HOBART

Project _____

AIA # _____ SIS # _____

Item # _____ Quantity _____ C.S.I. Section 114000

COMMERCIAL DISHWASHERS

LX*n*H HIGH TEMPERATURE

Undercounter Dishwashing Machine



SPECIFIER STATEMENT

Specified unit will be a NSF rated high temperature sanitization undercounter dishwasher operating only on a hot water supply with a 17" door opening. Features two-level racking capability, AutoClean, low temperature and chemical alerts, .62 gallons per cycle, up to 32 racks per hour, color touchscreen with WiFi and SmartConnect App connectivity, advanced diagnostics and service connection, rinse aid and detergent pumps. Constructed of stainless steel.

1-year parts and labor warranty.

STANDARD FEATURES

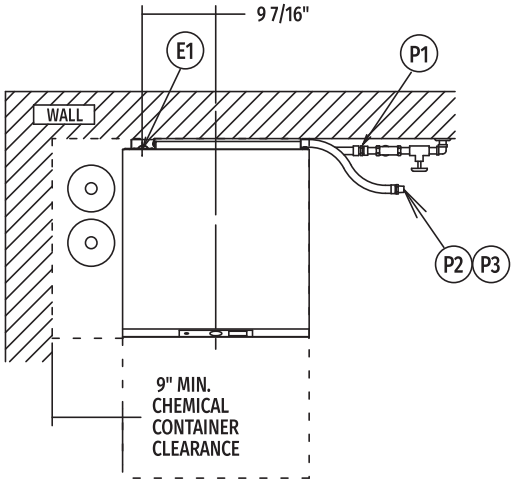
+ Racks per hour – Light 32 / Normal 15
+ .62 gallons of water per cycle
+ Two-level racking capability
+ High temperature sanitization unit
+ User-friendly smart touchscreen controls
+ Wi-Fi connectivity
+ SmartConnect App with machine status, temperature logs, error code reporting, and usage analysis
+ AutoClean cycle washes down inside of machine at shutdown
+ 17" door opening
+ Temperature and chemical alerts (lockouts available)
+ Sense-A-Temp™ 70°F rise electric booster heater
+ Delime notification with cycle
+ Chemical pumps with auto-prime for detergent and rinse aid
+ Soft start to protect glassware
+ Advanced diagnostics and service connection
+ Deep drawn stainless steel tank
+ Revolving upper and lower anti-clogging interchangeable wash arms
+ Revolving upper and lower interchangeable rinse arms
+ 2-stage wash tank filtration
+ Energy saver mode
+ Automatic pumped rinse and drain
+ Automatic fill
+ Electric tank heat
+ Combination rack
+ Peg rack (excludes LXnH-2L)
+ Two-level rack kit (LXnH-2L only)

OPTIONS & ACCESSORIES (Available at extra cost)

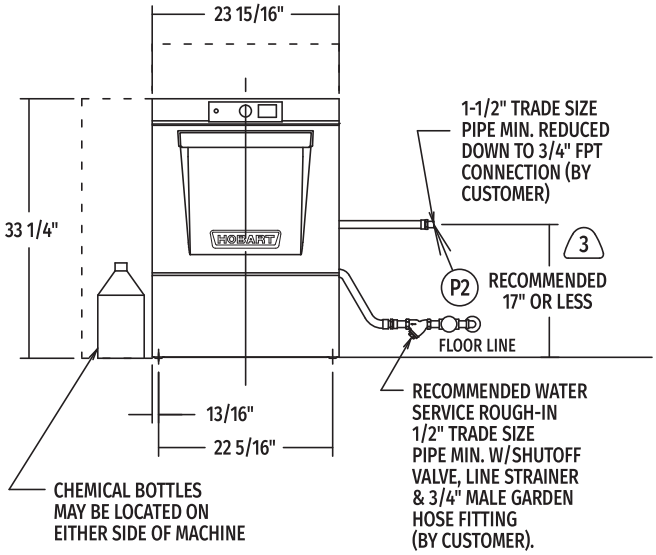
❑ Hobart exclusive two-level racking kit boosts capacity up to 48 racks per hour
❑ Power cord kit
❑ 6" stainless steel legs
❑ 17" stainless steel stand with storage
❑ External height adjustable casters
❑ Internal height adjustable casters (3")
❑ Drain water tempering kit
❑ Water hammer arrestor kit
❑ Splash reduction panel
❑ Trim strip
❑ Pressure regulator valve

LX*n* SERIES – LX*n*H HIGH TEMPERATURE

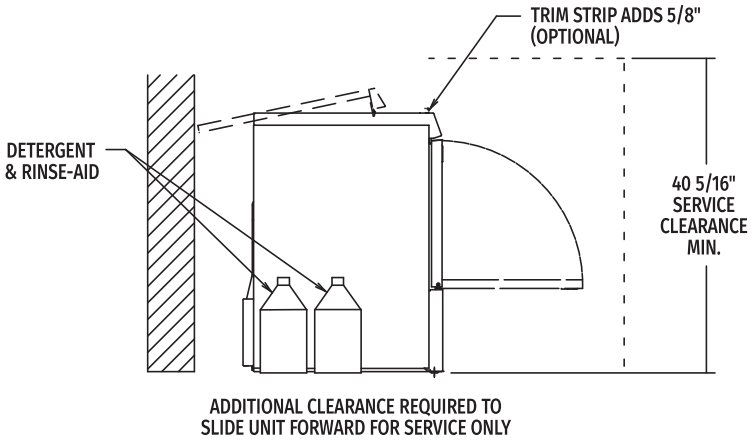
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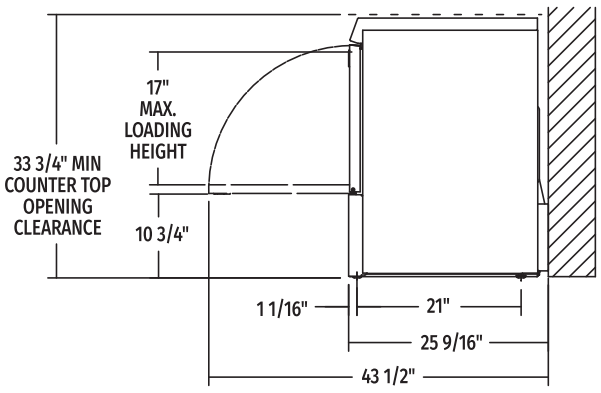
Top View



Front View



Left Side View



Right Side View

MODEL:
LX*n*H
00-563660
REV: A5

CAD and/or Revit Files Available

LEGEND

Electrical Connections	
E1	Electrical connection: 1-3/8" dia. hole for 1" trade size conduit; 4-5/8" AFF.
Plumbing Connections	
P1	Single fill and rinse connection: 3/4" female garden hose fitting on 6' long hose supplied with machine; 110°F water min. for LXnH.
P2	Drain connection: 5/8" barb fitting with 6' long hose supplied with machine.
P3	Optional – cold water connection: 55°F water minimum (drain water tempering accessory – when ordered); 5/8" barb fitting with 6' long hose.

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. Drain and fill line configurations vary, some methods are shown on this drawing.

NOTICE

Required flowing water pressure to the dishmachine is 15-65 PSIG. If pressures higher than 65 PSIG are present, a pressure regulating valve must be installed in the water line to the dishmachine (by others).

Pressure gauge not required on pumped rinse machines.

Important: The chemical containers should be placed no higher than 10" above floor.

If chemical containers are to be placed in cabinet adjacent to machine, a 1/2" dia. hole is required in the cabinet to run chemical supply line.

Notes:

1. All vertical machine dimensions taken from floor may be increased by 1".
2. Moist air escapes from the door. Use only moisture resistant materials adjacent to dishmachine sides and top.
3. A vent hood is not recommended above the undercounter dishmachine since it does not produce excessive vapors.

Plumbing Notes:

1. Water hammer arrestor (meeting ASSE-1010 Standard or equivalent) to be supplied (by others) in common water supply line at service connection.
2. Recommended water hardness to be 3 grains or less for best results.
3. If drain hose is looped above a sink, the loop must not exceed 38" AFF.
4. Backflow prevention provided by NSF-approved air gap device.

SPECIFICATIONS

Capacities
- Cycle Time (seconds) ..... Light 108 / Normal 238
- Racks per Hour ..... Light 32 / Normal 15
- Tank Capacity – Gallons 2.9

Motor Horsepower
- Wash 0.85
- Rinse 0.19

Water Consumption
- U.S. Gallons per Cycle 0.62
- U.S. Gallons per Hour (maximum use) 19.8
- Peak Drain Flow – U.S. Gallons (gallons per minute) 4.0

Temperatures °F
- Wash 150
- Rinse 180
- Incoming Water Temperature (minimum recommended) ... 110

Heating
- Tank Heat, electric (kW) 1.8
- Electric Booster (kW) 4.9

Standard 20" x 20" Rack Complement
- Combination 1
- Peg (excludes LXnH-2L) 1
- Two Level (LXnH-2L only) 1

Shipping Weight (approximate) ..... 200 lbs.

Crated Dimensions ..... 27"W x 30"L x 40"H

Heat Output, BTU/Hour	
Latent	Sensible
4,600	4,000

(E1) Standard Electrical Options

Tank Heat, Booster, Pump & Controls			
Voltage	Rated Amps	Minimum Supply Circuit Ampacity	Maximum Protective Device
208-240/60/1	33.7	40	40
120/208-240(3W)60/1*	34.0	40	40
208-240/60/3	24.9	30	30
220-240/50/1	33.4	40	40
120/208(3W)60/1*,**	23.7	30	30

NOTE: For supply connections, use copper wire only rated at 90°C minimum.

*This system requires three power wires which includes a current carrying neutral, an additional fourth wire must be provided for machine ground.

**Booster and tank heater not energized concurrently.

Dishmachine not provided with internal GFCI protection.

Miscellaneous Note:

1. For optimal performance, Hobart recommends maintaining a dishroom temperature of 65°F (18°C) or higher, as lower temperatures may hinder the machine's capacity to operate effectively (with lower performance as ambient temperature decreases).

As continued product improvement is a policy of Hobart, specifications are subject to change without notice.