



WASTE TREATMENT
WET WASTE DISPOSAL

SERIE ECOLO

EFFICIENT - RELIABLE - INNOVATIVE



MADE IN GERMANY

„Made in Germany“ has been synonymous with quality and reliability in the premium segment for a long time and still is today. A company can only maintain its hold on the market by keeping its promise to continually deliver high quality.

WORLDWIDE

Whether you need a completely new kitchen or a replacement item our competent subsidiaries and partners all over the world would be pleased to support you. It's nice to know we are always there.



1883 Mr. Charles Clarence Hobart builds his first engines and generators in Middletown, Ohio.

1886 J.C. Cochran receives the patent for the first dishwasher.

1897 The HOBART ELECTRICAL MANUFACTURING COMPANY was founded in Troy Ohio, through the acquisition of the engine and generator factory of the HOBART family.

1903 HOBART builds the first food processor (a self-contained powered coffee mill).

1926 HOBART purchases The Crescent Washing Machine Company, and enters the commercial warewashing market: the first warewashing machine carrying a HOBART label.

1930 Foundation of the HOBART MASCHINEN GESELLSCHAFT in Hamburg, Germany.

1953 HOBART receives the patent for the first flight-type dishwasher.

1960 Acquisition of the dishwashing department of the company K. Martin, Offenburg, Germany.

1980 Production plant in Elgersweier, Germany, was newly built.

1986 PREMARK INTERNATIONAL GROUP was formed in Deerfield, Illinois.

1997 HOBART CORPORATION'S 100th anniversary.

1999 Integration of PREMARK into ITW.

2007 HOBART presents its new dishwasher generation PREMAX.

HOBART PHILOSOPHY

UNDERSTAND – SIMPLIFY – FOCUS – INNOVATE

This philosophy provides the continuing motivation to develop innovations, which are the best driver of economic development and a guarantee for job security. It is a philosophy of the essential, of customer value, of simplicity. A philosophy built on the conviction that things created for a purpose and with logic, do not need to be completely renewed, but must instead be subject to continuous evolution.

HOBART VISION

“WASH WITHOUT WATER“

Before PREMAX, a flight-type dishwasher with a 50% water saving would have been utopia. At HOBART, efficiency and responsible use of natural resources when developing new machines have always gone hand in hand. With PREMAX, the company has set a further milestone, and has further extended its leadership in innovation. But even so, HOBART is not satisfied with this. The company will not diminish the pace of its innovation, and will look for further opportunities to save even more. When the day arrives that a machine is able to wash without water, we already know, it will be a PREMAX.

HOBART FOCUS

INNOVATION

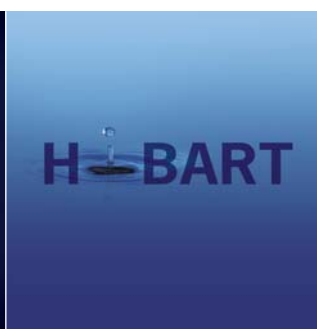
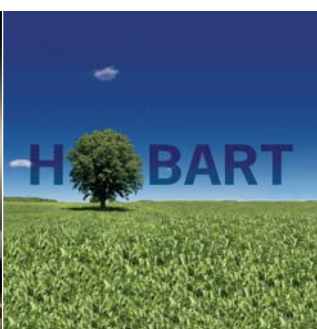
Without the readiness to invest in the future, without the natural reaction of always questioning ourselves, without interdisciplinary basic research and consistent customer focus, PREMAX would be inconceivable. Worldwide, over 300 research and development engineers and global marketing teams, who identify customer requirements, as well as the company's own Tech-Center, with over 1,000 patent applications annually, develop innovative technology and make PREMAX possible.

ECOLOGY

The HOBART environmental protection program CO₂NSEQUENT has been in existence for some time. The program includes a large number of measures that are all related to protecting the environment. These measures are implemented in production, purchasing, the development and sale of products and in additional projects.

ECONOMY

Already in the early 1980s our E-formula set standards in energy saving and recovery which are still unique today. This innovative spirit found its fulfillment in the PREMAX line. The PREMAX flight-type dishwasher saves up to 50% water, 30% energy, and 80% chemicals in comparison with conventional technologies, making HOBART a model in terms of efficiency and economy.



1

2

1 "Leftovers are disposed off at once. The waste management is integrated into the dishwashing system."

3

4

2 "Especially at big events there is less space in the kitchen. Due to reduced volume there is no additional need for waste containers."

3 "The staff doesn't have to pick up the waste several times, i.e. from the bin under the table into the big waste container and then to the collecting station. The ECULO reduces the waste; residuals are directly transported into the waste container - clean and hygienic."

4 "Today waste charges have definitely become an issue. As the ECULO reduces waste volume considerably, we save a lot of money."

Paolo Carsaniga,
Factory canteen,
Rome

Erik Jörgensen,
Congress Hotel,
Stockholm

Ariane Brown,
Hospital,
Washington

Daniel Schmidt,
Medical centre,
Ulmendorf



1 | CAPACITY

PULPER

Leftovers from meat, vegetable and pasta make greatest demands to the pulper. The blades made of hardened stainless steel are extremely robust and long-living. Even large quantities are chopped without any problem. Special blades are available for other waste such as plastic materials or bones.

HIGH CAPACITY

At peak times up to 7.5 kg leftovers per minute are disposed of. A powerful motor is essential for a reliable treatment of leftovers – even at maximum load.

2-PHASE-TREATING-PROCESS

High capacity wet waste treatment units deliver significant volume reduction. The 2-phase-treating process reduces the volume of leftovers by up to 80%. Energy- and freshwater consumption is reduced by repeated use of process water.

ROBUST – LONG-LIVING



Hardened stainless steel blades are robust and reliable, reducing wear to a minimum for prolonged life.

2 | SAFETY

SAFETY INTERLOCKS

Safety first for wet waste disposal! It is important to prevent the staff from reaching inside the pulper. An automatic safety lock prevents opening of the pulper cover during operation. Operation is only possible after replacing all covers.

SAFETY DISTANCE

The distance between the pulper and garbage chute has been designed to minimize the risk of injury when adding waste produces.

SAFE – RELIABLE

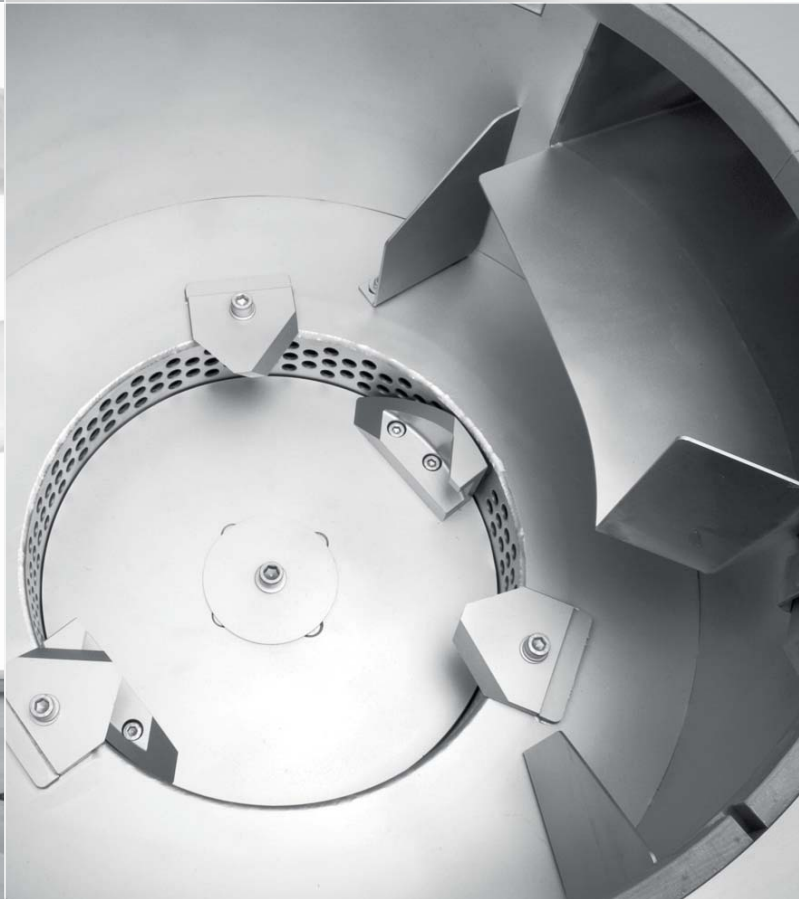


Accidental access during operation is avoided due to automatic safety lock.



Safe input of waste.

HOBART



3 | OPERATION

EASYTRONIC

Incorrect operation is avoided due to symbols and push-buttons which are clearly arranged and easy to understand.

HIGH PERFORMANCE MAGNET

Cutlery is often put into the machine together with the food waste. They damage the blades in the pulper. A high-performance magnet captures cutlery in the garbage chute. The staff can remove these parts easily and without having to interrupt operation.

4 | CLEANING

STRAINER CYLINDER WITH SCREW CONVEYOR

The machine has to be cleaned every day. The cover can easily be removed without tools providing access to strainer cylinder and screw conveyor, which are also easily removable.

BREAKER

Large and smooth surfaces as well as large radii simplify cleaning of the pulper. In addition the optional cleaning programme helps the staff to clean the unit.

EASY – INTELLIGENT



EasyTronic: Easy to understand and easy to operate.

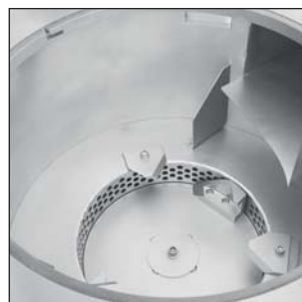


A high-performance magnet under the garbage chute traps cutlery and so damage is avoided.

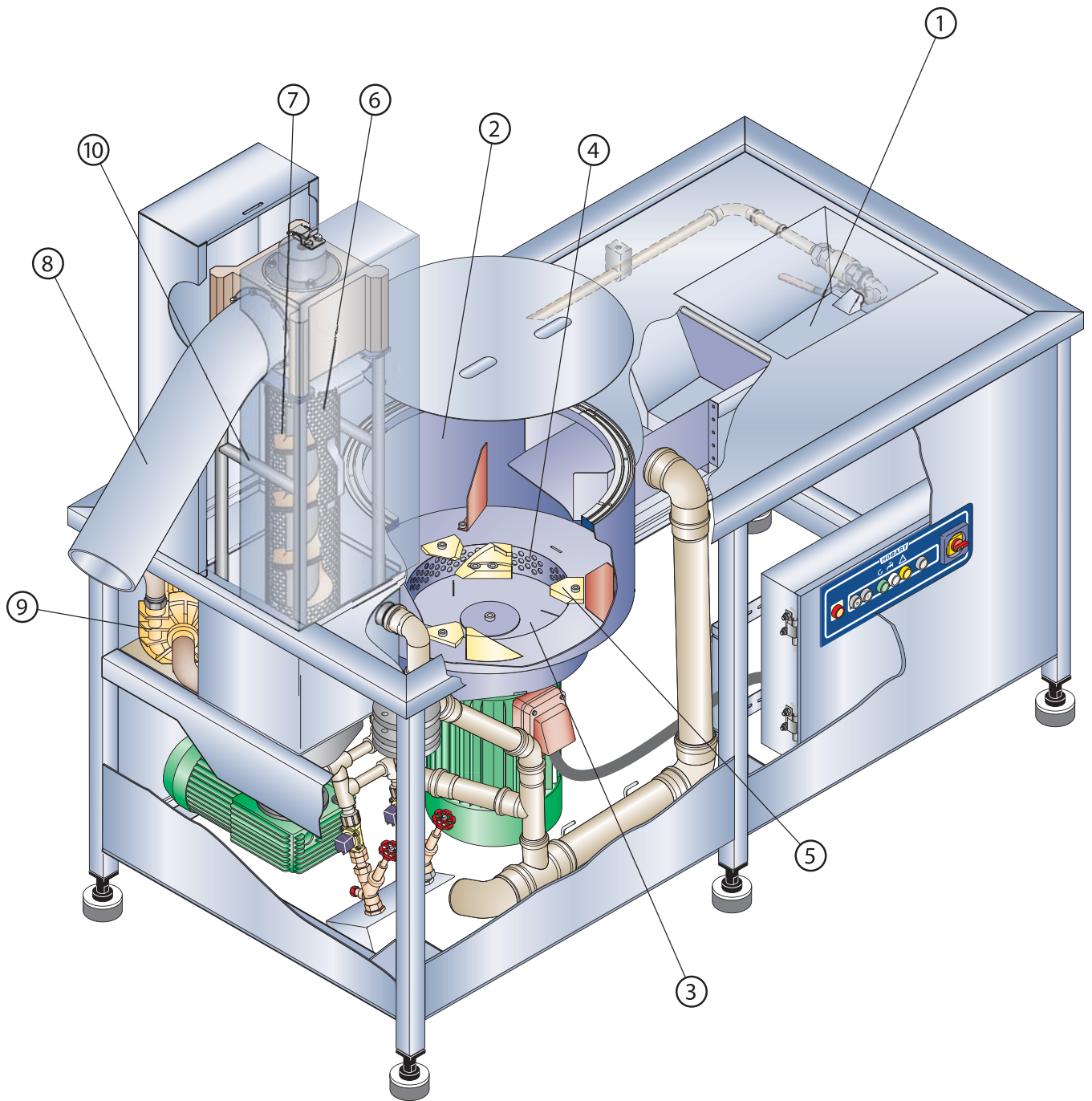
HYGIENIC – CLEAN



The strainer cylinder and screw conveyor are easily accessible and removable.



Large and smooth surfaces allow easy cleaning.



5 | MODE OF OPERATION

THIS IS HOW THE HOBART WET WASTE TREATMENT UNIT ECO 355 WORKS

Food waste is flushed via the garbage chute into the pulper which is filled with water. The grinding disc is equipped with two rotating cutters which also create a strong suction which pulls debris towards them.

This process continues until the particles are small enough to pass through the holes in the strainer ring. Now the first phase is finished. Note: The delta cutting blades are double sided. By turning the blades over useful life is prolonged.

In the second phase of the process the chopped waste is transferred into the strainer cylinder.

Here the screw conveyor transports the particles upwards towards a pressure plate where they are compressed and most of the water is squeezed out. The waste then leaves the Ecolo via a chute and is collected in a suitable receptacle.

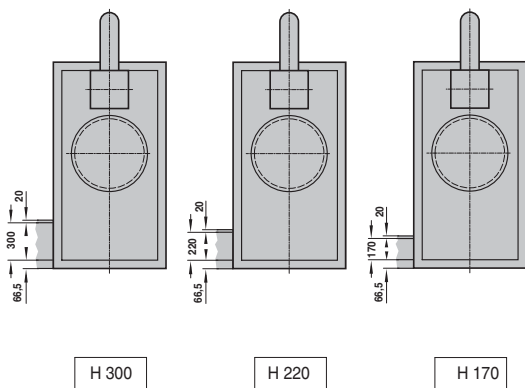
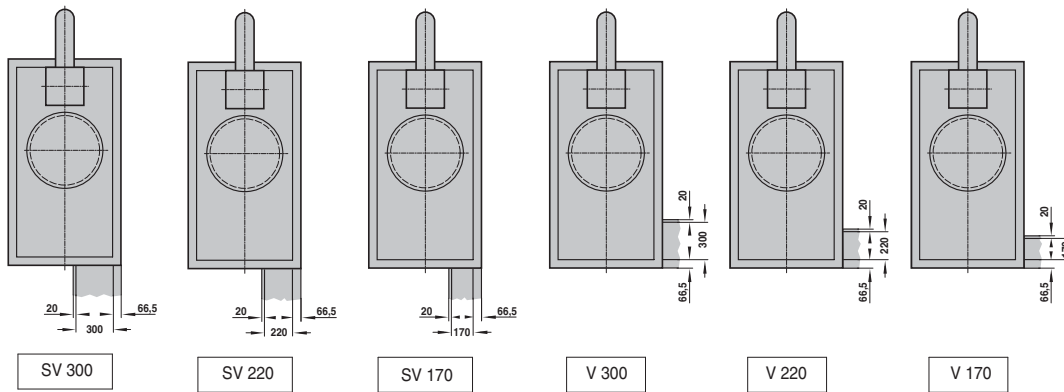
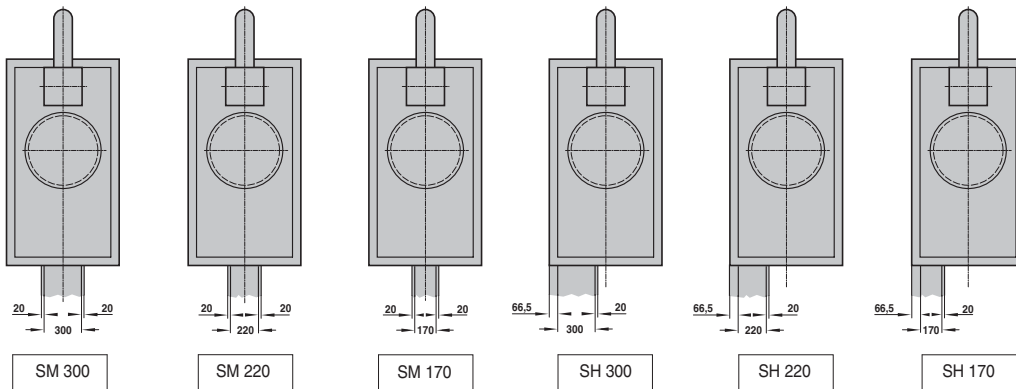
The water which was squeezed out is re-circulated to the garbage chute which keeps fresh water consumption to a minimum.

A spray system cleans the strainer cylinder periodically with fresh water which regenerates the circulation water.

Filling and water level control is carried out automatically and overflow water is led into the sewage system in accordance with local water regulations.

6 MODELS

- for external drain connection

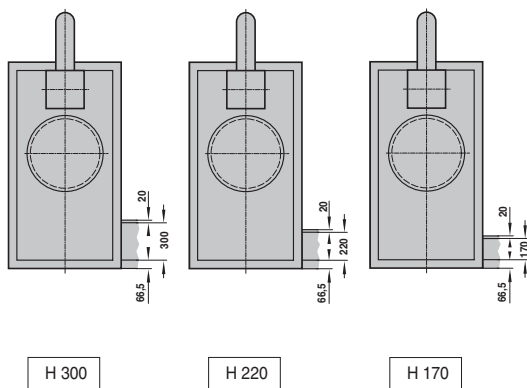
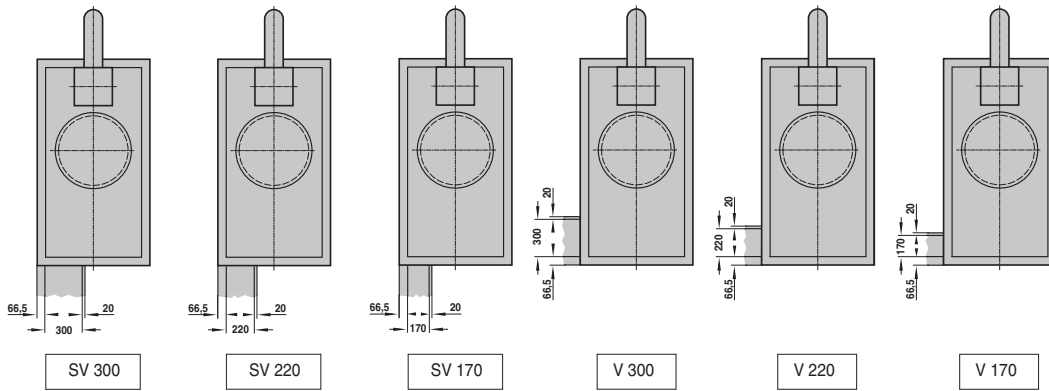
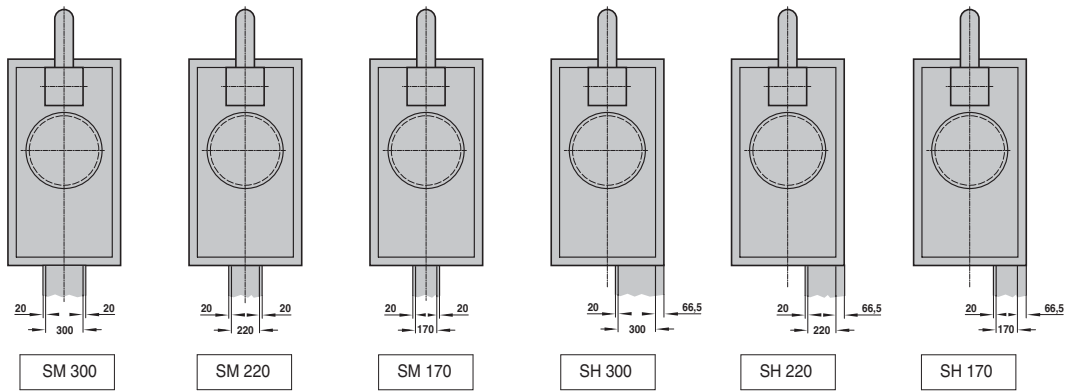


At frontal view position of the inlet drain is left of the control.

- S = face side
- M = middle
- H = back
- V = front
- 300 / 220 / 170 = clear drain width in mm

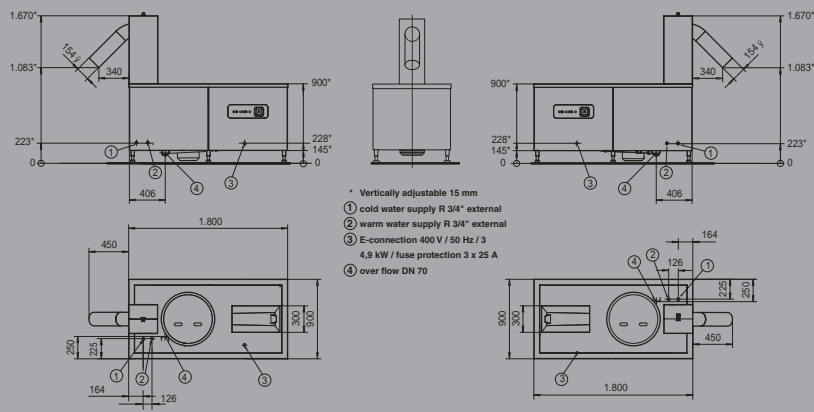
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7 | TECHNICAL DATA

MODEL	ECOLO 355
Throughput rate	
mixed leftovers	450 kg/h.
Motor output	
breaker	4,6 kW
Water press	1,5 kW
Circulation pump	0,7 kW
Total connected load	7,1 kW
E-connection	400 V / 50 Hz / 3Ph
Protection by fuses	3 x 25 A
Tank volume	app. 50 l
Water consumption	app. 90 l/h.
Material blades	stainless steel (1.4034)

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ECONOMIC – POWERFUL



The need to efficiently dispose of food waste is continually increasing, especially in hospitals, refectories and canteens. The Ecolo can handle a variety of food waste.

Special blades are available for tendons, fish skins and disposable ware.

The optional self-cleaning program helps staff to clean the machine.

WAREWASHING

COOKING

FOOD PREPARATION

WASTE TREATMENT

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Member of the *ITW* Food Equipment Group Europe

