



COMMERCIAL
DISHWASHERS



FT2000 Flight Type Commercial Dishwasher

LESS LABOR, LESS WATER
AND ENERGY, MORE UPTIME.
LEGENDARY HOBART CLEAN.



HOBART

HOBART CLEAN FOR HIGH-VOLUME OPERATIONS

The new Hobart FT2000 Flight Type Commercial Dishwasher is designed for high volume operations, delivering our legendary Hobart Clean with less labor time and low operating cost. New and exclusive technologies clean tough food soils off all types of ware, using less water, energy and chemicals. Intuitive operation and simple cleaning make using the machine easy to use for all your staff. Add greater serviceability and the durability Hobart is known for, and you get superior uptime and lifetime value.

THERE'S CLEAN, AND THEN THERE'S HOBART CLEAN.

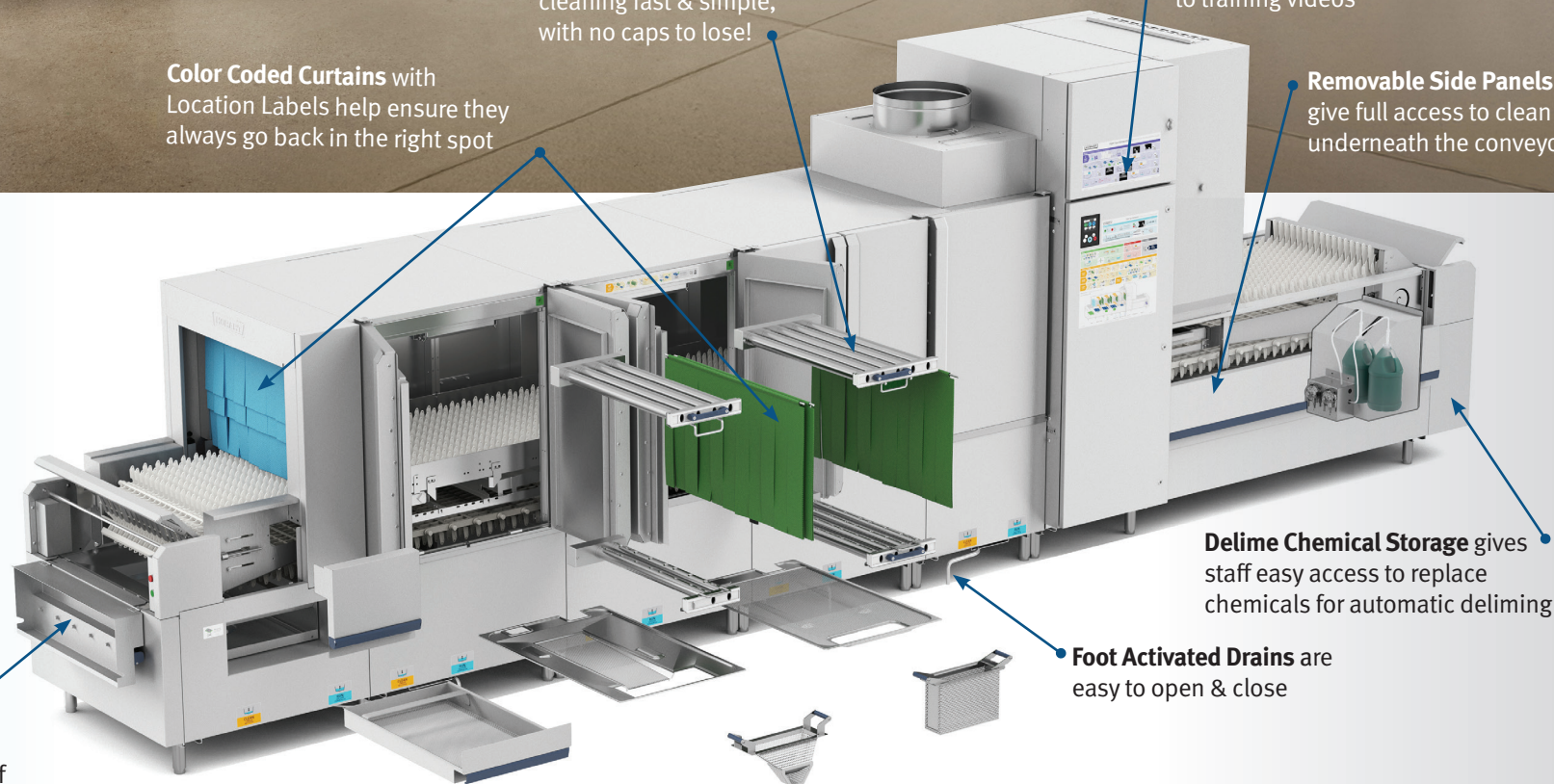


Learn more at HobartClean.com

EASY & INTUITIVE MACHINE CLEANING

The new FT2000 is designed for fast, easy and thorough cleaning to keep your machine running with less cleaning downtime.

Easy-Open End Panels provide greater access for cleaning around the ends of the conveyor



Color Coded Curtains with Location Labels help ensure they always go back in the right spot

Capless Wash Arms make cleaning fast & simple, with no caps to lose!

Integrated Instruction Labels provide visual guidance on operation & cleaning with links to training videos

Removable Side Panels give full access to clean underneath the conveyor

Delime Chemical Storage gives staff easy access to replace chemicals for automatic delimiting

Foot Activated Drains are easy to open & close



Automatic Soil Removal
Pumps out food soil during operation to reduce pre-scraping labor time & wash-water changes.



Complete Delime™ with Booster Guard™
Automatically dispenses delimer to reduce chemical handling & delimes the booster and each tank for increased durability & extended life.



Easy Open Load & Unload Platform
Provides access to the conveyor for quick & easy cleaning.



Capless Wash Arms
Makes cleaning fast and simple, with no caps to lose!



Adaptive Washing
Monitors ware types & automatically adjusts system performance to deliver consistent wash results for any type of ware & soil level.



Wide Machine Opening
The only NSF pot & pan rated flight-type dishwasher, the FT2000 handles full-size sheet pans with its standard height design for high-volume efficiency.

NOT JUST CLEAN, HOBART CLEAN

The FT2000 is designed to enhance productivity and increase uptime for your dishroom operations. Inspired by practical insights from everyday operators, the FT2000 delivers our legendary Hobart wash performance and sets the standard for labor savings, operating efficiency, and lifetime value.



Hobart Clean exclusive technologies reduce labor time, save money, and extend the life of your machine.



Automatic Soil Removal (ASR) Saves up to \$470*

Pumps out food soil during operation to reduce pre-scraping labor time by 20% and cut wash-water changes by 50%.



Drain Water Energy Recovery (DWER) Saves up to \$440*

Reduces water needed for tempering by 90%, & preheats incoming cold water to the booster, saving up to 20% on energy costs.



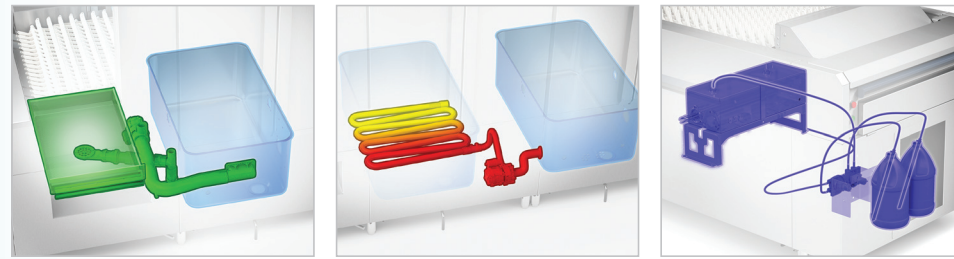
Complete Delime™ with Booster Guard™

Automatically dispenses delimer to reduce chemical handling, & delimes the booster for extended life.



Fast & Easy Cleaning

Capless wash arms & large cabinet style doors make cleaning fast & simple with no caps to lose.



Wash Standard Size Sheet Pans

Wash full-size sheet pans & other large ware in our standard height machine



Smart Touchscreen Controls

Provide simple & intuitive operation for easy training, with integrated diagnostics & trouble shooting to maximize your uptime.



Adaptive Washing

Helps clean tough, baked-on food soil off prep ware so staff spend less time manually scrubbing.



Low Connected Load & Reduced Rinse Rate

Considerably reduces water & energy consumption providing low cost of operation & low connected load for easy replacement into existing electric utilities.



NSF-Rated Pot & Pan Machine

Cleans tough food soils off any type of ware

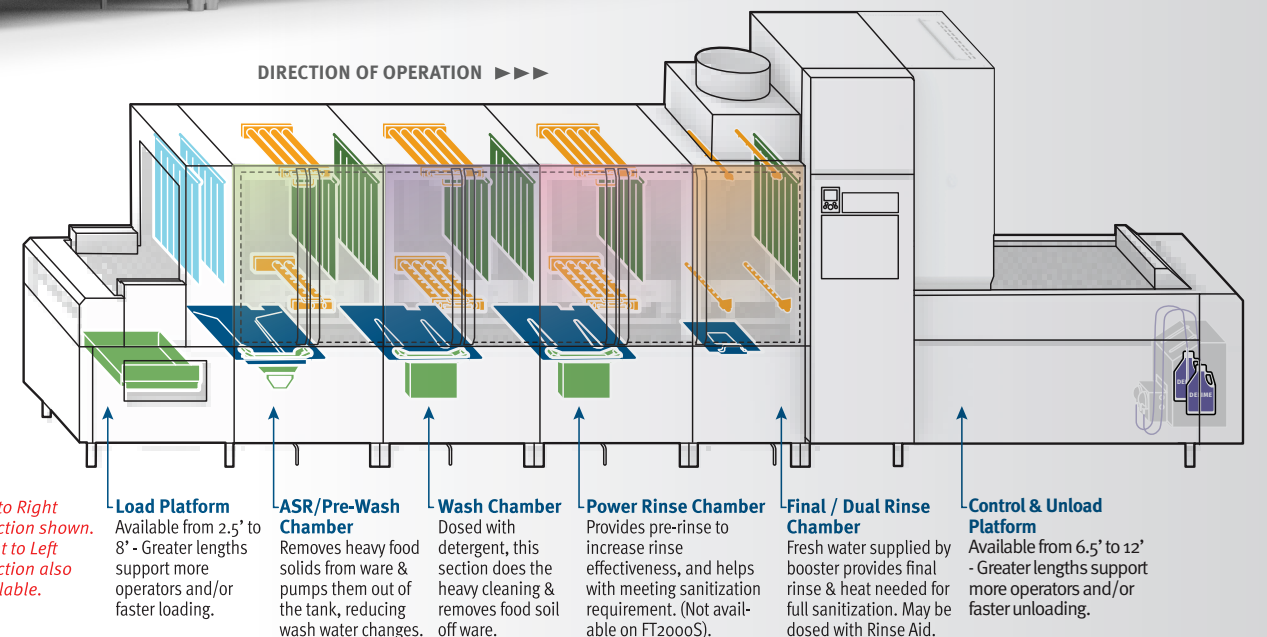


THE SAVINGS REALLY ADD UP

The FT2000 provides the lowest installation and annual operating costs of any flight type commercial dishwasher in its class. And with Hobart's reputation for dependability, you could save thousands of dollars for years to come.

<p>REDUCE UP TO*</p> <p>\$4,800</p> <p>ANNUAL OPERATING COSTS</p>	<p>UP TO</p> <p>213,230</p> <p>GALLONS WATER SAVED</p>	<p>UP TO</p> <p>3,560</p> <p>FEWER KWH/YEAR</p>	<p>CALL FOR A</p> <p>FREE</p> <p>OPERATION COST AUDIT</p>
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*Projected annual savings from TCO calculator on FT2000-ADV vs FT2000-BAS running 10 hours/day using gas facility heat.



INTUITIVE INNOVATION TO HELP YOU WASH SMARTER

Built with operators in mind, our user-friendly smart touchscreen makes it easier for your team to achieve superior, consistent results. Intuitive operation simplifies training and helps reduce risk from human error.

User-Friendly Touchscreen

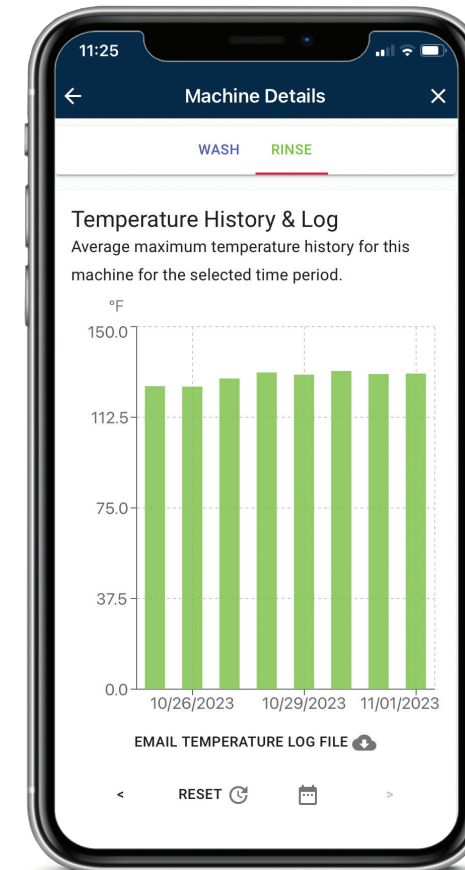
- 1 Large icons, text and progress bar for easy status reading.
- 2 Complete Delime™ saves time and chemicals while helping to ensure optimal performance.
- 3 Preset speed change between low, medium, high, and automatic to support versatile customer operation
- 4 Self-diagnostics with error codes and troubleshooting reduce downtime.
- 5 Manager menu with easy set up and customization.
- 6 Durable, high-performance touch screen for wet environments.



*FT2000 Left to Right machine screen shown

HOBART SMARTCONNECT: PERFORMANCE AT YOUR FINGERTIPS

- Use the FREE SmartConnect app through the built-in WiFi to monitor your dishroom operations with real time email notifications for critical events.
- Create better procedures and enhance performance by monitoring, temperatures, sanitization and analyze usage, consumption, and cost.



Real-time Diagnosis

Help reduce dishroom downtime with status updates on all your connected machines, and receive emails when machines report errors or events.



Temperature Status & Logging

Monitor your sanitization status with current wash and rinse temperatures and downloadable temperature logs.



Machine Usage Analyzer

Track machine usage and resource consumption over days, weeks, and months.



Easily connect with your commercial dishwasher's onboard Wi-Fi.

Scan here for more information and videos on how to get started.



SERVICE YOUR WAY

We believe every dishroom should be able to experience the performance and pride of the legendary Hobart Clean. That's why we make it easy for you to own, operate, and optimize your equipment with personalized service and support resources that you can use to diagnose and troubleshoot the machine when needed.



Hobart Service

Keep your dishroom running as it should with support from the industry's most extensive factory-trained service network.



Self Service Support

Crucial information for customers who use in-house team to maintain and service the machine.



Operator Resources

To help you continually educate your team, we provide access to useful training resources and expert advice online when you need us most.

GET THE RIGHT SOLUTION FOR YOUR DISHROOM

STANDARD FEATURES	advansys™	ASR	DWR	BASE
Drain Water Energy Recovery	●		●	
Automatic Soil Removal	●	●		
Adaptive Washing	●	●		
Touch Screen with Machine Diagnostics	●	●	●	●
Complete Delime™ with Booster Guard™	●	●	●	●
Easy Clean Opening	●	●	●	●
Rinse Rate (gallons per hour)	55	55	55	55
Dishes Per Hour	14,316	14,316	14,316	14,316
Blower Dryer	Option	Option	Option	Option
Capless wash arms	●	●	●	●
SmartConnect	●	●	●	●
Energy Star 3.0	●	●	●	●
Field Convertible Drain to Load End	●	●	●	●
Drain Water Tempering Kit	●	Accessory	●	Accessory

OPTIONS AND ACCESSORIES

- Electric and steam heat models
- 6" higher than standard chamber
- Multiple conveyor choices
- Circuit breaker and single point connection
- Insulated split, vertical slide-up doors
- Flanged feet
- Correctional and Casino packages
- Water hammer arrestor
- Drain water tempering kit



FT2000 with optional blower dryer



FT2000S with optional blower dryer

CONVEYOR CHOICE IS CRITICAL

STANDARD

General Ware (plates and bowls),
Prep Ware, Occasional Pans

POSITION 1 & POSITION 2

Insulated Compartmentalized Trays, Thicker
Insulated Dome Bases and Lids

Additional cross rods or stainless steel
conveyor is also available for heavy pot and
prep wares.

TYPE A

Healthcare segments, Insulated Ware,
Plates & Trays, Prep Ware

TIVOLI

Correctional Meal Trays

Please call to discuss your
best options.



Let's Talk

We're ready to help you optimize your dishroom operations.
Call 888 4HOBART and talk to one of our experts today.



hobartcorp.com/FT2000



www.hobartcorp.com
Hobart
701 S. Ridge Ave.
Troy, Ohio 45373
1-937-332-3000

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