

DISHMACHINES

DOOR TYPE

CDH 



 51 |  0.73 |  18"

CDL 



 51 |  0.86 |  18"

UNDERCOUNTERS

CUH 



 24 |  0.84 |  14.46"

CUL 



 24 |  0.84 |  14.46"

KEY



Racks per hour



Gallons per rack



Door opening (inches)



High Temp



Low Temp

centerline
by **HOBART**

QUALITY, SIMPLICITY & RELIABILITY MEET AFFORDABILITY

When it comes to commercial food equipment usage and performance capabilities, the needs of foodservice professionals vary based on menu, application and service volume.

Centerline™ by Hobart is a line of simple, affordable food preparation and dishwashing equipment for operations that demand quality and reliable performance without the need for advanced technology features or extreme-volume, continuous run-time requirements.



FOOD PREPARATION

STANDARD HEAVY-DUTY 20-QUART MIXER



HMM20

FEATURES:

- 3 mixing speeds
- 1/2 HP motor
- All-gear transmission
- GearSafe™ system
- Triple interlock system
- Digital timer with Last Time Remind



STANDARD HEAVY-DUTY SLICERS



EDGE10 – 10" knife



EDGE12 – 12" knife



EDGE13 – 13" knife



EDGE13A – 13" knife



EDGE14 – 14" knife

FEATURES:

- Removable, top-mounted ceramic simultaneous sharpener
- Chrome-plated carbon steel knife
- Anodized base
- Removable meat grip assembly
- Removable carriage
- 1/3 – 1/2 HP motor
- Manual and automatic options
- 10, 12, 13, and 14" knife options