







FLIGHT-TYPE DISHWASHER FTPI | FTNI



HOSPITALITY

Bar & Pub / Bistro & Café / Hotel & Restaurant



FOODSERVICE

Hospital / Nursing home / Canteen / Education - school & university



BAKERY

Bakery subsidiary / Production / Bakery Industry



MEAT PRODUCTION

Butchery / Meat Production Industry



INDUSTRY



GLOBAL MARINE



AIRLINE CATERING





BETTER OR BEST

IT'S YOUR CHOICE!

The **PROFI** line – everything a professional operator needs. This successful product series from HOBART can be found wherever the highest standards of cleanliness are required, tailored to the volumes to be washed and the degree of soiling of the wash ware. It combines efficient warewashing with ultimate user-friendliness and low operating costs. Numerous equipment options make the **PROFI** line a perfectly suited warewashing solution for any operation.

The **PREMAX** line is the perfect model for operators that need a higher level of proficiency. **PREMAX** sets standards in all areas: with minimal operating costs and impressive user-friendliness, combined with maximum performance. The **PREMAX** line is the most economical and innovative line of dishwashers on the market. In addition to the features of **PROFI** models, **PREMAX** convinces operators with its unique product characteristics, providing to be the ideal partner for the highest standards in warewashing.

PROFI LINE

PREMAX LINE

THE MODELS

WE HELP YOU WITH YOUR DECISION!

PROFI FTNI

The **PROFI** model is the ideal choice if you are looking for an efficient dishwasher that can tackle large quantities of dishes in a short amount of time. The FTNi is also characterised by superior operational reliability and a consistently hygienic wash result.

















PREMAX LINE EXCLUSIVE

PREMAX FTPi

Incorporating the features of the FTNi, the **PREMAX** version goes one step further: the premium model sets new standards in terms of performance and washing intelligence. This is because the FTPi is capable of even higher capacities and with the SENSOTRONIC - a washing intelligence that enables you to make savings on usage and, therefore,

















TWINLINE

FLIGHT-TYPE DISHWASHER WITH INTEGRATED TRAY TRACK

Highest efficiency and perfect organisation

Flight-type dishwashers are designed for the fast cleaning of large quantities of wash ware items. With the innovative twinLINE dishwashing organising system, that is unique worldwide, HOBART caters for the practical demands of foodservice with a tray-system solution.

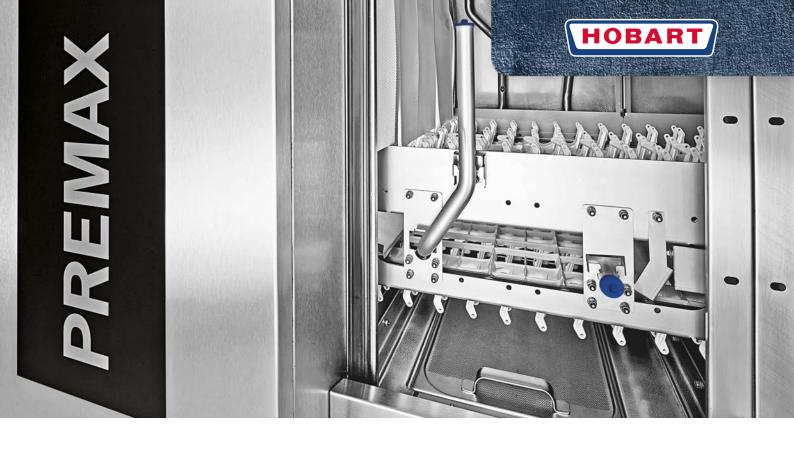
The world-leading, patented twinLINE dishwashing organising system significantly boosts machine capacity and optimises organisational processes. Bulky trays run on the separate round belt conveyor at the same time as the rest of the wash ware and are automatically stacked in the exit section of the machine.

Your benefits

- Complete your warewashing tasks up to 30 % faster thanks to the twinLINE dishwashing organising system.
- Reduce operating costs.
- Reduce operator burden thanks to automation.







HIGH LEVEL OF ECONOMY

PREMAX LINE EXCLUSIVE ____

50PERCENT FRESH WATER RINSE

Optimum rinsing of cleaning chemicals

Save up to 60 % water – enabled by the 50PERCENT fresh water rinse: The fresh water rinse removes the cleaning chemicals. Water distribution is a crucial factor to consider in regard to the volume of water consumption.

The patented 50PERCENT fresh water rinse uses special precision nozzles. These disperse the rinse water like a fine curtain and thus form a water film on the wash ware. Because of the optimised water distribution, this micro-thin film is sufficient to rinse off the wash water. In addition to conventional rinsing, the 50PERCENT fresh water rinse also sprays the wash ware with lateral spray arms.

Your benefits at a glance

- Reduce fresh water volume by up to 60 %.
- Significantly reduce rinse aid and energy requirements.
- Optimised wash water rinsing off wash ware.

PREMAX LINE EXCLUSIVE ___

TOP-TEMP ENERGY MANAGEMENT

Prevents energy losses before they arise

Reduce energy loss in your dishwashing system by up to 20 % with patented energy management as standard.

In this system, the hot machine zones are enclosed by the cooler zones such as pre-wash and drying. The resulting temperature curtain ensures that air exchange can only take place within the machine. The machines of the **PREMAX** line are characterised by a special temperature profile and exploit this principle to optimum effect.

LOW-CHEM DETERGENT SAVING SYSTEM

Reduced detergent consumption – easy on the wallet

The total fresh water volume is divided up, and the LOW-CHEM detergent saving system directs just 75 I of fresh water into the wash tank for regeneration of the wash water. Only this low quantity is directed into the main wash and mixed with detergent. The detergent is dosed according to the fresh water volume, meaning you save on chemicals. The remaining water is pumped directly into the prewash tank via a bypass line.

The benefit

Reduce your detergent consumption by up to 50 % compared with conventional systems.

LOW-CHEM INTENSIVE DETERGENT SAVING SYSTEM

Cleaning chemicals: use only as much as you need

Lower chemical consumption means reduced operating costs for you whilst also protecting the environment – the newly developed optional LOW-CHEM INTENSIVE detergent saving system makes this possible.

And here's how it works

A sensor in the wash tank continuously checks the quality of the wash water and regenerates it as necessary. Depending on the extent of soiling, water from the rinse is fed into the main wash tank for just a short time as required. The chemical dosing is adjusted to align with the tank regeneration.

Your benefits at a glance

- Your detergent consumption is once again reduced by up to 30 % with the LOW-CHEM detergent saving system.
- Automatic chemical dosing, precisely as needed.
- Optimal wash water solution quality guarantees rinse result.





HIGH LEVEL OF ECONOMY

CLIMATE ENERGY SAVING SYSTEM

For the efficient use of energy

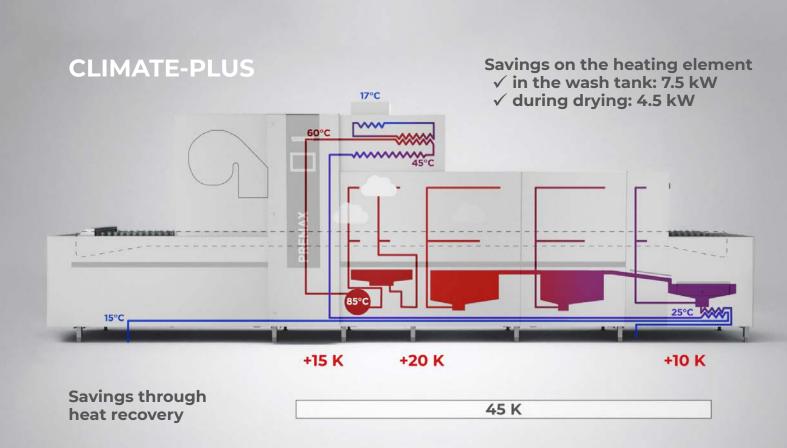
Lower your costs – increase your efficiency – protect the environment: The CLIMATE energy saving system not only helps you to prevent energy losses, but also to lower your machine's operating costs.

How does that work?

The energy of the hot exhaust air is continuously returned to the machine by means of a heat recovery system. Savings up to 10 kW/h are possible in this manner.

Your benefits

- Minimised energy loss via exhaust air.
- Efficient use of input energy.
- Significant reduction in operating costs for your machine.



FLIGHT-TYPE DISHWASHER FTPI | FTNI



CLIMATE-PLUS ENERGY SAVING SYSTEM

Smart use of waste water and exhaust air

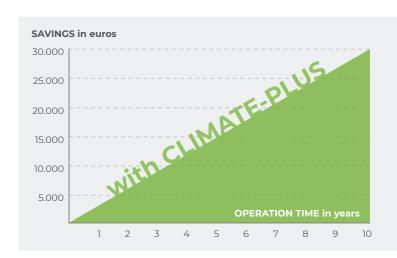
Saving energy has never been so easy: with the unparalleled new CLIMATE-PLUS energy saving system, consisting of a combination of waste water heat recovery and state-of-the-art heat pump technology, energy losses during warewashing are enormously reduced. In total, up to 70 % of the energy from the waste water and up to 100 % of the energy from the exhaust air is returned to the wash process – valuable energy which is left unused in traditional systems.

Saving energy with the system

Here's how it works: the warm waste water is passed through a heat exchanger unit, where the incoming fresh supply water is heated by the waste water using the counterflow principle. At the same time, the energy from the hot exhaust air is also fed back into the wash cycle.

This provides you with the following benefits

- Significantly reduced energy consumption.
- Significantly reduced operating costs.
- Constant exhaust air temperature of 17°C.





BEST WASH RESULT

PREMAX LINE EXCLUSIVE _

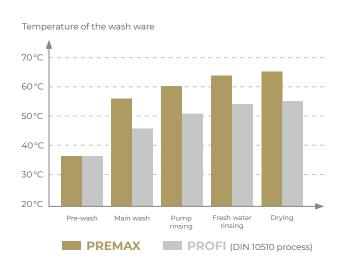
HOT-TEMP WASHING

Improves the effect of chemicals

Did you know that the water temperature has the biggest influence on the wash result? Compared to conventional dishwashing systems, the HOT-TEMP washing cleans the wash ware at approx. 67°C – instead of 60°C. This leads to a significant increase in the efficiency of the chemicals and the wash ware gets clean faster.

By the way

The hot wash of the HOT-TEMP washing increases the capacity of the machine by up to 50 %. In turn, this means the machine also takes up less space.



TRI-RINSE

Triple rinse effect

The three-stage TRI-RINSE system consists of the pre-rinse nozzle, the pumped rinse, and the fresh water final rinse. The pre-rinse nozzle is located upstream of the pumped rinse and rinses off the wash water from the wash ware. The pump rinsing then begins and is finally followed by a rinse with fresh water.

For you this means

A perfect result – because the wash ware passes through three stages of rinsing.

DIRECT CONVEYOR BELT

Avoids unsprayed areas

A perfectly hygienic wash result takes top priority when washing dishes, glasses or cutlery – the position of the wash ware in the machine is one of the key factors in this regard. Due to its special design, the DIRECT conveyor belt ensures that the wash water is brought into optimum contact with the wash ware.

Because

A tray on a conventional conveyor belt can shield a following plate so much that the latter is not sprayed with an adequate amount of detergent solution.

CONTACT-PLUS WASH SYSTEM

Provides a perfect wash result

Innovative wash arms allow the wash water to come into prolonged contact with the wash ware and provide for an improved wash result. During the washing operation, an even distribution of the wash water is essential to achieve a perfect cleaning result. For the wash jets to be most effective, they were given a special shape by HOBART so that compared to conventional systems, they cover a larger area in a more accurate manner.

Your benefit

The even and compact distribution of the wash water on the wash ware provides for a significantly improved wash result.

RO-L REVERSE OSMOSIS SYSTEM

Eliminates water stains

Unsightly stains on glasses, plates or knife blades? Minerals in water often leave visible residues when dishes are dried, thus creating a poor impression.

Put an end to tedious manual polishing

Reliable, stain-free, and hygienic: continuous treatment with state-of-the-art membrane and filter technology ensures fully demineralised water. This offers a permanent solution for hygienically clean wash ware without any stains. Hygienic risks as a result of manual polishing are prevented in advance.

By the way

The RO-L reverse osmosis system can be comfortably set up in a separate casing next to the flight-type dishwasher or integrated to save space.





PERMANENT-CLEAN

PERMANENT-CLEAN AUTOMATIC SOIL REMOVAL

Prevents dirt spread in the machine



In the normal daily routine it is difficult to avoid food waste entering the pre-wash zone of the flight-type dishwasher. This may heavily contaminate the wash water so that the water has to be changed several times.

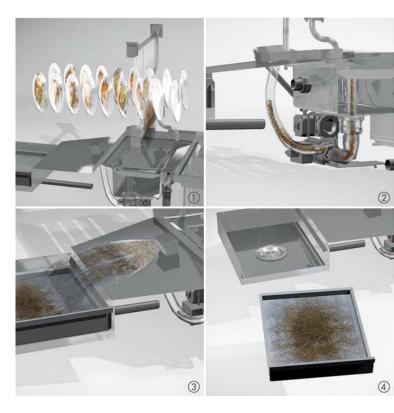
We have the solution

The PERMANENT-CLEAN automatic soil removal will prevent this from happening by pumping coarse soil from the pre-wash zone into a strainer basket by means of a sophisticated filter system. Food residues can then be conveniently removed from the drawer. This eliminates the time-consuming chore of emptying the filter basket, interrupting operation. In addition, this protects your dishwashing system and is gentle on the environment.

Your benefits at a glance

A long day of dishwashing without changing the water, but instead with a hygienically pure wash result - even in the presence of extreme soiling.

- A clean pre-wash result is guaranteed at all times.
- A consistently high wash water quality is maintained.
- Wash tanks need to be emptied and filled with fresh water less often.

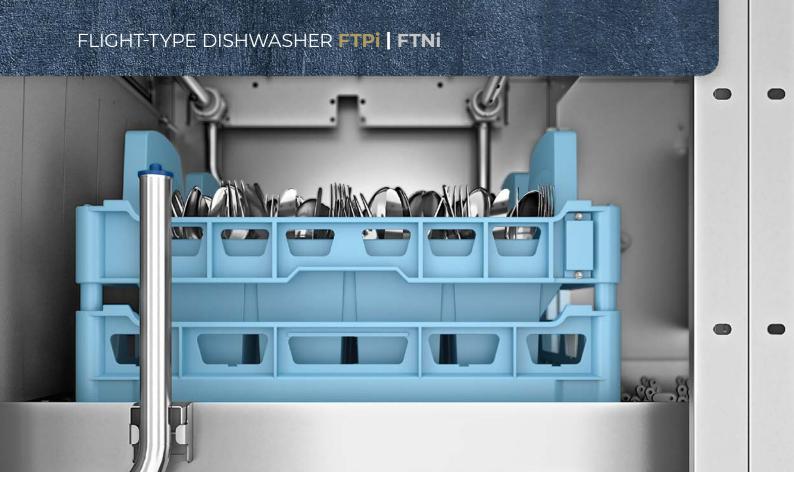


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Phase 2: The coarse soiling washed off is automatically and cyclically removed from the pre-wash zone.

Phase 3: The process water available washes the coarse soiling into the filter drawer in the appliance intake.

Phase :: Convenient removal of the accumulated soiling residues at the end of the dishwashing shift.



SENSOTRONIC WASHING INTELLIGENCE

PREMAX LINE EXCLUSIVE __

BEST-START SYSTEM CHECK

Automatic monitoring of functions

Always in the loop: each time the machine is filled, the functions of the heating and washing systems, the drain valves and the position of the strainer systems are automatically checked.

Clearly structured, understandable display

The status of machine components of the **PREMAX** line is indicated in an easily comprehensible manner by means of the colour touch screen control. Deviations from the nominal status are indicated by means of symbols and text. The system automatically suggests corrective measures.

PREMAX LINE EXCLUSIVE __

SHINE CUTLERY PROGRAMME

Makes your cutlery shine

Food should be a feast for the eyes: clean cutlery adds an important finishing touch to a menu. Our cutlery programme is your guarantee for clean and sparkling cutlery.

Pre-soaking is no longer necessary

Work-intensive steps such as pre-soaking cutlery frequently contribute to slowing down the cleaning process. The optionally available cutlery cycle puts an end to this. Specifically developed cutlery baskets and intelligent sensors make sure that the cutlery is identified automatically by the machine. Hence, the dishwashing system automatically adapts the wash and rinse parameters in such a way that an optimum cleaning result is achieved.



SENSOTRONIC WASHING INTELLIGENCE

AQUA-ADAPT WATER CONSUMPTION CONTROL

Intelligent and efficient management of your water consumption!

The AQUA-ADAPT water consumption control automatically adapts the fresh water consumption per hour to the selected transport speed. The water quantity per machine meter is always ideal.

Your benefits

This for instance avoids unnecessarily high water consumption at low machine speeds. The wash ware is always cleaned with the same amount of water irrespective of the machine speed, thus achieving an even wash result.

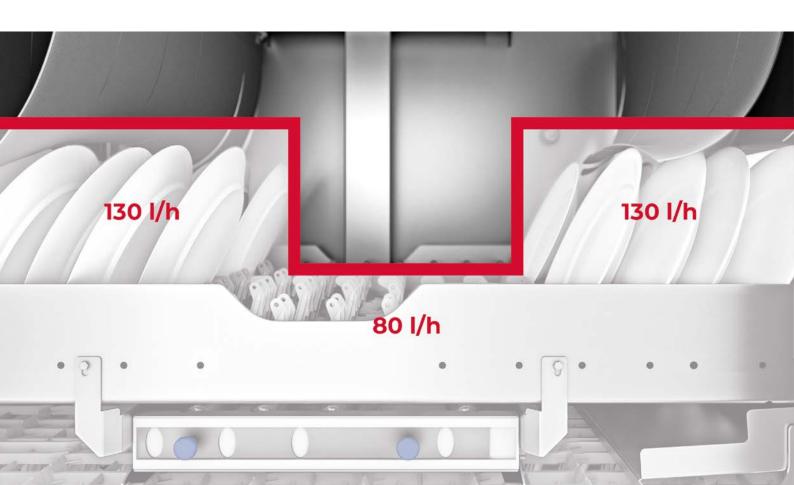
SENSO-SPACE COMPARTMENT DETECTION

Regulate fresh water consumption down to a minimum

Five benefits all at once: Save water, go easy on your purse, be gentle on the environment and reduce your energy and chemical consumption!

How does this work?

Varying washing volumes during a wash cycle can lead to a machine that is not fully utilised. There will be emptycompartments between the wash ware. The patented SENSO-SPACE compartment detection automatically detects these gaps and immediately regulates fresh water consumption down to a necessary minimum.





PREMAX LINE EXCLUSIVE __

GLASS PROGRAMME

Especially suitable for cleaning glasses

You would also like to clean your glasses in the flight-type dishwasher? No problem!

The optional glass programme perfectly adjusts the wash process to the high demands of glass cleaning. The machine automatically detects the coded baskets. The dishwashing parameters immediately adapt to the new requirements and provide an optimum wash result.

PREMAX LINE EXCLUSIVE ___

SENSO-ACTIVE RESOURCE MANAGEMENT

Fresh-water consumption constantly at the ideal minimum

The SENSO-ACTIVE resource management system takes it a step further in innovative washing, keeping the fresh-water consumption down to a necessary minimum. The smart soiling sensor detects any increased soiling in the appliance and automatically increases the amount of fresh water supplied to the system.

Your benefit

This ensures fully automatically a high tank water quality while keeping the average water consumption extremely low.

PREMAX LINE EXCLUSIVE ___

INTENSIVE² PAN WASHING PROGRAMME

Washing pots made easy

Your wash ware includes pots, pans and Gastronorm containers in addition to dishes and cutlery? Then we recommend the use of the optional and patent pending pan washing programme.

Made possible by clever adaptation

The innovative pan washing programme automatically identifies metal wash ware and automatically adjusts the parameters. By means of a special metal detector in the entry area of the machine, the transport speed and the wash pressure are intelligently adjusted to ensure optimum cleaning results.





EASY HANDLING

PROTRONIC XL CONTROL

The self-explanatory operating concept

Innovative operating convenience at the highest level: we have developed the PROTRONIC XL control to make operating your flight-type dishwasher as fast and as easy as possible. In the future, not only will operation be made a lot easier, but also documentation and controlling.

The self-explanatory user interface assists the operator in quickly finding their way around the clearly laid out touch screen. All key hygienerelated information and functions become visible at a glance. Depending on their authorisation level, different user groups can see different information.

Some additional innovative functions make the PROTRONIC XL unique

- Exact-zone visualisation of temperature and fault messages.
- Automatic keeping of the maintenance history according to DIN.
- Convenient data storage in the control.
- A message management system is included.
- Visualisation of the operating manual.





INFOTRONIC CONTROL

Added convenience and clarity at one glance

Compact and operator-friendly: the display of the INFOTRONIC control offers a clearly structured user interface. All key information on operating modes, status and temperatures are shown clearly and concisely.

Additional functions with intuitive access are available in the customer menu

For example:

- the documentation of the maintenance history compliant to DIN
- the indication of the water and power consumption
- the flexible programming of the autostart programme
- and the optional data download via the USB port.



DROP-IN WASH SYSTEM

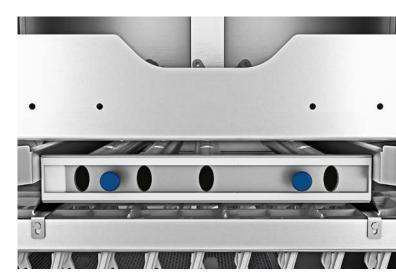
Facilitates cleaning

Make cleaning the machine as easy as possible for yourself. Thanks to the easy removal and reliable insertion of the wash systems by means of a drawer slide, cleaning work is turned into child's play.

WASH ARM SLIDER

Quickly ready for cleaning

Our patented wash arm sliders allow you to clean the interior of the wash arms easily and comfortably. While conventional systems required you to unscrew the end caps of the wash arms first, now a single step is sufficient to get to the wash arm opening.



COMPREHENSIVE CLEANING ASSISTANCE

Guaranteed orientation for cleaning

Colour-coded cleaning assistance

Machine cleaning made easy: daily cleaning increases the performance and service life of your dishwashing system. To assist you in recognising which elements need to be removed for cleaning, these are provided with a blue marking.

Coded curtains

The curtains separating the different wash zones are clearly marked, preventing them from being mixed up when they are re-inserted.

Coded wash and rinse arms

The clear identification of the wash and rinse arms prevents them from being mixed up when they are inserted.



DRYING RESULT

PREMAX LINE EXCLUSIVE _

HIGH-TEMP PUMPED RINSE

Increases the self-drying effect

Improved drying result paired with a reduced use of energy. Temperature is a key factor for a perfect drying result. This is why the patented pumped rinse of the **PREMAX** line circulates the additionally heated water several times, thus heating the wash ware even more and consequently increasing the self-drying effect.

Your benefits

The drying result is considerably optimised while energy is saved in the drying zone.

3DRY DRYING SYSTEM

Especially for hollow-bodied wash ware

Whether cups, bowls or glasses – the 3DRY drying system achieves a faultless drying result, even for hollow-bodied wash ware.

Comparison

A conventional drying function blows the warm air onto the wash ware from above. As a result, the air is distributed in an uncontrolled manner. The 3DRY drying system does not only direct air onto the wash ware from above, but also from the side and from the bottom.



SUPPORT

AUTO-CLEAN SELF-CLEANING SYSTEM

Fast, automatic cleaning

Cleaning your dishwashing system has never been so uncomplicated and easy. Hygiene is the key factor when handling glasses, cutlery and dishes. For this reason, thorough cleaning of the dishwasher at regular intervals is essential. The patented AUTO-CLEAN self-cleaning system takes care of this time-consuming step on your behalf.

Your benefit

The sophisticated arrangement of the dedicated cleaning nozzles ensures automatic cleaning of the machine interior and the heat recovery system.

COMPLETELY DEEP-DRAWN TANK

Prevents soil accumulation

Soil does not stand a chance to accumulate the design of tank sump and tank bottom does not offer soil any chance of depositing.

For you this means

Ideal conditions make for easy cleaning and lastingly sound hygiene conditions.

MOLDED DRAIN CONNECTION

No soil deposits in the tank

Soil is directed via beads to a central point and into the drain. This prevents soil accumulation in the tank.

ALLIGATOR CLIP

Hood up, soil out

Most food waste collects in the machine's entry section. The folding entry section cover allows the machine to be accessed quickly and makes for straightforward cleaning.



STRAINER DRAWER IN THE ENTRY SECTION

Fast cleaning with uninterrupted washing

The strainer drawer can be easily removed so that accumulated food debris can be emptied quickly and effortlessly – even while the machine continues to wash.

By the way

The large collection volume and a high rim prevent the food debris from spilling over. The strainer drawer can optionally be integrated at the face or front of the machine entry section.



SMARTCONNECT



HOBART SMARTCONNECT APP

Key features at a glance

The new HOBART SmartConnect app provides you with a comprehensive overview of the status of your dishwasher – free of charge for 5 years.

Connect, learn, benefit

Based on this data, you can avoid downtime and contact HOBART customer service or an approved service partner. SmartConnect also provides illustrated instructions for smaller malfunctions so that you can rectify them yourself.

An overview of all functions

- Machine status (keep up-to-date regarding the statuses of all your machines)
- Machine information (with all important settings and machine information)
- Recording of error messages (in addition, you will be notified by email concerning any system errors)
- Operating costs calculator (overview of the consumption costs)
- Hygiene information (as a log book)
- Operating cycles (information about the efficient use of the machine)

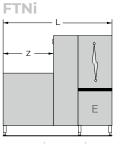
You can find more information on the availability of SmartConnect in different countries and languages as well as further information at www.HobartSmartConnect.com



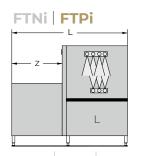


MODULE SELECTION

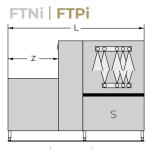
PRE-WASH ZONES



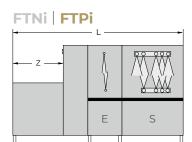
	L	Z
1 E	1,300	440
2 E	1,600	740
3 E	1,900	1,040



	L	Z
0 L	1,400	440
1 L	1,700	740
2 L	2,000	1,040



	L	Z
15	1,700	440
2 S	2,000	740
3 S	2,300	1,040

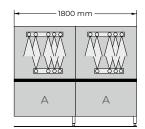


	L	Z
1 E-S	2,200	440
2 E-S	2,500	740
3 E-S	2,800	1,040

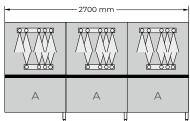
MAIN WASH ZONES



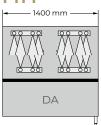




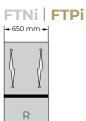
FTNi



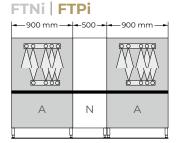




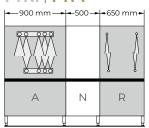
RINSE ZONES





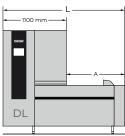


FTNi | FTPi



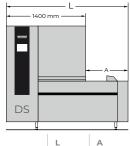
DRYING ZONES





	L	Α
DL3	DL 3 1,900	
DL 4	2,200	1,100
DL5	2,500	1,400
DL6	2,800	1,700

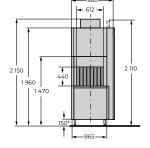
FTNi | FTPi

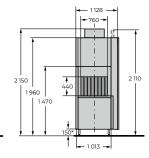


	L	Α		
DS 4	2,200	800		
DS 5	2,500	1,100		
DS 6	2,800	1,400		
DS 7	3,100	1,700		

FTNi | FTPi







FTNi | FTPi Dimensions

Loading width: 612 mm and 760 mm

Loading heigth: 440 mm

FEATURES

MODELS	FTNi	FTPi
twinLINE dishwashing organising system	0	0
HIGH LEVEL OF ECONOMY		
Efficiency concept	•	•
50PERCENT fresh water rinse	_	PREMAXLINE EXCLUSIVE
TOP-TEMP energy management	_	PREMAXLINE EXCLUSIVE
LOW-CHEM detergent saving system	•	•
LOW-CHEM INTENSIVE detergent saving system	0	0
CLIMATE energy saving system	0	_
CLIMATE-PLUS energy saving system	0	•
BEST WASH RESULT		
HOT-TEMP washing	_	PREMAXLINE EXCLUSIVE
TRI-RINSE	•	•
CONTACT-PLUS wash system	•	•
DIRECT conveyor belt	0	•
RO-L reverse osmosis system	0	0
PERMANENT-CLEAN automatic soil removal	0	•
SENSOTRONIC WASHING INTELLIGENCE		
AQUA-ADAPT water consumption control	•	•
SENSO-SPACE compartment detection*	•	•
BEST-START system check	-	PREMAXLINE EXCLUSIVE
Glass programme	-	O PREMAXLINE EXCLUSIVE
SHINE cutlery programme	-	O PREMAXLINE EXCLUSIVE
SENSO-ACTIVE resource management	-	PREMAXLINE EXCLUSIVE
INTENSIVE ² pan washing programme	-	O PREMAXLINE EXCLUSIVE
DRYING RESULT		
HIGH-TEMP pumped rinse	-	PREMAXLINE EXCLUSIVE
3DRY drying system	•	•
EASY HANDLING		
PROTRONIC XL control	0	•
INFOTRONIC control	•	-
USB interface	•	•
DROP-IN wash system	•	•
Coded wash and rinse arms	•	•
Coded curtains	•	•
Colour-coded cleaning assistance	•	•
Wash arm slider	•	•
SUPPORT		
AUTO-CLEAN self-cleaning system	0	•
Alligator clip	•	•
Completely deep-drawn tank	•	•
Strainer drawer in the entry section	•	•
SMARTCONNECT		
SmartConnect app**	0	0

 $^{^{}st}$ with PROTRONIC XL control

O Optional

• Inclusive

– Not available

^{**} You can find more information about the availability of SmartConnect in different countries and languages at www.hobartsmartconnect.com. Free use for 5 years.



TECHNICAL DATA

PROFI FTNi									
PLATE CAPACI	TY	CONVEYOR SPEED [3]	AVERAGE WATER CONSUMPTION [3]	ENERGY CON: in kWh [2]	SUMPTION	RECOMMENDED MODEL SELECTION	TOTAL LENGTH	ENTRY SECTION	EXIT SECTION
acc. to	maxi- mum	in m/min	in l/h ^[1]	(connected loa with CLIMATE energy saving system	with CLIMATE-PLUS energy saving system ^[4]		in mm	in mm	in mm
2,380	2,700	1.09	160	26.5 (35.5)	n.a.	FTNi 1-E-A-R-DL3	4,750	440	800
2,510	2,950	1.15	160	25.4 (33.8)	16.7 (22.3)	FTNi O-L-A-R-DL3 FTNi O-L-A-R-DL4 FTNi 1-L-A-R-DL3 FTNi 1-L-A-R-DL4	4,850 5,150 5,150 5,450	440 440 740 740	800 1,100 800 1,100
2,830	3,400	1.30	160	23.1 (30.8)	16.7 (22.3)	FTNi 1-S-A-R-DL3 FTNi 1-S-A-R-DL4 FTNi 2-S-A-R-DL4 FTNi 2-S-A-R-DL5	5,150 5,450 5,750 6,050	440 440 740 740	800 1,100 1,100 1,400
2,830	3,400	1.30	160	23.1 (30.8)	16.7 (22.3)	FTNi 1-S-A-R-DS4 FTNi 1-S-A-R-DS5 FTNi 2-S-A-R-DS5 FTNi 2-S-A-R-DS6	5,450 5,750 6,050 6,350	440 440 740 740	800 1,100 1,100 1,400
3,380	3,990	1.55	160	23.1 (30.8)	16.7 (22.3)	FTNi 1-E-S-A-R-DS5 FTNi 2-E-S-A-R-DS5 FTNi 2-E-S-A-R-DS6 FTNi 2-E-S-A-R-DS7	6,250 6,550 6,850 7,150	440 740 740 740	1,100 1,100 1,400 1,700
3,820	5,370	1.75	180	26.7 (39.8)	19.3 (29.8)	FTNi-2-S-A-A-R-DS5 FTNi-2-S-A-A-R-DS6 FTNi-2-S-A-A-R-DS7	6,950 7,250 7,550	740 740 740	1,100 1,400 1,700
4,360	5,760	2.00	180	26.7 (39.8)	19.3 (29.8)	FTNi-2-E-S-A-A-R-DS5 FTNi-2-E-S-A-A-R-DS6 FTNi-2-E-S-A-A-R-DS7	7,450 7,750 8,050	740 740 740	1,100 1,400 1,700
4,800	6,720	2.20	190	31.7 (47.3)	22.3 (34.3)	FTNi 2-S-A-A-A-R-DS5 FTNi 2-S-A-A-A-R-DS6 FTNi 2-S-A-A-A-R-DS7	7,850 8,150 8,450	740 740 740	1,100 1,400 1,700
5,350	7,370	2.45	190	31.7 (47.3)	22.3 (34.3)	FTNi 2-E-S-A-A-A-R-DS5 FTNi 2-E-S-A-A-A-R-DS6 FTNi 2-E-S-A-A-A-R-DS7	8,350 8,650 8,950	740 740 740	1,100 1,400 1,700

FLIGHT-TYPE DISHWASHER FTPI | FTNI

PREMAX FTPi								
PLATE	TY	CONVEYOR SPEED	AVERAGE WATER CONSUMPTION	ENERGY CONSUMPTION in kWh [2]	RECOMMENDED MODEL SELECTION	TOTAL LENGTH	ENTRY ZONE	EXIT ZONE
				(connected load in kW)				
acc. to DIN [3]	maxi- mum	in m/min	in l/h [1]	with CLIMATE-PLUS energy saving system ^[4]		in mm	in mm	in mm
2,840	3,490	1.30	130	15.2 (25.3)	FTPi O-L-A-R-DL3 FTPi O-L-A-R-DL4 FTPi 1-L-A-R-DL3 FTPi 1-L-A-R-DL4	4,850 5,150 5,150 5,450	440 440 740 740	800 1,100 800 1,100
2,840	3,490	1.30	130	15.2 (25.3)	FTPi 0-L-A-R-DS4 FTPi 0-L-A-R-DS5 FTPi 1-L-A-R-DS4 FTPi 1-L-A-R-DS5	5,150 5,450 5,450 5,750	440 440 740 740	800 1,100 800 1,100
3,380	4,030	1.55	130	15.2 (25.3)	FTPi1-S-A-R-DS4 FTPi1-S-A-R-DS5 FTPi2-S-A-R-DS5 FTPi2-S-A-R-DS6	5,450 5,750 6,050 6,350	440 440 740 740	800 1,100 1,100 1,400
3,710	5,450	1.70	130	14.8 (25.3)	FTPi 1-E-S-A-R-DS5 FTPi 2-E-S-A-R-DS5 FTPi 2-E-S-A-R-DS6 FTPi 2-E-S-A-R-DS7	6,250 6,550 6,850 7,150	440 740 740 740	1,100 1,100 1,400 1,700
4,320	5,800	1.98	150	20.1 (34.3)	FTPi 2-S-D-A-R-DS5 FTPi 2-S-D-A-R-DS6 FTPi 2-S-D-A-R-DS7	6,550 6,850 7,150	740 740 740	1,100 1,400 1,700
5,240	7,420	2.40	160	21.9 (37.3)	FTPi 2-S-A-A-R-DS5 FTPi 2-S-A-A-R-DS6 FTPi 2-S-A-A-R-DS7	6,950 7,250 7,550	740 740 740	1,100 1,400 1,700

All values are for machines with a passage width of 612 mm.

^[1] Fresh-water consumption values under optimised conditions and in **PREMAX** models using the SENSOTRONIC system (different customer-specific values are possible).

^[2] Average value for exemplary tableware and operation type.

 $^{^{\}rm [3]}$ For hygienic rinse result according to DIN SPEC 10534

 $^{^{[4]}\,\}text{Machines with heat pump contain up to 5.1 kg} \ (3.22\,\text{t CO2-equivalent}) \ of the \ refrigerant \ R531A \ (GWP \ 631)$



OUR VISION

Wash without water

Intensive market research has shown that our customers expect warewashing technology that combines efficiency with optimal performance. We are focused on meeting these demands and they form the foundation of our vision to "wash without water". This vision is our continuous incentive to break new ground in order to constantly reduce the consumption of water, energy and chemicals. We continue pursuing this goal methodically and with the most innovative engineering. Indeed, we already know that:

>>> When the first machine is finally capable of washing without water, it will be a HOBART.

THE COMPANY

We are HOBART

HOBART is the world market leader for commercial warewashing technology and a well known manufacturer of cooking, food preparation, and environmental technology. Established in 1897 in Troy, Ohio, today HOBART employs more than 6,900 employees around the world. At our manufacturing plant in Offenburg, Germany, HOBART develops, produces, and distributes warewashing technology worldwide. The hotel and catering trade, cafeterias, bakeries and butcher shops, supermarkets, airlines, cruise ships, automotive suppliers, research centres and pharmaceutical companies all over the world swear by our innovative products, which are considered to be economical and ecological market leaders.





MADE IN GERMANY

We provide this promise of quality to our customers, and it represents our personal standard upheld by all our staff at HOBART.

made in germany

OUR FOCUS

Innovative – economical – sustainable

This is our philosophy. To us, innovation means continuously setting new standards in technology, combined with real added value for the customer. Our group's Technological Centre, and our own Innovation Centre for Warewashing Technology at our headquarters in Germany, make this possible. With this combined innovative power we create highly efficient products which continuously confirm our status as technological leader. To be economical means to set standards in terms of the lowest operating costs, minimal use of resources and to revolutionise the market continuously. To be sustainable means responsible handling of resources and a sustainable energy policy. This applies not only to the product in use, but in general to all areas of the organisation, such as purchasing or manufacturing.

HOBART SERVICE

Competent – fast – reliable

HOBART service technicians and HOBART service partners are the "real" experts. Thanks to intensive training and many years of experience, they have a unique and profound knowledge of the products. This means that maintenance and repair work is always carried out professionally, fast and reliably.





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Die Angaben in diesem Prospekt beruhen auf dem Stand 08/2023. Technische Änderungen oder Änderungen der Ausführung bleiben vorbehalten.

The details given in this brochure are correct as of 08/2023. We reserve the right to technical or design modifications.

Document non contractuel. Les indications de ce prospectus sont conformes à la mise à jour de 08/2023. Nous nous réservons le droit de modifier les données ou les configurations techniques de nos machines

