



Hobart S-Series AM16SCB Chemical Sanitizing Dishmachine

Increase Food Safety, Optimize
Sanitation & Improve Throughput
for More Efficient Operations





S-SERIES DOOR-TYPE DISHWASHER

Speed up your operation while increasing food safety

For busy, quick service environments, the speed, efficiency, and thoroughness of getting ware clean can affect your entire operation. The Hobart AM16SCB combines best-in-class performance and reliability with ease of operation to keep up with busy workflows and give staff more time to focus on other tasks across your store.



Save labor, resources, and money over manual washing systems with an automated dishwasher.



Ensure consistent sanitization & food safety with automated chemical dosing, temperature maintenance, and user alerts and lock outs.



Easy integration into existing store footprints and utility services minimizes installation costs and lead time.

BEST-IN-CLASS WASH EXPERIENCE

High-Performance, Time-Saving Washing

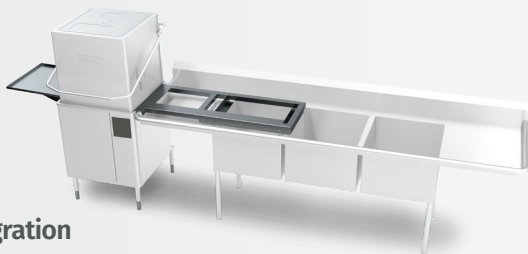
- **72 racks/hour** provides greater throughput and labor efficiency than manual washing
- **.67 gallons of water per cycle** delivers a lower cost of ownership than manual washing and competitive machines
- **Save time washing** vs. 3 compartment sinks
- **Powerful 2hp wash pump** circulates 160 gallons per minute

Consistent, Reliable NSF Compliant Sanitization

- **30° rise booster heater** provides 120° rinse-temperature assurance for proper sanitization
- **Alerts and lock outs** prevent staff from washing without chemicals and circumventing sanitization
- **Integrated chemical pump** with chemical sensors allow consistent dosing and flexibility in chemical supplier
- **Integrated wash tank heater** and large 10.5-gallon wash tank provide wash temperature assurance

Clean Tough Food Soils on a Variety of Ware

- **NSF pot and pan rated** for 2-, 4- & 6-minute cycles
- **17" door opening** accommodates one 26" sheet pan or 30" cutting board



Easy Integration

- **30-amp breaker option** supports easy installation using existing power supply
- **Sink integration kit** creates multi-use space
- **Small footprint** fits smaller kitchens and spaces
- **Pumped Drain** for use with wall-drain when floor drains are not available



Integrated Chemical Pump



Chemical Lock Out

Automatically pauses operation until chemicals are replenished



Cold Booster

Provides sanitization assurance on every cycle











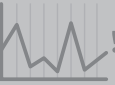




The ENERGY STAR® certified AM16SCB dishwasher provides dramatic utility savings compared to three-compartment sinks.

SCAN TO FIND OUT MORE

www.hobartcorp.com/AM16SCB








WHY RISK IT? SANITIZATION IS NO GAMBLE

<h2>AUTOMATED</h2> <p>DISHWASHING WITH AM16SCB</p>	<h2>MANUAL</h2> <p>DISHWASHING</p>
 <p>.67 GALLON of rinse water per cycle</p>	 <p>120 GALLONS OF WATER TO FILL BASINS</p>
<p>Wash up to</p> <p>72 racks PER HOUR</p> 	<p>Wash</p> <p>one pot at a time</p> 
<p>A Hobart AM16SCB will use</p> <p>50,000 gallons of water per year in a typical kitchen.</p> 	<p>Over 170,000 gallons of water per year used in a typical 3-compartment sink.</p> 
<p>Automating the sanitation process</p> <p>takes away the potential for human error.</p> 	 <p>Soiled ware is washed, rinsed and sanitized by hand, creating potential risks in the sanitation process.</p>
<p>READY</p> <p>120°F</p> <p>Consistent and wash and rinse temperature are displayed on the machine for monitoring.</p>	 <p>Wash basins can present HEALTH AND SAFETY RISKS if not monitored properly.</p>
<p>Meets Sanitation Assurance required by NSF International for food safety.</p> 	 <p>CHEMICAL DOSING is not always consistent due to human error.</p>
<p>SAVE UP TO</p> <p>\$5.4K/YR</p> <p>on water and chemicals over 3 compartment sinks</p> 	 <p>HIGH COST OF WATER & CHEMICALS</p>

OPTIONS AND ACCESSORIES

- 3 Compartment Sink Integration Kit
 - Sink Rail
 - Sink Saddle
 - 3" Leg Extensions
- Fold & Load Table – space optimization
- Splash Shield for Corner Installation
- Remote Monitoring Compatible
- Peg Racks
- Combination Racks
- Seismic Feet

HOBART MAKES IT EASY

-  Responsive Service Team in all 50 States
-  Customized Service Programs
-  Installation Programs
-  Extended Warranty Options
-  Financing Options with Low Monthly Payments

*All numbers based on 150 racks per day, and 2 tank fills for dishmachines and 5 sink fills for 3-compartment sinks.



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/AM16SCB



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