



Project _____
 AIA # _____ SIS # _____
 Item # _____ Quantity _____ C.S.I. Section 114000



LXGnPR advansys
CHEMICAL SANITIZING
ADA-Compliant



SPECIFIER STATEMENT

Specified unit will be a NSF rated, ADA compliant Advansys undercounter glass washer with PuriRinse, chemical sanitization. Up to 38 racks per hour, 1.14 gallons per cycle, AutoClean, color touchscreen with Wi-Fi and SmartConnect App connectivity, low temperature and chemical alerts, advanced diagnostics and service connection, detergent, rinse aid, and sanitizer pumps. Constructed of stainless steel.

1 year parts and labor warranty.

STANDARD FEATURES

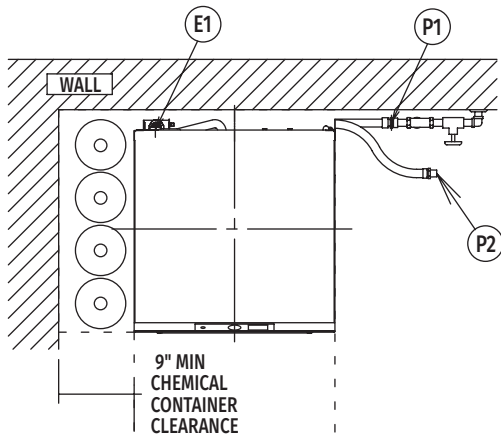
- + ADA compliant – compact 31" unit height fits easily under 34" ADA countertops
- + 12" door opening
- + Racks per hour – Light 38 / Normal 29
- + 1.14 gallons of water per cycle
- + PuriRinse cycle (potable water rinse to remove chemical residue)
- + AutoClean cycle washes down inside of machine at shutdown
- + User-friendly smart touchscreen controls
- + Wi-Fi connectivity
- + SmartConnect App with machine status, temperature logs, error code reporting, and usage analysis
- + Temperature and chemical alerts (lockouts available)
- + Chemical pumps with auto-prime for detergent, rinse aid, and sanitation
- + Delime notification with cycle
- + Soft start to protect glassware
- + Advanced diagnostics and service connection
- + Deep drawn stainless steel tank
- + Revolving upper and lower anti-clogging interchangeable wash arms
- + Snap-in 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
- + One glass/wine rack

OPTIONS & ACCESSORIES (Available at extra cost)

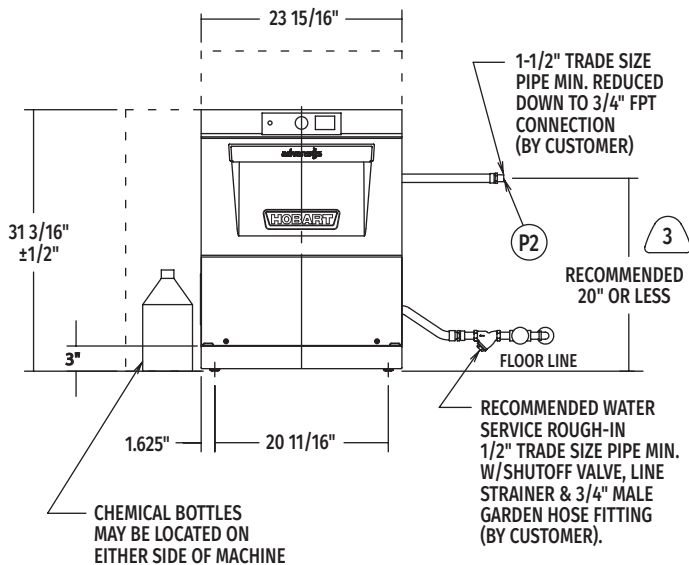
- Door lock (prevents door from opening until completion of cycle)
- Splash reduction panel
- Water hammer arrestor kit

LXn SERIES – LXGnPR advansys CHEMICAL SANITIZING

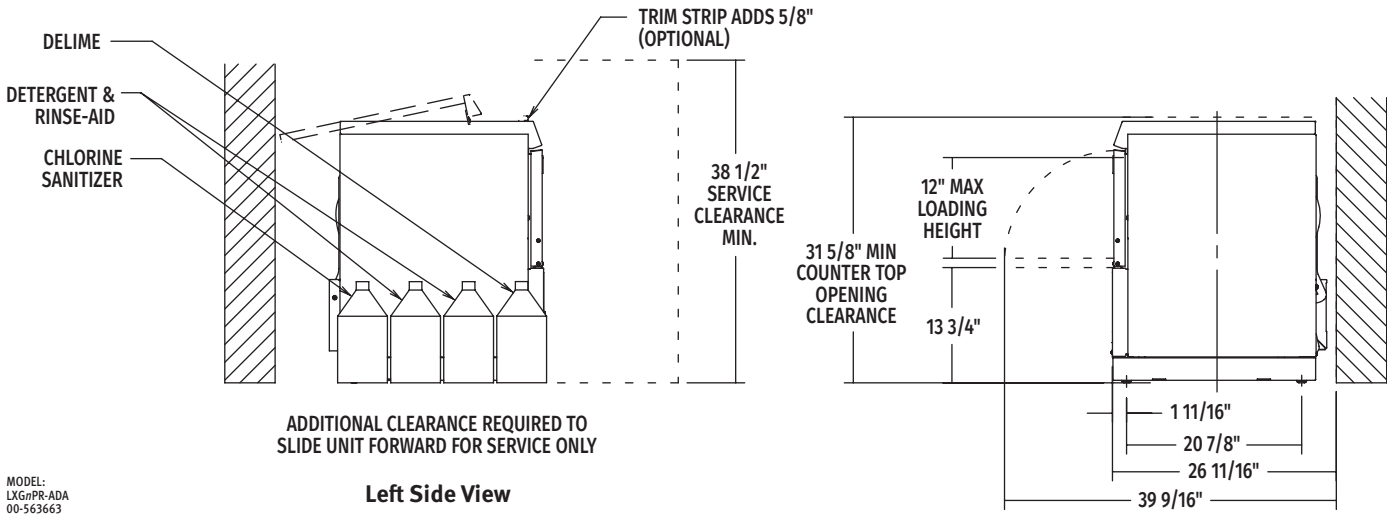
Approved by _____ Date _____ Approved by _____ Date _____



Top View



Front View



ADDITIONAL CLEARANCE REQUIRED TO SLIDE UNIT FORWARD FOR SERVICE ONLY

Left Side View

Right Side View

CAD and/or Revit Files Available



LEGEND

Electrical Connections	
E1	Electrical connection: 1-3/8" dia. hole for 1" trade size conduit; 10-5/8" AFF.
Plumbing Connections	
P1	Single fill and rinse connection: 3/4" female garden hose fitting on 6' long hose supplied with machine; 120°F water minimum for LXGnPR, 140°F recommended.
P2	Common drain connection: 5/8" barb fitting with 6' long hose supplied with machine.

WARNING: Do not premix chemicals and sodium hypochlorite (liquid bleach). Mixing may cause hazardous gas to form.

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.

Pressure gauge not required on pumped rinse machines.

Important: The chemical containers should be placed no higher than 16" 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.

Use only 6% or 8.4% sodium hypochlorite (liquid bleach) as sanitizing chemical to insure proper operation of dishmachine.

Certain materials including silver plate, aluminum and pewter are attacked by sodium hypochlorite (liquid bleach). See instructional manual.

Notes:

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

SPECIFICATIONS

Capacities

Cycle Time (seconds)	Light 96 / Normal 125
Racks per Hour	Light 38 / Normal 29
Tank Capacity – Gallons	2.9

Motor Horsepower

Wash	0.85
Rinse	0.19

Water Consumption

U.S. Gallons per Cycle	1.14
U.S. Gallons per Hour (maximum use)	33.0
Peak Drain Flow – U.S. Gallons per Minute	4.0

Temperatures °F

Incoming Water Temperature (minimum)	120
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Heating

Tank Heat, electric (kW)	1.8
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Standard 20" x 20" Rack Complement

Wine/glass	1
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Shipping Weight (approximate) 180 lbs.

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

Heat Output, BTU/Hour	
Latent	Sensible
1,900	800

(E1) Standard Electrical Options

Tank Heat, Booster, Pump & Controls			
Voltage	Rated Amps	Minimum Supply Circuit Ampacity	Maximum Protective Device
120/60/1	14.9	20	20

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

Dishmachine not provided with internal GFCI protection.

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 3 grains or less for best results.
- If drain hose is looped above a sink, the loop must not exceed 41" AFF.
- Backflow prevention provided by NSF-approved air gap device.

Miscellaneous Note:

- 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.