HOBART

Project _____

AIA # _____ SIS # _____

Item # _____ Quantity _____ C.S.I. Section 114000

COMMERCIAL DISHWASHERS

FT SERIES – FT1000e BASE ELECTRIC

FT1000*e* BASE ELECTRIC

Flight-Type Dishwashing Machine

Advansys model shown

Complies with EPA Reduction of Lead in Drinking Water Act 2014

Meets requirements of ASSE Standard No. 1004

SPECIFIER STATEMENT

The specified machine shall be a Hobart flight type dish machine, 58 gallons of final rinse consumption per hour, with dual rinse, hinged & insulated doors, 30" wide conveyor belt, sliding wash arms without caps, & microprocessor controls.

STANDARD FEATURES

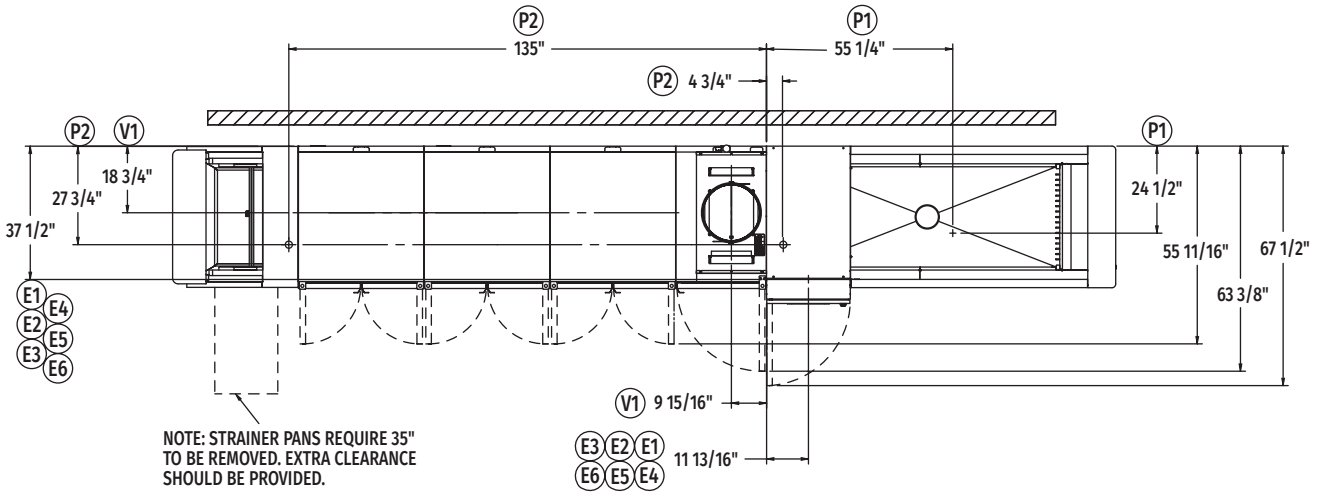
+ Pumped rinse system (pressure gauge not required)
+ Water usage 58 gph
+ Digital controls with machine diagnostics
+ Low temperature alert
+ Hinged insulated cabinet-style doors
+ 31" access on prewash, power wash and power rinse chambers; 20" access on dual rinse and ASR chambers
+ Start and stop switches at both ends
+ Doors open indicator
+ Drains open indicator
+ Door interlocks
+ 3½ H.P. prewash, power wash, and power rinse pump motors, all TEFC
+ Capless auto clean wash arms
+ Easy to remove stainless steel scrap pans and baskets
+ 30" wide conveyor belt
+ Dual rinse
+ Front and rear panels
+ Variable speed conveyor
+ Electric booster heater
+ Configurable drain to load or unload

OPTIONS & ACCESSORIES (Available at extra cost)

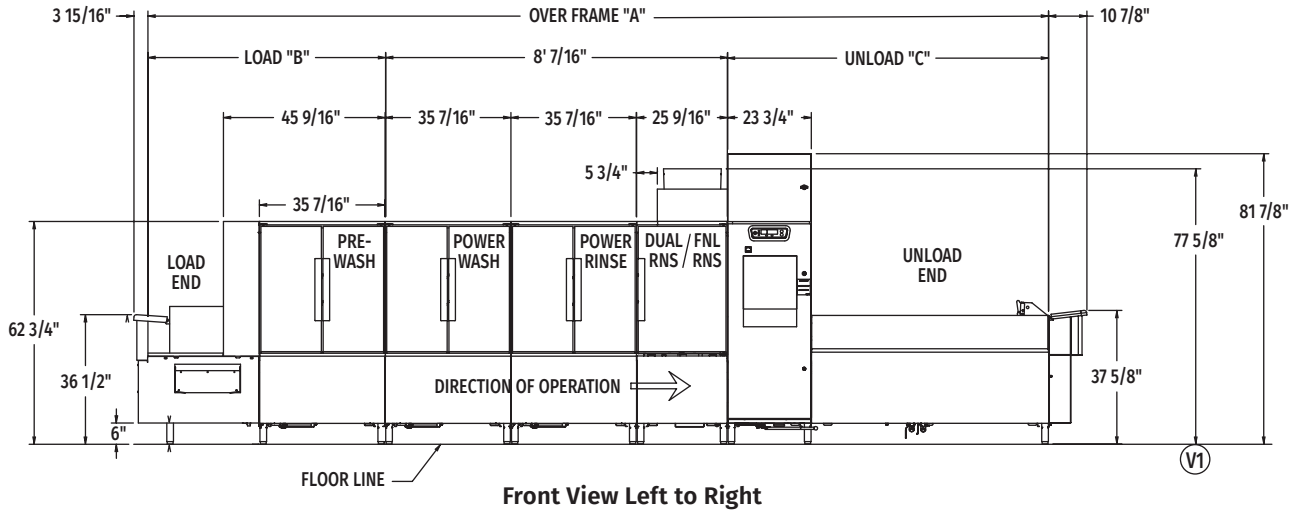
❑ Insulated split, vertical slide-up doors
❑ Multiple conveyor options
❑ Factory mounted circuit breakers
❑ Correctional packages – standard, medium and maximum options (Contact Hobart for details)
❑ Casino packages
❑ 6" higher than standard chamber
❑ Flanged feet
❑ Water hammer arrestor/PRV (installed by others)
❑ Drain water tempering kit (installed by others)
❑ WS-80 water softener

Approved by _____ Date _____ Approved by _____ Date _____

FT1000*e* BASE ELECTRIC
Flight-Type Dishwashing Machine
(Left to Right)



Top View Left to Right

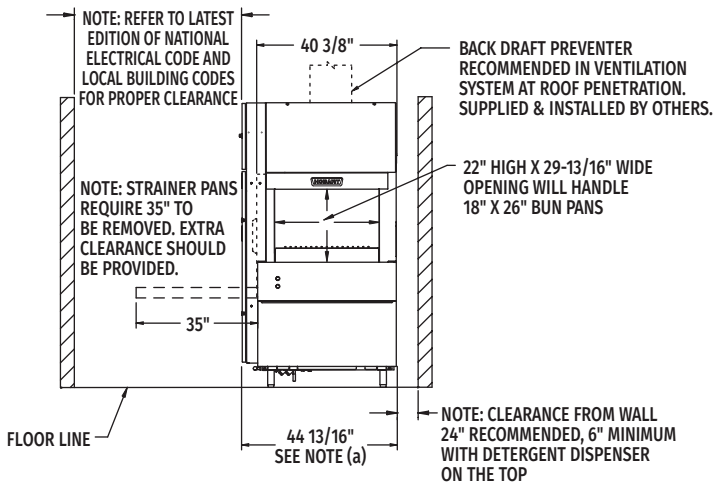


Front View Left to Right

Note: Control box electrical connections – see page 5.

MODEL NO.	"A"	"B"	"C"
FT1019*e* (5.5'-8'-5.5')	19' 2-3/8"	5' 6-15/16"	5' 7"
FT1020*e* (6.5'-8'-5.5')	20' 2-1/8"	6' 6-11/16"	5' 7"
FT1021*e* (7.5'-8'-5.5')	21' 1-31/32"	7' 6-17/32"	5' 7"
FT1021*e* (5.5'-8'-7.5')	21' 1-7/8"	5' 6-15/16"	7' 6-1/2"
FT1022*e* (6.5'-8'-7.5')	22' 1-5/8"	6' 6-11/16"	7' 6-1/2"
FT1023*e* (7.5'-8'-7.5')	23' 1-15/32"	7' 6-17/32"	7' 6-1/2"
FT1023*e* (5.5'-8'-9')	22' 9-5/8"	5' 6-15/16"	9' 2-1/4"
FT1024*e* (6.5'-8'-9')	23' 9-3/8"	6' 6-11/16"	9' 2-1/4"
FT1025*e* (7.5'-8'-9')	24' 9-7/32"	7' 6-17/32"	9' 2-1/4"
FT1025*e* (5.5'-8'-11')	24' 9-1/4"	5' 6-15/16"	11' 1-7/8"
FT1026*e* (6.5'-8'-11')	25' 9"	6' 6-11/16"	11' 1-7/8"
FT1027*e* (7.5'-8'-11')	26' 8-27/32"	7' 6-17/32"	11' 1-7/8"
FT1028*e* (5.5'-8'-15')	28' 4-9/16"	5' 6-15/16"	14' 9-3/16"
FT1029*e* (6.5'-8'-15')	29' 4-5/16"	6' 6-11/16"	14' 9-3/16"
FT1030*e* (7.5'-8'-15')	30' 4-5/32"	7' 6-17/32"	14' 9-3/16"
FT1030*e* (5.5'-8'-17')	30' 4-1/8"	5' 6-15/16"	16' 8-3/4"
FT1031*e* (6.5'-8'-17')	31' 3-7/8"	6' 6-11/16"	16' 8-3/4"
FT1032*e* (7.5'-8'-17')	32' 3-23/32"	7' 6-17/32"	16' 8-3/4"

Note: Overall length of machine is Dimension "A" + 14-13/16"

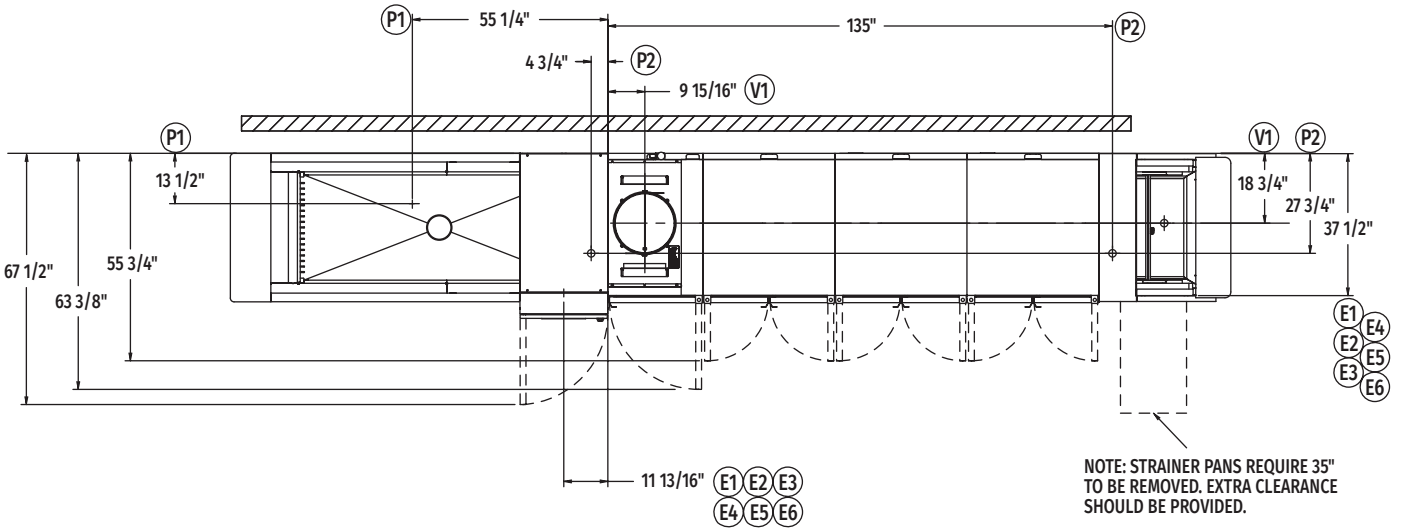


MODEL:
FT1000*e* BASE
ELECTRIC
L-R OPERATION
00-562361
REV B

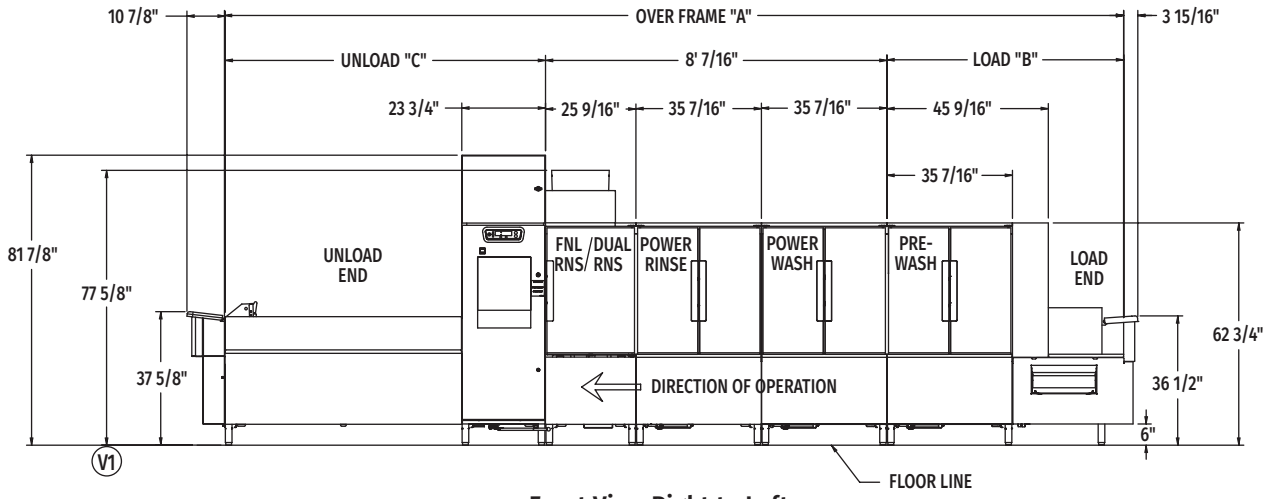
Back/Unload End

CAD and/or Revit Files Available

FT1000*e* BASE ELECTRIC
Flight-Type Dishwashing Machine
(Right to Left)



Top View Right to Left



Front View Right to Left

Note: Control box electrical connections – see page 5.

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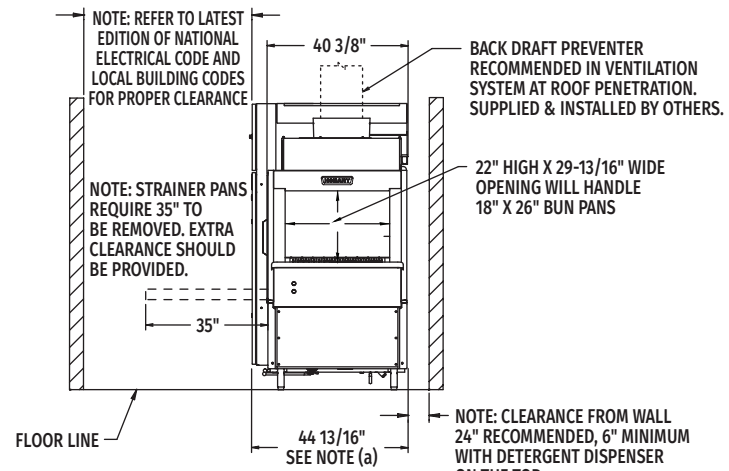
FT1030*e* (7.5'-8'-15')	30' 4-5/32"	7' 6-17/32"	14' 9-3/16"
FT1030*e* (5.5'-8'-17')	30' 4-1/8"	5' 6-15/16"	16' 8-3/4"
FT1031*e* (6.5'-8'-17')	31' 3-7/8"	6' 6-11/16"	16' 8-3/4"
FT1032*e* (7.5'-8'-17')	32' 3-23/32"	7' 6-17/32"	16' 8-3/4"

Note: Overall length of machine is Dimension "A" + 14-13/16"



Back/Unload End

LEGEND

Electrical Connections	
E1	Electric connection for 1TB with or without circuit breakers. 79-1/8" AFF.
E2	Electric connection for 2TB without circuit breakers. 79-1/8" AFF.
E3	Electric connection for 3TB without circuit breakers. 79-1/8" AFF.
E4	Electric connection for 4TB without circuit breakers. 79-1/8" AFF.
E5	Electric connection for 5TB without circuit breakers. 79-1/8" AFF.
E6	Electric connection for 2TB with circuit breakers. 79-1/8" AFF.
Plumbing Connections	
P1	Common hot water connection (automatic fill) 110°F water minimum, 1" FPT, 5-1/2" AFF.
P2	Drain connection: Default location is drain to unload. May be drained to either end of unit. 2" FPT, 7" AFF.
Ventilation Connections	
V1	Customers' vent connection. Must fit inside 16" diameter vent stack providing 750 CFM exhaust at machine connection @ .75" water column (standard air conditions). Back draft damper is RECOMMENDED ON ALL BAS models. 77-5/8" AFF.

SERVICE CONNECTIONS WITH CIRCUIT BREAKERS (2 CONNECTIONS)

E1	Motors, Controls, Power Rinse & Booster Heat (1TB) (1) Service Connection as Shown Below		
Voltage	Rated Amps	Minimum Supply Circuit Ampacity	Maximum Protective Device
208/60/3	139.0	175	175
240/60/3	125.6	175	175
480/60/3	66.9	90	90
600/60/3	52.9	70	70
E6	**Wash, Dual Rinse Heat (2TB) (1) Service Connection as Shown Below**		
Voltage	Rated Amps	Minimum Supply Circuit Ampacity	Maximum Protective Device
208/60/3	79.7	100	100
240/60/3	69.0	90	90
480/60/3	34.5	45	45
600/60/3	27.6	35	35

WARNING: Plumbing and electrical connections should be made by qualified personnel who will observe all the applicable plumbing, sanitary, safety codes and National Electrical Code.

General Notes:

(a) The control box is attached to the center section and is rotated 90 degrees for shipping.

AFF = Above Finished Floor

All dimensions taken from the floor line may increase 3-1/4" with leg adjustment.

For convenience when cleaning, customer should install water tap near machine with 30 ft. of heavy duty hose with squeeze valve.

This drawing is supplied as a reference for connection information only. It will not be utilized for manufacturing of unit.

Electrical Notes:

Service wire temperature rating: 90°C minimum.

Detergent and rinse aid feeder service connections standard on all FT1000*e* models at machine line voltage.

Dishmachine not provided with internal GFCI protection.

Plumbing Notes:

Recommended building flowing hot water pressure to the dishwasher is 30-35 PSI.

Water hammer arrestor (meeting ASSE-1010 standard or equivalent) to be supplied (by others) in hot supply line at service connection.

Ventilation Notes:

Room ventilation is required to handle machine's latent & sensible heat.

Vent fan control standard on all FT1000*e* models.

Water Quality Required:

Total water hardness < 3 grains per gallon.

Total suspended solids (TSS) < 10 microns.

SERVICE CONNECTION WITH CIRCUIT BREAKERS (SINGLE POINT ELECTRICAL CONNECTION)

E1	Motors, Controls, Dual Rinse & Power Rinse (1TB), Wash & Booster Heat		
Voltage	Rated Amps	Minimum Supply Circuit Ampacity	Maximum Protective Device
480/60/3	101.4	150	150
600/60/3	80.5	100	100

FT1000*e* BASE ELECTRIC
Flight-Type Dishwashing Machine
(Right to Left)

SERVICE CONNECTIONS WITHOUT CIRCUIT BREAKERS (5 CONNECTIONS)

E1	Motors & Controls (1TB) (1) Service Connection as Shown Below		
Voltage	Rated Amps	Minimum Supply Circuit Ampacity	Maximum Protective Device
208/60/3	38.0	50	50
240/60/3	38.0	50	50
480/60/3	23.1	30	30
600/60/3	17.9	25	25

E2	Electric Tank Heat, Power Rinse (2TB) (1) 21.4 kW Connection as Shown Below		
Voltage	Rated Amps	Minimum Supply Circuit Ampacity	Maximum Protective Device
208/60/3	59.4	80	80
240/60/3	51.5	70	70
480/60/3	25.7	35	35
600/60/3	20.6	30	30

E3	Electric Tank Heat, Wash (3TB) (1) 18 kW Connection as Shown Below		
Voltage	Rated Amps	Minimum Supply Circuit Ampacity	Maximum Protective Device
208/60/3	50.0	70	70
240/60/3	43.3	60	60
480/60/3	21.7	30	30
600/60/3	17.3	25	25

E4	Electric Tank Heat, Dual Rinse (4TB) (1) 10.7 kW Service Connection as Shown Below		
Voltage	Rated Amps	Minimum Supply Circuit Ampacity	Maximum Protective Device
208/60/3	29.7	40	40
240/60/3	25.7	35	35
480/60/3	12.9	20	20
600/60/3	10.3	15	15

E5	Electric Booster (5TB) (1) 15 kW Connection as Shown Below		
Voltage	Rated Amps	Minimum Supply Circuit Ampacity	Maximum Protective Device
208/60/3	41.6	60	60
240/60/3	36.1	50	50
480/60/3	18.0	25	25
600/60/3	14.4	20	20

SPECIFICATIONS

Capacities

Conveyor Speed (feet per minute) . . . . . 4.0 - 8.5
Dishes per Hour 14,316
Pre-Wash Tank (U.S. gallons) 40
Wash Tank (U.S. gallons) 40
Rinse Tank (U.S. gallons) 40
Dual Rinse Tank (U.S. gallons) 7.2

Motor Horsepower

Pre-Wash Tank 3½
Wash Tank 3½
Rinse Tank 3½
Dual Rinse Tank . . . . . ⅙
Final Rinse . . . . . ½
Conveyor . . . . . ⅓

Water Consumption

U.S. Gallons per Hour (maximum use) 58
U.S. Gallons per Minute 0.97

Heating

Tank Heat, Electric . . . . . Total tank heat - 50.1 kW
(kW regulated) (Wash, Rinse, Dual Rinse)
Electric Booster (kW) 15

Shipping Weight (approximate) . . . . Varies by individual model
(Consult your Hobart representative)

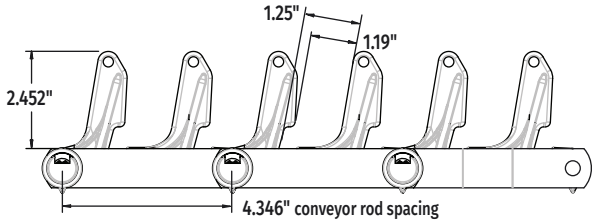
Crated Dimensions . . . . . Varies by individual model
(Consult your Hobart representative)

FT1000 Advansys Water Treatment System	
Model	**Description**
WS-80	Water Softener
Available through Hobart Service only	
PF-10-EHT	Hi-Temp Filter Housing
SD-510HT	Sediment Filter Cartridge

Heat Gain to Space (BTU/Hr.)	
Latent	**Sensible**
72,200	30,900

CONVEYOR TYPE OPTIONS

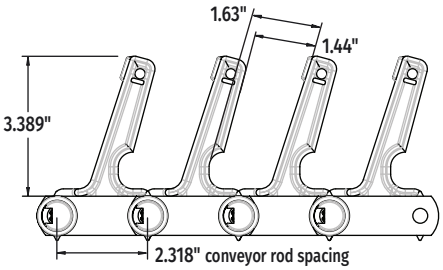
All conveyors provided with standard polypropylene material. Optional stainless steel conveyors available by request. Please contact your sales representative for stainless steel conveyor options.



STANDARD

Standard Conveyor designed for General Ware including tableware (Plates/Bowls), most serving trays (lip height less than 1¼") as well as prep-ware (Hotel & Sheet Pans).

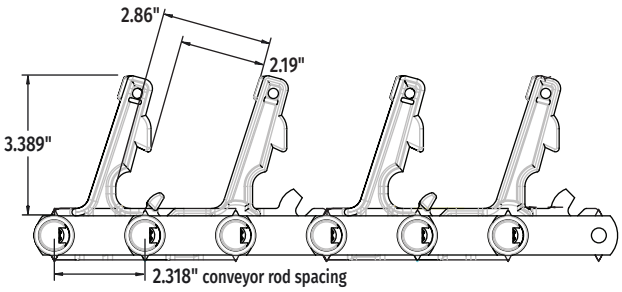
- Optional cross-rods every 4th row available for additional support of heavier ware (oversized ware/mixing bowls) as well as to promote warewashing drainage at optimal angle (hotel pans).



TYPE A

Optional Conveyor designed exclusively with our Healthcare segments in mind. In addition to accommodating General Ware, the Type A conveyor has a tighter conveyor rod spacing which provides increased conveyor density for added strength, as well as additional finger height and spacing to support most insulated dome bases and lids.

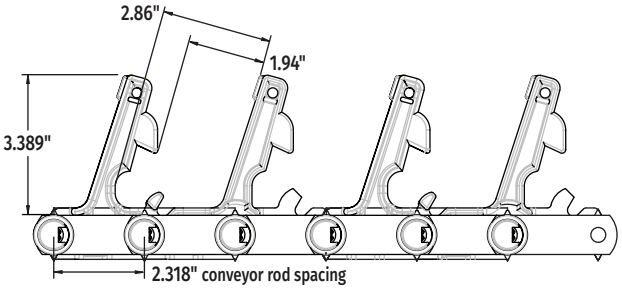
- Optional cross-rods every 4th row available for additional support of heavier ware (oversized ware/mixing bowls) as well as to promote warewashing drainage at optimal angle (hotel pans).



POSITION 1

Optional Conveyor designed for customers using insulated compartmentalized trays, as well as thicker insulated dome bases and lids. In addition to accommodating General Ware, the Position 1 conveyor provides even greater spacing between fingers, as well as a pronounced ⅜" "nose" to secure compartmentalized trays in place.

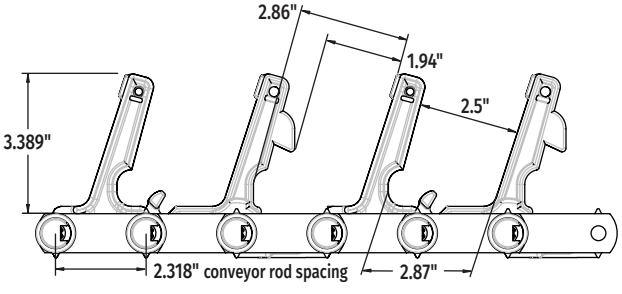
- Optional cross-rods every 4th row available for additional support of heavier ware (oversized ware/mixing bowls) as well as to promote warewashing drainage at optimal angle (hotel pans). Cross-rods can also be used to create stable support for some compartmentalized trays to orient upright through dishmachine.



POSITION 2

Optional Conveyor designed for customers using insulated compartmentalized trays, as well as thicker insulated dome bases and lids. In addition to accommodating General Ware, the Position 2 conveyor provides additional spacing between fingers, as well as a pronounced ⅝" "nose" to secure compartment trays in place.

- Optional cross-rods every 4th row available for additional support of heavier ware (oversized ware/mixing bowls) as well as to promote warewashing drainage at optimal angle (hotel pans). Cross-rods also create stable support for compartmentalized trays to orient upright through dishmachine.



TIVOLI

Optional Conveyor designed exclusively with our Correctional segments in mind. In addition to accommodating General Ware, the Tivoli conveyor provides our widest spacing between fingers as well as a ⅝" "nose" to support the largest insulated compartmentalized trays, commonly used in correctional settings. The Tivoli conveyor comes standard with cross-rods every 3rd row for additional support of heavier ware (oversized ware/mixing bowls) as well as to promote warewashing drainage at optimal angle (hotel pans). Cross-rods also create stable support for compartmentalized trays to orient upright through dishmachine.

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