Achieve Hobart Clean with the AM16 Door Type Commercial Dishwasher

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(HOBART)

Get cleaner dishes with less labor and the industry's best lifetime value.



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# HOBART – CLEAN

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HOBART

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

We set the standard for five-star quality and superior value that all other commercial dishwashers are judged by.

It's a distinction we've earned over many decades by engineering dishmachines that lead the industry in wash performance, food safety, operational efficiency, and lifetime value; complete with teamwork you won't find anywhere else.

# HOW THE AM16 WORKS FOR YOU

#### Wash Performance

Hobart AM16 dishwashers deliver best-in-class wash performance and versatility for a consistent Hobart Clean that removes more tough food soil, improves customer satisfaction, and protects your reputation.

#### **Food Safety**

The Hobart AM16 dishwasher helps ensure sanitization to NSF standards every time you wash, with temperature assurance, Complete Delime<sup>™</sup> with Booster Guard<sup>™</sup>, and onboard safeguarding systems that help prevent operators from washing without proper temperatures or chemicals.

#### **Operational Efficiency**

The AM16 is engineered for ease of use to help operators save time while saving you money. Exclusive technologies cut time on prescrapping and machine cleaning, giving your teams more bandwidth while optimizing your operations.

#### **Lifetime Value**

Hobart commercial dishwashers offer the highest lifetime value available, thanks to superior reliability and the lowest energy, water, and chemical consumption. Year after year, your AM16 investment will consistently deliver results that save you time, resources, money, and effort.

#### Teamwork

Hobart is fiercely committed to your success. That's why our team stands firmly with yours from day one. Whatever challenges come your way, you can count on us to work with you to create opportunities for your dishroom to thrive. From comprehensive product training and convenient digital resources to a nation-wide service force that's ready to help whenever you need it most, we've always got your back—rack after rack.

# OBART,



# **ENGINEERED TO ELEVATE YOUR OPERATIONS**

We took real-world insights from dishroom pros across the industry and engineered them all into a new kind of commercial dishwasher that comes complete with the lowest cost of operation around. The pinnacle of our proven AM family, the AM16 is loaded with technology and features designed to revolutionize your dishroom performance, efficiency, and productivity for the long haul.

#### Π Automatic Soil Removal (ASR) **Saves up to \$470\*\***

Pumps out food soil during operation to reduce pre-scrapping labor time by 20%. Wash-water changes are cut by 50%. advansys

#### Z Drain Water Energy Recovery (DWER) **Saves up to \$440\*\***

Reduces cold water needed for tempering by 90% and preheats incoming water for rinse, saving up to 20% on energy costs. advansys

#### 5-Sided Insulated Hood\* 5 **Saves up to \$410\*\***

Retains heat from cycle to cycle to save energy by decreasing heat loss by 40% while reducing latent and sensible heat gain to the room 50%. \*Available on standard height only

#### **Compact Ventless Energy Recovery** Saves up to \$3,500\*\*

Eliminates the need for a vent hood and saves you 15% on energy consumption.





AM16VLT Advansys™: 27" Opening Height + **NSF Pot & Pan Rating** to wash heavy food soil off larger prepware, including up to 6 sheet pans at once.

#### Smart Touchscreen

Provides simple and intuitive operation, with integrated diagnostics for less downtime. Includes wireless connectivity.

#### Sense-A-Temp<sup>™</sup> Booster

Helps ensure 180° sanitizing rinse on every cycle.

#### **Pumped Rinse**

Eliminates water pressure issues and helps ensure consistent rinse performance on every cycle.

**Pumped Drain** Provides flexibility for wall or floor drain installation.

#### **Cold Water Line**

AM16T ASR

Eliminates the need for a hot water supply to the machine and reduces demand on your facility water heater.

### **THE SAVINGS REALLY ADD UP\*\***

The AM16 provides the lowest installation and annual operating costs of any door-type commercial dishwasher in its class. And with Hobart's reputation for dependability, you could save thousands of dollars for years to come.



\*\*Projected average annual savings against competitive units for AM16-ADV running 250 racks per day with solid chemicals and gas facility heat with drain water tempering. Installation savings include vent hood and drain water tempering. Multiply annual savings over the life of the machine for total lifetime value. Actual savings may vary by model and location.

AM16VLT ADV



AM16T BAS



AM16 ASR

**AM16 BA** 



**X-Shaped Wash Arms** increase water coverage over the ware to remove more food soil-improving wash performance by 20%.



**Pillarless Design** makes loading, unloading and cleaning easier.



		AM16VL(T) ADV	AM16(T) ASR	AM16(T) BAS
		40 (std.) 36 (tall)	52	60 (std.) 45 (tall)
	GAL/ RACK	.67 GAL	.67 GAL	.67 GAL
	DOOR OPEN	17" (std.) 27" (tall)	17" (std.) 27" (tall)	17" (std.) 27" (tall)
		$\checkmark$	$\checkmark$	$\checkmark$

## **INTUITIVE INNOVATION** TO HELP YOU WASH **SMARTER**

Built with operators in mind, the AM16 levels up our user-friendly smart touchscreen to make it easier for your team to achieve great, consistent results. Intuitive operation simplifies training and

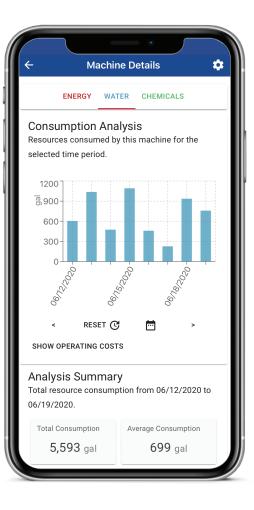
#### **User-Friendly Touchscreen**

- **1** Auto delime saves time and chemicals while helping to ensure optimal performance.
- **2** Durable, high-performance touch screen for wet environments.
- **3** Large icons, text and progress bar for easy status reading.
- 4 Manager menu with easy set up and
- **5** Self-diagnostics with error codes and status reduce downtime.
- 6 Multiple, programmable cycle times for adaptable wash performance.
- 7 Drain function allows for faster tank refills without draining the booster.
- **8** Play button changes color to highlight wash stages: Green – Ready; Blue – In-Cycle; Red – Error.
- 9 Built in Wi-Fi connects with our free Hobart Smart Connect App.



# HOBART SMART CONNECT: PERFORMANCE AT YOUR FINGERTIPS

Thanks to built-in Wi-Fi, you can connect your AM16 commercial dishwasher to our easy-to-use smart phone app. With the free Hobart Smart Connect app, you can create better procedures and enhance performance in the dishroom by monitoring sanitization; analyzing usage, consumption and costs; and by getting emails for critical events.





Easily connect with your commercial dishwasher's onboard Wi-Fi. To get started, visit SmartConnect365.com

# HOBART MAKES IT EASY

We believe every dishroom should be able to experience the performance and pride of the legendary Hobart Clean. That's why we make it easy for you to own, operate, and optimize your equipment with personalized service, easy financing, and extensive education and support resources including our insightful blog that gives you access to expert tips, advice, and evolving best practices.



## Service

Keep your dishroom running as it should with support from the industry's most extensive factorytrained service network.





#### **Optimize Dishroom Operations**

Optimize procedures, performance, and efficiency by tracking key dishmachine metrics and applying insights to continuous improvement initiatives.



#### **Sanitization Status & Logging**

Monitor your sanitization status with current wash and rinse temperatures and downloadable temperature logs.



#### **Usage Analyzer**

Track machine usage and resource consumption over days, weeks, and months.



#### **Operating Cost Analyzer\***

Interact with cost overviews of water, electricity, and chemical consumption.



#### **Machine Status**

Help reduce dishroom downtime with status updates on all your connected machines, and receive emails when machines report errors or events.

\* Chemical consumption available for machines equipped with optional Hobart chemical pumps.



#### Financing

We will work with you to secure financing terms that fit your budget and upgrade you to Hobart Clean for better dishroom performance.



#### Resources

To help you continually educate your team, we provide access to useful training resources and expert advice online when you need us most.

# SELECT THE RIGHT AM16 SOLUTION FOR YOUR DISHROOM

FEATURES & BENEFITS	advansýs	ASR	BASE	SCB		
Drain Water Energy Recovery (DWER)	•					
Automatic Soil Removal (ASR)	•	•				
Ventless Option (with Door Lock Standard)	•		•			
Standard Height	•	•	•	•		
Tall Height Option	•	•	•			
5-Sided Hood (Standard Height Machine)	•	•	•	•		
Smart Touchscreen Controls	•	•	•	•		
Wi-Fi Connectivity & Smart Connect App	•	•	•	•		
X-Shaped Wash Arms	•	•	•	•		
208-240/60/3 (Field Convertible to 1 Phase)*	•	•	•			
Pumped Drain / Pumped Rinse	•	•	•	•		
Factory Installed Drain Water Tempering	•	•				
Sense-A-Temp™ Integrated Booster**	•	•	•	•		
Drain Water Tempering Kit	•	•	ACC			
Two-Stage Filtration			•	•		
Chemical Pumps (with Empty Chemical Lockouts)	ACC	ACC	ACC	•		
Delime	Complete Delime™ with Booster Guard™	Complete Delime™ with Booster Guard™	Notification/ Manual	Notification/ Manual		
Sanitization Method	٨	٨	٨	٩		
*Dual point connection available as field install **SCB uses 30° rise "cold" booster for NSF temperature assurance **Non-booster units will NOT be available						

# ACCESSORIES

**Racks** Glass Racks · Combo Racks · Peg Rack · Sheet Pan Rack

**Sink Integration Kit** Fold Down Table • Sink Saddle and Leg Extension • Sink Rail

#### Installation/Code Required Kits

Drain Water Tempering\* • Chemical Pump Kit • Air Gap Kit • Water Hammer Arrestor Kit Corner Splash Shield • Rapid Fill Kit • Seismic Feet • Flanged Feet \* Standard on Advansys and ASR

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# **Ready to Achieve Hobart Clean?**

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/AM16

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Learn more at

HobartClean.com



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