**Driers**

**Key drier features:**
- **Circulation**
- **Temperature**
- **Heating**

Resulting in the HOBART

- **Reduced humidity in drying**
- **Efficient circulation.**

**Key features:**
- **Minimal energy use.**

---

**Door options:**
- **Forces:**
  - **Rear panels:**
  - **Legs:**

**Inspection doors:**
- **Base frame fabricated 3 mm stainless steel, argon-arc welded.**
- **Stainless steel doors, with interlock switch to stop machine if door open.**
- **Stainless steel tanks constructed to give full draining of all tanks and pumps.**

Inspection doors:
- **Built for right-to-left or left-to-right operation.**

**Loads:**
- **Stainless steel stacking platforms at both 2 mm stainless steel stacking platforms at both
  - **Safety device fitted to unloading end to prevent jamming by unremoved crockery, sensitive enough not to damage delicate china.**
  - **Conveyor safety shut-off:**
  - **Vent Stack:**

**Pumps:**
- **Electric – Incoloy sheathed immersion heaters with adjustable, internal-fitting plastic feet.**
- **Steam – stainless steel steam coil with thermostatic control for pressures between 0.5 and 2.99 bar working pressure. Each coil fitted with 612 mm usable conveyor width.**

- **Condensers or ventilator units.**

**Drains:**
- **Drain valves open.**

**Pressurised hot water – Details on request.**

**Loadings:**
- **2 mm stainless steel stacking platforms at both
  - **Conveyor safety shut-off:**
  - **Vent Stack:**

**Conveyors:**
- **Fully automatic flight-type continuous conveyor dishwashing machine built to any length left or right-hand operation.**

**Heavy duty prewash, main wash, power rinse 2.2 kW (Note: For special extra heavy duty drying, 4 kW pump can be fitted to certain sections of machine, at extra cost).**

**3 phase, 4 wire, for other voltages, contact HOBART.**

**Practical hot water – Details on request.**

**Heat Stack:**
- **Provided on rinse section of machine, 301 mm dia.**

**Flight-Type Dishwashing Machine FTX Series**

<table>
<thead>
<tr>
<th>Machine FTX Series</th>
<th>FTX C series</th>
<th>FTX B series</th>
</tr>
</thead>
<tbody>
<tr>
<td>Power</td>
<td>27 kW</td>
<td>18 kW</td>
</tr>
<tr>
<td>Pumps</td>
<td>48 kg/h</td>
<td>32 kg/h</td>
</tr>
<tr>
<td>FTX C series</td>
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</tr>
<tr>
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**Special Models**

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**Spec Sheet**

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Sloping Strainer System keeps the wash water cleaner and ensures minimum water cleaner and ensures minimum effective washing results.

FTX – Advanced Technology

**Design: Economy Features:**
- Electroplatting/Contactor systems for service-centred design
- Washwater recovery
- Dewatering
- Tank insulation
- Easy disassembling
- Convenience
- Low maintenance

**Oval Full System:**
- Constant fresh water, ensuring in lower energy levels
- High efficiency of pumps where effective washing results

**U-tube Syphon System keeps the wash water cleaner and ensures minimum effective washing results**

**Dewatering:**
- Easy disassembling
- Convenience
- Low maintenance

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- Easy disassembling
- Convenience
- Low maintenance
**FX – Advanced Technology**

The development of our machines are based on the following main objectives:

- **Reduced Noise:** Continuous research allows our machines to operate at lower noise levels.
- **Energy Efficiency:** Advanced technologies ensure minimum energy usage.
- **Easy Maintenance:** Designed for ease of access to all functional parts.
- **Visibility:** Easy access to all control mechanisms.
- **Enhanced Performance:** Higher wash performance with reduced detergent consumption.
- **Longevity:** Durability and reliability for years of operation.

The FTX is no exception, impressively demonstrating how to get the best from a well-proven system.

**Design Features:**

- **Electronics:** Controlled heaters ensure correct energy usage.
- **High Efficiency Pumps:** Effective washing results.
- **Shining System:** Ensures correct water usage.
- **Easy Loading:** Balanced doors, fitted with safety interlock switches, stop the wash and rinse operation when doors are open.

**Conveyors:**

- **FX-2:** Two conveyor systems are available - one for small hygiene applications and one for large-scale warewashing. The FX-2 is suitable for small hygiene applications.
- **FX-1:** One conveyor system is available.

**Interlocks:**

- **Prevent Accidents:** All interlocks control and monitor the entire system, ensuring safety.

**Accessories:**

- **Drying Units:** Optional.
- **Foil Wrapping:** Available as an accessory.
- **Dishwashers:** Suitable for heavy duty applications.

**Interchangeable Parts:**

- **Wash arms, panelling, frames, etc.:** In high quality stainless steel.

**Applications:**

- **Sectors:** Hospitals, hotels, inns, bars, restaurants, etc.

**Standard:**

- **HOBART’s proven technology ensures the highest efficiency.
- **Energy recovery by heat pump: back-up is available.
- **DUAL RINSE:** Ensures the best performance in terms of energy and water use.

**Features:**

- **DUAL RINSE:** Ensures the best performance in terms of energy and water use.
- **High efficiency wash/rinse pumps:** Ensure minimal energy usage.
- **Electronically Controlled heaters:** Ensure efficient heat usage.
- **Simple to operate:** Just press the “Get Ready” button and the machine automatically prepares itself for use.

**Additional Benefits:**

- **Deep L-shaped tanks:** Allow easy loading and tilting of baskets.
- **Sloping strainer system:** Ensures easy loading and unloading.
- **Conveyor running:** The machine remains on-line until the end of the cycle.
- **Integrated tank cleaner:** Ensures the most efficient cleaning without obstruction.

**Energy Recovery:**

- **Heat recovery systems:** Achieve 360 l/h saving considerably.
- **Energy recovery by heat pump:** Results in reduced energy usage.

**Additional Equipment:**

- **Dryer units (optional):** Gives excellent drying results on plastic ware with minimum energy usage.
- **DUAL RINSE:** Ensures the best performance in terms of energy and water use.

**Conveyor Speed:**

- **HOBART Conveyors:** Are adjustable to suit any warewashing requirements.

**Accessories:**

- **Drying Units:** Available as an accessory.

**Design:**

- **Ergonomic design:** Ensures easy and comfortable operation.

**Comfort:**

- **HOBART’s stainless steel:** Ensures high hygiene standards.
- **Conveyors:** Are designed to suit any warewashing requirements.

**Conclusion:**

- **FX-2:** Suitable for heavy duty applications.
- **FX-1:** Suitable for small hygiene applications.

**Conclusion:**

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- **FX-2:** Suitable for heavy duty applications.
- **FX-1:** Suitable for small hygiene applications.
Sloping Strainer System keeps the wash water. High Efficiency wash/rinse pumps ensure energy savings in washing conditions. Heat exchange condenser and highly efficient heat pump systems are available.

FTX – Advanced Technology

In the loading area, food out after washing is placed in the hinges which easily accessible for cleaning.

Deep, 4-limbed tanks ensure high levels above pump intake for full efficiency at all times.

HOBART deep tanks ensure high levels are reached by pump intake for full efficiency at all times.

HOBART stainless steel pump cutters are made of the stainless steel. According to design, all pump cutters are placed inside the pump cavities.

The wash process is done by stainless steel strainer systems available as the single layer or double layer. The wash arms are made of stainless steel.

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**Specification FT Series**

**Design:** Fully automatic, flight-type continuous conveyor dishwashing machine built to operate to the left or right operation.

**Driers**

<table>
<thead>
<tr>
<th>Nr.</th>
<th>Entry</th>
<th>Prewash</th>
<th>Wash</th>
<th>Rinse</th>
<th>Exit</th>
<th>Special Models</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>400</td>
<td>(600)</td>
<td>350</td>
<td>350</td>
<td>800</td>
<td>with fan</td>
</tr>
<tr>
<td>2</td>
<td>700</td>
<td>900</td>
<td>600</td>
<td>683</td>
<td>1500</td>
<td>1,25 mm</td>
</tr>
<tr>
<td>3</td>
<td>114</td>
<td>2114</td>
<td>1980</td>
<td>2224</td>
<td>2000</td>
<td>_</td>
</tr>
</tbody>
</table>

**Circulation**

- **Temperature:** 50 - 60°C
- **Fan speed:** 18 m/sec
- **Heating:** 6 kW
- **Conveyor:** 3000 m³/h
- **32.400 kJ**
- **50 - 60°C**
- **18 m/sec**

**Resulting in the HOBART**

- **3) Minimal energy use.**
- **2) Reduced humidity in drying**
- **1) Efficient circulation.**

---

**Flight-Type Dishwashing Machine FT Series**

- **Exhaust:** without door
- **Vent Stack:** pressurised hot water – Details on request
- **Loadings:**
  - FTX C series: 48 kg/h
  - FTX A series: 16 kg/h
- **Steam Consumptions:**
  - FTX C series: 27 kW
  - FTX A series: 9 kW

---

**Conveyor safety shut-off:** Safety device fitted to vesseling end to prevent jamming by overloaded conveyors, sensitive enough not to damage delicate articles, with adjustable design, to prevent jamming between parts, as well as in advance.

---

**Staking platforms:** 2 pc stainless steel stacking platforms at both sides, separate or in one piece.

**Strainer plates** flat base of each tank covered by slotted strainer plates, inclined to direct food debris into deep perforated basket. Basket is removable from front of machine.

---

**Thermoregulator**

- Digital temperature, Details on request.
- **Pumps**
  - Contoured, stainless steel pump casting, integrally casted, stainless steel impeller and packingless seals with carbon and ceramic sealing faces.
  - Mounting with motors for true alignment, fitted with stainless steel pipe flanges and non-standard applications. On-Off button at feed end of machine, at extra cost.

---

**Conveyor:**

- **Variable speed control and slip-clutch. Drive motor 0,25 kW.**
- **Non-standard applications.**
- **Baskets**, per metre. Special conveyors can be provided at extra cost for wash chambers:

**Design:**

- **Fully automatic flight-type continuous conveyor dishwashing machine, built to operate from the left or right operation.**

---

**Fan:** Variable speed control and slip-clutch. Drive motor 0,25 kW.

**Baskets:** per metre. Special conveyors can be provided at extra cost.

---

**Fitting:**

- **400 V, 3 phase.**
- **3 phase, 4 wire, for other voltages, contact HOBART.**
- **3 phase, 4 wire.**
- **400 V, 50 Hz,**
- **4 wire, for other voltages, contact HOBART.**

---

**Water booster:**

- **Boost:** 50 mm drain fitted to each tank with overflow system through strainer. Shut-off constructed with rake pattern design to prevent jamming by unremoved crockery, sensitive enough not to damage delicate articles. Stacking plate constructed with adjustable design, to prevent jamming between parts, as well as in advance.

---

**Venting:**

- **Staka plate:** 2 pc stainless steel, stacking platforms at both sides, separate or in one piece.

---

**Digital temperature, Details on request.**

---

**Waste Management:**

- **Pipeline:** 50 mm drain fitted to each tank with overflow system through strainer. Shut-off constructed with rake pattern design to prevent jamming by unremoved crockery, sensitive enough not to damage delicate articles. Stacking plate constructed with adjustable design, to prevent jamming between parts, as well as in advance.

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- Digital temperature, Details on request.
- **Pumps**
  - Contoured, stainless steel pump casting, integrally casted, stainless steel impeller and packingless seals with carbon and ceramic sealing faces.
  - Mounting with motors for true alignment, fitted with stainless steel pipe flanges and non-standard applications. On-Off button at feed end of machine, at extra cost.

---

**Conveyor:**

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- **Non-standard applications.**
- **Baskets**, per metre. Special conveyors can be provided at extra cost for wash chambers:

**Design:**

- **Fully automatic flight-type continuous conveyor dishwashing machine, built to operate from the left or right operation.**

---

**Fan:** Variable speed control and slip-clutch. Drive motor 0,25 kW.

**Baskets:** per metre. Special conveyors can be provided at extra cost.

---

**Fitting:**

- **400 V, 3 phase.**
- **3 phase, 4 wire, for other voltages, contact HOBART.**
- **400 V, 50 Hz,**
- **4 wire, for other voltages, contact HOBART.**
FTX-Modules Specification FT Series

1) Efficient circulation.
- Air speed top
- Circulation
- Temperature
- Fan
- Heating
- D1-A and D2-A driers.
- Resulting in the HOBART
2) Minimal energy use.
- Energy use
- Exhaust hood
- Interspace
- 21.600 kJ
- 50 - 60°C
- Modules
- 1,5 kW
- 9 kW

---

**Drum Features**
- Key drum features:
  1. Efficient circulation.
  2. Minimal energy use.

**Wash System**
- Built for right-to-left or left-to-right operation.
- Fully automatic flight-type continuous conveyor dishwashing machine built to skeptical left or left right operation.

**Mechanism**
- 1.0 mm stainless steel hinges, origin an, 316 stainless steel drier excavated to free full draining of all parts and paint.

**Door assembly**
- 2.0 mm stainless steel door, with metal back to the machine if door open, counterbalanced door support in any position and paint a 316 stainless steel door guide.

**Floor panels**
- 1.5 mm stainless steel.

**Liquid**
- Modular stainless steel tank, welded to base frames and fitted with separate internal fitting plastic feet.

**Pumps**
- Variable speed control and slip-clutch. Drive motor 0.25 kW.

**Shaft System**
- Easily removable upper and lower wash arms constructed stainless steel with stainless steel wash arms and removable end caps for the special application. Rinse wash arms can be fitted to certain sections to wash in a more intense manner.

**Final rinse**
- The final rinse water, used once, is pumped through the stainless steel, upper and lower rinse arms to pre-final rinse stage.

**Rinse water booster pumps**
- Standard machines require a supply from 12 metre head minimum. If this is not available a 0.18 kW booster pump is supplied as optional extra.

**Copex**
- High pressure water system, (for special applications), fitted to special wash arms, constructed stainless steel, with stainless steel impellers and packless seals with carbon and ceramic sealing faces.

**Wash system**
- Extra heavy duty washing, 4 kW pumps can be fitted to certain sections, special conveyors can be provided to wash baskets, per metre. Special conveyors can be provided at extra cost for non-standard applications. On-Off button at feed end of machine, three-phase, 4 wire, for other voltages, contact HOBART.

**Tank heating**
- Continuously rated, splashproof, ball bearing, ventilated, electric – Incoloy sheathed immerson heaters with adjustable, internal-fitting plastic feet.

**Vent stack**
- Pressurised hot water – Details on request.

**Thermometers**
- Digital temperature readout for each tank fitted at eye-level in control console.

**Ventilation**
- Full area of each tank covered by sloping strainer trays, 2 mm stainless steel stacking platforms at both sides, with adjustable damper, fitted to standard machines without ventilation units.

**Drain valves**
- Provided on rinse section of machine, 301 mm dia.

**48 kg/h**
- FTX C series
- 18 kW
- FTX B series
- 12 kW
- FTX A series
- 9 kW

---

**Carrousel safety shut-off**
- Safety device fitted to unloading end to prevent jamming by unremoved crockery, sensitive enough not to damage delicate china. Shut-off constructed with rake pattern design to create between gears, as well as alone.

**Stacking platform**
- 2 mm stainless steel stacking platforms at both sides.

**Strainer pan**
- seats of each tank covered by sliding strainer top, conical to direct food debris into deep perforated basket. Basket is removable from front of machine.

**Thermostat**
- Digital temperature module for each tank fitted at eye-level in control console.

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**Service**
- Machines fitted with maintenance and repair service.

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**Contact**
- Robert-Bosch-Straße 17 · 77656 Offenburg / GERMANY
- www.hobart-export.com · info-export @hobart.de