CL64eN-BAS GAS
High Temperature Rack Conveyor Dishwashing Machine

STANDARD FEATURES
+ 342 racks per hour
+ Opti-Rinse™ system
+ Rapid return conveyor drive mechanism
+ 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 deep scrap basket
+ Stainless panels enclose perimeter and bottom
+ Door actuated drain closure
+ Convertible hot water or low temp final rinse
+ Vent fan control
+ Booster heater control
+ ENERGY STAR® Certified

OPTIONS & ACCESSORIES (Available at extra cost)
- Standard, short, and extended stainless steel vent hoods
- Internal stainless steel pressure-less 30 kW booster heater field convertible to 15 kW (booster includes PRV)
- Direct drive unloader – adds 38" length. Reference spec F39520 for more details
- Side loader – SL23 adds 23" length, SL30 adds 30" length. Reference specs F40926 and F40927 for more details
- Blower-dryer – adds 33½" to length. Reference spec F40252 for more details (ships separate from dishmachine, contact Hobart Service for installation)
- Drain water tempering kit (field installed)
- Flanged feet kit (requires two kits)
- Higher than standard chamber (24" opening)
- Table limit switch
- Correctional package (contact Hobart for details)
- Pressure regulator valve (PRV), for use with external booster
- Water shock absorber kit
- Factory-mounted circuit breakers (contact Hobart for details)
- Common electrical connection (see page 4)

SPECIFIER STATEMENT
Specified dishwasher will be Hobart CL64eN Base gas tank heat model with Opti-Rinse™. Includes 342 racks per hour capacity, dirty water indicator, configurable “intelligent” de-lime notification, top mounted computer controls, and NSF approved pot and pan cycle mode. 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.
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Top View Left to Right

Top View Right to Left

Front View Left to Right

Front View Right to Left

Side View

Suggested Track and Table Layout

View Showing Hole Locations in Turned Down Portion of Table

Model:
CL64eN-BAS GAS
L-R OPERATION
D-974805
REV B

Model:
CL64eN-BAS GAS
R-L OPERATION
D-974804
REV B

CAD and/or Revit Files Available

Dimensions and Specifications:
- Width of Track(s):
  - 20"
  - 27"
- Width of Machine:
  - 11"
- Avg. Inside Table Width:
  - 14 1/2"
- Min. Distance from Wall:
  - 22"
  - BOTH ENDS
- Recommended Min. Distance from Wall:
  - 5"
LEGEND

**Electrical Connections**

| E1 | Motors and controls 1-1/4” or 2” conduit, 63-3/4” AFF. |
| E2 | Internal electric booster, 1-1/4” or 2” conduit, 63-3/4” AFF. |

**NOTE:** Common electrical connection (single point) available, see page 4 for details. Booster information, see page 4.

**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 | Hot water. 1/2” FPT connection. 1/2”, 11-3/16” AFF. See plumbing notes for required temperatures. |
| P3 | Optional cold water connection for drain water tempering 1/2” FPT, cold water temperature 80°F, maximum 7-3/8” AFF. |

**Gas Connections (Natural Gas P4 or L.P. P5)**

| P4 | Gas connection – natural, 1/2” FPT, 10-3/4” AFF; 3.5” minimum, 7” maximum W.C. incoming. |
| P5 | Gas connection – L.P., 1/2” FPT, 10-3/4” AFF; 8” minimum, 11” maximum W.C. incoming. |

**Vent Connections**

| V1 | Optional vent hoods, 4” x 16” vent stack with damper. |

**SPECIFICATIONS**

**Capacities**

- Racks Per Hour (NSF rated) ........................................... 342
- Wash Tank (U.S. gallons) ........................................... 23
- Rinse Tank (U.S. gallons) ........................................... 22
- Conveyor Speed (feet per minute) .................................. 9.5

**Motor Horsepower**

- Drive ...................................................... 1/6
- Wash ......................................................... 2
- Rinse ......................................................... 2

**Water Consumption**

- U.S. Gallons per Hour (maximum use at 20 PSI) ............... 132
- U.S. Gallons per Rack ........................................ 0.39
- Peak Drain Flow (U.S. gallons per minute) ..................... 38

**Heating**

- Tank Heat, LP or Natural Gas (BTU per hour) ................. 78,000
- Optional Electric Booster (built-in) (kW for 40°F rise) ....... 15
- Optional Electric Booster (built-in) (kW for 70°F rise) ....... 30

**Venting**

- Load End (minimum CFM) ........................................ 200
- Unload End (minimum CFM) ...................................... 400

**Shipping Weight (approximate) .................................. 840 lbs.
Crated Dimensions .................................................. 74"L x 38"W x 78"H

**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:** Minimum incoming water temperatures: 110°F for 30kW internal booster, 140°F for 15kW field converted internal booster, 180°F without internal booster. Building flowing water pressure to dish machine is 20 PSI, (+/- 5 PSI). For non-booster machines, a PRV with internal expansion bypass is required.

If gas pressure is higher than 7” (Natural) or 11” (LP) W.C., a pressure regulating valve must be installed (by others) in the gas line to the dish machine.

**E1 Electrical Connection (3 PH only) Motors and Controls**

<table>
<thead>
<tr>
<th>Voltage</th>
<th>Rated Amps</th>
<th>Minimum Supply Circuit Ampacity</th>
<th>Maximum Protective Device</th>
</tr>
</thead>
<tbody>
<tr>
<td>208/60/3</td>
<td>16.3</td>
<td>20</td>
<td>20</td>
</tr>
<tr>
<td>240/60/3</td>
<td>16.3</td>
<td>20</td>
<td>20</td>
</tr>
<tr>
<td>480/60/3</td>
<td>9.4</td>
<td>15</td>
<td>15</td>
</tr>
</tbody>
</table>

**CL64eN-BAS Gas Heat Dissipation**

<table>
<thead>
<tr>
<th>Booster</th>
<th>BTU/HR.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Latent</td>
<td></td>
</tr>
<tr>
<td>Sensible</td>
<td></td>
</tr>
<tr>
<td>Without Booster</td>
<td>43,500</td>
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<tr>
<td>15kW Booster</td>
<td>57,100</td>
</tr>
<tr>
<td>30kW Booster</td>
<td>70,600</td>
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</table>
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As continued product improvement is a policy of Hobart, specifications are subject to change without notice.

### COMMON ELECTRICAL CONNECTION (SINGLE POINT) – CONTACT FACTORY FOR ADDITIONAL INFORMATION

#### Common Electrical Connection
(Includes Motors & Controls and Electric Booster Heater)

<table>
<thead>
<tr>
<th>Voltage</th>
<th>Rated Amps</th>
<th>Minimum Supply Circuit Ampacity</th>
<th>Maximum Protective Device</th>
</tr>
</thead>
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<tr>
<td>208/60/3</td>
<td>63.5</td>
<td>80</td>
<td>102.4</td>
</tr>
<tr>
<td>240/60/3</td>
<td>63.5</td>
<td>80</td>
<td>102.4</td>
</tr>
<tr>
<td>480/60/3</td>
<td>30.4</td>
<td>40</td>
<td>50.5</td>
</tr>
</tbody>
</table>

### VENT HOOD OPTIONS (Adjustable, vent stack can be adjusted 1” to either side)

#### Standard
![Standard Vent Hood](#)

#### Short
![Short Vent Hood](#)

#### Extended
![Extended Vent Hood](#)