



Commercial Kitchen Equipment Parts

HOBART FT1000SE

Hobart FT1000Se document

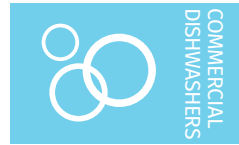
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Project _____
AIA # _____ SIS # _____
Item # _____ Quantity _____ C.S.I. Section 114000



FT1000Se BASE STEAM WITH BLOWER DRYER 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 base flight type dish machine with blower dryer, 58 US gallons (220 L) of final rinse consumption per hour, with dual rinse, hinged & insulated doors, 30" (762 mm) wide conveyor belt, sliding wash arms without caps, microprocessor controls and blower dryer.

STANDARD FEATURES

- + Pumped rinse system (pressure gauge not required)
- + Water usage 58 gph (220 L)
- + Digital controls with machine diagnostics
- + Low temperature alert
- + Hinged insulated cabinet-style doors
- + 31" (787 mm) access on prewash & power wash chambers; 20" (508 mm) 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. (2.6 kW) prewash & power wash pump motors, all TEFC
- + Capless auto clean wash arms
- + Easy to remove stainless steel scrap pans and baskets
- + 30" (762 mm) wide conveyor belt
- + Dual rinse
- + Front and rear panels
- + Variable speed conveyor
- + Steam booster heater
- + Configurable drain to load or unload
- + Steam blower dryer

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" (152 mm) higher than standard chamber
- ☐ Flanged feet
- ☐ Water hammer arrestor/PRV (installed by others)
- ☐ Drain water tempering kit (installed by others)
- ☐ WS-80 water softener

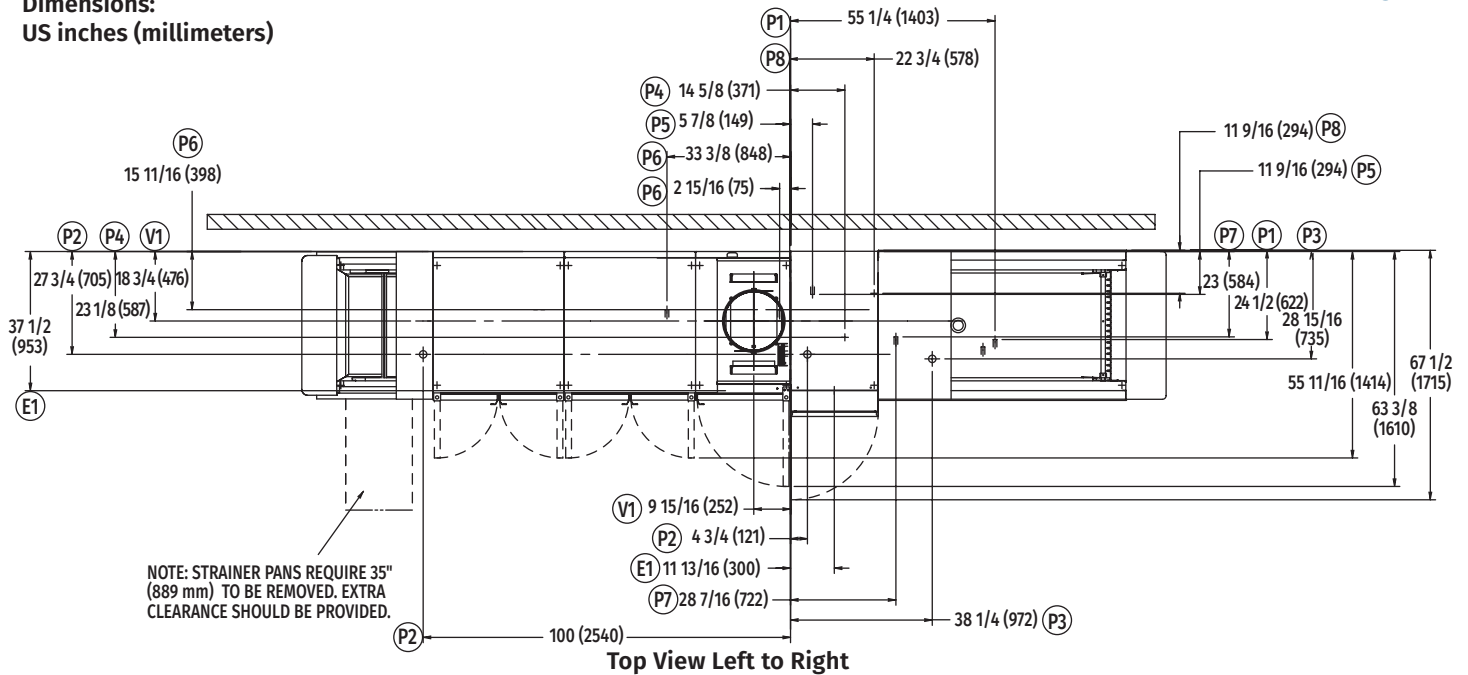
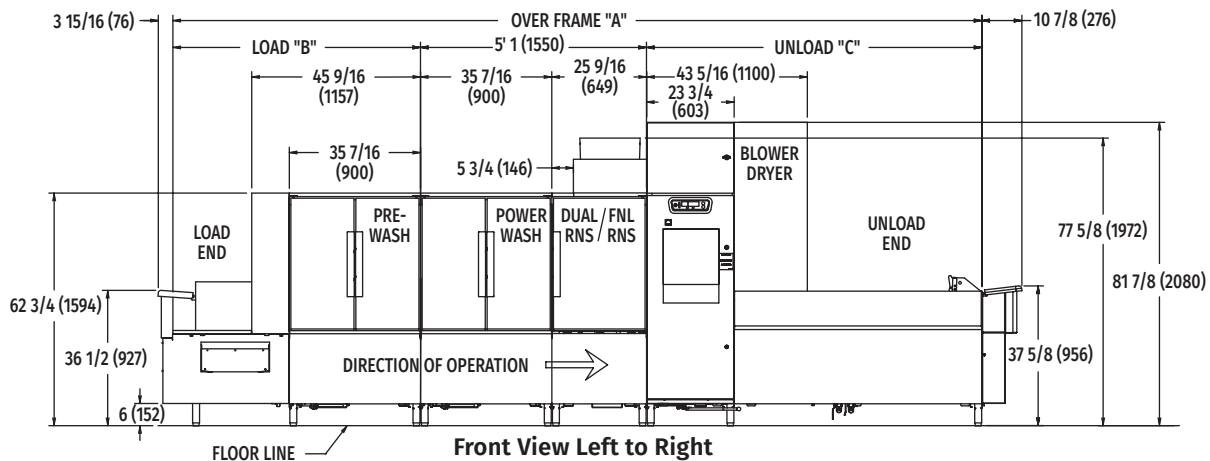
FT SERIES – FT1000Se BASE STEAM WITH BLOWER DRYER

Approved by _____ Date _____ Approved by _____ Date _____



FT1000Se BASE STEAM WITH BLOWER DRYER Flight-Type Dishwashing Machine (Left to Right)

Dimensions:
US inches (millimeters)

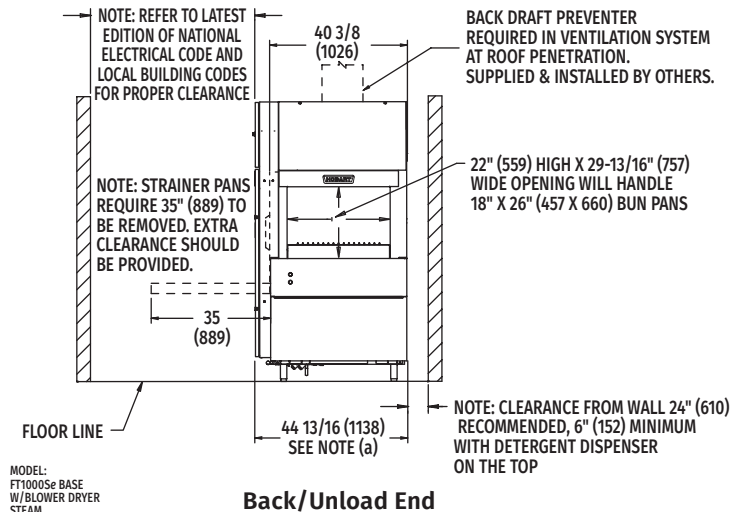


Note: Control box electrical connections – see page 5.

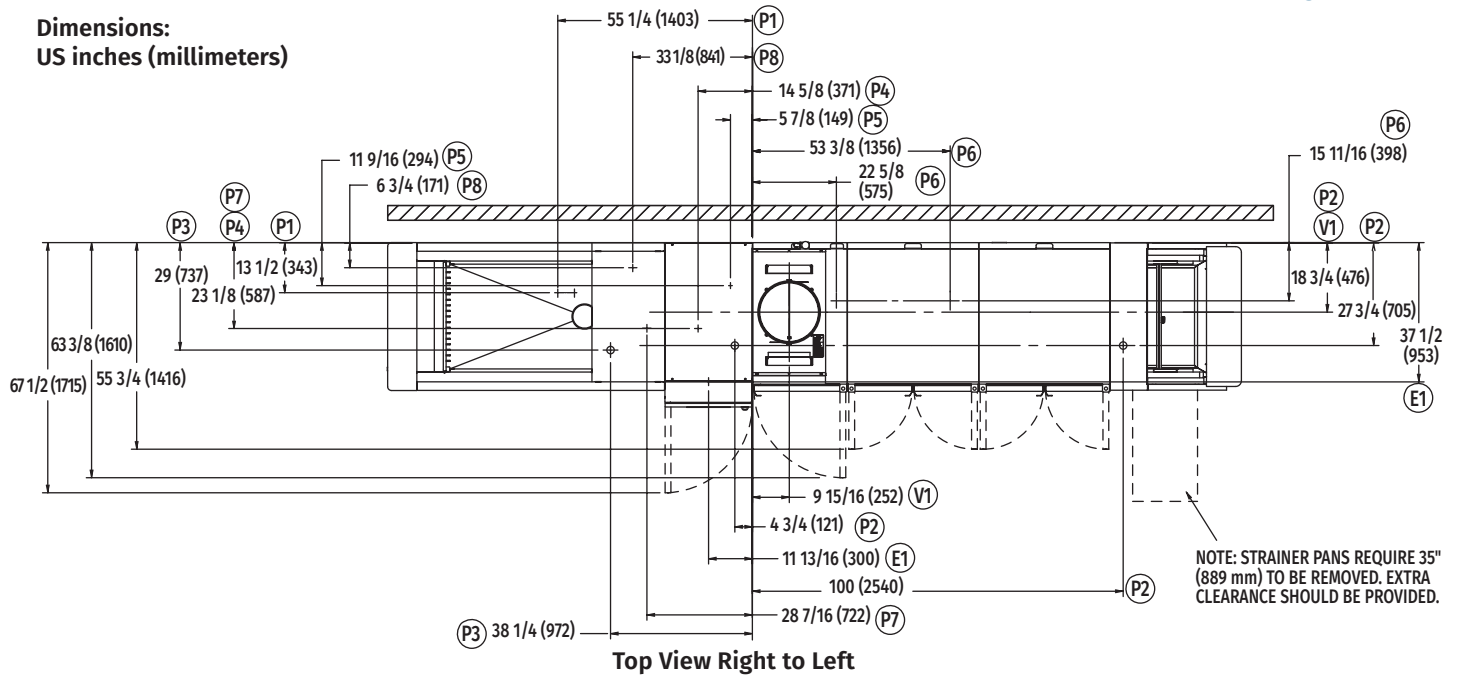
MODEL NO.	"A"	"B"	"C"
FT1018Se (5.5'-5'-7.5')	18' 2-7/16"	5' 6-15/16"	7' 6-1/2"
FT1019Se (6.5'-5'-7.5')	19' 2-3/16"	6' 6-11/16"	7' 6-1/2"
FT1020Se (7.5'-5'-7.5')	20' 2-1/32"	7' 6-17/32"	7' 6-1/2"
FT1020Se (5.5'-5'-9')	19' 10-3/16"	5' 6-15/16"	9' 2-1/4"
FT1021Se (6.5'-5'-9')	20' 9-15/16"	6' 6-11/16"	9' 2-1/4"
FT1022Se (7.5'-5'-9')	21' 9-25/32"	7' 6-17/32"	9' 2-1/4"
FT1022Se (5.5'-5'-11')	21' 9-13/16"	5' 6-15/16"	11' 1-7/8"
FT1023Se (6.5'-5'-11')	22' 9-9/16"	6' 6-11/16"	11' 1-7/8"
FT1024Se (7.5'-5'-11')	23' 9-13/32"	7' 6-17/32"	11' 1-7/8"
FT1025Se (5.5'-5'-15')	25' 5-1/8"	5' 6-15/16"	14' 9-3/16"
FT1026Se (6.5'-5'-15')	26' 4-7/8"	6' 6-11/16"	14' 9-3/16"
FT1027Se (7.5'-5'-15')	27' 4-23/32"	7' 6-17/32"	14' 9-3/16"
FT1027Se (5.5'-5'-17')	27' 4-11/16"	5' 6-15/16"	16' 8-3/4"
FT1028Se (6.5'-5'-17')	28' 4-7/16"	6' 6-11/16"	16' 8-3/4"
FT1029Se (7.5'-5'-17')	29' 4-9/32"	7' 6-17/32"	16' 8-3/4"

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

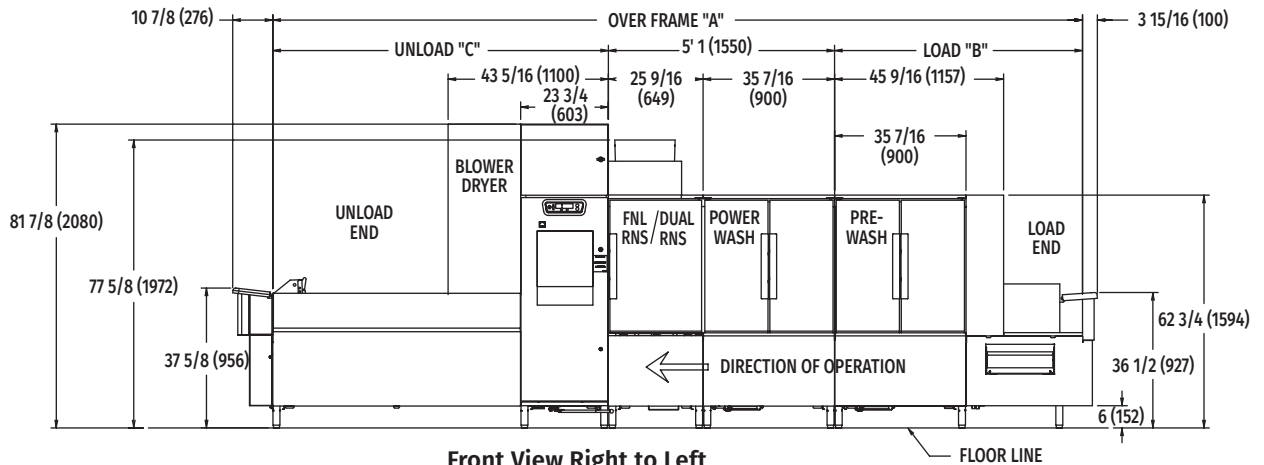
Note II: See page 3 for metric dimensions.



Dimensions:
US inches (millimeters)



Top View Right to Left



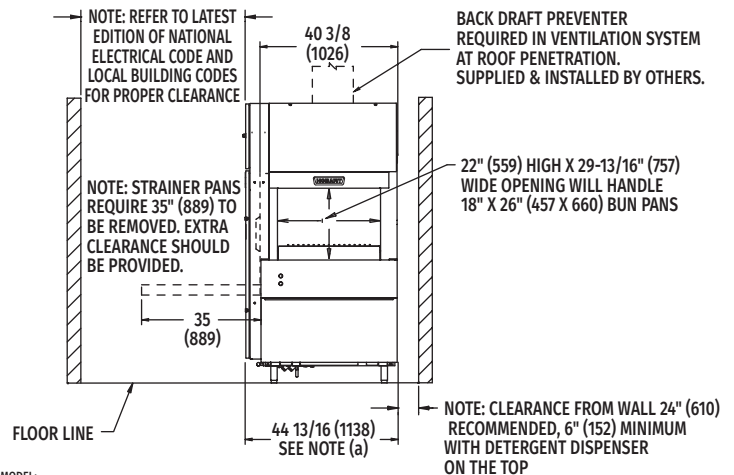
Front View Right to Left

Note: Control box electrical connections – see page 5.

MODEL NO.	"A"	"B"	"C"
FT1018Se (1.68-1.52-2.29)	5.55	1.70	2.30
FT1019Se (1.98-1.52-2.29)	5.85	2.00	2.30
FT1020Se (2.29-1.52-2.29)	6.15	2.30	2.30
FT1020Se (1.68-1.52-2.74)	6.05	1.70	2.80
FT1021Se (1.68-1.52-2.74)	6.35	2.00	2.80
FT1022Se (2.29-1.52-2.74)	6.65	2.30	2.80
FT1022Se (1.68-1.52-3.35)	6.65	1.70	3.40
FT1023Se (1.98-1.52-3.35)	6.95	2.00	3.40
FT1024Se (2.29-1.52-3.35)	7.25	2.30	3.40
FT1025Se (1.68-1.52-4.57)	7.75	1.70	4.50
FT1026Se (1.98-1.52-4.57)	8.05	2.00	4.50
FT1027Se (2.29-1.52-4.57)	8.35	2.30	4.50
FT1027Se (1.68-1.52-5.18)	8.35	1.70	5.10
FT1028Se (1.98-1.52-5.18)	8.65	2.00	5.10
FT1029Se (2.29-1.52-5.18)	8.95	2.30	5.10

Note I: Overall length of machine is Dimension "A" + 376 mm.

Note II: See page 2 for US dimensions.



Back/Unload End



FT1000Se BASE STEAM WITH BLOWER DRYER Flight-Type Dishwashing Machine

LEGEND

Electrical Connections	
E1	Electric connection for 1TB with or without circuit breakers. 79-1/8" (2010 mm) AFF.
Plumbing Connections	
P1	Common hot water connection (automatic fill) 110°F (43°C) water minimum, 1" FPT (25 mm), 5-1/2" (140 mm) AFF.
P2	Drain connection: Default location is drain to unload. May be drained to either end of unit. 2" FPT (51 mm), 7" (178 mm) AFF.
P3	Common steam connection (tank heat & steam booster & blower dryer). 1-1/2" (38 mm) FPT, 7" (178 mm) AFF [12-45 PSI (83-310 kPa) flowing pressure].
P4	Steam relief valve (when steam booster option is specified), 1" (25 mm) FPT, must be piped to open drain receiver in the floor. 16-15/16" (430 mm) AFF.
P5	Hot water relief valve (when steam booster option is specified), 3/4" (19 mm) FPT, must be piped to open drain receiver in the floor. 15-9/16" (395 mm) AFF.
P6	Condensate return, gravity connection (tank heat), bucket type traps furnished, 2 connections. 3/4" (19 mm) FPT, 11" (279 mm) AFF.
P7	Condensate return, gravity connection (when steam booster option is specified), bucket type trap furnished. 3/4" (19 mm) FPT, 4-3/4" (121 mm) AFF.
P8	Condensate return, gravity connection (steam blower dryer) bucket type trap furnished. 3/4" (19 mm) FPT, 13" (330 mm) AFF.
Ventilation Connections	
V1	Customers' vent connection. Must fit inside 16" (406 mm) diameter vent stack providing 750 CFM (21.2 M³) exhaust at machine connection @ .75" water column (19.05 wc/mm) in standard air conditions. Back draft damper is RECOMMENDED ON ALL BAS models. Supplied and installed by others. 82-5/8" (2099 mm) AFF.

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" (83 mm) with leg adjustment.

For convenience when cleaning, customer should install water tap near machine with 30 ft. (9 M) 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 FT1000e 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 (207-241 kPa).

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

If steam pressure is less than 12 psi (83 kPa) flowing pressure at the dishwasher, contact sales engineering.

Ventilation Notes:

- b) The vent stack and its enclosure can be temporarily removed from the energy recovery unit to yield 81-7/8" (2080 mm) clearance for doorways

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

Vent fan control standard on all FT1000e models.

Water Quality Required:

Total water hardness < 3 grains per US gallon (51.3 ppm).

Total suspended solids (TSS) < 10 microns.

Heat Gain to Space (BTU/Hr.)	
Latent	Sensible
85,600	36,700

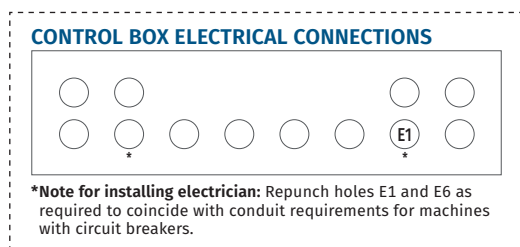


FT1000Se BASE STEAM WITH BLOWER DRYER Flight-Type Dishwashing Machine

SERVICE CONNECTIONS WITH AND WITHOUT CIRCUIT BREAKERS (SINGLE POINT ELECTRICAL CONNECTION)

E1	Motors & Controls (1TB)		
	(1) Service Connection as Shown Below		
Voltage	Rated Amps	Minimum Supply Circuit Ampacity	Maximum Protective Device
208-240/60/3	32.5	45	45
480/60/3	20.2	30	30
600/60/3	16.0	20	20

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



Detail "A-A"
(not to scale)

SPECIFICATIONS

Capacities

Conveyor Speed (feet/M per minute) 4.0 - 6.3/1.2 - 1.92
Dishes per Hour 10,611
Pre-Wash Tank (U.S. gallons/L) 40/151
Wash Tank (U.S. gallons/L) 40/151
Dual Rinse Tank (U.S. gallons/L) 7.2/27

Motor Horsepower/kW & Watts

Pre-Wash Tank 3½/2.6 kW
Wash Tank 3½/2.6 kW
Dual Rinse Tank ¾/124
Final Rinse ½/373
Conveyor ⅓/249
Blower Dryer 2 (1,5 kW)

Water Consumption

U.S. Gallons/L per Hour (maximum use) 58/220
U.S. Gallons/L per Minute 0.97/3.7

Steam Consumption – Tank Heat

Pounds/kg per Hour (maximum) 194/88
Regulated – based on 12 to 45 PSI (83 to 310 kPa) steam at the machine (160°F/71°C wash minimum – 160°F/71°C dual rinse minimum)

Steam Consumption – Blower Dryer

Pounds (kg) per Hour (maximum) 52 (24)

Steam Consumption – Booster Heater

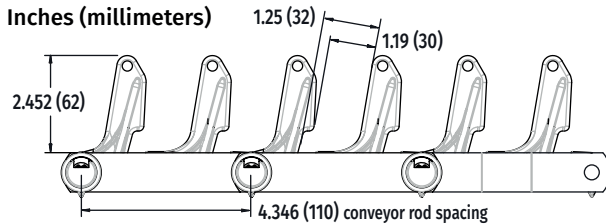
Pounds/kg per Hour (maximum) 47/21
If used on 20 PSI (138 kPa) steam, 110°F (43°C) incoming water raised to 185°F (85°C), [75°F (42°C) rise]; min. final rinse temperature to be min. 180°F (82°C)

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

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

CONVEYOR TYPE OPTIONS

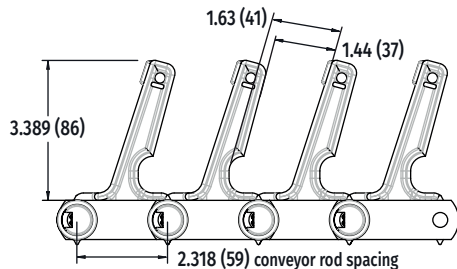
All conveyors provided with standard polypropylene material. Optional stainless steel conveyors available by request.
Please contact your sales representative for stainless steel conveyor options.



STANDARD

Standard Conveyor designed for General Ware including tableware (Plates/Bowls), most serving trays (lip height less than 1 1/4" / 32 mm) as well as prep-ware (Hotel & Sheet Pans).

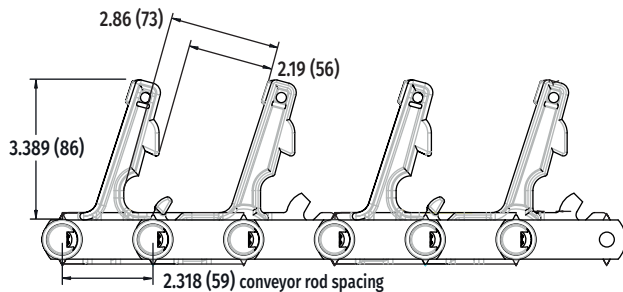
- Optional cross-rods every 4th row available for additional support of heavier ware (oversized ware/mixing bowls) as well as to promote warewashing drainage at optimal angle (hotel pans).



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.

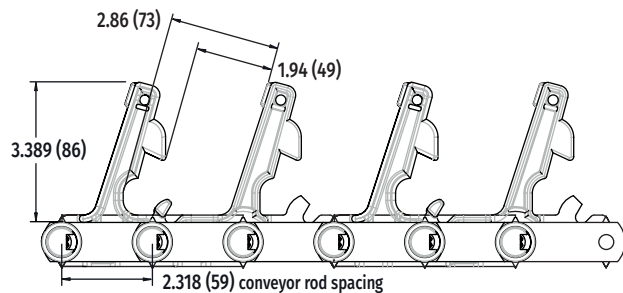
- Optional cross-rods every 4th row available for additional support of heavier ware (oversized ware/mixing bowls) as well as to promote warewashing drainage at optimal angle (hotel pans).



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 3/8" (9,5 mm) "nose" to secure compartmentalized trays in place.

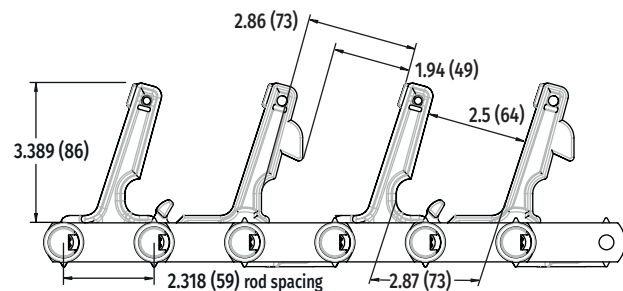
- Optional cross-rods every 4th row available for additional support of heavier ware (oversized ware/mixing bowls) as well as to promote warewashing drainage at optimal angle (hotel pans). Cross-rods can also be used to create stable support for some compartmentalized trays to orient upright through 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 5/8" (15.9 mm) "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 5/8" (15.9 mm) "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.



Commercial Kitchen Equipment Parts

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