



COMMERCIAL
DISHWASHERS



Hobart PW Pot, Pan & Utensil Commercial Dishwasher

Less time, less water
Legendary Hobart clean



advansys™



THE HOBART PWeR ADVANSYS PREP WASHER DELIVERS.

Delivering a best-in-class Hobart Clean and reduced operating costs to save time and money in demanding commercial food-prep environments washing a high volume of prep ware.

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. The Hobart Prep Washer investment will consistently deliver results year after year.



10 Pan & 20 Pan Capabilities allow for more throughput and up to 400 sheet pans per hour rated at 2.35 gal/cycle



Ventless Energy Recovery eliminates the need for a vent hood & providing installation flexibility



NSF Pot and Pan Rating cleans tough, heavy, baked-on food soil off all your prep ware

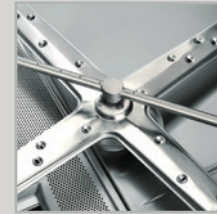


Wash Wide Variety of Wares provides greater coverage over large ware & utensils, especially custom ware types

ADVANCED CLEANING PERFORMANCE



33.5" Door Opening accepts large prep ware including sheet pans & up to 140q.t. mixing bowl



X-shaped Wash Arms deliver more water & greater cleaning performance



Pumped Drain with energy saver mode (automatically drains the machine tank after 4 hours)



Auto Delime *advansys* saves time and chemicals when deliming

Sense-a-Temp™ Booster provides consistent 180°F sanitization on every cycle for food safety assurance



PW20eR

PWVeR

PW10eR

SAVE YOUR OPERATION TIME & MONEY

SAVE UP TO \$10K* replacing a 3 comp sink with PW

SAVE on labor versus hand washing ware

A Hobart PW10 saves up to **360K GAL.** of water per year vs. a 3 comp sink in a typical kitchen

CALL **888-446-2278** for a **FREE TCO AUDIT** or visit hobartcorp.com/pw

MANUAL DISHWASHING
vs.
AUTOMATED DISHWASHING

WHY RISK IT?
See how much you can save with a Hobart Prep Washer versus traditional hand washing.

SCAN TO FIND OUT MORE
www.hobartcorp.com/pw



Note: Projected average annual savings against competitive 3 compartment sinks. Installation savings include vent hood and without drain water tempering. Multiply annual savings over the life of the machine for total lifetime value. Actual savings may vary by model and location.

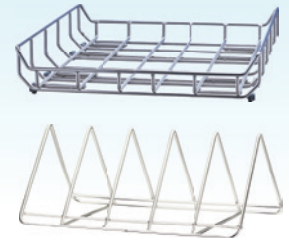
WASH IT ALL, IN ONE LOAD

Demand is increasing for tools focused on your unique needs. Among them is the need for commercial dishwashers that accommodate these fast-moving food-prep environments.

FEATURES & BENEFITS	ADVANSYS		BASE	
	PW10eR/PWVeR	PW20eR	PW10	PW20
Model	PW10eR/PWVeR	PW20eR	PW10	PW20
Water Consumption	1.2	2.8	1.2	2.35
Racks Per Hour	13	13	20	20
Sheet Pans Per Hour	130/156	260	200/400	400
Auto Delime, including Booster	✓	✓		
Ventless Option (with Door Lock Standard)	✓	✓		
Wash-Water Change Notification	✓	✓		
Delime Notification and Cycle	✓	✓	✓	✓
Low Temperature Notification	✓	✓		
NSF Pot & Pan Cycle	✓	✓	✓	✓
Easy-To-Use Trilingual Display	✓	✓		
Sense-A-Temp™ Integrated Booster	✓	✓	✓	✓
Sanitization Method	High Temp	High Temp	High Temp	High Temp

OPTIONS AND ACCESSORIES

- Rack Hanger
- 12 Pan Rack
- Steam Pan Rack
- Drain Water Tempering
- Water Hammer Arrestor
- Seismic & Flanged Feet
- Door Lowering Kit



HOBART MAKES IT EASY



Responsive Service Team in all 50 States



18 Month & Extended Warranty Options



Customized Service Programs



Financing Options with Low Monthly Payments



Installation Programs



THERE'S CLEAN, AND THEN THERE'S HOBART CLEAN.

Learn more at HobartClean.com



Let's Talk

Call 888-4HOBART (888-446-2278) or contact us online today to get more information, receive a quote, or request a free cost of operations audit.



www.hobartcorp.com/pw



www.hobartcorp.com

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ITW FOOD EQUIPMENT GROUP

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