



701 S Ridge Avenue, Troy, OH 45374
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FT1000i AIRLINE CATERING FLIGHT-TYPE DISHWASHER

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STANDARD FEATURES

- Pumped rinse system (pressure gauge not required)
- Water usage 78 gph
- Hinged load and unload panels
- Digital controls with machine diagnostics
- Low temperature alert
- 31" access on prewash, power wash and power rinse chambers; 20" access on dual rinse chamber
- Recessed start and stop switches at both ends
- Doors open indicator
- Drains open indicator
- Door interlocks
- 4 H.P. prewash and wash pump motors, 3½ H.P. power rinse, all TEFC
- Airline laned conveyor
- Side wash and side rinse
- Blower dryer
- Easy to remove stainless steel scrap pans and baskets
- 22" x 30" tunnel opening
- 30" wide conveyor belt
- 22" chamber height
- Dual Rinse
- Energy Recovery
- Front and rear panels
- Variable speed conveyor, factory set speed upon request
- Stainless steel conveyor sprockets at both ends

DIRECTION OF OPERATION

- Right to Left
- Left to Right

VOLTAGE

- 208/60/3
- 240/60/3
- 480/60/3
- Other voltages available – consult factory

MODEL

- FT1000i Flight-Type Dishwasher – Airline Catering Application

OPTIONS AT EXTRA COST

- Electric Tank Heat
- Steam Tank Heat
- Booster Heater
 - Electric
 - Steam, stainless options available
- RO water capability package
- Additional wash tank
- 6" higher than standard chamber
- Multiple conveyor choices
- Circuit breakers
- Custom machine lengths available, consult factory
- Other options available, consult factory

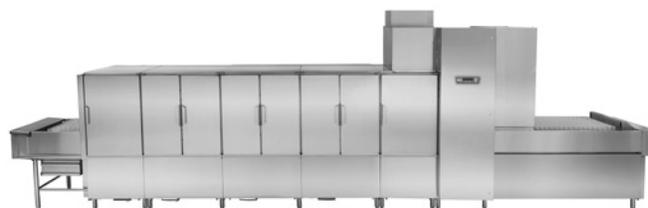
ACCESSORIES

- Flanged feet
- Water hammer arrestor/PRV (installed by others)
- Drain water tempering kit (installed by others)
- Vent connection kit

Specifications, Details and Dimensions on Inside and Back.



- LA Research Report M660004
- Complies with EPA Reduction of Lead in Drinking Water Act 2014
- Meets requirements of ASSE Standard No. 1004



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DESIGN: Fully automatic, flight-type dish machine consisting of a load section, power recirculating prewash, power wash, power rinse, and dual rinse/final rinse section. Included with each machine will be flexible plastic strip curtains to control overspray.

CONSTRUCTION: Stainless steel tank and chambers with No. 3 polish on appearance surfaces. Frame, legs and feet to be constructed of stainless steel. Inspection doors to be chamber width.

PUMPS: Recirculating stainless steel pumps with stainless steel impellers. Pump housing has easy to remove coverplate for access to impeller. Wash pumps are self-draining.

MOTORS: Totally enclosed fan cooled (TEFC) design with overload protection. Pump motors to be 4 H.P. for prewash and wash, 3½ H.P. for power rinse, and conveyor motor to be ⅓ H.P. Available in electrical specifications of 208/60/3, 240/60/3 and 480/60/3.

CONTROLS: A stainless steel control center with electronic digital controls mounted at eye level. Power “On/Off” and “Start/Stop” switches integrated into keypad. Digital display indicates door(s) open, low temperature alert, tanks/final rinse temperatures and other pertinent operating data. Additional “Start/Stop” switches are located at each end of machine. Conveyor speed button included on the control center to provide for adjustable speed conveyor.

FLIGHT-TYPE CONVEYOR: Stainless steel side links, tie rods and conveyor tracks. Injection molded, resilient Duraflex flight links.

VENT: Direct vent connection.

RECIRCULATING PREWASH SECTION: Prewash compartment is fitted with upper and lower wash arms. Large removable one piece perforated stainless steel screen sloped downward to deep stainless steel scrap basket.

TANK HEAT: Power wash, power rinse and dual rinse tank water temperatures are thermostatically controlled. Low water protection is provided. Specify either electric or steam heat.

ENERGY RECOVERY: Energy Recovery system operates with a cold water line, capturing energy from exhaust air and using it to elevate the temperature of the water entering the booster heater.

CONVEYOR DRIVE UNIT: Powered by a ⅓ H.P. motor. Trip mechanism provided on unload section. Jam protection is provided by load sensing switch at drive platform. Conveyor speed adjustment of 4.0 feet per minute to 8.5 feet per minute is provided on the digital display keypad, and can be factory set, if requested.

DRAINS: Manual, hand-operated, located at each tank.

BLOWER DRYER: Each blower dryer module includes (2) 2 H.P. fan motors with sealed ball bearings and overload protection. 31" door access provided. Multiple blower dryer modules available.



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No other control system allows easier monitoring.

The digital controls are placed in a convenient panel that lets operators verify proper operation and temperatures at a glance. Digital display indicates the unit is on, and confirms that the doors are closed. Automatic door interlocks prevent the pump and conveyor from operating if the doors are open. Easy-to-read digital display indicates accurate temperatures of the 150°F wash, 160°F power rinse, 160°F dual rinse and 180°F final rinse — critical for proper HACCP system record-keeping.



Stainless steel pump is built for long life.

The stainless steel pump housing and impeller offer greater durability and long life. The pump motor is totally enclosed and fan cooled (TEFC) to protect it from water spray during dishroom clean-up.

Scrap baskets capture food particles and are easy to clean.

The sloped screens that carry scraps to the scrap baskets are steeper, so less soil gets into the tanks. The basket opening is larger for easy cleaning and basket handles have been designed for easy lift-out access. The load section also contains removable scrap baskets. All scrap baskets and strainers are stainless steel for strength and durability.



The FT1000 Series saves water and energy.

Provides effective cleaning and sanitizing that meets NSF International requirements.

This is achieved through a carefully balanced ratio of water flow to pressure. Insulated doors and thermal layered curtains at load also reduce heat loss. The unit's 78 gallons per hour rinse flow rate saves both water and the energy to heat it. Wash and rinse systems have been optimized for thorough cleaning, and include side wash and side rinse for consistent coverage.

Variable speed conveyor offers increased throughput.

The conveyor on the FT1000 Series is wider so it can handle more ware.



Result: more volume and versatility, quicker work. Its speed is easily adjustable on the digital display keypad for the type of ware, soiled condition, or workforce requirements. It runs at 4.0 - 8.5 feet per minute, and can ship from the factory at a specific speed, if requested.



Start/Stop switches.

Are included at both the load and unload end for ease of use and convenience.

Energy Recovery system reclaims heat for energy.

The Energy Recovery system's heat exchanger captures escaping heat and steam from the exhaust air in the dish machine, and uses it to preheat the incoming cold water supply to 120°F before it enters the booster heater. In addition to energy savings, the Energy Recovery system provides a viable use for this otherwise exhausted heat.

Self-draining wash pumps help keep water clean.

Pumps are self-draining when the machine is shut down, so there is no residual water left in the pumps.

Installation is quick and easy with modular design and minimal wiring connections.

Modular design means the FT1000 installs quickly and reliably. The control panel is already in place, premounted to the dual rinse/final rinse section.

The control box uses a "single plane" circuitry design for easy accessibility during installation and service. The FT1000 is ready to run quickly.

Blower Dryer provides superior results.

A double blower and side air diverters on each blower dryer module provide consistent air flow. Doors provide easy access to chamber. Multiple blower dryers can be ordered and are easily assembled with a modular design.

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FT (flight type) Models—many additional variations of these model specifications are available. Engineering data furnished on request.

FT1000i Series – Airline Catering	
Machine Ratings (Mechanical) Conveyor Speed — Feet per minute	4.0 - 8.5, factory set by request
Dishes per Hour	14,316
Motor — Horsepower	Pre-Wash - 4; Wash - 4; Power Rinse - 3½; Dual Rinse - ½; Final Rinse - ½; Conveyor - ½
Tank Capacity — Gallons	Pre-Wash - 40; Wash - 40; Rinse - 32; Dual Rinse - 6.5
Rate of Final Rinse — Gallons per minute (Pumped rinse)	1.3
Final Rinse Consumption — Gallons per hour (Pumped rinse)	78
Exhaust Requirements — Cubic Feet per minute	750 Unload; 400 Load (at standard air conditions) – assumes dual exhaust
Electric Heat Requirements — Tank Heat - Kilowatt (Regulated) Electric Booster - Kilowatt Blower Dryer Heat	Disconnect switches are recommended for each power circuit connected to dishwasher. These disconnect switches are NOT furnished by Hobart and should be installed by the electrical contractor at the time of installation. Circuit breakers optional at extra cost. Total tank heat - 56KW (Wash, Rinse, Dual Rinse) 26KW - 110°F incoming water raised to 185°F (75°F rise) (180°F minimum) 15KW (each)
Steam Heat Requirements — Steam Consumption Tank Heat - Pounds per hour - maximum (Regulated) - based on 10 to 45 PSI steam at the machine Steam Booster - Pounds per hour - maximum - based on 20 PSI steam, 110°F incoming water raised to 185°F (75°F rise) (180°F minimum) Blower Dryer Heat	209 lbs./150°F Wash minimum - 160°F Rinse minimum - 160°F Dual Rinse minimum 47 lbs./180°F Final Rinse minimum 30 lbs. (each)
Peak Rate of Drain Flow — Gallons per minute Initial rate with full tanks	30
Shipping Weight Crated	Varies by individual model - consult your Hobart representative

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