

WAREWASHING  
FLIGHT-TYPE DISHWASHERS



# PREMAX FTP

EFFICIENT - RELIABLE - INNOVATIVE

**PREMAX**  
**GENERATION 2012**



  
made in germany

## MADE IN GERMANY

"Made in Germany" has been synonymous with quality and reliability in the premium segment for a long time and still is today. A company can only maintain its hold on the market by keeping its promise to continually deliver high quality.

## WORLDWIDE

Whether you need a completely new kitchen or a replacement item our competent subsidiaries and partners all over the world would be pleased to support you. It's nice to know we are always there.



1883 Mr. Charles Clarence Hobart builds his first engines and generators in Middletown, Ohio.

1886 J.C. Cochran receives the patent for the first dishwasher.

1897 The HOBART ELECTRICAL MANUFACTURING COMPANY was founded in Troy Ohio, through the acquisition of the engine and generator factory of the HOBART family.

1903 HOBART builds the first food processor (a self-contained powered coffee mill).

1926 HOBART purchases The Crescent Washing Machine Company, and enters the commercial warewashing market: the first warewashing machine carrying a HOBART label.

1930 Foundation of the HOBART MASCHINEN GESELLSCHAFT in Hamburg, Germany.

1953 HOBART receives the patent for the first flight-type dishwasher.

1960 Acquisition of the dishwashing department of the company K. Martin, Offenburg, Germany.

1980 Production plant in Elgersweier, Germany, was newly built.

1986 PREMARK INTERNATIONAL GROUP was formed in Deerfield, Illinois.

1997 HOBART CORPORATION'S 100th anniversary.

1999 Integration of PREMARK into ITW.

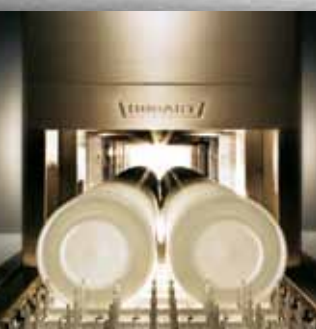
2004 HOBART relocates to Elgersweier

2006 Launch of HOBART's export activities

2007 HOBART's PREMAX line begins a new chapter in the annals of dishwashing technology. The PREMAX FTP flight-type dishwasher cuts water use by up to 50%, energy use by up to 30%, and use of chemicals by up to 80%.

2009 HOBART introduces the SENSOTRONIC, the world's first intelligent dishwashing technology

2010 Tenth record year in succession for HOBART





## THE COMPANY

Based in Offenburg, Germany, HOBART leads the world market in industrial warewashing technology. We serve customers such as hotels, restaurants and caterer, bakeries and butcheries as well as supermarkets, airlines and cruise ships across the world.

HOBART develops, produces and sells warewash, cooking, food preparation and waste treatment appliances and systems, and employs around 6,865 staff members across the world, 903 of them in Germany. HOBART is a subsidiary of the US Illinois Tool Works (ITW) Group, which manufactures and sells a variety of products; the group has a staff of 65,000 employees in 875 autonomous companies in 49 countries.

## OUR VISION

### WASH WITHOUT WATER

Our intensive market research has shown unequivocally that our customers require appliances that are economical and ecological while still producing first-class results.

We have addressed this demand and worked out our vision, *Wash Without Water*. The resulting areas of focus – innovation, economy, ecology – set the direction. Our vision means leaving no stone unturned when it comes to reducing water, energy and detergent consumption.

### UTOPIAN?

Everything begins with a vision. Many of the products that make everyday life easier today began as the ideas of a visionary; many of these ideas would have seemed utopian at the time. There can be no progress without a vision – and that applies to warewashing as much as anything else. Before the introduction of PREMAX, a dishwasher with a 50% water saving technology would have been utopia. Today, PREMAX has set new standards, and we by now know that whenever the dishwasher that washes without water will come, it'll be a PREMAX.



## FOCUS

### INNOVATION

Innovation means more than just turning an idea into reality. We at HOBART see innovation as a continuous process. In fact, we've put more than 30 innovative products onto the market since the PREMAX launch. All these innovations share one single goal – to generate real value added for our customers.

We have a global network of more than 300 research and development engineers to make this possible, plus marketing teams out on every continent to identify customer preferences and requirements. We have a group technology centre in the US with more than a 1,000 patent applications a year, together with an innovation centre for warewashing in Offenburg, Germany.

### ECONOMY

Already in the early 1980s our energy-formula set benchmarks in energy saving and recovery which are still unique today. This innovative spirit found its fulfillment in the PREMAX line. The PREMAX flight-type dishwasher saves up to 50% water, 30% energy, and 80% chemicals in comparison to conventional technologies, making HOBART a pioneer in terms of efficiency and economy.

### ECOLOGY

The HOBART environmental protection program CO<sub>2</sub>NSEQUENT has been in existence for some time.

The program includes a large number of measures that are all related to protecting the environment. These measures are implemented in production, purchasing, the development and sale of products and in additional projects. As an example, you might like to know that all HOBART products are manufactured using regenerative energy only.



1

2

1 "You were right – the new PREMAX combines best wash results and top economy. Now we are saving up to 50% water."

3

4

2 "In the last years our operating costs have increased by up to 30%. The higher investment will pay for itself in the third year at the latest."

3 "We have grown a lot in the last few years – except from our kitchen. The PREMAX is washing 500 plates per hour more than our old model."

4 "I want everything to be perfect. That's the demand I make on myself, my personnel and my surroundings. And the kitchen is a part of it. The PREMAX by HOBART meets all these demands in every respect."

Dr. Otto Wagner  
Old People's home,  
Zurich

Magnus Strasmundson  
Restaurant,  
Stockholm

Steve Balzer  
Eventcatering,  
London

Giuseppe Gatuso  
Prime Hotel,  
Rome



## INNOVATIVE – ECONOMIC – INTELLIGENT – PREMAX

Years of increasing operating costs has made economy a decisive key factor. With the new PREMAX-series HOBART sets new standards.

DIN being thought out: Besides its economic efficiency PREMAX also, sets new standards regarding hygiene. Independent studies have proven: PREMAX exceeds all requirements for hygienic wash results according to DIN 10510 – with considerably lower operating costs.

*„From the hygienic point of view the results show that with a modified temperature profile safe disinfection is achieved according to the regulation of the former German Public Health Department for checking of thermal disinfection. This regulation was one of the fundamentals for the formulation of DIN 10510.“*

**PD Dr. med M. Dettenkofer, Prof. Dr. med. F. Daschner**  
**University hospital Freiburg**

*„The microbiologic, physical and chemical tests we have carried out show, that with the new procedure (FTP) the tested MTGSM achieves at least equivalent washing and disinfection results compared with the MTGSM of conventional technologies (FTN). These test results show that washing and disinfection of contaminated specimens are guaranteed according to DIN 10510; moreover there is no spreading of test organism (Enterococcus faecium) on the specimens.“*

**PD Dr. med Frank-Albert Pitten, Dr. Friedrich Tilkes**  
**Hygiene certificate of the Institute for hospital hygiene and infection control Gießen**

The SENSOTRONIC washing intelligence by HOBART has paved the way to a new future in warewashing. Innovative features in every PREMAX model not only automatically detect gaps in the wash ware and variation in wash ware items, but even automatically set the washing parameters while lowering consumption of resources to a necessary minimum. Once again, PREMAX has taken a pioneering position in providing the most economical industrial warewashing using innovative technology.

Machine intelligence – saving you money





## 1 | ECONOMY

**PATENT**

### FRESH WATER RINSE 50PERCENT

The task of the fresh water rinse is to remove detergent from the wash items. The distribution of the fresh water is decisive for the water volume used.

The fresh water rinse 50PERCENT has special precision nozzles, which disperse the rinse water like a curtain to form a thin film of water on the wash items. As a result of the optimized water distribution this micro-thin film is sufficient to rinse off the soiled wash water from the wash ware. In addition to the conventional rinsing from above and below the fresh water rinse 50PERCENT rinses the wash ware also laterally. The optimized arrangement of the nozzles enables a precise spraying of the wash ware.

The fresh water rinse 50PERCENT reduces water consumption by up to 60%, resulting in less rinse aid use and greater energy savings.

## ECONOMIC – CLEAN



A micro-thin water film from 4 sides optimizes distribution of water.



Only 150 l/h fresh water rinse.

# PREMAX FTP

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## PATENT

### DETERGENT SAVING SYSTEM LOW-CHEM

Detergent is dosed directly into the wash tank, which is continuously regenerated by fresh water from the rinse. Therefore detergent is added to maintain the concentration according to the added regeneration volume.

The enhanced LOW-CHEM detergent saving system directs only 75 liter of fresh rinse water into the wash tank for regeneration. Ahead of the final rinse, detergent is flushed off the wash ware by the RADIUS pre-rinse nozzle and diverted back into the wash tank.

As a result detergent consumption is reduced by up to 80% compared to conventional systems.

## PATENT

### ENERGY-MANAGEMENT TOP-TEMP

A conventional flight-type dishwasher loses about 40% of the energy already available in the machine by sensible and latent heat emission. The hot fresh water rinsing has a considerable influence. The heat loss of the fresh water rinse takes place at the end of the machine. The heat energy escapes via drying to the outside.

The patented energy-management TOP-TEMP prevents losses before they occur. The high temperature wash zone HOT-TEMP is embedded between the low temp pre-wash and 50PERCENT fresh water rinse zone. Here the prewash zone and the rinsing have the effect of a temperature barrier. The temperature equalization takes place within the machine and so the heat energy can be saved. Energy loss – and costs are reduced by up to 30%.

## PATENT

### ENERGY-MANAGEMENT EFFICIENT

A conventional flight-type dishwasher loses 40% of the energy already available in the machine via the exhaust system. Here the distribution of water and the air stream have a considerable influence.

The new energy-management EFFICIENT reduces the loss of evaporation. The improved arrangement of the wide angle nozzles FAN and the orientation of the wash arms reduce the air flow within the machine. The patented wide angle nozzle FAN spreads out a 65% wider and more even spray-pattern. Therefore the recirculation of water can be reduced for the same wash result. In order to keep the system in balance less air/water steam has to be exhausted.

The new energy-management reduces the energy loss of the flight-type dishwasher by up to 25%.



# HOBART

## 1 | ECONOMY

### HOBART HEAT RECOVERY

HOBART's heat recovery system functions according to the countercurrent principle, using the energy from the extracted air to heat up the incoming water. The energy exchange takes place in the HOBART high-performance condenser. At the same time, the extracted air is cooled down and dehumidified. The HOBART heat recovery system reduces energy consumption by up to 6.7 kW and total connected load to 34.8 kW.<sup>1)</sup> The extracted air can be led directly into the building's ventilation ducting.<sup>2)</sup>

### HOBART HEAT PUMP

The HOBART heat pump uses the residual energy in the extracted air following heat recovery. A compressor and refrigerant are used to ensure efficient heat recovery. The heat recovered is enough for the washing, rinsing, and in some models, the drying process.<sup>3)</sup> This innovative technology reduces energy consumption by up to 14 kWh and total connected load to 21.3 kW.<sup>4)</sup> The temperature of the extracted air is reduced to approx. 20 - 24°C.<sup>5)</sup> The extracted air can be blown directly into the room.<sup>2)</sup>

<sup>1)</sup> Calculation example for the PREMAX FTP 2-S-A-DS5, C25 compared to models without heat recovery

<sup>2)</sup> Conditional on compliance with VDI 2052

<sup>3)</sup> Available for PREMAX FTP L-A, S-A, E-SA models

<sup>4)</sup> Calculation example for the PREMAX FTP 2-S-A-DS5, C25, FHP-20 compared to the models without heat pump

<sup>5)</sup> Values in continuous operation +/-10% depending on room air supply and fresh water temperature (values based on 10°C water supply and 23°C indoor air temperature)



Optimised energy efficiency using the HOBART heat pump.

## 2 | WASH RESULT

### PATENT

#### WASH SYSTEM CONTACT-PLUS

The impact with wash water via the wash arms is, apart from the temperature, the main factor influencing the cleaning result.

The precision of the patented FAN wide angle nozzles makes it possible to reduce the distances between the wash arms. The wash arms are located very close to one another and thus achieving full cleaning performance. In connection with the 65% wider wash jets the new configuration of the FAN wide angle nozzles washes the items three times per wash arm.

The 13 wash arms of the new wash system CONTACT-PLUS increases the capacity up to 17% in a similar sized machine and with optimal wash results.

### PATENT

#### HOT-TEMP WASHING

Washing is the result of the combined action of temperature, time, mechanicals and chemistry. Water temperature has the biggest influence on the wash result, much more than the wash pressure. In most dishwashers the wash temperature is set at approx. 60°C. HOT-TEMP washes with 67°C, at which temperature the detergent reaches its maximum efficiency – wash ware is clean faster.

The HOT-TEMP washing increases the capacity per hour by 40%. As a reverse effect, a smaller unit can therefore be used, reducing the used floor space as well.

### PATENT

#### RINSE TRI

The HOBART triple rinse consists of the RADIUS pre-rinse nozzle, a recirculated rinse and a fresh water final rinse. The RADIUS pre-rinse nozzle rinses off most detergent from the wash ware before entering the rinse zone. The water is directed back into the wash tank, minimizing detergent addition into the recirculating rinse water.

### PATENT

#### CONVEYOR BELT FREEFLOW

The position of items on the conveyor is important, especially for mixed loads, where large items like trays may shield smaller ones.

The FREEFLOW conveyor is designed to avoid spray shadows, so that every item is exposed to the full wash power of the jets.

The FREEFLOW ensures perfect results, without sorting the loads.



**HOBART**



# PREMAX FTP

EFFICIENT – RELIABLE – INNOVATIVE

## 3 | SENSOTRONIC WASHING INTELLIGENCE

UNIQUE TO THE WORLD MARKET

PATENT  
PENDING

### COMPARTMENT DETECTION AUTO-SAVE

Discontinuous wash ware load during the dishwashing shift means that your appliance is not running at capacity. Gaps will arise in your wash ware load; on average, they will amount to around thirty to forty percent of your wash ware compartments throughout the washing period, depending on how you use the appliance. AUTO-SAVE automatically detects these gaps, and immediately reduces the fresh water supply down to the minimum necessary for a perfectly hygienic result while cutting water, power and detergent consumption.

PATENT  
PENDING

### WATER CONSUMPTION CONTROL AQUA-ADAPT

Modern warewash systems have a range of speeds that you can set according to the wash ware load, the level of soiling or the time you have available for dishwashing. AQUA-ADAPT automatically adjusts the hourly fresh water consumption to the selected transfer speed, keeping water volumes per meter of the dishwasher at all times at an optimized level. In warewashing systems fitted with a tray-return conveyor belt, the speed and fresh water consumption are adjusted automatically. In dual-tank systems, SENSOTRONIC keeps one wash tank on standby until the dishwasher reaches full capacity to prevent water wastage at low machine speeds.

PATENT  
PENDING

### RESOURCE MANAGEMENT MINIMAL

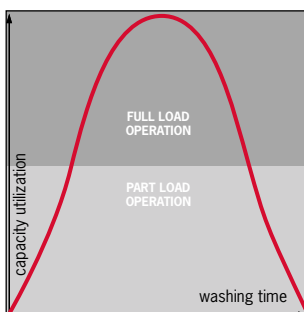
The wash result is largely dependent on how heavily your wash ware is soiled, and how much soil enters the appliance; widespread soiling affects not only wash performance, but also rinse results, so modern filtering and screening systems are vital. The MINIMAL resource management system takes it a step further in innovative washing, keeping 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, fully automatically ensuring high tank water quality while keeping average water consumption extremely low.

PATENT  
PENDING

### WASH WARE DETECTION ACTIVE

In most cases, glass and cutlery racks are also washed in a flight-type or rack-type dishwasher. ACTIVE is an optional wash ware detection system that adjusts the wash process to the high demands of glassware and cutlery washing. Coded glass racks are automatically detected in the machine, and the wash parameters are configured to match the new requirements. Wash ware detection ACTIVE ensures an optimized wash result – at all times.

## ECONOMICAL – AUTOMATIC



We make a distinction between part and full operation by the degree of capacity actually used.

## LASTING – OPTIMAL



Exact detection of glass and cutlery baskets with optimised rinse parameters.

## 3 | SENSOTRONIC WASHING INTELLIGENCE

UNIQUE TO THE WORLD MARKET

PATENT  
PENDING

### SYSTEM CHECK BEST-START

Each time the machine is filled with new soiled goods, the relevant parameters for hygiene and proper washing, such as the heating system, pump and wash arm are automatically checked for correct positioning and operation. The result of the system check is displayed on the color touch screen of the control system. If there are deviations from the nominal status, the machine operator is informed by means of clear symbols and plain text explanations. The intelligent system also suggests measures to be taken to rectify the situation.

PATENT  
PENDING

### INTENSIVE<sup>2</sup> PAN-WASHING PROGRAM

You will often find metal items in your wash ware in your appliance during operation, items such as pots and pans, and Gastronorm trays. The optional INTENSIVE<sup>2</sup> system automatically detects metal items and sets the parameters accordingly without user input. A specialised metal detector at the intake adjusts both the transport speed and water pressure to ideal levels for this part of the wash ware; this ensures a wash result satisfying the most demanding standards. The INTENSIVE<sup>2</sup> system eliminates the need for hand-washing this type of wash ware.

### AUTOMATION

SENSOTRONIC takes into account the user-specific requirements. It reduces the speed of tray-return conveyorbelt that are not filled to capacity, thus lowering water consumption. In dual-tank systems, SENSOTRONIC keeps one wash tank on standby while the dishwasher is running on part load. Full load on the tray-return belt is automatically detected, and the belt speed as well as the water consumption are increased accordingly. In semi-automatic machines, SENSOTRONIC cuts the operating costs by up to 20%.

## INTELLIGENT – SAFE



Visualization of the system check BEST-START on the color touch screen of the PROTORNIC control.

## OPTIMAL – EXACT



The system automatically detects metal wash ware and adjusts the programme to match.

## 4 | PERMANENT CLEAN

### PERMANENT CLEAN

- No soiling spreading around the appliance
- Active soiling removal from the zone
- Constant high-level wash water quality
- Reduction in water, energy, and chemicals consumption
- Reduces refilling during operation
- Convenient removal of soiling at the end of the dishwashing shift

In busy kitchens, large amounts of dirt collecting in the pre-wash section of the flight-type dishwasher can normally not be prevented.

This increases wash water soiling and more frequent tank water changes. Apart from that, this also has detrimental effect on waste water and degreasing.

The PERMANENT clean system automatically actively removes coarse soiling from the appliance in the pre-wash phase using a well-designed and effective filter system. The coarse soiling in this zone is permanently filtered out and pumped into a filter drawer in the appliance to keep pre-wash results clean at all times. Food residues can then be conveniently removed from the drawer at the end of the dishwashing shift. This eliminates the time-consuming chore of emptying the filter basket, interrupting operation.

PERMANENT clean removes soiling particles from the washing process before they adversely affect water quality, keeping wash water quality high while reducing detergent replenishment and eliminating the need to empty the tank during operation. This gives you further savings in operating costs while automatically reducing degreaser and waste water burden, and protecting the environment.

### CLEAN – ACTIVE



Phase 1:  
Coarse soiling is removed from the wash ware early, in the pre-wash zone.

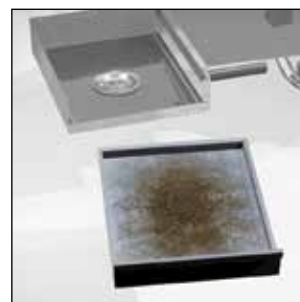


Phase 2:  
The coarse soiling washed off is automatically and cyclically removed from the pre-wash zone.

### LASTING – ECOLOGICAL



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



Phase 4:  
Convenient removal of the accumulated soiling residues at the end of the dishwashing shift.

**HOBART**



## 5 | DRYING RESULT

### PATENT

#### PUMPED RINSE 80DEGREES

The temperature is an important factor for the drying of the wash ware. In conventional dishwashers the highest temperature is in the fresh water rinse. For heating up the wash ware, there is only the volume of the fresh water consumption available.

In the pumped rinse 80DEGREES the hot water is circulated several times and increases the temperature input on the wash ware.

The better heating up of the wash items supports the self-drying effect. It optimizes drying results and reduces the energy required for drying.

### PATENT

#### DRYER GUIDEAIR

A conventional drying blows the warm air on the wash ware from above. The air reflects uncontrolled from below to above. The patented GUIDEAIR dryer system directs air onto the wash ware from the top and side through channels and nozzles, while specialised air blades in the drying drawer direct a powerful airflow onto your wash ware from underneath.

The dryer GUIDEAIR guarantees perfect drying results for hollow items such as cups, bowls and glasses.

### HOT – DRY



Pumped rinse 80DEGREES supports the self-drying.

### INSIDE – OUTSIDE



Optimal drying results due to wellaimed airflow .



## 6 RELIABILITY

### HANDLING ASSISTANT EASY

featuring

- PROTRONIC control
- Drop-In wash arms
- Coded wash and rinse arms
- Coded curtains

### PROTRONIC CONTROL

Switch on/off – all other functions are automatically assumed by the control.

### DROP-IN WASH SYSTEM

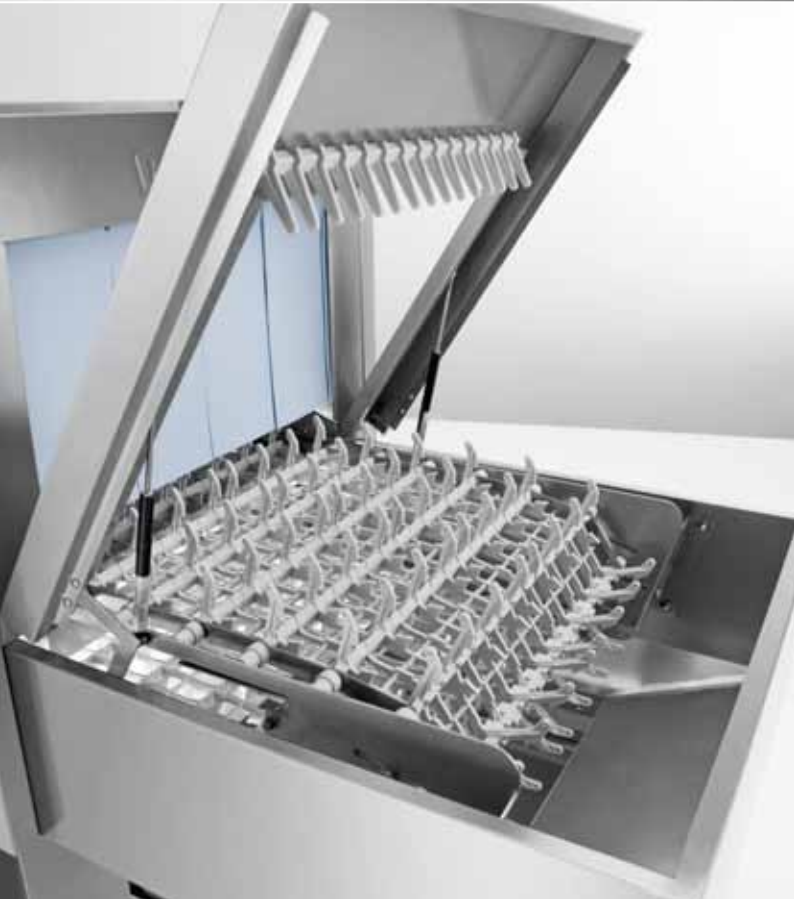
Easy to take out and insert.

### CODED WASH AND RINSE ARMS

The wash and rinse arms are clearly designed to prevent risk of confusion when inserting.

### CODED CURTAINS

Easy to take out and insert. The clear marking on the wash curtains prevents confusion when inserting.



## OBVIOUS – SIMPLE



Easy to take out and insert.

## 7 | SUPPORT

### **CLEANING ASSISTANT SUPPORT**

comprising

- Bayonet catch
- Alligator flap
- Completely moulded washing tanks
- 1-part strainer
- 150mm floor clearance
- Condenser
- Panorama door
- Cleaning assistance

### **BAYONET WASH ARM CATCH**

The wash arms are easy to open and close.

### **FOLDABLE INTAKE**

Most of the food waste occurs in the feeding section of the machine. The upward folding entry cover ensures convenient accessibility and easy cleaning. Operators do not have to fumble with removing coverings.

### **MOULDED DRAIN ELEMENT**

Dirt is directed via beading to a central point and into the drain. This prevents dirt accumulation in the tank.

### **WASH ARMS**

The wash systems are easy to remove and to insert due to a drawer mechanism.

### **COMPLETELY MOULDED TANK**

The tank sump and tank bottom are moulded from one single part. There are no corners and edges or weld seams where dirt could accumulate. This optimizes cleaning and hygiene.

### **DISTANCE BETWEEN BELT AND BODY**

Easy accessibility, even in confined areas.

### **STRAINER DRAWER IN INTAKE**

In case of very high dirt accumulation fast cleaning is possible by simply removing the drawer from the outside – without interrupting operation. Overflow is prevented by a high-sided drawer which holds a large capacity.

### **CONDENSER**

Optimal accessibility for water spraying – by simply removing the front covering.

### **CLEANING ASSISTANCE**

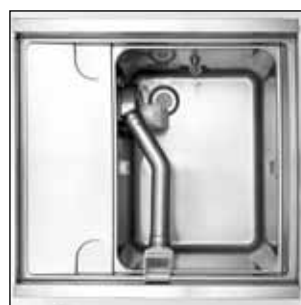
Additional cleaning nozzles in the washing system continuously clean the back of the door and washing system as well as the machine cover during operation. This minimises soiling residues on the inside of the appliance, reducing the effort needed to clean the appliance manually at the end of the dishwashing shift.

## EASY – COMFORTABLE



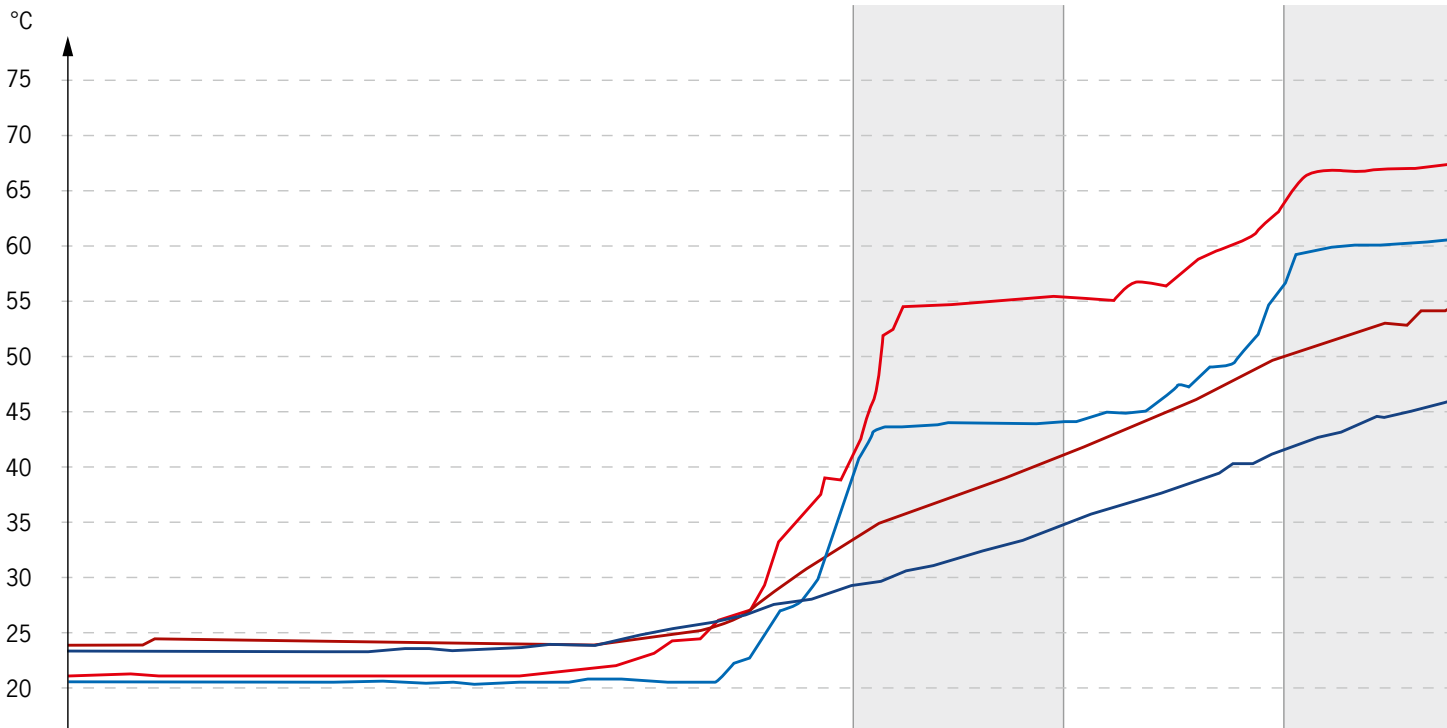
Continuous cleaning assistance with additional nozzles in the wash systems.

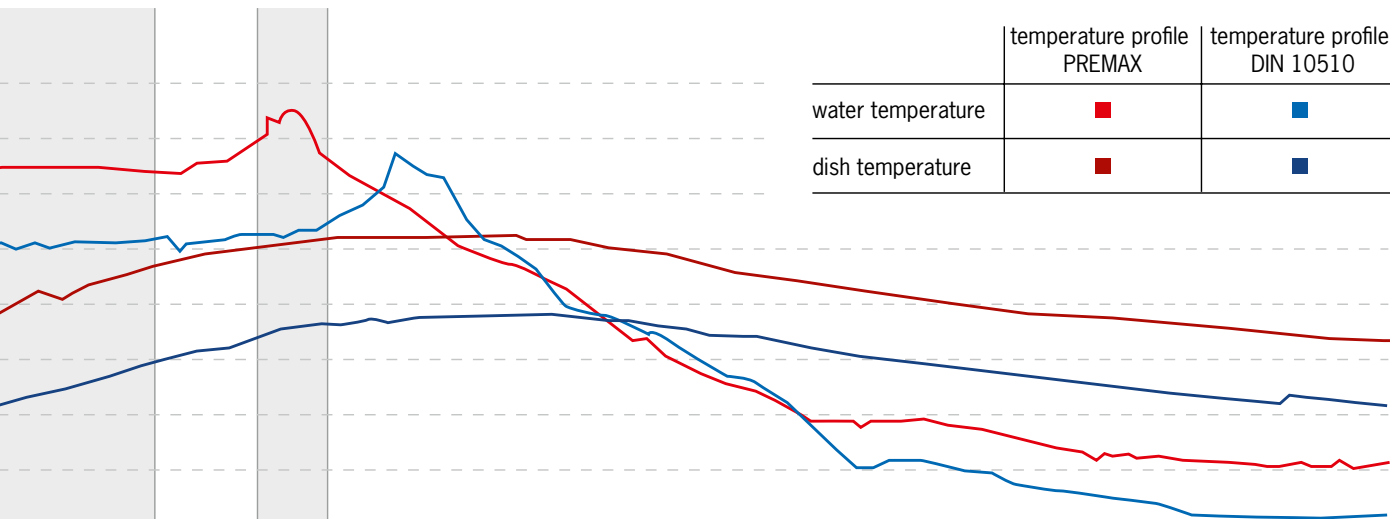
## ACCESSIBLE – OPTIMAL



Deep-drawn single-part tank sump and base. Simple cleaning and optimised hygiene.

## 8 TEMPERATURE PROFILE





\*The DIN 10510 standard requires a temperature of 80°- 85°C for the fresh water rinse. For this purpose, the measuring point is in the boiler. The temperature progression presented indicates the temperature of the water as it comes into contact with the wash items in the zone.

**9 | TECHNICAL DATA**

Plate capacity		Belt speed (m/min.)	Water consumption (l/h.)*	Energy consumption kWh** (connected load kW)		Recommended model selection	Total length L (in mm)	Entry section Z (in mm)	Exit section A (in mm)
Hygienic wash result based on DIN 10510	Maximum			with heat recovery	with heat pump				
2,620	3,280	1.20	150	36.3 (39.1)	22.8 (28.6)	FTP 0-L-A-DL3 FTP 0-L-A-DL4 FTP 1-L-A-DL3 FTP 1-L-A-DL4	4,700 5,000 5,000 5,300	440 440 740 740	800 1,100 800 1,100
2,620	3,280	1.20	150	36.3 (39.1)	22.8 (28.6)	FTP 0-L-A-DS4 FTP 0-L-A-DS5 FTP 1-L-A-DS4 FTP 1-L-A-DS5	5,000 5,300 5,300 5,600	440 440 740 740	800 1,100 800 1,100
3,160	3,820	1.45	150	34.8 (39.8)	21.3 (29.3)	FTP 1-S-A-DS4 FTP 1-S-A-DS5 FTP 2-S-A-DS5 FTP 2-S-A-DS6	5,300 5,600 5,900 6,200	440 440 740 740	800 1,100 1,100 1,400
3,490	5,230	1.60	150	35.0 (39.8)	21.5 (29.3)	FTP 1-E-S-A-DS5 FTP 2-E-S-A-DS5 FTP 2-E-S-A-DS6 FTP 2-E-S-A-DS7	6,100 6,400 6,700 7,000	440 740 740 740	1,100 1,100 1,400 1,700
4,100	5,590	1.88	180	43.7 (51.0)	33.2 (41.3)	FTP 1-S-DA-DS5 FTP 2-S-DA-DS5 FTP 2-S-DA-DS6 FTP 2-S-DA-DS7	6,100 6,400 6,700 7,000	440 740 740 740	1,100 1,100 1,400 1,700
5,020	7,200	2.30	190	45.9 (49.5)	31.2 (36.8)	FTP 2-S-AA-DS5 FTP 2-S-AA-DS6 FTP 2-S-AA-DS7	6,800 7,100 7,400	740 740 740	1,100 1,400 1,700

All data for machines with a loading width of 612 mm.

\* Official fresh water consumption figure while using SENSOTRONIC under optimised conditions results may vary by customer

\*\* Energy consumption figures in a fully loaded machine

WAREWASHING  
FLIGHT-TYPE DISHWASHERS

# PREMAX FTP

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HOBART

## PREMAX – AWARD-WINNING INNOVATION



Dekra-Award  
2011



Environmental  
Technology Prize



TOP 100 – 2007



TOP 100 – 2008



TOP 100 – 2009



GV-Manager's  
Best



Gastro  
Innovation Award



Dr.-Georg-Triebe  
Innovation Award



FCSI  
European Award



Seatrade Insider  
Cruise Award

WAREWASHING

COOKING

FOOD PREPARATION

WASTE TREATMENT

SERVICE

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Member of the *ITW* Food Equipment Group Europe

