



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



LXnR advansys HIGH TEMPERATURE Undercounter Dishwashing Machine

LXnR SERIES – LXnR advansys HIGH TEMPERATURE



STANDARD FEATURES

- + Racks per hour – Light 30 / Normal 24 / Heavy 13
- + .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
- + Steam elimination and energy recovery
- + AutoClean cycle washes down inside of machine at shutdown
- + NSF certified pot and pan cycle on heavy cycle
- + 17" door opening
- + Temperature and chemical alerts (lockouts available)
- + Sense-A-Temp™ 70°F rise electric booster heater
- + Chemical pumps with auto-prime for detergent and rinse-aid
- + Soft start to protect glassware
- + Advanced diagnostics and service connection
- + Complete Delime™ with Delime Notification, Auto Dispensing and Booster Guard™
- + 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
- + Combination rack
- + Peg rack (excludes LXnR-2L)
- + Two-level rack kit (LXnR-2L only)



SPECIFIER STATEMENT

Specified unit will be a NSF rated high temperature Advansys™ ventless undercounter dishwasher operating on a cold water supply with steam elimination and energy recovery. Features two-level racking capability, Complete Delime™ with Delime Notification, Auto Dispensing and Booster Guard™, AutoClean, a 17" door opening, snap-in revolving upper and lower rinse arms, three selectable cycle times, 2-stage filtration, up to 30 racks per hour, .62 gallons per cycle, color touchscreen with Wi-Fi and SmartConnect App connectivity, low temperature and chemical alerts, advanced diagnostics and service connection, NSF certified pot and pan mode, detergent, rinse aid and delime pumps. Constructed of stainless steel.

1 year parts and labor warranty.

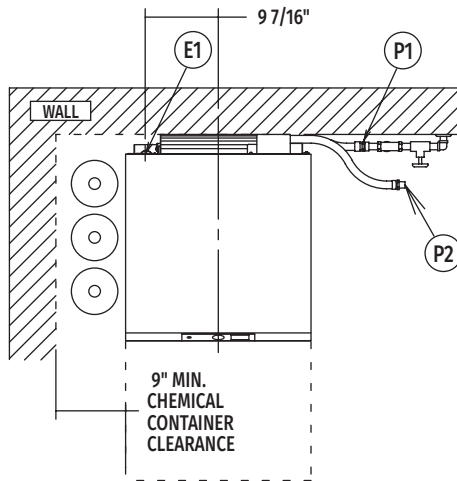
OPTIONS & ACCESSORIES (Available at extra cost)

- Hobart exclusive two-level racking kit boosts capacity up to 48 racks per hour
- Door lock (keeps door locked until condensing cycle is complete)
- 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
- Pumped drain air gap kit

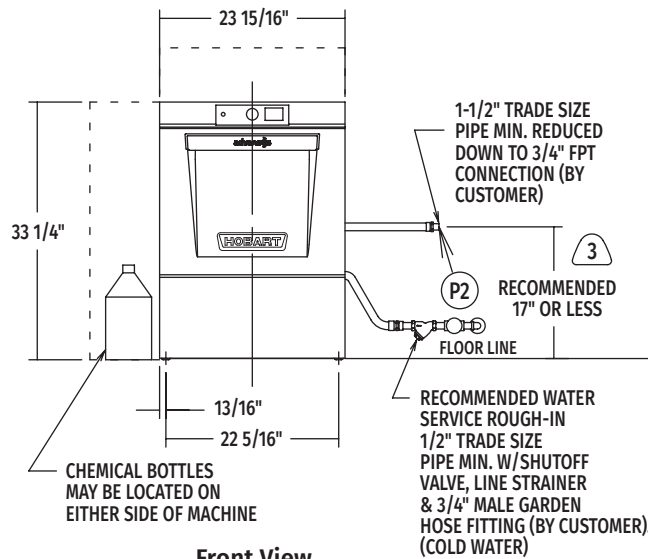
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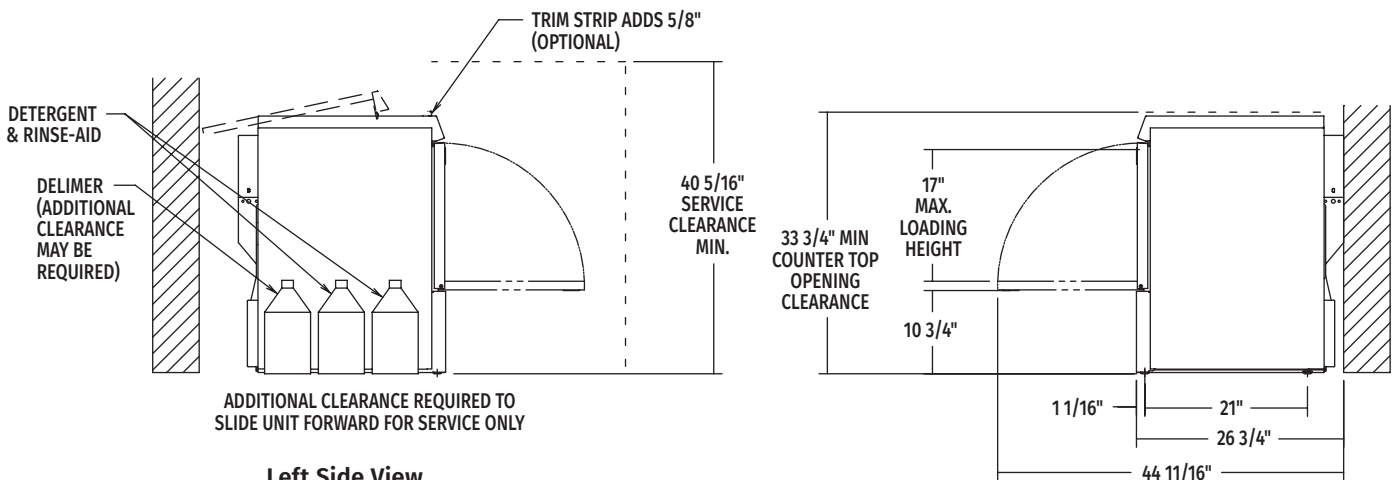
LXnR advansys HIGH TEMPERATURE Undercounter Dishwashing Machine



Top View



Front View



Left Side View

Right Side View

MODEL:
LXnR
00-563661
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; 55-80° F (cold) recommended for LXnR.
P2	Common drain connection: 5/8" barb fitting with 6' long hose supplied with machine.

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.

Heat Output, BTU/Hour	
Latent	Sensible
1,100	2,000

SPECIFICATIONS

Capacities

Cycle Time (seconds)	Light 119 / Normal 148 / Heavy 278
Racks per Hour	Light 30 / Normal 24 / Heavy 13
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)	18.6
Peak Drain Flow – U.S. Gallons (gallons per minute)	4.0

Temperatures °F

Wash	150
Rinse	180
Incoming Water Temperature (minimum recommended)	55-80

Heating

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

Standard 20" x 20" Rack Complement

Combination	1
Peg (excludes LXnR-2L)	1
Two Level (LXnR-2L only)	1

Shipping Weight (approximate)

215 lbs.

Crated Dimensions

27"W x 30"L x 40"H

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
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.