

Save Time and Increase Versatility with the Centerline™ by Hobart

## CCH32 & CCH34 COMBINATION FOOD PROCESSORS

Able to operate in both bowl-style and continuous-feed styles, they allow you to chop, mince, mix, emulsify, slice, shred, grate and even dice all in one machine!

SureSense™ Speed Control technology identifies which head is installed and automatically adjusts to the correct speed for optimal results, and a double interlock switch prevents operation if the pusher plate swings away or if the feed cylinder is removed.

### ► Bowl-Style Operation

- 3.2 quart stainless steel bowl
- Pulse function for precise operator control
- 1450 RPM processing on the CCH32
- 1450 and 2650 RPM processing on the CCH34
- Patented integral multi-function wiper system guides products into the knives faster

### ► Continuous-Feed Operation

- Process produce at 500 RPM with the CCH32
- Process produce at 500 or 800 RPM's with the CCH34
- Process harder vegetables, including potatoes and carrots, at 800 RPM on the CCH34
- Dice vegetables on the CCH34 ONLY
- Production capacity is 80 portions/day at 4.4 pounds/minute



### CUTTING TOOL PACKAGES

**CCH32-1A with 2-Plate Package** –  
5/32" slicing plate and 5/32" shredder plate

**CCH34-1A with 4-Plate Package** –  
5/32" slicing plate, 5/32" shredder plate,  
3/8" slicing plate, 3/8" dicing grid

*Want additional plates?  
See the cutting tools chart on page 2.*

		CUTTING TOOLS			
		CCH32	CCH34		
<b>SLICER</b>	<ul style="list-style-type: none"> <li>Slices firm and soft products, including root vegetables, bell peppers, onions, leeks, cucumbers, tomatoes, apples, citrus fruit, bananas and mushrooms.</li> <li>Shreds lettuce and cabbage.</li> <li>Dices in combination with a suitable dicing grid. <b>FOR CCH34 ONLY.</b></li> <li>“SS” indicates stainless steel.</li> </ul>		1/32" (1 mm)	SLICE-1/32-SS	
			1/16" (1.5 mm)	SLICE-1/16-SS	
			1/8" (3 mm)	SLICE-1/8-SS	
			5/32" (4 mm)	SLICE-5/32-SS	
			7/32" (6 mm)	SLICE-7/32-SS	
			5/16" (8 mm)	SLICE-5/16-SS	
			3/8" (10 mm)	SLICE-3/8-SS	
<b>CRIMPING SLICER</b>	<ul style="list-style-type: none"> <li>For ripple-slicing beets, cucumbers, carrots, etc.</li> <li>Stainless steel.</li> </ul>		5/32" (4 mm)	SLICER-5/32CR-SS	
<b>SOFT SLICER</b>	<ul style="list-style-type: none"> <li>Slices soft products.</li> <li>Dices in combination with a suitable dicing grid. <b>FOR CCH34 ONLY.</b></li> </ul>		5/16" (8 mm)	SFTSLICE-5/16	
			3/8" (10 mm)	SFTSLICE-3/8	
			1/2" (12 mm)	SFTSLICE-1/2	
			5/8" (15 mm)	SFTSLICE-5/8	
<b>JULIENNE CUTTER</b>	<ul style="list-style-type: none"> <li>Juliennes potatoes for French fries.</li> <li>Juliennes carrots, cucumbers, etc.</li> <li>“SS” indicates stainless steel.</li> </ul>		5/64" (2 mm)	JUL-5/64-SS	
			5/32" (4 mm)	JUL-5/32-SS	
			5/16" (8 mm)	JUL-5/16-SS	
<b>GRATER</b>	<ul style="list-style-type: none"> <li>Grates carrots, cabbage, hard cheese, nuts, almonds, dry bread, etc.</li> </ul>			GRATE-FINE	
				GRATE-CHEESE	
<b>SHREDDER</b>	<ul style="list-style-type: none"> <li>Shreds carrots, cabbage, cheese, etc.</li> </ul>		1/16" (1.5 mm)	SHRED-1/16	
			5/64" (2.5 mm)	SHRED-5/64	
			1/8" (3 mm)	SHRED-1/8	
			3/16" (5 mm)	SHRED-3/16	
			7/32" (6 mm)	SHRED-7/32	
			5/16" (8 mm)	SHRED-5/16	
			3/8" (10 mm)	SHRED-3/8	
<b>DICING GRID</b> <i>For CCH34 only</i>	<ul style="list-style-type: none"> <li>In combination with a suitable slicer, dices vegetables and fruit, including potatoes, cabbage, carrots, cucumbers, apples, tomatoes, onions, etc.</li> <li>Must include a slicing plate. Select from above. For perfectly square cubes, select same size slicing plate and dicing grid.</li> </ul>		7/32" (6 mm) Use with 3 mm – 6 mm slicing plate	Not Available	DICEGRD-7/32
			5/16" (8 mm) Use with 3 mm – 6 mm slicing plate or 8 mm soft slicing plate	Not Available	DICEGRD-5/16
			3/8" (10 mm) Use with 3 mm – 10 mm slicing plate or 10 mm soft slicing plate	Not Available	DICEGRD-3/8
			1/2" (12 mm) Use with 3 mm – 12 mm slicing plate or 10 mm soft slicing plate	Not Available	DICEGRD-1/2
			1/2" – Low (12 mm) Use with 12 mm soft slicing plate	Not Available	DICEGRD-1/2L
			5/8" (15 mm) Use with 3 mm – 10 mm slicing plate or 10 mm soft slicing plate	Not Available	DICEGRD-5/8
5/8" – Low (15 mm) Use with 12 mm – 15 mm soft slicing plate		DICEGRD-5/8L			
<b>FRENCH FRY</b>	<ul style="list-style-type: none"> <li>Cuts white potatoes for French fries</li> </ul>		3/8" (10 mm)		FFRY-3/8



Slicer



Crimping Slicer



Soft Slicer



Julienne Cutter



Grater



Shredder



Dicing Grid



French Fry