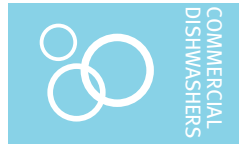




Project _____
AIA # _____ SIS # _____
Item # _____ Quantity _____ C.S.I. Section 114000



LXnHB 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 water consumption of .62 gallons per cycle & up to 32 racks per hour. Features single-strainer, snap-in rinse arms, delime notifications, low temperature & chemical alerts, color touchscreen controls with advanced diagnostics & troubleshooting, automatic chemical priming, detergent & rinse aid pumps, & an AutoClean Cycle. Includes a 17" door opening & two-level racking capability. Constructed of stainless steel.

1 year parts & labor warranty.

STANDARD FEATURES

- + Racks per hour – Normal 32/Heavy 15 (48 with two-level rack accessory)
- + .62 gallons of water per cycle
- + High Temperature sanitization unit
- + 17" door opening
- + Single-piece strainer pan & scrap basket
- + Snap-in upper & lower interchangeable rinse arms
- + Upper & lower anti-clogging interchangeable wash arms
- + User-friendly smart touchscreen controls with diagnostics & troubleshooting
- + Delime notification with cycle
- + Temperature & chemical alerts
- + Chemical pumps for detergent & rinse aid
- + Auto-prime eliminates need to manually prime for chemicals
- + AutoClean Cycle washes down inside of machine at shutdown
- + Sense-A-Temp™ 70°F rise electric booster heater
- + Automatic fill at startup
- + Soft start to protect glassware
- + Automatic pumped rinse & drain
- + Seamless stainless steel wash tank
- + Wi-Fi connectivity
- + SmartConnect App with machine status, temperature logs, error code reporting & usage analysis
- + Two dishracks – one peg & one combination

OPTIONS & ACCESSORIES (Available at extra cost)

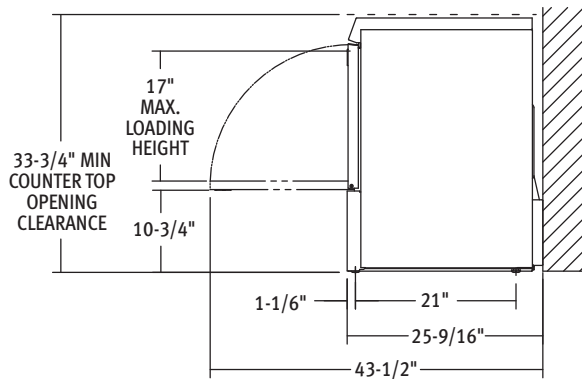
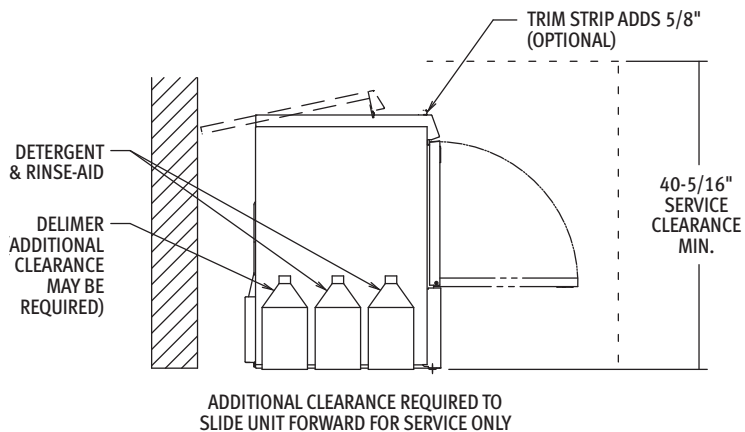
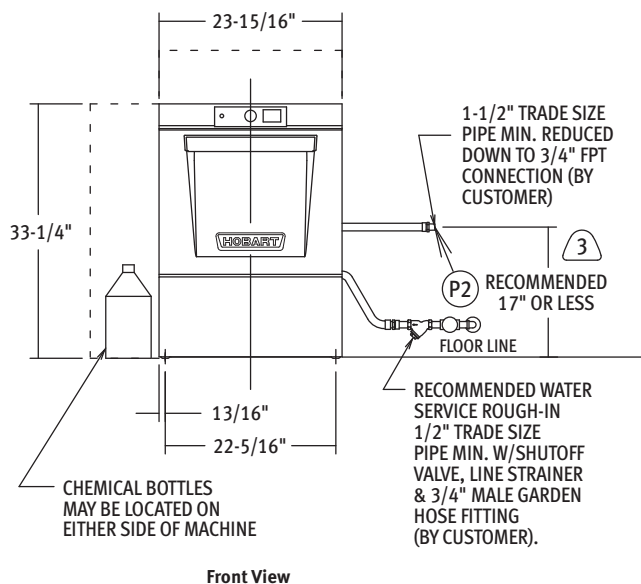
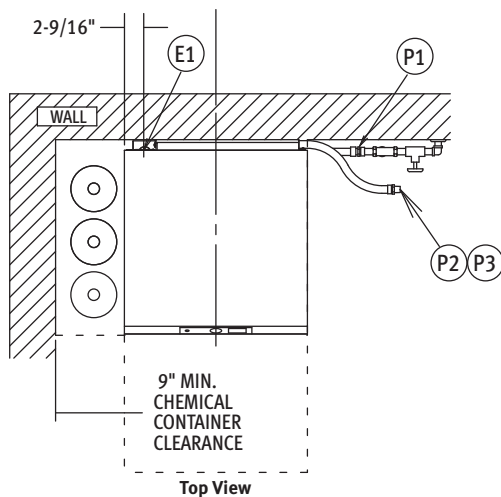
- ☐ Hobart exclusive two-level racking kit
- ☐ Power cord kit (10' length)
- ☐ 6" stainless steel legs
- ☐ 17" stainless steel stand with storage
- ☐ External height adjustable casters (4-1/4" wider, 0" to 1" height)
- ☐ Internal height adjustable casters (3" to 3-3/4" height)
- ☐ Drain water tempering kit
- ☐ Water hammer arrestor kit
- ☐ Top cover water guard to protect display
- ☐ Trim strip to cover gap between machine & countertop
- ☐ Pumped drain air gap (for drain line only)
- ☐ External water softener

LXn SERIES – LXnHB HIGH TEMPERATURE

Approved by _____ Date _____ Approved by _____ Date _____



LXnHB HIGH TEMPERATURE Undercounter Dishwashing Machine



MODEL:
LXnH
00-563660
REV: A5





LXnHB HIGH TEMPERATURE

Undercounter Dishwashing Machine

LEGEND

Electrical Connections	
E1	Electrical connection: 1-3/8" diameter 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.
P2	Drain connection: 5/8" barb fitting with 6' long hose supplied with machine.
P3	Optional – cold water connection: 80°F water maximum (drain water tempering accessory – when ordered); 3/4" female garden hose fitting on 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 (by others) 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 10" above floor.

If chemical containers are to be placed in cabinet adjacent to machine, a 1/2" minimum diameter 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" with adjustable feet.
2. Moist air escapes from the door. Use only moisture resistant materials adjacent to dishmachine sides and top.
3. A vent hood is not required above the undercounter dishmachine since it does not produce excessive vapors.
4. 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).

Plumbing Notes:

1. **Recommended water hardness to be 3 grains or less for best results.**
2. Water hammer arrestor (meeting ASSE-1010 Standard or equivalent) to be installed (by others) in common water supply line at service connection.
- 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)	Normal 108 / Heavy 238
Racks per Hour	Normal 32 / Heavy 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 Complementary

Combination	1
Peg	1

Shipping Weight (approximate) 205 lbs.

Crated Dimensions 28"W x 30"L x 39"H

Approximate Heat Gain to Space

Latent	Sensible
4,600	4,000

(E1) Standard Electrical Options

Tank Heat, Booster, Pump & Controls				
LXnHB Device	Voltage	Rated Amps	Minimum Supply Circuit Ampacity	Maximum Protective Device
-1	208-240/60/1	33.7	40	40
-2	120/208-240(3W)60/1*	34.0	40	40
-5	208-240/60/3	24.9	30	30
-6	220-240/50/1	33.4	40	40
-30	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.