



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



LXnC CHEMICAL SANITIZING Undercounter Dishwashing Machine

LXn SERIES – LXnC CHEMICAL SANITIZING



STANDARD FEATURES

- + Racks per hour – Light 34 / Normal 15
- + .62 gallons of water per cycle
- + Two-level racking capability
- + Chemical 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)
- + Delime notification with cycle
- + Chemical pumps with auto-prime for detergent, rinse aid, and sanitizer
- + 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
- + Corrosion resistant pump
- + Automatic pumped rinse and drain
- + Automatic fill
- + Electric tank heat
- + Two dishracks – one peg and one combination



SPECIFIER STATEMENT

Specified unit will be a NSF rated chemical sanitizing 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 Wi-Fi and SmartConnect App connectivity, advanced diagnostics and service connection, detergent, rinse aid, and sanitizer pumps. Constructed of stainless steel.

1-year parts and labor warranty.

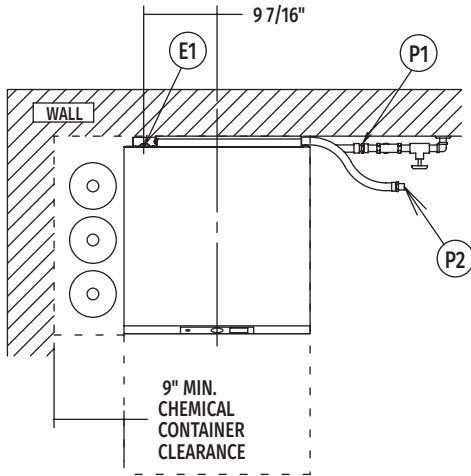
OPTIONS & ACCESSORIES (Available at extra cost)

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

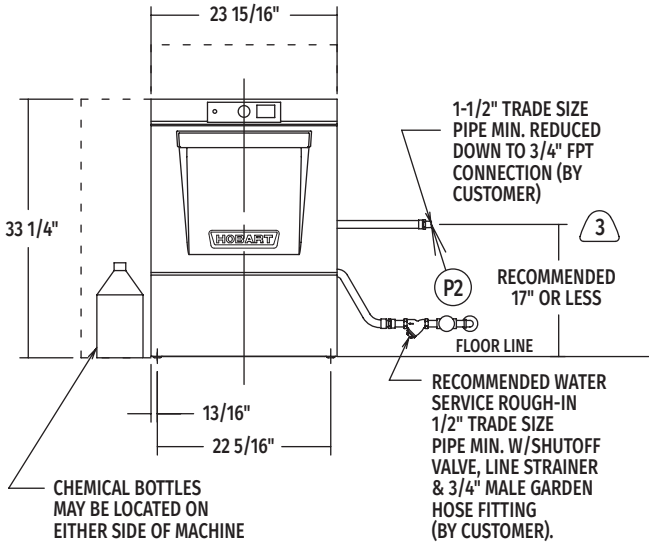
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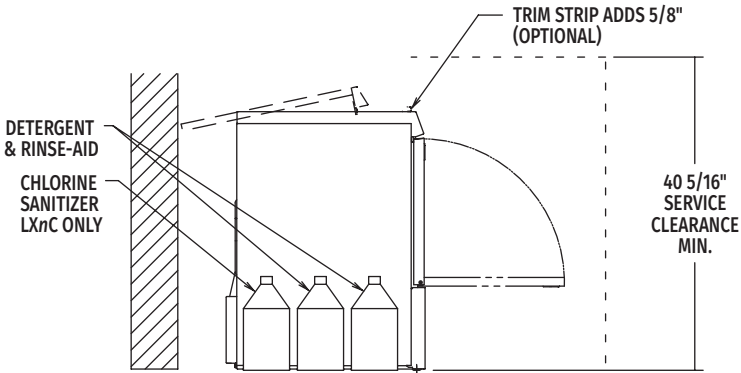
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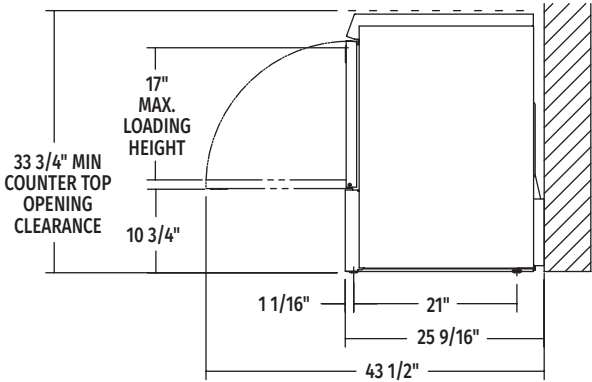
Top View



Front View



Left Side View



Right Side View

MODEL:
LXnC
00-563660
REV: A5

CAD and/or Revit Files Available



LXnC CHEMICAL SANITIZING Undercounter Dishwashing Machine

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; 120°F water min. for LXnC, 140°F recommended.
P2	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.

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: 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.

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.

SPECIFICATIONS

Capacities

Cycle Time (seconds)	Light 103 / Normal 233
Racks per Hour	Light 34 / 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)	21.1
Peak Drain Flow – U.S. Gallons (gallons per minute)	4.0

Temperatures °F

Incoming Water Temperature (minimum recommended)	120
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Heating

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

Combination	1
Peg	1

Shipping Weight (approximate) 185 lbs.

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

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

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.

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 38" AFF.
- Backflow prevention provided by NSF-approved air gap device.

(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.