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FastRack WAREWASHING SYSTEMS



STANDARD FEATURES

- Opti-RinSe™ system
- Insulated hinged double doors with door interlock switches
- Patent Pending Door Seal System
- 19.5 inch chamber height opening
- Top mounted micro-processor control module
- Energy saver mode
- Dirty water indicator
- Low temperature alert
- Delime notification
- Service diagnostics
- Conveyor dwell
- NAFEM Data Protocol compliant
- Computational Fluid Dynamic Designed Wash Manifolds
- Stainless steel debossed anti-clogging wash arms
- Patent Pending Removable Integrated Pump Intake Screen
- Stainless steel self-draining pump and impeller
- Single, sloping scrap screen and deep basket
- Stainless panels enclose perimeter and bottom
- Door actuated drain closure
- Single point electrical connection
- Convertible hot water or low temp final rinse
- Vent fan and booster heater control

DIRECTION OF OPERATION

- Right to Left
- Left to Right

VOLTAGE

- 208/60/1 240/60/1 380/60/3
- 208/60/3 240/60/3 480/60/3
- 600/60/3

MODEL

- FRCL_e – FastRack Warewashing Systems

OPTIONS AT EXTRA COST

- Stainless steel pressure-less 15 KW or 30 KW booster heater
- Higher than standard chamber

ACCESSORIES

- Stainless steel vent hoods
- Blower-dryer
- Drain water tempering kit
- Tray loops
- Hose reel
- Food waste trough
- Glass and cup rack shelf
- Empty rack storage shelf
- Straight or curved hanging shelves
- Disposer or pulper system

Specifications, Details and Dimensions on Inside and Back.



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SPECIFICATIONS:

■ **DESIGN:** Fully automatic rack transport warewashing system utilizing any Hobart CL_e dishwasher or combination thereof. Design incorporates tables and rack transport system providing continuous closed-circuit operation.

■ **OPERATION:** Direction of operation may be specified either clockwise or counterclockwise determined by facing doors on CL_e machine. Hinged doors on dishmachine may be specified to face either in or out.

■ **CONSTRUCTION:** As Applicable:

Dishwasher: Any Hobart CL_e Dishwasher or combination thereof, selected according to production requirements. Use portion of separate specifications for CL_e model(s) selected. FastRack dishwasher is standard with stainless steel front, side and rear panels, frame, legs & feet.

Tables: Table surface is #14 gauge stainless steel with structural cross supports. Table sections are designed with positive alignment and sealing bolted table joint connections. All "H" frames and other supporting members of 1⁵/₈" diameter stainless steel tubing with stainless steel adjustable feet. Inside width of tabling – 22¹/₄". Radius to outside of curved sections – 36". Loading section of table incorporates a 1¹/₄" high rack rest. Rack is disengaged from transport chain when placed on lip, permitting stationary loading.

■ PREWASH

Straightaway Unit: PS22 prewash unit in straightaway to be specified as part of companion CL_e dishwasher. Refer to individual machine specifications.

■ **MOTORS:** Refer to individual Hobart CL_e model specifications.

■ **TOP MOUNTED CONTROLS:** A stainless steel control module with power and "start/stop" button is mounted on the top of the machine. Machine control circuitry will be operated from a 120-volt control circuit transformer and 5V/12V DC control circuit.

■ **FRCL_e MODEL RACK TRANSPORT SYSTEM:** Racks are delivered through dishwashing machine by means of 8,500 lb. tensile strength stainless steel endless chain with oval driving lugs and stainless steel rollers. The drive system transports racks

without permanent attachment, permitting instant engagement and disengagement of racks for cleaning, loading, substitution of different racks, etc.

■ **TRANSPORT CHAIN DRIVE:** 1 H.P. ball bearing motor drives a speed reducer. Supplied in same electrical specs as dishwasher. Speed reducer power train is lubricated and cooled by an oil bath. A friction drive clutch installed in low speed shaft of speed reducer and directly connected to the drive sprocket shaft. Motor has built-in overload protection with manual reset.

■ **DRAIN CONNECTION:** Single 2" female connection for dishmachine. May be specified at either clean or soiled dish end. Separate female drain connection for disposer(s) and waste system.

■ **BUILDING HOT WATER CONNECTION:** Single 1/2" pipe female connection. (It is recommended that the building water temperature be 140°F.)

■ **STEAM CONNECTION:** If steam booster is specified, single 1¹/₂" female connection for steam coil(s) and steam booster.

■ **ELECTRICAL CONNECTION:** Single electrical connection for all motors, operating controls and electric tank heat. Separate electrical connections required for electric booster, electric blower dryer, disposer and waste system in front trough.

■ **RACKS:** Racks are not furnished as standard equipment. A study of customer requirements must be made to determine the number and type of racks required. Hobart racks are recommended, however, most plastic racks available from various rack suppliers with Hobart indexing could be used on the FRCL_e system.

■ **FILL:** Fill water line is equipped with vacuum breaker on downstream side of electrically operated solenoid valve in common piping system, for automatic maintenance of tank level. Fill is interrupted whenever a door is opened.

■ OPTIONAL EQUIPMENT AT EXTRA COST: WASH TANK HEATING

ELECTRIC: Electric incoloy sheathed immersion heaters removable from inside tank. Tank water temperature has a microprocessor controlled thermostat with positive low-water protection and magnetic contactor. (Disconnect switches not furnished.) Heating elements are additionally protected by a high limit device mounted on the surface of the element.



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STEAM: One-inch stainless steel steam coils. Tank water temperature has a microprocessor controlled thermostat with positive low-water protection. Steam supplied to machine through high temperature steam solenoid valve and line strainer. Each tank supplied through common steam connection.

GAS: Regulated power immersion tube gas burner system. Tank water temperature has a microprocessor controlled thermostat and a blower with a centrifugal switch. Positive low water protection is provided. Immersion tube is additionally protected by a high limit device mounted on the surface of the tube. A solid-state ignitor board controls the gas valve and provides flame ignition for each tank. A transformer steps the control circuit voltage down from 120 volts to 24 volts to power the ignitor board and gas valve.

For natural gas, gas pressure to burner (customer connection) not to exceed 7" W.C.

For LP gas, gas pressure to burner (customer connection) not to exceed 11" W.C.

If gas pressure is higher than 7" W.C. natural or 11" W.C. LP, a pressure regulating valve must be supplied (by others) in the gas line to the dishwasher.

- **FINAL RINSE WATER BOOSTER HEATER:** A steam booster, electric booster or gas booster heater may be mounted under the clean dish table or freestanding on the floor in center of the dish tables.

Steam: A four-pass straight tube heat exchanger having removable headers. Equipped with solenoid valve and thermostatic control wired in flexible liquid-tight conduit. Bucket type steam trap, pressure relief valves for both water and steam, water pressure reducing valve and pressure gauge for outlet water. Maximum operating steam pressure—50 p.s.i. For steam pressure below 20 p.s.i. Booster hot water outlet connected to fill and final rinse.

Electric & Gas: Hobart electric mounted hot within water outlet is connected to fill and final rinse.

For proper gas ventilation, see the National Fuel Gas Code and Hobart Installation Manual.

- **FOODWASTE REMOVAL:** The FastRack system may be equipped with a Hobart Food Waste Disposer or a Hobart Waste Equipment System.

FOOD WASTE DISPOSER AND TROUGH - LOADING SECTION – when specified:

Disposer: Specify Hobart food waste disposer according to size required. Your Hobart Equipment Dealer or Hobart Representative can help with sizing. Disposer supplied with magnetic starter and push button station, having NEMA 12 enclosures, also solenoid valve, vacuum breaker and trough flushing nozzle(s). These components factory mounted, wired and plumbed as applicable. Control station for disposer conveniently located.

Food Waste Trough: 10", 12" or 16" (inside width) on front of straight soiled dish table, external of table. Trough lengths start at 4 feet (in 6" increments). Silver saver in trough, with cover over food waste disposer opening. Height of trough permits locking of trays under the 1¼" table lip specified at the loading section.

Tubular, sliding tray loops in (3) various sizes, may be specified from front-mounted trough. Number of tray loops determined by trough length.

Waste Equipment System: A food waste trough 10", 12" or 16" (inside width) with or without double skatewheels, may be connected to a Hobart Waste Equipment System and should be sized by your local Hobart Representative. Trough lengths start at 4 feet (in 6" increments).

■ **OPTIONAL SHELVES AND TABLE ACCESSORIES**

GLASS AND CUP RACK ADJUSTABLE SLANT OVERSHELF: Constructed of #14 gauge stainless steel, turned up on back and both ends, with depressed front drain gutter and ¾" drain tube. Adjustable three ways – height, angle of tilt or slant toward operator and front to back. Supported by extensions of stainless steel "H" frame. Optional length from 4 feet to 9 feet (in 1 foot increments).

EMPTY RACK STORAGE SHELF: Flat, constructed of stainless steel tubing, with tubular back and ends. Mounts above Glass and Cup Rack Overshelf on same extensions of "H" frame. Adjustable height, and front to back with Cup and Glass Rack Overshelf. Optional length same as slant shelf.

OVERHEAD BOX SHELF – CLEAN DISH AREA: Constructed of #14 gauge stainless steel, turned up on back and both ends, down on front. Mounted on stainless steel tube extensions of "H" frame, usually

SPECIFICATIONS (Continued):

on clean end of tabling (straight or curved). Width 14", optional length from 3 feet to 7 feet (in 1 foot increments).

TRAY LOOPS – at soiled dish area:

Tray Loops: Three sizes are available; 16" x 20", 21" x 23" & 23" x 32" **Sliding Loops** are used on units with a disposer or waste equipment trough mounted on front edge of table. Tray loop quantity is optional.

- **HANGING SHELF:** Accessory for clean dish table (straight or curved), to facilitate unloading and sorting. Supported at top by rolled edge which hooks onto table edge and diagonal braces. 12" width, optional straight length from 3 feet to 8 feet (1 foot increments). Optional curved shelf 45°, 90° & 120°.

NOTE: All tables and accessories conform to NSF Standard No. 2.

- **HOSE AND REEL:** (Optional) A spring loaded self coiling hose reel with 40 feet of high pressure hose with quick opening valve spray nozzle, conveniently mounted under table, used for table clean up or scraping dishes at soiled table section.

■ BLOWER-DRYER (Optional Equipment)

DESIGN: To promote rapid drying of tableware and trays by forced circulation of high velocity heated air through the blower dryer.

Heavy-duty direct drive industrial fan blows room air through electric heater and large area ducting. Heated air directed vertically downward to drying area through rectangular orifice covering full width of chamber. Baffles below conveyor redirect air upward within drying area and minimize heating of discharge table or hot air contact with clean-dish operator at end of machine.

Any object which will pass through the machine will be handled at the dryer area without necessity of readjusting blower plenum upward or downward.

CONSTRUCTION: Chamber construction is stainless steel, welded and bolted. Vent is 4" x 16" inside dimension and contains a locking type control damper.

Stainless steel wrap-around encloses entire external component assembly consisting of electric heater, motor and blower. Blower dryer is approximately 17³/₈" above height of machine.

Tank portion is constructed of stainless steel with legs and lower cross-members of 1⁵/₈" stainless steel tubing and stainless steel adjustable feet.

ELECTRIC HEAT: 3 - 3.3 KW Incoloy® electric heaters are used for a total of 10 KW heating capacity. Thermostatic control and separate over temperature protection are standard. Electrical specifications are 208/60/3, 240/60/3, 480/60/3, 600/60/3, 380/60/3, 200/50/3, 380-415/50/3.

BLOWER: Industrial fan-type with direct drive wheel. Housing of welded construction.

2 H.P. Blower direct drive motor. Exhaust requirement is 200 to 400 CFM.

MOTOR: Splashproof enclosure, ventilated design. Furnished only in three-phase electrical specifications of the basic CL_e Model in 208-240/60 and 480/60. The controller circuit operates on 115 volts supplied by the transformer on the dishwasher.

MOTOR CONTROL: Ambient temperature compensated automatic resetting solid state overload protection, pre-wired. Operation controlled by dishwasher motor switch, i.e. blower functions only during machine operation.

- **AUXILIARY VENTING:** An extended hood with a 4" x 16" vent opening can be mounted on the entrance or exit end of the warewasher.

- **SPECIAL NOTE:** These specifications cover the dishwashing machine, rack transport system and over-shelving only. Supporting equipment such as soiled dish holding shelves, carts, rack dollies, silverware containers, silver sorting tables, soak sinks, self-leveling dispensers and other related equipment must be furnished by others to complete the warewashing system.

- **SHIPMENT AND ASSEMBLY:** System shipped in sections. Installation and connection of all utilities to be supervised by a factory trained, Hobart Service Technician.

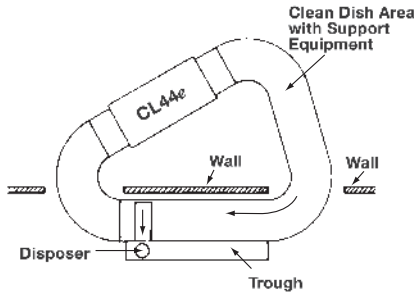
Optional features in this specification sheet are available at extra cost.



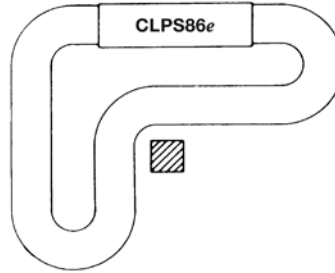
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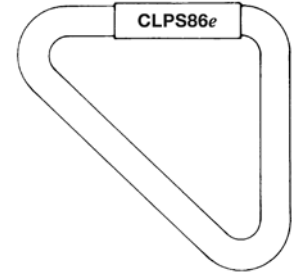
TYPICAL LAYOUTS



A typical thru the wall layout with triangular system isolating soiled ware from the clean ware.



Typical L-Shaped system designed to fit around columns or other physical obstruction. Incorporates large soiled and clean dish areas. Typically supplied with two drive units.



Another of the many various types of layouts that may be incorporated using a FastRack system.

FRCL_e SERIES

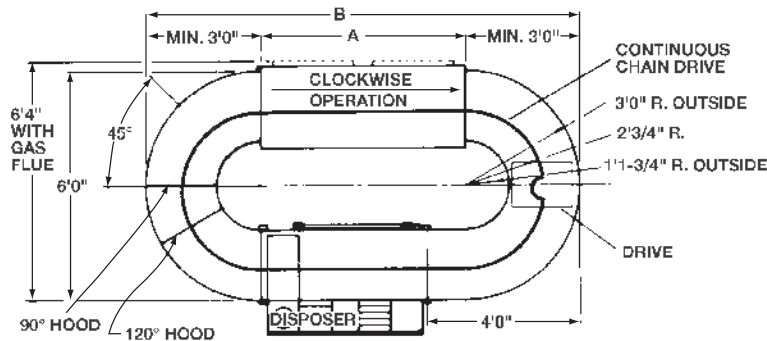


FIGURE #1 Shows an FRCL_e Series System with a front mounted trough, cross trough and end-mounted disposer. Trough shown with removable sliding grid. Prewash in the curve with 90° or 120° hood with vent.

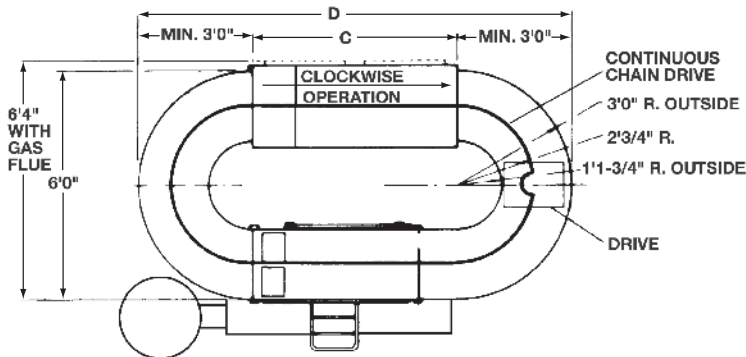


FIGURE #2 Shows an FRCL_e Series System with a prewash in the straight section. Front-mounted trough, cross trough with pulper system. Trough with removable sliding tray loop.

Overall dimensions indicated on the chart below are minimums required for individual CL_e dishwasher models. These dimensions may be increased, if desired by adding additional lengths of straight table.

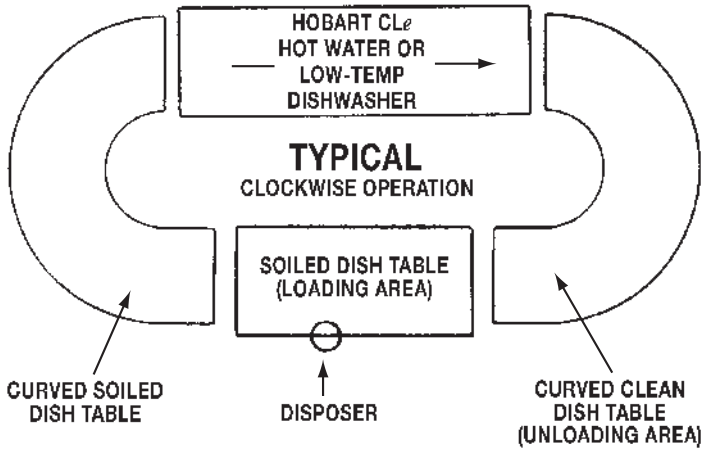
Model No.	Dim. A	Dim. B	Model No.	Dim. C	Dim. D
CL44e	3'8"	Add "A" dimensions to that of the curved sections.	CLPS66e	5'6"	Add "C" dimensions to that of the curved sections.
CL54e	4'6"		CLPS76e	6'4"	
CL64e	5'4"		CLPS86e	7'2"	

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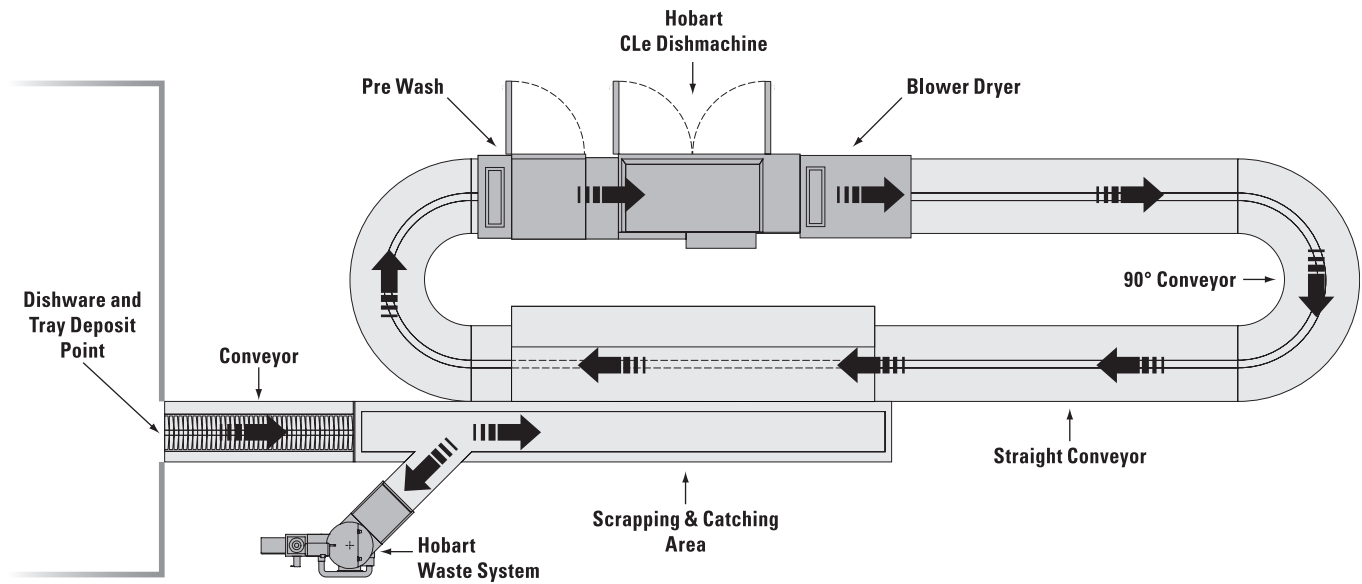


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BASIC FASTRACK COMPONENTS



The basic components at left show a clockwise arrangement (counterclockwise may be specified) using a CLe Dishwasher, curved clean dish table, straight soiled dish table with disposer in trough, and curved soiled dish table. However, FastRack Warewashing Systems are not limited to oval configurations. The drawings on the previous page, show examples of other typical arrangements, such as a triangle and L-shaped.





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FLEXIBILITY

CUSTOM-DESIGNED TO MEET YOUR NEEDS.

Each FastRack System is custom-designed and configured to best meet your exact productivity and space requirements — oval, triangular, L-shaped, rectangular and other unique shapes.

FULL LINEUP OF CL_e MODELS FROM WHICH TO CHOOSE. Available in a full range of sizes and configurations to meet your specific warewashing needs. See our CL_e brochure for complete details on the most popular warewasher in the world.

BREAKDOWN AND SCRAPPING DESIGNED TO FIT. Scrapping Troughs are available in specific lengths and widths, and can be specified with skatewheels if needed. Waste goes directly into the trough and flows to a disposer or optional waste pulping system.



In-table cross troughs available with or without drain to keep food soil out of machine.

SPACE UTILIZATION

BEST USE OF AVAILABLE SPACE. FastRack Systems offer flexibility to meet specific space constraints. They can be configured to fit in restricted and odd-shaped spaces, and/or work around obstructions. For example, tabling can be laid out to go around pillars or through walls.

You don't have to shoehorn an existing machine into a challenging space and working environment. Instead, we help design the ideal system to make a problem space a productive space. The result is

improved work flow and maximum productivity to make the most efficient utilization of your dishroom space.

PREWASH SECTION MEETS YOUR SPACE NEEDS. Straight-through prewash available.

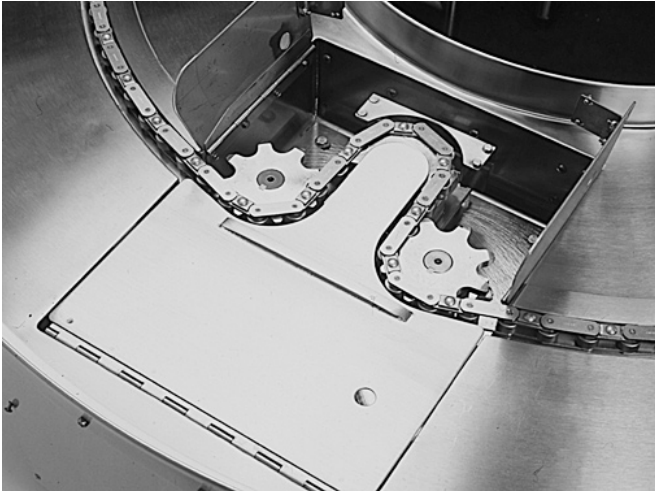
CONVEYORS SPEED WORK FLOW. Highly reliable closed-loop conveyors are a proven design, configured to meet any operational need. Conveyors are integrated into the total design to maximize work flow.

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CHOICE OF SHELVING OPTIONS ADDS CONVENIENCE. Single or double overhead Slant Shelves are available in specific lengths for glass and cup racks and are adjustable for height, angle and tilt. Box Overhead Shelves are also available.



Conveyors are designed for maximum productivity.



Variety of storage systems helps clear working area.

Hanging Shelves can be attached to curved or straight tabling and are offered in specific lengths to add storage convenience.

LABOR SAVINGS

MAXIMIZE LABOR EFFICIENCY. Versatile, flexible FastRack Systems help you reduce labor hours and plan labor requirements to meet changing needs. The system can bring the ware directly to each of the operators — no running back and forth to load racks and unload clean ware.

Result: significant time saving, reduced handling, less breakage. Plus, the load and unload sections are custom designed and configured for optimum working space to make best use of your people — no idle hands during slower periods, fewer people doing more during peak rush hours.

HIGH PRODUCTION

HIGH SPEED, HIGH VOLUME. Hobart FastRack Systems handle high volumes with production up to 342 racks per hour.

RAPID DRYING PUTS WARE BACK IN SERVICE QUICKLY. Available Blower Dryer concentrates air on clean ware, not over the unloading table or employee work area. Promotes rapid drying of ware, especially trays and other plastic ware, speeds operation,



Waste Pulper cuts solid waste volume up to 85%.

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