

PROUD SUPPORTER OF



FOODSERVICE

FULL LINE CATALOG



HOBART, WHERE EQUIPMENT AND SERVICE JOIN TOGETHER IN SUPPORT OF YOU.

Hobart makes a full line of equipment for the foodservice industry, including cooking, food machines, warewashers and Traulsen refrigeration. We support our customers when and where it counts the most. In the field, at your place. With nearly 200 locations and 1,700 factory-trained service representatives across the country, we're always close by to install, maintain and service your equipment.

OUR SUPPORT STARTS WITH HOBART RELIABILITY.

Hobart reliability starts at the beginning, with continuous analysis and testing of the raw materials used in both design and production. Each component of newly designed equipment is put through extensive testing. Throughout the manufacturing process, every Hobart product undergoes a series of systematic inspection checks to assure dependable and efficient operation. The final result is the most reliable food equipment in the industry.

NEW TECHNOLOGY AND INNOVATION TO SUPPORT YOUR FUTURE.

Hobart's award-winning, innovative food equipment supports you with new ways to help you improve product consistency, increase productivity, lower cost of ownership and help create a safe working environment.

EMPLOYEE TRAINING. ANOTHER SIGN OF OUR SUPPORT.

We can help you get your staff up and running quickly on our equipment. All our equipment comes with easy-to-follow training manuals. Some come with video instructions. We can also arrange for operator training programs at your business site(s) or work with your training staff to help set up programs.

YOUR HOBART DEALER.

Your closest point of support is usually your Authorized Hobart foodservice equipment dealer. An authoritative source of information about Hobart and the foodservice industry, your dealer can help you select the Hobart equipment that best addresses your needs. To find the Hobart dealer nearest you, go to www.hobartcorp.com.

CONSULTANT SUPPORT.

Our representatives will work closely with your consultant, providing the latest information on new products, cost-saving analyses, up-to-date specifications and performance data on all Hobart equipment.

With every piece of Hobart equipment, you get our unique support network. For more information, go to www.hobartcorp.com or call 1-888-4HOBART.

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WEIGHING SYSTEMS – SERVICE SCALE

Quantum



STANDARD FEATURES:

- 30 lb. x .01 graduations.
- Full capacity tare.
- 115 Volt, 60 Hz, Single Phase, 1.25 Amps, 150 Watts.

- Dual price frequent shopper labeling.
- NSF certified.
- Lowest profile of any comparable scale on the market – 5¼" high.
- ATM style console with LCD graphics display.
- Flashkeys.
- Graphics capability.
- Retailer defined security.
- Easy cassette label loading system.
- Large label roll capacity.
- Custom label sizes and formats available from 1¾" to 10" length.

Memory

- Basic memory capacity ½ MB RAM standard (approximately 4,000 PLUs with basic item information).
- Expandable memory up to 4.5 MB Ram in 2 MB increments.

Programmability

- Manual entry with keypad or attached keyboard.
- Network via serial, TCP/IP, or wireless communications.
- Disk backup and restore.

Options:

- Narrow cassette.
- Linerless labels.

Quantum Self Service



STANDARD FEATURES:

- The consumer weighs, labels and prices their product in the department at the scale.
- Easy to read keypad.
- Telephone keypad format.
- Smooth keyboard stands up to cleaning and sanitizing.

- 30 lb. x .01 graduations.
- Full capacity tare.
- 115 Volt, 60 Hz, Single Phase, 1.25 Amps, 150 Watts.
- Dual price frequent shopper labeling.
- NSF certified.
- Lowest profile of any comparable scale on the market – 5¼" high.
- ATM style console with LCD graphics display.
- Flashkeys.
- Graphics capability.
- Retailer defined security.
- Easy cassette label loading system.
- Large label roll capacity.
- Custom label sizes and formats available from 1¾" to 10" length.

Memory

- Basic memory capacity ½ MB RAM standard (approximately 4,000 PLUs with basic item information).
- Expandable memory up to 4.5 MB RAM in 2 MB increments.

Programmability

- Manual entry with keypad or attached keyboard.
- Network via serial, TCP/IP, or wireless communications.
- Disk backup and restore.

Options:

- Elevated keypad.
- Narrow cassette.
- Linerless labels.

Quantum Max™



STANDARD FEATURES:

- With Flash RAM, the Quantum scales are accessing the server for the latest price, graphics, preferred customer, and labeling data.

- Touch screen's ease of use makes the Quantum ideal for self service areas.
- Updates in a Flash! Less than two minutes!
- Hobart's Flash Keys combine with touch screen technology to allow the operator to perform transactions with one finger.
- Interfaces easily with PCs.
- Always current, automatically pulling data from the network servers. Aids loss prevention while improving merchandising at scale.

- 2 MB memory.
- Lower cost of ownership. No need for service to update each scale manually.
- Choose your technology: Wireless or wired connectivity. TCP/IP included.
- New Flash RAM lets you update your scale software remotely, eliminating the need for manual removal of chips.
- Redesigned touch screen keyboard simplifies operation.
- All Quantum scales can be upgraded to the Quantum Max.

WEIGHING SYSTEMS – DIGITAL SCALE HBR301



HBR301-1

STANDARD FEATURES:

- Easy-to-read display
- Legal for trade
- Battery power supply (4) D cell
- Energy saver setting - set shutoff time to extend battery life
- Low battery indicator
- Check weighing
- Batch weighing
- Over and under weighing
- Adjustable display head for easy viewing
- Toggle between lb. and kg.
- Stainless steel platter
- Tare indicator
- Preset tare (package weight)
- Keyboard tare
- Zero key
- Stable weight indicator
- Automatic zero tracking
- AC/DC adapter
- Leveling leg set
- Leveling indicator

WEIGHING SYSTEMS – PRICE COMPUTING AND PORTION CONTROL SCALE PS40



PS40
Price Computing and Portion Control Scale

STANDARD FEATURES:

- Simple touch key operation.
- Bright operator and customer backlit displays.
- Audible beep response.
- 6V 4-amp rechargeable battery comes standard.
- Power cord comes standard.
- Up to 50 programmable speed keys.
- 30 lb. x .01 weighing.
- Weight/price/total price displayed to 6 digits.
- Small footprint – 13.9"W x 13"L x 4.9"H.
- NSF approved and legal for trade.

WEIGHING SYSTEMS – SERVICE SCALE SD100

Listed by UL



SD100

STANDARD FEATURES:

- Up to 6,000 PLUs.
- Ethernet ready, 2 USB ports.
- 42 programmable keys and 5 custom logos.
- Network up to 10 scales.
- Customer ready file load includes 9 label types, 2 miscellaneous PLUs and 1 safe handling logo.
- Backlit LCD displays.
- PLU, Group, and Operator Totals (printed on label stock).
- Weighing capability – 30 lb. x 0.01.
- Barcode types – EAN, UPC.
- Up to 20 operators on the same network.
- Cost saving “rewind” printer.
- Up to 3,000 characters of text.
- 400 character scrolling customer message.
- 40 character product description.
- COOL ready.

WEIGHING SYSTEMS – SD100 SERVICE SCALE SOFTWARE DX50

STANDARD FEATURES:

- Software is compatible with Microsoft Windows XP, Vista and Windows 7.
- User friendly toolbar navigation with drop-down menus and picture icons.
- Full PLU creation and editing capabilities including label formats and bar codes.
- Send and receive complete system or individual PLU, label formats, keyboard layout.
- Update graphics to reflect seasonal changes or special events.
- Prints product file lists.
- Merge PLU files together.
- Create categories and subcategories.
- Change scale configurations on the fly.
- Keep and use files as a master configuration for other networks.

VACUUM PACKAGING EQUIPMENT HT120



HT120A
Analog Controls



HT120GD
Digital Controls

STANDARD FEATURES:

- Vacuum chamber size: 7.25" high x 16.75" wide x 19.56" long.
- Up to three cycles per minute.
- Quick-change, 16-in. seal bar.
- Compact tabletop model saves valuable countertop space.
- Simple operation and easy-to-use controls.
- Ideal for small to medium size processors, restaurants and supermarkets.
- Patented lid hinge system increases opening angle for easier product loading.
- The heavy duty, 1.25 horsepower BUSCH 021 vacuum pump powers the Hobart HT120 for years of dependable service.

FOOD PROCESSORS

Bowl Style – FP41, HCM61 & HCM62

Listed by UL, Certified by NSF



MODEL NO.	FP41	HCM61	HCM62
HP/RPM	¾ H.P./1725 RPM	1.5/1725 RPM	2 H.P./1725/3450 RPM
Electrical Amps	120/60/1 10.4	120/60/1 14.6	208-240/60/3 5.1
Capacity	4 Qt.	6 Qt.	6 Qt.
Overall Dimensions W x D x H	10¼" x 11½" x 17¼"	12" x 13½" x 18½"	12" x 13½" x 18½"
Speeds	ON-OFF-PULSE	ON-OFF-PULSE	LOW-HIGH-OFF-PULSE

Basic unit consists of anodized aluminum housing with rubber feet. Stainless steel removable bowl and knife blade. See-thru cover with large feed tube and bowl scraper of durable polysulfone. Triple interlock system.

FOOD PROCESSORS

Continuous Feed – FP100, FP150, FP250, FP300, FP350 & FP400

Listed by UL, Certified by NSF

**SLICE, DICE, SHRED,
CHOP, GRATE
AND JULIENNE**



MODEL NO.	FP100	FP150	FP250	FP300	FP350	FP400
Motor H.P.	1/3 H.P. 396 RPM	1/2 H.P. 396 RPM	¾ H.P. 430 RPM	1 H.P. 430 RPM	1 H.P. 430 RPM	2 H.P. 250/500 RPM
Electrical Amps	120/60/1 3.5 Amps/ 6 Ft. Cord	120/60/1 4.8 Amps/ 6 Ft. Cord	120/60/1 8 Amps/ 6 Ft. Cord	120/60/1 10 Amps/ 6 Ft. Cord	120/60/1 10 Amps/ 6 Ft. Cord	208-240/60/3 7.5 Amps/ 6 Ft. Cord
Overall Dimensions W x D x H	8 ¹³ / ₁₆ " x 16 ¹¹ / ₁₆ " x 19 ¹ / ₂ "	8 ¹ / ₄ " x 18 ⁵ / ₈ " x 20 ¹ / ₄ "	9 ¹³ / ₁₆ " x 17 ³ / ₄ " x 23 ¹ / ₆ "	10 ¹⁵ / ₁₆ " x 21 ⁷ / ₈ " x 23 ⁷ / ₁₆ "	13 ⁷ / ₁₆ " x 21 ⁷ / ₈ " x 29 ⁵ / ₁₆ "	22 ³ / ₄ " x 27 ³ / ₄ " x 47 ¹ / ₂ "
Net Weight/ Shipping Weight	39 lbs. 46 lbs.	39 lbs. 46 lbs.	45 lbs. 51 lbs.	66 lbs. 72 lbs.	71 lbs. 77 lbs.	119 lbs. 125 lbs.
3-Pack Blades w/diwash	← 1/16", 5/32" Slicer Plates; 3/16" Shredder Plate - 1 Wall Rack →					
6-Pack Blades w/diwash	← Above Plus 3/8", 7/32" Slicer Plates; 3/8" Dicer Plate; 2 Wall Racks →					

Anodized aluminum hopper and housing. Top cover burnished aluminum. Easy to operate off and on switches. Pusher plate and feed head interlocks. Fits on 23" deep counter. Pusher handle swings

out of the way for two-handed loading. FP400 floor model supports high volume production, multiple feed choices and accessories. Deflector plate and cleaning brush standard equipment.

Cutting plates are protected from food acids and warewashing chemicals by diwash

PLANETARY MIXERS
Legacy® Series



MODEL NO.	N50	HL120	HL200	HL300
Capacity of Bowl (liquid) Standard Equipment	5 qts.	12 qts.	20 qts.	30 qts.
Capacity of Bowls (Purchased as extra equipment with required adapters)	—	—	12 qts.	20 qts.
Attachment Hub Size	#10	#12	#12	#12
Timer Controlled	N/A	Standard	Standard	Standard
Motor – Hobart Designed	1/6 H.P.	1/2 H.P.	1/2 H.P.	3/4 H.P.

Hobart quality mixers, with “planetary action,” can thoroughly handle your mixing needs. A model to suit every task, small or large. Thoroughly mixes and aerates ingredients, with a gear transmission for consistent results.

Hobart-designed motors, gears and transmissions provide long mixer life. Finishes on all models: Metallic Gray Hybrid Powder Coat.

Optional Attachments and Accessories

9" VEGETABLE SLICER



Certified by NSF

Available with adjustable slicer plate, grater plate and 3/32", 3/16", 5/16", and 1/2" shredder plates. Burnished aluminum finish.

CHOPPING END



Certified by NSF

Standard equipment includes round, stainless steel feed pan, plastic stomper, knife and plate (1/8" diameter holes). Other plate sizes available.

BOWL SCRAPER



To increase productivity, improve sanitation and product quality, the Hobart bowl scraper is an innovative solution. Available as an accessory or an upgrade for existing Hobart mixers. For primary and secondary size bowls.

PLANETARY MIXERS
Legacy® Series



HL400	HL600	HL662	HL800	HL1400
40 qts.	60 qts.	60 qts.	80 qts.	140 qts.
20 and 30 qts. #12	40 qts. #12	40 qts. #12	40 and 60 qts. N/A	40, 60 and 80 qts. N/A
Standard	Standard	Standard	Standard	Standard
1½ H.P.	2.7 H.P.	2.7 H.P.	3 H.P.	5 H.P.

Power Drive
Unit

SPIRAL MIXERS
HSL Series

Listed by UL, Certified by NSF



Designed for use with the 9" Vegetable slicer. Provides maximum power and efficiency where high volume is desired.

Model PD-35 – 350 RPM, ½ H.P., 115/60/1.

Model PD-70 – 700 RPM, ½ H.P., 115/60/1.



HSL180



HSL220

STANDARD FEATURES:

- 1½ H.P. Bowl Motor and 4/8½ H.P. Spiral Motor
- Extra pulley and strong spiral dough hook.
- Manual and Automatic.
- Two fixed speeds and two (2) 20 minute programmable timers.
- No need to stop mixer to change speeds.
- Mounted on casters for easy mobility.
- See through bowl guard.

PLANETARY MIXERS
Legacy® Series Accessories



MODEL NO.	BOWL CAPACITY (QTS.)	"B" FLAT BEATER ALUMINUM	"C" WING WHIP	"D" WIRE WHIP STAINLESS STEEL WIRES	"ED" DOUGH HOOK	"P" PASTRY KNIFE	"I" WIRE WHIP HEAVY DUTY
HL120	12	•	•	•	•	•	
HL200	20	•	•	•	•	•	
	12	•	•	•	•	•	
HL300	30	•	•	•	•	•	•
	20	•	•	•	•	•	
HL400	40	•	•	•	•	•	•
	30	•	•	•	•	•	•
	20	•	•	•	•	•	
HL600 HL662	60	•	•	•	•	•	•
	40	•	•	•	•	•	•
HL800	80	•	•	•	•	•	•
	60	•	•	•	•	•	•
	40	•	•	•	•	•	•
HL1400	140	•	•	•	•	•	•
	80	•	•	•	•	•	•
	60	•	•	•	•	•	•
	40	•	•	•	•	•	•

"Classic" Mixers Accessories



MODEL NO.	BOWL CAPACITY (QTS.)	"B" FLAT BEATER		"C" WING WHIP	"D" WIRE WHIP STAINLESS STEEL WIRES	"E" or "ED" DOUGH HOOK	"P" PASTRY KNIFE	"I" WIRE WHIP HEAVY DUTY	BOWL STAINLESS STEEL
		ALUMINUM	STAINLESS STEEL						
N50	5	•	•		(All S/S)				•
A120	12	•		•	•	E	•		•
A200	20	•		•	•	E/ED	•		•
	12	•			•	E			•
D300	30	•		•	•	E/ED	•	•	•
	20	•			•	E			•
D340	40	•		•	•	E/ED	•	•	•
	30	•		•	•	ED	•	•	•
	20	•			•	E			•
H600 P660	60	•		•	•	E/ED	•	•	•
	40	•			•	E		•	•
	30	•			•	E			•
M802	80	•		•	•	ED	•	•	•
	60†	•		•	•	E/ED	•	•	•
	40*	•			•	E		•	•
	30*	•			•	E			•
V1401	140	•		•	•	ED	•	•	•
	80‡	•		•	•	ED	•	•	•
	60†	•		•	•	E/ED	•	•	•
	40*	•			•	E		•	•
	30*	•			•	E			•

* 40-30 Qt. Bowl adapter with 80 Qt. bowl adapter necessary for use of this equipment.

† 60 Qt. Bowl adapter is necessary for use of this equipment.

‡ 80 Qt. Bowl adapter is necessary for use of this equipment.

PLANETARY MIXERS
Legacy® Series Accessories



MODEL NO.	BOWL CAPACITY (QTS.)	BOWL SCRAPER	SPLASH COVER LEXAN	BOWL EXTENDER RING STAINLESS STEEL	BOWL TRUCK	INGREDIENT CHUTE
					BURNISHED ALUMINUM	
HL120	12	•	•			•
HL200	20	•	•			•
	12	•	•			•
HL300	30	•	•		•	•
	20		•			Use 30 qt.
HL400	40	•	•		•	•
	30	•	•		•	Use 40 qt.
	20		•			Use 40 qt.
HL600	60	•	•	•	•	•
HL662	40	•	•			
HL800	80	•	•	•	•	•
	60	•	•	•	•	•
	40	•	•		•	
HL1400	140	•	•		•	•
	80	•	•	•	•	•
	60	•	•	•	•	•
	40	•	•		•	

“Classic” Mixers Accessories



MODEL NO.	BOWL CAPACITY (QTS.)	BOWL ADAPTER	BOWL SCRAPER	SPLASH COVER LEXAN	BOWL EXTENDER RING STAINLESS STEEL	BOWL TRUCK	BOWL TRUCK ADAPTER	INGREDIENT CHUTE
						BURNISHED ALUMINUM	BURNISHED ALUMINUM	
N50	5							
A120	12				•			
A200	20		•	•	•			•
	12			•	•			
D300	30		•	•	•	•		•
	20			•	•			Use 30 qt.
D340	40		•	•		•		•
	30		•		•			Use 40 qt.
	20				•			Use 40 qt.
H600 P660	60		•	•	•	•		•
	40	•	•	•			•	
	30	•	•	•			•	
M802	80		•	•	•	•		•
	60†	•	•	•	•	•		•
	40*	•	•	•			•	
	30*	•	•	•			•	
V1401	140		•	•		•		•
	80‡	•	•	•	•	•	•	•
	60†	•	•	•	•	•		•
	40*	•	•	•			•	
	30*	•	•	•			•	

SLICERS – HEAVY DUTY 2612, 2712, 2812 & 2912

Listed by UL, Certified by NSF

The Hobart 2000 Series Slicers meet the customer's criteria for slicer expectations in safety, performance, ease of use, cost of ownership and sanitation.

Borazon sharpener is removable and submersible to support thorough cleaning procedures on all 2000 Series Slicers.

The Hobart 2812 and 2912 Smart Series Slicers are designed to protect your investment.

2000 Series optional accessories include adjustable fences, food chutes, and product trays. Contact your local Hobart representative for details.



MODEL NO.	2612	2712	2812	2912
Carriage Size	12" x 12"	12" x 12"	12" x 12"	12" x 12"
Type of Operation	Positive Angle-Feed Manual	Positive Angle-Feed Automatic Motor Driven - 2 Speed	Positive Angle-Feed Manual	Positive Angle-Feed Automatic Motor Driven - 6 Speed
Knife Size	113/4" CleanCut™	113/4" CleanCut™	113/4" CleanCut™	113/4" CleanCut™
Knife Motor	1/2 H.P.	1/2 H.P.	1/2 H.P.	1/2 H.P.
Slice Thickness	Up to 1"	Up to 1"	Up to 1"	Up to 1"
Shipping Weight Approximate	135 lbs.	182 lbs.	135 lbs.	182 lbs.
	Rugged unit for larger operation. Optional carriage fences. Stainless steel front knife guard, knife and carriage with plastic coated-metal feed grip. Top mounted sharpener standard. Exclusive tilting and removable carriage system for ease of cleaning.	Semi-automatic models are perfect for any high volume operation. Model has 2-speed automatic carriage operation. Exclusive tilting and removable carriage system for ease of cleaning.	Rugged unit for larger operation. Optional carriage fences. Stainless steel front knife guard, knife and carriage with plastic coated-metal feed grip. Top mounted sharpener standard. Designed with advanced safety features. Exclusive tilting and removable carriage system for ease of cleaning.	Semi-automatic models are perfect for any high volume operation. Model has 6-speed automatic carriage operation. Designed with advanced safety features. Exclusive tilting and removable carriage system for ease of cleaning.

SLICER – MEDIUM DUTY The Edge™



Standard features include gauge plate and carriage system interlock, removable carriage system, contoured carbon steel knife, top mounted borazon stone sharpener, poly-V belt drive system, patented belt tensioner, sanitary anodized aluminum base, permanently mounted ring guard, cleaning leg, removable product deflector, anodized aluminum carriage and knife cover and rear mounted meat grip. The perfect slicer for moderate slicing volumes.

MODEL NO.	THE EDGE™
Motor	1/3 H.P.
Electrical	120/60/1
Slice Thickness	5/8"
Finish	Anodized Aluminum
Shipping Weight	83 lbs.

SLICERS – HEAVY DUTY 3613, 3713, 3813 & 3913

Listed by UL, Certified by NSF

The 3000 Series is designed for the profit minded customer delivering return on investment through high slicing yield, fast cleaning, operator protections and minimal upkeep. The 3000

Series design features a 13" stainless steel and alloy CleanCut™ knife, a removable knife option, long lasting Borazon sharpening stones and the Enduralube™ carriage glide system.



MODEL NO.	3613/3613N	3713/3713N	3813/3813N	3913/3913N
Carriage Size	11" x 12"	11" x 12"	11" x 12"	11" x 12"
Type of Operation	50° Positive Angle-Feed Manual	50° Positive Angle-Feed Automatic 3 Speeds Custom Stroke Lengths	50° Positive Angle-Feed Manual	50° Positive Angle-Feed Automatic 3 Speeds Custom Stroke Lengths
Knife Size	13"	13"	13"	13"
Knife Motor	1/2 H.P.	1/2 H.P.	1/2 H.P.	1/2 H.P.
Slice Thickness	Up to 1 1/4"	Up to 1 1/4"	Up to 1 1/4"	Up to 1 1/4"
Shipping Weight Approximate	138 lbs.	144 lbs.	138 lbs.	144 lbs.
	Heavy duty design for years of high precision slicing. All models include exclusive tilt and removable tray design, top mounted sharpener and Enduralube for once a year lubrication.	Semi-automatic with linear drive provides quiet, low profile, high volume slicing. Stroke lengths can be set to any product diameter. Manual assist mode reduces user effort when slicing manually. Enduralube™ for twice a year lubrication.	Heavy duty design for years of high precision slicing. Includes five interlocks and anodized surface. Sharpen indicator shows user when to sharpen knife. Gas piston lift-assist for cleaning underneath.	Semi-automatic with linear drive provides quiet, low profile, high volume slicing. Custom stroke lengths, manual assist mode and Enduralube™. Includes five interlocks, anodized surface, sharpen indicator and lift assist.

"N" models are non-removable knife.

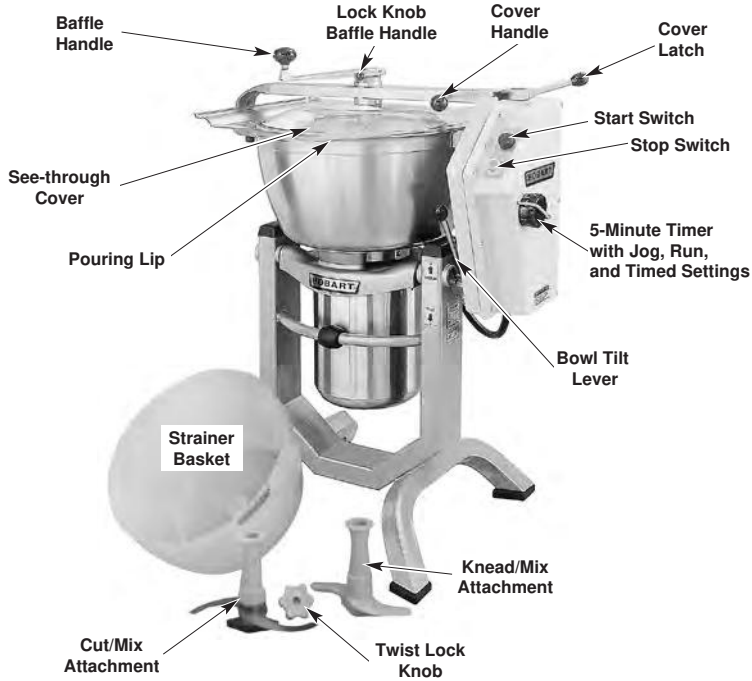
	MANUAL		AUTOMATIC		MANUAL		AUTOMATIC	
FEATURES	3613	3813	3713	3913	2612	2812	2712	2912
Burnished Aluminum	•		•		•		•	
Anodized Aluminum		•		•		•		•
CleanCut™ Knife	•	•	•	•	•	•	•	•
Removable Knife (Option Capable)	•	•	•	•				
Sharpening Knife Indicator		•		•				
Zero Knife Exposure	•	•	•	•				
Borazon Stones	•	•	•	•	•	•	•	•
Enduralube™ Carriage Rail	•	•	•	•				
Select-A-Stroke™			•	•				
Lift Assist		•		•				
Cleaning Leg	•		•		•	•	•	•
Ring Guard Cover	•	•	•	•				
Bottom Cover	•	•	•	•	•	•	•	•
Gauge Plate Interlock		•		•		•		•
Home Start		•		•		•		•
Auto Shutoff		•		•				
Close To Top		•		•		•		•
No Volt Release		•		•		•		•

CUTTER MIXER HCM450

The Hobart HCM lets you cut, mix and blend in seconds with complete control from start to finish . . .

STANDARD FEATURES:

- See-through cover – made of high impact plastic, strong yet lightweight. A built-in scraper, located on the mixing baffle, helps keep the bowl sides and cover clear. Electric interlocks prevent operation when cover is open or bowl tilted.
- Streamlined, functional controls – magnetically operated start and stop selectors are completely sealed and washable.
- Easily removable attachment shafts – lock knob lets you remove them without tools. A Cut/Mix Attachment and a Knead/Mix Attachment are provided to handle all of your needs.



MODEL NO.	HCM450
Capacity	45 Qts.
Motor	5 H.P.
Electrical	200/60/3, 230/60/3, 460/60/3 Thermal motor overload protection as standard
Standard Equipment	5 Minute Timer, Cut/Mix Attachment, Knead/Mix Attachment, Strainer Basket, Mixing Baffle & Cover Scraper
Optional Accessories	Casters, 4-Blade Cut/Mix Attachment, Pizza Knead/Mix Attachment (1)
Net Weight	260 lbs.
Shipping Weight	340 lbs.

(1) Available thru Service Parts No. 292029

SALAD DRYERS SDPE, SDPS

Listed by UL, Certified by NSF

- The Hobart Salad Dryers quickly dry up to a case of lettuce (16 heads) in as little as 5 minutes.
- The easy to handle polyethylene spin basket gently spins the water off the lettuce.
- Freshly washed lettuce, stored at the proper temperature, will last up to three days.
- Choose between the economical all polyethylene SDPE or the polished look of stainless in the SDPS.



MODEL NO.	SDPE	SDPS
Motor	1/4 H.P.	1/4 H.P.
Spin Speed	406 RPM	406 RPM
Outer Tub & Lid	Polyethylene	Stainless Steel
Height	31 ³ / ₈ "	31 ³ / ₈ "
Width	24 ¹ / ₂ "	24 ¹ / ₂ "
Depth	23"	23"
Electrical Specs	120/60/1, 220/60/1	120/60/1, 220/60/1
Shipping Weight	88 lbs.	113 lbs.

FOOD CUTTERS 84145 & 84186

Listed by UL, Certified by NSF



MODEL NO.	84145	84186
Motor	1/2 H.P.	1 H.P.
Bowl Size (I.D.)	14"	18"
Height	15 1/8"	17 1/2"
Width	31 7/8"	33 3/4"
Depth	18 1/4"	22 1/2"
Attachment Hub Speed	209 RPM	250 RPM
Electrical Specs	115/60/1, 230/60/1	115/60/1, 230/60/1, 208/60/3, 460/60/3
Shipping Weight	140 lbs.	185 lbs.

The Hobart Food Cutters rapidly process salads, dips, chopped steaks and other fine foods. The stainless knives rotate at high speed saving costly preparation time. Both the 14" and 18" models include removable stainless bowls and burnished aluminum bowl covers for easy cleanup. The bases are one-piece burnished cast aluminum.

ACCESSORY TABLES 205025 & 205026

Certified by NSF



MODEL NO.	205025	205026
For Use With	14" or 18" Food Cutters	
No. of Shelves	one	two
Table Surface (Inches)	32 x 27	32 x 27
Table Height (Inches)	31 1/8	31 1/8
Shipping Weight	80 lbs.	110 lbs.

Hobart accessory tables are specifically designed for use with Hobart Food Cutters. Heavy gauge stainless steel tops and shelves. Chrome plated legs and leveling feet. Optional heavy duty casters available (adds 6" to table height).

MEAT TENDERIZER 403

Listed by UL, Certified by NSF



Lift-out unit has stainless steel knives. Burnished aluminum housing, transparent plastic food chute, 1/2 H.P. motor.

Optional Equipment:

Strip Cutter knives for making stir fry or julienne strips available in 3/16" narrow, 3/8" wide or 3/4" extra wide. Knit and Star knives available.

Approximate Shipping Weight: 66 lbs.

MEAT CHOPPERS 4732, 4812 & 4822

Listed by UL, Certified by NSF



MODEL NO.	4812	4822	4732
Chopping End Size	#12	#22	#32
Motor – Hobart-Designed Ball Bearing	1/2 H.P.	1 1/2 H.P.	3 H.P.
Electrical Specifications	100-120/60/1, 230/60/1, 230/50/1	120/60/1, 240/60/1, 208-240/60/3, 230/50/1, 480/60/3	200/60/1, 230/60/1, 200/60/3, 230/60/3
Capacity – Lbs. per min. (beef) First Grind thru 1/8" plate	8 lbs.	16 lbs.	35 to 40 lbs.
Overall Dimensions (Height x Width x Depth)	23 1/4" x 12 13/16" x 24"	23 1/4" x 12 13/16" x 29 7/8"	26 7/16" x 23 1/2" x 46 3/16"
Net Weight/Shipping Weight	118 lbs./144 lbs.	182 lbs./207 lbs.	305 lbs./318 lbs.
	Protective type tinned chopping end, stainless steel feed pan, plastic stomper, one knife and one plate (1/8" holes). Finish – stainless steel housing, stainless steel trim and legs. Optional Equipment: Bright metal protective type chopping end with chrome plated satin finish. Stay Sharp knife and plate (1/8" holes).		Guarded tinned pan, tinned chopping end, removable stainless steel metal deflector on end ring, plastic stomper, cylinder wrench. Finish: Metallic Gray epoxy paint or optional stainless steel housing. Optional Equipment: Stainless steel feed pan, 15", 18" or 21" legs to convert to floor models. Larger choppers are also available up to 5 H.P.

MEAT SAWS 6614 & 6801

Listed by UL, Certified by NSF



Rigid, open construction with easy to clean, heavy duty carriage support. Stainless steel carriage and table working surface. Stainless steel gauge plate. Bright tinned cast iron upper and lower blade pulleys. Eye-level "On-Off" switch. Positive lock, quick release gauge plate. No tools are needed for removal of parts for cleaning. Designed for complete hose-down, but does not include motor.

Entire motor, transmission and lower pulley assembly is mounted with automatic blade tension control accessible just below right table.

Standard Equipment: One sawblade and pusher plate for short ends.

MODEL NO.	6614 Saw	6801 Vertical Saw
Cutting Clearance H x W	15 1/2" x 12"	17 1/2" x 15 3/4"
Cutting Table	18 1/4" x 34 1/2"	21 1/2" x 39 5/8"
Motor	3 H.P.	3 H.P.
Carriage	14" D x 19 3/4" W	16" D x 24 1/4" W
Blade Length	126"	142"
Shipping Weight	550 lbs.	555 lbs.

VEGETABLE PEELERS 6115, 6430, 6460 & 6460M

Listed by UL, Certified by NSF



6115



6430/6460



6460M

MODEL NO.	6115	6430	6460	6460M
Motor Ball Bearing	1/3 H.P.	3/4 H.P.	1 H.P.	1 H.P.
Potatoes Correct Size Batch Time to Peel Batch	15-20 lbs. 1-3 Min.	30-33 lbs. 1-3 Min.	50-60 lbs. 1-3 Min.	50-60 lbs. 3 Min.
Carrots Correct Size Batch Time to Peel Batch	8-12 lbs. 1-3 Min.	15-25 lbs. 1-3 Min.		
Beets Correct Size Batch Time to Peel Batch	10-15 lbs. 30 Sec. to 1 Min.	15-25 lbs. 30 Sec. to 1 Min.		
Shipping Weight Approximate	74 lbs. (Peeler) 43 lbs. (Peeler Trap)	147 lbs. (Peeler) 65 lbs. (Base)	156 lbs. (Peeler) 70 lbs. (Base)	201 lbs. includes skid

Model 6115: Peels 15 lbs. in one to three minutes. Portable convenience, with the same excellent quality of our larger models. Peeler disc made of abrasive silicon carbide. Removable aluminum hopper door and cam-type pressure lock. Removable Lexan liner. Includes fill hose and four minute timer.

Accessories 6115: Cabinet base and peel trap. Portable wheeled stand and Peel Trap Basket also available at extra cost.

Models 6430 and 6460: 6430 peels 30 lbs. in one to three minutes while 6460 handles 50-60 lbs. in the same time. Peeler disc made of abrasive silicon carbide. Removable aluminum hopper door, aluminum cam-type pressure lock, adjustable legs and centralized controls. Removable Lexan liner. Air-gap type water inlet promotes interior self-cleaning and prevents splash. Timer is standard on single phase. Not available on three phase.

Accessories 6430 and 6460 (select one): Cabinet base and peel trap with stainless steel strainer. Disposer stand (specify model FD3/50-6 disposer. Voltage for disposer must be the same as disposer stand).

Model 6460M: Same as Model 6460 with standard cabinet base and peel trap, casters for easy mobility, and side mounted water inlet with hose fitting.

Finish: Stainless steel peeler and cabinet base. Gray plastic molded hopper cover. Cast ball burnished aluminum door, handle, discharge chute and legs. Resilient rubber trim molding.



Peeler Stand
for Model 6115

FAT PERCENTAGE MEASURING KIT F101



Model F101
Fat Tester

Measures the fat percentage in ground beef from 10% to 40%. Completely portable, helps ensure quality standards wherever meat is processed. Designed for quick and easy operation with added emphasis on sanitation. Complete instructions are included.

Standard Equipment: 2 funnels, 3 precision test tubes, 2 screens, 2 cleaning brushes, cord and plug contained in a carrying case. Electrical 115/60/1, 230/60/1 (230/60/1, not submitted for UL Listing). Power controlled by bell gong indicating timer.

PRIME MIXER-GRINDERS MG1532 & MG2032

Listed by UL, Certified by NSF

The Hobart Prime Inclined Screw Mixer-Grinder puts an end to the bend by putting the grinding head high so trays can be filled at a more natural height. The results are more productivity, less labor cost, and more dollars to your gross margin.

The entire unit cleans quickly and easily. Here's why:

- Easy-to-clean, self-draining hopper.
- Convenient access to all hopper surfaces.
- Hand-removable, interchangeable seals.
- Mixing arm and feed screw remove easily.
- Designed for quick hose-down cleaning and sanitizing.
- With seals removed, water drains out quickly.

Standard unit includes:

- Footswitch
- Casters
- Cord and plug



MODEL NO.	MG1532	MG2032
Hopper Capacity	150 lbs.	200 lbs.
Motor H.P.		
Grind	7½ H.P.	7½ H.P.
Mix	1 H.P.	1 H.P.
Electrical Specifications	208/60/3, 240/60/3	208/60/3, 240/60/3
Rated Amps	208/60/3 - 30 Amps 240/60/3 - 30 Amps 480/60/3 - 15 Amps	208/60/3 - 30 Amps 240/60/3 - 30 Amps 480/60/3 - 15 Amps
Finish	Glass bead finished stainless steel hopper and stainless steel panels	

GRINDER 4146

Listed by UL, Certified by NSF



MODEL NO.	4146
Chopping End Size	#32
Motor – Hobart-Designed Ball Bearing	5 H.P.
Electrical Specifications	200/60/3, 230/60/3, 460/60/3
Capacity – Lbs. per min. (beef) First Grind thru 1/8" plate	60-65 lbs.
Overall Dimensions Height x Width x Depth	47 ⁹ / ₁₆ " x 26 ¹⁰ / ₁₆ " x 59 ⁹ / ₁₆ "
Net Weight/Shipping Weight	569 lbs.
	Stainless steel feed pan. Legs to convert to floor model.

MANNHART VEGETABLE CUTTERS M2000 & M3000



STANDARD FEATURES:

- 1/2 H.P. on M2000.
- 3/4 H.P. on M3000.
- 650 lbs./hour throughput on M2000.
- 900 lbs./hour throughput on M3000.
- Disc ejector or wiper blade ejector.
- 11 minute operator training video included.
- Stainless steel accessory racks available.
- Versatility to use left to right, right to left or back to front.
- Saves labor cost.
- Polished cast aluminum and stainless steel construction.
- Dual feed opening ensures controlled feeding of product.

OVENS, COMBI – ELECTRIC & GAS CE & CG Series



CE6HD
shown with optional stand



CG10FI
shown with optional stand



CE20FD



CE10FD/CE10FD
Stacked

STANDARD FEATURES:

- Convection, Steam and Combination modes achieve Baking, Grill/Roasting, Steaming, Proofing, Rethermalization, Low Temp, Healthy-Fry, and Delta-T results.
- Electric boilerless combi models using direct steam method.
- Gas steam generator combi model using indirect steam method.
- Flashing door lights and audible alarm system to alert user when program/cycle is finished – easy recognition for the busy kitchen.
- Optimized cooking functions for maximum production with minimal energy and water consumption (Convection, Steam & Combi).
- Compatible with Traulsen units for synergy operation of hot and cold operations.
- Controls programmable to your recipes; stores 100 programs with up to 10 cooking phases in combi memory.
- Automatic cleaning programs with auto cool down and auto dosing detergent pump featuring hands-free use of built-in wash arm operating with non-proprietary cleaning detergent.
- Humidity control from 0-100% of possible maximum relative humidity at chosen temperature.
- 4-speed auto reversing fan.
- Cool-to-the-touch and energy efficient heat reflective panoramic curved exterior glass door and insulated panels reflect heat back into the oven.
- Advanced diagnostic with fault history indication, water cooled independent control boards, with LED indicators for service efficiency.
- Water injection button to add water in convection mode (an automatic process during rapid cool down).
- Includes Bluetooth® communication and recipe software for PC.
- Optional wireless Bluetooth® barcode scanner.
- (2) Two year warranty on control board, (1) one year parts and labor warranty standard.
- Water Filtration: Your local Hobart representative can recommend a water treatment system to meet the needs of your local water conditions. Our offering includes ScaleStick, ScaleBlocker, Water Softener with De-chlorinator and Reverse Osmosis systems.



Controls



SCAN-1



HCPC



TTI-20F



BTT-20F

MODEL NO.	ELECTRIC					GAS
	CE6HD	CE10HD	CE10FD	CE20HD	CE20FD	CG10FI
Pan Capacities						
12" x 20" x 2 1/2"	6	10	20	20	40	20
18" x 13"	6	10	20	20	40	20
18" x 26"	NA	NA	10	NA	20	10

OVENS, ROTISSERIE – ELECTRIC, SELF-CLEANING KA7E



KA7E



KA7E
(2 stacked)

STANDARD FEATURES:

- Automatic, self-cleaning oven. Simply push the CLEAN button and the oven does the rest saving approximately one hour of labor per day.
- Automatic chemical injection so the proper amount of cleaning agent is added every time and operators never touch the detergent.
- Automatic grease removal: grease is emptied into a container at the end of every cycle and separated before the wash cycle so it doesn't go down the drain. No grease drawer to drain and clean.
- Fast and efficient with convection and radiant heat plus self-basting action. 20% improvement in cooking performance for fast and efficient production.
- Stainless steel interior and exterior.
- Capacity 28 to 35 birds.
- Classic large viewable tempered glass door with labyrinth design eliminates need to replace gasket with a hinged inner door to keep the heat in the oven, not in the kitchen.

- Controls
 - Easy-to-Use programmable controls on load side with marquee display to keep operator informed
 - Automatic clean button
 - 4 stage cooking
 - 99 cook program capacity
 - Add 5 minute cook time
 - NAFEM protocol ready controls
 - Pass-thru control located on the unload side.
 - Snooze – to add 10 minute cook time
 - Silence Buzzer – to enter hold mode
 - Stop – ends cook cycle
 - “Hands-Free” rotate button for ease of loading and unloading on both sides
- Individual power connections.
- Modular construction. Stack two units, stack on top of a convection oven or combi oven.

ACCESSORIES:

- Must be ordered separately – all models shipped without spits.

MODEL NO.	KA7E	KA7E ON STAND	TWO KA7E STACKED*
Sections	1	1	2
Capacity	28-35 Chickens	28-35 Chickens	28-35 Chickens
Overall Dimensions			
Width x Depth x Height	38 ⁷ / ₈ " x 33 ⁵ / ₈ " x 38 ⁵ / ₈ "	38 ⁷ / ₈ " x 33 ⁵ / ₈ " x 71"	38 ⁷ / ₈ " x 33 ⁵ / ₈ " x 81 ⁵ / ₈ "
Electrical Specifications			
Voltage/Hertz/Phase	208, 240/60/1 or 3	208, 240/60/1 or 3	208, 240/60/1 or 3
Shipping Weight	525 lbs.	525 lbs. + 153 lbs.	525 lbs. each

*On casters – 2 locking swivel, 2 locking ridged casters.



STACKED MODEL – SELF-CLEANING ROTISSERIE OVEN ON CONVECTION OVEN:

- Winning combination of the self-cleaning rotisserie oven stacked on a convection oven.
- Space saver – 2 different ovens in one footprint.
- Menu flexibility – roasting rotisserie chickens on top with meatloaf, roasts, macaroni and cheese or potatoes on bottom.

Rotisserie Stand



KA7E
shown on optional stand

MODEL NO.	STAND-KA7E
Overall Dimensions	38 ³ / ₄ " x 33 ¹ / ₂ " x 32 ¹ / ₄ "
Width x Depth x Height	with casters
Shipping Weight	153 lbs.

OVENS – ROTISSERIE, ELECTRIC HR5E & HR7E



HR5E
shown on optional stand



HR7E
(2 stacked)

STANDARD FEATURES:

- Large curved, tempered glass doors.
- Tempered double pane glass doors on front and back for high visual impact.
- Convection and radiant heat for fast and efficient production – 10% to 20% faster than conventional cooking.
- Removable rotors, spits, drip tray, and grease drawer that aids in cleaning.
- HF7E Control: programmable up to 99 programs.
 - 4 stage cooking.
 - NAFEM protocol ready.
 - Add 5 minutes button.
- Stainless steel interior/exterior, non-stick coating available as an option on inside back panel.
- Solid stainless steel back is standard, coating optional.
- Glass back available with rotation button on rear side for ease of loading and unloading.

ACCESSORIES:

- Must be ordered separately – all models shipped without spits.



STACKED MODEL – ROTISSERIE OVEN ON CONVECTION OVEN:

- Winning combination of rotisserie oven stacked on convection oven.
- Space saver – 2 different ovens in one footprint.
- Menu flexibility – roasting rotisserie chickens on top with meatloaf, roasts, macaroni and cheese or potatoes on bottom.

MODEL NO.	HR5E	HR7E
Sections	1	1
Capacity	15-20 Chickens	28-35 Chickens
Overall Dimensions Width x Depth x Height	32 ³ / ₄ " x 26 ¹ / ₈ " x 32 ¹ / ₄ "	38 ⁷ / ₈ " x 34" x 38 ³ / ₈ "
Electrical Specifications Voltage/Hertz/Phase	208, 240/60/1 or 3	208, 240/60/1 or 3
Shipping Weight	408 lbs.	573 lbs.

Rotisserie Stands



MODEL NO.	HR5 Stand	HR7 Stand
Overall Dimensions Width x Height	34 ¹ / ₂ " x 36 ⁵ / ₈ "	41 ¹ / ₄ " x 32 ¹ / ₄ "
Shipping Weight	123 lbs.	153 lbs.

OVENS, CONVECTION (FULL SIZE) – ELECTRIC & GAS HEC5, HGC5, DEC5 & DGC5 Series

Certified by NSF, Listed by UL (electric), CSA Design Certified (gas)



HEC5



HEC5D



DGC5



HGC5

ELECTRIC (DEC, HEC) MODELS

- Stainless steel front, sides and top, painted legs.
- Solid state temperature controls adjust from 150° to 500°F.
- 60 minute electric timer with buzzer.
- Energy-efficient, 2-speed, 1/2 H.P. motor. Preheats to 350°F in 10 minutes.
- Includes porcelain interior. Six-sided insulation gives energy efficiency.

GAS-FIRED (DGC, HGC) MODELS

- Stainless steel front, sides and top, painted legs.
- 44,000 BTU/hr. burner per section.
- 1/2 H.P. two speed oven blower motors. 115/60/1 with 6' cord and plug, 8 amps.
- Solid state temperature controls adjust from 150° to 500°F.
- 60 minute timer with audible alarm.
- Energy Star qualified.



STACKED MODEL – ROTISSERIE OVEN ON CONVECTION OVEN

- Winning combination of rotisserie oven stacked on convection oven.
- Space saver – 2 different ovens in one footprint.
- Menu flexibility – roasting rotisserie chickens on top with meatloaf, roasts, macaroni and cheese or potatoes on bottom.



SPECIAL GAS AND ELECTRIC MODELS

- Computer controls with digital time and temperature read-outs.
 - Shelf ID.
 - Cook & hold cycle.
 - Timer sets cook time from one minute to 24 hours.
 - 6 programmable preset buttons.
- Extra Deep

MODEL NO.	ELECTRIC MODELS		GAS MODELS	
	HEC5(D) HEC5(D)X DEC5	HEC5(D) HEC5(D)X DEC5	HGC5(D) HGC5(D)X DGC5	HGC5(D) HGC5(D)X DGC5
Number of Sections	1	2	1	2
Overall Dimensions Width x Depth	"X" Models 45 1/2" D 40" x 41 1/2"		"X" Models 45 1/2" D 40" x 41 1/2"	
Height With Legs	56 3/4"	70"	56 3/4"	70"
Oven Interior Dimensions Width x Depth x Height	"X" Models 26 1/8" D 29" x 22 1/8" x 20"		"X" Models 26 1/8" D 29" x 22 1/8" x 20"	
Rack Size Width x Depth	"X" Models 24 1/2" D 28 1/4" x 20 1/2"		"X" Models 24 1/2" D 28 1/4" x 20 1/2"	
No. Oven Racks Furnished	5	10	5	10
Heating Specifications Voltage/Hertz/Phase	← 208, 240, 480/60/1 or 3 →		115/60/1	115/60/1
KW	12.5	25	N/A	N/A
BTU's (per oven)	N/A	N/A	44,000	44,000
Shipping Weight	472 lbs. (502 "X" Models)	928 lbs. (958 "X" Models)	519 lbs. (549 "X" Models)	1,022 lbs. (1,052 "X" Models)

OVENS, CONVECTION (HALF SIZE) – ELECTRIC & GAS HEC20 & HGC20 Series

Certified by NSF, Listed by UL (electric), CSA Design Certified (gas)



HEC20

- Stainless steel front, sides, top, back and rear enclosure panel.
- Solid state temperature control.
- Thermostat range 200° to 500°.
- 4" adjustable chrome legs.
- 5 oven racks.
- 60 minute timer with audible alarm.
- Porcelain enamel on steel oven liner.

MODEL NO.	HEC20	HGC20	HEC20	HGC20
No. of Sections	2	2	1	1
Overall Dimensions				
Width x Depth	30" x 28 1/4"	30" x 28 1/4"	30" x 28 1/4"	30" x 28 1/4"
Height w/Legs	68 3/8"	68 3/8"	30 5/8"	30 5/8"
Oven Interior Dimensions				
Width x Depth x Height	15 1/4" x 21" x 20"	15 1/4" x 21" x 20"	15 1/4" x 21" x 20"	15 1/4" x 21" x 20"
Rack Size	14 3/8" x 20 7/8"	14 3/8" x 20 7/8"	14 3/8" x 20 7/8"	14 3/8" x 20 7/8"
No. of Racks Furnished	10	10	5	5
Voltage/Hertz/Phase KW (Total)	208-240/60/3 11.0	120/60/1	208-240/60/3	120-60-1 5.5
BTU/Hr.	N/A	50,000	N/A	25,000
Shipping Weight	520 lbs.	520 lbs.	250 lbs.	250 lbs.

OVENS, MICROWAVE HM1200 & HM1600



HM1200

Feature rugged, all stainless steel body and oven cavity; removable air filter for ease of cleaning; see-through door and electronic timer with digital display. Lighted oven interior standard in both models.

HM1200

- Two power levels; six programmable memory pads.
- Cooking cycle can be timed 0-30 minutes.
- Dual energy feeding system with rotating wave guide.
- Controls located on top of oven; door opens to the side.

HM1600

- Four power levels; eight programmable memory pads.
- Large oven cavity — accommodates 2 full size pans up to 4" deep.
- Cooking cycle can be timed 0-60 minutes.
- Top and bottom energy feeding system with rotating wave guides.
- Controls located on top of oven; door opens downward.



HM1600

MODEL NO.	HM1200	HM1600
Overall Size	.6 cu. ft.	1.56 cu. ft.
Cooking Compartment Size		
Width x Depth x Height	13" x 12" x 6 1/2"	21" x 13" x 10"
Electrical	120/60/1-18 amps	208/60/1-18 amps; 240/60/1-15.4 amps
Cooking Power	1200 watts	1600 watts
Programmable Memory Pads	6	8
Power Levels	(2) Hi-Defrost	(4) Hi-Medium-Low-Defrost
Shipping Weight	70 lbs.	130 lbs.

FRYERS – ELECTRIC HF Series - Freestanding

Listed by UL, Certified by NSF

STANDARD FEATURES:

- 16-gauge stainless steel fry tank with limited 10-year tank warranty.
- Stainless steel cabinet.
- HF Series electric fryers are available in solid state digital (D) or programmable computer (C) controls.
- Low watt density ribbon style heating elements provide maximum heat exchange surface for higher efficiency; swing up for easy cleaning.
- Temperature control adjusts from 200°F to 390°F within +/-2°.
- High limit control.
- 17 kW elements on 50 lb. fryers; 24 kW elements on 85 lb. fryers.
- 1 1/4" full port drain valve.
- Tank brush, clean-out rod and drain extension.
- Non-corrosive adjustable legs.
- Baskets included.
- Single basket lift available.

MODEL NO.	1HF50
Total Oil Capacity	50 lbs.
KW	17
Overall Dimensions Width x Depth x Height	15 1/2" x 34 3/8" x 36 1/4"
Tank Size Width x Depth	14 1/8" x 15 1/2"
Shipping Weight	200 lbs.



1HF50D with accessory casters



FRYERS – ELECTRIC HF Series – KleenScreen **PLUS**[®] Fryer Filter System

MODEL NO.	1HF85F
Total Oil Capacity	85 lbs.
KW	24
Overall Dimensions Width x Depth x Height	21" x 34 3/8" x 36 1/4"
Tank Size Width x Depth	19 1/2" x 18"
Shipping Weight	204 lbs.

STANDARD FEATURES:

- Built-in patented filter system for free-standing fryers.
- One-touch filter controls.
- Lightweight stainless steel pan construction – easy cleaning and dishwasher safe.
- Drawer style filter pan assembly with sturdy drawer slides with large primary crumb catch basket.
- Paperless stainless steel filter screen including a complimentary package of KleenScreen **PLUS**[®] Micron Filtration Fabric envelopes.
- Patented solenoid activated one touch push button switch to engage pump and motor (computer control only).
- 1/3 H.P. motor and pump circulates frying compound at a rate of 8 gallons/minute.
- Boil Out-By-Pass[™] for each fry tank.
- One-Touch filter controls standard Computer models.
- Oil drain valve interlock switch.
- Hands-free oil return line is self seating when drawer is closed.
- Adjustable legs.
- Single basket lift available.
- Fry tank brush and clean-out rod.
- High temperature discard hose.
- 1 1/4" Full Port Drain Valve



**1HF85CF
KleenScreen PLUS[®]
Fryer Filter System
with accessory casters**

GRIDDLES, COUNTER – ELECTRIC CG Series

STANDARD FEATURES:

- Stainless steel front, sides and 4" adjustable legs.
- 1/2" thick polished steel griddle plate.
- 13" cooking height on 4" adjustable legs.
- Two solid sheathed tubular incoloy heating elements, one snap action thermostat and cycling light per each 12" griddle width. Thermostats adjust from 200°F to 450°F. (CG24 has one large, tubular incoloy heating element per 12" griddle width).
- Stainless steel 4" back and tapered side splashes.
- 31/8" wide front grease trough empties into a large capacity grease drawer.



CG41

- Available in 208V or 240V, 50/60 Hz, 1 or 3 phase power supply. 480V, 50/60 Hz 3 phase power supply.
- One year limited parts and labor warranty.

MODEL NO.	CG24	CG58	CG41	CG50	CG59
Overall Dimensions					
Width	24"	36"	48"	60"	72"
Depth	27 ⁵ / ₈ "	27 ⁵ / ₈ "	27 ⁵ / ₈ "	27 ⁵ / ₈ "	27 ⁵ / ₈ "
Height with 4" legs	16 ³ / ₈ "	16 ³ / ₈ "	16 ³ / ₈ "	16 ³ / ₈ "	16 ³ / ₈ "
Grid Dimensions					
Width	24"	36"	48"	60"	72"
Depth	24"	24"	24"	24"	24"
Square Area	576"	864"	1152"	1440"	1728"
Heating Specifications					
Voltage/Hertz/Phase	208, 240, 480/60/1 or 3				
KW	10.8 KW	16.2	21.6	27	32.4*
Shipping Weight	165 lbs.	230 lbs.	275 lbs.	420 lbs.	560 lbs.

* 2 separate conduit connections required; each to carry half of load

TOASTER – ELECTRIC ET27

STANDARD FEATURES:

- 4-slice toaster with cordset.
- Solid-state control has no moving parts, significantly improves reliability.
- Long-life electrical solenoids increase carriage release reliability.
- Solid-state control is preprogrammed with optimum toasting curve, adjusts toasting time automatically for consistent results.
- High production of medium toast hourly – 380 slices.
- Slots are featured so the same toaster can toast regular bread, English muffins and bagels. "Texas" style slices can be toasted by removing bread guards.
- Straight-line contemporary styling. Brushed stainless steel finish.
- Operating levers require only 4 lbs. pressure for ergonomic peace of mind.
- Overall size: 12 1/2"W x 13 1/2"D x 7 1/2"H.
- Electrical: 120/208, 120/240 or 208 or 240 VAC/60 Hz/1-ph.



ET27

CONVENIENT GRILL HCG2

STANDARD FEATURES:

- Fine grain cast iron plates – grooved and smooth.
- Adjustable spring counter balanced top.
- Stainless steel base for lasting service.
- Detachable front drip tray and scraper for convenient cleaning.
- Even heat distribution through top and bottom plates.
- Rapid grilling of sandwiches, meat, fish and vegetables.
- Thermostatically controlled up to 570°F.
- On/off switch and pilot lights for convenience.
- Timer.



HCG2

MODEL NO.	HCG2
Overall Dimensions	
Width x Depth x Height	24" x 17" x 22"
Work Surface	
Width x Depth	21" x 9 1/2"
Electrical Specifications	
Voltage/Hertz/Phase	208-240/60/1
KW, Amps, NEMA Plug	4KW, 18 Amps, L6-30P
Shipping Weight	78 lbs.

Installation Clearance: 2" each side

DOOR-STYLE DISHMACHINES AM Select Series

Listed by UL, Certified by NSF, and meets requirements of ASSE Standard No. 1004.



AM Select

NSF listed for washing dishes and pots and pans. Adjustable cycle times of 1, 2, 4 and 6 minutes. Rinse consumption of only .74 gallons per rack. Three-door wrap chamber design for corner or straight through installation. Optional 70°F rise booster heater with patented Sense-A-Temp™ technology. 17" door opening.



AM Select Tall

Washes dishes, pots and pans, a 60-quart mixing bowl and up to 6 full size 18" x 26" sheet pans at a time. 27" door opening. Includes 6-pan sheet pan rack.



MODEL NO.	AM Select		AM Select Tall	
	Hot Water Sanitizing	Chemical Sanitizing	Hot Water Sanitizing	Chemical Sanitizing
Machine Ratings (Mechanical) – See 1 P. 36				
Racks per Hour (Max.)	58	65	58	65
Dishes per Hour (Average 18 plates per rack)	1044	1170	1044	1170
Glasses per Hour (Average 36 per rack)	2088	2340	2088	2340
Table to Table – Inside Tank at Table Connection (Inches)	25¼"	25¼"	25¼"	25¼"
Overall Dimensions (H x W x D) (Inches)	66½" x 27" x 28½"		77½" x 27" x 28½"	
Wash Motor – H.P. - See 2 P. 36	2	2	2	2
Wash Tank Capacity – Gallons	14	14	14	14
Wash Pump Capacity – Gallons per Minute – Weir Test – See 3 P. 36	160	160	160	160
Heating Equipment – (For keeping wash water hot) See 4 P. 36				
Gas Burner (Regulated) Natural/LP Gas BTU/Hr.	25000	25000	25000	25000
Electric Heating Unit (Regulated)	5 KW	5 KW	5 KW	5 KW
Steam Coils	Consult Factory	Consult Factory	Consult Factory	Consult Factory
Rinse – Minutes operated during hour of capacity operation – See 5 P. 36	9.66	10.83	9.66	10.83
Seconds of rinse per rack	10	10	10	10
Rate of Rinse Flow – Gals. per min. At 20 lbs. Flow Pressure	4.4	4.4	4.4	4.4
Rinse Consumption – Gals per hr. – Maximum At 20 lbs. Flow pressure	42.9	48.1	42.9	48.1
Rinse Cycle – Gallons per rack – at 20 PSI flow	.74 – 180°F Min.	.74 – 140°F Min.	.74 – 180°F Min.	.74 – 140°F Min.
Steam Booster, if used, based on 20 PSI steam - 20 PSI water flowing - 130°F entering water raised to 180°F min. (50°F rise) - Lbs. per Hr.	40	40	40	40
Peak Rate of Drain Flow – Gals. per min. (Initial rate with full tank)	38	38	38	38
Exhaust Requirements	450	450	450	450
Shipping Weight Crated – Approximate Unit only, with booster	354 lbs. w/o Booster 384 lbs. w/Booster	354 lbs.	388 lbs. w/o Booster 418 lbs. w/Booster	388 lbs.

DOOR-STYLE DISHMACHINES

AM Select Series, LT1 & UW50



AM15 Select Front Loading



Designed for tight spaces with a front drop down shelf for loading and unloading of ware. Washes dishes, pots and pans, up to six 18" x 26" sheet pans, and a 60-quart mixing bowl. 27" door opening. Includes 6-pan sheet pan rack.



LT1 Washer

Low-Temp (140°F) chemical sanitizing, fill and dump washer. All stainless steel construction including tank, chamber, doors and frame. Top-mounted control box features an on/off switch, drain/fill switch, cycle light, cycle counter and de-liming switch for cleaning. Low chemical alert with audible and visual alarm provided standard. Self-flushing stainless steel pump strainer.

AM Select Front Loading		LT1	UW50
Hot Water Sanitizing	Chemical Sanitizing		
41	45	37	19
738	810	666	–
1476	1620	1332	–
–	–	25¼"	–
77½" x 27" x 28½"		68⅞" x 25½" x 28⅞"	79" x 47" x 29"
2	2	¾	5
14	14	1.7	27
160	160	45	343
25000	25000	–	Opt. Regulated
5 KW	5 KW	–	10 KW
Consult Factory	Consult Factory	N/A	Opt. Regulated
6.83	7.5	13.57	4.75
10	10	22	15
4.4	4.4	N/A	8.4
30.3	33.3	62.9	39.9
.74 – 180°F Min.	.74 – 140°F Min.	1.7 – 120°F Min. - 140°F Max.	2.1 – 180°F Min.
40	40	N/A	60
38	38	42	38
450	450	100 CFM	100 CFM
416 lbs. w/o Booster 446 lbs. w/Booster	416 lbs.	304 lbs.	782 lbs.



UW50 Utensil Washer

Front loading, split door. All stainless steel construction. Two upper and two lower revolving stainless steel wash and rinse arms. Stainless steel sloping strainer system with removable stainless steel basket. Top mounted dial thermometers. Adjustable timer. Door actuated drain closer.

DOOR-STYLE DISHMACHINES

AM Select Ventless

Listed by UL, Certified by NSF, and meets requirements of ASSE Standard No. 1004.



AM Select Ventless

Internal condensing system minimizes water vapor. Does not require a vent hood. NSF listed for washing dishes and pots and pans. Adjustable cycle times of 1, 2, 4 and 6 minutes plus condense time. Rinse consumption of only .74 gallons per rack. Three-door wrap chamber design for corner or straight through installation. 70°F rise booster heater with patented Sense-A-Temp™ technology standard. 17" door opening.



AM Select Tall Ventless

Washes dishes, pots and pans, a 60-quart mixing bowl and up to 6 full size 18" x 26" sheet pans at a time. 27" door opening. Includes 6-pan sheet pan rack.



AM Select Front Loading Ventless

Designed for tight spaces with a front drop down shelf for loading and unloading of ware. Washes dishes, pots and pans, up to six 18" x 26" sheet pans, and a 60-quart mixing bowl. 27" door opening. Includes 6-pan sheet pan rack.



MODEL NO.	AM Select Ventless	AM Select Tall Ventless	AM Select Front Loading Ventless
	Hot Water Sanitizing	Hot Water Sanitizing	Hot Water Sanitizing
Machine Ratings (Mechanical) – See 1 P. 36			
Racks per Hour (Max.)	40	40	30
Dishes per Hour (Average 25 plates per rack)	1000	1000	750
Glasses per Hour (Average 45 per rack)	1800	1800	1350
Table to Table – Inside Tank at Table Connection (Inches)	25¼"	25¼"	25¼"
Overall Dimensions (H x W x D) (Inches)	69" x 29¼" x 35"	80" x 29¾" x 30¾"	80" x 29¾" x 30¾"
Wash Motor – H.P. – See 2 P. 36	2	2	2
Wash Tank Capacity – Gallons	14	14	14
Wash Pump Capacity – Gallons per Minute – Weir Test – See 3 P. 36	160	160	160
Electric Heating Unit (Regulated)	5 KW	5 KW	5 KW
Electric Booster Heater	8.5 KW	8.5 KW	8.5 KW
Rinse – Minutes operated during hour of capacity operation – See 5 P. 36	6.66	6.66	5.00
Seconds of rinse per rack	10	10	10
Rate of Rinse Flow – Gals. per min.	4.4	4.4	4.4
Rinse Consumption – Gals per hr. – Maximum	29.6	29.6	22.2
Rinse Cycle – Gallons per rack	.74 – 180°F Min.	.74 – 180°F Min.	.74 – 180°F Min.
Peak Rate of Drain Flow – Gals. per min. (Initial rate with full tank)	38	38	38
Exhaust Requirements (CFM)	0	0	0
Shipping Weight Crated – Approximate – Unit only	451 lbs.	494 lbs.	522 lbs.

UNDERCOUNTER DISHWASHERS & GLASSWASHERS SR24 Series & LXi Series

Listed by UL, Certified by NSF, and meets requirements of ASSE Standard No. 1004



SR24

shown with top and side panels
available as options or factory installed



LXi



LXiG



SR24 MODELS

Low volume. Stainless steel construction including frame, door, tank chamber and lower trim panel. Easy to access controls and pump. Completely automatic fill and dump cycle. Capable of up to 19 racks per hour. Revolving top and bottom anti-clogging debossed wash/rinse arms. Large single piece removable scrap screen. Labyrinth door seal eliminates need for a door gasket. Reliable 1/2 H.P. motor with corrosion resistant pump. Automatic fill. Door opening of 16 5/8" to accept larger trays and ware. High temperature models come standard with 70° rise booster heater. Low temperature models include a sanitizer pump and cord and plug. Detergent pump optional. Side and top panels available as factory mounted option or field installed accessory. Rinse aid pumps available as field installed accessories. Low chemical alert indicator with audible and visual alarms on machines with chemical pumps to meet NSF regulations. Standard with two dishracks, one peg and one combination. Available in hot water or chemical sanitizing.

LXi MODELS

High production, fresh water rinse machines. Constructed of stainless steel including sides and top for rugged durability. Top mounted slide out microcomputer controls with digital cycle/temp display. Automatic delime notification with designated delime cycle. Up to 30 racks per hour production using .74 gallons of water per rack. Chamber height of 17" to accept 16" x 18" trays (G model chamber height is 12"). High temperature models available with built-in booster including the patented Sense-a-Temp™ technology ensuring 180° every cycle. Top and bottom debossed anti-clogging wash and rinse arms. Heavy-duty stainless steel door, hinges and tank. Labyrinth-type door seal eliminates the need for a gasket. Large removable stainless steel scrap screen. Powerful wash pump with 54 gallons per minute capacity. Automatic fill. Low chemical alert indicator with audible and visual alarms on machine with chemical pumps to meet NSF regulations. Standard with two dishracks. Available in hot water or chemical sanitizing.

NOTE: For Selection factors see page 36.

MODEL NO.	SR24C	SR24H	LXiC & LXiGC	LXiH & LXiGH
Machine Ratings (Mechanical) See 1 P. 36				
Racks per Hour	14	19	30	30
Dishes per Hour (Average 18 per rack)	252	342	540	540
Glasses per Hour (Average 36 per rack)	630	684	1080	1080
Overall Dimensions (H x W* x D)	34 1/2" x 24" x 24"	34 1/2" x 24" x 24"	33 3/4" x 23 15/16" x 26 3/4"	33 3/4" x 23 15/16" x 26 3/4"
Wash Motor – H.P. – See 2 P. 36	1/2	1/2	3/4	3/4
Tank Capacity – Gallons	1.8	1.8	3	3
Pump Capacity – Gallons per minute – Weir Test – See 3 P. 36	45	45	54	54
Hot Water Consumption				
Wash Cycle gals. per rack (min.)	1.2	1.2	Recirculated	Recirculated
temp. (min.)	120°	150°	120°	150°
Rinse Cycle gals. per rack	1.2	1.2	.74	.74
temp. (min.)	120°	180°	120°	180°
Water Consumption gal./hr. minimum	34	46	22.2	22.2
Flow Rate – Minimum gals. per min.	4.5	4.5	6.0	6.0
Peak Rate of Drain Flow – Gals. per min. (Initial rate with full tank)	10	10	10	10
Shipping Weight Crated – Approximate	155 lbs.	166 lbs.	235 lbs.	255 lbs.

*NOTE: Width does not include detergent feeder box; right or left side mounted

FLIGHT-TYPE AUTOMATIC RACK CONVEYOR DISHMACHINES FT900 Series

Entire FT900 Series is listed by UL, Certified by NSF and meets requirements of ASSE Standard No. 1004.

FT (flight type) Models – OptiRinse™ low water rinse system. Many additional variations of these model specifications are available. Engineering data furnished on request.

Numbers in parentheses, below model number from left to right, represent length in feet of the following respectively; Loading section, Washing and Power Rinsing sections, Dual Rinse section, Unloading section.

Flight-type dishwasher with BLOWER-DRYER OPTION has the same specifications as the Basic FT900 Series EXCEPT for one additional Blower Motor (3 HP – 208-240/60/3 and 480/60/3) and is available on any model having an unload section 9 feet or longer.



FT900

MODEL NO.	FT900 Series (5,7/8/5,7,9,11)	FT900S Series (5,7/4/5,7,9,11)
Machine Ratings (Mechanical) See 1 Page 36		
Conveyor Speed – Feet per minute	4 - 10	4 - 6.3
Maximum dishes per hour	16,800	10,611
Floor Space – Feet – Add 10 1/2" to length of machine for load and unload platforms.	*Determined by the combination of various lengths in loading and unloading ends. (Example: FT922 = (7 + 8 + 7) = 22 ft. long)	(Example: FT920S = (5 + 4 + 11) = 20 ft. long)
Overall Dimensions (H x W)	69" x 46 1/8" x *(B)	69" x 46 1/8" x *(B)
Motor – Hobart Designed – See 2 P. 36 H.P.	Pre-Wash 3 - Wash 3 - Rinse 3 - Conveyor 1/2	Pre-Wash 3 - Wash 3 - Conveyor 1/2
Blower-Dryer Motor H.P. (If used)	3	3
Electric Blower Dryer – Heating Coil (If used) UL Listed	20 KW	20 KW
Steam Blower-Dryer – Based on 20 PSI & Flowing Steam (If used) (25 PSIG max.)	75 lbs./hr.	75 lbs./hr.
Tank Capacity – Gallons	Pre-Wash 40 - Wash 40 - Rinse 40	Pre-Wash 40 - Wash 40
Pump Capacity – See 3 P. 36 Gals. per min. – Weir Test	Pre-Wash 150 - Wash 290 - Rinse 290	Pre-Wash 150 - Wash 290
Heating Equipment – See 4 P. 36 (For keeping power wash and/or power rinse water hot). Regulated Steam Injectors – Specify Regulated Steam Coils Regulated Electric	When electric heat is specified on any flight type or automatic conveyor dishwashers, disconnect switches are recommended for each power circuit connected to dishwasher. These disconnect switches are NOT furnished by Hobart and should be installed in the power circuits ahead of the dishwasher by the electrical contractor at the time of installation. Circuit breakers optional at extra cost.	
Rinse – See 5 P. 36 Minutes operated during hr. of capacity operation	52 KW 60	40 KW 60
Rate of Rinse Flow – at 20 PSI Flow Pressure Gals. per min.	2.2	1.9
Rinse Consumption – Gals. per hour At 20 PSI flow Pressure	132	114
Steam Consumption – Pounds per hour – Maximum Approx. 30 lbs. per hr. = 1 boiler H.P. (BHP) Dishwasher , based on 15 to 52 PSI steam at the machine and on customer supplying final rinse water at listed minimum 180°F (20 PSIG)	Hot Water Sanitizing 175 lbs./hr.	Hot Water Sanitizing 175 lbs./hr.
Steam Booster , if used, based on 20 PSI steam at - 20 PSI water flowing - 120°F. entering water, raised to 190°F. (70°F. rise) (180°F. min.)	99 lbs./hr.	85 lbs./hr.
Exhaust Requirements – Cubic feet per minute (Single point connection over center section)	750 w/o Blower Dryer; 1000 w/Blower Dryer	750 w/o Blower Dryer; 1000 w/Blower Dryer
Peak Rate of Drain Flow – Gals. per min. (Initial rate with full tank)	38	38
Shipping Weight Crated	Varies by individual model - consult your Hobart representative	

(A) If only 10-12 PSIG Steam Pressure available at machine - specify Low Pressure Steam Option.

(B) With all rear panels and plumbing removed, machine width is 39 1/8". Overall height to top of control box is 81 1/16".

(C) Highest item is control box - 80 1/16". Can be adjusted lower 2" for door clearance.

FLIGHT-TYPE AUTOMATIC RACK CONVEYOR DISHMACHINES FT900D (Dual Rinse) Series

Entire FT900 Series is listed by UL, Certified by NSF and meets requirements of ASSE Standard No. 1004.

Many additional variations of these model specifications are available. Engineering data furnished on request. Dual Rinse FT (flight type) models in conjunction with Opti-RinSe™ allows the FT900D series to consume the lowest amount of final rinse water in the industry.

Numbers in parentheses, below model number from left to right, represent length in feet of the following respectively; Loading section, Washing and Power Rinsing sections, Dual Rinse section, Unloading section.

Dual Rinse flight-type dishwasher with BLOWER-DRYER OPTION has the same specifications as the Basic FT900 Series EXCEPT for one additional Blower Motor (2 HP – 208-240/60/3 and 480/60/3) and is available on any model having an unload section 9 feet or longer.



FT900SD

MODEL NO.	FT900D Series (5,7/8/5,7,9,11)	FT900SD Series (5,7/4/5,7,9,11)
Machine Ratings (Mechanical) See 1 Page 36		
Conveyor Speed – Feet per minute	4 - 8.5	4 - 6.3
Maximum dishes per hour	14,316	10,611
Floor Space – Feet – Add 10 1/2" to length of machine for load and unload platforms.	*Determined by the combination of various lengths in loading and unloading ends. (Example: FT922 = (7 + 8 + 7) = 22 ft. long)	(Example: FT920S = (5 + 4 + 11) = 20 ft. long)
Overall Dimensions (H x W)	69" x 46 1/8" x *(B)	69" x 46 1/8" x *(B)
Motor – Hobart Designed – See 2 P.36 H.P.	Pre-Wash 3 - Wash 3 - Rinse 3 - Conveyor 1/2 Dual Rinse 1/6	Pre-Wash 3 - Wash 3 - Conveyor 1/2 Dual Rinse 1/6
Blower-Dryer Motor H.P. (If used)	2	2
Electric Blower Dryer – Heating Coil (If used) UL Listed	20 KW	20 KW
Steam Blower-Dryer – Based on 20 PSI & Flowing Steam (If used) (25 PSIG max.)	75 lbs./hr.	75 lbs./hr.
Tank Capacity – Gallons	Pre-Wash 40 - Wash 40 - Rinse 40 - Dual Rinse 10	Pre-Wash 40 - Wash 40 - Dual Rinse 10
Pump Capacity – See 3 P. 36 Gals. per min. – Weir Test	Pre-Wash 150 - Wash 290 - Rinse 290 - Dual Rinse 8.5	Pre-Wash 150 - Wash 290 - Dual Rinse 8.5
Heating Equipment – See 4 P. 36 (For keeping power wash and/or power rinse water hot). Regulated Steam Injectors – Specify Regulated Steam Coils Regulated Electric	When electric heat is specified on any flight type or automatic conveyor dishwashers, disconnect switches are recommended for each power circuit connected to dishwasher. These disconnect switches are NOT furnished by Hobart and should be installed in the power circuits ahead of the dishwasher by the electrical contractor at the time of installation. Circuit breakers optional at extra cost. 52 KW and 10 KW for Dual Rinse	46 KW and 10 KW for Dual Rinse
Rinse – See 5 P. 36 Minutes operated during hr. of capacity operation	60	60
Rate of Rinse Flow – at 20 PSI Flow Pressure Gals. per min.	1.5	1.2
Rinse Consumption – Gals. per hour At 20 PSI flow Pressure	90	72
Steam Consumption – Pounds per hour – Maximum Approx. 30 lbs. per hr. = 1 boiler H.P. (BHP) Dishwasher , based on 15 to 52 PSI steam at the machine and on customer supplying final rinse water at listed minimum 180°F (20 PSIG)	Hot Water Sanitizing 175 lbs./hr.	Hot Water Sanitizing 175 lbs./hr.
Steam Booster , if used, based on 20 PSI steam at - 20 PSI water flowing - 120°F. entering water, raised to 190°F. (70°F. rise) (180°F. min.)	60 lbs./hr.	50 lbs./hr.
Exhaust Requirements – Cubic feet per minute (Single point connection over center section)	750 w/o Blower Dryer; 1000 w/Blower Dryer	750 w/o Blower Dryer; 1000 w/Blower Dryer
Peak Rate of Drain Flow – Gals. per min. (Initial rate with full tank)	38	38
Shipping Weight Crated	Varies by individual model - consult your Hobart representative	

(A) If only 10-12 PSIG Steam Pressure available at machine - specify Low Pressure Steam Option.
(B) With all rear panels and plumbing removed, machine width is 39 1/8". Overall height to top of control box is 81 1/16".
(C) Highest item is control box - 80 11/16". Can be adjusted lower 2" for door clearance.

AUTOMATIC RACK CONVEYOR DISHMACHINES CLe Series



Listed by UL, Certified by NSF, and meets requirements of ASSE Standard No. 1004



CL44e



CL54e



CL64e



CLPS66e



CLPS76e



CLPS86e

STANDARD FEATURES

Standard insulated hinged doors on Hobart's CLe Warewasher provide full and unrestricted access into the chamber. The insulated doors emit 76% fewer watts of energy into a room.

Microprocessor controls include exclusive features such as Energy Saver mode, dirty-water indicator, low-temperature alerts, delime notification and a conveyor dwell mode for an endless wash zone of heavily soiled ware.

Patent-pending thermal layered curtains are designed to improve temperature retention by an additional 2° to 3°F.

Patent-pending computational fluid dynamic designed wash system ensures proper alignment and improved results with a full 20 inches of separation between the wash and the rinse zone.

A patent-pending Rapid Return drive system improves wash and rinse results as well as reduces the stress on the drive mechanism with more even throughput.

Patent-pending pump intake screen not only prohibits large debris from getting into the pump but also the drain as well. The new chamber design provides 67% less interior baffling and wash pipes to clean around.

The improved one-piece strainer pan simplifies the cleanup process. A new exclusive above the waterline design for the pump and drive motor increases reliability. The new 23-gallon prewash tank allows for more food soil to be absorbed before refilling.

When electric heat is specified on any automatic conveyor dishwasher, disconnect switches are recommended for each power circuit connected to dishwasher. These disconnect switches are NOT furnished by Hobart and should be installed in the power circuits ahead of the dishwasher by the electrical contractor at the time of installation.

For Selection Factors and Ordering Data – see Page 36.

PS22 An efficient 22" heavy-duty power scrapper for top performance and ultimate efficiency. The PS22 does not use any additional hot water; it has its own pump which recirculates the detergent and wash water overflow from the power wash tank.



AUTOMATIC RACK CONVEYOR DISHMACHINES

CLe Series



MODEL NO.	CL44e	CLPS66e/ CLCS66e	CL54e	CLPS76e/ CLCS76e	CL64e	CLPS86e/ CLCS86e
Machine Ratings (Mechanical) See 1 P. 36 Racks per hour (19¾" x 19¾")	202	202	245	245	342	342
Conveyor Speed – feet per minute	5.6 max.	5.6 max.	6.9	6.9	9.5	9.5
Dishes per Hour (Average 18 plates per rack)	3,636	3,636	6,200	6,200	8,550	8,550
Glasses per Hour (Average 36 per rack)	7,272	7,272	11,160	11,160	15,390	15,390
Floor Space – Table to Table (Inches)	44	66	53⅞	75⅞	63⅞	85⅞
Overall Dimensions – H x W x D (Inches)	70¼ x 45¼ x 30¼	70¼ x 67⅜ x 30¼	70¼ x 55⅞ x 30¼	70¼ x 77⅞ x 30¼	70¼ x 65⅞ x 30¼	70¼ x 87⅞ x 30¼
Motor – See 2 P. 36 (H.P.) Conveyor Drive	2 ⅙	Prewash 2 Wash 2 ⅙	2 ⅙	Pre-Wash 2 Wash 2 ⅙	Wash 2 Rinse 2 ⅙	Pre-Wash 2 Wash 2 / Rinse 2 ⅙
Number of Tanks	1	2	1	2	2	3
Tank Capacity – Gallons	23	Pre-Wash 23 Wash 23	23	Pre-Wash 23 Wash 23	Wash 23 Rinse 23	Pre-Wash 23 Wash 23 Rinse 23
Pump Capacity – See 3 P. 36 Gallons per Minute – Weir Test	165	Combined 265	165	Combined 265	Combined 330	Combined 435
Heating Equipment – See 4 P. 36 – (For keeping power wash and or power rinse water hot) Gas Burners (with Natural Gas) – BTU per hr.	78,000	78,000	78,000	78,000	94,000	94,000
Electric Heating Unit – Size Used	Regulated 15 KW	Regulated 15 KW	Regulated 15 KW	Regulated 15 KW	Regulated 25 KW (15 - 10 KW)	Regulated 25 KW (15 - 10 KW)
Rinse – See 5 P. 36 – Minutes operated during hour of maximum operation	60	60	60	60	60	60
Final Rinse Flow – Gals. per min. At 15 PSI Flow Pressure	1.8	1.8	2.20	2.20	1.89	1.89
At 20 PSI Flow Pressure	2.1	2.1	2.54	2.54	2.2	2.2
Final Rinse Flow – Gals. per hr. – MAXIMUM At 15 PSI Flow Pressure	108	108	132	132	114	114
At 20 PSI Flow Pressure	126	126	152.5	156.5	132	132
Rinse – 20 PSI Flow Pressure Gal./Rack	Hot Water Sanitizing – Chemical Sanitizing .62 - 180°F – .62 - 140°F		Hot Water Sanitizing – Chemical Sanitizing			
			.56 - 180°F – .56 - 140°F	.56 - 180°F – .56 - 140°F	.39 - 180°F – .39 - 140°F	
Steam Consumption – Pounds per hr. – MAXIMUM Approx. 30 lbs. per hr. = 1 boiler H.P. (BHP) Dishwasher, based on 20 PSI steam and on customer supplying final rinse water at 180°F maximum	65 lbs./hr.	65 lbs./hr.	65 lbs./hr.	65 lbs./hr.	130 lbs./hr.	130 lbs./hr.
Steam Booster , if used on 20 PSI steam – Pounds per hr. - 20 PSI water flowing – 130°F entering water raised to 180°F min.	60 lbs./hr.	60 lbs./hr.	60 lbs./hr.	60 lbs./hr.	63 lbs./hr.	63 lbs./hr.
Exhaust Requirements – Cubic feet per minute (CFM)	200	200	200	200	200	200
	Entrance End					
	Discharge End	400	400	400	400	400
Discharge End w/Blower Dryer	1400	1400	1400	1400	1400	1400
Peak Rate of Drain Flow – Gallons per minute (GPM) (Initial rate with full tank)	38	38	38	38	38	38
Shipping Weight Crated – Approximate	613 lbs.	865 lbs.	686 lbs.	938 lbs.	880 lbs.	1130 lbs.

AUTOMATIC RACK CONVEYOR DISHMACHINES CL_e Series

Side Loading Option SL23_e and SL30_e



Listed by UL, Certified by NSF and meets requirements of ASSE Standard No. 1004

An accessory to adapt any Hobart CL_e Dishwasher to a corner or side loading operation. Adds 23" or 30" to length of machine. Here is a way to save up to 20 square feet or more in your dishroom layout.

Racks of soiled dishes, trays, silverware, etc. are automatically indexed 90° from the soiled dishtable into the dishwasher by means of a stainless steel reciprocating, center-indexing pawl.

Stainless Steel. 100 lbs. Shipping Weight.

Built-In Electric Booster Heater



A new built-in, electric, stainless steel, pressure-less (atmospheric pressure), pre-wired and pre-plumbed electric booster heater is now an option for all CL_e models. This new built-in booster heater represents the best alternative for our customer, as it is designed to deliver the volume of water required by Hobart's exclusive Opti-RinSe™ system. This new enhancement to the world class CL_e series of dishwashers will simply save: installation cost and coordination, process for ordering equipment, valuable floor space, and operator training. The booster heater is also designed to simplify de-liming procedures, which will promote a longer life cycle as compared to other freestanding booster heaters.

The 5 gallon booster heater is available in 208V, 240V, 480V, 380V or 600V as 15 KW for a 40° temperature rise or as a 30 KW for 70° temperature rise.

DDU38_e Direct Drive Unloader



DDU38_e shown with CL44_e Dishwasher

An accessory which adapts to any CL_e that automatically discharges the racks at a 90° angle from the operation of the machine onto a clean table. The DDU38_e is driven by the conveyor drive of the CL_e and does not require an additional electrical source. The DDU38_e only adds 38" to the overall length of the machine, but it can save nearly 20 square feet of floor in your dishroom. Stainless steel construction with a 1½" drain fitting.

Blower-Dryer Option for CL_e

Contact Customer Care for details.

POT & PAN WASHERS

TurboWash II

Listed by UL and UL classified in accordance with NSF Standard No. 2



STANDARD FEATURES:

- Polished stainless throughout. Sinks, drainboards, splashes and rolled rims are 14-gauge.
- Heavy-duty centrifugal pump with 4" diameter intake, 3" diameter outlet, and 300+ GPM.
- 2 H.P. totally enclosed (TEFC) wash pump motor with permanently sealed bearings.
- Stainless steel pump and impeller.
- Self-draining pump.
- Low water protection for wash pump motor with inherent motor protection.
- 8-11/2" angled stainless steel wash nozzles.
- 11" high x 2 1/2" deep backsplash.
- On/Off wash pump motor switch.
- Options include wash sink heater, faucets, pre-rinse sprays, lever drains, wash sink sump strainer, automatic shutdown timer, auto fill, wash tank separator, utensil basket, overshef, undershef and disposer swirl piping.
- Disposer controls with or without single point electrical connection.
- Available in left-to-right and right-to-left configurations.
- Removable, welded H frame leg sets and adjustable bullet feet.
- Detachable and adjustable height cross rails.
- Dual inlet strainers.

UNIT SIZING SELECTIONS:

- **Soiled and Clean End Edges:** Hemmed, rolled, end splash, dishmachine connection.
- **Soiled and Clean Drainboards:** 12", 18", 20", 24", 30", 36", 42", 48", 54", 60" (Soiled Drainboards 36" and above may include 15" disposer cone). (18 1/2" Clean Drainboard only).
- **Scrapers:** 20", 36" (36" scrapper may include 7" disposer flange.)
- **Wash Sink:** 30", 32", 36", 42", 48", 54", 60". Available as wash sink only for "weld-in" application.
- **Rinse Sink:** 15", 18", 20", 24", 30", 36".
- **Sanitizer Sink:** 18 1/2", 20", 24", 30", 36".
- **Electrical Specifications:** 208-240/60/1, 208-240/60/3, 480/60/3.

Custom configurations to fit your application can be designed. Contact your Hobart representative for further information.

DISHMACHINES

Selection Factors and Ordering Data

- 1. MACHINE RATINGS** Racks per hour ratings represent the maximum mechanical capacity of each dishmachine. For average conditions, base estimate on approximately 70% of the machine capacity and average rack capacity of:

16-18	9" Dinner Plates Per Rack
25	Water Glasses Per Rack
16	Coffee Cups Per Rack
100	Pieces of Flatware Per Rack

All Racks 20" x 20".

Production of clean dishes will vary with factors such as; the type and efficiency of the dishroom layout, traffic flow, amount, type and length of time the food soil has remained on the dishes, relative hardness of water, industry of the dishmachine operator, fluctuations in flow of soiled dishes to the dishroom & so on.

Your Hobart representative will be glad to help you select the right dishmachine to fit your particular warewashing requirements.

- 2. MOTORS & PUMPS** Highly efficient motors, pumps (Weir Tested) and wash systems – designed for each particular model – assure the proper volume of water at the required pressure.

- 3. PUMP CAPACITY** Volume of water circulated over dishes is not water consumption. When tank has been filled, water is circulated by the pump.

- 4. HEATING EQUIPMENT** Supplied to keep the water hot in the tank, or tanks, of the machine. When electric heat is specified, a disconnect switch (NOT furnished by Hobart) is recommended. The disconnect switch must be supplied and installed by the electrical contractor and connected in the heater electrical supply circuit ahead of machine at the time of installation.

- 5. RINSE WATER** Adequate hot rinse water is essential to operation. Actual consumption of hot water will vary with pressure of the supply, speed at which machine is operated, and the general dish table layout. In estimating hot water requirements the following points should be considered:

- Pressure – A flowing pressure of 20 lbs. is ideal. "Flowing Pressure" is indicated on a pressure gauge installed at the inlet side of final rinse valve and read when rinse water is flowing. Pressure regulators are recommended when the flowing pressure exceeds 25 lbs.
- Rate of flow – The figures indicate relatively high momentary requirements of the models on which operation is intermittent (AM Series). For these models, ample storage capacity should be included in order that the "non-flowing" periods may be used for building up the supply.
- Temperature – National Sanitation Foundation Standards require final rinse of 180° F minimum for hot water sanitization machines registered on the final rinse thermometer. Where regular hot water supply at the machine is below 180°F, a booster heater is recommended.

Please refer to booster sizing charts for proper booster size.

To assure prompt handling of your order, include complete data on the following:

USER'S NAME, ADDRESS AND ZIP CODE

SHIPPING DATE REQUIRED

For CLe Dishwasher:

Model Number
Direction of Operation – Right to Left or Left to Right
Electrical Specifications – Voltage • Cycle • Phase

Type of Heat:
Electric
Gas: Natural or LP Gas
Steam: Flowing Steam Pressure

For FT Dishwasher:

Model Number
Section Dimensions
Direction of Operation – Right to Left or Left to Right
Electrical Specifications – Voltage • Cycle • Phase

Type of Heat:
Electric
Steam: Flowing Steam Pressure, Type: Coils, Injectors

For Final Rinse Water Booster:

Electric
Steam
Model Number
Flowing Steam Pressure
Incoming Water Temperature

Include list of desired accessories.

Operator training videos are available at extra cost on selected machines.

Contact your local Hobart office for complete information.

Listed by UL, Certified by NSF, and meets requirements of ASSE Standard No. 1004

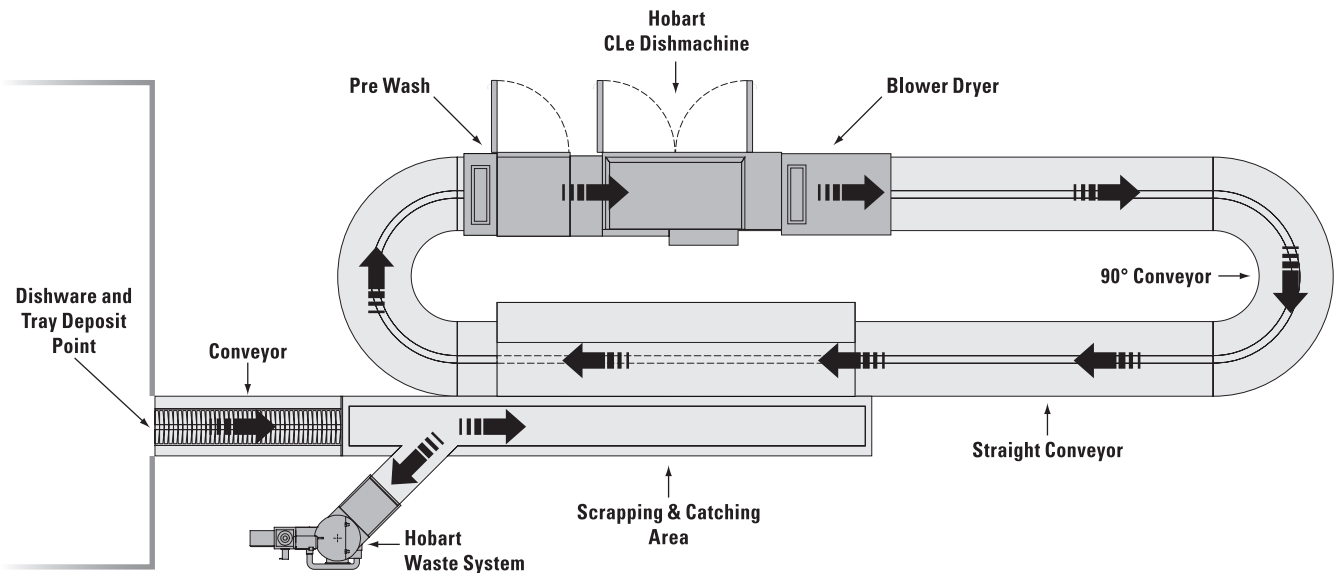
Begin with a Hobart CLe Series Dishwasher. Add any of the optional extras, such as a prewash unit, a foodwaste disposer, or a waste equipment system. Include an optional blower-dryer, or condenser, and any one of a number of convenient shelves and other accessories. Finally, add dish tables for the soiled and clean areas in a configuration to meet your specific requirements and the automatic rack transport system and you've got one of the most efficient labor saving warewashing systems available.

Each FastRack system is designed and built to individual customer requirements. Your Hobart representative will be glad to assist

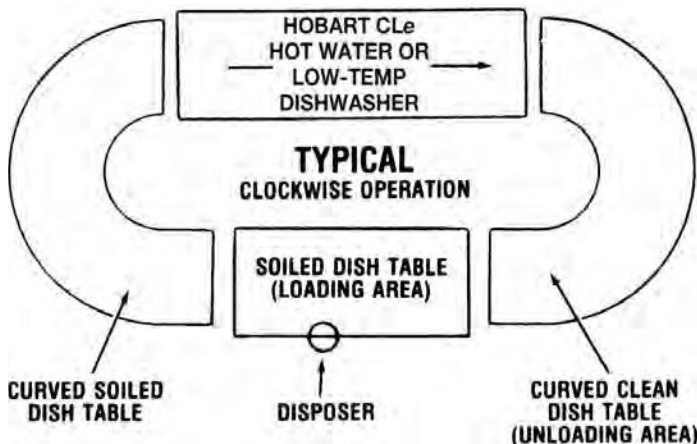
you in planning a successful system to meet your particular needs and available space.

The FastRack System speeds dish handling and operates at money-saving peak capacity.

FastRack Warewashing Systems utilize a Continuous Chain Drive where the stainless steel drive continuously moves the dishracks along the table from the soiled dish end through the dishwasher to the clean dish unloading area.



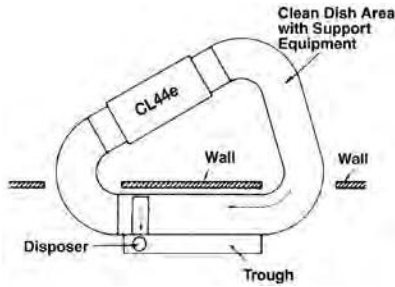
Basic FastRack® Components



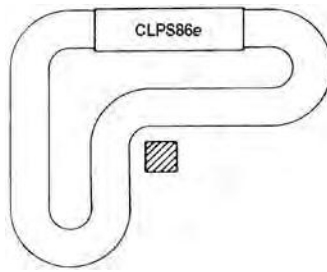
The basic components at left show a clockwise arrangement (counter-clockwise may be specified) using a CLe Dishwasher, curved clean dish table, straight soiled dish table with disposer in trough, and curved soiled dish table. However, FastRack Warewashing Systems are not limited to oval configurations. The drawings on the following page show examples of other typical arrangements, such as triangle boomerang.

WAREWASHING SYSTEMS FastRack®

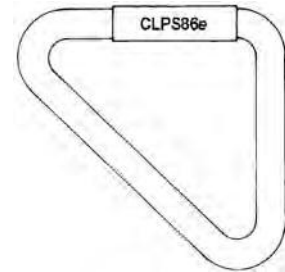
Typical Layouts



A typical thru the wall layout with triangular system isolating soiled ware from the clean ware.



Typical L-Shaped system designed to fit around columns or other physical obstruction. Incorporates large soiled and clean dish areas.



Another of the many various types of layouts that may be incorporated using a FastRack system.

FRCL_e Series

The heavy line in figures #1 and #2 below indicate location of continuous chain drive.

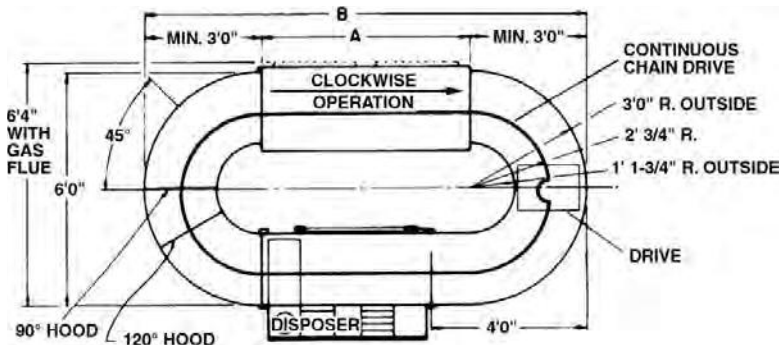


FIGURE #1 Shows an FRCL_e Series System with a front mounted trough, cross trough and end-mounted disposer. Trough shown with removable sliding grid.

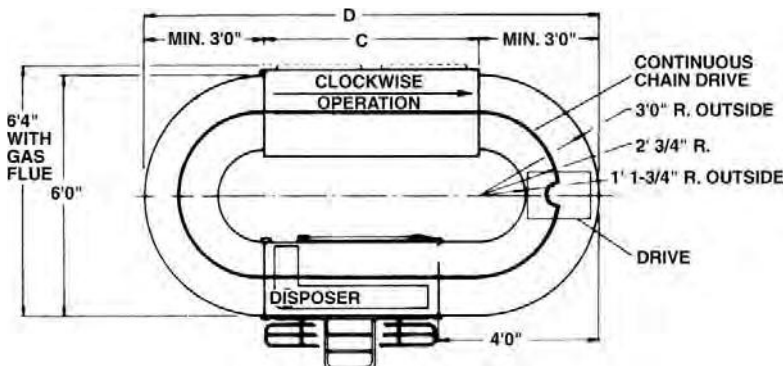


FIGURE #2 Shows an FRCL_e Series System with a prewash in the straight section. In table trough, cross trough with end mounted disposer. Three-bar tray rail with removable sliding tray loop.

Overall dimensions indicated on the chart below are minimums required for individual CL_e dishwasher models. These dimensions may be increased, if desired, by adding additional lengths of straight table.

MODEL NO.	Dim. A	Dim. B	MODEL NO.	Dim. C	Dim. D
CL44 _e	3'8"	Add "A" dimensions to that of the curved sections.	CLPS66 _e	5'6"	Add "C" dimensions to that of the curved sections.
CL54 _e	4'6"		CLPS76 _e	6'4"	
CL64 _e	5'4"		CLPS86 _e	7'2"	

FOODWASTE DISPOSERS

Disposers

Basic units are listed by UL

There's no doubt about it – cleanup is a messy job, but Hobart can assist this operation with quality-built Foodwaste Disposers. A model for every requirement with optional controls, components and adapters. Check the chart below for your specific needs.

Hobart Disposer Selector Chart

Meals Per Day		200 to 300	300 to 500	500 to 1000	1000 to 2000	2000 to 4000
Restaurant Hotel Hospital	Soiled Dish Table	FD3/125	FD3/150	FD3/200	FD3/300	FD500
Cafeteria Commissary School	Soiled Dish Table	FD3/75	FD3/150	FD3/150	FD3/200	FD3/300
Point of Origin	Veg.-Salad Prep. Area	FD3/75	FD3/125	FD3/125	FD3/150	FD3/200
	Scullery Area	FD3/50	FD3/75	FD3/75	FD3/75	FD3/125



FD3/75



FD3/150



FD500

MODEL NO.	FD3/50	FD3/75	FD3/125	FD3/150	FD3/200	FD3/300	FD500
Motor—H.P.	1/2	3/4	1 1/4	1 1/2	2	3	5
Electrical Characteristics	120/208-240/60/1 208-240/480/60/3			120/208-240/60/1 208-240/480/60/3		208-240/ 480/60/3	200-230/460/60/3
Water Inlet (Flow-Controlled) Rate of Flow—Gals. per min.	5	5	5	8	8	8	10
Table Opening Required 16" for 15" cone 19" for 18" cone	Cones are available in 15" and 18" bowl diameters with 7" I.D. throats. Weld-in type 7" I.D. sink or trough adapter is furnished with accessory Group D. Bolt-in type adapter for 3 1/2" to 4" sink drain opening is furnished with accessory Group E. Use only with FD3-50, FD3-75 and FD3-125.						
Height of Drain Outlet From Floor—Based on 34" high table	17 1/2" (with 1 1/2" O.D. tail piece furnished)			17" (outlet flange tapped for 2" pipe)			16 3/4" (outlet flange tapped for 3" pipe)
Shipping Weight—Gross max. of basic unit—Approx.	60 lbs.	60 lbs.	60 lbs.	115 lbs.	115 lbs.	115 lbs.	220 lbs.

NOTE: Adapters are made available to install Hobart Disposers on existing cones. Short upper housing is available for FD3-50, FD3-75, and FD3/125 only.

FOODWASTE DISPOSERS Accessory Components

GROUP A—For All Models Use with Long Upper Housing

-  Vinyl Scrapping Ring
-  Stainless Steel Silver-Saver Sleeve with Side Feed Hole
-  Water Swirl
-  Vacuum Breaker

GROUP C—For All Models Use with Long Upper Housing



Vinyl Silver-Saver Splash Guard Ring

16" x 20" x 7" Stainless Steel Sink with Adapter and Water Inlet

Vacuum Breaker

GROUP B—For All Models Use with Long Upper Housing

-  Vinyl Silver-Saver Splash Guard Ring
-  Water Swirl
-  Vacuum Breaker

GROUP D—For All Models Use with Long Upper Housing

-  Vinyl Silver-Saver Splash Guard Ring
-  7" I.D. Stainless Steel Weld-in Adapter for Sink
-  Fixed Direction Water Inlet for Sink
-  Vacuum Breaker

GROUP E—Models FD3/50 thru FD3/125

-  NOTE: For use with Short Upper Housing Foodwaste Disposer only
-  Cover Stopper and Sink Adapter Assembly for 3½" to 4" Sink Opening
-  Fixed Direction Water Inlet for Sink
-  Vacuum Breaker

FOODWASTE DISPOSERS Electrical Controls

Listed by UL for use with FD Disposers



Group 4 - For Models FD3/50 thru FD3/200

- Includes:*
- Manual Reversing Switch
 - NEMA 1 Enclosure
 - NEMA 4 Enclosure Optional
 - Not available above 250 volts
 - Optional Solenoid Valve



Group 2 - For All Models

- Includes:*
- Magnetic Contactors
 - Pushbutton Start and Stop
 - Automatic Reversing
 - Made from NEMA 12 Enclosure
 - Solenoid Valve



Group 3 - For All Models

- Includes:*
- Magnetic Contactors
 - Pushbutton Start and Stop
 - Automatic Reversing
 - Low Water Pressure Cut-off
 - Time Delay for water after shutoff
 - Line Disconnect
 - Solenoid Valve
 - Made from NEMA 12 Enclosure

WASTE EQUIPMENT SYSTEMS

WastePro Series



WastePro Self-Contained Unit



WastePro Remote Unit

Hobart waste equipment makes sure foodservice waste is not your problem. There's no doubt about it – cleanup is a messy job, but Hobart can assist this operation with quality-built waste equipment systems.

- Hobart waste equipment turns food scraps and disposable materials into a semi-dry pulp.
- Pulping process washes waste, reducing odors that attract vermin.
- Reduces operating costs due to less water usage, sewer costs and fewer trash pick-ups.
- Reduces foodservice waste volume up to 88%, depending on waste mix.
- Immediate processing of waste materials right in the kitchen, trims handling costs.
- Available in either self-contained or remote systems.

Self-Contained Unit

- The grinding unit/tank and the water press are mounted together in one piece.

Remote Unit

- The grinding unit/tank can be located in one location and the waterpress in another. This would be an ideal alternative when the grinding unit/tank is located in the dishroom and the waterpress discharging the pulped garbage is located in a garbage room elsewhere.

Units are designed to meet customer needs & requirements.

STANDARD FEATURES:

PULPER:

- Pulper Tank:
 - 25½" diameter
 - Cast 316 stainless steel
- Pulping Disc:
 - 5½" diameter stainless steel
- Rotating Delta Shearing Cutters:
 - Investment cast 17-4 stainless steel cutting edges
 - Mounted on pulping disc to provide horizontal shearing action
- Particle Sizing Ring:
 - Investment cast 17-4 stainless steel
 - Mounted on pulping disc to provide horizontal shearing action
- Stationary Shearing Cutters:
 - 57 tool steel provide shearing action
- Legs:
 - Tubular stainless steel
 - Adjustable ¾" in either direction
- Water consumption (0-4 GPM with 25 psi line pressure)

FREE STANDING MODELS:

- Tray Assembly:
 - Stainless steel construction
 - Trough 9" or 12" wide
 - Removable splash curtain
 - 25" long tray
- Hinged Cover Plate:
 - Interlocked to prevent operation when opened

UNDERCOUNTER MODELS:

- Cover plate
- Integrated interlock switch (*rubber boot is included with pulper tank lid*)

HOBART SERVICE PROGRAMS

SERVICE REPAIRS (Warranty/Non-Warranty)

- Rapid response time (especially on emergency repairs)
- Specially trained service technicians
- 24-hour emergency service
- Genuine OEM parts used
- 90-day service warranty on all repair work completed
- Technicians have the ability to work on most brands of commercial food equipment

DELIVERY AND INSTALLATION

- Single point coordination for equipment installations
- Removal and disposal of any existing equipment
- Final hook-ups to existing electric, water, drain, gas, steam, etc.
- Free post-installation equipment performance check
- Flexible scheduling for “non-peak” or “off-hours”

EXTENDED WARRANTY CONTRACTS

- Purchased at the time of the original equipment sale
- Ensures continuous service contract coverage in the second year
- Automatically kick in when the warranty period expires
- Standard service contract terms apply
- 20% discount off standard contract rates

SERVICE CONTRACTS

- Allows customers to “budget” service costs
- Cover standard repairs (parts and labor)
- No travel charges within 50 miles of a Hobart office
- Special rates available for overtime and holiday calls
- Flexible terms and customized coverage options

PREVENTIVE MAINTENANCE

- Lengthens equipment life and enhances operating efficiency
- Includes regularly scheduled basic maintenance tasks
- Formal checklist used with recommended procedures
- Any required repairs will be identified and can be performed on the spot (if requested)
- Flexible terms – single call or ongoing contractual agreements available

PARTS AND ACCESSORIES

- Locally stocked based on market demand
- Genuine Hobart, Baxter, Vulcan, Traulsen and Wolf parts provided
- Overnight shipping available nationwide
- Over 35,000 parts – \$36 million worth – in our National Distribution Center ready for overnight shipping
- \$58 million in parts in our trucks
- \$65 million in offices around the country

IN-HOUSE SERVICE SUPPORT

- Hobart service expertise backs up your maintenance personnel with a wide range of programs tailored to your exact needs. As a result, you get the best performance from your people – and from your Hobart equipment. Key elements of Hobart’s support program include:
 - Technical manuals
 - Parts availability program
 - Preventive maintenance program
 - Local technical support
 - Recommended parts stocking guidelines
 - Fee-based training programs

WATER TREATMENT SYSTEMS

- Designed to enhance equipment performance, quality, and prolong its life cycle
- Hobart technicians can provide everything your equipment needs, from installation, service on your equipment, and maintaining your cartridge replacements

To reach your local Hobart office for Service and Parts and to learn more about Hobart’s National Service Programs, contact your local Hobart representative or call 1-888-4HOBART

*You can also find information on our website:
www.hobartservice.com*

HOBART IMPORTANT NUMBERS

Hobart Equipment Customer Care:

1-800-333-7447 – Inquiries about customer orders

Hobart Equipment Customer Care can be reached on e-mail through our web page at www.hobartcorp.com

HOBART SERVICE OFFICES

<p>ALABAMA</p> <p><i>Birmingham</i> 205.985.9996</p> <p><i>Florence</i> 256.764.0536</p> <p><i>Mobile</i> 251.343.1211</p> <p><i>Montgomery</i> 334.271.5509</p> <hr/> <p>ALASKA</p> <p><i>Anchorage</i> 907.563.3100</p> <p><i>Juneau</i> 907.789.3504</p> <hr/> <p>ARIZONA</p> <p><i>Phoenix</i> 602.437.5255</p> <p><i>Tucson</i> 602.437.5255</p> <hr/> <p>ARKANSAS</p> <p><i>Ft. Smith</i> 479.474.7965</p> <p><i>Little Rock</i> 501.455.0307</p> <hr/> <p>CALIFORNIA</p> <p><i>Bay Area</i> 925.460.5330</p> <p><i>Buena Park</i> 714.868.4800</p> <p><i>Chico</i> 530.342.9092</p> <p><i>Fresno</i> 559.237.2118</p> <p><i>Los Angeles</i> 323.260.7321</p> <p><i>Sacramento</i> 916.922.9681</p> <p><i>Salinas</i> 831.758.6646</p> <p><i>San Bernardino</i> 909.799.1123</p> <p><i>San Diego</i> 858.279.9500</p> <p><i>Santa Rosa</i> 707.545.1822</p> <p><i>Ventura</i> 323.260.7321</p> <hr/> <p>COLORADO</p> <p><i>Colorado Springs</i> 719.471.2222</p> <p><i>Denver</i> 303.294.0784</p> <hr/> <p>CONNECTICUT</p> <p><i>Hartford</i> 860.653.5055</p> <hr/> <p>DELAWARE</p> <p><i>Wilmington</i> 302.322.3391</p> <hr/> <p>DISTRICT OF COLUMBIA</p> <p><i>Washington, D.C.</i> 301.837.0014</p>	<p>FLORIDA</p> <p><i>Ft. Myers</i> 239.694.1115</p> <p><i>Jacksonville</i> 904.695.2848</p> <p><i>Miami</i> 305.759.5702</p> <p><i>Orlando</i> 407.856.4000</p> <p><i>Pensacola</i> 850.477.9700</p> <p><i>Tallahassee</i> 850.576.4780</p> <p><i>Tampa</i> 813.884.3466</p> <p><i>West Palm Beach</i> 561.863.1300</p> <hr/> <p>GEORGIA</p> <p><i>Albany</i> 229.436.7105</p> <p><i>Atlanta</i> 770.458.2361</p> <p><i>Augusta</i> 706.854.9802</p> <p><i>Columbus</i> 706.327.7547</p> <p><i>Macon</i> 478.746.5365</p> <p><i>Savannah</i> 912.236.0004</p> <hr/> <p>HAWAII</p> <p><i>Honolulu</i> 808.487.8910</p> <hr/> <p>IDAHO</p> <p><i>Boise</i> 208.376.4300</p> <hr/> <p>ILLINOIS</p> <p><i>Chicago</i> 847.631.0070</p> <p><i>Peoria</i> 309.693.2200</p> <p><i>Quincy</i> 217.223.0900</p> <hr/> <p>INDIANA</p> <p><i>Evansville</i> 812.424.9248</p> <p><i>Ft. Wayne</i> 260.478.1658</p> <p><i>Indianapolis</i> 317.243.8506</p> <hr/> <p>IOWA</p> <p><i>Davenport</i> 563.326.3557</p> <p><i>Des Moines</i> 515.283.8370</p> <p><i>Dubuque</i> 563.556.8310</p> <p><i>Sioux City</i> 712.944.5285</p> <p><i>Waterloo</i> 319.233.9632</p> <hr/> <p>KANSAS</p> <p><i>Hays</i> 785.625.9028</p> <p><i>Kansas City</i> 913.469.9600</p>	<p><i>Wichita</i> 316.522.8240</p> <hr/> <p>KENTUCKY</p> <p><i>Lexington</i> 859.268.0806</p> <p><i>Louisville</i> 502.585.4389</p> <hr/> <p>LOUISIANA</p> <p><i>Baton Rouge</i> 225.293.2414</p> <p><i>New Orleans</i> 504.465.0490</p> <p><i>Shreveport</i> 318.746.5750</p> <hr/> <p>MAINE</p> <p><i>Portland</i> 207.797.3893</p> <hr/> <p>MARYLAND</p> <p><i>Baltimore</i> 410.574.7400</p> <p><i>Hagerstown</i> 301.733.6560</p> <p><i>Salisbury</i> 410.742.8408</p> <hr/> <p>MASSACHUSETTS</p> <p><i>Boston</i> 781.329.3340</p> <hr/> <p>MICHIGAN</p> <p><i>Detroit</i> 734.697.3070</p> <p><i>Flint</i> 810.742.7590</p> <p><i>Grand Rapids</i> 616.538.1470</p> <p><i>Kalamazoo</i> 269.349.6767</p> <p><i>Lansing</i> 517.374.7475</p> <p><i>Saginaw</i> 989.791.3131</p> <p><i>Traverse City</i> 231.946.7311</p> <hr/> <p>MINNESOTA</p> <p><i>Duluth</i> 218.878.4778</p> <p><i>Minneapolis</i> 952.852.2148</p> <p><i>Rochester</i> 507.288.2842</p> <hr/> <p>MISSISSIPPI</p> <p><i>Jackson</i> 601.939.7474</p> <hr/> <p>MISSOURI</p> <p><i>Cape Girardeau</i> 573.334.5094</p> <p><i>Columbia</i> 573.474.2413</p> <p><i>Joplin</i> 417.624.1100</p> <p><i>Springfield</i> 417.862.1779</p> <p><i>St. Louis</i> 636.343.1700</p>	<p>MONTANA</p> <p><i>Billings</i> 406.259.7935</p> <p><i>Helena</i> 800.823.8552</p> <hr/> <p>NEBRASKA</p> <p><i>Grand Island</i> 308.382.8170</p> <p><i>Omaha</i> 402.339.0550</p> <hr/> <p>NEVADA</p> <p><i>Las Vegas</i> 702.362.1723</p> <hr/> <p>NEW HAMPSHIRE</p> <p><i>Manchester</i> 603.623.3622</p> <hr/> <p>NEW JERSEY</p> <p><i>Neptune</i> 732.223.1100</p> <p><i>Newark</i> 973.227.9265</p> <hr/> <p>NEW MEXICO</p> <p><i>Albuquerque</i> 505.884.2224</p> <hr/> <p>NEW YORK</p> <p><i>Albany</i> 518.456.0100</p> <p><i>Buffalo</i> 716.826.8760</p> <p><i>Elmira</i> 607.732.9070</p> <p><i>Long Island</i> 631.864.3440</p> <p><i>New York</i> 718.545.2240</p> <p><i>Newburgh</i> 845.565.8955</p> <p><i>Olean</i> 716.372.6389</p> <p><i>Waterloo</i> 315.539.9862</p> <p><i>Watertown</i> 315.782.1510</p> <hr/> <p>NORTH CAROLINA</p> <p><i>Asheville</i> 828.654.9005</p> <p><i>Charlotte</i> 704.527.6381</p> <p><i>Fayetteville</i> 910.424.2210</p> <p><i>Greensboro</i> 336.378.1731</p> <p><i>Kinston</i> 252.522.3424</p> <p><i>Raleigh</i> 919.231.9589</p> <p><i>Wilmington</i> 910.791.5313</p> <p><i>Winston-Salem</i> 336.765.8950</p> <hr/> <p>NORTH DAKOTA</p> <p><i>Bismarck</i> 701.222.0450</p> <p><i>Fargo</i> 701.237.5240</p>	<p>OHIO</p> <p><i>Akron</i> 330.666.6758</p> <p><i>Cincinnati/Dayton</i> 513.771.8833</p> <p><i>Cleveland</i> 216.941.6525</p> <p><i>Columbus</i> 614.875.8450</p> <p><i>Mansfield</i> 419.526.5711</p> <p><i>Toledo</i> 734.697.3070</p> <hr/> <p>OKLAHOMA</p> <p><i>Oklahoma City</i> 405.686.1031</p> <p><i>Tulsa</i> 918.252.0515</p> <hr/> <p>OREGON</p> <p><i>Eugene</i> 541.342.5875</p> <p><i>Portland</i> 503.653.9950</p> <hr/> <p>PENNSYLVANIA</p> <p><i>Allentown</i> 610.439.1504</p> <p><i>Altoona</i> 814.946.5436</p> <p><i>Erie</i> 814.833.4979</p> <p><i>Greensburg</i> 724.834.2015</p> <p><i>Harrisburg</i> 717.564.6202</p> <p><i>Philadelphia</i> 215.331.8400</p> <p><i>Pittsburgh</i> 412.788.5380</p> <p><i>Wilkes-Barre</i> 570.829.1300</p> <hr/> <p>RHODE ISLAND</p> <p><i>Providence</i> 401.434.3355</p> <hr/> <p>SOUTH CAROLINA</p> <p><i>Charleston</i> 843.552.1877</p> <p><i>Columbia</i> 803.799.5907</p> <p><i>Greenville</i> 864.676.9060</p> <hr/> <p>SOUTH DAKOTA</p> <p><i>Rapid City</i> 605.348.2680</p> <p><i>Sioux Falls</i> 605.332.6531</p> <hr/> <p>TENNESSEE</p> <p><i>Bristol</i> 423.764.3942</p> <p><i>Chattanooga</i> 423.899.3366</p> <p><i>Knoxville</i> 865.523.8410</p> <p><i>Memphis</i> 901.366.5055</p> <p><i>Nashville</i> 615.886.4263</p>	<p>TEXAS</p> <p><i>Austin</i> 512.339.6616</p> <p><i>Corpus Christi</i> 361.857.2117</p> <p><i>Dallas</i> 972.915.3822</p> <p><i>El Paso</i> 915.771.8324</p> <p><i>Houston</i> 713.661.0505</p> <p><i>Lubbock</i> 806.747.4747</p> <p><i>McAllen</i> 956.618.1817</p> <p><i>San Antonio</i> 210.829.5663</p> <hr/> <p>UTAH</p> <p><i>Salt Lake City</i> 801.532.2427</p> <hr/> <p>VERMONT</p> <p><i>Rutland</i> 802.773.7183</p> <hr/> <p>VIRGINIA</p> <p><i>Fairfax</i> 703.257.7711</p> <p><i>Norfolk</i> 757.424.5500</p> <p><i>Richmond</i> 804.353.1275</p> <p><i>Roanoke</i> 540.362.1638</p> <hr/> <p>WASHINGTON</p> <p><i>Seattle</i> 425.881.3111</p> <p><i>Spokane</i> 509.922.3123</p> <p><i>Tacoma</i> 253.584.9190</p> <hr/> <p>WEST VIRGINIA</p> <p><i>Charleston</i> 304.346.9643</p> <p><i>Clarksburg</i> 304.624.5962</p> <p><i>Parkersburg</i> 304.428.0731</p> <hr/> <p>WISCONSIN</p> <p><i>Madison</i> 608.246.3100</p> <p><i>Milwaukee</i> 262.782.0100</p> <p><i>Wausau</i> 715.359.9481</p>
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