UNDERCOUNTER
CUH & CUL

Listed by UL, Certified by NSF, and meets requirements of ASSE Standard No. 1004

CUH/CUL

STANDARD FEATURES

- 24 racks per hour
- .84 gallons of water per rack
- Hot water sanitizing (CUH model only)
- Chemical sanitizing (CUL model only)
- Top-mounted user interface with digital temperature display
- 2-minute cycle with optional extended cycle
- 14.46" door opening
- Snap-in, revolving upper and lower anti-clogging wash & rinse arm; low-profile, single-arm design
- Sense-A-Temp™ 70°F rise booster (CUH model only)
- Removable, 3-part stainless steel scrap screen
- Soft start
- Automatic pumped drain
- Automatic fill
- Service diagnostics with error notifications
- Delime notification and cycle
- Chemical pumps standard
- Sanitizer sensing indicator standard (CUL model only)
- Electric tank heat
- Two dishracks – one peg and one combination type

MODEL NO.	CUH	CUL
Machine Ratings – See 1 Page 108 Racks per Hour Rate	24	24
Tank Capacity – Gallons	5.3	5.3
U.S. Gallons per Hour	20.2	20.2
U.S. Gallons per Rack	0.84	0.84
Cycle Time – Seconds	120	120
Wash Motor – H.P. – See 2 Page 108	0.62	0.62
Rinse Motor – H.P. – See 2 Page 108	0.20	0.20
Peak Rate of Drain Flow – Gallons per minute (Initial rate with full tank)	2.8	2.8
Wash Temperature	150°	120°
Rinse Temperature	180°	120°
Incoming Water Temperature Required (minimum)	110°	120°
Tank Heat Electric	5.5 KW	2.0 KW
Electric Booster Heater	6.0 KW	N/A
Shipping Weight Crated (approximate)	148 lbs.	148 lbs.
Crated Dimensions (H x W x D)	38¾" x 27¼" x 26½"	38¾" x 27¼" x 26½"

DOOR-TYPE
CDH & CDL

Listed by UL, Certified by NSF, and meets requirements of ASSE Standard No. 1004

CDH

CDL

STANDARD FEATURES

- Top mounted digital display
- Pumped drain
- 3-phase single point connection standard (CDH model only)
- 4-sided door
- Recirculating design
- Hot water sanitizing with pumped rinse (CDH model only)
- 51 racks per hour at .86 (CDL) & .73 (CDH) gallons per rack
- 18" pillarless opening
- Chemical sanitizing with built-in chemical pumps standard (CDL model only)
- Sense-A-Temp™ 70° rise booster (CDH model only)
- 1 standard cycle with optional extended cycle
- Delime notification and cycle
- Electric tank heat
- Door actuated start

MODEL NO.	CDH	CDL
Racks per Hour (maximum)	51	51
Dishes per Hour (average 25 per rack)	1,275	1,275
Glasses per Hour (average 45 per rack)	2,295	2,295
Wash Tank (U.S. gallons)	7.9	4
Rinse Pump – H.P. – See 2 Page 108	0.25	0.52
Wash Pump – H.P. – See 2 Page 108	0.8	N/A
Drain Pump – H.P. – See 2 Page 108	0.04	0.04
Rinse Gallons per Rack	0.73	0.86
Gallons per Hour (maximum consumption)	37.2	43.9
Peak Rate of Drain Flow (gallons per minute)	15	3.5
Electric Booster Heater (kW)	6.5	N/A
Electric Heating (kW)	5	2
Shipping Weight (approximate)	232	214
Crated Dimensions (H x W x L)	90" x 30" x 33"	90" x 30" x 33"

GLASSWASHER – advansys
LXGeR / LXGePR

Listed by UL, Certified by NSF, and meets requirements of ASSE Standard No. 1004

LXGePR (Short Legs)

LXGePR (Long Legs)

STANDARD FEATURES

- Hot water or chemical sanitation
- Steam elimination and Energy Recovery (LXGeR model only)
- 70˚F-rise Sense-A-Temp™ booster heater (LXGeR model only)
- PuriRinse cycle (potable water rinse to remove chemical residue) (LXGePR model only)
- Top mounted controls with digital cycle/temperature display and advanced service diagnostics
- Deluxe soil management system with large removable stainless steel scrap screen and secondary fine strainer
- Revolving upper and lower anti-clogging wash arms
- Snap in interchangeable upper and lower rinse arms
- 12" door opening
- Soft Start
- ¾" Pressure regulator standard
- Pumped rinse and pumped drain
- Low-chemical alerts – audible and visual
- Auto Clean cycle – washes down inside of machine at shutdown
- Chemical Pumps standard – detergent, rinse aid, delimer plus sanitizer for chemical machines
- Flexible fill and drain hoses provided
- Electric tank heat
- One wine glass rack

Note: LXGeR and LXGePR are offered in ADA compliant models standard on 3" base
Note: FREE start up conducted on Advansys™ models by Hobart Service

MODEL NO.	LXGePR advansys		LXGeR advansys	
	Light	Normal	Light	Normal
Machine Ratings – See 1 Page 108 Racks per Hour Rate	38	29	30	24
Dishes per Hour (25 per Rack Average)	950	725	750	600
Glasses per Hour (36 per Rack Average)	1,368	1,044	1,080	864
Controls	Microcomputer	Microcomputer	Microcomputer	Microcomputer
Tank Capacity – Gallons	2.9	2.9	2.9	2.9
Overall Dimensions – Short (H x W x D)	34⅜" x 23¹⁵⁄₁₆" x 25⁹⁄₁₆"	34⅜" x 23¹⁵⁄₁₆" x 25⁹⁄₁₆"	34⅜" x 23¹⁵⁄₁₆" x 26¹³⁄₁₆"	34⅜" x 23¹⁵⁄₁₆" x 26¹³⁄₁₆"
Overall Dimensions – Tall (H x W x D)	41⅞" x 23¹⁵⁄₁₆" x 25⁹⁄₁₆"	41⅞" x 23¹⁵⁄₁₆" x 25⁹⁄₁₆"	41⅞" x 23¹⁵⁄₁₆" x 26¹³⁄₁₆"	41⅞" x 23¹⁵⁄₁₆" x 26¹³⁄₁₆"
Cycle Time – Seconds	94	124	120	146
Tank Heat	1.8 KW	1.8 KW	1.8 KW	1.8 KW
Electric Booster Heater	N/A	N/A	4.9 KW	4.9 KW
Water Usage Per Rack – Gallons	1.14	1.14	.62	.62
Drain Design	Pumped	Pumped	Pumped	Pumped
Door Opening Height	12"	12"	12"	12"
Detergent Pump	Standard	Standard	Standard	Standard
Rinse-Aid Pump	Standard	Standard	Standard	Standard
Delime Pump	Standard	Standard	Standard	Standard
Sanitizer Pump	Standard	Standard	N/A	N/A
Chemical Prime (auto prime)	Standard	Standard	Standard	Standard
Peak Drain Flow – Gallons per minute (Initial rate with full tank)	4.0	4.0	4.0	4.0
Advanced Service Diagnostics	Standard	Standard	Standard	Standard
Advanced Cleaning Cycle	Standard	Standard	Standard	Standard
70° Rise Sense-A-Temp™ Booster Heater	N/A	N/A	Standard	Standard
Incoming Water Temperature Required (minimum)	120°	120°	55°	55°

UNDERCOUNTER
LXe SERIES

Listed by UL, Certified by NSF, and meets requirements of ASSE Standard No. 1004

LXeC/LXeH STANDARD FEATURES

- Available in hot water or chemical sanitizing.
- Sense-A-Temp™ booster heater capable of 70° rise, provided on LXeH models
- Accommodates optional second level rack kit
- 32 racks per hour – LXeH
- 34 racks per hour – LXeC
- .74 gallons of water per rack
- 17" door opening
- Soft Start
- Low chemical alert indicators
- Chemical pump, includes "auto-prime"
- Automatic Delime notification and cycle
- Interchangeable revolving upper and lower anti-clogging wash arms: Revolving upper and lower rinse arms
- Top mounted controls with digital cycle/temperature display and advanced service diagnostics
- Removable stainless steel scrap screen
- Pumped Rinse and Pumped Drain
- Includes two dishracks – one peg and one combination
- Chemical pumps standard

LXeR STANDARD FEATURES

- Steam Elimination and Energy Recovery
- Sense-A-Temp™ booster heater capable of 70° rise
- Accommodates optional second level rack kit
- Custom cycle selection – light, normal, heavy
- NSF certified pot and pan cycle on heavy cycle
- Racks per hour: Light – 30; Normal – 24; Heavy – 13.
- .62 gallons of water per rack
- 17" door opening
- Soft Start
- Pumped Rinse and Pumped Drain
- Chemical pumps standard, includes "auto-prime"
- Low chemical alert indicators.
- Automated delime cycle – includes booster
- Removable stainless steel scrap screen.
- Interchangeable revolving upper and lower anti-clogging wash arms: Revolving upper and lower rinse arms.
- Top mounted controls with digital cycle/temperature display and advanced service diagnostics
- Includes two dishracks – one peg and one combination

LXeC/LXeH

LXeR

MODEL NO.	LXeC	LXeH	LXeR advansys		
			Light	Normal	Heavy
Machine Ratings – See 1 Page 108 Racks per Hour Rate	34	32	30	24	13
Dishes per Hour (25 per Rack Average)	850	800	750	600	325
Glasses per Hour (36 per Rack Average)	1,224	1,152	1,080	864	468
Overall Dimensions (H x W x D)	33½" x 23 15/16" x 25 9/16"	32½" x 23 15/16" x 25 9/16"	32½" x 23 15/16" x 26 13/16"		
Cycle Time – Seconds	105	109	120	146	275
Tank Heat	1.8 KW	1.8 KW	1.8 KW		
Electric Booster Heater	N/A	4.9 KW	4.9 KW		
Wash Motor – H.P. – See 2 Page 108	.8	.8	.8		
Tank Capacity – Gallons	2.9	2.9	2.9		
Pump Capacity – Gallons per minute – Weir Test – **See 3 Page 108**	38	38	38		
Rinse Cycle – Gallons per rack	.74 – 120°F minimum	.74 – 180°F minimum	.62 – 180°F minimum		
Rinse Consumption – Gallons per hour minimum	25.2	23.7	18.6	14.9	8.06
Incoming Water Temperature Required (minimum)	120°	110°	55° – 80°		
Flow Rate – Minimum gallons per minute	4.7	4.7	4.7		
Peak Rate of Drain Flow – Gallons per minute (Initial rate with full tank)	4	4	4		
Shipping Weight Craed (approximate)	170 lbs.	185 lbs.	185 lbs.		

DOOR-STYLE – advansys AM16VL-ADV/AM16VLT-ADV

Listed by UL, Certified by NSF, and meets requirements of ASSE Standard No. 1004

AM16VL-ADV AM16VLT-ADV

STANDARD FEATURES

- .67 gallons per rack pumped final rinse
- 40 racks (AM16VL-ADV) or 36 racks (AM16VLT-ADV) per hour – hot water sanitizing
- Drain water energy recovery (DWER)
- Automatic soil removal (ASR)
- NSF pot & pan rating for 2, 4 & 6 minute cycles
- Ventless energy recovery
- X-shaped interchangeable, anti-clogging upper & lower wash arms
- Pillarless opening
- Sense-A-Temp™ 70° rise booster
- 5-sided insulated hood
- User-friendly smart touchscreen controls
- Single point electrical connection standard, field convertible to dual point connection
- 3 phase standard, field convertible to single phase
- WiFi connectivity and Hobart Smart Connect app
- Temperature and chemical lock outs (with Hobart equipped chemical pumps)
- Auto Delime
- Auto Clean
- Pumped drain
- Door lock

MODEL NO.	advansys AM16VL-ADV	advansys AM16VLT-ADV
Capacities		
Racks per Hour (maximum)	40	36
Dishes per Hour (average 25 per rack)	1,000	950
Glasses per Hour (average 45 per rack)	1,800	1,710
Wash Tank (U.S. gallons)	10.5	10.5
Motor Horsepower		
Rinse Pump	0.18	0.18
Wash Pump	2	2
ASR Pump	0.18	0.18
Drain Pump	0.21	0.21
Blower	0.05	0.05
Rinse		
Gallons per Rack	0.67	0.67
Gallons per Hour (maximum consumption)	26.8	24.12
Peak Rate of Drain Flow (without drain water tempering)		
Gallons per Minute (initial rate with full tank)	14.5	14.5
Heating		
Electric Booster (kW)	7.1	7.1
Electric Heating Unit (kW)	5.4	5.4
Shipping Weight (approximate)	377 lbs.	427 lbs.
Crated Dimensions (H x W x L) (Inches)	65.125" x 36.5" x 36.5"	73.75" x 36.5" x 36.5"

DOOR-STYLE
AM16-ASR/AM16T-ASR

Listed by UL, Certified by NSF, and meets requirements of ASSE Standard No. 1004

AM16-ASR

AM16T-ASR

STANDARD FEATURES

- .67 gallons per rack pumped final rinse
- 52 racks per hour – hot water sanitizing
- Automatic soil removal (ASR)
- NSF pot & pan rating for 2, 4 & 6 minute cycles
- X-shaped interchangeable, anti-clogging upper & lower wash arms
- Pillarless opening
- Sense-A-Temp™ 70° rise booster
- 5-sided insulated hood
- User-friendly smart touchscreen controls
- Single point electrical connection standard, field convertible to dual point connection
- 3 phase standard, field convertible to single phase
- WiFi connectivity and Hobart Smart Connect app
- Temperature and chemical lock outs (with Hobart equipped chemical pumps)
- Auto Delime
- Auto Clean
- Pumped drain

MODEL NO.	AM16-ASR	AM16T-ASR
Capacities		
Racks per Hour (maximum)	52	52
Dishes per Hour (average 25 per rack)	1,300	1,300
Glasses per Hour (average 45 per rack)	2,340	2,340
Wash Tank (U.S. gallons)	10.5	10.5
Motor Horsepower		
Rinse Pump	0.18	0.18
Wash Pump	2	2
ASR Pump	0.18	0.18
Drain Pump	0.21	0.21
Rinse		
Gallons per Rack	0.67	0.67
Gallons per Hour (maximum consumption)	34.84	34.84
Peak Rate of Drain Flow (without drain water tempering)		
Gallons per Minute (initial rate with full tank)	14.5	14.5
Heating		
Electric Booster (kW)	7.1	7.1
Electric Heating Unit (kW)	5.4	5.4
Exhaust Requirements	450 CFM	450 CFM
Shipping Weight (approximate)	342 lbs.	387 lbs.
Crated Dimensions (H x W x L) (Inches)	65.125" x 36.5" x 36.5"	73.75" x 36.5" x 36.5"

DOOR-STYLE
AM16-BAS/AM16T-BAS/ AM16VL-BAS/AM16VLT-BAS

Listed by UL, Certified by NSF, and meets requirements of ASSE Standard No. 1004

STANDARD FEATURES

- Ventless Energy Recovery (AM16VL-BAS & AM16VLT-BAS)
- .67 gallons per rack pumped final rinse
- Two stage filtration
- Pillarless opening
- 5-sided insulated hood
- User-friendly smart touchscreen controls
- Single point electrical connection standard, field convertible to dual point connection
- 3 phase standard, field convertible to single phase
- NSF pot & pan rating for 2, 4 & 6 minute cycles
- Sense-A-Temp™ 70° rise booster
- X-shaped interchangeable, anti-clogging upper & lower wash arms
- WiFi connectivity and Hobart Smart Connect app
- Temperature and chemical lock outs (with Hobart equipped chemical pumps)
- Pumped drain


AM16-BAS


AM16VL-BAS


AM16T-BAS


AM16VLT-BAS

MODEL NO.	AM16-BAS	AM16T-BAS	AM16VL-BAS	AM16VLT-BAS
Capacities				
Racks per Hour (maximum)	60	60	45	40
Dishes per Hour (average 25 per rack)	1,500	1,500	1,125	1,000
Glasses per Hour (average 45 per rack)	2,700	2,700	2,025	1,800
Wash Tank (U.S. gallons)	10.5	10.5	10.5	10.5
Motor Horsepower				
Rinse Pump	0.18	0.18	0.18	0.18
Wash Pump	2	2	2	2
Blower	N/A	N/A	0.05	0.05
Drain Pump	0.21	0.21	0.21	0.21
Rinse				
Gallons per Rack	0.67	0.67	0.67	0.67
Gallons per Hour (maximum consumption)	40.2	40.2	30.15	26.8
Peak Rate of Drain Flow (without drain water tempering)				
Gallons per Minute (initial rate with full tank)	14.5	14.5	14.5	14.5
Heating				
Electric Booster (kW)	7.1	7.1	7.1	7.1
Electric Heating Unit (kW)	5.4	5.4	5.4	5.4
Exhaust Requirements	450 CFM	450 CFM	N/A	N/A
Shipping Weight (approximate)	312 lbs.	357 lbs.	322 lbs.	372 lbs.
Crated Dimensions (H x W x L) (Inches)	65.125" x 36.5" x 36.5"	73.75" x 36.5" x 36.5"	65.125" x 36.5" x 36.5"	73.75" x 36.5" x 36.5"

TWO LEVEL DOOR-STYLE
AMTL

Listed by UL, Certified by NSF, and meets requirements of ASSE Standard No. 1004

AMTL

STANDARD FEATURES

- Independent wash chambers with separate pumped rinse systems
- Upper Chamber: 0.62 gallons per rack pumped final rinse
- Lower Chamber: 0.62 gallons per rack pumped final rinse
- 80 racks per hour – hot water sanitizing
- Multiple cycle operations including a utensil cycle on the lower chamber
- 17" upper chamber door opening
- 8⅞" lower chamber door opening will accept 7" plates
- User-friendly smart touchscreen controls
- WiFi connectivity and Hobart Smart Connect app
- Two stage filtration
- Pillarless opening
- 5-sided insulated hood
- Lower insulated door
- Sense-A-Temp™ 70° rise booster
- Single point electrical connection standard, field convertible to dual point connection
- 3 phase standard, field convertible to single phase
- Temperature lockouts
- Pumped drain

MODEL NO.	AM16-ADV
Capacities	
Racks per Hour (maximum)	80
Dishes per Hour (average 25 per rack)	2,000
Glasses per Hour (average 45 per rack)	3,600
Wash Tank (U.S. gallons)	7.9
Motor Horsepower	
Rinse Pumps (2)	0.18
Wash Pump	2
Drain Pump	0.21
Rinse	
Gallons per Rack Upper Chamber	0.62
Gallons per Rack Lower Chamber	0.62
Gallons per Hour (maximum consumption)	49.6
Peak Rate of Drain Flow	
Gallons per Minute (initial rate with full tank)	11
Heating	
Electric Booster (kW)	12.2
Electric Tank Heating Unit (kW)	9
Exhaust Requirements	450 CFM
Shipping Weight (approximate)	555 lbs.
Crated Dimensions (H x W x L) (Inches)	70.9" x 39.4" x 35.4"

PREP WASHERS
PW SERIES

Listed by UL, Certified by NSF

PWV | PW10 | PW20 | PWVeR | PW10eR | PW20eR

STANDARD FEATURES

- 8-20 racks per hour @ 1.2 gallons/cycle (PWV/PW10)
- 7-13 racks per hour @ 1.2 gallons/cycle (PWVeR/PW10eR)
- 8-20 racks per hour @ 2.35 gallons/cycle (PW20)
- 7-13 racks per hour @ 2.8 gallons/cycle (PW20eR)
- Ventless Energy Recovery (PWVeR/PW10eR/PW20eR)
- Advanced delime notification and cycle (includes booster) (PWVeR/PW10eR/PW20eR)
- NSF pot & pan rating for 2, 4 & 6 minute cycles
- Sense-a-Temp™ 70° rise booster
- Front loading, split-door configuration (PW10, PW10eR, PW20, PW20eR)
- Front loading, vertical door configuration (PWV/PWVeR)
- Flat-bottomed, stainless steel frame rack with flat grid rack and tray support racks
- Chamber accepts 10 full-sized sheet pans or 140-quart mixing bowl in the PW10/PW10eR and 20 full-sized sheet pans or 140-quart mixing bowl in the PW20/PW20eR
- X-shaped interchangeable upper and lower revolving, debossed anti-clogging wash arms and upper and lower rinse arms
- Heavy-duty door and door hinges
- Large, removable stainless steel scrap screens and scrap bucket
- Timed wash cycles for 2-4-6 minutes
- Integrated detergent connections
- Automatic pumped drain
- Corrosion-resistant impeller
- All stainless steel construction
- Spray hose

Note: FREE start up conducted on Advansys models by Hobart Service

MODEL NO.	PWV & PW10			PWVeR & PW10eR			PW20			PW20eR		
	2 Minute Wash	4 Minute Wash	6 Minute Wash	2 Minute Wash	4 Minute Wash	6 Minute Wash	2 Minute Wash	4 Minute Wash	6 Minute Wash	2 Minute Wash	4 Minute Wash	6 Minute Wash
Racks per Hour Rate – See 1 Page 108	20	12	8	13	9	7	20	12	8	13	9	7
Tank Capacity – Gallons	21 gallons						34 gallons					
Overall Dimensions – H x W x D	78.04" H x 34.86" W x 37.20" D			88.47" H x 34.86" W x 37.20" D			78.60" H x 58.26" W x 37.20" D			89.11" H x 58.26" W x 37.20" D		
Wash Cycle Time – Minutes	2, 4, 6 minutes						2, 4, 6 minutes					
Water Usage Per Cycle – Gallons	1.2 gallons						2.35 gallons			2.8 gallons		
Drain Design	Pumped						Pumped					
Door Opening Height x Width	33.79" H x 26.185" W (PW10 & PW10eR) 28" H x 26.185" W (PWV & PWVeR)						33.79" H x 49.60" W					
Chemical Connection Capability	Standard						Standard					
Delime Pump	N/A			Standard			N/A			Standard		
Peak Drain Flow – GPM	18						26					
Advanced Service Diagnostics	Standard			Standard			Standard			Standard		
Advanced Cleaning Cycle	N/A			Standard			N/A			Standard		
70° Rise Sense-A-Temp™ Booster Heater	Standard						Standard					
Incoming Water Temperature Required (minimum)	110°			55°			110°			55°		

POWERED SINK
TURBOWASH II

STANDARD FEATURES

- Polished stainless throughout; sinks, drainboards, splashes and rolled rims are 14-gauge
- Heavy-duty centrifugal pump with 2.5" diameter intake, 2" diameter outlet, and 300+ GPM
- 2 H.P. totally enclosed wash pump motor with permanently sealed bearings
- Stainless steel pump and impeller
- Self-draining pump
- Low water protection for wash pump motor with inherent motor protection
- 8-1½" angled stainless steel wash nozzles
- 11" high x 2½" deep backsplash
- On/Off wash pump motor switch
- Options include wash sink heater, faucets, pre-rinse sprays, lever drains, wash sink sump strainer, automatic shutdown timer, auto fill, wash tank separator, utensil basket, overshelf, undershelf, sheet pan rack and disposer swirl piping
- Disposer controls with or without single point electrical connection
- Available in left-to-right and right-to-left configurations
- Removable, welded H frame leg sets and adjustable bullet feet
- Detachable and adjustable height cross rails
- Dual inlet strainers

UNIT SIZING SELECTIONS:

- **Soiled and Clean End Edges:**
  Hemmed, rolled, end splash, dishmachine connection
- **Soiled and Clean Drainboards:**
  12", 18", 20", 24", 30", 36", 42", 48", 54", 60"
- **Disposer Cones:**
  15" cone – 36" minimum soiled drainboard required
  18" cone – 42" minimum soiled drainboard required
- **Scrappers:**
  20", 36", 36" scrapper for disposer
  (36" scrapper may include 7" disposer flange)
- **Wash Sink:**
  30", 32", 36", 42", 48", 54", 60"; available as wash sink only for "weld-in" application
- **Rinse Sink:**
  15", 18", 20", 24", 30", 36"
- **Sanitizer Sink:**
  18½", 20", 24", 30", 36"
- **Electrical Specifications:**
  208-240/60/3, 480/60/3

Custom configurations to fit your application can be designed. Contact your Hobart representative for further information.

RACK CONVEYOR
CLeN-BAS/VL SERIES

Listed by UL, Certified by NSF, and meets requirements of ASSE Standard No. 1004

STANDARD FEATURES

- 202 to 342 racks per hour
- Opti-Rinse™ system
- Internal stainless steel pressure-less 30 KW booster heater (VL models only)
- Rapid return conveyor drive mechanism
- Large double door opening for ease of cleaning
- Doors are insulated & hinged with door interlock switches
- 19.5" chamber height opening (accepts sheet pans)
- Top mounted micro-processer control module
- Energy saver mode (programmable auto-shut down)
- Manager activated low temperature alert
- NSF rated configurable pot and pan dwell mode
- Configurable "intelligent" delime notification
- Service diagnostics
- Stainless steel anti-clogging wash arms
- Removable pump intake screen
- Stainless steel self-draining pump and impeller
- Single, sloping scrap screen and deep scrap basket
- Stainless panels enclose perimeter and bottom
- Door actuated drain closure
- Convertible hot water or low temp final rinse (BAS models only)
- Vent fan and booster heater control
- ENERGY STAR® Certified

CL44eN-BAS

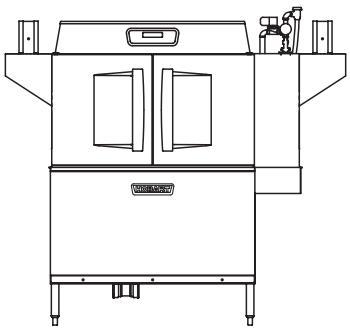
CL44eN-VL

22" POWER SCRAPPER

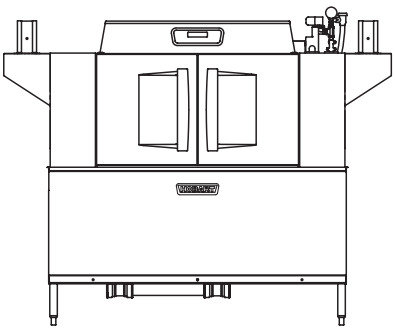
An efficient 22" heavy-duty power scrapper for top performance and ultimate efficiency. The power scrapper does not use any additional hot water; it has its own pump which recirculates the detergent and wash water overflow from the power wash tank. Available on 66, 76, and 86 models only.

MODEL NO.	CL44eN-BAS CL44eN-VL	CLPS66eN-BAS CLCS66eN-BAS CLPS66eN-VL	CL54eN-BAS
Machine Ratings (Mechanical) See 1 Page 108 Racks per hour (19¾" x 19¾")	202	202	245
Floor Space – Table to Table (Inches)	44	66	54
Overall Dimensions – H x W x D (Inches)	BAS - 70¼ x 45¼ x 30¼ VL - 70¼ x 69½ x 30¼	BAS - 70¼ x 67⅜ x 30¼ VL - 70¼ x 91½ x 30¼	70¼ x 55⅛ x 30¼
Final Rinse Flow – Gallons per hour – MAXIMUM At 20 PSI Flow Pressure	126	126	138
Exhaust Requirements – Cubic feet per minute (CFM) Entrance End	BAS - 200 VL - Not needed	BAS - 200 VL - Not needed	200
Discharge End	BAS - 400 VL - Not needed	BAS - 400 VL - Not needed	400
Discharge End w/Blower Dryer	BAS - 400 VL - N/A	BAS - 400 VL - N/A	400
Peak Rate of Drain Flow – Gallons per minute (GPM) (Initial rate with full tank)	38	38	38
Shipping Weight Crated – Approximate	BAS - 613 lbs. VL - 982 lbs.	BAS - 865 lbs. VL - 1,297 lbs.	686 lbs.

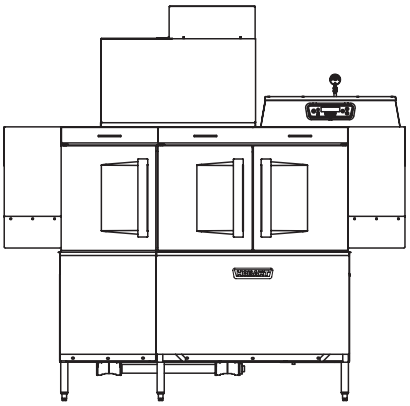
RACK CONVEYOR
CLeN-BAS/VL SERIES



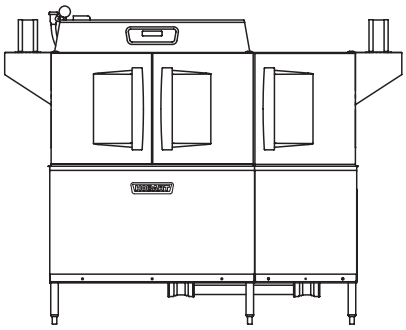
CL54eN-BAS



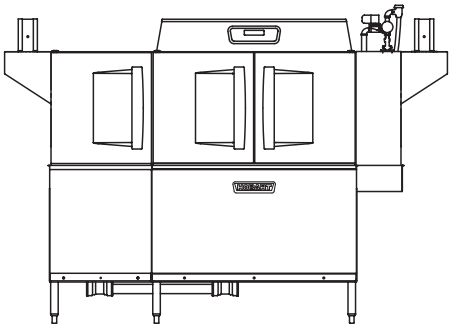
CL64eN-BAS



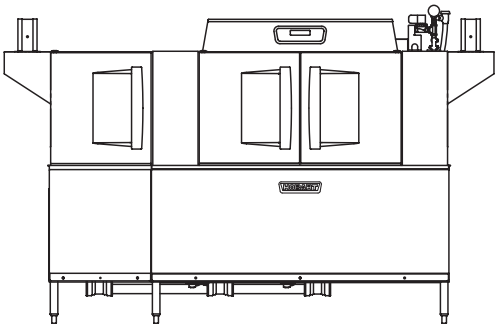
CLPS66eN-VL



CLPS66eN-BAS



CLPS76eN-BAS



CLPS86eN-BAS

MODEL NO.	CLPS76eN-BAS CLCS76eN-BAS	CL64eN-BAS	CLPS86eN-BAS CLCS86eN-BAS
Machine Ratings (Mechanical) **See 1 Page 108** Racks per hour (19¾" x 19¾")	245	342	342
Floor Space – Table to Table (Inches)	76	64	86
Overall Dimensions – H x W x D (Inches)	70¼ x 77⅛ x 30¼	70¼ x 65⅛ x 30¼	70¼ x 87⅛ x 30¼
Final Rinse Flow – Gallons per hour – MAXIMUM At 20 PSI Flow Pressure	138	132	132
Exhaust Requirements – Cubic feet per minute (CFM) Entrance End	20	200	200
Discharge End	400	400	400
Discharge End w/Blower Dryer	400	400	400
Peak Rate of Drain Flow – Gallons per minute (GPM) (Initial rate with full tank)	38	38	38
Shipping Weight Crated – Approximate	938 lbs.	880 lbs.	1,130 lbs.

RACK CONVEYOR
CLeN-EGR/CLeN-ADV SERIES

Listed by UL, Certified by NSF, and meets requirements of ASSE Standard No. 1004

CL44eN-EGR/CL44eN-ADV

STANDARD FEATURES

- 202 to 342 racks per hour
- Drain water energy recovery
- Automatic soil removal (ASR models only)
- Opti-Rinse™ system
- Drain water tempering kit
- Internal stainless steel pressure-less 30 KW booster heater
- Large double door opening for ease of cleaning
- Double doors are insulated & hinged with door interlock switches
- 19.5" chamber height opening (accepts sheet pans)
- Top mounted micro-processor control module
- Energy saver mode (programmable auto-shut down)
- Manager activated low temperature alert
- NSF rated configurable pot and pan dwell mode
- Configurable "intelligent" delime alert notification
- Service diagnostics
- Stainless steel anti-clogging wash arms
- Removable pump intake screen
- Stainless steel self-draining pump and impeller
- Single, sloping scrap screen and deep scrap basket
- Door actuated drain closure
- Vent fan and booster heater control
- ENERGY STAR® Certified

MODEL NO.	CL44eN-EGR CL44eN-ADV	CLPS66eN-EGR CLPS66eN-ADV CLCS66eN-EGR	CL54eN-EGR CL54eN-ADV
Machine Ratings (Mechanical) See 1 Page 108 Racks per hour (19¾" x 19¾")	202	202	245
Floor Space – Table to Table (Inches)	44	66	54
Overall Dimensions – H x W x D (Inches)	70¼ x 45¼ x 30¼	70¼ x 67 3/16 x 30¼	70¼ x 55⅛ x 30¼
Final Rinse Flow – Gallons per hour – MAXIMUM At 20 PSI Flow Pressure	126	126	138
Exhaust Requirements – Cubic feet per minute (CFM) Entrance End	200	200	200
Discharge End	175	175	175
Peak Rate of Drain Flow – Gallons per minute (GPM) (Initial rate with full tank)	38	38	38
Shipping Weight Crated – Approximate	703 lbs.	955 lbs.	776 lbs.

MODEL NO.	CLPS76eN-EGR CLPS76eN-ADV CLCS76eN-EGR	CL64eN-EGR CL64eN-ADV	CLPS86eN-EGR CLPS86eN-ADV CLCS86eN-EGR
Machine Ratings (Mechanical) See 1 Page 108 Racks per hour (19¾" x 19¾")	245	342	342
Floor Space – Table to Table (Inches)	76	64	86
Overall Dimensions – H x W x D (Inches)	70¼ x 77⅛ x 30¼	70¼ x 65⅛ x 30¼	70¼ x 87⅛ x 30¼
Final Rinse Flow – Gallons per hour – MAXIMUM At 20 PSI Flow Pressure	138	132	132
Exhaust Requirements – Cubic feet per minute (CFM) Entrance End	200	200	200
Discharge End	400	400	400
Peak Rate of Drain Flow – Gallons per minute (GPM) (Initial rate with full tank)	38	38	38
Shipping Weight Crated – Approximate	1,028 lbs.	970 lbs.	1,220 lbs.

RACK CONVEYOR
CLeN SERIES OPTIONS

Listed by UL, Certified by NSF, and meets requirements of ASSE Standard No. 1004

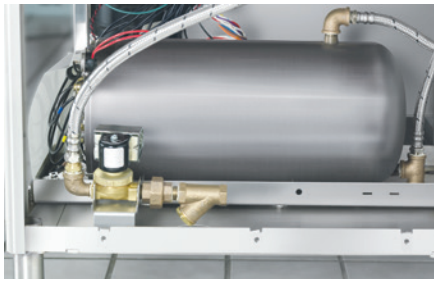
Side Loading Option SL23e and SL30e

An accessory to adapt any Hobart CLeN Dishwasher to a corner or side loading operation. Adds 23" or 30" to length of machine. Here is a way to save up to 20 square feet or more in your dishroom layout.

Racks of soiled dishes, trays, silverware, etc. are automatically indexed 90° from the soiled dishtable into the dishwasher by means of a stainless steel reciprocating, center-indexing pawl.

Stainless steel. 100 lbs. shipping weight.

Built-In Electric Booster Heater



A built-in 15-30 KW, electric, stainless steel, pressure-less (atmospheric pressure), pre-wired and pre-plumbed electric booster heater is an option for all CLeN models. This built-in booster heater represents the best alternative for our customer, as it is designed to deliver the volume of water required by Hobart's exclusive Opti-Rinse™ system. This feature saves installation cost and coordination, process for ordering equipment, valuable floor space, and operator training. The booster heater is also designed to simplify de-liming procedures, which will promote a longer life cycle as compared to other freestanding booster heaters.

30 KW built-in booster heater standard on all CLeN-EGR models.

Booster heaters on CLeN models ship from the factory as 30 KW and are field convertible to 15KW. Booster not field convertable on CLeN-VL models.

DDU38e Direct Drive Unloader

DDU38e shown with CL44eN Dishwasher

An accessory which adapts to any CLeN that automatically discharges the racks at a 90° angle from the operation of the machine onto a clean table. The DDU38e is driven by the conveyor drive of the CLeN and does not require an additional electrical source. The DDU38e only adds 38" to the overall length of the machine, but it can save nearly 20 square feet of floor in your dishroom. Stainless steel construction with a 1½" drain fitting. DDU38 not available on CLeN-VL models.

Blower-Dryer Option for CLeN, CLeN-EGR and CLeN-ADV

The most energy-, space- and performance-efficient conveyor blower dryer we've ever made.

Using 76% less energy and 45% less space than prior models, the CLeN blower dryer is the perfect finishing touch to one of the most energy-, water-, labor- and space-efficient conveyor warewashers in the industry, Hobart's CLeN and CLeN-EGR. Blower-Dryer not available on CLeN-VL models.

FLIGHT-TYPE CONVEYOR
FT1000*e* / FT1000S*e* SERIES

Listed by UL, Certified by NSF, and meets requirements of ASSE Standard No. 1004

FT1000*e* Advansys Model with blower dryer shown (blower dryer optional on BAS and EGR models)

BASE MODELS:
FT1000*e*
FT1000S*e* Base
Includes:
Optional Blower Dryer

ENERGY RECOVERY MODELS:
FT1000*e*-ER
FT1000S*e*-ER
Includes:
Automatic Soil Removal (ASR)
Auto Clean and Auto Delime
Energy Recovery
Optional Blower Dryer

ADVANSYS MODELS:
FT1000*e*-ADV
Includes:
Automatic Soil Removal (ASR)
Auto Clean and Auto Delime
Energy Recovery
Advansys (ventless) System
Blower Dryer

STANDARD FEATURES

- Pumped rinse system (pressure gauge not required)
- Water usage 58 gph
- Digital controls with machine diagnostics
- Low temperature alert
- Hinged insulated cabinet-style doors
- 31" access on prewash, power wash and power rinse chambers; 20" access on dual rinse and ASR chambers
- Start and stop switches at both ends
- Doors open indicator
- Drains open indicator
- Door interlocks
- 3½ H.P. prewash, power wash, and power rinse pump motors
- Capless auto clean wash arms
- Easy to remove stainless steel scrap pans and baskets
- 30" wide conveyor belt
- Dual rinse
- Automatic soil removal system (standard on Advansys only)
- Auto clean (standard on Advansys only)
- Auto delime (standard on Advansys only)
- Ventless technology (Advansys only)
- Energy recovery (standard on EGR and Advansys models only)
- Front and rear panels
- Variable speed conveyor
- Booster heater
- Configurable drain to load or unload
- Blower dryer
- ENERGY STAR® certified

FT1000 MODEL COMPARISON

MODEL NO.	FT1000*e*/FT1000S*e* Base	FT1000*e*/FT1000S*e* Energy Recovery	FT1000*e* advansys
Rinse Rate, Gallons per Hour	58	58	58
Dishes per Hour	10,611 - 14,316	10,611 - 14,316	10,611 - 14,316
Dual Rinse	•	•	•
Blower Dryer	• (optional)	• (optional)	•
Auto Clean		•	•
Auto Delime		•	•
Automatic Soil Removal		•	•
Energy Recovery		•	•
Ventless			•

*Yearly savings based on operational cost compared to Hobart FT900.

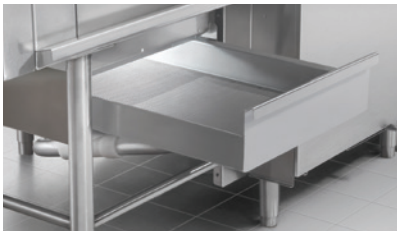
FLIGHT-TYPE CONVEYOR
FT1000*e* / FT1000S*e* SERIES

MODEL NO.	FT1000*e*/FT1000S*e* Base	FT1000*e*/FT1000S*e* Energy Recovery	FT1000*e* advansys
Machine Ratings (Mechanical) **See 1 Page 108** Conveyor Speed – Feet per minute	4 - 8.5 4 - 6.3 (S)	4 - 8.5 4 - 6.3 (S)	4 - 8.5
Dishes per Hour	14,316 10,611 (S)	14,316 10,611 (S)	14,316
Motor – See 2 Page 108 Horsepower (FT1000S - eliminate Rinse Motor)	Pre-Wash 3½; Wash 5; Rinse 5; Dual Rinse ⅙; Final Rinse ½; Conveyor ⅓;	ASR Soil ¼; ASR Wash ⅓; Pre-Wash 3½; Wash 5; Rinse 5; Dual Rinse ⅙; Final Rinse ½; Conveyor ⅓	
Blower-Dryer Motor H.P. (If used)	(2) 2 (if used)	(2) 2 (if used)	2
Electric Blower Dryer – Heating Coil (If used) UL Listed	7 KW (if used)	7 KW (if used)	Heat Pump Technology
Steam Blower Dryer – Based on 20 PSI & Flowing Steam (If used) (25 PSIG maximum)	30 lbs./hr. (if used)	30 lbs./hr. (if used)	Heat Pump Technology
Tank Capacity – Gallons	Pre-Wash 40; Wash 40; Rinse 40; Dual Rinse 7.2	ASR 7.2; Pre-Wash 40; Wash 40; Rinse 40; Dual Rinse 7.2	ASR 7.2; Pre-Wash 40; Wash 40; Rinse 40; Dual Rinse 7.2
Heating Equipment – See 4 Page 108 (For keeping power wash, dual rinse and/or power rinse water hot). Regulated Steam Coils Regulated Electric	When electric heat is specified on any flight type or automatic conveyor dishwashers, disconnect switches are recommended for each power circuit connected to dishwasher. These disconnect switches are NOT furnished by Hobart and should be installed in the power circuits ahead of the dishwasher by the electrical contractor at the time of installation. Circuit breakers optional at extra cost.		
	50.1 KW; 45.3 KW (S)	45.3 KW (50.1 KW w/BD); 54.6 KW (49.8 KW without BD)	45.2 KW
Electric Booster	15 KW	15 KW	10.7 KW
Rate of Final Rinse Gallons per minute (Pumped Rinse)	.97	.97	.97
Rinse Consumption – Gallons per hour (Pumped Rinse)	58	58	58
Steam Consumption – Pounds per hour – Maximum Based on 10 to 45 PSI steam at the machine	215 lbs. 194 lbs. (S)	215 lbs. 194 lbs. (S)	179 lbs.
Steam Booster, if used, based on 20 PSI steam – 110°F entering water, raised to 185°F (75°F rise) (180°F minimum)	47 lbs./hr.	42 lbs./hr.	9 KW (Available with electric booster only)
Exhaust Requirements – Cubic feet per minute (Single point connection over center section)	750 (at standard air conditions)	750 (at standard air conditions)	N/A
Peak Rate of Drain Flow – Gallons per minute (Initial rate with full tank)	38	38	38
Shipping Weight Crated	Varies by individual model – consult your Hobart representative		

The digital controls are placed at eye level on the conveniently located control panel, allowing operators to verify proper operation, alerts and temperatures at a glance.

With three model selections, various machine lengths and an adjustable speed conveyor, the FT1000 Series is versatile.

The sloped screens that carry scraps to the scrap baskets are steeper, so less soil gets into the tanks. The basket opening is larger for easy cleaning and basket handles have been designed for easy lift-out access. The external scrap basket beneath the machine's load section provides for ease of cleaning without interruption of machine operation.



SELECTION FACTORS AND ORDERING DATA

1. **MACHINE RATINGS** Racks per hour ratings represent the maximum mechanical capacity of each dishmachine. For average conditions, base estimate on approximately 70% of the machine capacity and average rack capacity of:

   16-18 9" Dinner Plates Per Rack
   25 Water Glasses Per Rack
   16 Coffee Cups Per Rack
   100 Pieces of Flatware Per Rack

   All Racks 20" x 20".

   Production of clean dishes will vary with factors such as: the type and efficiency of the dishroom layout, traffic flow, amount, type and length of time the food soil has remained on the dishes, relative hardness of water, industry of the dishmachine operator, fluctuations in flow of soiled dishes to the dishroom & so on.

   Your Hobart representative will be glad to help you select the right dishmachine to fit your particular warewashing requirements.

2. **MOTORS & PUMPS** Highly efficient motors, pumps (Weir Tested) and wash systems – designed for each particular model – assure the proper volume of water at the required pressure.

3. **PUMP CAPACITY** Volume of water circulated over dishes is not water consumption. When tank has been filled, water is circulated by the pump.

4. **HEATING EQUIPMENT** Supplied to keep the water hot in the tank, or tanks, of the machine. When electric heat is specified, a disconnect switch (NOT furnished by Hobart) is recommended. The disconnect switch must be supplied and installed by the electrical contractor and connected in the heater electrical supply circuit ahead of machine at the time of installation.

5. **RINSE WATER** Adequate hot rinse water is essential to operation. Actual consumption of hot water will vary with pressure of the supply, speed at which machine is operated, and the general dish table layout. In estimating hot water requirements the following points should be considered:

   a. Pressure – A flowing pressure of 20 lbs. is ideal. "Flowing Pressure" is indicated on a pressure gauge installed at the inlet side of final rinse valve and read when rinse water is flowing. Pressure regulators are recommended when the flowing pressure exceeds 25 lbs.

   b. Rate of flow – The figures indicate relatively high momentary requirements of the models on which operation is intermittent (AM Series). For these models, ample storage capacity should be included in order that the "non-flowing" periods may be used for building up the supply.

   c. Temperature – NSF Standards require final rinse of 180°F minimum for hot water sanitization machines registered on the final rinse thermometer. Where regular hot water supply at the machine is below 180°F, a booster heater is recommended.

   Please refer to booster sizing charts for proper booster size.

To assure prompt handling of your order, include complete data on the following:

USER'S NAME, ADDRESS AND ZIP CODE

SHIPPING DATE REQUIRED

For CL*e*N, CL*e*N-EGR and CL*e*N-ADV Dishwashers:

Model Number
Direction of Operation – Right to Left or Left to Right
Electrical Specifications – Voltage • Cycle • Phase

Type of Heat:
- Electric
- Gas: Natural or LP Gas
- Steam: Flowing Steam Pressure

For FT Dishwasher:

Model Number
Direction of Operation – Right to Left or Left to Right

Electrical Specifications – Voltage • Cycle • Phase
Type of Heat:
- Electric
- Steam: Flowing Steam Pressure, Type: Coils

For Final Rinse Water Booster:

Electric
Steam
- Model Number
- Flowing Steam Pressure

Incoming Water Temperature

Include list of desired accessories.

Operator training videos are available at extra cost on selected machines.

Contact your local Hobart office for complete information.

WASTE PULPERS
WASTEPRO SERIES

Listed by UL

WastePro Self-Contained Unit

Hobart waste equipment makes sure foodservice waste is not your problem. There's no doubt about it – cleanup is a messy job, but Hobart can assist this operation with quality-built waste equipment systems.

- Hobart waste equipment turns food scraps and disposable materials into a semi-dry pulp
- Pulping process washes waste, reducing odors that attract vermin
- Reduces operating costs due to less water usage, sewer costs and fewer trash pick-ups
- Reduces foodservice waste volume up to 88%, depending on waste mix
- Immediate processing of waste materials right in the kitchen, trims handling costs
- Available in either self-contained or remote systems

AVAILABLE UNITS

- **Self-Contained Unit:**
  - The grinding unit/tank and the waterpress are mounted together in one piece.
- **Remote Unit:**
  - A remote system connects pulpers and food grinders together through a series of piping and pumps the food service waste to a remotely located extractor.

STANDARD FEATURES – PULPER

- Pulper Tank:
  - 30" diameter
  - Polished stainless steel tank
- Pulping Disc:
  - 13⅞" diameter stainless steel
- Rotating Shearing Cutters:
  - Investment cast 17-4 stainless steel cutting edges
- Particle Sizing Ring:
  - Investment cast 17-4 stainless steel
- Stationary Shearing Cutters (4 total):
  - Carbide to provide shearing action
- Legs:
  - Tubular stainless steel
  - Adjustable ¾" in either direction
- Water consumption (0-4 GPM with 25 psi line pressure)

STANDARD FEATURES – FREE STANDING MODELS

- Tray Assembly:
  - Stainless steel construction
  - Removable splash curtain
  - 25" long tray
- Hinged Cover Plate:
  - Interlocked to prevent operation when opened
- Trough: 9" or 12" wide

STANDARD FEATURES – UNDERCOUNTER MODELS

- Cover plate
- Integrated interlock switch
- Trough: 9" or 12" wide

CONFIGURATIONS

Contact customer care for planning, configurations & pricing. **Units are designed to meet customer needs and requirements.**

DISPOSERS
FD4 SERIES

Listed by ETL

STANDARD FEATURES

- **Bearings** are permanently lubricated.
- **Dual Directional Grinding** – Automatic reversing of disposer's direction of rotation when installed with Control Group 5 or 6. Increases life and efficiency of grinding elements by dispersing the wear factor. Will reverse unit, freeing it up in case a jamming situation occurs.
- **Cones** – All models FD4/50 through FD4/500 fit the same large 7 inch throat opening diameter. Cones of hydraformed stainless steel, 18 inch bowl diameter is standard; 15 inch is optional. Both feature an optional dual directional water inlet for flushing waste into the disposer.
- **Vinyl Isolating Ring** eliminates metal to metal contact and prevents vibration and noise transmission. Sink and trough mounting accessories are also available.
- **Adapters** are available to install Hobart Disposers on existing Cones.

FD4/75

FD4/500

FD4/150

HOBART DISPOSER SELECTOR CHART						
MEALS PER DAY		**200 to 300**	**300 to 500**	**500 to 1000**	**1000 to 2000**	**2000 to 4000**
Restaurant Hotel Hospital	Soiled Dish Table	FD4/125	FD4/150	FD4/200	FD4/300	FD4/500
Cafeteria Commissary School	Soiled Dish Table	FD4/75	FD4/150	FD4/150	FD4/200	FD4/300
Point of Origin	Vegetable-Salad Prep Area	FD4/75	FD4/125	FD4/125	FD4/150	FD4/200
	Scullery Area	FD4/50	FD4/75	FD4/75	FD4/75	FD4/125

MODEL NO.	FD4/50	FD4/75	FD4/125	FD4/150	FD4/200	FD4/300	FD4/500
Motor – H.P.	½	¾	1¼	1½	2	3	5
Electrical Characteristics	120/208-240/60/1 110-120/220-240/50/1 208-240/480/60/3 220-240/380-415/50/3			115/230/60/1 110/220/50/1 208-230/460/60/3 208/415/50/3		208-230/460/60/3 208/415/50/3	
Water Inlet (Flow-Controlled) Rate of Flow–Gallons per minute	5	5	5	8	8	8	10
Table Opening Required 16" for 15" cone 19" for 18" cone	Cones are available in 15" and 18" bowl diameters with 7" I.D. throats. Weld-in type 7" I.D. sink or trough adapter is furnished with accessory Group D. Bolt-in type adapter for 3½" to 4" sink drain opening is furnished with accessory Group E. Use Oonly with FD4/50, FD4/75 and FD4/125, short upper housing only.						
Height of Drain Outlet From Floor – Based on 34" high table	17¼" (with 1½" O.D. tail piece furnished)			18⅞" (outlet flange tapped for 2" pipe)			15⅞" (outlet flange tapped for 2" pipe)
Shipping Weight – Gross max. of basic unit – Approximate	60 lbs.	60 lbs.	60 lbs.	115 lbs.	115 lbs.	115 lbs.	220 lbs.

Note: Adapters are made available to install Hobart Disposers on existing cones. Short upper housing is available for FD4/50, FD4/75, and FD4/125 only.

ACCESSORY COMPONENTS

GROUP A – For All Models
Use with Long Upper Housing with disposer cone


Vinyl Scrapping Ring


Stainless Steel Silver-Saver Sleeve with Side Feed Hole


Water Swirl


Vacuum Breaker

GROUP C – For All Models
Use with Long Upper Housing with disposer cone or sink


Pre-Rinse Spray with Wall Bracket


Silver-Saver Splash Guard Ring


Vacuum Breaker

GROUP B – For All Models
Use with Long Upper Housing with disposer cone


Silver-Saver Splash Guard Ring


Water Swirl


Vacuum Breaker

GROUP D – For All Models
Use with Long Upper Housing with sink


Silver-Saver Splash Guard Ring


7" I.D. Stainless Steel Weld-in Adapter for Sink


Fixed Direction Water Inlet for Sink


Vacuum Breaker

GROUP E – Models FD4/50 thru FD4/125 with sink


NOTE: For use with Short Upper Housing Foodwaste Disposer only


Cover Stopper and Sink Adapter Assembly for 3½" to 4" Sink Opening


Fixed Direction Water Inlet for Sink


Vacuum Breaker

ELECTRICAL CONTROLS

Listed by UL for use with FD Disposers

Group 4 – For Models FD4/50 thru FD4/200

Includes:
Manual Reversing Switch
NEMA I Enclosure
NEMA 4 Enclosure Optional
Not available above 250 volts
Optional Solenoid Valve

Group 5 – For All Models

Includes:
Magnetic Contactors
Pushbutton Start and Stop
Automatic Reversing
Made from NEMA 4x Enclosure
Solenoid Valve

Group 6 – For All Models

Includes:
Magnetic Contactors
Pushbutton Start and Stop
Automatic Reversing
Time Delay for water after shutoff
Line Disconnect
Solenoid Valve
Made from NEMA 4x Enclosure

RETURN GOODS POLICY & WARRANTY STATEMENT
HOBART

RETURN GOODS POLICY

Hobart reserves the right to accept or reject return for credit requests for any Hobart items shipped as ordered. Any units or accessories accepted for return are subject to the prevailing restocking, reconditioning and freight charges in effect at time return is authorized. Absolutely no units or accessories will be accepted without formal authorization by the Company. Address all requests in writing to the Customer Care Department, Hobart, 701 S Ridge Avenue, Troy, Ohio 45374-0001.

WARRANTY

ITW Food Equipment Group LLC ("ITW FEG") warrants new Hobart-branded products and certain other products sold by ITW FEG under other brand names whose specifications or other product documentation expressly reference this Warranty (collectively, the "Products") to the original end-user of such Product ("Owner") when installed within the United States, against defective material and workmanship for one (1) year from the date of original installation (the "Warranty Period"). In no event shall the Warranty Period commence later than 3 months from the date of initial delivery of the Product to the common carrier by ITW FEG unless otherwise agreed upon by ITW FEG in writing. ITW FEG will, as ITW FEG's sole liability hereunder, and as the Owner's exclusive remedy, during normal working hours, through one of its branches or authorized servicing outlets, repair or replace, at its option, including service and labor, all parts and/or components found to be defective and subject to this Warranty.

This Warranty is subject to reasonable travel limitations and costs as periodically updated by ITW FEG. Certain parts and components within the Products, expendable by nature and that need to be replaced frequently, are not covered by this Warranty. Any necessary repairs and/or replacements of these expendable parts are the Owner's sole responsibility and cost.

This Warranty is conditioned upon ITW FEG receiving notice of any non-conformance subject to this Warranty within thirty (30) days of its discovery by Owner.

This Warranty does not apply to damage resulting from fire, water, burglary, accident, abuse, misuse, acts of God, attempted repairs or improper installation by unauthorized persons. Failure to follow use, care, or maintenance instructions in the Product's Instruction Manual or in any other product documentation provided with the Product will automatically void this Warranty.

THIS WARRANTY EXCLUDES ALL ORAL, STATUTORY, EXPRESS OR IMPLIED WARRANTIES WHICH MAY BE APPLICABLE TO ITW FEG, INCLUDING, BUT NOT LIMITED TO ANY IMPLIED WARRANTY OF MERCHANTABILITY AND FITNESS FOR PARTICULAR PURPOSE. ITW FEG SHALL NOT BE LIABLE, AND OWNER WAIVES ALL CLAIMS AGAINST ITW FEG, FOR INDIRECT, INCIDENTAL, SPECIAL, PUNITIVE OR CONSEQUENTIAL DAMAGES, DOWN TIME, LOST PROFITS OR COMMERCIAL LOSSES, WHETHER OR NOT BASED UPON ITW FEG's NEGLIGENCE OR BREACH OF WARRANTY OR STRICT LIABILITY IN TORT OR ANY OTHER CAUSE OF ACTION. ITW FEG WILL NOT BE LIABLE TO OWNER FOR ANY LOSS, DAMAGE, OR INJURY TO PERSONS OR PROPERTY RESULTING FROM THE HANDLING, STORAGE, TRANSPORTATION, RESALE, OR USE OF ITS PRODUCTS. IN NO EVENT WILL ITW FEG's LIABILITY UNDER THIS WARRANTY OR IN CONNECTION WITH ITS PRODUCTS OR SERVICES EXCEED THE PURCHASE PRICE OF THE SPECIFIC PRODUCTS OR SERVICES AS TO WHICH THE CLAIM IS MADE. ITW FEG neither assumes nor authorizes anyone else to assume for it any obligation or liability in connection with the Product, its sale, operation, or use, other than as stated herein.

EXCLUDED WARRANTY SERVICE

The following are not included in this Warranty, and ITW FEG shall have no obligation to Owner or anyone else for repair, replacement or refund with regard to any of the following. Should someone request, and ITW FEG choose to provide such, services, additional charges shall apply. If Owner requests replacement parts and/or repair services under this Warranty and ITW FEG determines that such request is not covered hereunder (or fits under one of the following exclusions), Owner agrees to pay ITW FEG (or its affiliates or subcontractors) for all reasonable fees incurred in connection therewith at ITW FEG's (or such affiliate's or subcontractor's) standard rates and charges as in effect at that time.

1. Expendable Parts. Parts and components that are expendable by nature or listed or referenced in any "Expendable Parts" table or list in any product documentation accompanying the Product are not covered by this Warranty, and any labor and/or travel charges related to the replacement of such parts are Owner's responsibility.
2. Expedited Parts. For necessary replacement parts that are not available with the service technician at the time a warranty service call is made, ITW FEG will acquire such parts through ground freight. Owner may request expedited parts at its cost through next-day air shipment.
3. Accidental Damages. Calls resulting from physical damage by operators are not covered by this Warranty.
4. Water Quality Related Damages. Calls resulting from damage due to improper water conditions are not covered by this Warranty. Failures due to not properly cleaning the unit are not covered by this Warranty. Failure of Owner to provide proper water quality or water pressure to the Product as required by Product's specifications and/or Instructions Manual is not covered by this Warranty. Failure of Owner to maintain water treatment equipment is not covered by this Warranty.
5. After Hours and Weekend Emergency Coverage. This Warranty provides for replacement parts and repair services during normal business hours with commercially reasonable response times by ITW FEG. Owner is responsible for all fees stemming from emergency Calls received by ITW FEG on weekends, holidays, or Monday through Friday, between 5pm-8am local time.
6. Maintenance Inspections. Preventative or preemptive calls that identify potential service problems on a unit prior to occurrence are not covered by this Warranty.
7. Supply Lines. Opening or closing of, supply lines, valves, or switching of electrical supply current is not covered by this Warranty.
8. Adjustments. Adjustments to Product appearance requested by Owner are not covered by this Warranty.
9. Customer Feature Upgrades. Feature upgrades, including (nonmandatory) firmware, software, label format, or graphics, are not covered by this Warranty.
10. Customer Network. Customer network related issues for connected devices (when applicable) are not covered by this Warranty.
11. Commercial Use Only. ITW FEG does not recommend or authorize the use of any Product in a non-commercial application, including, but not limited to, residential use. This Warranty does not apply to, and shall not cover, any Product that is installed or used in any way in any residential or non-commercial application. No warranties, express or implied, are provided to any residential, consumer or non-commercial purchaser or owner of the Products.

EXPORT WARRANTY

Hobart's standard warranty does not apply to Export Sales. Rather, for a period of one (1) year from date of original installation not to exceed eighteen (18) months from date of shipment from factory, Hobart:

- will replace, F.O.B. shipping point, shipping charges prepaid and add, any defective parts normally subject to warranty.
- will not cover the cost of any packing, freight, or labor; such costs being the sole responsibility of Dealer.
- There are no oral, statutory or implied warranties applicable to Hobart, including but not limited to any implied warranty of merchantability or fitness for any particular purpose which extend beyond the description on the face hereof.
- Dealer agrees to assume full responsibility for the installation and correction of Hobart products purchased for Export Sales, including all expenses.

AVAILABLE SERVICE PLANS

STANDARD SERVICE (T&M)

Out of warranty? Fix it fast and fix it right the first time to avoid additional downtime costs.

MAINTENANCE INSPECTIONS

Stop expensive breakdowns before they start. Maintenance inspections allow you to know ahead of time if a breakdown is on the horizon.

HOBART CARE

Our offerings start with Hobart Care, an annual service plan designed to deliver the most essential service to help keep your costs under control while minimizing equipment downtime.

HOBART ASSURANCE

Guaranteed response times and planned annual maintenance ensure that your food equipment will stay up and running with minimal downtime.

HOBART PROSURANCE™

Our most comprehensive plan includes planned annual maintenance, unlimited service calls, and replacement of expendable parts.

GOOD → BETTER → BEST

		8:00-5:00 Weekday	24/7 Emergency Coverage	Emergency Response Time	Standard Response Time	Parts & Freight Included***	Auto Expediting Parts	Expendable Parts	Maintenance Inspection	Proactive Maintenance Inspection	Water Quality Damage
HOBART CARE	LABOR ONLY	✓	Optional	1 Business Day**	3 Business Days	N/A	N/A	N/A	N/A	N/A	N/A
	STANDARD	✓	Optional	1 Business Day**	3 Business Days	✓	N/A	N/A	N/A	N/A	N/A
HOBART ASSURANCE	LABOR ONLY	✓	Optional	1 Business Day**	2 Business Days	N/A	N/A	N/A	Optional	N/A	N/A
	STANDARD	✓	Optional	1 Business Day**	2 Business Days	✓	Optional	Optional	Optional	N/A	N/A
HOBART *PROSURANCE™	STANDARD	✓	✓	4 Hours	24 Hours	✓	✓	✓	✓	✓	Optional

*Available for Dishwashers, Auto-Wrappers & FEG Bakery Only
**Only when 24/7 emergency response coverage is selected.
***Exclusions Apply

✓ = INCLUDED N/A = NOT AVAILABLE

Benefits of Choosing an Agreement with Hobart Service

- ✓ Fixed payments can be budgeted ahead of time and cost less than comparable equipment repairs.
- ✓ Flexible payment options - pay up front or over time.
- ✓ Higher priority for emergency repairs than for non-covered equipment.
- ✓ Option to customize response times and/or overtime coverage.
- ✓ Identification of potential issues before they happen with preventive maintenance.
- ✓ Reduced downtime.