



HOBART PREP WASHER



Moving beyond pots and pans to give you unprecedented performance and saving.



Designed for prep. Built to last.

“Every advantage we give our team means better performance for our department.”

> > > As in-store bakeries, delis, produce and meat departments, and other commercial food-prep environments expand their offerings and operations, demand is increasing for tools focused on your unique needs. Foremost among them is the need for washers that accommodate these fast-moving food-prep environments.

The new line of Hobart prep washers is designed to improve cleaning performance, decrease energy usage and environmental impact, lower labor costs, and optimize chemical usage and water quality.

Wash it all, all in one load.

The Hobart prep washer offers greater flexibility by enabling a wider range of kitchen items to be quickly and effectively cleaned in a single load. Your operation now has the ability to load the quick-cleaning machine with a wide range of food-prep equipment, including bowls, spoons, tongs, serving ware, baking ware, sheet pans, mixing bowls, deli pans, chicken spits, salad bar containers and more.

Capacity options. Operational saving.

Available in 10- and 20-pan capacities, the front-load Hobart prep washers are fully ENERGY STAR® qualified, in keeping with Hobart’s industry leadership in developing cost-saving, energy-saving equipment. For these washers, the costs saved come in the form of reduced water consumption and significantly lower overall operating expenses. In head-to-head comparisons, Hobart Advansys™ PW10eR reduced yearly operating costs by as much as \$16,000 when compared to competitive models.¹

¹Costs saved are based on 100 cycles per day.



More effective performance enables you to save up to \$16,000 annually in operating costs.



> > >

Everything about the Hobart prep washer is designed to improve performance while reducing costs. The optional Advansys Energy Recovery system runs off the cold-water line, saving roughly \$1,500 in energy expenses and eliminating the need for a vent hood. Other features include the large scrap basket, deep-drawn tank and the four-spoke wash arms with 50% more nozzles than conventional designs. They all combine to deliver outstanding cleaning at lower operating costs.

More key features that reduce costs and improve performance:

- 10-pan version sized for 18 x 26 pans and 140-qt. mixing bowls with single wash/rinse system
- 20-pan version sized for 18 x 26 pan sizes and 140-qt. mixing bowls with dual wash/rinse system
- 2-, 4- and 6-minute adjustable cycles
- External spray hose for cleaning

- Programmable microcomputer controls with advanced digital cycle/temperature display
- Advansys model advantages:
 - Exclusive Energy Recovery system runs off a cold-water line, reduces steam and eliminates the need for a vent hood
 - Auto-delime cycle (including booster) requires less labor and less chemical usage

The new standard in prep wash.

Saving time, saving water, saving money, improving performance. Those are the benefits the advanced line of Hobart prep washers delivers every day in every in-store prep kitchen.



Hobart Prep Washers: Features and Benefits	PW10 / PW20	PW10eR / PW20eR
Customer Benefits		
Sense-A-Temp™ technology – ensures 180°F final rinse	•	•
Deep-drawn sump	•	•
Delime notification and cycle	•	
Auto-delime, including booster		•
Easy-to-use trilingual display	•	•
External spray hose	•	•
70°F rise booster heater	•	•
Energy Recovery technology		•
ENERGY STAR rating	•	•
Wash-water change notification		•
Low chemical notification	•	•



Your #1 supporter. Hobart, where equipment and service join together in support of you. Hobart makes a full line of equipment for the foodservice industry, including cooking, food machines, warewashers and Traulsen refrigeration and Baxter baking. We support our customers when and where it counts the most. In the field, at your place. With the only factory-trained and dedicated service organization in the industry, we're always close by to install, maintain and service your equipment. If that's the kind of support network you've been looking for, contact your Hobart representative today by calling 888-4HOBART.



Proud supporter of you.*

701 South Ridge Avenue
Troy, Ohio 45374-0001

937 332-3000
888 4HOBART
888 446-2278
www.hobartcorp.com

