

Real Food for Real Kids

The Equipment You Need to Make Fresh Foods Easy

Serving fresh and nutritious food to your students just got easier. Save time and focus on what matters most with durable, easy-to-use food prep equipment from Hobart.

Mixers

Mixers give kitchens the ability to make mashed potatoes, muffins, cookies, sauces, breads and more from scratch.

Hobart offers two mixer lines to meet the needs of any K-12 kitchen – Legacy+[®] Maximum Heavy-Duty Mixers and the Centerline[™] by Hobart Standard Heavy-Duty Mixers.

Centerline Mixers

than four hours per day

Legacy+ Mixers

- The industry's only maximum heavy-duty mixers for **continuous back-to-back mixing**
- Exclusive VFD*advantage* drives the right amount of power into the bowl for superior mixing consistency
- 12 to 140 quart capacities available





Perfect for kitchens that use a mixer

for multiple applications and for less

• All-gear transmission is more reliable

compared to belts, and GearSafe[™]

protects the mixer if the speed is

Food Processors

Commercial food processors can process many pounds of food in minutes with minimal prep work, giving operators time to focus on other food prep tasks and reducing dependency on prepackaged produce, which can be subject to supply issues.

Get consistent cuts every single time, and faster, compared to cutting produce by hand.

Hobart offers continuous-feed and bowl style food processors.

Continuous-Feed Food Processors

- Slice, dice, shred and grate large volumes of ingredients
- Exclusive de-coring screw on full hopper models deflects product away from the plate hub for complete processing
- 11 pounds per minute up to 132 pounds per minute capacities available



Bowl Style Food Processors

Food Preparation

- Chop, mince, mix and emulsify ingredients
- Exclusive COOLCUTTER[™] knives uses two stainless steel turning knives to force product into two stainless steel cutting knives for faster processing
- 4 and 6 quart capacities available



Slicers

Slicers are a staple in K-12 kitchens, helping prepare meats, cheeses, and vegetables for school lunches.

Hobart offers two slicer lines – HS Series Heavy-Duty Slicers and Centerline[™] by Hobart EDGE Standard-Duty Slicers.

HS Series Slicers

- Centerline FDGF Slicers
- Patented single hand knife removal tool is dishwasher safe and allows for thorough cleaning and sanitizing of the entire slicer
- Get razor thin slicing performance all day long thanks to the 13" CleanCut[™] stainless steel knife with cobalt edge
- Two manual and two automatic models available



• Chrome-plated carbon steel knife is

- perfect for slicing up to four hours per day
- Removable carriage, knife cover and sharpener make cleanup a breeze
- Manual models available with 10", 12", 13" and 14" knives
- Automatic model available with 13" knife



Hobart Ownership Benefits



Performance

Hobart equipment is built to exceed expectations. It's why so many culinary professionals won't settle for anything else.



Thoughtful designs make Hobart equipment easier to clean - so operators can spend more time creating.

Specialty Products

Hobart also offers a variety of specialty food prep equipment to help you save time and increase your menu offerings.

- **Food Cutters** are one of the most versatile pieces of equipment Hobart has to offer. Common applications include chopping meat and making dips and spreads. - 14" and 18" bowls available
- The HCM450 Vertical Cutter Mixer cuts, mixes and chops all in one machine to prepare everything from sauces and coleslaw to doughs.
- Hobart Salad Dryers remove excess water, dirt and organisms to extend the shelf life of leafy greens by up to three days.
 - Polyethylene and Stainless Steel models available





Hobart equipment is engineered to work the way people do. Uncomplicated, intuitive operation helps produce great results.

Operator Assurance

Multiple systems in Hobart equipment help protect operators from accidents and injuries.



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