

centerline

Simply designed. To be the best. For you.

2025 FULL LINE CATALOG

BROUGHT TO YOU BY



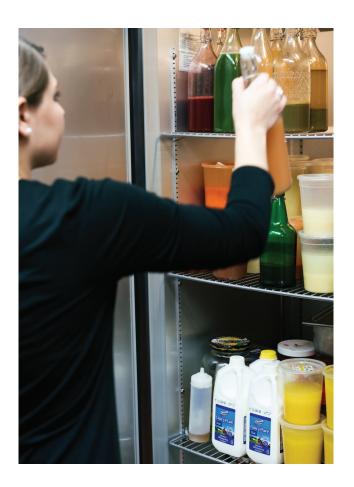


Simply designed. To be the best. **For you.**

Centerline[™] by Hobart introduces simple and affordable food preparation and dishwashing equipment backed by the quality and reliability you've come to expect from the Hobart name.







Keep Your Cool without Compromise

Centerline[™] by Traulsen delivers reliable refrigeration designed to help operators succeed as their kitchens grow and evolve by providing long lasting performance at a budget friendly price.

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CENTERLINE™ BY TRAULSEN

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STANDARD FEATURES

- ★ Balanced refrigeration system with oversized evaporator coil
- + Stainless steel front & sides
- + Corrosion resistant anodized aluminum interior
- + Environmentally friendly R-290 refrigerant
- + LED display control
- + Bottom-mounted refrigeration system
- + Field re-hinge feature standard on one section models
- Brazed system connections
- + Capillary tube metering device (TXV on freezers)
- ★ Self-closing door(s) with stay-open feature & lock(s)
- + Magnetic snap-in EZ-Clean™ door gasket(s)
- + Gasket protecting retainer
- + Four 4" high casters with locks on front casters
- + Three heavy duty epoxy coated shelves per section on pins
- + 115/60/1 voltage, self-contained, with cord & plug attached
- ♣ Six-year parts & labor warranty
- Seven-year compressor warranty (seventh year is parts only)





CLBM-23R-HS-R

CLBM-49F-FS-LR





ONE SECTION SOLID DOOR REACH-IN MODELS

| WIDTH x DEPTH x HEIGHT* | DOOR HEIGHT | DOOR HINGING | REFRIGERATORS | FREEZERS |
|-------------------------|-------------|--------------|---------------|---------------|
| | Full | Right | CLBM-23R-FS-R | CLBM-23F-FS-R |
| 27" v 22 5" v 70" | Full | Left | CLBM-23R-FS-L | CLBM-23F-FS-L |
| 27" x 33.5" x 78" | Half | Right | CLBM-23R-HS-R | CLBM-23F-HS-R |
| | Half | Left | CLBM-23R-HS-L | CLBM-23F-HS-L |

TWO SECTION SOLID DOOR REACH-IN MODELS

| WIDTH x DEPTH x HEIGHT* | DOOR HEIGHT | DOOR HINGING | REFRIGERATORS | FREEZERS |
|-------------------------|-------------|--------------|----------------|----------------|
| | Full | Left/Right | CLBM-49R-FS-LR | CLBM-49F-FS-LR |
| | Full | Right/Right | CLBM-49R-FS-RR | CLBM-49F-FS-RR |
| F2 7" v 22 F" v 70" | Full | Left/Left | CLBM-49R-FS-LL | CLBM-49F-FS-LL |
| 53.7" x 33.5" x 78" | Half | Left/Right | CLBM-49R-HS-LR | CLBM-49F-HS-LR |
| | Half | Right/Right | CLBM-49R-HS-RR | CLBM-49F-HS-RR |
| | Half | Left/Left | CLBM-49R-HS-LL | CLBM-49F-HS-LL |

^{*}NOTE: Height without 4" standard casters



REFRIGERATORS – REACH-IN GLASS DOOR MODELS **CLBM Series**

STANDARD FEATURES

- → Balanced refrigeration system with oversized evaporator coil
- + Stainless steel front & sides
- + Corrosion resistant anodized aluminum interior
- + LED display control
- + Bottom-mounted refrigeration system
- + Magnetic snap-in EZ-Clean™ door gasket(s)
- Self-closing door(s) with stay-open feature & lock(s)
- + Environmentally friendly R-290 refrigerant
- ♣ In-field re-hinge feature standard on one section models
- ♣ Brazed system connections
- + Capillary tube metering device (TXV on freezers)
- + Gasket protecting retainer
- Metal door handle(s)
- + Four 4" high casters with locks on front casters
- + Three heavy duty epoxy coated shelves per section
- + 115/60/1 voltage, self-contained, with cord & plug attached
- + Six-year parts & labor warranty
- Seven-year compressor warranty (seventh year is parts only)





CLBM-23R-FG-R

CLBM-49F-FG-LR





ONE SECTION GLASS DOOR REACH-IN REFRIGERATOR MODELS

| WIDTH x DEPTH x HEIGHT* | DOOR HEIGHT | DOOR HINGING | REFRIGERATORS |
|-------------------------|-------------|--------------|---------------|
| | Full | Right | CLBM-23R-FG-R |
| 27" , 22 | Full | Left | CLBM-23R-FG-L |
| 27" x 33.5" x 78" | Half | Right | CLBM-23R-HG-R |
| | Half | Left | CLBM-23R-HS-L |

TWO SECTION GLASS DOOR REACH-IN REFRIGERATOR MODELS

| WIDTH x DEPTH x HEIGHT* | DOOR HEIGHT | DOOR HINGING | REFRIGERATORS |
|-------------------------|-------------|--------------|----------------|
| | Full | Left/Right | CLBM-49R-FG-LR |
| | Full | Right/Right | CLBM-49R-FG-RR |
| F2 7" v 22 F" v 70" | Full | Left/Left | CLBM-49R-FG-LL |
| 53.7" x 33.5" x 78" | Half | Left/Right | CLBM-49R-HG-LR |
| | Half | Right/Right | CLBM-49R-HG-RR |
| | Half | Left/Left | CLBM-49R-HG-LL |

^{*}NOTE: Height without 4" standard casters



STANDARD FEATURES

- Stainless steel exterior with corrosion resistant anodized aluminum interior
- + External LED display control
- Self-closing door(s) with stay-open feature (door models)
- Each drawer accommodates full size 6" deep pans (drawer models)
- + Fully removable drawers (on drawer models)
- + Gasket protecting retainer
- Magnetic snap-in door gasket(s)
- + Front breathing, zero clearance
- + Door re-hinge feature on all sizes for flexibility
- + Capillary tube metering device
- + Environmentally friendly R-290 refrigerant
- ♣ Worktop models available
- Four or six 4" high casters with locks on front casters, pre-installed on device
- Two heavy duty epoxy coated shelves per section (door models)
- 115/60/1 voltage, self-contained, with cord & plug attached
- + Six-year parts & labor warranty
- Seven-year compressor warranty (seventh year is parts only)











COMPACT UNDERCOUNTER DOOR MODELS, SELF-CONTAINED

| WIDTH x DEPTH x HEIGHT* | NUMBER OF DOORS | DOOR HINGING | REFRIGERATORS | FREEZERS |
|-------------------------|-----------------|--------------|---------------|-------------|
| 27.5" x 31.5" x 30" | 1 | L/R | CLUC-27R-SD | CLUC-27F-SD |
| 36.25" x 31.5" x 30" | 2 | LR/LL/RR | CLUC-36R-SD | CLUC-36F-SD |
| 48.25" x 31.5" x 30" | 2 | LR/LL/RR | CLUC-48R-SD | CLUC-48F-SD |
| 60.25" x 31.5" x 30" | 2 | LR/LL/RR | CLUC-60R-SD | CLUC-60F-SD |
| 72.19" x 31.5" x 30" | 3 | LRR/LLL/RRR | CLUC-72R-SD | CLUC-72F-SD |

COMPACT UNDERCOUNTER DRAWER MODELS, SELF-CONTAINED

| WIDTH x DEPTH x HEIGHT* | NUMBER OF DRAWERS | DOOR HINGING | REFRIGERATORS | FREEZERS |
|-------------------------|-------------------|---------------------------|---------------|-------------|
| 27.5" x 31.5" x 30" | 2 | (1) Full Size | CLUC-27R-DW | CLUC-27F-DW |
| 48.25" x 31.5" x 30" | 4 | (1) 1/2 Pan & (1) 1/3 Pan | CLUC-48R-DW | CLUC-48F-DW |
| 60.25" x 31.5" x 30" | 4 | (1) Full Size | CLUC-60R-DW | CLUC-60F-DW |
| 72.25" x 31.5" x 30" | 6 | (1) 1/2 Pan & (1) 1/3 Pan | CLUC-72R-DW | N/A |

NOTE: All models available with worktop (height increases by 4 inches)

^{*}NOTE: Height without 4" standard casters



CLUC Series







STANDARD FEATURES

- Stainless steel exterior with corrosion resistant anodized aluminum interior
- Metal door handle(s)
- + Stay-open door(s) feature
- + External LED display control
- Magnetic snap-in door gasket(s)
- + Front breathing, zero clearance
- + Capillary tube metering device
- + Environmentally friendly R-290 refrigerant
- ♣ Worktop models available
- ♣ Four or six 4" high casters with locks on front casters, pre-installed on device
- Two heavy duty epoxy coated shelves per door
- ◆ 115/60/1 voltage, self-contained, with cord & plug attached
- + Six-year parts & labor warranty
- Seven-year compressor warranty (seventh year is parts only)





COMPACT UNDERCOUNTER GLASS DOOR REFRIGERATOR MODELS, SELF-CONTAINED

| WIDTH x DEPTH x HEIGHT* | NUMBER OF DOORS | DOOR HINGING | REFRIGERATORS |
|-------------------------|--------------------|--------------|---------------|
| 27.5" x 33" x 30" | 1 | L/R | CLUC-27R-GD |
| 36.25" x 33" x 30" | 2 | LR/LL/RR | CLUC-36R-GD |
| 48.25" x 33" x 30" | 2 | LR/LL/RR | CLUC-48R-GD |
| 60.25" x 33" x 30" | 2 | LR/LL/RR | CLUC-60R-GD |
| 72.25" x 33" x 30" | 3 | LRR/LLL/RRR | CLUC-72R-GD |

NOTE: All models available with worktop (height increases by 4 inches)

*NOTE: Height without 4" standard casters









STANDARD FEATURES

- Stainless steel exterior with corrosion resistant anodized aluminum interior
- + Exterior LED display control
- + Chambered airflow

CLPT-2708-SD-L

- + Capillary tube metering device
- 4" pans provided standard, holds6" pan capacity
- ♣ Insulated lid
- + Door re-hinge feature on all sizes for flexibility
- + Fully removable drawers (on drawer models)
- + Front-breathing, zero clearance
- White poly cutting board 12" on standard models, 8" on megatop models
- + Environmentally friendly R-290 refrigerant
- + Worktop models available
- + Self-closing door(s) with stay-open feature
- + Recessed door handle provides easy grip
- Gasket protecting retainer
- Magnetic snap-in door gasket(s)
- Four or six 4" high casters with locks on front casters, pre-installed on device
- ★ Two heavy duty epoxy coated shelves on pilasters (door models)
- 115/60/1 voltage, self-contained, with cord & plug attached
- ♣ Six-year parts & labor warranty
- Seven-year compressor warranty (seventh year is parts only)





COMPACT PREP TABLE DOOR MODELS, SELF-CONTAINED

| WIDTH x DEPTH x HEIGHT* | NUMBER OF DOORS | HINGING | REFRIGERATORS | PAN CAPACITY (1/6) |
|-------------------------|-----------------|-------------|---------------|-----------------------|
| 27.88" x 32.75" x 40" | 1 | L/R | CLPT-2708-SD | 8 |
| 36.56" x 32.75" x 40" | 2 | LR/LL/RR | CLPT-3610-SD | 10 |
| 48.56" x 32.75" x 40" | 2 | LR/LL/RR | CLPT-4812-SD | 12 |
| 60.56" x 32.75" x 40" | 2 | LR/LL/RR | CLPT-6016-SD | 16 |
| 72.5" x 32.75" x 40" | 3 | LRR/LLL/RRR | CLPT-7220-SD | 20 |

COMPACT PREP TABLE DRAWER MODELS, SELF-CONTAINED

| WIDTH x DEPTH x HEIGHT* | NUMBER OF DRAWERS | REFRIGERATORS | PAN CAPACITY (1/6) |
|----------------------------|----------------------|---------------|-----------------------|
| 27.88" x 32.75" x 40" | 2 | CLPT-2708-DW | 8 |
| 48.56" x 32.75" x 40" | 4 | CLPT-4812-DW | 12 |
| 60.56" x 32.75" x 40" | 4 | CLPT-6016-DW | 16 |
| 72.5" x 32.75" x 40" | 6 | CLPT-7220-DW | 20 |

COMPACT PREP TABLE MEGA TOP DOOR MODELS, SELF-CONTAINED

| WIDTH x DEPTH x HEIGHT* | NUMBER OF DOORS | HINGING | REFRIGERATORS | PAN CAPACITY (1/6) |
|-------------------------|-----------------|-------------|---------------|-----------------------|
| 27.88" x 32.75" x 40" | 1 | L/R | CLPT-2712-SD | 12 |
| 36.56" x 32.75" x 40" | 2 | LR/LL/RR | CLPT-3615-SD | 15 |
| 48.56" x 32.75" x 40" | 2 | LR/LL/RR | CLPT-4818-SD | 18 |
| 60.56" x 32.75" x 40" | 2 | LR/LL/RR | CLPT-6024-SD | 24 |
| 72.5" x 32.75" x 40" | 3 | LRR/LLL/RRR | CLPT-7230-SD | 30 |

COMPACT PREP TABLE MEGA TOP DRAWER MODELS, SELF-CONTAINED

| WIDTH x DEPTH x HEIGHT* | NUMBER OF DRAWERS | REFRIGERATORS | PAN CAPACITY (1/6) |
|-------------------------|----------------------|---------------|--------------------|
| 27.88" x 32.75" x 40" | 2 | CLPT-2712-DW | 12 |
| 48.56" x 32.75" x 40" | 4 | CLPT-4818-DW | 18 |
| 60.56" x 32.75" x 40" | 4 | CLPT-6024-DW | 24 |
| 72.5" x 32.75" x 40" | 6 | CLPT-7230-DW | 30 |

*NOTE: Height without 4" standard casters







STANDARD FEATURES

+ Stainless steel exterior and interior

CLBC7-L

- + TXV metering device
- Stay-open/self-closing door
- + Recessed handle for easy grip
- + 23/8" thick high density insulation
- + One food probe
- + 2 Chill Modes: Soft or hard chill
- Front mounted control, easy-to-use digital control
- Quickly chill hot food to below 41°F in 90 minutes (chill times will vary depending on product type, quantity, and container used)
- Four 4" casters, two with locks, two without
- Magnetic snap-in door gasket(s)
- Two heavy duty epoxy shelves per door, mounted on pilasters & clips
- Three-year evaporator coil parts & labor warranty
- + Six year parts & labor warranty
- Seven-year compressor warranty (seventh year is parts only)





REACH-IN BLAST CHILLERS

| WIDTH x DEPTH x HEIGHT* | CAPACITIES | DOOR HINGING | REFRIGERATORS | ТҮРЕ |
|--------------------------|--------------------------------------|--------------|---------------|----------|
| 34.75" x 38.13" x 61.56" | (7) 18" x 26" or (14) 12" x 20" Pans | Left | CLBC7-L | Reach-In |
| 34.75" x 38.13" x 61.56" | (7) 18" x 26" or (14) 12" x 20" Pans | Right | CLBC7-R | Reach-In |

UNDERCOUNTER BLAST CHILLERS

| WIDTH x DEPTH x HEIGHT* | CAPACITIES | DOOR HINGING | REFRIGERATORS | TYPE |
|-------------------------|-------------------------------------|--------------|---------------|----------|
| 54.13" x 35.94" x 28" | (4) 18" x 26" or (8) 12" x 20" Pans | Left | CLBC4-L | Reach-In |
| 54.13" x 35.94" x 28" | (4) 18" x 26" or (8) 12" x 20" Pans | Right | CLBC4-R | Reach-In |
| 54.13" x 35.94" x 32" | (4) 18" x 26" or (8) 12" x 20" Pans | Left | CLBC4-WT-L | Worktop |
| 54.13" x 35.94" x 32" | (4) 18" x 26" or (8) 12" x 20" Pans | Right | CLBC4-WT-R | Worktop |

^{*}NOTE: Height without 4" standard casters



GENERAL INFORMATION – UNDERSTANDING TRAULSEN MODEL NUMBERS

Centerline™ by Traulsen Reach-Ins, Compacts & Prep Tables

CENTERLINE™ REACH-INS

| CL | BM- | 23 | R- | FS- | L |
|-----------------------------------|----------------------------|---------------------------|------------------|-----------------------------|---------------------|
| SERIES | SYSTEM LOCATION/TYPE | CABINET WIDTH (SECTIONS) | TYPE OF CABINET | TYPE OF DOOR(S) | HINGING |
| Position (1) | Position (2) | Position (3) | Position (4) | Position (5) | Position (6) |
| CL Centerline [™] | BM Bottom | 23 23" (1-section) | R Refrigerator | FS Full-Height Solid | L Left |
| | Mounted Self- Contained | 49 49" (2-section) | F Freezer | HS Half-Height Solid | R Right |
| | Contained | | | FG Full-Height Glass | LR Left/Right |
| | | | | HG Half-Height Glass | LL Left/Left |
| | | | | | RR Right/Right |

CENTERLINE™ COMPACTS

| CL | UC- | 27 | R- | SD- | L |
|-----------------------------------|-------------------------|--|--------------------------|--|---|
| SERIES | SYSTEM LOCATION/TYPE | CABINET WIDTH (SECTIONS) | TYPE OF CABINET | TYPE OF DOOR(S) | HINGING |
| Position (1) | Position (2) | Position (3) | Position (4) | Position (5) | Position (6) |
| CL Centerline [™] | UC Undercounter | 27 27" 36 36" 48 48" 60 60" 72 72" | R Refrigerator F Freezer | SD Solid Door(s) GD Glass Door(s) DW Drawers | L Left R Right LR Left/Right LL Left/Left RR Right/Right LRR Left/Right/Right RRR Right/Right/Right LLL Left/Left/Left WT If WT is present, the Undercounter is a Worktop |

CENTERLINE™ PREP TABLES

| CL | PT- | 27 | 12- | SD- | L |
|-----------------------|-------------------------|--------------------------|-------------------|-------------------|-----------------------|
| SERIES | SYSTEM LOCATION/TYPE | CABINET WIDTH (SECTIONS) | NUMBER OF PANS | TYPE OF DOOR(S) | HINGING |
| Position (1) | Position (2) | Position (3) | Position (4) | Position (5) | Position (6) |
| CL Centerline™ | PT Prep Table | 27 27" | 8 8 Pans | SD Solid Door(s) | L Left |
| | | 36 36" | 10 10 Pans | DW Drawers | R Right |
| | | 48 48" | 12 12 Pans | | LR Left/Right |
| | | 60 60" | 15 15 Pans | | LL Left/Left |
| | | 72 72" | 16 16 Pans | | RR Right/Right |
| | | | 18 18 Pans | | LRR Left/Right/Right |
| | | | 20 20 Pans | | RRR Right/Right/Right |
| | | | 24 24 Pans | | LLL Left/Left |
| | | | 30 30 Pans | | |

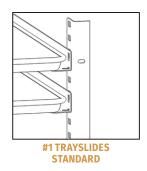
CENTERLINE™ BLAST CHILLERS

| CL | ВС | 7- | L |
|-----------------------|------------------|---|--|
| SERIES | CABINET TYPE | REACH-IN/UNDERCOUNTER & NO. OF SHEET PANS | HINGING |
| Position (1) | Position (2) | Position (3) | Position (4) |
| SERIES | BC Blast Chiller | 7 Reach-In, (7) 18" x 26" Sheet Pans | L Left |
| CL Centerline™ | | 4 Undercounter, (4) 18" x 26" Sheet Pans | R Right |
| | | | WT If WT is present, the Undercounter is a Workton |



ACCESSORY KITS - TRAY SLIDE & SHELF VERSATILITY CHART

Centerline™ by Traulsen Reach-Ins





UNIVERSAL TRAYSLIDES STANDARD

NOTES:

- 1. For all after market parts call Traulsen parts department at 800-825-8220.
- The above quantities represent the maximum amount of trayslides recommended by Traulsen to achieve best air circulation and refrigeration performance.
- Optional trayslides are not available for Compact Undercounter, and Prep Table models.
- All Centerline™ by Traulsen accessory kits are pre-packaged for easy installation at the job site.

TRAYSLIDES

| 2" | 3" | 4" | 5" |
|----|----------|---------------|--------------------|
| 26 | 17 | 13 | 10 |
| 12 | 8 | 6 | 4 |
| 12 | 8 | 6 | 5 |
| | 26 12 | 26 17 12 8 | 26 17 13 12 8 6 |

SPACING

UNIVERSAL TRAYSLIDES - STANDARD

| 16 ga. stainless steel angle type for bottom support of: (1) 18" x 26" Pan or (2) 12" x 20" Pans) | 4" | 5" | 6" |
|--|----|----|----|
| Behind full-height door – all models | 13 | 10 | 8 |
| Behind upper half-height door – all models | 6 | 4 | 4 |
| Behind lower half-height door – all models | 6 | 5 | 4 |

SHELVES

| CAPACITY | STD. | MAX. |
|--|------|--------------------|
| Behind full-height door mounted on standard shelf pins | 3 | 8 |
| Behind half-height door mounted on standard shelf pins | 3 | 7 |
| Behind full-height door mounted on optional pilasters | 3 | 12 (4" spacing) |
| Behind half-height door mounted on optional pilasters | 3 | 11 (4" spacing) |

PLANETARY MIXER - MEDIUM DUTY HMM10

Listed by ETL, Certified by NSF

STANDARD FEATURES



PERFORMANCE

- ♣ All gear transmission
- ♣ 3 fixed speeds
- ♣ ³/₄ HP heavy-duty motor the power needed to mix a variety of items



SANITATION & CLEANING

- ◆ Stainless steel removable bowl guard makes clean-up easy and thorough
- ♣ Clean and contemporary DuoTone finish



EASE OF USE

- ♣ Bayonet style agitators easy to remove and operate
- ♣ Digital timer with Last Time Remind remembers the last time set, makes mixing multiple batches a snap!
- ◆ Ergonomic bowl lift with EZ Grip handle - lift and lower the bowl with ease



OPERATOR ASSURANCE

- ★ Triple interlock system bowl in place and raised, bowl guard closed
- **+** GearSafe[™] technology protects system gears from shearing if speeds are changed while in operation



HMM10 Accessories



BOWL-HMM10 Stainless Steel Bowl



BEATER-HMM10 Flat Beater



WHIP-HMM10 Wire Whip



DOUGH-HMM10 **Dough Hook**

PLANETARY MIXER – MEDIUM DUTY HMM20

Listed by ETL, Certified by NSF

STANDARD FEATURES



PERFORMANCE

- ♣ All gear transmission
- ♣ 3 fixed speeds
- ½ HP heavy-duty motor the power needed to mix a variety of items



SANITATION & CLEANING

- Stainless steel removable bowl guard makes clean-up easy and thorough
- ♣ Clean and contemporary DuoTone finish



EASE OF USE

- ◆ Bayonet style agitators easy to remove and operate
- Digital timer with Last Time Remind remembers the last time set, makes mixing multiple batches a snap!
- ◆ Ergonomic bowl lift with EZ Grip handle lift and lower the bowl with ease



- Triple interlock system bowl in place and raised, bowl guard closed
- GearSafe™ technology protects system gears from shearing if speeds are changed while in operation



HMM20 Accessories



BOWL-HMM20 Stainless Steel Bowl



BEATER-HMM20 Flat Beater



WHIP-HMM20 Wire Whip



DOUGH-HMM20 Dough Hook



CHUTE-HMM20 Ingredient Chute



JDOUGH-HMM20 J Hook

EDGE Series

Listed by ETL, Certified by NSF











STANDARD FEATURES

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PERFORMANCE

Knife Size

- + EDGE10: 10" chrome-plated carbon steel knife
- **EDGE12:** 12" chrome-plated carbon steel knife
- EDGE13 & EDGE13A: 13" chrome-plated carbon steel knife
- + EDGE14: 14" chrome-plated carbon steel knife

Motor

- **◆ EDGE10:** ½ HP motor
- EDGE12, EDGE13, EDGE13A, EDGE14: 1/2 HP motor

All Models

◆ Hobart poly-v belt drive system



SANITATION & CLEANING

All Models

- ♣ Anodized aluminum base
- Removable carriage
- ♣ Removable meat grip assembly
- ♣ Removable product deflector



EASE OF USE

All Models

- Double-sided meat grip and slide rod
- Top-mounted sharpener with ceramic stone sharpen and hone in one step

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OPERATOR ASSURANCE

All Models

- ♣ No-volt release
- ◆ Gauge-plate interlock
- ♣ Permanently mounted ring guard

EDGE13A

+ Carriage interlock

| MODEL NO. | EDGE10 | EDGE12 | EDGE13 | EDGE14 | EDGE13A |
|-----------------------------|----------------------------------|--------------------------------------|---------------------------------------|--|---------------------------------------|
| Motor | ¹∕⁄₃ H .P. | ½ H.P. | ½ H.P. | ½ H.P. | ½ H.P. |
| Electrical | 120/60/1 | 120/60/1 | 120/60/1 | 120/60/1 | 120/60/1 |
| Carriage Capacity | 8" wide x 6" high or 7" diameter | 10" wide x 6" high or 8" diameter | 9½" wide x 7" high or 8½" diameter | 11" wide x 8½" high or 8½" diameter | 9½" wide x 7" high or 8½" diameter |
| Type of Operation | Manual | Manual | Manual | Manual | Automatic |
| Slice Thickness | 9/16" | ⁹ / ₁₆ " | 9/16" | 9/16" | 9/16" |
| Finish | Anodized Aluminum | Anodized Aluminum | Anodized Aluminum | Anodized Aluminum | Anodized Aluminum |
| Shipping Weight Approximate | 49 lbs. | 85 lbs. | 89 lbs. | 97 lbs. | 123 lbs. |

FOOD PROCESSORS – COMBINATION STYLE (BOWL & CONTINUOUS FEED) CCH32, CCH34

Listed by UL, Certified by NSF



STANDARD FEATURES



PERFORMANCE

Motor

+ 1.34 HP motor

Knife Speed

- **CCH32:** Knife speed of 1450 RPM
- **+ CCH34:** Knife speed of 1450/2650 RPM

Plate Speed

- + CCH32: Cutting tool speeds of 500 RPM
- + CCH34: Cutting tool speeds of 500/800 RPM

Controls

- **+ CCH32:** Two speeds with SureSense[™] controls
- **+ CCH34:** Four speeds with SureSense™ controls

Processing Options

- **CCH32:** Multiple vegetable prep processing options (slice, crimp, julienne, shred, and grate)
- **CCH34:** Multiple vegetable prep processing options (slice, crimp, julienne, shred, grate, and **dice**)



All Models

- Multiple bowl processing options (chop, mix, grind, puree, blend, mince)
- ♣ 3.2 qt. stainless steel bowl
- ♣ Sealed bowl, cover interface
- Stainless steel processing plates
- ♣ 4.4 lb./minute capacity
- + Half moon hopper with continuous feed tube

, ()[†]

SANITATION & CLEANING

- + CCH32: Heavy-duty plastic base
- **CCH34:** Heavy-duty aluminum base
- ♣ Bowl wiper system



EASE OF USE

Compact design

U OPE

OPERATOR ASSURANCE

♣ Double interlock system

| MODEL NO. | CCH32 | CCH34 |
|---|-------------------------------------|-------------------------------------|
| Capacity Continuous Feed Bowl | 4.4 lbs./minute 3.2 quarts | 4.4 lbs./minute 3.2 quarts |
| Electrical | 120/60/1, 9 Amps | 120/60/1, 9 Amps |
| Overall Dimensions Width x Depth x Height – Continuous Feed Width x Depth x Height – Bowl | 11" x 13¾" x 23" 11" x 13" x 17" | 11" x 13¾" x 23" 11" x 13" x 17" |
| Net Weight/ Shipping Weight | 23 lbs. 33 lbs. | 23 lbs. 33 lbs. |



CUH & CUL

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





STANDARD FEATURES

- ◆ 24 racks per hour
- ♣ .84 gallons of water per rack
- High temperature sanitizing (CUH model only)
- Chemical sanitizing (CUL model only)
- ♣ Top-mounted user interface with digital temperature display
- ◆ 2-minute cycle with optional extended cycle
- + 14.46" door opening
- Snap-in, revolving upper and lower anti-clogging wash & rinse arm; low-profile, single-arm design
- **+** Sense-A-Temp[™] 70°F rise booster (CUH model only)
- ♣ Removable, 3-part stainless steel scrap screen
- ♣ Soft start
- Automatic pumped drain
- Automatic fill
- Service diagnostics with error notifications
- ♣ Delime notification and cycle
- + Chemical pumps standard
- Sanitizer sensing indicator standard (CUL model only)
- Electric tank heat
- ◆ Two dishracks one peg and one combination type

| MODEL NO. | CUH | CUL |
|---|--|--|
| Machine Ratings Racks per Hour Rate | 24 | 24 |
| Tank Capacity – Gallons | 5.3 | 5.3 |
| U.S. Gallons per Hour | 20.2 | 20.2 |
| U.S. Gallons per Rack | 0.84 | 0.84 |
| Cycle Time – Seconds | 120 | 120 |
| Wash Motor – H.P. | 0.62 | 0.62 |
| Rinse Motor – H.P. | 0.20 | 0.20 |
| Peak Rate of Drain Flow – Gallons per minute (Initial rate with full tank) | 2.8 | 2.8 |
| Wash Temperature | 150° | 120° |
| Rinse Temperature | 180° | 120° |
| Incoming Water Temperature Required (minimum) | 110° | 120° |
| Tank Heat Electric | 5.5 KW | 2.0 KW |
| Electric Booster Heater | 6.0 KW | N/A |
| Shipping Weight Crated (approximate) | 148 lbs. | 148 lbs. |
| Crated Dimensions (H x W x D) | 38 ³ / ₄ " x 27 ¹ / ₄ " x 26 ¹ / ₂ " | 38 ³ / ₄ " x 27 ¹ / ₄ " x 26 ¹ / ₂ " |
| | | |



CDH & CDL

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







STANDARD FEATURES

- ♣ Top mounted digital display
- Pumped drain
- 3-phase single point connection standard (CDH model only)
- + 4-sided door
- ♣ Recirculating design
- Hot water sanitizing with pumped rinse (CDH model only)
- 51 racks per hour at .86 (CDL) &
 .73 (CDH) gallons per rack
- ♣ 18" pillarless opening
- Chemical sanitizing with built-in chemical pumps standard (CDL model only)
- Sense-A-Temp[™] 70° rise booster (CDH model only)
- 1 standard cycle with optional extended cycle
- ♣ Delime notification and cycle
- + Electric tank heat
- Door actuated start

| MODEL NO. | CDH | CDL |
|--|-----------------|-----------------|
| Racks per Hour (maximum) | 51 | 51 |
| Dishes per Hour (average 25 per rack) | 1,275 | 1,275 |
| Glasses per Hour (average 45 per rack) | 2,295 | 2,295 |
| Wash Tank (U.S. gallons) | 7.9 | 4 |
| Rinse Pump – H.P. | 0.25 | N/A |
| Wash Pump – H.P. | 0.8 | 0.52 |
| Drain Pump – H.P. | 0.04 | 0.04 |
| Rinse Gallons per Rack | 0.73 | 0.86 |
| Gallons per Hour (maximum consumption) | 37.2 | 43.9 |
| Peak Rate of Drain Flow (gallons per minute) | 15 | 3.5 |
| Electric Booster Heater (kW) | 6.5 | N/A |
| Electric Heating (kW) | 5 | 2 |
| Shipping Weight (approximate) | 232 lbs. | 214 lbs. |
| Crated Dimensions (H x W x L) | 90" x 30" x 33" | 90" x 30" x 33" |

centerline Notes



701 South Ridge Avenue Troy, Ohio 45373

937 332-3000 888 446-2278 (888 4HOBART)

www.center line food equipment.com