

HOBART



COMMERCIAL
DISHWASHERS

CLeN Ventless Conveyor Type Dish Machine

Designed to deliver lowest total cost of ownership and eliminate direct venting



USES
LESS TOTAL
WATER AND
CHEMICALS*

WORKS
WITH
EXISTING
TABLING

ENSURES
WASH TANK
TEMPERATURES
OVER 160°F

TAKES
DEMAND OFF
HOT FACILITY
WATER SUPPLY



Save Energy

30% less energy use*

per rack versus competitive ventless machines.



Improved Performance

Save up to \$1,200**

in annual operating costs versus non-ventless machines.



Ventless Operation

Reduce installation costs by \$5,000+

by removing requirement for ducting and vent hood.

*Projected savings based upon ENERGY STAR® test data per rack versus competitive ventless machines.

**Projected annual savings from Ventless on CLeN44 vs. Base running 550 racks/day with electric heat.



Hobart's ventless conveyor dishwasher eliminates the need for direct venting and saves operators thousands of dollars in energy costs over the life of the machine.





COMMERCIAL
DISHWASHERS

SAVE MONEY & ENERGY

HOBART VENTLESS TECHNOLOGY OPERATION



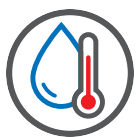
1. Putting Steam to Work

Hot water vapor from the wash and rinse chamber is channeled to the energy recovery module, converting hot steam into a usable energy source.



2. Transferring Heat Energy

As steam moves through the energy recovery module, the heat is used to preheat fresh cold water to 110°F.



3. Heating the Rinse Water

The pre-heated 110°F water reduces the energy required to reach final rinse temperatures. The internal 30kW booster finishes heating the water temperature to 180°F.



5. Conditioning Exhaust Air

As hot steam continues to move through the evaporator coil, the remaining heat and steam is condensed and chilled, resulting in cooler 70°F to 80°F air being returned to the dish room.



4. Maintaining Wash Tank Temperatures

Hot refrigerant from the heat pump system is sent through the wash tank coil to heat and provide consistent wash tank water temperatures of 160°F or higher, meeting NSF sanitization standards.



The CLeN Ventless Conveyor Type Dish Machine additionally includes Intelligent Dwell NSF Pot & PAN Mode and Intelligent Delime Notification

To learn more about Hobart Commercial Dishwashing solutions, visit us at hobartcorp.com or call us at 888 4HOBART.

www.hobartcorp.com/CLeNventless

F40974 (12/19) ©2019 Hobart