



FOODSERVICE FULL LINE CATALOG



Scales



Food Prep



Warewashing
and Waste



WHAT INSPIRES US TO BE OUR VERY BEST? YOU!

We believe great food brings people together, and the relationships we share feed our inspiration to be the best we can be for one another. Likewise, we've been dedicated for more than a century to supporting those who are not only passionate about creating great food but are inspired by the people they serve and come to know on a daily basis.

Our Promise: Quality, Integrity & Customer Service

Since the beginning, it has been our goal to be the equipment and service partner foodservice and food retail professionals trust and desire most in delivering the very best in quality, integrity and customer service.

- **Quality** in our commitment to delivering the latest in technology innovation coupled with the most dependable, highest performing equipment on the market, designed specifically with our customers' needs in mind.
- **Integrity** in our commitment to supporting our customers with the most highly-trained people who genuinely care about helping them achieve their operational goals.
- **Customer Service** that is second to none when it comes to equipment selection, installation, ongoing maintenance and support.



Our promise is achieved through our continued commitment to our **Pillars of Differentiation:**

Quality & Performance—

We take pride in providing customers with “Best-in-Class” quality and performance and the toughest, most dependable equipment for demanding kitchen environments.

Lowest Total Cost of

Ownership—We are dedicated to providing our customers with the greatest energy and labor efficiencies combined with ongoing maintenance and support to prolong the life of equipment, saving time and money while delivering the highest lifecycle value.

Safety—In addition to ergonomic design for safe, easy operation, our equipment is designed with food safety in mind. Our equipment is easy to clean and routinely outperforms competitors and industry standards (NSF) in the most extreme kitchen environments.

Sustainability—Reducing our carbon footprint and greenhouse gas emissions as well as water and energy consumption is a critical factor in the design and manufacturing of our equipment. We are continuously investing in research and development and introducing technology advancements to meet or exceed industry standards.

GENERAL INFORMATION

Hobart Return Goods Policy & Warranty Statement	62
Hobart Service Plans	IBC

SCALES

GTi & GTs Service Scales	4-5
Mechanical Scales	6
Price Computing and Portion Control Scale	6

FOOD PREPARATION

BERKEL

Slicers	
B Series Gravity Feed Slicers	7
Heritage Flywheel Slicers	10
MB Series Bread Slicers	9
X-13 PLUS Series Gravity Feed Slicers	8
Vacuum Packaging Machines	11

CENTERLINE™ BY HOBART

Planetary Mixers	12-13
Slicers	14
Combination Style Food Processors	15

HOBART

Accessories	
Equipment Stand Tables	34
Knives, Plates & Stuffing Horns for Meat Choppers & Grinders	39
Cutter Mixer	34
Fat Percentage Measuring Kit	41
Food Cutters	27
Food Processors –	
Bowl Style	28
Countertop Continuous Feed	29
Floor Model Continuous Feed	30-31
Food Processor Cutting Tools	32-33
Grinder	38
Meat Choppers	36

Meat Saws	40
Meat Tenderizer	41
Mixers –	
Attachments/Accessories	21-22
Capacity Chart	20
Planetary	16-19
Spiral	23
Tabletop	23
Mixer-Grinder	38
Prime Mixer-Grinder	37
Salad Dryers	27
Slicers	24-26
Peelers	35

WAREWASHING & WASTE

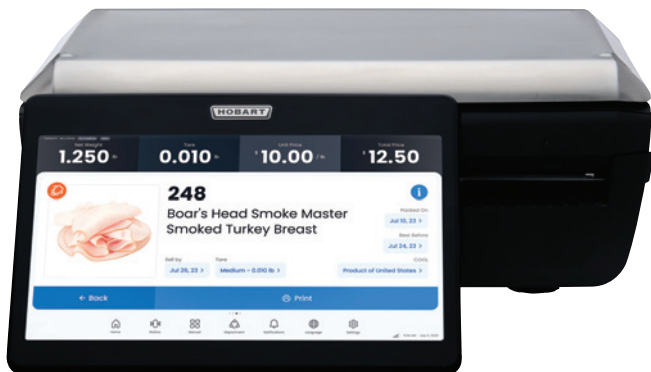
CENTERLINE™ BY HOBART

Door-Type Dishwashers	43
Undercounter Dishwashers	42

HOBART

Disposers	60
Accessory Components	61
Electrical Controls	61
Selection Factors and Ordering Data	58
Warewashers –	
Automatic Rack Conveyor	52-54
Blower-Dryer	55
Direct Drive Unloader	55
Electric Booster Heater	55
Side Loading Option	55
Door-Style	46-49
Flight-Type	56-57
Prep Washer	50
Turbowash II	51
Undercounter	44-45
Waste Equipment	59

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GTi/GTs
Operator Display



GTi/GTs
Customer Display

STANDARD FEATURES

- + Up to 3" print width
- + On-screen operator manual and tutorial videos
- + One-touch menu accessibility
- + Configurable Clean Screen feature
- + Auto-Print prepack shortcut
- + Enhanced Production Entry mode capability
- + Enhanced Wi-Fi and security protocols
- + Up to 5 swappable screens
- + Capacitive touchscreens – 3 optional sizes
- + Easy mode changes
- + Advanced asset management
- + Hot Swap print head and roller
- + Easy-load label cassette provides fast and efficient change of label stock
- + Integrated diagnostics messaging
- + Low label stock detection
- + Consumables tracking capability
- + Video Capability allowing independent videos to play on operator and customer displays simultaneously
- + Intuitive and customizable graphical user interface
- + Built-in wireless and wired ethernet
- + Best Seller keys by scale/department
- + Search by description, key word or PLU number
- + Product shelf life by days or hours
- + UPC, EAN 13, EAN 128 Barcodes and GS1 DataBar
- + Remotely access the scale
- + Simple back-up and restore functionality
- + Robust communication capability for fast and efficient upgrades
- + Meets federal labeling requirements
- + COOL (country of origin labeling) can be created and modified at the scale
- + Ability to require operator login



Customize the GT Scale display to put key functionality at the fingertips of operators. Tailor each scale to individual departments' needs with PLU flashkeys or functionality flashkeys, speeding up transactions and increasing efficiency.

GT SCALE COMPARISON

MODEL NO.	GTs	GTi
Performance	Standard	Premium
Processor	Quad Core	Quad Core
Operating System	Embedded Linux	Embedded Linux
RAM Memory	2 GB RAM	2 GB RAM
Program/Data Storage	32 GB Micro SD RAM	32 GB Micro SD RAM
Operator Display Size(s)	10.1"	11.6" or 13.3"
Customer Display Size(s)	7" Integrated 7" Elevated	7" Integrated 7" Elevated 10" Elevated
ValueMax™ Auto-Leveling Compensation	–	Optional
Label Loading	Cassette	Cassette
Printer	Up to 3" wide label 8 dot/mm printhead 8 ips print speed	Up to 3" wide label 8 dot/mm printhead 8 ips print speed
Auto Cutter & Linerless Label Capability	Optional	Optional
CodeChecker Printhead Health Agent	–	Standard
USB Ports	2 external USB 3.0	2 external USB 3.0
Internet Browser	Standard	Standard
Video	HD resolutions operator and customer display	
Audio	Dual Stereo Speakers	
Scale Alerts	Message alerts, Network Connectivity, Printer Notifications	
Graphical User Interface (GUI)	Intelligent, industry leading GUI with swipe control	
# of Swipable Screens (GUI)	4	5
Touchscreen Resolution	1280 x 800	1920 x 1080
Screen Layouts	Customizable screen layouts	
Wireless	Wired and Wireless	
PDF Viewer	Yes	

Certified by NSF



PS40

STANDARD FEATURES

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

PR30 & PR309

Certified by NSF



PR30

PR309

STANDARD FEATURES

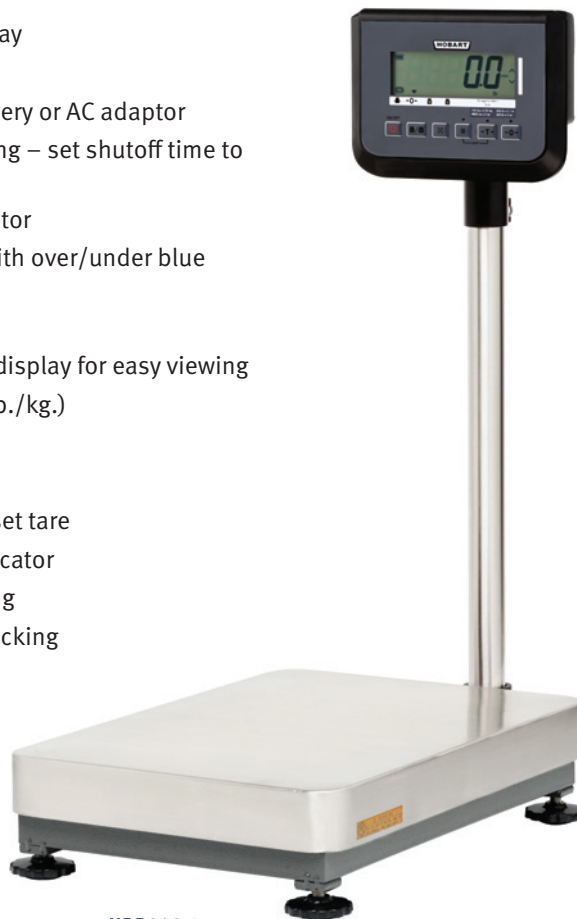
- + Full temperature compensating mechanism for stability in environment changes
- + Double face dials for readability from both sides of scale
- + Two automatic dampeners reducing indicator oscillations for quick reading
- + Easy to clean chrome finished housing
- + Durable stainless steel pan for easy unloading and cleaning
- + **PR30** meets or exceeds weights and measures H-44, Class III requirements
- + **PR309** meets weights and measures H-44, Class IV requirements

HBR302-1

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STANDARD FEATURES

- + Easy-to-read display
- + Legal for trade
- + Rechargeable battery or AC adaptor
- + Energy saver setting – set shutoff time to extend battery life
- + Low battery indicator
- + Check weighing with over/under blue LED indicator
- + Batch weighing
- + Tilt and rotatable display for easy viewing
- + Toggle between (lb./kg.)
- + Stainless steel
- + Tare indicator
- + One touch and reset tare
- + Stable weight indicator
- + Net/gross weighing
- + Automatic zero tracking
- + Leveling leg set
- + Leveling indicator



HBR302-1



B9-SLC



B10-SLC



B12-SLC



B14-SLC



B12A-SLC

STANDARD FEATURES:

- ✦ Disassemble for cleaning without tools
- ✦ Moisture protected on/off switch
- ✦ Higher-capacity product trays sanitary anodized aluminum finish
- ✦ Hollow ground, hardened and polished forge chromium-plated carbon steel knife
- ✦ Built-in, top-mounted, 2-stone knife sharpener with single lever, dual-action system
- ✦ Permanent, tapered knife ring guard covers non-slicing portion of knife, even when the center plate is removed; design provides more room behind the knife for easy cleaning
- ✦ CETL Listed, NSF #8 Certified
- ✦ 1-year warranty coverage of all parts, labor and travel excluding wear items

B SERIES – GRAVITY FEED MANUAL MID-TIER SLICERS

MODEL NO.	DESCRIPTION	SLICE THICKNESS	HP	INPUT
B9-SLC	Gravity feed slicer (30°) with 9" CS knife	up to $\frac{1}{16}$ "	$\frac{1}{4}$	115/60/1
B10-SLC	Gravity feed slicer (30°) with 10" CS knife	up to $\frac{1}{16}$ "	$\frac{1}{4}$	115/60/1
B12-SLC	Gravity feed slicer (45°) with 12" CS knife	up to $\frac{1}{16}$ "	$\frac{1}{2}$	115/60/1
B14-SLC	Gravity feed slicer (45°) with 14" CS knife	up to $\frac{5}{8}$ "	$\frac{1}{2}$	115/60/1

B SERIES – GRAVITY FEED AUTOMATIC MID-TIER SLICERS

MODEL NO.	DESCRIPTION	SLICE THICKNESS	HP	INPUT
B12A-SLC	Gravity feed automatic slicer (45°) with 12" CS knife	up to $\frac{1}{16}$ "	$\frac{1}{2}$	115/60/1



SLICERS – GRAVITY FEED X-13 Plus Series

Berkel's X13-PLUS Series slicers are designed using the latest technology in motion, geometry, energy and hygiene, the X13-PLUS Series gives operators what they need in the kitchen.



X13-PLUS



X13A-PLUS
shown with stainless steel
vegetable chute

STANDARD FEATURES:

- + ETL & NSF Listed 1-piece polymer base
- + 45° removable product table
- + Slice thickness up to 1 $\frac{5}{16}$ " (34 mm)
- + Kickstand for easy cleaning under the slicer
- + 13" (330 mm) diameter; hollow ground, hardened and polished stainless steel knife
- + Table-mounted sharpener with Borazon stones that is submersible for cleaning
- + All controls located out of the drip zone
- + Permanent, tapered knife ring guard covers non-slicing portion of knife, even when the center plate is removed
- + Product fence
- + Significant room behind knife for easy cleaning
- + 1-year warranty coverage of all parts, labor and travel, excluding wear items
- + Complies with NSF/ANSI Standard 8

X-13-PLUS SERIES – GRAVITY FEED MANUAL MID-TIER SLICER

MODEL NO.	DESCRIPTION	SLICE THICKNESS	HP	INPUT
X13-PLUS	Manual gravity feed slicer, gauge plate interlock	up to 1 $\frac{5}{16}$ "	$\frac{1}{2}$	120/60/1

X-13-PLUS SERIES – GRAVITY FEED AUTOMATIC MID-TIER SLICER

MODEL NO.	DESCRIPTION	SLICE THICKNESS	HP	INPUT
X13A-PLUS	Automatic gravity feed slicer, gauge plate interlock, 3 stroke lengths and 3 stroke speeds	up to 1 $\frac{5}{16}$ "	$\frac{1}{2}$	120/60/1

Accessories

MODEL NO.	DESCRIPTION
X13-CHUTE	SS Vegetable Chute with Pusher – 7 $\frac{1}{2}$ " W x 16" H
X13-TRAY	Slaw Tray



SLICERS – SPECIALTY MB Series Bread Slicers

STANDARD FEATURES:

- + Powerful $\frac{1}{3}$ HP motor
- + Available in $\frac{3}{8}$ " (10 mm), $\frac{7}{16}$ " (11 mm), $\frac{1}{2}$ " (13 mm), or $\frac{3}{4}$ " (19 mm) pre-set slice thickness
- + Premium white powder coat finish
- + Convenient front-mounted, stainless steel bagging trough
- + Removable scrap pan
- + Hardened, long-lasting blades
- + 1-year warranty coverage of all parts, labor and travel excluding wear items



MB

MB SERIES

MODEL NO.	DESCRIPTION	HP	INPUT
MB3/8	Bread slicer – $\frac{3}{8}$ " slices (10mm)	$\frac{1}{3}$	115/60/1
MB7/16	Bread slicer – $\frac{7}{16}$ " slices (11mm)	$\frac{1}{3}$	115/60/1
MB1/2	Bread slicer – $\frac{1}{2}$ " slices (13mm)	$\frac{1}{3}$	115/60/1
MB3/4	Bread slicer – $\frac{3}{4}$ " slices (19mm)	$\frac{1}{3}$	115/60/1

Accessory

MODEL NO.	DESCRIPTION
MB-EXTLEG	4" Extension legs (set of 4)*
MB-STAND	Stand (without casters)

*Available for $\frac{3}{8}$ ", $\frac{7}{16}$ ", $\frac{1}{2}$ " or $\frac{3}{4}$ " bread slicer.



MB-EXTLEG



MB-STAND



SLICERS – SPECIALTY
Heritage Flywheel Slicers

These timeless classics are hand-operated and automatic feeding with selectable slice thickness.

STANDARD FEATURES:

KNIFE SIZE

- + **300M:** 12" carbon steel knife
- + **330M:** 13" carbon steel knife

ALL MODELS

- + Knife guard
- + Clamping device
- + Automatic feeding and dual action sharpener
- + Classic “Berkel” heritage red color
- + No motor
- + NSF certified with flower flywheel



330M Slicer



300M Slicer
Shown on STANDC

FLYWHEEL SLICERS AND STAND

MODEL NO.	DESCRIPTION
300M-STD	Flywheel slicer with 12" CS knife
300M-STANDC	300M slicer stand with casters
330M-STD	Flywheel slicer with 13" CS knife
330M-STANDC	330M slicer stand with casters

Accessory

MODEL NO.	DESCRIPTION
SLCRCVR-LG	Clear vinyl cover with black border, 22¾" W x 26½" D x 20¼" H Fits: 300M and 330M



SLCRCVR-LG



VACUUM PACKAGING

Vacuum Packaging Machines



250-STD



350-STD



350D-STD

STANDARD FEATURES:

- ✚ Stainless steel housing and vacuum chamber
- ✚ Seal bar provides high integrity double sealing with electric cutoff
- ✚ Adjustable vacuum levels
- ✚ Gas flush capable of the addition of an anaerobic gas mixture and/or pillow-pack seal (not available on 250 models)
- ✚ Simple-to-operate electronic touch pad controls with 25+ storable programs
- ✚ 1-year warranty coverage of all parts, labor and travel excluding wear items
- ✚ High-quality Busch™ vacuum pumps

MODEL NO.	DESCRIPTION
250-STD	14" W x 15" D x 4" H stainless steel chamber with 13" seal bar, 6 cmh Busch™ vacuum pump
350-STD	20" W x 15" D x 6.8" H stainless steel chamber with 19" seal bar, gas flush, 21 cmh Busch™ vacuum pump
350D-STD	20" W x 15" D x 6.8" H stainless steel chamber with (2) 19" seal bars, gas flush, 21 cmh Busch™ vacuum pump

*Note: cmh = cuber meter per hour

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STANDARD FEATURES

PERFORMANCE

- + All gear transmission
- + 3 fixed speeds
- + $\frac{3}{4}$ 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

HMM10 Accessories



BOWL-HMM10
Stainless Steel Bowl



BEATER-HMM10
Flat Beater



WHIP-HMM10
Wire Whip



DOUGH-HMM10
Dough Hook

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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



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



HMM20

HMM20 Accessories



BOWL-HMM20
Stainless Steel Bowl



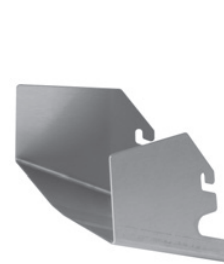
BEATER-HMM20
Flat Beater



WHIP-HMM20
Wire Whip



DOUGH-HMM20
Dough Hook



CHUTE-HMM20
Ingredient Chute



JDOUGH-HMM20
J Hook

Listed by ETL, Certified by NSF



EDGE10



EDGE12



EDGE13



EDGE14



EDGE13A

STANDARD FEATURES

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: 1/3 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

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.	1/2 H.P.	1/2 H.P.	1/2 H.P.	1/2 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	9 1/2" wide x 7" high or 8 1/2" diameter	11" wide x 8 1/2" high or 8 1/2" diameter	9 1/2" wide x 7" high or 8 1/2" diameter
Type of Operation	Manual	Manual	Manual	Manual	Automatic
Slice Thickness	1/16"	1/16"	1/16"	1/16"	1/16"
Finish	Anodized Aluminum	Anodized Aluminum	Anodized Aluminum	Anodized Aluminum	Anodized Aluminum
Shipping Weight Approximate	49 lbs.	85 lbs.	89 lbs.	97 lbs.	123 lbs.

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CCH32



CCH34

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

OPERATOR ASSURANCE

- + Double interlock system

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

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To confirm the ideal mixer for your needs, review the Mixer Capacity Chart spec sheet – F7701 (metric version F40180).



MODEL NO.	HL120	HL200	HL300	HL400
Capacity of Bowl (liquid) Standard Equipment	12 qts.	20 qts.	30 qts.	40 qts.
Capacity of Step Down Bowls (Purchased as extra equipment)	—	12 qts.	20 qts.	20 and 30 qts.
Speeds	3 Fixed plus Soft Start and Stir	3 Fixed plus Soft Start and Stir	3 Fixed plus Soft Start and Stir	3 Fixed plus Soft Start and Stir
Timer Controlled	Standard	Standard	Standard	Standard
Motor	½ H.P.	½ H.P.	¾ H.P.	1½ H.P.

STANDARD FEATURES

PERFORMANCE

Featuring the PLUS System:

- + **VFDadvantage Variable Frequency Drive** all gear transmission, giving the power needed to consistently mix batch after batch
- + Maximum capacity overheat protection
- + Reinforced planetary shaft system

Standard Performance Features:

- + **Three fixed speeds plus soft start and stir speed** (HL120, HL200, HL300 & HL400)
- + **Four fixed speeds plus soft start and stir speed** (HL600, HL800 & HL1400)
- + **Two fixed agitator speeds** (HL662)
- + **Three fixed speeds for attachment hub** for meat grinding, cheese shredding and vegetable slicing – (HL662)

SANITATION & CLEANING

- + Stainless steel removable bowl guard
- + Open base
- + Electrostatic powder coat paint finish
- + Soft start
- + **NoChipMax Package** – burnished aluminum planetary, stainless steel hub insert with die-cast cover (HL600 & HL662 only)

EASE OF USE

- + **SmartTimer™** with last batch recall
- + **Swing-out-bowl** with single-point bowl installation
- + #12 taper attachment hub
- + Easy-to-reach controls
- + **Shift-on-the-Fly™** controls

OPERATOR ASSURANCE

- + **FastStop** brings all moving parts to a complete stop in less than three seconds (HL600, HL662, HL800 & HL1400 only)



MODEL NO.	HL600	HL662	HL800	HL1400
Capacity of Bowl (liquid) Standard Equipment	60 qts.	60 qts.	80 qts.	140 qts.
Capacity of Step Down Bowls (Purchased as extra equipment)	40 qts.	40 qts.	40 and 60 qts.	40, 60 and 80 qts.
Speeds	4 Fixed plus Soft Start and Stir	2 Fixed	4 Fixed plus Soft Start and Stir	4 Fixed plus Soft Start and Stir
Timer Controlled	Standard	Standard	Standard	Standard
Motor	2.7 H.P.	2.7 H.P.	3 H.P.	5 H.P.

LEGACY+® Series – Optional Attachments and Accessories

9" VEGETABLE SLICER



Available with adjustable slicer plate, grater plate and $\frac{3}{32}$ ", $\frac{3}{16}$ ", $\frac{5}{16}$ ", and $\frac{1}{2}$ " shredder plates. Burnished aluminum finish.

CHOPPING END



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

ATTACHMENT TRAY SUPPORT



The Hobart Attachment Tray Support is an innovative solution to increase productivity. The tray is designed to aid in the use of the vegetable slicer. It is available for use with the HL120 and HL200 (A120, A200).

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, $\frac{1}{2}$ H.P., 115/60/1

Model PD-70 – 700 RPM, $\frac{1}{2}$ H.P., 115/60/1

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.



LEGACY+[®]

THE LEGACY CONTINUES

The industry's **only Maximum Heavy-Duty mixers**. Giving you as much as **30% more mixing capacity**.

Legacy+[®] mixers give you **more** so you can **DO more**.

Do as much as **30% more mixing** in the same-sized bowl. That much added capacity is only possible with a Legacy+ mixer—because only Legacy+ mixers have the **PLUS System**: a powerful combination of three industry-leading technologies that give you **more**.

More power to completely incorporate and develop ingredients—and **more** functionality to make mixing jobs easier.

More reliability and **more** longevity—the only mixers you can depend on year after year.

Hobart Legacy+: Constantly advancing to give you **more** of what you need to be amazing in the kitchen.

Great food starts here.



The Hobart PLUS System gives you the power to do **more**. It's how Legacy+ mixers deliver as much as **30% more mixing capacity**. The PLUS System is an exclusive combination of technologies that provides **more** advantages—so you can do **more** in the same-sized bowl. It's why Legacy+ mixers are the industry's only **Maximum Heavy-Duty mixers**. The PLUS System provides **more** of the benefits you want.

5 BENEFITS OF VFDadvantage

1 Motor protection

If the mixer's rated capacity is exceeded, VFDadvantage safeguards the motor against overheating, helping ensure longer life and limited downtime.

2 Change speeds without stopping

VFDadvantage allows for Shift-on-the-Fly™ technology that ensures convenient, efficient speed changes while the motor is running. There's no need to stop and restart the machine to change speeds and you can pulse and jog as needed.

3 Minimal ingredient splash-out

Soft Start gradually delivers electricity to the mixer until it's at speed, which minimizes splash-out and helps the mixer last longer.

4 Thoroughly incorporate ingredients

An ultra-low stir speed is made possible by VFDadvantage, allowing ingredients to be incorporated slowly and thoroughly.

5 FastStop™

Turn off an HL600, HL662, HL800 or HL1400 mixer and VFDadvantage brings all moving parts to a complete stop in less than three seconds.



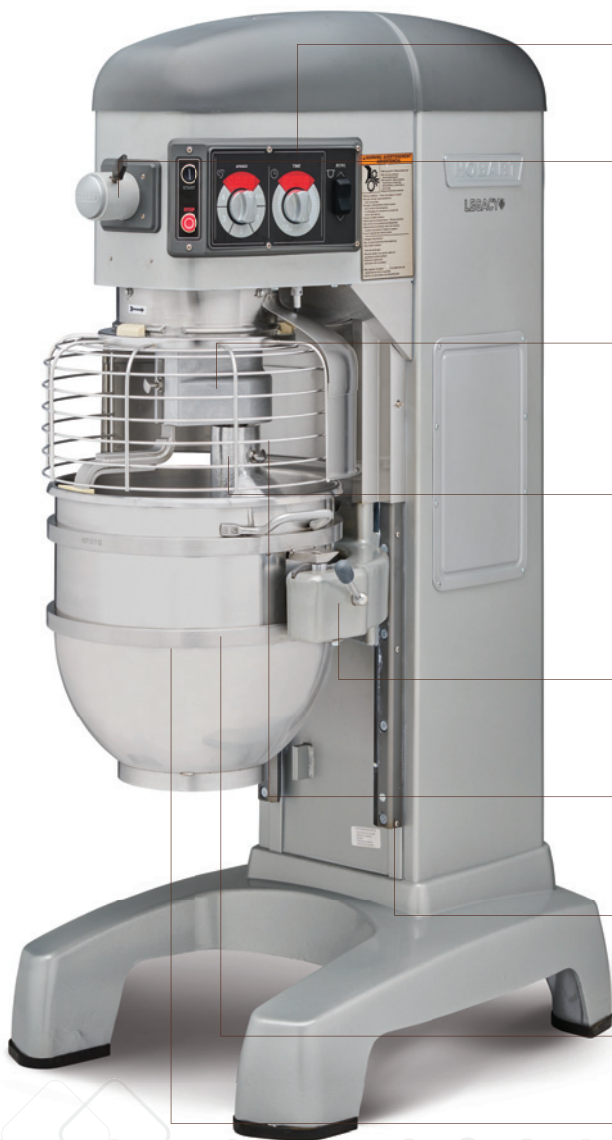
Ensure **more** production time and the best mixes, doughs and incorporation of ingredients in the industry with the **VFDadvantage variable frequency drive**. It delivers **more** precision motor control and exceptional power and no other mixer technology does **more** to drive productivity and excellent results.



Get **more** production and less downtime with **maximum capacity** **overheat protection**. Handle the heaviest jobs with **more** confidence thanks to our extreme-duty wiring and connections that handle **more** power and reduce thermal cycling impact.



Drive maximum power into the bowl thanks to the **reinforced planetary shaft system**. You get **more** of the robust construction you expect from Hobart: an optimized shaft geometry and all-gear-driven transmission leverage **more** of the motor's precision tuning and high-capacity output.



SmartTimer™ feature ★👉

The SmartTimer counts time down and up: a helpful benefit when creating new recipes.

#12 Attachment hub with stainless steel insert with dye-cast cap, part of NoChipMAX™ system ★💧

Provides easy installation of the VS9 and meat grinding attachments, and prevents paint chipping in the hub area. *Only available on 60-quart mixers.*

NoChip™ aluminum planetary part of NoChipMAX™ system ★💧

Gravity cast, hardened aluminum surface is easy to clean and maintain and is corrosion-, scratch-, and chip-resistant. *Only available on 60-quart mixers.*

Quick-Release™ agitators ★📊👉

Quick and easy to remove. Pin locks agitator to shaft, eliminating the up/down play of bayonet-style agitators. The consistent agitator-to-bowl ratio delivers superior mixing performance.

Triple Interlock System with MagnaLock technology ★!

Prevents mixer from operating unless the bowl is fully up and locked in place and the bowl guard is secured.

Removable bowl guard 💧

Simple to remove without tools; dishwasher-safe for easy cleaning and sanitizing.

Electronic Bowl Lift (60 qt. models and above) or Ergonomic Bowl Lift (40 qt. model and below) 👉

Smoothly moves the bowl into mixing position.

Single-point bowl installation ★👉

Simplifies attaching the bowl to the mixer.

Swing-out bowl ★👉

Patented feature adds convenience and saves time.

Model shown: HL600
Features for other models may vary.

Hobart Ownership Benefits



Hobart
Exclusive



Performance



Sanitation &
Cleaning



Ease of Use



Operator
Assurance

PRODUCT	AGITATORS SUITABLE FOR OPERATION	HL120	HL200	HL300	HL400	HL600	HL662	HL800	HL1400
CAPACITY OF BOWL (QTS. LIQUID)		12	20	30	40	60	60	80	140
Egg Whites	D	1¼ pt.	1 qt.	1½ qts	1¾ qts.	2 qts.	—	2 qts.	4 qts.
Mashed Potatoes	B & C	10 lbs.	15 lbs.	23 lbs.	30 lbs.	40 lbs.	—	60 lbs.	100 lbs.
Mayonnaise (Qts. of Oil)	B or C or D	4½ qts.	10 qts.	12 qts.	13 qts.	18 qts.	—	30 qts.	50 qts.
Meringue (Qty. of Water)	D	¾ pt.	1½ pts.	1 qt.	1½ qts.	1½ qts.	—	3 qts.	5 qts.
Waffle or Hot Cake Batter	B	5 qts.	8 qts.	12 qts.	16 qts.	24 qts.	—	32 qts.	—
Whipped Cream	D or C	2 ½ qts.	4 qts.	6 qts.	9 qts.	12 qts.	—	16 qts.	30 qts.
Cake, Angel Food (8-10 oz. cake)	C or I	7 lbs.	15 lbs.	22 lbs.	30 lbs.	45 lbs.	—	60 lbs.	120 lbs.
Cake, Box or Slab	B or C	12 lbs.	20 lbs.	30 lbs.	40 lbs.	50 lbs.	75 lbs.	100 lbs.	185 lbs.
Cake, Cup	B or C	12 lbs.	20 lbs.	30 lbs.	45 lbs.	60 lbs.	70 lbs.	90 lbs.	165 lbs.
Cake, Layer	B or C	12 lbs.	20 lbs.	30 lbs.	45 lbs.	60 lbs.	70 lbs.	90 lbs.	165 lbs.
Cake, Pound	B	12 lbs.	21 lbs.	30 lbs.	40 lbs.	55 lbs.	75 lbs.	100 lbs.	185 lbs.
Cake, Short (Sponge)	C or I	8 lbs.	15 lbs.	23 lbs.	25 lbs.	45 lbs.	—	80 lbs.	150 lbs.
Cake, Sponge	C or I	6½ lbs.	12 lbs.	18 lbs.	36 lbs.	40 lbs.	—	65 lbs.	140 lbs.
Cookies, Sugar	B	10 lbs.	15 lbs.	23 lbs.	30 lbs.	40 lbs.	50 lbs.	60 lbs.	100 lbs.
Dough, Bread or Roll (Lt.-Med.) 60% AR ★	ED	13 lbs. ●	25 lbs. ●	45 lbs. ●	45 lbs. ●	80 lbs. ■	90 lbs. ■	170 lbs. ■	210 lbs. ■
Dough, Heavy Bread 55% AR ★	ED	8 lbs. ●	15 lbs. ●	30 lbs. ●	35 lbs. ●	60 lbs. ■	85 lbs. ■	140 lbs. ■	175 lbs. ■
Dough, Pie	B & P	11 lbs.	18 lbs.	27 lbs.	35 lbs.	50 lbs.	60 lbs.	75 lbs.	125 lbs.
Dough, Thin Pizza 40% AR (max. mix time 5 min.) ★	ED	5 lbs. ●	9 lbs. ●	14 lbs. ●	25 lbs. ●	40 lbs. ●	60 lbs. ● 40 lbs. ■	85 lbs. ●	135 lbs. ●
Dough, Med. Pizza 50% AR ★	ED	6 lbs. ●	10 lbs. ●	20 lbs. ●	32 lbs. ●	70 lbs. ●	90 lbs. ● 70 lbs. ■	155 lbs. ●	190 lbs. ●
Dough, Thick Pizza 60% AR ★	ED	11 lbs. ●	20 lbs. ●	40 lbs. ●	45 lbs. ●	70 lbs. ■	90 lbs. ■	155 lbs. ■	190 lbs. ■
Dough, Raised Donut 65% AR	ED	4 lbs. ■	9 lbs. ■	15 lbs. ■	25 lbs. ■	30 lbs. ▲	75 lbs. ■	60 lbs. ▲	100 lbs. ▲
Dough, Whole Wheat 70% AR	ED	11 lbs. ●	20 lbs. ●	40 lbs. ●	45 lbs. ●	70 lbs. ■	90 lbs. ■	150 lbs. ■	185 lbs. ■
Eggs & Sugar for Sponge Cake	B & C or I	5 lbs.	8 lbs.	12 lbs.	18 lbs.	24 lbs.	—	40 lbs.	75 lbs.
Icing, Fondant	B	7 lbs.	12 lbs.	18 lbs.	25 lbs.	36 lbs.	—	65 lbs.	100 lbs.
Icing, Marshmallow	C or I	1¼ lbs.	2 lbs.	3 lbs.	4 ½ lbs.	5 lbs.	—	10 lbs.	20 lbs.
Shortening & Sugar, Creamed	B	9½ lbs.	16 lbs.	24 lbs.	35 lbs.	48 lbs.	50 lbs.	65 lbs.	120 lbs.
Pasta, Basic Egg Noodle (max. mix time 5 min.)	ED	—	5 lbs. ●	8 lbs. ●	15 lbs. ●	30 lbs. ●	40 lbs. ●	65 lbs. ●	100 lbs. ●

ABBREVIATIONS – AGITATORS SUITABLE FOR OPERATION

B – Flat Beater

C – Wing Whip (4-Wing: 12 thru 30 qt.; 6-Wing: 40 thru 140 qt.)

D – Wire Whip

ED – Dough Arm (12 thru 140 qt.)

I – Heavy Duty Wire Whip (20 thru 140 qt.)

P – Pastry Knife

● 1st speed

■ 2nd speed

▲ 3rd speed

★ If high gluten flour is used, reduce above batch size by 10%

NOTE: %AR (% Absorption Ratio) = Water weight divided by flour weight. Capacity depends on moisture content of dough. **Above capacities based on 12% flour moisture at 70°F water temperature.**

2nd speed should never be used on 50% AR or lower products unless using the HL662.

Use of ice requires a 10% reduction in batch size.

1 gallon of water weighs 8.33 lbs.

NOTE: Attachment hub should not be used while mixing.



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



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

“Classic” Series



MODEL NO.	BOWL CAPACITY (QTS.)	“B” FLAT BEATER		“D” WIRE WHIP	“ED” DOUGH HOOK
		ALUMINUM	STAINLESS STEEL	STAINLESS STEEL WIRES	
N50	5	•	•	• (All S/S)	•
A120	12			•	
A200	20	•		•	•
	12	•		•	
D300	30	•		•	•
D340	40	•		•	•
	20	•			
H600 P660	60	•		•	•
	40	•		•	
	30			•	
M802	80	•		•	•
	60†	•		•	•
	40*	•		•	
	30*			•	
V1401	140	•		•	•
	80‡	•		•	•
	60†	•		•	•
	40*	•		•	
	30*			•	

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

† 60 quart bowl adapter is necessary for use of this equipment.

‡ 80 quart bowl adapter is necessary for use of this equipment.



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

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N50

STANDARD FEATURES

- + 5 quart capacity
- + 1/6 H.P. Hobart designed motor
- + 3 variable frequency drive gear transmission
- + Three fixed speeds
- + Large, easy-to-reach controls
- + #10 taper attachment hub
- + Manual bowl lift
- + Cord and plug
- + Bowl, beater, whip and dough hook included

Listed by ETL, Certified by NSF

STANDARD FEATURES

- + Two heavy duty motors, one for the bowl and one for the dough hook
- + Manual & automatic control functions
- + Two 20 minute programmable timers
- + Bowl reverse
- + Bowl jog control
- + Two fixed speeds
- + Heavy duty stainless steel breaker bar
- + Stainless steel bowl guard
- + Heavy-duty stainless steel spiral dough hook
- + Mounted on casters for easy mobility



HSL180

MODEL NO.	HSL130	HSL180	HSL220	HSL300	HSU440
Capacity of Bowl	60 qts.	150 qts.	170 qts.	228 qts.	314 qts.
Motors					
Two-Speed Spiral Arm	3.3/6.0 HP	3.3/6.0 HP	3.3/6.0 HP	4.0/7.0 HP	6.1/10.6 HP
Bowl	3/4 H.P.	3/4 H.P.	3/4 H.P.	3/4 H.P.	1 H.P.
Electrical	208/60/3 – 17 Amps	208/60/3 – 34 Amps	208/60/3 – 34 Amps	208/60/3 – 34 Amps	208/60/3 – 42 Amps
Net Weight/ Shipping Weight	629 lbs. 728 lbs.	1,125 lbs. 1,215 lbs.	1,125 lbs. 1,215 lbs.	1,280 lbs. 1,365 lbs.	1,785 lbs. 1,920 lbs.

SLICERS – HEAVY DUTY, BASIC FEATURED & FULL FEATURED HS6/HS6N, HS7/HS7N, HS8/HS8N, HS9/HS9N

Listed by ETL, Certified by NSF



HS6



HS7



HS8



HS9

STANDARD FEATURES

PERFORMANCE

- + Increased yield and slice quality with **13" CleanCut™** knife with Cobalt edge
- + Slice cheese and meats with a ½ HP motor
- + Three stroke lengths and four slicing speeds (HS7 & HS9)

SANITATION & CLEANING

- + **Removable Knife tool** allows for thorough and complete machine cleaning (optional)
- + **Removable knife guard cover and ring guard**
- + **Tilting, removable carriage** provides complete access for deep cleaning
- + Sanitary one-piece base means no cracks or crevices for bacteria to hide
- + Removable meat-grip assembly
- + Top mounted sharpener with Borazon™ stones – single action sharpening in 15 seconds

OPERATOR ASSURANCE

- + **Zero Knife exposure during cleaning and sharpening**
- + No volt release (HS6 & HS7)
- + Gauge plate interlock (HS8 & HS9)
- + Home-to-start (HS7, HS8 & HS9)
- + Close-to-stop and automatic 30-second shut-off (HS8 & HS9)

MODEL NO.	HS6/HS6N	HS7/HS7N	HS8/HS8N	HS9/HS9N
Carriage Capacity	12" in width or 7.5" diameter			
Type of Operation	45° Positive Angle-Feed Manual	45° Positive Angle-Feed Automatic 4 Speeds 3 Stroke Lengths	45° Positive Angle-Feed Manual	45° Positive Angle-Feed Automatic 4 Speeds 3 Stroke Lengths
Knife Size	13"	13"	13"	13"
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	126 lbs.	138 lbs.	130 lbs.	142 lbs.
<div> <div>Heavy duty design for years of high precision slicing. All models include exclusive tilt and removable tray design, top mounted sharpener.</div> <div>Automatic with reliable belt drive, low profile, high volume slicing. Three stroke lengths and four speeds available.</div> <div>Heavy duty design for years of high precision slicing. Includes six interlocks and anodized surface.</div> <div>Automatic with reliable belt drive, low profile, high volume slicing. Three stroke lengths and four speeds available.</div> </div>				

"N" models are non-removable knife.

PORTION SCALE SLICERS – HEAVY DUTY HS6-1PS, HS7-1PS

Listed by ETL, Certified by NSF



HS6-1PS



HS7-1PS

STANDARD FEATURES

PERFORMANCE

- ✚ Incorporated portion scale technology improves productivity and efficiency
- ✚ Increased yield and slice quality with **13" CleanCut™ knife** with Cobalt edge
- ✚ Slice cheese and meats with a ½ HP motor
- ✚ Three stroke lengths and four slicing speeds (HS7-1PS)
- ✚ LCD touch screen display
- ✚ 10 lb. capacity scale

SANITATION & CLEANING

- ✚ **Removable Knife tool** allows for thorough and complete machine cleaning (optional)
- ✚ **Removable knife guard cover and ring guard**
- ✚ **Tilting, removable carriage** provides complete access for deep cleaning
- ✚ Sanitary one-piece base means no cracks or crevices for bacteria to hide
- ✚ Removable meat-grip assembly
- ✚ Top mounted sharpener with Borazon™ stones – single action sharpening in 15 seconds

OPERATOR ASSURANCE

- ✚ **Zero Knife exposure during cleaning and sharpening**
- ✚ No volt release
- ✚ Gauge plate interlock
- ✚ Home-to-start (HS7-1PS)
- ✚ Close-to-stop and automatic 30-second shut-off

MODEL NO.	HS6/HS6N	HS7/HS7N
Carriage Capacity	12" in width or 7.5" diameter	
Type of Operation	45° Positive Angle-Feed Manual	45° Positive Angle-Feed Automatic 4 Speeds 3 Stroke Lengths
Knife Size	13"	13"
Knife Motor	½ H.P.	½ H.P.
Slice Thickness	Up to 1"	Up to 1"
Shipping Weight Approximate	150 lbs.	160 lbs.
	Heavy duty slicer with integrated portion scale design and Smartslice technology. Close-to-stop, carriage and gauge-plate interlock.	Automatic slicer with integrated portion scale and Smartslice technology. Three stroke lengths, variable four speed automatic carriage.

MODEL NO.	MANUAL		AUTOMATIC		PORTION SCALE	
	HS6/HS6N*	HS8/HS8N*	HS7/HS7N*	HS9/HS9N*	HS6-1PS	HS7-1PS
KNIFE						
13" CleanCut™ Knife	•	•	•	•	•	•
Removable Ring-Guard Cover	•	•	•	•	•	•
Zero Knife Exposure	•	•	•	•	•	•
Heavy-Gauge Stainless Steel Knife Cover	•	•	•	•	•	•
Top-Mounted Borazon Stone Sharpener	•	•	•	•	•	•
OPERATION						
1/2 H.P. Knife Drive Motor	•	•	•	•	•	•
Automatic Drive System			•	•		•
Variable Four-Speed Automatic Carriage with Front-Mounted Controls			•	•		•
Three Custom Stroke Lengths			•	•		•
ADDITIONAL FEATURES						
Home-Start Position		•	•	•		
Close-To-Stop		•		•	•	•
Gauge Plate Interlock		•		•	•	•
No-Volt Release	•	•	•	•	•	•
30-Second Shutoff		•		•		
HOUSING AND BASE						
Sanitary Anodized Aluminum Base		•		•		
Sanitary Burnished Aluminum Base	•		•		•	•
Machined Grooves on Gauge Plate and Knife Cover	•	•	•	•	•	•
Exclusive Tilting, Removable Carriage System	•	•	•	•	•	•
Electroless Nickel-Plated Single Slide Rod with Reservoir Wick	•	•	•	•	•	•
Precision-Driven Indexing Cam	•	•	•	•	•	•
Ergonomic-Style Handle	•	•	•	•	•	•
Rear-Mounted, Removable Meat-Grip Arm	•	•	•	•	•	•
Lift Assist Cleaning Leg			•	•		
Cleaning Leg	•	•				

*Non-removable knife feature available on HS6N, HS7N, HS8N and HS9N models.

HS Series Accessories



HS-CHUTE
Tubular Chute



HS-FENFUL
Full Fence



**HS-LEGSET or
HSAUTO-LEGSET**
4.5" Legs



HS-DEF
Product Deflector Kit



HS-HVYGRP
Heavy Duty Meat Grip



CUTTER-TABLE3
Equipment Stand
(1 Shelf)



CUTTER-TABLE4
Equipment Stand
(2 Shelf)

FOOD CUTTERS 84145 & 84186

Listed by UL, Certified by NSF



84145



84186

MODEL NO.	84145	84186
Motor	½ H.P.	1 H.P.
Bowl Size (I.D.)	14"	18"
Overall Dimensions Width x Depth x Height	31⅞" x 18¼" x 15⅞"	33¾" x 22½" x 17½"
Bowl Rotating Speed	22	20
Attachment Hub Speed	209 RPM	256 RPM
Electrical Specs	115/60/1	115/60/1, 230/50/60/1, 208/60/3, 460/60/3
Shipping Weight	140 lbs.	185 lbs.

STANDARD FEATURES

PERFORMANCE

- + 1725 rpm knife rotation
- + Double cutlery grade stainless steel knives
- + **84145** – ½ H.P. motor; 22 rpm bowl rotation
- + **84186** – 1 H.P. motor; 20 rpm bowl rotation

SANITATION & CLEANING

- + One-piece burnished aluminum housing
- + **84145** – 14" stainless steel bowl
- + **84186** – 18" stainless steel bowl

EASE OF USE

- + Pull/push on/off switch
- + 3" stainless steel legs with rubber feet
- + 6' cord and plug (115/60/1)

OPERATOR ASSURANCE

- + Bowl cover interlock

SALAD DRYERS SDPE & SPDS

Listed by UL, Certified by NSF



SDPE



SPDS

STANDARD FEATURES

- + ¼ H.P. motor with thermal overload
- + Permanently lubricated gear drive
- + Five-minute timer simplifies operation
- + Easy load spin basket with convenient handles
- + Drain pipe extension drains directly into floor drain or catch pan
- + 7' cord and plug
- + Dries up to a case of lettuce, 16 heads, in minutes

MODEL NO.	SDPE	SPDS
Motor	¼ H.P.	¼ H.P.
Spin Speed	406 RPM	406 RPM
Outer Tub & Lid	Polyethylene	Stainless Steel
Overall Dimensions Width x Depth x Height	24½" x 23" x 31⅞"	24½" x 23" x 31⅞"
Electrical Specs	120/60/1, 220/60/1	120/60/1, 220/60/1
Shipping Weight	88 lbs.	113 lbs.

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FP41



HCM61



HCM62

STANDARD FEATURES

PERFORMANCE

- + Exclusive CoolCutter™ knives
- + Patented integral multi-function wiper system
- + Durable XYLEX cover with bowl gasket
- + Multiple processes

SANITATION & CLEANING

- + 4 or 6 quart capacity
- + Durable steel base with powder coated finish
- + Durable XYLEX cover with bowl gasket

EASE OF USE

- + Patented integral multi-function wiper system
- + Durable XYLEX cover with bowl gasket

OPERATOR ASSURANCE

- + Triple interlock system

MODEL NO.	FP41	HCM61	HCM62
H.P./RPM	¾ H.P./1725 RPM	1½ H.P./1725 RPM	2 H.P./1725/3450 RPM
Electrical Amps	120/60/1 8.0	120/60/1 15.4	208-240/60/3 6.0/5.0
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	LOW-HIGH-OFF-PULSE

Accessories



CUTTER-TABLE3
Equipment Stand



CUTTER-TABLE4
Equipment Stand

FOOD PROCESSORS – COUNTERTOP CONTINUOUS FEED

FP100, FP150, FP250, FP350

Listed by UL, Certified by NSF



FP100



FP150



FP250



FP350

STANDARD FEATURES

PERFORMANCE

- + De-coring screw (FP150, FP250 and FP350 models)
- + 420 RPM cutting tool speed
- + Planetary gear transmission

SANITATION & CLEANING

- + Large, removable feed hopper
- + All-aluminum hopper and housing

EASE OF USE

- + Angled front
- + Compact design
- + High quality stainless steel cutting tool

OPERATOR ASSURANCE

- + Double interlock switch

MODEL NO.	FP100	FP150	FP250	FP350
Capacity	11 lb./minute	14 lb./minute	17 lb./minute	26 lb./minute
Motor H.P.	1/3 H.P. 420 RPM	1/2 H.P. 420 RPM	3/4 H.P. 420 RPM	1 H.P. 420 RPM
Electrical Amps	120/60/1 3.5 Amps/6 ft. Cord	120/60/1 4.8 Amps/6 ft. Cord	120/60/1 8 Amps/6 ft. Cord	120/60/1 10 Amps/6 ft. Cord
Overall Dimensions				
Width x Depth x Height	8 ¹³ / ₁₆ " x 16 ¹¹ / ₁₆ " x 19 ¹ / ₂ "	8 ³ / ₄ " x 18 ⁵ / ₈ " x 20 ¹ / ₄ "	9 ¹³ / ₁₆ " x 17 ³ / ₄ " x 23 ¹ / ₆ "	13 ⁷ / ₁₆ " x 21 ¹ / ₈ " x 29 ⁵ / ₁₆ "
Net Weight/ Shipping Weight	39 lbs. 46 lbs.	39 lbs. 46 lbs.	45 lbs. 51 lbs.	71 lbs. 77 lbs.
3-Pack Blades	1/16", 5/32" Slicer Plates; 5/32" Shredder Plate – 1 Wall Rack			
6-Pack Blades	Above plus 3/8", 7/32" Slicer Plates; 3/8" Dicer Plate – 2 Wall Racks			
9-Pack Blades	N/A	N/A	N/A	Above plus 5/64" Julienne, 5/32" Julienne, 5/16" Shredder Plate, 3 Wall Racks

Listed by UL, Certified by NSF



FP300i

STANDARD FEATURES



PERFORMANCE

- + 208-240/50/60/3
- + Gear transmission
- + 88 lbs. per/minute production capability
- + Single speed 1 H.P. motor
- + Two stationary front legs and two rear legs with casters



SANITATION & CLEANING

- + Stainless steel housing, hopper, and accessories



EASE OF USE

- + High quality stainless steel cutting plates
- + Full hopper size
- + 6' power cord
- + Variety of hoppers and cylinders available for increased versatility



OPERATOR ASSURANCE

- + Triple interlock system
- + No-volt release

MODEL NO.	FP300i
Capacity	88 lb./minute
Motor H.P.	1 H.P. 500 RPM
Electrical Amps	208-240/50/60/3 7.5 Amps/6 ft. Cord
Overall Dimensions Width x Depth x Height	22¾" x 27¾" x 47½"
Net Weight/ Shipping Weight	139 lbs. 145 lbs.
3-Pack Blades	¼", ½" Slicer Plates; ⅝" Shredder Plate – 1 Wall Rack
6-Pack Blades	Above plus ⅜", 7/32" Slicer Plates; ⅜" Dicer Plate – 2 Wall Racks

Optional Accessories

MANUAL PUSH FEED



- + Comes standard on FP300i
- + Ergo-loop handle
- + Most versatile option for processing a variety of product

4-TUBE FEED



- + 4-tube feed must be used with stacking cylinder (included with FP300i)
- + Ideal for processing long or tubular vegetables
- + Tube dimensions
 - Tube 1: 35 mm (1.37")
 - Tube 2: 60 mm (2.36")
 - Tube 3: 73 mm (2.87")
 - Tube 4: 73 mm (2.87")

BULK FEED HOPPER AND CYLINDER



- + Sold as a set
- + Ideal for processing round vegetables like potatoes in bulk

For more information on how to build up the FP300i, review the spec sheet (F48788) or FP300i/FP400i sell sheet (F40610).

Listed by UL, Certified by NSF



FP400i

STANDARD FEATURES

PERFORMANCE

- + 208-240/60/3
- + Gear transmission
- + 132 lbs. per/minute production capability
- + Two-speed 2 H.P. motor
- + Two stationary front legs and two rear legs with casters

SANITATION & CLEANING

- + Stainless steel housing, hopper, and accessories

EASE OF USE

- + High quality stainless steel cutting plates
- + Full hopper size
- + 6' power cord
- + Variety of hoppers and cylinders available for increased versatility

OPERATOR ASSURANCE

- + Triple interlock system
- + No-volt release

MODEL NO.	FP400i
Capacity	132 lb./minute
Motor H.P.	2 H.P. 240/480 RPM
Electrical Amps	208-240/60/3 7.5 Amps/6 ft. Cord
Overall Dimensions Width x Depth x Height	22¾" x 27¾" x 47½"
Net Weight/ Shipping Weight	139 lbs. 145 lbs.
3-Pack Blades	⅛", ⅝" Slicer Plates; ⅝" Shredder Plate – 1 Wall Rack
6-Pack Blades	Above plus ⅜", ⅞" Slicer Plates; ⅜" Dicer Plate – 2 Wall Racks

Hopper Options



STACKING CYLINDER

Best for: The stacking cylinder can prepare all types of products, both large and small. The Ergo-loop design provides a lever effect that also reduces the need for manual force when preparing large and hard products, such as root vegetables, cabbage and cheese.



BULK FEED HOPPER AND CYLINDER

Best for: The bulk feed hopper enables continuous filling by the bucket load for preparation of primarily round products. Capacity is very high because the machine runs continuously and is therefore extremely time-efficient. The FP400i with a Feed Hopper can be beneficially included in a continuous production flow.



CUTTING CYLINDER

Best for: To be able to easily cut long and narrow products vertically, and round products in a specific direction, the cutting cylinder is used. Good support for products such as cucumbers and leeks. It is also easy to "bunch" herbs together in the tube. This feeder has 4 tubes:

Tube Dimensions
Tube 1: 35 mm (1⅜") **Tube 2:** 60 mm (2⅜")
Tube 3: 71 mm (2⅝") **Tube 4:** 71 mm (2⅝")



STACKING CHEESE CYLINDER

Best for: Shred large volumes of cheese with a taller cylinder, designed to accommodate logs up to 13" (35cm) long. No more pre-cutting to fit into shorter cylinder configurations.

Cutting Tools



Slicer



Crimping Slicer



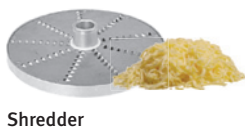
Soft Slicer



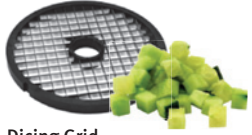
Julienne Cutter



Grater



Shredder



Dicing Grid



French Fry



Chicken Chopping

SLICER	<ul style="list-style-type: none"> Slices firm and soft products, including root vegetables, bell peppers, onions, leeks, cucumbers, tomatoes, apples, citrus fruit, bananas and mushrooms. Shreds lettuce and cabbage. Dices in combination with a suitable dicing grid. “SS” indicates stainless steel. 3SLICE-9/16AL: fine slicer, aluminum plate, stainless steel knife. 	
CRIMPING SLICER	<ul style="list-style-type: none"> For ripple-slicing beets, cucumbers, carrots, etc. Stainless steel. 	
SOFT SLICER	<ul style="list-style-type: none"> Slices soft products. Dices in combination with a suitable dicing grid. 	
JULIENNE CUTTER	<ul style="list-style-type: none"> Juliennes potatoes for French fries. Juliennes carrots, cucumbers, etc. “SS” indicates stainless steel. 	
GRATER	<ul style="list-style-type: none"> Grates carrots, cabbage, hard cheese, nuts, almonds, dry bread, etc. “SS” indicates stainless steel. 	
SHREDDER	<ul style="list-style-type: none"> Shreds carrots, cabbage, cheese, etc. “SS” indicates stainless steel. 	
DICING GRID	<ul style="list-style-type: none"> In combination with a suitable slicer, dices vegetables and fruit, including potatoes, cabbage, carrots, cucumbers, apples, tomatoes, onions, etc. Must include a slicing plate. Select from above. For perfectly square cubes, select same size slicing plate and dicing grid. “S” indicates stainless steel. 	
FRENCH FRY	<ul style="list-style-type: none"> Cuts white potatoes for French fries **15FRY-3/8: for use with FP250 ONLY, not suitable with FP150. 	
CHICKEN CHOPPING	<ul style="list-style-type: none"> Chops cooked chicken and poultry **15SLICE-CHKN: for use with FP250 ONLY, not suitable with FP150. 	

Cutting Tools

CUTTING TOOLS	FP100	FP150/FP250	FP350/FP300i/ FP400i
1/32" (1 mm)	SLICE-1/32-SS	15SLICE-1/32-SS	3SLICE-1/32-SS
1/16" (1.5 mm)	SLICE-1/16-SS	15SLICE-1/16-SS	3SLICE-1/16-SS
5/64" (2 mm)			
1/8" (3 mm)	SLICE-1/8-SS	15SLICE-1/8-SS	3SLICE-1/8-SS
5/32" (4 mm)	SLICE-5/32-SS	15SLICE-5/32-SS	3SLICE-5/32-SS
7/32" (6 mm)	SLICE-7/32-SS	15SLICE-7/32-SS	3SLICE-7/32-SS
5/16" (8 mm)	SLICE-5/16-SS	15SLICE-5/16-SS	3SLICE-5/16-SS
3/8" (10 mm)	SLICE-3/8-SS	15SLICE-3/8-SS	3SLICE-3/8-SS
9/16" (14 mm)			3SLICE-9/16AL
5/32" (4 mm)	SLICER-5/32CR-SS	15SLICE-5/32CR-SS	
7/32" (6 mm)			
5/16" (8 mm)			
5/16" (8 mm)	SFTSLCE-5/16	15FSLC-5/16	35FSLC-5/16
3/8" (10 mm)	SFTSLCE-3/8	15FSLC-3/8	35FSLC-3/8
1/2" (12 mm)	SFTSLCE-1/2	15FSLC-1/2	35FSLC-1/2
5/8" (15 mm)	SFTSLCE-5/8	15FSLC-5/8	35FSLC-5/8
5/64" (2 mm)	JUL-5/64-SS	15JUL-5/64-SS	3JUL-5/64-SS
5/32" (4 mm)	JUL-5/32-SS	15JUL-5/32-SS	3JUL-5/32-SS
7/32" (6 mm)			3JUL-7/32-SS
5/16" (8 mm)	JUL-5/16-SS	15JUL-5/16-SS	
3/8" (10 mm)			3JUL-3/8-SS
	GRATE-FINE	15GRATE-FINE-SS	3GRATE-FINE-SS
	GRATE-CHEESE	15GRATE-CHEESE-SS	3GRATE-CHEESE-SS
1/16" (1.5 mm)	SHRED-1/16	15SHRED-1/16-SS	3SHRED-1/16-SS
5/64" (2.5 mm)	SHRED-5/64	15SHRED-5/64-SS	3SHRED-5/64-SS
1/8" (3 mm)	SHRED-1/8	15SHRED-1/8-SS	3SHRED-1/8-SS
5/32" (4 mm)			3SHRED-5/32-SS
3/16" (5 mm)	SHRED-3/16	15SHRED-3/16-SS	
7/32" (6 mm)	SHRED-7/32	15SHRED-7/32-SS	3SHRED-7/32-SS
5/16" (8 mm)	SHRED-5/16	15SHRED-5/16-SS	3SHRED-5/16-SS
3/8" (10 mm)	SHRED-3/8	15SHRED-3/8-SS	3SHRED-3/8-SS
7/32" (6 mm) Use with 3 mm – 6 mm slicing plate	DICEGRD-7/32	DICEGRD-7/32	S35DICE-7/32
9/32" (8 mm) Use with 3 mm – 6 mm slicing plate			S35DICE-9/32
5/16" (8 mm) Use with 3 mm – 6 mm slicing plate or 8 mm soft slicing plate	DICEGRD-5/16	DICEGRD-5/16	
3/8" (10 mm) Use with 3 mm – 10 mm slicing plate or 10 mm soft slicing plate	DICEGRD-3/8	DICEGRD-3/8	S35DICE-3/8
1/2" (12 mm) Use with 3 mm – 12 mm slicing plate or 10 mm soft slicing plate	DICEGRD-1/2	DICEGRD-1/2	S35DICE-1/2
1/2" – Low (12 mm) Use with 12 mm soft slicing plate	DICEGRD-1/2L	DICEGRD-1/2L	S35DICE-1/2LOW
5/8" (15 mm) Use with 3 mm – 10 mm slicing plate or 10 mm soft slicing plate	DICEGRD-5/8	DICEGRD-5/8	S35DICE-5/8
5/8" – Low (15 mm) Use with 12 mm – 15 mm soft slicing plate	DICEGRD-5/8L	DICEGRD-5/8L	S35DICE-5/8LOW
3/4" (20 mm) Use with 3 mm – 10 mm slicing plate or 8 mm – 10 mm soft slicing plate	DICEGRD-3/4	DICEGRD-3/4	S35DICE-3/4
3/4" – Low (20 mm) Use with 14 mm fine slicing plate			S35DICE-3/4LOW
1" (25 mm) Use with 3 mm – 6 mm slicing plate or 8 mm – 10 mm soft slicing plate			S35DICE-1
1" – Low (25 mm) Use with 14 mm fine slicer S35DICE-1LOW			S35DICE-1LOW
3/8" (10 mm)	FFRY-3/8	15FRY-3/8**	S3FRY-3/8
3/8" (10 mm)		15SLICE-CHKN**	3SLICE-CHKN

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STANDARD FEATURES

PERFORMANCE

- + 5 H.P. motor
- + Stainless steel mixing baffle with pour-through center shaft
- + Two blade cut/mix knife
- + Knead/mix attachment

SANITATION & CLEANING

- + 45-quart capacity stainless steel bowl with pouring lip
- + Durable steel base with powder coated finish
- + Counterbalanced clear Lexan bowl cover with stainless steel support bar
- + Polypropylene strainer basket

EASE OF USE

- + Magnetically operated start/stop push button switches
- + 5-minute timer with "Hold" & "Jog" settings
- + Bowl tilt lever
- + 6' power cable, plug and receptacle

OPERATOR ASSURANCE

- + Electromechanical interlocks



HCM450

MODEL NO.	HCM450
Capacity	45 Qts.
Motor H.P.	5 H.P.
Electrical	200/60/3, 208/60/3, 230/60/3, 460/60/3, 380-415/50/3 Thermal motor overload protection as standard
Standard Equipment	5 Minute Timer, Cut/Mix Attachment, Knead/Mix Attachment, Strainer Basket, Mixing Baffle & Cover Scraper
Optional Accessories	Casters, 2-Blade Cut/Mix Attachment, Knead/Mix Attachment*
Net Weight/ Shipping Weight	260 lbs. 340 lbs.

*Available thru Service Parts No. 292029

Accessory Tables – Equipment Stands

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CUTTER-TABLE3
Equipment Stand (1 Shelf)

MODEL NO.	CUTTER-TABLE3	CUTTER-TABLE4
For Use With	14" or 18" Food Cutters	
No. of Shelves	One	Two
Table Surface	32" x 27"	32" x 27"
Table Height	31 $\frac{1}{8}$ "	31 $\frac{1}{8}$ "
Shipping Weight	80 lbs.	110 lbs.

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

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6115

6115 STANDARD FEATURES

PERFORMANCE

- + 1/3 H.P. motor
- + Double V-belt drive
- + Heavy-duty hopper cover

SANITATION & CLEANING

- + Constructed of seam-welded stainless steel
- + Silicon carbide abrasive disk easily removes for cleaning
- + Removable Lexan liner

EASE OF USE

- + Synchronous 5-minute timer – adjustable for any increments from 1/2 minute up to 5 minutes
- + Cord and plug (115/60/1)
- + For any round shaped hard rooted vegetable



6430

6430/6460 STANDARD FEATURES

PERFORMANCE

- + 6430 – 3/4 H.P. motor
- + 6460 – 1 H.P. motor
- + V-belt direct speed drive
- + Peels from 30 to 60 pounds of potatoes in three minutes
- + Heavy-duty hopper cover

SANITATION & CLEANING

- + Constructed of seam-welded stainless steel
- + Silicon carbide abrasive disc easily removes for cleaning
- + Removable Lexan liner

EASE OF USE

- + Synchronous 5-minute timer (single phase only)
- + For any round shaped hard rooted vegetable

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

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4812/4822



4732/4732A

4812/4822 STANDARD FEATURES

PERFORMANCE

- + **4812**
 - ½ H.P. motor
 - 8-10 pounds per minute
- + **4822**
 - 1½ H.P. motor
 - 12-20 pounds per minute

SANITATION & CLEANING

- + All parts which contact food are easily accessible and readily removable for cleaning without the use of tools

EASE OF USE

- + 6' cord and plug

4732/4732A STANDARD FEATURES

PERFORMANCE

- + **Capacities:**
 - 35 to 40 pounds of fresh beef per minute, first cutting, through a ⅛" plate
 - 25 to 30 pounds of fresh beef per minute, second cutting, through a ⅛" plate

- + 3 H.P. motor
- + Oil bath transmission
- + 151 rpm worm speed
- + Removable pan (4732A only)

SANITATION & CLEANING

- + 14 gauge stainless steel pan

MODEL NO.	4812	4822	4732	4732A
Chopping End Size	#12	#22		#32
Motor – Universal AC Constant Speed	½ H.P.	1½ H.P.		3 H.P.
Electrical Specifications	120/60/1, 230/50/1, 240/60/1	120/60/1, 230/50/1, 240/60/1, 208-240/60/3, 480/60/3	200/60/1, 200/60/3, 208/60/3, 230/60/1, 230/60/3, 380/50/3	230/60/1, 200/60/3
Capacity – lbs. per min. (beef) First grind thru ⅛" plate	8 lbs.	16 lbs.		35 to 40 lbs.
Overall Dimensions Width x Depth x Height	12 ¹³ / ₁₆ x 29 ⁷ / ₈ x 23 ³ / ₄	12 ¹³ / ₁₆ x 29 ⁷ / ₈ x 23 ³ / ₄		23 ¹ / ₂ x 46 ³ / ₁₆ x 26 ⁷ / ₁₆
Chop End	Straight throat. Tinned cast iron cylinder, auger & adjusting ring.	Straight or Funnel Shaped (FS) throat. Tinned cast iron cylinder, auger & adjusting ring.	Straight throat (rectangular opening). Tinned cast iron cylinder & auger. SST adjusting ring.	
Pan	Removable stainless steel. No guard. No interlocks.	Removable stainless steel, no guard for straight throat C/E. Removable stainless steel with guard for FS C/E. No interlocks.	Stainless steel. Fixed to machine (clean in place). No interlocks.	Stainless steel. Interlocked pan removable for sink cleaning.
Net Weight/ Shipping Weight	118 lbs. 144 lbs.	182 lbs. 207 lbs.	307 lbs. 320 lbs.	

Stainless steel housing, legs, and trim. Stay Sharp knife.
Carbon steel plate (⅛" holes). Plastic stomper.

Housing finish: painted carbon steel or stainless steel.
Legs: 5" stainless steel, 18" chrome plated, or 21" chrome
plated. Knives and plates are available as accessories.
Plastic stomper. Stainless steel deflector on adjusting ring.
Stainless steel cylinder wrench included.
Larger choppers are also available up to 5 H.P.

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MG1532



MG2032

STANDARD FEATURES

- + 7.5 H.P. grind motor, 1 H.P. mix motor
- + Pneumatic foot control
- + Exclusive wedge cylinder ensures full rate feeding for entire batch
- + Easy access hopper interior and exterior surfaces for easy clean-up
- + Counter-balanced lid with interlock
- + Depending on the type of product:
 - **MG1532** – Capacity 150 pounds
 - **MG2032** – Capacity 200 Pounds
- + Knives and plates not included

Options:

- + Side feed inlet is available for tandem machine operation

MODEL NO.	MG1532	MG2032
Electrical Specifications	208/60/3, 480/60/3	200-220/50/3, 208/60/3, 480/60/3
Rated Amps	208/60/3 – 30 Amps 480/60/3 – 15 Amps	200-220/50/3, 208/60/3 – 30 Amps, 480/60/3 – 15 Amps
Finish	Glass bead finished stainless steel hopper, stainless steel panels, stainless steel chop cylinder and adjusting ring. Tinned cast iron auger. Tinned carbon steel mix arm.	

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STANDARD FEATURES

PERFORMANCE

- + 5 H.P. grind motor, 1 H.P. mix motor
- + Depending on the type of product:
 - 4246 Capacity – 140 pounds (Knives and plates not included)
- + Exclusive wedge cylinder ensures full rate feeding for entire batch

EASE OF USE

- + Hopper lid easily converts for right or left side loading

OPERATOR ASSURANCE

- + Interlock on hopper lid



4246

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4146

STANDARD FEATURES

PERFORMANCE

- + Capacity:
 - 60 to 65 pounds of fresh beef per minute, first cutting, through a $\frac{1}{8}$ " plate
 - 45 to 50 pounds of fresh beef per minute, second cutting, through a $\frac{1}{8}$ " plate
- + 5 H.P. motor
- + 215 RPM transmission
- + Magnetic starter
- + Waterproof junction box

SANITATION & CLEANING

- + Stainless steel finish

MODEL NO.	4146
Chopping End Size	#46
Motor – Hobart-Designed Ball Bearing	5 H.P.
Electrical Specifications	200/60/3, 230/60/3, 380/50/3
Capacity – Lbs. per min. (beef) First Grind thru $\frac{1}{8}$ " plate	60-65 lbs.
Overall Dimensions Width x Depth x Height	26 $\frac{10}{16}$ " x 59 $\frac{9}{16}$ " x 47 $\frac{7}{16}$ "
Net Weight/ Shipping Weight	372 lbs. 412 lbs.

Stainless steel or tinned feed pans available. Legs to convert to floor model. Stainless steel or painted housing available.

KNIVES, PLATES & STUFFING HORNS

Meat Choppers & Grinders

PRE-CONFIGURED – #12 (FOR MEAT CHOPPERS)



#12 Stay Sharp Knife



#12 3/16" Stay Sharp Plate



#12 1/8" Stay Sharp Plate



#12 1/2" Stay Sharp Plate



#12 Stuffing Horn

#12 KNIFE & PLATES

12KNF-STA/SH	#12 Stay Sharp Knife
12PLT-1/8S	#12 1/8" Stay Sharp Plate
12PLT-3/16S	#12 3/16" Stay Sharp Plate
12PLT-1/4S	#12 1/4" Stay Sharp Plate
12PLT-3/8S	#12 3/8" Stay Sharp Plate
12PLT-1/2S	#12 1/2" Stay Sharp Plate
12PLT-5/8S	#12 5/8" Stay Sharp Plate
12PLT-11/16S	#12 11/16" Stay Sharp Plate

#12 STUFFING HORNS

12STF-HOG	#12 Stuffer – Large
12STF-SHEEP	#12 Stuffer – Small

PRE-CONFIGURED – #22 (FOR MEAT CHOPPERS)



#22 Stay Sharp Knife



#22 3/8" Stay Sharp Plate



#22 1/8" Stay Sharp Plate



#22 Stuffing Horn

#22 KNIFE & PLATES

22KNF-STA/SH	#22 Stay Sharp Knife
22PLT-1/8S	#22 1/8" Stay Sharp Plate
22PLT-3/16S	#22 3/16" Stay Sharp Plate
22PLT-1/4S	#22 1/4" Stay Sharp Plate
22PLT-3/8S	#22 3/8" Stay Sharp Plate
22PLT-1/2S	#22 1/2" Stay Sharp Plate
22PLT-3/4S	#22 3/4" Stay Sharp Plate

#22 STUFFING HORNS

22STF-HOG	#22 Stuffer – Large
22STF-SHEEP	#22 Stuffer – Small

PRE-CONFIGURED – #32 (FOR GRINDERS)



#32 Stay Sharp Knife



#32 3/16" Stay Sharp Plate



#32 1/8" Stay Sharp Plate



#32 1/2" Stay Sharp Plate



#32 Stuffing Horn

#32 KNIFE & PLATES

3246KNF-STA/SH	#32 Stay Sharp Knife
3246PLT-1/8S	#32 1/8" Stay Sharp Plate
3246PLT-3/16S	#32 3/16" Stay Sharp Plate
3246PLT-1/4S	#32 1/4" Stay Sharp Plate
3246PLT-3/8S	#32 3/8" Stay Sharp Plate
3246PLT-1/2S	#32 1/2" Stay Sharp Plate

#32 STUFFING HORNS

32STF-HOG	#32 Stuffer – Large
32STF-SHEEP	#32 Stuffer – Small

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6614



6801

STANDARD FEATURES

- ✚ 3 H.P. water-resistant motor
- ✚ Center-crown, dual-flange pulleys
- ✚ Open-frame, stainless steel construction, glass beaded finish
- ✚ Stainless steel column, glass beaded finish
- ✚ Durable heavy gauge construction
 - 6 stainless steel roller bearings with tri-rail carriage
- ✚ Direct gear drive transmission
- ✚ Split rear table
- ✚ Pivoted automatic tension
- ✚ Adjustable legs

OPTIONAL FEATURE AVAILABLE ON 6614 & 6801 MODELS:

Integrated pusher carriage



MODEL NO.	6614 SAW	6801 VERTICAL SAW
Cutting Clearance Height x Width	15½" x 12"	17½" x 15¾"
Cutting Table	18¼" x 34½"	21½" x 39⅞"
Motor	3 H.P.	3 H.P.
Carriage Depth x Width	14" x 19¾"	16" x 24¼"
Blade Length	126"	142"
Shipping Weight	550 lbs.	555 lbs.

FAT PERCENTAGE MEASURING KIT F101



F101

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

STANDARD EQUIPMENT

- + 2 funnels
- + 3 precision test tubes
- + 2 screens
- + 2 cleaning brushes
- + Cord and plug

Contained in a carrying case. Electrical 115/60/1, 230/60/1 (230/60/1, not submitted for UL Listing). Power controlled by bell gong indicating timer.

MEAT TENDERIZER 403

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403

STANDARD FEATURES



PERFORMANCE

- + 1/2 H.P. motor
- + Multiple knife options
- + Stainless steel cleaning combs



SANITATION & CLEANING

- + Burnished aluminum housing
- + Lift-out unit frame
- + Plastic guides inside guard



EASE OF USE

- + Guides inside guard
- + Lift-out unit frame



OPERATOR ASSURANCE

- + Two interlock systems
- + Interlock on translucent guard and motor housing

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CUH/CUL

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 – See 1 Page 58		
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. – See 2 Page 58	0.62	0.62
Rinse Motor – H.P. – See 2 Page 58	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)	38¾" x 27¼" x 26½"	38¾" x 27¼" x 26½"

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CDH



CDL

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. – See 2 Page 58	0.25	N/A
Wash Pump – H.P. – See 2 Page 58	0.8	0.52
Drain Pump – H.P. – See 2 Page 58	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"

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LXGnR/LXGnPR (Short Legs)

STANDARD FEATURES

- ✦ High temperature (LXGnR) or chemical sanitization (LXGnPR)
- ✦ Steam Elimination and Energy Recovery (LXGnR model only)
- ✦ 70°F-rise Sense-A-Temp™ booster heater (LXGnR model only)
- ✦ PuriRinse cycle (potable water rinse to remove chemical residue) (LXGnPR model only)
- ✦ User-friendly smart touchscreen controls

- ✦ Complete Delime™ with Delime Notification, Auto Dispensing and Booster Guard™ (LXGnR model only)
- ✦ WiFi Connectivity with SmartConnect App that shows machine status, temperature logs, error code reporting, and usage analysis
- ✦ Deluxe soil management system with large removable stainless steel scrap screen and secondary fine strainer
- ✦ Revolving upper and lower anti-clogging wash arms
- ✦ Snap-in interchangeable upper and lower rinse arms
- ✦ 12" door opening
- ✦ Soft Start
- ✦ Pumped rinse and pumped drain
- ✦ Temperature and chemical alerts (lockouts available)
- ✦ Auto Clean cycle – washes down inside of machine at shutdown
- ✦ Chemical Pumps standard – detergent, rinse aid, delimer plus sanitizer for chemical machines
- ✦ Flexible fill and drain hoses provided
- ✦ Electric tank heat
- ✦ One wine glass rack

Note: LXGnR and LXGnPR are offered in ADA compliant models standard on 3" base

Note: FREE start up conducted on Advansys™ models by Hobart Service

MODEL NO.	LXGnPR advansys		LXGnR advansys	
	LIGHT	NORMAL	LIGHT	NORMAL
Machine Ratings – See 1 Page 58				
Racks per Hour Rate	38	29	30	24
Dishes per Hour (25 per Rack Average)	950	725	750	600
Glasses per Hour (36 per Rack Average)	1,368	1,044	1,080	864
Controls	Touchscreen	Touchscreen	Touchscreen	Touchscreen
Tank Capacity – Gallons	2.9	2.9	2.9	2.9
Overall Dimensions – Short (H x W x D)	34 ⁹ / ₁₆ " x 21 ¹¹ / ₁₆ " x 26 ¹³ / ₁₆ "	34 ⁹ / ₁₆ " x 21 ¹¹ / ₁₆ " x 26 ¹³ / ₁₆ "	34 ⁹ / ₁₆ " x 23 ¹⁵ / ₁₆ " x 26 ¹³ / ₁₆ "	34 ⁹ / ₁₆ " x 23 ¹⁵ / ₁₆ " x 26 ¹³ / ₁₆ "
Overall Dimensions – Tall (H x W x D)	42 ⁷ / ₁₆ " x 23 ¹⁵ / ₁₆ " x 26 ¹¹ / ₁₆ "	42 ⁷ / ₁₆ " x 23 ¹⁵ / ₁₆ " x 26 ¹¹ / ₁₆ "	42 ⁷ / ₁₆ " x 23 ¹⁵ / ₁₆ " x 26 ¹³ / ₁₆ "	42 ⁷ / ₁₆ " x 23 ¹⁵ / ₁₆ " x 26 ¹³ / ₁₆ "
Cycle Time – Seconds	96	125	119	148
Tank Heat	1.8 KW	1.8 KW	1.8 KW	1.8 KW
Electric Booster Heater	N/A	N/A	4.9 KW	4.9 KW
Water Usage Per Rack – Gallons	1.14	.62	.62	.62
Drain Design	Pumped	Pumped	Pumped	Pumped
Door Opening Height	12"	12"	12"	12"
Detergent Pump	Standard	Standard	Standard	Standard
Rinse-Aid Pump	Standard	Standard	Standard	Standard
Delime Pump	N/A	N/A	Standard	Standard
Sanitizer Pump	Standard	Standard	N/A	N/A
Chemical Prime (auto prime)	Standard	Standard	Standard	Standard
Peak Drain Flow – Gallons per minute (Initial rate with full tank)	4.0	4.0	4.0	4.0
Advanced Service Diagnostics	Standard	Standard	Standard	Standard
Advanced Cleaning Cycle	Standard	Standard	Standard	Standard
70° Rise Sense-A-Temp™ Booster Heater	N/A	N/A	Standard	Standard
Incoming Water Temperature Required (minimum)	120°	120°	55°	55°

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LXnR



LXnH/LXnC

STANDARD FEATURES

- + Steam Elimination and Energy Recovery (LXnR models only)
- + High temperature (LXnH) or chemical sanitization (LXnC)
- + Sense-A-Temp™ booster heater capable of 70° rise (LXnR & LXnH models only)
- + Accommodates optional second level rack kit (for 48 racks per hour)
- + NSF certified pot and pan cycle on heavy cycle (LXnR models only)
- + Racks per hour: Light – 30; Normal – 24; Heavy – 13 (LXnR models only)
- + Racks per hour: Light – 32; Normal – 15 (LXnH models)
- + Racks per hour: Light – 34; Normal – 15 (LXnC models)
- + .62 gallons of water per rack
- + User-friendly smart touchscreen controls
- + 17" door opening
- + WiFi Connectivity with SmartConnect App that shows machine status, temperature logs, error code reporting, and usage analysis
- + Soft Start
- + Temperature and chemical alerts (lockouts available)
- + Chemical pumps standard, includes “auto-prime”
- + Complete Delime™ with Delime Notification, Auto Dispensing and Booster Guard™ (LXnR models only)
- + Interchangeable revolving upper and lower anti-clogging wash arms
- + Snap-in revolving upper and lower interchangeable rinse arms
- + Removable stainless steel scrap screen
- + Pumped rinse and pumped drain

MODEL NO.	LXnC		LXnH		LXnR <i>advansys</i>		
	LIGHT	NORMAL	LIGHT	NORMAL	LIGHT	NORMAL	HEAVY
Machine Ratings – See 1 Page 58							
Racks per Hour Rate	34	15	32	15	30	24	13
Dishes per Hour (25 per Rack Average)	850	375	800	375	750	600	325
Glasses per Hour (36 per Rack Average)	1,224	540	1,152	540	1,080	864	468
Overall Dimensions (H x W x D)0	33¼" x 23½" x 25⅞"		33¼" x 23½" x 25⅞"		33¼" x 23½" x 25⅞"		
Cycle Time – Seconds	103	233	108	238	119	148	278
Tank Heat	1.8 KW		1.8 KW		1.8 KW		
Electric Booster Heater	N/A		4.9 KW		4.9 KW		
Wash Motor – H.P. – See 2 Page 58	.85		.85		.85		
Tank Capacity – Gallons	2.9		2.9		2.9		
Pump Capacity – Gallons per minute – Weir Test – See 3 Page 58	38		38		38		
Rinse Cycle – Gallons per rack	.62 – 120°F minimum		.62 – 180°F minimum		.62 – 180°F minimum		
Water Consumption – Gallons per hour maximum	21.1		19.8		18.6		
Incoming Water Temperature Required (minimum)	120°		110°		55° – 80°		
Peak Rate of Drain Flow – Gallons per minute (Initial rate with full tank)	4		4		4		
Shipping Weight Crated (approximate)	185 lbs.		200 lbs.		215 lbs.		

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AM16VL-ADV



AM16VLT-ADV

STANDARD FEATURES

- + .67 gallons per rack pumped final rinse
- + 40 racks (AM16VL-ADV) or 36 racks (AM16VLT-ADV) per hour – hot water sanitizing
- + Drain water energy recovery (DWER)
- + Automatic soil removal (ASR)
- + NSF pot & pan rating for 2, 4 & 6 minute cycles
- + Ventless energy recovery
- + X-shaped interchangeable, anti-clogging upper & lower wash arms
- + Pillarless opening
- + Sense-A-Temp™ 70° rise booster (AM16VL-ADV)
- + User-friendly smart touchscreen controls
- + Single point electrical connection standard, field convertible to dual point connection
- + 3 phase standard, field convertible to single phase
- + WiFi Connectivity with SmartConnect App that shows machine status, temperature logs, error code reporting, and usage analysis
- + Temperature and chemical lock outs (with Hobart equipped chemical pumps)
- + Complete Delime™ with Delime Notification, Auto Dispensing and Booster Guard™
- + Auto Clean
- + Pumped drain
- + Door lock

MODEL NO.	advansys AM16VL-ADV	advansys AM16VLT-ADV
Capacities		
Racks per Hour (maximum)	40	36
Dishes per Hour (average 25 per rack)	1,000	950
Glasses per Hour (average 45 per rack)	1,800	1,710
Wash Tank (U.S. gallons)	10.5	10.5
Motor Horsepower		
Rinse Pump	0.18	0.18
Wash Pump	2	2
ASR Pump	0.18	0.18
Drain Pump	0.21	0.21
Blower	0.05	0.05
Rinse		
Gallons per Rack	0.67	0.67
Gallons per Hour (maximum consumption)	26.8	24.12
Peak Rate of Drain Flow (without drain water tempering)		
Gallons per Minute (initial rate with full tank)	18.5	18.5
Heating		
Electric Booster (kW)	7.1	7.1
Electric Heating Unit (kW)	5.4	5.4
Shipping Weight (approximate)	377 lbs.	427 lbs.
Crated Dimensions (H x W x L) (Inches)	65½" x 36½" x 36½"	73¾" x 36½" x 36½"

DISHWASHERS – DOOR-STYLE

AM16-ASR/AM16T-ASR

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



AM16-ASR



AM16T-ASR

STANDARD FEATURES

- + .67 gallons per rack pumped final rinse
- + 52 racks per hour – hot water sanitizing
- + Automatic soil removal (ASR)
- + NSF pot & pan rating for 2, 4 & 6 minute cycles
- + X-shaped interchangeable, anti-clogging upper & lower wash arms
- + Pillarless opening
- + Sense-A-Temp™ 70° rise booster
- + 5-sided insulated hood (AM16-ASR)
- + User-friendly smart touchscreen controls
- + Single point electrical connection standard, field convertible to dual point connection
- + 3 phase standard, field convertible to single phase
- + WiFi Connectivity with SmartConnect App that shows machine status, temperature logs, error code reporting, and usage analysis
- + Temperature and chemical lock outs (with Hobart equipped chemical pumps)
- + Complete Delime™ with Delime Notification, Auto Dispensing and Booster Guard™
- + Auto Clean
- + Pumped drain

MODEL NO.	AM16-ASR	AM16T-ASR
Capacities		
Racks per Hour (maximum)	52	52
Dishes per Hour (average 25 per rack)	1,300	1,300
Glasses per Hour (average 45 per rack)	2,340	2,340
Wash Tank (U.S. gallons)	10.5	10.5
Motor Horsepower		
Rinse Pump	0.18	0.18
Wash Pump	2	2
ASR Pump	0.18	0.18
Drain Pump	0.21	0.21
Rinse		
Gallons per Rack	0.67	0.67
Gallons per Hour (maximum consumption)	34.84	34.84
Peak Rate of Drain Flow (without drain water tempering)		
Gallons per Minute (initial rate with full tank)	18.5	18.5
Heating		
Electric Booster (kW)	7.1	7.1
Electric Heating Unit (kW)	5.4	5.4
Exhaust Requirements	450 CFM	450 CFM
Shipping Weight (approximate)	342 lbs.	387 lbs.
Crated Dimensions (H x W x L) (Inches)	65 ¹ / ₈ " x 36 ¹ / ₂ " x 36 ¹ / ₂ "	73 ³ / ₄ " x 36 ¹ / ₂ " x 36 ¹ / ₂ "

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STANDARD FEATURES

- + Ventless Energy Recovery (AM16VL-BAS & AM16VLT-BAS)
- + .67 gallons per rack pumped final rinse
- + Two stage filtration
- + Pillarless opening
- + 5-sided insulated hood (AM16-BAS & AM16VL-BAS)
- + User-friendly smart touchscreen controls
- + Single point electrical connection standard, field convertible to dual point connection
- + 3 phase standard, field convertible to single phase
- + NSF pot & pan rating for 2, 4 & 6 minute cycles
- + Sense-A-Temp™ 70° rise booster
- + X-shaped interchangeable, anti-clogging upper & lower wash arms
- + User-friendly smart touchscreen controls
- + WiFi Connectivity with SmartConnect App that shows machine status, temperature logs, error code reporting, and usage analysis
- + Temperature and chemical lock outs (with Hobart equipped chemical pumps)
- + Pumped drain



AM16-BAS



AM16VL-BAS



AM16T-BAS



AM16VLT-BAS

MODEL NO.	AM16-BAS	AM16T-BAS	AM16VL-BAS	AM16VLT-BAS
Capacities				
Racks per Hour (maximum)	60	60	45	40
Dishes per Hour (average 25 per rack)	1,500	1,500	1,125	1,000
Glasses per Hour (average 45 per rack)	2,700	2,700	2,025	1,800
Wash Tank (U.S. gallons)	10.5	10.5	10.5	10.5
Motor Horsepower				
Rinse Pump	0.18	0.18	0.18	0.18
Wash Pump	2	2	2	2
Blower	N/A	N/A	0.05	0.05
Drain Pump	0.21	0.21	0.21	0.21
Rinse				
Gallons per Rack	0.67	0.67	0.67	0.67
Gallons per Hour (maximum consumption)	40.2	40.2	30.15	26.8
Peak Rate of Drain Flow (without drain water tempering)				
Gallons per Minute (initial rate with full tank)	18.5	18.5	18.5	18.5
Heating				
Electric Booster (kW)	7.1	7.1	7.1	7.1
Electric Heating Unit (kW)	5.4	5.4	5.4	5.4
Exhaust Requirements	450 CFM	450 CFM	N/A	N/A
Shipping Weight (approximate)	312 lbs.	357 lbs.	322 lbs.	372 lbs.
Crated Dimensions (H x W x L) (Inches)	65½" x 36½" x 36½"	73¾" x 36½" x 36½"	65½" x 36½" x 36½"	73¾" x 36½" x 36½"

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AMTL

STANDARD FEATURES

- + Independent wash chambers with separate pumped rinse systems
- + Upper Chamber: 0.62 gallons per rack pumped final rinse
- + Lower Chamber: 0.62 gallons per rack pumped final rinse
- + 80 racks per hour – hot water sanitizing
- + Multiple cycle operations including a utensil cycle on the lower chamber
- + 17" upper chamber door opening
- + 8⁷/₈" lower chamber door opening will accept 7" plates
- + User-friendly smart touchscreen controls
- + WiFi Connectivity with SmartConnect App that shows machine status, temperature logs, error code reporting, and usage analysis
- + Two stage filtration
- + Pillarless opening
- + 5-sided insulated hood
- + Lower insulated door
- + Sense-A-Temp™ 70° rise booster
- + Single point electrical connection standard, field convertible to dual point connection
- + 3 phase standard, field convertible to single phase
- + Temperature lockouts
- + Pumped drain

MODEL NO.	AMTL
Capacities	
Racks per Hour (maximum)	80
Dishes per Hour (average 25 per rack)	2,000
Glasses per Hour (average 45 per rack)	3,600
Wash Tank (U.S. gallons)	7.9
Motor Horsepower	
Rinse Pumps (2)	0.18
Wash Pump	2
Drain Pump	0.21
Rinse	
Gallons per Rack Upper Chamber	0.62
Gallons per Rack Lower Chamber	0.62
Gallons per Hour (maximum consumption)	49.6
Peak Rate of Drain Flow	
Gallons per Minute (initial rate with full tank)	11
Heating	
Electric Booster (kW)	12.2
Electric Tank Heating Unit (kW)	9
Exhaust Requirements	
	450 CFM
Shipping Weight (approximate)	
	555 lbs.
Crated Dimensions (H x W x L) (Inches)	
	70.9" x 39.4" x 35.4"

Listed by UL, Certified by NSF



PW10n-BAS



PW20n-BAS



PW12n-ADV



PW10n-ADV



PW20n-ADV

STANDARD FEATURES

- + 8-20 racks per hour @ 1.2 gallons/ cycle (PW10n-BAS)
- + 7-13 racks per hour @ 1.2 gallons/ cycle (PW10n-ADV/PW12n-ADV)
- + 8-20 racks per hour @ 2.35 gallons/ cycle (PW20n-BAS)
- + 7-13 racks per hour @ 2.35 gallons/ cycle (PW20n-ADV)
- + Ventless Energy Recovery (PW10n-ADV/ PW12n-ADV/PW20n-ADV)
- + Complete Delime™ with Delime Notification, Auto Dispensing and Booster Guard™ (PW10n-ADV/ PW12n-ADV/PW20n-ADV)
- + Delime notification (PW10n-BAS/ PW20n-BAS)
- + NSF pot & pan rating for 2, 4 & 6 minute cycles
- + Sense-a-Temp™ 70° rise booster
- + Front loading, split-door configuration (PW10n-BAS, PW10n-ADV, PW20n-BAS, PW20n-ADV)
- + Front loading, vertical door configuration (PW12n-ADV)
- + Flat-bottomed, stainless steel frame rack with flat grid rack and tray support racks
- + Chamber accepts 10 full-sized sheet pans or 140-quart mixing bowl in the PW10n-BAS/PW10n-ADV and 20 full-sized sheet pans or 140-quart mixing bowl in the PW20n-BAS/PW20n-ADV
- + X-shaped interchangeable upper and lower revolving, debossed anti-clogging wash arms and upper and lower rinse arms
- + Heavy-duty door and door hinges
- + Large, removable stainless steel scrap screens and scrap bucket
- + User-friendly smart touchscreen controls
- + WiFi Connectivity with SmartConnect App that shows machine status, temperature logs, error code reporting, and usage analysis
- + Automatic pumped rinse and pumped drain
- + Corrosion-resistant impeller
- + All stainless steel construction
- + Spray hose

Note: FREE start up conducted on Advansys models by Hobart Service

MODEL NO.	PW10n-BAS			PW10n-ADV & PW12n-ADV			PW20n-BAS			PW20n-ADV		
	2 Minute Wash	4 Minute Wash	6 Minute Wash	2 Minute Wash	4 Minute Wash	6 Minute Wash	2 Minute Wash	4 Minute Wash	6 Minute Wash	2 Minute Wash	4 Minute Wash	6 Minute Wash
Racks per Hour Rate – See 1 Page 58	20	12	8	13	9	7	20	12	8	13	9	7
Tank Capacity – Gallons	21 gallons						34 gallons					
Overall Dimensions – H x W x D	78" H x 32 ³ / ₁₆ " W x 37 ³ / ₁₆ " D						78" H x 55 ⁵ / ₈ " W x 37 ³ / ₁₆ " D					
Wash Cycle Time – Minutes	2, 4, 6 minutes						2, 4, 6 minutes					
Water Usage Per Cycle – Gallons	1.2 gallons						2.35 gallons					
Drain Design	Pumped						Pumped					
Door Opening Height x Width	33.79" H x 26.185" W 28" H x 26.185" W						33.79" H x 49.60" W					
Chemical Connection Capability	Standard						Standard					
Delime Pump	N/A			Standard			N/A			Standard		
Peak Drain Flow – GPM	21						21					
Advanced Service Diagnostics	Standard			Standard			Standard			Standard		
Advanced Cleaning Cycle	N/A			Standard			N/A			Standard		
70° Rise Sense-A-Temp™ Booster Heater	Standard						Standard					
Incoming Water Temperature Required (minimum)	110°			55°			110°			55°		



STANDARD FEATURES

- ✦ Polished stainless throughout; sinks, drainboards, splashes and rolled rims are 14-gauge
- ✦ Heavy-duty centrifugal pump with 2.5" diameter intake, 2" diameter outlet, and 300+ GPM
- ✦ 2 H.P. totally enclosed 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, overshef, undershef, sheet pan rack 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"
- ✦ **Disposer Cones:**
15" cone – 36" minimum soiled drainboard required
18" cone – 42" minimum soiled drainboard required
- ✦ **Scrapers:**
20", 36", 36" scrapper for disposer
(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:**
208-240/60/3, 480/60/3

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

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STANDARD FEATURES

- + Complete Delime™ with Booster Guard™
- + Capless, anti-clogging wash arms
- + NSF rated pot and pan cycle
- + User-friendly smart touchscreen controls with diagnostics & troubleshooting
- + Self-aligning wash manifolds
- + Cabinet style Insulated doors with integrated door interlock switches
- + SmartConnect app with machine status, temperature logs, error code reporting, and cost, consumption and usage analysis
- + Pumped rinse
- + 19.5 inch chamber opening
- + Single, sloping scrap screen and deep scrap basket
- + Single point electrical connection standard
- + Service diagnostics
- + Higher than standard available for most models
- + ENERGY STAR® Certified (electric models)
- + Vent fan control



CL44-BAS



CL44-VL

22" POWER SCRAPER

An efficient 22" heavy-duty power scraper for top performance and ultimate efficiency. The power scraper does not use any additional hot water; it has its own pump which recirculates the detergent and wash water overflow from the power wash tank. Available on 66, 76, and 86 models only.



MODEL NO.	CL44-BAS CL44-VL	CL66-BAS CL66-VL	CL54-BAS
Machine Ratings (Mechanical) See 1 Page 58 Racks per hour (19¾" x 19¾")	202	202	245
Floor Space – Table to Table (Inches)	44	66	54
Overall Dimensions – H x W x D (Inches)	BAS – 68½ x 43½ x 30¼ VL – 90⅝ x 69½ x 31⅜	BAS – 68½ x 65½ x 31⅜ VL – 90⅝ x 91½ x 31⅜	68½ x 53⅜ x 31⅜
Final Rinse Flow – Gallons per hour	90	90	114
Exhaust Requirements – Cubic feet per minute (CFM)	Entrance End	BAS – 200 VL – Not needed	200
	Discharge End	BAS – 400 VL – Not needed	400
	Discharge End (w/Blower Dryer)	BAS – 400 VL – N/A	400
Peak Rate of Drain Flow – Gallons per minute (GPM) (Initial rate with full tank)	38	38	38
Shipping Weight Crated – Approximate	BAS – 594 lbs. VL – 982 lbs.	BAS – 855 lbs. VL – 1,297 lbs.	624 lbs.


CL66-BAS

CL66-VL

CL76-BAS

CL86-BAS

MODEL NO.	CL76-BAS	CL64-BAS	CL86-BAS
Machine Ratings (Mechanical) See 1 Page 58 Racks per hour (19 ³ / ₄ " x 19 ³ / ₄ ")	245	342	342
Floor Space – Table to Table (Inches)	76	64	86
Overall Dimensions – H x W x D (Inches)	68 ¹ / ₂ x 75 ³ / ₈ x 31 ¹ / ₁₆	68 ¹ / ₂ x 63 ¹ / ₂ x 31 ¹ / ₁₆	68 ¹ / ₂ x 85 ¹ / ₂ x 31 ¹ / ₁₆
Final Rinse Flow – Gallons per hour	114	114	114
Exhaust Requirements – Cubic feet per minute (CFM)	Entrance End	200	200
	Discharge End	400	400
	Discharge End (w/Blower Dryer)	400	400
Peak Rate of Drain Flow – Gallons per minute (GPM) (Initial rate with full tank)	38	38	38
Shipping Weight Crated – Approximate	890 lbs.	840 lbs.	991 lbs.

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CL44-DWR/CL44-ADV

STANDARD FEATURES

- + Drain Water Energy Recovery
- + Automatic Soil Removal (ADV models only)
- + Complete Delime™ with Booster Guard™
- + Capless, anti-clogging wash arms
- + NSF rated pot and pan cycle
- + User-friendly smart touchscreen controls with diagnostics & troubleshooting
- + Self-aligning wash manifolds
- + Cabinet style Insulated doors with integrated door interlock switches
- + SmartConnect app with machine status, temperature logs, error code reporting, and cost, consumption and usage analysis
- + Pumped rinse
- + 19.5 inch chamber opening
- + Single, sloping scrap screen and deep scrap basket
- + Single point electrical connection standard
- + Service diagnostics
- + Higher than standard available for most models
- + ENERGY STAR® Certified (electric models)
- + Vent fan control

MODEL NO.	CL44-DWR CL44-ADV	CL66-DWR CL66-ADV	CL54-DWR CL54-ADV
Machine Ratings (Mechanical) See 1 Page 58 Racks per hour (19¾" x 19¾")	202	202	245
Floor Space – Table to Table (Inches)	44	66	54
Overall Dimensions – H x W x D (Inches)	68½ x 43½ x 30¼	68½ x 65½ x 30¼	68½ x 53½ x 31½
Final Rinse Flow – Gallons per hour	90	90	114
Exhaust Requirements – Cubic feet per minute (CFM)	Entrance End	200	200
	Discharge End	400	400
	Discharge End (w/Blower Dryer)	400	400
Peak Rate of Drain Flow – Gallons per minute (GPM) (Initial rate with full tank)	38	38	38
Shipping Weight Crated – Approximate	DWR – 640 lbs. ADV – 723 lbs.	DWR – 895 lbs. ADV – 942 lbs.	DWR – 645 lbs. ADV – 753 lbs.

MODEL NO.	CL76-DWR CL76-ADV	CL64-DWR CL64-ADV	CL86-DWR CL86-ADV
Machine Ratings (Mechanical) See 1 Page 58 Racks per hour (19¾" x 19¾")	245	342	342
Floor Space – Table to Table (Inches)	76	64	86
Overall Dimensions – H x W x D (Inches)	68½ x 75½ x 31½	68½ x 63½ x 31½	68½ x 85½ x 31½
Final Rinse Flow – Gallons per hour	114	114	114
Exhaust Requirements – Cubic feet per minute (CFM)	Entrance End	200	200
	Discharge End	400	400
	Discharge End (w/Blower Dryer)	400	400
Peak Rate of Drain Flow – Gallons per minute (GPM) (Initial rate with full tank)	38	38	38
Shipping Weight Crated – Approximate	DWR – 935 lbs. ADV – 985 lbs.	DWR – 870 lbs. ADV – 920 lbs.	DWR – 1,040 lbs. ADV – 1,194 lbs.

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

Side Loading Option SL23 and SL30



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

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

Stainless steel. 100 lbs. shipping weight.

DDU38 Direct Drive Unloader



DDU38 shown with CL44 Dishwasher

An accessory which adapts to any CL that automatically discharges the racks at a 90° angle from the operation of the machine onto a clean table. The DDU38 is driven by the conveyor drive of the CL and does not require an additional electrical source. The DDU38 only adds 38" to the overall length of the machine, but it can save nearly 20 square feet of floor in your dishroom. Stainless steel construction with a 1½" drain fitting. DDU38 not available on CL-VL models.

Blower-Dryer



The most energy-, space- and performance-efficient conveyor blower dryer we've ever made.

Using 76% less energy and 45% less space than prior models, the CL blower dryer is the perfect finishing touch to one of the most energy-, water-, labor- and space-efficient conveyor warewashers in the industry, Hobart's CL models. Blower-Dryer not available on CL-VL models.

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



FT1000e Energy Recovery Model with optional blower dryer shown

STANDARD FEATURES

- + Pumped rinse system (pressure gauge not required)
- + Water usage 58 gph
- + Digital controls with machine diagnostics
- + Low temperature alert
- + Hinged insulated cabinet-style doors
- + 31" access on prewash, power wash and power rinse chambers; 20" access on dual rinse and ASR chambers
- + Start and stop switches at both ends
- + Doors open indicator
- + Drains open indicator
- + Door interlocks
- + 3½ H.P. prewash, power wash, and power rinse pump motors
- + Capless wash arms
- + Easy to remove stainless steel scrap pans and baskets
- + 30" wide conveyor belt
- + Dual rinse
- + Automatic soil removal system (standard on EGR)
- + Complete delime (standard on EGR)
- + Energy recovery (standard on EGR)
- + Front and rear panels
- + Variable speed conveyor
- + Booster heater
- + Configurable drain to load or unload
- + Blower dryer
- + ENERGY STAR® certified

BASE MODELS:

FT1000e-BAS
FT1000Se-BAS

Includes:
Optional Blower Dryer

ENERGY RECOVERY MODELS:

FT1000e-ER
FT1000Se-ER

Includes:
Automatic Soil Removal (ASR)
Complete Delime and Booster Guard
Energy Recovery
Optional Blower Dryer

FT1000e MODEL COMPARISON

MODEL NO.	FT1000e/FT1000Se BASE	FT1000e/FT1000Se ENERGY RECOVERY
Rinse Rate, Gallons per Hour	58	58
Dishes per Hour	10,611 (Se) – 14,316	10,611 (Se) – 14,316
Dual Rinse	•	•
Blower Dryer	• (optional)	• (optional)
Complete Delime and Booster Guard		•
Automatic Soil Removal		•
Energy Recovery		•

DISHWASHERS – FLIGHT-TYPE CONVEYOR

FT1000e / FT1000Se Series

MODEL NO.	FT1000e/FT1000Se BASE	FT1000e/FT1000Se ENERGY RECOVERY
Machine Ratings (Mechanical) See 1 Page 58 Conveyor Speed – Feet per minute	4 – 8.5 4 – 6.3 (S)	4 – 8.5 4 – 6.3 (S)
Dishes per Hour	14,316 10,611 (S)	14,316 10,611 (S)
Motor – See 2 Page 58 Horsepower (FT1000S - eliminate Rinse Motor)	Pre-Wash 3½; Wash 3½; Rinse 3½; Dual Rinse ½; Final Rinse ½; Conveyor ½	ASR Soil ¼; ASR Wash ½; Pre-Wash 3½; Wash 3½; Rinse 3½; Dual Rinse ½; Final Rinse ½; Conveyor ½; Heat Pump Compressor 6 (Advansys only)
Blower-Dryer Motor H.P. (Optional)	2 (if used)	2 (if used)
Electric Blower Dryer – Heating Coil (Optional) UL Listed	4.5 KW (if used)	4.5 KW (if used)
Steam Blower Dryer – Based on 20 PSI & Flowing Steam (If used) (25 PSIG maximum)	52 lbs./hr. (if used)	52 lbs./hr. (if used)
Tank Capacity – Gallons	Pre-Wash 40; Wash 40; Rinse 40; Dual Rinse 7.2	ASR 7.2; Pre-Wash 40; Wash 40; Rinse 40; Dual Rinse 7.2
Heating Equipment – See 4 Page 58 (For keeping power wash, dual rinse and/or power rinse water hot). Regulated Steam Coils Regulated Electric	When electric heat is specified on any flight type or automatic conveyor dishwashers, disconnect switches are recommended for each power circuit connected to dishwasher. These disconnect switches are NOT furnished by Hobart and should be installed in the power circuits ahead of the dishwasher by the electrical contractor at the time of installation. Circuit breakers optional at extra cost. 50.1 KW; 45.3 KW (S)	
Electric Booster	15 KW	15 KW
Rate of Final Rinse Gallons per minute (Pumped Rinse)	.97	.97
Rinse Consumption – Gallons per hour (Pumped Rinse)	58	58
Steam Consumption – Pounds per hour – Maximum Based on 10 to 45 PSI steam at the machine	215 lbs. 194 lbs. (S)	215 lbs. 194 lbs. (S)
Steam Booster , if used, based on 20 PSI steam – 110°F entering water, raised to 185°F (75°F rise) (180°F minimum)	47 lbs./hr.	42 lbs./hr.
Exhaust Requirements – Cubic feet per minute (Single point connection over center section)	750 (at standard air conditions)	750 (at standard air conditions)
Peak Rate of Drain Flow – Gallons per minute (Initial rate with full tank)	38	38
Shipping Weight Crated	Varies by individual model – consult your Hobart representative	



The digital controls are placed at eye level on the conveniently located control panel, allowing operators to verify proper operation, alerts and temperatures at a glance.



With three model selections, various machine lengths and an adjustable speed conveyor, the FT1000 Series is versatile.



The sloped screens that carry scraps to the scrap baskets are steeper, so less soil gets into the tanks. The basket opening is larger for easy cleaning and basket handles have been designed for easy lift-out access. The external scrap basket beneath the machine's load section provides for ease of cleaning without interruption of machine operation.



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

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

All Racks 20" x 20".

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

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

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

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

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

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

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

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

USER’S NAME, ADDRESS AND ZIP CODE

SHIPPING DATE REQUIRED

For CL Dishwashers:

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

Type of Heat:

Electric
Gas: Natural or LP Gas
Steam: Flowing Steam Pressure

For FT Dishwasher:

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

Type of Heat:

Electric
Steam: Flowing Steam Pressure, Type: Coils

For Final Rinse Water Booster:

Electric
Steam
Model Number
Flowing Steam Pressure
Incoming Water Temperature

Include list of desired accessories.

Visit HobartCorp.com and find your dishmachine to view spec sheets, operator manuals, wall charts, training videos and other resources.

Contact your local Hobart office for complete information.

Listed by UL



WastePro Self-Contained Unit

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

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

AVAILABLE UNITS

- + **Self-Contained Unit:**
 - The grinding unit/tank and the waterpress are mounted together in one piece.
- + **Remote Unit:**
 - A remote system connects pulpers and food grinders together through a series of piping and pumps the food service waste to a remotely located extractor.

STANDARD FEATURES – PULPER

- + **Pulper Tank:**
 - 30" diameter
 - Polished stainless steel tank
- + **Pulping Disc:**
 - 13⁷/₈" diameter stainless steel
- + **Rotating Shearing Cutters:**
 - Investment cast 17-4 stainless steel cutting edges
- + **Particle Sizing Ring:**
 - Investment cast 17-4 stainless steel
- + **Stationary Shearing Cutters (4 total):**
 - Carbide to provide shearing action
- + **Legs:**
 - Tubular stainless steel
 - Adjustable 3/4" in either direction
- + **Water consumption (0-4 GPM with 25 psi line pressure)**

STANDARD FEATURES – FREE STANDING MODELS

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

STANDARD FEATURES – UNDERCOUNTER MODELS

- + **Cover plate**
- + **Integrated interlock switch**
- + **Trough: 9" or 12" wide**

CONFIGURATIONS

Contact customer care for planning, configurations & pricing. **Units are designed to meet customer needs and requirements.**

Listed by ETL

STANDARD FEATURES

- + **Bearings** are permanently lubricated.
- + **Dual Directional Grinding** – Automatic reversing of disposer's direction of rotation when installed with Control Group 5 or 6. Increases life and efficiency of grinding elements by dispersing the wear factor. Will reverse unit, freeing it up in case a jamming situation occurs.
- + **Cones** – All models FD4/50 through FD4/500 fit the same large 7 inch throat opening diameter. Cones of hydraformed stainless steel, 18 inch bowl diameter is standard; 15 inch is optional. Both feature an optional dual directional water inlet for flushing waste into the disposer.
- + **Vinyl Isolating Ring** eliminates metal to metal contact and prevents vibration and noise transmission. Sink and trough mounting accessories are also available.
- + **Adapters** are available to install Hobart Disposers on existing Cones.



HOBART DISPOSER SELECTOR CHART

MODEL NO.		200 to 300	300 to 500	500 to 1000	1000 to 2000	2000 to 4000
Restaurant Hotel Hospital	Soiled Dish Table	FD4/125	FD4/150	FD4/200	FD4/300	FD4/500
Cafeteria Commissary School	Soiled Dish Table	FD4/75	FD4/150	FD4/150	FD4/200	FD4/300
Point of Origin	Vegetable-Salad Prep Area	FD4/75	FD4/125	FD4/125	FD4/150	FD4/200
	Scullery Area	FD4/50	FD4/75	FD4/75	FD4/75	FD4/125

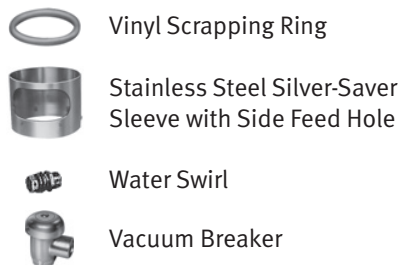
MODEL NO.	FD4/50	FD4/75	FD4/125	FD4/150	FD4/200	FD4/300	FD4/500
Motor – H.P.	½	¾	1¼	1½	2	3	5
Electrical Characteristics	120/208-240/60/1 110-120/220-240/50/1 208-240/480/60/3 220-240/380-415/50/3			115/230/60/1 110/220/50/1 208-230/460/60/3 208/415/50/3		208-230/460/60/3 208/415/50/3	
Water Inlet (Flow-Controlled) Rate of Flow—Gallons per minute	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 FD4/50, FD4/75 and FD4/125, short upper housing only.						
Height of Drain Outlet From Floor – Based on 34" high table	17¼" (with 1½" O.D. tail piece furnished)			18⅞" (outlet flange tapped for 2" pipe)		15⅞" (outlet flange tapped for 2" 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 FD4/50, FD4/75, and FD4/125 only.

FOODWASTE DISPOSERS

Accessory Components

GROUP A – For All Models Use with Long Upper Housing with disposer cone



GROUP C – For All Models Use with Long Upper Housing with disposer cone or sink



Pre-Rinse Spray
with Wall Bracket



Silver-Saver
Splash Guard Ring



Vacuum Breaker

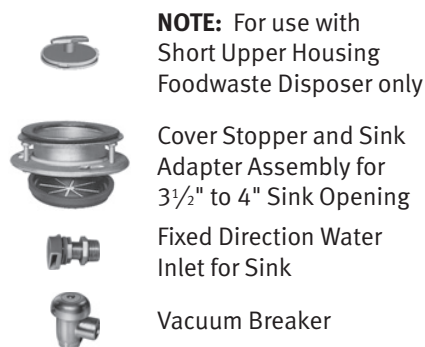
GROUP B – For All Models Use with Long Upper Housing with disposer cone



GROUP D – For All Models Use with Long Upper Housing with sink



GROUP E – Models FD4/50 thru FD4/125 with sink



FOODWASTE DISPOSERS

Electrical Controls

Listed by UL for use with FD Disposers

Group 4 – For Models FD4/50 thru FD4/200



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

Group 5 – For All Models



Includes:
Magnetic Contactors
Pushbutton Start and Stop
Automatic Reversing
Made from NEMA 4x Enclosure
Solenoid Valve

Group 6 – For All Models



Includes:
Magnetic Contactors
Pushbutton Start and Stop
Automatic Reversing
Time Delay for water after shutoff
Line Disconnect
Solenoid Valve
Made from NEMA 4x Enclosure

RETURN GOODS POLICY

Hobart reserves the right to accept or reject return for credit requests for any Hobart items shipped as ordered. Any units or accessories accepted for return are subject to the prevailing restocking, reconditioning and freight charges in effect at time return is authorized. Absolutely no units or accessories will be accepted without formal authorization by the Company. Address all requests in writing to the Customer Care Department, Hobart, 701 S Ridge Avenue, Troy, Ohio 45374-0001.

WARRANTY

ITW Food Equipment Group LLC ("ITW FEG") warrants new Hobart-branded products and certain other products sold by ITW FEG under other brand names whose specifications or other product documentation expressly reference this Warranty (collectively, the "Products") to the original end-user of such Product ("Owner") when installed within the United States, against defective material and workmanship for one (1) year from the date of original installation (the "Warranty Period"). In no event shall the Warranty Period commence later than 3 months from the date of initial delivery of the Product to the common carrier by ITW FEG unless otherwise agreed upon by ITW FEG in writing. ITW FEG will, as ITW FEG's sole liability hereunder, and as the Owner's exclusive remedy, during normal working hours, through one of its branches or authorized servicing outlets, repair or replace, at its option, including service and labor, all parts and/or components found to be defective and subject to this Warranty.

This Warranty is subject to reasonable travel limitations and costs as periodically updated by ITW FEG. Certain parts and components within the Products, expendable by nature and that need to be replaced frequently, are not covered by this Warranty. Any necessary repairs and/or replacements of these expendable parts are the Owner's sole responsibility and cost.

This Warranty is conditioned upon ITW FEG receiving notice of any non-conformance subject to this Warranty within thirty (30) days of its discovery by Owner.

This Warranty does not apply to damage resulting from fire, water, burglary, accident, abuse, misuse, acts of God, attempted repairs or improper installation by unauthorized persons. Failure to follow use, care, or maintenance instructions in the Product's Instruction Manual or in any other product documentation provided with the Product will automatically void this Warranty.

THIS WARRANTY EXCLUDES ALL ORAL, STATUTORY, EXPRESS OR IMPLIED WARRANTIES WHICH MAY BE APPLICABLE TO ITW FEG, INCLUDING, BUT NOT LIMITED TO ANY IMPLIED WARRANTY OF MERCHANTABILITY AND FITNESS FOR PARTICULAR PURPOSE. ITW FEG SHALL NOT BE LIABLE, AND OWNER WAIVES ALL CLAIMS AGAINST ITW FEG, FOR INDIRECT, INCIDENTAL, SPECIAL, PUNITIVE OR CONSEQUENTIAL DAMAGES, DOWNTIME, LOST PROFITS OR COMMERCIAL LOSSES, WHETHER OR NOT BASED UPON ITW FEG'S NEGLIGENCE OR BREACH OF WARRANTY OR STRICT LIABILITY IN TORT OR ANY OTHER CAUSE OF ACTION. ITW FEG WILL NOT BE LIABLE TO OWNER FOR ANY LOSS, DAMAGE, OR INJURY TO PERSONS OR PROPERTY RESULTING FROM THE HANDLING, STORAGE, TRANSPORTATION, RESALE, OR USE OF ITS PRODUCTS. IN NO EVENT WILL ITW FEG'S LIABILITY UNDER THIS WARRANTY OR IN CONNECTION WITH ITS PRODUCTS OR SERVICES EXCEED THE PURCHASE PRICE OF THE SPECIFIC PRODUCTS OR SERVICES AS TO WHICH THE CLAIM IS MADE. ITW FEG neither assumes nor authorizes anyone else to assume for it any obligation or liability in connection with the Product, its sale, operation, or use, other than as stated herein.

EXCLUDED WARRANTY SERVICE

The following are not included in this Warranty, and ITW FEG shall have no obligation to Owner or anyone else for repair, replacement or refund with regard to any of the following. Should someone request, and ITW FEG choose to provide such, services, additional charges shall apply. If Owner requests replacement parts and/or repair services under this Warranty and ITW FEG determines that such request is not covered hereunder (or fits under one of the following exclusions), Owner agrees to pay ITW FEG (or its affiliates or subcontractors) for all reasonable fees incurred in connection therewith at ITW FEG's (or such affiliates or subcontractor's) standard rates and charges as in effect at that time.

- Expendable Parts.** Parts and components that are expendable by nature or listed or referenced in any "Expendable Parts" table or list in any product documentation accompanying the Product are not covered by this Warranty, and any labor and/or travel charges related to the replacement of such parts are Owner's responsibility.
- Expedited Parts.** For necessary replacement parts that are not available with the service technician at the time a warranty service call is made, ITW FEG will acquire such parts through ground freight. Owner may request expedited parts at its cost through next-day air shipment.
- Accidental Damages.** Calls resulting from physical damage by operators are not covered by this Warranty.
- Water Quality Related Damages.** Calls resulting from damage due to improper water conditions are not covered by this Warranty. Failures due to not properly cleaning the unit are not covered by this Warranty. Failure of Owner to provide proper water quality or water pressure to the Product as required by Product's specifications and/or Instructions Manual is not covered by this Warranty. Failure of Owner to maintain water treatment equipment is not covered by this Warranty.
- After Hours and Weekend Emergency Coverage.** This Warranty provides for replacement parts and repair services during normal business hours with commercially reasonable response times by ITW FEG. Owner is responsible for all fees stemming from emergency Calls received by ITW FEG on weekends, holidays, or Monday through Friday, between 5pm-8am local time.
- Maintenance Inspections.** Preventative or preemptive calls that identify potential service problems on a unit prior to occurrence are not covered by this Warranty.
- Supply Lines.** Opening or closing of, supply lines, valves, or switching of electrical supply current is not covered by this Warranty.
- Adjustments.** Adjustments to Product appearance requested by Owner are not covered by this Warranty.
- Customer Feature Upgrades.** Feature upgrades, including (non-mandatory) firmware, software, label format, or graphics, are not covered by this Warranty.
- Customer Network.** Customer network related issues for connected devices (when applicable) are not covered by this Warranty.
- Commercial Use Only.** ITW FEG does not recommend or authorize the use of any Product in a non-commercial application, including, but not limited to, residential use. This Warranty does not apply to, and shall not cover, any Product that is installed or used in any way in any residential or non-commercial application. No warranties, express or implied, are provided to any residential, consumer or non-commercial purchaser or owner of the Products.

EXPORT WARRANTY

Hobart's standard warranty does not apply to Export Sales. Rather, for a period of one (1) year from date of original installation not to exceed eighteen (18) months from date of shipment from factory, Hobart:

- Will replace, F.O.B. shipping point, shipping charges prepaid and add, any defective parts normally subject to warranty.
- Will not cover the cost of any packing, freight, or labor; such costs being the sole responsibility of Dealer.
- There are no oral, statutory or implied warranties applicable to Hobart, including but not limited to any implied warranty of merchantability or fitness for any particular purpose which extend beyond the description on the face hereof.
- Dealer agrees to assume full responsibility for the installation and correction of Hobart products purchased for Export Sales, including all expenses.



STANDARD SERVICE (T&M)

Out of warranty?
Fix it fast and fix it right the first time to avoid additional downtime costs.



MAINTENANCE INSPECTIONS

Stop expensive breakdowns before they start. Maintenance inspections allow you to know ahead of time if a breakdown is on the horizon.



HOBART CARE

Our offerings start with Hobart Care, an annual service plan designed to deliver the most essential service to help keep your costs under control while minimizing equipment downtime.






HOBART ASSURANCE

Guaranteed response times and planned annual maintenance ensure that your food equipment will stay up and running with minimal downtime.



HOBART PROSURANCE™

Our most comprehensive plan includes planned annual maintenance, unlimited service calls, and replacement of expendable parts.

		8:00-5:00 Weekday	24/7 Emergency Coverage	Emergency Response Time	Standard Response Time	Parts & Freight Included***	Emergency Expedited Parts	Expendable Parts	Maintenance Inspection	Proactive Maintenance Inspection	Water Quality Damage
 HOBART CARE	LABOR ONLY	✓	Optional	1 Business Day**	3 Business Days	N/A	N/A	N/A	N/A	N/A	N/A
	STANDARD	✓	Optional	1 Business Day**	3 Business Days	✓	N/A	N/A	N/A	N/A	N/A
 HOBART ASSURANCE	LABOR ONLY	✓	Optional	1 Business Day**	2 Business Days	N/A	N/A	N/A	Optional	N/A	N/A
	STANDARD	✓	Optional	1 Business Day**	2 Business Days	✓	Optional	Optional	Optional	N/A	N/A
 HOBART PROSURANCE™	STANDARD	✓	✓	4 Hours	24 Hours	✓	✓	✓	✓	✓	Optional

*Available for Dishwashers, Auto Wrappers & FEG Bakery Only

**Only when 24/7 emergency response coverage is selected.

***Exclusions Apply

✓ = INCLUDED

N/A = NOT AVAILABLE

Benefits of Choosing an Agreement with Hobart Service

- ✓ Fixed payments can be budgeted ahead of time and cost less than comparable equipment repairs.
- ✓ Flexible payment options - pay up front or over time.
- ✓ Higher priority for emergency repairs than for non-covered equipment.
- ✓ Option to customize response times and/or overtime coverage.
- ✓ Identification of potential issues before they happen with preventive maintenance.
- ✓ Reduced downtime.



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937 332-3000
888 4HOBART
888 446-2278

www.hobartcorp.com