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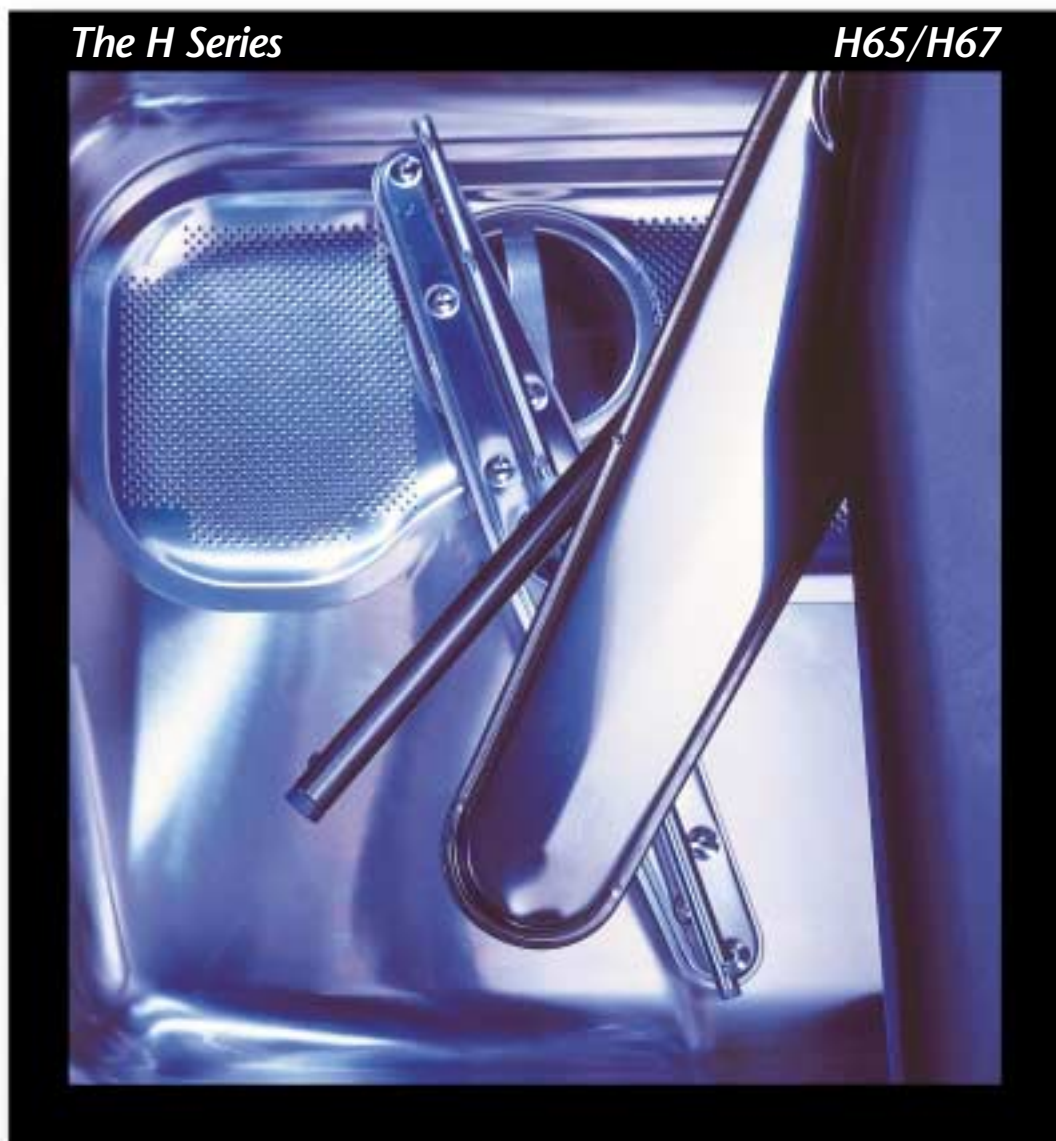
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*The new  
generation of  
dishwashers*



**HOBART**

Setting new standards in dishwashing.

# The H Series



- A** Easy to use soft touch control panel is coupled with electronic controls / IPX5 protection prevents the ingress of dirt and moisture / Continuous cycle allows a manual operation with the guarantee of sanitary rinse every time / Displays self diagnostics / Self start function allows machine to stop/start with the close of the hood. This feature can be deactivated at a touch of a button to put the machine into stand-by mode / Accurate – easy to read digital temperature gauges.
- B** Fully rounded corners for ease of cleaning / Sloped wash tank, removing large debris from the wash pattern
- C** Easily removable rack guide with no hinge pins that trap and build up dirt / Easy to clean / Full tank strainer system / Integral tank filter basked (H67)
- D** Fully pressed out single piece wash tank / No internal welds. total hygiene control / The wash tank is a breeze to clean / Wash tank is ergonomically placed towards the front of the machine, which prevents the operator 'leaning' into the machine to remove the strainer baskets and drain plug
- E** Indented anti-clogging wash nozzles / Full stainless steel wash and rinse arms and nozzles / 20% more efficient wash and rinse system
- F** Large 420mm usable chamber height allowing for all your tray washing / No internal wash-manifold / Light weight 3Kg hood lift

# H65/H67



A



B



C



D

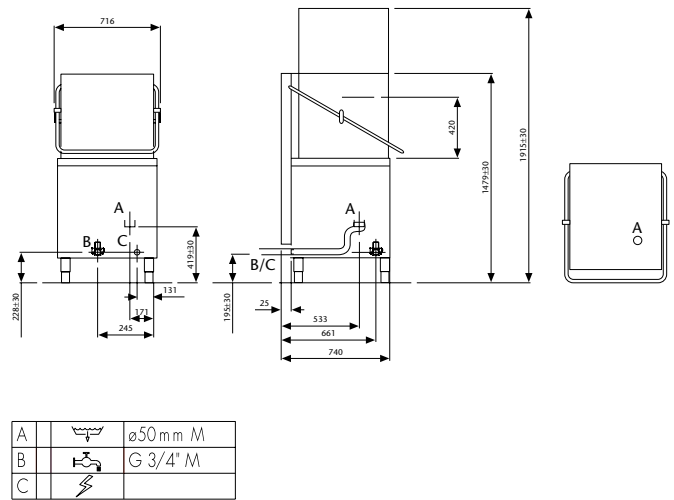


E



F

# The H Series **H65/H67** installation and service requirements



MACHINE FEATURES	HOBART H65	HOBART H67
Cycle times	60, 120, 180 Manual and continuous	50, 85, 110 Manual and continuous
Water consumption per cycle	3	2.7
Wash tank capacity (litres)	20	30
Wash motor (kw)	0.8	1.6
Wash tank heater (kw)	3	3
Booster tank capacity (litres)	12	12
Rinse booster (kw)	6	9.5
Useable chamber height	420	420
Standard racks supplied	2 plate, 1 cup, 1 cutlery	2 plate, 1 cup, 1 cutlery
SERVICES		
Hot water connection	3/4"	3/4"
Hot water supply temp required	60	60
Hot water supply pressure required (Bar)	2-4	2-4
Drainage connection (mm)	50	50
Total connected load (kw)	6.8	11.1
415.50/3 NBE amps per phase (fused)	10	20
Bench to bench measurement (mm)	632	632

**Hobart Service Advantage:** Over 45 factory trained service technicians strategically located at our five national HOBART branches are trained to give fast, efficient and reliable service, and HOBART Inspection Contracts assure the continued, efficient operation of HOBART food equipment. Our Technical Advisory Service is the most comprehensive offered by a warewashing manufacturer and our customers can take advantage of our audit service to assist in layout design, energy reviews and system design. And don't forget that HOBART Finance is a cost effective way to rent or purchase the worlds best dishwashers.

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