



FOOD EQUIPMENT

AM-14T/AM-14TC DISHWASHERS



STANDARD FEATURES

- 49 racks per hour – hot water sanitizing
- 27 $\frac{3}{4}$ " door opening for 18" x 26" sheet pans or 60-quart mixing bowl
- Timed wash cycles for 1, 2, 4 or 6 minutes
- 16 gauge stainless steel tank, chamber, doors, frame and feet
- Stainless steel front panel (AM14T)
- Microcomputer controls with LED cycle/temperature display
- Manual by-pass controls
- Field adjustable control box height
- Left hand or right hand controls (AM14T)
- 90° controls (AM14TC)
- Revolving upper and lower anti-clogging wash arms
- Revolving upper and lower anti-clogging rinse arms
- Scrap screen and bucket system
- Self-draining, high efficiency pump with Ni-resistant impeller
- Automatic fill
- Door actuated drain closure
- Counterbalanced doors with nylon door guides
- Vent fan control (gas units only)
- Pass-through or corner installation
- Hot water or chemical sanitation
- Sheet pan rack

VOLTAGE

- ☐ 208-240/60/1
- ☐ 208-240/60/3
- ☐ 480/60/3

MODELS

- ☐ AM-14T
- ☐ AM-14TC

OPTIONS AT EXTRA COST

- ☐ 70° rise electric booster heater
- ☐ Flanged feet

ACCESSORIES

- ☐ Vent fan control (electric heat)
- ☐ $\frac{3}{4}$ " pressure regulator valve
- ☐ Peg rack
- ☐ Combination rack
- ☐ Stainless steel tray rack
- ☐ Sheet pan rack

Specifications, Details and Dimensions on Inside and Back.



Model AM-14T



Model AM-14TC



AM-14T/AM-14TC DISHWASHERS

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AM14T and TC dishwashers are built for dual purpose warewashing, accommodating dishware and trays as well as utensils.

The microcomputer-based control system is built into the AM-14T Series Dishwashers. Model AM-14T is for straight-thru operation with a third (front) door for inspection, and AM-14TC for corner installations. Each is available in standard electrical specifications of 208-240/60/1, 208-240/60/3, 480/60/3, and all are 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 (AM14T) — no fasteners required.

CHAMBER: Stainless steel chamber with large 20 $\frac{3}{4}$ " W x 27 $\frac{3}{4}$ " H opening will accommodate 18" x 26" sheet pans or a 60-quart mixing bowl.

DOOR LIFT: Doors coupled by stainless steel door handle, spring counterbalanced (except the front inspection door). All doors guided for ease of operation and long life.

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 180 GPM Pump is completely self-draining.

MOTOR: Built for Hobart, 2 H.P., with inherent thermal protection, grease-packed ball bearings, splashproof design, ventilated. Three-phase is squirrel-cage, induction type.

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

The microcomputer control, switches and contactors are housed in a single stainless steel enclosure, mounted on right-hand or left-hand side (AM14T) or 90° (AM14TC) of dishwasher below table level. Control enclosure is field adjustable to an alternate lower position of 10 $\frac{1}{16}$ " from table. 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.

CYCLE OPERATION: The microcomputer timing program is started by closing the doors, which actuates the door cycle switch. The microcomputer energizes the wash pump motor contactor during the wash portion of the program. After the wash, a dwell permits the upper wash arm to drain. At the end of the dwell, the final rinse solenoid valve is energized. After the final rinse valve closes, SaniDwell (Hot Water Mode only) permits sanitization to continue. The Rinse LED remains on during this period completing the program. If the microcomputer is interrupted during a cycle by the door-cycle switch, the microcomputer is reset the beginning of the program **Hot Water Sanitizing — 68 seconds (AM14T: 49 Racks/hr.; AM14TC: 48 Racks/hr.):** 40 Second Wash, 4 Second Dwell, 15 Second Rinse, 9 Second Sani-Dwell. **Chemical Sanitizing (Normal Duty) — 59 Seconds (AM14T: 56 Racks/hr.; AM14TC: 54 Racks/hr.):** 40 Second Wash, 4 Second Dwell, 15 Second Rinse. **Chemical Sanitizing (Light Duty) — 46 Seconds (AM14T: 70 Racks/hr.; AM14TC: 67 Racks/hr.):** 27 Second Wash, 4 Second Dwell, 15 Second Rinse (130°F Minimum). All of the above programs and many more can be preselected by your Hobart service technician.

Manual wash cycle selector also provides selection of 1, 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: Microcomputer 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. 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 in 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. Adjustable height control panel.

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. Manual by-pass switch.

OPTIONAL EQUIPMENT AT EXTRA COST — ELECTRIC BOOSTER HEATER: Electric booster heater adequately sized to raise 110°F inlet water to 180°F. Not available on gas heat machines.

CONTROLS: Optional 90° controls on TC models.

ACCESSORIES: 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. 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.

MACHINE
ELECTRICAL
SPECIFICATIONS

208-240/60/1
208-240/60/3
480/60/3

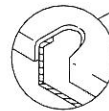
AM-14T DISHWASHER

LEGEND CONNECTION INFORMATION (*AFF - ABOVE FINISHED FLOOR)

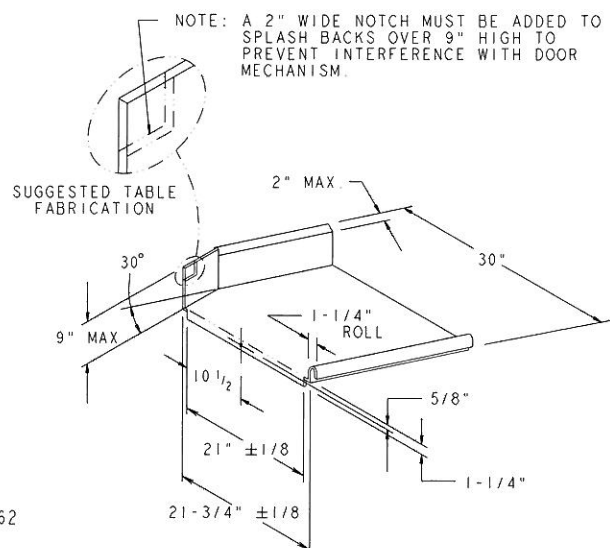
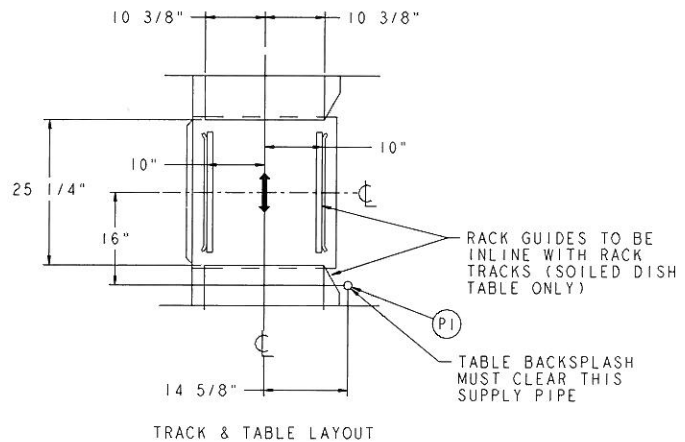
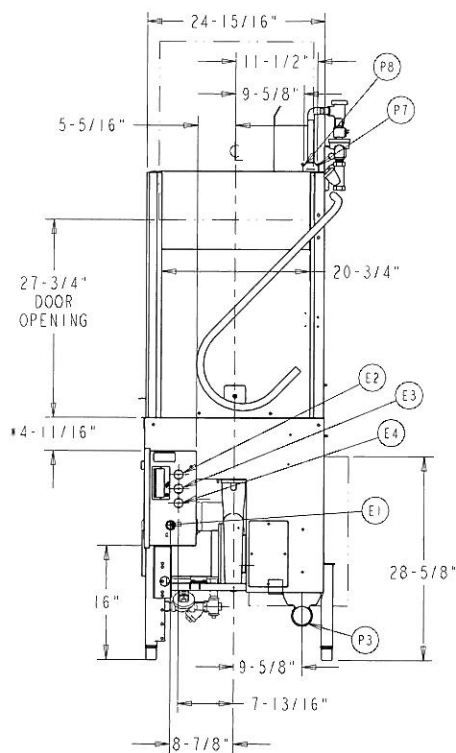
- E1 ELECTRICAL CONNECTION: MOTORS & CONTROLS. (INCLUDING ELECTRIC HEAT WHEN SPECIFIED), 1" OR 3/4" CONDUIT HOLE, 18-7/8" AFF.
- E2 ELECTRICAL CONNECTION: VENT FAN CONTROL, 1/2" CONDUIT HOLE, 26" AFF.
- E3 ELECTRICAL CONNECTION: GAS BOOSTER, 1/2" CONDUIT HOLE, 24" AFF.
- E4 ELECTRICAL CONNECTION: RINSE AGENT & SANITIZER FEEDERS, 1/2" CONDUIT HOLE, 22" AFF.
- E5 ELECTRICAL CONNECTION: ELECTRIC BOOSTER, (NOT AVAILABLE WITH GAS HEAT MACHINES), 1" CONDUIT HOLE, 16" AFF.
- P1 COMMON WATER CONNECTION: (W/O ELECTRIC 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, 66" AFF.
- P2 COMMON WATER CONNECTION: (W/ELECTRIC BOOSTER) (110° F WATER MIN. HOT WATER SANITIZING), 3/4" MPT, 7-1/2" AFF.
- P3 DRAIN: 2" FPT, 6-1/4" AFF PLUG (1) SIDE BY HOBART. (GAS HEAT - R.H. DRAIN ONLY)
- P4 DETERGENT PROBE SENSOR: (W/O BOOSTER) REMOVE CAP AND STUD ASSEMBLY TO ACCESS 7/8" HOLE, 13-1/4" AFF.
- P5 DETERGENT PROBE SENSOR: (W/BOOSTER OR GAS HEAT) REMOVE CAP AND STUD ASSEMBLY TO ACCESS 7/8" HOLE, 13-1/4" AFF.
- P6 DETERGENT FEEDER: REMOVE CAP PLUG TO ACCESS 7/8" HOLE, 27-7/16" AFF.
- P7 RINSE AGENT FEEDER: 1/8" NPT, REMOVE 1/8" NPT PIPE PLUG TO ACCESS TAPPED HOLE, 69-3/8" AFF.
- P8 SANITIZER FEEDER (NORMAL/LIGHT DUTY) 1/8" NPT, REMOVE 1/8" NPT PIPE PLUG TO ACCESS TAPPED HOLE: 69-3/8" AFF.
- P9 GAS CONNECTION - NAT. OR L.P. (WHEN ORDERED): 1/2" FPT, 8-1/2" AFF.

- 5/16-18 SST TRUSS HD SCREW
- 5/16-18 SST LOCKWASHER
- 5/16-18 SST HEX HD NUT

TANK



USE SILICONE SEALER BETWEEN TABLE AND LIP OF TANK TO PREVENT LEAKAGE



BOOSTER AMPACITY RATINGS 13KW NOT AVAILABLE WITH GAS HEAT MACHINES			
ELEC. SPECS.	RATED AMPS.	MINIMUM SUPPLY CIRCUIT CONDUCTOR AMPACITY	MAXIMUM OVERCURRENT PROTECTIVE DEVICE
208/60/1	62.5	80	80
240/60/1	54.2	80	80
208/60/3	36.1	50	50
240/60/3	31.3	50	50
480/60/3	15.6	25	25

BOOSTER ELECTRICAL SPECIFICATIONS

208/60/1
240/60/1
208/60/3
240/60/3
480/60/3

MODEL:
AM-14T
00-892062
REV C

AM-14TC DISHWASHER

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" (NATURAL GAS) OR 11" (L.P.G.) 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 WITH INTERNAL THERMAL EXPANSION BY PASS, 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.

MISCELLANEOUS NOTES:

ALL DIMENSIONS TAKEN FROM FLOOR LINE MAY INCREASE 3/4" OR DECREASE 1/2" DEPENDING ON LEG ADJUSTMENT.

NET WEIGHT OF MACHINE: 328 LBS. W/O BOOSTER
DOMESTIC SHIPPING WEIGHT: 440 LBS. W/O BOOSTER

NET WEIGHT OF MACHINE: 396 LBS. W/BOOSTER
DOMESTIC SHIPPING WEIGHT: 508 LBS. W/BOOSTER

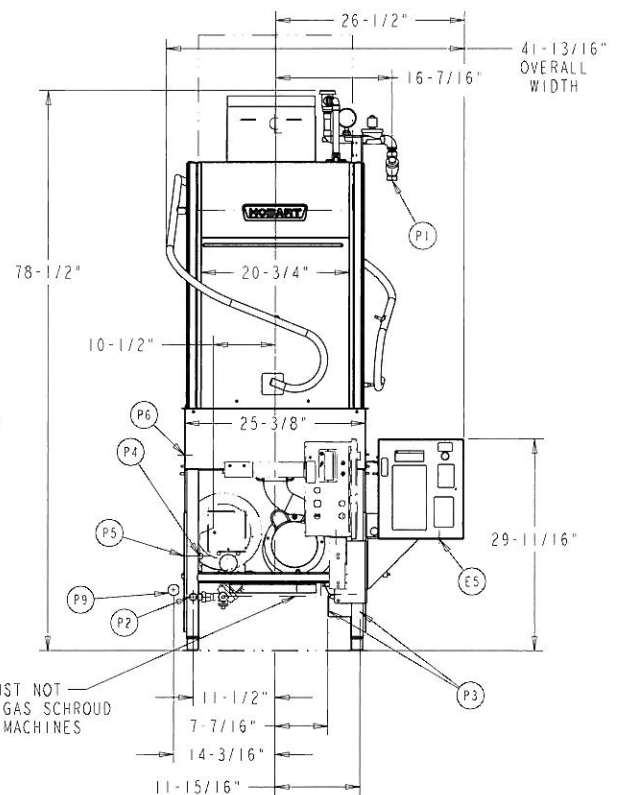
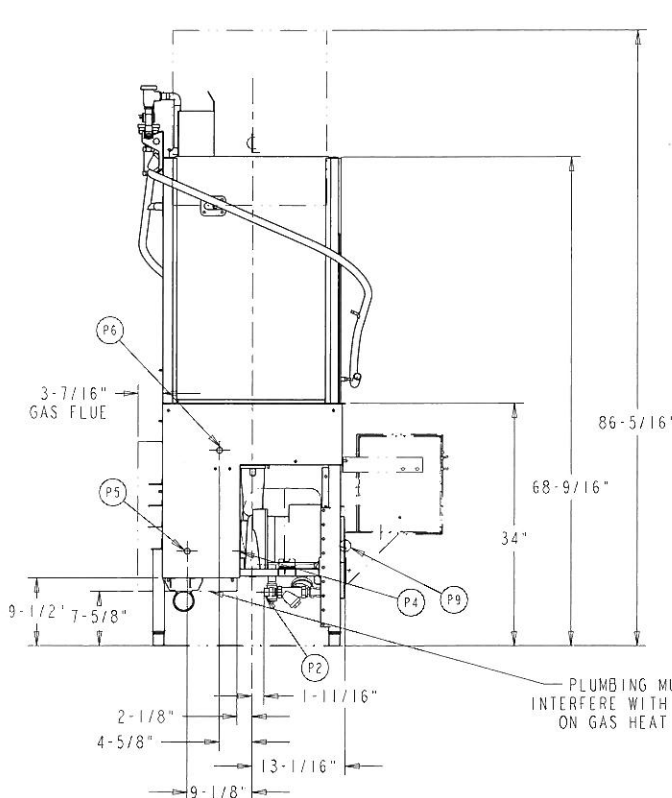
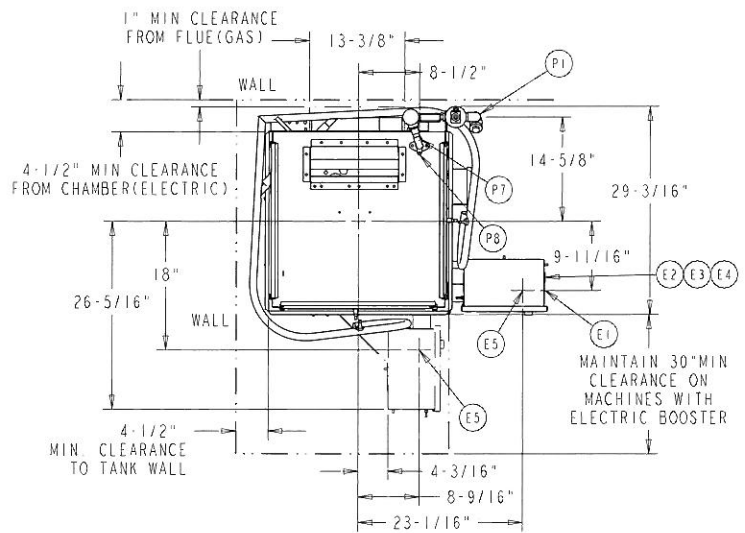
SIZE OF RACKS - 19-3/4" X 19-3/4"

DRAIN LEVER LOCATED INSIDE TANK

VENT HOOD (IF REQUIRED) TO PROVIDE 100 CFM EXHAUST

2 H.P. MOTOR

• CONTROL BOX SHIPPED: 4-11/16" BELOW DISH TABLE
ADJUSTMENT: 11/16" TO 10-11/16" BELOW DISH TABLE



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-14TC WITH GAS HEAT			
ELEC. SPECS.	RATED AMPS	MINIMUM SUPPLY CIRCUIT CONDUCTOR AMPACITY	MAXIMUM OVERCURRENT PROTECTIVE DEVICE
208-240/60/1	15.3	20	20
208-240/60/3	10.5	15	15
480/60/3	6.8	15	15

AM-14TC WITH ELECTRIC HEAT			
ELEC. SPECS.	RATED AMPS	MINIMUM SUPPLY CIRCUIT CONDUCTOR AMPACITY	MAXIMUM OVERCURRENT PROTECTIVE DEVICE
208-240/60/1	44.9	60	60
208-240/60/3	26.8	30	30
480/60/3	13.5	15	15

MACHINE ELECTRICAL SPECIFICATIONS

208-240/60/1
208-240/60/3
480/60/3

AM-14TC DISHWASHER

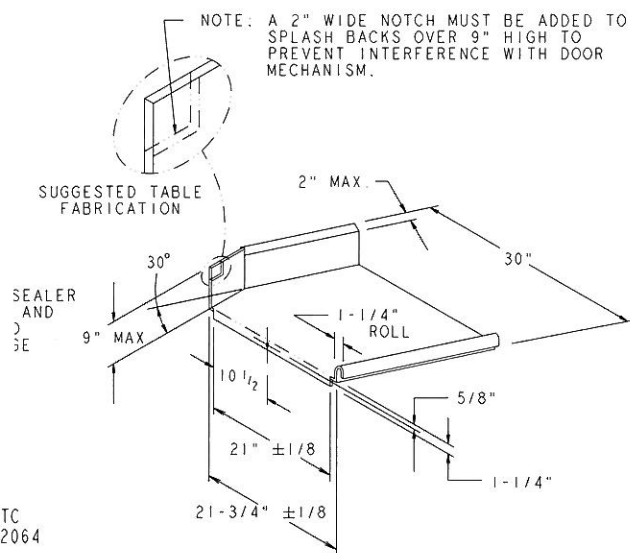
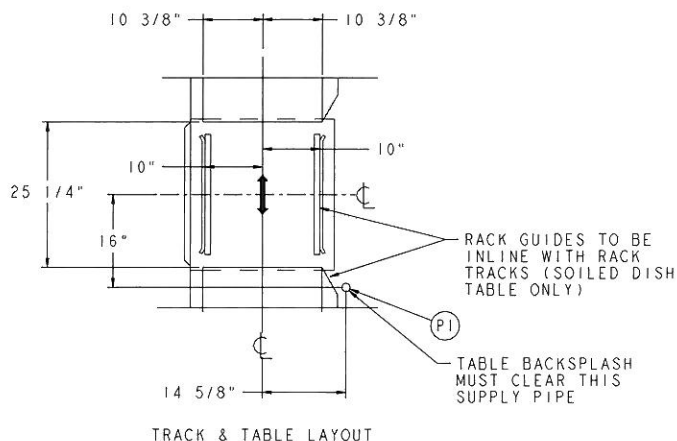
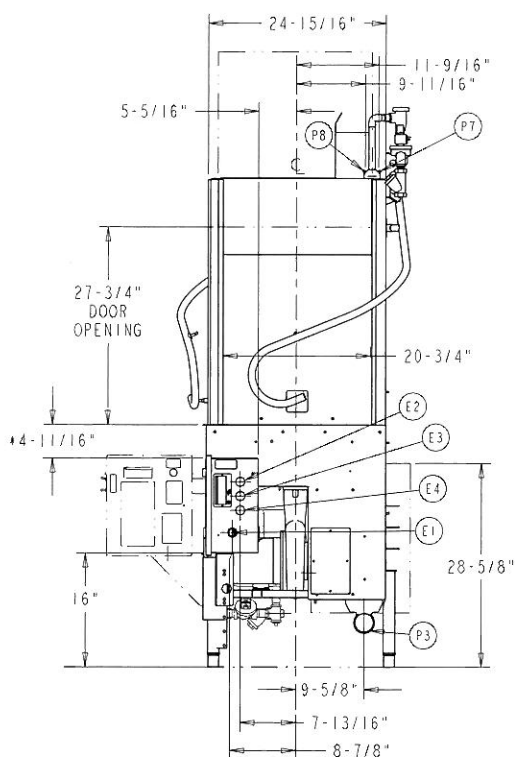
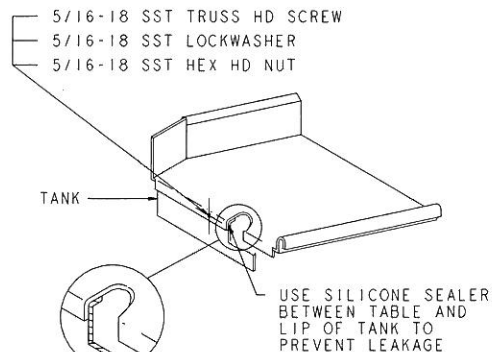
HOBART

FOOD EQUIPMENT

LEGEND

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BOOSTER ELECTRICAL SPECIFICATIONS

208/60/1
240/60/1
208/60/3
240/60/3
480/60/3

MODEL:
AM-14TC
00-892064
REV C

701 S Ridge Avenue, Troy, OH 45374 • 937-332-3000 • 1-800-333-7447