

HOBART FASTRACK WAREWASHING SYSTEM



The labor-saving solution to your high-volume warewashing needs.



Fastrack delivers the power of Hobart warewashing, even in difficult spaces.

> > > You have a large amount of ware to clean, but you don't have the ideal space for other high-volume warewashers. No problem. The Hobart Fastrack is a continuous-loop, mid- to high-volume warewashing system with a capacity of up to 9,175 dishes per hour and customizable configurations that enable it to perfectly fit your needs. Whether your operation is a higher education institution or healthcare facility, or any mid- to high-volume operation, the Fastrack can maximize space while reducing labor and utility costs.



> **Optional trough connections** deposit food soil directly in a garbage disposer or a pulper, which reduces solid-food waste by 85%.



> **Pre-wash sections** reduce the amount of water and labor to pre-scrub the ware.



flexible

Fastrack's secret to saving utility costs— The Hobart CLe and CLeR.

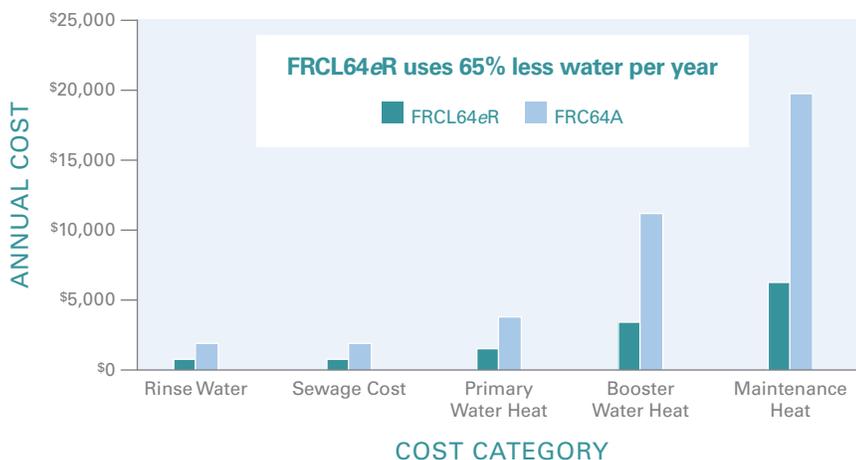


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At the heart of the Fastrack is the ENERGY STAR® rated Hobart CLe or CLeR Warewasher. These conveyor-type warewashers use 50% less rinse water and energy by incorporating some of the most advanced technology in the industry. A smaller internal booster heater helps reduce energy costs. And with the CLeR, you get Hobart's exclusive Advansys™ Energy Recovery technology, which captures the exhaust heat from the unload end of the machine to preheat cold inlet water for the final rinse. When compared to non-ENERGY STAR rated models, the Fastrack can save you an amazing \$27,479* per year.

The FRCLe and the FRCLeR incorporate the following Hobart technology:

- Opti-Rinse™ technology has nozzles that create a unique S-shaped final rinse spray pattern, making larger, heat-retaining droplets and final rinse-water reduction.
- Insulated, ergonomic, hinged doors allow for better heat retention and easier access into the chamber.
- Dirty-water indicators, low-temperature alerts and an exclusive Energy Saver mode enable the machine to function smarter.
- Computer-designed wash system for the ultimate wash results.
- Optional SWS 40 transfer reduces the make-up water needed for the pulper.



*Savings based on an FRCL64eR as compared with a non-ENERGY STAR rated previous FRC64A used 10 hours, seven days a week of operation, with gas primary heat and electric tank, blower dryer and booster heater.

efficient

> The built-in booster heater makes the dishmachine easier to operate, reduces the footprint and simplifies the installation.



The conveyor system makes it a Fastrack.



- > > > A unique element of the Fastrack is its completely customizable conveyor system. With optional 90-degree and 120-degree bends, the conveyor line can be installed in whatever shape fits your operation best, including oval, triangle and L-shaped configurations.

Increase productivity with Fastrack. Fastrack has several smart features that make it remarkably easy to use.

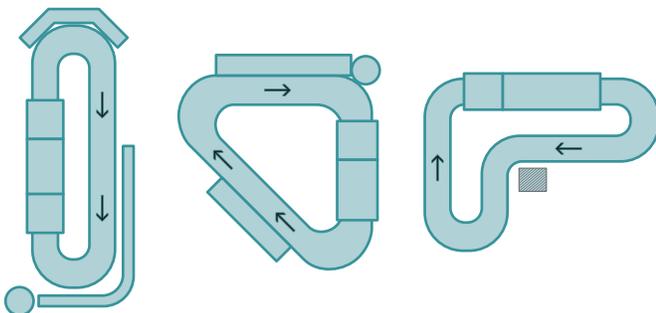
- Interconnected fan vent control starts the fan when the warewasher starts, effectively streamlining operation procedures.
- Standard 19.5" clearance accommodates up to six 18" x 26" sheet pans in a single rack and most common utensil ware.
- Auto-fill simplifies operation and always maintains optimum tank levels.
- Door-activated drains reduce the steps to machine start-up.
- Auto-position™ rinse arms provide thorough and consistent spray patterns.
- Top-mounted solid-state controls enable the user to verify machine status at a glance.



- > **Energy-efficient steam or electric dryers** ensure fast ware drying.



- > **Protective bumpers** help guide the racks through the Fastrack system.



- > **Oval, triangle and L-shaped configurations** provide flexible setup options to fit every space.

Fastrack is easy to operate.



- > > > The Fastrack system is designed to maximize the resources you have available, be they space, water, energy or labor.
- Fully enclosed lower panels including an underneath panel provide for more protection during a hose-down cleanup of the area
- Debossed wash arms help prevent food clogs and are simple to remove.
- Exclusive lift-up rails enable the operator to fully load a rack before it enters the warewasher.
- Replaceable inserts on the corners reduce maintenance costs.
- Integral hand-wash station is standard for use between load and unload.
- Customizable shelving (overhead and in the unload section) provides storage and staging options for clean ware and to store racks.



> **Computational Fluid Dynamics (CFD) wash manifold design** increases wash performance by up to 5% over conventional models.



> **Large insulated hinged doors** provide unlimited access to the inside of the machine.

long-lasting



Foodservice's #1 supporter. Hobart, where equipment and service join together in support of you. Hobart makes a full line of equipment for the foodservice industry, including cooking, food machines, warewashers and Traulsen refrigeration and Baxter baking. We support our customers when and where it counts the most. In the field, at your place. With the only factory-trained and dedicated service organization in the industry, we're always close by to install, maintain and service your equipment. If that's the kind of support network you've been looking for, contact your Hobart representative today by calling 888-4HOBART.



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