



AM SELECT WAREWASHER



The ENERGY STAR® rated door-type AM Select warewasher is the only warewasher you need.



The ENERGY STAR rated AM Select warewashers are like having two machines in one. One for pots and pans, and one for all your dishware.

> > >

Whether it's a delicate wine glass or a grimy pot, the new AM Select is NSF Certified to clean them all. Its four washing cycles—1, 2, 4 and 6 minutes—let you select the one that best fits your operation. Choose 1 minute for dishware and glasses and 2, 4 or 6 minutes for pots and pans.

Using only .74 gallons of water per rack—the ENERGY STAR rated AM Select door-type warewasher is leading the way in the most efficient use of energy, water and labor of door-type warewashers in the industry.



Presenting the ENERGY STAR rated Advansys™ Ventless door-type warewasher that saves you water and energy.

The Hobart Advansys Ventless Door-Type Warewasher is the first ventless door-type warewasher featuring Energy Recovery. The recovery cycle captures water vapor and condenses it to heat the incoming cold-water inlet for the final rinse cycle. In its first year, the Advansys Ventless can save foodservice operations more than \$5,000 in Energy Recovery, reduced HVAC use and the elimination of a vent hood fan installation. In addition, when compared to previous models, the Advansys Ventless can also save you up to \$2,968 a year in energy and water costs, assuming five hours of warewashing per day.



¹Cost saving determined from energy and water audit against previous AM14 model.
²Based on 200 cycles/day and 360 days/year at an energy cost of \$0.011 per cycle.

Energy and Water Saving	
Advansys Ventless door-type warewasher	
Annual energy and water saving ¹	\$2,968
Annual Energy Recovery saving ²	\$792
Annual reduced HVAC use (to vent steam)	\$776
Vent hood purchase and installation saving	\$3,500

The AM Select. It saves you money when you buy it, and it saves you money when you run it.



- > > > The fact is the AM Select saves you money every time you turn it on. ENERGY STAR rated, the AM Select can reduce your water consumption up to 25%. The AM Select can save you up to \$1,400 a year over the previous model in energy and water and up to \$1,568 with the Advansys Ventless model—assuming five hours of warewashing per day.



The biggest reason the AM Select saves you so much water is because of its exclusive rinse-arm design that uses only .74 gallons per rack. The rotating rinse arms feature 14 rinse nozzles on both the top and bottom of the wash chamber for even water distribution to ensure all ware is rinsed properly the first time. Not only does the design reduce your water and energy consumption, but it lowers your chemical costs, too.

- > The AM Select warewasher is built for durability and longevity with its stainless steel construction.

energy efficient





Saving energy and water with every cycle.



- > > > To prevent water and chemical loss during the fill, the automatic drain closure ensures the drain is closed when the machine starts. Hobart's pioneering deep, narrow tank design helps maintain water temperature and saves energy by creating a smaller surface area. It also requires fewer refills, conserving water, energy and labor. The interconnected booster heater control saves operator startup time and energy by activating an internal booster heater when the dish machine is turned on.

Uptime is essential to lowering costs, and the delime cycle—with an optional notification capability—makes it easy to delime, keeping the machine running efficiently and extending the life of critical components. Fully enclosed trim panels of stainless steel provide a long-lasting level of protection to the pump, motor and controls.

Additional saving can be realized with the Advansys Ventless, which features an Energy Recovery condensing cycle. The recovery cycle captures and condenses steam to preheat the cold-water inlet up to 140°F, reducing the energy needed to reach the required 180°F rinse-water temperature. Energy Recovery on the Advansys Ventless door-type warewasher model can save you up to \$792 a year in reduced energy costs and \$776 a year in HVAC costs.

sustainable

Non-Ventless



Advansys Ventless



- > Until now, high-temp door-type warewashers required a vent to capture the steam or water vapor emitted when the door is opened.
- > Hobart Advansys Ventless has a unique Energy Recovery condensing cycle, eliminating the purchasing and installation costs of a hood unit for the vent.

advansys™

Load rack. Close door. Seriously, can operating a warewasher get any easier than that?



> > >

In order to address food-safety and sanitization concerns, the AM Select is available with the patented Sense-A-Temp™ booster heater. The Sense-A-Temp technology senses the temperature of the water in the booster heater and makes sure it's 180°F before the rinse cycle begins.

The AM Select gives you two machines in one compact footprint. It's NSF Certified to clean pots and pans, as well as glasses, dishes and utensils. With multiple cleaning-time options, your staff can select the cleaning time that matches the level of food soil to be removed. If it's really crusted with residue, go for the full 6-minute cycle. In between, try 4 minutes. It not only makes your staff's lives easier, but it also makes them more productive, as they are now free to perform other tasks around the kitchen.



The touchpad controls are simple to use and, with their large digital display, easy to read.

With its NAFEM Data Protocol capability, the AM Select makes it easy to monitor and record a variety of data, addressing your food-safety and sanitization concerns.

To streamline operational procedures, the AM Select performs many functions automatically. The interconnected vent fan control enables the vent to automatically start with the dishwasher on as a standard feature. The door-actuated start begins the cycle automatically and resets if the door is opened, ensuring proper washing and sanitization.



easy to use



The warewasher that so easily cleans just about everything is itself easy to clean.



> > >

The easy cleaning starts with the stainless steel construction that you can quickly wipe down or scour with cleaners to satisfy your standards of cleanliness.

With more than eight decades in the dishroom, we know the problem areas that can make cleaning difficult. That's why the AM Select's drawn tank has rounded corners, making it easier to get at any dirt or residue that might accumulate there.



The AM Select's exclusive slanted soil management system directs food soil into a lift-out basket. This design not only makes it simple to take out the basket for cleaning, but it also helps keep the wash water clean and enables water to recirculate freely. The self-locating design of the strainer system makes it simple to put back in. Patent-pending wash arms feature an anti-clogging, debossed design to ensure the ultimate clean dish. Service diagnostics assist in pinpointing problems for fast service and minimal downtime. All in all, the AM Select—the ultimate door-type cleaning machine—is obviously very easy to clean and service.

> The three-door wrap design with a patent-pending rack track allows for straight-through or corner dishroom layouts and easy access to interior components for quick cleanup.

easy to clean



> Slanted soil management system directs food soil into a lift-out basket, keeping the wash water clean. The self-locating design makes cleaning easy.

Choose the AM Select that's best for you.



advansys™

AM Select Model	AM Select	AM Select F (Front loading)	AM Select T (Tall)	Advansys Ventless	Advansys Ventless F (Front loading)	Advansys Ventless T (Tall)
Door opening	17"	27"	27"	17"	27"	27"
ENERGY STAR rated	Yes	Yes	Yes	Yes	Yes	Yes
Annual energy and water saving*	\$1,400	\$1,400	\$1,400	\$1,400	\$1,400	\$1,400
Annual Energy Recovery saving**	NA	NA	NA	\$792	\$792	\$792
Annual reduced HVAC use (to vent steam)	NA	NA	NA	\$776	\$776	\$776
Vent hood purchase and installation saving	NA	NA	NA	\$3,500	\$3,500	\$3,500
Water usage: Gallons per rack	.74	.74	.74	.74	.74	.74
Racks per hour (hot water/ chemical sanitizing)	58/65	41/45	58/65	40/NA	30/NA	40/NA
Dishes per hour (hot water/ chemical sanitizing)	1,450/1,625	1,025/1,125	1,450/1,625	1,000/NA	750/NA	1,000/NA
Glasses per hour (hot water/ chemical sanitizing)	2,610/2,925	1,845/2,025	2,610/2,925	1,800/NA	1,350/NA	1,800/NA

* Cost saving determined from energy audit against previous AM14 model.

** Energy Recovery on ventless models is based on 200 cycles/day and 360 days/year at an energy cost of \$0.011 per cycle.



> AM Select



> AM Select F



> AM Select T



> Advansys
Ventless



> Advansys
Ventless F



> Advansys
Ventless T



Foodservice's #1 supporter. Hobart, where equipment and service join together in support of you. Hobart makes a full line of equipment for the foodservice industry, including cooking, food machines, warewashers, Baxter bakery and Traulsen refrigeration. We support our customers when and where it counts the most. In the field, at your place. With nearly 200 locations and 1,700 factory-trained service representatives across the country, we're always close by to install, maintain and service your equipment. If that's the kind of support network you've been looking for, contact your Hobart representative today by calling 888-4HOBART.



701 South Ridge Avenue
Troy, Ohio 45374-0001

937 332-3000
888 4HOBART
888 446-2278
www.hobartcorp.com

