Specification

06.2020

Description of the machine:
Pos. 1 Rack Conveyor Dishwasher CN-A-220-C20

Model	Rack Conveyor Dishwasher
Type	CN-A-220,C20
Wash ware	According to DIN10510 section 7
Working direction	Right/Left
Heating	electrical
Racks/h Speed 1	90
Racks/h Speed 2	140
Racks/h Speed 3	220
Entry Hood	300 mm
Wash and rinse zone	1 Wash and Rinse Zone AR (L = 1.350 mm)

with Tank Insulation
Pump inlet stainless steel
Strainer Basket CrNi
with segment insulation
Special voltage 400/60/3/N
Modification of rack speed

Disconnecting Points
Separate exhaust fan

HIGH LEVEL OF ECONOMY

EFFICIENCY CONCEPT
means
- reducing operating costs
- avoiding energy losses
- reducing exhaust air volume

and eliminates the need for direct connection to a customer-provided exhaust hood!

CLEANING MANAGEMENT
The central system of a dishwasher is the wash system. Its configuration and dimensioning have a strong impact on
- cleaning result
- energy consumption
- heat losses due to evaporation

The way to attain good cleaning results depends on many parameters. The innovative HOBART cleaning management optimally combines the key factors such as mechanics, circulation output, water distribution, chemical agents, time, and contact area. As a result, this innovative cleaning management achieves top cleaning results while providing for

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> additional energy savings
> reduced connected loads
> reduced heat losses
> improved detergent action

EXHAUST AIR MANAGEMENT
The new cleaning management reduces water circulation, which directly affects the formation of vapour. Less vapour means less exhaust air. The reduced exhaust air volume eliminates the need for direct connection to an on site ventilation system.

CLIMATE ENERGY SAVING SYSTEM
The machine uses energy to ensure a stable temperature balance within a flight-type dishwasher, which is a precondition for achieving constantly good, hygienic dish washing results. This energy should be used as efficiently as possible, and losses through the exhaust air should be reduced to a minimum. CLIMATE, the innovate energy saving system, prevents loss of energy and significantly reduces the operating costs for the machine. The energy in the hot exhaust air is continuously returned to the machine. The innovative CLIMATE Energy Saving System improves economic efficiency and ecology, meeting the requirements of our customers.

WASH RESULT

TRI-RINSE
The TRI-RINSE consists of the pre-rinse nozzle, a pumped rinse and a fresh water final rinse. The pre-rinse nonzle rinses off most detergent from the wash ware before entering the rinse zone. The water is directed back into the wash tank, minimizing detergent addition into the recirculating rinse water.

CONTACT-PLUS WASH SYSTEM
The impact with wash water via the wash arms is, apart from the temperature, the main factor influencing the cleaning result. The precision of the Wide Angle Nozzles FAN makes it possible to reduce the distances between the wash arms. The wash arms are located very close to one another and thus achieving full cleaning performance. In connection with the 65 % wider wash jets, the new configuration of the Wide Angle Nozzles FAN washes the items twice per wash arm. In the PROFI-Line, the 9 wash arms of the patented CONTACT-PLUS Wash System ensure an optimum wash result thanks to the significant increase of the active contact time.

SENSOTRONIC WASHING INTELLIGENCE

AQUA ADAPT Water consumption control
Modern warewash systems have a range of speeds that you can set manually, according to the wash ware load, the level of soiling or the time you have available for dishwashing. The patent pending AQUA-ADAPT Water Consumption Control automatically adjusts the hourly fresh-water consumption of the PREMAX-line to the selected transfer speed, keeping water volumes per meter of the dishwasher at all times at an optimised level. In warewashing systems fitted with a tray-return conveyor belt the speed and freshwater consumption are adjusted automatically. In dual-tank systems, one tank remains in

standby mode until the dishwasher reaches full capacity to prevent water wastage at low machine speeds.

SENSO SPACE compartment detection
Intermittent loading of ware during the dishwashing shift means that your appliance is not running at capacity. Gaps will arise in your wash ware load; on average, they will amount to around thirty to forty percent of your wash ware compartments throughout the washing period, depending on how you use the appliance. The patent pending AUTO-SAVE Compartment Detection automatically detects these gaps, and immediately reduces the fresh-water supply down to the minimum necessary for a perfectly hygienic result while cutting water, power and detergent consumption.

Drop-In Wash System
Simple removal and secure insertion of the wash system on drawer runners.

Coded wash and rinse arms
The wash and rinse arms are clearly designed to prevent risk of confusion when inserting.

Coded curtains
Easy to take out and insert. The clear marking on the wash curtains prevents confusion when inserting.

SUPPORT

CLEANING ASSISTANCE
Additional nozzles of the wash systems allow a constant cleaning of door, back side and machine roof during operation. Thus the number of soil particles in the machine can be minimized. This reduces the manual cleaning time of the machine.

CODED CLEANING ASSISTANT
Blue markings on the components in the machine help the operator to identify the components which require cleaning.

Moulded drain element
Dirt is directed via beading to a central point and into the drain. This prevents dirt accumulation in the tank.

Completely moulded tank
The tank sump and tank bottom are moulded from one single part. There are no corners and edges or weld seams where dirt could accumulate. This optimises cleaning and hygiene.

CONDENSER
Optimal accessibility for water spraying – by simply removing the front covering.

Panorama doors with insulation

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The inspection door with handrail over the whole module length. Additional, the insulation is executed with 40 mm CFC-free polyurethane foam.

Thermolabel
The machines are designed to achieve a utensil surface temperature of 71° C. This can be measured with an irreversible registering temperature indicator (thermolabel test).

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Model	**CN-A-220,C20**
Working direction	Right/Left
Heating	electrical
Capacity	90/140/220
Water supply	Separate tank fill
Dimensions	**in [mm]**
Machine length	1350
Useable width	510
Useable height	440
Corpus width	773
Corpus incl. Control box	872
Corpus height	1961
Height incl. superstructural parts	2150
Values of connection	
Connected load	27.4 kW
Exhaust values	**approx.**
Exhaust air volume	280 m3/h
Exhaust air temperature	25-28 in °C
Exhaust air humidity	95 %
Tank capacity	**in [L]**
Tank capacity by (initial fill)	110
Rinse water consumption/h	150
Tank regeneration/h	105