



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.





# 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.



**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.



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



**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.



**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.

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](http://hobartcorp.com) or call us at 888 4HOBART.