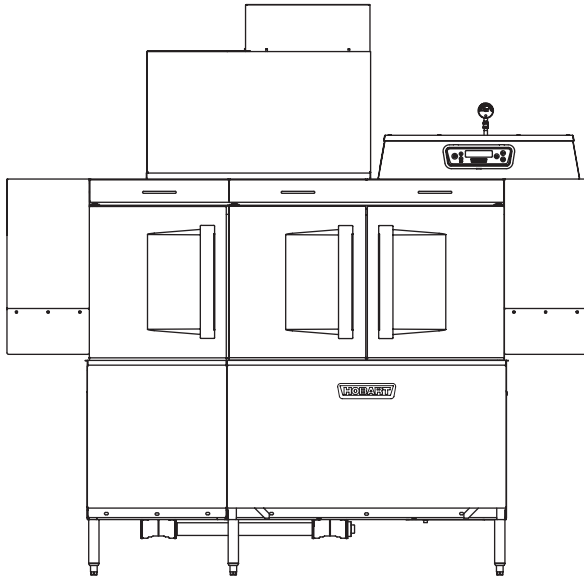




Project _____
 AIA # _____ SIS # _____
 Item # _____ Quantity _____ C.S.I. Section 114000



CLPS66eN-VL VENTLESS ELECTRIC High Temperature Rack Conveyor Dishwashing Machine



STANDARD FEATURES

- + Ventless heat pump technology
- + Energy recovery
- + No exhaust cowls or exhaust hood required
- + 202 racks per hour
- + 22" power scrapper
- + Opti-Rinse™ system
- + Rapid return conveyor drive mechanism
- + Internal stainless steel pressure-less 30kW booster heater
- + 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-processor control module
- + Energy saver mode (programmable auto-shut down)
- + Dirty water indicator
- + Manager activated low temperature alert
- + NSF rated configurable pot and pan dwell mode
- + Configurable *intelligent* delime notification
- + Service diagnostics
- + Self-aligning wash manifolds
- + Stainless steel anti-clogging wash arms
- + Removable pump intake screen
- + Stainless steel self-draining pump and impeller
- + Single, sloping scrap screen and scrap basket
- + Stainless panels enclose perimeter and bottom
- + Door actuated drain closure

OPTIONS & ACCESSORIES (Available at extra cost)

- Drain water tempering kit (field installed)
- Flanged feet kit (requires three kits)
- Table limit switch with 10' cable
- Correctional package
- Water shock absorber kit
- Factory-mounted circuit breakers
- Common electrical connection (one service connection, see page 4)
- WS-80 water softener (*recommended*)

SPECIFIER STATEMENT

Specified dishwasher will be Hobart CLPS66eN Ventless electric tank heat model with Opti-Rinse™. Includes 22" power scrapper, insulated ergonomic cabinet style doors, dirty water indicator, configurable *intelligent* de-lime notification, top mounted computer controls, and NSF approved pot and pan cycle mode. The dishwasher uses energy efficient heat-pump ventless technology, combined with energy recovery, removes the need for direct venting while providing auxiliary heat to the wash tank. The wash tank utilizes durable precision pressure sensor monitors in lieu of conventional mechanical floats. The 19.5" standard chamber height will accommodate up to (6) standard sheet pans at a time on an open-end sheet pan rack.

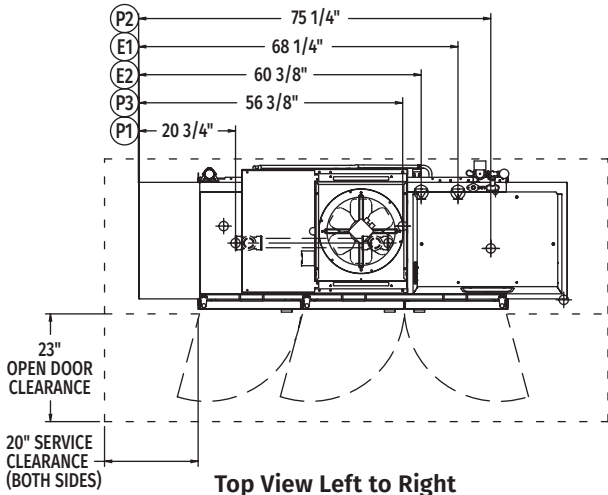
CLEAN SERIES – CLPS66eN-VL VENTLESS ELECTRIC

Approved by _____ Date _____ Approved by _____ Date _____

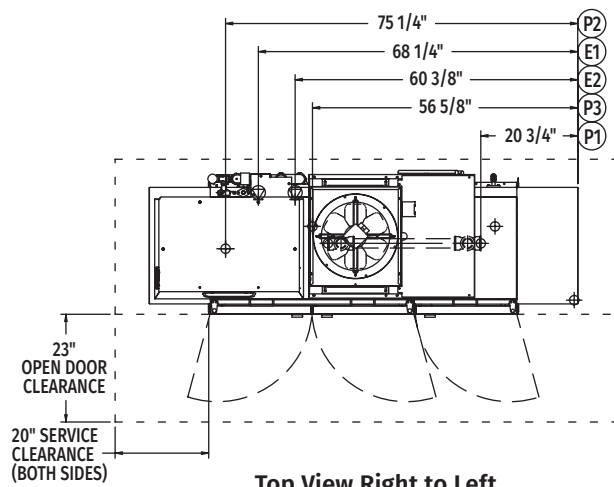


CLPS66eN-VL VENTLESS ELECTRIC

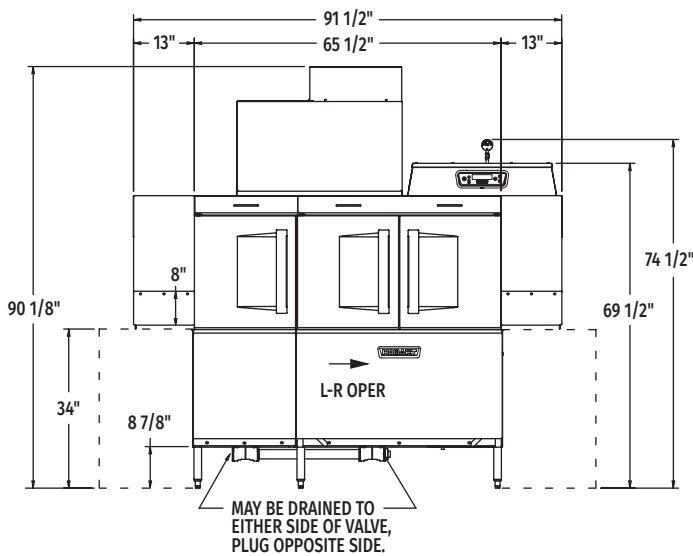
High Temperature Rack Conveyor Dishwashing Machine



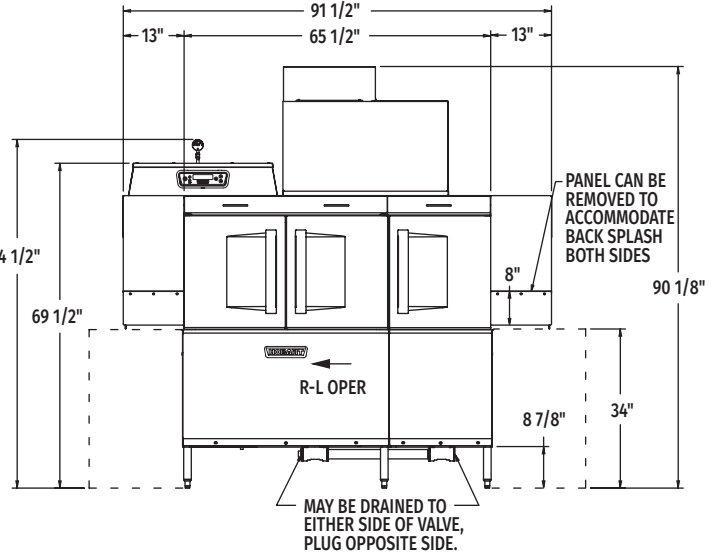
Top View Left to Right



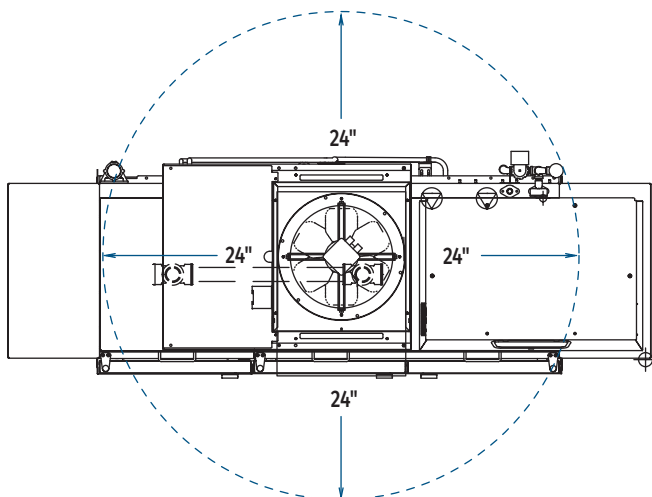
Top View Right to Left



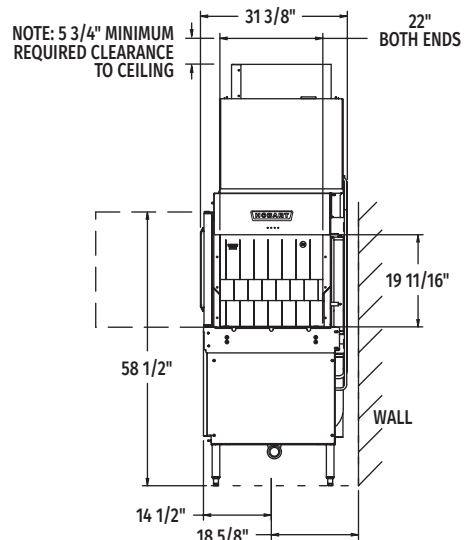
Front View Left to Right



Front View Right to Left



No Ventilation, Supply or Return, within 24" of Fan Box



Side View

MODEL: CLPS66eN-VL
ELECTRIC
L-R OPERATION
D-562815
REV A

MODEL: CLPS66eN-VL
ELECTRIC
R-L OPERATION
D-562814
REV A



CLPS66eN-VL VENTLESS ELECTRIC

High Temperature Rack Conveyor Dishwashing Machine

LEGEND

Electrical Connections	
E1	Electric tank heat, compressor, motors and controls, 1-1/4" conduit hole or 2" conduit, 68" AFF.
E2	Internal electric booster 1-1/4" or 2" conduit, 68" AFF.
NOTE: Common electrical connection (one service connection) available, see page 4 for details.	
Plumbing Connections	
P1	Drain. May be drained to either side of valve, plug opposite side 2" FPT. Recommend a floor drain minimum of 12" from machine for access and maintenance. 7-3/8" AFF.
P2	Cold water connection 1/2" FPT, 55°F, minimum, 11-3/16" AFF.
P3	Optional cold water connection for drain water tempering 1/2" FPT, cold water temperature 80°F, maximum 7-3/8" AFF.

SPECIFICATIONS

Capacities

Racks Per Hour (NSF rated)	202
Wash Tank (U.S. gallons)	21.5
Power Scraper (U.S. gallons)	23
Conveyor Speed (feet per minute)	5.6
Refrigerant (R450A)	2.9 kg. / 6.4 lbs.

Motor Horsepower

Compressor	.4
Drive	1/6
Wash	.2
Power Scraper	.2
Exhaust Fan	1/6

Water Consumption

U.S. Gallons per Hour (maximum use at 20 PSI)	126
Additional Water Needed to Cool Heat Pump	.0
U.S. Gallons per Rack	0.62
Peak Drain Flow (U.S. gallons per minute)	38

Heating

Tank Heat, Electric (kW)	.9
Standard Electric Booster (built-in 30kW)	30

Shipping Weight (approximate)

Dish Machine	1,044 lbs.
Heat Pump	.253 lbs.

Crated Dimensions

Dish Machine	.96"L x 38"W x 78"H
Heat Pump Assembly	.44"L x 34"W x 36"H

E1	Electrical Connection (3 PH only) Motors, Compressor, Controls and Electric Tank Heat		
Voltage	Rated Amps	Minimum Supply Circuit Ampacity	Maximum Protective Device
208/60/3	56.6	70	70
240/60/3	52.7	70	70
480/60/3	26.3	35	35

NOTE: Electric tank heat can be split from motors & controls, see page 4 for details.

Dishmachine not provided with internal GFCI protection.

WARNING: Plumbing and electrical connections should be made by qualified personnel who will observe all the applicable plumbing, sanitary, safety codes and National Electrical Code.

Plumbing Notes: Building flowing water pressure to dish machine is 20 PSI, (+/- 5 PSI). Pressure reducing valve is factory installed.

Water Quality Required:

- Total water hardness < 3 grains per gallon.
- Total suspended solids (TSS) < 10 microns.
- Water softener recommended on P2 cold water connection.

Venting Notes:

- Ventless heat pump operation eliminates the need for vent cowls and vent hoods.
- No facility ventilation, supply or return, within 24" of heat pump enclosure.
- Heat pump ships separately and is assembled at time of installation.

E2	Booster Heat 30 kW (Standard)		
Voltage	Rated Amps	Minimum Supply Circuit Ampacity	Maximum Protective Device
208/60/3	83.9	90	90
240/60/3	80.2	90	90
480/60/3	40.1	50	50

CLPS66eN-VL Electric Heat Dissipation	
BTU/HR.	
Latent	Sensible
6,100	3,100



CLPS66eN-VL VENTLESS ELECTRIC

High Temperature Rack Conveyor Dishwashing Machine

COMMON ELECTRICAL CONNECTION (ONE SERVICE CONNECTION) – CONTACT FACTORY FOR ADDITIONAL INFORMATION

Common Electrical Connection (Includes Motors & Controls, Compressor, Electric Tank Heat & Electric Booster Heater)			
Voltage	MACHINE AND 30KW BOOSTER		
	Rated Amps	Minimum Supply Circuit Ampacity	Maximum Protective Device
208/60/3	140.5	175	175
240/60/3	132.9	175	175
480/60/3	66.4	90	90

CLeN-VL INSTALLATION GUIDELINES - SEE SUPPLEMENTAL DOCUMENT F48509

RETURN & SUPPLY AIR VENTS placed a minimum of 24" from heat pump fan enclosure (to leading edge of vent)

ADJACENT WALL TO EDGE OF MACHINE requires a minimum of 43" clearance to accommodate 30" table (incl. backsplash & roll) + 13" vent hood (See reverse for exploded view)

ALL CLeN-VL models come standard with 13" wide exterior vent hoods on both load and unload of dishmachine.

ROOM CONSIDERATIONS
Dishroom Ceiling Height shall have a min. height of 96" (8' H)
Delivery Path (Doorways/Elevators) shall have a min. clearance of 31.5" W x 74.5" H

MACHINE TO TABLE CONNECTION DIMENSIONS
For **CL44eN-VL** models table i.d. is 43.5"
For **CL66eN-VL** models table i.d. is 65.5"

Shipping Dimensions & Weights

Machine & heat pump ship separately

CL44eN-VL

→ Uncrated 31.5" width 74.5" height (to top of Rinse Gauge) 69.5" length / 56.5" (load vent hood removed) Shipping Weight 729 lbs.	→ Crated 38" width 78" height 74" length
--	---

CL66eN-VL

→ Uncrated 31.5" width 74.5" height (to top of Rinse Gauge) 91.5" length / 78.5" (load vent hood removed) Shipping Weight 1,044 lbs.	→ Crated 38" width 78" height 96" length
--	---

+ Heat Pump Assembly

→ Uncrated 31" width 17" height 36" length Shipping Weight 253 lbs.	→ Crated 35" width 36" height 44" length
---	---

Please refer to Spec Sheets F4895 (CLPS66eN-VL) & F4890 (CLPS44eN-VL) for all other specifications.

Latent & Sensible Heat

Latent	6,100 BTU/hr
Sensible	3,100 BTU/hr

Decibel Rating

Decibel Rating: 74 dBA

Refrigerant

Refrigerant Type: R450A
Volume: 2.9 kg / 6.4 lbs

Dishmachine Placement

Adjacent Wall to Machine Load Side Table Connection requires a minimum of 43" clearance to accommodate 30" table (including backplash & roll) + 13" vent hood.

Let's Talk
We're ready to help you optimize your dishroom operations. Call 888-578-1338 and talk to one of our experts today.

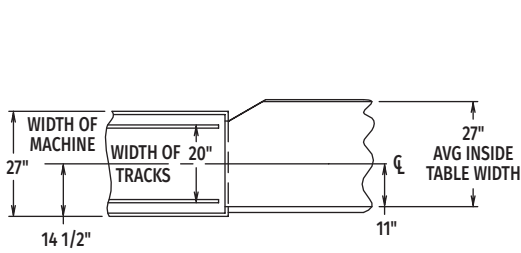
SCAN TO FIND OUT MORE
www.hobartcorp.com/CLventLESS

HOBART
201 S. Ridge Avenue, Troy, Ohio 45373
www.hobartcorp.com

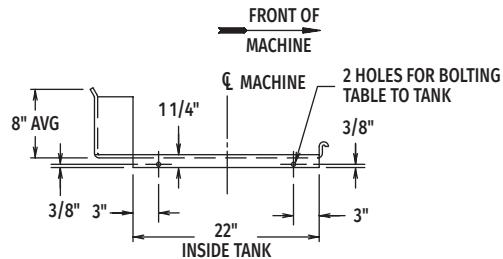
ITW FOOD EQUIPMENT GROUP
F48509 06-2019 03/20/2019

TABLING

Tabling Connection: 66" inside tank (at table connection)



Suggested Track and Table Layout



View Showing Hole Locations in Turned Down Portion of Table

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