FOOD EQUIPMENT

SOLID STATE PROGRAMMABLE MICROCOMPUTER CONTROLS.

 Energy and water saving design – reduced tank heat energy usage through automatic dishware sensing and sequencing of machine pumps, final rinse and optional blower dryer.

> 21-26% reduction in water and energy use. 30% tank heat energy

- reduction.
- Energy-efficient convertible hot water or low/temp/chemical sanitizing.
- All stainless steel construction including frame - legs - feet wash arms - drain piping.
- Solid state programmable microcomputer controls in topmounted stainless steel control center with automatic/manual control mode selector.

The microcomputer senses and computes the location of dishware in the dishwasher and turns off dishwasher zones not in use.

- Digital Alphanumeric Vacuum fluorescent visual display of dishmachine status, tank temperature and maintenance service information.
- The mircrocomputer will automatically display basic dishwasher problems (e.g., low water, conveyor jam, motor overload), accumulate and store this information in memory for recall by the service technician – for reduced machine downtime.
- 36" Load/Unload Height.
- Energy and water saving low water comsumption: 5.8 GPM -Hot Water (180°F); 3.8 GPM -Low Temp (140°F).
- Door actuated drain closers.
- EXCLUSIVE Load End flush system.
- Built-in integral wiring channel.
- Solid state automatic thermistor temperature control and positive low water heater and pump seal protection.
- Common water, drain, electric, steam connections.

- Built-in inherent motor overload protection with manual reset.
- Built-in vents ducts, dampers and drip control.
- Improved washability with high pressure prewash, wash, and power rinse systems.
- Compact modular design.
- 115 Volt pilot circuit.
- Lower prewash arm.
- Built-in integral prewash water replenishment system.
- Choice of electric, steam injector or steam coil tank heat.
- Removable self-flushing stainless steel strainer pans and large deep scrap buckets for each tank.
- Door interlocks on all doors.
- Automatic fill.
- Energy saving Auto-timer controls.
- Prewash temperature sensing and readout.
- Optional energy saving blower dryer –
 - Electric 20 KW 64% energy reduction Steam 75 lbs./Hr. - 56%
 - energy reduction.

Specifications, Details, Dimensions and Connections inside.

SHOWN WITH OPTIONAL LOWER BASE PANELS

FTM-800 DISHWASHER



FTM-800 DISHWASHER

FEATURES



TOP MOUNTED CONTROL PANEL – Micro-computer controls in top-mounted stainless steel control center with automatic/manual control mode selector and master On/Off Power Switch.



WASH ARMS: Computer-designed prewash, wash and power rinse arms. Arms designed so they can be installed **only** in correct position.





STOP/START PUSH BUTTONS - Recessed, side located waterproof Start/Stop push buttons, and flip-up hinged dishware platform on both ends of dishwasher.



FLUSH DOWN-Exclusive load end flush down system.



DRAIN CLOSERS – Door operated drain closers . . . front located drains, stainless steel tank overflow tubing to prewash, and final rinse water feed piping.



SCRAP PANS-Large one-piece sloped scrap screens and deep removable recessed scrap buckets for prewash, wash and power rinse tanks.



WIRING CHANNEL - Built-in integral wireway on operator's side of dishwasher above tank water level.



PUMP – Self-draining Hobart pump motors with inherent motor protection and manual overload reset push buttons on each motor.



VENT DUCTS – Built-in vent ducts with adjustable dampers and drip shield on each end of dishwasher. $2'' \times 24''$ load end and $4'' \times 24''$ discharge end (inside dimensions).



POSITIVE LOW WATER PROTECTION-Solid state positive low water protection for tank heaters.

FOOD EQUIPMENT

(25)

ELECTRIC CONNECTION

WHEN 56 5 KW ELECTRIC BOOSTER IS SPECIFIED: 2" CONDUIT, 58,500 WATTS W/ CIRCUIT BREAKER 15-13/16" AFF



 FT(M)-824 (7-8-9)
 24'-0"
 9'-0"
 7'-0"
 84-5/8"
 90"
 94-7/8"
 84-7/8"
 100-1/8"
 73-3/4"
 100-1/8"

 FT(M)-824 (5-8-11)
 24'-0"
 11'-0"
 5'-0"
 84-5/8"
 90"
 94-7/8"
 66-7/8"
 82-1/8"
 55-3/4"
 82-1/8"

FT(M)-826 (7-8-11) 26'-0" 11'-0" 7'-0" 84-5/8" 90" 94-7/8" 66-7/8" 82-1/8" 55-3/4" 82-1/8"

FTM-800 DISHWASHER

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	ELECTRIC TANK HEAT, POWER WASH & POWER RINGE (WHEN SPECIFIED) TWO (2) 23KW SERVICE CONNECTIONS REQUIRED EACH AS SHOWN BELOW				
E	ELEC . SPECS .	RATED	MINIMUM SUPPLY CIRCUIT CONDUCTOR AMPACITY	MAXIMUM PROTECTIVE DEVICE	
٦	200/60/3	66.4	90	90	
		66.4	90	90	
	230/60/3	63.I	90	90	
7		63.1	90	90	
1	460/60/3	31.6	45	45	
┥		31.6	45	45	
-1					

- TOTED BITTE INFLORED SANTATION FOODSTATUM FOR USE ON THIS MODEL DISHMSHER. LISTING OF SUCH RECOGNIZED FEEDERS ARE ON FILE AT NATIONAL SANITATION FOUNDATION, P.O. BOX 1468. ANN ARBOR, MICHIGAN, 48105. (313) 759-8010.



MODEL: FT/FTM-800 SERIES L-R OPERATION E-186017 REV



HOBART

CORPORATION



CAUTION: CERTAIN MATERIALS INCLUDING SILVER, ALUMINUM, AND PEWTER ARE ATTACKED BY SODIUM HYPOCHLORITE (LIQUID BLEACH).

FOOD EQUIPMENT

DETAILS, DIMENSIONS AND CONNECTIONS RIGHT TO LEFT OPERATION

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(16)

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23)



93" 77-3/4" |04-|/8" 77-3/4"

25 ELECTRIC CONNECTION WHEN 58.5 KW ELECTRIC BOOSTER IS SPECIFIED: 2" CONDUIT, 58.500 WATTS W/ CIRCUIT BREAKER 15-13/16" AFF

FT(M)-824 (7-8-9) 24'-0" 9'-0" 7'-0" 84-5/8" 90" 94-7/8"
 FT(M)-824
 (5-8-11)
 24'-0"
 11'-0"
 5'-0"
 84-5/8"
 90"
 94-7/8"
 72-1/4"
 57"
 83-3/8"
 57"

 FT(M)-826
 (7-8-11)
 26'-0"
 11'-0"
 7'-0"
 84-5/8"
 90"
 94-7/8"
 72-1/4"
 57"
 83-3/8"
 57"
 <u>CAUTION:</u> CERTAIN MATERIALS INCLUDING SILVER, ALUMINUM, AND PEWTER ARE ATTACKED BY SODIUM HYPOCHLORITE (I.IOUID BLEACH)



MODEL: FT/FTM-800 SERIES R-L OPERATION E-186018 REV. F

- NOTE: CLEARANCE FROM WALL, 24" RECOMMENDED: 6" MINIMUM.





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160)				
IIONS REQUIRED				
PPLY IUCTOR Y	MAXIMUM PROTECTIVE DEVICE			
	90			
	90			
	90			
	90			

FTM-800 DISHWASHER

FOOD EQUIPMENT

FTM-800 DISHWASHER

SPECIFICATIONS Listed by Underwriters Laboratories Inc. and by National Sanitation Foundation. Meets Requirements of A.S.S.E. Standard No. 1004.

DESIGN: Fully automatic, flight-type dishwasher machine, consisting of a 5' or 7' loading section with power recirculating prewash, an 8' power wash, power rinse and fresh water final rinse section, and a 5', 7', 9' or 11' drying and unloading section. Recirculated water prewash, power wash, power rinse, and final rinse compartments constructed with splash baffles and flexible plastic strip curtains for effective control and separation of spray systems.

CONSTRUCTION: Tanks and chambers are heavy-gauge stainless steel with No. 3 polish on appearance surfaces. Stainless steel frames, legs and feet are standard. Three large inspection doors with welded handles.

PUMPS: Recirculating pumps with Ni-Resist impellers and face seal with stainless steel metal parts and ceramic seat. Readily removable motor-impeller assembly permits quick inspection. All pumps are self-draining.

MOTORS: Hobart-built, grease-packed ball bearings, splashproof design, ventilated with inherent overload protection in motor. Recirculating prewash unit 2 HP, power wash and power rinse 3 HP each, conveyor drive ½ HP. Available in electrical specifications of 200-230/60/3 and 460/60/3.

CONTROLS: A stainless steel control center with Power "On/Off" switch is mounted on top of the center section. Controls use 115 volt pilot circuit. Recessed "Start/Stop" controls at each end of machine in stainless steel enclosures, factory-wired. Electrical components are completely wired with 105°C, 600 V thermoplastic insulated wire with stranded conductors routed through covered wireway built into the front of the machine above tank water level and listed electrical metallic tubing or liquid-tight flexible metal conduit. Locking-style electrical connectors are used for connections between machine sections.

A Hobart-designed solid state microcomputer control system senses items on the conveyor to be washed and operates the pumps, and final rinse while the conveyor is moving and the items are in the spray system zone, final rinse zone and drying zone, respectively. A display unit on the control center indicates the operating temperatures of the prewash, power wash, power rinse and final rinse sprays, machine status and operator service information. The "Manual/Automatic" switch on the control center provides a test/bypass mode in which the pumps, final rinse, and other selected functions operate only when the conveyor is running.

FLIGHT TYPE CONVEYOR: Stainless steel side links, rollers and tie rods. Injection molded, resilient Duraflex flight links to accommodate flatware and travs in preferred inclined position.

VAPOR CONTROL: Built-in vent ducts with dampers and drip shields located on both ends of machine. Load end duct connection is $2'' \times 24''$ inside. Unload end duct connection is $4'' \times 24''$ inside.

RECIRCULATING PREWASH SECTION: Removes soil by means of recirculated water sprayed over dishes before they enter the power wash zone. The unit receives its water from two sources. The design provides for receiving all detergent overflow water from the wash tank and all of the rinse tank overflow. Prewash compartment is fitted with stainless steel upper and lower wash arms have specially shaped nozzles with large openings arranged to effectively remove soil from all types of ware. Prewash flushdown is supplied as standard. Large removable one-piece perforated stainless steel screen sloped downward to deep perforated stainless steel basket. Basket and screen are removable from front of machine.

DRAIN AND OVERFLOW: Prewash tank equipped with bell-type overflow and drain valve. Closing the inspection door will automatically close the drain valve.

POWER WASH AND POWER RINSE: Power wash and power rinse are equipped with upper and lower stainless steel wash arms with specially-shaped nozzles having large openings and arranged to effectively direct water jets to all ware surfaces. Wash arms are easily removable without use of tools. Large removable onepiece perforated stainless steel screen sloped downward to deep perforated stainless steel basket. Basket and screen are removable from front of machine.

DRAIN AND OVERFLOW: Overflow system directs water through internal connecting stainless steel tubing to prewash section. Drain valve is controlled from front of machine and is automatically closed by closing inspection door.

TANK HEATING: Power Wash Tank and Power Rinse Tank water temperature are each thermostatically controlled as a function of the solid state control system. The tank heat with positive low water protection is automatically activated when the Power switch is turned "On". If the tank is accidentally drained, the low water protection device automatically turns the tank heat off. Select one of the optional heats listed under Optional Equipment - Tank Heating.

FILL: Automatic tank fill is standard.

FINAL RINSE: Upper rinse arm has two rows of nozzles above and lower arms has one row of nozzles below dishware. Final rinse water line is equipped with vacuum breaker on downstream side of solenoid valve. Design provides for collection and division of final rinse water after use to power wash tank and power rinse tank. Sanitizer and rinse agent dispenser injection ports provided in final rinse piping above rinse chamber. "Rinse Saver" operation of the final rinse is achieved as part of the solid state microcomputer control system and is standard energy saving feature. Machine (line) voltage, fuse protected terminal provisions for detergent and rinse agent dispensers. Specify high or low temperature operation.

CONVEYOR DRIVE UNIT: Powered by a Hobart-built, inherent overload protected ½ HP grease-packed ball bearing motor. Trip mechanism provided on unloading end of conveyor. Jam protection is provided by load sensing switch at drive platform. These devices interrupt operation of the conveyor motor which stops the conveyor, pumps and final rinse flow. Operation is restarted by removing item which has actuated the trip mechanism, or by operator switch if shutdown resulted from any other cause.

STANDARD EQUIPMENT: Prewash flushing. Plastic strip curtains throughout machine. Automatic final rinse saver. Prewash, power wash, power rinse and final rinse temperature and machine status display on the stainless steel control center. Positive low water protection for motor start up and tank heat operation. 115 volt pilot circuit. Inspection door interlocks which prevent pump/conveyor operation when an inspection door on prewash, wash or rinse chamber is open. Automatic fill with low water sensing in three tanks. Auto-timer energy saver. Built-in wireway. Drains are automatically closed when inspection doors are closed. Stainless steel framing members, legs and adjustable feet. Common drain to load end. Common water connection. Common steam connection for tank heat and optional booster on steam heated machines. Common electric connection for motors and controls.

OPTIONAL EQUIPMENT AT EXTRA COST -MECHANICAL: Stainless steel hang-on/dropin-place front and rear panels. Energy saving blower dryer: electric or steam heated. Common drain to unload end. Modified conveyors for insulated trays. (See Blower-Dryer Spec Sheet.)

OPTIONAL EQUIPMENT AT EXTRA COST -**TANK HEATING:** Regulated stainless steel 3/4" steam injectors in power wash and power rinse tanks. Stainless steel steam coils. Regulated electric immersion heaters.

OPTIONAL EQUIPMENT AT EXTRA COST -BOOSTERS: Steam heat exchanger with electric thermostat control, basket-type trap, pressure relief valves for both water and steam, pressure reducing valve and pressure gauge for incoming water.

Booster amply sized to raise 120°F inlet water to 180°F with minimum of 20 PSI flowing steam pressure (or 140°F inlet water to 180°F with minimum of 10 PSI flowing steam). Maximum steam pressure is 50 PSI.

Electric booster adequately sized to raise 140°F inlet water to 180°F. Pressure /temperature relief valve, pressure reducing valve and pressure gauge for incoming water.

OPTIONAL EQUIPMENT AT EXTRA COST -CHEMICAL SANITIZING: Chemical injection pump for low temperature operation.

OPTIONAL EQUIPMENT AT EXTRA COST -ELECTRICAL: Circuit breakers. Isolation switches.

As continued product improvement is a policy of Hobart, specifications are subject to change without notice.

