



COMMERCIAL
DISHWASHERS



CL Conveyor Type Commercial Dishwasher

LESS LABOR, LESS WATER AND
ENERGY. LEGENDARY HOBART CLEAN.



SAFE, EFFICIENT, AND RELIABLE SOLUTION FOR HIGH-VOLUME KITCHENS

The Hobart CL rack conveyor commercial dishwasher is designed for high volume flow, offering our legendary cleaning performance while saving labor time and operation cost. Exclusive technologies make life easier for operators, while delivering the lowest energy, water, and chemical consumption available. And with the durability Hobart is known for, you get superior lifetime value. At Hobart— we've got your back—rack after rack.



CL66-ADV shown



Automatic Soil Removal

Pumps out food soil during operation to reduce pre-scraping labor time & wash-water changes.

Complete Delime™ with Booster Guard™

Reduces chemical handling and delimes the booster for increased durability and extended life.



19½" Standard Opening Height

Can wash 6 sheet pans at once with standard height machine (requires optional sheet pan rack).



Capless Wash Arm

Makes cleaning fast and simple, with no caps to lose!

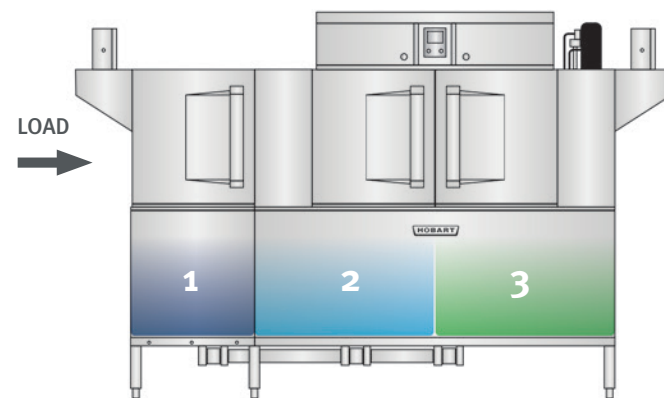
FIND THE BEST SIZE FOR YOUR OPERATION

Inch for inch, our CL dish machine is the most productive conveyor dishwasher in the industry. When choosing a model for your operation, keep your volume and soil level in mind to select the best fit. Additional technologies (on the following pages) are available to further enhance speed, performance, and efficiency.

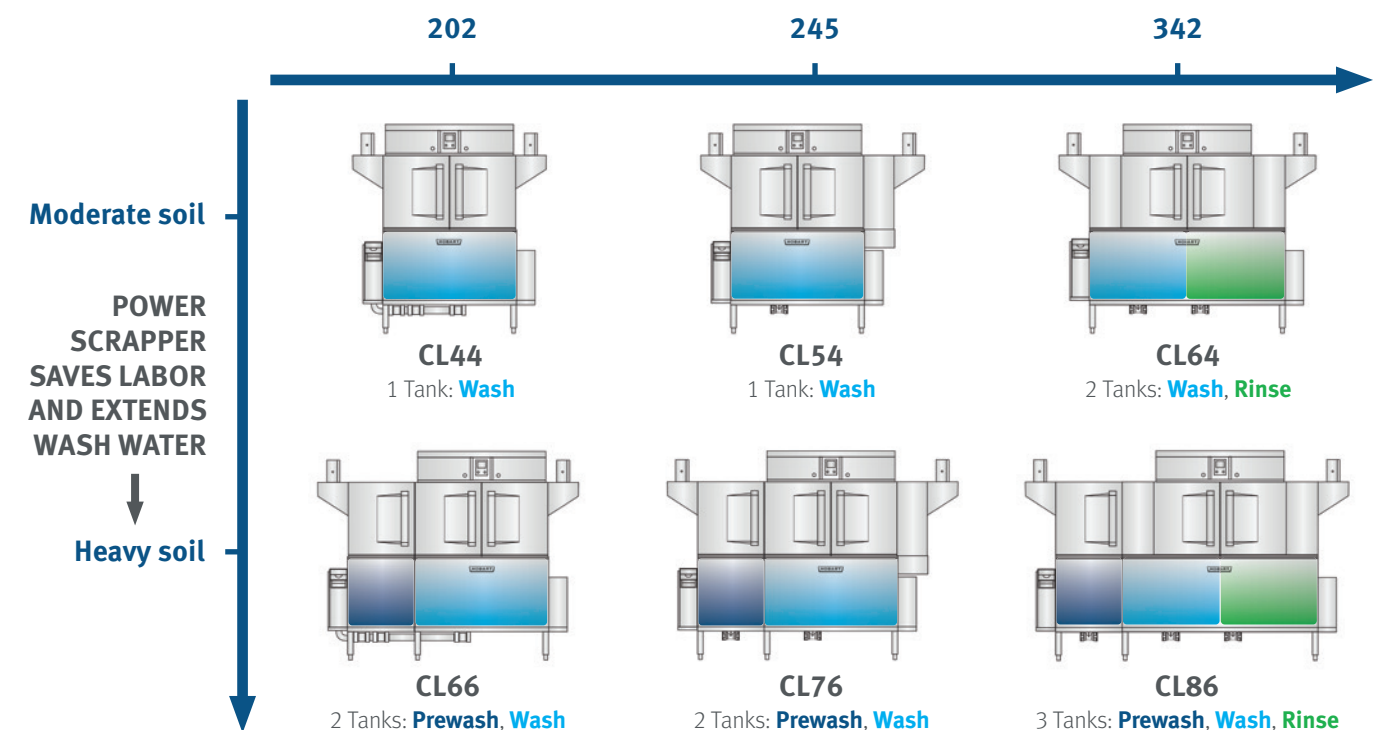
TANK OPTIONS

The following tanks are available in various configurations (see illustration above) to meet the speed and wash performance requirements of your operation.

- 1 Prewash Tank (Power Scraper):** Overflow water from Rinse water used to blast food debris away from wares.
- 2 Wash Tank (Booster Tank):** Hot water dosed with detergent to clean wares.
- 3 Rinse Tank:** Clean water used for 180°F sanitizing rinse (or dosed with sanitizer in chemical sanitizing options)



HIGHER RACKS PER HOUR FOR HIGHER VOLUME →



NOT JUST CLEAN, HOBART CLEAN

The CL dishmachine is engineered to enhance productivity and streamline your dishroom operations. Inspired by practical insights from everyday operators, the CL Rack Conveyor embodies our legendary Hobart wash performance, while setting new benchmarks in labor, operating efficiency, and life time value.



Hobart Clean exclusive technologies reduce labor time, save money, and extend the life of your machine.



Automatic Soil Removal (ASR) Saves up to \$470*

Pumps out food soil during operation to **reduce pre-scrapping labor time by 20%**. Wash-water changes are cut by 50%.



Drain Water Energy Recovery (DWER) Saves up to \$440*

Reduces cold water needed for tempering by 90% and preheats incoming water for rinse, saving up to 20% on energy costs.



Complete Delime™ with Booster Guard™

Automatically dispenses delimer to reduce chemical handling. Delimes the booster for increased durability and extended life.



Fast & Easy Cleaning

Capless wash arms and large cabinet style doors make cleaning fast and simple with no caps to lose.



Ventless Energy Recovery

Eliminates the need for direct venting saves more than \$5,000 on venting installation. Ventless energy recovery technology saves up to \$1,200 annual operating cost

Wash 6 Sheet Pans in Standard Height

Wash 6 sheet pans per cycle with the optional sheet pan rack. That's 1200 sheet pans per hour!



Full Touch Display

Provides simple and intuitive operation for easy training, with integrated diagnostics and trouble shooting to maximize your uptime.



NSF Rated Pot and Pan Cycle

NSF-rated pot and pan cycle cleans tough, baked-on food soil at the touch of a button, so operators can spend less time manually scrubbing.

Low Connected Load & Reduced Rinse Rate

Considerably reduces water and energy consumption providing low cost of operation and low connected load provides easy replacement into existing electric utilities.

THE SAVINGS REALLY ADD UP

The CL provides the lowest installation and annual operating costs of any door-type commercial dishwasher in its class. And with Hobart's reputation for dependability, you could save thousands of dollars for years to come.

REDUCE ANNUAL OPERATING COSTS UP TO* \$2,320	UP TO 101,850 GALLONS WATER SAVED	UP TO 10,800 FEWER KWH/YEAR	CALL FOR A FREE OPERATION COST AUDIT
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*Projected annual savings from TCO calculator on CL44 Advansys vs CL44 Base running 550 racks/day using gas facility heat. Multiply over life of machine for total lifetime value.



INTUITIVE INNOVATION TO HELP YOU WASH SMARTER

Built with operators in mind, our user-friendly smart touchscreen makes it easier for your team to achieve superior, consistent results. Intuitive operation simplifies training and helps reduce risk from human error.

User-Friendly Touchscreen

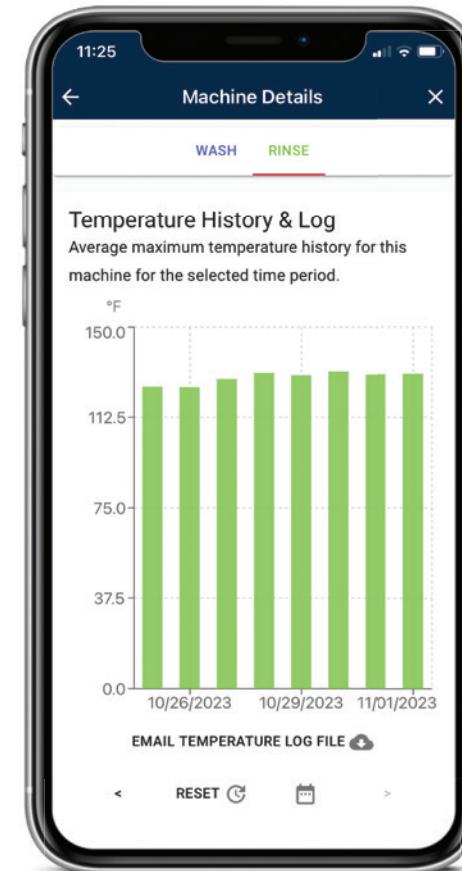
- 1 Large icons, text and progress bar for easy status reading.
- 2 Complete Delime™ saves time and chemicals while helping to ensure optimal performance.
- 3 Configurable NSF-rated pot and pan cycle cleans stubborn, baked-on food soil.
- 4 Self-diagnostics with error codes and troubleshooting reduce downtime.
- 5 Manager menu with easy set up and customization.
- 6 Durable, high-performance touch screen for wet environments.



*CL64 Right to Left machine screen shown

HOBART SMARTCONNECT: PERFORMANCE AT YOUR FINGERTIPS

Connect the CL to the FREE SmartConnect app through the built-in WiFi to monitor & optimize dishroom operations. Create better procedures and enhance performance by monitoring temperatures and sanitization, analyzing usage, consumption and costs, and with emails and troubleshooting for critical events.



Optimize Dishroom Operations

Tracking key dishmachine metrics and apply insights to continuous improvement initiatives.



Temperature Status & Logging

Monitor your sanitization status with current wash and rinse temperatures and downloadable temperature logs.



Machine Status & Alerts

Help reduce dishroom downtime with status updates on all your connected machines, and receive emails when machines report errors or events.



Machine Usage Analyzer

Track machine usage and resource consumption over days, weeks, and months.



Operating Cost Analyzer

Interact with cost overviews of electricity and chemical consumption.



Easily connect with your commercial dishwasher's onboard Wi-Fi.

Scan here for more information and videos on how to get started



HOBART MAKES IT EASY

We believe every dishroom should be able to experience the performance and pride of the legendary Hobart Clean. That's why we make it easy for you to own, operate, and optimize your equipment with personalized service, easy financing, and extensive education and support resources including our insightful blog that gives you access to expert tips, advice, and evolving best practices.



Service

Keep your dishroom running as it should with support from the industry's most extensive factory-trained service network.



Financing

We will work with you to secure financing terms that fit your budget and upgrade you to Hobart Clean for better dishroom performance.



Resources

To help you continually educate your team, we provide access to useful training resources and expert advice online when you need us most.

SELECT THE RIGHT CL CONVEYOR TYPE SOLUTION FOR YOUR DISHROOM

STANDARD FEATURES	advansys™	DWER	VENTLESS	BASE
Automatic Soil Removal (ASR)	●			
Drain Water Energy Recovery (DWER)	●	●		
Ventless Energy Recovery			●	
Complete Delime™ with Booster Guard™	●	●	●	●
Capless Wash Arms	●	●	●	●
NSF Pot & Pan Mode	●	●	●	●
Touchscreen Controls w/SmartConnect	●	●	●	●
Consistent Rinse Performance with Pumped Rinse	●	●	●	●
Drain Water Tempering Kit	Factory Installed	Factory Installed	ACC	ACC
Single Point Electric	●	●	●	
Industry's Lowest Connected Load*	110 Amp	110 Amp	110 Amp	110 Amp
Energy Star 3.0	●	●	●	●
Cost of Ownership Savings	\$\$\$	\$\$	\$\$	\$

*CL44 208V/60Hz single point electrical connection example

ACCESSORIES

- **Direct drive unloader** (not available with the Ventless models)
- **Side loader** (not available with the Ventless models)
- **Blower-dryer** (not available with the Ventless models)
- **Drain water tempering kit (DWT)** for Base and Ventless models
- **Adjustable Short/Standard/Extended Vent Hood**
- **Water Softener, Table Limit Switch**
- **Racks** (Peg Rack, Combo Rack, Sheet Pan Rack, Glass Rack)



Ready to Achieve Hobart Clean?

Call **888-4Hobart** (888-446-2278) or contact us online today to get more information, receive a quote, or request a free cost of operations audit.



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