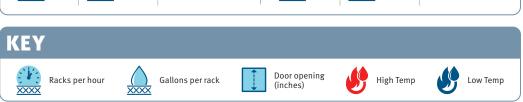
DISHMACHINES







CENTER INE

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



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" knij

EDGE13 – 13" knife



DGF13A – 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