

WAREWASHING RACK-TYPE DISHWASHER

PROFI CS



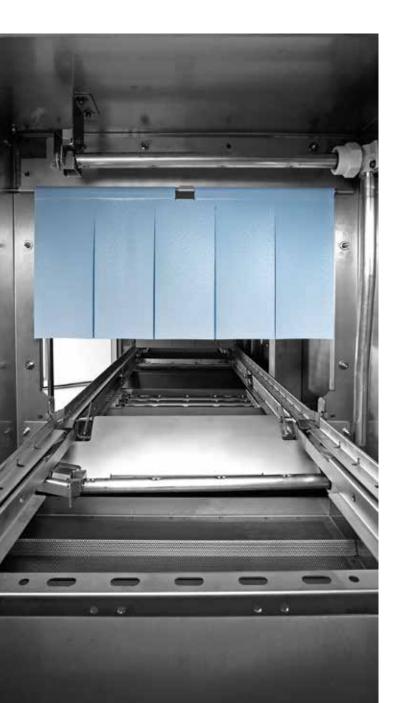


SIMPLE - STRONG - RELIABLE

The **PROFI** CS is HOBART's smallest rack-type dishwasher and stands for top quality and absolute reliability.

If the capacity of a hood-type dishwasher is not sufficient to meet your needs, the **PROFI** CS is the perfect solution.

By using the optional heat recovery, you can save up to 7 kWh in energy.







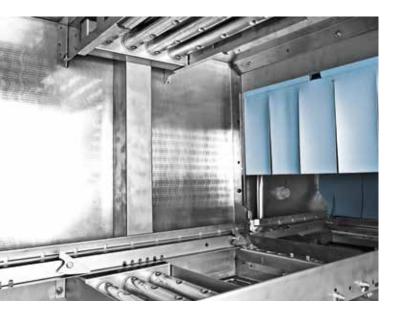


PROFICS

WASH RESULT

POWERFUL WASHING

The combination of four upper and three lower wash arms leads to perfect results.



THOROUGH DUAL RINSE

A second rinsing zone is integrated prior to the actual final rinse. Here, the fresh water collected in the receiving pan is used a second time in an additional pre-rinse. The optional dual rinse ensures a sparkling wash every time.



WIDE ANGLE NOZZLE FAN

Wash efficiency depends largely on the distribution of the wash water and on avoiding any masked areas. Spraying angles and the precision of the wash jets are vital factors in achieving a powerful, searching wash action and the patented Wide Angle Nozzles FAN provide a substantially broader and more precise spray pattern. Compared with conventional wash arm systems the wash water is distributed more efficiently, masking is avoided and the wash result, especially in the corners, is considerably improved.



NON-CLOGGING NOZZLE

The indented nozzles cannot be obstructed, resulting in a constantly powerful wash and perfect quality results.

PRACTICAL DRYER

A perfect wash means not only sparkling clean, but also dry tableware. The optional dryer fulfils these requirements quickly and precisely, allowing rapid reuse of all washed items.



HANDLING

CLEAR OPERATING PANEL

Turn on and start at the touch of a button. All other important functions are performed by the controller. A temperature display can be included if required.



DROP-IN WASH SYSTEM

Easy to take out and insert.

BAYONET WASH ARM CATCH

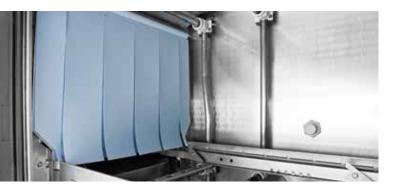
Wash arms can easily be opened and closed to simplify cleaning.

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.

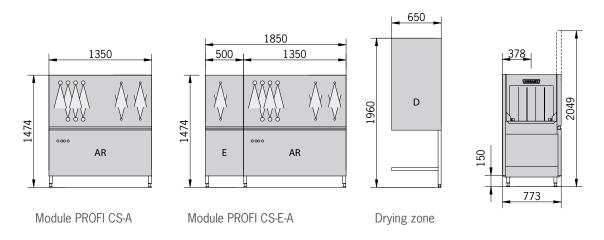


ECONOMY

EFFICIENT ENERGY MANAGEMENT

A conventional rack-type dishwasher loses 40 % of the energy available in the machine via the exhaust system. The distribution of water and the air stream have a considerable influence. The patented EFFICIENT Energy Management reduces the evaporation loss. The improved arrangement of the Wide Angle Nozzles FAN and the orientation of the wash arms reduce the air flow within the machine. The Wide Angle Nozzle FAN spreads out a 65 % wider and more even spray pattern. Therefore the recirculation of water can be reduced for the same wash result. In order to keep the system in balance less air/water steam has to be exhausted. The EFFICIENT Energy Management reduces the energy loss of the rack-type dishwasher by up to 15 %. Heat recovery aims towards minimising primary energy requirement and consumption. Heat recovery units use the remaining heat from exhaust air.

MODULE SELECTION



Loading height: 440 mm
Loading width: 510 mm

TECHNICAL DATA

RACKS number/h	CONVEYOR SPEED	WATER CONSUMPTION [1]		ENERGY CONSUMPTION kWh	RECOMMENDED MODEL SELECTION	TOTAL LENGTH
Capacity maximum				(connected load) [kWh; (kW)])		
	m/min	l/h	in l/rack ^[2]	with heat recovery		in mm, without drying zone
80 / 120[1]	0.67 / 1.0[1]	230[1]	1.9	31.0 (33.2)	CS-A	1,350
100 / 150[1]	0.83 / 1.25[1]	240[1]	1.6	31.0 (33.4)	CS-E-A	1,850

^[1] Using dual rinse

^[2] Using dual rinse Ideal values









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

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 6,500 employees around the world. At our manufacturing plant in Offenburg, Germany, HOBART develops, produces, and distributes warewashing technology worldwide. Internationally, restaurants, 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.





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.

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 enterprise-owned 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.



HOBART GMBH

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