



## Mixers

### MAXIMUM HEAVY-DUTY MIXING SOLUTION

#### Planetary

##### Common Applications:

- Mixing Bread Doughs of All Types
- Pizza Dough, Thick or Thin Crusts
- Creaming Fats and Sugars for Cake Batter
- Whipping Meringues and Cream
- Mixing Heavy Cookie Doughs
- Attachment Operation Through Mixer's Hub
  - Slicing Vegetables
  - Grinding Meat

##### Performance Features Include\*:

- Variable Frequency Drive (VFD) ☆
- 4 Mixing Speeds
- Quick Release Agitators ☆



**LEGACY**

##### Cleaning & Sanitation Features Include\*:

- Swing-Out Bowl ☆
- Removable Bowl Guard ☆

\*For additional features, see Mixer Brochure F40494.

### SPIRAL



##### Common Applications:

- Specialty Products
  - Artisan Breads
  - Bagels
  - Neapolitan Pizza
  - Pie Dough

##### Performance Features Include:

- Bidirectional Bowl Rotation
- 2 Mixing Speed Settings
- Double-Pulley Belt Driven Motor
- Hobart Quality

##### Cleaning & Sanitation

##### Features Include:

- Easy-to-Clean Kneading Zone
- Bidirectional Bowl Rotation

### STANDARD HEAVY-DUTY MIXING SOLUTION

**centerline**



##### Common Applications:

- Mashed Potatoes
- Mashed Cauliflower
- Dough (Bread, Pasta, Pizza)
- Batters
- Fluffy Egg Whites
- Cookie Dough

##### Performance Features Include\*:

- 3 Mixing Speeds
- 10- and 20-qt. capacities
- All-Gear Transmission

##### Cleaning & Sanitation Features Include\*:

- Clean, Contemporary Design with Duo-Tone Finish
- Removable Bowl Guard

\*For more information on Centerline see Brochure F40859.

## Slicers

### HS SERIES



##### Common Applications:

- Meats
- Cheeses
- Vegetables
- High Volume Slicing

##### Performance Features Include:

- 13" CleanCut™ Knife with Cobalt Alloy Edge ☆
- Top-Mounted Borazon Stone Sharpening System ☆
- Variable-Speed Automatic Product Carriage
- 1/2 HP Knife Drive Motor

##### Cleaning & Sanitation Features Include:

- Patented Removable Knife ☆
- Exclusive Tilting, Removable Carriage ☆
- Patented, Removable Ring Guard ☆
- Top-Mounted Borazon Stone Sharpening System ☆
- Sanitary One-Piece Base
- Lift-Assist
- Removable Meat Grip Assembly

### PORTION SCALE



##### Common Applications:

- Meats
- Cheeses
- Vegetables
- High Volume Slicing

*Includes the same great features as the HS Series Slicers, but uses a scale to weigh the product being sliced!*

##### Efficiency – Only from Hobart

- A Slicer and a Scale, All in One
- Saves Product, Saves Time
- Available in Manual and Automatic Models
- Customizable User Interface

### EDGE SERIES



##### Common Applications

- Meats
- Vegetables
- Cheeses

##### Performance Features Include:

- Removable, Top-Mounted Ceramic Simultaneous Sharpener
- Chrome-Plated Carbon Steel Knife
- 1/2 HP Motor
- Manual and Automatic Options
- 10", 12", 13" and 14" Knife Options

##### Cleaning & Sanitation Features Include:

- Removable, Top-Mounted Ceramic Simultaneous Sharpener
- Anodized Aluminum Base
- Removable Meat Grip Assembly
- Removable Carriage

## Food Prep

### CONTINUOUS FEED



##### Top 3 Features:

- Large, Easily Removable Feed Hopper
- All-Aluminum Hopper & Housing
- 420 RPM Cutting Tool

**Continuously Chop/Cut –** Potatoes, Onions, Tomatoes, Dry Bread, Mushrooms, Cabbage, Lettuce, Cheese

### BOWL STYLE

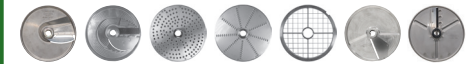


##### Top 3 Features:

- Durable XYLEX™ Cover with Bowl Gasket ☆
- Patented Integral Multi-Function
- Wiper System
- COOLCUTTER™ knives ☆

**Multiple Processes –** Chop, Mince, Mix, Emulsify, Whip

### CUTTING TOOLS



### OTHER FOOD PREP

#### FOOD CUTTERS



Guacamole, Spreads, Salsa, Cheese, Salads, Dips, Vegetables

#### CUTTER MIXER



Cole Slaw, Salad, Cheese, Sauces, Salsa, Bread, Dips

#### PEELERS



- Hard Root Veggies
- 3 Sizes
- Stainless Housing
- Removable Liner

#### SALAD DRYERS



- Removes Excess Water and Dirt
- Extends Shelf Life up to Three Days
- Reduces Salad Dressing Use

## Meat Room



### MEAT SAWS

#### Performance Features Include:

- Removable, Double-Flanged Pulleys
- 4,150 FPM Blade Speed
- 3 HP Motor
- Direct, Gear-Driven Transmission

#### Cleaning & Sanitation Features Include:

- Removable, Double-Flanged Pulleys
- Movable Carriage Tray
- Open-Frame, Stainless-Steel Construction



### MIXER GRINDERS

#### Performance Features Include:

- #32 Stay-Sharp Knife and Plate
- Stainless Steel Finish
- Two Separate Motors:
- Grind and Mix

#### Cleaning & Sanitation Features Include:

- #32 Stay-Sharp Knife and Plate
- Easy Access Hopper
- Interior/Exterior Surfaces
- Stainless Steel Finish



### CHOPPERS/GRINDER

#### Performance Features Include:

- Two Available Stainless Steel Feed Pans
- Two Available Chopping End Styles
- Heavily Tinned Cylinder, Worms, Adjusting Ring
- Knife, Plate and Plastic Stomper Included
- Stay-Sharp Knife and Plate
- 1-1/2 HP Motor
- Stainless Steel Finish

#### Cleaning & Sanitation Features Include:

- Two Available Stainless Steel Feed Pans
- Heavily Tinned Cylinder, Worms, Adjusting Ring
- Stainless Steel Finish



### TENDERIZER

#### Performance Features Include:

- 1/2 HP Motor
- Multiple Knife Options
- Stainless-Steel Cleaning Combs

#### Cleaning & Sanitation Features Include:

- Multiple Knife Options
- Burnished Aluminum Housing
- Plastic Guides Inside Guards

#### Available Knives:

- Knit Knife (Included)
- Strip Cutter Knives
- Star Knives

## Mixer Agitators & Accessories



### D Wire Whip

- For heavy whipping
- Creaming/beating butter, mayonnaise, potatoes



### E Dough Hook

- Mixing, stretching, & folding most bread, roll & pizza doughs



### Ingredient Chute

- Used for adding ingredients while mixing
- Attaches to guard



### P Pastry Knife

- Ideal for light pastry shells, pie doughs, etc.
- Combining shortening with flour



### ED Dough Hook

- Mixing, stretching, & folding most bread, roll & pizza doughs



### Bowl Adapter

- Use to remove a 40 or 60-quart bowl with a larger bowl truck with adapter



### C Wing Whip

- Maximum blending of air into light products
- Whipping cream, egg whites, icing



### I Heavy-Duty Wire Whip

- Great for heavy whipping
- Sponge cakes, light marshmallow



### Bowl Truck

- Use to move bowl from mixer to desired location
- Saves time, reduces handling and improves work flow



### B Flat Beater

- Best for uniform dispersion of ingredients
- Mixing cakes, batters, icing



### Bowl Scraper

- Used for scraping the sides of the bowl after operation



### Mixer Table

- For use when mixer will not be put on counter
- Prongs available to place accessories

## What mixer is best for your needs?

To better understand what mixer will be best for your operation, answer these 3 questions:

1

Is mixing dough your kitchen's primary function?  
(E.g. cupcake shop, bakery, pizzeria)

NO

YES

2

Does your kitchen mix batch after batch of similar products?

NO

YES

3

Is your kitchen going to use the mixer to produce food items for more than 4 hours a day?

NO

YES

### STANDARD HEAVY DUTY

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by HOBART

A great solution for kitchens that sometimes mix heavy doughs, have limited batch use, depend on a mixer for multiple applications and operate it for less than 4 hours a day.

### MAXIMUM HEAVY DUTY

**LEGACY**

The ONLY solution for kitchens that mix challenging heavy-duty doughs or batters, may mix continuously batch after batch, and require superior mixing performance time after time.

## What slicer is best for your needs?

### Heavy Duty All Day

- 13" Knife
- 1/2 HP Motor
- HS Series



### 4 or More Hours/Day

- High Volume Slicing
- Vegetables, Meats, and Cheese
- Best Yield and Productivity

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### Medium Duty

- 10", 12", 13" or 14" Knife
- 1/3 - 1/2 HP Motor
- EDGE Series



### < 4 Hours/Day

- Moderate Volume Slicing
- Vegetables, Meats, and Cheese
- Improved Yield and Productivity

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