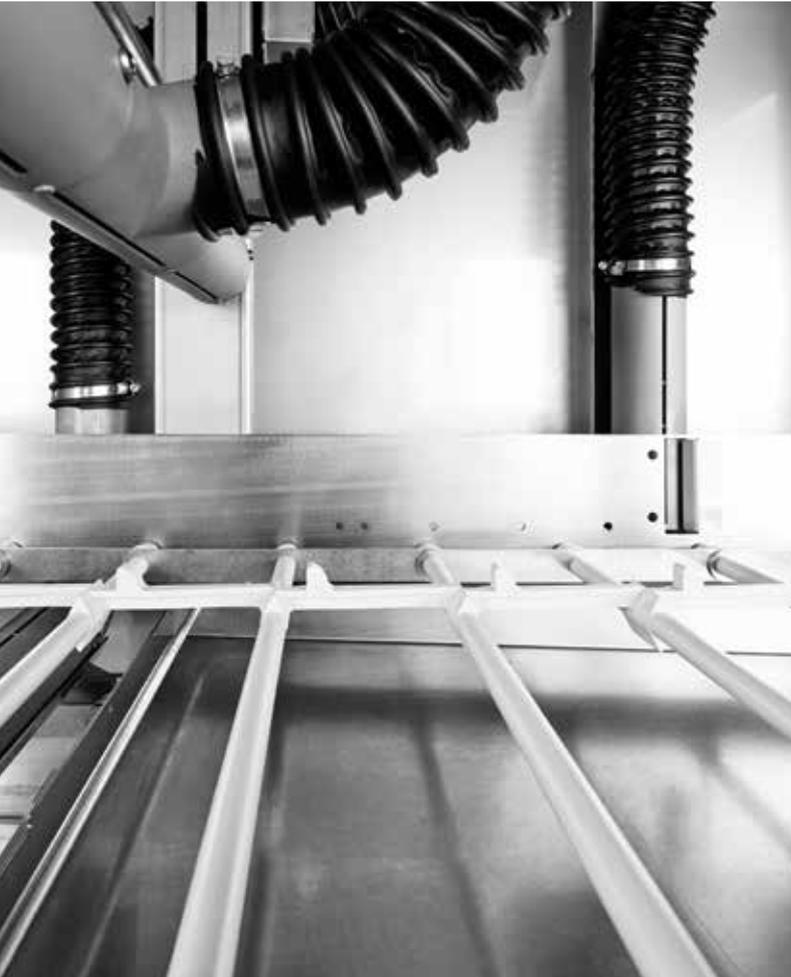
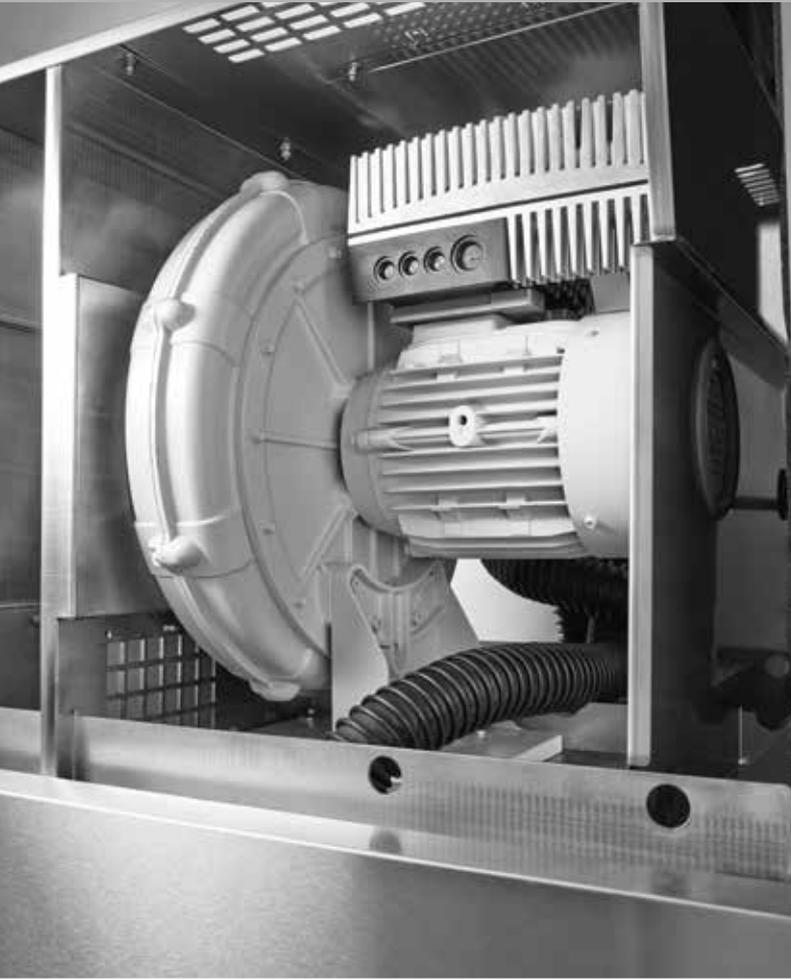


HIGH PERFORMANCE DRYING SYSTEM DS

HOBART's high performance drying system DS delivers optimum drying results. Drying quality for utensils and plastics is determined by two factors – the intrinsic temperature of the wash ware, as well as by air velocity and volume. The HOBART high performance drying system generates high-velocity air and volume. Moisture is more efficiently removed from the wash ware and absorbed by the drying air.*

* According to the requested residual moisture it is suggestive to use a combination of the blower section and the drying system DS for high capacities with plastic containers and boxes.

HOBART



RELIABILITY & FLEXIBILITY

SEPARATE CLEANING LINE FOR BAKING TRAYS

The FUX allows for simultaneous washing of baskets and baking trays. In bakeries, apart from containers and boxes many baking trays (600 x 400 x 200 / 100 mm) must also be washed. Ideally, all these items should be washed using the same machine. HOBART offers a separate line in the machine where baking trays and trays can be washed and dried. This line has separate wash, rinse and drying systems, specifically aligned to the wash ware. Separate high pressure pumps, wash arm and nozzle configurations allow for a perfect wash result. The FUX's pumps and air fans can be deactivated when only baskets and boxes are being washed, thus reducing operating costs.



A RANGE OF TUNNEL WIDTHS

HOBART offers the right dishwasher for every type of wash ware. The dimensions of the utensils and containers that are washed vary from one industry or segment to another. HOBART offers three different tunnel widths, and thus an optimum machine for every application.

MODULAR CONSTRUCTION

The HOBART FUX is optimally tailored to the customer's requirements. Each machine is individually configured according to the customer's specifications in terms of the nature and quantity of the wash ware, as well as the drying cycle. Thanks to the modular construction of the FUX container and utensil washer, HOBART is able to offer each customer a machine that is configured to their exact needs.



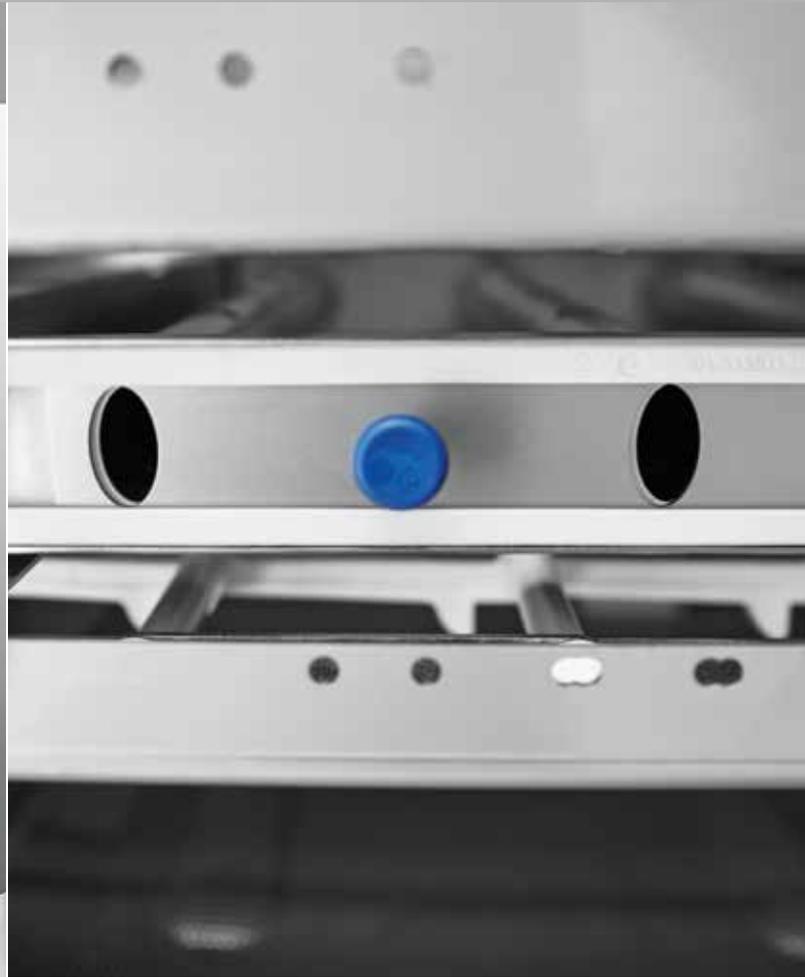
TRIED-AND-TRUSTED MATERIALS

The container washer comes in stainless steel, ensuring long life and reliable operation.

INTELLIGENT DESIGN

Decades of experience in designing container washers mean that all of the components match one another. This intelligent design ensures extremely high levels of reliability.

HOBART



RELIABILITY & FLEXIBILITY

PROTRONIC XL CONTROL

All key functions and data are bundled in the control of the dishwasher. Thus, the control must be easy and quick to operate and allow for comfortable, self-explanatory selection of the appropriate operating options. The large, comfortable PROTRONIC XL control system is optional. On a clearly structured, coloured touch screen, the PROTRONIC XL control shows an innovative operating concept. Thanks to the simple, modern user interface, operators quickly and intuitively understand how to operate the machine. All key hygiene-related information and functions are visible on the large touch screen at a glance. Depending on their authorization level, different user groups can see different information.

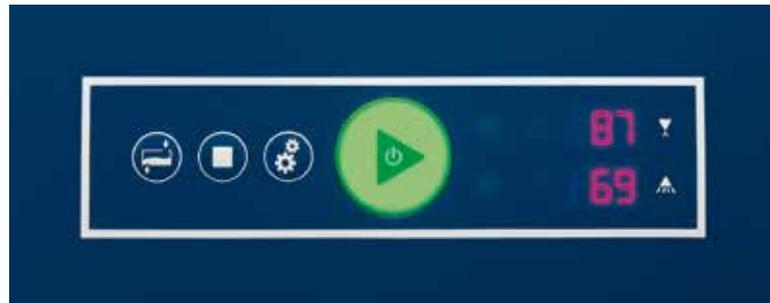
The PROTRONIC XL has some additional innovative functions which are unique in the market:

- Visualisation of temperatures and error messages for the individual zones
- Automatic keeping of the maintenance history according to DIN
- Comfortable data storage in the control
- Message management system
- Visualisation of the operating manual
- Training video can be watched directly

In handling and hygiene control, the innovate PROTRONIC XL control is much more advanced than previous controls, which greatly simplifies the operation, documentation and control of the machine.

SMARTRONIC CONTROL

In busy periods, a machine must be ready to operate quickly and reliably. The SMARTRONIC single-button operation combines the main functions in the START programme: Switch on, wash and switch off. The START programme: Switch on, wash and switch off. The START button shows, in clearly distinguishable colours, the current operating status: heat, wash, ready. Details can be accessed as required at the touch of a button. Operating errors and any related failures are virtually eliminated.



CODED WASH AND RINSE ARMS

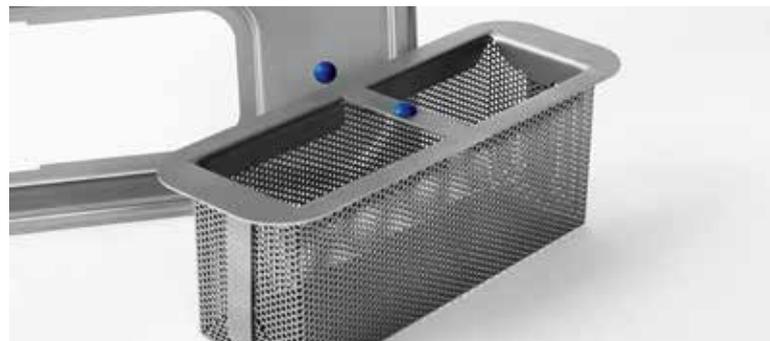
The wash and rinse arms are clearly designed to prevent risk of confusion when inserting.

CODED CURTAINS

Easy to take out and insert. The clear marking on the wash curtains prevents confusion when inserting.

COLOUR-CODED CLEANING ASSISTANCE

Blue markings on the components in the machine help the operator to identify the components which require cleaning.



PERMANENT-CLEAN AUTOMATIC SOIL REMOVAL

PERMANENT-CLEAN AUTOMATIC SOIL REMOVAL

- Prevents soil transfer through the machine
- Actively removes soiling within the zone
- Maintains high-level wash water quality
- Reduction in water, energy, and detergent consumption
- Reduces refilling during operation
- Convenient removal of soiling at the end of the dishwashing shift

In busy kitchens, large amounts of dirt collecting in the pre-wash section of the dishwasher can normally not be prevented. This increases wash water soiling and more frequent tank water changes. Apart from that, this also has detrimental effect on waste water and degreasing. The PERMANENT-CLEAN system automatically actively removes coarse soiling from the appliance in the pre-wash phase using a well-designed and effective filter system. The coarse soiling in this zone is permanently filtered out and pumped into a filter drawer of the machine to keep pre-wash results clean at all times. Food residues can then

be conveniently removed from the drawer at the end of the dishwashing shift. This eliminates the time-consuming chore of emptying the filter basket, interrupting operation. The PERMANENT-CLEAN automatic soil removal removes dirt particles from the cleaning process before they affect the water quality, ensuring a permanently high quality of the wash water. As a result, you need to refill less detergent during the ongoing process and interim emptying of the wash tank can be omitted. This gives you further savings in operating costs while automatically reducing degreaser and waste water burden, and protecting the environment.



SUPPORT

AUTO-CLEAN SELF CLEANING SYSTEM

Hygiene is the key factor when handling dishes and other wash ware. For this reason, thorough cleaning of the dishwasher in regular intervals is indispensable. This mandatory task used to require a lot of time-consuming manual work. This is no longer the case with the AUTO-CLEAN self cleaning system (patented), a unique feature in world-wide dishwashing technology. This innovative feature provides for automated self-cleaning of the machine. The sophisticated arrangement of the dedicated cleaning nozzles ensures thorough cleaning of the entire machine interior. Thanks to their innovative design, it is no longer necessary to remove the wash arms for cleaning. The novel AUTO-CLEAN system significantly reduces the operators' workload. Fully automated dishwasher cleaning at the push of a button is a revolution in terms of operating ease and comfort while ensuring premium hygiene. Cleaning a flight-type dishwasher has never been that quick and easy.

HINGED ENTRY SECTION

Most of the food waste occurs in the feeding section of the machine. The upward folding entry cover ensures convenient accessibility and easy cleaning. Operators do not have to fumble with lift off panels.



EASY-TO-CLEAN DROP-IN WASH SYSTEM

Thanks to the innovative design of the wash arm, it is not necessary to unscrew the end caps. Cleaning the wash arms requires only one simple step. Fast cleaning of wash ware has never been so easy.



MOULDED DRAIN ELEMENT

Dirt is directed via beading to a central point and into the drain. This prevents dirt accumulation in the tank.

COMPLETELY MOULDED TANK

The tank sump and tank bottom are moulded from one single part. There are no corners and edges or weld seams where dirt could accumulate. This optimises cleaning and hygiene.

STRAINER DRAWER IN ENTRY SECTION

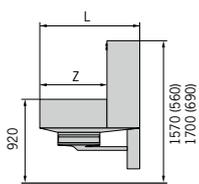
In case of very high dirt accumulation fast cleaning is possible by simply removing the drawer from the outside – without interrupting operation. Overflow is prevented by a high-sided drawer which holds a large capacity.

CONDENSER

Optimal accessibility for water spraying – by simply removing the front covering.

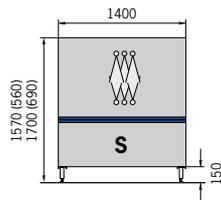
MODULE SELECTION

ENTRY SECTION

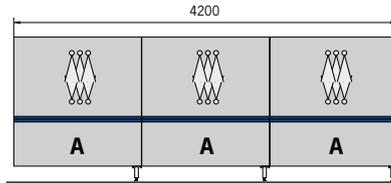
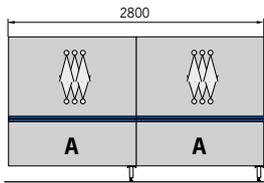
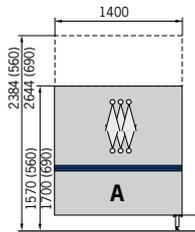


	Z	L
0	140	500 ^[1] ^[2]
1	440	800
2	740	1,100
3	1,040	1,400

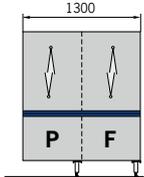
PREWASH



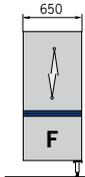
MAIN WASH



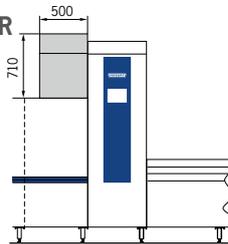
RINSES



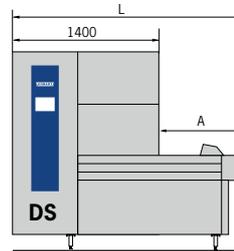
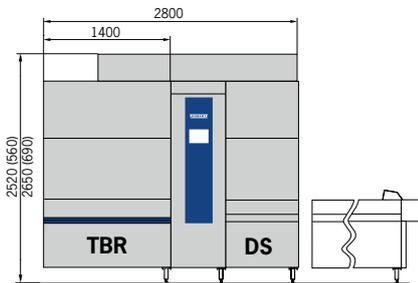
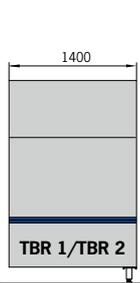
NEUTRAL ZONE



EXHAUST AIR

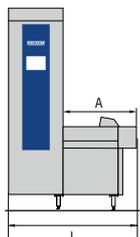


BLOW DRYING/DRYING



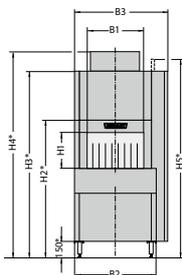
	A	L
DS3	500 ^[1]	1,900
DS4	800	2,200
DS5	1,100	2,500
DS6	1,400	2,800

WITHOUT DRYER



	A	L
0	570 ^[1]	1,170
1	700	1,300
2	1,000	1,600
3	1,300	1,900

MACHINE MASS PER LOADING WIDTH



	H1	H2	H3	H4	H5	B1	B2	B3
612	440	1,475	1,960	2,150	2,135	612	865	980
760	440	1,475	1,960	2,150	2,135	760	1,013	1,128
965	440	1,475	1,960	2,150	2,135	965	1,218	1,333

* +/- 25 mm foot adjustment

^[1] In case of a direct connection to a conveyor

^[2] Valid for A and S-A machines.

TECHNICAL DATA

LOADING WIDTH 612 MM

CONTAINER / CRATE RACK PERFOR- MANCE/H MAX.	MODEL	FRESH WATER CONSUMP- TION (l/h)	CONNECTED VALUE IN KW WITHOUT DRYING/BLOW DRYING			TOTAL LENGTH with dryer (in mm)	RESIDUAL HUMIDITY								
			KW 12°C, with CLIMATE	KW 12°C, without CLIMATE	WW 50°C		with E-standard containers			with perforated bakery crates					
						max 20 g	max 8 g	max 2 g	max 30 g	max 10 g	max 5 g				
500	FUX 2-S-A-P-F-DS-4	240	61.3	70.3	58.3	7,400									
500	FUX 3-S-A-P-F-DS-5	240	61.3	70.3	58.3	8,000									
500	FUX 4-S-A-P-F-DS-6	240	61.3	70.3	58.3	8,600									
900	FUX 2-S-A-A-P-F-DS-4	280	87.5	99.5	84.5	8,800									
900	FUX 3-S-A-A-P-F-DS-5	280	87.5	99.5	84.5	9,400									
900	FUX 4-S-A-A-P-F-DS-6	280	87.5	99.5	84.5	10,000									
1,300	FUX 2-S-A-A-A-P-F-DS-4	300	110.7	119.7	104.7	10,200									
1,300	FUX 3-S-A-A-A-P-F-DS-5	300	110.7	119.7	104.7	10,800									
1,300	FUX 4-S-A-A-A-P-F-DS-6	300	110.7	119.7	104.7	11,400									
							on request					on request			

LOADING WIDTH 760 MM

CONTAINER / CRATE RACK PERFOR- MANCE/H MAX.	MODEL	FRESH WATER CONSUMP- TION (l/h)	CONNECTED VALUE IN KW WITHOUT DRYING/BLOW DRYING			TOTAL LENGTH with dryer (in mm)	RESIDUAL HUMIDITY								
			with C32	without C32 KW 12°C	without C32 WW 50°C		with E-standard containers			with perforated bakery crates					
						max 20 g	max 8 g	max 2 g	max 30 g	max 10 g	max 5 g				
500	FUX 2-S-A-P-F-DS-4	320	71.8	86.8	68.8	7,400									
500	FUX 3-S-A-P-F-DS-5	320	71.8	86.8	68.8	8,000									
500	FUX 4-S-A-P-F-DS-6	320	71.8	86.8	68.8	8,600									
900	FUX 2-S-A-A-P-F-DS-4	410	98.0	119.0	95.0	8,800									
900	FUX 3-S-A-A-P-F-DS-5	410	98.0	119.0	95.0	9,400									
900	FUX 4-S-A-A-P-F-DS-6	410	98.0	119.0	95.0	10,000									
1,300	FUX 2-S-A-A-A-P-F-DS-4	470	121.2	139.2	115.2	10,200									
1,300	FUX 3-S-A-A-A-P-F-DS-5	470	121.2	139.2	115.2	10,800									
1,300	FUX 4-S-A-A-A-P-F-DS-6	470	121.2	139.2	115.2	11,400									
							on request					on request			

LOADING WIDTH 965 MM

CONTAINER / CRATE RACK PERFOR- MANCE/H MAX.	MODEL	FRESH WATER CONSUMP- TION (l/h)	CONNECTED VALUE IN KW WITHOUT DRYING/BLOW DRYING			TOTAL LENGTH with dryer (in mm)	RESIDUAL HUMIDITY								
			with C38	without C38 KW 12°C	without C38 WW 50°C		with E-standard containers			with perforated bakery crates					
						max 20 g	max 8 g	max 2 g	max 30 g	max 10 g	max 5 g				
650	FUX 2-S-A-P-F-DS-4	440	83.8	101.8	77.8	7,400									
650	FUX 3-S-A-P-F-DS-5	440	83.8	101.8	77.8	8,000									
650	FUX 4-S-A-P-F-DS-6	440	83.8	101.8	77.8	8,600									
1,180	FUX 2-S-A-A-P-F-DS-4	500	111.8	135.8	105.8	8,800									
1,180	FUX 3-S-A-A-P-F-DS-5	500	111.8	135.8	105.8	9,400									
1,180	FUX 4-S-A-A-P-F-DS-6	500	111.8	135.8	105.8	10,000									
1,680	FUX 2-S-A-A-A-P-F-DS-4	560	139.8	157.8	130.8	10,200									
1,680	FUX 3-S-A-A-A-P-F-DS-5	560	139.8	157.8	130.8	10,800									
1,680	FUX 4-S-A-A-A-P-F-DS-6	560	139.8	157.8	130.8	11,400									
							on request					on request			



HOBART



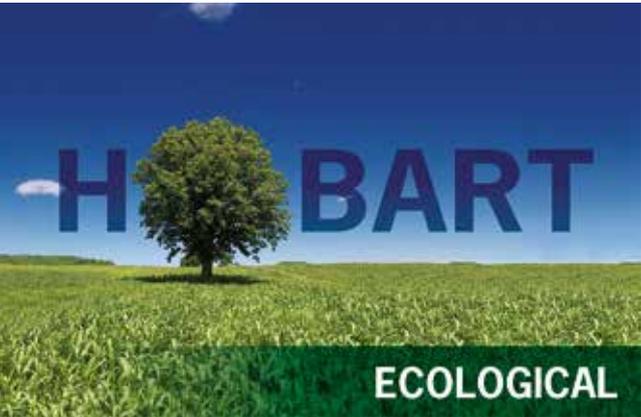
PREMAX

INNOVATIVE



HOBART

ECONOMICAL



HOBART

ECOLOGICAL

THE COMPANY

HOBART is the world market leader in commercial warewashing technology and renowned manufacturer of cooking, food preparation, refrigeration, and environmental technology. Established 1897 in Troy, Ohio, HOBART today employs more than 6,900 employees around the world. At our manufacturing plant in Offenburg, Germany, HOBART develops, produces, and distributes warewashing technology worldwide. Internationally, gastronomy hotels canteens, bakeries and butcher shops, supermarkets, airlines and cruise ships swear by our innovative products, which are considered to be economical and ecological market leaders.

OUR FOCUS

INNOVATIVE - ECONOMICAL - ECOLOGICAL

This is our philosophy. To us, innovation means continuously setting new standards in technology, combined with real added value for the customer. An enterpriseowned technological centre and an innovation centre for warewashing technology at our headquarters in Germany make this possible. Highly efficient products are created with bundled innovation, which continuously confirm our status as technological leader. To be economical means to set standards in relation to the lowest operating costs and minimal use of resources, and to revolutionise the market continuously. To be ecological means a 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.

**WHENEVER THE FIRST
MACHINE WILL BE CAPABLE OF
WASHING WITHOUT WATER –
IT WILL BE A HOBART.**

We provide this promise of quality to our customers,
and it represents our personal standard upheld
by all our staff at HOBART.

OUR VISION - WASH WITHOUT WATER

Intensive market research has shown, that our customers expect warewashing technology that combines efficiency with optimal performance. We hold ourselves to these claims, and they form the foundation for our vision of „washing without water“. This vision is our continuous incentive to walk on new paths in order to constantly reduce the water, energy and chemical consumption. Step by step, we would like to come closer to our goal with innovative excellence, and we already know: Whenever the first machine will be capable of washing without water – it will be a HOBART.

HOBART COMPETENT - FAST - RELIABLE

HOBART service technicians as well as HOBART service partners are the „real“ experts. Thanks to intensive training and many years of experience, these technicians have a unique and profound knowledge of the product. Maintenance and repair work is therefore always carried out professionally, fast, and reliably.



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Die Angaben in diesem Prospekt beruhen auf dem Stand 12/2018. Technische Änderungen oder Änderungen der Ausführung bleiben vorbehalten.

The details given in this brochure are correct as of 12/2018. 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 12/2018. Nous nous réservons le droit de modifier les données ou les configurations techniques de nos machines.

