



SOLID EQUIPMENT • SOUND ADVICE

Food Retail

Full Line Catalog

Solid Equipment Backed by Sound Advice

Our customers have spoken. Hobart recently asked you to rank the attributes valued most from food equipment manufacturers. The top responses revolved around quality. You told us, "Give me a product that is durable, reliable, easy to clean and safe to operate." And we have delivered.

For the past 100 years, the Hobart brand has been synonymous with solid equipment. This reputation of quality has been built on making our equipment better - the best materials, the best workmanship and a second-to-none warranty. That will never change.

Hobart's breadth of product line is like no other in the food industry. With our long history and deep understanding of how equipment choices impact your business, Hobart people bring another valuable resource for you to tap into: our knowledge. Our people work with thousands of customers around the world daily, creating new solutions to solve problems and addressing equipment challenges you may face. Tapping into that well of knowledge is a critical component of Hobart's service to customers. We view our leadership role in the food industry as twofold: providing solid equipment and offering sound advice.

This advice comes in many forms: how equipment can increase consistency, productivity and yield; what equipment best addresses food safety issues; what can an operation do to address labor concerns through equipment selection; equipment training, services needs, and the list goes on.

The bottom line for Hobart: help our customers' operations run more profitably by ensuring all of our resources - our products, our people and our service - are attuned and responsive to your individual needs. That's solid equipment and sound advice.

A broad wingspan of products.

Hobart offers a broad line of equipment to meet your needs. Our equipment offering includes cooking, preparation, refrigeration, weigh/wrap, bakery and warewashing. As a result, we can analyze your complete operation - from the back of the store to checkout - and help you specify what's best for your individual needs. In addition, we offer valuable advice such as how to create customer loyalty programs, methods to build meal solutions sales, we can even offer the talents of our executive chef to help you develop menu programs and display case ideas. You can quickly access more information about Hobart products, services and best practices at our Web site at hobartcorp.com.

Reliability built right in.

Hobart performance and product durability comes with aggressive analysis and testing of materials to ensure it's the best. We run one of the most advanced metallurgical facilities in the industry. Continual analysis of raw materials in both design and production supports the strength, durability and reliability of Hobart products. Every component of newly-designed equipment is put through extensive testing to determine life span

as well as the equipment's ability to respond to different stresses such as electricity surges and extreme temperatures.

Throughout the manufacturing process, every Hobart product undergoes a series of systematic online inspection checks to assure dependable and efficient operation. Reliable performance is the common denominator in every piece of equipment we build. And that means you count on Hobart, year after year.

New technology and innovation to benefit your business.

Advanced technology and new designs from Hobart ensure your investment in our equipment is a solid one. Our research and development efforts offer you equipment that answers the issues you have told us are most important to your operation: product consistency; ease of use, cleaning and training, state-of-the-art controls and long-life materials. Our continual research and development results in equipment that performs faster, more effectively and more economically for you.

Using our expertise to train employees.

Our Hobart experts can help you get your staff up and operating quickly on our equipment. We can install your new equipment or arrange to have it done, set it up, and then test it under operating conditions. In all cases we provide easy-to-follow training manuals and select equipment also comes with simple video instructions for future employee training. If you would like, we can arrange for operator training programs at your business sites or we will be glad to work with your training staff to help set up programs. We also offer exclusive Hobart expertise such as our deli/bakery experts to help you select menus as well as prepare and display your products.

Working with your engineering staff for best results.

We will work closely with your store engineer and designer to provide the latest information on new products, cost-saving analyses, and up-to-date specifications and performance data on all pertinent Hobart equipment. Our goal is to ensure your technical staff is familiar and comfortable with our products and services so that installation goes smoothly.

Hobart - Solid equipment. Sound advice.

Hobart has built its reputation with you, our customers, on the quality of our products and service over the past 100 years and take tremendous pride in the leadership role we have earned in the industry as a result. That solid foundation has built a wellspring of knowledge, ideas and expertise that we want to share with you to solve your business challenges and make you more competitive and profitable. We believe our goal of providing solid equipment and sound advice makes good business, and we look forward to serving you in the years ahead.



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service scales



AmeriScale



SP600



**SP1500
Shown with
Marquee Display**



**SP2-1500 Printer
Shown with
SP600S Scale**

MODEL NOS.	AmeriScale	SP600/SP600P	SP21500/SP1500
Scale Capacity	← 30 lbs. x .01 lbs. →		
Electrical	← 115/60/1 →		
Pricing Capability	← Multiple or Fraction →		
Printer	N/A	← Built-in →	
Operator Functions:			
Recall Function	98.99	X	X
By-Count Function	X	X	X
Miscellaneous Lookups	—	X	X
Forced Tare	—	X	X
Forced Price	—	—	—
Void Last Transaction	—	X	X
Date Entry	X	X	X
Preset Keys	30	← 52 Speed Key →	
Electronic Library Search	—	—	—
Tare Recall Function	X	X	X
Tare Batching	X	—	—
Ounce Converter	X	—	—
Shelf Life Recall	—	X	X
By-Count Recall	—	X	X
Prepack Mode	X	X	X
Rezero Scale	X	X	X
Battery Backup Memory	—	← 100 Hrs. →	
Memory Capacity 1500 Items Standard	30	X	X
Expandable Memory	—	← 3700 PLU's →	
Options of Programming Memory	Manually	Keyboard, Disk, Scale Communications	
Supervisor Function Codes	—	File, Price Update; Production Totals and File Listing, Clear Totals, Miscellaneous. Define Speed Keys, Prints Speed Keys Overlay.	
Production Totals Stored in Memory	—	No. of Packages to 999 No. of Lbs. to 999999.99 No. of Dollars to 999999.99	
Totals Stored	—	Production, Class, Price Change, Void, Grand	

service scales *(continued)*

MODEL NOS.	AmeriScale	SP600/SP600P	SP21500/SP1500
Graphical User Interface	—	—	—
Front Load Label Cassette	—	—	—
Wide Label Stock (2.25)	—	X	X
Narrow Label Stock (1.5)	—	—	—
(7) Position Tilt Display	—	—	—
Built-in Qwerty Keyboard	—	—	—
Available Label Options	—	8	8
Linerless Label Option	—	—	X
Primary Label Formats	—	X	X
Secondary Label Formats	—	—	—
Landscaped Label Formats	—	—	—
FDA Nutritional Formats	—	2	2
Date Line Options	—	16	16
Print Graphics	—	—	—
Built-In Customer Display	—	—	—
Elevated Customer Display	X	X	X
Marquee Display	—	—	16 Characters
Display Tare 0.00	—	—	—
Seafood Platter	—	X	X
Candy Scoop	X	X	X
Expandable Ram Memory	—	256K - 2MB	256K - 2MB
ScaleMaster Communication	—	X	X
Handwrap Station	—	X	X
10BaseT, TCP/IP, Ethernet Comm. Ready	—	—	—
Wireless TCP/IP Communication Ready	—	—	—
Dual Price Frequent Shopper Label Formats	—	—	—
Dual Price Advertising Label Formats	—	—	—
Support Frequent Shopper Method by PLU	—	—	—
Tare on a By-Count Item	—	—	—
Floating Vendor-Itemized Receipt	—	—	—
Control EAS Security Labeler	—	—	—
Remote Network Management - Scale Configuration	—	—	—
Hobart Hot Food Case Post Assembly	—	—	—
Self Service	—	—	—
Hanging Scale	—	—	—
Simplified Keyboard	—	—	—
EAN13 Numbering System	—	X	—



STANDARD FEATURES:

- 30 lb. x .01 graduations.
- Full capacity tare.
- 115 Volt, 60 Hz, Single Phase, 1.25 Amps, 150 Watts.
- Dual price frequent shopper labeling.
- NSF approved.
- Lowest profile of any comparable scale on the market – 5¼" high.

- ATM style console with LCD graphics display.
- Flashkeys.
- Graphics capability.
- Retailer defined security.
- Easy cassette label loading system.
- Large label roll capacity.
- Custom label sizes and formats available from 1.75" to 10" length.

Memory

- Basic memory capacity ½ MB RAM standard (approximately 4,000 PLUs with basic item information).
- Expandable memory up to 4.5 MB Ram in 2 MB increments.

Programmability

- Manual entry with keypad or attached keyboard.
- Network via serial, TCP/IP, or wireless communications.
- Disk backup and restore.

Options:

- Narrow cassette.
- Linerless labels.

quantum hanging scale

NEW FEATURES:

- Designed to be mounted via mobile-track mount or fixed position.
- Ideal for seafood, produce and departments where space is at a premium.
- Simplified keypad.
- Includes all standard Quantum features and expandability.

STANDARD FEATURES:

- 30 lb. x .01 graduations.
- Full capacity tare.
- 115 Volt, 60 Hz, Single Phase, 1.25 Amps, 150 Watts.
- Dual price frequent shopper labeling.
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Memory

- Basic memory capacity ½ MB RAM standard (approximately 4,000 PLUs with basic item information).
- Expandable memory up to 4.5 MB Ram in 2 MB increments.

Programmability

- Manual entry with keypad or attached keyboard.
- Network via serial, TCP/IP, or wireless communications.
- Disk backup and restore.

(Note: Installation of the mounting hardware and electrical service is customer's responsibility).



**Quantum Hanging Scale
with Arm & Pan**



Quantum Hanging Scale

quantum self service



NEW FEATURES:

- The consumer weighs, labels and prices their product in the department at the scale.
- Easy to read keypad.
- Telephone keypad format.
- Smooth keyboard stands up to cleaning and sanitizing.

STANDARD FEATURES:

- 30 lb. x .01 graduations.
- Full capacity tare.
- 115 Volt, 60 Hz, Single Phase, 1.25 Amps, 150 Watts.
- Dual price frequent shopper labeling.
- NSF approved.
- Lowest profile of any comparable scale on the market – 5¼" high.
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Memory

- Basic memory capacity ½ MB RAM standard (approximately 4,000 PLUs with basic item information).
- Expandable memory up to 4.5 MB Ram in 2 MB increments.

Programmability





- Manual entry with keypad or attached keyboard.
- Network via serial, TCP/IP, or wireless communications.
- Disk backup and restore.

Options:

- Elevated keypad.
- Narrow cassette.
- Linerless labels.

scales

OP/Overall Product

 PR30-1	Hanging Dial Scale with dual face charts allows scale to be read from both sides. Full temperature compensating mechanism assures stability in environment changes. Two automatic dampers reduce indicator oscillation. Total capacity 30 lbs. Chrome finish head. PR30 stainless steel removable pan is 18½" in diameter. Entire unit is 41⅛" high. Shipping wt. 26 lbs.	PR30-1	Chart 30 Lb. x ½ Oz.
		PR30-2	Chart 30 Lb. x .05 Lb.
 PR309	PR309-Stainless steel removable pan is 13" in diameter. Entire unit is 37¾" high.	PR309-1	Chart 30 Lb. x 1 Oz.
CLASS III Legal for Trade  HOB15-1	Light to medium duty receiving scale, with fast operating dial tare knob located conveniently on top. 16" column height offers unobstructed view of indicator over items. Gray baked enamel finish 13¾" x 19" stainless steel platform. Model 8280 Portable Wheeled Stand, 19" wide, 31⅞" long; 26" high. Square steel tubing chrome finished for maximum rust prevention. Shipping wt. 95 lbs.	HOB15-1	100 Pound Capacity (100 Lb. x 2 Oz.)
		HOB15-2	200 Pound Capacity (200 Lb. x 4 Oz.)
		HOB15-3	50 Pound Capacity (50 Lb. x 1 Oz.)
		HOB15-4	25 kg. Capacity (25 kg. x 50g)
		HOB15-5	50 kg. Capacity (50 kg. x 100 g)
		OPTIONAL ACCESSORY	
CLASS III Legal for Trade  HBR300	Digital – Bench/Receiving Scale. Battery power supply. Low battery indicator. Check weighing.	HBR300-1	300 Pound Capacity (300 Lb. x .10 Lb.)
		OPTIONAL ACCESSORIES	
		HBR300-STAND	
		HBR300-LEGS	

prepack weighing system



Stand-Alone



Hand Wrap Station HWS



UWS

MODEL NOS.	ULTIMA PREPACK SCALE SYSTEM
Scale Capacity	30 or 50 lbs. x .01 lbs.
Electrical	115/60/1
Components	Scale: SN, CS or SA Control Panel: C1, C2, C3 or C4 Printer: Ultima - P1, P2 or Quantum P-1
Control Panel	6.5" Diagonal Graphic Display w/Sealed Flush Touch Tone Keyboard
Special Operator Functions: Preset Data Verification	Remote and Dual Capability X
Recall Function	X
Repeat Function	X
Reweigh Function	X
Total Types	8 Types
CONTROLLER: Battery Backup	Memory Up To 100 Hours
Memory Capacity	512K or 2MB Expandable to 12MB 4,000 or 16,000 PLU
Options for Programming Memory	Manual – Disk – ScaleMaster
Production Totals Stored in Memory	Number of Packages, Pounds, Dollars and Runs
Totals Grouped and Stored in Memory	Production, 7 Other Types, Price Change, Operator, Grand, Class, Hourly
Supervisor Function Codes	Change Product, Totals, Reports, Restore, Scale Setup & Miscellaneous
PRINTER:	Thermal Labels Inkless, Smearproof, Pressure Sensitive and Tamperproof
Speed	60 3-inch labels per minute
Printing Options:	7 label sizes (4 narrow widths – 1.5", 3 wide widths – 2.25") 1.5" wide x 1.0; 1.5; 2.0; 3.0 2.25" wide x 1.75; 2.375; 3.0
OPTIONAL EQUIPMENT:	Post & bracket, Disk Recorder, Programmed Item File, Additional Memory
Shipping Weight	Scale 6.7; Printer 29.7; 30 Speed Key Panel 5.4; 102 Speed Key Panel 6.6

UWS automatic wrapping system

Listed by UL

NEW FEATURES:

Smaller Compact Size – Requires less floor space than other automatic wrapping systems.

Packaging Rate – 28 packages per minute/1680 per hour.

Easier to Clean – Sealer belt can now be raised for easier access to gripper. Stainless steel panels along intake and elevator to prevent product from getting inside the wrapper. Longer cleanout tray to prevent product from falling to the floor.

Easy to Operate – The wrapper and scale system is controlled from the Ultima keyboard. All operational information as well as any error messages are displayed on one screen. Operator can change to the next PLU faster.

STANDARD FEATURES:

Fully Automatic System – No operator adjustment when changing from one package size to another.

Package Size Range – Small 1S tray (5" x 5") up to 10" x 15" which includes the 7S tray and the 25S tray.

Film Savings – Uses 30 to 50 percent less film than conventional handwrapping.

DIMENSIONS: 65" long x 35½" wide.

ELECTRICAL: 120/208-240 (4 wire - 2 hot lines, neutral & ground) 60 cycle, 1 phase, 20 amps.

FILM ROLL DIMENSIONS: Roll width range 14"-15" for narrow and 18"-19" for wide, maximum (OD) 9½", roll core diameter (ID) 3".

SHIPPING WEIGHT: Approximately 1,600 lbs.



UWS

wrapper – semi-automatic

STANDARD FEATURES:

- Semi-Automatic – wraps and weighs automatically. Operator applies label. Wraps and weighs up to 22 packages per minute.
- Automatic Film Selection – no operator adjustments.
- UltraFlex Stretch Principle – uniform stretch.
- Control Panel Display (LCD) – easy to follow operator prompts to guide the user.
- Package Sizes – 1S through 10 x 14 Family Pak Tray.
- Film Width – Maximum of 19 inches – Minimum of 14 inches.
- Programmable Automatic Shutdown – shuts down after 6 idle cycles – prolongs machine life.
- Casters – Roll into place and level with legs.
- Clean-Out Tray – Helps prevent meat particles from falling on floor – improves sanitation.
- Emergency shut-down switch and stop switch.
- Interlocks – automatically prompts the operator and prevents machine from operating when covers are removed or opened.

ELECTRICAL:

120/208-240 (3 wire) 60/1, 10 amps. Drive Motor ½ H.P.

DIMENSIONS:

62" long x 31¾" x 50¾" high. Height at package intake 35½".

FILM ROLL DIMENSIONS:

Roll width range 14" to 19". Maximum (O.D.) 9½".
Roll core diameter (I.D.) 3".



FASTPAK

PACKAGE SIZE:

Length – 5" to 14¼"; Width, 3" to 10¼".
Height – Up to 5" pyramidal shaped.

SHIPPING WEIGHT:

1,400 lbs.

indexer-label applier

Listed by UL



ILAS Ultima

FEATURES:

- Stainless steel exterior panels, liberal use of stainless steel and aluminum in internal parts for ease of cleaning.
- Uniform corner placement of label for uniform regimented display case.
- Power take-off for Hobart belt sealer and conveyors.
- Built-in electric outlets for accessory Hobart equipment.
- Enclosed moving parts for operator safety.
- Built-in platter rest for operator convenience.

MOTOR: 1/3 H.P., 120/60/1, 7.8 Amps, including electrical outlets for 5000TE Scale system.

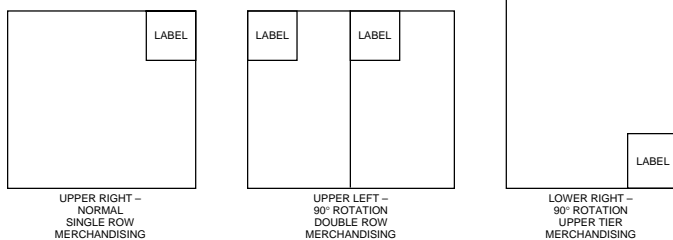
DIMENSIONS: Length: 60" w/o discharge roller or RB rotary bin. Width: Front to back 26". Height: Adjustable 45½" to 49½".

SHIPPING WEIGHT: 695 lbs.

OPTIONAL ACCESSORIES:

224A Infeed Roller Conveyor: Mounts to intake end of ILA. 21" long, 11½" wide.

Swivel Wand: The new ILA with swivel wand allows the operator to select one of three different label positions. The customer can now have optional methods of merchandising product without the additional cost of labor to hand place the label on the package. The swivel wand makes it easy to position product in the display case for maximum visual appeal. Better visibility increases sales and reduces handling of the product that shortens shelf life.



- Left-to-right or right-to-left operation.
- Automatic indexing with repeat fixed weight labeling.
- Easy access service panels to speed up servicing, lubrication or maintenance.
- Upper platter for hand-weighing application.
- Scale totals integrity – avoid totals for non-applied labels.
- Automatic start and time delay shutoff.

OPTIONAL EQUIPMENT:



FM PLATTER STAND:

Shelf area 15" wide, 24" long. Stainless steel. Swivels full 360° to any desired position. Shelf support column adjustable for 30" to 44" shelf height. Tripod base, steel 20" to 24". Shipping weight, 85 lbs.

CLA semi-automatic system

STANDARD FEATURES:

Compact Size – Requires less floor space, smaller than conventional semi-automatic systems.

Package Size Range – Small 1S tray (5" x 5") up to 12" x 16".

Increases Productivity – Typical operator can average 14 packages per minute and a second wrap station can be added.

Film Savings – Wrap station can hold up to 3 sizes of film, film brake on wrap station assists in stretching of film.

Conveyor Scale – Scale can be used for manual weighing of prepackaged product, weighs up to 30 lb. x .01 increments.

4 Position Swivel Wand – Label can be rotated in all 4 directions for merchandising packages in the meat case, automatically controlled by the Ultima Scale System.

Positive Label Application – Label is held in position during the transfer from the printer to the package.

Left to Right or Right to Left Configurations – Operator has ease of access in either configuration.

Open Design – Operator has full view of the meat packages.

Improved Sanitation – Catch all drawer built into the label applicator.

Storage Compartment – Storage area for up to 3 spare printer cartridges or other miscellaneous supplies.



SPECIFICATIONS:

Listed by Underwriters Laboratories Inc.

DIMENSIONS: System: 8'11" x 2'6". CLA: 22" long x 24 $\frac{3}{8}$ " wide x 65 $\frac{1}{4}$ " high.

ELECTRICAL: CLA: 120/208-240 (3 wire)/60/1 14.5/8.0 amps.

SHIPPING WEIGHT: CLA – approximately 300 lbs.

film/labels






FILM/LABELS

Get all your weigh/wrap equipment and supplies from the quality source — Hobart — Scales, Weigh/Wrap systems, ScaleMaster, Film and Labels.

You can depend upon Hobart quality. Single-source reliability keeps you running right, superior delivery keeps you current. Call your Hobart representative today and explain your needs.

wrap stations

<p>For use with wrapper.</p>  <p>W3-2</p>	<p>Free-Standing Shown with optional 55A shelves.</p>  <p>W3-2C</p>		<p>Requires a scale for free-standing unit.</p>  <p>HWS-4</p>
MODEL NOS.	W3-2	W3-2C	HWS-4
Usage	Semi-Automatic	Free-Standing	Free-Standing
Frame	← Aluminum →		Stainless Steel
Wrapping Surface	← Stainless Steel →		Stainless Steel
Sealing Element	6" x 15" Optional Hotplate	8" x 15" Hotplate	6" x 14" Hotplate
Cutting Element	← Low Temp. Heated Calrod →		Low Temp. Stainless Steel Heated Rod
Dimensions W x L	25" x 12½" Without Shelves	22½" x 26" Without Shelves	53" x 30" Includes Shelves 22" Wide Without Shelves
Height	← 37" to 39½" →		37¼"
Capacity	3 Rolls 8" to 18" – 3" Core Plug, Maximum OD 9½"		2 Rolls, Maximum OD 3" Core Plug, 8" to 20" Wide
Electrical	← 120/60/1 →		
	1 Amp	8.5 Amp	8.5 Amp
Shipping Weight	50 lbs.	60 lbs.	90 lbs.

OPTIONAL EQUIPMENT FOR W3-2 AND W3-2C ONLY:

55A Platter Shelf – 22" long, 14" wide. Stainless steel shelf, aluminum mounting brackets. W3-2 Wrap Station only. Shipping weight 10 lbs.

69A Platter Shelf – 14¼ x 24½". Shelf and brackets stainless steel. W3-2C Wrap Station only. Shipping weight 10 lbs.

rotary bin

MODEL NOS.	RBG-C*
Finish-Bin	Aluminum
Spindle	Stainless Steel
Dimension	27" Diameter x 9" Deep
Height	28 $\frac{7}{8}$ " to 37 $\frac{1}{2}$ "
Electrical	N/A
Motor	N/A
Shipping Weight	65 lbs.
	An optional bin choice. Angled to rotate, heaviest side down, by gravity. Equipped with hard rubber casters on self lubricating bearings.



RBG-C

sealer belt



OPTIONAL EQUIPMENT:

51A Sealer Legs – Shipping weight 10 lbs.

52A Sealer Supports – Shipping weight 8 lbs.

61A Conveyor Support Bracket – Used to connect a sealer or conveyor belt to an ILA or 180 Conveyor.

MODEL NOS.	SP
Use with System	1A, 2A, 5A, 5AP, 10A, 10AP, 11AP, 16A
Overall Dimension	42" L x 16 $\frac{5}{8}$ " W x 3 $\frac{1}{8}$ " D (9" Deep at Motor)
Height: Intake	35 $\frac{1}{2}$ " to 38"
Discharge	—
Sealer Belt	12" Wide 330" Per Minute Motor Driven
Electrical	208-240/60/3 3 Wire 6.5 Amp
Shipping Weight	75 lbs.

NOTE: Requires 51A Sealer legs or 52A Sealer support.

belt conveyor

CB-0606 Loaf Conveyor: Heavy steel inverted U-Channel conveyor bed with sanitary plated finish. Legs of conveyor are easily adjustable for just the right height. Crowned belt pulleys. Belt tension is automatically maintained. Belt Speed 58 fpm. Motor is fractional. H.P., 120/60/1, 15 amp. Height adjustable from 13 $\frac{1}{2}$ " to 15 $\frac{1}{2}$ " at low end, 33" to 41" at high end. Shipping weight 175 lbs.



straight roller conveyors



MODEL NOS.	CR1404	CR1408
Finish:	Steel	
Frame	Baked Epoxy	
Brackets/Legs	¾" Aluminum on 1" Centers	
Rollers		
Overall Dimensions	48" L x 14" W x 1½" D	90" L x 14" W x 1½" D
Shipping Weight	67 lbs.	83 lbs.
	For special applications, usually for package accumulation attached to the ILA or as an extension of CB-1105, 1108 or 1112 motorized belt conveyors.	

vacuum packaging equipment



HT120

HT120G


HT190G

H190G

H210G/2

MODEL NOS. FEATURES	HT120 Table Top	HT120G Table Top	HT190G Table Top	H190G Floor Model	H210G/2 Dual Chamber Floor Model
Chamber Size	18⅞" x 18⅛" x 7"	18⅞" x 18⅛" x 7"	22" x 19¾" x 7"	22" x 19¾" x 7"	2 of 18⅞" x 21⅝" x 7"
Gas Flush	N/A	Standard	Standard	Standard	Standard
Vacuum Pump	21 CBM/HR	21 CBM/HR	21 CBM/HR	40 CBM/HR	40 CBM/HR
Electrical	120V 60 Hz 15 AMPS	120V 60 Hz 15 AMPS	120V 60 Hz 20 AMPS	220V 60 Hz 3 P 15 A	220V 60 Hz 3 P 15 A
Seal Bar	1 of 17¾"	1 of 17¾"	2 of 19¼"	2 of 19¼"	2 of 17¾" x Per Chamber
Twin Seal	Single Seal Rod	Standard	Standard	Standard	Standard
Film Cut-Off	Cut-Off Rod	Knife	Knife	Knife	Knife
Program Control	Electronic	Electronic	Electronic	Electronic	Electronic
Soft Ventilation	N/A	Standard	Standard	Standard	N/A
Vacuum Stop	N/A	Standard	Standard	Standard	N/A
Full-View Lid	Transparent	Transparent	Transparent	Transparent	Transparent
Lid Clamp	Standard	Standard	Standard	Standard	Standard

curved roller conveyors

		
MODEL NOS.	90P Power Curve (90°)	180P Power Curve (180°)
Finish: Frame	Stainless Steel/Aluminum	
Legs	Stainless Steel	
Side Panels	Stainless Steel	
Rollers	14 ³ / ₁₆ " Long, Stainless Steel Shaft, Nylon Rollers, Turning Radius to Center 14 ³ / ₄ "	
Height	33 ¹ / ₂ " to 34 ³ / ₈ " Adjustable	
Electrical	115/60/1	
H.P.	1/25 H.P.	
Amp	.47 Amp	
Overall Dimension	N/A	
Optional Equipment	06GS 6" Straight Gravity Conveyor 12GS 12" Straight Gravity Conveyor 24GS 24" Straight Gravity Conveyor Connects Two 90P Conveyors	180P Caster Hinge Kit Allows 180P to Swing Away From ESW to Facilitate Film Changing



24GS: Gravity straight conveyor. Attaches between two 90P's for wide U configurations. Leg extensions are included for gravity height differential. Width 12¹/₂", Height 2³/₄", Length 24". Includes mounting brackets. Rollers are 11" long, aluminum with ball bearings and aluminum shaft.

12GS: Same as 24GS, except length is 12" (not illustrated).

06GS: Gravity straight conveyor. Attaches between two 90P's for U configurations. Width 12", height 2³/₁₆", length 6". Includes mounting brackets. Rollers are 11" long, aluminum with ball bearings and aluminum shaft.

HRT ROLLER TABLE

Compact designed roller discharge table:

- 3 foot work table with 2 foot adjustable input conveyor.
- Sixty inches of total package accumulation on conveyor.
- 14 ga. 304 stainless steel finish.
- Meat tray storage underneath.
- Available left-to-right or right-to-left configuration.

series Q reach-in – pass through

medium temperature refrigerators

frozen food storage

hot food storage

Listed by UL and NSF



ONE SECTION



TWO SECTION



THREE SECTION

BASIC MODEL NO's. See ordering information for model designations Page 24.*	MEDIUM TEMPERATURE			FROZEN FOOD STORAGE			HOT-FOOD CABINETS		
	Q-1	Q-2	Q-3	QF-1	QF-2	QF-3	QH-1	QH-2	QH-3
STANDARD MECHANICAL REQUIREMENTS									
Motor Compressor	¼ H.P.	½ H.P.	½ H.P.	½ H.P.	¾ H.P.	1 H.P.			
BTU Rating	2200 BTU 2600 BTU 2600 BTU (at 90°F ambient & 20°F evaporator temperature)			1950 BTU 3380 BTU 5600 BTU (at 90°F ambient & -10°F evaporator temperature)					
Refrigeration Coil Temperature	20°F	20°F	20°F	-10°F	-10°F	-10°F			
Coils terminated above cabinet top for remote models (Inches)	¼ & ⅜	← ¼ & ½ →		← ¼ & ½ →					
Electrical Data Volts - Cycle - Phase	← 120/60/1 →			← 120/60/1 →		208/208-240/ (3W)/60/1	115/60/1	120/208/(3W)/60/1 120/240/(3W)/60/1	
Condensing Unit Watts - Amps	¼ H.P. 630-8.6	½ H.P. 550-5.7	½ H.P. 550-5.7	½ H.P. 600-8.2	¾ H.P. 1080-9.4	1 H.P. 1140-5.5			
Maximum Draw Watts - Amps	680-5.6	930-7.7	950-7.9	1250-10.4	1415-12.3	1800-7.5	850-8.0	1700-8.5 1700-7.5	2550-13.0 2550-11.5
Plumbing	← No plumbing connections are required. →								
OPTIONAL MECHANICAL REQUIREMENTS*									
Relocation of refrigeration lines and/or elec. junc. box	X	X	X	X	X	X	X	X	X
Water-cooled condensing units on self-contained models	X	X	X	X	X	X	N/A	N/A	N/A
Non-standard voltages	X	X	X	X	X	X	X		
PHYSICAL DATA									
Cabinet Exterior	QS, QSA Models have stainless steel door faces, ends and upper housing.						QS, QSA Models have stainless steel door faces, ends and upper housing.		
Cabinet Interior- Corners contain radiuses	QS Models have stainless steel liners. QC Models have PermaShield liners. QSA Models have stainless steel bottom liner and DuraFinish sides and top						QS Models have stainless steel liners. QSA Models have stainless steel bottom liner and DuraFinish sides and top		
Height (Inches) w/o 6" legs	← 76" →			← 76" →			← 76" →		
Width (Inches)	27"	54¾"	82"	27"	54¾"	82"	27"	54¾"	82"
Capacity (Cubic Feet)	22.7	48.9	74.7	22.7	48.9	74.7	22.7	48.9	74.7
Shelf Area (Square Feet)	17.5	40.8	63.9	17.5	40.8	63.9	17.5	40.8	63.9
Depth over Hardware (Inches) Front Opening models Pass Through models	← 35" / 38½" →			← 35" / 38½" →			← 35" / 38½" →		
Depth over open doors (Inches) Front Opening models Pass Through models	← 59⅞" / 87" →			← 59⅞" / 87" →			← 59⅞" / 87" →		
Net door opening height (Inches) Net door opening width (Inches)	← 58½" / 22¼" →			← 58½" / 22¼" →			← 58½" / 22¼" →		

*For additional optional features, ordering information and finishes available, see page 24.

series D reach-in

medium temperature refrigerators

frozen food storage

hot food storage

Listed by UL and NSF



ONE SECTION



TWO SECTION



THREE SECTION

BASIC MODEL NO's. See ordering information for model designations Page 24.*	MEDIUM TEMPERATURE			FROZEN FOOD STORAGE		
	DA-1	DA-2	DA-3	DAF-1	DAF-2	DAF-3
STANDARD MECHANICAL REQUIREMENTS						
Motor Compressor	¼ H.P.	½ H.P.	½ H.P.	½ H.P.	¾ H.P.	1 H.P.
BTU Rating	2200 BTU	2200 BTU	2600 BTU	1950 BTU	3380 BTU	5600 BTU
	(at 90°F ambient & 20°F evaporator temperature)			(at 90°F ambient & -10°F evaporator temperature)		
Refrigeration Coil Temperature	20°F	20°F	20°F	-10°F	-10°F	-10°F
Electrical Data Volts - Cycle - Phase	← 120/60/1 →			← 120/60/1 →		120/208-240 (3W)/60/1
Condensing Unit Watts - Amps	¼ H.P. 630-6.6	½ H.P. 630-6.6	½ H.P. 550-5.7	½ H.P. 640-8.7	¾ H.P. 1081-9.4	1 H.P. 1060-4.6
Maximum Draw Watts - Amps	680-5.6	680-5.6	930-7.7	1250-10.4	1415-12.3	1800-7.5
Plumbing	← No plumbing connections are required →					
PHYSICAL DATA						
Cabinet Exterior	← Exterior top, back and bottom are galvanized steel. Exterior doors and top trim are 22 gauge stainless steel. Sides are DuraFinish. →					
Cabinet Interior- Corners contain radiuses	← Exterior Doors and top trim are 22 gauge stainless steel. Sides are DuraFinish. →					
Height (Inches) w/o 6" legs	← 76½ →			← 76½ →		
Width (Inches)	27¾	54¾	82½	27¾	54¾	82½
Capacity (Cubic Feet)	22.6	48.9	74.7	22.6	48.9	74.7
Shelf Area (Square Feet)	17.5	40.8	63.9	17.5	40.8	63.9
Depth over Hardware (Inches) Front Opening models Pass Through models	← 35 →			← 35 →		
Depth over open doors (Inches) Front Opening models Pass Through models	← 59⅞ →			← 59⅞ →		
Net door opening height (Inches)	← 58½ →			← 58½ →		
Net door opening width (Inches)	← 22¼ →			← 22¼ →		

*For additional optional features, ordering information and finishes available, see page 24.

series NQ/SQ reach-in – pass through

medium temperature refrigerators

frozen food storage

Listed by UL and NSF



NARROW REACH-INS



SHALLOW REACH-INS

BASIC MODEL NO's. See ordering information for model designations Page 24.*	MEDIUM TEMP.		FROZEN FOOD		MEDIUM TEMP.		FROZEN FOOD	
	NQ-1	NQ-2	NQF-1	NQF-2	SQ-1	SQ-2	SQF-1	SQF-2
STANDARD MECHANICAL REQUIREMENTS								
Motor Compressor	¼ H.P.	¼ H.P.	½ H.P.	¾ H.P.	¼ H.P.	¼ H.P.	½ H.P.	¾ H.P.
BTU Rating	2200 BTU	2600 BTU	1800 BTU	3150 BTU	2200 BTU	2600 BTU	1800 BTU	3150 BTU
	(at 90°F ambient & 20°F evaporator temperature)				(at 90°F ambient & -10°F evaporator temperature)			
Refrigeration Coil Temperature	← 20°F →		← -10°F →		← 20°F →		← -10°F →	
Coils terminated above cabinet top for remote models (Inches)	¼ & ⅜	¼ & ½	← ¼ & ½ →		¼ & ⅜	¼ & ½	← ¼ & ½ →	
Electrical Data Volts - Cycle - Phase	← 120/60/1 →				← 120/60/1 →			
Condensing Unit Watts - Amps	630-6.6	630-6.6	640-8.7	930-13.5	630-6.6	630-6.6	640-8.7	930-13.5
Maximum Draw Watts - Amps	870-8.6	870-8.6	880-10.1	1190-16.0	870-8.6	870-8.6	880-10.1	1190-16.0
Plumbing	← No plumbing connections are required. →							
OPTIONAL MECHANICAL REQUIREMENTS*								
Relocation of refrigeration lines and/or elec. junc. box	X	X	X	X	X	X	X	X
Water-cooled condensing units on self-contained models	X	X	X	X	X			
Non-standard voltages	X	X	X	X	X	X		
PHYSICAL DATA								
Cabinet Exterior	QS, QSA Models have stainless steel door faces, ends and upper housing.				QS, QSA Models have stainless steel door faces, ends and upper housing.			
Cabinet Interior- Corners contain radiuses	QS Models have stainless steel liners. QSA Models have stainless steel bottom liner and DuraFinish sides and top				QS Models have stainless steel liners. QSA Models have stainless steel bottom liner and DuraFinish sides and top			
Height (Inches) w/o 6" legs	← 76½ →				← 76½ →			
Width (Inches)	24	48	24	48	27¾	54¾	27¾	54¾
Capacity (Cubic Feet)	20.1	44.1	20.1	44.1	16.6	36.2	16.6	36.2
Shelf Area (Square Feet)								
Depth over Hardware (Inches) Front Opening models	← 35 →				← 28¾ →			
Depth over open doors (Inches) Front Opening models	← 56⅜ →				← 56⅜ →			
Net door opening height (Inches) Net door opening width (Inches)	← 56½ 19 →		← 58½ 19 →		← 58½ 22¼ →			

*For additional optional features, ordering information and finishes available, see page 24.

series QE roll-in – roll through

medium temperature refrigerators

frozen food storage

hot food storage

Listed by UL and NSF



ONE SECTION

TWO SECTION

THREE SECTION

BASIC MODEL NO.'s. See ordering information for model designations Page 24.*	MEDIUM TEMPERATURE			FROZEN FOOD STORAGE			HOT-FOOD CABINETS		
	QE-1	QE-2	QE-3	QEF-1	QEF-2	QEF-3	QEH-1	QEH-2	QEH-3
STANDARD MECHANICAL REQUIREMENTS									
Motor Compressor	1/3 H.P.	1/2 H.P.	3/4 H.P.	3/4 H.P.	1 1/4 H.P.	1 3/4 H.P.			
BTU Rating	2600 BTU 4560 BTU 6430 BTU (at 90°F ambient & 25°F evaporator temperature)			3920 BTU 6300 BTU 8030 BTU (at 90°F ambient & -10°F evaporator temperature)					
Refrigeration Coil Temperature	20°F	20°F	20°F	-10°F	-10°F	-10°F			
Coils terminated above cabinet top for remote models (Inches)	← 1/4 & 1/2 →			← 1/4 & 1/2 →					
Electrical Data Volts - Cycle - Phase	← 120/60/1 →			120/60/1	120/208-240/60/1		120/60/1	120/208/(3W)/60/1 120/240/(3W)/60/1	
Condensing Unit Watts - Amps	640-9.6	1040-16.2	1220-17.7	960-14.9	1090-6.9	1670-9.6	N/A	N/A	N/A
Maximum Draw Watts - Amps	1068-8.9	2112-17.6	2280-19.0	2220-18.5	3158-14.7	3132-15.4	850/8.0	1700/9.0 1700/8.0	2550/13.0 2550/11.5
Plumbing	No plumbing connections are required. On remote models evaporation is by 200 watt low temperature heater & fan.								
OPTIONAL MECHANICAL REQUIREMENTS*									
Relocation of refrigeration lines and/or elec. junc. box	X	X	X	X	X	X	X	X	X
Water-cooled condensing units on self-contained models	X	X	X				N/A	N/A	N/A
Non-standard voltages	X	X	X	X	X	X	X	X	X
PHYSICAL DATA									
Cabinet Exterior	QES, QESA Models have stainless steel door faces, ends and upper housing.								
Cabinet Interior- Corners contain radiuses	QES, QESA Models have stainless steel bottom liners and DuraFinish sides and top.								
Height (Inches) w/o 6" legs	← 85 →			← 85 →			← 85 →		
Width (Inches)	33 3/4	66 1/2	99 3/4	33 3/4	66 1/2	99 3/4	33 3/4	66 1/2	99 3/4
Capacity (Cubic Feet)	35.3	74.2	113.2	35.3	74.2	113.2	35.3	74.2	113.2
Depth over Hardware (Inches) Front Opening models Pass Through models	← 37 3/32 41 1/4 →			← 37 3/32 41 1/4 →			← 37 3/32 41 1/4 →		
Depth over open doors (Inches) Front Opening models Pass Through models	← 67 13/16 100 →			← 67 13/16 100 →			← 67 13/16 100 →		
Net door opening height (Inches) Net door opening width (Inches)	← 68 27 1/2 →			← 68 27 1/2 →			← 68 27 1/2 →		

*For additional optional features, ordering information and finishes available, see page 24.

undercounter models

U Series medium temperature/frozen food undercounter cabinets DU Series medium temperature/frozen food undercounter cabinets

Listed by UL and NSF



U Series Medium Temperature

BASIC MODEL NO's. See ordering information for model designations Page 24.*	MEDIUM TEMPERATURE			FROZEN FOOD STORAGE		
	U-1/UB-1	U-2/UB-2	U-3/UB-3	UF-1	UF-2	UF-3
STANDARD MECHANICAL REQUIREMENTS						
Motor Compressor	¼ H.P.	¼ H.P.	½ H.P.	½ H.P.	¾ H.P.	1 H.P.
BTU Rating	2200	2200	2600	1780	3100	3870
Electrical Data Volts - Cycle - Phase	← 120/60/1 →			← 120/60/1 →		120/208-230/60/(3W)/1
Maximum Draw Amps	7.8	7.8	8.2	9.7	13.6	10.1
Plumbing	← No plumbing connections required on self-contained models. →					
PHYSICAL DATA						
Cabinet Exterior Front Insulation	← "S" models have stainless steel front housing, ends and doors. →					
Cabinet Interior Corners contain radiuses	← "S" models have stainless steel liners. →					
Standard Height (Inches) w/o 6" legs	← U Series - 28" - UB Series - 19" →					
Width (Inches)	48	75¾	102¾	48	75¾	102¾
Depth over Hardware (Inches) Front Opening models Pass Through models	← 35 38¾ →			← 35 38¾ →		
Depth over open doors (Inches) Front Opening models Pass Through models	← 58½ 85¾ →			← 58½ 85¾ →		
Depth over open drawer	← 58¾ →			← N/A →		
Net door opening height (Inches) Net door opening width (Inches) U Series only	← 22¾ 22¼ →			← 22¾ 22½ →		
Maximum Load Cabinet Top - U Series	500 lbs	600 lbs	800 lbs	500 lbs	600 lbs	800 lbs

*For additional optional features, ordering information and finishes available, see page 24.

compact undercounter refrigeration

Listed by UL and NSF



CU27



CU48



CUS60

BASIC MODEL NO's. See ordering information for model designations Page 24.*	CU27 SERIES			CU48 SERIES			CU60 SERIES		
	CU27	CUF27	CUS27	CU48	CUF48	CUS48	CU60	CUF60	CUS60
STANDARD MECHANICAL REQUIREMENTS									
Motor Compressor	1/8 H.P.	1/8 H.P.	1/8 H.P.	1/4 H.P.	1/8 H.P.	1/4 H.P.	1/4 H.P.	1/2 H.P.	1/4 H.P.
BTU Rating	889 BTU	858 BTU	1,230 BTU	1,869 BTU	1,110 BTU	1,869 BTU	1,869 BTU	1,616 BTU	1,869 BTU
Electrical Data Volts-Cycle-Phase	← 120/60/1 →			← 120/60/1 →			← 120/60/1 →		
Plumbing	← No connection required →								
Cabinet Exterior Front	← Door, sides and top are 22 gauge #430 stainless steel Back and bottom are galvanized steel →								
Cabinet Interior Corners contain Radiuses	← 22 gauge PermaShield 2" Thick Polyurethane Foamed Insulation →								
Standard Height with 6" Legs	35 1/2"	46"	44 3/4"	35 1/2"	46"	44 3/4"	35 1/2"	46"	44 3/4"
Capacity Cubic Feet	← 7.1 →			← 13.1 →			← 16.7 →		
Depth Over Hardware	← 30 7/8" →								
Depth Over Open Doors	← 54 3/8" →			← 50" →					
Net Door Opening Height	← 24 1/8" →			← 24 1/8" →			← 24 1/8" →		
Width	← 22 3/4" →			← 18 1/4" →			← 22 3/4" →		

HQC quick chill

Listed by UL and NSF



BASIC MODEL NO's.	HQC45/HQCF45	HQC90	HQC135	HQC200
Capacity - Weight	45 lbs.	90 lbs.	135 lbs.	200 lbs.
Pans	5 Pans	10 Pans	15 Pans	20 Pans
No. of Probes	3	3	4	4
Finish	← Stainless Steel Exterior and Interior →			
No. of Shelves	5	5 optional		
Overall Dimension W x H x D	32 x 70 x 34½	32 x 79 x 42	50 x 103¼ x 42 self-con. 50 x 92½ x 42 remote	50 x 92½ x 42
H.P.	1.25	1.75	3 or 3.25	5
BTU/Hr.	9,600	14,700	20,400	32,900
Refrigerant	R-404A	R-404A	R-404A	R-404A

	With Self-Contained Refrigeration System		Cabinet Datas Only	
Electrical - Std. Voltage	120/208-230/(3W)/60/1	120/208-230/(3W)/60/1	120/208-230/(3W)/60/1	120/208-230/(3W)/60/1
Std. Amps	10.8	17.8	10.8	10.8
Optional Voltage		120/208-230/(4W)/60/3	Self-contained	
Optional Amps		13.6	120/208-230/60/3 22.5 Amps	
	Accepts five 18 x 26 or five 12 x 20 pans. Built-in with printer for HACCP recordkeeping.	Accepts five 18 x 26 or ten 12 x 20 pans. Accepts racks directly from a 10 level full- or half-size combi oven. Built-in with printer.	Accepts any roll-in kitchen cart up to 28" x 31" x 75" high. Self-contained refrigeration system. Built-in with printer.	Accepts any roll-in kitchen cart up to 28" x 31" x 75" high. Remote refrigeration system. Built-in with printer.

Remote Condensing Units Data				
		BTU/Hr.	Voltage	Amps
HQC135	3.25 H.P. Hermetic compressor	20,400	208-230/60/1	MCA=29.1 Fuse=40
	3.25 H.P. Hermetic compressor	20,400	208-230/60/3	MCA=20.1 Fuse=25
	3 H.P. Semi-hermetic compressor	24,800	208-230/60/3	MCA=21.9 Fuse=30
HQC200	5 H.P. Hermetic compressor	32,900	208-230/60/3	MCA=29.5 Fuse=45
	5 H.P. Semi-hermetic compressor	35,800	208-230/60/3	MCA=32.3 Fuse=50
	5 H.P. Semi-hermetic compressor	35,800	460/60/3	MCA=15.5 Fuse=20

facility features

OP/Overall Product

❶ PAN FILE: Assembled of specially designed slides and racks that fit directly into cabinet standards. Adjustable on 1" centers. For all full and fractional size pans.

Ⓐ No. CFP – One pair of special utility Pan File slides to hold either one 18" x 26" pan, two 12" x 20" pans, or both.

Ⓑ No. CP-1 – One pair of standard Pan File slides to hold two 12" x 20" pans of any depth.

❷ BAKER'S FOOD FILE: A complete assembly to hold up to eighteen 18" x 26" bun pans by their lips, on ¾" centers. One assembly fits behind any half-height door, one or two behind a full-height door.

Adjustments permit positive fit regardless of the make of trays or pans used. (Entire system must use same size pan.)

No. BF-9 – Baker's Food File assembly.

Note: The special CZWF 18" x 26" wire shelf or 14" x 18" pans may also be used in the Baker's Food File.

❸ FOOD FILE: Provides adjustable and removable facilities for storing standard trays: 18" x 26" – one per level or 14" x 18" – two per level. Consists of four adapter wings that hook into cabinet shelf standards, plus slides that are removable and adjustable.

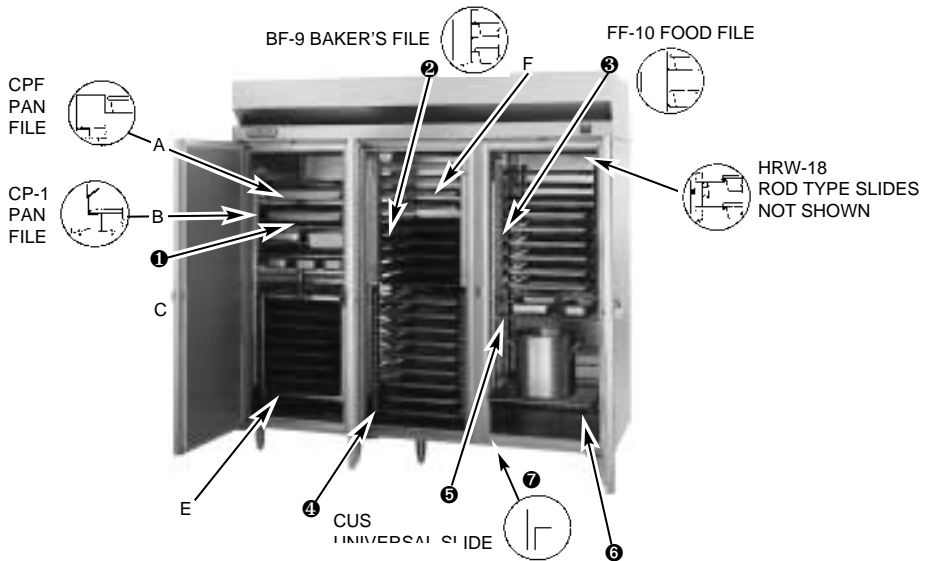
No. FF-10 – One standard Food File with ten levels of slides for 14" x 18" or 18" x 26" pans, 1" deep. One assembly can be put behind any half-height door, one or two behind a full-height door.

Note: The special CZWF 18" x 26" wire shelf may also be used in the FF-10.

❹ ROD-TYPE SLIDES DESIGNED SPECIFICALLY FOR BAKERY USE

Easy to clean, and stay clean longer. Of course, they are removable and easily adjustable for exact fit of any standard width 18" x 26" bun pans. (Entire system must use same size pan.)

❺ WIRE SHELVES: Standard steel shelves are steel plated and sealed, crossbars on ¾" maximum centers and are furnished complete with shelf clips and as many bonus shelves as are necessary.



When additional wire shelves are required for any purpose, order:

No. CZW – One standard weight, plated wire shelf.

No. CZWF – One Food File wire shelf, same as above but 18" x 26".

No. CHZW – One heavy-duty steel wire shelf for bottled beverages and other extreme loads.

No. CSSW – One standard weight stainless steel wire shelf.

❻ PULL-OUT WIRE SHELVES: A special ball-bearing pull-out support assembly with hooks to fit into the regular cabinet shelf standards. Pull-out slides are adjustable on 1" centers and may be placed anywhere in the cabinet.

No. CZWR – One pair of pull-out slides with one shelf.

No. CSSWR – One pair of pull-out slides with one stainless steel shelf.

❼ CUS UNIVERSAL SLIDES – Accommodates 12" x 20", 14" x 18", or 18" x 26" pans.

SWIVEL-TYPE LOCKING CASTERS

Hobart furnishes heavy duty industrial casters that swivel and roll, permitting cabinets to be moved for easier cleaning. Front casters are equipped with brake pedals and locks so that cabinets may be held in a stationary position. Casters not provided on hinged glass door units.

Wheels, 5" in diameter, meet NSF requirements. All metal parts are rustproofed.

No. SC – Swivel-type locking casters, set of four, for field installation.

STAINLESS STEEL UTILITY BASE

The utility base is a rugged, stainless steel support that is designed to meet NSF requirements and simplify installation when refrigeration and/or electrical lines come up through the floor. Base is 4" high and the same width as the bottom of the cabinet to which it attaches. It can be set directly on the floor or on a 2" high curb.

Access plates, in the center of the front, may be removed to make or inspect connections.

convertible frozen food cabinets

The convertible is basically a frozen food storage (0°F) cabinet, which can be converted to a normal temperature (40°F) refrigerator by operating a selector switch located on top of cabinet immediately behind the compressor housing. It is available on one, two and three section QF series.

Convertible models are designed to hold within the range of a nominal 40°F cabinet to a nominal 0°F cabinet. (Extremes of 50°F and - 10°F are

not recommended.) As a frozen food unit, the cooling coils, condensing unit size, controls and defrost system are sized to handle these load requirements. When the selector switch is changed to the normal temperature position, none of these elements change. The defrost system is isolated from the operational circuit. The condensing unit and cooling coils are larger than normally used, so they operate a smaller percentage of the time than on a standard cabinet.

optional features

series - Q, QE, D, U and UB

OPTIONAL FEATURES	Q/D SERIES			QE SERIES			U SERIES		D SERIES		UB SERIES	
	MED. TEMP.	FROZEN FOOD	HOT FOOD	MED. TEMP.	FROZEN FOOD	HOT FOOD	MED. TEMP.	FROZEN FOOD	MED. TEMP.	FROZEN FOOD	MED. TEMP.	FROZEN FOOD
Special wire shelves	X	X	X	X	X	X	X	X	X	X	X	X
Rod type Baker's food file	X	X	X				X	X	X	X		
Stainless steel adjustable legs	X	X	X				X	X	X	X	X	X
4" high Stainless steel utility base	X	X	X				X	X	X	X	X	X
Hinged half-height or full height doors	X	X	X						X	X		
Sliding doors	X											
Choice of stainless steel or aluminum finishing panels on back of front-opening models	X	X	X	X	X	X	(Stainless Steel Only) X X				X	X
Stainless steel doors and housing fronts	X	X	X	X	X	X	X	X			X	X
Pull-out slides	X	X					X	X	X	X	X	X
Pull-out drawers							X				X	
Food Files	X	X	X				X	X	X	X		
Various size pan files	X	X	X				X	X	X	X		
Reversing door swing	X	X	X	X	X	X	X	X	X	X	X	X
5" high swivel lock casters	X	X	X				X	X	X	X	X	X
Glass merchandising doors	X	X	X	X	X	X	X		X			

safe-t-thaw

Medium Temperature, Q and QE Series; two or three section models.

A safe, convenient, quick way to thaw frozen foods for mass feeding. The Hobart Safe-T-Thaw:

1. Power-thaws frozen food overnight.
2. Allows normal refrigeration operation during and after the thawing cycle;

3. Allows for portioning of food while it is still cold;
4. Shifts portion-heating time to just before serving, if desired;
5. Maintains food quality.

model designation - how to order

The first letter in each model number indicates the series –

- "Q" or "D", "NQ", "SQ" – Reach-in models
- "QE", "EQE" – Roll-in models
- "CU", "CUS", "CUF", "U", "UB" – Undercounter models
- "QC" – QuickChill

After the series any one or a combination of the following –

- "S" – Stainless steel exterior and interior (U series only has aluminum ends)
- "SA" – Stainless steel door faces, cabinet front and ends with stainless steel interior bottom liner and DuraFinish interior top and sides.

"D" – Doors on both sides (Pass through or Roll through)

"R" – Cabinet equipped for remote condensing unit, not furnished by Hobart

"F" – Frozen food cabinet

"H" – Hot food cabinet

Next comes a hyphen and a number:

- 1 – One section unit
- 2 – Two section unit
- 3 – Three section unit

NOTE: If neither "F" nor "H" is included after the series letter, the unit is a medium temperature refrigerator.

series EQE roll-in – roll through

medium temperature
refrigerators

frozen food
storage

Listed by UL
and NSF



ONE SECTION



TWO SECTION



THREE SECTION

BASIC MODEL NO.'s. See ordering information for model designations Page 24.*	MEDIUM TEMPERATURE			FROZEN FOOD STORAGE		
	EQE-1	EQE-2	EQE-3	EQEF-1	EQEF-2	EQEF-3
STANDARD MECHANICAL REQUIREMENTS*						
Motor Compressor	1/3 H.P.	3/4 H.P.	1 H.P.	3/4 H.P.	1 1/4 H.P.	1 3/4 H.P.
BTU Rating	2600 BTU	5620 BTU	9370 BTU	3920 BTU	6300 BTU	8960 BTU
	(at 90°F ambient & 20°F evaporator temperature)			(at 90°F ambient & -10°F evaporator temperature)		
Refrigeration Coil Temperature	20°F	20°F	20°F	-10°F	-10°F	-10°F
Coils terminated above cabinet top for remote models (Inches)	← 1/4 & 1/2 →			← 1/4 & 1/2 →		
Electrical Data Volts - Cycle - Phase	← 120/60/1 →		120/208-240/60/1	120/60/1	← 120/208-240/60/1 →	
Condensing Unit Watts - Amps	480-6.9	1100-14.3	1490-7.0	960-14.9	1550-10.6	1670-9.6
Maximum Draw Watts - Amps	1068-8.9	2196-18.3	2112-8.8	2220-18.5	3168-14.7	3132-15.4
Plumbing	No plumbing connections are required. On remote models evaporation is by 200 watt low temperature heater & fan.					
OPTIONAL MECHANICAL REQUIREMENTS*						
Relocation of refrigeration lines and/or elec. junc. box	X	X	X	X	X	X
Water-cooled condensing units on self-contained models	X	X	X			
Non-standard voltages and frequencies	X	X	X	X	X	X
PHYSICAL DATA						
Cabinet Exterior	EQES, EQESA models have stainless steel door faces, ends and upper housing. EQEC models have PermaShield door faces, ends and upper housing.					
Cabinet Interior- Corners contain radiuses	EQES models have stainless steel liners. EQESA models have anodized aluminum liners. EQEC models have PermaShield liners.					
Height (Inches)	← 92 1/32 →			← 92 1/32 →		
Width (Inches)	33 3/4	66 1/2	99 3/4	33 3/4	66 1/2	99 3/4
Depth over Hardware (Inches) Front Opening models Pass Through models	← 37 3/32 →			← 37 3/32 →		
	41 1/4			41 1/4		
Depth over open doors (Inches) Front Opening models Pass Through models	← 67 13/16 →			← 67 13/16 →		
	100			100		
Net door opening height (Inches) Net door opening width (Inches)	← 75 →			← 75 →		
	27 1/2			27 1/2		

*For additional optional features, ordering information and finishes available, see page 24.

series HPB roll-in roll-through proofers

Basic models have stainless steel interior and exterior. Stainless steel floor as standard. Proofer system is included.



HPB2

BASIC MODEL NOS.	FRONT OPENING		
	HPB1	HPB2	HPB4
Electrical Data	← 208-240(2W)/60/1 →		
KW-Amps	2.4-11.5	4.8-23	4.8-23
PHYSICAL DATA			
Interior Dimensions	79"H x 30½"D x 29"W	75"H x 30½"D x 55"W	75"H x 57"D x 55"W
Capacity (18 x 26 or 24 x 24)	1 single	2 singles	4 singles or 2 doubles
Net Door Opening Height	75	75	75
Net Door Opening Width	27½	53	53
Number of Doors	1	2	2
Exterior Dimensions	92"H x 36"D x 33¼"W	92"H x 36"D x 60"W	92"H x 60⅝"D x 60"W
Crated Weight	440	700	900

thaw-n-proof roll-ins

- Stainless steel interior & exterior
- Height = 78¼"
- On site assembly required



AHTP-1

BASIC MODEL NOS.	AHTP-1	AHTP-2	AHTP-1D
Electrical Data	← 208-230/60/1 →		
Rack Capacity	1	2	1 Double, 2 Single
Width & Depth (OD)	41½" x 39¼"	68" x 39¼"	51¼" x 55½"
Width & Depth (ID)	32	32	33¼" x 48¾"
Water Inlet	¼" NPT	¼" NPT	¼" NPT
Drain	1" NPT	1" NPT	1" NPT
Net Weight	498	639	600
Crated Weight	795	925	800

Height = 78¼"

series AHP roll-in proof boxes

- Perfect humidity and temperature control.
- Exclusive filtered Air Wash System.
- Accommodates racks 18" x 26" or 20" x 30" up to 73" high.
- Stainless steel interior & exterior.
- Controls at eye level.
- Removable floor ramps.
- Hydraulic door closures.
- 3" thick sealed urethane insulation.
- Interior & exterior bumper guards.



AHP2

BASIC MODEL NOS.	SINGLE RACK			DOUBLE RACK	
	AHP1	AHP2	AHP3	AHP1D	AHP2D
Number of Sections	1	2	2	1	2
Rack Capacity	1	2	3	1 Dbl.-2 Sg.	2 Dbl.-4 Sg.
Width & Depth (OD)	41½" x 39¼"	68" x 39¼"	100½" x 39¼"	51¼" x 55⅝"	87¼" x 55⅝"
Width & Depth (ID)	23¼" x 32⅝"	23¼" x 32⅝" (2)	23¼" x 32⅝" (3)	33¼" x 46¼"	33¼" x 46¼" (2)
Water Inlet	¼" NPT	¼" NPT	¼" NPT	¼" NPT	¼" NPT
Drain	1" NPT	1" NPT	1" NPT	1" NPT	1" NPT
Net Weight	498	639	865	620	915
Crated Weight	795	925	1,100	900	1,200
Electrical	← 208-230/60/1 →				

Height = 78¼"

series AHPR proofer/retarder

- Perfect humidity and temperature control.
- Exclusive filtered Air Wash System.
- Accommodates racks 18" x 26" or 20" x 30" up to 73" high.
- Stainless steel interior & exterior.
- Controls at eye level.
- Removable floor ramps.
- Hydraulic door closures.
- 3" thick sealed urethane insulation.
- Interior & exterior bumper guards.



AHPR-2S

BASIC MODEL NOS.	SINGLE RACK			DOUBLE RACK	
	AHPR-1S	AHPR-2S	AHPR-3S	AHPR-1D	AHPR-2D
Rack Capacity	1	2	3	1 Dbl.-2 Sg.	2 Dbl.-4 Sg.
Width & Depth (OD)	41½" x 39¼"	68" x 39¼"	100½" x 39¼"	51¼" x 55⅝"	87¼" x 55⅝"
Width & Depth (ID)	23¼" x 32⅝"	23¼" x 32⅝" (2)	23¼" x 32⅝" (3)	33¼" x 46¼"	33¼" x 46¼" (2)
Water Inlet	¼" NPT	¼" NPT	¼" NPT	¼" NPT	¼" NPT
Drain	1" NPT	1" NPT	1" NPT	1" NPT	1" NPT
Net Weight	550	700	900	650	950
Crated Weight	800	950	1,150	900	1,200

Height = 92¼"

rack ovens - single rack



HSRO Rack Oven

BASIC MODEL NOS.	SINGLE RACK	
	HSROE	HSROG
Control System	← Digital - Programmable →	
Capacity	← Single Rack- 20" x 30" Pans →	
Heating System	Electric	Gas
Ventilation - Steam	8" Diameter	—
Ventilation - Gas	8" Diameter	Single Point Convection
Gas BTU's (¾" NPT)	N/A	175,000
Water/Drain Connections	½ NPT/1" NPT	½ NPT/1" NPT
Overall Dimensions	55"W x 73"D x 92"H	
Dimensions (Crated)	Custom Packaging*	
Net Weight (approx.)	2,000 lbs.	2,000 lbs.
Crated Weight (approx.)	2,250 lbs.	2,250 lbs.

*Contact factory for specifics

rack ovens - double rack



DRO2 Rack Oven



DRO2H Rack Oven

MODEL NOS.	STANDARD			HIGH PERFORMANCE DRO2GH/DRO2OH
	DRO2G	DRO20	DRO2E	
Gas - BTU's (¾" NPT)	← 318,000 →			← 375,000 →
Water/Drain Connections	← ½" x NPT/1" NPT →			← ½" x NPT/1" NPT →
Ventilation - Gas	← 8" Type B →			← 8" Type B →

GENERAL (Shipped in three sections plus Steam System Box)

SECTION	W x D x H (PALLET)	W x D x H (ACTUAL)	PALLET WGT./CU. FT.	W x D x H (PALLET)	W x D x H (ACTUAL)	PALLET WGT./CU. FT.
Heating	89½" x 28½" x 63"	88½" x 26¾" x 57.1"	1389/93	100" x 39½" x 65¾"	95½" x 34½" x 58½"	1760/153
Rear Oven	90 x 37" x 80"	87½" x 33" x 75"	772/154	103" x 47½" x 73¼"	95" x 36½" x 64"	1950/200
Front Oven	90" x 37½" x 69"	89½" x 32" x 64"	992/135	92" x 38½" x 73¼"	86½" x 31½" x 64"	1075/150
Steam System Box	31½" x 16½" x 16¼"	—	661/4.9			

deck ovens

Shipped in 1 Section

STANDARD FEATURES:

- Stainless steel front, sides and back
- Steel decks
- Digital LED controls; 20 menu programs
- Door windows
- Interior lighting
- Lifetime warranty on heating elements
- Stone deck available
- Steam option available



HBDO Deck Oven

MODEL NOS.	1HBDO	2HBDO	3HBDO	4HBDO
Description (208-220/60/3)	Deck Oven, Electric, - 1 Deck	Deck Oven, Electric, - 2 Deck	Deck Oven, Electric, - 3 Deck	Deck Oven, Electric, - 4 Deck
Footprint	← 74"W x 38 1/4"D →			
Gross Wgt. Fr. Cl. 85	1,170	1,530	1,960	2,335

AMP CHART				
① Select proper deck height				
② Multiply the amount by number of decks in unit.				
Deck Height	KW	Total Amps 3 Ph.		
		208	240	480
10"	8	26.0	30.0	15.0
8"	8	26.0	30.0	15.0

roll-in/pass thru proofers



APB Roll-in Proofer

- Aluminum interior & exterior with stainless steel door.
- 208-220/60/3
- Height = 102¼"
- On site assembly required
- APBL Series roll-thru models feature door on both sides of cabinet.

MODEL NOS.	NOMINAL SIZE	(ACTUAL) OUTSIDE DIM. W X D (INCHES)	AMPS	LAYOUT				DOORS*	GROSS WGT.
				SGL. RACK CAP.		DBLE. RACK CAP.			
APB-02	5' x 9'	64.78" x 106.03"	40	6	2 x 3	3	1 x 3	2 x 24	1,115
APB-03	5' x 11'	64.78" x 135.03"	40	8	2 x 4	3	1 x 3	2 x 24	1,200
APB-05	7' x 7'	82.47" x 88.34"	40	6	2 x 3	4	2 x 2	2 x 33	1,130
APB-07	7' x 11'	82.47" x 135.47"	80	10	2 x 5	6	2 x 3	2 x 33	1,280
APB-08	7' x 13'	82.47" x 147.25"	80	12	2 x 6	6	2 x 3	2 x 33	1,320
APB-09	7' x 15'	82.47" x 176.72"	80	14	2 x 7	8	2 x 4	2 x 33	1,420
APB-10	8' x 7'	94.25" x 76.56"	40	6	3 x 2	4	2 x 2	2 x 39	950
APB-12	8' x 9'	94.25" x 106.03"	80	9	3 x 3	6	2 x 3	2 x 39	1,050
APB-13	8' x 11'	94.25" x 135.47"	80	12	3 x 4	8	2 x 4	2 x 39	1,150
APB-15	10' x 17'	117.81" x 76.56"	40	8	4 x 2	4	2 x 2	4 x 24	1,100
APB-16	10' x 9'	117.81" x 106.03"	80	12	3 x 4	6	3 x 2	4 x 24	1,190
APB-17	10' x 11'	117.81" x 135.47"	120	15	3 x 5	9	3 x 3	4 x 24	1,320
APB-18	12' x 7'	141.38" x 76.56"	80	10	5 x 2	6	3 x 2	4 x 24	1,190
APB-19	12' x 9'	141.38" x 106.03"	80	16	4 x 4	8	4 x 2	4 x 29	1,300
APB-20	12' x 11'	141.38" x 135.47"	120	20	5 x 4	12	4 x 3	4 x 29	1,420
APB-22	13' x 7'	153.16" x 88.34"	80	10	5 x 2	6	3 x 2	4 x 29	1,280
APB-24	13' x 11'	153.16" x 135.47"	120	20	5 x 4	9	3 x 3	4 x 29	1,470
APB-26	13' x 15'	153.16" x 176.72"	160	25	5 x 5	15	3 x 5	4 x 29	1,650
APB-27	14' x 7'	164.94" x 76.94"	80	10	5 x 2	6	3 x 2	4 x 33	1,280
APB-29	14' x 9'	164.94" x 106.03"	80	20	5 x 4	8	4 x 2	4 x 33	1,400
APB-30	14' x 11'	164.94" x 135.47"	120	24	6 x 4	12	4 x 3	4 x 33	1,530
APB-31	14' x 15'	164.94" x 176.72"	160	30	6 x 5	16	4 x 4	4 x 33	1,700

*Two doors this size featured on APBL Series

rack ovens

FEATURES:

- Built for lasting value with rugged unitized construction and 300 series stainless steel interior and exterior.
- The balance between air velocity and direction of air ensures a consistent atmosphere and uniform results from light pastries and crusty breads to roasting meats.
- The Digital Control panel allows you the flexibility to make individual settings or you can preset up to 84 individual recipes.
- The Pulse Air Flow feature optimizes your control for delicate products.



HO210G

BASIC MODEL NOS.	SINGLE RACK		DOUBLE RACK	
	HO210E1	HO210G1	HO210E2	HO210G2
Overall Dimensions Width x Depth x Height	55" x 51" x 99½"		72" x 62" x 99½"	
Capacity	Single Rack - 18" x 26" Pans		2 Single Racks or 1 Double Rack - 18" x 26" Pans	
Heating System	Electric	Gas	Electric	Gas
Control System	Digital - Programmable			
Ventilation	SINGLE POINT CONNECTION 8" ø Connection Collar*		SINGLE POINT CONNECTION 8" ø Connection Collar*	
Gas BTU'S (1¼")	N/A	175,000	N/A	290,000
Water Connection	½"			
Drain Connections	2 DRAINS - Choose 1, Plug the Other REAR: ¾" NPTF @ 5.5" AFF FRONT: ⅜" NPTF @ 2.75" AFF		2 DRAINS - Choose 1, Plug the Other REAR: ¾" NPTF @ 5.5" AFF FRONT: ⅜" NPTF @ 2.75" AFF	
Shipping Weight (approx.)	3,300 lbs.		4,400 lbs.	

Freight Class: 70

*Suitable for TYPE I or TYPE II applications

revolving tray ovens

FEATURES:

- Centrally located controls on a cool, wide stainless steel sill will automatically stop trays level with the sill.
- Insulated loading door slides upward, out of the way, to expose a full width 12" high opening.
- All parts pass through a 36" service door opening.
- Torque sensor for "pan jamming" stops rotation and sounds alarm.
- Hand-crank for emergency power outage.



OV851E

BASIC MODEL NOS.	REVOLVING TRAY OVENS			
	OV851G-M18	OV851G-M24	OV851G-M30	OV851G-M36
Overall Dimensions Width x Depth x Height	92½" x 101⅜" x 95½"	110½" x 101⅜" x 95½"	128½" x 101⅜" x 95½"	146½" x 101⅜" x 95½"
No. of Trays	6			
Capacity	18 - 18" x 26" Pans	24 - 18" x 26" Pans	30 - 18" x 26" Pans	36 - 18" x 26" Pans
Control System	Digital - Programmable			
Heating System	Gas			
Ventilation	8" ø Connection Collar*	10" ø Connection Collar*		
Gas BTU'S (1")	250,000	300,000		350,000
Shipping Weight (approx.)	4,500 lbs.	5,500 lbs.	6,400 lbs.	7,700 lbs.

Freight Class: 70

*Suitable for TYPE I or TYPE II applications

doughnut fryers

FEATURES:

- The cover comes mounted on the right but may be quickly mounted on the left if desired.
- The enclosed crumb tray is specially designed to allow oil to circulate and still remove virtually all foreign matter at the same time.
- The tank is constructed with all covered corners for easy cleaning and to comply with the strictest sanitation requirements.
- The ceramic fiber elements emits infrared heat consistently across the bottom of the tank.
- A sturdy square tube frame and insulated stainless steel walls make up the body of the cabinet. Legs are stainless steel with adjustable feet.



SP155E

BASIC MODEL NOS.	ELECTRIC FRYERS		GAS FRYERS	
	SP155E-M1826	SP155E-M2424	SP155G-M1826	SP155G-M2424
Overall Dimensions Width x Depth x Height	25¼" x 39¼" x 68⅞"	31¼" x 39¼" x 68⅞"	25¼" x 39¼" x 68⅞"	31¼" x 39¼" x 68⅞"
Tank Dimensions Width x Depth x Height	18" x 26" x 7½"	24" x 24" x 7½"	18" x 26" x 7½"	24" x 24" x 7½"
Shortening Capacity (Lbs.)	108	130	108	130
Heating System	Electric		Gas	
Gas BTU'S (¾")	N/A		80,000	
Shipping Weight (approx.)	340 lbs.	375 lbs.	340 lbs.	375 lbs.

Freight Class: 85

fryer filters

FEATURES:

- Removable stainless steel sump safely holds 17 gallons (130 lbs.) of high temperature frying oil.
- Efficient and quiet pump motor with power to spare – ½ H.P.
- Sturdy mobile base acts as a motor mount and sump support. Aluminum frame has self-lubricating, non-marking swivel casters.
- Unit is powered directly from the Baxter SP155 series fryer.
- Dual filter configuration will keep your fried products fresher, cleaner, and better tasting.
- Primary filter (cone type) catches most debris as it drains into the filtering unit.
- Secondary filter (envelope-type) purifies the oil before returning it to the frying tank when using a diatomaceous filter powder.



SP157

BASIC MODEL NOS.	SP157 SERIES	
	SP157-M1826	SP157-M2424
Overall Dimensions Width x Depth x Height	17" x 36¼" x 14¾"	22" x 36¼" x 14¾"
	Designed for use with Baxter -M1826 fryers manufactured after August 1997	Designed for use with Baxter -M2424 fryers manufactured after August 1997
Filter Type	Conical & Envelope	
Diatomaceous Filter Powder allowed	YES	
Shipping Weight (approx.)	83 lbs.	88 lbs.

Freight Class: 85

mini rotating rack ovens

FEATURES:

- Stainless steel interior and exterior.
- Certified for zero clearance to combustible surfaces sides and back.
- The easy-to-use digital control allows you to set temperature, time, steam, blower delay and vent to your exact requirements. Recipe storage for up to 84 different products is also included, allowing one number "Quick Set" bake setting recall.
- The right balance between air velocity and direction of air flow provides the proper atmosphere to give consistent baking results.
- A self-contained steam system is standard.
- A push button activated power vent quickly removes steam from the baking chamber.



HO300E with HPC800

BASIC MODEL NOS.	MINI ROTATING RACK OVEN	
	HO300E (Electric)	HO300G (Gas)
Overall Dimensions Width x Depth x Height	48" x 34 $\frac{5}{8}$ " x 51 $\frac{1}{2}$ "	
Capacity	6 - 18" x 26" Pans	8 - 18" x 26" Pans
Control System	Digital - Programmable	
Heating System	Electric	Gas
Water Connection	$\frac{3}{8}$ "	
Drain Connections	$\frac{1}{2}$ " Rear Drain	
Shipping Weight (approx.)	600 lbs.	

Freight Class: 85

mini proofing cabinet

BASIC MODEL NOS.	MINI PROOFING CABINET*
	HPC800
Overall Dimensions Width x Depth x Height	48" x 34 $\frac{5}{8}$ " x 33"
Capacity	6 - 18" x 26" Pans
Water Connection	$\frac{3}{8}$ "
Drain Connections	$\frac{1}{2}$ " Rear Drain
Shipping Weight (approx.)	363 lbs.

*FOR USE WITH OV300 SERIES OVENS

Freight Class: 100

water meter



The HWM wall mount water meter is microcomputer controlled to dependably and accurately deliver water at your desired temperature and quantity. Temperature probe, digital displays and test flow feature allow easy, accurate use.

Dispenses up to 1,000 pounds of water between 32°F and 99°F. Programmed water delivery can be interrupted and resumed without resetting the system.

8' output hose delivers 50 lbs./min. @ 20 psi inlet pressure.

Flow Accuracy: $\pm 1\%$ @ 20 psi inlet pressure above 6 lb. delivery.

Temperature Accuracy: $\pm 1^\circ\text{F}$. Temperature normally adjusts in < 30 seconds.

Contact factory for use with a water chiller.

Utility Specifications: 120V or 220-250 V, 1 amp 6' power cord

$\frac{1}{2}$ " hot & cold connections 20-100 psi

Approx. Shipping Weight - 52 lbs.

Freight Class: 65

one door proofers — standard

FEATURES:

- Essential to production of a wide variety of products at varying times.
- Stainless steel construction.
- Modular design.
- Digital controls.
- Many depths available.
- Perfect complement to rack or revolving oven.
- Individual rack timers.
- Easy access humidity and air heat systems.
- Optional Fas-Thaw sizes available.
- Optional floor available.
- Optional pass-thru available.

MODEL NOS.	INTERIOR DEPTH	EXTERIOR DIMENSION W x D	RACK CAPACITY			SHIPPING WEIGHT	
			SGL. END LOAD CT603	SGL. SIDE LOAD CT613	DBL. SIDE LOAD CT623	without FLOOR	with FLOOR
HPC100-M28	28"	38" x 39"	1	1	N/A	817 lbs.	846 lbs.
HPC100-M38	38"	38" x 49"	1	2	1	883 lbs.	920 lbs.
HPC100-M48	48"	38" x 59"	2	2	1	949 lbs.	993 lbs.
HPC100-M58	58"	38" x 69"	2	3	1	1015 lbs.	1067 lbs.
HPC100-M68	68"	38" x 79"	3	3	1	1082 lbs.	1141 lbs.
HPC100-M78	78"	38" x 89"	3	4	2	1148 lbs.	1215 lbs.
HPC100-M118	118"	38" x 129"	5	6	3	1412 lbs.	1511 lbs.

Proofers may be shipped knocked down or set-up.
Freight Class: 85 K.D., 100 Set up

two door proofers — standard

FEATURES:

- Essential to production of a wide variety of products at varying times.
- Stainless steel construction.
- Modular design.
- Digital controls.
- Many depths available.
- Perfect complement to rack or revolving oven.
- Individual rack timers.
- Easy access humidity and air heat systems.
- Optional Fas-Thaw sizes available.
- Optional floor available.
- Optional pass-thru available.



PC200

MODEL NOS.	INTERIOR DEPTH	EXTERIOR DIMENSION W x D	RACK CAPACITY			SHIPPING WEIGHT	
			SGL. END LOAD CT603	SGL. SIDE LOAD CT613	DBL. SIDE LOAD CT623	without FLOOR	with FLOOR
HPC200-M28	28"	78 $\frac{5}{8}$ " x 34"	3	2	N/A	1121 lbs.	1171 lbs.
HPC200-M38	38"	78 $\frac{5}{8}$ " x 44"	3	4	2	1211 lbs.	1344 lbs.
HPC200-M48	48"	78 $\frac{5}{8}$ " x 54"	4	5	2	1301 lbs.	1427 lbs.
HPC200-M58	58"	78 $\frac{5}{8}$ " x 64"	6	6	3	1392 lbs.	1510 lbs.
HPC200-M68	68"	78 $\frac{5}{8}$ " x 74"	6	6	3	1483 lbs.	1593 lbs.
HPC200-M78	78"	78 $\frac{5}{8}$ " x 84"	8	8	4	1574 lbs.	1768 lbs.
HPC200-M118	118"	78 $\frac{5}{8}$ " x 124"	12	12	6	1937 lbs.	2099 lbs.

Proofers may be shipped knocked down or set-up.
Freight Class: 85 K.D., 100 Set up

one door retarder/proofers — standard

FEATURES:

- Essential to production of a wide variety of products at varying times.
- Stainless steel construction.
- Modular design.
- Digital controls.
- Reduces night work.
- Programmable 24-hour timer for bake-off up to one week in advance.
- Space-saving combination eliminates need for additional equipment.
- Optional floor available.
- Optional pass-thru available.

MODEL NOS.	INTERIOR DEPTH	EXTERIOR DIMENSION W x D	COOLING BTU/HR	RACK CAPACITY			SHIPPING WEIGHT	
				SGL. END LOAD CT603	SGL. SIDE LOAD CT613	DBL. SIDE LOAD CT623	without FLOOR	with FLOOR
HRP100-M28	28"	38" x 39"	6,000	1	1	N/A	897 lbs.	926 lbs.
HRP100-M38	38"	38" x 49"	6,000	1	2	1	964 lbs.	1001 lbs.
HRP100-M48	48"	38" x 59"	6,000	2	2	1	1030 lbs.	1074 lbs.
HRP100-M58	58"	38" x 69"	10,000	2	3	1	1175 lbs.	1228 lbs.
HRP100-M68	68"	38" x 79"	10,000	3	3	1	1242 lbs.	1302 lbs.
HRP100-M78	78"	38" x 89"	10,000	3	4	2	1308 lbs.	1375 lbs.
HRP100-M118	118"	38" x 129"	10,000	5	6	3	1582 lbs.	1681 lbs.

Retarder/Proofers may be shipped knocked down or set-up.

Freight Class: 85 K.D., 100 Set up

Contact factory for information on Baxter supplied condensing units for your model.

two door retarder/proofers — standard

FEATURES:

- Essential to production of a wide variety of products at varying times.
- Stainless steel construction.
- Modular design.
- Digital controls.
- Reduces night work.
- Programmable 24-hour timer for bake-off up to one week in advance.
- Space-saving combination eliminates need for additional equipment.



RP200

MODEL NOS.	INTERIOR DEPTH	EXTERIOR DIMENSION W x D	COOLING BTU/HR	RACK CAPACITY			SHIPPING WEIGHT	
				SGL. END LOAD CT603	SGL. SIDE LOAD CT613	DBL. SIDE LOAD CT623	without FLOOR	with FLOOR
HRP200-M28	28"	78 $\frac{5}{8}$ " x 34"	6,000	3	2	N/A	1201 lbs.	1251 lbs.
HRP200-M38	38"	78 $\frac{5}{8}$ " x 44"	10,000	3	4	2	1292 lbs.	1425 lbs.
HRP200-M48	48"	78 $\frac{5}{8}$ " x 54"	10,000	4	5	2	1382 lbs.	1509 lbs.
HRP200-M58	58"	78 $\frac{5}{8}$ " x 64"	10,000	6	6	3	1473 lbs.	1670 lbs.
HRP200-M68	68"	78 $\frac{5}{8}$ " x 74"	10,000	6	6	3	1564 lbs.	1753 lbs.
HRP200-M78	78"	78 $\frac{5}{8}$ " x 84"	11,000	8	8	4	1655 lbs.	1929 lbs.
HRP200-M118	118"	78 $\frac{5}{8}$ " x 124"	16,000	12	12	6	2017 lbs.	2269 lbs.

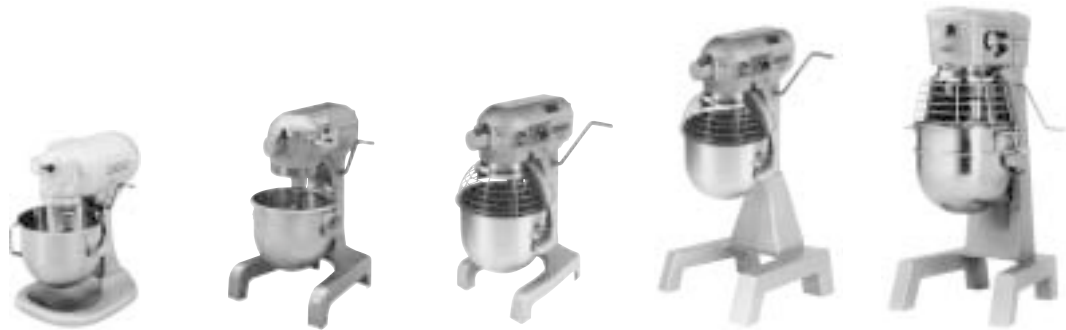
Retarder/Proofers may be shipped knocked down or set-up.

Freight Class: 85 K.D., 100 Set up

Contact factory for information on Baxter supplied condensing units for your model.

mixers, bench models

Listed by UL and NSF



MODEL	(Standard Finish)	N-50	A-120	A-200	A-200-F	D-300
NOS.	(Deluxe Finish)			A-200-DT		D-300-DT
Capacity of Bowl (liquid) Standard Equipment		5 qts.	12 qts.	20 qts.	20 qts.	30 qts.
Capacity of Bowls (Purchased as extra equipment with required adapters)				12 qts.	12 qts.	20 qts.
Attachment Hub Size		#10	#12	#12	#12	#12
Timer Controlled			Standard	Standard	Standard	Standard
Motor - Hobart Designed		1/8 H.P.	1/3 H.P.	1/2 H.P.	1/2 H.P.	3/4 H.P.

***Power Bowl Lift, optional extra**

Hobart quality mixers, with "planetary action," can thoroughly handle your mixing needs. A model to suit every task, small or large. Thoroughly mixes and aerates ingredients, with a direct gear drive transmission for consistent results.

Hobart-designed motors, gears and transmissions provide long mixer life. Finishes on all models; standard metallic gray polyurethane enamel, unless specified "Deluxe."

Deluxe Finish - Burnished aluminum and nickel-chrome plated steel. Available at extra cost on Models A-200, D-300, H-600 and L-800. (Specify suffix "D" after model number, see chart.) Standard 15 minute timer.

optional attachments and accessories

CP/Components, Parts

9" Vegetable Slicer



Listed by NSF

Available with adjustable slicer plate, grater plate and 3/32", 3/16", 5/16", and 1/2" shredder plates. Burnished aluminum finish. Tubular front available.

Bowl Guard Add-On Kit

For Hobart mixers without bowl guards, this upgrade is available through your local Hobart Sales and Service location.

Chopping End



Listed by NSF

Standard equipment includes: round, stainless steel feed pan, plastic stomper, knife and plate (1/8" diameter holes). Other plate sizes available. Used for chopping fruits, vegetables and meats.

Bowl Scraper



To increase productivity, improve sanitation and product quality, the Hobart bowl scraper is an innovative solution. Available as an accessory or an upgrade for existing Hobart mixers. For primary and secondary size bowls.

mixers, floor models



D-340	H-600*	P-660	L-800	M-802	V-1401
	H-600-D		L-800-D	M-802-U	V-1401-U
40 qts.	60 qts.	60 qts.	80 qts.	80 qts.	140 qts.
20 and 30 qts.	30 and 40 qts.	30 and 40 qts.	30, 40 and 60 qts.	30, 40 and 60 qts.	30, 40, 60 and 80 qts.
#12	#12	#12	#12	#12 (Extra)	#12 (Extra)
Standard	Standard	Standard	Standard	Standard	Standard
1½ H.P.	2 H.P.	2½ H.P.	2 H.P.	3 H.P.	5 H.P.

TALL COLUMN DESIGN FOR MODELS M-802, V-1401

The optional taller pedestal (14" on the M-802, 17" on the V-1401) is another operational advantage from Hobart. It allows removal of the bowl without removing the agitator. Simply release the clamps, lower the bowl to the truck and roll it away.

This tall column mixer brings real work-saving convenience when you need it most . . . cuts bowl changing time and eliminates an extra clean-up step.

power drive unit

Tray Support



Constructed of sturdy lightweight aluminum. Attaches easily to Hobart mixers and food cutters, for use with vegetable slicer (illustrated), and chopper attachments . . . is adjustable to desired working height. (Receiving pan illustrated on tray not furnished.)

Stainless Steel Tables



Listed by NSF

Model 205024-1 (shown). For use with 5, 10, 12, and 20 quart bench mixers only. Equipped with adjustable leveling feet, heavy duty casters optional. One shelf. Table surface area, 20" x 24". Height, 22".

Model 124078-A-120/A-200 Mixer Table. 27" x 32" x 26¾" high - includes casters, mounting bolts and holes for mixer, 4 pegs for storage of agitators and an accessory shelf.



Listed by UL and NSF

Designed for use with the 9" Vegetable slicer or Power Dicer. Provides maximum power and efficiency where high volume is desired. Model PD-35 — 350 RPM, ½ HP, 115/60/1. Model PD-70 — For use with 9" Vegetable Slicer only. 700 RPM, ½ H.P., 115/60/1.

mixers, accessories



MODEL NOS.	BOWL CAPACITY (QTS.)	"B" FLAT BEATER		"C" WING WHIP	"D" WIRE WHIP	"E" or "ED" DOUGH ARM	"P" PASTRY KNIFE	"I" WIRE WHIP HEAVY DUTY
		ALUMINUM	S/S		S/S WIRES (All S/S)			
N-50	5	X	X		X	E		
A-120	12	X	X	X	X	E	X	
A-200	20	X	X	X	X	E/(ED)	X	
	12	X	X		X	E		
D-300	30	X	X	X	X	(ED)	X	X
	20	X	X	X	X	E	X	
D-340	40	X			X	(ED)		
	30	X	X	X	X	(ED)	X	X
	20	X	X	X	X	E	X	
H-600	60	X	X	X	X	E/(ED)	X	X
P-660	40*	X	X	X	X	E	X	X
	30*	X	X	X	X	E	X	X
L-800 M-802	80	X	X	X	X	E/(ED)	X	X
	60†	X	X	X	X	E/(ED)	X	X
	40*	X	X	X	X	E	X	X
	30*	X	X	X	X	E	X	X
V-1401	140	X	X	X	X	(ED)	X	X
	80‡	X	X	X	X	E/(ED)	X	X
	60†	X	X	X	X	E/(ED)	X	X
	40*	X	X	X	X	E	X	X
	30*	X	X	X	X	E	X	X

* 40-30 Qt. Bowl adapter with 80 Qt. bowl adapter necessary for use of this equipment.

† 60 Qt. Bowl adapter is necessary for use of this equipment.

‡ 80 Qt. Bowl adapter is necessary for use of this equipment.



MODEL NOS.	BOWL CAPACITY (QTS.)	BOWL S/S	BOWL ADAPTER	BOWL SCRAPER	SPLASH COVER LEXAN	BOWL EX. RING S/S	BOWL TRUCK		BOWL TRUCK ADAPTER
							BURNISHED ALUM.	PAINTED CAST IRON	BURNISHED ALUM.
N-50	5	X							
A-120	12	X			X				
A-200	20	X		X	X		X		
	12	X			X				
D-300	30	X		X	X		X		
	20	X			X				
D-340	40	X		X	X		X		
	30	X			X		X		
	20	X			X				
H-600	60	X		X	X	X	X	X	
P-660	40*	X	X		X				X
	30*	X	X		X				X
L-800 M-802	80	X		X	X	X	X	X	
	60+	X	X	X	X	X	X	X	
	40*	X	X	X	X				X
	30*	X	X		X				X
V-1401	140	X		X	X		X	X	
	80‡	X		X	X	X	X	X	
	60†	X	X	X	X	X	X	X	
	40*	X	X		X				X
	30*	X	X		X				X

spiral mixers



HF120



HF190/HF250



HR190/HR250

Listed by UL and BISSC

MODEL NOS.	HF120	HF190/HR190	HF250/HR250
Bowl Capacity (lbs./qts.)	180	270/190	350/250
Motor HP			
Spiral Arm	2.8/6.5	4/7.5	4/8.5
Bowl Motor	1	1.5	1.5
Electrical Amps	← 21 Amps →	← 220/60/3 35 Amps →	← 35 Amps →
RPM			
Spiral Arm	← 80/160 →		
Bowl	← 20 →		
Timer			
1	← 0 - 6 Minutes →		
2	← 0 - 60 Minutes →		
Finish			
Mixer	← Gray Metallic Polyurethane Enamel - Top Charcoal Gray Polyurethane Enamel →		
Bowl	← Stainless Steel →		
Cord/Plug	8 Gauge Cord NEMA Type L15-30 Plug	8 Gauge Cord NEMA Type L15-50 Plug	
Shipping Weight	1,225 lbs.	1,520 lbs./1,700 lbs.	1,545 lbs/1,725 lbs.

These spiral mixers knead dough completely and effectively, and produce a cooler product in 20 to 30% less time than a planetary mixer.

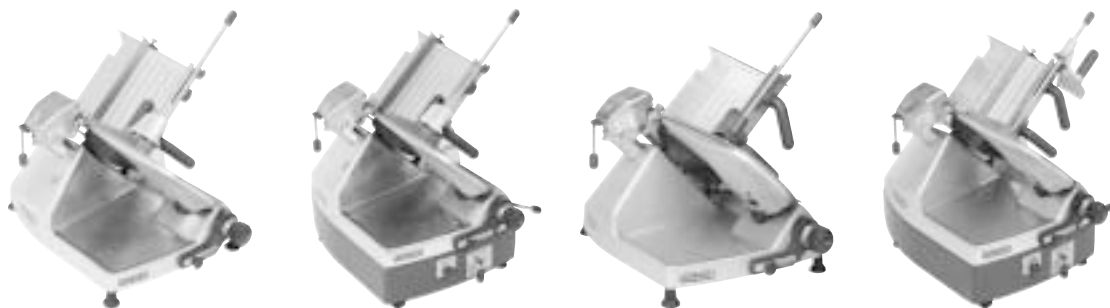
- F Models feature fixed bowls.
- R Models feature a bowl trolley which includes a bowl with ball bearing mounted wheels and an interlock switch to prevent mixer operation when trolley is not in place. Additional trolleys are available.
- Bi-directional bowl drive lets you run small batches.
- Dual timer lets you set the mixer for automatic shift from first to second speed.
- Bowl jog makes it easy to unload.
- Oil bath gear box has sight glass for instant oil level check.
- Stainless steel wireform bowl guard for at-a-glance observation.
- Stainless steel bowl is rugged, long lasting.
- Massive bowl drive rides on a dual-row ball bearings, eliminates extra bowl supports and adds durability.
- Front and rear casters make moving a breeze, simplify cleaning and maintenance.

The Hobart 2000 Series Slicers meet the customer's criteria for slicer expectations in performance, reliability, sanitation, cleaning, safety, ease of use, and durability.

Borazon sharpener is removable and submersible to support thorough cleaning procedures on all 2000 Series Slicers.

The Hobart 2812 and 2912 Smart Series Slicers are designed to protect your investment.

Optional for the 2812 and 2912 is the Auto Shut-Off Feature. Auto Shut-Off turns off power approximately 10 seconds after no carriage motion. Prevents long periods of idle running, reduces wear and saves energy.



Listed by UL and NSF

MODEL NOS.	2612	2712	2812	2912
Carriage Size	← 12" x 12" →			
Type of Operation	Positive Angle-Feed Manual	Positive Angle-Feed Automatic Motor Driven - 2 Speed	Positive Angle-Feed Manual	Positive Angle-Feed Automatic Motor Driven - 6 Speed
Knife Size	← 11¾" Solid Stainless Steel →			
Knife Motor	← ½ H.P. →			
Slice Thickness	← Up to 1" →			
Shipping Wt. (Lbs.) Approximate	135	182	135	182

Rugged unit for larger operation. Optional carriage fences. Stainless steel front knife guard, knife and carriage with plastic coated-metal feed grip. Top mounted sharpener standard. Exclusive tilting and removable carriage system for ease of cleaning.

Semi-automatic models are perfect for any high volume operation. Model has 2-speed automatic carriage operation. Exclusive tilting and removable carriage system for ease of cleaning.

Rugged unit for larger operation. Optional carriage fences. Stainless steel front knife guard, knife and carriage with plastic coated-metal feed grip. Top mounted sharpener standard. Designed with advanced safety features. Exclusive tilting and removable carriage system for ease of cleaning.

Semi-automatic models are perfect for any high volume operation. Model has 6-speed automatic carriage operation. Designed with advanced safety features. Exclusive tilting and removable carriage system for ease of cleaning.

slicers

These Hobart 2000 Series models support portion control. They portion by weight or number of slices.

2000 Series optional accessories include adjustable fences, food chutes, and product trays. Contact your local Hobart representative for details.



Listed by UL and NSF

MODEL NOS.	2812PS	2912PS	2912SC
Carriage Size	12" x 12"		
Type of Operation	Positive Angle-Feed Manual	Positive Angle-Feed Automatic	Positive Angle-Feed Automatic with Slice Count Feature
	6 Lb. Electronic Portion Control Scale w/Electronic Digital Display		
Knife Size	11¾" Solid Stainless Steel		
Knife Motor	½ H.P.		
Slice Thickness	Up to 1"		
Shipping Wt. (Lbs.) Approximate	137	185	185

The Hobart 2812PS and 2912PS Slicer have the same features as the 2812 and 2912 models with the addition of portion control. They portion by weight or number of slices. Each comes with an electronic 6-pound portion scale, digital display and operator keyboard.

Same basic features as the 2912 with the addition of slice count. Lets you produce the exact number of slices you need to minimize shrink and maximize profits.



Model 610 Slicer. Compact designed slicer for light duty slicing. 10" Hollow-Ground, High Polished Carbon Steel Knife, ½ H.P. Grease Pack Ball Bearing Motor.

Motor	½ H.P.
Electrical	120/60/1
Slice Thickness	1⅝"
Finish	Anodized Aluminum
Shipping Weight	55 lbs.

meat saws

Listed by UL and NSF

Model 6801 Vertical Saw: Rigid, open construction with easy to clean, heavy duty carriage support. Column bright nickel plated. Stainless steel carriage and table working surface. Stainless steel gauge plate. Bright tinned cast iron upper and lower blade pulleys. Eye-level "On-Off" switch. Positive lock, quick release gauge plate. No tools are needed for removal of parts for cleaning. Designed for complete hose-down, including the motor.

Entire motor, transmission and lower pulley assembly is mounted with automatic blade tension control accessible just below right table.

Standard Equipment: One sawblade and pusher plate for short ends.

Model 6614: Identical to Model 6801.



6614

6801

MODEL NOS.	6614 Saw	6801 Vertical Saw
Cutting Clearance H x W	15½" x 12"	17½" x 15¾"
Cutting Table	18¼" x 34½"	21½" x 39⅝"
Motor	3 H.P.	3 H.P.
Carriage	14" D x 19¾" W	16" D x 24¼" W
Blade Length	126"	142"
Shipping Wt. Lbs.	550	555

choppers

Listed by UL and NSF



MODEL NOS.	4812	4822	4732
Chopping End Size	#12	#22	#32
Motor — Hobart-Designed Ball Bearing	½ H.P.	1½ H.P.	3 H.P.
Electrical Specifications	120/60/1, 230/60/1 230/50/1 CE	115/60/1, 115/60/1 CA, 230/60/1, 200/60/3, 230/60/3, 230/50/1 CE, 460/60/3	200/60/1, 230/60/1 200/60/3, 230/60/3, 460/60/3
Capacity — Lbs. per min. (beef) First Grind thru ⅛" plate	8 lbs.	16 lbs.	35 to 40 lbs.
Overall Dimensions (Height x Width x Depth)	23¼" x 12⅓⅛" x 24"	23¼" x 12⅓⅛" x 29⅞"	26⅞" x 23½" x 46⅜"
Net Wt./Shipping Wt. (Lbs.)	118/144	182/207	305/318

Protective type tinned chopping end, stainless steel feed pan, plastic stomper, one knife and one plate (⅛" holes). Finish — stainless steel housing, stainless steel trim and legs. Optional Equipment: Brite metal protective type chopping end with chrome plated satin finish. Stay Sharp knife and plate (⅛" holes).

Guarded tinned pan, tinned chopping end, tinned removable metal deflector on end ring, plastic stomper, cylinder wrench. Finish: Metallic Gray epoxy paint. Optional Equipment: Stainless steel feed pan, 15", 18" or 21" legs to convert to floor models.

Larger choppers are also available up to 15 H.P.

prime mixer-grinders

Listed by UL and NSF

The Hobart Prime Inclined Screw Mixer-Grinder puts an end to the bend by putting the grinding head high so trays can be filled at a more natural height. The results are more productivity, less labor cost, and more dollars to your gross margin.

The entire unit cleans quickly and easily. Here's why:

- Easy-to-clean, self-draining hopper.
- Convenient access to all hopper surfaces.
- Hand-removable, interchangeable seals.
- Mixing arm & feed screw remove easily.
- Designed for quick hose-down cleaning and sanitizing.
- With seals removed, water drains out quickly.

Standard unit includes:

- Footswitch
- Casters
- Cord and plug



MODEL NOS.	MG1532	MG2032
Hopper Capacity	150 lbs.	200 lbs.
Motor H.P.	5 H.P. or 7½ H.P.	7½ H.P.
Grind		
Mix	1 H.P.	1 H.P.
Electrical Specifications	208/60/3, 240/60/3, 480/60/3	208/60/3, 240/60/3, 480/60/3
Rated Amps	5 H.P. - 208-240/60/1 - 26.0 Amps 7½ H.P. - 208/60/3 - 30 Amps 240/60/3 - 30 Amps 480/60/3 - 15.0 Amps	208/60/3 - 30 Amps 240/60/3 - 30 Amps 480/60/3 - 15 Amps
Finish	Glass bead finished stainless steel hopper and stainless steel panels	

grinder

Listed by UL and NSF



MODEL NOS.	4146
Chopping End Size	#32
Motor — Hobart-Designed Ball Bearing	5 H.P.
Electrical Specifications	200/60/3, 230/60/3, 460/60/3
Capacity — Lbs. per min. (beef) First Grind thru ½" plate	60-65 lbs.
Overall Dimensions (Height x Width x Depth)	47½" x 26½" x 59½"
Net Wt./Shipping Wt. (Lbs.)	569

Stainless steel feed pan. Legs to convert to floor model.

meat tenderizer

Listed by UL and NSF



Model 403 Tenderizer.

Lift-out unit has stainless steel knives. Burnished aluminum housing, transparent plastic food chute, ½ H.P. Motor, totally enclosed single phase only.

Optional Equipment:

Strip cutter knives available in ⅜", ⅝", and ¾" and extra wide. Julienne cutter available for making stir fry or julienne strips. Knit, No Knit and Star knives available.

Approximate Shipping Weight: 66 lbs.

bowl-style food processors

Listed by UL and NSF



FP41



HCM61



HCM62

MODEL NOS.	FP41	HCM61	HCM62
HP/RPM	¾ H.P./1725 RPM	1.5/1725 RPM	2 H.P./1725/3450 RPM
Electrical Amps	120/60/1 10.4	120/60/1 14.6	208-240/60/3 5.1
Capacity	4 Qt.	6 Qt.	6 Qt.
Overall Dimensions W x D x H	10¼" x 11½" x 17¼"	12" x 13½" x 18½"	
Speeds	ON-OFF-PULSE		ON-OFF-PULSE-HIGH

Basic unit consists of anodized aluminum housing with rubber feet. Stainless steel removable bowl and knife blade. See-thru cover with large feed tube and bowl scraper of durable polysulfone. Triple safety interlock.

food processors

SLICE, DICE, SHRED,
CHOP, GRATE
AND JULIENNE

Listed by UL and NSF



MODEL NOS.	FP-100	FP-150	FP-300	FP-350	FP-400
Motor H.P.	½ H.P. - 396 RPM	½ H.P. - 396 RPM	1 H.P. - 430 RPM	1 H.P. - 430 RPM	2 H.P. - 250/500 RPM
Electrical Amps	120/60/1 3.5 AMPS/8 Ft. Cord	120/60/1 4.8 AMPS/6 Ft. Cord	120/60/1 10 AMPS/6 Ft. Cord	120/60/1 10 AMPS/6 Ft. Cord	208-240/60/3 7.5 AMPS/6 Ft. Cord
Overall Dimensions W x D x H	9" x 17" x 19½"	8¾" x 18" x 19½"	10½" x 21⅞" x 23⅞"	13⅞" x 21⅞" x 29⅞"	22¾" x 27¼" x 47½"
Net Weight/ Shipping Weight	39 lbs. 46 lbs.	39 lbs. 46 lbs.	66 lbs. 72 lbs.	71 lbs. 77 lbs.	119 lbs. 125 lbs.
3-Pak Blades	← ¼", ⅝" Slicer Plates; ⅜" Shredder Plate - 1 Wall Rack →				
6-Pak Blades	← Above Plus ⅜", ⅞" Slicer Plates ⅝" Dicer Plate; 2 Wall Racks, Slice - ⅜ CR Crimping Slicer →				

Anodized aluminum hopper and housing. Top cover burnished aluminum. Easy to operate off and on switches. Pusher plate and feed head interlocks. Fits on 23" deep counter. Pistol grip handle

swings out of the way for two-handed loading. FP400 floor model supports high volume production, multiple feed choices and accessories. Deflector plate and cleaning brush standard equipment.

cutter mixers

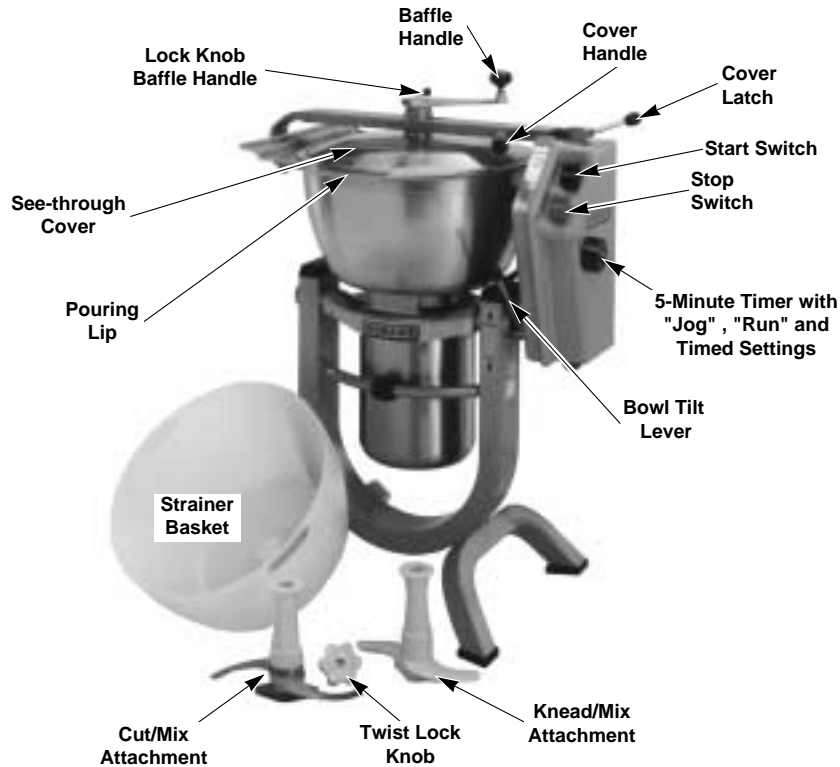
The Hobart HCM lets you cut, mix and blend in seconds with complete control from start to finish . . .

FEATURES

- See-through cover - made of high impact plastic, strong yet light weight. A built-in scraper, located on the mixing baffle, helps keep the cover clear. Electric interlocks prevent operation when cover is open or bowl tilted.

- Streamlined, functional controls - magnetically operated start and stop selectors are completely sealed and washable.
- Easily removable attachment shafts - lock knob lets you remove them without tools. A Cut/Mix Attachment and a Knead/Mix Attachment are provided to handle all of your needs.

STANDARD UNIT FEATURES



MODEL	CAPACITY	MOTOR	ELECTRICAL	STANDARD EQUIPMENT	OPTIONAL ACCESSORIES	NET WT./ SHIP. WT.
HCM-450	45 Qts.	5 H.P.	200/60/3 230/460/60/3 Solid state motor protection as standard	5 Minute Timer Cut/Mix Attachment Knead/Mix Attachment Strainer Basket, Mixing Baffle & Cover Scraper, Basic Unit	Casters, 4-Blade Cut/Mix Attachment, Pizza Knead/Mix Attachment (1)	260/340

(1) Available thru Service Parts No. 292029

food cutters



84145



84186



Listed by UL and NSF

The Hobart Food Cutters rapidly process salads, dips, chopped steaks and other fine foods. The stainless knives rotate at high speed saving costly preparation time. Both the 14" and 18" models include removable stainless bowls and burnished aluminum bowl covers for easy cleanup. The bases are one-piece burnished cast aluminum.

Hobart accessory tables are specifically designed for use with Hobart Bench Mixers and Food Cutters. Heavy gauge stainless steel tops and shelves. Chrome plated legs and leveling feet. Optional heavy duty casters available (adds 6" to table height).

WITH ATTACHMENT HUB	84145	84186
Motor	½ H.P.	1 H.P.
Bowl Size (I.D.)	14"	18"
Height	16¼"	15⅝"
Width	18¼"	22⅜"
Depth	31⅞"	32"
Attachment Hub Speed	209 RPM	250 RPM
Electrical Specs	115/60/1, 230/60/1, 200/60/3	115/60/1, 230/60/1, 208/60/3, 460/60/3
Shipping Weight	140 lbs.	185 lbs.

MODEL NOS.	205025	205026
For use with	14" or 18" Food Cutters	
No. of shelves	one	two
Table Surface (Inches)	32 x 27	32 x 27
Table Height (Inches)	31⅞	31⅞
Shipping Weight-lbs.	80	110

fat tester



**Model F-101
Fat Tester**

Measures the fat percentage in ground beef from 10% to 40%. Completely portable, helps ensure quality standards wherever meat is processed. Designed for quick and easy operation with added emphasis on sanitation. Complete instructions are included.

Standard Equipment: 2 funnels, 3 precision test tubes, 2 screens, 2 cleaning brushes, cord and plug contained in a carrying case. Electrical 115/60/1, 230/60/1 (230/60/1, not submitted for UL Listing). Power controlled by bell gong indicating timer.

bone dust remover

Listed by UL



The ABR-1U automatically removes bone dust and other loose particles from the surfaces of sawed cuts of beef, pork, lamb, veal and ham ranging in thickness from ¼" to 3½" at a linear rate of 6" per second.

Frame and housing burnished cast aluminum. Infeed conveyor of stainless steel wire. Scraper clusters are durable plastic. Meat transfer rings stainless steel. Output conveyor belt of vinylized polyester cord.

53⅜" high including 5" swivel casters, 34" deep, 52" long. Infeed conveyor 13" wide x 6½" long. Output conveyor 15" wide x 38" long. Requires 32" of operating space.

½ H.P. motor. 115/60/1, 6.9 amps. 15 foot cord with 3 prong grounding plug standard. Shipping weight 472 lbs.

vegetable peelers

Listed by UL and NSF

Model 6115: Peels 15 lbs. in one to three minutes. Portable convenience, with the same excellent quality of our larger models. Peeler disc made of abrasive surfaced reinforced plastic. Removable aluminum hopper door and cam-type pressure lock. Abrasive hopper liner. Convertible unit, with fill hose and four minute timer.



MODEL NOS.	6115	6430	6460	6460M
Motor		Standard Stainless Steel		
Ball Bearing	1/8 H.P.	3/4 H.P.	1 H.P.	1 H.P.
Potatoes				
Correct Size Batch	15-20 lbs.	30-33 lbs.	50-60 lbs.	50-60 lbs.
Time to Peel Batch	1-3 Min.	1-3 Min.	1-3 Min.	3 Min.
Carrots				
Correct Size Batch	8-12 lbs.	15-25 lbs.		
Time to Peel Batch	1-3 Min.	1-3 Min.		
Beets				
Correct Size Batch	10-15 lbs.	15-25 lbs.		
Time to Peel Batch	30 Sec. to 1 Min.	30 Sec. to 1 Min.		
Shipping Wt. Lbs. Approximate	74 Peeler 43 Peeler Trap	147 Peeler 65 Base	156 Peeler 70 Base	201 includes skid

Accessories 6115: Cabinet base and peel trap. Portable wheeled stand and Peel Trap Basket also available at extra cost.

Models 6430, 6460: Peeler disc of durable reinforced plastic with permanently bonded abrasive surface - light and easy to remove. Built-in peel trap, lock on hopper cover, adjustable legs and centralized controls. Abrasive hopper liner insures constant rotation of vegetables. Air-gap type water inlet promotes interior self cleaning and prevents splash. 6430 peels 30 lbs. in one to three minutes while 6460 handles 50-60 lbs. in the same time. Optional location for timer and switch. Timer is standard on single phase. Not available on three phase.

Finish: Stainless steel peeler and cabinet base. Gray plastic molded hopper cover. Cast aluminum epoxy coated door, handle, discharge chute and legs. Resilient rubber trim molding.



PEELER STAND FOR MODEL 6115

Peeler Stand with stainless steel tubular legs and four adjustable leveling feet (two feet bolt down) permitting installation of foodwaste disposer Model FD-50P. (Not submitted for UL Listing.) Solenoid water control valve and air-gap inlet.

vacuum marinator

Listed by UL and NSF



The HVM30 is designed to add versatility to menus while promoting food safety and sanitation. The average twenty minute process vacuums/tumbles/marinates a variety of food products to create endless entrees in less time than old-fashioned overnight marinating. Extra tank kit available for added production and sanitation.

Motor	1/15 H.P. drive, 1/20 H.P. Vacuum Pump
Electrical	115/60/1
Timer	60 Minute, 1 Minute Intervals
Speed	3-23 rpm
Finish	Stainless Steel Frame, Tank and Lid
Shipping Weight	60 lbs.

medalist

Listed by UL and NSF



The Medalist name is recognized as the price alternative equipment choice. Manufactured by Hobart and supported with traditional Hobart one year all parts and service warranty.

Model L20 Mixer. Designed for non-dough recipe applications (1/2 H.P. motor and grid for details). Belt driven transmission requires no lubrication. Three fixed speed selection with standard low, stir and jog selections. Standard bowl guard with bowl height sensing and no volt release. Stainless steel bowl, beater, whip are standard.

Motor	1/2 H.P.
Electrical	120/60/1
Speeds	5 Fixed
Finish	Oven Baked Enamel
Shipping Weight	265 lbs.

electric standard over-fired broilers

Listed by UL and NSF

Select Hobart standard over-fired electric broilers.

FEATURES

- Variety of configurations include single and double section modular, with cabinet base or with 1-pan or high-production convection oven bases.
- Removable grid for cleanup.
- Cool, full-width grid handle.
- Independent heat control of ¼, ½, ¾ or entire grid for energy efficiency.
- Tilted grease deflectors with V-shaped channels and large 7½ gallon drip pan.
- Counterbalanced grid locks at many heights with easy to grip handle.



HCB46



HCB421



HCB440

MODEL NOS.	HCB42	HCB421	HCB43	HCB440	HCB441	HCB45	HCB46	HCB47
Major Components HCB40 Broiler Section(s)	← 1 →			← 2 →			1	2
1-Pan Oven Base	1			1				
Convection Oven Base		1			1			
Cabinet Base			1			1		
Modular Base							← 1 →	
Overall Dimensions Width	← 36" →							
Depth x Height w/o 6" Legs	← 38¼" x 61¾" →			← 38¼" x 80½" →			38¼" x 44¾"	38¼" x 63½"
Broiler Grid Dimensions (Width x Depth)	← 25¼" x 22¾" →							
Oven Internal Dimensions (Width x Depth x Height)	23½" x 31½" x 13"	19¼" x 26" x 14¼"	N/A	23½" x 31½" x 13"	19¼" x 26" x 14¼"	← N/A →		
Oven Rack Dimensions (Width x Depth)	22" x 25"	18½" x 25½"	N/A	22" x 25"	18½" x 25½"	← N/A →		
No. Oven Racks Furnished	1	3	N/A	1	3	← N/A →		
Electrical Specifications Voltage/Hertz/Phase	← 208, 240, 480/60/3 →							
KW	18.7	19.0	12.0	30.7	31.0	24.0	12.0	24.0
Shipping Wt. (Lbs.)	460	1045	640	← 1045 →		940	765	850

backshelf broiler

Listed by UL and NSF

Adds a versatility to 36" ranges by mounting on back. Produces 33 12-oz. strip steaks hourly. Overall size: 36" W x 18½" D x 35" H. Electrical: 5.2 KW; 208, 240, 480 VAC, 50/60 HZ, 1-ph. Shipping wt.: 235 lbs.



HCB48

fryers, electric

Listed by UL and NSF

SOLID STATE CONTROL (HFD) MODELS

PROGRAMMABLE COMPUTER CONTROL (HFC) MODELS

- Stainless steel front and sides — Durable and easy to clean.
- 16 gauge stainless steel fry tank — For long life and ease of cleaning.
- Full port ball type drain valve — Quick draining, minimizes clogging.
- Low watt density ribbon style heating elements — Provide maximum heat exchange surface area for higher efficiency. Swing up for easy cleaning.
- Fat melt cycle — Extends shortening and element life.
- Twin fry baskets — Features plastic coated handles for ease of handling.
- Solid state temperature controls — With power "On", "Heating" and "High Limit" indicators. Temperature adjustable from 200°F to 375°F.
- Computer Control Models (HFC) — Feature a 12 character digital display and are programmable with product and customer operator message. Energy saving idle mode automatically cuts back temperature when fryer is not in use. Rapid P.I.D. heat control responds to drastic temperature changes in oil, minimizing temperature overshoot.



HFD40



HFD225



HFD85

MODEL NOS.	HFD/HFC40	HFD/HFC50	HFD/HFC85	HFD/HFC225
Capacity Shortening (Lbs.)	40	50	85	25 (2)
Overall Dimensions Width x Depth x Height with 6¼" Legs	15½" x 34¾" x 39½"	15½" x 34¾" x 39½"	21" x 34¾" x 39½"	15½" x 34¾" x 39½"
Height (with heating elements raised)	56⅞"	56⅞"	56⅞"	56⅞"
Shortening Container Dimensions Width x Depth	14¼" x 15½"	14¼" x 15½"	19½" x 18"	6¾" x 15½" (2)
Electrical Specifications Voltage/Hertz/Phase	208/60/3 240/60/3	208/60/3 240/60/3	208/60/3 240/60/3	208/60/3 240/60/3
Standard/Optional KW	14/17	14/17 or 21	24	14/17 or 21
Shipping Wt. (Lbs.)	190	193	300	208

frymate, electric



HFM FRYMATE

HFO15 FRYMATE — (15½" Wide) matches standard HF40, 50 & 225 series frymates.

HFO21 FRYMATE — (21" Wide) matches standard HF85 series fryers.

- Single body cabinet storage station — Serves and holds fried foods.
- Stainless steel front and sides.
- Pan storage area — With 4 section non-tilt tray guides to support (4) #200 pans.
- 6¼" non-corrosive adjustable legs — Casters are optional.
- Drain top — Standard with lift out screen and removable grease collector. Solid stainless steel work top or stainless steel top to accept 12" x 20" x 2" hotel pan. Pan included. Specify solid or perforated pan.

mobile filters



HFM50 Mobile Filter

MODEL NOS.	HFM50	HFM85
Capacity/Rate	50 lbs./5.6 gpm	85 lbs./5.8 gpm
Electrical	115/60/1; ½ H.P.; 1750 RPM 5 amps; 75 watt intake line heater	
Filter	21⅞" x 12"-258 sq. in.	23½" x 18½"-283 sq. in.

16 gauge #304 stainless steel body with glass bead finish. 20 gauge stainless steel cover. Fold down handle.

fryers, gas deli

Listed by UL and NSF

MILLIVOLT THERMOSTAT CONTROL (HGFS) MODELS

SOLID STATE CONTROL (HGFD) MODELS

PROGRAMMABLE COMPUTER CONTROL (HGFC) MODELS

- 14 gauge stainless steel fry tank — For long life and ease of cleaning.
- 1" full port ball type drain valve — Quick draining, minimizes clogging.
- Stainless steel front and sides.
- Fat melt cycle (HGFD & HGFC) — Extends shortening life.
- Twin fry baskets — Features plastic coated handles for ease of handling.
- Solid state temperature controls (HGFD)— With power "On", "Heating" and "High Limit" indicators. Temperature adjustable from 200°F to 375°F.
- Computer Control Models (HFC) — Feature a 12 character digital display and are programmable with product and customer operator message. Energy saving idle mode automatically cuts back temperature when fryer is not in use. Rapid P.I.D. heat control responds to drastic temperature changes in oil, minimizing temperature overshoot.



MODEL NOS.	HGF35	HGF45	HGF65	HGF85
Capacity Shortening (Lbs.)	35-40	45-50	65-70	70-85
Overall Dimensions Width x Depth x Height with 6¼" Legs	15½" x 30½" x 47⅞"	15½" x 45⅞" x 47⅞"	21" x 30½" x 47⅞"	21" x 34¾" x 47⅞"
Shortening Container Dimensions Width x Depth	14" x 14"	14" x 14"	19½" x 14"	19½" x 18¼"
Gas Requirement BTU's	90,000	120,000	150,000	150,000
Shipping Wt. (Lbs.)	200	215	275	300

frymate, gas



HGFO15

- HGFO15 FRYMATE — 15" wide, 30" deep
- HGFO21 FRYMATE — 21" wide, 30" deep
- HGFO21S FRYMATE — 21" wide, 35" deep
- Stainless steel front and sides.
- 6¼" non-corrosive adjustable legs — Casters are optional.
- Drain top — Standard with lift out screen and removable grease collector. Solid stainless steel work top or stainless steel top to accept 12" x 20" x 2" hotel pan. Pan included. Specify solid or perforated pan.

fryers, gas — floor

EFO SERIES FEATURES

- Large 40 lb. oil capacity.
- 90,000 BTU burner rating.
- Stainless steel seam welded double-tested fry tank.
- Full port 1" drain valve.
- Seamless burner tubes.
- Stainless steel front and sides.
- Hi-limit shut off.
- 6" adjustable non-corrosive legs.
- Twin fry baskets.
- Natural or LP gas.



EFO40

MODEL NO.	EFO40
Capacity Shortening (Lbs.)	40
¼" Frozen French Fries Per Hour (Lbs.)	65
Overall Dimensions Width x Depth x Height W/O 6" Legs	15½" x 29¾" x 39"
Shortening Container Dimensions Width x Depth	14" x 13¾"
Gas Requirement BTU's	90,000
Shipping Wt. (Lbs.)	195

griddles, electric



CG20



CG55



CG41

- High-volume, heavy-duty production.
- One thermostat for each 12" wide section.
- Uniform, full-perimeter heating – no hot or cold spots.
- Fast preheat of 7 minutes to 350°F (CG59 - 8 minutes).
- Performance-proven, high reliability, enclosed tubular stainless steel heating elements.
- Balanced electrical load for more economical installation (3' and 6' models).
- Includes 4" legs.

MODEL NOS.	CG20	CG55	CG58	CG41	CG50	CG59
Overall Dimensions						
Width	24"	← 36" →		48"	60"	72"
Depth	25 ⁵ / ₃₂ "	21 ³ / ₄ "	27 ⁵ / ₈ "	27 ⁵ / ₈ "	27 ⁵ / ₈ "	27 ⁵ / ₈ "
Height W/O 4" Legs	← 12 ³ / ₈ " →					
Grid Dimensions						
Width	24"	← 36" →		48"	60"	72"
Depth	18"	18"	← 24" →			
Square Area	432"	642"	855"	1140"	1440"	1710"
Heating Specifications						
Voltage/Hertz/Phase	← 208, 240, 480/60/1 or 3 →					
KW	8 KW/240V 6 KW/208V	12	16.2	21.6	27	32.4*
Shipping Wt. (Lbs.)	165	190	230	275	420	560

* 2 separate conduit connections required; each to carry half of load

griddles, gas

OVERALL FEATURES

- Deluxe models – all stainless steel finish and solid state controls and electronic ignition.
- Standard models – stainless steel front and sides, electromechanical controls, and standing pilot lights.
- High-volume production for natural, LP gas.
- One thermostat for each 12" wide section.
- Temperature range is 150°F - 450°F.
- Griddle plate ³/₄" thick polished steel.
- Automatic gas shut-off valve.
- Includes 4" stainless steel legs.
- Overall size: W-GGO36 - 36"; GGO48 - 48"; GGO72 - 72"; 30¹/₂" D x 14" H w/o 4" legs.
- Plate dimensions: W-G36 - 35⁷/₈"; G48-47⁷/₈"; G72 - 71⁷/₈"; 24" D Sq. In.:
G36 - 861; G48 - 1149; G72 - 1725.
- BTU's: G36 - 90,000; G48 - 120,000; G72 - 180,000.
- 120 volts/60/1 (control circuit).



GGO36

microwave ovens

HOBART HM SERIES MICROWAVE OVENS

Feature rugged, all stainless steel body and oven cavity; removable air filter for ease of cleaning; see-through door and electronic timer with digital display. Lighted oven interior standard in both models.

HM1200: Two power levels; six programmable memory pads.
Cooking cycle can be timed 0-30 minutes.
Dual energy feeding system with rotating wave guide.
Controls located on top of oven; door opens to the side.

HM1600: Four power levels; eight programmable memory pads.
Large oven cavity — accommodates 2 full size pans up to 4" deep.
Cooking cycle can be timed 0-60 minutes.
Top and bottom energy feeding system with rotating wave guides.
Controls located on top of oven; door opens downward.



HM-1200



HM-1600

MODEL NOS.	HM-1200	HM-1600
Overall Size	.6 cu. ft.	1.56 cu. ft.
Cooking Compartment Size	13"W x 12"D x 6½"H	21"W x 13"D x 10"H
Electrical	120/60/1-17.5 amps	208/60/1-17 amps; 240/60/1-15.4 amps
Cooking Power	1000 watts	1600 watts
Programmable Memory Pads	6	8
Power Levels	2-Hi-Defrost	4-Hi-Medium-Low-Defrost
Shipping Wt.	70 lbs.	130 lbs.

toasters

Listed by UL and NSF



ET13



ET26



ET27

- Solid-state control has no moving parts, significantly improves reliability.
- Long-life electrical solenoids increase carriage release reliability.
- Solid-state control is preprogrammed with optimum toasting curve, adjusts toasting time automatically.
- Slots are featured so the same toaster can toast regular bread, English muffins and bagels. "Texas" style slices can be toasted by removing bread guards.
- High production of medium toast hourly; ET13 (2-slice) - 190; ET26 (4-slice), ET27 (4-slice with cordset) - 380 slices.
- Straight-line contemporary styling. Brushed stainless steel finish.
- Operating levers require only 4 lbs. pressure.
- Overall size: ET13-6⁵/₈"W x 13³/₈"D x 7³/₄"H; ET26, ET27-12¹/₂"W x 13¹/₂"D x 7¹/₂"H.
- Electrical: ET13 - 120, 208, 240 VAC/60 Hz/1-ph; ET26, ET27 - 120/208, 120/240 or 208 or 240 VAC/60 Hz/1-ph.

combi ovens, electric

Listed by UL and NSF



HCE6H



HCE10F

STANDARD FEATURES

- Three pieces of equipment in one – convection oven, atmospheric steamer, and combination steam and convection.
- Sealed all stainless steel interior – motorized door mechanism insures tight seal.
- Round heating elements provide even heat distribution.
- Cool door construction – thermal insulation and floating glass panel keeps outer door cool.
- Removable fat/grease filter traps and eliminates grease from air flow.
- Programmable controls — digital time and temperature display with 99 potential programs with 5 phases per program.
- Variable humidity control in combi mode allows operator the flexibility of cooking different products at variable humidity for improved results.
- Cooking cavity insulated for consistent heat each time, and a “drip tray” under door catches condensed water.
- Stainless steel exterior is durable and easy to clean.
- Mobile pan rack assembly eases loading and removing of heavy loads.
- Additional standard features — Temperature probe, built-in diagnostics, delimiting port, oven compartment vent, cool water spray in oven compartment, hi-limit thermostat, stainless steel boiler.

MODEL NOS.	ELECTRIC COMBI OVENS				
	HCE6H	HCE10F	HCE10H	HCE20F	HCE20H
Capacity					
18" x 26" x 1" Pans	—	10	—	20	—
13" x 18" x 1" Pans	6	20	10	40	20
12" x 20" x 2½" Pans	6	20	10	40	20
Overall Dimensions					
Width x Depth x Height	35½" x 31⅞" x 23⅝"	35½" x 43⅛" x 37"	35½" x 31⅞" x 37"	35½" x 43⅛" x 77"	35½" x 31⅞" x 69¼"
Electrical Specifications	← 208 or 240/60/3 →				
Shipping Wt. (Lbs.)	305	425	390	718	585

convection ovens, electric and gas — full size

Listed by UL (electric), AGA (gas) and NSF



HEC5



HEC5D



DGC501



HGC502

ELECTRIC (DEC, HEC) MODELS

- Stainless steel front, sides and top, painted legs.
- Solid state temperature controls adjust from 150° to 500°F.
- 60 minute electric timer with buzzer.
- Energy-efficient, 2-speed, ½ H.P. motor. Preheats to 350°F in 10 minutes.
- Includes porcelain interior. Six-sided insulation gives energy efficiency.

ELECTRIC (HECD) MODELS

- Computer controls with digital time and temperature readouts.
- Shelf ID.
- Cook & hold cycle.
- Timer sets cook time from one minute to 24 hours.
- 6 programmable preset buttons.

GAS-FIRED (DGC, HGC) MODELS

- Stainless steel front, sides and top, painted legs.
- 44,000 BTU/hr. burner per section.
- ½ H.P. two speed oven blower motors. 115/60/1 with 6' cord and plug, 9 amps.
- Solid state temperature controls adjust from 150° to 500°F.
- 60 minute timer with audible alarm.
- Solid stainless steel doors (DGC models).

GAS-FIRED (HGCD) MODELS

- Computer controls with digital time and temperature readouts.
- Shelf ID.
- Cook & hold cycle.
- Timer sets cook time from one minute to 24 hours.
- 6 programmable preset buttons.

MODEL NOS.	ELECTRIC MODELS			GAS MODELS		
	HEC501(D) HEC501(D)X DEC501	HEC502(D) HEC502(D)X DEC502	HEC504(D) HEC504(D)X DEC504	HGC501(D) HGC501(D)X DGC501	HGC502(D) HGC502(D)X DGC502	HGC504(D) HGC504(D)X DGC504
Number of sections	1	2	1	1	2	1
Overall Dimensions Width x Depth	"X" Models 45½" D 40" x 41½"			"X" Models 45½" D 40" x 41½"		
Height With Legs	56¾"	70"	56¾"	56¾"	70"	56¾"
Oven Interior Dimensions Width x Depth x Height	"X" Models 26⅞" D 29" x 22⅞" x 20"			"X" Models 26⅞" D 29" x 22⅞" x 20"		
Rack Size Width x Depth	"X" Models 24½" D 28¼" x 20½"			"X" Models 24½" D 28¼" x 20½"		
No. Oven Racks Furnished	5	10	5	5	10	5
Heating Specifications Voltage/Hertz/Phase	208, 240, 480/60/1 or 3			115/60/1		
KW	12.5	25	12.5	N/A		
BTU's (per oven)	N/A			44,000		
Shipping Wt. (Lbs.)	590 (625 "X" Models)	1,180 (1,250 "X" Models)	590 (625 "X" Models)	590 (625 "X" Models)	1,180 (1,250 "X" Models)	590 (625 "X" Models)

convection ovens gas and electric — half size

Listed by UL (electric), AGA (gas) and NSF

- Stainless steel front, sides, top, back and 4" legs.
- Solid state temperature control.
- Thermostat range 200° to 500°.
- Electric model features ½ HP, 1725 RPM, 2 speed blower motor.
- Gas model requires 25,000 BTU/HR per section input.
- Field reversible door.



HGC20



HEC20

MODEL NO.	HEC20	HGC20	HEC202	HGC202	HEC203	HGC203
No. of Sections	1		2		1	
Overall Dimensions	← 30" W x 27 ¹ / ₂ " D →					
Height w/Legs	30 ¹ / ₂ "	30 ¹ / ₂ "	68 ¹ / ₈ "	68 ¹ / ₈ "	60 ¹ / ₂ "	60 ¹ / ₂ "
Oven Interior Dimensions W x D x H	← 15 ¹ / ₄ " x 21" x 20" →					
Rack Size	← 14 ³ / ₈ " x 20 ⁷ / ₈ " →					
No. of Racks Furnished	5	5	10	10	5	5
Voltage/Hertz/Phase KW (Total)	208-240/60/3 5.5	120-60-1	208-240/60/3 11.0	120-60-1	208-240/60/3	120-60-1 5.5
BTU/Hr.	N/A	25,000	N/A	50,000	N/A	25,000
Shipping Wt. (Lbs.)	285		588		421	

pressure fryers — gas and electric

PRESSURE FRYERS

- Choice of Gas or Electric.
- Stainless steel front, sides and top. Stainless steel fry tank (Electric). Large cabinet door for easy access to drain valve.
- Submersible elements in fry tank (Electric).
- Pressure automatically releases 45 seconds prior to end of cooking cycle.
- Simplified programmable controls.
- Lid locking device — Automatically locks at 2 lbs. pressure per square inch.
- Tilting lid — Ease of cleaning.
- Locking casters standard.
- Single or three phase.

FILTER

- HMF50 filter fits under HP15ES fryer.
- HH15E hood sold separately, attaches to HP15ES - field level.



HP15ES



HP15G

MODEL NOS.	HP15ES	HP15G
Oil Capacity	26 lbs.	40 lbs.
Electrical KW; Amps	120-208/60/1 120-240/60/1 36KW; 54 Amps	120/60/1
Gas - BTU/HR.	—	57,500
Overall Dimensions Height x Width x Depth	48 ³ / ₁₆ x 24 x 39 ¹ / ₁₆	49 ¹ / ₁₆ x 24 x 41
Shipping Wt.	316 lbs.	300 lbs.
Capacity @ 325°F	Minutes	
Frozen Chicken	18	
Potatoes - Frozen/Blanched	5	
Fish-Frozen/Pre-breaded	5	

rotary ovens

Listed by UL and NSF

OVENS

- Automated control.
- Programmable controls.
- Large curved, tempered glass door.
- Double pane glass – all doors.
- Modular construction.
- Removable rotors, spits and drip tray.
- Convection and radiant heat – plus self basting action.
- Stainless steel interior and exterior.



Model HRO55



Model HRW50



Model HR5/HW5



Model HR7/HW7

WARMERS

- Low velocity air circulation.
- Independent controls.
- Three chicken racks.

MODEL NOS.	HRO55	HR5	HR7	HW5	HW7	HRW50
Sections	1	1	1	1	1	1 w/Warmer
Capacity	6 Chickens	15-20 Chickens	28-35 Chickens	20 Chickens	28-35 Chickens	6 Chickens
Overall Dimensions Width x Depth x Height	22½" x 18" x 27½"	32½" x 25½" x 32½"	38¾" x 39½" x 38¾"	32½" x 25½" x 32¼"	38¾" x 39½" x 38¾"	39½" x 18" x 27½"
Electrical Specifications Voltage/Hertz/Phase	208, 240/60/1	208, 240/60/1 or 3	208, 240/60/1 or 3	208, 240/60/1 or 3	208, 240/60/1 or 3	208/60/1
Shipping Wt. (Lbs.)	117	408	573	353	496	230

cw pan warmers



- Two or three pan capacity.
- Lighted Slide Display.
- Built-in Fluorescent Light.
- Six temperature settings.
- Removable Stainless Steel Containers, Drip Tray and Display Pan, Single Wire Shelf Standard.

- Electrical: 208-240/60/1; CW-2 – 9.5-11.0 Amps; CW-3 – 13.2-15.2 Amps.
- Overall Dimensions: CW-2 – 28¾" W x 19" H x 29¾" Deep; CW-3 – 42" W x 19" H x 29¾" D. Add 7½" to overall depth for optional cutting board.
- Shipping Weight: CW-2 – 133 lbs.; CW-3 – 188 lbs.

display cooler and display warmer

Listed by UL

- Three presentation levels which enables convenient arrangement of a wide range of products.
- Visual thermometer on control panel for ease of operator to control temperature.
- Reflecting rear door with effective lighting provide the customer with an optimum view of the products.
- Three individual door flaps provided on the customer's side for the removal of products.
- Water tray on display warmer enables you to keep product moist and presentable.



MODEL NOS.	HDC	HDW
Electrical	3.1 Amps	120/60/1 19.9 Amps
Overall Dimensions Width x Depth x Height	28¾" x 21 ²¹ / ₃₂ " x 36 ⁹ / ₆₄ "	
Shipping Wt.	204 lbs.	180 lbs.

heated display merchandisers

Listed by UL and NSF



Model HD5

- Heavy-duty 20-gauge polished stainless steel construction.
- Tempered glass doors and windows.
- Removable nickel-chrome shelves (5 on Model HD5, 9 on Model HD9).
- On/off switch for interior light.
- Adjustable legs.
- Recessed electrical panel.
- Preheat time from 70°F to 185°F is 22 minutes.

MODEL NOS.	HD5	HD9
Electrical	120/60/1, 5 Amps	
Exterior Dimensions Width x Depth x Height	22½" x 20¾" x 24¾"	22½" x 20⅞" x 35"
Interior Dimensions Width x Depth x Height	19" x 19¼" x 17"	19" x 19¼" x 27"
Capacity	5 - 18" Pizzas	9 - 18" Pizzas
Shipping Wt.	74 lbs.	100 lbs.

holding cabinet

Listed by UL

- Stainless steel front, sides and top constructed of durable high grade stain-less steel, adds for life and easy cleaning.
- Stackable – ideal for stacking a convection oven on top, to give you a complete system.
- Temperature indicator displays temperatures from 10°F to 190°F.
- Capacity: 18 x 26 standard sheet trays, side mount full wire removable tray slides.
- 120/60/1, 1200 watts, 10 amps, cord & plug supplied.
- Racks and side guides easy to remove for cleaning.



HHC holding cabinet

hot food cases

Listed by UL

STANDARD FEATURES

- Powder coat base construction.
- Individual temperature control zones — one for each pan row.
- Full range light control for each zone regulated by rheostats.
- Waterless system eliminates plumbing requirements.
- Recessed electrical controls reduce potential damage risks.
- Rear-mounted, drop-leaf preparation board makes it easy to transfer products (Freestanding models).
- Stationary preparation boards (Countertop models).



HHFC5

MODEL NO.	DESCRIPTION	EXTERIOR DIMENSIONS			INSIDE WELL DIMENSIONS			PAN CAPACITY	ELECTRICAL SPECIFICATIONS 120/240V SINGLE PHASE	
		HIGH	DEEP	WIDE	HIGH	DEEP	WIDE		WATTS	AMPS
EURO BASE HIGH-PROFILE MODELS										
HHFC4	Deli Display Top and Base Unit	57 ³ / ₈ "	39 ⁷ / ₈ "	45 ⁵ / ₈ "	5"	27 ¹ / ₄ "	38"	3 - 12" x 20" x 4" Pans Plus 3 - 12" x 6" x 4" Pans	3150	19.0
HHFC5	Deli Display Top and Base Unit	57 ³ / ₈ "	39 ⁷ / ₈ "	56 ¹ / ₄ "	5"	27 ¹ / ₄ "	50 ³ / ₄ "	4 - 12" x 20" x 4" Pans Plus 4 - 12" x 6" x 4" Pans	4960	21.0
HHFC6	Deli Display Top and Base Unit	57 ³ / ₈ "	39 ⁷ / ₈ "	71 ³ / ₄ "	5"	27 ¹ / ₄ "	64"	5 - 12" x 20" x 4" Pans Plus 5 - 12" x 6" x 4" Pans	5250	32.0
HHFC8	Deli Display Top and Base Unit	57 ³ / ₈ "	39 ⁷ / ₈ "	97 ³ / ₄ "	5"	27 ¹ / ₄ "	90"	7 - 12" x 20" x 4" Pans Plus 7 - 12" x 6" x 4" Pans	7350	44.0
EURO BASE LOW-PROFILE MODELS										
HHFC4	Deli Display Top and Base Unit	48 ⁵ / ₈ "	39 ⁷ / ₈ "	45 ⁵ / ₈ "	5"	27 ¹ / ₄ "	38"	3 - 12" x 20" x 4" Pans Plus 3 - 12" x 6" x 4" Pans	3150	19.0
HHFC5	Deli Display Top and Base Unit	48 ⁵ / ₈ "	39 ⁷ / ₈ "	56 ¹ / ₄ "	5"	27 ¹ / ₄ "	50 ³ / ₄ "	4 - 12" x 20" x 4" Pans Plus 4 - 12" x 6" x 4" Pans	4960	21.0
HHFC6	Deli Display Top and Base Unit	48 ⁵ / ₈ "	39 ⁷ / ₈ "	71 ³ / ₄ "	5"	27 ¹ / ₄ "	64"	5 - 12" x 20" x 4" Pans Plus 5 - 12" x 6" x 4" Pans	5250	32.0
HHFC8	Deli Display Top and Base Unit	48 ⁵ / ₈ "	39 ⁷ / ₈ "	97 ³ / ₄ "	5"	27 ¹ / ₄ "	90"	7 - 12" x 20" x 4" Pans Plus 7 - 12" x 6" x 4" Pans	7350	44.0
COUNTERTOP MODELS										
HHFC4C	Deli Display Countertop Unit (Adj. Legs)	29 ¹ / ₂ " to 31"	38 ¹ / ₈ "	45 ⁵ / ₈ "	5"	27 ¹ / ₄ "	38"	3 - 12" x 20" x 4" Pans Plus 3 - 12" x 6" x 4" Pans	3150	19.0
HHFC5C	Deli Display Countertop Unit (Adj. Legs)	29 ¹ / ₂ " to 31"	38 ¹ / ₈ "	56 ¹ / ₄ "	5"	27 ¹ / ₄ "	50 ³ / ₄ "	4 - 12" x 20" x 4" Pans Plus 4 - 12" x 6" x 4" Pans	4960	21.0
HHFC6C	Deli Display Countertop Unit (Adj. Legs)	29 ¹ / ₂ " to 31"	38 ¹ / ₈ "	71 ³ / ₄ "	5"	27 ¹ / ₄ "	64"	5 - 12" x 20" x 4" Pans Plus 5 - 12" x 6" x 4" Pans	5250	32.0
HHFC8C	Deli Display Countertop Unit (Adj. Legs)	29 ¹ / ₂ " to 31"	38 ¹ / ₈ "	97 ³ / ₄ "	5"	27 ¹ / ₄ "	90"	7 - 12" x 20" x 4" Pans Plus 7 - 12" x 6" x 4" Pans	7350	44.0
PEDESTAL BASE MODELS										
HHFC4P	Deli Display Top and Base Unit	48 ¹ / ₂ "	39 ⁵ / ₁₆ "	45 ¹ / ₄ "	10 ¹ / ₂ "	27 ³ / ₄ "	38"	3 - 12" x 20" x 4" Pans Plus 3 - 12" x 6" x 4" Pans	3150	19.0
HHFC6P	Deli Display Top and Base Unit	48 ¹ / ₂ "	39 ⁵ / ₁₆ "	71 ¹ / ₄ "	10 ¹ / ₂ "	27 ³ / ₄ "	64"	5 - 12" x 20" x 4" Pans Plus 5 - 12" x 6" x 4" Pans	5250	32.0
HHFC8P	Deli Display Top and Base Unit	48 ¹ / ₂ "	39 ⁵ / ₁₆ "	97 ¹ / ₂ "	10 ¹ / ₂ "	27 ³ / ₄ "	90"	7 - 12" x 20" x 4" Pans Plus 7 - 12" x 6" x 4" Pans	7350	44.0
TWO TIER MODELS										
HHFC4	Deli Display Top and Base Unit	51"	40 ¹ / ₄ "	45 ⁵ / ₁₆ "	10"	28 ⁷ / ₈ "	38 ¹ / ₄ "	3 - 12" x 20" x 4" Pans Plus 3 - 12" x 6" x 4" Pans	3030	13.0
HHFC6	Deli Display Top and Base Unit	51"	40 ¹ / ₄ "	71 ⁵ / ₁₆ "	10"	28 ⁷ / ₈ "	64"	5 - 12" x 20" x 4" Pans Plus 5 - 12" x 6" x 4" Pans	5050	21.0
HHFC8	Deli Display Top and Base Unit	51"	40 ¹ / ₄ "	97 ³ / ₈ "	10"	28 ⁷ / ₈ "	90"	7 - 12" x 20" x 4" Pans Plus 7 - 12" x 6" x 4" Pans	7070	29.0
DESIGNER CASE MODELS										
HHFC4	Deli Display Top and Base Unit	51 ³ / ₁₆ "	44 ¹ / ₄ "	45 ³ / ₄ "	5"	27 ³ / ₁₆ "	37 ⁷ / ₁₆ "	3 - 12" x 20" x 4" Pans Plus 3 - 12" x 6" x 4" Pans	3150	19.0
HHFC6	Deli Display Top and Base Unit	51 ³ / ₁₆ "	44 ¹ / ₄ "	71 ³ / ₄ "	5"	27 ³ / ₁₆ "	64"	5 - 12" x 20" x 4" Pans Plus 5 - 12" x 6" x 4" Pans	5250	32.0
HHFC8	Deli Display Top and Base Unit	51 ³ / ₁₆ "	44 ¹ / ₄ "	98"	5"	27 ³ / ₁₆ "	90"	7 - 12" x 20" x 4" Pans Plus 7 - 12" x 6" x 4" Pans	7350	44.0
ISLAND CASE MODEL										
HLC4	Deli Display Top and Base Unit	59 ⁵ / ₈ "	27"	50 ¹ / ₄ "	N/A	26"	48 ¹ / ₄ "	12-24 Bird Capacity	2800	23.3

cook & hold ovens

Listed by ETL

- Heavy-duty polished stainless steel cabinet with tubular steel inner frame for increased durability.
- Stainless steel door with heavy-duty hinges and door latch mechanism, and long lasting silicone gaskets.
- Cabinet and door filled with 1½" thick fibrous insulation.
- Interior pan supports are removable for easy cleaning.
- Self-contained power head easily removable without tools. Includes metal sheathed heating elements, convection fan, electronic controls and "power on", "cooking" and "holding" cycle indicator lights. Electronic timer with digital display indicates how much cooking time remains before switching to the hold cycle. Solid state temperature controls can be set to operate automatically or manually. Cook temperature adjusts from 100° to 350°F. Holding temperature adjusts from 100° to 250°F.



HCH5



HCH16

MODEL NOS.	HCH5	HCH8	HCH16	HCH88
Pan Capacity 18" x 26" or 12" x 20"	5 or 10	8 or 16	16 or 32	16 or 32
Capacity (Lbs.)	80	120	240	240
Overall Dimensions W/Perimeter Bumper System	30⅞" x 36¾" x 35¾"	30⅞" x 36¾" x 35¾"	30⅞" x 36¾" x 72¾"	30⅞" x 36¾" x 83"
W/O Perimeter Bumper System	25⅞" x 35½" x 44½"	25⅞" x 35½" x 44½"	25⅞" x 35½" x 72¾"	25⅞" x 35½" x 83"
Electrical Specifications Volts/Watts/Amps	240/2830/11.8 208/2160/10.4	240/5450/22.7 208/4140/19.9	240/8140/33.9 208/6180/29.7	240/10000/45.4 208/8280/39.8
Shipping Weight (Lbs.)	225	285	400	550

holding & transport cabinets

Listed by ETL



HBP7I



HBP15I

- Heavy-duty polished stainless steel cabinet with tubular steel inner frame for increased durability.
- Stainless steel door with heavy-duty hinges and door latch mechanism, and long lasting silicone gaskets.
- Cabinet and door filled with 1" thick fibrous insulation, 2" insulation in top.
- Interior pan supports are removable for easy cleaning.
- Interior humidifier in bottom of cabinet for foods requiring extra moisture.
- Recessed control panel includes power "on" and heater "on" indicator lights, dial thermostat adjustable form 60° to 200°F, and temperature read-out dial.

MODEL NOS.	HBP7I	HBP13I	HBP15I
Capacity per Compartment 18" x 26" x 1" or 12" x 20" x 2½"	7 or 14	13 or 26	15 or 30
Overall Dimensions W/Bumper & Caster Assy.	27¼" x 33½" x 40¾"	27¼" x 33½" x 57⅞"	27¼" x 33½" x 67"
W/O Bumper & Caster Assy.	24¼" x 30½" x 40¾"	24¼" x 30½" x 57⅞"	24¼" x 30½" x 67"
Electrical Specifications Volts/Watts/Amps	120/1200/10	120/1200/10	120/1200/10
Shipping Weight (Lbs.)	206	290	345

heavy-duty ranges electric

Listed by UL and NSF



HCR401



HCR561

OVERALL FEATURES

- Wide variety of models with choice of tops which include 12" x 24" rectangular hot tops or round French hotplates, high-speed tubular round hotplates or griddle tops. Ideal for stock-pot cooking, sautéing, skillet frying or griddling. Available in either floor or modular models (without ovens) for easy banking with other 36" heavy-duty equipment. Floor models offered with either 1-pan all-purpose oven or high production convection oven bases.
- Can substitute high-speed tubular heating elements for French hotplates, and vice versa, at no extra charge, if specified.
- Grease drawer on left.
- Warming drawer on right.
- Front grease trough has large drain.
- Rugged construction.

1-PAN OVEN BASE (HCR40) MODELS

- Individual top and bottom heating elements are independently controlled for custom browning.
- Oven preheats to 450°F in 20 minutes, has 200° - 500°F temperature range.

CONVECTION OVEN RANGE (HCR401) MODELS

- Oven preheats to 350°F in 7 minutes, has 150° - 450°F temperature range.
- Energy-efficient convection oven fan motor.
- Interlock automatically shuts off motor and heat when door opens.

MODEL NOS.	1-Pan Oven Base	HCR40	HCR41	HCR42	HCR43	HCR56	HCR58
	Modular	HCR46	HCR47	HCR48	HCR49	N/A	N/A
	Conv. Oven Base	HCR401	HCR411	HCR421	HCR431	HCR561	HCR441
Overall Dimensions		standard range 36" x 38 ³ / ₄ "					
Width x Depth		convection oven range 36" x 42 ¹ / ₄ "					
Height w/o 6" Legs		floor - 36"; modular - 19"					
Top Dimensions (Useable)		36" x 24" hot-top	24" x 24" hot-top 2 9 ¹ / ₂ " Fr. hotplates	36" x 24" griddle	6 9 ¹ / ₂ " Fr. hotplates	24" x 24" hot-top 2 hi-speed hotplates	24" x 24" griddle 2 9 ¹ / ₂ " Fr. hotplates
Oven Dimensions		1-pan - 22 ¹ / ₄ " x 26 ¹ / ₂ " x 12 ¹ / ₂ "; convection - 20 ³ / ₈ " x 27 ¹ / ₄ " x 14 ¹ / ₄ "					
Interior Width x Depth x Height		1-pan - 22" x 25"; convection - 18" x 25 ¹ / ₂ "					
Electrical Specifications		208, 240, 480/50, 60 Hz/3 or 1 (conv. oven models - 60 Hz only)					
Voltage/Hertz/Phase		208, 240, 480/50, 60 Hz/3 or 1 (conv. oven models - 60 Hz only)					
KW*		21.7, 15, 22	20.7, 14, 21	21.7, 15, 22	18.7, 12, 19	20.7, 21	20.7, 21
Shipping Wt. (Lbs.)*		570, 460, 600	530, 390, 555	550, 375, 575	550, 330, 575	530, 555	530, 550

*Respectively

gas ranges

MGR STANDARD FEATURES:

- Heavy duty 12 x 12 cast iron grates.
- Stainless steel front, sides, riser and plate shelf.
- 6" adjustable stainless steel legs.
- Easy to use and adjust dial controls 200°F to 500°F.
- Individual pilots.
- Operates on Natural or Propane gas.



MGR36

	HEAVY DUTY	
MODEL NOS.	MGR36	MGR36C
Open burners	6	
Half-size Hot Tops	—	
BTU/Burners	20,000	
BTU/Hot Top	—	
Overall Size	36" W x 38" D x 36" H	
Oven Cavity Interior Size	26¼" W x 22½"D x 14½"H	26½" W x 19½"D x 13⅞"H
BTU	35,000	32,000
Type	Standard	Convection
Oven Finish	Porcelain on Steel	
No. of Racks	One	Three
Exterior Finish	Stainless Steel Front Painted Sides & Back	
Shipping Wt.	420 lbs.	

pressureless steamers

Listed by UL and NSF

Pressureless, counter model steamers designed specifically for supermarkets, delis, seafood and carry-out food departments. Compact size. Uses only 24" counter space. Basic section may be placed on counter, stacked or mounted on optional 4" legs or stand. Choice of four models.

- Exterior is polished stainless steel. Cooking chamber is stainless steel with coved corners for ease of cleaning.
- Fully insulated.
- Polished stainless steel wire pan slides are removable.
- Stainless steel door. Positive heavy-gauge spring-loaded door latch.
- Built-in full width stainless steel drip trough under door connected to 1" drain (HSF models).
- Dial timer, indicator and cycle lights.
- Easy to install — no drain or water connections (HPX3).



HPX3



HSF3



HSF4



HSF5

MODEL NOS.	HPX3	HSF3	HSF4	HSF5
Overall Dimensions - W x D Height	21" x 25" 19"	← 27½" x 24" → 15⅞" 18¼" 21⅝"		
Electrical Voltage/Hertz/Phase	← 208, 240/60/1 or 3 →			
KW	9.0	7.5	10	15
Capacity - Pans				
1"	6	6	8	10
2½"	3	3	4	5
4"	2	2	2*	3*
6"	1	1*	2*	2

*Room for additional 1" or 2½" pan(s) also.

conveyor pizza ovens

Listed by ETL



HEC3018

- Stainless steel front, sides and top.
- Stainless steel conveyor belt.
- Reversible belt drive with variable speed controls.
- High velocity, precision targeted air flow for consistent, repeatable baking results.
- Electronic temperature controls with digital read-outs.
- Removable stainless steel crumb trays and front access panel for ease of cleaning.
- 3¼" product clearance on HEC18/HGC18 models. 4¾" product clearance on HEC/HGC models.

ELECTRIC CONVEYOR OVENS						
MODEL NOS.	HEC3018	HEC4018	HEC3624	HEC3632	HEC4824	HEC4832
Overall Dimensions Width x Depth x Height	58" x 35" x 22"	68" x 35" x 22"	72½" x 42" x 48"	72½" x 50" x 48"	84½" x 42" x 48"	84½" x 50" x 48"
Belt Dimensions Width x Length	18" x 58"	18" x 68"	24" x 72"	32" x 72"	24" x 84"	32" x 84"
Electrical Specifications Voltage/Hertz/Phase	← 208 or 240/60/1 or 3 →					
KW Ea. Heating Element	← 5 →					
No. Heating Elements	3	3	6	6	9	9
Shipping Wt. (Lbs.)	425	450	850	900	1,050	1,050

GAS CONVEYOR OVENS								
MODEL NOS.	HGC3018	HGC4018	HGC3624	HGC3632	HGC4824	HGC4832	HGC6024	HGC6032
Overall Dimensions Width x Depth x Height	58" x 42" x 22"	68" x 35" x 22"	72½" x 42" x 48"	72½" x 50" x 48"	84½" x 42" x 48"	84½" x 50" x 48"	96½" x 42" x 48"	96½" x 50" x 48"
Belt Dimensions Width x Length	18" x 58"	18" x 68"	24" x 72"	32" x 72"	24" x 84"	32" x 84"	24" x 96"	32" x 96"
Electrical Specifications Voltage/Hertz/Phase	← 120/60/1 →							
Amps	7.9	7.9	13.5	13.5	13.5	13.5	13.5	13.5
BTU/hr.	50,000	60,000	100,000	120,000	120,000	140,000	140,000	160,000
Shipping Wt. (Lbs.)	425	450	900	950	1,100	1,150	1,150	1,200

deck oven

Counter-top electric deck oven. 22"W x 25"D x 18"H. Stainless steel top, sides and fasteners. Insulated on all sides.

Aluminized oven interior 17"W x 17"D and features two decks.

Thermostat range is 300°F to 550°F. Available in 120/60/1, 1500 watts, 12.5 amps.



HDO17E

flashbake and combination lightwave/microwave ovens

Listed by UL and NSF



HFB2



HFB12



HFBMW

- Stainless steel front, sides and top. Constructed of durable high grade stainless steel, adds for long life and easy cleaning.
- Stainless steel door with window. Easy cleaning, while providing a view of cooking product.
- Quartz halogen lamps on the top and bottom promote even browning. No preheat time required.
- Controls allow operator to present cooking programs.
- Reflective aluminod oven interior is easy to clean with enough space to cook various products (HFB models).

MODEL NOS.	HFB2	HFB12	HFBMW
Exterior Dimensions Width x Depth x Height	20" x 21" x 15¾"	27⅝" x 28⅞" x 19½"	30" x 15½" x 18¼"
Interior Dimensions Width x Depth x Height		18" x 18" x 7¾"	19" x 13½" x 8"
Cooking Times			
Parbaked Pizza - 8"	7 Minutes	2½ Minutes	6 Minutes
Chicken Breast - 4 oz.	7 Minutes	3½ Minutes	5 Minutes
Electrical	120/60/1	208 or 240/60/1 or 3	208-240/60/1
KW	11.9	15	6
Shipping Wt.	60	130	130

carving station

Listed by UL



HPPCS

- Polished stainless steel construction.
- Recessed carving surface to retain drippings.
- Heated base with adjustable thermostat.
- Full range temperature control.
- Breath guard standard.
- Overall dimensions: 23¼"W x 30"D x 25"H.
- Carving surface dimensions: 18" x 24".
- 120 volts, 1000 watts, 8 amps.
- Net weight: 60 lbs., Shipping weight: 75 lbs.

undercounter dishwashers

Complete Automatic Cycle

Listed by UL and NSF, and meets requirements of ASSE Standard No. 1004.

STANDARD FEATURES – High production. Stainless steel construction for industrial strength durability. Microcomputer controls. Automatic pumped drain. 17" chamber height to accept 16" x 18" trays. Built-in booster-heater models available. Debossed non-clogging wash arms. Heavy-duty door, hinges and tank. Door gaskets not required. Top-mounted, slide-out controls. Large, removable stainless steel scrap screen. Trim panels not required. Heavy-duty ¾ H.P. motor. Door interlock switch. Corrosion-proof pump. Automatic fill. Two dishracks – one peg and one combination. Available in hot water or chemical sanitizing models.

LX30 MODELS – Fresh water rinse. Optional detergent and rinse agent pumps. Optional 70°F rise booster heater.

LX40H MODEL – Fresh water rinse. Three cycle-time selections. Manager programming. Detergent and rinse agent pumps. 70°F rise booster heater standard heavy cycle setting. Chemical pump prime. Service diagnostics. Delime notification and cycle. Low chemical alert.

LXG MODELS – Fresh water rinse. Detergent and rinse agent pumps.

Optional Accessories: 17" stainless steel storage base. 6" high stainless steel legs. Pressure regulator valve, power cord kit. Caster base for LXG, top cover trim strip (available on LX18H, LX30H, LX40H and LXGH only).



LXG



LX18



LX30



LX40

NOTE: For Selection factors see page 72.

MODEL NOS.	LX18		LX18H		LX30		LX40H	LXG	
	LX18C	Normal Cycle	Extended Cycle	30C	30H	C		H	
Machine Ratings (Mechanical) See 1 P. 72									
Racks per Hour	18	18	12	30		20-30-40		40	
Dishes per Hour (Average 25 per rack)	450	450	300	750		← 1000 Max. →			
Glasses per Hour (Average 36 per rack)	648	648	432	1080		← 1440 Max. →			
Overall Dimensions (H x W* x D)	← 33¾" x 24" x 26¾" →				← 33¼" x 24" x 26½" →				
Wash Motor - H.P. - See 2 P. 72					← ¾ →				
Tank Capacity - Gallons					← 3 →				
Pump Capacity - Gallons per minute- Weir Test - See 3 P. 72					← 54 →				
Hot Water Consumption	Recirculated		Recirculated	2.6	← Recirculated →				
Wash Cycle gals. per rack (min.)	150	120	150	120	150	150	120	180	
temp. (min.)									
Rinse Cycle gals. per rack	← 2.6 →			← 1.2 →					
temp. (min.)	180	120	180	120	180	180	120	180	
Water consumption gal./hr. minimum at 20 lbs. flow pressure	47		47	63	36	24-36-48		48	
Flow Rate - Minimum gals. per min.	← 3.5 →			← 6.0 →					
Peak Rate of Drain Flow - Gals. per min. (Initial rate with full tank)	← 10 →								
Shipping Weight Crated - Approx. lbs.	235		255	235	255	255	239	259	

*NOTE: Width does not include detergent feeder box; right or left side mounted

turbowash

Listed by UL and UL classified in accordance with NSF Standard No. 2



STANDARD FEATURES

- Type 304 polished stainless throughout. Sinks, drainboards, splashes & rolled rims are 14-gauge.
- Heavy-duty centrifugal pump with 4" diameter intake, 3" diameter outlet, and 300+ GPM.
- 2 H.P. totally enclosed (TEFC) wash pump motor with permanently sealed bearings.
- Stainless steel pump and impeller.
- Self-draining pump.
- Low water protection for wash pump motor with inherent motor protection.
- 8-1½" angled stainless steel wash nozzles.
- On/Off wash pump motor switch.
- Options include wash sink heater, faucets, pre-rinse sprays, lever drains, wash sink sump strainer, automatic shutdown timer, auto fill, wash tank separator, utensil basket, overshelf, undershelf and disposer swirl piping.
- Disposer controls with or without single point electrical connection.
- Available in left-to-right and right-to-left configurations.

UNIT SIZING SELECTIONS:

- Soiled and Clean End Edges: Hemmed, rolled, end splash, dishmachine connection.
- Soiled and Clean Drainboards: 12", 20", 24", 30", 36", 42", 48", 54", 60" (Soiled Drainboards 36" and above may include 15" disposer cone). (18½" Clean Drainboard only).
- Scrappers: 20", 36" (36" scrapper may include 7" disposer flange.)
- Wash Sink: 30", 32", 36", 42", 48", 54", 60".
- Rinse Sink: 15", 18", 20", 24", 30", 36".
- Sanitizer Sink: 18½", 20", 24", 30", 36".
- Electrical Specifications: 208-240/60/1, 208-240/60/3, 480/60/3.

door and hood models



AM14 (STRAIGHT THRU TYPE)
Two doors with front inspection door



AM-14C (CORNER TYPE)



AM-14F (FRONT LOADING)

STANDARD FEATURES: All stainless steel construction including tank, chamber, doors and frame. Two upper and two lower revolving stainless steel wash and rinse arms. Stainless steel sloping strainer system with removable stainless steel basket. Door actuated drain closure. Available in hot water or chemical sanitizing models.

OPTIONAL ACCESSORIES: 13KW booster heater. Vent fan control (for non-gas units). Peg and combination racks.

Listed by UL and NSF, and meets requirements of ASSE Standard No. 1004.

MODEL NOS.	HOT WATER SANITIZING		CHEMICAL SANITIZING			
	AM-14	AM-14C	NORMAL DUTY		LIGHT DUTY	
			AM-14	AM-14C	AM-14	AM-14C
Machine Ratings (Mechanical) - See 1 P. 72 Racks per Hour (Max.)	53	52	62	60	80	76
Dishes per Hour (Average 25 per rack)	1325	1300	1550	1500	2000	1900
Glasses per Hour (Average 45 per rack)	2385	2340	2790	2700	3600	3420
Table to Table - Inside Tank at Table Connection (Inches)	← 25¼" →					
Overall Dimensions (H x W x D) (Inches)	← 67½" x 26½" x 29¼" →					
Wash Motor - H.P. - See 2 P. 72	← 1 →					
Wash Tank Capacity - Gallons	← 16 →					
Wash Pump Capacity - Gallons per Minute - Weir Test - See 3 P. 72	← 160 →					
Heating Equipment - (For keeping power wash water hot) See 4 P. 72 Gas Burner	← Opt. Regulated →					
Steam Injectors/Steam Coils	N/A	N/A	N/A	N/A	N/A	N/A
Electric Heating Unit	Std. Regulated - 5KW		← Std. Regulated - 5KW →			
Burner Capacity - (Natural Gas - 1000 BTU/Cu. Ft.) Cu. Ft./Hr.	← 20 →					
Rinse - Minutes operated during hour of capacity operation - See 5 P. 72	7.95	7.65	9.3	9.0	12.0	11.4
Seconds of rinse per rack	← 9 →					
Rate of Rinse Flow - Gals. per min. At 20 lbs. Flow Pressure	← 8.04 →					
At 25 lbs. Flow Pressure	← 8.9 →					
Rinse Consumption - Gals per hr. - Maximum At 20 lbs. Flow pressure	63.6	62.4	74.4	72.0	96.0	91.2
Rinse Cycle/Gallons per rack - at 20 PSI flow	1.2 - 180°F Min.		← 1.2 - 140°F Min. →			
Steam Consumption - Pounds per hr. - Maximum Approx. 30 lbs. per hr. = 1 boiler H.P. (BHP) Dishwasher, based on 20 PSI steam and on customer supplying final rinse water at 180°F minimum	← N/A →					
Steam Booster, if used, based on 20 PSI steam - 20 PSI water flowing - 130°F entering water raised to 180°F min. (50°F rise)	← 60 →					
Peak Rate of Drain Flow - Gals. per min. (Initial rate with full tank)	← 42 →					
Exhaust Requirements	← 100 CFM →					
Shipping Weight Crated - Approx. lbs.	← 450 →					



AM-14T (TALLER THAN STANDARD CHAMBER)

Accommodates 18" x 26" sheet pans or a 60-quart mixing bowl.



LT-1 WASHER

Low-Temp. (140°F) Chemical sanitizing, fill and dump washer. All stainless steel construction including tank, chamber, doors and frame. Top-mounted control box features an on/off switch, drain/fill switch, cycle light, visual chemical dispensing counter and de-liming switch for cleaning. Self-flushing stainless steel pump strainer.



UW50 UTENSIL WASHER

Front loading, split door. All stainless steel construction. Two upper and two lower revolving stainless steel wash and rinse arms. Stainless steel sloping strainer system with removable stainless steel basket. Top mounted dial thermometers. Adjustable timer. Door actuated drain closer.

HOT WATER SANITIZING		CHEMICAL SANITIZING						
AM-14T	AM-14TC	NORMAL DUTY		LIGHT DUTY		AM14F	LT-1	UW-50
		AM-14T	AM-14TC	AM-14T	AM-14TC			
49	48	56	54	70	67	40	37	18
1225	1200	1400	1350	1750	1675	1000	925	-
2205	2160	2520	2430	3150	3010	1800	1665	-
← 25 1/4" →								
← 78 1/2" x 26 1/2" x 29 1/4" →						82" x 26 1/2" x 29 1/4"	68 7/8" x 25 1/2" x 28 7/8"	79" x 47" x 29"
← 2 →							3/4	5
← 16 →							1.7	27
← 160 →							45	343
← Opt. Regulated →							-	Opt. Regulated
N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	Opt. Regulated
← Std. Regulated - 5KW →							-	10 KW
← 20 →							-	20
12.3	12	14	13.5	17.5	16.8	9	13.57	7.2
← 15 →							22	24
← 5.6 →							N/A	10.3
← 6.3 →							N/A	N/A
69.6	68.2	79.5	76.7	99.4	95.1	51.1	70.3	74.4
1.4 - 180°F Min.		← 1.4 - 140°F Min. →				1.4 - 180°F Min.	1.9 - 140°F Min.	4.13 - 180°F
← N/A →								60
← 60 →							N/A	60
← 42 →								38
← 100 CFM →								400 CFM
← 450 →						409	304	782

c-line "A" automatic rack conveyor dishwashers

Listed by UL and NSF, and meets requirements of ASSE Standard No. 1004.

STANDARD FEATURES – All stainless steel construction including tank, chamber, doors, frame and front panel. Stainless steel anti-clogging wash arms. Stainless steel scrap screen and bucket system. Automatic fill. Auto-timer. Door actuated drain closure.

When electric heat is specified on any automatic conveyor dishwasher, disconnect switches are recommended for each power circuit connected to dishwasher. These disconnect switches are NOT furnished by Hobart and should be installed in the power circuits ahead of the dishwasher by the electrical contractor at the time of installation.

FOR Selection Factors and Ordering Data - see Page 72.



C-44A

CPW-80A

Choice of Pre-Wash Units

Choose any of the pre-wash units, add its length to a basic unit and you will present your client with the most efficient dishroom combination for his specific needs. Powerful jets in these pre-wash units quickly strip food soil from tableware to improve dishwashing results. There is no rewash and no detergent waste.



RS-22A A compact 22" recirculating water power pre-wash, this unit has the same efficiency features as the PW-36A described below. It uses overflow water from the power wash tank; no fill valve is required. Optional lower arm.



PW-36A An efficient 36" heavy-duty power pre-wash for top performance and ultimate efficiency. The PW-36A does not use fresh hot water; it has its own pump which recirculates the basic dishwasher detergent overflow water from the power wash tank.

MODEL NOS.	C-44A/C44-AW	CRS-66A/CCS-66A/ CCS-66AW/CRS-66AW	CPW-80A/ CPW-80AW	C-54A
Machine Ratings (Mechanical) See 1 page 72 Racks per hour (19¾" x 19¾")	← 203 (126 - AW models) →			252
Conveyor Speed - feet per minute	← 5.6 max. (3.5 - AW models) →			7.0
Dishes per Hour (Average 25 per rack)	← 5,075 (3,150 - AW models) →			6,300
Glasses per Hour (Average 45 per rack)	← 9,135 (5,670 - AW models) →			11,340
Floor Space - Table to Table (Inches)	44	66	80	53½
Overall Dimensions - H x W x D (Inches)	70¼ x 45¼ x 30¼	70¼ x 67¼ x 30¼	70¼ x 81¼ x 30¼	70¼ x 55½ x 30¼
Motor - see 2 page 72 (H.P.) Conveyor Drive	2	Pre-Wash 1 Wash 2 ½	Pre-Wash 2	2
Blower-Dryer - Motor H.P. (if used)	← 2 →			
Electric Blower Dryer Heating Coils (if used)	← 42.0 KW →			
Blower-Dryer - Based on 20 PSI Flowing Steam if used (25 PSIG MAX.)	← 110 →			
Number of Tanks	1	2	2	1
Tank Capacity - Gallons	23.0	Pre-Wash 17.0 Wash 23.0	Pre-Wash 17.0 Wash 23.0	23.0
Pump Capacity - See 3 page 72 Gallons per Minute - Weir Test	151 (104 AW models)	Combined 204 (159)	Combined 265 w/1 H.P. (48)	151
Heating Equipment - See 4 page 72 - (For keeping power wash and or power rinse water hot) Gas Burners (with Natural Gas) - BTU per hr.	← 52,000 →			
Steam Injectors	← Regulated ¾" →			
Electric Heating Unit - Size Used	← Regulated 15 KW →			
Rinse - See 5 page 72 - Minutes operated during hour of maximum operation	← 60 →			
Final Rinse Flow - Gals. per min. At 15 PSI Flow Pressure	← 4.5 (1.8 - AW models) →			5.4
At 20 PSI Flow Pressure	← 5.0 (2.0 - AW models) →			6.2
Final Rinse Flow - Gals. per hr. - MAXIMUM At 15 PSI Flow Pressure	← 269 (108 - AW models) →			325
At 20 PSI Flow Pressure	← 300 (120 - AW models) →			372
Rinse 20 PSI Flow Pressure Gal./Rack	← Hot Water Sanitizing - Chemical Sanitizing →			1.47 - 180°F - 1.47 - 140°F
Steam Consumption - Pounds per hr. - MAXIMUM Approx. 30 lbs. per hr. = 1 boiler H.P. (BHP) Dishwasher, based on 20 PSI steam and on customer supplying final rinse water at 180°F maximum	← 65 →			65
Steam Booster, if used on 20 PSI steam - 20 PSI water flowing - 130°F entering water raised to 180°F min.	← 160 →			185
Exhaust Requirements - Cubic Feet per minute Entrance End	← 200 →			
Discharge End	← 400 →			
Discharge End w/Blower Dryer	← 1400 →			
Peak Rate of Drain Flow - Gallons per minute. (Initial rate with full tank)	← 38 →			
Shipping Weight Crated - Approximate lbs.	613	865	1007	686



C-64A

CPW-100A

C-88A

CCS-76A/CRS-76A	CPW-90A	C-64A	CCS-86A/CRS-86A	CPW-100A	C-88A	CCS-110A/CRS-110A	CPW-124A
← 252 →		← 248 →			← 368 →		
← 7.0 →		← 6.9 →			← 10.2 →		
← 6,300 →		← 6,200 →			← 9,200 →		
← 11,340 →		← 11,160 →			← 16,560 →		
75%	89%	63%	85%	99%	88 ¹ / ₁₆	110 ³ / ₁₆	124 ³ / ₁₆
70 ¹ / ₄ x 77 ¹ / ₈ x 30 ¹ / ₄	70 ¹ / ₄ x 91 ¹ / ₈ x 30 ¹ / ₄	70 ¹ / ₄ x 65 ¹ / ₈ x 30 ¹ / ₄	70 ¹ / ₄ x 87 ¹ / ₈ x 30 ¹ / ₄	70 ¹ / ₄ x 101 ¹ / ₈ x 30 ¹ / ₄	70 ¹ / ₄ x 89 ¹ / ₁₆ x 30 ¹ / ₄	70 ¹ / ₄ x 111 ¹ / ₁₆ x 30 ¹ / ₄	70 ¹ / ₄ x 125 ¹ / ₁₆ x 30 ¹ / ₄
Pre-Wash 1 Wash 2	Pre-Wash 2 Wash 2	Wash 2 Rinse 2	Pre-Wash 1 Wash 2 / Rinse 2	Pre-Wash 2 Wash 2 / Rinse 2	Wash 2 Rinse 2	Pre-Wash 1 Wash 2 / Rinse 2	Pre-Wash 2 Wash 2 / Rinse 2
← 2 →		← 2 →			← 2 →		
← 42.0 KW →							
← 110 →							
2	2	2	3	3	2	3	3
Pre-Wash 17 Wash 23	Pre-Wash 17 Wash 23	Wash 23 Rinse 23	Pre-Wash 17 Wash 23 Rinse 23	Pre-Wash 17 Wash 23 Rinse 23	Wash 23 Rinse 23	Pre-Wash 17 Wash 23 Rinse 23	Pre-Wash 17 Wash 23 Rinse 23
Combined 204	Combined 265	Combined 208	Combined 263	Combined 322	Combined 302	Combined 355	Combined 416
← 52,000 →		← 94,000 →			← 104,000 →		
← Regulated 3/4" →							
← Regulated 15 KW →		← Regulated 25 KW (15 - 10 KW) →			← Regulated 25 KW (15 - 10 KW) →		
← 60 →							
← 5.4 →		← 4.2 →			← 4.5 →		
← 6.2 →		← 4.6 →			← 5.0 →		
← 325 →		← 252 →			← 269 →		
← 372 →		← 276 →			← 300 →		
← Hot Water Sanitizing - Chemical Sanitizing →							
← 1.47 - 180°F - 1.47 - 140°F →		← 1.1 - 180°F - 1.1 - 140°F →			← .82 →		
← 65 →		← 130 →			← 150 →		
← 185 →		← 140 →			← 150 →		
← 200 →							
← 400 →							
← 1400 →							
← 38 →							
938	1080	880	1130	1272	1149	1401	1543

c-line automatic rack conveyor dishwashers

side loading option SL-23



Listed by UL and NSF and meets requirements of ASSE Standard No. 1004.

A factory installed option to adapt any Hobart C-Line, CRS or CPW Dishwasher to a corner or side loading operation. Adds 23" to length of machine. Here is a way to save up to 20 square feet or more in your dishroom layout.

Racks of soiled dishes, trays, silverware, etc. are automatically indexed 90° from the soiled dishtable into the dishwasher by means of a stainless steel reciprocating, center-indexing pawl.

Stainless Steel. Add 100 lbs. to Shipping Wt.

Other side loading options available are SL-30.

c-line condenser



Listed by UL

This unit is mounted over the vent(s) of the dishwasher, thereby eliminating exhaust ducting. It exhausts the dishwasher vapor, condenses it, and releases the air back into the dishroom.

The condenser system is automatically activated by the pump switch located on the master control console.

The overall dimensions are 20 $\frac{1}{8}$ " wide by 31 $\frac{1}{4}$ " long by 22 $\frac{1}{2}$ " high which provides for installation on C-Line machines in rooms having only 7 ft. ceiling height.

Totally enclosed $\frac{1}{2}$ HP motor, available for three phase in the following specifications:

208-240/60/3, 480/60/3, 200-240/50/3, 380-415/50/3, 380/60/3. (50 Hz. version not submitted to UL)

Water consumption – 6 gal./min. operating – 2 gal./min. idle.

Water temperature should be 55°F or below.

blower-dryer option for c-line



CRS-66ABD Illustrated

Listed by UL

Designed to improve drying of difficult to dry dishware such as plasticware, airline foodservice ware, etc. with high temperature, high velocity air.

Advanced Hobart design and construction make this industrial type blower-dryer quiet . . . gives truly high performance at a low sound level. 42 KW - Electrically heated and 110 lb. Steam/Hr. - Steam heated models available. (Available for 3 phase 60 Hz units only.)

Model Nos.	Table to Table Dimension Including Dryer Table	Model Nos.	Table to Table Dimension Including Dryer Table
C-44A/C-44AW	8'-8"	CRS-86A	12'-1 $\frac{3}{4}$ "
C-54A	9'-6"	CRS-110A	14'-2 $\frac{1}{4}$ "
C-64A	10'-3 $\frac{3}{4}$ "	CPW-80A/CPW-80AW	11'-8"
C-88A	12'-4 $\frac{1}{4}$ "	CPW-90A	12'-6"
CRS-66A/CRS-66AW	10'-6"	CPW-100A	13'-3 $\frac{3}{4}$ "
CRS-76A	11'-4"	CPW-124A	15'-4 $\frac{1}{4}$ "

flight type continuous racking automatic conveyor dishwashers

FT (flight type) Models—many additional variations of these model specifications are available. Engineering data furnished on request.

Numbers in parentheses, below model number from left to right, represent length in feet of the following respectively; Loading section, Washing and Power Rinsing sections, Dual Rinse section, Unloading section.

Flight-type dishwasher with BLOWER-DRYER OPTION has the same specifications as the Basic FT-900 Series EXCEPT for one additional Blower Motor (3 HP—208-240/60/3 and 480/60/3) and is available on any model having an unload section 9 feet or longer.

Entire FT-900 Series is listed by UL and NSF and meets requirements of ASSE Standard No. 1004.



Model FT900

MODEL NOS.	FT-900 Series (5,7/8/5,7,9,11)	FT-900W Series (5,7/8/3/5,7,9,11)	FT-900S Series (5,7/4/5,7,9,11)
Machine Ratings (Mechanical) See 1 Page 72 Conveyor Speed—Feet per minute	←————— 4 - 12 —————→		4 - 6.3
Dishes per Hour	←————— 19,000 —————→		10,000
Floor space—Feet - Add 10½" to length of machine for load and unload platforms.	*Determined by the combination of various lengths in loading and unloading ends. (Example: FT922 = (7 + 8 + 7) = 22 ft. long)		(Example: FT920S = (5 + 4 + 11) = 20 ft. long)
Overall Dimensions (H x W)	←————— 69 x 46½" x *(B) —————→		
Motor—Hobart Designed—See 2 P. 72 H.P.	Pre-Wash 3 -Wash 3-Rinse 3 -Conveyor ½	Pre-Wash 3 -Wash 3-Rinse 3 -Conveyor ½ ½ Dual Rinse	Pre-Wash 3 - Wash 3 - Conveyor ½
Blower-Dryer Motor H.P. (If used)	←————— 3 —————→		
Electric Blower Dryer—Heating Coil (If used) UL Listed	←————— 20 KW —————→		
Steam Blower-Dryer—Based on 20 PSI & Flowing Steam (If used) (25 PSIG max.)	←————— 75 lbs./hr. —————→		
Tank Capacity—Gallons	←————— Pre-Wash 40 - Wash 40 - Rinse 40 —————→		Pre-Wash 40 - Wash 40
Pump Capacity—See 3 P. 72 Gals. per min.—Weir Test	←————— Pre-Wash 150 - Wash 290 - Rinse 290 —————→		Pre-Wash 150 - Wash 290
Heating Equipment—See 4 P. 72 (For keeping power wash and/or power rinse water hot). Regulated Steam Injectors—Specify Regulated Steam Coils Regulated Electric	When electric heat is specified on any flight type or automatic conveyor dishwashers, disconnect switches are recommended for each power circuit connected to dishwasher. These disconnect switches are NOT furnished by Hobart and should be installed in the power circuits ahead of the dishwasher by the electrical contractor at the time of installation. Circuit breakers optional at extra cost.		
Rinse—See 5 P. 72 Minutes operated during hr. of capacity operation	←————— 60 —————→		4-10 KW Wash
Rate of Rinse Flow—at 20 PSI Flow Pressure Gals. per min.	High Temperature 5.4	High Temperature 3.3	High Temperature 6.5
Rinse Consumption—Gals. per hour At 20 PSI flow Pressure	High Temperature 324	High Temperature 198	High Temperature 390
Steam Consumption—Pounds per hour—Maximum Approx. 30 lbs. per hr. = 1 boiler H.P. (BHP) Dishwasher, based on 15 to 52 PSI steam at the machine and on customer supplying final rinse water at listed minimum 180°F (20 PSIG)	Hot Water Sanitizing 175 lbs.	Hot Water Sanitizing 175 lbs.	Hot Water Sanitizing 175 lbs.
Steam Booster, if used, based on 20 PSI steam at - 20 PSI water flowing - 120°F. entering water, raised to 190°F. (70°F. rise) (180°F. min.)	215 Lbs.	145 Lbs.	266 Lbs.
Exhaust Requirements—Cubic feet per minute (Single point connection over center section)	←————— 750 W/O Blower Dryer; 1000 W/Blower Dryer —————→		
Peak Rate of Drain Flow—Gals. per min. (Initial rate with full tank)	←————— 38 —————→		
Shipping Weight Crated	←————— Varies by individual model - consult your Hobart representative. —————→		

- (A) If only 10-12 PSIG Steam Pressure available at machine - specify Low Pressure Steam Option.
- (B) With all rear panels and plumbing removed, machine width is 39½". Overall height to top of control box is 81½".
- (C) Highest item is control box - 80½". Can be adjusted lower 2" for door clearance.

selection factors and ordering data

1. MACHINE RATINGS Racks per hour ratings represent the maximum mechanical capacity of each dishmachine. For average conditions, base estimate on approximately 70% of the machine capacity and average rack capacity of:

- 16-18 9" Dinner Plates Per Rack
- 25 Water Glasses Per Rack
- 16 Coffee Cups Per Rack
- 100 Pieces of Flatware Per Rack

All Racks 20" x 20".

Production of clean dishes will vary with factors such as; the type and efficiency of the dishroom layout, traffic flow, amount, type and length of time the food soil has remained on the dishes, relative hardness of water, industry of the dishmachine operator, fluctuations in flow of soiled dishes to the dishroom & so on.

Your Hobart representative will be glad to help you select the right dishmachine to fit your particular warewashing requirements.

2. MOTORS & PUMPS Highly efficient motors, pumps (Weir Tested) and wash systems—designed for each particular model—assure the proper volume of water at the required pressure. Choke Rings or Reducing Collars are available when specified for washing plasticware.

3. PUMP CAPACITY Volume of water circulated over dishes is not water consumption. When tank has been filled, water is circulated by the pump.

4. HEATING EQUIPMENT Supplied to keep the water hot in the tank, or tanks, of the machine. When electric heat is specified, a disconnect switch (NOT furnished by Hobart) is recommended. The disconnect switch must be supplied and installed by the electrical contractor and connected in the heater electrical supply circuit ahead of machine at the time of installation.

5. RINSE WATER Adequate hot rinse water is essential to operation. Actual consumption of hot water will vary with pressure of the supply, speed at which machine is operated, and the general dish table layout. In estimating hot water requirements the following points should be considered:

a. Pressure – A flowing pressure of 20 lbs. is ideal. "Flowing Pressure" is indicated on a pressure gauge installed at the inlet side of final rinse valve and read when rinse water is flowing. Pressure regulators are recommended when the flowing pressure exceeds 25 lbs.

b. Rate of flow – The figures indicate relatively high momentary requirements of the models on which operation is intermittent (AM Series). For these models, ample storage capacity should be included in order that the "non-flowing" periods may be used for building up the supply.

c. Temperature – National Sanitation Foundation Standards require final rinse of 180° F minimum registered on the final rinse thermometer to insure sanitation. Where regular hot water supply at the machine is below 180°F, a booster heater is recommended.

Please refer to booster sizing charts for proper booster size.

To assure prompt handling of your order, include complete data on the following:

USER'S NAME, ADDRESS AND ZIP CODE

SHIPPING DATE REQUIRED

For C-Line A Dishwasher:

Model Number
Direction of Operation – Right to Left or Left to Right
Electrical Specifications – Voltage • Cycle • Phase

Type of Heat:
Electric
Gas: Natural or LP Gas
Steam: Flowing Steam Pressure

For FT Dishwasher:

Model Number
Section Dimensions
Direction of Operation – Right to Left or Left to Right
Electrical Specifications – Voltage • Cycle • Phase

Type of Heat:
Electric
Steam: Flowing Steam Pressure, Type: Coils, Injectors

For Final Rinse Water Booster:

Gas
Electric
Steam
Model Number
Flowing Steam Pressure
Incoming Water Temperature

Include list of desired accessories.

Operator training videos are available at extra cost on selected machines.

Contact your local Hobart office for complete information.

gas infrared booster heaters

Listed by NSF and certified by AGA and CGA. Capability to comply with National Fuel Gas Code, NFPA 54.

STANDARD FEATURES:

All stainless steel construction including frame, legs and adjustable feet. Ceramic infrared burner, stainless steel finned heat exchanger, blocked vent switch, vent fan control, connections for external air pressure switch. Natural and LP gas.



IB235

MODEL NOS.	IB57	IB140	IB235	IB290
BTU/Hr. Input	57,000 Natural or LP Gas	140,000 Natural or LP Gas	235,000 Natural or LP Gas	290,000 Natural 280,000 LP Gas
Overall Dimensions (HxWxD) (Inches)	30" x 25 ³ / ₈ " x 19 ¹ / ₂ "	32" x 28 ¹ / ₄ " x 22 ¹ / ₄ "	← 32" x 36 ³ / ₄ " x 22 ¹ / ₄ " →	
Tank Capacity - Gallons	← 9.5 →		← 17.0 →	
Recirculating Pump Motor - H.P.	← 1/4 H.P. →		← 1/2 H.P. →	
Shipping Weight Crated - Approximate lbs.	305	360	← 490 →	

Ventilation - Refer to Local Installation Instructions, Codes and National Fuel Gas Code.

GAS BOOSTER SIZING CHART (FOR 0-2000 FT. ABOVE SEA LEVEL)

KBTU Gas Input		Recovery Rate @ 180°F (82.2°C) Inlet Water Temperature				
		110°	120°	130°	140°	150°
57	GPH	78	91	109	136	182
	GPM	1.30	1.52	1.82	2.28	3.04
140	GPH	192	224	268	336	448
	GPM	3.20	3.73	4.48	5.60	7.46
235	GPH	322	376	451	564	752
	GPM	5.37	6.27	7.52	9.4	12.54
280 LP Gas	GPH	384	448	538	672	896
	GPM	6.40	7.47	8.96	11.20	14.94
290 Natural	GPH	398	464	557	696	928
	GPM	6.63	7.74	9.28	11.6	15.47

food waste disposers

There's no doubt about it – cleanup is a messy job, but Hobart can assist this operation with quality-built Foodwaste Disposers. A model for every requirement with optional controls, components and adapters. Check the chart below for your specific needs.

Hobart Disposer Selector Chart						
Meals Per Day		200 to 300	300 to 500	500 to 1000	1000 to 2000	2000 to 4000
Restaurant Hotel Hospital	Soiled Dish Table	FD3-125	FD3-150	FD3-200	FD3-300	FD-500
Cafeteria Commissary School	Soiled Dish Table	FD3-75	FD3-150	FD3-150	FD3-200	FD3-300
Point of Origin	Veg.-Salad Prep. Area	FD3-75	FD3-125	FD3-125	FD3-150	FD3-200
	Scullery Area	FD3-50	FD3-75	FD3-75	FD3-75	FD3-125

Basic units are listed by UL.



FD3-75



FD3-150



FD-500

MODEL NOS.	FD3-50	FD3-75	FD3-125	FD3-150	FD3-200	FD3-300	FD-500
Motor-H.P.	½	¾	1¼	1½	2	3	5
Electrical Characteristics	120/208-240/60/1 208-240/480/60/3		120/208-240/60/1 208-240/480/60/3		208-240/ 480/60/3		200-230/460/60/3
Water Inlet (Flow-Controlled) Rate of Flow-Gals. per min.	5			8			10
Table Opening Required 16" for 15" cone 19" for 18" cone	Cones are available in 15" and 18" bowl diameters with 7" I.D. throats. Weld-in type 7" I.D. sink or trough adapter is furnished with accessory Group D. Bolt-in type adapter for 3½" to 4" sink drain opening is furnished with accessory Group E. Use only with FD3-50, FD3-75 and FD3-125.						
Height of Drain Outlet From Floor-Based on 34" high table	17½" (with 1½" O.D. tail piece furnished)			17" (outlet flange tapped for 2" pipe)			16¾" (outlet flange tapped for 3" pipe)
Shipping Weight-Gross max. of basic unit-Approx. lbs.	60			115			220

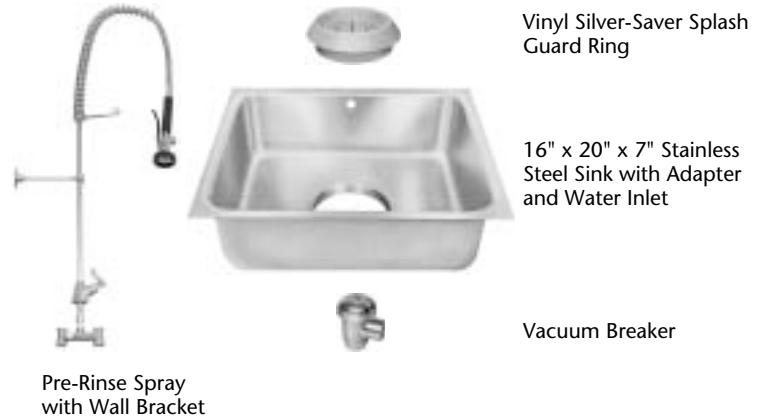
NOTE: Adapters are made available to install Hobart Disposers on existing cones. Short upper housing is available for FD3-50, FD3-75, and FD3-125 only.

accessory components

GROUP A—For All Models Use with Long Upper Housing



GROUP C—For All Models Use with Long Upper Housing



GROUP B—For All Models Use with Long Upper Housing



GROUP D—For All Models Use with Long Upper housing



GROUP E—Models FD3-50 thru FD3-125



electrical controls

Listed by UL for use with FD Disposers.



Group 2 - For All Models
Includes:
Magnetic Contactors
Pushbutton Start and Stop
Automatic reversing
Made from NEMA 12 Enclosure
Solenoid Valve



Group 3 - For All Models
Includes:
Magnetic Contactors
Pushbutton Start and Stop
Automatic Reversing
Low Water Pressure Cut-off
Time Delay for water after shutoff
Line Disconnect
Solenoid Valve
Made from NEMA 12 Enclosure



Group 4 - For Models FD3-50 thru FD3-200
Includes:
Manual Reversing Switch
NEMA 1 Enclosure
NEMA 4 Enclosure Optional
Not available above 250 volts
Optional Solenoid Valve

waste equipment systems

HOBART WASTE EQUIPMENT REDUCES SOLID WASTE PROBLEMS

- Turns food scraps and disposable materials into a semi-dry pulp.
- Pulping process washes waste, reducing odors that attract vermin.
- Reduces operating cost due to less water usage, sewer costs and fewer trash pick-ups.
- Reduces solid waste volume up to 70%, depending on waste mix.
- Immediate processing of waste materials right in kitchen, trims handling costs.
- Available in either self-contained or remote systems.



EL3 Mini Pulper



**WS800/1000
Self-Contained Unit**



**WR1000
Pulper**



**W738
Waterpress**



**W38/W59
Waterpress**

	SELF-CONTAINED UNITS			REMOTE SYSTEM UNITS			
MODEL NOS.	EL3	WS800	WS1000	WR1000	W-738	W-38	W-59
Capacity lbs. Per Hour	475	800	1,000	1,000	1,000	2,000	3,000
Pulper Drive Motor H.P.	5.0	5.0	5.0	7.5	—	—	—
Waterpress Drive Motor H.P.	2.0	3.0	3.0	—	3.0	3.0	5.0
Recirculating Pump Drive Motor H.P.	0.5	0.75	0.75	—	—	—	—
Slurry Pump Drive Motor H.P.	—	—	—	5.0	—	—	—
Return Pump Drive Motor H.P.	—	—	—	—	5.0	5.0	5.0
Cold Water Line Conn. N.P.T.	½"	½"	½"	½"	¾"	¾"	¾"
Drain Line Conn. N.P.T.	1½"	2"	2"	2"	2"	3"	5"
Floor Sink Size	3"	3"	3"	3"	3"	4"	6"
Water Usage	2.0 GPM	2.0 GPM	2.0 GPM	2.0 GPM	—	—	—

Available with the following electrical characteristics:

208/60/3	575/60/3	200/50/3
240/60/3	380/60/3	380/50/3
480/60/3		415/50/3

OPTIONAL ACCESSORIES:

Self-Contained Units

- Feed tray flush nozzle
- Single feed trough connection with adapter
 - 8¾" wide
 - 10" wide
 - 12" wide
- Clean cycle includes illuminated push button and timer controls.

Remote System-Pulpers

- Feed tray flush nozzle
- Single feed trough connection with adapter
 - 8¾" wide
 - 10" wide
 - 12" wide
- Automatic shutdown timer with selector switch.

Remote System Waterpress

- Discharge chute extension
- Auxiliary base
- Heated discharge chute
- Rubber boot extension
- Pulp limit detector

Hobart service programs

Delivery and Installation

- Single point coordination for equipment installations
- Removal and disposal of any existing equipment
- Final hook-ups to existing electric, water, drain, gas, steam, etc.
- Free post-installation equipment performance check
- Flexible scheduling for “non-peak or off-hours”

Service Repairs

(Warranty/Non-Warranty)

- Rapid response time (especially on emergency repairs)
- Specially trained service technicians
- 24-hour emergency service
- Genuine OEM parts used
- 90-day service warranty on all repair work completed
- Authorized warranty servicer for Hobart and Vulcan equipment

Preventive Maintenance

- Lengthens equipment life – enhances operating efficiency
- Includes regularly scheduled basic maintenance tasks
- Formal checklist used to ensure compliance with recommended procedures
- Any required repairs will be identified and can be performed on-the-spot (if requested)
- Flexible terms — single call or ongoing contractual agreement available

Service Contracts

- Allows customers to “budget” service costs
- Covers standard repairs (parts and labor)
- No travel charges within 50 miles of a Hobart office
- Special rates available for overtime and holiday calls
- Flexible terms and customized coverage options

Extended Warranty Contracts

- Purchased at the time of the original equipment sale
- Ensures continuous service contract coverage in the second year
- Automatically kicks in when the warranty period expires
- Standard service contract terms apply
- Priced at a 20% discount off standard contract prices

Parts and Accessories

- Locally stocked based on market demand
- Genuine Hobart and Vulcan parts provided
- Overnight shipping available nationwide
- Over 50,000 parts are provided by the national distribution center

Equipment Rebuilds

- Available on selected pieces of equipment
- Extends equipment operating life and enhances performance
- Repaired efficiently by trained Hobart technicians
- Genuine OEM parts used
- Includes a 90-day parts and labor warranty
- Pick-up and delivery available

Specialty Programs

- Supplies program (e.g., labels, film, saw blades, etc.)
- In-house service support programs
- Marine service support programs
- Triad warewasher lease programs

Contact your local Hobart office about any additional programs offered in your local area

HOBART SALES AND SERVICE OFFICES

ALABAMA

Birmingham
205/985-9996
Florence
256/764-0536
Huntsville
256/536-0536
Mobile
334/343-1211
Montgomery
334/272-3500

ALASKA

Anchorage
907/563-3100
Juneau
907/789-3504

ARIZONA

Phoenix
602/437-5255
Tucson
520/622-4009

ARKANSAS

Ft. Smith
501/474-7965
Little Rock
501/455-0307

CALIFORNIA

Bakersfield
661/322-4445
Chico
530/342-9092
Fresno
559/237-2118
Garden Grove
714/636-5770
Los Angeles
323/260-7321
Oakland
925/460-5330
Sacramento
916/922-9681
Salinas
831/758-6646
San Bernardino
909/799-1123
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860/653-5055

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301/210-5300

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912/746-5365
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912/236-0004

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808/487-8910

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217/223-0900
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517/791-3131
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417/624-1100

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636/343-1700
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417/862-1779

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702/362-1723
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