



WAREWASHING
FLIGHT-TYPE DISHWASHER

FTPi | FTNi





BETTER OR BEST – IT'S YOUR CHOICE!



PROFI-LINE

The **PROFI**-line – everything a professional operator needs. The successful product series from HOBART can be found working wherever the highest standards of cleanliness are required. It combines an efficient rinsing technique with ultimate user-friendliness and low operating costs. Numerous equipment options make **PROFI**-line a perfectly suited warewashing solution to suit any operation.

PREMAX-LINE

The **PREMAX**-line are the perfect models for operators that need a higher level of proficiency. Because **PREMAX** sets standards in all areas: minimal operating costs and impressive user-friendliness, combined with maximum performance. The **PREMAX**-line is the most economical and innovative line of dishwashers on the market. In addition to the features of **PROFI** models, **PREMAX** wins over users with its unique product characteristics and is the ideal partner for the highest standards in a perfect warewashing operation.

PREMAX-LINE EXCLUSIVE

The most exclusive **PREMAX** features are labeled with this writing and a gold background.

TOP EFFICIENCY AND PERFECT ORGANISATION

Flight-type dishwashers are intended for fast cleaning of large quantities of wash ware items. For these dishwashers, it is particularly important that the two factors, footprint and efficiency are well balanced. HOBART has a solution for this challenge that also meets all the specific requirements made in flight-type dishwashers in everyday practical use: twinLINE, the unique, innovative system for organising your dishwashing processes.

DISHWASHING ORGANISING SYSTEM TRAY-LINE

The dishwashing organising system TRAY-LINE, patent pending, makes it possible to wash trays on a separate conveyor while the other items are being washed in the machine. The additional feature does not increase the footprint of the machine. This innovative solution makes dishwashing faster while significantly increasing the machine

capacity. For ease and comfort of operation, the trays are automatically stacked in the exit section of the machine. Complete your ware washing tasks up to 30 % faster and reduce your operating costs with TRAY-LINE, the optional dishwashing organising system. TRAY-LINE combines cost effectiveness and efficiency in a premium quality product.

YOUR ADVANTAGES

- Up to 30 % time saved in the organisation process
- Can be used in both product lines for maximum flexibility
- Capacity increase thanks to innovative processing of wash ware





PREMAX

ECONOMY

50PERCENT FRESH-WATER RINSE

The task of the fresh-water rinse is to remove detergent from the wash items. The distribution of the fresh water is decisive for the water volume used. The patented 50PERCENT Fresh-water Rinse of the **PREMAX**-line has special precision nozzles, which disperse the rinse water like a curtain to form a thin film of water on the wash items. As a result of the optimised water distribution this micro-thin film is sufficient to rinse off the soiled wash water from the wash ware. In addition to the conventional rinsing from above and below the 50PERCENT Fresh-water Rinse rinses the wash ware also laterally. The optimised arrangement of the nozzles achieve a precise spraying of the wash ware. The 50PERCENT Fresh-water Rinse reduces water consumption by up to 65 %, resulting in less rinse aid use and greater energy savings.

LOW-CHEM DETERGENT SAVING SYSTEM

Detergent is added directly to the wash tank. The wash water is permanently regenerated by fresh water supplied from rinsing. Therefore, detergent is added to maintain the concentration according to the added regeneration volume. With the **PREMAX**-line, the patented detergent saving system adds 75 l of fresh water (**PROFI**: 100 l) to the wash tank for wash water regeneration. Ahead of the final rinse, detergent is flushed off the wash ware by the pre-rinse nozzle and diverted back into the wash tank. The dosing of detergent depends on the regeneration water volume. As a result, detergent consumption of the **PREMAX** models is reduced by up to 80 % compared to conventional systems (**PROFI**: 70 %).

ENERGY MANAGEMENT

A conventional flight-type dishwasher loses about 80 % of the energy available in the machine by sensitive and latent heat emission. This is primarily due to rinsing with heated fresh water, and to the air and temperature compensation between the machine zones. The consequences are a relatively high energy consumption and a heavy contamination of the work space with steam. The patented Energy Management supplied as a standard prevents losses before they occur. In this system, the hot machine zones are enclosed by the cooler zones such as pre-wash and drying. The resulting temperature curtain ensures that air exchange can only take place within the machine. Energy Management reduces the loss of energy by up to 30 %.

PREMAX LINE EXCLUSIVE



ECONOMY

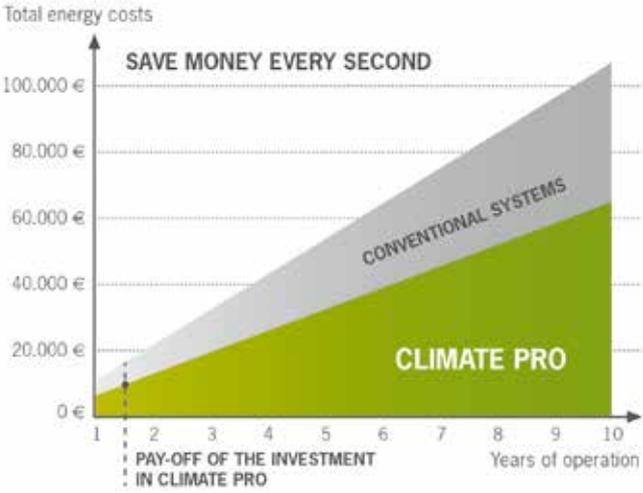
CLIMATE ENERGY SAVING SYSTEM

The machine uses energy to ensure a stable temperature balance within a flight-type dishwasher, which is a precondition for achieving constantly good, hygienic dish washing results. This energy should be used as efficiently as possible, and losses through the exhaust air should be reduced to a minimum. CLIMATE, the innovative energy saving system, prevents loss of energy and significantly reduces the operating costs for the machine. The energy in the hot exhaust air is continuously returned to the machine. In this way, savings of up to 9.5 kWh are possible. The innovative CLIMATE Energy Saving System improves economic efficiency and ecology, meeting the requirements of our customers.



CLIMATE PRO ENERGY SAVING SYSTEM

Only the most innovative energy systems meet the highest demands for cost effectiveness and energy efficiency. HOBART's CLIMATE PRO Energy Saving System is fully up to these expectations. The thermal energy contained in the exhaust air is 100 % regenerated and returned to the rinse process. In compliance with VDI 2052, the room climate is improved at the same time thanks to constantly low exhaust air temperatures. The CLIMATE PRO Energy Saving System not only significantly reduces the energy consumption of the machine but also the related operating costs. Savings of up to 25 kWh are possible. There is no easier way to save money.



WASH RESULT

HOT-TEMP WASHING

Washing is the result of the combined action of temperature, time, mechanical action and chemicals. Water temperature has the biggest influence on the wash result, much more than the wash pressure. Conventional flight-type dishwashers clean the wash ware at approx. 60 °C. The HOT-TEMP Washing of the **PREMAX**-line washes at an initial temperature of approx. 67 °C. This leads to a significant increase in the efficiency of the detergent – the wash ware gets clean faster, which confirms us as leading manufacturers in the warewashing industry. The hot wash of the HOT-TEMP Washing increases the capacity of the machine by up to 40 %. In turn, it means the machine also takes up less space.

Temperature at the wash ware



TRI-RINSE

The TRI-RINSE consists of the pre-rinse nozzle, a pumped rinse and a fresh water final rinse. The pre-rinse nozzle rinses off most detergent from the wash ware before entering the rinse zone. The water is directed back into the wash tank, minimizing detergent addition into the recirculating rinse water.

FREEFLOW CONVEYOR BELT

How the wash ware items are positioned in the machine could influence whether or not the wash water reaches them directly. A tray can cover a plate that comes after it so that the plate is only sprayed indirectly with wash water via reflex water rebounding off other items. The patented FREEFLOW Conveyor Belt system eliminates spray shadow areas. The water reaches each wash ware item directly. The FREEFLOW Conveyor Belt optimises the washing performance even when the machine is loaded with unsorted wash ware items.

CONTACT-PLUS WASH SYSTEM

The impact with wash water via the wash arms is, apart from the temperature, the main factor influencing the cleaning result. The precision of the Wide Angle Nozzles FAN makes it possible to reduce the distances between the wash arms. The wash arms are located very close to one another and thus achieving full cleaning performance. In connection with the 65 % wider wash jets, the new configuration of the Wide Angle Nozzles FAN washes the items twice per wash arm. In the **PREMAX**-line, the 13 wash arms (**PROFI**: 11) of the patented CONTACT-PLUS Wash System ensure an optimum wash result thanks to the significant increase of the active contact time.



RO-L REVERSE-OSMOSIS-SYSTEM

In terms of hygiene and spotlessness, our customers' expectations in the rinse process are constantly increasing. The RO-L Reverse-Osmosis-System by HOBART provides the perfect rinsing results. Continuous treatment with state-of-the-art membrane and filter technology ensures fully demineralized water - for hygienically clean wash ware without any spots. The RO-L Reverse-Osmosis-System can be comfortably set up next to the dishwasher. If a small footprint is of importance, it can also be integrated in the dishwasher. Reliably, spotless, and hygienic - RO-L Reverse-Osmosis-System, the innovative solution.

HOBART



UNIQUE TO THE
WORLD MARKET

SENSOTRONIC WASHING INTELLIGENCE

AQUA-ADAPT WATER CONSUMPTION CONTROL

Modern warewash systems have a range of speeds that you can set manually, according to the wash ware load, the level of soiling or the time you have available for dishwashing. The patent pending AQUA-ADAPT Water Consumption Control automatically adjusts the hourly fresh-water consumption of the **PREMAX**-line to the selected transfer speed, keeping water volumes per meter of the dishwasher at all times at an optimised level. In warewashing systems fitted with a tray-return conveyor belt the speed and fresh-water consumption are adjusted automatically. In dual-tank systems, one tank remains in standby mode until the dishwasher reaches full capacity to prevent water wastage at low machine speeds.

AUTO-SAVE COMPARTMENT DETECTION

Intermittent loading of ware during the dishwashing shift means that your appliance is not running at capacity. Gaps will arise in your wash ware load; on average, they will amount to around thirty to forty percent of your wash ware compartments throughout the washing period, depending on how you use the appliance. The patent pending AUTO-SAVE Compartment Detection of the **PREMAX**-line automatically detects these gaps, and immediately reduces the fresh-water supply down to the minimum necessary for a perfectly hygienic result while cutting water, power and detergent consumption.



PREMAX
LINE
EXCLUSIVE



BEST-START SYSTEM CHECK

Each time the machine is filled with fresh water, the relevant parameters for hygiene and proper washing, such as the heating system, pumps, wash arms and strainer systems, are automatically checked for correct positioning and operation. Furthermore, the BEST-START System Check permanently monitors the functionality of each wash pump by means of the innovative Pump Check. The result of the system check of the **PREMAX**-line (patent pending) is clearly displayed on the colour touch screen of the control system. If there are deviations from the nominal status, the machine operator is informed by means of clear symbols and plain text explanations. The intelligent system also suggests measures to be taken to rectify the situation.



CUTLERY PROGRAMME

Cutlery washing is always a particular challenge in practical work. Work-intensive work steps such as separate collecting and soaking of cutlery frequently complicate a smooth rinse process. The cutlery programme available as an option has a comfortable solution to this well-known problem. Specifically developed cutlery baskets and intelligent sensors in the machine make sure that the cutlery is identified automatically. The machine then automatically adapts the wash and rinse parameters in such a way that an optimum cleaning result can be achieved. The innovative cutlery programme is the ideal solution for a smooth rinse process. State-of-the-art technology improves the rinsing results and reduces the workload by automated processes.





SENSOTRONIC WASHING INTELLIGENCE

PREMAX LINE EXCLUSIVE

GLASS PROGRAMME

In most cases, glasses are also washed in a flight-type or rack-type dishwasher. The optional glass rinse programme of the **PREMAX**-line perfectly adjusts the rinse process to the high demands of glass cleaning. The machine automatically detects the coded baskets. The rinse parameters immediately adapt to the requirements of the current batch. The glass programme (patent pending) ensures optimum cleaning results every time.



MINIMAL RESOURCE MANAGEMENT

The wash result is largely dependent on how heavily your wash ware is soiled, and how much soil enters the appliance; widespread soiling affects not only wash performance, but also rinse results, so modern filtering and screening systems are vital. The **MINIMAL** Resource Management system takes it a step further in innovative washing, keeping fresh-water consumption down to a necessary minimum. The smart soiling sensor detects any increased soiling in the appliance and automatically increases the amount of fresh water supplied to the system, fully automatically ensuring high tank water quality while keeping average water consumption extremely low.

INTENSIVE² PAN WASHING PROGRAMME

In the course of wash ware cleaning, metal items such as pots, pans, and Gastronorm bowls are frequently included in the dishwasher loads. The optional **INTENSIVE²** Pan Washing Programme (patent pending) automatically identifies metal wash ware and automatically adjusts the wash parameters. Via special metal detectors in the entry area of the machine, the transport speed and the washing pressure are intelligently adjusted so that they perfectly match the requirements of the wash ware in the detected area, ensuring optimum cleaning results. With the **INTENSIVE²** Pan Washing Programme, no manual changes to the machine settings are required for perfect cleaning of this type of wash ware.



PERMANENT CLEAN

PERMANENT CLEAN AUTOMATIC SOIL REMOVAL

- Prevents soil transfer through the machine
- Actively removes soiling within the zone
- Maintains high-level wash water quality
- Reduction in water, energy, and detergent consumption
- Reduces refilling during operation
- Convenient removal of soiling at the end of the dishwashing shift

In busy kitchens, large amounts of dirt collecting in the pre-wash section of the rack-type dishwasher can normally not be prevented. This increases wash water soiling and more frequent tank water changes. Apart from that, this also has detrimental effect on waste water and degreasing. The PERMANENT CLEAN system automatically actively removes coarse soiling from the appliance in the pre-wash phase using a well-designed and effective filter system. The coarse soiling in this zone is permanently filtered out and pumped into a filter drawer of the machine to keep pre-wash results clean at all times. Food residues can then be conveniently removed from the drawer at the end of

the dishwashing shift. This eliminates the time-consuming chore of emptying the filter basket, interrupting operation. The PERMANENT CLEAN Automatic Soil Removal removes dirt particles from the cleaning process before they affect the water quality, ensuring a permanently high quality of the wash water. As a result, you need to refill less detergent during the ongoing process and interim emptying of the wash tank can be omitted. This gives you further savings in operating costs while automatically reducing degreaser and waste water burden, and protecting the environment.





DRYING RESULT

PUMPED RINSE

The temperature is an important factor for the drying of the wash ware. In conventional dishwashers the highest temperature is in the fresh-water rinse. For heating up the wash ware, there is only the volume of the fresh-water consumption available. In the patented pumped rinse of the **PREMAX**-line the hot water is circulated several times and increases the temperature input on the wash ware. The better heating up of the wash items supports the selfdrying effect. It optimises drying results and reduces the energy required for drying.

GUIDEAIR DRYER

A conventional drying blows the warm air on the wash ware from above. The air reflects uncontrolled from below to above. The patented GUIDEAIR Dryer system directs air onto the wash ware from the top and side through channels and nozzles, while specialised air blades in the drying drawer direct a powerful airflow onto your wash ware from underneath. The GUIDEAIR Dryer guarantees perfect drying results for hollow items such as cups, bowls and glasses.

COMFORT

PROTRONIC XL

All key functions and data are bundled in the control of the dishwasher. Thus, the control must be easy and quick to operate and allow for comfortable, self-explanatory selection of the appropriate operating options. The large, comfortable PROTRONIC XL Control System is standard equipment on the **PREMAX** FTPi line and an optional extra for all **PROFI** FTNi machines. On a clearly structured, coloured touch screen, the PROTRONIC XL Control shows an innovative operating concept. Thanks to the simple, modern user interface, operators quickly and intuitively understand how to operate the machine. All key hygiene-related information and functions are visible on the large touch screen at a glance. Depending on their authorization level, different user groups can see different information.



The PROTRONIC XL has some additional innovative functions which are unique in the market:

- Visualisation of temperatures and error messages for the individual zones
- Automatic keeping of the maintenance history according to DIN
- Comfortable data storage in the control
- Message management system
- Visualisation of the operating manual
- Training video can be watched directly

In handling and hygiene control, the innovate PROTRONIC XL Control is much more advanced than previous controls, which greatly simplifies the operation, documentation and control of the machine.



SUPPORT

SMARTRONIC CONTROL

The SMARTRONIC Control is standard equipment for the **PROFI**-line. In busy periods, a machine must be ready to operate quickly and reliably. The SMARTRONIC single-button operation combines the main functions in the START programme: Switch on, wash and switch off. The START button shows, in clearly distinguishable colours, the current operating status: heat, wash, ready. Details can be accessed as required at the touch of a button. Operating errors and any related failures are virtually eliminated.

DROP-IN WASH SYSTEM

Simple removal and secure insertion of the wash system on drawer runners.

CODED WASH AND RINSE ARMS

The wash and rinse arms are clearly designed to prevent risk of confusion when inserting.

CODED CURTAINS

Easy to take out and insert. The clear marking on the wash curtains prevents confusion when inserting.

AUTO-CLEAN SELF CLEANING SYSTEM

Hygiene is the key factor when handling dishes and other wash ware. For this reason, thorough cleaning of the dishwasher in regular intervals is indispensable. This mandatory task used to require a lot of time-consuming manual work. This is no longer the case with the AUTO-CLEAN Self Cleaning System (patent pending), a unique feature in world-wide dishwashing technology. This innovative feature, which is standard equipment on the **PREMAX** FTPi line and an optional extra on the **PROFI** FTNi line, provides for automated self-cleaning of the machine. The sophisticated arrangement of the dedicated cleaning nozzles ensures thorough cleaning of the entire machine interior. Thanks to their innovative design, it is no longer necessary to remove the wash arms for cleaning. The novel AUTO-CLEAN system significantly reduces the operators' workload. Fully automated dishwasher cleaning at the push of a button is a revolution in terms of operating ease and comfort while ensuring premium hygiene. Cleaning a flight-type dishwasher has never been that quick and easy.



HINGED ENTRY SECTION

Most of the food waste occurs in the feeding section of the machine. The upward folding entry cover ensures convenient accessibility and easy cleaning. Operators do not have to fumble with lift off panels.

MOULDED DRAIN ELEMENT

Dirt is directed via beading to a central point and into the drain. This prevents dirt accumulation in the tank.

COMPLETELY MOULDED TANK

The tank sump and tank bottom are moulded from one single part. There are no corners and edges or weld seams where dirt could accumulate. This optimises cleaning and hygiene.

CODED CLEANING ASSISTANT

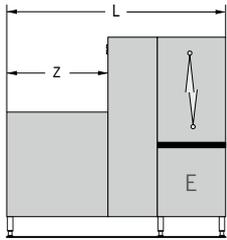
Blue markings on the components in the machine help the operator to identify the components which require cleaning.



MODULE SELECTION

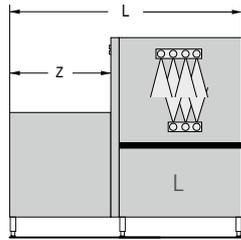
PRE-WASH ZONE

FTNi



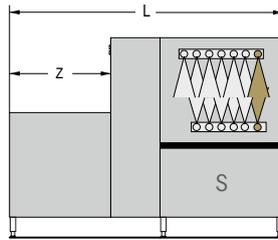
	L	Z
1 E	1,300	440
2 E	1,600	740
3 E	1,900	1,040

FTNi | FTPI



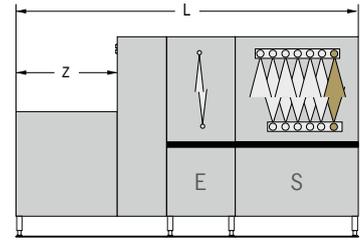
	L	Z
0 L	1,400	440
1 E	1,700	740
2 E	2,000	1,040

FTNi | FTPI



	L	Z
1 S	1,700	440
2 S	2,000	740
3 S	2,300	1,040

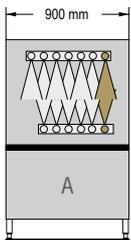
FTNi | FTPI



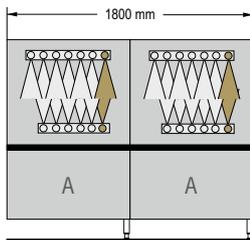
	L	Z
1 E-S	2,200	440
2 E-S	2,500	740
3 E-S	2,800	1,040

MAIN WASH ZONE

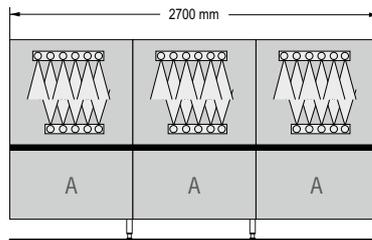
FTNi | FTPI



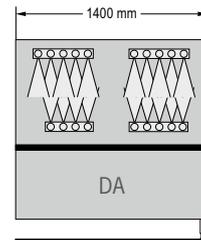
FTNi | FTPI



FTNi

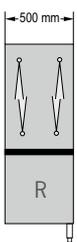


FTPI

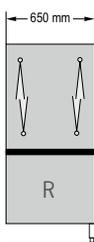


RINSE ZONE

FTNi | FTPI

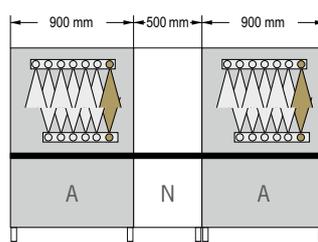


FTNi | FTPI

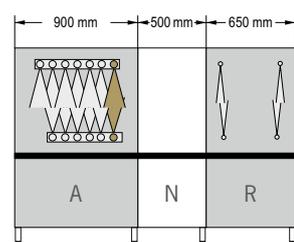


NEUTRAL ZONES

FTNi | FTPI

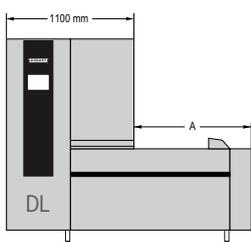


FTNi | FTPI

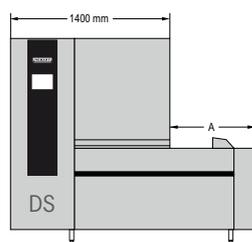


DRYING ZONES

FTNi | FTPI



FTNi | FTPI

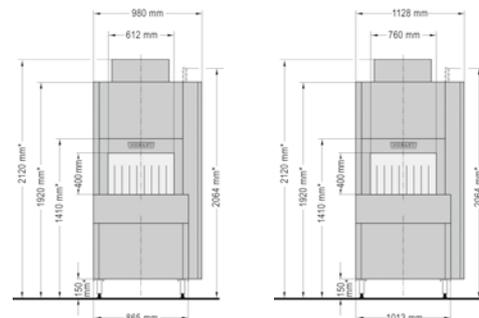


FTNi | FTPI



	L	A
DL 3	1,900	800
DL 4	2,200	1,100
DL 5	2,500	1,400
DL 6	2,800	1,700

	L	A
DS 4	2,200	800
DS 5	2,500	1,100
DS 6	2,800	1,400
DS 7	3,100	1,700



FTNi | FTPI-Dimensions

Loading width: 612 mm and 760 mm

Loading height: 440 mm

FEATURES

	PROFI-LINE	PREMAX-LINE
MODELS	FTN	FTP
TWINLINE	○	○
ECONOMY		
50PERCENT Fresh-water Rinse	–	● PREMAX LINE EXCLUSIVE
Energy management	●	●
Detergent saving system	●	●
CLIMATE Energy Saving System	○	●
CLIMATE PRO Energy Saving System	○	○
WASH RESULT		
HOT-TEMP Washing	–	● PREMAX LINE EXCLUSIVE
TRI-RINSE	●	●
CONTACT-PLUS Wash System	●	●
FREEFLOW Conveyor Belt	–	●
RO-L Reverse-Osmosis-System	○	○
SENSOTRONIC WASHING INTELLIGENCE		
AQUA-ADAPT Water consumption Control	–	● PREMAX LINE EXCLUSIVE
AUTO-SAVE Compartment Detection	–	● PREMAX LINE EXCLUSIVE
BEST-START System Check	–	● PREMAX LINE EXCLUSIVE
Glass programme	–	○ PREMAX LINE EXCLUSIVE
Cutlery programme	–	○ PREMAX LINE EXCLUSIVE
MINIMAL Resource Management	–	● PREMAX LINE EXCLUSIVE
INTENSIVE ² Pan Washing Programme	–	○ PREMAX LINE EXCLUSIVE
PERMANENT CLEAN AUTOMATIC SOIL REMOVAL	○	●
DRYING RESULT		
Pump rinse	–	● PREMAX LINE EXCLUSIVE
GUIDEAIR Drying System	●	●
COMFORT		
PROTRONIC XL Control	○	●
SMARTRONIC Control	●	–
DROP-IN Wash System	●	●
Coded wash and rinse arms	●	●
Coded Curtains	●	●
Coded cleaning assistant	●	●
SUPPORT		
AUTO-CLEAN Self Cleaning System	○	●
Wash system	●	●
Alligator clip	●	●
Completely moulded tank	●	●
Filter drawing in the entry section	●	●
DOCUMENTATION		
Hygiene	○	–
Hygiene-Plus	○	●



TECHNICAL DATA

PROFI-LINE

PLATE CAPACITY		CONVEYOR SPEED	AVERAGE WATER CONSUMPTION	ENERGY CONSUMPTION in kWh ^[3]		RECOMMENDED MODEL SELECTION	TOTAL LENGTH	ENTRY SECTION	EXIT SECTION
acc. to DIN 10510	maximum	(acc. to DIN 10510) in m/min	(acc. to DIN 10510) in l/h ^[2]	with heat recovery	with heat pump		in mm	in mm	in mm
2,230	2,530	1.02	160	33.7 (37.5)	n.a.	FTNi 1-E-A-DL3	4,600	440	800
2,360	2,770	1.08	160	33.6 (39.0)	21.1 (29.3)	FTNi 0-L-A-DL3	4,700	440	800
						FTNi 0-L-A-DL4	5,000	440	1,100
						FTNi 1-L-A-DL3	5,000	740	800
						FTNi 1-L-A-DL4	5,300	740	1,100
2,680	3,230	1.23	160	33.8 (36.7)	21.4 (30.0)	FTNi 1-S-A-DL3	5,000	440	800
						FTNi 1-S-A-DL4	5,300	440	1,100
						FTNi 2-S-A-DL4	5,600	740	1,100
						FTNi 2-S-A-DL5	5,900	740	1,400
2,680	3,820	1.23	160	33.8 (36.7)	21.4 (30.0)	FTNi 1-S-A-DS4	5,300	440	800
						FTNi 1-S-A-DS5	5,600	440	1,100
						FTNi 2-S-A-DS5	5,900	740	1,100
						FTNi 2-S-A-DS6	6,200	740	1,400
3,210	3,820	1.47	160	33.8 (36.7)	21.4 (30.0)	FTNi 1-E-S-A-DS5	6,100	440	1,100
						FTNi 2-E-S-A-DS5	6,400	740	1,100
						FTNi 2-E-S-A-DS6	6,700	740	1,400
						FTNi 2-E-S-A-DS7	7,000	740	1,700
3,640	5,190	1.67	180	40.9 (44.9)	24.9 (32.9)	FTNi-2-S-A-A-DS5	6,800	740	1,100
						FTNi-2-S-A-A-DS6	7,100	740	1,400
						FTNi-2-S-A-A-DS7	7,400	740	1,700
4,210	5,590	1.93	180	40.9 (44.9)	24.9 (32.9)	FTNi-2-E-S-A-A-DS5	7,300	740	1,100
						FTNi-2-E-S-A-A-DS6	7,600	740	1,400
						FTNi-2-E-S-A-A-DS7	7,900	740	1,700
4,650	6,550	2.13	190	46.9 (53.1)	28.9 (42.6)	FTNi 2-S-A-A-A-DS5	7,700	740	1,100
						FTNi 2-S-A-A-A-DS6	8,000	740	1,400
						FTNi 2-S-A-A-A-DS7	8,300	740	1,700
5,190	7,200	2.38	190	46.9 (53.1)	28.9 (42.6)	FTNi 2-E-S-A-A-A-DS5	8,200	740	1,100
						FTNi 2-E-S-A-A-A-DS6	8,500	740	1,400
						FTNi 2-E-S-A-A-A-DS7	8,800	740	1,700

PLATE CAPACITY		PREMAX-LINE							
		CONVEYOR SPEED	AVERAGE WATER CONSUMPTION	ENERGY CONSUMPTION in kWh ^[2]		RECOMMENDED MODEL SELECTION	TOTAL LENGTH	ENTRY SECTION	EXIT SECTION
acc. to DIN 10510 ^[3]	maximum	in m/min	in l/h ^[1]	(connected value in kW)			in mm	in mm	in mm
				with heat recovery	with heat pump				
2,620	3,280	1.20	130	32.4 (39.0)	18.4 (28.5)	FTPi 0-L-A-DL3	4,700	440	800
						FTPi 0-L-A-DL4	5,000	440	1,100
						FTPi 1-L-A-DL3	5,000	740	800
						FTPi 1-L-A-DL4	5,300	740	1,100
2,620	3,280	1.20	130	32.4 (39.0)	18.4 (28.5)	FTPi 0-L-ADS4	5,000	440	800
						FTPi 0-L-ADS5	5,300	440	1,100
						FTPi 1-L-ADS4	5,600	740	800
						FTPi 1-L-ADS5	5,900	740	1,100
3,160	3,820	1.45	130	33.1 (39.7)	19.9 (29.2)	FTPi 1-S-A-DS4	5,300	440	800
						FTPi 1-S-A-DS5	5,600	440	1,100
						FTPi 2-S-A-DS5	5,900	740	1,100
						FTPi 2-S-A-DS6	6,200	740	1,400
3,490	5,230	1.60	130	33.1 (39.7)	19.9 (29.2)	FTPi 1-E-S-A-DS5	6,100	440	1,100
						FTPi 2-E-S-A-DS5	6,400	740	1,100
						FTPi 2-E-S-A-DS6	6,700	740	1,400
						FTPi 2-E-S-A-DS7	7,000	740	1,700
4,100	5,590	1.88	150	40.3 (47.9)	29.3 (41.2)	FTPi 2-S-D-A-DS5	6,400	740	1,100
						FTPi 2-S-D-A-DS6	6,700	740	1,400
						FTPi 2-S-D-A-DS7	7,000	740	1,700
5,020	7,200	2.30	160	45.2 (50.9)	29.7 (36.7)	FTPi 2-S-AA-DS5	6,800	740	1,100
						FTPi 2-S-AA-DS6	7,100	740	1,400
						FTPi 2-S-AA-DS7	7,400	740	1,700

All data for machines with a loading width of 612 mm.

^[1] Fresh-water consumption values under optimised conditions and in **PREMAX** models using the SENSOTRONIC system (different customer-specific values are possible).

^[2] Energy consumption figures in a fully loaded machine

^[3] According to hygienic wash results as per DIN 10510 standard.



THE COMPANY

HOBART is the world market leader in commercial warewashing technology and renowned manufacturer of cooking, food preparation, refrigeration, and environmental technology. Established 1897 in Troy, Ohio, HOBART today employs more than 6,500 employees around the world. At our manufacturing plant in Offenburg, Germany, HOBART develops, produces, and distributes warewashing technology worldwide. Internationally, gastronomy hotels canteens, bakeries and butcher shops, supermarkets, airlines and cruise ships swear by our innovative products, which are considered to be economical and ecological market leaders.



WHENEVER THE FIRST
MACHINE WILL BE CAPABLE OF
WASHING WITHOUT WATER –
IT WILL BE A HOBART.

We provide this promise of quality to our customers, and it represents our personal standard upheld by all our staff at HOBART.

OUR VISION - WASH WITHOUT WATER

Intensive market research has shown, that our customers expect warewashing technology that combines efficiency with optimal performance. We hold ourselves to these claims, and they form the foundation for our vision of „washing without water“. This vision is our continuous incentive to walk on new paths in order to constantly reduce the water, energy and chemical consumption. Step by step, we would like to come closer to our goal with innovative excellence, and we already know: Whenever the first machine will be capable of washing without water – it will be a HOBART.

OUR FOCUS

INNOVATIVE - ECONOMICAL - ECOLOGICAL

This is our philosophy. To us, innovation means continuously setting new standards in technology, combined with real added value for the customer. An enterpriseowned technological centre and an innovation centre for warewashing technology at our headquarters in Germany make this possible. Highly efficient products are created with bundled innovation, which continuously confirm our status as technological leader. To be economical means to set standards in relation to the lowest operating costs and minimal use of resources, and to revolutionise the market continuously. To be ecological means a responsible handling of resources and a sustainable energy policy. This applies not only to the product in use, but in general to all areas of the organisation, such as purchasing or manufacturing.



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