

01 GLASSWASHERS

THE HIGHLIGHTS

advansys™

LXGeR (High Temp)

LXGePR (Low Temp)

COMMON APPLICATIONS

- Stemware
- Glasses
- Mugs

SEGMENT SPECIFIC OPPORTUNITIES

- Bars and restaurants
- Cafes / Coffee shops

An undercounter glasswasher can help solve the problems bars face when using traditional sink washing for glassware. Both high temperature and chemical sanitizing dishwashers leave glasses clean, sanitized and clear of any chemical residue.

With high-temp dishwashers hot water completes the sanitizing process, and the PuriRinse feature on Hobart's chemical sanitizing dishwashers adds a short rinse after chemical sanitization to leave glasses completely clean.

Another benefit of undercounter commercial dishwashers is the energy and water savings. Rather than filling up a sink multiple times with hot water, Hobart LXGeR undercounter glasswashers only need a cold water supply for the high temperature wash and rinse, which reduces electrical use. And ENERGY STAR® certified, high-efficiency machines use less than a gallon of water per rack on high temp units.

Improved labor efficiency is another important benefit. With an undercounter dishwasher keeping dishes clean, bar tenders can mix drinks and serve customers rather than spending their time over a sink, thereby improving the overall experience for customers.

[Click here to learn more about High Temp vs. Low Temp dishmachines](#)

GLASSWASHERS



LXGe Glasswashers: Features and Benefits

LXGeR (High Temp)

LXGePR (Low Temp)

Cleaning Performance

Clogged wash arm alert



PuriRinse - Potable water rinse

Adds a short rinse after chemical sanitization to leave glasses completely clean

N/A



Sense-a-Temp™ - ensures 180° rinse

Kills 99.99% of micro-organisms



N/A

Labor Management

2 cycle times



12" door opening



Short Version - 34 3/8"



Tall Version - 41 7/8"



Energy and Environmental Impact

Steam elimination / Energy Recovery system

Recycles heat energy from steam to save money



N/A

ENERGY STAR® certified



Chemical Optimization

Chemical pumps



Auto Delime cycle

Ensures peak cleaning performance with less chemical consumption



02 UNDERCOUNTER

THE HIGHLIGHTS



LXeR *advansys*

LXeH (Base)

LXeC (Base)

centerline
by **HOBART**

CUH (Hi-Temp Sanitizing)

CUL (Chemical Sanitizing)

Undercounters provide the speed and capacity needed to handle light to medium volume operations. They are good for bars, small restaurants and cafes and satellite kitchens and provide added convenience and labor savings over hand washing or transporting ware items to a central dishroom. LXe units are available in high-temp hot water sanitizing, or cold-temp chemical sanitizing units. A variety of accessories provide added convenience and ergonomics.

COMMON APPLICATIONS

- Plates
- Glasses
- Silverware
- Fully stocked racks

SEGMENT SPECIFIC OPPORTUNITIES

- Small dining facilities
- Local restaurants
- Bars / Cafés
- Health Care Facilities

UNDERCOUNTER DISHMACHINE

advansys™



Centerline CUH



LXe



LXeR

Features and Benefits	Centerline™ CUH / CUL	LXeH / LXeC (Hi Temp) (Chemical)	LXeR
Performance Rating	GOOD	BETTER	BEST
Sanitizing Method	High Temp / Chemical	High Temp / Chemical	High Temp
Wash Cycle Options	Normal & Extended	Normal	Light, Normal & Heavy
Sense-A-Temp™ - ensures 180° rinse Kills 99.99% of micro-organisms	✓	LXeH	✓
NSF Pot & Pan Rating Washes heavy food soils off a variety of ware	N/A	N/A	✓
Smart Display	N/A	N/A	✓
Water consumption	.84 Gal/Rack	.74 Gal/Rack	.62 Gal/Rack
Auto Clean	✓	✓	✓
Door opening	14.46"	17"	17"
Steam elimination / Energy Recovery system Recycles heat energy from steam to save money	N/A	N/A	✓
Low Chemical Alerts and Auto-Prime Simplify chemical changes with less handling of chemicals and elimination of manual priming when starting after chemical changes	N/A	✓	✓
Chemical Pumps Standard	✓	✓	✓
Auto Delime cycle Ensures peak cleaning performance with less chemical consumption	N/A	N/A	✓
ADA Compliant Machine Height	✓	✓	✓
ENERGY STAR® certified	✓	✓	✓

