

Project:

Dover ASD North Salem ES Hobart
4.29.26 LN

From:

11400 Inc.
Ly Nguyen
2551 Horseshoe Road
Lancaster, PA 17601
(717) 392-7429

Job Reference Number: 27696

QUOTE IS VALID THROUGH 8/15/26

QUOTE INCLUDES COST OF FREIGHT TO LOADING DOCK OR RECEIVING AREA. Does not include liftgate, inside delivery, or set in place.

QUOTE BASED ON INCOMPLETE SPECS. CUSTOMER TO VERIFY ALL INFORMATION AND SPECS FOR ACCURACY.

CUSTOMER SHOULD INDICATE TO US IF WE NEED TO REFERENCE A CERTAIN CONTRACT NUMBER, PURCHASING CO-OP, ETC. (I.E. COSTARS, TIPS, PA DGS, DE STATE CONTRACT, ETC.)

CHANGING ANY PART OF QUOTE MAY REQUIRE ENTIRE QUOTE TO BE REPRICED.

NOTE: End user is responsible for ensuring Energy Star Compliance in their state (specifically in MD, NY, NJ, CA, MA, RI).

Proposals are not transferable from recipient.

Recipient:

Item	Qty	Description	Sell	Sell Total
1	1 ea	DISHWASHER, CONVEYOR TYPE Hobart Model No. CL54-BAS+BUILDUP Conveyor Dishwasher, single tank, (245) racks/hour, .47 gallon/rack, Complete Delime with Booster Guard, Touch Screen Controls with diagnostics, troubleshooting, and SmartConnect App, capless wash arms, NSF Pot & Pan mode, pumped rinse, insulated hinged doors, cULus, NSF, ENERGY STAR®, Factory Startup - Free for installations within 100 miles (accessible by public roadway) of a Hobart Service Office during normal business hours with appropriate notice; Installation beyond 100 miles or those not accessible by public roadway will be quoted by Service.	\$37,450.93	\$37,450.93
	1 ea	Oversized units with crated shipping dimensions greater or equal to 72" in length and/or 90" in height. If delivery is to a facility		



Item	Qty	Description	Sell	Sell Total
		without a standard height dock, additional shipping charges will apply depending on the service requested. consult Factory.		
	1 ea	Standard warranty - 1-Year parts, labor & travel time during normal working hours within the USA		
	1 ea	CL54BAS-ELE0AX 208v/60/3-ph Single point connection standard (field convertible to dual point)		
	1 ea	CL54HTE-GAS Gas Tank Heat	\$6,900.07	\$6,900.07
	1 ea	CL54BAS-ERH24K With 24 kW Booster (default)		
	1 ea	CL54BAS-DIR0RL Right to left operation		
	1 ea	WS40-NOINSTALL Water Softening System, 2,527 grains/lb capacity, 5 gallons regeneration volume, & salt alarm, holds 1 bag of salt, pricing DOES NOT include standard installation. INSTALLATION BY AUTHORIZED HOBART SERVICE OFFICE IS RECOMMENDED (NET)	\$3,220.00	\$3,220.00
	1 ea	DWT-CL Drain water tempering kit for CL models	\$1,414.43	\$1,414.43
	1 ea	Installation of DWT kit only (NET)	\$650.00	\$650.00
	2 ea	VNTHD/E-ADJ E-series vent hood domestic (adjustable)	\$1,051.91	\$2,103.82
	1 ea	TBLIM-CL Table limit switch for CL & CLEN series	\$430.75	\$430.75
	1 ea	CL54EN-BASFETSTD Standard feet		
		Existing machine: 851008951		
			ITEM TOTAL:	\$52,170.00

1alt	1 ea	DISHWASHER, CONVEYOR TYPE	\$41,484.56	<Alternate>
		Hobart Model No. CL54-DWR+BUILDUP Conveyor Dishwasher, single tank, Drain Water Energy Recovery with factory-installed drain water tempering kit; (245) racks/hour, .47 gallon/rack, Complete Delime with Booster Guard, Touch Screen Controls with diagnostics, troubleshooting, and SmartConnect App, capless wash arms, NSF Pot & Pan mode, pumped rinse, insulated hinged doors, cULus, NSF, ENERGY STAR®, Factory Startup - Free for installations within 100 miles (accessible by public roadway) of a Hobart Service Office during normal business hours with appropriate notice; Installation beyond 100 miles or those not accessible by public roadway will be quoted by Service.		
	1 ea	Oversized units with crated shipping dimensions greater or equal to 72" in length and/or 90" in height. If delivery is to a facility without a standard height dock, additional shipping charges will apply depending on the service requested. consult Factory.		<Alternate>
	1 ea	Standard warranty - 1-Year parts, labor & travel time during normal working hours within the USA		<Alternate>
	1 ea	CL54DWR-HTE15K Electric tank heat 15kW	\$2,474.02	<Alternate>
	1 ea	CL54DWR-ELE0AX 208v/60/3-ph Single point connection standard (field convertible to dual point)		<Alternate>
	1 ea	CL54DWR-HGTSTD Standard Height 19.5"H x 22"W opening, fits		<Alternate>

Item	Qty	Description	Sell	Sell Total
		full-sized sheet pan, horizontal		
	1 ea	CL54DWR-ERH24K With 24 kW Booster (default)		<Alternate>
	1 ea	CL54DWR-DIR0RL Right to left operation		<Alternate>
	1 ea	CL-BDR0NO Without Blower Dryer		<Alternate>
	1 ea	WS40-NOINSTALL Water Softening System, 2,527 grains/lb capacity, 5 gallons regeneration volume, & salt alarm, holds 1 bag of salt, pricing DOES NOT include standard installation. INSTALLATION BY AUTHORIZED HOBART SERVICE OFFICE IS RECOMMENDED (NET)	\$3,220.00	<Alternate>
	2 ea	VNTHD/E-ADJ E-series vent hood domestic (adjustable)	\$1,054.75	<Alternate>
	1 ea	TBLIM-CL Table limit switch for CL & CLEN series	\$431.91	<Alternate>
	1 ea	CL54EN-BASFETSTD Standard feet		<Alternate>
		Existing machine: 851008951		<Alternate>
ITEM TOTAL: <Alternate>				\$49,719.99
2	2 ea	COMBI OVEN, GAS	\$15,820.00	\$31,640.00



Vulcan Model No. CHEF-62G
 Chef'sCombi 62G, Gas 6-level full-size(GN 2/1) capacity (6) 18" x 26" full-size sheet or (12) 12" x 20" steam pan. All-in-one multifunctional cooking equipment with customizable CombiOS interface, CombiClimateControl, AutoClimate, CombiGuide, MenuMix, & CombiCare. Advanced technologies for premium cooking results with powerful heating, humidity sensor-controlled climate regulation, high-performance dehumidification, controlled even heat distribution and humidifying function. Multi-point food probe, (3) wire racks, retractable sprayer, Ethernet & WiFi enabled, steam generator combi oven, 112,601 BTU, IPX5, cULus, NSF

2 ea CHEFSCOMBI WARRANTY 2 years limited parts & labor warranty, standard

2 ea CHEFSCOMBI NOTE NOTE: Water is a customer supplied utility just like Gas & Electric to the equipment. Proper Water Filtration based on customer water quality is essential to meet the equipment water spec requirements. Verify type of filtration needed based on performing a cold water analysis from the customer site. A suitable Water Treatment System & regular filter replacements coupled with routine cleaning/deliming is required.

2 ea CHEFSCOMBI NOTE 2 NOTE 2: End-User Information (REQUIRED)
 End-user contact information is required at the time of order to support communication for the Chef'sCombi equipment. This includes the end-user's contact name, email address, business name, and location. Collecting this information enables direct communication for important software updates, maintenance reminders (such as chemical reordering and filter replacements), and access to new features, accessories, and best practices. This process helps ensure optimal equipment performance, reduces

Item	Qty	Description	Sell	Sell Total
		downtime, and enhances the overall customer ownership experience.		
	2 ea	CHEF-VCC Chef Assistance Program, a Vulcan Certified Chef conducts 4 hours/location specialized application training with personnel, no charge		
	1 ea	CHEF-STACK2G Stacking connection kit, gas, full, with standard right hinges (62 or 102 gas models) - Must choose a stacking support frame to complete kit.	\$1,221.10	\$1,221.10
	1 ea	CHEF-6NLEG2 Stacked Support Frame 6" (recommended) for full size 62/62 or 62/102	\$545.21	\$545.21
	1 ea	SMF600-SYSTEM SCALEBLOCKER™ Water Treatment, field installed by others at jobsite	\$1,063.69	\$1,063.69
	1 ea	INSTALL-CP-COMBIDUO Certified Plus Installation of first combi duo unit (Stacked): Hobart Service installation includes delivery, set in place, and all connections of unit. Pricing is based on one unit being installed in a location within 100 miles round trip of Hobart Service branch location. Additional charges may apply for locations greater than 100 miles round trip. Removal and disposal of existing unit is a separate charge and must be selected as an additional price. Vulcan water filtration system is recommended to be installed with the Vulcan combi oven. (Non Discountable NET Pricing)	\$2,900.00	\$2,900.00
	2 ea	COMBICERTPLUS-SITESURVEY Pre installation site survey will be completed at no additional cost when Certified Plus installation is purchased. Pre installation site survey will be completed for up to two units at the same location on the same day. Site survey to be completed within a minimum of two weeks of equipment installation. Survey is for a single-trip and within 100 miles round trip of a Hobart Service branch location. Additional charges greater than 100 miles round trip may apply. (Non-Discountable NET Pricing)		
	2 ea	INSTALL-STARTUP Unit commissioned to assure operational start up by trained technician		
	1 ea	INSTALL-WATERFILTERDUO Installation of Vulcan water filtration CB15K/CB30K or Scaleblocker system to combi duo (stacked) Includes removal and disposal of old filter: Hobart Service to install water filtration within 5 feet of new equipment. Note: water filter must be installed in an area with access to replace cartridge and clear of any open flames and heat source. (Filter installation can only be selected with Certified Plus or Certified Installation.) (Non-Discountable NET Pricing)\$500.00	\$500.00	\$500.00
	2 ea	CHEF-62G-120 (VICS62G-81) 120v/60/1-ph, 0.6kW, 5.8 amps		
	2 ea	INS-GAS Installation Kit For Gas Chef'sCombi Ovens, Natural or LP gas (Non-Discountable NET Pricing)	\$625.00	\$1,250.00
	2 ea	VRACK-62 (3) Standard Grab-and-Go Racks for 62 sized Vulcan		

Item	Qty	Description	Sell	Sell Total
	2 ea	Combi, for use with 18" x 26" full sheet pans VRACK-62 (3) Extra Grab-and-Go Racks for 62 sized Vulcan Combi, for use with 18" x 26" full sheet pans (Non-Discountable NET Pricing)	\$155.87	\$311.74
ITEM TOTAL:				\$39,431.74
4	2 cs	OVEN CLEANER Vulcan Model No. CHEF-TAB Packed 1 cs Cleaner Tab - bucket (100) - for use inside the oven as part of the CombiCare cleaning cycles of quick, light, medium, & strong (Non-Discountable NET Pricing)	\$90.00	\$180.00
ITEM TOTAL:				\$180.00
5	1 cs	OVEN CLEANER Vulcan Model No. CHEF-STICK Packed 1 cs Care Stick - bucket (100) - for use in the front descaling box as part of the CombiCare descaling cycle (Non-Discountable NET Pricing)	\$100.00	\$100.00
ITEM TOTAL:				\$100.00
6	1 ea	DISHMACHINE INSTALLATION Custom Model No. INSTALLATION Service: Conveyor Dishwasher & Stand Alone Booster Statement of Work: Hobart Notes-Standard hours M-F 8 to 5 Hobart Service to disconnect all utilities from existing Dish machine, remove from kitchen, haul away and dispose. Hobart Service to receive, deliver, set in place, and fully install new dish machine. Install new stand-alone electric booster supplied by others Verify operation, do a start-up and train operators. Customer Notes- Responsible for contacting chemical company to reconnect chemicals to new machine Responsible for all electrical needs for new dishwasher and booster Included: • New equipment must match the location's current specifications: electrical, gas lines, plumbing/drains, and venting • Installations completed during normal business hours. Monday – Friday; 8:00am – 5:00pm • Receipt of equipment at local installer's office or delivery to customer's facility at a pre-scheduled time • Removal and disposal of existing equipment	\$7,400.00	\$7,400.00

Item	Qty	Description	Sell	Sell Total
		• Uncrating and set-in place in existing location on the ground level • Final hook-ups (within 5 feet) to existing utilities • Validation equipment is working properly upon completion of installation • Removal of packaging materials and rubbish		
		ITEM TOTAL:	\$7,400.00	
7	1 ea	WATER SOFTENER INSTALLATION Custom Model No. WATER SOFTENER INSTALLATION WATER SOFTENER INSTALLATION	\$750.00	\$750.00
		ITEM TOTAL:	\$750.00	
8	1 ea	BOOSTER HEATER, GAS Hatco Model No. PMG-100 Powermite® Booster Heater, gas, 4.75 gal storage capacity, blended phosphate water treatment system, low water cut-off, temp./pressure relief valve, pressure reducing valve, (2) temp./pressure gauges, indicator light & on/off switch, stainless steel tank & front, painted body & legs, 105,000 BTU, UL EPH Classified, CSA, Made in USA	\$10,832.80	\$10,832.80
	1 ea	NOTE: Sale of this product must comply with Hatco's Minimum Resale Price Policy; consult order acknowledgement for details		
	1 ea	NOTE: Includes 24/7 parts & service assistance, call 414-671-6350		
	1 ea	Gas to be specified		
	1 ea	120v/60/1-ph, 360 w, 3.0 amps		
		ITEM TOTAL:	\$10,832.80	
8alt	1 ea	BOOSTER HEATER, GAS Hatco Model No. PMG-200 Powermite® Booster Heater, gas, 4.75 gal storage capacity, blended phosphate water treatment system, low water cut-off, temp./pressure relief valve, pressure reducing valve, (2) temp./pressure gauges, indicator light & on/off switch, stainless steel tank & front, painted body & legs, 195,000 BTU, UL EPH Classified, CSA, Made in USA	\$12,848.55	<Alternate>
	1 ea	NOTE: Sale of this product must comply with Hatco's Minimum Resale Price Policy; consult order acknowledgement for details		<Alternate>
	1 ea	NOTE: Includes 24/7 parts & service assistance, call 414-671-6350		<Alternate>
	1 ea	Gas to be specified		<Alternate>
	1 ea	120v/60/1-ph, 360 w, 3.0 amps		<Alternate>
		ITEM TOTAL: <Alternate>	\$12,848.55	
		Merchandise		\$110,864.54
		Freight		\$96.50
		Total		\$110,961.04

Acceptance: _____ Date: _____

Printed Name: _____

Project Grand Total: \$110,961.04



Project _____
 AIA # _____ SIS # _____
 Item # _____ Quantity _____ C.S.I. Section 114000



CL54-BAS ELECTRIC

High Temperature Rack Conveyor Dishwashing Machine



SPECIFIER STATEMENT

Specified dishwasher will be Hobart CL54 Base electric tank heat model. Features include Complete Delime™ with Delime Notification, Auto Dispensing and Booster Guard™, capless anti-clogging wash arms, 245 racks per hour, 114 gallons per hour pumped final rinse, ENERGY STAR®, insulated ergonomic cabinet style doors, touchscreen controls with WiFi connectivity, and NSF approved pot and pan cycle mode. The wash tank utilizes durable precision pressure sensor monitors in lieu of conventional mechanical floats. The 19.5" standard chamber height will accommodate up to (6) standard sheet pans at a time on an open-end sheet pan rack.

STANDARD FEATURES

- + 114 gallons per hour pumped final rinse
- + 245 racks per hour
- + ENERGY STAR® Certified
- + Complete Delime™ with Delime Notification, Auto Dispensing and Booster Guard™
- + Internal stainless steel pressure-less 24 kW booster heater (70°F rise)
 - Single point electrical connection standard
- + Capless, anti-clogging wash arms
- + Large double door opening for ease of cleaning
- + 19.5" chamber height opening (accepts sheet pans)
- + Doors are insulated & hinged with door interlock switches
- + User-friendly smart touchscreen controls with diagnostics & troubleshooting
- + WiFi connectivity
- + SmartConnect app and cloud with machine status, temperature logs, error code reporting, and cost, consumption and usage analysis
- + Energy saver mode (programmable auto-shut down)
- + NSF rated configurable pot and pan cycle
- + Self-aligning wash manifolds
- + Stainless steel self-draining pump and impeller
- + Sloping scrap screens and deep scrap baskets
- + Rapid return conveyor drive mechanism
- + Service diagnostics
- + Door actuated drain closure
- + Vent fan control

OPTIONS & ACCESSORIES (Available at extra cost)

- ☐ Standard, short, and extended stainless steel vent hoods
- ☐ Direct drive unloader – adds 38" length; Reference spec F48944 for more details
- ☐ Side loader – SL23 adds 23" length, SL30 adds 30" length; Reference specs F40926 and F40927 for more details
- ☐ Blower-dryer – adds 33 1/4" to length; Reference spec F48945 (electric blower-dryer) and F48950 (steam blower-dryer) for more details (ships separate from dishmachine, contact Hobart Service for installation)
- ☐ Drain water tempering kit
- ☐ Flanged feet kit (requires two kits)
- ☐ Higher than standard chamber (24" opening)
- ☐ Table limit switch with 20' cable
- ☐ Correctional package (factory installed, contact Hobart for details)
- ☐ Water hammer arrester
- ☐ Factory-mounted circuit breakers (contact Hobart for details)

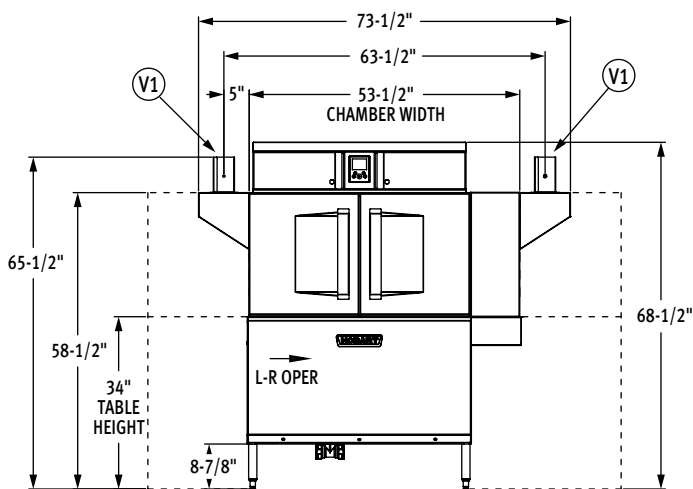
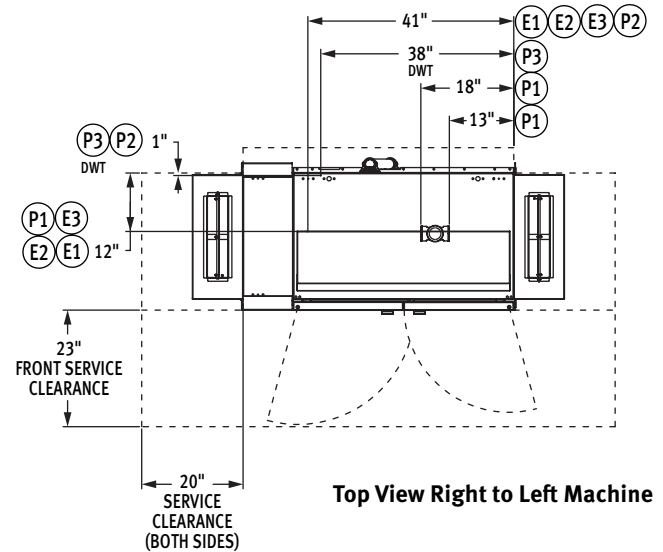
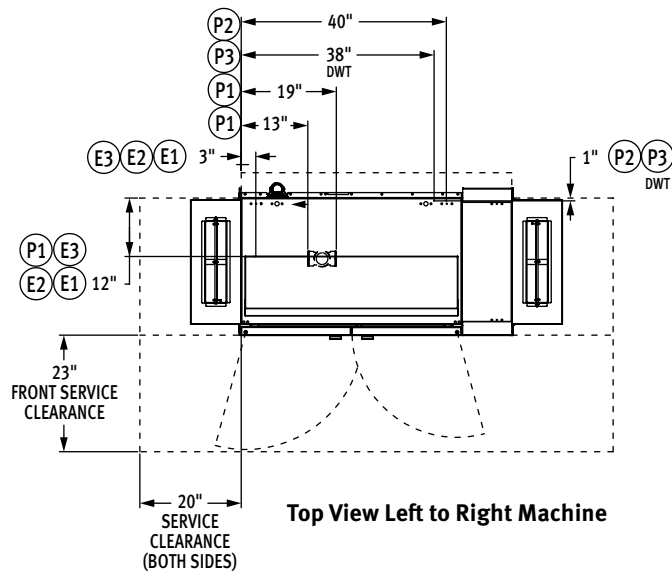
CL SERIES – CL54-BAS ELECTRIC

Approved by _____ Date _____ Approved by _____ Date _____

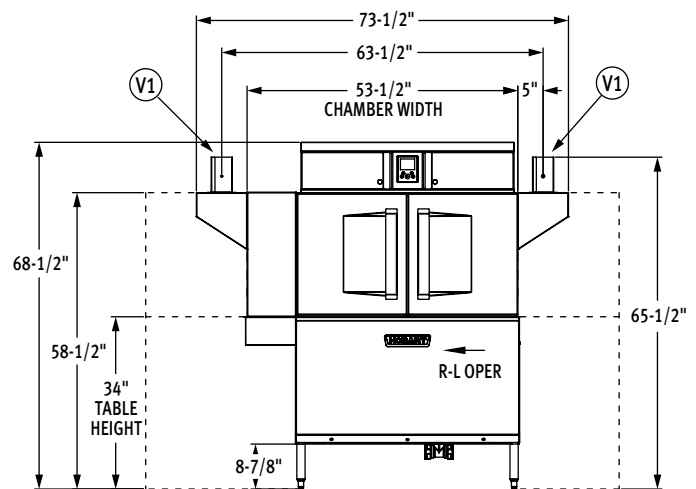


CL54-BAS ELECTRIC

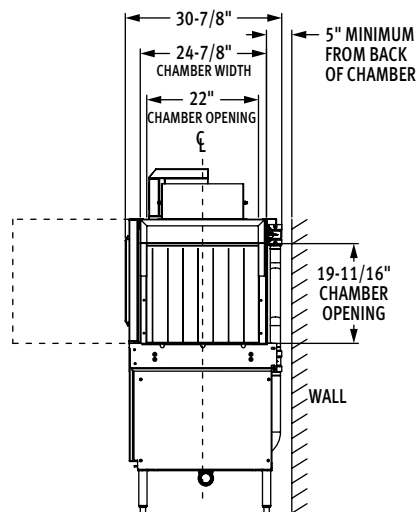
High Temperature Rack Conveyor Dishwashing Machine



Front View Left to Right Machine



Front View Right to Left Machine



Side View

MODEL:
CL54-BAS ELECTRIC
L-R OPERATION
00-563921
REV A

MODEL:
CL54-BAS ELECTRIC
R-L OPERATION
00-563931
REV A



CL54-BAS ELECTRIC

High Temperature Rack Conveyor Dishwashing Machine

LEGEND

Electrical Connections	
SINGLE POINT CONNECTION	
E1	Electric connection, single point: motors, controls, tank heat, with 24kW electric booster heater, 65" AFF.
DUAL POINT CONNECTION WITH BOOSTER	
E2	Electric connection: motors, tank heat, 62" AFF.
E3	Electric connection: controls, 24kW booster heater, 65" AFF.
Plumbing Connections	
P1	Drain: 2" FPT, 7-3/8" AFF, two possible connections; may be drained to either side of drain housing, plug opposite side.
P2	Common hot water connection: 1/2" FPT, 12" AFF. See plumbing notes for required temperatures.
P3	Optional drain water tempering. Cold water connection: 1/2" FPT, 12" AFF, cold temperature 80°F maximum.
Vent Connections	
V1	Optional vent hoods: 4" x 16" vent stack with damper. Load end 200 CFM, unload end 400 CFM.

SPECIFICATIONS

Capacities

Racks per Hour (NSF rated)	245
Wash Tank (U.S. gallons)	23
Conveyor Speed (feet per minute)	6.8

Motor Horsepower

Drive	1/6
Wash	2
Final Rinse	2/3

Water Consumption

U.S. Gallons per Hour	114
U.S. Gallons per Rack	.047
Peak Drain Flow (U.S. gallons per minute)	38

Heating

Tank Heat, Electric (kW)	15
Electric Booster (built-in) (kW for 70°F rise)	24
Electric Booster (field conversion) (kW for 40°F rise)	12

Venting

Load End (minimum CFM)	200
Unload End (minimum CFM)	400

Shipping Weight (approximate) 625 lbs.

Crated Dimensions 63"L x 38"W x 79"H

E1	Single Point Electrical Connection with Internal Booster	
Voltage	(E1) Motors, Controls, Tank Heat, 24kW Booster Heater	
	Rated Amps	Minimum Supply Circuit Ampacity/Maximum Protective Device
208/60/3	126.2	150
240/60/3	114.3	150
480/60/3	59.0	70
600/60/3	44.9	60

E2	Dual Point Electrical Connection with Internal Booster (Field Conversion Only)			
E3	(E2) Motors, Tank Heat		(E3) Controls, 24kW Booster Heater	
Voltage	Rated Amps	Minimum Supply Circuit Ampacity/Maximum Protective Device	Rated Amps	Minimum Supply Circuit Ampacity/Maximum Protective Device
208/60/3	51.1	70	75.1	90
240/60/3	48.1	60	66.2	80
480/60/3	24.5	30	34.5	40
600/60/3	16.7	20	28.2	35

WARNING: Electrical and grounding connections must comply with the applicable portions of the National Electrical Code and/or other local electrical codes.

CAUTION: Certain materials including silver, aluminum, and pewter are attacked by sodium hypochlorite (liquid bleach).

ATTN: Plumbing connections must comply with applicable sanitary, safety and plumbing codes.



CL54-BAS ELECTRIC

High Temperature Rack Conveyor Dishwashing Machine

Plumbing Notes: Water hammer arrestor (meeting ASSE-1010 standard or equivalent) to be supplied (by others) in common water supply line at service connection.

Recommended water hardness to be 3 grains or less for best results.

Minimum incoming hot water temperatures:

110°F for 24kW internal booster

140°F for 12kW field converted internal booster

180°F without internal booster for high temperature sanitizing

130°F without internal booster for chemical sanitizing

Building flowing water pressure to dish machine is 20 to 65 PSI at the machine.

For convenience when cleaning, water tap should be installed near machine with heavy duty hose and squeeze valve.

For chemical sanitizing applications, feeder must be certified to NSF Standard 29.

Miscellaneous Notes: All dimensions taken from floor line may be increased approximately 3/4" or decreased 1/2".

For HTS, add 4-5/16" to all dimensions above table line.

For HTS, add 15 lbs. to the domestic shipping weight of each model.

For optimal performance, Hobart recommends maintaining a dishroom temperature of 65°F (18°C) or higher, as lower temperatures may hinder the machine's capacity to operate effectively (with lower performance as ambient temperature decreases).

Electrical Note: Dishmachine not provided with internal GFCI protection.

CL54-BAS Electric Heat Dissipation

Booster	BTU/HR.	
	Latent	Sensible
Without Booster	18,500	7,900
12kW Booster	26,600	11,400
24kW Booster	37,500	16,100

NOTE: 24kW Booster Heater field convertible to 12kW when 140°F incoming water provided. (Conversion instructions located in machine control box. Contact factory for 12kW booster amperage ratings.)

NOTE: Additional Voltages and Amperages are available, see document F48913.

VENT HOOD OPTIONS (Adjustable, vent stack can be adjusted 1" to either side)

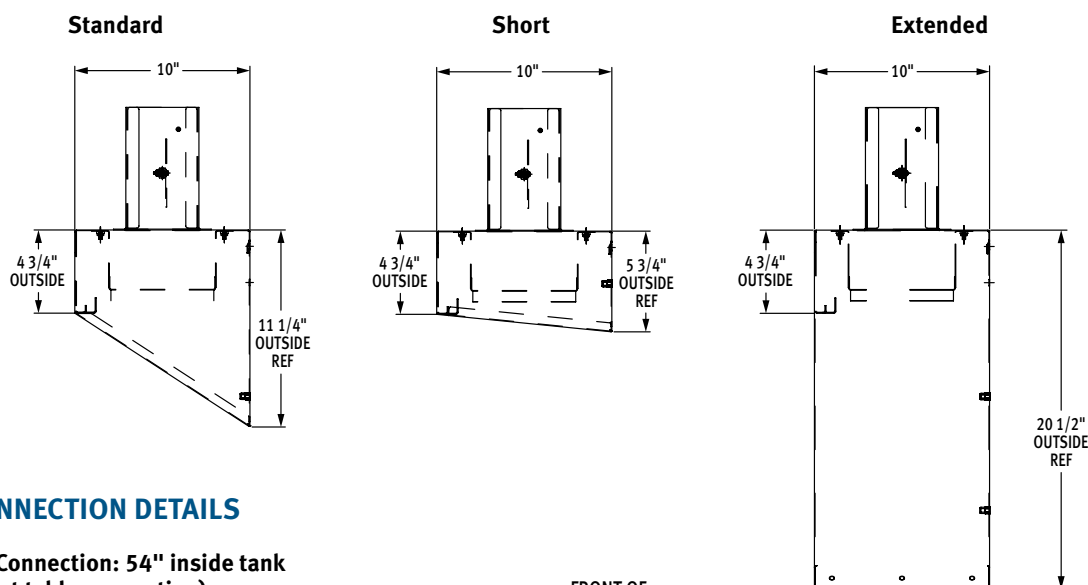
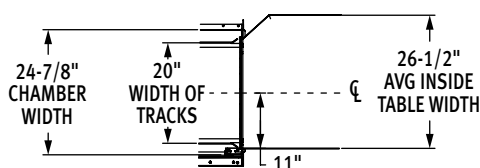
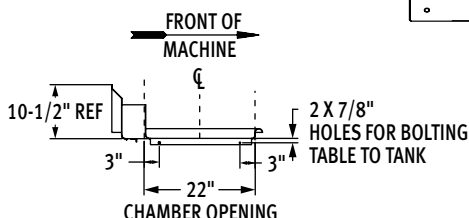


TABLE CONNECTION DETAILS

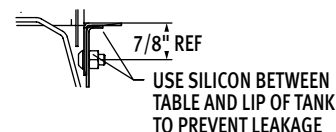
**Tabling Connection: 54" inside tank
(at table connection)**



Suggested Track and Table Layout



**View Showing Hole Locations in
Turned Down Portion of Table**



**Sectional View Showing
Table Connections**

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



Oversized Equipment Quick Reference Guide

Oversized units with crated shipping dimensions greater or equal to 72" in length and/or 90" in height. If delivery is to a facility without a standard height dock, additional shipping charges will apply depending on the service requested.



DOOR TYPES	CONVEYOR TYPES (CL, FT)	PREP WASHERS	TURBOWASHERS (TW), TOTEWASHERS (CL64T) WASTE PULPERS (WPS)	WRAPPING SYSTEM (NGW)
- AM15T - AM15VLT	- CL44eN-ADV - CL44eNVL - All 54" Models or Greater - All FT Models	- PW10eR - PW20eR - PWVeR	All Models	All Models



G, R and A SERIES	UNDERCOUNTERS (UHT, UHD, ULT, TU)	PREP TABLES (UST, USD, UPT, UPD, TS, TB)	EQUIPMENT STANDS (TE)	UNDERCOUNTERS (CLUC) & PREP TABLES (CLPT)
- All Roll-In & Roll-Thru Models - All Three Section Models	All 72" Models or Greater	- TB - 60" Models or Greater - TS - 66" Models or Greater - All 72" Models or Greater	All Models 48" or Greater	All 72" Models or Greater



THE INFORMATION PROVIDED IS TO BE USED AS A QUICK REFERENCE GUIDE ONLY. PLEASE CONSULT ITW FEG CUSTOMER CARE FOR UNITS NOT LISTED OR ANY QUESTIONS SURROUNDING DELIVERY OPTIONS.



701 S Ridge Avenue, Troy, OH 45374
1-888-4HOBART • www.hobartservice.com

WATER SOFTENING SYSTEMS – WS-40



FEATURES:

Operating Profile

Softener will remove hardness to less than 1/2 gpg when operated in accordance with the operating instructions. The system includes two tanks. This duplex configuration operates with one tank on-line during service. During regeneration cycles, one tank will provide water to service and to the regenerating tank. A water meter initiates system regeneration. The water meter measures the processed volume and is adjustable. Service flow is up-flow and regeneration flow is down-flow.

Regeneration Control Valve

The regeneration control valve is top mounted (top of media tank), and manufactured from non-corrosive materials. Control valve does not weigh more than four pounds. Control valve provides service and regeneration control for two media tanks. Inlet and outlet ports accept a quick connect, double o-ring sealed adapter. Interconnection between tanks are made through the regeneration valve with a quick connect adapter. Control valve operates using a minimum inlet pressure of 15 psi. Pressure is used to drive all valve functions. No electric hook-up is required. Control valve incorporates four operational cycles including; service, brine draw, slow rinse, and a combined fast rinse and brine refill. Service cycle operates in an up-flow direction. The brine cycle flows down-flow, opposite the service flow, providing a countercurrent regeneration. Control valve contains a fixed orifice eductor nozzle and self-adjusting backwash flow control. The control valve will prevent the bypass of hard water to service during the regeneration cycle.

Media Tanks

The tanks are designed for a maximum working pressure of 125 psi and hydrostatically tested at 300 psi. Tanks are made of engineered plastic with a 2.5 in. threaded top opening. Each tank is NSF approved. Upper distribution system is of a slot design. Lower distribution system is of a flat plate design. Distributors will provide even flow of regeneration water and the collection of processed water.

Conditioning Media

Each softener will include uniform bead cation resin having a minimum exchange capacity of 30,000 grains/ft³ when regenerated with 15.0 lbs/ft³. The media is solid, of a proper particle size and contains no plates, shells, agglomerates or other shapes, which might interfere with the normal function of the water softener.

Brine System

A combination salt storage and brine production tank is manufactured of corrosion resistant, plastic. The brine tank has a chamber to house the brine valve assembly. The brine float assembly allows for adjustable salt settings and provides for a shut-off to the brine refill. The brine tank includes a safety over-flow connection to be plumbed to a suitable drain.

Salt Alarm

Salt alarm consists of an alarm box and a brine sensor. Brine sensor is mounted internally on the grid plate and operates on the specific gravity of proper brine concentration. An alarm condition is triggered when the concentration falls below acceptable level for more than 15 minutes. The alarm is both an 80-db audible alarm every 3 seconds and a red LED flash every 7 seconds. The alarm box operates on three AA batteries and connects to the brine sensor with a standard 2-wire phone cord (7' phone cord supplied).

MODEL:

☐ Model WS-40

Specifications, Details and Dimensions on Back.



Model WS-40



Salt Alarm

WATER SOFTENING SYSTEMS - WS-40

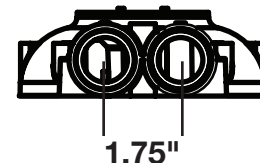
WATER SOFTENING SYSTEMS – WS-40

HOBART

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System Components

Media Vessel (qty) Size(2) 6 x 13"
 Media Vessel ConstructionFiberglass Wrapped Engineered Plastic
 Empty Bed Volume0.16 ft³
 Media TypeUniform Bead Cation Resin
 Media Volume0.16 ft³
 Bed DepthPacked
 Free BoardNone
 Riser Tube1" CPVC
 Distributor
 Upper0.012" Slots, Engineered Plastic Basket
 Lower0.009" Slots, Stainless Steel Flat Plate
 Under beddingNone
 Regeneration ControlNon-electric Use Meter
 Regeneration TypeCountercurrent
 Meter Type0.30 - 25.00 gpm Polypropylene Turbine



Inlet Water Quality

Pressure Range15 – 125 psi Dynamic Pressure
 Temperature Range35 – 160° F
 Temperature (Continuous)150° F
 pH Range5 – 10 SU
 Free Chlorine Cl₂ (Max.)2.0 mg/l
 Hardness as CaCO₃ (Max.)30 gpg

Operating Specs

Flow Range (15 / 30 psig)9.1 – 15.2 gpm
 Flow ConfigurationAlternating
 Dimensions (width x depth x height)14 x 14 x 22"
 Weight (Operating / Shipping)110 / 60 lbs.

Connections

Inlet / Outlet ConnectionsCustom Adapter and Bracket
 Drain Connection0.375" Tube
 Brine Line Connection0.375" Tube (internal)
 Overflow Connection0.375" Tube
 PowerNone
 Salt Alarm3 AA Batteries

System Part Numbers

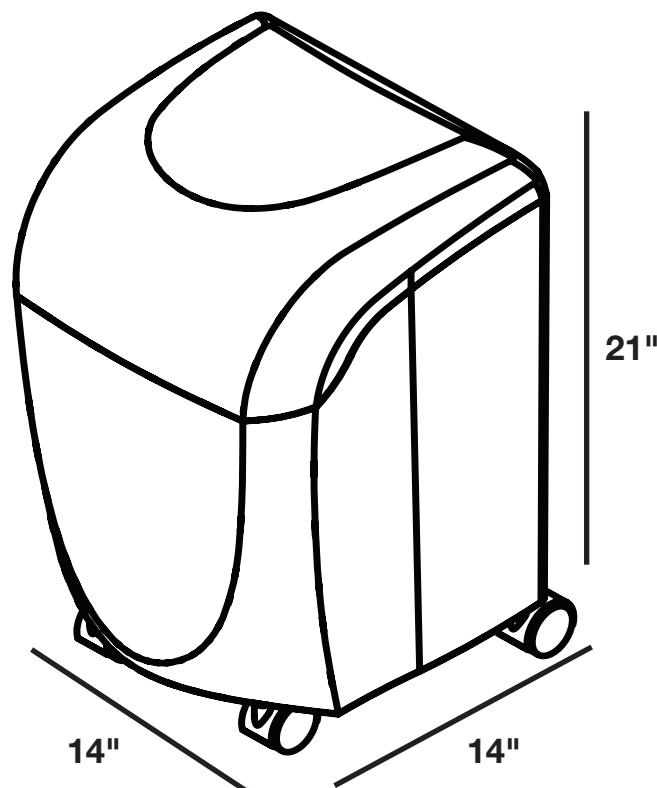
WS-40, Compact Cabinet Softener913091-123

Brine Tank Options

Tank Description206 Cabinet
 Tank Height22"
 Tank Footprint14 x 14"
 MaterialHDPE
 Salt Capacity40 lbs.

Regeneration Specifications

Regeneration Volume5 gallons
 Regeneration Time11 minutes
 Backwash Flow Control0.70 gpm
 Brine Refill Flow Control0.20 gpm



Disc Selection

(Compensated Hardness*)

Setting	Capacity	Efficiency	Dosing	Meter Disc	1	2	3	4	5	6	7	8
1.0 lbs.	2,527 grains	2,527 gr./lb.	5.5 lbs./ft ³		4	8	11	15	19	23	27	30
Gallons/Regeneration:					583	282	194	146	117	97	83	73
Flow during regeneration (@ 15 psig):					9.1	9.1	9.1	9.1	8.4	6.6	5.4	4.4

*Compensated hardness in gpg = Hardness + (3 x Fe in mg/l)

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



Project _____
 AIA # _____ SIS # _____
 Item # _____ Quantity _____ C.S.I. Section 114000



CL54-DWR ELECTRIC

High Temperature Rack Conveyor Dishwashing Machine



SPECIFIER STATEMENT

Specified dishwasher will be Hobart CL54 Drain Water Energy Recovery electric tank heat model. Features include Drain Water Energy Recovery (DWER), Complete Delime™ with Delime Notification, Auto Dispensing and Booster Guard™, capless anti-clogging wash arms, 245 racks per hour, 114 gallons per hour pumped final rinse, ENERGY STAR®, insulated ergonomic cabinet style doors, touchscreen controls with WiFi connectivity, and NSF approved pot and pan cycle mode. The wash tank utilizes durable precision pressure sensor monitors in lieu of conventional mechanical floats. The 19.5" standard chamber height will accommodate up to (6) standard sheet pans at a time on an open-end sheet pan rack.

STANDARD FEATURES

- + 114 gallons per hour pumped final rinse
- + 245 racks per hour
- + Drain Water Energy Recovery (DWER)
- + Drain water tempering kit (factory installed)
- + ENERGY STAR® Certified
- + Complete Delime™ with Delime Notification, Auto Dispensing and Booster Guard™
- + Internal stainless steel pressure-less 24 kW booster heater (70°F rise)
 - Single point electrical connection standard
- + Capless, anti-clogging wash arms
- + Large double door opening for ease of cleaning
- + 19.5" chamber height opening (accepts sheet pans)
- + Doors are insulated & hinged with door interlock switches
- + User-friendly smart touchscreen controls with diagnostics & troubleshooting
- + WiFi connectivity
- + SmartConnect app and cloud with machine status, temperature logs, error code reporting, and cost, consumption and usage analysis
- + Energy saver mode (programmable auto-shut down)
- + NSF rated configurable pot and pan cycle
- + Self-aligning wash manifolds
- + Stainless steel self-draining pump and impeller
- + Sloping scrap screens and deep scrap baskets
- + Rapid return conveyor drive mechanism
- + Service diagnostics
- + Door actuated drain closure
- + Vent fan control

OPTIONS & ACCESSORIES (Available at extra cost)

- ☐ Standard, short, and extended stainless steel vent hoods
- ☐ Direct drive unloader – adds 38" length; Reference spec F48944 for more details
- ☐ Side loader – SL23 adds 23" length, SL30 adds 30" length; Reference specs F40926 and F40927 for more details
- ☐ Blower-dryer – adds 33 1/4" to length; Reference spec F48945 (electric blower-dryer) and F48950 (steam blower-dryer) for more details (ships separate from dishmachine, contact Hobart Service for installation)
- ☐ Flanged feet kit (requires two kits)
- ☐ Higher than standard chamber (24" opening)
- ☐ Table limit switch with 20' cable
- ☐ Correctional package (factory installed, contact Hobart for details)
- ☐ Water hammer arrester
- ☐ Factory-mounted circuit breakers (contact Hobart for details)

CL SERIES – CL54-DWR ELECTRIC

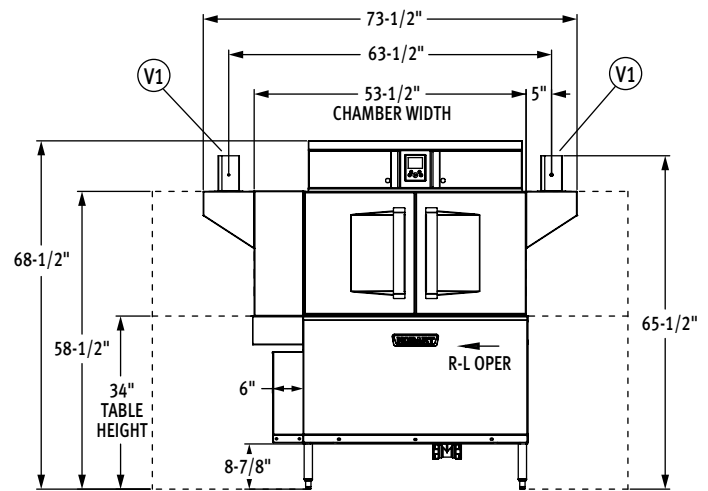
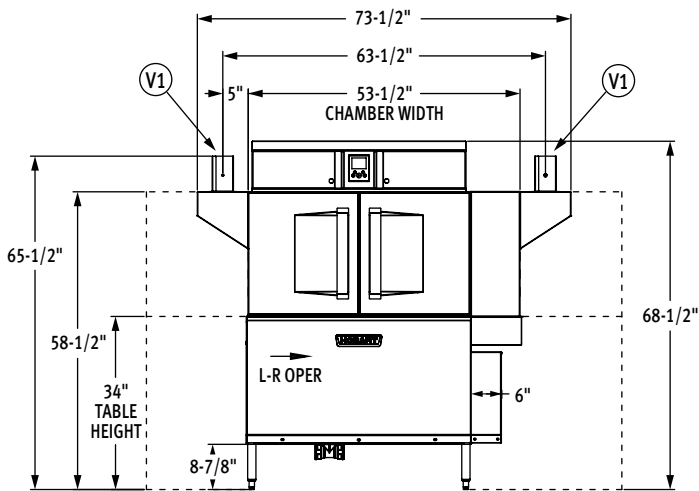
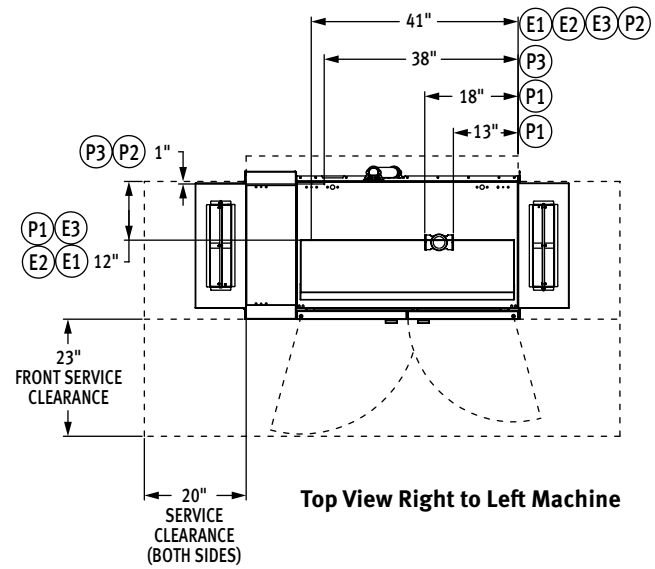
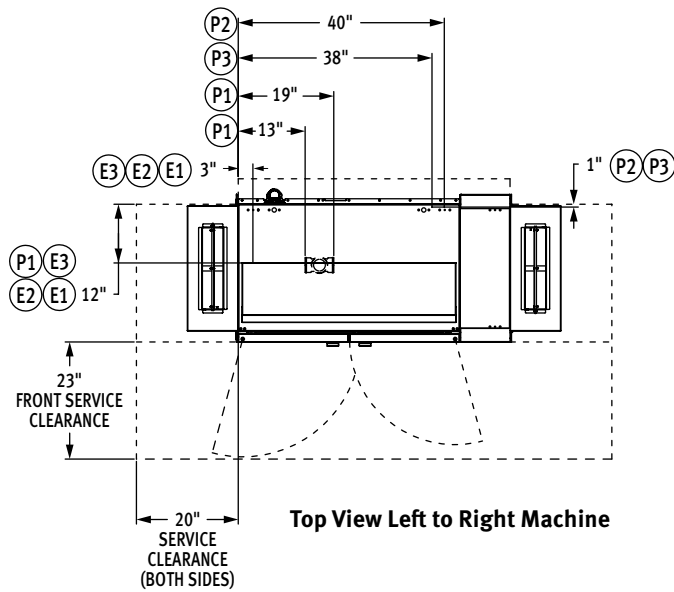
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CL54-DWR ELECTRIC

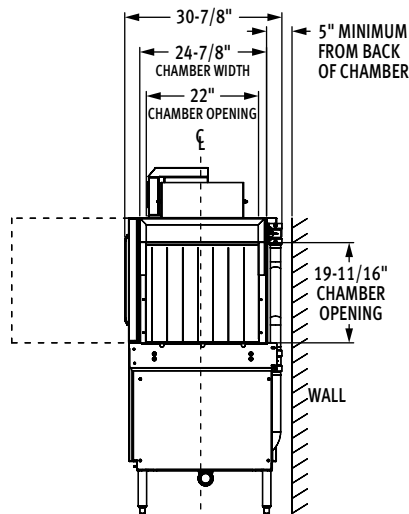
High Temperature Rack Conveyor

Dishwashing Machine



Front View Left to Right Machine

Front View Right to Left Machine



Side View

MODEL:
CL54-DWR ELECTRIC
L-R OPERATION
00-563921
REV A

MODEL:
CL54-DWR ELECTRIC
R-L OPERATION
00-563931
REV A



CL54-DWR ELECTRIC

High Temperature Rack Conveyor Dishwashing Machine

LEGEND

Electrical Connections	
SINGLE POINT CONNECTION	
E1	Electric connection, single point: motors, controls, tank heat, with 24kW electric booster heater, 65" AFF.
DUAL POINT CONNECTION WITH BOOSTER	
E2	Electric connection: motors, tank heat, 62" AFF.
E3	Electric connection: controls, 24kW booster heater, 65" AFF.
Plumbing Connections	
P1	Drain: 2" FPT, 7-3/8" AFF, two possible connections; may be drained to either side of drain housing, plug opposite side.
P2	Hot water connection: 1/2" FPT, 12" AFF, 24kW booster, 110°F minimum.
P3	Cold water connection: 1/2" FPT, 12" AFF, 55°F minimum.
Vent Connections	
V1	Optional vent hoods: 4" x 16" vent stack with damper. Load end 200 CFM, unload end 400 CFM.

SPECIFICATIONS

Capacities

Racks per Hour (NSF rated)	245
Wash Tank (U.S. gallons)	23
Conveyor Speed (feet per minute)	6.8

Motor Horsepower

Drive	1/6
Wash	2
Final Rinse	2/3
Drain Water Energy Recovery	1/5

Water Consumption

U.S. Gallons per Hour	114
U.S. Gallons per Rack	.047
Peak Drain Flow (U.S. gallons per minute)	38

Heating

Tank Heat, Electric (kW)	1
5	
Electric Booster (built-in) (kW for 70°F rise)	24

Venting

Load End (minimum CFM)	200
Unload End (minimum CFM)	400

Shipping Weight (approximate) 655 lbs.

Crated Dimensions 69"L x 38"W x 79"H

E1	Single Point Electrical Connection with Internal Booster	
Voltage	(E1) Motors, Controls, Tank Heat, 24kW Booster Heater	
	Rated Amps	Minimum Supply Circuit Ampacity/Maximum Protective Device
208/60/3	126.2	150
240/60/3	114.3	150
480/60/3	59.0	70
600/60/3	44.9	60

E2	Dual Point Electrical Connection with Internal Booster (Field Conversion Only)			
E3	(E2) Motors, Tank Heat		(E3) Controls, 24kW Booster Heater	
Voltage	Rated Amps	Minimum Supply Circuit Ampacity/Maximum Protective Device	Rated Amps	Minimum Supply Circuit Ampacity/Maximum Protective Device
208/60/3	51.1	70	75.1	90
240/60/3	48.1	60	66.2	80
480/60/3	24.5	30	34.5	40
600/60/3	16.7	20	28.2	35

WARNING: Electrical and grounding connections must comply with the applicable portions of the National Electrical Code and/or other local electrical codes.

CAUTION: Certain materials including silver, aluminum, and pewter are attacked by sodium hypochlorite (liquid bleach).

ATTN: Plumbing connections must comply with applicable sanitary, safety and plumbing codes.



CL54-DWR ELECTRIC

High Temperature Rack Conveyor

Dishwashing Machine

Plumbing Notes: Water hammer arrestor (meeting ASSE-1010 standard or equivalent) to be supplied (by others) in common water supply line at service connection.

Recommended water hardness to be 3 grains or less for best results.

110°F minimum incoming hot water temperature.

Building flowing water pressure to dish machine is 20 to 65 PSI at the machine.

For convenience when cleaning, water tap should be installed near machine with heavy duty hose and squeeze valve.

Miscellaneous Notes: All dimensions taken from floor line may be increased approximately 3/4" or decreased 1/2".

For HTS, add 4-5/16" to all dimensions above table line.

For HTS, add 15 lbs. to the domestic shipping weight of each model.

For optimal performance, Hobart recommends maintaining a dishroom temperature of 65°F (18°C) or higher, as lower temperatures may hinder the machine's capacity to operate effectively (with lower performance as ambient temperature decreases).

Electrical Note: Dishmachine not provided with internal GFCI protection.

CL54-DWR Electric Heat Dissipation

Booster	BTU/HR.	
	Latent	Sensible
24kW Booster	37,500	16,100

NOTE: Additional Voltages and Amperages are available, see document F48913.

VENT HOOD OPTIONS (Adjustable, vent stack can be adjusted 1" to either side)

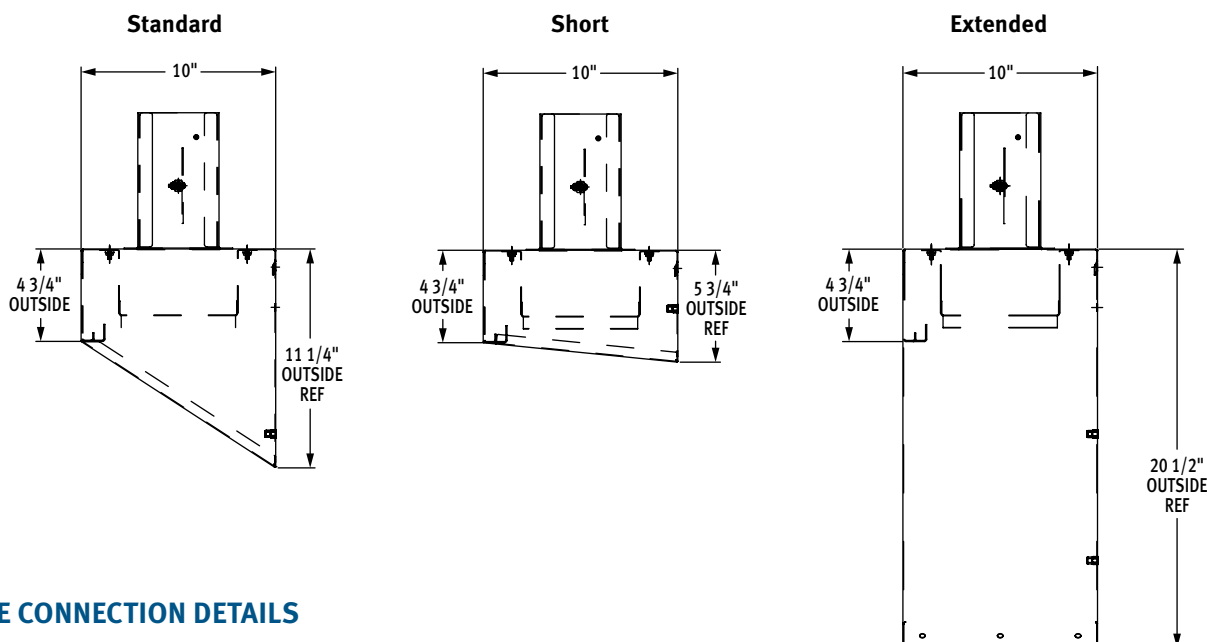
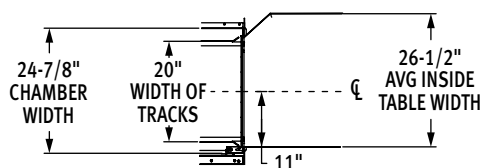
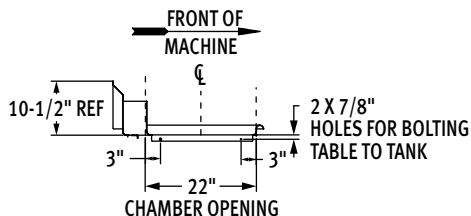


TABLE CONNECTION DETAILS

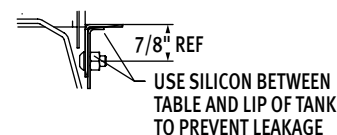
Tabling Connection: 54" inside tank
(at table connection)



Suggested Track and Table Layout



View Showing Hole Locations in Turned Down Portion of Table



Sectional View Showing Table Connections

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



Oversized Equipment Quick Reference Guide

Oversized units with crated shipping dimensions greater or equal to 72" in length and/or 90" in height. If delivery is to a facility without a standard height dock, additional shipping charges will apply depending on the service requested.

HOBART

DOOR TYPES	CONVEYOR TYPES (CL, FT)	PREP WASHERS	TURBOWASHERS (TW), TOTEWASHERS (CL64T) WASTE PULPERS (WPS)	WRAPPING SYSTEM (NGW)
- AM15T - AM15VLT	- CL44eN-ADV - CL44eNVL - All 54" Models or Greater - All FT Models	- PW10eR - PW20eR - PWVeR	All Models	All Models



G, R and A SERIES	UNDERCOUNTERS (UHT, UHD, ULT, TU)	PREP TABLES (UST, USD, UPT, UPD, TS, TB)	EQUIPMENT STANDS (TE)	UNDERCOUNTERS (CLUC) & PREP TABLES (CLPT)
- All Roll-In & Roll-Thru Models - All Three Section Models	All 72" Models or Greater	- TB - 60" Models or Greater - TS - 66" Models or Greater - All 72" Models or Greater	All Models 48" or Greater	All 72" Models or Greater



THE INFORMATION PROVIDED IS TO BE USED AS A QUICK REFERENCE GUIDE ONLY. PLEASE CONSULT ITW FEG CUSTOMER CARE FOR UNITS NOT LISTED OR ANY QUESTIONS SURROUNDING DELIVERY OPTIONS.



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WATER SOFTENING SYSTEMS – WS-40



FEATURES:

Operating Profile

Softener will remove hardness to less than 1/2 gpg when operated in accordance with the operating instructions. The system includes two tanks. This duplex configuration operates with one tank on-line during service. During regeneration cycles, one tank will provide water to service and to the regenerating tank. A water meter initiates system regeneration. The water meter measures the processed volume and is adjustable. Service flow is up-flow and regeneration flow is down-flow.

Regeneration Control Valve

The regeneration control valve is top mounted (top of media tank), and manufactured from non-corrosive materials. Control valve does not weigh more than four pounds. Control valve provides service and regeneration control for two media tanks. Inlet and outlet ports accept a quick connect, double o-ring sealed adapter. Interconnection between tanks are made through the regeneration valve with a quick connect adapter. Control valve operates using a minimum inlet pressure of 15 psi. Pressure is used to drive all valve functions. No electric hook-up is required. Control valve incorporates four operational cycles including; service, brine draw, slow rinse, and a combined fast rinse and brine refill. Service cycle operates in an up-flow direction. The brine cycle flows down-flow, opposite the service flow, providing a countercurrent regeneration. Control valve contains a fixed orifice eductor nozzle and self-adjusting backwash flow control. The control valve will prevent the bypass of hard water to service during the regeneration cycle.

Media Tanks

The tanks are designed for a maximum working pressure of 125 psi and hydrostatically tested at 300 psi. Tanks are made of engineered plastic with a 2.5 in. threaded top opening. Each tank is NSF approved. Upper distribution system is of a slot design. Lower distribution system is of a flat plate design. Distributors will provide even flow of regeneration water and the collection of processed water.

Conditioning Media

Each softener will include uniform bead cation resin having a minimum exchange capacity of 30,000 grains/ft³ when regenerated with 15.0 lbs/ft³. The media is solid, of a proper particle size and contains no plates, shells, agglomerates or other shapes, which might interfere with the normal function of the water softener.

Brine System

A combination salt storage and brine production tank is manufactured of corrosion resistant, plastic. The brine tank has a chamber to house the brine valve assembly. The brine float assembly allows for adjustable salt settings and provides for a shut-off to the brine refill. The brine tank includes a safety over-flow connection to be plumbed to a suitable drain.

Salt Alarm

Salt alarm consists of an alarm box and a brine sensor. Brine sensor is mounted internally on the grid plate and operates on the specific gravity of proper brine concentration. An alarm condition is triggered when the concentration falls below acceptable level for more than 15 minutes. The alarm is both an 80-db audible alarm every 3 seconds and a red LED flash every 7 seconds. The alarm box operates on three AA batteries and connects to the brine sensor with a standard 2-wire phone cord (7' phone cord supplied).

MODEL:

☐ Model WS-40

Specifications, Details and Dimensions on Back.



Model WS-40



Salt Alarm

WATER SOFTENING SYSTEMS - WS-40

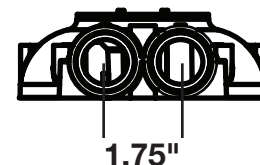
WATER SOFTENING SYSTEMS – WS-40

HOBART

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System Components

Media Vessel (qty) Size(2) 6 x 13"
 Media Vessel ConstructionFiberglass Wrapped Engineered Plastic
 Empty Bed Volume0.16 ft³
 Media TypeUniform Bead Cation Resin
 Media Volume0.16 ft³
 Bed DepthPacked
 Free BoardNone
 Riser Tube1" CPVC
 Distributor
 Upper0.012" Slots, Engineered Plastic Basket
 Lower0.009" Slots, Stainless Steel Flat Plate
 Under beddingNone
 Regeneration ControlNon-electric Use Meter
 Regeneration TypeCountercurrent
 Meter Type0.30 - 25.00 gpm Polypropylene Turbine



Inlet Water Quality

Pressure Range15 – 125 psi Dynamic Pressure
 Temperature Range35 – 160° F
 Temperature (Continuous)150° F
 pH Range5 – 10 SU
 Free Chlorine Cl₂ (Max.)2.0 mg/l
 Hardness as CaCO₃ (Max.)30 gpg

Operating Specs

Flow Range (15 / 30 psig)9.1 – 15.2 gpm
 Flow ConfigurationAlternating
 Dimensions (width x depth x height)14 x 14 x 22"
 Weight (Operating / Shipping)110 / 60 lbs.

Connections

Inlet / Outlet ConnectionsCustom Adapter and Bracket
 Drain Connection0.375" Tube
 Brine Line Connection0.375" Tube (internal)
 Overflow Connection0.375" Tube
 PowerNone
 Salt Alarm3 AA Batteries

System Part Numbers

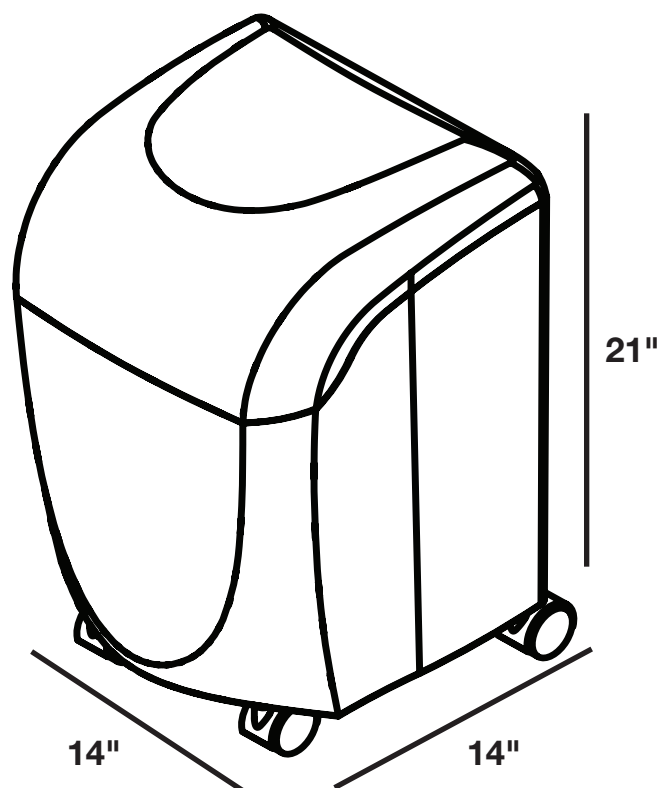
WS-40, Compact Cabinet Softener913091-123

Brine Tank Options

Tank Description206 Cabinet
 Tank Height22"
 Tank Footprint14 x 14"
 MaterialHDPE
 Salt Capacity40 lbs.

Regeneration Specifications

Regeneration Volume5 gallons
 Regeneration Time11 minutes
 Backwash Flow Control0.70 gpm
 Brine Refill Flow Control0.20 gpm



Disc Selection

(Compensated Hardness*)

Setting	Capacity	Efficiency	Dosing	Meter Disc	1	2	3	4	5	6	7	8
1.0 lbs.	2,527 grains	2,527 gr./lb.	5.5 lbs./ft ³		4	8	11	15	19	23	27	30
			Gallons/Regeneration:		583	282	194	146	117	97	83	73
			Flow during regeneration (@ 15 psig):		9.1	9.1	9.1	9.1	8.4	6.6	5.4	4.4

*Compensated hardness in gpg = Hardness + (3 x Fe in mg/l)

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



CHEF'SCOMBI 62G

Gas 6 Level - Full Size Steam Generator Combi



SPECIFIER STATEMENT

Chef'sCombi 62G 6-level all-in-one multifunctional cooking equipment: convection, steam cooking, roasting, grilling, baking, air frying, poaching, simmering, low temperature cooking, defrosting, regeneration, and holding. Advanced cooking technologies for premium cooking results with a steam generator, powerful heating elements, humidity sensor-controlled climate regulation, high-performance dehumidification, and controlled even heat distribution.

Exterior Dimensions:

Combi: 35.35"H x 41.02"W x 41.06"D

Capacity:

(12) 12" x 20" hotel pans or
(6) 18" x 26" full sheet pans

Project _____

AIA # _____ SIS # _____

Item # _____ Quantity _____ C.S.I. Section 114000

MODELS

- ☐ **CHEF-62G-120** (VICS62G-81) 6 Level - Full Size, 120v
- ☐ **CHEF-62G-208** (VICS62G-82) 6 Level - Full Size, 208v
- ☐ **CHEF-62G-240** (VICS62G-83) 6 Level - Full Size, 240v

Note: Right-hinged doors are standard. Left-hinged door (L) and Auto Grease Removal (GR) models are also available.

TRAINING

Complimentary training support:

Enjoy a free 4-hour training session with a Vulcan Certified Chef anywhere in the USA with every Chef'sCombi purchase.

STANDARD FEATURES

- **GlobalOS** offers fast, intuitive control with a powerful processor and customizable interface—tailored to each user's needs.
- **CombiClimateControl** delivers even heat, fresh steam, and powerful dehumidification for perfect results—even with full loads.
- **AutoClimate** supports the user during manual cooking. It sets the appropriate cooking climate based on the cabinet temperature set by the user, if desired.
- **Chef'sGuide** delivers consistent results—just set your goal, and it adjusts the cooking climate automatically. Manual tweaks are always possible.
- **MenuMix** syncs cooking times across levels, alerts users when to load items, and ensures everything finishes together. Mixed menus can be saved for reuse.
- **CombiCare** automates cleaning with customizable programs, using solid cleaner tabs and care sticks for descaling. It leaves the oven hygienic and limescale-free.
- 2-year parts and labor and 5-year limited steam generator warranty. [See warranty \(F45416\)](#) for comprehensive coverage.

CHEF'SCOMBI 62G - Gas 6 Level - Full Size Steam Generator Combi

Approved by _____ Date _____ Approved by _____ Date _____



CHEF'SCOMBI 62G

Gas 6 Level - Full Size Steam Generator Combi

OPERATION

- Capacitive 10" HD Touchscreen usable with gloves.
- Easy smartphone-like operation such as dragging, swiping, widgets, tutorials, etc.
- High-performance processor for responsive operation.
- Customization of the user interface to show or hide features for individual cooking preferences, with different languages.
- Creation of individual user profiles with optional PIN-codes.
- Easy-to-read screen content due to structured and large display of essential information.
- Loading and removal requests due to an energy-saving LED system, color display, and illuminated control button.
- Device status displayed via the illuminated control button visible from a distance.
- Clear indications of oven's operation status, such as: preheating, loading, unloading, and dynamic animations.
- Audible prompts and visual messages when user action is required.
- Extensive search function including all cooking paths, application examples and settings. Ability to apply filters and sort the search.
- Quick access to help and settings.
- Contextual help always shows current help content for the displayed screen content.
- Start the help file to check application example.
- Fast setting of desired temperature due to quick temperature selection menu.
- Fast adding of additional cooking time due to quick time selection menu.
- Top 12 favorites to ensure quick access to frequently used cooking methods.
- Time can be set to display in 12- or 24-hour format.
- Digital temperature display can be set to °C or °F, displays target and actual values.
- Humidity and time of cooking are digitally displayed; displays both target and actual values.
- Time setting is displayed in seconds, minutes, and hours.
- Sleep mode and an intermediate sleep mode for extended cycles, such as overnight cooking.

AUTOMATIC COOKING FUNCTIONS

- Even energy distribution in the cooking cabinet is achieved by a controlled air distribution system with reversing fan wheel.
- Cooks with automatic control and adapts the cooking parameters to ensure optimum cooking results, regardless of product size or load.
- Automatic adaption of the cooking climate depending on the cooking temperature set.
- Setting the desired cooking result by determining the browning level, degree of cooking and product size.
- Load detection and adaption of the cooking parameters to ensure reproducible cooking quality independent from load quantity.
- Monitors and calculates the browning level based on the Maillard reaction.
- Controlled multi-level cooking with a timer for each level.
- Display of dishes that can be cooked together.
- Planning and recipe storage of mixed loads to ensure a standardized production process with consistent and reliable results.
- Core temperature positioning detection with user notification in case of incorrect positioning.
- Core temperature assistant for selecting the correct core temperature depending on the food to be cooked.
- Automatic proofing of baked goods.
- Intuitive and individual programming of an unlimited number of cooking recipes with an unlimited number of drag-and-drop steps.
- Easily transfer cooking recipes to other cooking systems via secure cloud connection or via USB.
- Degraded mode will provide a continuous convection cooking screen, whatever the breakdown (except system electrical failure), a malfunction button, etc., to complete the cooking cycle.
- Adaptive Speed Fan: Features 4 standard levels of fan speed, one maximum level, and automatically reduces the speed by half after 2 hours, while maintaining optimum performance.

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



CHEF'SCOMBI 62G

Gas 6 Level - Full Size Steam Generator Combi

COOKING FUNCTIONS

- Three cooking modes:
Convection: hot air from 80-575°F
Steam: from 90-270°F (hot steam from 213-270°F)
Combination of hot air and steam: from 80-575°F
- Maximum cooking temperature of 575°F with automatic adjustment designed for high quality results and reliability.
- Powerful heating elements for brief heat-up times and fast compensation of the temperature drop during full loads or à la carte operation.
- Highly effective steam generator to provide maximum steam saturation with hygienic fresh steam even below 212°F.
- High power steam for special steam applications such as dumplings.
- Humidifying function for outstanding baking results, fluffy crumb toppings, and shiny crust.
- Percentage-accurate humidity setting and control from 0-100%.
- Percentage-accurate measurement of the humidity below 212°F for low temperature cooking.
- High performance dehumidification to ensure best possible evenness and crispness, even with large food quantities.
- Degree-accurate control of cooking cabinet temperature.
- Five adjustable air speeds.
- Fast cooling of the cabinet by air or water with door closed.
- Core temperature probe with three measuring points.
- Optional external (USB) core temperature probe with six measuring points for soft or very small cooking products.
- Delta-T mode cooking mode.
- Automatically pre-selected start time with changeable date and time.

CLEANING AND CARE

- Automatic cleaning and care system of the cooking cabinet and steam generator, independent of water pressure.
- The cleaning process consists of four efficient wash cycles and one rinse cycle, reducing resource consumption while ensuring optimal cleaning.
- Automatic cleaning and removal of limescale deposits within the steam generator during the cleaning cycle.
- Multiple programs to target the specific level of desired cleanliness.
- Ultrafast rinsing in only six minutes for practically uninterrupted, hygienic production.
- Usage of solid cleaning tablets and care sticks to ensure easy operation.
- Advanced limescale management includes regular steam generator flushing and real-time detection of limescale level, ensuring optimal operation.
- Inside and outside material: stainless steel ASTM 304, seamless hygienic cooking cabinet with rounded corners to optimize air flow.
- Glass and stainless steel surfaces allow easy external cleaning.
- IPX5-class protection against spraying water in all directions.

OCCUPATIONAL AND OPERATING EASE

- Maximum level height not higher than 63" when using an appropriate stand.
- Long-lasting and energy-efficient LEDs illuminate the cooking chamber, providing excellent color fidelity.
- Double-glazed cooking chamber door with rear ventilation, special heat-reflective coating, and rotating panels for easy cleaning. Contact temperature of the cooking cabinet door meets UL requirements.
- Integrated retractable sprayer for handheld spraying needs.
- Electronic over temperature limiter for steam generator and convection heating.
- Integrated fan wheel brake.
- HACCP data storage and output via USB or SmartConnect app.
- Tested according to appropriate standards for unsupervised operation (overnight cooking).
- Ergonomic door handle with right or left-handed door opening and swing-shut function.

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



CHEF'SCOMBI 62G

Gas 6 Level - Full Size Steam Generator Combi

NETWORKING

- Connectivity via Ethernet for a stable and secure connection. Ethernet interface.
- Integrated USB interface for local data exchange.
- Free SmartConnect app monitors in real time: energy and water usage, cleaning cycles, recipe history log (keeps track of programs used), HACCP temperature data (with and without core probe for food safety documentation), and error and warning messages — all conveniently via remote control.

INSTALLATION, MAINTENANCE AND ENVIRONMENT

- Professional installation by authorized service agency technicians recommended.
- Adaptation to the installation site (height above sea level) through calibration at installation.
- Service diagnostic system with automatic service message display, self-test function for active testing of oven functions.
- Simplified accessibility allows easy maintenance interventions due to the standardization of component placement (components in all Chef'sCombi oven models are identically arranged).
- Electronic control board is directly accessible to service technicians, simplifying interventions and updates using maintenance mode.

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CHEF'SCOMBI 62G

Gas 6 Level - Full Size Steam Generator Combi

DIMENSIONS (HEIGHT X WIDTH X DEPTH)

Exterior (total)	35.35"H x 41.02"W x 41.06"D
Maximum working height (top rack)	61.33" on STAND62 54.33" on STAND102
Minimum working height (bottom rack)	45" on STAND62 40" on STAND102
Oven height on stand	69.56" on STAND62 62.56" on STAND102
Packaged	43"H x 43"W x 43"D

WEIGHT

527 lbs. gross / 483 lbs. net

MINIMUM DISTANCES / WALLS

	LEFT	BACK	RIGHT
Recommend (technical access)	20"	0"	2"
Minimum spacing	2"	0"	2"
Heat sources	14"	0"	2"

External heat sources from other equipment may require space or heat shield.

CAPACITIES

Dining room seats per day	200
Levels	6 full size
Hotel Pans	(12) 12" x 20"
Sheet Pans (full)	(6) 18" x 26"
Spacing between each level	3.27"
Maximum load per level	22.1 lbs
Total maximum load	132.6 lbs

AIR EXHAUST AND THERMAL LOAD

Latent thermal load	4950 W
Sensible heat emission	4125 W
Acoustic emission	<70 dB (A)

CONNECTION SPECIFICS DATA

LAN data interface	RJ45
WiFi data interface	IEEE 802.11 ac/a/b/g/n

WATER QUALITY STATEMENT

The fact that a water supply is potable is no guarantee that it is suitable for steam generation. All steam equipment is subject to contamination and failure due to chemical and mineral content found in water. A suitable Water Treatment System and regular filter replacements coupled with routine deliming is the recommended minimum. Damage as a result of poor water quality or lack of required owner/operator maintenance is the responsibility of the owner/operator.

Your water supply must be within these general guidelines:

DYNAMIC WATER PRESSURE	15-87 psig (30-60 recommended)
HARDNESS*	3.5-11.6 grains
SILICA	less than 13 ppm
TOTAL CHLORIDE	less than 150 ppm
pH RANGE	7-8
CHLORINE & CHLORAMINE	0 ppm
ALKALINITY	less than 20 ppm
TDS	less than 60 ppm
UN-DISSOLVED SOLIDS	less than 5 microns

* 17.1 ppm = 1 grain of hardness

Other factors affecting steam generation are iron content, amount of chlorination and dissolved gases. Water supplies vary from state to state and from locations within a state. Therefore it is necessary that the local water treatment specialist be consulted before the installation of any steam generating equipment.

USER RESPONSIBILITY

The oven must be installed, operated, cleaned, and maintained as described in the Manual furnished with the oven. It is the responsibility of the owner and installer to comply with local codes.

SERVICE CONNECTIONS

Water: Oven ships with single or dual water connection capability. ¾" GHT-M (male garden hose) connection(s) on the oven.

Note: Water is a customer supplied utility that must meet the water specs of the oven.

Drain: 1 ½" diameter.

Electrical:

120/60/1 - Power 0.6 kW / 5.8 Amp with 6' cord and plug NEMA 5-15P.

208/60/1 - Power 0.6 kW / 3 Amp with 6' cord and plug NEMA 6-15P.

240/60/1 - Power 0.6 kW / 3 Amp with 6' cord and plug NEMA 6-15P.

Gas:

Natural - 112,601 BTU/hr

¾" NPT male connection on oven

Supply pressure - 6.5" - 10" W.C.

Propane - 102,364 BTU/hr

10" - 15" W.C.

Ships as natural gas with field conversion kit included.

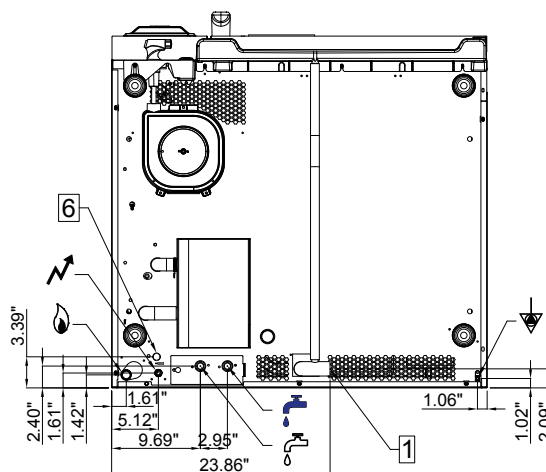
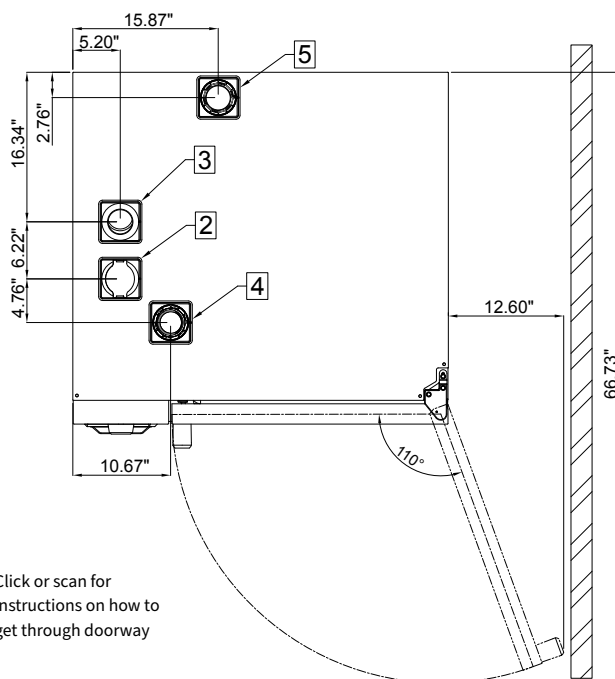
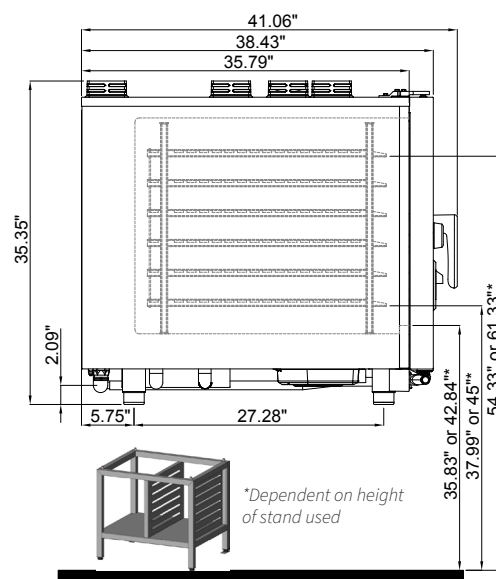
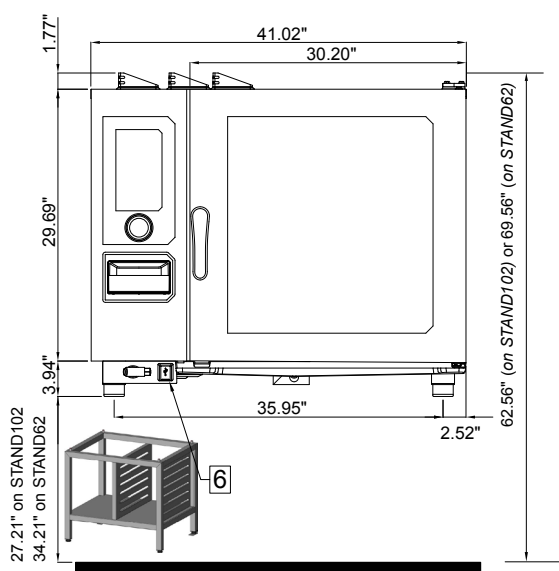
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CHEF'SCOMBI 62G

Gas 6 Level - Full Size Steam Generator Combi



Click or scan for instructions on how to get through doorway

Gas Connection



Gas inlet at 3.35" from the support 30.6" - 37.6* from the floor
*Dependent on height of stand used

Electrical Connection



Electric inlet at 10.2" from the support
37.4" - 44.4* from the floor

Water Connections

Unit ships with single or dual water connection capability.



Cold Potable Water
Water inlet at 3.15" from the support
30.4" - 37.4* from the floor



Cold Potable Soft Water
Water inlet at 3.15" from the support
30.4" - 37.4* from the floor

- 1 Drain**
Drain outlet at 2.09" from the support
29.3" - 36.3"* from the floor
- 2 Vent Inlet**
Stainless steel tube diameter 2.75"
- 3 Vent Outlet**
Stainless steel tube diameter 1.75"
- 4 Cavity Combustion Flue**
Stainless steel tube diameter 2.75"
- 5 Steam Generator Combustion Flue**
Stainless steel tube diameter 2.36"
- 6 Ethernet Port**

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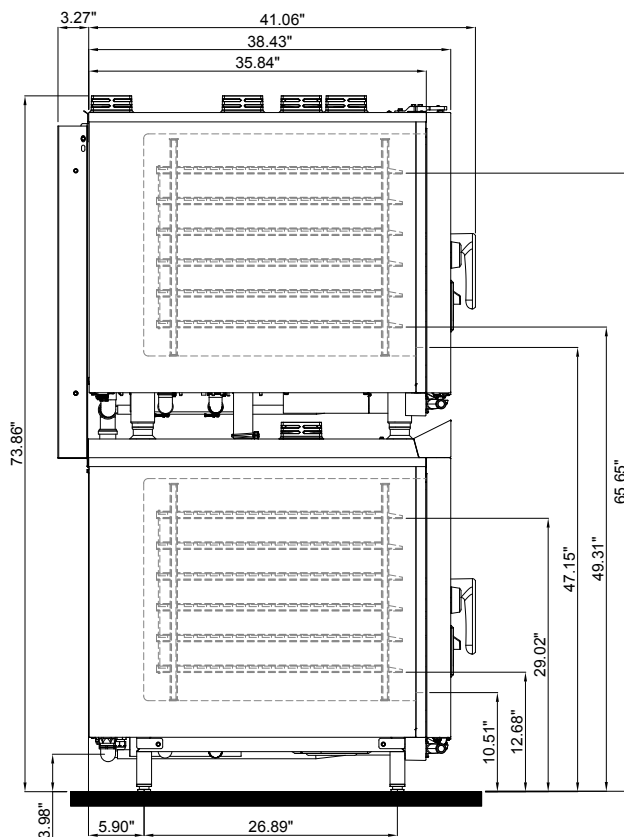
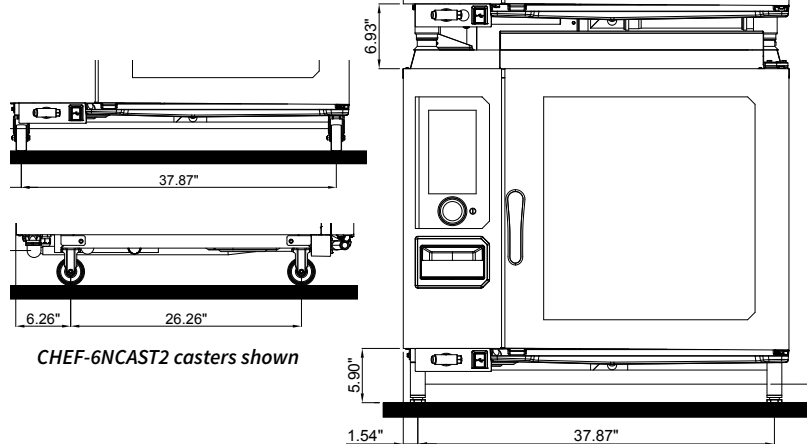
CHEF'SCOMBI STACKED 62G/62G

Gas 6 Level - Full Size Steam Generator Combi

62G stacked on 62G on 6" stand or on casters

Items Shown:

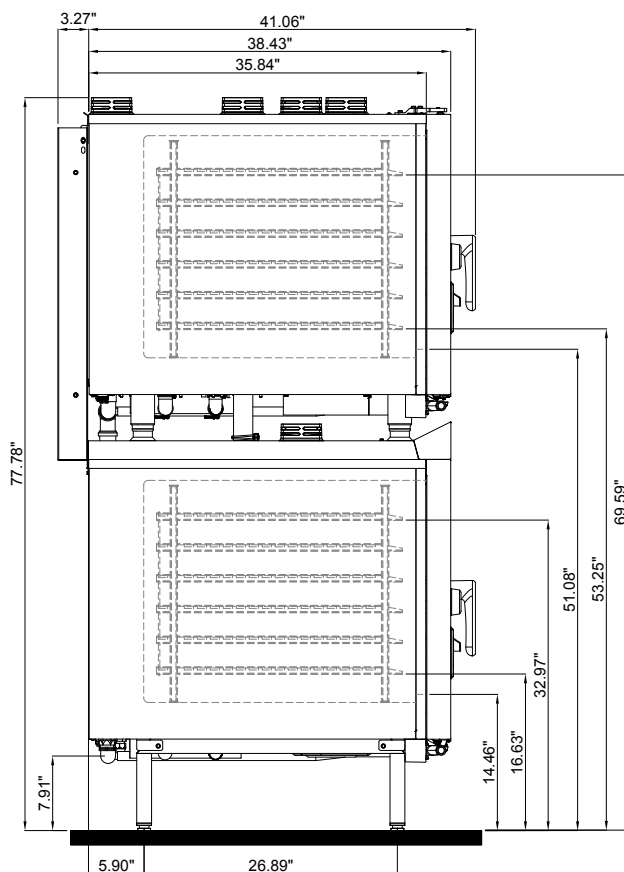
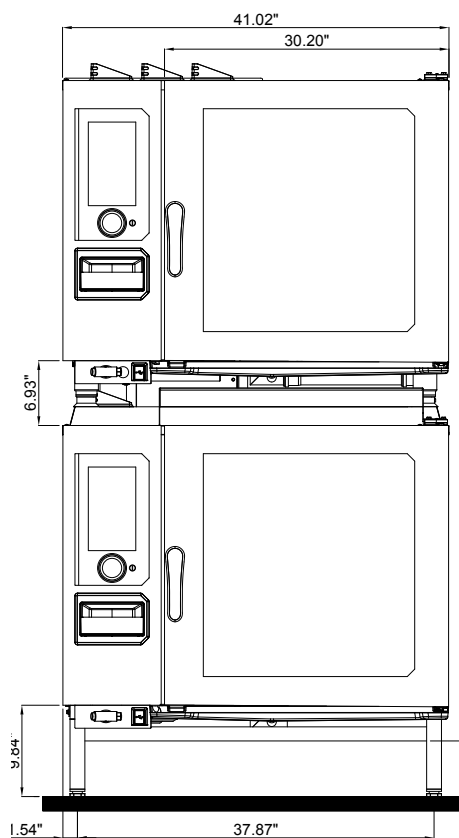
- CHEF-62G
- CHEF-62G
- CHEF-STACK2E
- CHEF-6NLEG2 (stand) OR
- CHEF-6NCAST2 (casters)



62G stacked on 62G on 10" stand

Items Shown:

- CHEF-62G
- CHEF-62G
- CHEF-STACK2E
- CHEF-10NLEG2 (stand)



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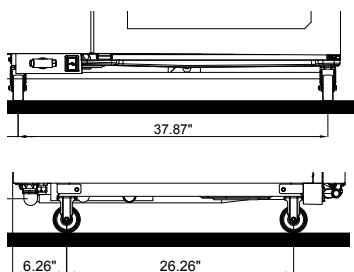
CHEF'SCOMBI STACKED 62G/102G

Gas 6 Level + 10 Level - Full Size Steam Generator Combi

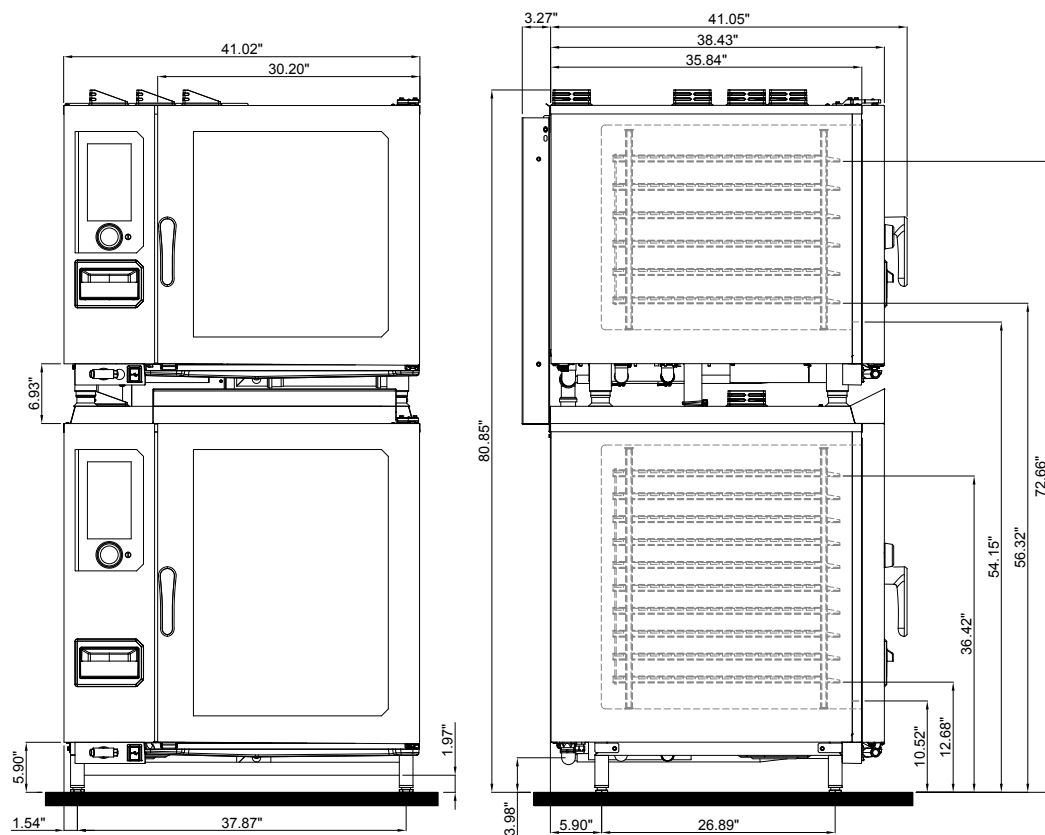
62G stacked on 102G on 6" stand or on casters

Items Shown:

- CHEF-62G
- CHEF-102G
- CHEF-STACK2E
- CHEF-6NLEG2 (stand) OR
- CHEF-6NCAST2 (casters)



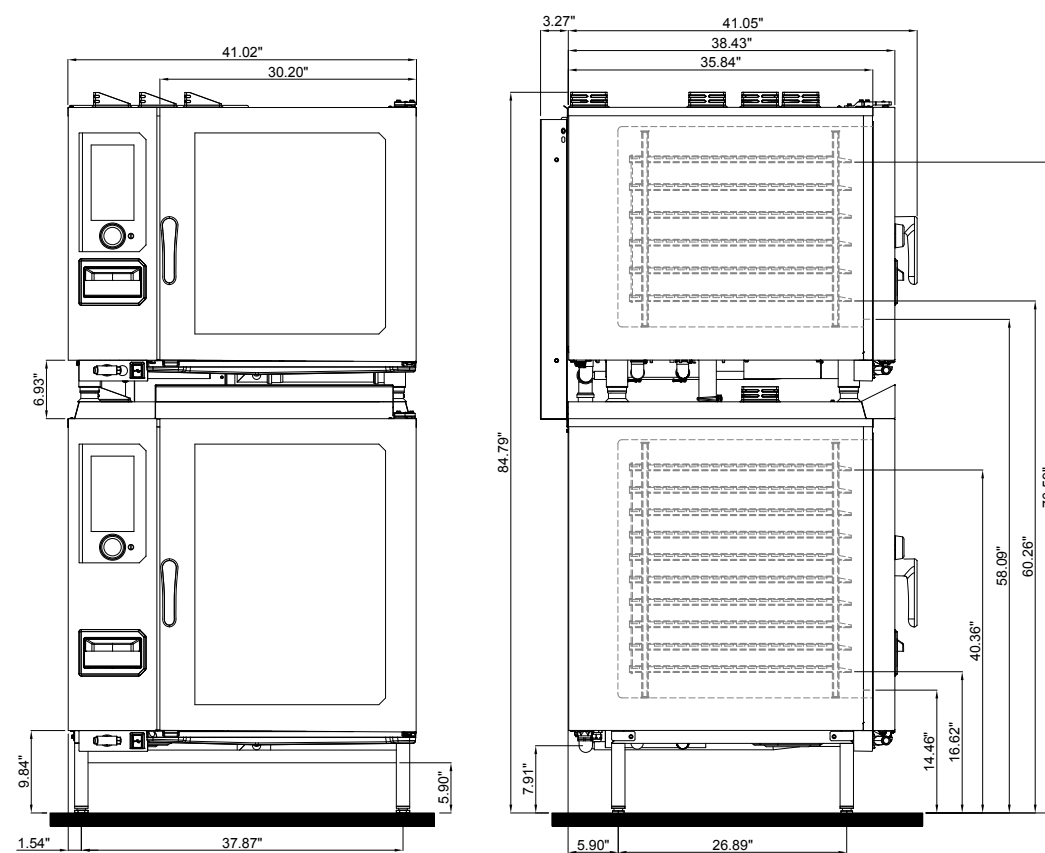
CHEF-6NCAST2 casters shown



62G stacked on 102G on 10" stand

Items Shown:

- CHEF-62G
- CHEF-102G
- CHEF-STACK2E
- CHEF-10NLEG2 (stand)



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CHEF'SCOMBI 62G

Gas 6 Level - Full Size Steam Generator Combi

ACCESSORIES

COOKING

☐ VRACK-62	Stainless steel grab-and-go racks (3)
☐ PERFTRAY1.1	Perforated baking tray 12"x20"
☐ PERFTRAY2.1	Perforated baking tray 20"x24"
☐ ROAST-BAKETRAY1.1	Roasting and baking tray 12"x20"
☐ ROAST-BAKETRAY2.1	Roasting and baking tray 20"x24"
☐ CHEF-GPAN2	Grease pan kit
☐ EGGTRAY	Eggs tray 8 holes
☐ ENAMEL40	Tray granite enameled depth 40mm
☐ ENAMEL60	Tray granite enameled depth 60mm
☐ CHICKRACK6	Stainless steel chicken rack - 6
☐ CHICKRACK8	Stainless steel chicken rack - 8
☐ RIBRACK	Ribs rack
☐ 1220-GRILLOP	Grilling Grid (open type)
☐ 1220-BASKET	Stainless steel fry basket 12"x20"
☐ FRYBASKET	Frying baskets coated with DURAPEK
☐ GRILL-PIZZATRAY	Cross grill & pizza DURAQUARZ coated reversible
☐ DIAMONDGRILL	Baking and grill tray diamond shape

STACKING KITS & HOODS

☐ CHEF-STACK2G	Stacking kit
<i>Note: One of the following three choices is required with stacking kit:</i>	
☐ CHEF-6NLEG2	Stand 6" (150mm) for stacked ovens (recommended)
☐ CHEF-10NLEG2	Stand 10" (250mm) for stacked ovens (for longer drain connections and 6/6 stacked units)
☐ CHEF-6NCAST2	Mobile stand 6" (150mm) for stacked ovens (level floor recommended)

STAND & CASTERS

☐ CHEF-STAND62	Stainless steel stand with shelving
☐ CHEF-CAST2	Stand caster kit (add 3.94" overall height)
☐ CHEF-DOOR62	Door kit for stands 6 & 10 levels, includes left door + left side
☐ CHEF-FLKIT	Floor anchoring kit for stands
☐ CHEF-ANTISLIP	Anti slip hygienic feet extension 1" (26mm) for countertop installation (set of 4)

SPECIALTY ITEMS

☐ CHEF-INSERT62	Mobile rack for GN accessories
☐ CHEF-INSCART62	Banqueting table for mobile racks
☐ CHEF-INSERTKIT2	Banqueting / mobile rack run-in rail (includes docking parts for the stand)
☐ CHEF-PLATE62	Mobile plate racks (~34 plates)
☐ CHEF-BLANKET62	Blankets for mobile plate racks

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CHEF'SCOMBI 62G

Gas 6 Level - Full Size Steam Generator Combi

ACCESSORIES & OPTIONS

CHEMICALS

- ☐ **CHEF-TAB** Chef'sCombi Cleaner Tabs (100)
- ☐ **CHEF-STICK** Chef'sCombi Care Sticks (100)

WATER FILTRATION

- ☐ **CB15K-SYSTEM** Hollow Carbon Filter System 15,000 gal. (carbon only treatment)
- ☐ **CB30K-SYSTEM** Hollow Carbon Filter System 30,000 gal. (carbon only treatment)
- ☐ **SMF600-SYSTEM** ScaleBlocker® (carbon with scale inhibitor) water filtration system
- ☐ **SMF620-SYSTEM** ScaleBlocker® (carbon with scale inhibitor) water filtration system
- ☐ **WS40-NOINSTALL** Water Softening (Carbon CBK System required) 40-lb capacity (hard water treatment)
- ☐ **WS80-NOINSTALL** Water Softening (Carbon CBK System required) 80-lb capacity (hard water treatment)
- ☐ **HOSEWTR-3/4BBV** Flex stainless steel water connection 72", 3/4" GHT-F (female garden hose) on both ends

MISC

- ☐ **CHEF-WIFI** Wifi dongle
- ☐ **CHEF-DLATCH** Double release door latch (field installation)
- ☐ **CHEF-USBPROBE** USB core probe 3pts - diameter .13" (3.2 mm)
- ☐ **CHEF-SVPROBE** USB "Sous vide" core probe 1pt diameter .10" (2.5mm)
- ☐ **3/4QD-HOSE-4** Gas hose quick connect kit
- ☐ **CHEF-CVENTKIT** Direct vent kit (electric models only)
- ☐ **CHEF-DVENT2** Steam deflector
- ☐ **CHEF-8GUIDE62** Changes 6-level unit into an 8-level unit w/pitch 2.44"
- ☐ **CHEF-HEAT62** Heat shield (*Heat shield accessory is not approved for use on units equipped with a factory-installed or field-installed ventless hood system*)

SERVICE AND INSTALLATION OPTIONS

- ☐ Second year extended limited parts and labor warranty
- ☐ Site survey
- ☐ Installation kits
- ☐ Certified Plus Installation (Hobart Service)
- ☐ Certified Installation (Hobart Service)
- ☐ Water Filtration Installation
- ☐ Unit startup

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SCALEBLOCKER™

Water Filter System



Model SMF600

System tested and certified by NSF International



- ANSI/NSF Standard 53—Health Claims
- Cysts Reduction: Cryptosporidium, Giardia, Entamoeba
- Turbidity Reduction
- ANSI/NSF Standard 42—Aesthetic Claims
- Chlorine Reduction, Class I
- Taste and Odor Reduction

SPECIFIER STATEMENT

Water filter system, Vulcan Model No. SMF_____. Single quick connect cartridge design. Patented technology reduces lime scale, chlorine, and chloramines without chemicals or additives. Reduces the need of frequent deliming. Modular mounting bracket and head assembly with ¼ turn quick connect cartridge. Shutoff valve and connection for treated water for generator and untreated for cold water condensate. Filter water test port with shut off valve. Incoming water parameters are 40-125 PSI, 45-100°F, PH 6-9, alkalinity 80-100 PPM, chlorine/chloramines 0-4 PPM. chlorides 0-30 PPM, hardness 0-300 PPM (0 to 17.5 grains). Water connections are ¾" NPTM with ¾" Male GHT.

Exterior Dimensions:

SMF600: 15½" w x 9½" d x 18½" h

SMF620: 15½" w x 9½" d x 29½" h

NSF tested and certified.

Not to exceed 120°F.

Project _____

AIA # _____ SIS # _____

Item # _____ Quantity _____ C.S.I. Section 114000

MODELS

- ☐ **SMF600** Water filter system
- ☐ **SMF620** Water filter system

STANDARD FEATURES

- Single cartridge design
- ¼ turn cartridge quick disconnect and connect for easy changes, no wrench required
- Category 3 recyclable cartridge
- Nano crystal scale reduction reduces the need for deliming
- Hollow carbon for chlorine/chloramines removal
- Modular mounting bracket and head assembly
- Quick connect inlet and outlet assemblies for reversing flow or adding optional pre-filter
- Shut off valve and pressure gauge standard
- Connections are ¾-inch NPTF with ¾-inch Male GHT adaptors installed (male garden hose thread)
- Filtered water test valve
- Unfiltered water connection for cold water condensate with cap if not used
- Free filter maintenance reminders when system is registered with Vulcan
- Treats water up to 300 PPM (17.5 grains), hardness
- Removes up to 4 PPM chlorine/chloramines

ACCESSORIES (PACKAGED AND SOLD SEPARATELY)

- ☐ Preventive maintenance kit
- ☐ Stainless steel flex water connection hose 72", ¾" Female GHT, (garden hose thread), each end.

SCALEBLOCKER™ – Water Filter System

Approved by _____ Date _____ Approved by _____ Date _____



SCALEBLOCKER™

Water Filter System

NOTES

1. Dimensions which locate the below connections have a tolerance of + or - 3" (+ or - 77mm).

SMF600

Service Flow	0-2 GPM
Service Life	7,500 Gal
Inlet / Outlet	¾" NPTF inlet and ¾" Male GHT (¾" NPTF adapter) outlet
Inlet Min / Max Pressure	40-125 PSIG
Min / Max Temperature	45-100F (7-37C)
Weight, Operating	21 Lbs. (9.5 kg)

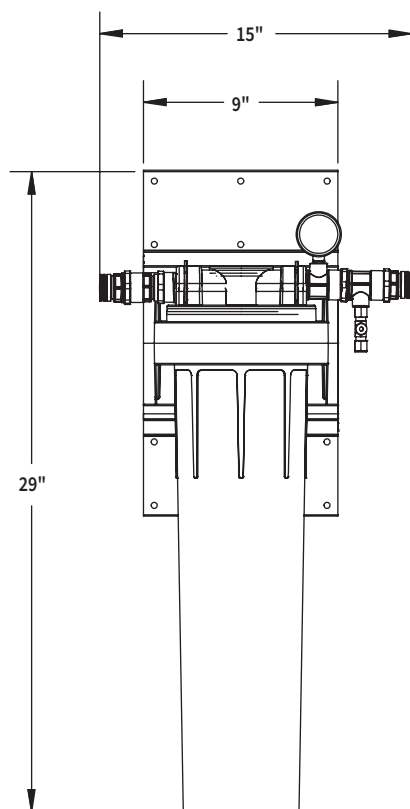
SMF620

Service Flow	0-4 GPM
Service Life	12,000 Gal
Inlet / Outlet	¾" NPTF inlet and ¾" Male GHT (¾" NPTF adapter) outlet
Inlet Min / Max Pressure	40-125 PSIG
Min / Max Temperature	45-100F (7-37C)
Weight, Operating	32 Lbs. (15.5 kg)

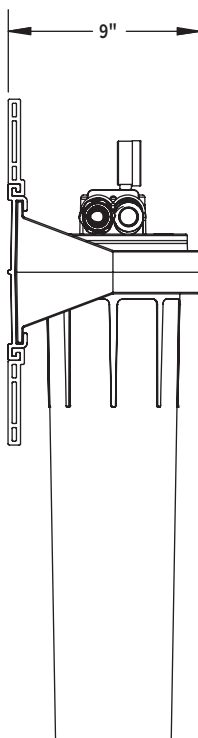
2. Installation of backflow preventers, vacuum breakers, other code requirements and local code compliance is the responsibility of the owner and installer.
3. Filter clearance needed for access:
Front 13"
Bottom 4"
4. This appliance is manufactured for commercial installation only and not intended for home use.

WATER QUALITY STATEMENT:

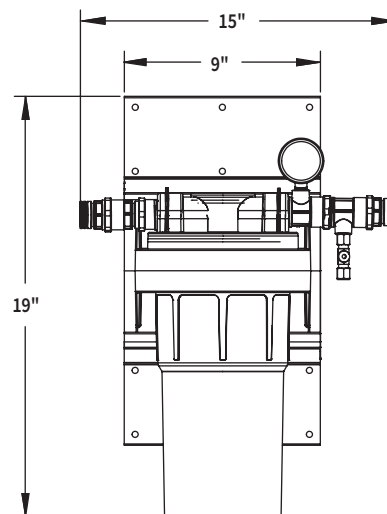
Water from ScaleBlocker™ System should only be connected to the boiler / generator feed and not the condenser connection of the steamer. Systems are not to be used where water is microbiologically unsafe or with water of unknown quality without adequate disinfections before and after use. Connecting to a municipal water supply complies with this requirement.



SMF620-SYSTEM



TYPICAL SIDE VIEW



SMF600-SYSTEM

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



Powermite® Gas Booster Water Heaters

Models: PMG-100, -200

The Hatco Powermite® Gas Booster Water Heater provides 180°F (82°C) sanitizing hot water and long life dependability. Designed to fit under the dishtable, near the dishwasher, to minimize the heat loss that can occur when heaters are installed in a remote location. They can operate on either natural or propane gas and feature a burner system that utilizes both primary and secondary air for consistent ignition.

Standard features

- Stainless steel tanks
- Stainless steel front and top, with powdercoated sides and back (stainless steel body available)
- Finned tube copper heat exchanger
- Spark to light with standing pilot
- Three tube type burners in the PMG-100, six tube type burners in the PMG-200
- Temperature/pressure relief valve
- Pressure reducing valve
- Two temperature/pressure gauges
- Low-water cut-off
- Blended phosphate water treatment system
- Shock absorber

BOOSTER SIZING

Water Temperature Recovery Table in GPH (LPH) and °F (°C)

Model	Input MBH (1,000 BTU/HR)	Temperature Rise				
		30° (16°)	40° (22°)	50° (28°)	60° (33°)	70° (39°)
PMG-100	105	321 (1215)	241 (912)	193 (731)	161 (610)	138 (522)
PMG-200	195	602 (2279)	452 (1711)	361 (1367)	301 (1139)	258 (977)

Note: Installations above 2,000 ft. (610 m) will reduce the above capacities and may require orifice changes to meet IAS safety compliance. Consult "Installation and Operating Manual" for sizing adjustments and orifice changes.

WATER QUALITY REQUIREMENTS

Incoming water in excess of 3.0 grains of hardness per gallon (GPG) (.75 grains of hardness per liter) must be treated and softened before being supplied to booster heater(s). Water containing over 3.0 GPG (.75 GPL) will decrease the efficiency and reduce the operating life of the unit.

Note: Product failure caused by liming or sediment buildup is not covered under warranty.

Project _____
Item # _____
Quantity _____



Options (available at time of purchase only)

- ☐ Stainless steel body and base
- ☐ Security package (Torx® screws and control cover)

Accessories

- ☐ Brass Pressure Reducing Valve
- ☐ Stainless steel floor mounting leg assembly
- ☐ 6"-7" (152-178 mm) Adjustable Stainless Steel Legs (4)
- ☐ Air Interlock Switch
- ☐ Back Pressure Relief Valve
- ☐ High Altitude Orifice Kit (PMG-200 only)



IFS anti-microbial coatings use naturally-occurring, environmentally sustainable, silver ions to help inhibit the growth of microbes on the powder coated surface. See www.hatcocorp.com/antimicrobial-paint for more information.



For operation, location and safety information, please refer to the Installation and Operating Manual.



ANSI/NSF 5



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THE USA**

HATCO CORPORATION

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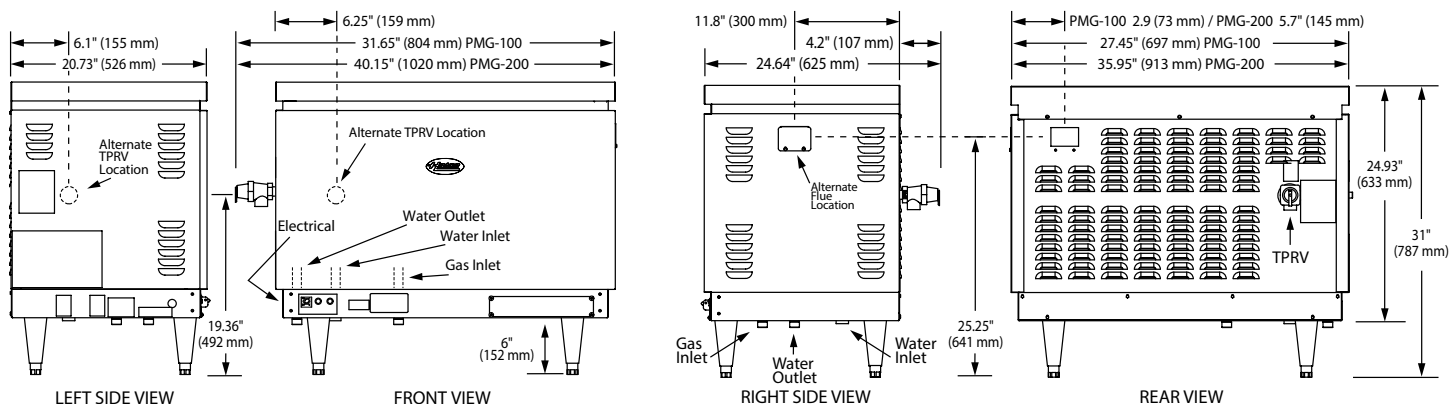
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Powermite® Gas Booster Water Heaters

Models: PMG-100, -200



Models PMG-100 & PMG-200

SPECIFICATIONS

Powermite® Gas Boosters

Model	Dimensions (Width x Depth x Height*)	Capacity	Fuel	Vent [^]	Ship Weight*
PMG-100	27.45" x 20.73" x 31" (720 x 625 x 787 mm)	Input 105,000 BTUs/Hour Output – 84,800 = 24.8kW	Natural at 3.5" (89 mm) high burn or Propane/LP at 10" (254 mm) high burn	Forced draft system with 4" (102 mm) diameter vent pipe adapter	193 lbs. (88 kg) dry
PMG-200	35.95" x 24.64" x 31" (913 x 625 x 787 mm)	Input 195,000 BTUs/Hour Output – 156,000 = 45.7kW			228 lbs. (103 kg) dry

* Shipping weight includes packaging.

* Height includes 6" (152 mm) legs.

If using supplied right angle duct adaptor, add 6" (152 mm) to width or depth of unit.

[^] Before installing any method of venting you should contact the local code authority or your gas supplier to make sure that the final installation will be acceptable to the authorities who have jurisdiction. The proper method of venting a power vented gas appliance is too complicated to cover in this specification sheet and is explained in detail in the National Fuel Gas Code. Before installing the venting system, the person or agency making the installation must be familiar and experienced with the guidelines of the National Fuel Gas Code.

ALL INSTALLATIONS MUST BE MADE BY A QUALIFIED INSTALLER IN ACCORDANCE WITH THE NATIONAL FUEL GAS CODE OR LOCAL CODES.

Electrical

120 VAC, 360 watt, 3.00 amps

Connections

Gas – 3/4" NPT, Water – 3/4" NPT

Electric – 120 VAC, 15 amp

Fluing

Direct – combustion air enters bottom, flue gasses exit right side or back at top of unit. 4" (102mm) flue round

Operating Water Pressure

150 PSI (1034 kPa) max. Relief valve set at 150 PSI (1034 kPa), 210° F (99° C)

Operating Pressure Specifications at Manifold

Gas Type	Water Column at Pressure Tap
	High Burn
Natural	3.5" (89 mm)
Propane/LP	10" (254 mm)

Gas Inlet Pressure

Gas Type	Water Column	
	Minimum	Maximum
Natural	5" (127 mm)	10.5" (267 mm)
Propane/LP	11" (254 mm)	13" (330 mm)

PRODUCT SPECS

Gas Booster Water Heaters

The Gas Booster Water Heater shall be a Powermite® model manufactured for commercial use by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

The booster shall have the capacity to heat ... gph (lph) from 110°F to 180°F (43°C to 82°C) and it shall be rated at ... btu, 120 volts, single phase. The stainless steel tank shall be designed for a working pressure of 150 psi (1034 kPa) and hydrostatically tested at 300 psi (2069 kPa).

The heater shall be complete with all internal plumbing, including 3/4" NPT pipe and fittings from inlet and outlet. All controls shall be built-in, and carry safety approval in accordance with ANSI 21.10.3. Sanitary approval shall be in accordance with NSF Standard 5. Proper surface mounting circuit breaker or fused disconnect switch shall be provided by electrical contractor.

The gas fired heating system shall be controlled by close tolerance immersion thermostats. The booster shall be protected with high temperature limit switch (ECO) and low water cut-off.

The heater shall consist of stainless steel front, top and stainless steel adjustable legs or stainless steel front and silver-gray hammertone sides and back with standard 6" (152 mm) legs.

The heater shall include a temperature/pressure relief valve, high-temperature limit, pressure reducing valve with bypass, indicating temperature/pressure gauge, shock absorber, and blended phosphate water treatment system.

Warranty consists of 24/7 parts and service assistance (US and Canada only).

HATCO CORPORATION

P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A. | (414) 671-6350



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Powermite® Gas Booster Water Heaters

Models: PMG-100, -200

The Hatco Powermite® Gas Booster Water Heater provides 180°F (82°C) sanitizing hot water and long life dependability. Designed to fit under the dishtable, near the dishwasher, to minimize the heat loss that can occur when heaters are installed in a remote location. They can operate on either natural or propane gas and feature a burner system that utilizes both primary and secondary air for consistent ignition.

Standard features

- Stainless steel tanks
- Stainless steel front and top, with powdercoated sides and back (stainless steel body available)
- Finned tube copper heat exchanger
- Spark to light with standing pilot
- Three tube type burners in the PMG-100, six tube type burners in the PMG-200
- Temperature/pressure relief valve
- Pressure reducing valve
- Two temperature/pressure gauges
- Low-water cut-off
- Blended phosphate water treatment system
- Shock absorber

BOOSTER SIZING

Water Temperature Recovery Table in GPH (LPH) and °F (°C)

Model	Input MBH (1,000 BTU/HR)	Temperature Rise				
		30° (16°)	40° (22°)	50° (28°)	60° (33°)	70° (39°)
PMG-100	105	321 (1215)	241 (912)	193 (731)	161 (610)	138 (522)
PMG-200	195	602 (2279)	452 (1711)	361 (1367)	301 (1139)	258 (977)

Note: Installations above 2,000 ft. (610 m) will reduce the above capacities and may require orifice changes to meet IAS safety compliance. Consult "Installation and Operating Manual" for sizing adjustments and orifice changes.

WATER QUALITY REQUIREMENTS

Incoming water in excess of 3.0 grains of hardness per gallon (GPG) (.75 grains of hardness per liter) must be treated and softened before being supplied to booster heater(s). Water containing over 3.0 GPG (.75 GPL) will decrease the efficiency and reduce the operating life of the unit.

Note: Product failure caused by liming or sediment buildup is not covered under warranty.

Project _____
Item # _____
Quantity _____



Options (available at time of purchase only)

- ☐ Stainless steel body and base
- ☐ Security package (Torx® screws and control cover)

Accessories

- ☐ Brass Pressure Reducing Valve
- ☐ Stainless steel floor mounting leg assembly
- ☐ 6"-7" (152-178 mm) Adjustable Stainless Steel Legs (4)
- ☐ Air Interlock Switch
- ☐ Back Pressure Relief Valve
- ☐ High Altitude Orifice Kit (PMG-200 only)



IFS anti-microbial coatings use naturally-occurring, environmentally sustainable, silver ions to help inhibit the growth of microbes on the powder coated surface. See www.hatcocorp.com/antimicrobial-paint for more information.



For operation, location and safety information, please refer to the Installation and Operating Manual.



ANSI/NSF 5



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THE USA**

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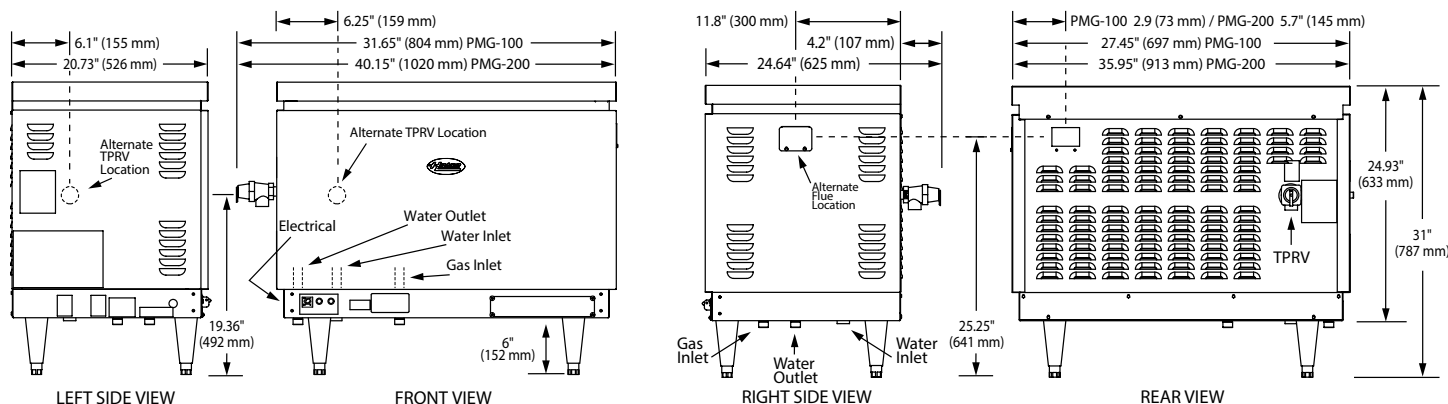
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Powermite® Gas Booster Water Heaters

Models: PMG-100, -200



Models PMG-100 & PMG-200

SPECIFICATIONS

Powermite® Gas Boosters

Model	Dimensions (Width x Depth x Height*)	Capacity	Fuel	Vent [^]	Ship Weight*
PMG-100	27.45" x 20.73" x 31" (720 x 625 x 787 mm)	Input 105,000 BTUs/Hour Output – 84,800 = 24.8kW	Natural at 3.5" (89 mm) high burn or Propane/LP at 10" (254 mm) high burn	Forced draft system with 4" (102 mm) diameter vent pipe adapter	193 lbs. (88 kg) dry
PMG-200	35.95" x 24.64" x 31" (913 x 625 x 787 mm)	Input 195,000 BTUs/Hour Output – 156,000 = 45.7kW			228 lbs. (103 kg) dry

* Shipping weight includes packaging.

* Height includes 6" (152 mm) legs.

If using supplied right angle duct adaptor, add 6" (152 mm) to width or depth of unit.

[^] Before installing any method of venting you should contact the local code authority or your gas supplier to make sure that the final installation will be acceptable to the authorities who have jurisdiction. The proper method of venting a power vented gas appliance is too complicated to cover in this specification sheet and is explained in detail in the National Fuel Gas Code. Before installing the venting system, the person or agency making the installation must be familiar and experienced with the guidelines of the National Fuel Gas Code.

ALL INSTALLATIONS MUST BE MADE BY A QUALIFIED INSTALLER IN ACCORDANCE WITH THE NATIONAL FUEL GAS CODE OR LOCAL CODES.

Electrical

120 VAC, 360 watt, 3.00 amps

Connections

Gas – ¾" NPT, Water – ¾" NPT

Electric – 120 VAC, 15 amp

Fluing

Direct – combustion air enters bottom, flue gasses exit right side or back at top of unit. 4" (102mm) flue round

Operating Water Pressure

150 PSI (1034 kPa) max. Relief valve set at 150 PSI (1034 kPa), 210° F (99° C)

Operating Pressure Specifications at Manifold

Gas Type	Water Column at Pressure Tap
	High Burn
Natural	3.5" (89 mm)
Propane/LP	10" (254 mm)

Gas Inlet Pressure

Gas Type	Water Column	
	Minimum	Maximum
Natural	5" (127 mm)	10.5" (267 mm)
Propane/LP	11" (254 mm)	13" (330 mm)

PRODUCT SPECS

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