



SPECIALTY PRODUCTS

What's so special about our specialty products? We have the answers.



Food Cutter

Yesterday's leftovers, today's treat.

Also known as the buffalo chopper, the food cutter is one of the most **versatile** pieces of equipment Hobart has to offer. There are 2 models of food cutters available, 84145 and 84146.

Some common applications include chopping meat (for pulled pork or chicken), making dips (like guacamole) and spreads (such as pimento cheese or cheese balls).


Chefs can easily turn leftovers into something new with this machine which is why it is the **perfect addition** to any kitchen.


Models and Features

MODEL #	CAPACITY	BOWL SIZE
84145	5 pounds	14" stainless steel bowl
84186	15 pounds	18" stainless steel bowl

 Stainless steel knives

 Knife and bowl rotation

 Removable knife, bowl & bowl cover

 Bowl cover interlock



84145

Peeler

Saving you time and effort.

Hobart offers 3 models of peelers, all with different capacities. The peelers work great for potatoes, beets and other root vegetables. Once the vegetable is put in peeler, they are washed with water and peeled using the removable silicone carbide abrasive disk.


Our peelers **save the operator time and effort** by doing the peeling and washing without damaging the product.




6430


Models and Features


MODEL #	CAPACITY
6115	15 pounds/30 potatoes
6430	30 pounds/60 potatoes
6460	50-60 pounds/100-120 potatoes


 Stainless steel housing & drive shaft

 Stainless steel knives

 Removable Lexan liner

 5 minute timer (single-phase only)

 Lock-in hopper cover to monitor product

 Bowl cover thermal overload protection with manual reset

Salad Dryers






Gently saving you money.

Hobart salad dryers help remove excess water, dirt and organisms that can cause spoilage in leafy greens. This not only **extends the shelf life** by up to three days and increase volume of portions, but it also can **reduce salad dressing cost** by as much as 15 percent. Less water, less dressing needed!

Operators can dry up to 16 heads of lettuce or 18 pounds of bagged lettuce at one time, making this a **quick and easy step** in the preparation process.

Models and Features

MODEL #	HOUSING
SDPS	Stainless Steel
SDPE	Polyethylene

-  1/4 HP motor
-  5 minute top-mounted timer
-  Easy load spin basket
-  Drains into floor drain or container
-  Thermal Overload Protection



SDPS



Before

Greens are weighed down, wet and soggy



After

Greens are dry, fresh and flushy

Vertical Cutter Mixer

Cut, mix, chop – all in one machine.

The vertical cutter mixer is essentially a very large bowl style food processor. This is a very **versatile** machine as it can mix, cut and chop. There are several things operators can make with this such as sauces, coleslaw and even dough!








It's 5 HP motor allows for a large amount of food to be **processed quickly**. Because of this, the tilting feature is also very useful as operators can simply tilt and empty their finished product.

With the 45-quart capacity, the HCM450 is **ideal for large operations**.



HCM450

Features

-  5 HP motor, 45-quarts
-  Polypropylene strainer basket
-  Built in scraper
-  5 minute timer
-  Tilting capability
-  Clear, pour-through lid
-  Bowl cover interlock



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ITW FOOD EQUIPMENT GROUP