

HOBART FT900 FLIGHT-TYPE WAREWASHER



Energy efficient. Water efficient. Cleaning efficient.
So you're efficient.



When the daily specials are plated all day long, the warewasher can't go on break.

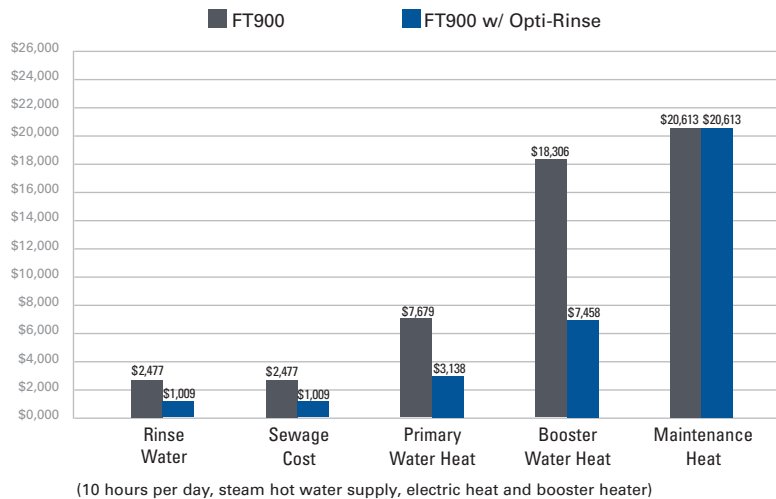


> > > >

It's no surprise that the Hobart FT900 Flight-Type Warewasher is the most popular flight-type warewasher in the industry. Simply put, the Hobart-tough FT900 works, with durable construction, efficient operation and features that make the operator's job easier.

Equipped with standard features such as Hobart's advanced Opti-Rinse™ technology system, insulated hinged doors and digital controls, plus options such as our Energy Recovery system, not only is the FT900 the most popular warewasher available, but it's one of the most energy- and water-efficient choices as well, using as little as 72 to 132 gallons per hour (GPH) of final rinse water, depending on the model.

Operating Cost Comparison-Annual Savings of \$18,325



Hobart's exclusive Opti-Rinse technology saves more than 59% in rinse water and energy over those models without Opti-Rinse. Depending on the size of the operation and number of hours the machine is used, average annual savings can add up to \$34,000.

works for you

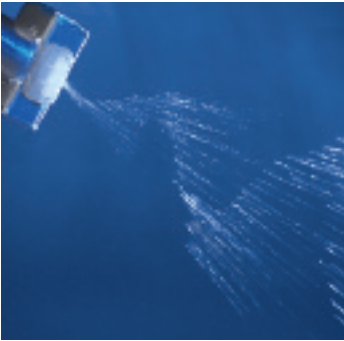
Hobart FT900 Series Flight-Type Warewashers



> One of the most reliable, energy- and water-efficient warewashers.
No wonder it's one of the most popular.



Bigger cleaning power. Smaller utility bills.



> Opti-Rinse technology creates a strong and powerful spray by forming an S-shaped pattern across the surface of the ware, causing larger water drops and transferring heat more efficiently.



> Sloping screens and scrap baskets reduce food particles in the prewash and wash tank, requiring fewer tank fills and decreasing water and energy use.

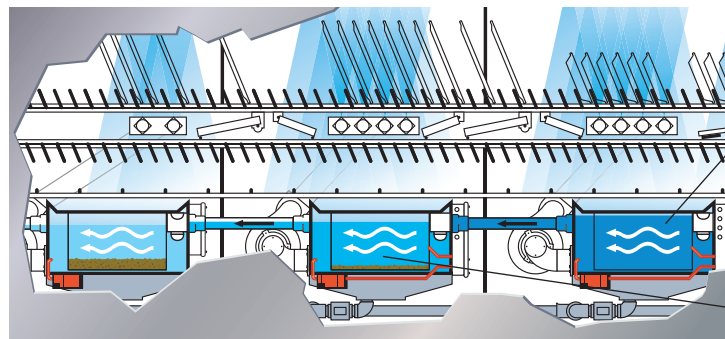
Hobart's patent-pending Opti-Rinse technology is the industry's most advanced water- and energy-saving rinse system. Opti-Rinse technology creates a strong and powerful spray by forming an S-shaped pattern across the surface of the ware. The pattern means a savings of more than 59% in water and energy, and even helps you save additional money by reducing the size of the booster heater required.

The secret behind Opti-Rinse is bigger drops. Bigger is better because bigger drops transfer heat more efficiently to the ware. The result: completely sanitized, sparkling-clean ware.

Designed for efficiency from the inside out. The FT9000 warewasher maximizes efficiency and minimizes waste in almost every detail. Hobart's cascading water system conserves energy and water by replenishing each tank with the heated water from the adjacent tank, as it moves through the machine from the rinse to prewash area.

Meanwhile, our exclusive soil management system results in fewer tank fills, which reduces water and energy use. Sloping screens and deep collection baskets work together to suspend food soil and keep it out of the tanks.

FT900 Cascading Water and Soil Management System



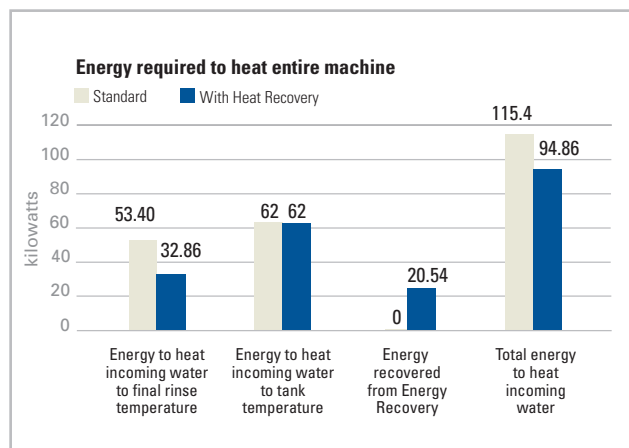
Heated make-up water requires less energy to maintain temperature as it refills each tank from the power rinse to the prewash area.

Scrap baskets effectively capture soil, keeping it from the prewash, wash and power rinse tanks for a more efficient cycle and cleaner ware.

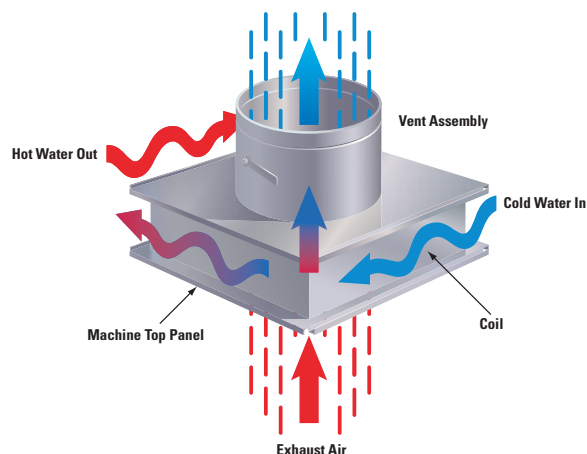
Additional features save more water and energy:

- Multi-layer curtains separate wash and rinse zones to reduce carryover of water and to control air movement, helping maintain proper operating temperatures.
- When activated, the dish limit switch stops the rinse water flow and alerts the operator to unload the ware.
- When no ware is detected, electronic sensors automatically initiate an energy-saving idle mode.
- Insulated chamber and doors help hold heat for greater energy efficiency.

Harness existing heat while significantly reducing energy consumption.



> Hobart's optional Energy Recovery system can add to the energy savings by 16%, or approximately \$3,200 a year.



> Washing and drying items in a warewasher generates heat. The Hobart Energy Recovery system captures the air exhausted by the machine and uses heat exchangers to recycle it into energy, which is then used to preheat the incoming water supply.

Even if you serve more and more people each day, you can cut down on the energy it takes to clean up after them.

Hobart's optional Energy Recovery system can add to the FT900 warewasher's energy savings by as much as 16%, or \$3,200 a year.

The Energy Recovery system achieves these savings by taking advantage of the heat that the machine already generates—heat that would otherwise simply be vented outside—recycling it to preheat the incoming water supply to 110°F or higher before entering the booster heater.

The cold ground temperature water passes through a coil positioned directly in line with the machine's exhaust system to capture energy from the exhaust air to elevate the temperature of the water.

energy recovery



When you clean up to 14,316 pieces of ware in an hour, every day is a productive day.



> Conveyor speed is adjustable from 4 to 8.5 FPM, depending on model, to match type of ware, soiled condition or workforce requirements. This makes it possible to clean 10,611 to 14,316 of pieces of ware per hour.



> A 30 $\frac{1}{2}$ "-wide conveyor belt increases volume and versatility for improved productivity.



> Ergonomic load and unload platform heights minimize reaching.

The clean just keeps on coming. The FT900 warewasher can clean anywhere from 10,611 to 14,316 pieces of ware per hour, using as little as 72 to 132 GPH of final rinse water, depending on the model.

Washing that keeps up with your kitchen. A 30 $\frac{1}{2}$ "-wide conveyor belt enables increased volume, while multiple belt configurations allow a wide variety of ware to be washed.

Speed it up or slow it down—an adjustable conveyor speed of 4 to 8.5 FPM (depending on model) lets you adjust to the type of ware, soiled condition or workforce requirements. So more lightly soiled ware can be cleaned in less time, while more time can be taken with heavily soiled ware.

The power of Power Wash. The Power Wash pattern lends optimum cleaning power. A 292-gallon-per-minute (GPM) water flow creates a “wall of water.” Meanwhile, V-shaped pegs enhance the spray pattern of the lower wash and rinse arms, resulting in cleaner ware.

The FT900 helps the operator work more efficiently, too. Ergonomic platform heights for staging ware at both ends of the machine minimize reaching, letting operators load and unload with ease.

volume & versatility

A warewasher that's built to last because the dishes never end.



> The Opti-Rinse nozzle of KYNAR® resin resists corrosion, chemicals, clogging and heat.



> Hobart's rolled hem rail design adds greater structural integrity to support the belt and ware.



> Labyrinth stainless steel door design increases seal durability.

Like all Hobart products, the FT900 flight-type warewasher is designed to help you achieve the highest return on your equipment investment over its entire life cycle.

The longer life starts with a heavy-gauge, stainless steel frame, combined with the FT900's heavy-duty rolled hem rail, which together add greater strength and structural integrity, plus superior support for the flight belt.

The doors and chamber are insulated, double-wall, stainless steel construction, and the doors are hung on heavy-duty, stainless steel brackets designed to stand up to the kind of daily use and abuse kitchen equipment can suffer.

The stainless steel drawn tanks minimize the number of welded seams, and all pumps and impellers are stainless steel, further adding to the FT900's durability.

Features that increase peace of mind. A variety of features helps ensure that the FT900 is reliable and hardworking. Totally enclosed, fan-cooled motors are equipped with inherent overload protection for longer life. Corded and cabled, prewired connections reduce the potential for water and moisture damage. The NEMA-12 rated control panel is water resistant for added reliability. Low-water sensors for the power wash and power rinse tanks protect the heating elements.





The FT900 is built to help you work better.



> A conveniently located digital display control panel lets the operator verify machine status and temperatures at a glance.

In a busy kitchen, every time-saver is a benefit. These FT900 models save you time and increase your peace of mind.

The digital control panel provides the operator with crucial information at a glance, such as machine status and temperatures. So whether it's an operational indicator (the machine is filling with water) or an alert (a door is open), little troubleshooting is required.

Efficiency from every angle. Conveyor start-and-stop controls are located for easy access at the load, unload and the center of the machine. And the wash arm design makes correct installation simple, allowing for proper machine operation.

> The exclusive removable flush arm rinses food scraps from the loading section into the prewash area scrap basket.



> Debossed stainless steel wash arm manifolds slide in and out on a rail, making it simple to remove for easy cleaning.



> The auto-position rinse arms ensure that the arms and nozzles are properly seated in the machine to provide a consistent sanitizing rinse pattern.



It can clean all day. But you can clean it in no time.

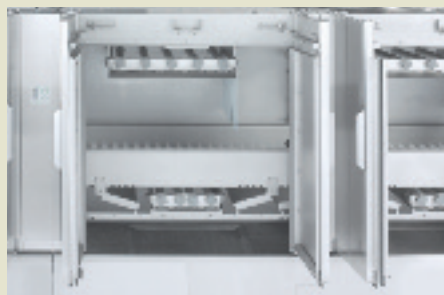
We designed the FT900 with easy access and thoughtful construction to keep cleaning time to a minimum.

Lift-off panels throughout the machine provide greater access to clean under and around the conveyor, as well as maintain the machine.

Large, hinged doors provide operators greater access to the interior. The smooth surface of the fully enclosed back panels and the rear manifold design create an obstruction-free interior for quick cleanup between shifts.

To reduce debris on the load platform, our exclusive removable flush arm rinses food scraps from the loading section into the prewash area scrap basket. The stainless steel, debossed wash arm manifolds are easy to remove, clean and replace. And our drawn tanks with coved corners and a limited number of welded seams make them easier to clean for optimum efficiency and labor savings.

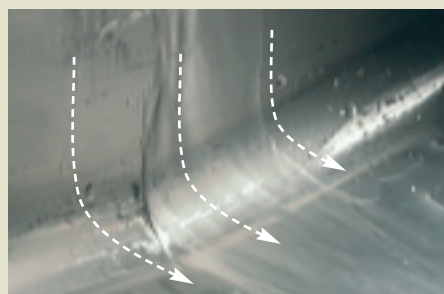
Fewer parts mean less to maintain. Instead of multiple screens and scrap baskets, each tank is fitted with just one flat screen and one large collection basket. This makes for quicker and more efficient breakdown and cleaning, and saves the operator a great amount of time.



> Large, hinged access doors provide easier access to the interior for cleaning.



> Lift-off panels at the load and unload ends improve access under the conveyor for easier cleaning.



> Coved corners and limited welded seams make cleaning the drawn tank easier.

easy to clean





With Hobart, you get more than just equipment.

Hobart support ensures that your warewashing system operates at peak performance by providing technical support including:

- No-obligation site survey to analyze your needs—staffing, system layout and design—to tailor a customized dishroom solution.
- An efficient dishroom analysis, highlighting areas that will reduce operational costs and improve productivity. This includes an assessment of waste management, utensil washing and ware handling.
- Ongoing sales training as needed to help ensure maximum productivity and uptime.

	FT900	FT900BD	FT900D	FT900DBD	FT900S	FT900SBD	FT900SD	FT900SDBD
Conveyor Speed (fpm)	4-8.5	4-8.5	4-8.5	4-8.5	4-6.3	4-6.3	4-6.3	4-6.3
Maximum dishes per hour	14,316	14,316	14,316	14,316	10,611	10,611	10,611	10,611
Tank Configurations	Prewash Wash Rinse	Prewash Wash Rinse	Prewash Wash Rinse Dual Rinse	Prewash Wash Rinse Dual Rinse	Prewash Wash	Prewash Wash	Prewash Wash Dual Rinse	Prewash Wash Dual Rinse
Tank Capacity (gal.)	Prewash - 40 Wash - 40 Rinse - 40	Prewash - 40 Wash - 40 Rinse - 40	Prewash - 40 Wash - 40 Rinse - 40 Dual Rinse - 12.5	Prewash - 40 Wash - 40 Rinse - 40 Dual Rinse - 12.5	Prewash - 40 Wash - 40	Prewash - 40 Wash - 40	Prewash - 40 Wash - 40 Dual Rinse - 12.5	Prewash - 40 Wash - 40 Dual Rinse - 12.5
Final Rinse Consumption GPH @ 20 PSI	132	132	90	90	114	114	72	72
Standard Load Lengths (Ft.)*	5 & 7	5 & 7	5 & 7	5 & 7	5 & 7	5 & 7	5 & 7	5 & 7
Standard Unload Lengths (Ft.)*	5, 7, 9 & 11	9 & 11	5, 7, 9 & 11	9 & 11	5, 7, 9 & 11	9 & 11	5, 7, 9 & 11	9 & 11
Minimum Length	18'- 10.5"	22'- 10.5"	18'- 10.5"	22'- 10.5"	14'- 10.5"	18'- 10.5"	14'- 10.5"	18'- 10.5"
Optional Energy Recovery System	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes

*Other lengths available upon request

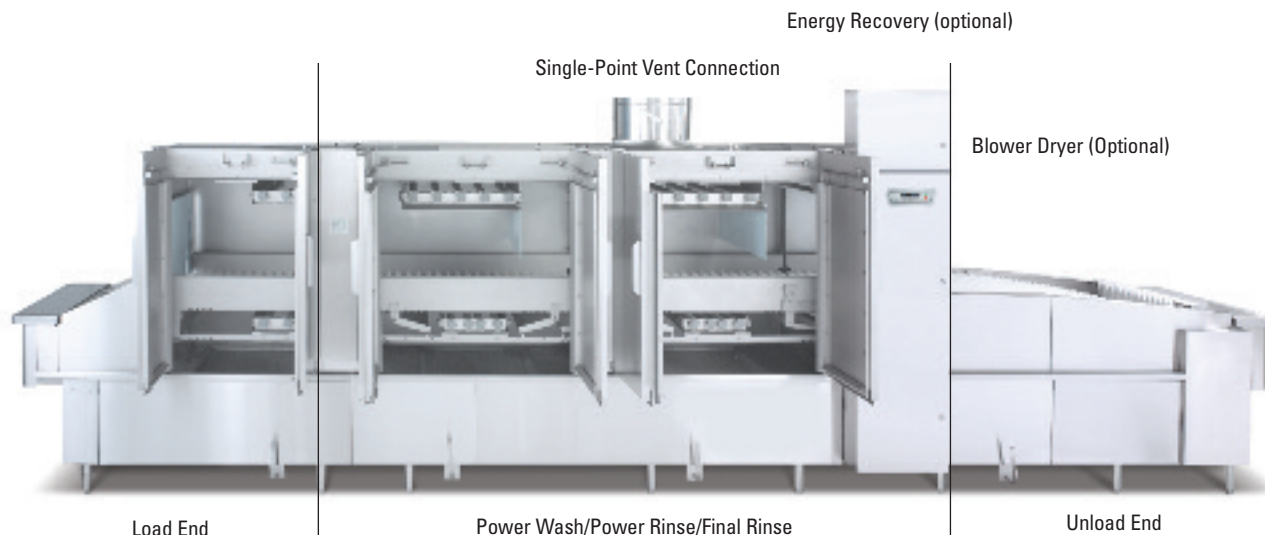
Easy to work with before you even turn it on.



Professional installation sets the tone for years of easy operation. Our factory-trained service team provides the final assembly. The modular design of the FT900 means the unit installs quickly and reliably. Corded and cabled prewired connections simplify installation and minimize the need for service. Single-point ventilation reduces the number of connections, saving time and installation expense.

Fast, reliable service. The Hobart FT900 Flight-Type Warewasher comes with a comprehensive, one-year warranty on parts and labor. Hobart's factory-trained service team—1,700 professionals strong—is by far the largest and most experienced of any manufacturer in the industry. And when you select Hobart Service for your installation, you'll receive an extra six months of warranty coverage. Extended service plans and complete turnkey installations are also available.

> Modular design means the unit installs quickly and reliably.



complete service



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 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