HOBART

FOOD PREPARATION

PRODUCT OVERVIEW

HOBART

TOTAL PERFORMANCE
IN YOUR KITCHEN

At HOBART, we take pride in providing reliable and innovative high quality kitchen equipment that has been engineered to ensure that whatever challenges the day may bring - you can make it happen with HOBART.

Let's make it happen!

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STARTS HERE

HOBART

7 MARKETS

Countless challenges

1 SOLUTION

FOOD PREPARATION PRODUCT OVERVIEW

HOSPITALITY

Bar & Pub / Bistro & Café /
Hotel & Restaurant

FOODSERVICE

Hospital / Nursing home /
Canteen / Education - school & university

BAKERY

Bakery subsidiary / Production / Bakery Industry

MEAT PRODUCTION

Butchery / Meat Production Industry

INDUSTRY

GLOBAL MARINE

AIRLINE CATERING

THE MODELS
WE HELP YOU WITH YOUR DECISION!

Vegetable Preparation Units VPU

These units produce high volumes of prepared food with an output of 5 - 30 kg. The machines slice, dice, grate, shred and chop different kinds of food like fruits, vegetables, dry bread, nuts etc.

Food Processor

This small but powerful HOBART Food Processor ensures very short preparation times thanks to its large tube feed for the 4 litre bowl and its wide knife blades.

Potato and Vegetable Peeler

The peeler models are ideal for fast, reliable and effortless preparation of potatoes and other root vegetables. They can peel 6.8 kg up to 15 kg of vegetables in three minutes or less.

Turbo Mixer

The HOBART mixer offers an easy, reliable and versatile way to liquidise, emulsify and mix food products directly in a range of bowl capacities and shapes. Two selectable speeds and the choice between fine and coarse screens ensure optimum ingredient consistency.

Combination Cutter

The multi-purpose unit is a optimal solution for busy and also small kitchens. It combines the features of a vegetable preparation unit and a vertical cutter. It is recommended for up to 10 kg per day of vegetable preparation and up to 10 litres per day of food processing.

Vertical Cutter/Blender

The vertical cutters are powerful machines with four-armed knife units and special scraper systems. Different types of food can be cut efficiently with speeds from 1,500 to 3,000 rpm and they also can be used as blenders.

Blender

The multi-functional blender is a machine for professional users within restaurants, bars and the catering industry in general. It is excellent in preparing different types of fluent products like oil, sauces, shakes, drinks etc. with high speeds from 700 to 1,500 rpm.

Spiral mixer

The HOBART spiral mixers are ideal for the optimal artisan dough. Two speeds, reversible bowl drive and different capacities guarantee good solution. It‘s ideal for donut, bagel, pizza, pie and bread dough and more!

Slicer

The HOBART slicers ensure precise, clean cutting of products like meat, ham, cheese, carpaccio or frozen fish. The machines have a cutting range up to 22 mm and thus can fulfill many kinds of requirements.

Mincer

The mincer units are suitable for continuous service in high-volume and on-demand processing of fresh, boned meat or tender croquettes. The capacity of the mincer units reaches from 6 kg to 7.3 kg per minute.

VEGETABLE PREPARATION UNITS VPU

OPTIMAL RESULTS

The HOBART range of Vegetable Preparation Units (VPU) consists of extremely versatile items. All units produce high volumes of prepared food with a minimum of effort but high quality. The comprehensive functions include e.g. slicing, dicing, shredding, grating, making julienne, potato chips and crimping slices. Many different kinds of food can be processed like fruits, vegetables, dry bread, cheese, nuts, mushrooms, etc.

EASY HANDLING – HYGIENIC

The VPU's are developed for optimal hygiene. They are manufactured solely from hygiene certified material. The machines have smooth surfaces, rounded edges and no unnecessary recesses where food might penetrate and get stuck. Another sign of quality is the easy way of cleaning. All loose parts can be removed for cleaning. The feed cylinder is also removable and can even be washed in a dishwasher.

DESIGN – QUALITY

The VPUs have an optimised ergonomic leaning design as well as a special designed ergonomic pusher plate for optimised cabbage cutting. High quality is given by the direct driven motor with planetary gearbox. Machine base, feed cylinder and pusher plate are all made of robust metal. Only top quality stainless steel is used to manufacture the cutting tool knife blades.

SAFETY

The range of machines is designed for high speed dicing, slicing, grating, shredding and chopping with a number of built-in safety features to protect the operator during use. With the automatic start and stop function the machine stops as soon as the pusher plate is swung up. The machine restarts when it is swung back and you can continue working. Furthermore the power is cut if the feed cylinder is removed.

VPU 100
20 - 400 portions/day

VPU 200
50 - 700 portions/day

VPU 250
50 - 800 portions/day

VPU 350
400 - 1,200 portions/day

TECHNICAL DATA

MODEL	VPU100	VPU200	VPU250	VPU350
CAPACITY Portions/day	20 – 400	50 – 700	50 – 800	400 – 1,200
OUTPUT kg/minute	5	7	8	12 / 30
POWER SUPPLY (V/Hz/N-PE)*	230 / 50 / 1 400 / 50 / 3	230 / 50 / 1	230 / 50 / 1 400 / 50 / 3	230 / 50 / 1 400 / 50 / 3
TOTAL LOADING in kW	0.25	0.37	0.55	0.75
SPEED in rpm	350	350	350	360
CUTTING TOOLS (Diam. mm)	185	185	185	215
DIMENSIONS (H x W x D) in mm	495 x 215 x 425	515 x 215 x 475	586 x 285 x 450	735 x 325 x 540
NET WEIGHT in kg	16	18	21	33

* 60 Hz on request

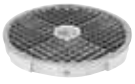
CE

OPTIONAL EQUIPMENT

Fine cut slicer blades
For slicing firm and soft products, shredding lettuce or cabbage and chopping or dicing onions in combination with dicing grid.

Julienne blades
For making julienne potatoes and carrots for soups, cucumber for salads, etc. or preparation of curved potato chips.

Dicing cutters
For dicing root vegetables, potatoes, or cabbage in combination with dicing grid.



Dicing grids
For dicing root vegetables, fruits, potatoes, cabbage, swedes, carrots, cucumbers, apples, etc. in combination with a suitable standard slicer or fine cut slicer.

Grater blades
For grating nuts, almonds, dry bread or carrots and cabbage for raw salad. For preparation of cheese for pizza and gratin. For shredding cabbage / white cabbage.

Potato chips grids
For cutting straight potato chips in combination with the fine cut slicer.

HOBART

FOOD PROCESSOR FP-41

EASY HANDLING – HYGIENIC

With the patented bowl-scraper there is no need to stop the unit for scraping the bowl sides. The anodised aluminium base and xylex top cover guarantee an easy clean-up and durable finish.

DESIGN – QUALITY

Designed and manufactured to high specifications,, the HOBART food processor's stainless steel bowl has been constructed with a wide low profile bowl allowing more products to be in the vicinity of the cutting blades, which decreases production times. The see-through design allows a continuous view of the products.

SAFETY

Protection is given by preventing blade rotation until the lock arm, bowl and cover are in proper position. Rubber feet on the base of the machine prevent movement.

OPTIMAL RESULTS

The wider knife blades of the FP-41 cut through more products in less time. With its large tube feed it is easy to add ingredients while processing. This ensures short preparation times, which in turn means minimum temperature increase, especially important for the preparation of meat products and less separation of fats and oils. Consistently excellent results are given thanks to its fast and efficient production.

TECHNICAL DATA

CE

MODEL	FP-41
CAPACITY in litre	4
POWER SUPPLY	230 / 50 / 1
TOTAL LOADING in kW	0.57
SPEED in rpm	1,725
DIMENSIONS (H x W x D) in mm	436 x 259 x 292
NET WEIGHT in kg	20

POTATO AND VEGETABLE PEELER

6115

6430

DESIGN – QUALITY

The peeler unit is a cylindrical construction of heliarc-welded stainless steel with removable Lexan liner. Durable, reliable motors guarantee a long life time. Speed reduction between motor and peeling disc is obtained directly through a dual V-belt. The housing as well as the drive shaft are made of stainless steel.

SAFETY

An advanced designed triple protection sealing prevents entrance of water into the shaft bearings. The motor features a manual reset thermal overload protection. An interlock prevents the machine from being turned on unless the bowl cover is down and locked in place.

OPTIMAL RESULTS

The HOBART peelers are able to peel a full load of potatoes, carrots or other root vegetables in 3 minutes or less. The peeling element is a lightweight fiberglass reinforced plastic disc with silicon-carbide abrasive permanently bonded to the disc that gives you controlled peeling at its finest. The peelers include an electrical motor and a synchronous timer that is adjustable for any increments from 30 seconds to up to 5 minutes.

EASY HANDLING – HYGIENIC

A one-piece, easily removable, positive locking hopper cover is provided for easy cleaning. The water inlet is an air-gap type at a sufficient height to meet plumbing codes. Incoming water strikes the curved surface of the hopper cover, promoting interior self-cleaning and preventing undesirable splash. The peeling element can easily and quickly be removed for cleaning. Each unit is easy to use with simple switches.

TECHNICAL DATA

CE

MODEL	6115	6430
CAPACITY in kg	6.8	13.6
POWER SUPPLY	230 / 50 / 1	230 / 50 / 1
TOTAL LOADING in kW	0.25	0.56
SPEED in rpm	1,425	1,425
DIMENSIONS (H x W x D) in mm	690 x 480 x 590	810 x 620 x 730
NET WEIGHT in kg	26	67

OPTIMAL RESULTS

The peelers are designed to peel potatoes but may be used with other root vegetables. Potatoes are introduced into the top hopper opening and discharged through the hinged door once complete. A water supply is required to flush away peeling debris via a suitable drain outlet. A heavy-duty carbarundum abrasive disk ensures optimum peeling. The 'Bull nose' on the door ensures effective turning of the vegetables.

EASY HANDLING – HYGIENIC

A profiled funnel shape to the hopper lid ensures easy loading of the peeler. There are simple and easy to use controls and smooth easy to clean internal hopper surfaces. The 6128 appliance has a built-in peel trap.

DESIGN – QUALITY

The peelers are designed as bench or 'stand' mounted machines. They are manufactured from a robust cast aluminium alloy housing and carburundum abrasive disk and hopper lining (6128 only). The peeler is painted with a metallic steel grey finish. The 6128 peeler incorporates a removable peel trap. The powerful motor provides maximum performance.

SAFETY

The machine is fitted with a no volt release safety feature to prevent automatic restarting after a supply failure/disconnection from the mains. The singlephase motors are fitted with an auto-resetting thermal cut out. Peelers feature an AB air gap to ensure WRAS approval.

TECHNICAL DATA

CE

MODEL	6128
CAPACITY in kg	13
POWER SUPPLY	230 / 50 / 1 400 / 50 / 3
TOTAL LOADING in kW	0.37
SPEED in rpm	278
DIMENSIONS (H x W x D) in mm	1,045 x 559 x 559
NET WEIGHT in kg	82

PVM302 TURBO MIXER

OPTIMAL RESULTS

The ergonomically designed and user friendly HOBART Turbo Mixer is suitable for a variety of blending and mixing applications in hospitals, schools, bakeries, confectioneries and restaurants to produce consistent results. The mixer offers an easy, reliable and versatile way to liquidise, emulsify and mix food products directly in a range of bowl capacities and shapes. Typical recipes include vegetable, meat and fish soup, sauces, mashed potatoes and vegetables, yoghurt, dressings, fruit and vegetable puree, liquid doughs and pastries, sorbets and omelettes. The mixer is supplied with removable fine and coarse screens to ensure optimum ingredient consistency.

EASY HANDLING – HYGIENIC

The mixing head position can easily be adjusted by releasing the clamp handle to raise and lower the trunk of the mixer to the desired height. The large 200 mm diameter front wheels ensure the mixer can easily be moved around the kitchen and the swivel castors provide good manoeuvrability. The castor brake locks the wheel in position at the rear of the mixer. The base contains a counter balance weight to provide good machine stability. The whole mixer has easy wipe down surfaces.

DESIGN – QUALITY

The majority of the machine structure is manufactured from corrosion resistant steel, being hygienic and easy to clean. Fine and coarse screens are supplied as standard. The mixer has a two speed selection (high and low) and the grease gun is supplied as standard. With the 5 metre long armoured electrical supply cable complete with connector plug, the turbo mixer is versatile and ready to use.

SAFETY

The control panel is fitted with push button start and stop switches and a 2-speed selection switch. The design of the control circuit incorporates a safety feature that prevents automatic restarting after an electrical supply failure or disconnection from the mains. An electrical interlock switch prevents the mixing head operating if it is positioned lower than 300mm or higher than 900mm. Another safety feature is the no volt release electrical control circuit.

TECHNICAL DATA

CE

MODEL	PVM302
POWER SUPPLY	400 / 50 / 3
TOTAL LOADING in kw	0.75 / 1.85 (2 speed)
SPEED in rpm	680 / 1,450
STRAINER MESH SIZE (fine) in mm	4 diameter
STRAINER MESH SIZE (course) in mm	8 x 8
MINIMUM MIXING HEAD OPERATING HEIGHT in mm	300
MAXIMUM MIXING HEAD OPERATING HEIGHT in mm	900
DIMENSIONS (H x W x D) in mm	1,821 x 587 x 1,156
NET WEIGHT in kg	98

COMBINATION CUTTER

OPTIMAL RESULTS

The HOBART Combi Cutter is a optimal compromise for smaller kitchens. With its 4 speeds the CC-34 model is both vegetable preparation unit and vertical cutter in one machine. The machine automatically detects which top is attached and sets the speed to be used. It is small and compact and easy to put away and take out when needed. The CC34 slices, dices, grates, chops, grinds and mixes everything from firm to soft products.

TWO IN ONE

1. Vegetable Preparation Machine
The machine used as vegetable cutter has an automatic start and stop button which makes work more effective. When the pusher plate is folded up the machine stops for filling. It restarts and continues working again when it is folded down.

2. Vertical Cutter / Blender
The 3 litre bowl has a tightly sealing lid that allows the preparation of larger volumes of both - liquid and dry ingredients. The design and angle of the knives in combination with the patented 3-armed scraper guarantee optimal results in quick time.

EASY HANDLING – HYGIENIC

The CC is manufactured solely from hygiene certified material. The machine has smooth surfaces, rounded edges and has no unnecessary recesses where food might penetrate and get stuck. For rapid cleaning, all loose components are easy to remove making the machine easy to shine. All loose parts can be washed in the dishwasher.

DESIGN – QUALITY

The powerful motor of the CC34 is geared down and has a high torque, which makes it exceptionally reliable – irrespective of the food. If the motor is called on to work harder, more power is supplied to ensure even running. The feeder is strong polycarbonate and the bowl is stainless steel. Only top quality stainless knife steel is used to manufacture the cutter's knife blades.

SAFETY

If the feed cylinder is removed the power is cut. Thanks to this double security there is no risk of the machine starting with an unprotected knife.

TECHNICAL DATA

CE

MODEL	CC-34
CAPACITY Portions/day	10 up to 80
OUTPUT kg/minute	2
POWER SUPPLY	230 / 50 / 1 or 230 / 60 / 1
SPEED in rpm	500 / 800 / 1,450 / 2,650 (4-speed)
DIMENSIONS (H x W x D) in mm	465 x 285 x 300
NET WEIGHT in kg	12

VERTICAL CUTTER / BLENDER

OPTIMAL RESULTS

Optimal and even results are ensured by using the patented four-armed knife unit and the special scraper system for preventing food getting stuck in the bowl. These elements accelerate the preparation time significantly and reduce the heat release in the bowl. So, many different types of food like meat, fish, fruit, vegetable, etc. can be prepared efficiently. Additionally the machine has a blending and mixing function for preparation of sauces, soups, dressings, desserts, etc.

EASY HANDLING – HYGIENIC

The VCBs are manufactured solely from hygiene certified material. The machine has smooth surfaces, rounded edges and no unnecessary recesses where food might penetrate and get stuck. The machine base has a drainage hole to prevent water accumulating on the top. For rapid cleaning, all loose components are easy to remove making the machine easy to rinse. You can wash all removed components in the dishwasher. Also it blends and mixes sauces, soups, dressings, desserts, etc.

DESIGN – QUALITY

The machine base and the knife housing are made entirely of metal and can withstand rough handling. Stainless steel is used for the knives and the bowl with its tightly sealing lid and an extra high centre tube. For filling the machine while it is running the lid has a 5 cm wide feed tube. The lid and scraper are of strong xylex and the knife attachment is of high-quality aluminium.

SAFETY

The VCBs have three individual safety switches. You can only start the machine if the bowl, lid and safety arm have been correctly fitted. Furthermore the machines have a mechanical motor brake, which means the knife stops rotating immediately when the machine is switched off. As the motor brake is mechanical, it also works in the event of electrical faults or power failures.

TECHNICAL DATA

CE

MODEL	VCB-61	VCB-62
CAPACITY in litre	6	6
POWER SUPPLY	230 / 50 / 1	400 / 50 / 3
TOTAL LOADING in kW	1.1	1.5
SPEED in rpm	1,500	1,500 - 3,000 (2-speed)
DIMENSIONS (H x W x D) in mm	470 x 300 x 345	470 x 300 x 345
NET WEIGHT in kg	22	25

BLENDER

OPTIMAL RESULTS

The multi-functional blender is able to prepare different types of fluent products like oil, sauces, soups, shakes, drinks, etc. With its variable speed control from 700 to 1,500 rpm and a separate sprinter pulse function button for direct access to maximum speed while the blender is operating. Together with the very long knife blade, the speed control function ensures maximum efficiency and outstanding results.

EASY HANDLING – HYGIENIC

The jug including the knife unit, the lid and the dosing feeder is easy removable and can be washed in a dishwasher.

DESIGN – QUALITY

The powerful motor of the HOBART blender is geared by a self-tensioned belt and includes a thermal protection with automatic reset. Its knife unit consists of a maintenance-free stainless steel shaft, blades of high quality knife steel and fully encased stainless steel ball bearings. The machine base is made of aluminium and the jug is made of resistant xylex.

SAFETY

The blender has a hinged lid holder with safety switch function. When the lid is removed, the machine stops automatically. Jug and dosing feeder as well as the lid are exceptionally impact and heat resistant.

TECHNICAL DATA

CE

MODEL	HB4
CAPACITY in litre	0.2 – 4.0
POWER SUPPLY	230 / 50 / 1
TOTAL LOADING in kW	1.0
SPEED in rpm	700 – 1,500
DIMENSIONS (H x W x D) in mm	445 x 270 x 365
NET WEIGHT in kg	7

HOBART

SPIRAL MIXER HSL

DESIGN – QUALITY

Like all our HOBART products, our spiral mixers are built to last. The body of the mixer is all steel. The dough hook and the bowl are stainless steel. Together they virtually ensure durability and longevity. Highly efficient and requiring very little maintenance, the HOBART belt-driven spiral mixers are the optimal engines for creating the highest-quality dough for your customers. Due to the high torque motors the most demanding operations are no problem. The belt design decreases noise and vibration.

OPTIMAL RESULTS

Don't settle for subpar dough. HOBART mixers are built to combat temperature increases and allowing the ideal amount of oxidation. The ingredients are mixed fast and gently, for the optimal amount of oxidation and generating a superior quality dough. At the same time, they keep the dough at a lower temperature, preventing the yeast from activating too early by working the dough more gently compared to other mixers. With its ability to rotate in both directions, the bowl of the HOBART spiral mixers improves mix consistency. Due to this the mixers are also great for incorporating ingredients and mixing small batches. This gives you versatility and high production from a single unit.

SAFETY

The spiral mixers include a wireform bowl guard with an interlock. When the front portion of guard is out of position, the mixer stops. The HOBART spiral mixer operates only when the protective wire cover is lowered. Due to the wireform bowl guard it is easy to observe and add ingredients without stopping the mixer.

EASY HANDLING - HYGIENIC

HOBART's spiral mixers are designed to give you maximum control over the mixing of your dough. The mixers´ two speeds have programmable timers so that chefs and bakers can control the process even when they´re not personally monitoring it. By simple rotating the bowl, the operator can easily and quickly clean the bowl. The "Bowl Jog Control" makes unloading very easy and helps for a quick batch turnaround.

TECHNICAL DATA

CE

MODEL	HSL 180	HSL 220
CAPACITY in kg*	80 kg dough capacity, 50 kg flour capacity	100 kg dough capacity, 65 kg flour capacity
POWER SUPPLY	400 / 50 / 3	400 / 50 / 3
TOTAL LOADING in kW	2.2 / 4.4	2.2 / 4.4
SPEED in rpm	100 / 200 (2 speeds)	100 / 200 (2 speeds)
DIMENSIONS (H x W x D) in mm	1,450 x 730 x 1,220	1,450 x 730 x 1,220
NET WEIGHT in kg	480	500

* also available in larger sizes (up to 300kg dough capacity)

SLICER

OPTIMAL RESULTS

The HOBART slicers are suitable for varied types of products (meat, ham, cheese, carpaccio or cold cuts like frozen fish). Their top mounted sharpener guarantees accurate slicing. The special shape of the plate is responsible for a optimal product positioning. With a cutting range up to 22 mm the slicers can fulfil many different kinds of requirements. The well sliding carriage roller makes manual working very comfortable. The outstanding automatic slicer SL350AUTO-G comes with a display, which allows to select the speed of the carriage and the blade, as well as the carriage run and the number of slices to cut.

EASY HANDLING – HYGIENIC

The smooth anodized one-piece aluminium body provides best hygiene. Surfaces are durable and have no holes or edges where bacteria could grow. The knife cover as well as the sharpener are removable for simple cleaning. With the special designed ergonomic handle manual operation is very easy. At the automatic slicers carriage and blade speed can be adjustated separately.

DESIGN – QUALITY

The blade is made of hardened steel and ensures precise, clean cutting of the products. Smooth feeding of the slicer is possible thanks to the ribbed gauge plate and a front mounted product pusher. Together they facilitate the optimal product position. The adjusting knobs provide a precise control for shaving, chipping and slicing.

SAFETY

An irremovable blade guard ring protects the knife during operation and cleaning. In the event of a power cut the slicer must be restarted before operation can continue. The carriage can only be removed when the slice thickness control dial and the gauge tray is set to “0” and when the carriage is positioned at the start of the run at the operator side. The automatic slicer carriages move back to start position after slicing. All these features guarantee maximum safety during use, cleaning and maintenance.

SL300

SL350

SL300/350AUTO (belt)

SL350AUTO (gear)

TECHNICAL DATA

MODEL	SL300 (belt)	SL350 (belt/gear)	SL300/350AUTO (belt)	SL350AUTO (gear)
CUTTING RANGE in mm	0 – 14	0 – 19	0 – 14	0 – 22
POWER SUPPLY	230 / 50 / 1	230 / 50 / 1	230 / 50 / 1	230 / 50 / 1
DIMENSIONS (H x W x D) in mm	600 x 560 x 570	670 x 600 x 590	600 x 580 x 805	680 x 680 x 840
NET WEIGHT in kg	29	40 / 42	46	50
CARRIAGE MOVEMENT in mm	290	365	290	365

MINCER

OPTIMAL RESULTS

The HOBART meat choppers are ideal for “on demand” processing of fresh, boned meat or tender croquettes. They can be feed at a rapid pace with continuous chopping action and no crushing or mashing of the meat. The heat-treated steel stay-sharp knife ensures that the meat comes out clean cut with all its natural colour and flavour.

EASY HANDLING – HYGIENIC

All parts which contact food, including cylinder, worm, knife, plate, adjusting wheel and feed pan are easily accessible and readily removable for convenient cleaning without the use of tools. The polished stainless steel legs are cushioned on the bottom with resilient neoprene rubber and provide clearance to keep the table clean under the chopping unit.

DESIGN – QUALITY

The housing and the large rectangular gastronorm feed pan are made of stainless steel. An attractive stainless steel trim plate is provided at the attachment opening. The protective type chopping end is heavily tinned. With the spiral-fluted chopping ends the mincers provide finest and cleanest cutting action coupled with high capacity.

SAFETY

The motor is featured with overload protection and no-volt-release. Its ventilation is provided through screened openings in the base of the machine assuring cool operation. With the HOBART #12 chopping end the operator is excellent protected while working.

TECHNICAL DATA

CE

MODEL	4812	4822
CAPACITY kg/minute	6	7.3
POWER SUPPLY	230 / 50 / 1	230 / 50 / 1
TOTAL LOADING in kW	0.37	1.1
DIMENSIONS (H x W x D) in mm	590 x 610 x 325	590 x 759 x 325
NET WEIGHT in kg	53	65

THE COMPANY

We are HOBART

HOBART is one of the world's leading manufacturers of commercial warewashing technology and well-known supplier of cooking, food preparation, and environmental technology. Established in 1897 in Troy, Ohio, today HOBART employs more than 6,900 employees around the world. At our manufacturing plant in Offenburg, Germany, HOBART develops, produces, and distributes warewashing technology worldwide. The hotel and catering trade, cafeterias, bakeries and butcher shops, supermarkets, airlines, cruise ships, automotive suppliers, research centres and pharmaceutical companies all over the world swear by our innovative products, which have proven themselves in terms of cost-effectiveness and ecology for over 125 years.

A company of the *ITW* Group.

OUR FOCUS

Innovative – economical – sustainable

This is our philosophy. With our **innovative** products, we aim to continually set new technological standards combined with real added value for the customer. Our group's Technological Centre, and our own Innovation Centre for Warewashing Technology at our headquarters in Germany, make this possible. With this combined innovative power we create highly efficient products which continuously confirm our status as a driver of innovation. To be **economical** means to set standards in terms of the lowest operating costs, minimal use of resources and to revolutionise the market continuously. To be **sustainable** means 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

LET'S MAKE IT
HAPPEN!

Warewashing

Cooking

Food Preparation

Waste Technology

HOBART SERVICE
Competent – fast – reliable

HOBART offers a worldwide service partner network for all products. These technicians always carry out maintenance and repair work competently, quickly and reliably. Thanks to regular trainings and many years of experience, they have detailed product knowledge and will help you so that you can focus on your business. Good to know: The lifetime service warranty also guarantees the availability of all spare parts for the entire lifetime of your machine.

TOTAL PERFORMANCE
In your kitchen

At HOBART, we take pride in providing reliable and innovative high quality kitchen equipment that has been engineered to ensure that whatever challenges the day may bring – you can make it happen with HOBART.

Let's make it happen!

DEUTSCHLAND/ÖSTERREICH
HOBART GMBH
Robert-Bosch-Straße 17 I 77656 Offenburg
Tel.: +49 781 600-0 I info@hobart.de
www.hobart.de
Zentraler Verkauf +49 180 300 0068

Service:
Werkskundendienst +49 800 600 1313
für Österreich +43 820 240 599

SCHWEIZ
GEHRIG GROUP AG
Bäulerwisenstrasse 1 I 8152 Glattbrugg
Tel.: +41 43 211 56-56
info@gehriggroup.ch
www.gehriggroup.ch

FRANCE
COMPAGNIE HOBART
ZI PARIS EST - Allée du 1er Mai - B.P. 68
77312 MARNE LA VALLEE Cedex 2
Téléphone: +33 1 64 11 60 00
contact@hobart.fr
www.hobart.fr

UNITED KINGDOM
HOBART UK
Southgate Way I Orton Southgate
Peterborough I PE2 6GN
Phone: +44 844 888 7777
customer.support@hobartuk.com
www.hobartuk.com

BELGIUM
HOBART FOSTER BELGIUM
Industriestraat 6 I 1910 Kampenhout
Phone: +32 16 60 60 40
sales@hobart.be
www.hobart.be

NEDERLAND
HOBART NEDERLAND B.V.
Pompmolenlaan 12 I 3447GK Woerden
Tel.: +31 348 46 26 26
info@hobart.nl I www.hobart.nl

NORGE
HOBART NORGE
Gamle Drammensvei 120 A I 1363 HØVIK
Tel.: +47 67 10 98 00
post@hobart.no I www.hobart.no

SVERIGE
HOBART SCANDINAVIA APS
Varuvägen 9 I 125 30 Älvsjö
Tel.: +46 8 584 50 920
info@hobart.se I www.hobart.se

DANMARK
HOBART SCANDINAVIA APS
Håndværkerbyen 27 I 2670 Greve
Tel.: +45 43 90 50 12
salg@hobart.dk I www.hobart.dk

AUSTRALIA
HOBART FOOD EQUIPMENT
Unit 1 / 2 Picken Street I Silverwater NSW I 2128
Tel.: +61 2 9714 0200
www.hobartfood.com.au

SPAIN
HOBART ESPAÑA
DIVISION DE ITW ESPAÑA, S.L.U.
Ctra de Ribes KM 31,7
08520 Les Franqueses del Vallés, Barcelona
Phone +34 938 605 020
info@hobart.es I www.hobart.es

KOREA
HOBART KOREA LLC
7th Floor I Woonsan Bldg I 108 I Bangi-dong
Songpa-gu I Seoul 138-050
Phone: +82 2 34 43 69 01
contact@hobart.co.kr
www.hobart.co.kr

JAPAN
HOBART (JAPAN) K.K.
Suzunaka Building Omori
6-16-16 Minami-Oi I Shinagawa-ku I Tokyo 140-0013
Phone: +81 3 5767 8670
info@hobart.co.jp I www.hobart.co.jp

SINGAPORE
HOBART INTERNATIONAL (S) PTE LTD
158 I Kallang Way I #06-03/05
Singapore 349245
Phone: +65 6846 7117
enquiry@hobart.com.sg
www.hobart.com.sg

THAILAND
HOBART (THAILAND)
43 Thai CC Tower Building I 31st FL
Room No. 310-311 I South Sathorn Rd.
Yannawa I Sathorn I Bangkok I 10120
Phone: +66 2 675 6279 81 I enquiry@hobartthailand.com
www.hobartthailand.com

OTHER COUNTRIES
HOBART GMBH
Robert-Bosch-Straße 17 I 77656 Offenburg I Germany
Phone: +49 781 600-2820
info-export@hobart.de
www.hobart-export.com

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