

FOOD MACHINES

WEIGHING &
WRAPPING

WAREWASHING &
WASTE

COOKING

BAKERY

TRAUlsen
REFRIGERATION

HOBART

FOOD RETAIL FULL LINE CATALOG

SOLID EQUIPMENT BACKED BY SOUND ADVICE

Our customers have spoken. Hobart recently asked you to rank the attributes valued most from food equipment manufacturers. The top responses revolved around quality. You told us, "Give me a product that is durable, reliable, easy to clean and safe to operate." And we have delivered.

For the past 100-plus years, the Hobart brand has been synonymous with solid equipment. This reputation of quality has been built on making our equipment better - the best materials, the best workmanship and a second-to-none warranty. That will never change.

Hobart's breadth of product line is like no other in the food industry. With our long history and deep understanding of how equipment choices impact your business, Hobart people bring another valuable resource for you to tap into: our knowledge. Our people work with thousands of customers around the world daily, creating new solutions to solve problems and addressing equipment challenges you may face. Tapping into that wealth of knowledge is a critical component of Hobart's service to customers. We view our leadership role in the food industry as twofold: providing solid equipment and offering sound advice.

This advice comes in many forms: how equipment can increase consistency, productivity and yield; what equipment best addresses food safety issues; what can an operation do to address labor concerns through equipment selection; equipment training, services needs, and the list goes on.

The bottom line for Hobart: help our customers' operations run more profitably by ensuring all of our resources - our products, our people and our service - are attuned and responsive to your individual needs. That's solid equipment and sound advice.

A BROAD WINGSPAN OF PRODUCTS.

Hobart offers a broad line of equipment to meet your needs. Our offering includes cooking, food preparation, Traulsen refrigeration, weigh/wrap, bakery and warewashing. As a result, we can analyze your complete operation - from the back of the store to checkout - and help you select what's best for your individual needs. In addition, we offer valuable advice such as how to create customer loyalty programs, methods to build meal solutions sales, we can even offer the talents of our executive chef to help you develop menu programs and display case ideas. You can quickly access more information about Hobart products, services and best practices at our Web site at hobartcorp.com.

RELIABILITY BUILT RIGHT IN.

Hobart performance and product durability comes with aggressive analysis and testing of materials to ensure it's the best. Continual analysis of raw materials in both design and production supports the strength, durability and reliability of Hobart products. Every component of newly-designed equipment is put through extensive testing to determine life span as well as the equipment's ability to respond to different stresses such as electricity surges and extreme temperatures.

Throughout the manufacturing process, every Hobart product undergoes a series of systematic online inspection checks to assure dependable and efficient operation. Reliable performance is the common denominator in every piece of equipment we build. And that means you count on Hobart, year after year.

NEW TECHNOLOGY AND INNOVATION TO BENEFIT YOUR BUSINESS.

Advanced technology and new designs from Hobart ensure your investment in our equipment is a solid one. Our research and development efforts offer you equipment that answers the issues you have told us are most important to your operation: product consistency; ease of use, cleaning and training, state-of-the-art controls and long-life materials. Our continual research and development results in equipment that performs faster, more effectively and more economically for you.

USING OUR EXPERTISE TO TRAIN EMPLOYEES.

Our Hobart experts can help you get your staff up and operating quickly on our equipment. We can install your new equipment or arrange to have it done, set it up, and then test it under operating conditions. In all cases we provide easy-to-follow training manuals and select equipment also comes with simple video instructions for future employee training. If you would like, we can arrange for operator training programs at your business sites or we will be glad to work with your training staff to help set up programs. We also offer exclusive Hobart expertise such as our deli/bakery experts to help you select menus as well as prepare and display your products.

WORKING WITH YOUR ENGINEERING STAFF FOR BEST RESULTS.

We will work closely with your store engineer and designer to provide the latest information on new products, cost-saving analyses, and up-to-date specifications and performance data on all pertinent Hobart equipment. Our goal is to ensure your technical staff is familiar and comfortable with our products and services so that installation goes smoothly.

HOBART - SOLID EQUIPMENT. SOUND ADVICE.

Hobart has built its reputation with you, our customers, on the quality of our products and service over the past 100 years and take tremendous pride in the leadership role we have earned in the industry as a result. That solid foundation has built a wellspring of knowledge, ideas and expertise that we want to share with you to solve your business challenges and make you more competitive and profitable. We believe our goal of providing solid equipment and sound advice makes good business, and we look forward to serving you in the years ahead.



Solid equipment. Sound advice.

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MIXERS, BENCH MODELS



MODEL NOS.	N50	HL120	HL200
Capacity of Bowl (liquid) Standard Equipment	5 qts.	12 qts.	20 qts.
Capacity of Bowls (Purchased as extra equipment with required adapters)			12 qts.
Attachment Hub Size	#10	#12	#12
Timer Controlled	N/A	Standard	Standard
Motor - Hobart Designed	1/8 H.P.	1/8 H.P.	1/2 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.

SmartPlus2™ Programmable Recipe Timer for the Legacy™ HL200 Mixer

The optional SmartPlus2™ Timer allows operators the ability to program up to four recipes (five steps per recipe) on the mixer. SmartPlus2™ automatically changes speeds and starts count-down timer without operator intervention.

OPTIONAL ATTACHMENTS AND ACCESSORIES

CPI/Components, Parts

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

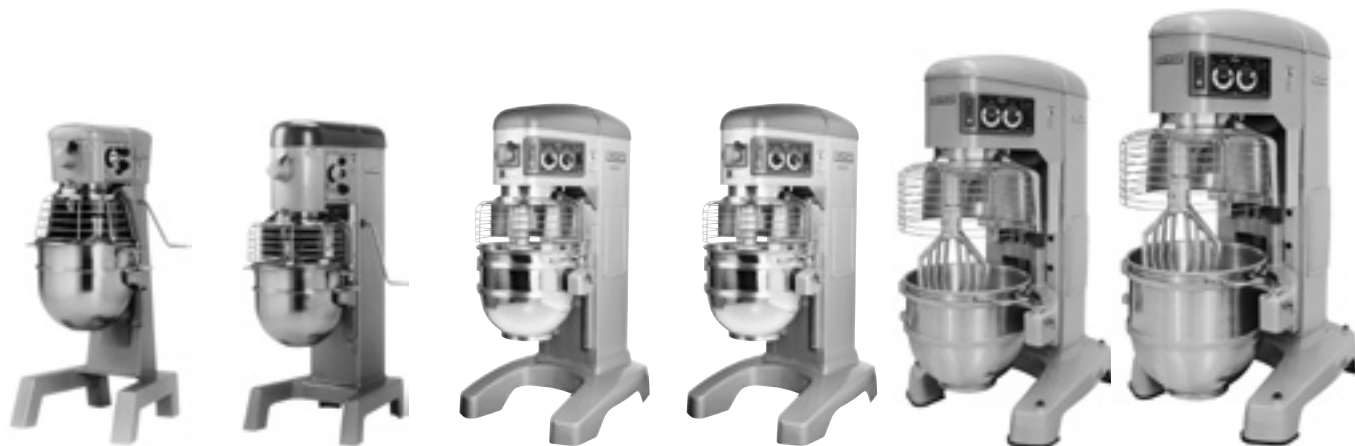
Standard equipment includes round, stainless steel feed pan, plastic stomper, knife and plate (1/8" diameter holes). Other plate sizes available.

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.

MIXERS, FLOOR MODELS



D300	D340	HL600	HL662	HL800	HL1400
30 qts.	40 qts.	60 qts.	60 qts.	80 qts.	140 qts.
20 qts.	20 and 30 qts.	40 qts.	40 qts.	40 and 60 qts.	40, 60 and 80 qts.
#12	#12	#12	#12	N/A	N/A
Standard	Standard	Standard	Standard	Standard	Standard
¼ H.P.	1½ H.P.	2.7 H.P.	2.7 H.P.	3 H.P.	5 H.P.

SmartPlus™ Programmable Recipe Timer for the Legacy™ HL600, HL800 and HL1400 Mixers

The optional SmartPlus™ Timer allows operators the ability to program up to nine recipes (six steps per recipe) on the mixer. SmartPlus™ automatically changes speeds and starts count-down timer without operator intervention.

OPTIONAL ATTACHMENTS AND ACCESSORIES

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Stainless Steel Tables



TABLE-HL2012

27" x 32" table - for HL120 or HL200 mixers. Pre-drilled table includes: (4) casters and (4) pegs for agitators and mounting bolts for mixer.

MIXER-TABLE2

Model 205024-1 (shown). For use with 5, 12, and 20-quart bench mixers only. Equipped with adjustable leveling feet, heavy duty casters optional. One shelf. Table surface area, 20" x 24". Height, 22".

MIXER-TABLE1

Model 124078-A-120/A-200 Mixer Table. 27" x 32" x 26¾" high - includes casters, mounting bolts and holes for mixer, 4 pegs for storage of agitators and an accessory shelf.

Bowl Guard Add-On Kit

For Hobart mixers without bowl guards, this upgrade is available through your local Hobart Sales and Service location.

POWER DRIVE UNIT



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.

“CLASSIC” MIXERS, ACCESSORIES



MODEL NOS.	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
		ALUMINUM	STAINLESS STEEL					
N50	5	X	X		(All S/S) X	ED		
A120	12	X		X	X	E	X	
A200	20	X		X	X	E/ED	X	
	12	X			X	E		
D300	30	X		X	X	E/ED	X	X
	20	X			X	E		
D340	40	X		X	X	ED	X	X
	30	X		X	X	ED	X	X
	20	X			X	E		
H600 P660	60	X		X	X	E/ED	X	X
	40	X			X	E		X
	30	X			X	E		X
M802	80	X		X	X	ED	X	X
	60†	X		X	X	E/ED	X	X
	40*	X			X	E		X
	30*	X			X	E		X
V1401	140	X		X	X	ED	X	X
	80‡	X		X	X	ED	X	X
	60†	X		X	X	E/ED	X	X
	40*	X			X	E		X
	30*	X			X	E		X

* 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.

LEGACY™ MIXERS, ACCESSORIES



MODEL NOS.	BOWL CAPACITY (QTS.)	“B” FLAT BEATER ALUMINUM	“C” WING WHIP	“D” WIRE WHIP STAINLESS STEEL WIRES	“ED” DOUGH HOOK	“P” PASTRY KNIFE
HL120	12	X	X	X	X	X
HL200	20	X	X	X	X	X
	12	X	X	X	X	X
HL600 HL662	60	X	X	X	X	X
	40	X		X	X	
HL800	80	X	X	X	X	X
	60	X		X	X	
	40	X		X	X	
HL1400	140	X	X	X	X	X
	80	X	X	X	X	X
	60	X		X	X	
	40	X		X	X	

“CLASSIC” MIXERS, ACCESSORIES



MODEL NOS.	BOWL STAINLESS STEEL	BOWL ADAPTER	BOWL SCRAPER	SPLASH COVER LEXAN	BOWL EXTENDER RING STAINLESS STEEL	BOWL TRUCK	BOWL TRUCK ADAPTER	INGREDIENT CHUTE
						BURNISHED ALUMINUM	BURNISHED ALUMINUM	
N50	X							
A120	X				X			
A200	X			X	X			X
	X				X			
D300	X			X	X		X	X
	X				X			Use 30 qt.
D340	X			X			X	X
	X				X		X	Use 40 qt.
	X				X			Use 40 qt.
H600 P660	X			X	X	X		
	X	X		X			X	
	X	X		X			X	
M802	X		X	X	X	X	X	X
	X	X	X	X	X	X		
	X	X	X	X			X	
	X	X	X	X			X	
V1401	X			X	X		X	X
	X	X	X	X	X	X		
	X	X	X	X	X	X		
	X	X	X	X			X	
	X	X	X	X			X	

LEGACY™ MIXERS, ACCESSORIES



MODEL NOS.	“I” WIRE WHIP HEAVY DUTY	BOWL SCRAPER	SPLASH COVER LEXAN	BOWL EXTENDER RING STAINLESS STEEL	BOWL TRUCK	INGREDIENT CHUTE
					BURNISHED ALUMINUM	
HL120		X	X			X
HL200		X	X			X
		X	X			X
HL600 HL662	X	X	X	X	X	X
	X	X	X		X	X
HL800	X	X	X	X	X	X
	X	X	X	X	X	
	X	X	X		X	
HL1400	X	X	X		X	X
	X	X	X	X	X	
	X	X	X	X	X	
	X	X	X		X	

SLICERS

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.

Optional for the 2812 and 2912 is the Auto Shut-Off Feature. Auto Shut-Off turns off power approximately 10 seconds after no carriage motion. Prevents long periods of idle running, reduces wear and saves energy.



Listed by UL, Certified by NSF

MODEL NOS.	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	11¾" CleanCut™	11¾" CleanCut™	11¾" CleanCut™	11¾" CleanCut™
Knife Motor	½ H.P.	½ H.P.	½ H.P.	½ H.P.
Slice Thickness	Up to 1"	Up to 1"	Up to 1"	Up to 1"
Shipping Weight Approximate	135 lbs.	182 bs.	135 lbs.	182 lb.

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.



Model 610 Slicer

Compact designed slicer for light duty slicing. 10" Hollow-Ground, High Polished Carbon Steel Knife, ½ H.P. Grease Packed Ball Bearing Motor.

Motor	½ H.P.
Electrical	120/60/1
Slice Thickness	5/8"
Finish	Anodized Aluminum
Shipping Weight	55 lbs.

SLICERS

These Hobart 2000 Series models support portion control. They portion by weight or number of slices.

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



Listed by UL, Certified by NSF

MODEL NOS.	2812PS	2912PS	2912B
Carriage Size	12" x 12"	12" x 12"	12" x 12"
Type of Operation	Positive Angle-Feed Manual 6 Lb. Electronic Portion Control Scale w/Electronic Digital Display	Positive Angle-Feed Automatic	Positive Angle-Feed Automatic Roast Beef Slicer
Knife Size	11¾" CleanCut™	11¾" CleanCut™	11¾" CleanCut™
Knife Motor	½ H.P.	½ H.P.	½ H.P.
Slice Thickness	Up to 1"	Up to 1"	Up to 1"
Shipping Weight Approximate	137 lbs.	185 lbs.	185 lbs.

The Hobart 2812PS and 2912PS Slicer have the same features as the 2812 and 2912 models with the addition of portion control. They portion by weight or number of slices. Each comes with an electronic 6-pound portion scale, digital display and operator keyboard.

The Edge™ Slicer

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.



Motor	½ H.P.
Electrical	120/60/1
Slice Thickness	5/8"
Finish	Anodized Aluminum
Shipping Weight	83 lbs.

CUTTER MIXER

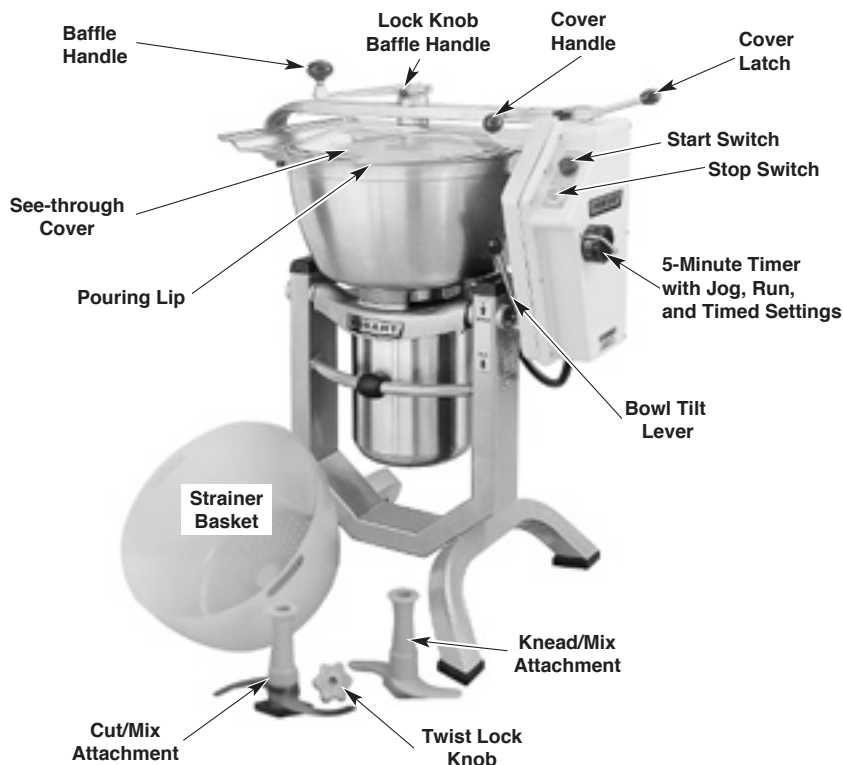
The Hobart HCM lets you cut, mix and blend in seconds with complete control from start to finish . . .

FEATURES

- See-through cover - made of high impact plastic, strong yet lightweight. A built-in scraper, located on the mixing baffle, helps keep the cover clear. Electric interlocks prevent operation when cover is open or bowl tilted.

- Streamlined, functional controls - magnetically operated start and stop push buttons 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.

STANDARD UNIT FEATURES



MODEL	CAPACITY	MOTOR	ELECTRICAL	STANDARD EQUIPMENT	OPTIONAL ACCESSORIES	NET WT./ SHIP. WT.
HCM450	45 Qts.	5 H.P.	200/60/3, 230/60/3, 460/60/3 Thermal motor overload protection as standard	5 Minute Timer Cut/Mix Attachment Knead/Mix Attachment Strainer Basket, Mixing Baffle, & Cover Scraper	Casters, 4-Blade Cut/Mix Attachment, Pizza Knead/Mix Attachment (1)	260/340

(1) Available thru Service Parts No. 292029

FOOD CUTTERS



84145



84186

Listed by UL, Certified by NSF

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 steel bowls and burnished aluminum bowl covers for easy cleanup. The bases are one-piece burnished cast aluminum.

WITH ATTACHMENT HUB	84145	84186
Motor	½ H.P.	1 H.P.
Bowl Size (I.D.)	14"	18"
Overall Dimensions Width x Depth x Height	18¼" x 31⅞" x 16¼"	22⅝" x 32" x 15⅞"
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.



Stainless Steel Tables

Certified by NSF

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).

MODEL NOS.	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)	31⅞	31⅞
Shipping Weight	80 lbs.	110 lbs.

MEAT TENDERIZER

Listed by UL, Certified by NSF



Model 403 Tenderizer

Lift-out unit has stainless steel knives. Burnished aluminum housing, transparent plastic food chute, ½ H.P. Motor.

Optional Equipment:

Strip cutter knives available in ⅜", ⅝", and ¾" and extra wide. Julienne cutter available for making stir fry or julienne strips. Knit, No Knit and Star knives available.

Approximate Shipping Weight: 66 lbs.

CHOPPERS

Listed by UL, Certified by NSF



MODEL NOS.	4812	4822	4732
Chopping End Size	#12	#22	#32
Motor — Hobart-Designed Ball Bearing	½ H.P.	1½ 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 ⅛" plate	8 lbs.	16 lbs.	35 to 40 lbs.
Overall Dimensions Height x Width x Depth	23¼" x 12 ¹³ / ₁₆ " x 24"	23¼" x 12 ¹³ / ₁₆ " x 29 ⁷ / ₈ "	26 ⁷ / ₁₆ " x 23½" 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 (⅛" 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 (⅛" 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.

MEAT SAWS

Listed by UL, Certified by NSF

Models 6614 and 6801 Saws: 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, including the 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 NOS.	6614 Saw	6801 Saw
Cutting Clearance Height x Width	15½" x 12"	17½" x 15¾"
Cutting Table	18¼" x 34½"	21½" x 39 ⁵ / ₈ "
Motor	3 H.P.	3 H.P.
Carriage	14" D x 19¾" W	16" D x 24¼" W
Blade Length	126"	142"
Shipping Weight	550 lbs.	555 lbs.



PRIME MIXER-GRINDERS

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 & 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 NOS.	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

Listed by UL, Certified by NSF



MODEL NOS.	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 ¼" plate	60-65 lbs.
Overall Dimensions Height x Width x Depth	47 ⁷ / 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.

VEGETABLE PEELERS

Listed by UL, Certified by NSF

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 aluminum epoxy coated door, handle, discharge chute and legs. Resilient rubber trim molding.



Peeler Stand for Model 6115

MODEL NOS.	6115	6430	6460	6460M
Motor				
Ball Bearing	1/8 H.P.	3/4 H.P.	1 H.P.	1 H.P.
Potatoes				
Correct Size Batch	15-20 lbs.	30-33 lbs.	50-60 lbs.	50-60 lbs.
Time to Peel Batch	1-3 Min.	1-3 Min.	1-3 Min.	3 Min.
Carrots				
Correct Size Batch	8-12 lbs.	15-25 lbs.		
Time to Peel Batch	1-3 Min.	1-3 Min.		
Beets				
Correct Size Batch	10-15 lbs.	15-25 lbs.		
Time to Peel Batch	30 Sec. to 1 Min.	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

FAT TESTER



Model F-101 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. Power controlled by bell gong indicating timer.

BOWL-STYLE FOOD PROCESSORS



FP41



HCM61



HCM62

MODEL NOS.	FP41	HCM61	HCM62
HP/RPM	¾ H.P./1725 RPM	1.5 H.P./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 Width x Depth x Height	10¼" x 11½" x 17¼"	12" x 13½" x 18½"	12" x 13½" x 18½"
Speeds	ON-OFF-PULSE	ON-OFF-PULSE	ON-OFF-PULSE-HIGH

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

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



Listed by UL, Certified by NSF

MODEL NOS.	FP100	FP150	FP250 w/diwash	FP300	FP350	FP400
Motor H.P.	½ H.P. 396 RPM	½ 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/ 8 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 Width x Depth x Height	9" x 17" x 19½"	8⅞" x 18" x 19½"	11¼" x 24⅛" x 28⅛"	10⅞" x 21⅞" x 23⅞"	13⅞" x 21⅞" x 29⅞"	22¾" x 27¼" x 47½"
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	← ¼", ⅝" Slicer Plates; ⅜" Shredder Plate - 1 Wall Rack →					
6-Pack Blades w/diwash	← Above Plus ⅜", ⅞" Slicer Plates; ⅜" 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. Pistol grip 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**

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 approved.
- 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 Meg 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.

SCALES

 <p>PR30-1</p>	<p>Hanging Dial Scale with dual face charts allows scale to be read from both sides. Full temperature compensating mechanism assures stability in environment changes. Two automatic dampers reduce indicator oscillation. Total capacity 30 lbs. Chrome finish head. PR30 stainless steel removable pan is 18½" in diameter. Entire unit is 41⅞" high. Shipping wt. 26 lbs.</p>	<p>PR30-1</p>	<p>Chart 30 Lb. x ½ Oz.</p>
 <p>PR309</p>	<p>PR309 – Stainless steel removable pan is 13" in diameter. Entire unit is 37¾" high.</p>	<p>PR309-1</p>	<p>Chart 30 Lb. x 1 Oz.</p>
<p>CLASS III Legal for Trade</p>  <p>HOB15-1</p>	<p>Light to medium duty receiving scale, with fast operating dial tare knob located conveniently on top. 16" column height offers unobstructed view of indicator over items. Gray baked enamel finish 13¾" x 19" stainless steel platform. Model 8280 Portable Wheeled Stand, 19" wide, 31⅝" long, 26" high. Square steel tubing chrome finished for maximum rust prevention. Shipping wt. 95 lbs.</p>	<p>HOB15-1</p>	<p>100 Pound Capacity (100 Lb. x 2 Oz.)</p>
<p>CLASS III Legal for Trade</p>  <p>HBR301</p>	<p>Digital – Bench/Receiving Scale. Battery power supply. Low battery indicator. Check weighing. Ideal for back-door check weighing.</p>	<p>HBR301-1</p>	<p>300 Pound Capacity (300 Lb. x .10 Lb.)</p>
<p>OPTIONAL ACCESSORY</p>		<p>8280-STAND</p>	<p>Model 8280 Wheel Stand</p>
<p>OPTIONAL ACCESSORIES</p>		<p>HBR300-STAND</p>	

PREPACK WEIGHING SYSTEM



Stand-Alone



Hand Wrap Station HWS



UWS

MODEL NOS.	ULTIMA PREPACK SCALE SYSTEM
Scale Capacity	30 or 50 lbs. x .01 lbs.
Electrical	115/60/1
Components	Scale: SN, CS or SA Control Panel: C1, C2, C3 or C4 Printer: Ultima - P1, P2 or Quantum P-1
Control Panel	6.5" Diagonal Graphic Display w/Sealed Flush Touch Tone Keyboard
Special Operator Functions:	Remote and Dual Capability
Preset Data Verification	X
Recall Function	X
Repeat Function	X
Reweigh Function	X
Total Types	8 Types
CONTROLLER:	
Battery Backup	Memory Up To 100 Hours
Memory Capacity	1MB or 2MB Expandable to 4MB 4,000 or 16,000 PLU
Options for Programming Memory	Manual - Disk - ScaleMaster
Production Totals Stored in Memory	Number of Packages, Pounds, Dollars and Runs
Totals Grouped and Stored in Memory	Production, 7 Other Types, Price Change, Operator, Grand, Class, Hourly
Supervisor Function Codes	Change Product, Totals, Reports, Restore, Scale Setup & Miscellaneous
PRINTER:	Thermal Labels Inkless, Smearproof, Pressure Sensitive and Tamperproof
Speed	60 3-inch labels per minute
Printing Options:	12 label sizes 1.5" wide x 1.0; 1.5; 2.0; 3.0; 3.5 2.25" wide x 1.75; 2.375; 3.0; 3.5 3.0" wide x 3.0; 3.5; 4.0
OPTIONAL EQUIPMENT:	Post & bracket, Disk Recorder, Programmed Item File, Additional Memory
Shipping Weight	Scale 6.7 lbs.; Printer 29.7 lbs.; 30 Speed Key Panel 5.4 lbs.; 102 Speed Key Panel 6.6 lbs.

UWS AUTOMATIC WRAPPING SYSTEM

STANDARD FEATURES:

Smaller Compact Size – Requires less floor space than other automatic wrapping systems.

Packaging Rate – 28 packages per minute/1680 per hour.

Easier to Clean – Sealer belt can now be raised for easier access to gripper. Stainless steel panels along intake and elevator to prevent product from getting inside the wrapper. Longer cleanout tray to prevent product from falling to the floor.

Easy to Operate – The wrapper and scale system is controlled from the Ultima keyboard. All operational information as well as any error messages are displayed on one screen. Operator can change to the next PLU faster.

Fully Automatic System – No operator adjustment when changing from one package size to another.

Package Size Range – Small 1S tray (5" x 5") up to 10" x 15" which includes the 7S tray and the 25S tray.

Film Savings – Uses 30 to 50 percent less film than conventional handwrapping.

DIMENSIONS: 65" long x 35½" wide.

ELECTRICAL: 120/208-240 (4 wire - 2 hot lines, neutral & ground) 60 cycle, 1 phase, 20 amps.

FILM ROLL DIMENSIONS: Roll width range 14"-15" for narrow and 18"-19" for wide, maximum (OD) 9½", roll core diameter (ID) 3".

SHIPPING WEIGHT: Approximately 1,600 lbs.



UWS

CLA SEMI-AUTOMATIC SYSTEM

STANDARD FEATURES:

Compact Size – Requires less floor space, smaller than conventional semi-automatic systems.

Package Size Range – Small 1S tray (5" x 5") up to 12" x 16".

Increases Productivity – Typical operator can average 14 packages per minute and a second wrap station can be added.

Film Savings – Wrap station can hold up to 3 sizes of film, film brake on wrap station assists in stretching of film.

Conveyor Scale – Scale can be used for manual weighing of prepackaged product, weighs up to 30 lb. x .01 increments.

4 Position Swivel Wand – Label can be rotated in all 4 directions for merchandising packages in the meat case, automatically controlled by the Ultima Scale System.

Positive Label Application – Label is held in position during the transfer from the printer to the package.

Left to Right or Right to Left Configurations – Operator has ease of access in either configuration.

Open Design – Operator has full view of the meat packages.

Improved Sanitation – Catch all drawer built into the label applicator.

Storage Compartment – Storage area for up to 3 spare printer cartridges or other miscellaneous supplies.

SPECIFICATIONS: Listed by Underwriters Laboratories Inc.

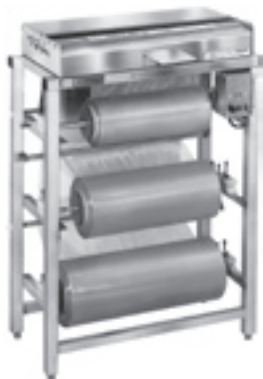
DIMENSIONS: System: 8'11" x 2'6". CLA: 22" long x 24¾" wide x 65¼" high.

ELECTRICAL: CLA: 120/208-240 (3 wire)/60/1 14.5/8.0 amps.

SHIPPING WEIGHT: CLA – approximately 300 lbs.



WRAP STATIONS



W32
For use with wrapper



W32C
Free-Standing
Shown with optional 55A shelves



HWS-4
Requires a scale for free-standing unit

MODEL NOS.	W32	W32C	HWS-4
Usage	Semi-Automatic	Free-Standing	Free-Standing
Frame	Aluminum	Aluminum	Stainless Steel
Wrapping Surface	Stainless Steel	Stainless Steel	Stainless Steel
Sealing Element	6" x 15" Optional Hotplate	8" x 15" Hotplate	6" x 14" Hotplate
Cutting Element	Low Temp. Heated Calrod	Low Temp. Heated Calrod	Low Temp. Stainless Steel Heated Rod
Dimensions Width x Length	25" x 12½" Without Shelves	22½" x 26" Without Shelves	53" x 30" Includes Shelves 22" Wide Without Shelves
	Height	37" to 39½"	37¼"
Capacity	3 Rolls 8" to 18" – 3" Core Plug, Maximum OD 9½"		2 Rolls, Maximum OD 3" Core Plug, 8" to 20" Wide
Electrical	120/60/1	120/60/1	120/60/1
	1 Amp	8.5 Amp	8.5 Amp
Shipping Weight	50 lbs.	60 lbs.	90 lbs.

OPTIONAL EQUIPMENT FOR W32 AND W32C ONLY:

55A Platter Shelf – 22" long, 14" wide. Stainless steel shelf, aluminum mounting brackets. W3-2 Wrap Station only. Shipping weight 10 lbs.

69A Platter Shelf – 14¼" x 24½". Shelf and brackets stainless steel. W3-2C Wrap Station only. Shipping weight 10 lbs.

LABELS



LABELS

Get all your weigh/wrap equipment and supplies from the quality source – Hobart – Scales, Weigh/Wrap systems, ScaleMaster, Film and Labels.

You can depend upon Hobart quality. Single-source reliability keeps you running right, superior delivery keeps you current. Call your Hobart representative today and explain your needs.

ROTARY BIN

MODEL NOS.	RBG-C*
Finish-Bin	Aluminum
Spindle	Stainless Steel
Dimension	27" Diameter x 9" Deep
Height	28 ⁷ / ₈ " to 37 ¹ / ₂ "
Electrical	N/A
Motor	N/A
Shipping Weight	65 lbs.
	*An optional bin choice. Angled to rotate, heaviest side down, by gravity. Equipped with hard rubber casters on self lubricating bearings.



RBG-C

SEALER BELT



MODEL NOS.	SP-5
Overall Dimension	42" L x 16 ⁵ / ₈ " W x 3 ¹ / ₈ " D (9" Deep at Motor)
Height: Intake	35 ¹ / ₂ " to 38"
Discharge	—
Sealer Belt	12" Wide 330" Per Minute Motor Driven
Electrical	208-240/60/3 3 Wire 6.5 Amp
Shipping Weight	75 lbs.

VACUUM PACKAGING EQUIPMENT

STANDARD FEATURES:

Vacuum chamber size 7.2" high x 16.75" x 19.56" long.

Up to three cycles per minute.

Quick-Change, 16 inch 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 HP BUSCH 021 vacuum pump powers the Hobart HT120 for years of dependable service.



HT120A
Analog Controls



HT120GD
Digital Controls

MODEL NOS.	HT120A / HT120GD
Length	19 ¹ / ₄ "
Width	25"
Maximum Height	32 ¹ / ₄ "
Working Height	14 ⁷ / ₈ "
Seal Bar Length	16"
Chamber Length	19 ⁹ / ₁₆ "
Chamber Width	16 ³ / ₄ "
Chamber Height	7 ¹ / ₄ "
Between Seal Bar and Back of Chamber	17 ¹ / ₄ "
Vacuum Pump	25m ³ /h (15cfm), 0.95 kW (1.25hp)
Net Weight	121 lbs.
Electrical Connection (Single Phase)	120V, 60Hz, 13 amps 220V, 50Hz, 6.5 amps
Capacity	20-30 seconds per cycle

CURVED ROLLER CONVEYORS



MODEL NOS.	90P Power Curve (90°)
Finish:	
Frame	Stainless Steel/Aluminum
Legs	Stainless Steel
Side Panels	Stainless Steel
Rollers	14 ³ / ₁₆ " Long, Stainless Steel Shaft, Nylon Rollers, Turning Radius to Center 14 ³ / ₄ "
Height	33 ¹ / ₂ " to 34 ³ / ₈ " Adjustable
Electrical	115/60/1
H.P.	1/25 H.P.
Amp	.47 Amp
Overall Dimension	N/A
Optional Equipment	06GS 6" Straight Gravity Conveyor; 12GS 12" Straight Gravity Conveyor; 24GS 24" Straight Gravity Conveyor Connects Two 90P Conveyors



24GS: Gravity straight conveyor. Attaches between two 90P's for wide U configurations. Leg extensions are included for gravity height differential. Width 12¹/₂", Height 2³/₄", Length 24". Includes mounting brackets. Rollers are 11" long, aluminum with ball bearings and aluminum shaft.



HRT ROLLER TABLE

Compact designed roller discharge table:

- 3 foot work table with 2 foot adjustable input conveyor.
- Sixty inches of total package accumulation on conveyor.
- 14 ga. 304 stainless steel finish.
- Meat tray storage underneath.
- Available left-to-right or right-to-left configuration.

UNDERCOUNTER DISHWASHERS

Complete Automatic Cycle

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

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 ½ H.P. motor with corrosion resistant pump. Automatic fill. Door opening of 16⁵/₈" 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. 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 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.



SR24

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



LXi



LXiG

NOTE: For Selection factors see page 26.

MODEL NOS.	SR24C	SR24H	LXiC & LXiGC	LXiH & LXiGH
Machine Ratings (Mechanical) See 1 P. 26				
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 (Height x Width x Depth)	34½" x 24" x 24"	34½" x 24" x 24"	34¾" x 23 ¹⁵ / ₁₆ " x 26¾"	34¾" x 23 ¹⁵ / ₁₆ " x 26¾"
Wash Motor - H.P. - See 2 P. 26	½	½	¾	¾
Tank Capacity - Gallons	1.8	1.8	3	3
Pump Capacity - Gallons per minute- Weir Test - See 3 P. 26	45	45	54	54
Hot Water Consumption				
Wash Cycle gals. per rack (min.)	1.2	1.4	Recirculated	Recirculated
temp. (min.)	120°	150°	120°	150°
Rinse Cycle gals. per rack	1.2	1.4	.74	.74
temp. (min.)	120°	180°	120°	180°
Water consumption gal./hr. minimum at 20 lbs. flow pressure	34	53	17.7	17.7
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.

DOOR AND HOOD MODELS



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.



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.

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

MODEL NOS.	AM Select		AM Select Tall	
	Hot Water Sanitizing	Chemical Sanitizing	Hot Water Sanitizing	Chemical Sanitizing
Machine Ratings (Mechanical) - See 1 P. 26				
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 (Height x Weight x Depth)	66½" x 27" x 28½"		77½" x 27" x 28½"	
Wash Motor - H.P. - See 2 P. 26	2	2	2	2
Wash Tank Capacity - Gallons	14	14	14	14
Wash Pump Capacity - Gallons per Minute - Weir Test - See 3 P. 26	160	160	160	160
Heating Equipment - (For keeping power wash water hot) See 4 P. 26				
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 Injectors/Steam Coils	N/A	N/A	N/A	N/A
Rinse - Minutes operated during hour of capacity operation - See 5 P. 26	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 - 120°F Min. - 140°F Max.	.74 - 180°F Min.	.74 - 120°F Min. - 140°F Max.
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 AND HOOD MODELS



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.

AM15 Select Front Loading



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, visual chemical dispensing counter and de-liming switch for cleaning. Self-flushing stainless steel pump strainer. Low chemical alert indicator with audible and visual alarms on machines to meet NSF regulations.

AM Select Front Loading			
Hot Water Sanitizing	Chemical Sanitizing	LT1	UW50
41	45	37	18
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
N/A	N/A	N/A	Opt. Regulated
6.83	7.5	13.57	7.2
10	10	22	24
4.4	4.4	N/A	10.3
30.3	33.3	70.3	74.4
.74 – 180°F Min.	.74 – 120°F Min. - 140°F Max.	1.9 – 120°F Min. - 140°F Max.	4.13 – 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.

SELECTION FACTORS

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:

a. 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.

b. 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.

c. Temperature – NSF International 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.

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

Contact your local Hobart office for complete information.

TURBOWASH II

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



STANDARD FEATURES:

- Type 304 polished stainless throughout. Sinks, drainboards, splashes & 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.
- 8-1½" angled stainless steel wash nozzles.
- 11" high x 2½" 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, overshelf, undershelf 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). (18½" Clean Drainboard only).
- **Scrappers:** 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:** 18½", 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.

FOOD WASTE DISPOSERS

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

Basic units are listed by UL.



FD3/75



FD3/150



FD500

MODEL NOS.	FD3/50	FD3/75	FD3/125	FD3/150	FD3-200	FD3/300	FD500
Motor - H.P.	½	¾	1¼	1½	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 3½" 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	17½" (with 1½" O.D. tail piece furnished)			17" (outlet flange tapped for 2" pipe)			16¾" (outlet flange tapped for 3" pipe)
Shipping Weight - Gross max. of basic unit - Approximate	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.

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

-  Pre-Rinse Spray with Wall Bracket
-  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 3 1/2" to 4" Sink Opening
-  Fixed Direction Water Inlet for Sink
-  Vacuum Breaker

ELECTRICAL CONTROLS

Listed by UL for use with FD Disposers.



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

- Includes:*
- Manual Reversing Switch
 - NEMA I 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

ROTARY OVENS & WARMERS, ELECTRIC



HR5E
shown on optional stand



HR7E
(2 stacked)



The Combo

OVENS:

- 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.

THE COMBO – 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 meat-loaf, roasts, macaroni and cheese or potatoes on bottom.

WARMER:

- Low velocity air circulation.
- Independent controls.
- Three chicken racks.

ACCESSORIES:

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

MODEL NOS.	HR5E	HR7E	HW5
Sections	1	1	1
Capacity	15-20 Chickens	28-35 Chickens	20 Chickens
Overall Dimensions Width x Depth x Height	32¾" x 26⅞" x 32¼"	38⅞" x 34" x 38⅞"	32¾" x 26⅞" x 32¼"
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	408 lbs.	573 lbs.	353 lbs.

ROTISSERIE STANDS



MODEL NOS.	HR5 Stand	HR7 Stand
Overall Dimensions Width x Height	34½" x 36⅞"	41¼" x 32¼"
Shipping Weight	123 lbs.	153 lbs.

GAS ROTISSERIE OVENS



HGFR



HGFR
shown with lower door option

HGFR:

- Natural gas with electronic ignition.
- Two infrared cooking burners for consistent browning. Grills at high temperatures to seal in juices.
- Programmable control.
- Temperature regulated by an electronic control thermostat up to 572°F.
- 12 programmable cooking cycles with timer.
- Double rotation not only aids in optimum cooking results but adds show to the cooking process.
- Rear show flame and ceramic logs to preheat the oven as well as a great merchandiser.
- Grate.
- Foot switch that stops rotation for hands free operation of loading/unloading product.
- Stainless steel interior and exterior.
- Heavy duty stainless steel frame.
- Front glass doors made of high temperature, tempered glass that are vertically hinged for easy access to the cooking chamber.

- Water bath system for humidified air inside the cooking cavity and for ease of cleaning.
- Casters are standard.
- Ventilation – Must be installed under ventilation hood.

ACCESSORIES:

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

MODEL NO.	HGFR
Capacity	35-42 Chickens
Overall Dimensions Width x Depth x Height	42 ⁷ / ₈ " x 36" x 77 ⁵ / ₈ "
Electrical Specifications Voltage/Amps/Total Lighting Wattage	120/60/1 / 3 / 160
Gas BTU/Hr.	116,000
Shipping Weight	1,000 lbs.

COMBI OVENS



CE10HD
shown with optional stand



CE20HD

Available in 3 models with different sizes

CExxxBD	Steam Generator w/Digital Controls
CExxxD	Boilerless with Digital Controls
CExxxA	Boilerless with Analogic Controls

Models	CE6H	CE10H	CE10F	CE20H	CE20F
Pan Capacities					
12" x 20" x 2 1/2"	6	10	20	20	40
18" x 13"	6	10	20	20	40
18" x 26"	NA	NA	10	NA	20

STANDARD FEATURES:

- Convection, Steam and Combination modes achieve Baking, Grill/Roasting, Steaming, Proofing, Rethermalization, Low temp, Healthy-Fry, and Delta-T results.
- 100 programs capable of holding 10 cooking phases (digital models).
- Automatic cleaning programs with auto cool down and auto dosing detergent pump.
- Patented hydraulic non-mechanical chamber venting.
- Patented 4 speed auto reversing fan (digital models) with patented electrical braking system on fan motor.
- Panoramic double glass door hinged on left for right hand operation (field reversible).
- Multiple halogen lights built into door behind heat reflective glass.
- Water injection button to add water in convection mode (an automatic process during rapid cool down).
- (2) Two year warranty on control board, (1) one year parts and labor warranty standard.
- Contact your local Hobart representative for Hobart water treatment offerings.

FLASHBAKE OVENS

Listed by UL, Certified by NSF

- Stainless steel front, sides and top constructed of durable high grade stainless steel, adds for long life and easy cleaning.
- Stainless steel door with window for easy cleaning while providing a view of cooking product.
- Seven 2,000 watt quartz halogen lamps, four on the top and three on the bottom, no preheat time required. Instant on and Instant off.
- Electronic digital controls accepts 20 recipe programs in standard, two step or thermopulse cooking methods.
- Reflective aland oven interior is easy to clean with enough space to cook various products, measures 18"w x 18"d x 7 3/4"h.
- 208 or 240 volts, 60 Hz, 1 or 3 phase, 11.9 kw maximum draw.



HFB12

MODEL NOS.	HFB12
Overall Dimensions	
Width x Depth x Height with 4" Legs	27 3/8" x 28 7/8" x 19 1/2"
Electrical Specifications	
Voltage/Hertz/Phase	208, 240/60/1 or 3
KW	11.9

CONVECTION OVENS, ELECTRIC AND GAS – FULL SIZE

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



HEC5



HEC5(D)



DGC5



HGC5



THE COMBO

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, ½ 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.
- ½ H.P. two speed oven blower motors. 115/60/1 with 6' cord and plug, 9 amps.
- Solid state temperature controls adjust from 150° to 500°F.
- 60 minute timer with audible alarm.
- Solid stainless steel doors (DGC models).

SPECIAL GAS AND ELECTRIC MODELS

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

THE COMBO – 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 meat-loaf, roasts, macaroni and cheese or potatoes on bottom.

MODEL NOS.	ELECTRIC MODELS			GAS MODELS		
	HEC5(D) HEC5(D)X DEC5	HEC5(D) HEC5(D)X DEC5	HEC5(D) HEC5(D)X DEC5	HGC5(D) HGC5(D)X DGC5	HGC5(D) HGC5(D)X DGC5	HGC5(D) HGC5(D)X DGC5
Number of Sections	1	2	1	1	2	1
Overall Dimensions Width x Depth	← "X" Models 45½" D 40" x 41½" →			← "X" Models 45½" D 40" x 41½" →		
Height With Legs	56¾"	70"	56¾"	56¾"	70"	56¾"
Oven Interior Dimensions Width x Depth x Height	← "X" Models 26⅞" D 29" x 22⅞" x 20" →			← "X" Models 26⅞" D 29" x 22⅞" x 20" →		
Rack Size Width x Depth	← "X" Models 24½" D 28¼" x 20½" →			← "X" Models 24½" D 28¼" x 20½" →		
No. Oven Racks Furnished	5	10	5	5	10	5
Heating Specifications Voltage/Hertz/Phase	← 208, 240, 480/60/1 or 3 →			115/60/1	115/60/1	115/60/1
KW	12.5	25	12.5	N/A	N/A	N/A
BTU's (per oven)	N/A	N/A	N/A	44,000	44,000	44,000
Shipping Weight	590 lbs. (625 "X" Models)	1,180 lbs. (1,250 "X" Models)	590 lbs. (625 "X" Models)	590 lbs. (625 "X" Models)	1,180 lbs. (1,250 "X" Models)	590 (625 "X" Models)

CONVECTION OVENS, ELECTRIC AND GAS – HALF SIZE

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

- Stainless steel front, sides, top, back and 4" legs.
- Solid state temperature control.
- Thermostat range 200° to 500°.
- Electric model features ½ HP, 1725 RPM, 2 speed blower motor.
- Gas model requires 25,000 BTU/HR per section input.



HEC20

MODEL NO.	HEC2	HGC2	HEC20	HGC20	HEC20	HGC20
No. of Sections	1	1	2	2	1	1
Overall Dimensions						
Width x Depth	30" x 27 ¹⁹ / ₃₂ "	30" x 27 ¹⁹ / ₃₂ "	30" x 27 ¹⁹ / ₃₂ "	30" x 27 ¹⁹ / ₃₂ "	30" x 27 ¹⁹ / ₃₂ "	30" x 27 ¹⁹ / ₃₂ "
Height w/Legs	30½"	30½"	68⅞"	68⅞"	60½"	60½"
Oven Interior Dimensions						
Width x Depth x Height	15¼" x 21" x 20"	15¼" x 21" x 20"	15¼" x 21" x 20"	15¼" x 21" x 20"	15¼" x 21" x 20"	15¼" x 21" x 20"
Rack Size	14⅜" x 20⅞"	14⅜" x 20⅞"	14⅜" x 20⅞"	14⅜" x 20⅞"	14⅜" x 20⅞"	14⅜" x 20⅞"
No. of Racks Furnished	5	5	10	10	5	5
Voltage/Hertz/Phase	208-240/60/3	120-60-1	208-240/60/3	120-60-1	208-240/60/3	120-60-1
KW (Total)	5.5		11.0		5.5	5.5
BTU/Hr.	N/A	25,000	N/A	50,000	N/A	25,000
Shipping Weight	285 lbs.	285 lbs.	588 lbs.	588 lbs.	421 lbs.	421 lbs.

CONVEYOR PIZZA OVENS

Listed by ETL



HEC3018

- Stainless steel front, sides and top.
- Stainless steel conveyor belt.
- Reversible belt drive with variable speed controls.
- High velocity, precision targeted air flow for consistent, repeatable baking results.
- Electronic temperature controls with digital read-outs.
- Removable stainless steel crumb trays and front access panel for ease of cleaning.

MODEL NOS.	ELECTRIC CONVEYOR OVENS		GAS CONVEYOR OVENS	
	HEC3018	HEC4018	HGC3018	HGC4018
Overall Dimensions				
Width x Depth x Height	58" x 35" x 22"	68" x 35" x 22"	58" x 42" x 22"	68" x 35" x 22"
Belt Dimensions				
Width x Length	18" x 58"	18" x 68"	18" x 58"	18" x 68"
Electrical Specifications				
Voltage/Hertz/Phase	220-240/50-60/1 208-220/50/60/3	220-240/50-60/1 208-220/50/60/3	120/50-60/1 (7.5 Amp) 208-240/50-60/3 (3.5 Amp)	120/50-60/1 (7.5 Amp) 208-240/50-60/3 (3.5 Amp)
BTU/hr.	—	—	50,000	60,000
Shipping Weight	425 lbs.	450 lbs.	425 lbs.	450

FRYERS, GAS

Listed by UL, Certified by NSF



1HG45D



1HG85C
shown with optional casters

- MILLIVOLT THERMOSTAT CONTROL (M) MODELS – 35, 45, 65 & 85**
- SOLID STATE CONTROL (D) MODELS – 45, 65 & 85**
- PROGRAMMABLE COMPUTER CONTROL (C) MODELS – 45, 65 & 85**
- 16 gauge stainless steel fry tank – For long life and ease of cleaning.
- Full port ball type drain valve – Quick draining, minimizes clogging – 1¼" for 85 lb.; 1" for 35, 45 and 65 lb.
- Stainless steel front and sides.
- Fat melt cycle (HGD & HGC) – Extends shortening life.
- Basket lifts – Single or double on 85 computer control only.
- Filter ready – Portable filtering unit fits under fryer 85HMF-3, -4, or -5. Available as standard on 85 lb. units only.
- Electronic ignition standard on all solid state and computer controls.
- Tank brush, scoop, and clean out rod.
- Casters standard, legs available.

MODEL NOS.	1HG35M*	1HG45	1HG65	1HG85
Capacity Shortening (Lbs.)	35-40	45-50	65-70	70-85
No. of Lbs./Pieces of Chicken	4 lbs./12 pieces	7.5 lbs./24 pieces	12.5 lbs./40 pieces	15 lbs./64 pieces
Overall Dimensions Width x Depth x Height with 6¼" Legs	15½" x 30½" x 47⅝"	15½" x 45⅞" x 47⅝"	21" x 30½" x 47⅞"	21" x 34¾" x 47⅞"
Shortening Container Dimensions Width x Depth	14" x 14"	14" x 14"	19½" x 14"	19½" x 18¼"
Gas Requirement BTU's	90,000	120,000	150,000	150,000
Shipping Weight	200 lbs.	215 lbs.	275 lbs.	300 lbs.

NOTE: Baskets to be ordered as an accessory.
* Millivolt control only for 35 single fryer.

DRAWER FILTER SYSTEM, GAS

- Filter system for battery of 2 or more fryers.
- Drawer style filter pan assembly with sturdy drawer slides.
- 304 stainless steel drawn (seamless) filter pan.
- Large crumb catch basket.
- Stainless steel mesh filter screen.
- Oil discard hose.
- Hands free oil return connection.
- 120 volt, 60 Hz, 1 phase.
- ½ H.P., five amp filter motor.
- Fryer brush, scoop and clean out rod.



FRYERS, ELECTRIC

Listed by UL, Certified by NSF

SOLID STATE CONTROL (1HF50D) MODEL

PROGRAMMABLE COMPUTER CONTROL (1HF85C) MODEL

- Stainless steel front and sides – durable and easy to clean.
- Stainless steel fry tank with 10 year tank warranty – for long life and ease of cleaning.
- Full port ball type drain valve – quick draining, minimizes clogging – 1" for 50 lb.; 1¼" for 85 lb.
- Low watt density ribbon style heating elements – provide maximum heat exchange surface area for higher efficiency. Swing up for easy cleaning.
- Fat melt cycle – extends shortening and element life.
- Auto basket lift – standard with 1HF85C only.
- Filter ready – mobile unit fits under fryer. Available only on 1HF85C.
- Universal portable filter rolls up to any fryer for easy filtering.
- Solid state temperature controls.
- Computer control models (HFC) – programmable with 10 product memory. Energy saving idle mode automatically cuts back temperature when fryer is not in use.



1HF50D
shown with
optional baskets



1HF85C
shown with
optional baskets

MODEL NOS.	1HF50D	1HF85C
Capacity Shortening (Lbs.)	50-55	85-90
No. of Lbs./Pieces of Chicken	10 lbs./32 pcs.	20 lbs./64 pcs.
Overall Dimensions Width x Depth x Height with 6¼" Legs	15½" x 34¾" x 39½"	21" x 34¾" x 39½"
Height (with heating elements raised)	56⅞"	56⅞"
Electrical Specifications Voltage/Hertz/Phase	208/60/3 240/60/3 480/60/3	208/60/3 240/60/3
Standard/Optional KW	14/17 or 21	24
Shipping Weight	193 lbs.	300 lbs.

NOTE: Baskets to be ordered as an accessory.

FRYMATE, GAS & ELECTRIC

HGRO15 FRYMATE – 15½"w x 30¼"d x 46½"h

- Positionable free standing or Add-On frymate.
- Stainless steel door, front, top and sides.
- 304 stainless steel sloped drain top with removable grease pan to allow for easy removal of food products.
- Four stainless steel casters (two locking).
- Storage area behind door.
- Add-on or stand-alone.
- Heat lamp available



HGRO15
shown with optional heat lamp

FILTERS

STANDARD FEATURES:

- 16-gauge #304 stainless steel filter vessel.
- Fold-down stainless steel handle and casters for ease of mobility.
- Oil discard hose with handle.
- 1/8 H.P. motor and pump circulate hot frying compound at a rate of 5.6 gallons per minute.
- 75 watt heater on intake line.
- Removable stainless steel mesh filter screen.
- 100 lb. oil capacity.
- Removable stainless steel vat cover on mobile filter unit only.
- 5 amps.



85HMF-5, 85HMF-6
Mobile Filter (Fits under
Hobart 85 lb. fryer)



85HMF-1, 85HMF-2, 85HMF-3
Universal Portable Filter (Roll up to
any fryer to drain and filter)

MODEL NO.	85HMF
Motor	1/8 H.P.; 1750 RPM
Electrical	120/60/1, 5 Amps
Pump Capacity	5.6 gal./min.
Filter Area	283 sq. in.
Shipping Weight	65 lbs.

TOASTERS

Listed by UL, Certified by NSF



ET13



ET26



ET27

- 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.
- 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.
- High production of medium toast hourly; ET13 (2-slice) - 190; ET26 (4-slice), ET27 (4-slice with cordset) - 380 slices.
- Straight-line contemporary styling. Brushed stainless steel finish.
- Operating levers require only 4 lbs. pressure for ergonomic peace of mind.
- Overall size: ET13-6⁵/₈"W x 13³/₈"D x 7³/₄"H; ET26, ET27-12¹/₂"W x 13¹/₂"D x 7¹/₂"H.
- Electrical: ET13 - 120, 208, 240 VAC/60 Hz/1-ph; ET26, ET27 - 120/208, 120/240 or 208 or 240 VAC/60 Hz/1-ph.

ELECTRIC CONVECTION STEAMERS

Listed by UL, Certified by NSF

- Stainless steel exterior and cooking compartment with coved interior corners.
- Professional Control Package includes:
 - Superheated Steam System
 - Staged Fill
 - Lighted power switch with cook and ready lights
 - Auto drain with Smart Drain System (timed drain) with PowerFlush
 - Timer 60 minute 60 cycle (50 cycle x 1.2) with Constant Steam Setting
 - Cord strain relief
- High output stainless steel steam generator.
- Heavy duty door and door latch mechanisms.
- Leveling feet.
- Power connection requires 208/240 volt, 60/50 Hz, 1/3 phase.
- Split water line connection. 1½" NPT drain connection.
- One year limited parts and labor warranty is standard.



HC24EA
on STAND-34XSGL

HC24EA3 & HC24EA5
on STAND-XSTCK

MODEL NOS.	HC24EA3	HC24EA5
Overall Dimensions Width x Depth x Height	24" x 33" x 19½"	24" x 33" x 26"
Electrical Voltage/Hertz/Phase	208, 240/50, 60/1 or 3	208, 240/50, 60/1 or 3
KW	9¼	15¾
Capacity - Pans		
1"	6	10
2½"	3	5
4"	2	3
6"	1	2

PRESSURELESS STEAMERS

Listed by UL, Certified by NSF

Pressureless, counter model steamers designed specifically for supermarkets, delis, seafood and carry-out food departments. Compact size. Uses only 24" counter space. Basic section may be placed on counter, stacked or mounted on optional 4" legs or stand. Choice of four models.

- Exterior is polished stainless steel. Cooking chamber is stainless steel with coved corners for ease of cleaning.
- Fully insulated.
- Polished stainless steel wire pan slides are removable.
- Stainless steel door. Positive heavy-gauge spring-loaded door latch.
- Dial timer, indicator and cycle lights.
- Easy to install — no drain or water connections (HPX3).



HPX3



MODEL NOS.	HPX3	HPX5
Overall Dimensions Width x Depth x Height	21" x 25" x 19"	21" x 25" x 25½"
Electrical Voltage/Hertz/Phase	208, 240/60/1 or 3	208, 240/60/1 or 3
KW	9	15
Capacity - Pans		
1"	6	10
2½"	3	5
4"	2	3*
6"	1	2

STEAMER PANS

MODEL NOS.	10X4-PERPAN	20X21/2-PANPER	10X21/2-PANPER	20X21/2PANSLD
Perforated or Solid	Perforated - half size pan	Perforated - full size pan	Perforated - half size pan	Solid - full size pan
Overall Dimensions Width x Depth x Height	12" x 10" x 4"	12" x 20" x 2½"	12" x 10" x 2½"	12" x 20" x 2½"
Quantity Packaged per Box	2	2	2	1
Shipping Weight	1 lb.	2 lbs.	2 lbs.	2 lbs.

GRIDDLES, ELECTRIC



CG20



CG41

- High-volume, heavy-duty production.
- One thermostat every 12" for precise griddle control.
- Uniform, full-perimeter heating – no hot or cold spots.
- Fast preheat of 7 minutes to 350°F (CG59 - 8 minutes).
- Performance-proven, high reliability.
- Balanced electrical load for more economical installation (6' models only).
- Includes 4" legs.

MODEL NOS.	CG20	CG55	CG58	CG41	CG50	CG59
Overall Dimensions						
Width	24"	36"	36"	48"	60"	72"
Depth	25 ⁵ / ₃₂ "	21 ¹ / ₄ "	27 ⁵ / ₈ "	27 ⁵ / ₈ "	27 ⁵ / ₈ "	27 ⁵ / ₈ "
Height w/o 4" Legs	12 ³ / ₈ "	12 ³ / ₈ "	12 ³ / ₈ "	12 ³ / ₈ "	12 ³ / ₈ "	12 ³ / ₈ "
Grid Dimensions						
Width	24"	36"	36"	48"	60"	72"
Depth	18"	24"	24"	24"	24"	24"
Square Area	432"	642"	855"	1140"	1440"	1710"
Heating Specifications						
Voltage/Hertz/Phase	← 208, 240, 480/60/1 or 3 →					
KW	8 KW/240V 6 KW/208V	12.0	16.2	21.6	27	32.4*
Shipping Weight	165 lbs.	190 lbs.	230 lbs.	275 lbs.	420 lbs.	560 lbs.

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

CONVENIENT GRILLS

- 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.



HCG1



HCG2

MODEL NOS.	HCG1	HCG2	HCG3	
Overall Dimensions				
Width x Depth x Height	13" x 17" x 22"	24" x 17" x 22"	17" x 17" x 22"	
Work Surface				
Width x Depth	10" x 9 ¹ / ₂ "	21" x 9 ¹ / ₂ "	14" x 9 ¹ / ₂ "	
Electrical Specifications				
Voltage/Hertz/Phase	120/60/1	208-240/60/1	120/60/1	208-240/60/1
KW, Amps, NEMA Plug	1.75KW, 14 Amps, 5-15P	4KW, 18 Amps, L6-30P	1.5KW, 12.5 Amps, 5-15P	3 KW, 14 Amps, 6-15P
Shipping Weight	42 lbs.	78 lbs.	53 lbs.	

Installation Clearance: 2" each side

GAS RANGES

STANDARD FEATURES:

- Two piece burner with removable burner heads for ease of cleaning.
- Heavy duty 12 x 12 cast iron grates.
- Stainless steel front, sides, riser and plate shelf.
- 6" adjustable stainless steel legs.
- Easy to use and adjust dial controls 200°F to 500°F.
- Individual pilots.
- Operates on Natural or Propane gas.



MGR36

MODEL NOS.	HEAVY DUTY	
	MGR36	MGR36C
Open burners	6	6
Half-size Hot Tops	—	—
BTU/Burners	20,000	20,000
BTU/Hot Top	—	—
Overall Size Width x Depth x Height	36" x 38" x 36"	36" x 38" x 36"
Oven Cavity Interior Size Width x Depth x Height	26¼" x 22½" x 14½"	26½" x 19½" x 13½"
BTU	35,000	32,000
Type	Standard	Convection
Oven Finish	Porcelain on Steel	Porcelain on Steel
No. of Racks	One	Three
Exterior Finish	Stainless Steel Front Painted Sides & Back	Stainless Steel Front Painted Sides & Back
Shipping Weight	420 lbs.	420 lbs.

MICROWAVE OVENS

Hobart HM Series Microwave Ovens

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.



HM1200



HM1600

MODEL NOS.	HM1200	HM1600
Overall Size	.6 cu. ft.	1.56 cu. ft.
Cooking Compartment Size Width x Depth x Height	13" x 12" x 6½"	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.

COOK & HOLD OVENS

Listed by ETL

- Heavy-duty polished stainless steel cabinet with tubular steel inner frame for increased durability.
- Stainless steel door with heavy-duty hinges and door latch mechanism, and long lasting silicone gaskets.
- Cabinet and door filled with 1½" thick fibrous insulation.
- Interior pan supports are removable for easy cleaning.
- Self-contained power head easily removable without tools. Includes metal sheathed heating elements, convection fan, electronic controls and power on, cooking and holding cycle indicator lights. Electronic timer with digital display indicates how much cooking time remains before switching to the hold cycle. Solid state temperature controls can be set to operate automatically or manually. Cook temperature adjusts from 100° to 350°F. Holding temperature adjusts from 100° to 250°F.



MODEL NOS.	HCH5	HCH8	HCH16	HCH88
Pan Capacity 18" x 26" or 12" x 20"	5 or 10	8 or 16	16 or 32	16 or 32
No. of Tray Slides (standard)	4	5	10	10
Capacity	80 lbs.	120 lbs.	240 lbs.	240
Overall Dimensions				
W/Perimeter Bumper System	30⅞" x 36¾" x 35¾"	30⅞" x 36¾" x 35¾"	30⅞" x 36¾" x 72¾"	30⅞" x 36¾" x 83"
W/O Perimeter Bumper System	25⅞" x 35½" x 44½"	25⅞" x 35½" x 44½"	25⅞" x 35½" x 72¾"	25⅞" x 35½" x 83"
Electrical Specifications				
Volts/Watts/Amps	240/2830/11.8 208/2160/10.4	240/5450/22.7 208/4140/19.9	240/8140/33.9 208/6180/29.7	240/10000/45.4 208/8280/39.8
Shipping Weight	225 lbs.	285 lbs.	400 lbs.	550 lbs.

HOLDING & TRANSPORT CABINETS

Listed by ETL



- Heavy-duty polished stainless steel cabinet with tubular steel inner frame for increased durability.
- Stainless steel door with heavy-duty hinges and door latch mechanism, and long lasting silicone gaskets.
- Cabinet and door filled with 1" thick fibrous insulation, 2" insulation in top.
- Interior pan supports are removable for easy cleaning.
- Interior humidifier in bottom of cabinet for foods requiring extra moisture.
- Recessed control panel includes power on and heater on indicator lights, dial thermostat adjustable from 60° to 200°F, and temperature read-out dial.

MODEL NOS.	HBP7I	HBP13I	HBP15I
Capacity per Compartment 18" x 26" x 1" or 12" x 20" x 2½"	7 or 14	13 or 26	15 or 30
No. of Tray Slides (standard)	4	10	12
Overall Dimensions			
W/Bumper & Caster Assy.	27¼" x 33½" x 40¾"	27¼" x 33½" x 57⅞"	27¼" x 33½" x 67"
W/O Bumper & Caster Assy.	24¼" x 30½" x 40¾"	24¼" x 30½" x 57⅞"	24¼" x 30½" x 67"
Electrical Specifications			
Volts/Watts/Amps	120/1200/10	120/1200/10	120/1200/10
Shipping Weight	206 lbs.	290 lbs.	345 lbs.

SINGLE & DOUBLE RACK OVENS

Listed by UL, Classified by UL



HBA1 Single Rack Oven



HBA2 Double Rack Oven

STANDARD FEATURES:

- Advanced digital programmable control panel includes: bake/steam timers, cool-down mode, vent mode, four stage baking, auto on/off control, auto vent, 99 menus, energy saving sleep mode.
- Heavy duty rack lift includes high-temp bearings and slip clutch soft start rotation system
- Stainless steel interior and exterior construction.
- Flush floor provides easy access - no ramp required.
- Field reversible bake chamber door.
- Fully welded hood for Type II installation
- Self-contained cast spherical steam system.
- Pre-plumbed gas and water lines.
- Built-in rollers and levelers for ease of installation.
- Single point 8" vent connection.
- Stainless steel B style rack lift.

MODEL NOS.	HBA1G	HBA1E	HBA2G	HBA2E
Overall Dimensions Width x Depth x Height	55" x 51" x 99½"	55" x 51" x 99½"	72" x 62" x 99½"	72" x 62" x 99½"
Capacity	← Single Rack - 18" x 26" Pans →		← 2 Single Racks or 1 Double Rack - 18" x 26" Pans →	
Heating System	Gas	Electric	Gas	Electric
Control System	← Digital - Programmable - Auto On/Off - 4 Step Bake →			
Ventilation	← Single Point Connection 8" Connection Collar →			
Gas BTU's (1¼")	180,000 Kbtu	N/A	300,000 Kbtu	N/A
Water Connection	½"	½"	½"	½"
Drain Connections	2 Drains - Choose 1, Plug the Other Rear: ½" NPTF @ 7.0" AFF Front: ½" NPTF @ 6.3" AFF		2 Drains - Choose 1, Plug the Other Rear: ¾" NPTF @ 5.5" AFF Front: ¾" NPTF @ 2.75" AFF	
Shipping Weight	2,832 lbs.	2,734 lbs.	4,138 lbs.	3,947 lbs.

MINI ROTATING RACK OVENS

Listed by UL, Classified by UL

STANDARD FEATURES:

- Stainless steel interior and exterior.
- Certified for zero clearance to combustible surfaces sides and back.
- The easy-to-use digital control allows you to set temperature, time, steam, blower delay and vent to your exact requirements. Recipe storage for up to 99 different products is also included, allowing one number Quick Set bake setting recall.
- The right balance between air velocity and direction of air flow provides the proper atmosphere to give consistent baking results.
- A self-contained steam system is standard.
- A push button activated power vent quickly removes steam from the baking chamber.



MODEL NOS.	Single Rack		Proofer Base or Stand	
	HO300G	HO300E	Proofer Base	Stand Base
Overall Dimensions Width x Depth x Height	48" x 36 ¹³ / ₁₆ " x 47 ¹⁵ / ₁₆ "	48" x 36 ¹³ / ₁₆ " x 47 ¹⁵ / ₁₆ "	48" x 34 ⁵ / ₈ " x 51 ¹ / ₂ "	48" x 34 ⁵ / ₈ " x 51 ¹ / ₂ "
Capacity	← 6 or 8 Pan Capacity - 18" x 26" Pans →		← 16 Pan - 18" x 26" Pans →	
Heating System	Gas	Electric	Electric	N/A
Control System	← Digital - Programmable - Auto On/Off - 4 Step Bake →		120/60/1	N/A
Ventilation	8" Diameter (Gas Only) - May Need to be Installed Under a Type 1 or Type 2 Hood - Consult Local Codes		N/A	N/A
Gas BTU's (1¹/₄")	95,000 Kbtu	N/A	N/A	N/A
Water Connection	1/2" Rear	1/2" Rear	3/8" Rear	N/A
Drain Connections	← Route 1/2" Rear Drain to Air-Gap Drain →		1/2" Rear Drain	N/A
Shipping Weight	700 lbs.	700 lbs.	363 lbs.	214 lbs.

WATER METER

Listed by UL



The HWM wall mount water meter is microcomputer controlled to dependably and accurately deliver water at your desired temperature and quantity. Temperature probe, digital displays and test flow feature allow easy, accurate use.

Dispenses up to 1,000 pounds of water between 32°F and 99°F. Programmed water delivery can be interrupted and resumed without resetting the system.

8' output hose delivers 30 lbs./min. @ 40 psi inlet pressure.

Flow Accuracy: ±1.5% @ 30 psi inlet pressure above 6 lb. delivery.

Temperature Accuracy: ±2°F. Temperature normally adjusts in < 30 seconds.

Utility Specifications: 120V or 220-250 V, 1 amp 6' power cord

1/2" hot & cold connections 30-100 psi

Approx. Shipping Weight - 52 lbs.

Freight Class: 65

SINGLE DOOR PROOFERS

Listed by UL, Classified by UL

STANDARD FEATURES:

- Eye-level digital control panel mounted for easy access – set heat/humidity system, individual rack timers.
- Easy access heat and humidity system – internally mounted, energy efficient.
- Modular panel construction – cam lock attachment.
- Stainless steel interior and exterior.
- Interior perimeter is supplied with bumpers on all sides to protect the finish.
- No flushing required – low maintenance.
- Hydraulic door closure.
- Field reversible door.

MODEL CONFIGURATIONS:

- 30" Interior Depth One Door** – One Single End or Side Load Rack
- 50" Interior Depth One Door** – One Single End or Two Single Side Load Racks or One Double Rack
- 63" Interior Depth One Door** – Two Single End or Three Single Side Load Racks or One Double Rack
- 83" Interior Depth One Door** – Three Single End or Four Single Side Load Racks or Two Double Racks
- 96" Interior Depth One Door** – Three Single End or Five Single Side Load Racks or Two Double Racks
- 116" Interior Depth One Door** – Four Single End or Six Single Side Load Racks or Three Double Racks



MODEL DEPTH	30" INTERIOR DEPTH	50" INTERIOR DEPTH	63" INTERIOR DEPTH
Interior Dimensions Height x Depth x Width	75" x 30" x 30½"	75" x 50" x 30½"	75" x 63" x 30½"
Rack Capacity	1 single end or 1 side load	1 single end, 2 side load or 1 double	2 single end, 3 side load or 1 double
Net Door Opening Height	75"	75"	75"
Net Door Opening Width	30½"	30½"	30½"
Number of Doors	1	1	1
Exterior Dimensions Height x Depth x Width	99½" x 36" x 37 ¹³ / ₁₆ "	99½" x 56" x 37 ¹³ / ₁₆ "	99½" x 69" x 37 ¹³ / ₁₆ "
Power Input (w/neutral)*	208-240V/50-60Hz/1 18.4-20.4A	208-240V/50-60Hz/1 18.4-20.4A	208-240V/50-60Hz/1 18.4-20.4A
	208-240V/50-60Hz/3 18.4-20.4A	208-240V/50-60Hz/3 18.4-20.4A	208-240V/50-60Hz/3 18.4-20.4A
Water	½" FNPT	½" FNPT	½" FNPT
Drain	½" FNPT	½" FNPT	½" FNPT

MODEL DEPTH	83" INTERIOR DEPTH	96" INTERIOR DEPTH	116" INTERIOR DEPTH
Interior Dimensions Height x Depth x Width	75" x 83" x 30½"	75" x 96" x 30½"	75" x 116" x 30½"
Rack Capacity	3 single end, 4 side load or 2 double	3 single end, 5 side load or 2 double	4 single end, 6 side load or 3 double
Net Door Opening Height	75"	75"	75"
Net Door Opening Width	30½"	30½"	30½"
Number of Doors	1	1	1
Exterior Dimensions Height x Depth x Width	99½" x 89" x 37 ¹³ / ₁₆ "	99½" x 102" x 37 ¹³ / ₁₆ "	99½" x 122" x 37 ¹³ / ₁₆ "
Power Input (w/neutral)*	208-240V/50-60Hz/1 37.0-42.0A	208-240V/50-60Hz/1 37.0-42.0A	208-240V/50-60Hz/1 37.0-42.0A
	208-240V/50-60Hz/3 33.0-37.0A	208-240V/50-60Hz/3 33.0-37.0A	208-240V/50-60Hz/3 33.0-37.0A
Water	½" FNPT	½" FNPT	½" FNPT
Drain	½" FNPT	½" FNPT	½" FNPT

* Neutral wire circuitry needed to provide 110-120V for miscellaneous control components. A separate line may be run or a transformer option will be required if 110-120V is not available. Consult factory for 110-120V requirements.

TWO DOOR PROOFERS

Listed by UL, Classified by UL

STANDARD FEATURES:

- Eye-level digital control panel mounted for easy access – set heat/humidity system, individual rack timers.
- Easy access heat and humidity system – internally mounted, energy efficient.
- Modular panel construction – cam lock attachment.
- Stainless steel interior and exterior.
- Interior perimeter is supplied with bumpers on all sides to protect the finish.
- No flushing required – low maintenance.
- Hydraulic door closure.

MODEL CONFIGURATIONS:

30" Interior Depth Two Door – Two Single Side or End Load Racks or One Double Rack

50" Interior Depth Two Door – Three Single Side or End Load Racks or One Double Rack

63" Interior Depth Two Door – Four Single End or Four Side Load Racks or Two Double Racks

83" Interior Depth Two Door – Six Single End or Five Side Load Racks or Two Double Racks

96" Interior Depth Two Door – Seven Single End or Six Side Load Racks or Three Double Racks

116" Interior Depth Two Door – Nine Single End or Eight Side Load Racks or Three Double Racks



PHYSICAL DATA	30" INTERIOR DEPTH	50" INTERIOR DEPTH	63" INTERIOR DEPTH
Interior Dimensions Height x Depth x Width	75" x 30" x 51½"	75" x 50" x 51½"	75" x 63" x 51½"
Rack Capacity	2 single side or end load or 1 double	3 single side or end load or 1 double	4 single end or 4 side load or 2 double
Net Door Opening Height	75"	75"	75"
Net Door Opening Width	51½"	51½"	51½"
Number of Doors	2	2	2
Exterior Dimensions Height x Depth x Width	99½" x 36" x 60"	99½" x 56" x 60"	99½" x 69" x 60"
Power Input (w/neutral)*	208-240V/50-60Hz/1 18.4-20.4A	208-240V/50-60Hz/1 18.4-20.4A	208-240V/50-60Hz/1 37.0-42.0A
	208-240V/50-60Hz/3 18.4-20.4A	208-240V/50-60Hz/3 18.4-20.4A	208-240V/50-60Hz/3 32.0-37.0A
Water	½" FNPT	½" FNPT	½" FNPT
Drain	½" FNPT	½" FNPT	½" FNPT

PHYSICAL DATA	83" INTERIOR DEPTH	96" INTERIOR DEPTH	116" INTERIOR DEPTH
Interior Dimensions Height x Depth x Width	75" x 83" x 51½"	75" x 96" x 51½"	75" x 116" x 51½"
Rack Capacity	6 single end or 5 side load or 2 double	7 single end or 6 side load or 3 double	9 single side or 8 end load or 3 double
Net Door Opening Height	75"	75"	75"
Net Door Opening Width	51½"	51½"	51½"
Number of Doors	2	2	2
Exterior Dimensions Height x Depth x Width	99½" x 89" x 60"	99½" x 102" x 60"	99½" x 122" x 60"
Power Input (w/neutral)*	208-240V/50-60Hz/1 37.0-42.0A	208-240V/50-60Hz/1 37.0-42.0A	208-240V/50-60Hz/1 37.0-42.0A
	208-240V/50-60Hz/3 32.0-37.0A	208-240V/50-60Hz/3 32.0-37.0A	208-240V/50-60Hz/3 32.0-37.0A
Water	½" FNPT	½" FNPT	½" FNPT
Drain	½" FNPT	½" FNPT	½" FNPT

*Neutral wire circuitry needed to provide 110-120V for miscellaneous control components. A separate line may be run or a transformer option will be required if 110-120V is not available. Consult factory for 110-120V requirements.

SINGLE DOOR RETARDER PROOFERS

Listed by UL, Classified by UL

STANDARD FEATURES:

- Eye-level digital control panel mounted for easy access
 - Set heat/humidity system
 - Individual rack timers
- Self-contained refrigeration system
- Easy access heat and humidity system
 - Internally mounted
 - Energy efficient
- Programmable 24-hour timer for bake-off up to one week in advance.
- Modular panel construction.
- Cam lock attachment.
- Stainless steel interior and exterior.
- No flushing required – low maintenance.
- Hydraulic door closure.
- Interior perimeter is supplied with bumpers on all sides to protect the finish.



MODEL CONFIGURATIONS:

30" Interior Depth One Door – One Single End or Side Load Rack

50" Interior Depth One Door – One Single End or Two Single Side Load Racks or One Double Rack

63" Interior Depth One Door – Two Single End or Three Single Side Load Racks or One Double Rack

83" Interior Depth One Door – Three Single End or Four Single Side Load Racks or Two Double Racks

96" Interior Depth One Door – Three Single End or Five Single Side Load Racks or Two Double Racks

116" Interior Depth One Door – Four Single End or Six Single Side Load Racks or Three Double Racks

MODEL DEPTH	30" INTERIOR DEPTH	50" INTERIOR DEPTH	63" INTERIOR DEPTH
Interior Dimensions Height x Depth x Width	75" x 30" x 30½"	75" x 50" x 30½"	75" x 63" x 30½"
Rack Capacity	1 single end or 1 side load	1 single end, 2 side load or 1 double	2 single end, 3 side load or 1 double
Net Door Opening Height	75"	75"	75"
Net Door Opening Width	30½"	30½"	30½"
Number of Doors	1	1	1
Exterior Dimensions Height x Depth x Width	99½" x 36" x 37⅜"	99½" x 56" x 37⅜"	99½" x 69" x 37⅜"
Power Input (w/neutral)*	208-240V/50-60Hz/1 18.4-20.4A 208-240V/50-60Hz/3 18.4-20.4A	208-240V/50-60Hz/1 18.4-20.4A 208-240V/50-60Hz/3 18.4-20.4A	208-240V/50-60Hz/1 18.4-20.4A 208-240V/50-60Hz/3 18.4-20.4A
Water	½" FNPT	½" FNPT	½" FNPT
Drain	½" FNPT	½" FNPT	½" FNPT

MODEL DEPTH	83" INTERIOR DEPTH	96" INTERIOR DEPTH	116" INTERIOR DEPTH
Interior Dimensions Height x Depth x Width	75" x 83" x 30½"	75" x 96" x 30½"	75" x 116" x 30½"
Rack Capacity	3 single end, 4 side load or 2 double	3 single end, 5 side load or 2 double	4 single end, 6 side load or 3 double
Net Door Opening Height	75"	75"	75"
Net Door Opening Width	30½"	30½"	30½"
Number of Doors	1	1	1
Exterior Dimensions Height x Depth x Width	99½" x 89" x 37⅜"	99½" x 102" x 37⅜"	99½" x 122" x 37⅜"
Power Input (w/neutral)*	208-240V/50-60Hz/1 37.0-42.0A 208-240V/50-60Hz/3 33.0-37.0A	208-240V/50-60Hz/1 37.0-42.0A 208-240V/50-60Hz/3 33.0-37.0A	208-240V/50-60Hz/1 37.0-42.0A 208-240V/50-60Hz/3 33.0-37.0A
Water	½" FNPT	½" FNPT	½" FNPT
Drain	½" FNPT	½" FNPT	½" FNPT

* Neutral wire circuitry needed to provide 110-120V for miscellaneous control components. A separate line may be run or a transformer option will be required if 110-120V is not available. Consult factory for 110-120V requirements.

TWO DOOR RETARDER PROOFERS

Listed by UL, Classified by UL

STANDARD FEATURES:

- Eye-level digital control panel mounted for easy access.
 - Set heat/humidity system
 - Individual rack timers
- Self-contained refrigeration system – 30" depth to 63" depth models.
- Easy access heat and humidity system.
 - Internally mounted
 - Energy efficient
- Programmable 24-hour timer for bake-off up to one week in advance.
- Modular panel construction.
- Cam lock attachment.
- Stainless steel interior and exterior.
- No flushing required – low maintenance.
- Hydraulic door closure.
- Field reversible door.
- Interior perimeter is supplied with bumpers on all sides to protect the finish.



MODEL CONFIGURATIONS:

30" Interior Depth One Door – Two Single Side or End Load Racks or One Double Rack

50" Interior Depth One Door – Three Single Side or End Load Racks or One Double Rack

63" Interior Depth One Door – Four Single End or Four Side Load Racks or Two Double Racks

83" Interior Depth One Door – Six Single End or Five Side Load Racks or Two Double Racks

96" Interior Depth One Door – Seven Single End or Six Side Load Racks or Three Double Racks

PHYSICAL DATA	30" INTERIOR DEPTH	50" INTERIOR DEPTH	63" INTERIOR DEPTH
Interior Dimensions Height x Depth x Width	75" x 30" x 51½"	75" x 50" x 51½"	75" x 63" x 51½"
Rack Capacity	2 single side or 2 end load or 1 double	3 single side or 3 end load or 1 double	4 single end or 4 side load or 2 double
Net Door Opening Height	75"	75"	75"
Net Door Opening Width	51½"	51½"	51½"
Number of Doors	2	2	2
Exterior Dimensions Height x Depth x Width	99½" x 36" x 60"	99½" x 56" x 60"	99½" x 69" x 60"
Power Input (w/neutral)*	208-240V/60Hz/1 18.4-20.4A	208-240V/60Hz/1 18.4-20.4A	208-240V/60Hz/1 37.0-42.0A
	208-240V/60Hz/3 18.4-20.4A	208-240V/60Hz/3 18.4-20.4A	208-240V/60Hz/3 32.0-37.0A

PHYSICAL DATA	83" INTERIOR DEPTH	96" INTERIOR DEPTH
Interior Dimensions Height x Depth x Width	75" x 83" x 51½"	75" x 96" x 51½"
Rack Capacity	6 single end or 5 side load or 2 double	7 single end or 6 side load or 3 double
Net Door Opening Height	75"	75"
Net Door Opening Width	51½"	51½"
Number of Doors	2	2
Exterior Dimensions Height x Depth x Width	99½" x 89" x 60"	99½" x 102" x 60"
Power Input (w/neutral)*	208-240V/60Hz/1 37.0-42.0A	208-240V/60Hz/1 37.0-42.0A
	208-240V/60Hz/3 32.0-37.0A	208-240V/60Hz/3 32.0-37.0A

TRAULSEN REFRIGERATION



*For a complete listing of Traulsen products,
contact your local Hobart sales representative.*

HOBART SERVICE PROGRAMS

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 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

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, Baker’s Aid, Baxter, Adamatic, Vulcan 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

SPECIALTY PROGRAMS

- In-house service support programs
 - Service manuals
 - Parts availability program
 - Preventive maintenance program
 - Local technical support
 - Recommended parts stocking
 - 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

NOTES

HOBART SERVICE OFFICES

ALABAMA	Jacksonville 904.695.2848	Wichita 316.522.8240	MONTANA	Fargo 701.237.5240	Knoxville 865.523.8410
Birmingham 205.985.9996	Miami 305.759.5702	KENTUCKY	Billings 406.259.7935	OHIO	Memphis 901.366.5055
Florence 256.764.0536	Orlando 407.856.4000	Lexington 859.268.0806	Helena 406.227.5917	Akron 330.666.6758	Nashville 615.886.4263
Huntsville 256.764.0536	Pensacola 850.477.9700	Louisville 502.585.4389	NEBRASKA	Cincinnati 513.771.8833	TEXAS
Mobile 251.343.1211	Tallahassee 850.576.4780	LOUISIANA	Grand Island 308.382.8170	Cleveland 216.941.6525	Austin 512.339.6616
Montgomery 334.271.5509	Tampa 813.884.3466	Baton Rouge 225.293.2414	Omaha 402.339.0550	Columbus 614.875.8450	Corpus Christi 361.857.2117
ALASKA	West Palm Beach 561.863.1300	New Orleans 504.465.0490	NEVADA	Dayton 937.223.4114	Dallas 972.915.3822
Anchorage 907.563.3100	GEORGIA	Shreveport 318.746.5750	Las Vegas 702.362.1723	Mansfield 419.526.5711	El Paso 915.771.8324
Juneau 907.789.3504	Albany 229.436.7105	MAINE	Reno 775.359.2227	Toledo 419.729.5418	Houston 713.661.0505
ARIZONA	Atlanta 770.458.2361	Portland 207.797.3893	NEW HAMPSHIRE	Wheeling 740.695.3002	Lubbock 806.747.4747
Phoenix 602.437.5255	Augusta 706.854.9802	MARYLAND	Manchester 603.623.3622	Youngstown 330.793.7900	McAllen 956.618.1817
Tucson 520.622.4009	Columbus 706.327.7547	Baltimore 410.574.7400	NEW JERSEY	OKLAHOMA	San Antonio 210.829.5663
ARKANSAS	Macon 478.746.5365	Hagerstown 301.733.6560	Neptune 732.223.1100	Oklahoma City 405.495.2700	UTAH
Ft. Smith 479.474.7965	Savannah 912.236.0004	Salisbury 410.742.8408	Newark 973.227.9265	Tulsa 918.252.0515	Salt Lake City 801.487.9955
Little Rock 501.455.0307	HAWAII	MASSACHUSETTS	NEW MEXICO	OREGON	VERMONT
CALIFORNIA	Honolulu 888.488.6076	Boston 781.329.3340	Albuquerque 505.884.2224	Eugene 541.342.5875	Rutland 802.773.7183
Buena Park 714.868.4800	IDAHO	MICHIGAN	NEW YORK	Portland 503.653.9950	VIRGINIA
Chico 530.342.9092	Boise 208.376.4300	Detroit 734.697.2600	Albany 518.456.0100	PENNSYLVANIA	Fairfax 703.257.7711
Fresno 559.237.2118	ILLINOIS	Flint 810.742.7590	Buffalo 716.826.8760	Allentown 610.439.1504	Norfolk 757.424.5500
Los Angeles 323.260.7321	Chicago 847.631.0071	Grand Rapids 616.538.1470	Elmira 607.732.9070	Altoona 814.946.5436	Richmond 804.353.1275
Sacramento 916.922.9681	Peoria 309.693.2200	Kalamazoo 269.349.6767	Long Island 631.864.3440	Erie 814.833.4979	Roanoke 540.362.1638
Salinas 831.758.6646	Quincy 217.223.0900	Lansing 517.374.7475	New York 718.545.2240	Greensburg 724.834.2015	WASHINGTON
San Bernardino 909.799.1123	INDIANA	Saginaw 989.791.3131	Newburgh 845.565.8955	Harrisburg 717.564.6202	Seattle 425.881.3111
San Diego 858.279.9500	Evansville 812.424.9248	Traverse City 231.946.7311	Olean 716.372.6389	Philadelphia 215.331.8400	Spokane 509.922.3123
San Francisco Bay Area	Ft. Wayne 260.478.1658	MINNESOTA	Waterloo 315.539.9862	Pittsburgh 412.221.8922	Tacoma 253.581.9190
Santa Rosa 707.545.1822	Hammond 219.924.9564	Duluth 218.878.4778	Watertown 315.782.1510	Wilkes-Barre 570.829.1300	WEST VIRGINIA
Ventura 805.658.1533	Indianapolis 317.243.8506	Minneapolis 612.379.7544	White Plains 973.227.9265	RHODE ISLAND	Charleston 304.346.9643
COLORADO	South Bend 574.232.8751	Rochester 507.288.2842	NORTH CAROLINA	Providence 401.434.3355	Clarksburg 304.624.5962
Colorado Springs 719.471.2222	IOWA	MISSISSIPPI	Asheville 828.654.9005	SOUTH CAROLINA	Huntington 304.346.9643
Denver 303.294.0784	Davenport 563.326.3557	Columbus 662.329.2326	Charlotte 704.527.6381	Charleston 843.552.1877	Parkersburg 304.428.0731
CONNECTICUT	Des Moines 515.283.8370	Jackson 601.939.7474	Fayetteville 910.424.2210	Columbia 803.799.5907	WISCONSIN
Hartford 860.653.5055	Dubuque 563.556.8310	Tupelo 662.844.2326	Greensboro 336.378.1731	Greenville 864.676.9060	Madison 608.246.3100
DELAWARE	Sioux City 712.944.5285	MISSOURI	Kinston 252.522.3424	SOUTH DAKOTA	Milwaukee 262.782.0100
Wilmington 302.322.3391	Waterloo 319.233.9632	Cape Girardeau 573.334.5094	Raleigh 919.481.3555	Rapid City 605.348.2680	Wausau 715.359.9481
DISTRICT OF COLUMBIA	KANSAS	Columbia 573.474.2413	Wilmington 910.791.5313	Sioux Falls 605.332.6531	
Washington, D.C. 301.837.0014	Hays 785.625.9028	Joplin 417.624.1100	Winston-Salem 336.765.8950	TENNESSEE	
FLORIDA	Kansas City 913.469.9600	Springfield 417.862.1779	NORTH DAKOTA	Bristol 423.764.3942	
Ft. Myers 239.694.1115		St. Louis 636.343.1700	Bismarck 701.222.0450	Chattanooga 423.899.3366	



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