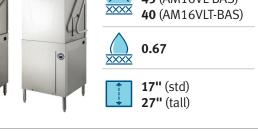
DISHMACHINES



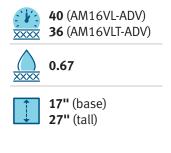
FOOD PREPARATION







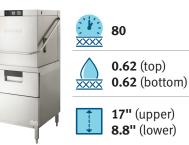














Up to 30% More Capacity

MODELS: HL200 HL662 HL800 HL300 HL1400 HL400

HL600

FEATURES: 🏠

- PLUS system with Variable Frequency Drive, overload protection and stronger shaft strength
- Quick release agitators
- Swing out bowl & removable bowl guard
- SmartTimer with 4 mixing speeds

HEAVY-DUTY SLICERS

Performance and Cleanability

MODELS:

HS6 / HS6N HS8 / HS8N HS9 / HS9N HS7 / HS7N

FEATURES: 🏠

- 13" CleanCut™ Knife with Cobalt Alloy edge
- Top-mounted Borazon Stone sharpening system
- Patented removable knife
- Exclusive tilt and removable carriage



AM16-ASR/AM16T-ASR 🔮 🛅



UNDERCOUNTERS

LXeH/LXeC 🔮 🔮

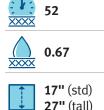


32 (high temp)

34 (low temp)

48 (w/2L Rack)

0.74





XXXX

LXeR advansus 🤼 🛣





30 (light)

24 (normal)

48 (w/2L Rack)

13 (heavy)





202

0.62 (44" machine)

FOOD PROCESSORS

Precision Vegetable Prep





MODELS.		
HALF MOON HOPPER	FULL MOON HOPPER	HIGH PRODUCTION, FLOOR MODEL
FP100	FP150	FP400i
	FP250	
	FP350	

FEATURES:

- Continuous feed for cutting, shredding, slicing, and dicing
- Optimum 420 RPM cutting tool speed
- Ergonomic 50° design
- · Large, easy to remove feed hopper

OTHER FOOD PREP EQUIPMENT

Food Cutters



MODELS: 84145 - 15" 84186 - 18"

- Two sizes to meet many needs
- Recreate today's leftovers into tomorrow's menu

Salad Dryers

0.62 **19.5"** (std) 17"

RACK CONVEYOR

CLeN Base 🔮 🔮 🥸 (optional)

XXXX

GLASSWASHERS







KEY

XXXX

Racks

Gallons

per hour per rack opening Temp Temp (inches)

All Hobart Dishwashers shown are ENERGY STAR® certified, except AMTL.

High Low Ventless ASR DWER

Cutter Mixer



- 45 qt. capacity
- 2 blade cut/mix knife and knead/mix attachment included



SDPE **SDPS**

- Dry up to a case of lettuce, 16 heads, in minutes
- Reduce salad dressing use

☆ Hobart Exclusives