



**Rack Conveyor Dishwashing Machine  
The C-Line Series**



## The C-Line Series – Rugged and Reliable

Fully automatic single and two tank rack conveyor dishwashers designed for dish, glass and utensil applications.

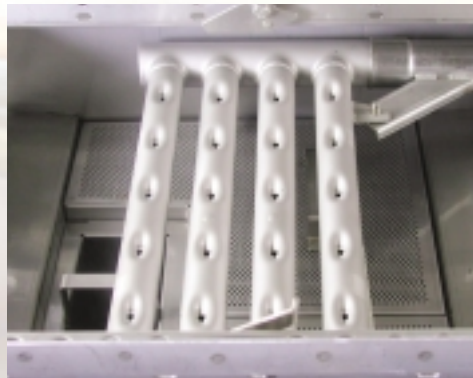
- Superior wash results and the reliability you expect from Hobart.
- High productivity: 203 to 248 racks per hour.
- Compact, space saving designs.
- Single and two tank machines for every requirement

**C44B and C64B:** Ready for external electric, steam or gas booster installation.

**C44BB and C64BB:** Equipped with integral electric boosters and efficient mono rinse systems. Models available for connection to cold or hot water.

**C44BR and C64BR models:** Equipped with low flow dual rinse systems and integral boosters for connection to hot or cold water.

- Maximum cleaning power: Hobart designed wash arms with debossed anti-clog nozzles provide increased water pressure to strip away food soil. Removable end caps for cleaning.



- Low water rinse system sanitizes ware and conserves fresh water. Rack activated rinse control on all machines.
- Labor saving: Easily removable scrap basket, screens and wash arms.
- Convenient front or top service access to all key components.

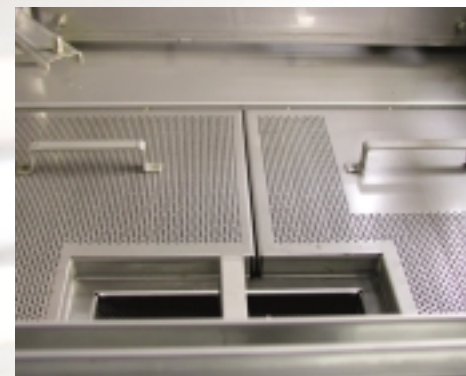


## Standard features



- Auto-Fill: One button automatic fill system ensures optimum tank level and automatic tank replenishment.
- Door-actuated drain closure: Closing the door automatically closes the drain.
- Auto timer: Energy saving auto timer activates warewasher when a rack enters the machine and shuts off the pump when the last rack is washed.
- Automatic temperature control and positive low-water protection: Stainless steel probe monitors and adjusts tank temperature and safeguards the tank heater.
- Electric tank heat maintains 60-65 C wash tank temperature. Optional steam coils are available.
- Deep L-shaped tank design assures pump efficiency and reduces foaming. Smaller tank surface area means less heat loss and less energy required. Standpipe drain is self-cleaning and easy to service.

- Secondary stainless steel pump intake filter prevents large particles from entering pump
- Safety door interlock shuts off pump and conveyor if the door is opened when the machine is operating.
- Full width tank strainer and large scrap basket.
- Conveyor jam and overload protection protects conveyor systems and wash chamber.



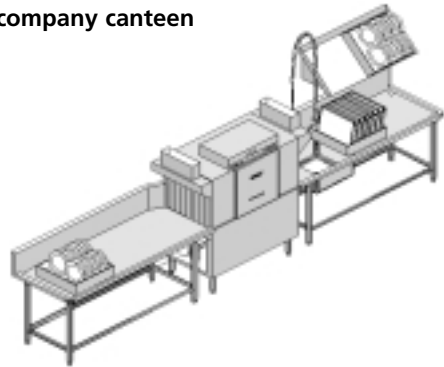
- Top mounted controls for convenient operation and easy maintenance.
- Wash and rinse thermometers.



**Dishwash Area Arrangement**

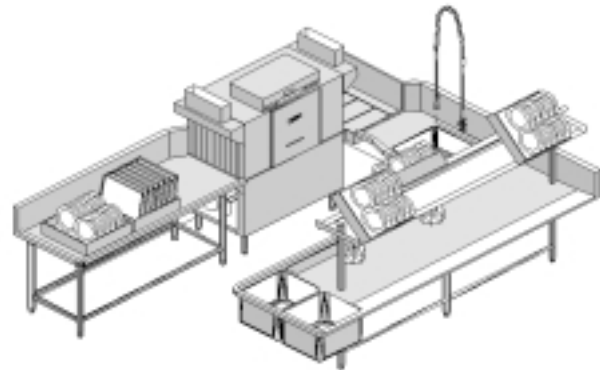
**Examples of typical installations**

**Small kitchen in a restaurant, hotel or company canteen**



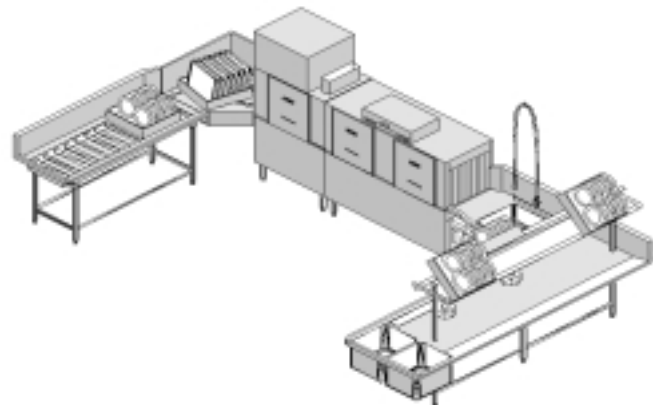
Even in a relatively small kitchen the work flow can be improved with a rack conveyor machine. In this example the space saving Hobart C44B is set up with a simple scraping and sorting table with pre-wash spray, sink and an exit table for at least two racks.

**Medium-sized hotel or restaurant kitchen**



This system for higher volume operations features the high performance Hobart C44B single tank machine, a large landing, sorting and scraping table with overhead rack shelves for cups and glasses, a prewash spray, sink and exit table. This is a powerful system that can handle high volumes and peak loads.

**High volume operations**



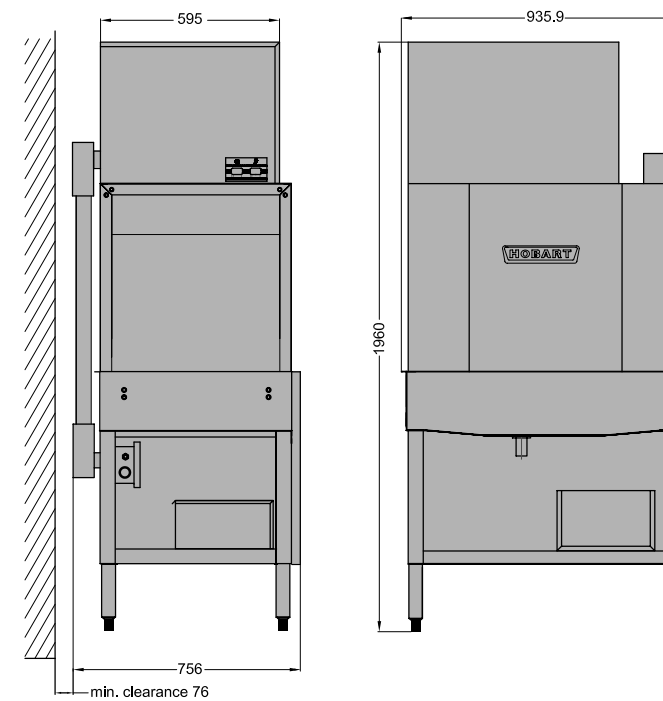
Large banquet, hospital or company catering operations need maximum efficiency. This system features the efficient Hobart C64B two-tank machine with Hobart model D36 dryer. A Large capacity scraping and sorting table, model DDU power exit curve and gravity roller exit table is space saving and assures high productivity.

**Optional machine accessories**

**Hobart dryer**

Heated drying: Hobart model D36 dryer speeds drying and gets ware into use quickly.

- Forced air circulation of high velocity heated air completely surrounds and promotes drying of dishes, glassware and trays.
- Efficient 9.0 kW heating and 1.0 kW fan.
- Air circulation 2,900 m<sup>3</sup>/hour.
- Four air blower ports and adjustable return pan vent blades improve air circulation and drying results.



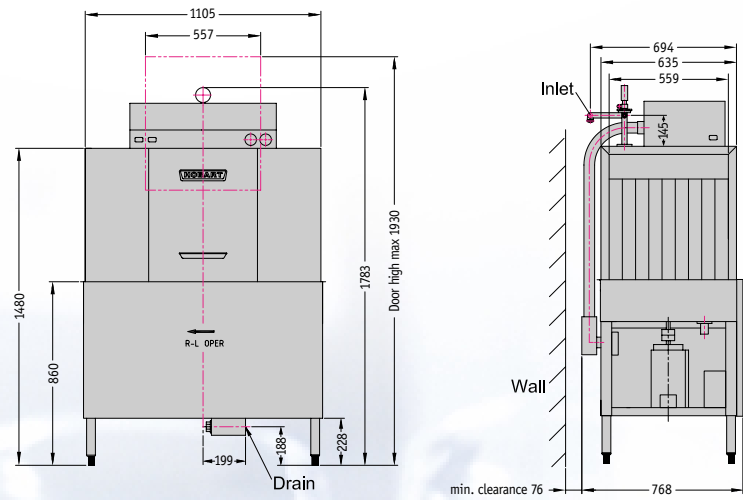
**Other dishwasher options**

- Steam coil tank heat
- External steam boosters
- External gas water heaters and boosters
- Vent hoods
- Power accessories: side loaders and power exit curves
- Exit table end switch

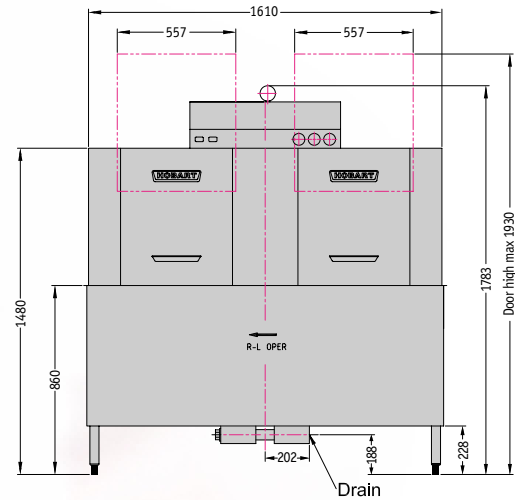


**Machine Drawings**

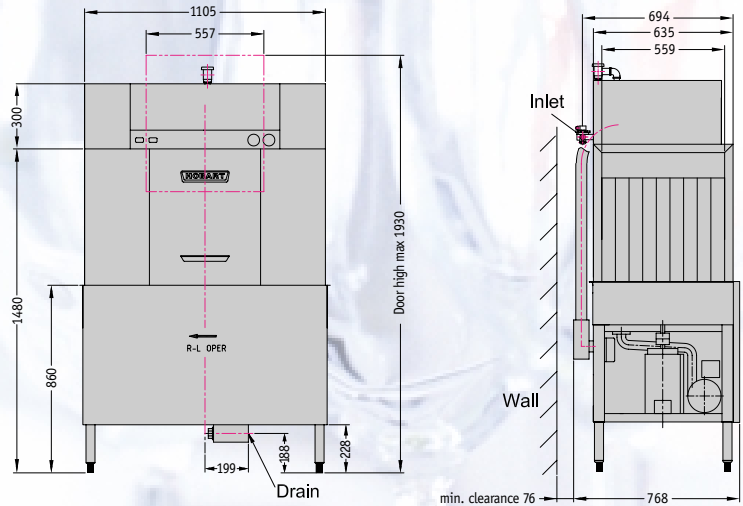
**C44B - Single Tank**



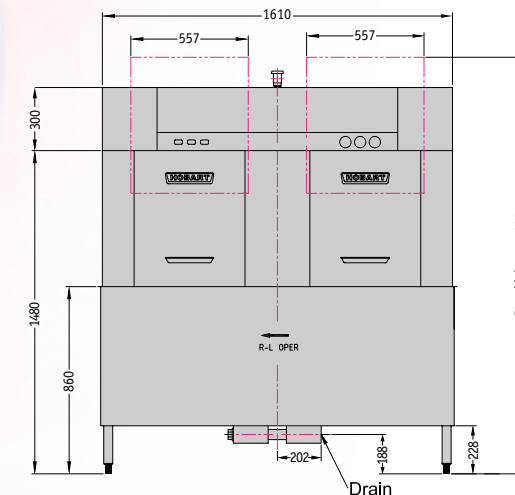
**C64B - Two Tank**



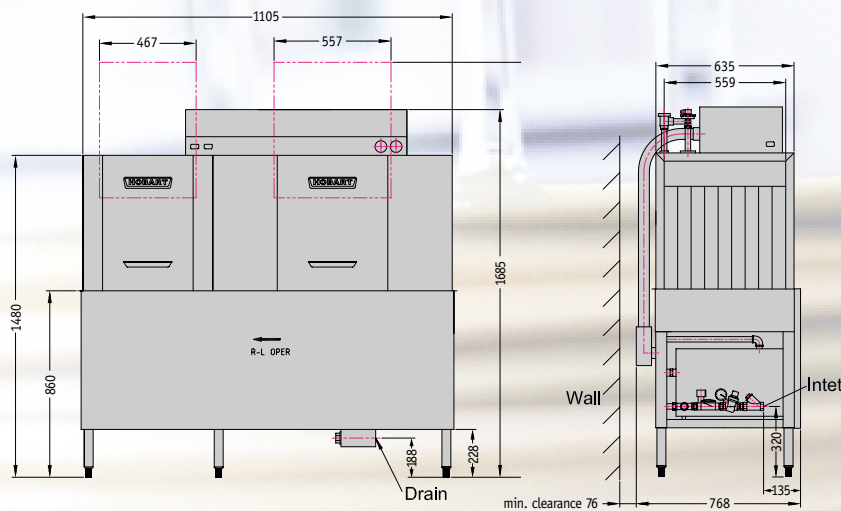
**C44BB - Single Tank**



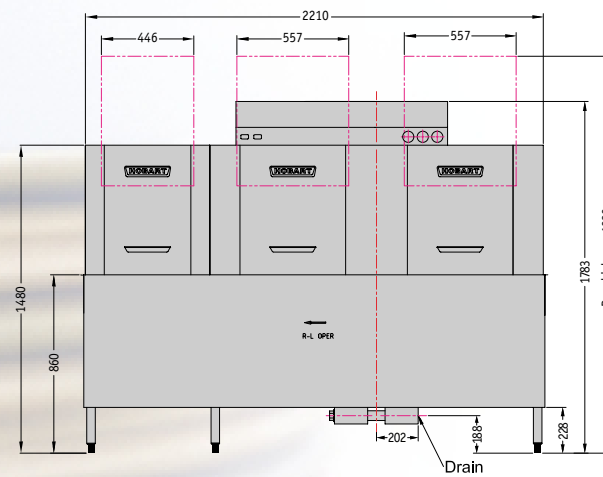
**C64BB - Two Tank**



**C44BR - Single Tank with Dual Rinse**



**C64BR - Two tank with Dual Rinse**



**Technical Data**

Models	C44B	C64B	C44BB	C64BB	C44BR	C64BR
<b>Capacity—racks per hour/plates per hour</b>						
Racks/hour	203	248	203	248	203	248
Plates per hour (18/rack)	3,654	4,464	3,654	4,464	3,654	4,464
<b>Length between tables (mm)</b>						
Without dryer	1,105	1,670	1,105	1,670	1,705	2,270
With optional dryer	2,040	2,605	2,040	2,605	2,640	3,205
<b>Wash zone</b>						
Pump rating kW	1.5	1.5+1.5	1.5	1.5+1.5	1.5	1.5+1.5
Tank heat kW	7.5	5.0+7.5	7.5	5.0+7.5	7.5	5.0+7.5
Tank capacity litres	87	87+87	87	87+87	87	87+87
<b>Rinse zone</b>						
Rinse system	Mono	Mono	Mono	Mono	Dual	Dual
Water consumption litre/rack	3.4	2.8	3.4	2.8	2.1	1.7
Water consumption litre/hour	684	684	684	684	420	420
Rinse saver	Standard	Standard	Standard	Standard	Standard	Standard
<b>Rinse booster selection</b>						
Inlet water deg C	Steam**	Steam**	Electric kW	Electric kW	Electric kW	Electric kW
60	#180	#180	18.0	18.0	18.0	18.0
50	#180	#180	27.0	27.0	18.0	18.0
40	#180	#180	36.0	36.0	27.0	27.0
30	#260	#260	45.0	45.0	27.0	27.0
10	#260	#260	54.0	54.0	36.0	36.0
<b>Optional Drying zone</b>						
Standard kW	9.0	9.0	9.0	9.0	9.0	9.0
Optional kW	13.5	13.5	13.5	13.5	13.5	13.5
Air circulation m3/h	2,900	2,900	2,900	2,900	2,900	2,900
Fan kW	0.55	0.55	0.55	0.55	0.55	0.55
<b>Installed kW load</b>						
Washer only	10.0	16.5	N/A	N/A	N/A	N/A
Washer with 18 kW booster	N/A	N/A	28.0	34.5	28.0	34.5
Washer with 27 kW booster	N/A	N/A	37.0	43.5	37.0	43.5
Washer with 36 kW booster	N/A	N/A	46.0	52.5	46.0	52.5
Washer with 45 kW booster	N/A	N/A	55.0	61.5	N/A	N/A
Washer with 54 kW booster	N/A	N/A	64.0	70.5	N/A	N/A

Hobart steam booster sizes given as examples only. External electric boosters also available. Gas heating available in some markets. Contact Hobart for details.

**Materials**

- Durable 18/8 chrome/nickel stainless steel for wash tanks and chamber, frame, legs and feet assures long machine life.
- 150 mm stainless steel legs and adjustable feet for easy cleaning access.

**Other Features**

**Reliable, heavy-duty wash pump**

- High efficiency 1.5 kW wash pump
- Self-draining for sanitation
- Pump and impeller are stainless steel for maximum durability



**Economy and efficiency**

- Rinse arms on BR series dual rinse sections easily removable for cleaning.
- Efficient dual rinse and integral booster on BR models.





The C-line B series of rack conveyor warewashers is part of the full range of warewash, food machine, cooking and refrigeration products available from Hobart and ITW Food Equipment Group, Market Leaders in commercial food equipment and service worldwide.



**Hobart International, Inc.**  
Asia Pacific

**For more information contact Hobart or your local Hobart dealer**

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Warewashing



Cooking



Food  
Preparation



Waste  
Management



Service