

**HOBART**

FOOD EQUIPMENT

**AM14F  
DISHWASHERS****DUAL PURPOSE  
DESIGN...OPTIMUM  
WASHING OF  
DISHES AND  
UTENSILS****HIGH PERFORMANCE  
FEATURES**

- Split front door design for easy front loading — no tables required!
- Large 27.313" tall x 20.814" wide opening and spacious interior can hold 18" x 26" sheet pans or up to a 60 quart mixing bowl.
- High volume 52 racks per hour.
- Low water usage — 1.42 gal rack.
- NSF, U L, and CSA approved.
- **Exclusive Hobart Enhanced Washing System** — Stainless steel revolving upper and lower wash and rinse arms with Hobart's special computer designed debossed, anti-clog nozzles — the latest in warewash technology — provide for the most extensive spray pattern.

Hobart built, heavy-duty, 2 HP wash pump motor is splash-proof and has solid state thermal protection.

Self-draining pump with Ni-resist impeller for long life.

Rinse system with exclusive Sani Dwell cycle (when hot water sanitizing used).

- **Operator Pleasers** — Easy access front mounted controls with field cycle selector for standard, 2, 4, or 6 minute wash.

Automatically timed tank fill.

Self-flushing stainless steel strainer pan system with large removable stainless steel scrap basket.

Upper and lower wash arms are interchangeable and easily removed for cleaning without the use of tools.

Easy cleaning upper and lower rinse arms removable without the use of tools and are interchangeable.

- **Built-in Hobart Reliability** — Special baffle design on split front door minimizes steam, heat and water leakages.

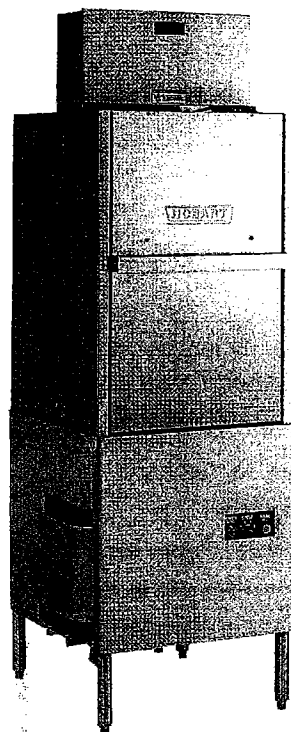
All stainless steel construction including tank, chamber, doors, frame and adjustable feet.

Positive low water protection.

**OTHER NOTABLE  
HIGHLIGHTS**

- Choice of electric, gas immersion tube, steam injector or steam coil heat.
- Wide variety of electrical specifications available.
- Slip-on stainless steel front panel is standard.

Specifications, Details and Dimensions on Reverse Side.

**AM14F**



FOOD EQUIPMENT

**GAS HEATED DISHWASHERS**

FOR NATURAL GAS, PRESSURE TO THE BURNER (CUSTOMER CONNECTION) SHOULD NOT EXCEED 7" W.C.  
 FOR LIQUIFIED PETROLEUM GAS, PRESSURE TO THE BURNER (CUSTOMER CONNECTION) SHOULD NOT EXCEED 11" W.C.  
 IF GAS PRESSURE IS HIGHER THAN 7" OR 11" W.C., A PRESSURE REGULATING VALVE MUST BE INSTALLED (BY OTHERS) IN THE GAS LINE TO THE DISHWASHER.  
 GAS HEAT BTU INPUT - 20,000 NATURAL  
 20,000 PROPANE

**PLUMBING NOTES:**

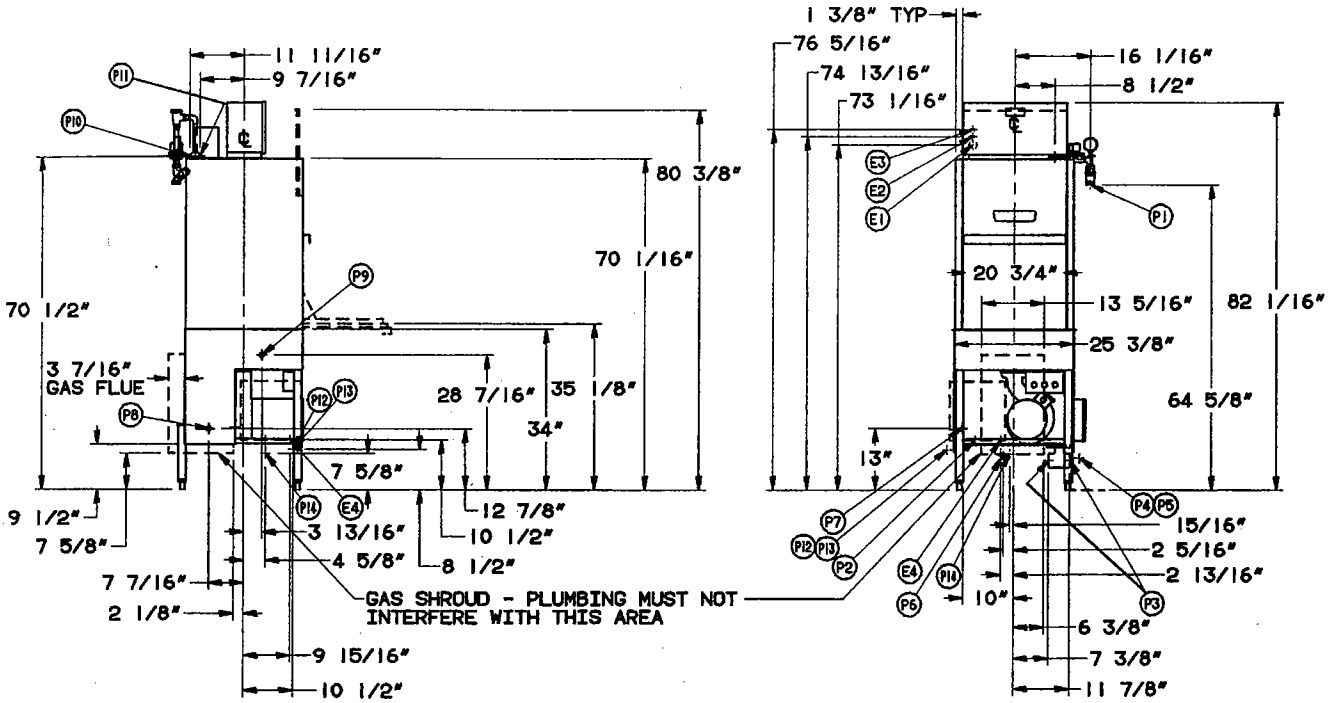
WATER HAMMER ARRESTOR (MEETING ASSE-1010 STANDARD OR EQUIVALENT) TO BE SUPPLIED (BY OTHERS) IN COMMON WATER SUPPLY LINE AT SERVICE CONNECTION.  
 RECOMMENDED WATER HARDNESS TO BE 2-6 GRAINS FOR BEST RESULTS.  
 RECOMMENDED BUILDING FLOWING WATER PRESSURE TO THE DISHWASHER IS 20-25 PSI. IF PRESSURES HIGHER THAN 25 PSI ARE PRESENT, A PRESSURE REGULATING VALVE MUST BE SUPPLIED (BY OTHERS) IN THE WATER LINE TO THE DISHWASHER.  
 FOR CONVENIENCE WHEN CLEANING, WATER TAP SHOULD BE INSTALLED NEAR MACHINE WITH HEAVY DUTY HOSE AND SQUEEZE VALVE.  
 FLOWING STEAM PRESSURES ABOVE 50 PSI MUST HAVE A PRESSURE REGULATOR (NOT SUPPLIED) INSTALLED IN THE STEAM LINE.  
 SHUT OFF VALVE MUST BE SUPPLIED (BY OTHERS) IN THE STEAM LINE TO THE DISHWASHER.

**MISCELLANEOUS NOTES:**

ALL DIMENSIONS TAKEN FROM FLOOR LINE MAY INCREASE 3/4" OR DECREASE 1/2" DEPENDING ON LEG ADJUSTMENT.  
 NET WEIGHT OF MACHINE, 319 LBS. W/O BOOSTER  
 DOMESTIC SHIPPING WEIGHT, 409 LBS. W/O BOOSTER  
 NET WEIGHT OF MACHINE, 361 LBS. W/ BOOSTER  
 DOMESTIC SHIPPING WEIGHT, 451 LBS. W/ BOOSTER  
 SIZE OF RACKS - 19-3/4" X 19-3/4"  
 DRAIN LEVER LOCATED INSIDE TANK.  
 VENT HOOD (IF REQUIRED) TO PROVIDE 100 CFM EXHAUST  
 2 H.P. MOTOR - 3 PHASE (CONTACT HOBART CUSTOMER SERVICE FOR AVAILABILITY OF SINGLE PHASE)

**WARNING**

ELECTRICAL AND GROUNDING CONNECTIONS MUST COMPLY WITH THE APPLICABLE PORTIONS OF THE NATIONAL ELECTRICAL CODE AND/OR OTHER LOCAL ELECTRICAL CODES.  
 PLUMBING CONNECTIONS MUST COMPLY WITH APPLICABLE SANITARY, SAFETY, AND PLUMBING CODES.

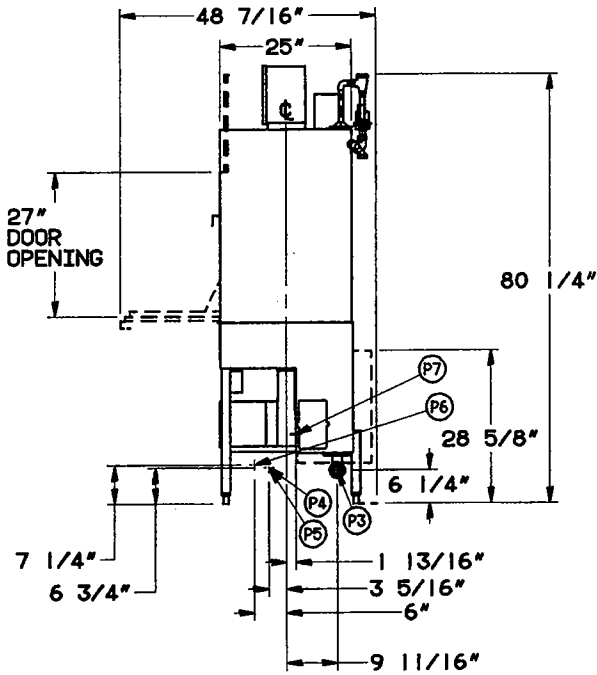


AM-14F WITH STEAM OR GAS HEAT			
ELEC. SPECS.	RATED AMPS	MINIMUM SUPPLY CIRCUIT CONDUCTOR AMPACITY	MAXIMUM OVERCURRENT PROTECTIVE DEVICE
100-120/60/1			
200-230/60/1			
208-240/60/3	10.5	15	15
480/60/3	6.8	10	10
600/60/3	5.9	10	10

AM-14F WITH ELECTRIC HEAT			
ELEC. SPECS.	RATED AMPS	MINIMUM SUPPLY CIRCUIT CONDUCTOR AMPACITY	MAXIMUM OVERCURRENT PROTECTIVE DEVICE
100-120/60/1			
200-230/60/1			
208-240/60/3	26.8	30	30
480/60/3	13.5	15	15
600/60/3	10.8	15	15

**MACHINE ELECTRICAL SPECIFICATIONS**  
 100-120/60/1  
 200-230/60/1  
 208-240/60/3  
 480/60/3  
 600/60/3  
 • 115/50/1  
 • 220/50/1  
 • 200-240/50/3  
 • 380-415/50/3  
 • THESE ELECTRICAL SPECIFICATIONS ARE NOT SUBMITTED FOR UL LISTING

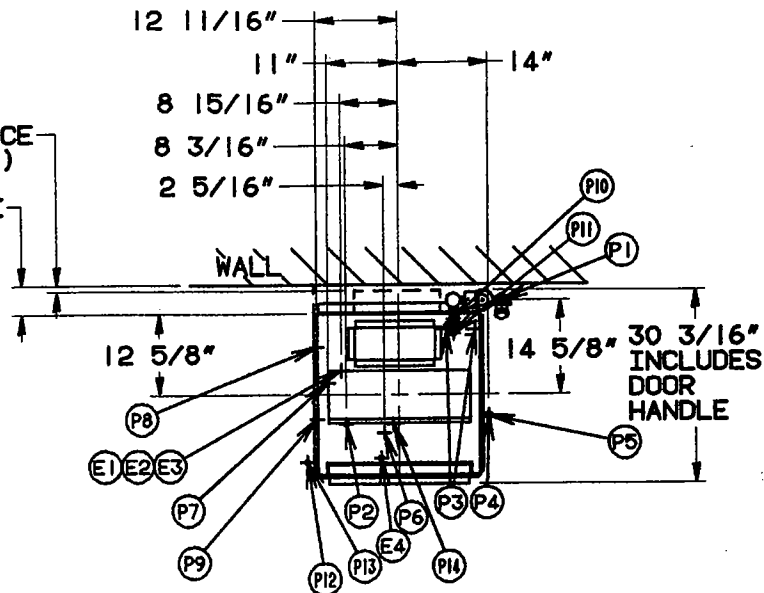
# AM14F DISHWASHERS



## LEGEND CONNECTION INFORMATION (\*AFF - ABOVE FINISHED FLOOR)

- E1 ELECTRICAL CONNECTION; MOTORS & CONTROLS (INCLUDING ELECTRIC HEAT WHEN SPECIFIED), 1-1/4" CONDUIT HOLE, 73-1/16" AFF.
- E2 ELECTRICAL CONNECTION; DETERGENT, RINSE AGENT & SANITIZER FEEDER, 1/2" CONDUIT HOLE, 74-13/16" AFF.
- E3 ELECTRICAL CONNECTION; VENT FAN CONTROL OPTION, 1/2" CONDUIT HOLE, 76-5/16" AFF.
- E4 ELECTRICAL CONNECTION; BOOSTER, 1/2", 3/4", OR 1" CONDUIT HOLE, 10-1/2" AFF. AVAILABLE ON STEAM OR ELECTRIC TANK HEAT MACHINES ONLY.
- P1 COMMON WATER CONNECTION; (W/O BOOSTER) (180° F WATER MIN. HOT WATER SANITIZING) (120° F WATER MIN. CHEMICAL SANITIZING-NORMAL DUTY) (130° F WATER MIN. CHEMICAL SANITIZING-LIGHT DUTY) 3/4" FPT, 64-5/8" AFF.
- P2 COMMON WATER CONNECTION; (W/BOOSTER) (120° F WATER MIN. HOT WATER SANITIZING); 3/4" FPT, 10-1/2" AFF.
- P3 DRAIN; 2" FPT, 6-1/4" AFF PLUG (1) SIDE BY HOBART.
- P4 STEAM INJECTOR (WHEN ORDERED); 10 TO 25 PSI FLOWING, 50 PSI MAX., 3/4" FPT, 6-3/4" AFF.
- P5 STEAM COIL (WHEN ORDERED); 10 TO 25 PSI FLOWING, 50 PSI MAX., 3/4" FPT, 6-3/4" AFF.
- P6 CONDENSATE RETURN (STEAM COIL-WHEN ORDERED); 10 TO 50 PSI FLOWING, 3/4" FPT, 7-1/4" AFF. (BUCKET TYPE TRAP FURNISHED).
- P7 DETERGENT PROBE SENSOR; (W/O BOOSTER) REMOVE CAP AND STUD ASSEMBLY TO ACCESS 7/8" HOLE, 13" AFF.
- P8 DETERGENT PROBE SENSOR; (W/BOOSTER) REMOVE CAP AND STUD ASSEMBLY TO ACCESS 7/8" HOLE, 12-7/8" AFF.
- P9 DETERGENT FEEDER; REMOVE CAP PLUS TO ACCESS 7/8" HOLE, 28-7/16" AFF.
- P10 RINSE AGENT FEEDER; 1/8" NPT, REMOVE 1/8" NPT PIPE PLUG TO ACCESS TAPPED HOLE, 70-1/2" AFF.
- P11 SANITIZER FEEDER; (NORMAL/LIGHT DUTY) 1/8" NPT, REMOVE 1/8" NPT PIPE PLUG TO ACCESS TAPPED HOLE, 70-1/2" AFF.
- P12 GAS CONNECTION - NAT. (WHEN ORDERED); 1/2" FPT, 8-1/2" AFF.
- P13 GAS CONNECTION - L.P. (WHEN ORDERED); 1/2" FPT, 8-1/2" AFF.
- P14 PRESSURE/TEMPERATURE RELIEF VALVE, WHEN BOOSTER IS SPECIFIED, 3/4" F.P.T., MUST BE PIPED TO OPEN DRAIN RECEIVER IN THE FLOOR, 7-5/8" AFF.

1" MIN CLEARANCE FROM FLUE (GAS)  
4 1/2" MIN CLEARANCE FROM CHAMBER (STEAM OR ELECTRIC)



BOOSTER AMPACITY RATINGS 10 KW			
ELEC. SPECS.	RATED AMPS	MINIMUM SUPPLY CIRCUIT CONDUCTOR AMPACITY	MAXIMUM OVERCURRENT PROTECTIVE DEVICE
200/60/1	48	60	60
230/60/1	45.5	60	60
200/60/3	27.7	40	40
230/60/3	26.3	40	40
460/60/3	13.1	20	20

### BOOSTER ELECTRICAL SPECIFICATIONS

- 200/60/1
- 230/60/1
- 200/60/3
- 230/60/3
- 460/60/3
- 600/60/3
- 220/50/1
- 200/50/3
- 240/50/3
- THESE ELECTRICAL SPECIFICATIONS ARE NOT SUBMITTED FOR UL LISTING



# AM14F DISHWASHERS



## SPECIFICATIONS Listed by Underwriters Laboratories Inc and National Sanitation Foundation

AM14F dishwashers are built for dual purpose warewashing, accommodating dishware and trays as well as utensils.

Model AM-14F is for front loading operation. It is available in standard electrical specifications of 200-208-240/60/3, 480/60/3, 200-240/50/3 AND 380-415/50/3, and is equipped with a reduced voltage pilot circuit transformer.

**CAUTION: CERTAIN MATERIALS, INCLUDING SILVER, ALUMINUM, AND PEWTER ARE ATTACKED BY SODIUM HYPOCHLORITE (LIQUID BLEACH) IN THE CHEMICAL SANITIZING DISHWASHER MODE OF OPERATION. WATER HARDNESS MUST BE CONTROLLED TO 2-6 GR. FOR BEST RESULTS.**

**CONSTRUCTION:** Tank and wash chamber constructed of #16 gauge stainless steel arc-welded. Utilized welded stainless steel tank, frame and stainless steel feet. Wash chamber is polished, satin finish. New stainless steel slip-on front panel - no fasteners required.

**CHAMBER:** Stainless steel chamber with large 20 $\frac{3}{4}$ "W x 28 $\frac{1}{8}$ "H opening will accommodate 18" x 26" sheet pans or a 60-quart mixing bowl.

**DOOR:** Split front door design with mechanical interlock.

**PUMP:** With Ni-Resist impeller, integral with motor assures alignment and quiet operation. Pump shaft seal with stainless steel parts and a carbon ceramic sealing interface. Easily removable impeller/motor assembly permits ease of inspection. Capacity 160 GPM Pump is completely self-draining.

**MOTOR:** Hobart-built, 2 HP, with solid state thermal protection, grease-packed ball bearings, splashproof design, ventilated. Three-phase is squirrel-cage, induction type.

**CONTROL SYSTEM:** Hobart controls, assembled within water-protected enclosure, provide built-in performance and reliability.

The control, switches and contactors are housed in a single enclosure, mounted on top of dishwasher. Selector switch for cycles is located in the bottom front of the unit. The line voltage electrical components are completely wired with 105°C, 600V thermoplastic insulated wire with stranded

conductors and routed through listed electrical conduit. Low-voltage electrical components are wired with type ST cord. Line disconnect switch NOT furnished.

Manual wash cycle selector provides selection of standard, 2, 4, or 6-minute wash cycles for heavier washing applications.

**WASH:** Hobart revolving stainless steel wash arms with unrestricted openings above and below provide thorough distribution of water jets to all dishware surfaces. Arms are easily removable for cleaning and are interchangeable. Stainless steel tubing manifold connects upper and lower spray system.

**RINSE:** Rotating rinse arms, both upper and lower, feature 9 debossed, anti-clog rinse nozzles. The stainless steel upper and lower rinse arms are easily removable without tools for inspection and are interchangeable. Diaphragm-type rinse control solenoid valve mounted outside machine. Machine is equipped with special hot water vacuum breaker on downstream side of rinse valve — mounted 6" above uppermost rinse opening. Easy open brass line strainer furnished.

**FILL:** Controlled fill valve installed on upstream side of rinse vacuum breaker. Ratio fill method is used giving the correct fill at any flowing water pressure. (20 PSIG necessary for proper rinsing.)

**DRAIN AND OVERFLOW:** Large bell type automatic overflow and drain valve controlled from inside of machine. Drain automatically closed by lowering doors. Drain seal is large diameter, high temperature, "O" ring. Cover for overflow is integral part of stainless steel strainer system.

**STRAINER SYSTEM:** Equipped with large, exclusive self-flushing, easily removable perforated stainless steel strainer and large capacity soil basket. Submerged soil basket minimizes frequent removal and cleaning.

**HEATING EQUIPMENT:** Standard tank heat is 5KW electric immersion heating element. Regulated power immersion tube gas burner system is optional at extra cost. A solid-state ignitor board controls the gas valve and provides flame ignition. A transformer steps the control circuit voltage down to 24 volts to power the ignitor board and gas valves. Gas Heated Dishwasher: For

natural gas, gas pressure (customer connection) not to exceed 7" W.C. For liquefied petroleum, gas pressure to burner (customer connection) not to exceed 11" W.C. If gas pressure is higher than 7" W.C. natural or 11" W.C. LP, a pressure regulating valve must be supplied (by others) in the gas line to the dishwasher. Regulated  $\frac{3}{4}$ " steam injector or steam coils (for contaminated steam) optional at extra cost. Water temperature regulation is controlled by a thermistor sensor in combination with microcomputer controls. The tank heat and positive low water protection microcomputer circuits are automatically activated when the main power switch is turned "on". If tank is accidentally drained, low water protection device automatically turns heat off. Gas immersion tube is additionally protected by a high limit device mounted on the surface of the tube. These features are standard with the Hobart Microcomputer Control System.

**STANDARD EQUIPMENT:** In addition to the standard features listed on the front are the following — latest design door cycle switch, ratio fill, stainless steel adjustable feet.

Chamber, tank and all doors of 16 gauge stainless steel. Detergent injector and sensing connections provided as well as connection in fill line for rinse agent and sanitizer dispensing.

**OPTIONAL EQUIPMENT AT EXTRA COST - ELECTRIC BOOSTER HEATER:** Electric booster adequately sized to raise 140° F inlet water to 180° F. Pressure/temperature relief valve and pressure gauge for incoming water. Not available on gas tank heat machines. Left hand controls available on models without booster only.

Peg and combination 19 $\frac{1}{4}$ " x 19 $\frac{1}{4}$ " Hobart heavy-duty all-plastic racks. Special tray rack for sheet pan washing.

**ACCESSORIES:** Desirable functional accessories can be furnished at added cost. See listed options and accessories on this specification sheet. Write to the factory for special requirements not listed above.

As continued product improvements is a Hobart policy, specifications may be changed without notice.



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