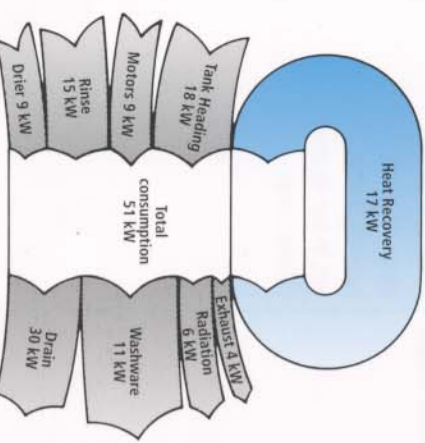


	D1-A	D2-A
<b>Driers</b>		
Key drier features:		
1) Efficient circulation.		
2) Reduced humidity in drying section.		
3) Minimal energy use. Resulting in the HOBART D1-A and D2-A driers.		
<b>Heating</b>	6 kW 21,600 kJ	9 kW 32,400 kJ
Fan	1,5 kW	1,5 kW
Temperature	50 - 60°C	50 - 60°C
Circulation	3000 m <sup>3</sup> /h	3000 m <sup>3</sup> /h
Air speed	18 m/sec	18 m/sec
Available for	Exit 3 to 6	All Exits

Heat Recovery Condensers



Energy diagram for C2 condenser with FTX 2-SB-2, C2, D2-A

	C1	6 kW	C2
50 m <sup>2</sup>		Cooling area of exhaust condenser	50 m <sup>2</sup>
0,18 kW		Cooling area of room conditioning condenser	56 m <sup>2</sup>
320 - 400 l/h		Fan	2 x 0,18 kW
1200 m <sup>3</sup> /h		Water consumption	920 - 1000 l/h
15 - 18,5 kW		Exhaust	300 m <sup>3</sup> /h
		Heat recovery	15 - 18,5 kW

Specification FT Series

**Design:** Fully automatic flight-type continuous conveyor dishwashing machine. Built for right-to-left or left-to-right operation.

**Wash chambers:** 1,25 mm stainless steel hoods. Argon-arc welded stainless steel tanks constructed to give full draining of all tanks and pumps.

**Inspection doors:** Separate door to each wash chamber. 1,25 mm stainless steel doors, with interlock switch to stop machine if door opened, counter balanced door support in any position and plastic-lined stainless steel door guides.

Base frame fabricated 3 mm stainless steel, argon-arc welded.

**Rear panels:** 1,25 mm stainless steel.

**Legs:** Tubular stainless steel legs welded to base frame and fitted with adjustable, internal-fitting plastic feet.

**Pumps:** HOBART-built, stainless steel pump casting, integrally mounted with motors for true alignment, fitted with stainless steel impellers and packless seals with carbon and ceramic sealing faces.

**Pump motors:** Continuously rated, splashproof, ball bearing, ventilated, 400 V, 3 phase.

**Standard-duty prewash 0,37 kW**

Heavy duty prewash, main wash, power rinse 2,2 kW (Note: For special extra heavy duty washing, 4 kW pumps can be fitted to certain sections of machine, at extra cost).

**Wash System:** Easily removable upper and lower wash arms constructed of stainless steel with indented jets and removable end caps. (For special applications, side wash arms can be fitted to certain sections, at extra cost).

**Pre-final rinse system:** The final rinse water, used once, is pumped through the stainless steel, upper and lower quick release pre-final rinse arms.

**Final rinse:** Upper and lower rinse arms with quick-release bayonet type fittings for simple removal. Rinse flow controlled by solenoid valve linked to conveyor.

**Rinse water booster pumps:** Standard machines require a supply from 12 metre head minimum. If this is not available, a 0,18 kW booster pump is available as optional extra.

**Conveyor:** Peg-type conveyor permitting loading of dishes either across width or lengthways, with "Duralflex" pegs stainless steel cross rods, stainless steel chain links and conveyor track. 612 mm usable conveyor width, usable height 440 mm. Standard "all-peg" conveyor will accommodate 17 trays, or 34 dinner plates, or 51 side plates, or 68 saucers, or 40 cups\* or 200 pieces of cutlery\* (\*in appropriate baskets), per metre. Special conveyors can be provided at extra cost for non-standard applications. On-Off button at feed end of machine, variable speed control and slip-clutch. Drive motor 0,25 kW.

**Conveyor safety shut-off:** Safety device fitted to unloading end to prevent jamming by unremoved crockery, sensitive enough not to damage delicate china. Shut-off constructed with rake pattern design to operate between pegs, as well as above.

**Stacking platforms:** 2 mm stainless steel stacking platforms at both ends of the machine hinged for easy cleaning.

**Strainer pans:** Full area of each tank covered by sloping strainer trays, inclined to direct food debris into deep perforated basket. Basket is removable from front of machine.

**Thermometers:** Digital temperature readout for each tank fitted at eye-level in control console.

**Drains:** 50 mm drain fitted to each tank with overflow system through prewash. Each drain valve provided with interlock. Fill will not operate while drain valves open.

**Tank Heating:** Electric - Incoloy sheathed immersion heaters with thermostat control and positive low water cut-off by float-switch control.

	Loadings:
FTX A series	12 kW
FTX B series	18 kW
FTX C series	27 kW

Steam - stainless steel steam coil with thermostatic control for working pressures between 0,3 and 3,5 bar. Each coil fitted with isolating valve, line strainer, solenoid valve and thermostatic steam trap. (Note: Standard machines built for 0,5 to 2,99 bar working pressure. For pressures outside this range consult HOBART).

	Steam Consumptions:
FTX A series	16 kg/h
FTX B series	32 kg/h
FTX C series	48 kg/h

Pressurised hot water - Details on request.

**Vent Stack:** Provided on rinse section of machine, 301 mm dia. inside, with adjustable damper, fitted to standard machines without condensers or ventilator units.

Extract rates std machines 900 m<sup>3</sup>/h (at approx. 56°C 100% R.H.). Machines with D-2 drier 1200 m<sup>3</sup>/h (at approx. 56°C 85% R.H.).

**Electrical Specification:** Standard machines wired for 400 V, 50 Hz, 3 phase, 4 wire, for other voltages, contact HOBART.

**HOBART-Product Groups:**

- Warewashing
- Cooking
- Preparation
- Beverage
- Waste Management
- Service

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