



WAREWASHING  
GLASSWASHER

GCP/GP | GC/GX





## BETTER OR BEST – IT'S YOUR CHOICE!



### PROFI-LINE

The **PROFI**-line – everything a professional operator needs. The successful product series from HOBART can be found working wherever the highest standards of cleanliness are required. It combines an efficient rinsing technique with ultimate user-friendliness and low operating costs. Numerous equipment options make **PROFI**-line a perfectly suited warewashing solution to suit any operation.

### PREMAX-LINE

The **PREMAX**-line are the perfect models for operators that need a higher level of proficiency. Because **PREMAX** sets standards in all areas: 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 and is the ideal partner for the highest standards in a perfect warewashing operation.

#### PREMAX-LINE EXCLUSIVE

The most exclusive **PREMAX** features are labeled with this writing and a gold background.

## WE OFFER THE PERFECT SOLUTION

A clean, sparkling glass is the "business card" of your establishment and one of the first impressions that a guest will receive. All HOBART glasswashers pass this essential test with flying colours – with no need to polish the glasses by hand. Furthermore, innovative technology offers you greater convenience and economy.

- Only from HOBART: the **PREMAX** GCP actively dries the glasses in the machine. No hand drying is required
- Only from HOBART: steam-free door opening
- The integrated reverse osmosis system RO-I puts an end to manual polishing
- With HOBART you can choose to take cool glasses directly out of the machine
- With a water consumption of just 1.9 l the HOBART glasswashers are the most economical machines of their kind

With our glasswashers from the **PREMAX** and **PROFI** lines we can offer you the perfect solution for your requirements.

Moreover, we also have water treatment products that are tailored to your machine and the perfect chemicals for optimum and long-lasting wash results and a long service performance for the machine itself.

Our extensive rack programme provides you with the right rack for every glass.





**HOBART**



## OUR MODELS



### PREMAX GCP\*:

The compact model for sophisticated needs and ease of use. The **PREMAX** GCP is the first glasswasher in the world to deliver completely dry glasses. With a water consumption of just 1.9 litres it is the most economical glasswasher on the market. No steam escapes when the door is opened. Rack dimensions 400 x 400 mm, compact installation height of 700 mm



### PREMAX GP:

The premium model with maximum capacity. Ideal for bars and serving counters as no steam escapes when the door is opened. Rack dimensions 500 x 500 mm



### PROFI GC\*:

A smaller model for professional use in bars, restaurants and hotels. With a water consumption of just 1.9 litres this is the most economical glasswasher on the market. Rack dimensions 400 x 400 mm, compact installation height of 700 mm



### PROFI GX - LOW BODY:

The perfect solution for high wash capacity but low installation height under the counter. Rack dimensions 500 x 500 mm, compact installation height of 700 mm



### PROFI GX:

The large **PROFI** model for bars, restaurants and hotels with high wash capacity. Rack dimensions 500 x 500 mm

See our feature overview for more details.

\* Available from June 2013





## ECONOMY

PREMAX LINE EXCLUSIVE

### ACTIVE DRYING

Drying glasses by hand is very time-consuming and labour intensive. This activity also carries a higher risk of breakage and the associated costs as well as the risk of injury.

The **PREMAX** GCP is the first commercial glasswasher in the world with integrated ACTIVE Drying. Dry, warm air combined with an innovative airflow system removes the moisture from the glasses and channels it out of the wash chamber. The glasses no longer need to be dried by hand. The integrated ACTIVE Drying dries your glasses, protects your staff and avoids unnecessary additional costs.

### INTELLIGENT WASH WATER CONTROL

The level of dirt in the wash water depends on the daily changing menu, the dishes selected by guests and the time of day. Conventional machines do not adapt their cycles according to the level of dirt in the machine. Usually they use the maximum amount of rinse water to ensure sufficient regeneration of the wash water. As a result they use more water than they actually need. The intelligent HOBART wash water control system constantly measures the quality of the wash water and keeps the amount of rinsing needed in each rinse cycle to the minimum in order to guarantee a fully hygienic wash result. This reduces the amount of fresh water used per rinse cycle by up to 2.0 l. The intelligent HOBART wash water control system can save up to 20 % water, detergent and energy.

### DOUBLE RACK SYSTEM

Hotels, cafés and bistros with a high turnover of breakfast and coffee tableware often wash racks that only contain coffee cups. This means that the wash chamber does not run at full capacity. With the HOBART intelligent double rack system two racks can be washed in a single wash cycle. One rack of cups is washed underneath, in order to utilise the full power of the bottom wash arm, while a second rack containing dishes and cutlery can also be washed above it. The upper rack is loaded onto a mid-level rack guide and utilises the full power of the top wash arm. Thanks to the optimum use of the entire wash chamber it is possible to reduce the consumption of water, energy and chemicals by 50 % compared to conventional usage.



## WASH RESULT

PREMAX LINE EXCLUSIVE

### HOT & COLD RINSING

Dishes and wine glasses should come out of the dishwasher dry, beer and soft drink glasses preferably cool. With the HOT & COLD Rinsing in the **PREMAX** models, both is possible. The rinse can be switched from HOT to COLD anytime, without waiting time. The cold rinse cools the glasses after the hot wash cycle. The glass is ready for use immediately and beer will keep a steady, finely porous foam. The hot rinse improves the self drying process. The HOT & COLD glasswasher improves working flexibility, while reducing operating costs.

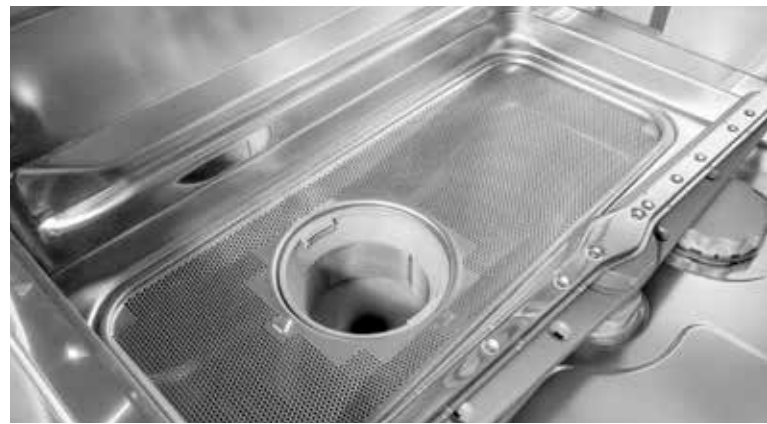


### GLASS SHINE BASIC CLEANING CYCLE

New glasses often have a protective coating which can not be removed with a normal cleaning process in the machine – leading to bad rinse/drying results. Furthermore glasses as well as china ware tend to build up coverings/ deposits during usage (e.g. starch, other minerals, sometimes even food soil), which also can not be removed with a normal cleaning process in the machine. To achieve perfect results glasses and china need to be renovated from time to time. The specific GLASS SHINE cycle can cover this automatically. GLASS SHINE improves results, while eliminating the unpleasant time-consuming chore of special cleaning by hand.

### GENIUS-X<sup>2</sup> FINE FILTER SYSTEM

Permanently clean wash water is the key requirement for an optimal wash result with less detergent and water consumption. In the next generation of the GENIUS-X<sup>2</sup> Fine Filter System, the wash water is continuously put through a system of filters. During the wash cycle the majority of soil particles are removed during the first phase of draining. Any remaining soil particles are retained in the filter and are then removed during the second stage of draining, just before the final rinse. Depending on the model the tank water is then replenished with 1.9 litre respectively 2.0 litre of fresh hot rinse water. This optimal regeneration ensures a perfect wash result. The fine filter system cleans itself during the draining phase. GENIUS-X<sup>2</sup> helps to reduce detergent consumption by up to 30 %.



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## WASH RESULT

### INTEGRAL REVERSE OSMOSIS SYSTEM

Water with a high mineral content leaves an unattractive residue on the glass as it dries and this must then be polished away by hand, resulting in more work, a greater risk of breakage and implications in terms of hygiene. The optional HYDROLINE PURE RO-I reverse osmosis process removes the minerals that cause this residue and supplies the glasswasher with purified water. Glasses emerge from the machine sparkling clean and manual polishing becomes a thing of the past. The modular drawer construction means the RO-I can be used with all glasswashers as an integrated substructure or positioned vertically on one side. The HYDROLINE PURE RO-I reverse osmosis process offers spotless wash results along with versatile, space-saving installation options.



### 1.9 L RINSING

The main purpose of the fresh water rinse is the removal of detergent from the cleaned ware. The way in which the fresh water is distributed determines how much water is used in this process. The rinse system features specially designed precision nozzles and optimises the water distribution, so that in the **PREMAX** GCP and the **PROFI** GC only 1.9 litres of water are used per cycle. The consumption of water, detergent and energy can be reduced by up to 35 %.

### AQUA-PLUS RINSING

The rinsing of higher glasses or glasses of critical shape makes high demands on the final rinsing. The separately selectable programme AQUA-PLUS rinses the glasses with an increased quantity of fresh water.

### ACCURINSE RINSE PUMP

Ensuring constant temperature and volume of clean rinse water is vital to achieve not only clean, but hygienically clean tableware. The ACCURINSE Rinse Pump continuously distributes a constant amount of fresh water over the wash ware. The water volume is totally independent of flow pressure on site thus preventing any mixing with incoming cold water. Depending on the programme the ACCURINSE system delivers precisely 2.5 litre of fresh water at over 65 °C every cycle to ensure perfect hygiene standards. The ACCURINSE Rinse Pump saves up to 30 % water, energy and detergent.

### ECOTHERM HEAT ELEMENT

A consistently high wash temperature extracts maximum cleaning performance from the wash water. HOBART research has established that higher wash temperatures optimise detergent performance. ECOTHERM ensures a constant 55 °C even during continuous use. The extra heat absorbed by the washed ware also improves the drying result.





## WASH RESULT

### CONTROL PROOF STRAINER

Clean wash water and accurate detergent dosage are key factors in achieving a clean and hygienic wash result. An efficient filter system is useless if it is not in the right position. The Control PROOF Strainer has an interlock which is continuously monitored by the VISIOTRONIC Intelligent Control. The wash cycle can only be activated if the filter is correctly positioned.



### WIDE ANGLE NOZZLE FAN

Wash efficiency largely depends on the distribution of the wash water and on avoiding any masked areas. Spray angles and the precision of the wash jets are vital factors in achieving a powerful, searching wash action and the patented Wide Angle Nozzle 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.



## HANDLING

### VAPOSTOP DOOR SYSTEM

When opening a conventional glasswasher hot steam escapes from the machine. The VAPOSTOP Door System of the **PREMAX**-line extracts the moisture saturated air by means of multistage ventilation. Due to the exhaust the escape of steam is effectively avoided. So removing the wash ware is much easier for the personnel and the guests at the bar are not disturbed by escaping steam. The input of humidity into the room decreases by 45 % compared to ordinary machines.



PREMAX LINE EXCLUSIVE

### VISIOTRONIC INTELLIGENT CONTROL

A control panel must show the operator key information, such as the programme status or warning signals, immediately and at a glance. Further information about the current wash programme, temperature or operating data must be accessible quickly and easily. The VISIOTRONIC Intelligent Control Panel satisfies all these requirements. All the necessary information appears in the large display, both in clear text and in the form of symbols. The display is activated by a proximity sensor and deactivates when the operator moves away from the machine. The START button is permanently lit up and uses colour coding to show the current operating status of the machine. The VISIOTRONIC Intelligent Control Panel ensures simple and intuitive operation of the HOBART dishwasher.



### REMAINING TIME INDICATOR

The remaining time indicator visibly shows the progress of the running wash programme. The four segments of the START button colour up clockwise in sequence. Even in peak times personnel can set their priorities at a glance and work more efficiently. The ENERGETIC Drying also shows the remaining time in the display.



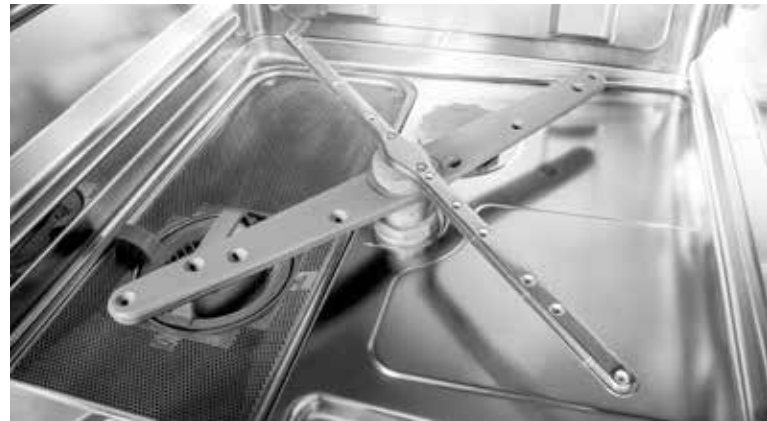
### INTENSIVE MACHINE CARE PROGRAMME

A dirty dishwasher cannot deliver clean results and over a period of time dirt particles, starch and sometimes limescale can build up inside the machine leading to bacteria and poor machine hygiene. Together with the specially formulated chemical tablets HOBART's INTENSIVE Machine Care Programme effectively removes these deposits from the wash tank and chamber leaving a clean machine with a fresh smell.



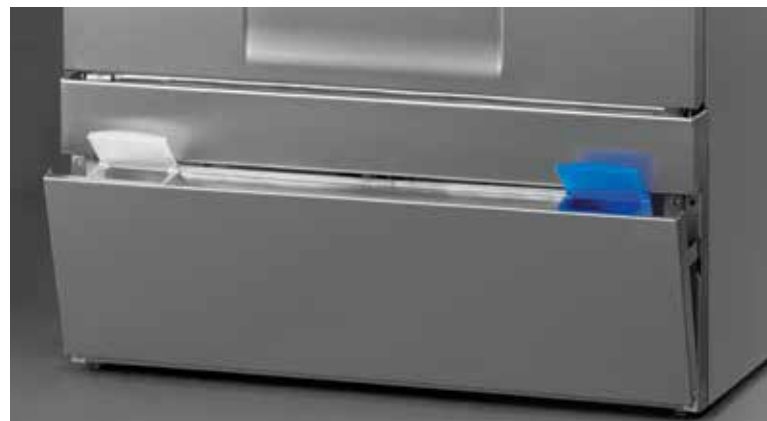
### CLIP-IN WASH AND RINSE ARMS

To make the machine cleaning even easier both the wash and rinse arms can be lifted out of the wash chamber using the CLIP-IN system with one hand. After cleaning, the wash and rinse arms can be replaced just as easily with no tools required.



### INTEGRATED WATER SOFTENER

Limescale is often responsible for building up of deposits on machine parts, in the boiler and on heating elements reducing efficiency and detergent performance, increasing running costs and causing failures. Dishwashers can be equipped with an integrated water softener. The automatic water softening process ensures the smooth operation of the dishwasher. It also provides effective protection for the machine – and in particular for the heating elements in the boiler – from building up of limescale.





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▶

60s Short ↑

90s Standard |

120s Intensive ↓

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## HANDLING

### FILL LEVEL INDICATOR

The integrated fill level indicator monitors the contents of external as well as integrated chemical canisters and indicates when it is time to refill detergent and rinse aid. This ensures effective long-term wash results.

### SOFT START PROTECTION

In bars and bistros glass or dishwashers are often installed under the counter, close to guests. The soft start PROTECTION considerably reduces the noise emission. In addition it avoids shaking up glasses and ware, and protects components in the long run.

## RELIABILITY & FLEXIBILITY

### SMOOTH COUNTERBALANCED DOOR

Hydraulic shock absorbers give the spring loaded door a gentle opening and a silent closing. The flat rack slides on the inner door make loading and unloading easy from all sides.



### GUARANTEED QUALITY MANAGEMENT

A commercial dishwasher is used up to 85,000 times during its lifecycle. The HOBART reliability is no coincidence: therefore, our machines are repeatedly exposed to daily requirements, in order to guarantee performance after progressive use. For example the door is opened and shut more than 100,000 times.

### DRAIN PUMP

The drain pump, a standard fitting, drains the waste water into any outlet with a maximum height of 1 m.

### MULTI-PHASING (230/400 V)

Multi-Phasing allows the operation of the same machine either on 230 V or 400 V. According to the local situation the phasing can be changed by simple plugging, possible at any time.

### COMPACT INSTALLATION HEIGHT

The installation height under bars and counters is often very low. HOBART offers a solution with its **PREMAX** GCP, **PROFI** GC and **PROFI** GXC models: With an installation height of just 700 mm these models fit well into any bar situation.

**HOBART**



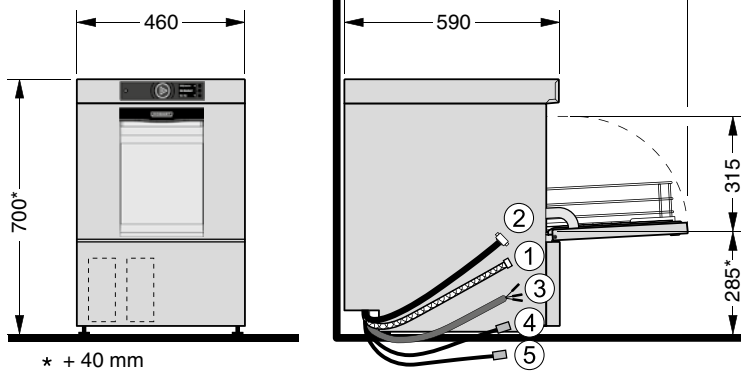
PREMAX

Wash 1  
Wash 2  
Wash 3

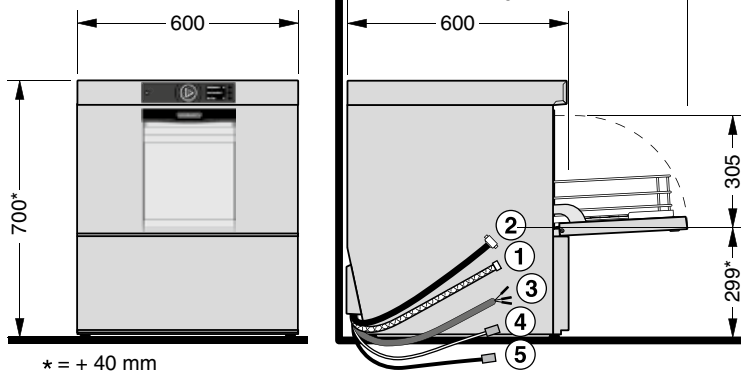


## DRAWINGS

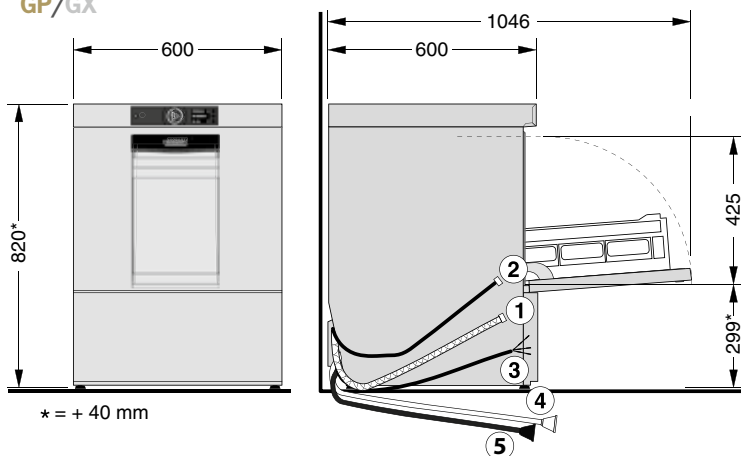
GCP/GC



GXC



GP/GX



- ① flexible drain hose
- ② fresh-water connection
- ③ power cord
- ④ hose for detergent <sup>a)</sup>
- ⑤ hose for rinse aid <sup>a)</sup>

<sup>a)</sup> for machines with external containers



## FEATURES

MODEL	PROFI-LINE			PREMAX-LINE	
	GC*	GXC	GX	GCP*	GP
<b>ECONOMY</b>					
ACTIVE Drying	–	–	–	● PREMAX-LINE EXCLUSIVE	–
Intelligent wash water control	–	●	●	–	●
Double rack system	–	–	○	–	○
<b>WASH RESULT</b>					
HOT & COLD Rinsing	–	–	–	● PREMAX-LINE EXCLUSIVE	● PREMAX-LINE EXCLUSIVE
GLASS SHINE Basic Cleaning Cycle	●	●	●	●	●
GENIUS-X <sup>2</sup> Fine Filter System	●	●	●	●	●
Integral Reverse Osmosis System	○	○	○	○	○
1.9 l Rinsing	●	–	–	●	–
AQUA-PLUS Rinsing	●	●	●	●	●
ACCURINSE Rinse Pump	●	●	●	●	●
ECOTHERM Heat Element	●	●	●	●	●
Control PROOF Strainer	●	●	●	●	●
Wide Angle Nozzle FAN	●	●	●	●	●
<b>HANDLING</b>					
VAPOSTOP Door System	–	–	–	● PREMAX-LINE EXCLUSIVE	● PREMAX-LINE EXCLUSIVE
VISIOTRONIC Intelligent Control	●	●	●	●	●
Remaining time indicator	●	●	●	●	●
INTENSIVE Machine Care Programme	●	●	●	●	●
CLIP-IN Wash And Rinse Arms	●	●	●	●	●
Integrated water softener	○	○	○	○	○
Fill level indicator	○	●	●	○	●
Soft start PROTECTION	●	●	●	●	●
<b>RELIABILITY &amp; FLEXIBILITY</b>					
Smooth counterbalanced door	●	●	●	●	●
Guaranteed Quality Management	●	●	●	●	●
Drain pump	●	●	●	●	●
Multi-Phasing (230/400 V)	●	●	●	●	●
Compact installation height	●	●	–	●	–
<b>RACK EQUIPMENT</b>					
Glass rack with 4 rows	1x	–	–	1x	–
Universal glass rack with 4 rows	–	1x	○	–	1x
Universal glass rack with 5 rows	–	○	1x	–	○

● Inclusive

○ Optional

– Not available

\* Available from 30th April, 2013

## TECHNICAL DATA

MODEL	PROFI-LINE			PREMAX-LINE	
	GC*	GXC	GX	GCP*	GP
<b>CYCLE TIMES</b> <sup>[1][3]</sup>	75 / 120 sec. and special cycles	60 / 90 / 120 sec. and special cycles	60 / 90 / 120 sec. and special cycles	75 / 120 sec. and special cycles	60 / 90 / 120 sec. and special cycles
<b>TEMPERATURE</b> in °C					
Wash temperature approx.	55	55	55	55	55
Rinse temperature approx.	65	65	65	65	65
<b>CAPACITY</b> <sup>[2]</sup>					
Racks / h	48	60	60	48	60
Glasses / h	768	2,160	2,160	768	2,160
<b>TANK VOLUME</b>	8 l	10.6 l	10.6 l	8 l	10.6 l
<b>FRESH-WATER CONSUMPTION</b>	1.9 l/rack	2.0 l/rack	2.0 l/rack	1.9 l/rack	2.0 l/rack
<b>TOTAL LOADING</b>					
Standard	230 V: 2.3 kW   13 A	400 V: 7.6 kW   16 A	400 V: 7.6 kW   16 A	400 V: 4.9 kW   16 A	400 V: 7.6 kW   16 A
Alternative	230 V: 4.3 kW   20 A 230 V: 2.9 kW   16 A 400 V: 5.7 kW   16 A	230 V: 5.6 kW   25 A 230 V: 3.5 kW   16 A 230 V: 2.8 kW   13 A	230 V: 5.6 kW   25 A 230 V: 3.5 kW   16 A 230 V: 2.8 kW   13 A	230 V: 7.5 kW   35 A 230 V: 3.5 kW   16 A	230 V: 5.6 kW   25 A 230 V: 3.5 kW   16 A 230 V: 2.8 kW   13 A
<b>DIMENSIONS</b>					
Width	460 mm	600 mm	600 mm	460 mm	600 mm
Depth	590 mm	600 mm	600 mm	590 mm	600 mm
Height	700 mm	700 mm	820 mm	700 mm	820 mm
Loading height	315 mm	305 mm	425 mm	315 mm	425 mm
Rack size	400 x 400 mm	500 x 500 mm / 500 x 530 mm	500 x 500 mm / 500 x 530 mm	400 x 400 mm	500 x 500 mm / 500 x 530 mm

Technical data may vary depending on model.

\* Available from June 2013

<sup>[1]</sup> 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.

<sup>[2]</sup> Theoretical performance

<sup>[3]</sup> Multi-Phasing allows the operation of the same machine either on 230 V or 400 V. The change is done by simple plugging on site when installing the machine.

## CONCEPT SOLUTIONS FOR OPTIMISED WASHING RESULTS

### WATER TREATMENT

The right solution for every water quality: The partial and total desalination cartridges HYDROLINE STAR and STAR EXTRA and the HYDROLINE PURE ROH and RO-C reverse osmosis systems guarantee spotless wash results with no additional polishing required.







**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.



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.

## 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.



# 2

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