

# 24

**HOBART**

# FOODSERVICE PRICE LIST

Effective January 1, 2024

SCALES

FOOD PREP

WAREWASHING  
& WASTE



**HOBART PRODUCTS & INFORMATION**

## GENERAL INFORMATION

Contact Information & Website.....	4-5
Freight Claims Information.....	4
Shipping Information.....	4
Terms & Conditions of Sale.....	4-5
Warranty & Return Goods Policy.....	8

## GENERAL PRODUCT INFORMATION

Ampere Charts.....	15
Extended Warranty – Terms & Conditions.....	6-7
Extended Warranty.....	9-11
Shipping Weights and Dimensions.....	12-14

**SCALES**

Scale, Digital Receiving (HBR302).....	25
Scale, Mechanical Scales (PR30 and PR309).....	24
Scale, Price Computing & Portion Control (PS40).....	25
Scale, Service (HTI Series).....	19-22
Scale, Service (HTs Series).....	23

**FOOD MACHINES**

## CENTERLINE PRODUCTS

Mixers – Table Top.....	27-28
Slicers.....	29-30

## DEALER'S CHOICE PRODUCTS

Fat Percent Measuring Kit.....	48
Food Cutters.....	47
Food Processors – Bowl Style.....	46
Food Processors – Continuous Feed.....	42-45
Meat Choppers – 4812 & 4822.....	51
Meat Choppers – Knives & Plates.....	52
Meat Choppers – Stuffing Horns.....	52
Mixers, Classic Accessories.....	36-37
Mixers, Legacy® Attachments.....	38
Mixers, Legacy® – Table Top.....	31-33
Mixers, Legacy® – Floor.....	34-35
Peelers – Small.....	49
Power Drive Units.....	39
Salad Dryers.....	48
Slicers.....	40-41
Tenderizer.....	50

## SPEC-LINE PRODUCTS

Cutter Mixer.....	65
Food Processors – Continuous Feed.....	62-64
Grinders.....	68
Meat Choppers – 4732 & 4732A.....	71
Meat Saws.....	67
Mixer-Grinders.....	69-70
Mixers, Legacy® – Floor.....	55-60
Mixers, Spiral.....	61
Peelers – Medium.....	66

**WAREWASHING & WASTE**

## CENTERLINE PRODUCTS

Commercial Dishwashers – Door-Style.....	76
Commercial Dishwashers – Undercounter.....	75

## DEALER'S CHOICE PRODUCTS

Commercial Dishwashers – Undercounter & Glass Washer.....	77-79
Commercial Dishwashers – High & Low Temp Door-Style.....	80-84
Commercial Dishwashers – Two-level Door-Style.....	85
Foodwaste Disposers.....	86-88

## SPEC-LINE PRODUCTS

Commercial Dishwashers – Flight-Type.....	95-96
Commercial Dishwashers – Conveyor Type.....	89-94
Industrial Washers.....	97
Pot & Pan Washer – Turbowash II.....	101
Prep Washer.....	98-100
Waste Equipment.....	102

This limited price catalog is for making a quick, accurate selection of the correct equipment and prices for orders and quotations. It includes data on the most popular equipment configurations and related accessories.

Refer to your Hobart catalog and spec sheets (available at [www.hobartcorp.com](http://www.hobartcorp.com)) when more detailed information is required. Please do not hesitate to call your local Hobart representative or Hobart Customer Care Department if you need further help.

## QUOTATIONS

Written quotations are only valid in writing and for 30 days from the date of the quotation. All quotations are subject to change or withdrawal without prior notice to purchaser.

### REQUIREMENTS FOR PROCESSING QUOTES:

- 1) End User information (name, city, state, and zip code).
- 2) Machine specifics such as door hinging, voltages, direction of operation, and serial numbers for replacements, if available.
- 3) Complete Specs, drawings, consultant contact, and coversheet(s).

### TO ASSURE PROMPT HANDLING OF YOUR ORDER, INCLUDE COMPLETE DATA ON THE FOLLOWING:

Complete "Ship To" address.

"Want-date" indicating when the equipment is to be delivered to the ship-to-address.

End user's name, address and phone number (unless equipment is being ordered for display plan/stock plan dealership).

## PO REQUIREMENTS FOR PROCESSING ORDERS

- 1) Your company information (logo) and individual placing the order.
- 2) Bill to information (if different).
- 3) Purchase order number.
- 4) Pay terms – If unknown please contact Kim Ellis in credit services for your terms.
- 5) If the Purchase Order is from a quotation, please reference the quote reference number and date of quote or attached a copy of the quotation.
- 6) Complete ship to address is with contact name and number if drop shipped.
- 7) Need by Date – This is the date you wish the order to leave arrive at your location.
- 8) End-user address to include Country of Final Destination if outside of the US (unless equipment is being ordered for display plan/stock plan dealership).
- 9) Freight terms.
- 10) Special marks or ship instructions.

- 11) Detail product information – Model number, voltage, special features, and accessories.
- 12) Promo number if applicable.
- 13) Agreed upon price if other than Dealer Net.
- 14) Identify your customer's type of business by assigning a Market Segment Code. This information will be very helpful in future product offerings and will not be shared with any outside companies.

## SPECIFICATION DATA REQUIRED

(Conveyor dishmachines & refrigeration may require additional information)

For ALL Machines  
Model Number  
Electrical Spec  
Attachments and Accessories

## ORDER ACCEPTANCE POLICY

Hobart's acceptance of any purchase order containing any term, provision or condition which is inconsistent with any of the provisions herein shall be of no force and effect and shall not be binding upon Hobart.

## FREIGHT CLAIMS INFORMATION

### AT TIME SHIPMENT IS RECEIVED:

- Observe entire shipment for visible damage and correct amount of pieces. Make notation of shortage or damage on all copies of the freight bill.
- Count and sign for the number of pieces received.
- Unpack cartons immediately to check their contents for possible damage.
- Notify Customer Care at (800) 333-7447 of any damages.

### CONCEALED DAMAGE, NOT VISIBLE AT TIME OF DELIVERY:

- Call the carrier's local terminal immediately to report (note time/date and who you spoke to).
- Carrier must be notified within 5 business days of receipt.
- Keep all original packaging materials for inspection.
- Do not move from delivery location, modify, or install equipment.
- Notify Foodservice Customer Care at (800) 333-7447 for each shipment destination.

Unless customer has made third-party transportation arrangements, Hobart will initiate the carrier claims process once the damage has been assessed and any inspections completed.

## HOBART SHIPPING INFORMATION

All machine prices herein are F.O.B. shipping point, shipping charges prepaid

For delivery situations that require additional delivery services due to circumstances such as oversized commodities, insufficient delivery facilities, etc., additional fees will apply. Oversized equipment is defined as any piece of equipment crated dimension with a length of 72" or more and/or a height of 90" or more.

For customer initiated reconsignment, a \$250 reconsignment fee is applicable for each shipment.

Customer responsible for shipping charges from US West Coast for Alaska and Hawaii. Always specify your forwarder to be used and give complete address of the forwarder.

Accessory only orders are F.O.B. shipping point, shipping charges prepaid and add.

State and local taxes are not included in the price.

## CONDITIONS FOR EXPORT

### PRICING

Hobart reserves the right to apply additional charges for equipment for specifications other than those stated in this price book. Please contact Export Customer Care at telephone (937) 332-2154 or fax (937) 332-2976 for details.

### COUNTRY OF DESTINATION

Hobart reserves the right to sell specific products for export if after-sales service cannot be provided in the country of destination. Please contact Export Customer Care at telephone (937) 332-2154 or fax (937) 332-2976 for details

### EXPORT CONTROL STATEMENT

ITW Food Equipment Group complies with all applicable U.S. export control laws and regulations, specifically including, but not limited to, the requirements of the Arms Export Control Act including the International Traffic in Arms Regulations (ITAR) and the Export Administration Regulations (EAR). All business with ITW Food Equipment Group must comply accordingly.

### COMPLIANCE WITH LAW

Customer shall comply, and shall assist ITW FEG in its efforts to comply, with all statutes, laws, rules and regulations of the United States (federal and state) and any other countries which may be applicable to Customer, ITW FEG and/or the activities contemplated under this Agreement, including without limitation the United States export controls, the United States Foreign Corrupt Practices Act and the United States anti-boycott laws. Customer shall not take or fail to take any action that would cause ITW FEG to be in violation of any such statute, law, rule or regulation.



701 S. Ridge Avenue  
Troy, OH 45373

PLEASE VISIT [www.hobartcorp.com](http://www.hobartcorp.com)  
OR CALL HOBART AT 1-937-332-3000

- To qualify for the 5 and 10-piece quantities, each order must contain a minimum of said quantities and products can be mixed and matched. Accessories do not count toward quantity levels.

**Note:** Only Centerline™ by Hobart models can be mixed and matched to meet quantity thresholds.

- **Centerline Program Rebate:** Dealer will receive a 5% functional rebate on net billings for a minimum quantity of 5 or more pieces on a single order.
- Split shipments are allowed. Partial shipments are not allowed.
- Free freight applies to all serialized Centerline items purchased.

Accessories purchased without a serialized item will be charged freight (see Hobart's Freight Policy for additional details).

- Free liftgate. Oversized products with crated dimensions of 72" or more in length and/or 90" or more in height may be subject to liftgate fees.
- Standard Hobart payment terms apply.
- Returns are not available for Centerline quantity buys of five (5) or more.
- All Centerline by Hobart products are subject to the current Hobart MAP policy.
- Redistribution of Centerline products is not allowed.

**NOTE:** Centerline branded equipment comprises a separate family of products and cannot be included as part of any Hobart Dealer's Choice programs. If not specified above in the "Terms" section, refer to Hobart Price List for General Information (Terms & Conditions of Sale, Return Goods Policy & Warranty Statement and Legal Terms & Conditions)



Simply designed. To be the best. For you.

centerlinefoodequipment.com  
4401 Blue Mound Road  
Fort Worth, TX 76106

**1. ACCEPTANCE.**

These terms and conditions ("Terms") and any Service Product Quotation, Equipment Installation Quotation, any other Quotation issued by Hobart Service, Hobart Product Guidelines, or any agreement signed by an authorized representative of each party (each, a "Service Contract") to which these Terms are attached or referenced, any Hobart Service acknowledgment or invoice, and all documents incorporated by reference herein or therein ("Hobart Service Documents" and together with these Terms and the relevant Service Contract, the "Agreement"), constitute the complete terms governing the sale of services ("Services") and repair, replacement and/or spare parts ("Parts") by Hobart Service, a division of ITW Food Equipment Group LLC ("Hobart Service") to customer purchasing from Hobart Service ("Customer"). Hobart Service may update these Terms at any time without notice. For the current version of these Terms, visit <https://www.hobartservice.com/terms>. The current version of these Terms shall apply to all Service Contracts executed (or, if no Service Contract is executed, for all Services performed and Parts delivered) after such website has been updated. HOBART SERVICE HEREBY REJECTS ANY ADDITIONAL OR DIFFERENT TERMS OR CONDITIONS PROPOSED BY CUSTOMER, WHETHER OR NOT CONTAINED IN ANY OF CUSTOMER'S BUSINESS FORMS OR ON CUSTOMER'S WEBSITE, AND SUCH ADDITIONAL OR DIFFERENT TERMS WILL BE OF NO EFFECT. No site usage agreement or any other click through agreement required to access a website or on a website will have any binding effect whether or not Hobart Service clicks on an "ok," "I accept," or similar acknowledgment. Terms contained or referenced in Customer facility sign-in logs, safety waivers or other similar documentation are hereby rejected and shall not have any binding effect on Hobart Service or its employees. Customer's order of any Services or acceptance of delivery of any Parts manifests Customer's assent to, and acceptance of, the Agreement. Additional or different terms applicable to a particular sale may be specified in the body of a Hobart Service Document or agreed to in writing by the parties in a Service Contract. In the event of a conflict, the following order of precedence will apply: (a) Service Contract; (b) Hobart Service Document terms; (c) these Terms.

**2. SERVICES.**

Hobart Service will perform Services and sell Parts as set forth in the applicable Service Contract through its branch office ("Branch Office") local to the applicable Customer location (the "Site"). Hobart Service will perform the Services during the days and hours listed on the Service Contract ("Business Hours"). For each Call (as defined below), Customer shall pay Hobart Service for all time, travel and mileage charges, and all other fees associated with such Call, at the Hobart Rates (as defined below). Unless otherwise set forth in the Service Contract, additional charges apply to (i) Services provided to Customer locations further than 50 miles from the closest Branch Office, (ii) Services and travel time performed at Customer's request outside of Hobart's regular business hours, (iii) installation, inspections and proactive maintenance Services, (iv) taxes, tolls, and business licenses and permits applicable to Hobart Service's operation as a business, and (v) any other Services not included in the Service Contract which Hobart Service performs for Customer. For such instances, Customer shall pay Branch Office at the Hobart Rates. "Hobart Rates" means (a) for Services, the service time, travel time, mileage charges and other fees at Hobart Service's then current national rates for labor, travel, mileage and fees, and (b) for Parts, Hobart Service's list price for such parts in effect when such Parts are used by Hobart Service or shipped to Customer. For Services that require use of specialized forms of transportation other than by conventional motor vehicles, Customer shall pay for all transportation, food, and lodging expenses incurred by Hobart Service. Permits required for performance of the Services are the responsibility of the Customer or the applicable third-party contractor. For Services that include the installation of new equipment, when any removal and/or disposal services are listed Hobart Service's quotation, Hobart Service will remove and dispose of the existing equipment being replaced by the new equipment. Such existing equipment shall become property of Hobart Service upon removal. Customer waives all claims related to any such existing equipment removed and/or disposed of by Hobart Service, and such equipment cannot be returned to Customer under any circumstances. "Call" means a visit by Hobart Service to Customer's location during which Hobart Service services a single piece of Customer's equipment. Hobart Service may complete a Call in one trip or multiple trips. Should Services be performed on multiple pieces of equipment within the same visit, each piece is considered a separate Call.

**3. PARTS.**

Hobart Service will sell Parts for equipment covered in an applicable Service Contract at the Hobart Rates, subject to the availability of such Parts. Hobart Service may provide new or reconditioned Parts. Replaced parts and assemblies become property of Hobart Service upon removal. For Parts installed by Hobart Service, title and risk of loss transfers to Customer upon installation. For Parts shipped to Customer, title and risk of loss passes to Customer upon receipt by the carrier. Should Customer request expedited freight, Hobart Service will expedite the Parts at Customer's cost. If Parts are damaged in transit, Customer must file a claim with the carrier, and Hobart Service is not liable for such damage. Concealed damage and shorted shipments must be reported to Hobart Service's Parts Department within 5 days of delivery. Hobart Service will only install genuine OEM replacement parts. Hobart Service will not install parts provided by Customer that were not purchased from Hobart Service.

**4. RETURNS.**

Customer may only return Parts with Hobart Service's written authorization, in Hobart Service's sole discretion. Return requests must include the item and invoice number and reason for return. Customer will be responsible for any applicable restocking fees. No return requests will be accepted for any customer orders or after 90 days from the date of invoice. All returned Parts must be unused, in saleable condition, and in the original packaging. Except to the extent prohibited by law, Customer is responsible for shipping return Parts to Hobart Service's designated location. Hobart Service will issue a credit or a refund at its election after the returned Part has been received and inspected. Failure to comply with this section will result in any credit being withheld or reduced accordingly in Hobart Service's discretion. The following items are not eligible for return: non-stock parts, hazardous materials with a shelf life, electronic boards or electronic components that have been opened, commercial standard items (e.g., nuts, bolts, screws), and multiple quantity items if less than the original quantity is returned.

**5. PRICING AND PAYMENT.**

Prices and rates are in U.S. dollars and are subject to change without notice, unless otherwise set forth in a Service Contract. All payments are due within 30 days of the invoice date with approved terms (and COD if no credit terms have been offered by Hobart Service in writing). Hobart Service may withhold Services and Parts if Customer has any past-due invoices. Customer is limited to \$25,000 annually in credit card payments in the aggregate, and all other payments must be made by ACH, wire or check. If this Service Contract automatically renews, the fees for any renewal term will be those contained in the "Renewal Invoice" provided to Customer by Hobart Service. Shipping charges will be applied based on the delivery method chosen by Customer. Shipping times are estimates only. Customer will be charged the amount of all applicable taxes (federal, state, provincial and/or local) based on the shipping address. Customer is responsible for all other taxes related to any purchases hereunder. Overdue invoices will incur interest at the rate of 1.5% per month or, if lower, the maximum rate allowed by law. Customer shall reimburse Hobart Service for all expenses, fees and/or costs (including attorney's fees) incurred by Hobart Service while attempting to collect any overdue balances.

**6. QUOTATIONS.**

Quotations must be in writing and are only valid for 30 days for Service Product Quotations and 90 days for Equipment Installation Quotations. All quotations are subject to change or withdrawal without prior notice to Customer. Quotations are made subject to approval of Customer's credit. Hobart Service may refuse orders and has no obligation to supply Parts or Services unless Hobart Service issues an order acknowledgement or upon the shipment of Parts or commencement of Services.

**7. SITE SURVEY.**

Hobart Service may conduct a Site survey, which is intended to identify problems which can be readily identified through visual inspection. However, Customer is solely responsible for the state of the Site (including electrical and plumbing lines). During a survey, Hobart Service is under no obligation to excavate or move any equipment, or otherwise disassemble or remove any component or accessory. Should problems be identified during the survey or during performance of Services, Customer shall remedy such problems at its own cost before Hobart Service continues performing any Services.

**8. TERM; CANCELLATION.**

Unless otherwise specified in a Service Contract, the term of this Agreement shall begin on the date of Customer's acceptance and shall continue until the end of the Call to which the Agreement covers. Hobart Service may immediately terminate this Service Contract for cause if Customer becomes past-due on any invoices.

**9. INDEMNITY.**

Hobart Service agrees to indemnify Customer, its directors, officers, and employees from third-party claims, damages and expenses (including reasonable attorneys' fees) to the extent those losses were directly caused by (i) the gross negligence or willful misconduct of Hobart Service or its employees, (ii) Hobart Service's failure to comply with applicable laws, or (iii) Hobart's infringement of any third-party intellectual property rights. Notwithstanding the foregoing, Hobart Service shall have no duties under this Section where the Services or Parts have been modified by any party other than Hobart Service. Hobart Service does not indemnify Customer for any claims, damages or expenses (or legal expenses) to the extent caused by Customer's (or its agent's or employees' or any third party's) fault. The above obligations are contingent upon (i) Customer supplying Hobart Service written notice of such claim immediately after the Customer has notice of such claim, (ii) Customer diligently cooperating with Hobart Service in the defense and settlement of such claim; and (iii) Customer allowing Hobart Service the full right to defend and settle such claim.

**10. INSURANCE.**

Hobart Service carries the following insurance: i) worker's compensation meeting statutory requirements, ii) employer's liability with limits of \$1,000,000 per accident/ per disease, per employee/ per disease, policy limits, iii) commercial general liability including products and completed operations of \$2,000,000 per occurrence, \$4,000,000 aggregate, \$4,000,000 products and completed operations aggregate with Customer as an additional insured per form U GL 11 75 D CW or replacement thereof, iv) commercial auto liability with combined single limits of \$1,000,000 per accident for owned, hired and non-owned vehicles. Hobart Service will provide evidence of insurance upon request of Customer. Hobart Service may self-insure any coverage.

(Continue to next page)

**11. WARRANTY.**

- a. Hobart Service warrants to Customer that (i) it will perform the Services in a timely, competent and professional manner and in accordance with industry standards, (ii) during the Warranty Period, the Services shall conform to any specifications included in the Commercial Terms, (iii) the Parts shall be free of any liens, and (iv) during the Warranty Period, the Parts shall be free of material defects in workmanship and material.
- b. "Warranty Period" means (i) with respect to Services defects, 24 Hours from completion of the Services with respect to any Services defect, and (ii) with respect to Parts defects, (x) other than in connection with Equipment installation, 90 days from original Part installation if installed by Hobart Service or from shipment if such Part is not installed by Hobart Service and (y) in connection with Equipment installation, 30 days from completion of the installation Services. Delays in Equipment startup shall not extend any Warranty Period.
- c. For new Equipment (excluding Parts): New equipment purchases are subject to separate terms and conditions as provided by the original equipment manufacturer. Hobart Service is not responsible for any claims related to the new equipment itself.
- d. The above warranties (the "Warranty") apply directly to Customer and may not be assigned. Customer's exclusive remedy, and Hobart Service's sole obligation, for a breach of the Warranty is for Hobart Service, at its option, to re-perform the Services, repair or replace the Parts, or credit Customer's account for such defective Services or Parts. Hobart Service's obligations herein are contingent upon (i) Customer making any claim under this Warranty during the Warranty Period, (ii) such claim including detailed explanation of any alleged deficiencies, (iii) Hobart Service being given a reasonable opportunity to investigate all claims; and (iv) Hobart Service's examination of such Parts or Services confirming the alleged deficiencies and that the deficiencies were not caused by accident, misuse, neglect, improper installation (other than by Hobart Service), unauthorized alteration or repair, or improper testing by Customer or a third party. EXCEPT AS SET FORTH ABOVE, HOBART SERVICE MAKES NO WARRANTY OR REPRESENTATION OF ANY KIND, EXPRESS OR IMPLIED (INCLUDING NO WARRANTY OF MERCHANTABILITY OR FITNESS FOR ANY PARTICULAR PURPOSE).

**12. EXCLUSIONS.**

Unless otherwise specified in a Service Contract, the following is not included in the scope of coverage and will be subject to additional charges at Hobart Rates: any repair costs (including labor, parts and travel expense) required due to (i) damage by fire, water, burglary, accident, abuse, intentional acts of destruction, acts of God or acts of terrorism, (ii) Customer's failure to operate or maintain equipment in conformity with Hobart Service's manufacturer's recommended operating and maintenance instructions, (iii) Customer's inappropriate or improper use or improper cleaning, improper water conditions, Customer's failure to maintain water treatment equipment, and the inappropriate or improper use or service by any third party and/or (iv) relocation, adjustment, repair, maintenance or service of the equipment by any Customer personnel or any third party without Hobart Service's supervision or prior consent. Hobart Service shall have no obligation to provide Service or Parts for any equipment that is damaged due to any of the above causes until such equipment is repaired by Hobart Service and paid for by Customer at Hobart Rates. In addition, the following are not included and will be subject to additional charges: (a) Customer requested calibrations and/or adjustments to alter temperature or product appearance; (b) attachments; (c) accessories such as bowls, adapters, bowl trucks, attachment shelves, agitators (beaters, whips, dough hooks, etc.), splash covers and extension rings; (d) expendable items such as plastic flight links, curtains, blades, slicer knives, sharpening devices, pulley wipes, shredder plates, fryer baskets, customer removable seals, door gaskets; (e) consumable components or ordinary wear items including but not limited to; rinse arm strainers, final rinse nozzles, filters (including water filters), wash arm end caps, lower arm bushing, rollers, retaining rings, wash arm plugs, dish-limit rubber bumper, lamps, dish racks; (f) consumable items, such as paper supplies, filters, printing materials, and dishwashing and sanitizing compounds; (g) certain refrigeration Parts, such as condenser and evaporator coils, ice machine plates, refrigeration or HVAC motors 1hp or larger and compressors 1hp or larger, Flight Type dish machine conveyor assembly, refrigeration gasses (< lbs. or heat exchangers, (h) water related issues; (i) feature upgrades, including firmware, software, label format, or graphics; (j) welding services; (k) wireless DPAC network assembly; and (l) Customer network related issues for connected devices. Loaner equipment is not included but may be provided by local Branch Offices at additional cost based on availability. Repair, but not replacement, of fryer tanks, boiler and booster tanks that are subject to ITW/Hobart/Traulsen original manufacturer equipment is covered. Additionally, notwithstanding anything to the contrary contained herein or any Service Contract, Hobart Service reserves the right to refuse to provide replacement parts for or provide any Services with respect to any Equipment, or parts or components for Equipment, that is beyond its standard or recommended useful life (as determined by Hobart Service) (such date, the "End of Life"). Hobart Service is not responsible for any losses, claims, damages or expenses related to Customer's continued use of any Equipment, parts and/or components after its End of Life.

**13. CONFIDENTIALITY.**

Each party may obtain information that is of a proprietary or confidential nature of the other ("Confidential Information"). The recipient ("Recipient") shall maintain the confidentiality of all Confidential Information of the provider ("Provider"). Recipient shall not disclose Provider's Confidential Information except to its employees, affiliates or agents to the extent necessary for the performance of this Agreement. Such employees, affiliates and agents must be bound to a duty of confidentiality and non-use substantially similar to the one contained herein. Recipient shall be responsible for any breach by its employees, affiliates and agents. Each party further agrees not to use any of Provider's Confidential Information other than in connection with the performance of this Agreement. "Confidential Information" does not include any information that: (a) is or becomes generally available to the general public (other than through breach of this section); (b) was known to Recipient prior to its receipt from Provider; (c) Recipient obtained from an independent third party who Recipient reasonably believes does not have an obligation of confidentiality to Provider; (d) is independently developed by Recipient without reference to the Confidential Information of Provider; or (e) is required to be disclosed pursuant to court order or other similar legal or governmental process. Upon Provider's written request, Recipient shall destroy or return all Confidential Information and any copies thereof, except for digital copies that cannot be readily deleted and which are automatic back-up or archival server copies which shall be deleted in Recipient's ordinary course of business, provided such digital copies shall remain subject to the terms herein until such destruction occurs. The parties agree that, in addition to any other relief allowed under this Agreement, by law or in equity, the Provider may seek injunctive relief in any court of competent jurisdiction for any breach of this section. The obligations of confidentiality and non-use contained herein will survive the Term for a period of 5 years.

**14. CUSTOMER RESPONSIBILITIES.**

For any on-Site Service, Customer shall (a) prepare the Site for the Services (and if the Site is not so prepared, Hobart Service may charge Customer for any delay and/or travel time at the Hobart Rates; and if, in Hobart Service's opinion, performance of Services would pose a safety risk, Hobart Service may refuse, without any liability, to provide Services and suspend Services or vacate all personnel from any Site and Customer shall be responsible for payment of the cost of any delay and/or travel time at Hobart Rates); (b) provide Hobart Service with at least 30 days' written notice of any rules, laws and/or requirements applicable to the Services, including any required permits and licenses, that are applicable to Customer's local jurisdiction; (c) provide at least 1 business day notice of cancellation of any Service order (and if no such notice is provided, Customer is responsible for any costs incurred by Hobart Service caused by such cancellation); and (d) remain liable for all damages or injuries caused by or contributed to by the negligent acts or willful misconduct of Customer, its employees, agents, invitees, and representatives that may occur on the site and indemnify Hobart Service for the same.

**15. LIMITATION OF LIABILITY.**

NEITHER PARTY WILL BE LIABLE FOR INDIRECT, INCIDENTAL, SPECIAL, PUNITIVE OR CONSEQUENTIAL DAMAGES, OR FOR DOWN TIME, LOST PROFITS OR COMMERCIAL LOSSES, WHETHER OR NOT BASED UPON A PARTY'S NEGLIGENCE OR BREACH OF WARRANTY OR STRICT LIABILITY IN TORT OR ANY OTHER CAUSE OF ACTION. IN NO EVENT WILL EITHER PARTY'S LIABILITY UNDER THESE TERMS OR IN CONNECTION WITH THE SALE OF PARTS OR SERVICES EXCEED THE PURCHASE PRICE OF THE SPECIFIC PARTS OR SERVICES AS TO WHICH THE CLAIM IS MADE.

**16. HOBART SERVICE PERSONNEL.**

Customer will not solicit or hire, directly or indirectly, any of Hobart's employees that interacted with Customer while Hobart Service provides Services and/or Parts and for a period of 12 months after the conclusion of such Services. A Hobart Service employee's response to a general advertisement not specifically targeting employees of Hobart Service shall not be deemed a violation of this Section.

**17. MISCELLANEOUS.**

(a) Additional terms from the local Branch Office may also apply to the Service Contract, and if applicable will be provided by the local Branch Office prior to sale. (b) Except for payment obligations, neither party will be responsible for failure to perform in a timely manner under the Agreement when such failure results from events beyond its reasonable control (each an "Event of Force Majeure"), including acts of God, acts of war, blockades, pandemic, labor disputes and Part shortages. For each Event of Force Majeure, the affected party's time for performance will extend for such time as reasonably necessary to enable that party to perform. (c) Nothing in the Agreement or the course of dealing of the parties may be construed to create a partnership, joint venture, or agency or as authorizing either party to obligate the other in any manner. (d) The Agreement may not be assigned or transferred by Customer without Hobart Service's prior written consent. (e) Any dispute related to the Agreement will be governed by and construed according to the laws of the state of Illinois and litigated exclusively in the state or federal courts of the state of Illinois. The parties hereto expressly release and waive any and all rights to a jury trial. The parties agree that the UN CISG will not apply to the Agreement. In any action concerning any provision of this Agreement, the prevailing party is entitled, in addition to the relief granted, to a reasonable sum for their reasonable and documented attorneys' fees incurred, provided that if each party prevails in part, such fees will be allocated in the manner as the court determines to be equitable in view of the relative merits and amounts of the parties' claims. (f) If any provision herein is held to be unlawful or unenforceable, the remaining provisions herein will remain in effect. (g) The Agreement constitutes the entire agreement between the parties and any of their affiliates with respect to the Services and Parts covered by the Agreement, and supersedes any prior agreements, understandings, representations and quotations with respect thereto.

## RETURN GOODS POLICY

Hobart reserves the right to accept or reject return for credit requests for any Hobart items shipped as ordered. Any units or accessories accepted for return are subject to the prevailing restocking, reconditioning and freight charges in effect at time return is authorized. Absolutely no units or accessories will be accepted without formal authorization by the Company. Address all requests in writing to the Customer Care Department, Hobart, 701 S Ridge Avenue, Troy, Ohio 45374-0001.

## WARRANTY

ITW Food Equipment Group LLC ("ITW FEG") warrants new Hobart-branded products and certain other products sold by ITW FEG under other brand names whose specifications or other product documentation expressly reference this Warranty (collectively, the "Products") to the original end-user of such Product ("Owner") when installed within the United States, against defective material and workmanship for one (1) year from the date of original installation (the "Warranty Period"). In no event shall the Warranty Period commence later than 3 months from the date of initial delivery of the Product to the common carrier by ITW FEG unless otherwise agreed upon by ITW FEG in writing. ITW FEG will, as ITW FEG's sole liability hereunder, and as the Owner's exclusive remedy, during normal working hours, through one of its branches or authorized servicing outlets, repair or replace, at its option, including service and labor, all parts and/or components found to be defective and subject to this Warranty.

This Warranty is subject to reasonable travel limitations and costs as periodically updated by ITW FEG. Certain parts and components within the Products, expendable by nature and that need to be replaced frequently, are not covered by this Warranty. Any necessary repairs and/or replacements of these expendable parts are the Owner's sole responsibility and cost.

This Warranty is conditioned upon ITW FEG receiving notice of any non-conformance subject to this Warranty within thirty (30) days of its discovery by Owner.

This Warranty does not apply to damage resulting from fire, water, burglary, accident, abuse, misuse, acts of God, attempted repairs or improper installation by unauthorized persons. Failure to follow use, care, or maintenance instructions in the Product's Instruction Manual or in any other product documentation provided with the Product will automatically void this Warranty.

THIS WARRANTY EXCLUDES ALL ORAL, STATUTORY, EXPRESS OR IMPLIED WARRANTIES WHICH MAY BE APPLICABLE TO ITW FEG, INCLUDING, BUT NOT LIMITED TO ANY IMPLIED WARRANTY OF MERCHANTABILITY AND FITNESS FOR PARTICULAR PURPOSE. ITW FEG SHALL NOT BE LIABLE, AND OWNER WAIVES ALL CLAIMS AGAINST ITW FEG, FOR INDIRECT, INCIDENTAL, SPECIAL, PUNITIVE OR CONSEQUENTIAL DAMAGES, DOWN TIME, LOST PROFITS OR COMMERCIAL LOSSES, WHETHER OR NOT BASED UPON ITW FEG'S NEGLIGENCE OR BREACH OF WARRANTY OR STRICT LIABILITY IN TORT OR ANY OTHER CAUSE OF ACTION. ITW FEG WILL NOT BE LIABLE TO OWNER FOR ANY LOSS, DAMAGE, OR INJURY TO PERSONS OR PROPERTY RESULTING FROM THE HANDLING, STORAGE, TRANSPORTATION, RESALE, OR USE OF ITS PRODUCTS. IN NO EVENT WILL ITW FEG'S LIABILITY UNDER THIS WARRANTY OR IN CONNECTION WITH ITS PRODUCTS OR SERVICES EXCEED THE PURCHASE PRICE OF THE SPECIFIC PRODUCTS OR SERVICES AS TO WHICH THE CLAIM IS MADE. ITW FEG neither assumes nor authorizes anyone else to assume for it any obligation or liability in connection with the Product, its sale, operation, or use, other than as stated herein.

## EXCLUDED WARRANTY SERVICE

The following are not included in this Warranty, and ITW FEG shall have no obligation to Owner or anyone else for repair, replacement or refund with regard to any of the following. Should someone request, and ITW FEG choose to provide such services, additional charges shall apply. If Owner requests replacement parts and/or repair services under this Warranty and ITW FEG determines that such request is not covered hereunder (or fits under one of the following exclusions), Owner agrees to pay ITW FEG (or its affiliates or subcontractors) for all reasonable fees incurred in connection therewith at ITW FEG's (or such affiliate's or subcontractor's) standard rates and charges as in effect at that time.

- Expendable Parts.** Parts and components that are expendable by nature or listed or referenced in any "Expendable Parts" table or list in any product documentation accompanying the Product are not covered by this Warranty, and any labor and/or travel charges related to the replacement of such parts are Owner's responsibility.
- Expedited Parts.** For necessary replacement parts that are not available with the service technician at the time a warranty service call is made, ITW FEG will acquire such parts through ground freight. Owner may request expedited parts at its cost through next-day air shipment.
- Accidental Damages.** Calls resulting from physical damage by operators are not covered by this Warranty.
- Water Quality Related Damages.** Calls resulting from damage due to improper water conditions are not covered by this Warranty. Failures due to not properly cleaning the unit are not covered by this Warranty. Failure of Owner to provide proper water quality or water pressure to the Product as required by Product's specifications and/or Instructions Manual is not covered by this Warranty. Failure of Owner to maintain water treatment equipment is not covered by this Warranty.
- After Hours and Weekend Emergency Coverage.** This Warranty provides for replacement parts and repair services during normal business hours with commercially reasonable response times by ITW FEG. Owner is responsible for all fees stemming from emergency Calls received by ITW FEG on weekends, holidays, or Monday through Friday, between 5pm-8am local time.
- Maintenance Inspections.** Preventative or preemptive calls that identify potential service problems on a unit prior to occurrence are not covered by this Warranty.
- Supply Lines.** Opening or closing of, supply lines, valves, or switching of electrical supply current is not covered by this Warranty.
- Adjustments.** Adjustments to Product appearance requested by Owner are not covered by this Warranty.
- Customer Feature Upgrades.** Feature upgrades, including (nonmandatory) firmware, software, label format, or graphics, are not covered by this Warranty.
- Customer Network.** Customer network related issues for connected devices (when applicable) are not covered by this Warranty.
- Commercial Use Only.** ITW FEG does not recommend or authorize the use of any Product in a non-commercial application, including, but not limited to, residential use. This Warranty does not apply to, and shall not cover, any Product that is installed or used in any way in any residential or non-commercial application. No warranties, express or implied, are provided to any residential, consumer or non-commercial purchaser or owner of the Products.

## EXPORT WARRANTY

Hobart's standard warranty does not apply to Export Sales. Rather, for a period of one (1) year from date of original installation not to exceed eighteen (18) months from date of shipment from factory, Hobart:

- will replace, F.O.B. shipping point, shipping charges prepaid and add, any defective parts normally subject to warranty.
- will not cover the cost of any packing, freight, or labor; such costs being the sole responsibility of Dealer.
- There are no oral, statutory or implied warranties applicable to Hobart, including but not limited to any implied warranty of merchantability or fitness for any particular purpose which extend beyond the description on the face hereof.
- Dealer agrees to assume full responsibility for the installation and correction of Hobart products purchased for Export Sales, including all expenses.



# EXTENDED WARRANTY CONTRACTS WEIGHING & WRAPPING EQUIPMENT

EXTENDED WARRANTY CONTRACT IS EFFECTIVE JANUARY 1, 2024 (NOT APPLICABLE IN ALASKA OR HAWAII)

For Extended Warranty Contracts to be applicable, contract must be purchased at the time of equipment sale.  
For Extended Warranty Contract Terms and Conditions **see page 6-7**

MODEL	ANNUAL AMOUNT
HTI	
HTi	\$317.00
HTiP	\$317.00

# EXTENDED WARRANTY CONTRACTS FOOD PREPARATION EQUIPMENT

EXTENDED WARRANTY CONTRACT IS EFFECTIVE JANUARY 1, 2024 (NOT APPLICABLE IN ALASKA OR HAWAII)

For Extended Warranty Contracts to be applicable, contract must be purchased at the time of equipment sale.

For Extended Warranty Contract Terms and Conditions *see page 6-7*

MODEL	ANNUAL AMOUNT	MODEL	ANNUAL AMOUNT
<b>MIXERS</b>		<b>SALAD DRYERS</b>	
N50	\$699.00	SDPE	\$604.00
HL120	\$699.00	SDPS	\$604.00
HL200	\$699.00	<b>SLICERS</b>	
HL300	\$699.00	HS6 / HS6N	\$600.00
HL400	\$699.00	HS6-1PS	\$757.00
HL600	\$1,043.00	HS7 / HS7N	\$1,050.00
HL662	\$1,043.00	HS7-1PS	\$1,207.00
HL800	\$1,043.00	HS8 / HS8N	\$600.00
HL1400	\$1,043.00	HS9 / HS9N	\$1,050.00
<b>MIXER ACCESSORIES</b>		<b>MEAT SAWS</b>	
VS9	\$567.00	6614	\$824.00
<b>SPIRAL MIXERS</b>		6801	\$824.00
HSL180	\$868.00	6801-18IP	\$824.00
HSL220	\$868.00	<b>CUTTER MIXER</b>	
HSL300	\$868.00	HCM450	\$966.00
HSL350	\$868.00	<b>CHOPPERS</b>	
HSU440	\$868.00	4812	\$608.00
<b>FOOD CUTTERS</b>		4822	\$608.00
84145	\$621.00	4732	\$608.00
84186	\$621.00	4732A	\$608.00
<b>FOOD PROCESSORS</b>		<b>GRINDERS</b>	
HCM61	\$491.00	4146	\$639.00
HCM62	\$491.00	<b>MIXER GRINDERS</b>	
FP41	\$491.00	4246	\$1,098.00
FP100	\$634.00	MG1532	\$1,098.00
FP150	\$634.00	MG2032	\$1,098.00
FP250	\$634.00	<b>FAT PERCENTAGE MEASURING KIT</b>	
FP350	\$634.00	F101	N/A
FP400i	\$634.00		
<b>TENDERIZER</b>			
403	\$515.00		
<b>PEELERS</b>			
6115	\$1,134.00		
6430	\$1,134.00		
6460	\$1,134.00		
6460M	\$1,134.00		
CBT	N/A		

# EXTENDED WARRANTY CONTRACTS WAREWASHING & WASTE EQUIPMENT

EXTENDED WARRANTY CONTRACT IS EFFECTIVE JANUARY 1, 2024 (NOT APPLICABLE IN ALASKA OR HAWAII)

For Extended Warranty Contracts to be applicable, contract must be purchased at the time of equipment sale.

For Extended Warranty Contract Terms and Conditions *see page 6-7*

MODEL	ANNUAL AMOUNT	MODEL	ANNUAL AMOUNT
<b>DISPOSERS</b>		<b>CLE DISHWASHERS</b>	
FD4/50	\$1,153.00	CL44eN-BAS	\$2,810.00
FD4/75	\$1,153.00	CL54eN-BAS	\$2,810.00
FD4/125	\$1,153.00	CL64eN-BAS	\$4,342.00
FD4/150	\$1,153.00	CLPS66eN-BAS	\$2,810.00
FD4/200	\$1,153.00	CLPS76eN-BAS	\$2,810.00
FD4/300	\$1,153.00	CLPS86eN-BAS	\$4,342.00
FD4/500	\$1,153.00	CL44eN-EGR	\$2,810.00
<b>DOOR-TYPE DISHWASHERS</b>		CL54eN-EGR	\$2,810.00
AM16	\$1,543.00	CL64eN-EGR	\$4,342.00
AM16T	\$1,543.00	CLPS66eN-EGR	\$2,810.00
AM16VL	\$1,543.00	CLPS76eN-EGR	\$2,810.00
AM16VLT	\$1,543.00	CLPS86eN-EGR	\$4,342.00
AM16SCB	\$1,543.00	<b>CLe OPTIONAL EQUIPMENT</b>	
<b>UNDERCOUNTER DISHWASHERS</b>		Electric Booster (30 kW)	\$890.00
LXnC	\$1,081.00	Steam Booster	\$890.00
LXnH	\$1,081.00	<b>WASTE EQUIPMENT</b>	
LXnR	\$1,081.00	WP6	\$3,007.00
LXGnR	\$1,081.00	WP9	\$3,007.00
LXGnPR	\$1,081.00	WPR1260	\$5,138.00
<b>PREP WASHER</b>		WPS1260	\$5,138.00
PW10	\$1,403.00		
PW10eR	\$1,403.00		
PWV	\$1,403.00		
PWVeR	\$1,403.00		
PW20	\$1,403.00		
PW20eR	\$1,403.00		
<b>POT AND PAN WASHER</b>			
TurboWash II	\$617.00		
<b>FLIGHT-TYPE DISHWASHERS</b>			
FT1000-Base	\$8,635.00		
FT1000-Energy Recovery	\$8,635.00		
FT1000-Advansys	\$8,696.00		
FT1000S-Base	\$8,635.00		
FT1000S-Energy Recovery	\$8,635.00		
FT1000 Industrial	\$8,876.00		

MODEL	STANDARD PACKING			
	CUBIC FEET	CUBIC METERS	LBS.	KG.
WEIGHING SYSTEMS				
HTi-7LH -----	5.8	0.1	34	15.4
HTi-LH -----	5.8	0.1	33	15.0
HTiP-LH -----	5.8	0.1	30	13.6

# SHIPPING WEIGHTS & DIMENSIONS FOOD PREPARATION EQUIPMENT

MODEL	STANDARD PACKING				MODEL	STANDARD PACKING			
	CUBIC FEET	CUBIC METERS	LBS.	KG.		CUBIC FEET	CUBIC METERS	LBS.	KG.
<b>MIXERS &amp; STANDARD MIXER ATTACHMENTS</b>					<b>MIXERS &amp; STANDARD MIXER ATTACHMENTS</b>				
N50	4.0	0.1	55	25.0	SPIRAL MIXERS				
HL120	14.0	0.4	216	98.1	HSL130	70.67	2.01	816	370.0
HL200 (Bench)	14.0	0.4	204	99.4	HSL180	70.0	2.0	1,215	550.0
HL200 (Floor)	36.0	1.0	280	127.0	HSL220	89.0	2.5	1,215	550.0
HL300	26.0	0.7	437	198.4	HSL300	70.1	2.0	1,365	620.0
HL400	41.0	1.2	425	193.0	HSU440	154.9	4.4	1,920	870.0
HL600	70.0	2.0	958	434.9	<b>SLICERS</b>				
HL662	70.0	2.0	942	427.7	HS6	18.9	0.54	128	65.4
HL800	66.0	1.9	1,483	673.3	HS6N	18.9	0.54	128	62.7
HL1400	80.0	2.3	1,574	714.6	HS6-1PS	18.9	0.54	150	68.0
VS9-12	2.0	0.1	23	10.4	HS7	18.9	0.54	138	68.1
PD35/PD70	3.0	0.1	66	30.0	HS7N	18.9	0.54	138	65.4
12TIN-C/EPAN	2.0	0.1	19	9.0	HS7-1PS	18.9	0.54	160	73.0
<b>MIXER AGITATORS &amp; ACCESSORIES</b>					HS8	18.9	0.54	132	65.4
5 Qt. Bowl	1.0	0.03	3	1.4	HS8N	18.9	0.54	132	62.7
5 Qt. "B" Flat Beater	1.0	0.03	1	1.4	HS9	18.9	0.54	142	68.1
5 Qt. "D" Wire Whip	1.0	0.03	1	0.5	HS9N	18.9	0.54	142	65.4
5 Qt. "ED" Dough Hook	1.0	0.03	1	0.5	<b>FOOD CUTTER</b>				
12 Qt. Bowl	2.0	0.06	9	4.1	84145	10.0	0.3	140	63.6
12 Qt. "B" Flat Beater	1.0	0.03	2	.9	84186	15.0	0.4	195	89.0
12 Qt. "C" Wing Whip	1.0	0.03	4	1.8	<b>FOOD PROCESSORS</b>				
12 Qt. "D" Wire Whip	2.0	0.06	4	1.8	FP100	5.0	0.1	42	19.1
12 Qt. "ED" Dough Hook	1.0	0.03	2	.9	FP150	5.0	0.14	48	22.0
12 Qt. "P" Pastry Knife	1.0	0.03	2	.9	FP250	7.0	0.2	60	28.0
12 Qt. Splash Cover	1.0	0.03	1	.5	FP350	7.0	0.2	82	37.0
20 Qt. Bowl	3.0	0.08	12	5.5	FP400i	7.0	0.2	139	63.0
20 Qt. "B" Flat Beater	1.0	0.03	3	1.4	FP41	2.0	0.1	45	20.4
20 Qt. "C" Wing Whip	1.0	0.03	3	1.4	HCM61	4.0	0.11	66	30.0
20 Qt. "D" Wire Whip	2.0	0.06	4	1.8	HCM62	4.0	0.11	63	29.0
20 Qt. "ED" Dough Hook	1.0	0.03	3	1.4	<b>SALAD DRYERS</b>				
20 Qt. "P" Pastry Knife	1.0	0.03	4	1.8	SDPE	15.3	0.4	88	39.9
20 Qt. Splash Cover	1.0	0.03	2	.9	SDPS	15.3	0.4	113	51.3
30 Qt. Bowl	4.0	0.11	20	9.1	<b>MEAT SAWS</b>				
30 Qt. "B" Flat Beater	1.0	0.03	7	3.2	6614	74.0	2.1	564	256.0
30 Qt. "C" Wing Whip	1.0	0.03	10	4.5	6614-1IP	74.0	2.1	564	256.0
30 Qt. "D" Wire Whip	2.0	0.06	9	4.1	6801	106.0	3.0	564	256.0
30 Qt. "ED" Dough Hook	2.0	0.06	3	1.4	6801-18IP	106.0	3.0	564	256.0
30 Qt. "P" Pastry Knife	1.0	0.03	7	3.2	<b>GRINDERS/MIXER GRINDERS</b>				
30 Qt. "I" Heavy Duty Wire Whip	3.0	0.08	6	2.7	4146	15.0	0.4	412	187.0
30 Qt. Splash Cover	1.0	0.03	2	.9	4246	61.0	1.7	640	290.6
30 Qt. Bowl Truck	1.0	0.03	26	11.8	MG1532	69.0	2.0	859	390.0
40 Qt. Bowl	4.0	0.11	23	10.4	MG2032	69.0	2.0	914	415.0
40 Qt. "B" Flat Beater	1.0	0.03	7	3.2	<b>TENDERIZER</b>				
40 Qt. "C" Wing Whip	2.0	0.06	10	4.5	403	5.0	0.1	65	30.0
40 Qt. "D" Wire Whip	2.0	0.06	9	4.1	<b>PEELERS</b>				
40 Qt. "ED" Dough Hook	1.0	0.03	3	1.4	6115	7.0	0.2	74	34.0
40 Qt. "P" Pastry Knife	2.0	0.06	7	3.2	6430	13.0	0.4	157	71.3
40 Qt. "I" Heavy Duty Wire Whip	2.0	0.06	16	7.3	6460	13.0	0.4	164	74.5
40 Qt. Splash Cover	1.0	0.03	4	1.8	CBT	5.0	0.1	58	26.3
40 Qt. Bowl Truck Adapter	2.0	0.06	10	4.5	<b>CUTTER MIXER</b>				
60 Qt. Bowl	6.0	0.17	47	21.3	HCM450	37.0	1.0	344	156.0
60 Qt. "B" Flat Beater	1.0	0.03	7	3.2	<b>MEAT CHOPPERS</b>				
60 Qt. "C" Wing Whip	3.0	0.08	10	4.5	4812	4.7	0.13	105	47.6
60 Qt. "D" Wire Whip	2.0	0.06	9	4.1	4822	4.7	0.13	128	58.1
60 Qt. "ED" Dough Hook	2.0	0.06	9	4.1	4732	18.0	0.5	390	139.7
60 Qt. "P" Pastry Knife	1.0	0.03	7	3.2	4732A	18.0	0.5	320	140.6
60 Qt. "I" Heavy Duty Wire Whip	3.0	0.08	16	7.3	32LEG-5	0.1	0.01	6	2.7
60 Qt. Bowl Extension Ring	2.0	0.06	13	5.9	32LEG-18	0.2	0.01	21	9.5
60 Qt. Splash Cover	3.0	0.08	5	2.3	32LEG-21	0.2	0.01	22	10.0
60 Qt. Bowl Truck	2.5	0.07	32	14.5	12/22PN-SST	1.0	0.03	5	2.3
80 Qt. Bowl	7.0	0.20	65	29.5	22PAN-SSTFS	2.0	0.06	19	8.6
80 Qt. "B" Flat Beater	1.0	0.03	9	4.1	12C/E-SPLT	0.6	0.02	22	10.0
80 Qt. "C" Wing Whip	3.0	0.08	14	6.4	22C/E-SPLT	0.6	0.02	30	13.6
80 Qt. "D" Wire Whip	3.0	0.08	9	4.1	22C/E-5PLTS	0.6	0.02	37	16.8
80 Qt. "ED" Dough Hook	2.0	0.06	19	8.6	<b>FAT PERCENTAGE MEASURING KIT</b>				
80 Qt. "P" Pastry Knife	2.0	0.06	14	6.4	F101	1.0	0.0	24	11.0
80 Qt. "I" Heavy Duty Wire Whip	3.0	0.08	26	11.8					
80 Qt. Bowl Extension Ring	2.0	0.06	20	9.1					
80 Qt. Splash Cover	3.0	0.08	11	5.0					
140 Qt. Bowl	11.0	0.31	85	38.6					
140 Qt. "B" Flat Beater	2.0	0.06	13	5.9					
140 Qt. "C" Wing Whip	4.0	0.11	20	9.1					
140 Qt. "D" Wire Whip	4.0	0.11	11	5.0					
140 Qt. "ED" Dough Hook	4.0	0.11	21	9.5					
140 Qt. "P" Pastry Knife	2.0	0.06	16	7.3					
140 Qt. "I" Heavy Duty Wire Whip	4.0	0.11	29	13.2					
140 Qt. Splash Cover	3.0	0.08	12	5.4					

MODEL	STANDARD PACKING				MODEL	STANDARD PACKING			
	CUBIC FEET	CUBIC METERS	LBS.	KG.		CUBIC FEET	CUBIC METERS	LBS.	KG.
<b>UNDERCOUNTER DISHWASHERS</b>					<b>FLIGHT-TYPE CONVEYOR DISHWASHERS</b>				
LXnC-3	18.75	0.53	185	84.0	FT1000e	●	●	●	●
LXnH-2	18.75	0.53	191	86.5	FT1000Se	●	●	●	●
LXnH-2L	18.75	0.53	191	86.5	<b>STEAM BOOSTERS</b>				
LXnR-2	18.75	0.53	205	93.0	#150	28.0	0.8	220	100.0
LXnR-2L	18.75	0.53	205	93.0	#180	28.0	0.8	250	113.0
LXGnR-2 (Short)	18.75	0.53	214	97.0	<b>FLIGHT-TYPE CONVEYOR BLOWER-DRYER</b>				
LXGnR-1 (Tall)	22.5	0.64	223	101.0	Electric	●	●	●	●
LXGnPR-2 (Short)	18.75	0.53	214	97.0	Steam	●	●	●	●
LXGnPR-2 (Tall)	22.5	0.64	223	101.0	<b>WASTE EQUIPMENT</b>				
<b>PREP WASHER</b>					FD4/50	4.0	0.1	55	25.0
PW10	58.0	1.66	324	147.0	FD4/75	4.0	0.1	54	24.5
PW10eR	66.0	1.87	512	232.0	FD4/125	4.0	0.1	60	27.5
PWVeR	66.0	1.87	558	253.0	FD4/150	5.3	0.15	158	71.8
PW20	97.0	2.76	615	279.0	FD4/200	5.3	0.15	158	71.8
PW20eR	110.5	3.13	725	329.0	FD4/300	5.3	0.15	158	71.8
<b>DOOR STYLE DISHWASHERS</b>					FD4/500	5.3	0.15	230	104.5
AM16-BAS	51	1.44	312	142.0	<b>Note:</b>				
AM16T-BAS	59	1.67	387	175.0	Shipping dimensions and weights are subject to change and may vary by device number.				
AM16VL-BAS	51	1.44	322	146.0					
AM16VLT-BAS	59	1.67	372	169.0					
AM16VL-ADV	52	1.47	420	191.0					
AM16VLT-ADV	60	1.70	427	194.0					
AM16-ASR	52	1.47	252	114.0					
<b>DOOR STYLE DISHWASHERS CHEMICAL SANITIZING DISHWASHER</b>									
AM16SCB	57	1.61	330	150.0					
<b>CLeN AUTOMATIC RACK CONVEYOR DISHWASHERS</b>									
CL44eN-VL	127.0	3.7	729	331.0					
CL44eN-VL Heat Pump	31.0	0.9	253	115.0					
CL44eN-BAS/EGR/ADV	88.0	2.5	624	283.3					
CL54eN-BAS/EGR/ADV	147.0	3.0	624	283.0					
CL64eN-BAS/EGR/ADV	131.0	3.7	880	399.5					
CLPS66eN-VL	165.0	4.8	1,044	475.0					
CLPS66eN-VL Heat Pump	31.0	0.9	253	115.0					
CLPS66eN-BAS/EGR/ADV	133.0	3.8	815	370.0					
CLPS76eN-BAS/EGR/ADV	147.0	4.0	890	403.0					
CLPS86eN-BAS/EGR/ADV	195.0	5.5	1037	470.8					
<b>CLeN CONVEYOR BLOWER-DRYER</b>									
Electric	50.0	1.42	300	136.0					
Steam	50.0	1.42	300	136.0					
<b>SIDE LOADERS</b>									
SL23/E-NOHDLR/RL	12	0.3	85	38.6					
SL30/E-NOHDLR/RL	12	0.3	99	44.9					
<b>RACKS</b>									
DISHRAK-PEG20	2.0	0.1	6	3.0					
DISHRAK-COM20	2.0	0.1	6	3.0					
DISHRAK-P1400	6.0	0.2	6	3.0					
SHTPAN-RACK	2.0	0.1	10	4.5					

# AMPERE CHARTS FOOD PREPARATION EQUIPMENT

MACHINE	MODEL	H. P.	1 PHASE			3 PHASE		
			115V	200V	230V	200V	230V	460V
Choppers	4812	½	Ⓢ 7.0	—	Ⓢ 3.5	—	—	—
	4822	1½	Ⓢ 12.0	—	Ⓢ 6.0	← (Ⓢ 3.4) →	Ⓢ 1.7	
	4732/4732A	3	—	19.5	18.0	8.6	8.1	4.0
	4146	5	—	—	—	20.6	19.5	9.8
Cutter Mixers	HCM450	5	—	—	—	23.5	20.0	10.0
Fat Tester	F101	—	4.5	—	2.2	—	—	—
Food Cutters	84145	½	9.5	—	4.7	3.6	—	—
	84186	1	13.0	—	6.5	Ⓢ 3.8	—	1.8
Food Processors	FP41	¾	Ⓢ 10.0	—	—	—	—	—
	HCM61	1½	Ⓢ 15.4	—	—	—	—	—
	HCM62	2	—	—	—	← (Ⓢ 5.1) →	—	—
	FP100	½	Ⓢ 3.5	—	—	—	—	—
	FP150	½	Ⓢ 4.8	—	—	—	—	—
	FP250	¾	Ⓢ 7.0	—	—	—	—	—
	FP350	1	Ⓢ 10.0	—	—	—	—	—
	FP400i	2	—	—	—	Ⓢ 7.5	Ⓢ 7.5	—
Mixers	N50	⅙	3.2	—	1.4	—	—	—
	HL120	½	Ⓢ 8.0	5.0 (200-240)	—	—	—	
	HL200	½	Ⓢ 8.0	5.0 (200-240)	—	—	—	
	HL300	¾	Ⓢ 9.5	5.7 (200-240)	—	2.8 (200-240)	1.4 (380-460)	
	HL400	1½	—	9.3 (200-240)	—	5.6 (200-240)	2.4 (380-460)	
	HL600	2.7	—	16.0 (200-240)	—	8.0 (200-240)	4.0 (380-460)	
	HL662	2.7	—	16.0 (200-240)	—	8.0 (200-240)	4.0 (380-460)	
	HL800	3	—	—	—	12.0 (200-240)	6.0 (380-460)	
	HL1400	5	—	—	—	14.8 (200-240)	6.8 (380-460)	
Mixer Grinders	4246	7.5/1	—	—	—	Ⓢ 30.0	—	—
	MG1532	7.5/1	—	—	—	Ⓢ 30.0	Ⓢ 30.0	Ⓢ 15.0
	MG2032	7.5/1	—	—	—	Ⓢ 30.0	Ⓢ 30.0	Ⓢ 15.0
Peelers	6115	⅓	7.2	—	3.6	—	—	—
	6430	¾	13.0	← (Ⓢ 6.5) →	—	Ⓢ 3.2	Ⓢ 3.2	1.6
	6460	1	16.6	← (Ⓢ 8.3) →	—	← (Ⓢ 3.8) →	—	1.9
	6460M	1	16.6	—	—	Ⓢ 3.8	Ⓢ 3.8	1.9
Power Drive	PD-35	½	9.7	—	—	—	—	—
	PD-70	½	7.3	—	—	—	—	—
Salad Dryers	SDPE	¼	2.5	—	1.3	—	—	—
	SDPS	¼	2.5	—	1.3	—	—	—
Saws	6614, 6614-1IP, 6801, 6801-18IP	3	—	Ⓢ 16.5	Ⓢ 16.5	Ⓢ 9.3	Ⓢ 8.2	4.1
Slicer	HS6	½	Ⓢ 5.4	—	Ⓢ 2.8	—	—	—
	HS6N	½	Ⓢ 5.4	—	Ⓢ 2.8	—	—	—
	HS6-1PS	½	Ⓢ 5.4	—	Ⓢ 2.8	—	—	—
	HS7	½	Ⓢ 5.6	—	Ⓢ 2.8	—	—	—
	HS7N	½	Ⓢ 5.6	—	Ⓢ 2.8	—	—	—
	HS7-1PS	½	Ⓢ 5.6	—	Ⓢ 2.8	—	—	—
	HS8	½	Ⓢ 5.4	—	Ⓢ 2.8	—	—	—
	HS8N	½	Ⓢ 5.4	—	Ⓢ 2.8	—	—	—
	HS9	½	Ⓢ 5.6	—	Ⓢ 2.8	—	—	—
	HS9N	½	Ⓢ 5.6	—	Ⓢ 2.8	—	—	—
Spiral Mixers	HSL130	6.0	—	—	—	Ⓢ 42.0	—	—
	HSL180	6.0	—	—	—	Ⓢ 34.0	—	—
	HSL220	6.0	—	—	—	Ⓢ 34.0	—	—
	HSL300	7.0	—	—	—	Ⓢ 34.0	—	—
	HUL440	10.6	—	—	—	Ⓢ 42.0	—	—
Tenderizer	403	½	8.1	Ⓢ 4.1	—	—	—	—

NOTE: Ⓢ = 208 Volt Ⓢ = 240 Volt Ⓢ = 208-240 Volt Ⓢ = 220 Volt Ⓢ = 120 Volt Ⓢ = 200-230 Volt Ⓢ = 480 Volt Ⓢ = 100-120 Volt Ⓢ = 220-240 Volt









STANDARD FEATURES

**OPERATOR MODE**

- Search database by description or nearest PLU number
- Built in wireless and Ethernet
- Supervisor settings allows you to easily control what operators can manage
- Easy to use and intuitive Graphical User Interface (GUI) makes navigation easy
- Standard/included training videos provides ability for operators to train on the commonly used scale features
- Video play options on operator and customer display makes training a snap while promoting products in the store
- Gesturing from left to right makes screen changes easy
- Remote diagnostics allows remote system manager to determine what updates are necessary without touching the scale
- Improved COOL features make updating this information and meeting federal regulations easier than ever.
- High power processor allows for rapid counter experience for end customers
- Future proof design with its cutting edge high power processor coupled with ample memory for data/PLU storage

**DEVICE**



**HTi-7LH4**



**HTi-7LH4  
Customer Display**

DESCRIPTION	MODEL	PRICE
<b>HTi SCALE</b> The HTi runs on an Embedded Linux kernel for an operating system and offers a 10.1" color touch operator display and a 7" LED graphical customer display. It includes 16GB of Micro SD and 1GB of DDR3 RAM memory. The HTi weigher offers dual range weighing for greater accuracy with 30lb. x .01 and 12lb. x 0.005 resolutions as standard. The HTi offers both Ethernet Wired and built in Wireless as a standard. The rugged printer allows up to 2.25" (57.1mm) wide labels within the cassette with a new and improved 8 dot/mm print head and accommodates both die cut and continuous strip label types.	<b>HTi-7LH4</b>	Contact Customer Care for Pricing
Same as the HTi-7LH4 listed above except this model does not come with a graphical customer display.	<b>HTi-LH4</b>	Contact Customer Care for Pricing
HTi scale with no weigher or graphical customer display. Use with HWS System.	<b>HTiP-LH4</b>	Contact Customer Care for Pricing
The HTi runs on an Embedded Linux kernel for an operating system and offers a 10.1" color touch operator display and an elevated 7" LED graphical customer display. It includes 16GB of Micro SD and 1GB of DDR3 RAM memory. The HTi weigher offers dual range weighing for greater accuracy with 30lb. x .01 and 12lb. x 0.005 resolutions as standard. The HTi offers both Ethernet Wired and built in Wireless as a standard. The rugged printer allows up to 2.25" (57.1mm) wide labels within the cassette with a new and improved 8 dot/mm print head and accommodates both die cut and continuous strip label types.	<b>HTi-7ELH4</b>	Contact Customer Care for Pricing
The HTi runs on an Embedded Linux kernel for an operating system and offers a 10.1" color touch operator display and an elevated 10" LED graphical customer display. It includes 16GB of Micro SD and 1GB of DDR3 RAM memory. The HTi weigher offers dual range weighing for greater accuracy with 30lb. x .01 and 12lb. x 0.005 resolutions as standard. The HTi offers both Ethernet Wired and built in Wireless as a standard. The rugged printer allows up to 2.25" (57.1mm) wide labels within the cassette with a new and improved 8 dot/mm print head and accommodates both die cut and continuous strip label types.	<b>HTi-10ELH4</b>	Contact Customer Care for Pricing

**ACCESSORIES**

DESCRIPTION	MODEL	PRICE
Fish Pan replaces existing weigh platter to avoid water running down the scale	<b>PLATTER-FISH</b>	Contact Customer Care for Pricing

## STANDARD FEATURES

- The consumer weighs, labels and prices their product in the department at the scale
- Easy-to-use interface designed similar to current self check out POS systems
- Clean, uncluttered interface with crisp graphic images
- Multi-lingual
- Simple, easy to understand directions
- Search product by "most popular", "A to Z", or PLU lookup.
- Configurable screen operation (return to start screen)
- Configurable size of flash keys, text on flash keys.
- Dual price frequent shopper displaying and labeling
- Displays item information
- Supported by 3rd party scale software
- Design increases self service scale use
- User interface complements front end POS
- Animations for consumer guided operation
- Zero button
- 30lb. x 0.01 and 12lb. x 0.005 dual range capacity
- Database can be backed up to USB drive
- Email notification for out-of-labels
- Remote accessibility
- Compatible with current Ultima and Quantum scale management programs

## DEVICE



**HTi-SSLB  
Self Service**



**HT-BOWLSS  
Stainless Steel Bowl**

DESCRIPTION	MODEL	PRICE
<b>HTi PC-BASED SELF-SERVICE SCALE</b>		
HTi Self Service Scale: No consumer rear display: 1GB of RAM, 8GB of Flash Storage: 2.25" (57.1mm) wide label cassette: Large elevated color touch screen display (14"), no customer display; Wired TCP/IP and Wireless Ready; 120/60/1 or 220/50/1; Scale Capacity: 30lb. x 0.01 and 12lb. x 0.005 dual range capacity	<b>HTi-SSLS</b>	Contact Customer Care for Pricing
HTi Self Service Scale with integrated Barcode Scanner: No consumer rear display: 1GB of RAM, 8GB of Flash Storage: 2.25" (57.1mm) wide label cassette: Large elevated color touch screen display (14"), no customer display; Wired TCP/IP and Wireless Ready; 120/60/1 or 220/50/1; Scale Capacity: 30lb. x 0.01 and 12lb. x 0.005 dual range capacity	<b>HTi-SSLSB</b>	Contact Customer Care for Pricing

## ACCESSORIES

DESCRIPTION	MODEL	PRICE
Stainless steel bowl for self-service scale.	<b>HT-BOWLSS</b>	Contact Customer Care for Pricing
Pedestal for HT self-serve scale	<b>HT-STAND</b>	Contact Customer Care for Pricing

## STANDARD FEATURES

- Search database by PLU number or description
- Built-in Wireless and Ethernet
- Supervisor settings allows you to easily control what operators can manage
- Easy to use and intuitive Graphical User Interface (GUI) makes navigation easy
- Video play options on operator and customer display makes operations a snap while promoting products in the store
- Gesturing from left to right makes screen changes easy
- Programmable flash keys allow customization by department
- Improved COOL features make updating this information and meeting federal regulations easier than ever
- Linerless cassette for waste free label printing
- Auto Cutter ensures an even, clean cut for dynamically sized labels

**HTi-7LH5****HTi-7LH5  
Customer Display**

## DEVICE

DESCRIPTION	MODEL	PRICE
<b>HTi SCALE WITH LINERLESS CASSETTE &amp; AUTO CUTTER</b> The HTi runs on an embedded Linux kernel for an operating system and offers a 10.1" color touch operator display and a 7" LED graphical customer display. It includes 32 GB of Micro SD and 2GB of DDR3 RAM memory. The HTi(5) weigher offers dual range weighing for greater accuracy with 30lb. x .01 and 12lb x 0.005 resolutions as standard. The HTi(5) offers both Ethernet wired and built in wireless as standard. The linerless printer allows up to 2.25" (57.1mm) wide labels within the cassette with an 8 dot/mm print head. Built-in auto-cutter to support linerless label stock and dynamic label sizing.	<b>HTi-7LH5</b>	Contact Customer Care for Pricing
Same as above HTi without customer display	<b>HTi-LH5</b>	Contact Customer Care for Pricing
HTi with linerless cassette and auto cutter scale with no weigher or graphical customer display	<b>HTiP-LH5</b>	Contact Customer Care for Pricing

## ACCESSORIES

DESCRIPTION	CODE	PRICE
Fish Pan replaces existing weigh platter to avoid water running down the scale	<b>PLATTER-FISH</b>	Contact Customer Care for Pricing

# HTi SELF SERVICE SCALE with LINERLESS CASSETTE & AUTO CUTTER

## STANDARD FEATURES

- The consumer weighs, labels and prices their product in the department at the scale
- Easy-to-use interface designed similar to current self check out POS systems
- Clean, uncluttered interface with crisp graphic images
- Multi-lingual
- Simple, easy to understand directions
- Search product by "Most Popular", "A to Z", or PLU lookup
- Configurable screen operation (return to start screen)
- Configurable size of flash keys, text on flash keys
- Dual price frequent shopper displaying and labeling
- Remote accessibility
- Linerless cassette for waste free label printing
- Auto Cutter ensures an even, clean cut for dynamically sized labels



**HTi-SSLSB5  
Self Service**



**HTi-SSLSB5  
Self Service with  
Stainless Steel Bowl**



**HT-BOWLSS  
Stainless Steel Bowl**

## DEVICE

DESCRIPTION	MODEL	PRICE
<b>HTi PC-BASED SELF-SERVICE SCALE</b>		
HTi Self Service Scale with Linerless Cassette and Auto Cutter: No consumer rear display. 1GB of RAM, 8GB of flash storage. 2.25" (57.1mm) wide linerless label cassette. Large elevated color touch screen display (14"). Wired and wireless ready. Scale capacity: 30lb. X 0.01 and 12lb. X 0.005 dual range capacity. Built-in Auto Cutter to support linerless label stock and dynamic label sizing.	<b>HTi-SSLS5</b>	Contact Customer Care for Pricing
HTi Self Service Scale with Barcode Scanner, Linerless Cassette, and Auto Cutter: No consumer rear display. 1GB of RAM, 8GB of flash storage. 2.25" (57.1mm) wide linerless label cassette. Large elevated color touch screen display (14"). Wired and wireless ready. Scale capacity: 30lb. X 0.01 and 12lb. X 0.005 dual range capacity. Built-in Auto Cutter to support linerless label stock and dynamic label sizing.	<b>HTi-SSLSB5</b>	Contact Customer Care for Pricing

## ACCESSORIES

DESCRIPTION	MODEL	PRICE
Stainless steel bowl for self-service scale.	<b>HT-BOWLSS</b>	Contact Customer Care for Pricing
Pedestal for HT self-serve scale	<b>HT-STAND</b>	Contact Customer Care for Pricing

STANDARD FEATURES

**OPERATOR MODE**

- Search database by description or nearest PLU number
- Built in wired Ethernet
- Supervisor settings allows you to easily control what operators can manage
- Easy to use and intuitive Graphical User Interface (GUI) makes navigation easy
- Standard/included training videos provides ability for operators to train on the commonly used scale features
- Video play options on operator makes training a snap
- Gesturing from left to right makes screen changes easy
- Remote diagnostics allows remote system manager to determine what updates are necessary without touching the scale
- Improved COOL features make updating this information and meeting federal regulations easier than ever.
- Powerful processor allows for rapid counter experience for end customers
- Future proof design with its cutting edge high power processor coupled with ample memory for data/PLU storage

**DEVICE**



**HTs-7LS**



**HTs-7LS  
Customer Display**

DESCRIPTION	MODEL	PRICE
<b>HTs (WIRED OR WIRELESS ETHERNET OPTIONS)</b>		
The HTs runs on an Embedded Linux kernel for an operating system and offers a 10.1" color touch operator display and a 7" LED graphical customer display. It includes 8GB of Micro SD and 1GB of DDR3 RAM memory. The HT weigher offers dual range weighing for greater accuracy with 30lb. x .01 and 12lb. x 0.005 resolutions as standard. The rugged printer allows up to 2.25" (57.1mm) wide labels within the cassette with a new and improved 8 dot/mm print head and accommodates both die cut and continuous strip label types.	<b>HTs-7LS</b>	Contact Customer Care for Pricing
Same as the HTs-7LS listed above except this model does not come with a graphical customer display.	<b>HTs-LS</b>	Contact Customer Care for Pricing
HTs scale with no weigher or graphical customer display.	<b>HTsP-LS</b>	Contact Customer Care for Pricing
Same as the HTs-7LS scale except with elevated 7" graphical customer display.	<b>HTs-7ELS</b>	Contact Customer Care for Pricing

**ACCESSORIES**

DESCRIPTION	MODEL	PRICE
Fish Pan replaces existing weigh platter to avoid water running down the scale	<b>PLATTER-FISH</b>	Contact Customer Care for Pricing

## STANDARD FEATURES

- Full temperature compensating mechanism for stability in environment changes
- Double Face Dials for readability from both sides of scale
- Two automatic dampeners reducing indicator oscillations for quick reading
- Easy to clean chrome finished housing
- Durable stainless steel pan for easy unloading and cleaning
- **PR30** meets or exceeds weights and measures H-44, Class III requirements
- **PR309** meets weights and measures H-44, Class IV requirements

**PR30  
SCALE****PR309  
SCALE**

## DEVICE

DESCRIPTION	MODEL	PRICE
Chart 30lb. x 1 oz.	<b>PR30-1</b>	\$1,423.00
Chart 30lb. x .05 lb.	<b>PR30-2</b>	\$1,423.00
Chart 30lb. x 1 oz. (As Shown)	<b>PR309-1</b>	\$928.00
Chart 30lb. x 1 oz. With PR30 Pan and Hanger Bracket	<b>PR309-3</b>	\$1,004.00



## STANDARD FEATURES

- Simple touch key operation
- Bright operator and customer backlit displays
- Audible beep response
- 6V 4-amp rechargeable battery comes standard
- Power cord comes standard
- Up to 50 programmable speed keys
- 30lb. x .01 weighing
- Weight/price/total price displayed to 6 digits
- Small footprint (13.9" W x 13"L x 4.9"H)
- NSF approved and legal for trade



**PS40**  
Price Computing and Portion Control Scale

## DEVICE

DESCRIPTION	MODEL	PRICE
Price Computing and Portioning Scale with 50 PLU's 30 x .01 Lbs Sealed (rechargeable battery included)	<b>PS40-3</b>	<b>\$785.00</b>

## STANDARD FEATURES

- Easy-to-read display
- Legal for trade
- Rechargeable battery or AC adapter
- Energy saver setting – set shutoff time to extend battery life
- Low battery indicator
- Check weighing with over/under blue LED indicator
- Batch weighing
- Tilt and rotatable display for easy viewing
- Toggle between (lb./kg.)
- Stainless steel
- Tare indicator
- One touch and reset tare
- Stable weight indicator
- Net/gross weighing
- Automatic zero tracking
- Leveling leg set
- Leveling indicator



**HBR302-1**  
Bench/Receiving Digital Scale

## DEVICE

DESCRIPTION	MODEL	PRICE
Receiving platform scale	<b>HBR302-1</b>	<b>\$2,807.00</b>

## ACCESSORIES

DESCRIPTION	MODEL	PRICE
Optional cart with swivel casters, rear locks	<b>HBR300-STAND</b>	<b>\$2,628.00</b>



MEDIUM DUTY *centerline* – TABLE TOP  
**HMM10 MIXER**

STANDARD FEATURES



**PERFORMANCE**

- + All gear transmission
- + 3 fixed speeds
- + ¾ HP heavy duty motor – the power needed to mix a variety of items



**SANITATION & CLEANING**

- + Stainless steel removable bowl guard – makes clean up easy and thorough
- + Clean and contemporary DuoTone finish



**OPERATOR ASSURANCE**

- + Triple interlock system – bowl in place and raised, bowl guard closed
- + GearSafe™ technology – protects system gears from shearing if speeds are changed while in operation.



**HMM10  
MIXER**

**PRE-CONFIGURED**

DESCRIPTION	MODEL	PRICE
Bench mixer in 120/60/1 voltage with gear transmission, ¾ HP motor with 3-speed controls. 10 qt. stainless steel bowl, bayonet style wire whip, flat beater and dough hook included	<b>HMM10-1STD</b>	<b>\$2,600.00</b>

**ACCESSORIES**

DESCRIPTION	MODEL	PRICE
Stainless Steel Bowl	<b>BOWL-HMM10</b>	<b>\$200.00</b>
Flat Beater	<b>BEATER-HMM10</b>	<b>\$110.00</b>
Wire Whip	<b>WHIP-HMM10</b>	<b>\$110.00</b>
Dough Hook	<b>DOUGH-HMM10</b>	<b>\$110.00</b>

# MEDIUM DUTY *centerline* - TABLE TOP HMM20 MIXER

STANDARD FEATURES



**PERFORMANCE**

- + All gear transmission
- + 3 fixed speeds
- + ½ HP heavy duty motor – the power needed to mix a variety of items



**SANITATION & CLEANING**

- + Stainless steel removable bowl guard – makes clean up easy and thorough
- + Clean and contemporary DuoTone finish



**EASE OF USE**

- + Bayonet style agitators – easy to remove and operate
- + Digital timer with Last Time Remind – remembers the last time set, makes mixing multiple batches a snap!
- + Ergonomic bowl lift with EZ Grip handle – lift and lower the bowl with ease



**OPERATOR ASSURANCE**

- + Triple interlock system – bowl in place and raised, bowl guard closed
- + GearSafe™ technology – protects system gears from shearing if speeds are changed while in operation.



**HMM20  
MIXER**

**PRE-CONFIGURED**

DESCRIPTION	MODEL	PRICE
Bench mixer in 100-120/50/60/1 voltage with gear transmission, ½ HP motor with 3-speed controls. 20 qt. stainless steel bowl, bayonet style wire whip, flat beater and dough hook included	<b>HMM20-1STD</b>	<b>\$4,917.00</b>

**ACCESSORIES**

DESCRIPTION	MODEL	PRICE
Stainless Steel Bowl	<b>BOWL-HMM20</b>	<b>\$407.00</b>
Flat Beater	<b>BEATER-HMM20</b>	<b>\$270.00</b>
Wire Whip	<b>WHIP-HMM20</b>	<b>\$419.00</b>
Dough Hook	<b>DOUGH-HMM20</b>	<b>\$270.00</b>
Ingredient Chute	<b>CHUTE-HMM20</b>	<b>\$118.00</b>
J Hook	<b>JDOUGH-HMM20</b>	<b>\$597.00</b>

# centerline EDGE10 & EDGE12 SLICERS

STANDARD FEATURES



**PERFORMANCE**

- + 10" (EDGE10) and 12" (EDGE12) chrome-plated carbon steel knife
- + 1/3-1/2 HP motor
- + Hobart poly-v belt drive system



**SANITATION & CLEANING**

- + Anodized aluminum base
- + Removable carriage
- + Removable meat grip assembly
- + Removable product deflector



**EASE OF USE**

- + Double sided meat grip and slide rod
- + Top-mounted sharpener with ceramic stone - sharpen and hone in one step



**OPERATOR ASSURANCE**

- + No-volt release
- + Gauge-plate interlock
- + Permanently mounted ring guard



**EDGE10 Slicer**



**EDGE12 Slicer**

**PRE-CONFIGURED**

DESCRIPTION	MODEL	PRICE
Centerline Manual Slicer with 10" chrome-plated carbon steel knife	<b>EDGE10-11</b>	<b>\$1,898.00</b>
Centerline Manual Slicer with 12" chrome-plated carbon steel knife	<b>EDGE12-11</b>	<b>\$2,526.00</b>

# centerline EDGE13 & EDGE13A SLICERS

STANDARD FEATURES



**PERFORMANCE**

- EDGE13 Slicer**
- + 13" chrome-plated carbon steel knife
  - + 1/2 HP motor
  - + Hobart poly-v belt drive system
- EDGE13A Slicer**
- + 13" chrome-plated carbon steel knife
  - + 1-speed
  - + 1/2 HP heavy duty motor
  - + Manual and automatic option
  - + Gauge-plate interlock



**SANITATION & CLEANING**

- + Anodized aluminum base
- + Removable carriage
- + Removable meat grip assembly
- + Removable product deflector



**EASE OF USE**

- + Double sided meat grip and slide rod
- + Top-mounted sharpener with ceramic stone - sharpen and hone in one step



**OPERATOR ASSURANCE**

- + No-volt release
- + Carriage interlock



**EDGE13 Slicer**



**EDGE13A Slicer**

**PRE-CONFIGURED**

DESCRIPTION	MODEL	PRICE
Centerline Manual Slicer with 13" chrome-plated carbon steel knife	<b>EDGE13-11</b>	<b>\$3,008.00</b>
Centerline Manual and Automatic Slicer with 13" chrome-plated carbon steel knife	<b>EDGE13A-11</b>	<b>\$6,976.00</b>

STANDARD FEATURES



**PERFORMANCE**

- + 14" chrome-plated carbon steel knife
- + ½ HP motor
- + Hobart poly-v belt drive system



**SANITATION & CLEANING**

- + Anodized aluminum base
- + Removable carriage
- + Removable meat grip assembly
- + Removable product deflector



**EASE OF USE**

- + Double sided meat grip and slide rod
- + Top-mounted sharpener with ceramic stone - sharpen and hone in one step



**OPERATOR ASSURANCE**

- + No-volt release
- + Gauge-plate interlock



**EDGE14 Slicer**

**PRE-CONFIGURED**

DESCRIPTION	MODEL	PRICE
Centerline Manual Slicer with 14" chrome-plated carbon steel knife	<b>EDGE14-11</b>	<b>\$4,050.00</b>

STANDARD FEATURES

- 1/2 H.P. Hobart designed motor
- Three fixed speeds
- #10 taper attachment hub
- Cord and plug
- 3 Variable frequency drive gear transmission
- Large, easy-to-reach controls
- Manual bowl lift
- Bowl, Beater, Whip, & Dough Hook included

CONTACT YOUR HOBART CUSTOMER CARE REPRESENTATIVE FOR PRICING AND AVAILABILITY OF OTHER CONFIGURATIONS



**N50 Mixer**



**"B"  
Flat Beater**



**"D"  
Wire Whip**



**Bowl  
(Stainless Steel)**



**"ED"  
Dough Hook**

**PRE-CONFIGURED**

DESCRIPTION	MODEL	PRICE
Hobart Gray Mixer in 100-120/60/1 with 5 qt. stainless steel bowl, 5 qt. aluminum "B" beater, 5 qt. stainless steel "D" wire whip and 5 qt. aluminum "ED" dough hook	<b>N50-60</b>	<b>\$5,890.00</b>

**ACCESSORIES**

DESCRIPTION	CODE	PRICE
5 qt. bowl (Stainless Steel)	<b>BOWL-SST005</b>	<b>\$192.00</b>
5 qt. "B" beater (Aluminum)	<b>BBEATER-ALU005</b>	<b>\$131.00</b>
5 qt. "B" beater (Stainless Steel)	<b>BBEATER-SST005</b>	<b>\$608.00</b>
5 qt. "D" wire whip (Stainless Steel)	<b>DWHIP-SST005</b>	<b>\$159.00</b>
5 qt. "ED" dough hook (Aluminum)	<b>EDDOUGH-ALU005</b>	<b>\$144.00</b>

# MAXIMUM HEAVY DUTY LEGACY<sup>+</sup> – TABLE TOP HL120 (12 Qt.)

STANDARD FEATURES

**PERFORMANCE**

- Featuring the PLUS System:**
- + **VFD Advantage Variable Frequency Drive** all gear transmission. Giving the power needed to consistently mix batch after batch.
  - + Maximum-Capacity overheat protection.

- + Reinforced planetary shaft system
- Standard Performance Features:**
- ½ HP Motor Output with three fixed speeds plus soft start and stir speed

**SANITATION & CLEANING**

- Stainless steel removable bowl guard
- Open Base
- Electrostatic Powder Coat Paint finish
- Soft Start

**EASE OF USE**

- **SmartTimer™** with last batch recall
- **Swing-out-bowl** with single point bowl installation
- #12 taper attachment hub
- Easy-To-Reach Controls
- **Shift-on-the-Fly™** Controls

CONTACT YOUR HOBART CUSTOMER CARE REPRESENTATIVE FOR PRICING AND AVAILABILITY OF OTHER CONFIGURATIONS



HL120 Mixer

**PRE-CONFIGURED**

DESCRIPTION	MODEL	PRICE
HL120 Mixer in 100-120/50/60/1 voltage with 12 qt. stainless steel bowl, 12 qt. aluminum "B" beater and 12 qt. stainless steel "D" wire whip.	<b>HL120-1STD</b>	\$10,465.00

**ACCESSORIES**

For accessories and attachments refer to *pages 33 and 38*

# MAXIMUM HEAVY DUTY LEGACY<sup>+</sup> – TABLE TOP HL200 (20 QT.)

STANDARD FEATURES

**PERFORMANCE**

- Featuring the PLUS System:**
- + **VFD Advantage Variable Frequency Drive** all gear transmission. Giving the power needed to consistently mix batch after batch.
  - + Maximum-Capacity overheat protection.

- + Reinforced planetary shaft system
- Standard Performance Features:**
- ½ HP Motor Output with three fixed speeds plus soft start and stir speed

**SANITATION & CLEANING**

- Stainless steel removable bowl guard
- Open Base
- Electrostatic Powder Coat Paint finish
- Soft Start

**EASE OF USE**

- **SmartTimer™** with last batch recall
- **Swing-out-bowl** with single point bowl installation
- #12 taper attachment hub
- Easy-To-Reach Controls
- **Shift-on-the-Fly™** Controls

CONTACT YOUR HOBART CUSTOMER CARE REPRESENTATIVE FOR PRICING AND AVAILABILITY OF OTHER CONFIGURATIONS



HL200 Mixer

**PRE-CONFIGURED**

DESCRIPTION	MODEL	PRICE
HL200 Bench Mixer in 100-120/50/60/1 voltage with 20 qt. stainless steel bowl, 20 qt. aluminum "B" beater, 20 qt. stainless steel "D" wire whip, and "ED" dough hook.	<b>HL200-1STD</b>	\$10,660.00
HL200 Floor Mixer in 115/60/1 voltage with 20 qt. stainless steel bowl, 20 qt. aluminum "B" beater and 20 qt. stainless steel "D" wire whip.	<b>HL200-10STD</b>	\$13,102.00

**ACCESSORIES**

For accessories and attachments refer to *pages 33 and 38*





**Bowl**  
(Stainless Steel)



**"E"**  
Dough Hook



**"B"**  
Flat Beater



**"C"**  
Wing Whip



**"D"**  
Wire Whip



**"P"**  
Pastry Knife



**"ED"**  
Dough Hook



**Splash Cover**  
(LEXAN)



**Ingredient**  
Chute



**Tray Support**  
Attachment



**Primary**  
Bowl  
Scrapers



**Mixer Table**

**BOWL & QUICK RELEASE™ AGITATOR SELECTIONS – HL120 & HL200**

DESCRIPTION	CODE	HL120 MIXER PRICE	HL200 MIXER PRICE
<b>20 QT. BOWL AND AGITATORS</b>			
Bowl (Stainless Steel)	<b>BOWL-HL20P</b>	—	\$979.00
"B" Flat Beater	<b>BBEATER-HL20</b>	—	\$270.00
"D" Wire Whip	<b>DWHIP-HL20</b>	—	\$493.00
"ED" Dough Hook	<b>EDDOUGH-HL20</b>	—	\$350.00
"E" Dough Hook	<b>EDOUGH-HL20</b>	—	\$419.00
"C" Wing Whip	<b>CWHIP-HL20</b>	—	\$1,197.00
"P" Pastry Knife	<b>PPASTRY-HL20</b>	—	\$1,090.00
<b>12 QT. BOWL AND AGITATORS</b>			
Bowl (Stainless Steel)	<b>BOWL-HL12</b>	\$1,052.00	\$1,052.00
"B" Flat Beater	<b>BBEATER-HL12</b>	\$257.00	\$257.00
"D" Wire Whip	<b>DWHIP-HL12</b>	\$386.00	\$386.00
"ED" Dough Hook	<b>EDDOUGH-HL12</b>	\$284.00	\$284.00
"C" Wing Whip	<b>CWHIP-HL12</b>	\$1,082.00	\$1,082.00
"P" Pastry Knife	<b>PPASTRY-HL12</b>	\$1,028.00	\$1,028.00

**ACCESSORY & ATTACHMENT SELECTIONS – HL120 & HL200**

DESCRIPTION	CODE	HL120 MIXER PRICE	HL200 MIXER PRICE
<b>20 Qt. ACCESSORIES &amp; ATTACHMENTS</b>			
Splash Cover (Lexan)	<b>SPLASH-LEX020</b>	—	\$492.00
Tray Support Attachment	<b>TRAY-HL2012</b>	—	\$887.00
Ingredient Chute	<b>CHUTE-HL20</b>	—	\$169.00
Primary Bowl Scraper	<b>SCRAPER-HL20</b>	—	\$714.00
<b>12 Qt. ACCESSORIES &amp; ATTACHMENTS</b>			
Splash Cover (Lexan)	<b>SPLASH-LEX012</b>	\$1,120.00	\$1,120.00
Tray Support Attachment	<b>TRAY-HL2012</b>	\$887.00	\$887.00
Ingredient Chute	<b>CHUTE-HL12</b>	\$189.00	\$189.00
Primary Bowl Scraper	<b>SCRAPER-HL12</b>	\$1,275.00	—

**MIXER TABLE – HL120 & HL200**

DESCRIPTION	MODEL	PRICE
27" W x 32" D x 26¾" T table with hardware <b>Pre-drilled table includes</b> – (4) casters and (4) pegs for agitators and mounting bolts for mixer	<b>TABLEHW-HL2012</b>	\$4,082.00

# MAXIMUM HEAVY DUTY LEGACY<sup>+</sup> – FLOOR HL300 (30 Qt.)

STANDARD FEATURES

**PERFORMANCE**

**Featuring the PLUS System:**

- + **VFD Advantage Variable Frequency Drive** all gear transmission. Giving the power needed to consistently mix batch after batch.
- + Maximum-Capacity overheat protection.

- + Reinforced planetary shaft system

**Standard Performance Features:**

- ¾ HP Motor Output with three fixed speeds plus soft start and stir speed

**SANITATION & CLEANING**

- Stainless steel removable bowl guard
- Open Base
- Electrostatic Powder Coat Paint finish
- Soft Start

**EASE OF USE**

- **SmartTimer™** with last batch recall
- **Swing-out-bowl** with single point bowl installation
- #12 taper attachment hub
- Easy-To-Reach Controls
- **Shift-on-the-Fly™** Controls



**HL300 Mixer**

**PRE-CONFIGURED**

DESCRIPTION	MODEL	PRICE
<b>30 QT. MIXERS</b>		
HL300 Mixer in 100-120/50/60/1 voltage with 30 qt. stainless steel bowl, 30 qt. aluminum "B" beater and 30 qt. stainless steel "D" wire whip	<b>HL300-3STD</b>	\$20,810.00
HL300 Mixer in 200-240/50/60/3 voltage with 30 qt. stainless steel bowl, 30 qt. aluminum "B" beater and 30 qt. stainless steel "D" wire whip	<b>HL300-1STD</b>	\$21,408.00

**ACCESSORIES**

For accessories and attachments refer to *pages 35 and 38*

# MAXIMUM HEAVY DUTY LEGACY<sup>+</sup> – FLOOR HL400 (40 Qt.)

STANDARD FEATURES

**PERFORMANCE**

**Featuring the PLUS System:**

- + **VFD Advantage Variable Frequency Drive** all gear transmission. Giving the power needed to consistently mix batch after batch.
- + Maximum-Capacity overheat protection.

- + Reinforced planetary shaft system

**Standard Performance Features:**

- 1½ HP Motor Output with three fixed speeds plus soft start and stir speed

**SANITATION & CLEANING**

- Stainless steel removable bowl guard
- Open Base
- Electrostatic Powder Coat Paint finish
- Soft Start

**EASE OF USE**

- **SmartTimer™** with last batch recall
- **Swing-out-bowl** with single point bowl installation
- #12 taper attachment hub
- Easy-To-Reach Controls
- **Shift-on-the-Fly™** Controls



**HL400 Mixer**

**PRE-CONFIGURED**

DESCRIPTION	MODEL	PRICE
<b>40 QT. MIXERS</b>		
HL400 Mixer in 200-240/50/60/3 voltage with 40 qt. stainless steel bowl, 40 qt. "B" beater, 40 qt. "D" wire whip and 40 qt. "ED" dough hook.	<b>HL400-1STD</b>	\$26,330.00
HL400 Mixer in 200-240/50/60/1 voltage with 40 qt. stainless steel bowl, 40 qt. "B" beater, 40 qt. "D" wire whip and 40 qt. "ED" dough hook.	<b>HL400-4STD</b>	\$27,562.00

**ACCESSORIES**

For accessories and attachments refer to *pages 35 and 38*

**BOWL & QUICK RELEASE™ AGITATOR SELECTIONS – HL300 & HL400**



**Bowl**  
(Stainless Steel)



**"B" Flat Beater**



**"D" Wire Whip**



**"ED" Dough Hook**



**"C" Wing Whip**



**"P" Pastry Knife**



**"I" Heavy Duty Wire Whip**

DESCRIPTION	CODE	HL300 MIXER PRICE	HL400 MIXER PRICE
<b>40 QT. BOWL AND AGITATORS</b>			
Bowl (Stainless Steel)	<b>BOWL-HL40</b>	—	\$2,308.00
"B" Flat Beater	<b>BBEATER-HL4030</b>	—	\$369.00
"D" Wire Whip	<b>DWHIP-HL4030</b>	—	\$564.00
"ED" Dough Hook (Stainless Steel)	<b>EDDOUGH-HL40SS</b>	—	\$1,128.00
"C" Wing Whip	<b>CWHIP-HL4030</b>	—	\$1,319.00
"P" Pastry Knife	<b>PPASTRY-HL4030</b>	—	\$1,224.00
"I" Heavy Duty Wire Whip	<b>IWIRE-HL4030</b>	—	\$1,284.00
<b>30 QT. BOWL AND AGITATORS</b>			
Bowl (Stainless Steel)	<b>BOWL-HL30</b>	\$1,968.00	\$1,968.00
"B" Flat Beater	<b>BBEATER-HL4030</b>	\$369.00	\$369.00
"D" Wire Whip	<b>DWHIP-HL4030</b>	\$564.00	\$564.00
"ED" Dough Hook	<b>EDDOUGH-HL30AL</b>	\$467.00	\$467.00
"C" Wing Whip	<b>CWHIP-HL4030</b>	\$1,319.00	\$1,319.00
"P" Pastry Knife	<b>PPASTRY-HL4030</b>	\$1,224.00	\$1,224.00
"I" Heavy Duty Wire Whip	<b>IWIRE-HL4030</b>	\$1,284.00	\$1,284.00
<b>20 QT. BOWL AND AGITATORS</b>			
Bowl (Stainless Steel)	<b>BOWL-HL4320</b>	\$2,029.00	\$2,029.00
"B" Flat Beater	<b>BBEATER-HL4320</b>	\$329.00	\$329.00
"D" Wire Whip	<b>DWHIP-HL4320</b>	\$553.00	\$553.00
"ED" Dough Hook	<b>EDDOUGH-HL4320</b>	\$371.00	\$371.00

**ACCESSORY & ATTACHMENT SELECTIONS– HL300 & HL400**



**Splash Cover (LEXAN)**



**Ingredient Chute**



**Bowl Truck**



**Primary Bowl Scrapers**

DESCRIPTION	CODE	HL300 MIXER PRICE	HL400 MIXER PRICE
<b>40 QT. ACCESSORIES &amp; ATTACHMENTS</b>			
Splash Cover (Lexan)	<b>SPLASH-HL40</b>	—	\$740.00
Ingredient Chute	<b>CHUTE-HL4030</b>	—	\$134.00
Primary Bowl Scraper	<b>SCRAPER-HL40</b>	—	\$1,532.00
Bowl Truck	<b>TRUCK-HL4030</b>	—	\$752.00
Stainless Steel Feet	<b>PADSST-HL4320</b>	—	\$870.00
<b>30 Qt. ACCESSORIES &amp; ATTACHMENTS</b>			
Splash Cover (Lexan)	<b>SPLASH-LEX030</b>	\$706.00	\$706.00
Ingredient Chute	<b>CHUTE-HL4030</b>	\$134.00	\$134.00
Primary Bowl Scraper	<b>SCRAPER-HL30</b>	\$1,632.00	\$1,632.00
Bowl Truck	<b>TRUCK-HL4030</b>	\$752.00	\$752.00
Stainless Steel Feet	<b>PADSST-HL4320</b>	\$870.00	—
<b>20 Qt. ACCESSORIES &amp; ATTACHMENTS</b>			
Splash Cover (Lexan)	<b>SPLASH-LEX020</b>	\$492.00	\$492.00
Ingredient Chute	<b>CHUTE-HL20</b>	\$169.00	\$169.00

“CLASSIC” – ACCESSORIES  
**A120, A200, D300 & D340**



**Bowl**  
(Stainless Steel)



**“B” Flat Beater**



**“D” Wire Whip**



**“ED” Dough Hook**



**Splash Cover**  
(Lexan)

**“CLASSIC” ACCESSORY & ATTACHMENT SELECTION – A120, A200, D300, D340**

DESCRIPTION	CODE	A120 PRICE	A200 PRICE	D300 PRICE	D340 PRICE
<b>40 QT. ACCESSORY AND ATTACHMENTS</b>					
40 qt. bowl (Stainless Steel)	<b>BOWL-SST340</b>	–	–	–	\$2,573.00
40 qt. “B” beater (Aluminum)	<b>BBEATER-ALUD30</b>	–	–	–	\$399.00
40 qt. “D” wire whip (Stainless Steel)	<b>DWHIP-SSTD30</b>	–	–	–	\$647.00
40 qt. splash cover (Lexan)	<b>SPLASH-LEX030</b>	–	–	–	\$706.00
<b>30 QT. ACCESSORY AND ATTACHMENTS</b>					
30 qt. bowl (Stainless Steel)	<b>BOWL-SSTD30</b>	–	–	\$2,209.00	–
30 qt. “B” beater (Aluminum)	<b>BBEATER-ALUD30</b>	–	–	\$399.00	–
30 qt. “D” wire whip (Stainless Steel)	<b>DWHIP-SSTD30</b>	–	–	\$647.00	–
30 qt. splash cover (Lexan)	<b>SPLASH-LEX030</b>	–	–	\$706.00	\$706.00
<b>20 QT. ACCESSORY AND ATTACHMENTS</b>					
20 qt. bowl (Stainless Steel)	<b>BOWL-SST220</b>	–	\$1,090.00	–	–
20 qt. “B” beater (Aluminum)	<b>BBEATER-ALU220</b>	–	\$304.00	–	–
20 qt. “D” wire whip (Stainless Steel)	<b>DWHIP-SST220</b>	–	\$538.00	–	–
20 qt. splash cover (Lexan)	<b>SPLASH-LEX020</b>	–	\$492.00	\$492.00	\$492.00
<b>12 QT. ACCESSORY AND ATTACHMENTS</b>					
12 qt. “B” beater (Aluminum)	<b>BBEATER-ALU212</b>	–	\$269.00	–	–
12 qt. “D” wire whip (Stainless Steel)	<b>DWHIP-SST112</b>	\$417.00	–	–	–
12 qt. “D” wire whip (Stainless Steel)	<b>DWHIP-SST212</b>	–	\$417.00	–	–
12 qt. splash cover (Lexan)	<b>SPLASH-LEX012</b>	\$1,120.00	\$1,120.00	–	–

“CLASSIC” – ACCESSORIES  
**H600, P660, L800, M802 & V1401**



**Bowl**  
(Stainless Steel)



**“B” Flat Beater**



**“D” Wire Whip**



**“ED” Dough Hook**



**Splash Cover**  
(Lexan)



**Bowl Ext. Ring**



**Bowl Truck**

**“CLASSIC” ACCESSORY & ATTACHMENT SELECTION – H600, P660, L800, M802 & V1401**

DESCRIPTION	CODE	H600 PRICE	P660 PRICE	L800 PRICE	M802 PRICE	V1401 PRICE
<b>140 QT. ACCESSORY AND ATTACHMENTS</b>						
140 qt. bowl (Stainless Steel)	<b>BOWL-HV140</b>	—	—	—	—	\$9,707.00
140 qt. “B” beater (Aluminum)	<b>BBEATER-ALU140</b>	—	—	—	—	\$998.00
140 qt. “D” wire whip (Stainless Steel)	<b>DWHIP-SST140</b>	—	—	—	—	\$1,611.00
140 qt. “ED” Dough Hook	<b>EDDOUGH-ALU140</b>	—	—	—	—	\$2,401.00
140 qt. splash cover (Lexan)	<b>SPLASH-LEX140</b>	—	—	—	—	\$1,872.00
140 qt. bowl truck	<b>TRUCK-DELLRG</b>	—	—	—	—	\$879.00
<b>80 QT. ACCESSORY AND ATTACHMENTS</b>						
80 qt. bowl (Stainless Steel)	<b>BOWL-SST080</b>	—	—	\$6,250.00	\$6,250.00	\$6,250.00
80 qt. “B” beater (Aluminum)	<b>BBEATER-ALU080</b>	—	—	\$725.00	\$725.00	\$725.00
80 qt. “D” wire whip (Stainless Steel)	<b>DWHIP-SST080</b>	—	—	\$1,000.00	\$1,000.00	\$1,000.00
80 qt. “ED” Dough Hook	<b>EDDOUGH-ALU080</b>	—	—	\$1,494.00	\$1,494.00	\$1,494.00
80 qt. splash cover (Lexan)	<b>SPLASH-LEX080</b>	—	—	\$1,233.00	\$1,233.00	\$1,233.00
80 qt. extension ring	<b>EXTEND-SST80G</b>	—	—	\$1,488.00	\$1,488.00	\$1,488.00
80 qt. bowl truck	<b>TRUCK-DELLRG</b>	—	—	\$879.00	\$879.00	\$879.00
<b>60 QT. ACCESSORY AND ATTACHMENTS</b>						
60 qt. bowl (Stainless Steel)	<b>BOWL-SST060</b>	\$3,404.00	\$3,404.00	\$3,404.00	\$3,404.00	\$3,404.00
60 qt. “B” beater (Aluminum)	<b>BBEATER-ALU060</b>	\$531.00	\$531.00	\$531.00	\$531.00	\$531.00
60 qt. “D” wire whip (Stainless Steel)	<b>DWHIP-SST060</b>	\$864.00	\$864.00	\$864.00	\$864.00	\$864.00
60 qt. “ED” dough hook (Aluminum)	<b>EDDOUGH-ALU060</b>	\$802.00	\$802.00	\$802.00	\$802.00	\$802.00
60 qt. splash cover (Lexan)	<b>SPLASH-LEX060</b>	\$842.00	\$842.00	\$842.00	\$842.00	\$842.00
60 qt. extension ring	<b>EXTEND-SST60G</b>	\$1,224.00	\$1,224.00	\$1,224.00	\$1,224.00	\$1,224.00
60 qt. bowl truck	<b>TRUCK-DELLRG</b>	\$879.00	\$879.00	\$879.00	\$879.00	\$879.00
<b>40 QT. ACCESSORY AND ATTACHMENTS</b>						
40 qt. bowl (Stainless Steel)	<b>BOWL-SST040</b>	\$2,971.00	\$2,971.00	\$2,971.00	\$2,971.00	\$2,971.00
40 qt. “B” beater (Aluminum)	<b>BBEATER-ALU040</b>	\$452.00	\$452.00	\$452.00	\$452.00	\$452.00
40 qt. “D” wire whip (Stainless Steel)	<b>DWHIP-SST040</b>	\$741.00	\$741.00	\$741.00	\$741.00	\$741.00
40 qt. splash cover (Lexan)	<b>SPLASH-LEX040</b>	\$870.00	\$870.00	\$870.00	\$870.00	\$870.00
40 qt. bowl truck	<b>TRUCK-DELLRG</b>	\$879.00	\$879.00	\$879.00	\$879.00	\$879.00
<b>30 QT. ACCESSORY AND ATTACHMENTS</b>						
30 qt. “D” wire whip (Stainless Steel)	<b>DWHIP-SSTH30</b>	\$681.00	\$681.00	\$681.00	\$681.00	\$681.00
30 qt. splash cover (Lexan)	<b>SPLASH-LEX030</b>	\$706.00	\$706.00	\$706.00	\$706.00	\$706.00
30 qt. bowl truck	<b>TRUCK-DELLRG</b>	\$879.00	\$879.00	\$879.00	\$879.00	\$879.00

# ATTACHMENTS 9" VEGETABLE SLICER



**VS9**  
Vegetable Slicer



**Adjustable Slicer Plate**



**Plate Holder Assembly**



**Grater Plate**



**3/32" Shredder Plate**



**5/16" Shredder Plate**



**1/2" Shredder Plate**

## PRE-CONFIGURED

DESCRIPTION	MODEL	PRICE
#12 back case, hopper front and adjustable slicer plate	<b>VS9-12</b>	\$2,614.00
#12 back case, hopper front and <b>NO</b> adjustable slicer plate	<b>VS9-13</b>	\$1,650.00

## ACCESSORIES & PLATE OPTIONS

DESCRIPTION	CODE	PRICE
<b>ADJUSTABLE SLICER PLATE – OPTIONAL (ONE IS INCLUDED IF SELECTED ABOVE)</b>		
Slicer plate with stainless steel double scimitar knives. Adjustable up to a 3/16" max thickness slice	<b>VS9PLT-ASP12</b>	\$1,055.00
<b>SHREDDER &amp; GRATER PLATE HOLDER – OPTIONAL (REQUIRED FOR SHREDDER AND GRATER PLATES BELOW)</b>		
#12 plate holder. Securely mounts grater and shredder plates.	<b>VS9HOLD-SHG12</b>	\$417.00
<b>SHREDDER &amp; GRATER PLATES – OPTIONAL (REQUIRES PLATE HOLDER)</b>		
Grater plate	<b>VS9PLT-GRATER</b>	\$157.00
3/32" shredder plate	<b>VS9PLT-3/32SH</b>	\$157.00
3/16" shredder plate	<b>VS9PLT-3/16SH</b>	\$169.00
5/16" shredder plate	<b>VS9PLT-5/16SH</b>	\$169.00
1/2" shredder plate	<b>VS9PLT-1/2SH</b>	\$157.00

# ATTACHMENTS MEAT CHOPPER



**Meat Chopper Attachment**

## PRE-CONFIGURED

DESCRIPTION	CODE	PRICE
<b>CHOPPING ENDS – (DO NOT USE WITH SPEED DRIVES)</b>		
#12 tinned chopping end with 12" dia. X 1 3/4" deep stainless steel round pan, stomper, knife & 1/8" StaySharp plate	<b>12TIN-C/EPAN</b>	\$1,916.00
#12 tinned chopping end (includes knife, 1/8", 3/16", 1/4", 3/8" & 1/2" plate) (Must order feed pan)	<b>12C/E-5PLT</b>	\$2,060.00
#22 tinned chopping end (includes knife, 1/8", 3/16", 1/4", 3/8" & 1/2" plate) (Must order feed pan)	<b>22C/E-5PLT</b>	\$2,553.00
<b>FEED PANS – (ROUND STAINLESS STEEL PAN FOR #12 OR #22 CHOP ENDS)</b>		
#12 and #22 round stainless steel feed pan (12" diameter X 1 3/4" deep)	<b>12/22PN-SSTRND</b>	\$400.00

## ACCESSORIES

For Knives and Plates refer to **page 52**



Power Drive

**PRE-CONFIGURED**

DESCRIPTION	MODEL	PRICE
Power drive – 350 rpm in 115/60/1 (For use with cheese and vegetables)	<b>PD-35</b>	\$3,768.00
Power drive – 700 rpm in 115/60/1 (For use with vegetables only)	<b>PD-70</b>	\$3,864.00

**ACCESSORIES**

DESCRIPTION	CODE	PRICE
Equipment stand with 1 shelf, 27"W x 32"D x 31 7/8"T	<b>CUTTER-TABLE3</b>	\$2,086.00
Equipment stand with 2 shelves, 27"W x 32"D x 31 7/8"T	<b>CUTTER-TABLE4</b>	\$2,710.00

# HEAVY DUTY, BASIC FEATURED & PORTION CONTROL HS6 (MANUAL) & HS7 (AUTOMATIC) HS6-1PS (MANUAL) & HS7-1PS (AUTOMATIC)

STANDARD FEATURES

**PERFORMANCE**

- Increased yield and slice quality with 13" CleanCut™ knife with Cobalt edge
- Slice cheese and meats with a ½ HP motor
- Three stroke lengths and four slicing speeds For HS7 (Automatic)
- Incorporated Portion Scale technology improves productivity and efficiency (select models)

**SANITATION & CLEANING**

- Removable Knife tool allows for thorough and complete machine cleaning (optional)
- Removable knife guard cover and ring guard
- Tilting, removable carriage provides complete access for deep cleaning
- Sanitary One-piece base means not cracks or crevices for bacteria to hide
- Removable meat-grip assembly
- Top mounted sharpener with Borazon™ stones - single action sharpening in 15 seconds

**OPERATOR ASSURANCE**

- Zero Knife exposure during cleaning and sharpening
- No volt release
- Home-to-start (HS7 Only)

CONTACT YOUR HOBART CUSTOMER CARE REPRESENTATIVE FOR PRICING AND AVAILABILITY OF OTHER CONFIGURATIONS

PRE-CONFIGURED

DESCRIPTION	MODEL	PRICE
<b>MANUAL SLICER – BASIC FEATURED</b>		
Manual slicer in 120/60/1 with non-removable knife	HS6N-1	\$9,473.00
Manual slicer in 120/60/1 with removable knife feature and removal tool	HS6-1	\$10,635.00
Manual slicer in 120/60/1 with portion scale, removable knife feature and removable tool	HS6-1PS	\$12,625.00
<b>AUTOMATIC SLICER – BASIC FEATURED (PRODUCT FENCE INCLUDED)</b>		
Automatic slicer in 120/60/1 with non-removable knife	HS7N-1	\$15,051.00
Automatic slicer in 120/60/1 with removable knife feature and removal tool	HS7-1	\$16,191.00
Automatic slicer in 120/60/1 with portion scale, removable knife feature and removable tool	HS7-1PS	\$18,180.00

ACCESSORIES

DESCRIPTION	CODE	PRICE
Tubular chute with product weight for slicing lettuce, cabbage, tomatoes, onions, etc.	HS-CHUTE	\$1,478.00
Full fence works with meat, cheese and vegetables	HS-FENFUL	\$53.00
4.5" leg extension for manual slicers	HS-LEGSET	\$433.00
4.5" leg extension for automatic slicers	HSAUTO-LEGSET	\$433.00
Product deflector	HS-DEF	\$244.00
Heavy Duty Meat Grip	HS-HVYGRP	\$793.00
Equipment stand with 1 shelf, 27"W x 32"D x 31 7/8"T	CUTTER-TABLE3	\$2,086.00
Equipment stand with 2 shelves, 27"W x 32"D x 31 7/8"T	CUTTER-TABLE4	\$2,710.00



HS6 Slicer



HS6-1PS Slicer



HS7 Slicer



HS7-1PS Slicer



HS-CHUTE Tubular Chute



HS-HVYGRP Heavy Duty Meat Grip



HS-FENFUL Full Fence



HS-LEGSET or HSAUTO-LEGSET 4.5" Legs



CUTTER-TABLE3 Equipment Stand (1 Shelf)



HS-DEF Product Deflector Kit



CUTTER-TABLE4 Equipment Stand (2 Shelf)



# HEAVY DUTY, FULL FEATURED HS8 (MANUAL) & HS9 (AUTOMATIC)

## STANDARD FEATURES

### PERFORMANCE

- Increased yield and slice quality with **13" CleanCut™ knife** with Cobalt edge
- Slice cheese and meats with a ½ HP motor
- Three stroke lengths and four slicing speeds For HS7 (Automatic)

### SANITATION & CLEANING

- **Removable Knife tool** allows for thorough and complete machine cleaning (Optional)
- **Removable knife guard cover and ring guard**
- **Tilting, removable carriage** provides complete access for deep cleaning
- Sanitary One-piece base means not cracks or crevices for bacteria to hide
- Removable meat-grip assembly
- Top mounted sharpener with Borazon™ stones - single action sharpening in 15 seconds

### OPERATOR ASSURANCE

- **Zero Knife exposure during cleaning and sharpening**
- Gauge-plate interlock
- Home-to-start, close-to-stop and automatic 30-sec shut off

CONTACT YOUR HOBART CUSTOMER CARE REPRESENTATIVE FOR PRICING AND AVAILABILITY OF OTHER CONFIGURATIONS



HS8 Slicer



HS9 Slicer



HS-CHUTE  
Tubular Chute



HS-HVYGRP  
Heavy Duty  
Meat Grip



HS-FENFUL  
Full Fence



CUTTER-  
TABLE3  
Equipment  
Stand  
(1 Shelf)



HS-LEGSET or  
HSAUTO-  
LEGSET  
4.5" Legs



CUTTER-  
TABLE4  
Equipment  
Stand  
(2 Shelf)



HS-DEF  
Product  
Deflector Kit

## PRE-CONFIGURED

DESCRIPTION	MODEL	PRICE
<b>MANUAL SLICER – FULL FEATURED</b>		
Manual slicer in 120/60/1 with non-removable knife	<b>HS8N-1</b>	\$10,872.00
Manual slicer in 120/60/1 with removable knife feature and removal tool	<b>HS8-1</b>	\$12,028.00
<b>AUTOMATIC SLICER – FULL FEATURED (PRODUCT FENCE INCLUDED)</b>		
Automatic slicer in 120/60/1 with non-removable knife	<b>HS9N-1</b>	\$16,443.00
Automatic slicer in 120/60/1 with removable knife feature and removal tool	<b>HS9-1</b>	\$17,590.00

## ACCESSORIES

DESCRIPTION	CODE	PRICE
Tubular chute with product weight for slicing lettuce, cabbage, tomatoes, onions, etc.	<b>HS-CHUTE</b>	\$1,478.00
Full fence works with meat, cheese and vegetables	<b>HS-FENFUL</b>	\$53.00
4.5" leg extension for manual slicers	<b>HS-LEGSET</b>	\$433.00
4.5" leg extension for automatic slicers	<b>HSAUTO-LEGSET</b>	\$433.00
Product deflector	<b>HS-DEF</b>	\$244.00
Heavy Duty Meat Grip	<b>HS-HVYGRP</b>	\$793.00
Equipment stand with 1 shelf, 27"W x 32"D x 31 7/8"T	<b>CUTTER-TABLE3</b>	\$2,086.00
Equipment stand with 2 shelves, 27"W x 32"D x 31 7/8"T	<b>CUTTER-TABLE4</b>	\$2,710.00

STANDARD FEATURES

**PERFORMANCE**

- De-Coring screw
- 420 RPM cutting tool speed
- Planetary gear transmission

**SANITATION & CLEANING**

- Large, removable feed hopper
- All-aluminum hopper and Housing

**EASE OF USE**

- Angled front
- Compact design
- High quality stainless steel cutting tool

**OPERATOR ASSURANCE**

- Double interlock switch

CONTACT YOUR HOBART CUSTOMER CARE REPRESENTATIVE FOR PRICING AND AVAILABILITY OF OTHER CONFIGURATIONS



**FP100**  
Food Processor



**FP150**  
Food Processor



**FP250**  
Food Processor



**FP350**  
Food Processor

**SIZING INFORMATION CHART**

DESCRIPTION	FP100	FP150	FP250	FP350
Lbs. per/minute Production capability*	11	14	17	26
Hopper Size	Half	Full	Full	Full
Motor	3.5 amp 1/3 H.P.	4.8 amp 1/2 H.P.	8 amp 3/4 H.P.	10 amp 1 H.P.

\* Capacities are estimates, actual production is dependent on type of product being processed.

**PRE-CONFIGURED**

DESCRIPTION	MODEL	PRICE
Food Processor in 120/60/1 (must choose plates on following pages)	<b>FP100-1</b>	\$4,560.00
Food Processor in 120/60/1 with 3 plates (PLATE-3PACK-SS)	<b>FP100-1A</b>	\$6,202.00
Food Processor in 120/60/1 with 6 plates (PLTSS-6PACK)	<b>FP100-1B</b>	\$8,011.00
Food Processor in 120/60/1 (must choose plates on following pages)	<b>FP150-1</b>	\$6,993.00
Food Processor in 120/60/1 with 3 plates (15PLATE-3PACK-SS)	<b>FP150-1A</b>	\$8,849.00
Food Processor in 120/60/1 with 6 plates (15PLTSS-6PACK)	<b>FP150-1B</b>	\$11,370.00
Food Processor in 120/60/1 (must choose plates on following pages)	<b>FP250-1</b>	\$8,469.00
Food Processor in 120/60/1 with 3 plates (15PLATE-3PACK-SS)	<b>FP250-1A</b>	\$10,325.00
Food Processor in 120/60/1 with 6 plates (15PLTSS-6PACK)	<b>FP250-1B</b>	\$12,846.00
Food Processor in 120/60/1 (must choose plates on following pages)	<b>FP350-1</b>	\$11,473.00
Food Processor in 120/60/1 with 3 plates (3PLATE-3PACK-SS)	<b>FP350-1A</b>	\$14,340.00
Food Processor in 120/60/1 with 6 plates (3PLATE-6PACK-SSP)	<b>FP350-1B</b>	\$17,644.00

**ACCESSORIES**

DESCRIPTION	CODE	PRICE
Wall rack (stores 3 plates)	<b>WALL-RACK</b>	\$122.00
Food Processor Stand, mounts an FP100, FP150, FP250, or FP350 machine. Holds PLASTIC-PAN or SST-PAN accessory to receive processed product. Tray arms are removable for use with the PRODUCT-CART accessory. One PLASTIC-PAN included.	<b>TABLE-FP</b>	\$1,456.00
Product Cart, 3 position adjustable tray height, two lockable casters, includes one PLASTIC-PAN.	<b>PRODUCT-CART</b>	\$2,757.00
Product catch pan, 12x20x8 SST, for use with TABLE-FP or PRODUCT-CART accessories	<b>SST-PAN</b>	\$480.00
Product catch pan, 12x20x8 clear plastic, for use with TABLE-FP or PRODUCT-CART accessories	<b>PLASTIC-PAN</b>	\$143.00

For Plates and Plate Packages see **pages 43-45**

**WALL-RACK**



**TABLE-FP**



**PRODUCT-CART**



Slicing Plate



Soft Slicing Plate



Julienne Plate



Shredder Plate



Dicer Plate

**PLATE PACKAGES**

DESCRIPTION	CODE	PRICE
<b>3 plates consisting of:</b> (1) 1/16" Slicing Plate (SLICE-1/16-SS); (1) 5/32" Slicing Plate (SLICE-5/32-SS); (1) 3/16" Shredder Plate (SHRED-3/16); (1) Wall Rack (WALL-RACK)	<b>PLATE-3PACK-SS</b>	\$1,642.00
<b>6 plates consisting of:</b> (1) 1/16" Slicing Plate (SLICE-1/16-SS); (1) 5/32" Slicing Plate (SLICE-5/32-SS); (1) 7/32" Slicing Plate (SLICE-7/32-SS); (1) 3/8" Slicing Plate (SLICE-3/8-SS); (1) 5/16" Shredder Plate (SHRED-5/16); (1) 3/8" Dicer Plate (DICEGRD-3/8); (2) Wall Racks (WALL-RACK)	<b>PLTSS-6PACK</b>	\$3,451.00

**PLATES**

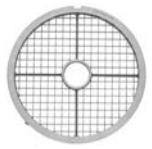
DESCRIPTION	CODE	PRICE	
<b>SLICING PLATES</b>			
1/32" Slicing Plate (Stainless Steel)	1.0 MM	<b>SLICE-1/32-SS</b>	\$564.00
1/16" Slicing Plate (Stainless Steel)	1.5 MM	<b>SLICE-1/16-SS</b>	\$564.00
1/8" Slicing Plate (Stainless Steel)	3.0 MM	<b>SLICE-1/8-SS</b>	\$564.00
5/32" Slicing Plate (Stainless Steel)	4.0 MM	<b>SLICE-5/32-SS</b>	\$564.00
5/32" Crimping Slicing Plate (Stainless Steel)	4.0 MM	<b>SLICER-5/32CR-SS</b>	\$564.00
7/32" Slicing Plate (Stainless Steel)	6.0 MM	<b>SLICE-7/32-SS</b>	\$564.00
5/16" Slicing Plate (Stainless Steel)	8.0 MM	<b>SLICE-5/16-SS</b>	\$569.00
3/8" Slicing Plate (Stainless Steel)	10.0 MM	<b>SLICE-3/8-SS</b>	\$564.00
<b>SOFT SLICING PLATES (MORE DELICATE FRUITS AND VEGETABLES)</b>			
5/16" Soft Slicing Plate	8.0 MM	<b>SFTSLCE-5/16</b>	\$655.00
3/8" Soft Slicing Plate	10.0 MM	<b>SFTSLCE-3/8</b>	\$655.00
1/2" Soft Slicing Plate	12.0 MM	<b>SFTSLCE-1/2</b>	\$655.00
5/8" Soft Slicing Plate	15.0 MM	<b>SFTSLCE-5/8</b>	\$655.00
<b>JULIENNE PLATES</b>			
5/64" Julienne Plate (Stainless Steel)	2.0 MM	<b>JUL-5/64-SS</b>	\$693.00
5/32" Julienne Plate (Stainless Steel)	4.0 MM	<b>JUL-5/32-SS</b>	\$693.00
5/16" Julienne Plate (Stainless Steel)	8.0 MM	<b>JUL-5/16-SS</b>	\$693.00
<b>GRATER PLATE</b>			
Fine Grater Plate		<b>GRATE-FINE</b>	\$450.00
Hard Cheese Grater Plate		<b>GRATE-CHEESE</b>	\$450.00
<b>SHREDDER PLATES</b>			
1/16" Shredder Plate	1.5 MM	<b>SHRED-1/16</b>	\$450.00
5/64" Shredder Plate	2.5 MM	<b>SHRED-5/64</b>	\$450.00
1/8" Shredder Plate	3.0 MM	<b>SHRED-1/8</b>	\$450.00
3/16" Shredder Plate	4.0 MM	<b>SHRED-3/16</b>	\$450.00
7/32" Shredder Plate	6.0 MM	<b>SHRED-7/32</b>	\$450.00
5/16" Shredder Plate	8.0 MM	<b>SHRED-5/16</b>	\$450.00
3/8" Shredder Plate	10.0 MM	<b>SHRED-3/8</b>	\$450.00
<b>DICER PLATES (MUST INCLUDE A REGULAR OR SOFT SLICING PLATE – SELECT FROM ABOVE)</b>			
7/32" Dicer Plate (use with 3 MM – 6 MM slicer)	6.0 MM	<b>DICEGRD-7/32</b>	\$660.00
5/16" Dicer Plate (use with 3 MM – 8 MM slicer, 8 MM soft slicer)	8.0 MM	<b>DICEGRD-5/16</b>	\$660.00
3/8" Dicer Plate (use with 3 MM – 10 MM slicer, 8 MM – 10 MM soft slicer)	10.0 MM	<b>DICEGRD-3/8</b>	\$660.00
1/2" Dicer Plate (use with 3 MM – 10 MM slicer, 8 MM – 10 MM soft slicer)	12.0 MM	<b>DICEGRD-1/2</b>	\$660.00
1/2" Dicer Plate (Low) (use with 12 MM soft slicer)	12.0 MM	<b>DICEGRD-1/2L</b>	\$660.00
5/8" Dicer Plate (use with 3 MM – 10 MM slicer, 8 MM – 10 MM soft slicer)	15.0 MM	<b>DICEGRD-5/8</b>	\$660.00
5/8" Dicer Plate (Low) (use with 12 MM – 15 MM soft slicer)	15.0 MM	<b>DICEGRD-5/8L</b>	\$660.00
3/4" Dicer Plate (use with 3 MM – 10 MM slicer, 8 MM – 10 MM soft slicer)	20.0 MM	<b>DICEGRD-3/4</b>	\$660.00



Slicing Plate



Soft Slicing Plate



Dicer Plate

**PLATE PACKAGES**

DESCRIPTION	MODEL	PRICE
<b>3 plates consisting of:</b> (1) 1/4" Slicing Plate (15SLICE-1/16-SS); (1) 5/32" Slicing Plate (15SLICE-5/32-SS); (1) 3/16" Shredder Plate (15SHRED-3/16-SS); (1) Wall Rack (WALL-RACK)	<b>15PLATE-3PACK-SS</b>	\$1,857.00
<b>6 plates consisting of:</b> (1) 1/4" Slicing Plate (15SLICE-1/16-SS); (1) 5/32" Slicing Plate (15SLICE-5/32-SS); (1) 7/32" Slicing Plate (15SLICE-7/32-SS); (1) 3/8" Slicing Plate (15SLICE-3/8-SS); (1) 3/16" Shredder Plate (15SHRED-3/16-SS); (1) 3/8" Dicer Plate (DICEGRD-3/8); (2) Wall Racks (WALL-RACK)	<b>15PLTSS-6PACK</b>	\$4,377.00

**PLATES**

DESCRIPTION	MODEL	PRICE
<b>SLICING PLATES</b>		
1/32" Slicing Plate (Stainless Steel)	15SLICE-1/32-SS	\$590.00
1/16" Slicing Plate (Stainless Steel)	15SLICE-1/16-SS	\$590.00
1/8" Slicing Plate (Stainless Steel)	15SLICE-1/8-SS	\$590.00
5/32" Slicing Plate (Stainless Steel)	15SLICE-5/32-SS	\$590.00
5/32" Crimping Slicing Plate (Stainless Steel)	15SLICE-5/32CR-SS	\$590.00
7/32" Slicing Plate (Stainless Steel)	15SLICE-7/32-SS	\$590.00
5/16" Slicing Plate (Stainless Steel)	15SLICE-5/16-SS	\$590.00
3/8" Slicing Plate (Stainless Steel)	15SLICE-3/8-SS	\$590.00
<b>SOFT SLICING PLATES (MORE DELICATE FRUITS AND VEGETABLES)</b>		
5/16" Soft Slicing Plate	15SFSLC-5/16	\$735.00
3/8" Soft Slicing Plate	15SFSLC-3/8	\$735.00
1/2" Soft Slicing Plate	15SFSLC-1/2	\$735.00
5/8" Soft Slicing Plate	15SFSLC-5/8	\$735.00
<b>JULIENNE PLATES</b>		
5/64" Julienne Plate (Stainless Steel)	15JUL-5/64-SS	\$721.00
5/32" Julienne Plate (Stainless Steel)	15JUL-5/32-SS	\$721.00
5/16" Julienne Plate (Stainless Steel)	15JUL-5/16-SS	\$721.00
<b>GRATER PLATE</b>		
Fine Grater Plate (Stainless Steel)	15GRATE-FINE-SS	\$627.00
Hard Cheese Grater Plate (Stainless Steel)	15GRATE-CHEESE-SS	\$721.00
<b>SHREDDER PLATES</b>		
1/16" Shredder Plate (Stainless Steel)	15SHRED-1/16-SS	\$622.00
5/64" Shredder Plate (Stainless Steel)	15SHRED-5/64-SS	\$622.00
1/8" Shredder Plate (Stainless Steel)	15SHRED-1/8-SS	\$622.00
3/16" Shredder Plate (Stainless Steel)	15SHRED-3/16-SS	\$622.00
7/32" Shredder Plate (Stainless Steel)	15SHRED-7/32-SS	\$622.00
5/16" Shredder Plate (Stainless Steel)	15SHRED-5/16-SS	\$622.00
3/8" Shredder Plate (Stainless Steel)	15SHRED-3/8-SS	\$622.00
<b>DICER PLATES (MUST INCLUDE A SLICING PLATE – SELECT FROM ABOVE)</b>		
7/32" Dicer Plate (use with 3 MM – 6 MM slicer)	DICEGRD-7/32	\$660.00
5/16" Dicer Plate (use with 3 MM – 8 MM slicer, 8 MM soft slicer)	DICEGRD-5/16	\$660.00
3/8" Dicer Plate (use with 3 MM – 10 MM slicer, 8 MM – 10 MM soft slicer)	DICEGRD-3/8	\$660.00
1/2" Dicer Plate (use with 3 MM – 10 MM slicer, 8 MM – 10 MM soft slicer)	DICEGRD-1/2	\$660.00
1/2" Dicer Plate (Low) (use with 12 MM soft slicer)	DICEGRD-1/2L	\$660.00
5/8" Dicer Plate (use with 3 MM – 10 MM slicer, 8 MM – 10 MM soft slicer)	DICEGRD-5/8	\$660.00
5/8" Dicer Plate (Low) (use with 12 MM – 15 MM soft slicer)	DICEGRD-5/8L	\$660.00
3/4" Dicer Plate (use with 3 MM – 10 MM slicer, 8 MM – 10 MM soft slicer)	DICEGRD-3/4	\$660.00



Slicing Plate



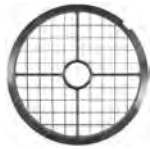
Fine Slicing Plate



Grater Plate



Shredder Plate



Dicer Plate

**PLATE PACKAGES**

DESCRIPTION	CODE	PRICE
<b>3 plates consisting of:</b> (1) 1/16" Slicing Plate (3SLICE-1/16-SS); (1) 5/32" Slicing Plate (3SLICE-5/32-SS); (1) 1/16" Shredder Plate (3SHRED-5/16-SS); (1) Wall Rack (WALL-RACK)	<b>3PLATE-3PACK-SS</b>	\$2,868.00
<b>6 plates consisting of:</b> (1) 1/16" Slicing Plate (3SLICE-1/16-SS); (1) 5/32" Slicing Plate (3SLICE-5/32-SS); (1) 7/32" Slicing Plate (3SLICE-7/32-SS); (1) 3/8" Slicing Plate (3SLICE-3/8-SS); (1) 1/16" Shredder Plate (3SHRED-5/16-SS); (1) 3/8" Dicer Plate (S35DICE-3/8); (2) Wall Racks (WALL-RACK)	<b>3PLATE-6PACK-SSP</b>	\$6,172.00

**PLATES**

DESCRIPTION	CODE	PRICE	
<b>SLICING PLATES</b>			
1/32" Slicing Plate (Stainless Steel)	1.0 MM	<b>3SLICE-1/32-SS</b>	\$935.00
1/16" Slicing Plate (Stainless Steel)	1.5 MM	<b>3SLICE-1/16-SS</b>	\$935.00
1/8" Slicing Plate (Stainless Steel)	3.0 MM	<b>3SLICE-1/8-SS</b>	\$935.00
5/32" Slicing Plate (Stainless Steel)	4.0 MM	<b>3SLICE-5/32-SS</b>	\$935.00
5/32" Crimping Slicing Plate (Stainless Steel)	4.0 MM	<b>3SLICE-5/32CR-SS</b>	\$935.00
7/32" Slicing Plate (Stainless Steel)	6.0 MM	<b>3SLICE-7/32-SS</b>	\$935.00
5/16" Slicing Plate (Stainless Steel)	8.0 MM	<b>3SLICE-5/16-SS</b>	\$935.00
3/8" Slicing Plate (Stainless Steel)	10.0 MM	<b>3SLICE-3/8-SS</b>	\$935.00
1/16" Fine Slicing Plate (Aluminum Plate w/Stainless Steel Knife)	14.0 MM	<b>3SLICE-9/16AL</b>	\$986.00
<b>SOFT SLICING PLATES (FOR MORE DELICATE FRUITS AND VEGETABLES)</b>			
5/16" Soft Slicing Plate	8.0 MM	<b>35SFSLC-5/16</b>	\$1,036.00
3/8" Soft Slicing Plate	10.0 MM	<b>35SFSLC-3/8</b>	\$1,036.00
1/2" Soft Slicing Plate	12.0 MM	<b>35SFSLC-1/2</b>	\$1,036.00
5/8" Soft Slicing Plate	15.0 MM	<b>35SFSLC-5/8</b>	\$1,036.00
<b>JULIENNE PLATES</b>			
5/64" Julienne Plate (Stainless Steel)	2.0 MM	<b>3JUL-5/64-SS</b>	\$1,146.00
5/32" Julienne Plate (Stainless Steel)	4.0 MM	<b>3JUL-5/32-SS</b>	\$1,146.00
7/32" Julienne Plate (Stainless Steel)	6.0 MM	<b>3JUL-7/32-SS</b>	\$1,146.00
3/8" Julienne Plate (Stainless Steel)	10.0 MM	<b>3JUL-3/8-SS</b>	\$1,146.00
<b>GRATER PLATE</b>			
Grater Plate (Stainless Steel)		<b>3GRATE-FINE-SS</b>	\$1,503.00
Hard Cheese Grater Plate (Stainless Steel)		<b>3GRATE-CHEESE-SS</b>	\$988.00
<b>SHREDDER PLATES</b>			
1/16" Shredder Plate (Stainless Steel)	1.5 MM	<b>3SHRED-1/16-SS</b>	\$988.00
5/64" Shredder Plate (Stainless Steel)	2.0 MM	<b>3SHRED-5/64-SS</b>	\$988.00
1/8" Shredder Plate (Stainless Steel)	3.0 MM	<b>3SHRED-1/8-SS</b>	\$988.00
5/32" Shredder Plate (Stainless Steel)	4.5 MM	<b>3SHRED-5/32-SS</b>	\$988.00
7/32" Shredder Plate (Stainless Steel)	6.0 MM	<b>3SHRED-7/32-SS</b>	\$988.00
5/16" Shredder Plate (Stainless Steel)	8.0 MM	<b>3SHRED-5/16-SS</b>	\$988.00
3/8" Shredder Plate (Stainless Steel)	10.0 MM	<b>3SHRED-3/8-SS</b>	\$1,036.00
<b>DICER PLATES (MUST INCLUDE A SLICING PLATE – SELECT FROM ABOVE)</b>			
7/32" Dicer Plate (stainless steel) (use with 3 MM – 6 MM slicer)	6.0 MM	<b>S35DICE-7/32</b>	\$1,715.00
5/32" Dicer Plate (stainless steel) (use with 3 MM – 6 MM slicer)	8.0 MM	<b>S35DICE-9/32</b>	\$1,715.00
3/8" Dicer Plate (stainless steel) (use with 3 MM – 10 MM slicer)	10.0 MM	<b>S35DICE-3/8</b>	\$1,715.00
1/2" Dicer Plate (stainless steel) (use with 3 MM – 10 MM slicer)	12.0 MM	<b>S35DICE-1/2</b>	\$1,715.00
1/2" Low Dicer Plate (stainless steel) (use with 12 MM soft slicer)	12.0 MM	<b>S35DICE-1/2LOW</b>	\$1,715.00
5/8" Dicer Plate (stainless steel) (use with 3 MM – 10 MM slicer)	15.0 MM	<b>S35DICE-5/8</b>	\$1,715.00
5/8" Low Dicer Plate (stainless steel) (use with 12 MM – 15 MM slicer or 14MM fine slicer)	15.0 MM	<b>S35DICE-5/8LOW</b>	\$1,715.00
3/4" Dicer Plate (stainless steel) (use with 3 MM – 10 MM slicer)	20.0 MM	<b>S35DICE-3/4</b>	\$1,715.00
3/4" Low Dicer Plate (stainless steel) (use with 14 MM fine slicer)	20.0 MM	<b>S35DICE-3/4LOW</b>	\$1,715.00
1" Dicer Plate (stainless steel) (use with 3 MM – 6 MM slicer, 8 MM – 10 MM soft slicer)	25.0 MM	<b>S35DICE-1</b>	\$1,732.00
1" Low Dicer Plate (stainless steel) (use with 14 MM fine slicer)	25.0 MM	<b>S35DICE-1LOW</b>	\$1,715.00
<b>FRENCH FRY PLATE</b>			
3/8" French Fry Plate (use with 10 MM slicer)	10.0 MM	<b>S3FRY-3/8</b>	\$1,715.00

# BOWL STYLE FP41, HCM61 & HCM62

## STANDARD FEATURES

### PERFORMANCE

- Exclusive CoolCutter™ knives
- Patented integral multi-function wiper system
- Durable XYLEX cover with bowl gasket
- Multiple processes

### SANITATION & CLEANING

- Durable XYLEX cover with bowl gasket

### EASE OF USE

- Patented integral multi-function wiper system
- Durable XYLEX cover with bowl gasket

### OPERATOR ASSURANCE

- Triple interlock system

CONTACT YOUR HOBART CUSTOMER CARE REPRESENTATIVE FOR PRICING AND AVAILABILITY OF OTHER CONFIGURATIONS



**FP41**  
Food processor



**HCM61**  
Food Processor



**HCM62**  
Food Processor



**CUTTER-TABLE3**  
Equipment Stand  
(1 Shelf)



**CUTTER-TABLE4**  
Equipment Stand  
(2 Shelf)

## SIZING INFORMATION CHART

DESCRIPTION	FP41	HCM61	HCM62
<b>Bowl Capacity *</b>	4 Qt.	6 Qt.	6 Qt.
<b>Number of Speeds</b>	1	1	2
<b>Knife Speeds</b>	1725	1725	1725/3450
<b>Motor</b>	¾ H.P.	1 ½ H.P.	2 H.P.

\* Capacities are estimates, actual production is dependent on type of product being processed.

## PRE-CONFIGURED

DESCRIPTION	MODEL	PRICE
Food processor in 120/60/1	<b>FP41-1</b>	\$4,775.00
Food processor in 120/60/1	<b>HCM61-1</b>	\$6,953.00
Food processor in 208-240/60/3	<b>HCM62-1</b>	\$7,423.00

## ACCESSORIES

DESCRIPTION	CODE	PRICE
Equipment stand with 1 shelf, 27"W x 32"D x 31 7/8"T	<b>CUTTER-TABLE3</b>	\$2,086.00
Equipment stand with 2 shelves, 27"W x 32"D x 31 7/8"T	<b>CUTTER-TABLE4</b>	\$2,710.00

STANDARD FEATURES



PERFORMANCE

- 1725 rpm knife rotation
- Double cutlery grade stainless steel knives
- **84145** – ½ H.P. motor; 22 rpm bowl rotation
- **84186** – 1 H.P. motor; 20 rpm bowl rotation



SANITATION & CLEANING

- One-piece burnished aluminum housing
- **84145** – 14" stainless steel bowl
- **84186** – 18" stainless steel bowl



EASE OF USE

- Pull/Push on/off switch
- 3" stainless steel legs with rubber feet
- 6' cord and plug (115/60/1)



OPERATOR ASSURANCE

- Bowl cover interlock

CONTACT YOUR HOBART CUSTOMER CARE REPRESENTATIVE FOR PRICING AND AVAILABILITY OF OTHER CONFIGURATIONS



**84145**  
Food Cutter



**84186**  
Food Cutter

PRE-CONFIGURED

DESCRIPTION	MODEL	PRICE
Food cutter in 115/60/1 with #12 attachment hub and 14" stainless steel bowl	<b>84145-1</b>	\$13,147.00
Food cutter in 115/60/1 without #12 attachment hub and 14" stainless steel bowl	<b>84145-2</b>	\$12,413.00
Food cutter in 115/60/1 with #12 attachment hub and 18" stainless steel bowl	<b>84186-1</b>	\$17,836.00
Food cutter in 115/60/1 without #12 attachment hub 18" stainless steel bowl	<b>84186-2</b>	\$17,048.00

ACCESSORIES

DESCRIPTION	MODEL	PRICE
Equipment stand with 1 shelf, 27"W x 32"D x 31 7/8"T	<b>CUTTER-TABLE3</b>	\$2,086.00
Equipment stand with 2 shelves, 27"W x 32"D x 31 7/8"T	<b>CUTTER-TABLE4</b>	\$2,710.00

**STANDARD FEATURES**

- ¼ H.P. motor with thermal overload
- Permanently lubricated gear drive
- Five minute timer simplifies operation
- Easy load spin basket with convenient handles
- Drain pipe extension drains directly into floor drain or catch pan
- 7' cord and plug
- Dries up to a case of lettuce, 16 heads, in minutes



**SDPE**  
Salad Dryer



**SDPS**  
Salad Dryer

**PRE-CONFIGURED**

DESCRIPTION	MODEL	PRICE
Polyethylene salad dryer in 115/60/1	<b>SDPE-11</b>	\$5,121.00
Stainless steel salad dryer in 115/60/1	<b>SDPS-11</b>	\$6,647.00

**ACCESSORIES**

DESCRIPTION	CODE	PRICE
Extra basket	<b>PESPIN-BASKET</b>	\$650.00

**STANDARD FEATURES**

- Fast, accurate kit for measuring the fat percentage of ground beef



**F101**  
Fat Percentage Measuring Kit

**PRE-CONFIGURED**

DESCRIPTION	MODEL	PRICE
Portable fat percentage measuring kit in 115/60/1	<b>F101-1</b>	\$4,874.00



STANDARD FEATURES



**PERFORMANCE**

- 1/3 H.P. motor
- Double V-belt drive
- Heavy-duty hopper cover



**SANITATION & CLEANING**

- Constructed of seam-welded stainless steel
- Silicon carbide abrasive disk easily removes for cleaning
- Removable Lexan liner



**EASE OF USE**

- Synchronous 5 minute timer – adjustable for any increments from 1/2 minute up to 5 minutes
- For any round shaped hard rooted vegetable
- Cord and plug (115/60/1)

CONTACT YOUR HOBART CUSTOMER CARE REPRESENTATIVE FOR PRICING AND AVAILABILITY OF OTHER CONFIGURATIONS



**6115**  
Portable Peeler

**PRE-CONFIGURED**

DESCRIPTION	MODEL	PRICE
Portable peeler in 115/60/1	<b>6115-1</b>	\$7,079.00

**ACCESSORIES**

DESCRIPTION	CODE	PRICE
Peel trap basket	<b>6115-BASKET</b>	\$318.00
Portable stand	<b>6115-PSTAND</b>	\$1,059.00
Cabinet base and peel trap - Stainless steel strainer	<b>6115-CBTSST</b>	\$3,721.00
Leg extension, 3" (for use with 6115 peeler only)	<b>6115-LEGS33</b>	\$229.00
Equipment stand with 1 shelf, 27"W x 32"D x 31 7/8"T	<b>CUTTER-TABLE3</b>	\$2,086.00
Equipment stand with 2 shelves, 27"W x 32"D x 31 7/8"T	<b>CUTTER-TABLE4</b>	\$2,710.00

## STANDARD FEATURES


**PERFORMANCE**

- ½ H.P. motor
- Multiple knife options Stainless steel cleaning combs


**SANITATION & CLEANING**

- Burnished aluminum housing
- Lift-out unit frame
- Plastic guides inside guard


**EASE OF USE**

- Guides inside guard
- Lift-Out unit frame


**OPERATOR ASSURANCE**

- Two interlock systems
- Interlock on translucent guard and motor housing

CONTACT YOUR HOBART CUSTOMER CARE REPRESENTATIVE FOR PRICING AND AVAILABILITY OF OTHER CONFIGURATIONS



**403**  
Tenderizer

**PRE-CONFIGURED**

DESCRIPTION	MODEL	PRICE
Tenderizer in 115/60/1 with knit knives	<b>403-1</b>	\$8,838.00

**ACCESSORIES**

DESCRIPTION	CODE	PRICE
Wide ¾" julienne liftout unit & storage holder	<b>JUL-WIDE</b>	\$3,927.00
Knit knives liftout unit	<b>LIFT-KNIT</b>	\$2,403.00
Star blades liftout unit	<b>LIFT-STAR</b>	\$3,927.00
Storage holder for liftout unit	<b>LIFTOUT-HOLDER</b>	\$216.00
Equipment stand with 1 shelf, 27"W x 32"D x 31 ⅞"T	<b>CUTTER-TABLE3</b>	\$2,086.00
Equipment stand with 2 shelves, 27"W x 32"D x 31 ⅞"T	<b>CUTTER-TABLE4</b>	\$2,710.00

STANDARD FEATURES

**PERFORMANCE**

- **4812**
  - 1/2 H.P. motor
  - 8-10 pounds per minute
- **4822**
  - 1 1/2 H.P. motor
  - 12-20 pounds per minute

**SANITATION & CLEANING**

- All parts which contact food are easily accessible and readily removable for cleaning without the use of tools

**EASE OF USE**

- 6' cord and plug

CONTACT YOUR HOBART CUSTOMER CARE REPRESENTATIVE FOR PRICING AND AVAILABILITY OF OTHER CONFIGURATIONS



**4812 Meat Chopper**



**4822 Meat Chopper**

**PRE-CONFIGURED**

DESCRIPTION	MODEL	PRICE
Meat chopper only in 120/60/1 (must choose chopping end & feed pan below)	<b>4812-36</b>	\$6,428.00
Meat chopper only in 120/60/1 (must choose chopping end & feed pan below)	<b>4822-34</b>	\$8,196.00
Meat chopper only in 240/60/1 (must choose chopping end & feed pan below)	<b>4822-35</b>	\$8,634.00
Meat chopper only in 208-240/60/3 (must choose chopping end & feed pan below)	<b>4822-36</b>	\$9,083.00

**CHOPPING ENDS WITH STOMPER, KNIFE, AND 1/8", 3/16", 1/4", 3/8", 1/2" PLATES (SELECT ONE - REQUIRED)**

#12 tinned chopping end	<b>12C/E-5PLT</b>	\$2,060.00
#22 tinned chopping end	<b>22C/E-5PLT</b>	\$2,553.00
#22 tinned FS chopping end	<b>22C/E-FS5PLT</b>	\$2,688.00

**FEED PANS (SELECT ONE - REQUIRED)**

#12 and #22 stainless steel rectangular feed pan (19 1/2" x 11 1/2" x 2 1/2")	<b>12/22PN-SST</b>	\$583.00
#22 stainless FS feed pan (for FS end only) (27 3/4" x 15 5/8" x 3")	<b>22PAN-SSTFS</b>	\$1,597.00

**ACCESSORIES**

DESCRIPTION	CODE	PRICE
Equipment stand with 1 shelf, 27"W x 32"D x 31 7/8"T	<b>CUTTER-TABLE3</b>	\$2,086.00
Equipment stand with 2 shelves, 27"W x 32"D x 31 7/8"T	<b>CUTTER-TABLE4</b>	\$2,710.00

For Knives and Plates refer to **page 52**



#12  
Stay Sharp  
Knife



#12 1/8"  
Stay Sharp  
Plate



#12 3/16"  
Stay Sharp  
Plate



#12 1/2"  
Stay Sharp  
Plate

**PRE-CONFIGURED – #12 (FOR MEAT CHOPPERS)**

DESCRIPTION	MODEL	PRICE
<b>#12 KNIFE &amp; PLATES</b>		
#12 Stay Sharp Knife	12KNF-ST/SH	\$45.00
#12 1/8" Stay Sharp Plate	12PLT-1/8S	\$163.00
#12 3/16" Stay Sharp Plate	12PLT-3/16S	\$163.00
#12 1/4" Stay Sharp Plate	12PLT-1/4S	\$163.00
#12 3/8" Stay Sharp Plate	12PLT-3/8S	\$163.00
#12 1/2" Stay Sharp Plate	12PLT-1/2S	\$163.00
#12 5/8" Stay Sharp Plate	12PLT-5/8S	\$163.00
#12 11/16" Stay Sharp Plate	12PLT-11/16S	\$163.00
<b>#12 STUFFING HORNS</b>		
#12 Stuffer – Large	12STF-HOG	\$144.00
#12 Stuffer – Small	12STF-SHEEP	\$197.00



#22  
Stay Sharp  
Knife



#22 1/8"  
Stay Sharp  
Plate



#22 3/8"  
Stay Sharp  
Plate

**PRE-CONFIGURED – #22 (FOR MEAT CHOPPERS)**

DESCRIPTION	MODEL	PRICE
<b>#22 KNIFE &amp; PLATES</b>		
#22 Stay Sharp Knife	22KNF-ST/SH	\$67.00
#22 1/8" Stay Sharp Plate	22PLT-1/8S	\$186.00
#22 3/16" Stay Sharp Plate	22PLT-3/16S	\$186.00
#22 1/4" Stay Sharp Plate	22PLT-1/4S	\$186.00
#22 3/8" Stay Sharp Plate	22PLT-3/8S	\$186.00
#22 1/2" Stay Sharp Plate	22PLT-1/2S	\$186.00
#22 3/4" Stay Sharp Plate	22PLT-3/4S	\$186.00
<b>#22 STUFFING HORNS</b>		
#22 Stuffer – Large	22STF-HOG	\$144.00
#22 Stuffer – Small	22STF-SHEEP	\$197.00



#32  
Stay Sharp  
Knife



#32 3/16"  
Stay Sharp  
Plate



#32 3/8"  
Stay Sharp  
Plate



#32 1/2"  
Stay Sharp  
Plate

**PRE-CONFIGURED – #32 (FOR GRINDERS)**

DESCRIPTION	CODE	PRICE
<b>#32 KNIFE &amp; PLATES</b>		
#32 Stay Sharp Knife	3246KNF-ST/SH	\$100.00
#32 1/8" Stay Sharp Plate	3246PLT-1/8S	\$324.00
#32 3/16" Stay Sharp Plate	3246PLT-3/16S	\$324.00
#32 1/4" Stay Sharp Plate	3246PLT-1/4S	\$324.00
#32 3/8" Stay Sharp Plate	3246PLT-3/8S	\$324.00
#32 1/2" Stay Sharp Plate	3246PLT-1/2S	\$324.00
<b>#32 STUFFING HORNS</b>		
#32 Stuffer – Large	32STF-HOG	\$150.00
#32 Stuffer – Small	32STF-SHEEP	\$198.00





STANDARD FEATURES

**PERFORMANCE**

**Featuring the PLUS System:**

- + **VFD Advantage Variable Frequency Drive** all gear transmission. Giving the power needed to consistently mix batch after batch.
- + Maximum-Capacity overheat protection.

+ Reinforced planetary shaft system

**Standard Performance Features:**

- 2.7 HP Motor Output with three fixed speeds plus soft start and stir speed

**SANITATION & CLEANING**

- Stainless steel removable bowl guard
- Open Base
- Electrostatic Powder Coat Paint finish
- Soft Start

**EASE OF USE**

- **SmartTimer™** with last batch recall
- **Swing-out-bowl** with single point bowl installation
- #12 taper attachment hub
- Easy-To-Reach Controls
- **Shift-on-the-Fly™** Controls

CONTACT YOUR HOBART CUSTOMER CARE REPRESENTATIVE FOR PRICING AND AVAILABILITY OF OTHER CONFIGURATIONS



HL600 Mixer

**PRE-CONFIGURED**

DESCRIPTION	MODEL	PRICE
<b>60 QT. MIXERS</b>		
HL600 Mixer in 200-240/50/60/3/1 voltage with 60 qt. stainless steel bowl, 60 qt. "B" beater, 60 qt. "D" wire whip and 60 qt. "ED" dough hook.	<b>HL600-1STD</b>	\$36,898.00
HL600 Mixer in 380-460/50/60/3 voltage with 60 qt. stainless steel bowl, 60 qt. "B" beater, 60 qt. "D" wire whip and 60 qt. "ED" dough hook.	<b>HL600-2STD</b>	\$40,440.00

**BOWL & QUICK RELEASE™ AGITATOR SELECTIONS – HL600**

DESCRIPTION	CODE	PRICE
<b>60 Qt. BOWL AND AGITATORS</b>		
Bowl (Stainless Steel)	<b>BOWL-HL60</b>	\$2,964.00
"B" Flat Beater	<b>BBEATER-HL60</b>	\$483.00
"D" Wire Whip (Stainless Steel)	<b>DWHIP-HL60</b>	\$741.00
"ED" Dough Hook (Aluminum)	<b>EDDOUGH-HL60</b>	\$717.00
"E" Dough Hook (Aluminum)	<b>EDOUGH-HL60</b>	\$794.00
"C" Wing Whip	<b>CWHIP-HL60</b>	\$1,841.00
"P" Pastry Knife	<b>PPASTRY-HL60</b>	\$1,689.00
"I" Heavy Duty Wire Whip (Stainless Steel)	<b>IWIRE-HL60</b>	\$1,784.00
<b>40 Qt. BOWL AND AGITATORS</b>		
Bowl (Stainless Steel)	<b>BOWL-HL640</b>	\$2,598.00
"B" Flat Beater	<b>BBEATER-HL640</b>	\$462.00
"D" Wire Whip (Stainless Steel)	<b>DWHIP-HL640</b>	\$716.00
"ED" Dough Hook	<b>EDDOUGH-HL640</b>	\$540.00

**ACCESSORY & ATTACHMENT SELECTIONS – HL600**

DESCRIPTION	CODE	PRICE
<b>60 Qt. ACCESSORIES &amp; ATTACHMENTS</b>		
60 qt. bowl extension ring (Stainless Steel)	<b>EXTEND-SST60G</b>	\$1,224.00
Splash Cover (Lexan)	<b>SPLASH-LEX060</b>	\$842.00
Ingredient chute	<b>CHUTE-HL</b>	\$149.00
60 qt. bowl scraper – primary	<b>SCRAPER-HL60</b>	\$1,738.00
60 qt. bowl truck – aluminum (Use 60 qt. bowl truck for 40 qt. bowl – no bowl truck adapter needed)	<b>TRUCK-HL1486</b>	\$1,189.00
<b>Note:</b> Truck ships with multiple legs which enable it to be used with 60 qt., 80 qt. and 140 qt. machines		
60 qt. deck plate (Includes plates and bolts for bolting base down to deck or floor.)	<b>DECK-LEG60</b>	\$1,214.00
<b>40 Qt. ACCESSORIES &amp; ATTACHMENTS</b>		
40 qt. splash cover (Lexan)	<b>SPLASH-LEX040</b>	\$870.00
40 qt. bowl scraper for HL600 – secondary	<b>SCRAPER-HL640</b>	\$1,543.00
For attachments refer to <b>pages 38</b>		



**Bowl**  
(Stainless Steel)



**"I" Heavy Duty Wire Whip**



**"B" Flat Beater**



**Bowl Ext. Ring**



**"D" Wire Whip**



**Splash Cover (LEXAN)**



**"ED" Dough Hook**



**Bowl Truck**



**"E" Dough Hook**



**Ingredient Chute**



**"C" Wing Whip**



**Primary & Secondary Bowl Scrapers**



**"P" Pastry Knife**

STANDARD FEATURES

**PERFORMANCE**

- Featuring the PLUS System:**
- + **VFD Advantage Variable Frequency Drive** all gear transmission. Giving the power needed to consistently mix batch after batch.
  - + Maximum-Capacity overheat protection.

- + Reinforced planetary shaft system
- Standard Performance Features:**
- 2.7 HP Motor Output with three fixed speeds plus soft start and stir speed

**SANITATION & CLEANING**

- Stainless steel removable bowl guard
- Open Base
- Electrostatic Powder Coat Paint finish
- Soft Start

**EASE OF USE**

- **SmartTimer™** with last batch recall
- **Swing-out-bowl** with single point bowl installation
- #12 taper attachment hub
- Easy-To-Reach Controls
- **Shift-on-the-Fly™** Controls

CONTACT YOUR HOBART CUSTOMER CARE REPRESENTATIVE FOR PRICING AND AVAILABILITY OF OTHER CONFIGURATIONS



HL662 Mixer



Bowl (Stainless Steel)



“ED” Dough Hook



Bowl Ext. Ring



Splash Cover (Lexan)



Bowl Truck

**PRE-CONFIGURED**

DESCRIPTION	MODEL	PRICE
<b>60 Qt. MIXERS</b>		
HL662 Mixer in 200-240/50/60/3/1 voltage with 60 qt. stainless steel bowl and 60 qt. “ED” dough hook.	<b>HL662-1STD</b>	\$36,452.00

**BOWL & QUICK RELEASE™ AGITATOR SELECTIONS – HL662**

DESCRIPTION	CODE	PRICE
<b>60 QT. BOWL AND AGITATORS</b>		
Bowl (Stainless Steel)	<b>BOWL-HL60</b>	\$2,964.00
“ED” Dough Hook (Aluminum)	<b>EDDOUGH-HL60</b>	\$717.00
<b>40 QT. BOWL AND AGITATORS</b>		
Bowl (Stainless Steel)	<b>BOWL-HL640</b>	\$2,598.00
“ED” Dough Hook	<b>EDDOUGH-HL640</b>	\$540.00

**ACCESSORY & ATTACHMENT SELECTIONS – HL662**

DESCRIPTION	CODE	PRICE
<b>60 QT. ACCESSORIES &amp; ATTACHMENTS</b>		
60 qt. bowl extension ring (Stainless Steel)	<b>EXTEND-SST60G</b>	\$1,224.00
Splash Cover (Lexan)	<b>SPLASH-LEX060</b>	\$842.00
Ingredient chute	<b>CHUTE-HL</b>	\$149.00
60 qt. bowl truck – aluminum (Use 60 qt. bowl truck for 40 qt. bowl – no bowl truck adapter needed)	<b>TRUCK-HL1486</b>	\$1,189.00
<b>Note:</b> Truck ships with multiple legs which enable it to be used with 60 qt., 80 qt. and 140 qt. machines		
<b>40 QT. ACCESSORIES &amp; ATTACHMENTS</b>		
40 qt. splash cover (Lexan)	<b>SPLASH-LEX040</b>	\$870.00
For attachments refer to <b>pages 38</b>		



# MAXIMUM HEAVY DUTY LEGACY<sup>+</sup> – FLOOR HL800 (80 Qt.)

## STANDARD FEATURES



### PERFORMANCE

Featuring the PLUS System:

- + **VFD Advantage Variable Frequency Drive** all gear transmission. Giving the power needed to consistently mix batch after batch.
- + Maximum-Capacity overheat protection.

- + Reinforced planetary shaft system

### Standard Performance

#### Features:

- 3 HP Motor Output with three fixed speeds plus soft start and stir speed



### SANITATION & CLEANING

- Stainless steel removable bowl guard
- Open Base
- Electrostatic Powder Coat Paint finish
- Soft Start



### EASE OF USE

- **SmartTimer™** with last batch recall
- **Swing-out-bowl** with single point bowl installation
- #12 taper attachment hub
- Easy-To-Reach Controls
- **Shift-on-the-Fly™** Controls



### OPERATOR ASSURANCE

- **FastStop** Brings all moving parts to a complete stop in less than three seconds.

CONTACT YOUR HOBART CUSTOMER CARE REPRESENTATIVE FOR PRICING AND AVAILABILITY OF OTHER CONFIGURATIONS



HL800 Mixer

## PRE-CONFIGURED

DESCRIPTION	MODEL	PRICE
<b>80 QT. MIXERS</b>		
HL800 Mixer in 200-240/50/60/3 voltage with 80 qt. stainless steel bowl, 80 qt. "B" beater, 80 qt. "ED" dough hook and 80 qt. bowl truck.	<b>HL800-1STD</b>	<b>\$54,955.00</b>

## ACCESSORIES

For accessories and attachments refer to **pages 58**



**Bowl**  
(Stainless Steel)



**"B"**  
Flat Beater



**"D"**  
Wire Whip



**Bowl Ext. Ring**



**Splash Cover**  
(LEXAN)



**"ED"**  
Dough Hook



**"C"**  
Wing Whip



**"P"**  
Pastry Knife



**"I"**  
Heavy Duty  
Wire Whip



**Primary &  
Secondary  
Bowl  
Scrapers**



**Bowl Truck**

**BOWL & QUICK RELEASE™ AGITATOR SELECTIONS – HL800**

DESCRIPTION	CODE	PRICE
<b>80 QT. BOWL AND AGITATORS</b>		
80 qt. bowl (Stainless Steel)	<b>BOWL-HL80</b>	\$4,997.00
80 qt. "B" beater (Aluminum)	<b>BBEATER-HL80</b>	\$670.00
80 qt. "D" wire whip (Stainless Steel)	<b>DWHIP-HL80</b>	\$883.00
80 qt. "ED" dough hook (Aluminum)	<b>EDDOUGH-HL80</b>	\$1,409.00
80 qt. "C" wing whip (Tinned)	<b>CWHIP-HL80</b>	\$2,102.00
80 qt. "P" pastry knife (Tinned)	<b>PPASTRY-HL80</b>	\$1,768.00
80 qt. "I" heavy duty wire whip (Stainless Steel)	<b>IWIRE-HL80</b>	\$2,470.00
<b>60 QT. BOWL AND AGITATORS</b>		
60 qt. bowl (Stainless Steel)	<b>BOWL-HL1486</b>	\$3,850.00
60 qt. "B" beater (Aluminum)	<b>BBEATER-HL1486</b>	\$560.00
60 qt. "D" wire whip (Stainless Steel)	<b>DWHIP-HL1486</b>	\$849.00
60 qt. "ED" dough hook (Aluminum)	<b>EDDOUGH-HL1486</b>	\$802.00
60 qt. "I" heavy duty wire whip (Stainless Steel)	<b>IWIRE-HL1486</b>	\$1,768.00
<b>40 QT. BOWL AND AGITATORS</b>		
40 qt. bowl (Stainless Steel)	<b>BOWL-HL1484</b>	\$3,782.00
40 qt. "B" beater (Aluminum)	<b>BBEATER-HL1484</b>	\$470.00
40 qt. "D" wire whip (Stainless Steel)	<b>DWHIP-HL1484</b>	\$725.00
40 qt. "ED" dough hook (Aluminum)	<b>EDDOUGH-HL1484</b>	\$551.00
40 qt. "I" heavy duty wire whip (Stainless Steel)	<b>IWIRE-HL1484</b>	\$1,706.00

**ACCESSORY & ATTACHMENT SELECTIONS – HL800**

DESCRIPTION	CODE	PRICE
<b>80 QT. ACCESSORIES &amp; ATTACHMENTS</b>		
80 qt. bowl scraper	<b>SCRAPER-HL80</b>	\$2,141.00
80 qt. bowl extension ring (Stainless Steel)	<b>EXTEND-SST80G</b>	\$1,488.00
80 qt. splash cover (Lexan)	<b>SPLASH-LEX080</b>	\$1,233.00
80 qt. bowl truck – (bowl truck recommended when total weight of bowl & contents exceed 80 lbs.)	<b>TRUCK-HL1486</b>	\$1,189.00
<b>Note:</b> Truck ships with multiple legs which enable it to be used with 60 qt., 80 qt. and 140 qt. machines		
Ingredient chute	<b>CHUTE-LMV</b>	\$215.00
<b>60 Qt. ACCESSORIES &amp; ATTACHMENTS</b>		
60 qt. bowl scraper	<b>SCRAPER-HL60</b>	\$1,738.00
60 qt. bowl extension ring (Stainless Steel)	<b>EXTEND-SST60G</b>	\$1,224.00
60 qt. splash cover (Lexan)	<b>SPLASH-LEX060</b>	\$842.00
80 to 60/40 qt. bowl truck adapter (to be used with 60 & 40 qt. bowls)	<b>TRKADPT-HL8640</b>	\$661.00
<b>40 QT. ACCESSORIES &amp; ATTACHMENTS</b>		
40 qt. bowl scraper	<b>SCRAPER-HL640</b>	\$1,543.00
40 qt. splash cover (Lexan)	<b>SPLASH-LEX040</b>	\$870.00
80 to 60/40 qt. bowl truck adapter (to be used with 60 & 40 qt. bowls)	<b>TRKADPT-HL8640</b>	\$661.00

STANDARD FEATURES

**PERFORMANCE**

Featuring the PLUS System:

- + **VFD Advantage Variable Frequency Drive** all gear transmission. Giving the power needed to consistently mix batch after batch.
- + Maximum-Capacity overheat protection.

- + Reinforced planetary shaft system
- Standard Performance Features:**
- 3 HP Motor Output with three fixed speeds plus soft start and stir speed

**SANITATION & CLEANING**

- Stainless steel removable bowl guard
- Open Base
- Electrostatic Powder Coat Paint finish
- Soft Start

**EASE OF USE**

- **SmartTimer™** with last batch recall
- **Swing-out-bowl** with single point bowl installation
- #12 taper attachment hub
- Easy-To-Reach Controls
- **Shift-on-the-Fly™** Controls

**OPERATOR ASSURANCE**

- **FastStop** Brings all moving parts to a complete stop in less than three seconds.

CONTACT YOUR HOBART CUSTOMER CARE REPRESENTATIVE FOR PRICING AND AVAILABILITY OF OTHER CONFIGURATIONS

**PRE-CONFIGURED**

DESCRIPTION	MODEL	PRICE
<b>140 Qt. MIXERS</b>		
HL1400 Mixer in 200-240/50/60/3 voltage with 140 qt. stainless steel bowl, 140 qt. "B" beater, 140 qt. "ED" dough hook and 140 qt. bowl truck.	<b>HL1400-1STD</b>	<b>\$71,921.00</b>

**ACCESSORIES**

For accessories and attachments refer to **pages 60**



**HL1400 Mixer**



**Bowl**  
(Stainless Steel)



**"ED"**  
Dough Hook



**"B"**  
Flat Beater



**"C"**  
Wing Whip



**"D"**  
Wire Whip



**"P"**  
Pastry Knife



**"I"**  
Heavy Duty  
Wire Whip

**BOWL & QUICK RELEASE™ AGITATOR SELECTIONS – HL1400**

DESCRIPTION	CODE	PRICE
<b>140 Qt. BOWL AND AGITATORS</b>		
140 qt. bowl (Stainless Steel)	<b>BOWL-HL140</b>	\$8,175.00
140 qt. "B" beater (Aluminum)	<b>BBEATER-HL140</b>	\$922.00
140 qt. "D" wire whip (Stainless Steel)	<b>DWHIP-HL140</b>	\$1,572.00
140 qt. "ED" dough hook (Aluminum)	<b>EDDOUGH-HL140</b>	\$1,960.00
140 qt. "C" wing whip (Tinned)	<b>CWHIP-HL140</b>	\$3,037.00
140 qt. "P" pastry knife (Tinned)	<b>PPASTRY-HL140</b>	\$2,751.00
140 qt. "I" heavy duty wire whip (Stainless Steel)	<b>IWIRE-HL140</b>	\$3,154.00
<b>80 Qt. BOWL AND AGITATORS</b>		
80 qt. bowl (Stainless Steel)	<b>BOWL-HL80</b>	\$4,997.00
80 qt. "B" beater (Aluminum)	<b>BBEATER-HL80</b>	\$670.00
80 qt. "D" wire whip (Stainless Steel)	<b>DWHIP-HL80</b>	\$883.00
80 qt. "ED" dough hook (Aluminum)	<b>EDDOUGH-HL80</b>	\$1,409.00
80 qt. "C" wing whip (Tinned)	<b>CWHIP-HL80</b>	\$2,102.00
80 qt. "P" pastry knife (Tinned)	<b>PPASTRY-HL80</b>	\$1,768.00
80 qt. "I" heavy duty wire whip (Stainless Steel)	<b>IWIRE-HL80</b>	\$2,470.00
<b>60 Qt. BOWL AND AGITATORS</b>		
60 qt. bowl (Stainless Steel)	<b>BOWL-HL1486</b>	\$3,850.00
60 qt. "B" beater (Aluminum)	<b>BBEATER-HL1486</b>	\$560.00
60 qt. "D" wire whip (Stainless Steel)	<b>DWHIP-HL1486</b>	\$849.00
60 qt. "ED" dough hook (Aluminum)	<b>EDDOUGH-HL1486</b>	\$802.00
60 qt. "I" heavy duty wire whip (Stainless Steel)	<b>IWIRE-HL1486</b>	\$1,768.00
<b>40 QT. BOWL AND AGITATORS</b>		
40 qt. bowl (Stainless Steel)	<b>BOWL-HL1484</b>	\$3,782.00
40 qt. "B" beater (Aluminum)	<b>BBEATER-HL1484</b>	\$470.00
40 qt. "D" wire whip (Stainless Steel)	<b>DWHIP-HL1484</b>	\$725.00
40 qt. "ED" dough hook (Aluminum)	<b>EDDOUGH-HL1484</b>	\$551.00
40 qt. "I" heavy duty wire whip (Stainless Steel)	<b>IWIRE-HL1484</b>	\$1,706.00

**ACCESSORY & ATTACHMENT SELECTIONS – HL1400**

DESCRIPTION	CODE	PRICE
<b>140 QT. ACCESSORIES &amp; ATTACHMENTS</b>		
140 qt. bowl scraper	<b>SCRAPER-HL140</b>	\$2,152.00
140 qt. splash cover (Lexan)	<b>SPLASH-LEX140</b>	\$1,872.00
140 qt. bowl truck	<b>TRUCK-HL1486</b>	\$1,189.00
<b>Note:</b> Truck ships with multiple legs which enable it to be used with 60 qt., 80 qt. and 140 qt. machines		
Ingredient chute	<b>CHUTE-LMV</b>	\$215.00
<b>80 Qt. ACCESSORIES &amp; ATTACHMENTS</b>		
80 qt. bowl scraper	<b>SCRAPER-HL80</b>	\$2,141.00
80 qt. bowl extension ring (Stainless Steel)	<b>EXTEND-SST80G</b>	\$1,488.00
80 qt. splash cover (Lexan)	<b>SPLASH-LEX080</b>	\$1,233.00
80 to 60/40 qt. bowl truck adapter (to be used with 80 qt. bowls)	<b>TRKADPT-HL8640</b>	\$661.00
<b>60 Qt. ACCESSORIES &amp; ATTACHMENTS</b>		
60 qt. bowl scraper	<b>SCRAPER-HL60</b>	\$1,738.00
60 qt. bowl extension ring (Stainless Steel)	<b>EXTEND-SST60G</b>	\$1,224.00
60 qt. splash cover (Lexan)	<b>SPLASH-LEX060</b>	\$842.00
140 to 60/40 qt. bowl truck adapter (to be used with 60 & 40 qt. bowls)	<b>TRKADPT-HL1464</b>	\$626.00
<b>40 Qt. ACCESSORIES &amp; ATTACHMENTS</b>		
40 qt. bowl scraper	<b>SCRAPER-HL640</b>	\$1,543.00
40 qt. splash cover (Lexan)	<b>SPLASH-LEX040</b>	\$870.00
140 to 60/40 qt. bowl truck adapter (to be used with 60 & 40 qt. bowls)	<b>TRKADPT-HL1464</b>	\$626.00



**Bowl Ext. Ring**



**Splash Cover**  
(LEXAN)



**Primary & Secondary  
Bowl Scrapers**



**Bowl Truck**

# HEAVY DUTY HSL130 (130 LB.) HSL180 (180 LB.), HSL220 (220 LB.), HSL300 (300 LB.), & HSU440 (440 LB.)

STANDARD FEATURES

- Two (2) Heavy Duty Motors, one for the bowl and one for the dough hook
- Manual & Automatic Control Functions
- Two (2) 20 minute programmable timers
- Bowl Reverse
- Bowl Jog Control
- Two (2) fixed speeds
- Heavy Duty Stainless Steel Breaker Bar
- Stainless Steel Bowl Guard
- Heavy Duty Stainless Steel spiral dough hook
- Mounted on casters for easy mobility

CONTACT YOUR HOBART CUSTOMER CARE REPRESENTATIVE FOR PRICING AND AVAILABILITY OF OTHER CONFIGURATIONS

PRE-CONFIGURED



**HSL130  
Spiral Mixer**



**HSL220  
Spiral Mixer**



**HSL180  
Spiral Mixer**



**HSU440  
Spiral Mixer**

DESCRIPTION	MODEL	PRICE
HSL130 Spiral Mixer in 208/60/3 voltage with stainless steel bowl, stainless steel spiral dough hook and stainless steel breaker bar	<b>HSL130-1</b>	\$22,783.00
HSL180 Spiral Mixer in 208/60/3 voltage with stainless steel bowl, stainless steel spiral dough hook and stainless steel breaker bar	<b>HSL180-1</b>	\$43,839.00
HSL220 Spiral Mixer in 208/60/3 voltage with stainless steel bowl, stainless steel spiral dough hook and stainless steel breaker bar	<b>HSL220-1</b>	\$51,713.00
HSL300 Spiral Mixer in 208/60/3 voltage with stainless steel bowl, stainless steel spiral dough hook and stainless steel breaker bar	<b>HSL300-1</b>	\$56,534.00
HSU440 Spiral Mixer in 208/60/3 voltage with stainless steel bowl, stainless steel spiral dough hook and stainless steel breaker bar	<b>HSU440-1</b>	\$63,889.00

STANDARD FEATURES

**PERFORMANCE**

- 208-240/60/3
- Gear transmission
- 88 lbs. per/minute production capability
- Single-speed 1 H.P. motor
- Two stationary front legs and two rear legs with casters

**SANITATION & CLEANING**

- Stainless steel housing, hopper, and accessories

**EASE OF USE**

- High quality stainless steel cutting plates
- Full hopper size
- 6' power cord

**OPERATOR ASSURANCE**

- Triple interlock system
- No-volt Release

CONTACT YOUR HOBART CUSTOMER CARE REPRESENTATIVE FOR PRICING AND AVAILABILITY OF OTHER CONFIGURATIONS

**SIZING INFORMATION CHART**

DESCRIPTION	FP300i
<b>Lbs. per/minute Production capability*</b>	88
<b>Hopper Size</b>	Full
<b>Motor</b>	7.5 amp 1 H.P.

\* Capacities are estimates, actual production is dependent on type of product being processed.

**PRE-CONFIGURED**

DESCRIPTION	MODEL	PRICE
<b>MANUAL FEED - OPTION 1 (STANDARD UNIT)</b>		
Food Processor in 208-240/50/60/3 (Base Unit including motor, lower housing, stacking cylinder, & manual push feed handle)	<b>FP300i-1</b>	\$15,345.00
<b>TUBE FEED - OPTION 2</b>		
Food Processor in 208-240/50/60/3 (Base Unit including motor, lower housing, stacking cylinder, & manual push feed handle)	<b>FP300i-1</b>	\$15,345.00
Tubular feeder four tube sizes plus two pushers for various round products	<b>300iTB-FEED</b>	\$3,087.00
<b>BULK FEED HOPPER ASSY - OPTION 3</b>		
Food Processor in 208-240/60/3 (Base Unit including motor, lower housing, & locking handle)	<b>FP300i-1</b>	\$15,345.00
Bulk feed hopper and cylinder (complete assy)	<b>300iFD-HOPPER</b>	\$6,167.00

**ACCESSORIES**

DESCRIPTION	CODE	PRICE
Wall rack (stores 3 plates)	<b>WALL-RACK</b>	\$122.00
Product Cart, 3 position adjustable tray height, two lockable casters, includes one PLASTIC-PAN.	<b>PRODUCT-CART</b>	\$2,757.00
Product catch pan, 12x20x8 SST, for use with TABLE-FP or PRODUCT-CART accessories	<b>SST-PAN</b>	\$480.00
Product catch pan, 12x20x8 clear plastic, for use with TABLE-FP or PRODUCT-CART accessories	<b>PLASTIC-PAN</b>	\$143.00

For Plates and Plate Packages see **pages 64**



**FP300i-1**  
with Manual Handle



**FP300i-1**  
with Tube Feed



**FP300i-1**  
with Bulk Feed  
Hopper Assembly

**WALL-RACK**



**PRODUCT-CART**

STANDARD FEATURES

**PERFORMANCE**

- 208-240/60/3
- Gear transmission
- 132 lbs. per/minute production capability
- Two-speed 2 H.P. motor
- Two stationary front legs and two rear legs with casters

**SANITATION & CLEANING**

- Stainless steel housing, hopper, and accessories

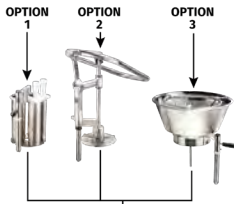
**EASE OF USE**

- High quality stainless steel cutting plates
- Full hopper size
- 6' power cord

**OPERATOR ASSURANCE**

- Triple interlock system
- No-volt Release

CONTACT YOUR HOBART CUSTOMER CARE REPRESENTATIVE FOR PRICING AND AVAILABILITY OF OTHER CONFIGURATIONS



**WALL-RACK**



**SIZING INFORMATION CHART**

DESCRIPTION	FP400i
<b>Lbs. per/minute Production capability*</b>	132
<b>Hopper Size</b>	Full
<b>Motor</b>	7 amp 2 H.P.

\* Capacities are estimates, actual production is dependent on type of product being processed.

**PRE-CONFIGURED**

DESCRIPTION	MODEL	PRICE
<b>TUBE FEED - OPTION 1 (REQUIRES BASE UNIT, TUBULAR FEEDER, AND ONE CYLINDER SELECTION)</b>		
Base Unit Only Food Processor in 208-240/60/3 (Base unit only, including motor, lower housing, & locking handle)	<b>FP400i-1</b>	\$22,339.00
Tubular feeder four tube sizes plus two pushers for various round products.	<b>400iTB-FEED</b>	\$4,277.00
Manual/tubular cylinder – contains 3 sharp knives for cutting items like cabbage.	<b>400iPFD-CYL</b>	\$5,436.00
Manual/tubular cylinder – contains one internal wall for manually orienting/stacking products.	<b>400iSTK-CYL</b>	\$5,436.00
<b>MANUAL HANDLE - OPTION 2 (REQUIRES BASE UNIT, HANDLE, AND ONE CYLINDER SELECTION)</b>		
Base Unit Only Food Processor in 208-240/60/3 (Base Unit including motor, lower housing, & locking handle)	<b>FP400i-1</b>	\$22,339.00
Manual push feed assembly (must order with 400iPFD-CYL or 400iSTK-CYL)	<b>400iMNL-HANDLE</b>	\$3,527.00
Manual/tubular cylinder – contains 3 sharp knives for cutting items like cabbage.	<b>400iPFD-CYL</b>	\$5,436.00
Manual/tubular cylinder – contains one internal wall for manually orienting/stacking products.	<b>400iSTK-CYL</b>	\$5,436.00
<b>FEED HOPPER ASSY - OPTION 3 (REQUIRES BASE UNIT AND BULK FEED HOPPER)</b>		
Base Unit Only Food Processor in 208-240/60/3 (Base Unit including motor, lower housing, & locking handle)	<b>FP400i-1</b>	\$22,339.00
Bulk feed hopper and cylinder (complete assy)	<b>400iFD-HOPPER</b>	\$7,742.00

**ACCESSORIES**

DESCRIPTION	CODE	PRICE
Wall rack (stores 3 plates)	<b>WALL-RACK</b>	\$122.00
Accessory cart stores removable items for transport, storage and cleaning	<b>ACCESS-CART</b>	\$4,898.00
Product Cart, 3 position adjustable tray height, two lockable casters, includes one PLASTIC-PAN.	<b>PRODUCT-CART</b>	\$2,757.00
Product catch pan, 12x20x8 SST, for use with TABLE-FP or PRODUCT-CART accessories	<b>SST-PAN</b>	\$480.00
Product catch pan, 12x20x8 clear plastic, for use with TABLE-FP or PRODUCT-CART accessories	<b>PLASTIC-PAN</b>	\$143.00
Dishwasher safe cleaning tray, for use with FP400i	<b>400i-TRAYDC</b>	\$1,042.00

For Plates and Plate Packages see **pages 64**



Slicing Plate



Fine Slicing Plate



Grater Plate



Shredder Plate

**PLATE PACKAGES**

DESCRIPTION	CODE	PRICE
<b>3 plate packs consisting of:</b> (1) 1/16" Slicing Plate (3SLICE-1/16-SS); (1) 5/32" Slicing Plate (3SLICE-5/32-SS); (1) 5/16" Shredder Plate (3SHRED-5/16-SS); (1) Wall Rack (WALL-RACK)	<b>3PLATE-3PACK-SS</b>	\$2,868.00

**PLATES**

DESCRIPTION	CODE	PRICE
<b>SLICING PLATES</b>		
1/32" Slicing Plate (Stainless Steel)	3SLICE-1/32-SS	\$935.00
1/16" Slicing Plate (Stainless Steel)	3SLICE-1/16-SS	\$935.00
1/8" Slicing Plate (Stainless Steel)	3SLICE-1/8-SS	\$935.00
5/32" Slicing Plate (Stainless Steel)	3SLICE-5/32-SS	\$935.00
5/32" Crimping Slicing Plate (Stainless Steel)	3SLICE-5/32CR-SS	\$935.00
7/32" Slicing Plate (Stainless Steel)	3SLICE-7/32-SS	\$935.00
5/16" Slicing Plate (Stainless Steel)	3SLICE-5/16-SS	\$935.00
3/8" Slicing Plate (Stainless Steel)	3SLICE-3/8-SS	\$935.00
9/16" Fine Slicing Plate (Aluminum Plate w/Stainless Steel Knife)	3SLICE-9/16AL	\$986.00
<b>SOFT SLICING PLATES (FOR MORE DELICATE FRUITS AND VEGETABLES)</b>		
5/16" Soft Slicing Plate	35SFSLC-5/16	\$1,036.00
3/8" Soft Slicing Plate	35SFSLC-3/8	\$1,036.00
1/2" Soft Slicing Plate	35SFSLC-1/2	\$1,036.00
5/8" Soft Slicing Plate	35SFSLC-5/8	\$1,036.00
<b>JULIENNE PLATES</b>		
5/64" Julienne Plate (Stainless Steel)	3JUL-5/64-SS	\$1,146.00
5/32" Julienne Plate (Stainless Steel)	3JUL-5/32-SS	\$1,146.00
7/32" Julienne Plate (Stainless Steel)	3JUL-7/32-SS	\$1,146.00
3/8" Julienne Plate (Stainless Steel)	3JUL-3/8-SS	\$1,146.00
<b>GRATER PLATE</b>		
Grater Plate (Stainless Steel)	3GRATE-FINE-SS	\$1,503.00
Hard Cheese Grater Plate (Stainless Steel)	3GRATE-CHEESE-SS	\$988.00
<b>SHREDDER PLATES</b>		
1/16" Shredder Plate (Stainless Steel)	3SHRED-1/16-SS	\$988.00
5/64" Shredder Plate (Stainless Steel)	3SHRED-5/64-SS	\$988.00
1/8" Shredder Plate (Stainless Steel)	3SHRED-1/8-SS	\$988.00
5/32" Shredder Plate (Stainless Steel)	3SHRED-5/32-SS	\$988.00
7/32" Shredder Plate (Stainless Steel)	3SHRED-7/32-SS	\$988.00
5/16" Shredder Plate (Stainless Steel)	3SHRED-5/16-SS	\$988.00
3/8" Shredder Plate (Stainless Steel)	3SHRED-3/8-SS	\$1,036.00
<b>DICER PLATES (MUST INCLUDE A SLICING PLATE – SELECT FROM ABOVE)</b>		
7/32" Dicer Plate (stainless steel) (use with 3 MM – 6 MM slicer)	S35DICE-7/32	\$1,715.00
5/32" Dicer Plate (stainless steel) (use with 3 MM – 6 MM slicer)	S35DICE-9/32	\$1,715.00
3/8" Dicer Plate (stainless steel) (use with 3 MM – 10 MM slicer)	S35DICE-3/8	\$1,715.00
1/2" Dicer Plate (stainless steel) (use with 3 MM – 10 MM slicer)	S35DICE-1/2	\$1,715.00
1/2" Low Dicer Plate (stainless steel) (use with 12 MM soft slicer)	S35DICE-1/2LOW	\$1,715.00
5/8" Dicer Plate (stainless steel) (use with 3 MM – 10 MM slicer)	S35DICE-5/8	\$1,715.00
5/8" Low Dicer Plate (stainless steel) (use with 12 MM – 15 MM slicer or 14MM fine slicer)	S35DICE-5/8LOW	\$1,715.00
3/4" Dicer Plate (stainless steel) (use with 3 MM – 10 MM slicer)	S35DICE-3/4	\$1,715.00
3/4" Low Dicer Plate (stainless steel) (use with 14 MM fine slicer)	S35DICE-3/4LOW	\$1,715.00
1" Dicer Plate (stainless steel) (use with 3 MM – 6 MM slicer, 8 MM – 10 MM soft slicer)	S35DICE-1	\$1,732.00
1" Low Dicer Plate (stainless steel) (use with 14 MM fine slicer)	S35DICE-1LOW	\$1,715.00
<b>FRENCH FRY PLATE</b>		
3/8" French Fry Plate (use with 10 MM slicer)	S3FRY-3/8	\$1,715.00



## STANDARD FEATURES



## PERFORMANCE

- 5 H.P. motor
- Stainless steel mixing baffle with pour-through center shaft
- 2 blade cut/mix knife
- Knead/mix attachment



## SANITATION &amp; CLEANING

- 45-quart capacity stainless steel bowl with pouring lip
- Durable steel base with powder coated finish
- Counterbalanced clear Lexan bowl cover with stainless steel support bar
- Polypropylene strainer basket



## EASE OF USE

- Magnetically operated start/stop push button switches
- 5-minute timer with "Hold" & "Jog" settings
- Bowl tilt lever
- 6' power cable, plug and receptacle



## OPERATOR ASSURANCE

- Electromechanical interlocks

CONTACT YOUR HOBART CUSTOMER CARE REPRESENTATIVE FOR PRICING AND AVAILABILITY OF OTHER CONFIGURATIONS



**HCM450**  
Cutter Mixer

## PRE-CONFIGURED

DESCRIPTION	MODEL	PRICE
Cutter mixer in 200/60/3	<b>HCM450-61</b>	\$31,071.00
Cutter mixer in 230/60/3	<b>HCM450-62</b>	\$33,525.00
Cutter mixer in 460/60/3	<b>HCM450-3</b>	\$33,525.00

## ACCESSORIES

DESCRIPTION	CODE	PRICE
Casters – (set of two)	<b>CASTER-SETHCM</b>	\$479.00

STANDARD FEATURES

- ¾ H.P. motor (model 6430)
- 1 H.P. motor (model 6460)
- Peels from 30 to 60 pounds of potatoes in three minutes
- V-belt direct speed drive
- For any round shaped hard rooted vegetable
- Stainless steel construction
- Removable Lexan liner
- Silicon carbide abrasive disc easily removes for cleaning
- Synchronous 5 minute timer (single phase only)
- Heavy duty hopper cover

CONTACT YOUR HOBART CUSTOMER CARE REPRESENTATIVE FOR PRICING AND AVAILABILITY OF OTHER CONFIGURATIONS

**PRE-CONFIGURED**



**6430 Peeler**



**6460 Peeler**

DESCRIPTION	MODEL	PRICE
<b>6430 PEELERS</b>		
115/60/1 with 5 minute timer	<b>6430-1</b>	\$14,696.00
200-230/60/1 with 5 minute timer	<b>6430-3</b>	\$14,696.00
<b>6430 PEELER BASE (OPTIONAL)</b>		
Cabinet base & peel trap - stainless steel strainer	<b>6430-CBTSST</b>	\$3,965.00
<b>6460 PEELERS</b>		
115/60/1 with 5 minute timer	<b>6460-1</b>	\$15,643.00
200-230/60/1 with 5 minute timer	<b>6460-3</b>	\$15,790.00
<b>6460 PEELER BASE (OPTIONAL)</b>		
Cabinet base & peel trap - stainless steel strainer	<b>6460-CBTSST</b>	\$3,950.00

**ACCESSORIES**

DESCRIPTION	CODE	PRICE
Equipment stand with 1 shelf, 27"W x 32"D x 31 7/8"T	<b>CUTTER-TABLE3</b>	\$2,086.00
Equipment stand with 2 shelves, 27"W x 32"D x 31 7/8"T	<b>CUTTER-TABLE4</b>	\$2,710.00

STANDARD FEATURES

- 3 H.P. water-resistant motor
- Center-crown, dual-flange pulleys
- Open-frame, stainless steel construction, glass beaded finish
- Stainless steel column, glass beaded finish
- Durable heavy gauge construction
  - 6 stainless steel roller bearings with tri-rail carriage
- Direct gear drive transmission
- Split rear table
- Pivoted automatic tension
- Adjustable legs

CONTACT YOUR HOBART CUSTOMER CARE REPRESENTATIVE FOR PRICING AND AVAILABILITY OF OTHER CONFIGURATIONS



**6614  
Meat Saw**



**6614-1IP  
Meat Saw**



**6801  
Meat Saw**



**6801-18IP  
Meat Saw**

**PRE-CONFIGURED**

DESCRIPTION	MODEL	PRICE
Meat saw in 200-230/60/3	<b>6614-1</b>	\$21,851.00
Meat saw in 200-230/60/3 with integrated pusher	<b>6614-1IP</b>	\$23,334.00
Meat saw in 200-230/60/3	<b>6801-18</b>	\$25,612.00
Meat saw in 200-230/60/3 with integrated pusher	<b>6801-18IP</b>	\$27,317.00

**ACCESSORIES**

DESCRIPTION	CODE	PRICE
Cord and plug (200-230/60/3 only) (Available for both 6614 & 6801)	<b>CORDPLG-K5700</b>	\$474.00
Bulk Blades Set for 6801 Meat Saws (25 Blades)	<b>BLKBLD-6801</b>	\$1,284.00
Bulk Blades Set for 6614 Meat Saws (25 Blades)	<b>BLKBLD-6614</b>	\$1,284.00
Sliding plate for securely holding meat on the carriage tray	<b>PUSHER-PLATE</b>	\$120.00

## STANDARD FEATURES


**PERFORMANCE**
■ **Capacity:**

- 60 to 65 pounds of fresh beef per minute, first cutting, through a 1/8" plate
- 45 to 50 pounds of fresh beef per minute, second cutting, through a 1/8" plate

- 5 H.P. motor
- 215 RPM transmission
- Magnetic starter
- Waterproof junction box


**SANITATION & CLEANING**

- Stainless steel finish

CONTACT YOUR HOBART CUSTOMER CARE REPRESENTATIVE FOR PRICING AND AVAILABILITY OF OTHER CONFIGURATIONS



**4146  
Grinder**

**PRE-CONFIGURED**

DESCRIPTION	MODEL	PRICE
230/60/3 - R-L Operation, Stainless Steel Finish (Must Choose Grinder End, Pan & Legset Below)	<b>4146-4</b>	\$18,311.00
200/60/3 - R-L Operation, Stainless Steel Finish (Must Choose Grinder End, Pan & Legset Below)	<b>4146-20</b>	\$17,776.00

**ACCESSORIES**

DESCRIPTION	CODE	PRICE
<b>Notes:</b> ① Grinder End Includes: No. 46 wide mouth grinding end; Adjusting Ring; SST Deflector; Worm; Feed Stomper; Wrench		
② Direction of operation is determined by flow of product (facing operator's side of machine) (Unit shown is R-L)		
③ Sizes shown are approximate 1/2" tolerances. 16" length is customary.		
<b>④ GRINDER END, STOMPER, KNIFE, AND 1/8", 3/16", 1/4", 3/8", 1/2" PLATES (SELECTION REQUIRED)</b>		
#46 Tinned grinder end	<b>46END-5PLT</b>	\$5,041.00
<b>⑤ FEED PAN (SELECT ONE - REQUIRED)</b>		
Tinned pan - right to left	<b>46PAN-TINR/H</b>	\$3,669.00
Stainless steel pan - right to left	<b>46PAN-SSSTR/H</b>	\$4,269.00
<b>⑥ LEG SET (EPOXY ENAMEL FINISH) (SELECT ONE - REQUIRED)</b>		
16" Grinder Leg	<b>GRNDLEG-16</b>	\$1,569.00
18" Grinder Leg	<b>GRNDLEG-18</b>	\$1,804.00
21" Grinder Leg	<b>GRNDLEG-21</b>	\$1,785.00

For Knives and Plates refer to **page 52**

## STANDARD FEATURES

- 7.5 H.P. grind motor, 1 H.P. mix motor
- Pneumatic foot control
- Exclusive wedge cylinder ensures full rate feeding for entire batch
- Easy access hopper interior and exterior surfaces for easy clean-up
- Counter balanced lid with interlock
- Depending on the type of product:
  - MG1532 Capacity 150 pounds
  - MG2032 Capacity 200 Pounds
- Knives and plates not included

**OPTIONS:**

- Side feed inlet is available for tandem machine operation

CONTACT YOUR HOBART CUSTOMER CARE REPRESENTATIVE FOR PRICING AND AVAILABILITY OF OTHER CONFIGURATIONS



**MG1532**  
Prime Mixer Grinder



**MG2032**  
Prime Mixer Grinder

## PRE-CONFIGURED

DESCRIPTION	MODEL	PRICE
208/60/3 – 7.5 H.P. Motor with Top Feed, Drain pan, Foot switch, Meat deflector, 2 Fixed, 2 Adjustable casters	<b>MG1532-1</b>	\$41,439.00
208/60/3 – 7.5 H.P. Motor with Top Feed, Drain pan, Foot switch, Meat deflector, 2 Fixed, 2 Adjustable casters	<b>MG2032-1</b>	\$55,966.00

## ACCESSORIES

DESCRIPTION	CODE	PRICE
Pneumatic foot switch	<b>FOOTSW</b>	\$1,025.00
Side board	<b>MXGD-SIDEBD</b>	\$494.00
X-Frame rolling stainless steel lug cart with 5" locking rubber casters	<b>MXGD-CART</b>	\$1,924.00
Split level table	<b>MXGD-TBLSL</b>	\$3,009.00
Adapter ring for 2 Prime Mixer Grinders in tandem	<b>MXGRING-32HD</b>	\$1,911.00

For Knives and Plates refer to **page 52**

STANDARD FEATURES

**PERFORMANCE**

- 5 H.P. grind motor, 1 H.P. mix motor
- Depending on the type of product:
  - 4246 Capacity 140 pounds (Knives and Plates not included)
- Exclusive wedge cylinder ensures full rate feeding for entire batch

**EASE OF USE**

- Hopper lid easily converts for right or left side loading

**OPERATOR ASSURANCE**

- Interlock on hopper lid

CONTACT YOUR HOBART CUSTOMER CARE REPRESENTATIVE FOR PRICING AND AVAILABILITY OF OTHER CONFIGURATIONS



**4246 Mixer Grinder**

**PRE-CONFIGURED**

DESCRIPTION	MODEL	PRICE
208/60/3 – 5 H.P. grind motor, top feed with cord & plug	<b>4246-2</b>	\$37,997.00

**ACCESSORIES**

DESCRIPTION	CODE	PRICE
Pneumatic foot switch	<b>FOOTSW</b>	\$1,025.00

**LEG AND CASTER SETS (SELECT ONE - REQUIRED)**

7 5/8" standard legs with casters	<b>MGLEG-CS7</b>	\$1,642.00
9 3/4" - 12 1/4" adjustable legs with casters	<b>MGLEG-AJC9</b>	\$1,892.00
12 3/8" - 17 3/8" adjustable legs with casters	<b>MGLEG-AJC12</b>	\$1,965.00

For Knives and Plates refer to **page 52**

STANDARD FEATURES

**PERFORMANCE**

- **Capacities:**
  - 35 to 40 pounds of fresh beef per minute, first cutting, through a 1/8" plate
  - 25 to 30 pounds of fresh beef per minute, second cutting, through a 1/8" plate
- 3 H.P. motor
- Oil bath transmission
- 151 rpm worm speed

**SANITATION & CLEANING**

- 14 gauge stainless steel pan

CONTACT YOUR HOBART CUSTOMER CARE REPRESENTATIVE FOR PRICING AND AVAILABILITY OF OTHER CONFIGURATIONS



**4732  
Meat Chopper**

**PRE-CONFIGURED**

DESCRIPTION	MODEL	PRICE
200/60/3 - Epoxy Enamel Finish with #32 tinned chopping end, stomper, #32 stainless feed pan, #32 StaySharp knife, and StaySharp plates (1/8", 3/16", 1/4", 3/8" & 1/2" plates included) switch w/o thermal overload (Must choose legset below)	<b>4732-18STD</b>	\$16,938.00
230/60/1 - Epoxy Enamel Finish with #32 tinned chopping end, stomper, #32 stainless feed pan, #32 StaySharp knife, and StaySharp plates (1/8", 3/16", 1/4", 3/8" & 1/2" plates included) switch w/o thermal overload (Must choose legset below)	<b>4732-35STD</b>	\$17,267.00
200/60/3 - Epoxy Enamel Finish with #32 tinned chopping end, stomper, #32 stainless feed pan, #32 StaySharp knife, and StaySharp plates (1/8", 3/16", 1/4", 3/8" & 1/2" plates included) switch w/o thermal overload (Must choose legset below)	<b>4732A-10STD</b>	\$18,467.00
200/60/3 - Stainless Steel Finish with #32 tinned chopping end, stomper, #32 stainless feed pan, #32 StaySharp knife, and StaySharp plates (1/8", 3/16", 1/4", 3/8" & 1/2" plates included) switch w/o thermal overload (Must choose legset below)	<b>4732A-18STD</b>	\$18,502.00

**ACCESSORIES**

DESCRIPTION	CODE	PRICE
<b>LEG SET (SELECT ONE - REQUIRED)</b>		
5 3/8" legs - stainless steel finish	<b>32LEG-5</b>	\$423.00
18" legs, chrome plated (only)	<b>32LEG-18</b>	\$1,158.00
21" legs, chrome plated (only)	<b>32LEG-21</b>	\$1,212.00
<b>TABLES</b>		
Equipment stand with 1 shelf, 27"W x 32"D x 31 7/8"T	<b>CUTTER-TABLE3</b>	\$2,086.00
Equipment stand with 2 shelves, 27"W x 32"D x 31 7/8"T	<b>CUTTER-TABLE4</b>	\$2,710.00

For Knives and Plates refer to **page 52**









STANDARD FEATURES

**SIMPLE TO OPERATE & MAINTAIN**

- + One-touch activation for standard wash, or press twice for extended wash cycle.
- + Angled control display.
- + Optional stand for height enhances operator comfort and productivity.
- + Easily monitor wash and rinse temperatures
- + Delime notification alerts the operator when it's time for this important preventative maintenance routine.

**SUSTAINABILITY**

- + Wash capacity of 24 racks/hour, with just .84 gallons of rinse water per rack.

**QUALITY & PERFORMANCE**

- + Soft start slowly builds wash pressure to protect fragile ware items.
- + The perfect size for tableware – the dishes you wash the most.
- + Low-profile, revolving upper and lower arms provide full rack coverage.

**OPERATOR ASSURANCE**

- + Ensures 180°F final rinse temperature. **Note:** CUH only.
- + Optional chemical sensing indicator senses and signals operators when it's time to replace chemical bottles. **Note:** chemical sanitizer sensing indicator is standard on CUL. Additional sensing indicators for detergent and rinse aid are ordered as an accessory.

CONTACT YOUR HOBART CUSTOMER CARE REPRESENTATIVE FOR PRICING AND AVAILABILITY OF OTHER CONFIGURATIONS



**CUH / CUL  
Undercounter  
Dishwasher**

**PRE-CONFIGURED**

DESCRIPTION	MODEL	PRICE
High Temp Sanitizing, 208-240/60/1	CUH-1	\$6,850.00
Chemical Sanitizing, 120/60/1	CUL-1	\$6,850.00

**ACCESSORIES**

DESCRIPTION	MODEL	PRICE
Stainless Steel Wash/Rinse Arm Assembly – includes (2), 1 set for top and 1 set for bottom	ARMSET-CUSST	\$431.00
Chemical Sensing Indicators – includes (2), detergent and rinse aid indicators	CHEMSENSORS-CU	\$215.00
Drain Water Tempering Kit	DWT-CUH	\$418.00
Leg Stand with Rack Storage	STAND-CU44CM	\$473.00
Power Cord Kit (CUH) NEMA 6-30, 208-240 Volt, 30-Amp, 1 PH	PWRCORD-30A240V1P	\$418.00
Power Cord Kit (CUL) NEMA 5-20P, 208-240 Volt, 30-Amp, 1 PH	PWRCORD-KIT-LXEC	\$285.00

STANDARD FEATURES

**SIMPLE TO OPERATE & MAINTAIN**

- + **Top-mounted digital display** – Simple to use and easy to see with normal and extended cycle options.
- + **Pumped drain** – Provides installation flexibility.
- + **3-phase single point connection standard** – Field convertible to single-phase (CDH model only).

**SUSTAINABILITY**

- + **4-sided door** – Retains heat and saves energy.
- + **Recirculating design** – Saves a significant amount of water overflow & dump machines.

**QUALITY & PERFORMANCE**

- + **Hot water sanitizing with a pumped rinse** – Eliminates issues relating to facility water pressure (CDH model only).
- + 51 racks per hour at .86 (CDL) and .73 (CDH) gal per rack
- + **18" pillarless opening** – is easy to load and can accommodate a single sheet pan.

**OPERATOR ASSURANCE**

- + **Chemical sanitizing with built-in chemical pumps** – gives flexibility for chemical provider (CDL model only).
- + Onboard Sense-A-Temp™ booster – Ensures 180°F final rinse temperature (CDH model only).

CONTACT YOUR HOBART CUSTOMER CARE REPRESENTATIVE FOR PRICING AND AVAILABILITY OF OTHER CONFIGURATIONS



CDH  
Door-Style Dishwasher



CDL  
Door-Style Dishwasher

PRE-CONFIGURED

DESCRIPTION	MODEL	PRICE
High Temp Sanitizing, 208-240/60/3	CDH-1	\$13,527.00
Chemical Sanitizing, 120/60/1	CDL-1	\$6,685.00

ACCESSORIES

DESCRIPTION	MODEL	PRICE
<b>Chemical pump for CDH:</b> Internal pump with indicator for detergent and rinse aid	CHEMPUMP-CDH	\$942.00
<b>Chemical Sensing Indicator:</b> For sanitizer (1 in kit)	CHEMSENSORS-CDL	\$135.00
<b>Splash shield and sheet pan adapter:</b> for corner installation	CORNER-INST-CD	\$563.00
<b>Flanged Feet:</b> Bolt down or weld down	FLNG-FT-CD	\$806.00
<b>Pressure Regulating Valve for CDH:</b> 3/4" for incoming pressure above 65psi	PRESREG-3/40BR@A	\$382.00
<b>Pressure Regulating Valve:</b> 3/4" brass pressure regulator (required for PSI>65 for CDH, and for PSI>25 for CDL)	PRESREG-3/40BR	\$382.00
<b>Pumped drain air gap kit</b>	PUMPDRN-AIRGAP	\$237.00
<b>Water Hammer Arrestor:</b> includes 3/4" regulator, gauge, shock arrestor and garden hose adapter	WTRHAMARREST-AM16	\$817.00
<b>Drain water tempering kit</b>	DWT-AM16	\$1,306.00

**STANDARD FEATURES**

- Accommodates two level racking accessory boosting throughput to 48 racks per hour
- Steam elimination and energy recovery
- User-friendly smart touchscreen controls with Wi-Fi connectivity and diagnostics with troubleshooting
- 2-stage wash filtration
- SmartConnect App displays machine status, temperature logs, error code reporting, and usage analysis
- Auto Delime Cycle with auto dispensing and booster assurance
- Revolving upper and lower anti-clogging wash arms
- Snap in interchangeable upper and lower rinse arms
- Exclusive NSF Pot and Pan rating on heavy cycle
- 17" door opening
- 2.9 gallon tank capacity
- 70°F-rise Sense-A-Temp™ booster heater
- Pumped rinse and pumped drain
- Temperature and chemical alerts (lockouts available)
- Auto clean cycle – washes down inside of machine at shutdown
- Chemical pumps with auto prime standard – detergent, rinse aid, delimer
- Flexible fill and drain hoses provided
- Electric tank heat
- Hot water sanitization
- Two dish racks

**Note:**

- FREE start up conducted on Advansys™ models by Hobart Service, within a 50 mile radius of service office

CONTACT YOUR HOBART CUSTOMER CARE REPRESENTATIVE FOR PRICING AND AVAILABILITY OF OTHER CONFIGURATIONS



**LXnR Advansys™ Undercounter Dishmachine**



**STAND-UC-17INCH**  
(Available as accessory)

**RACKS PER HOUR**

MODEL	LIGHT	NORMAL	HEAVY
LXnR (0.62 gallons of water per rack)	30	24	13

**PRE-CONFIGURED**

DESCRIPTION	MODEL	PRICE
Energy Recovery Hot Water Sanitizing Dishwasher – 120/208-240/60/1 (3w) with 70°F booster heater, detergent, rinse aid and delimer pumps	<b>LXnR-2</b>	\$13,164.00
Energy Recovery Hot Water Sanitizing Dishwasher – 120/208-240/60/1 (3w) with 70°F booster heater, detergent, rinse aid, delimer pumps, and second level rack	<b>LXnR-2L</b>	\$13,444.00

**ACCESSORIES**

DESCRIPTION	CODE	PRICE
Two level racking kit – rack support, 2nd level wire rack, and 2 silverware baskets	<b>TWOLEVELKIT-LX</b>	\$280.00
20" x 20" peg rack	<b>DISHRAK-PEG20</b>	\$128.00
20" x 20" combination rack	<b>DISHRAK-COM20</b>	\$131.00
Power cord kit for LXnH/LXnR models 208-240/60/3	<b>CORD-PWRKIT-30LX</b>	\$849.00
Power cord kit for LXnH/LXnR models 120/208-240(3w)/60/1	<b>CORD-PWRKIT-H3LX</b>	\$849.00
Power cord kit for LXnH/LXnR models 208-240(2w)/60/1 or 208-240/50/1	<b>CORD-PWRKIT-H2LX</b>	\$858.00
Power cord kit for LXnH/LXnR models 208-240/60/3	<b>CORD-PWRKIT-3PLX</b>	\$858.00
Power cord kit for LXnC/LXnPR 120V models only	<b>CORD-PWRKIT-CHLX</b>	\$285.00
6" leg extension	<b>BASE-UC-6INCH</b>	\$1,113.00
17" stainless steel stand	<b>STAND-UC-17INCH</b>	\$1,551.00
Internal casters	<b>STANDARD-CASTRLXN</b>	\$1,717.00
External casters	<b>EXTERN-CASTER-LXN</b>	\$316.00
Drain watering tempering kit for LXnR	<b>DWT-ADV-LXN</b>	\$511.00
Pumped drain air gap kit	<b>PUMPDRN-AIRGAP</b>	\$237.00
Water hammer kit (includes ¾" brass pressure regulator valve)	<b>WTRHAM-ARREST</b>	\$835.00
Door lock keeps door locked until LXnR condensing cycle is complete (field installed – contact Hobart Service for installation pricing)	<b>DOORLOCK-LXN</b>	\$435.00
Trim cover	<b>COVER-TRIM-LXN</b>	\$93.00
Splash reduction panel for top of machine & controls	<b>SPLASHGUARD-LXN</b>	\$244.00

STANDARD FEATURES

- Accommodates two level racking accessory boosting throughput to 48 racks per hour
- User-friendly smart touchscreen controls with Wi-Fi connectivity and diagnostics with troubleshooting
- 2-stage filtration
- SmartConnect App displays machine status, temperature logs, error code reporting, and usage analysis
- 17" door opening
- Delime cycle with notification
- Revolving upper and lower anti-clogging wash arms
- Revolving interchangeable upper and lower rinse arms
- 2.9 gallon tank capacity
- Pumped rinse and pumped drain
- Low temperature alerts (lockouts available)
- Chemical pumps with auto prime standard – detergent, rinse aid plus sanitizer for chemical machines
- Flexible fill and drain hoses provided
- Electric tank heat
- Auto clean cycle – washes down inside of mechanical shutdown
- High temperature sanitization or chemical sanitization
- Two dishracks
- LXnH: 32/15 racks per hour; LXnC: 34/15 racks per hour

CONTACT YOUR HOBART CUSTOMER CARE REPRESENTATIVE FOR PRICING AND AVAILABILITY OF OTHER CONFIGURATIONS



**LXnH & LXnC Undercounter Dishmachine**



**BASE-UC-6INCH**  
(available as accessory)



**STAND-UC-17INCH**  
(Available as accessory)

PRE-CONFIGURED

DESCRIPTION	MODEL	PRICE
High Temperature Sanitizing Dishwasher – 120/208-240/60/1 (3w) with 70°F booster heater, detergent and rinse aid pumps (.62 gallons of water per rack)	<b>LXnH-2</b>	\$12,254.00
High Temperature Sanitizing Dishwasher – 120/208-240/60/1 (3w) with 70°F booster heater, detergent, rinse aid pumps, and second level rack (.62 gallons of water per rack)	<b>LXnH-2L</b>	\$12,534.00
Chemical Sanitizing Dishwasher – 120/60/1 with detergent, rinse aid and sanitizer pumps (.62 gallons of water per rack)	<b>LXnC-3</b>	\$11,138.00

ACCESSORIES

DESCRIPTION	CODE	PRICE
Two level racking kit – rack support, 2nd level wire rack, and 2 silverware baskets	<b>TWOLEVELKIT-LX</b>	\$280.00
20" x 20" peg rack	<b>DISHRAK-PEG20</b>	\$128.00
20" x 20" combination rack	<b>DISHRAK-COM20</b>	\$131.00
Power cord kit for LXnH/LXnR models 208-240/60/3	<b>CORD-PWRKIT-30LX</b>	\$849.00
Power cord kit for LXnH/LXnR models 120/208-240(3w)/60/1	<b>CORD-PWRKIT-H3LX</b>	\$849.00
Power cord kit for LXnH/LXnR models 208-240(2w)/60/1 or 208-240/50/1	<b>CORD-PWRKIT-H2LX</b>	\$858.00
Power cord kit for LXnH/LXnR models 208-240/60/3	<b>CORD-PWRKIT-3PLX</b>	\$858.00
Power cord kit for LXnC/LXnPR 120V models only	<b>CORD-PWRKIT-CHLX</b>	\$285.00
6" leg extension	<b>BASE-UC-6INCH</b>	\$1,113.00
17" stainless steel stand	<b>STAND-UC-17INCH</b>	\$1,551.00
External casters	<b>EXTERN-CASTER-LXN</b>	\$316.00
Internal casters	<b>STANDARD-CASTRXN</b>	\$1,717.00
Drain watering tempering kit for LXnH	<b>DWT-BAS-LXN</b>	\$511.00
Pumped drain air gap kit	<b>PUMPDRN-AIRGAP</b>	\$237.00
¾" Brass pressure regulator valve	<b>PRESREG-3/40BR</b>	\$382.00
Water hammer kit (includes ¾" brass pressure regulator valve)	<b>WTRHAM-ARREST</b>	\$835.00
Trim cover	<b>COVER-TRIM-LXN</b>	\$93.00
Splash reduction panel for top of machine & controls	<b>SPLASHGUARD-LXN</b>	\$244.00

STANDARD FEATURES

- Steam Elimination and Energy Recovery (LXGnR model only)
  - PuriRinse Cycle (Potable water rinse to remove chemical residue) (LXGnPR model only)
  - User-friendly smart touchscreen controls with Wi-Fi connectivity and diagnostics with troubleshooting
  - Auto delime cycle with auto dispensing and booster assurance (LXGnR model only)
  - SmartConnect App displays machine status, temperature logs, error code reporting, and usage analysis
  - 2-stage filtration
  - Revolving upper and lower anti-clogging wash arms
  - Snap in interchangeable upper and lower rinse arms
  - 12" door opening
  - 2.9 gallon tank capacity
  - 70°F-rise Sense-A-Temp™ booster heater
  - Pumped rinse and pumped drain
  - Low temperature and chemical alerts (lockouts available)
  - Auto Clean cycle – washes down inside of machine at shutdown
  - Chemical pumps with auto prime standard – detergent, rinse aid, delimer plus sanitizer for chemical machines
  - Flexible fill and drain hoses provided
  - Electric tank heat
  - High temperature sanitization or chemical sanitization
  - One Wine Rack
- Note:**  
■ FREE start up conducted on Advansys™ models by Hobart Service, within a 50 mile radius of service office

CONTACT YOUR HOBART CUSTOMER CARE REPRESENTATIVE FOR PRICING AND AVAILABILITY OF OTHER CONFIGURATIONS



**LXGnR**  
(Short Legs)



**LXGnR-ADA**



**LXGnPR**  
(Short Legs)



**LXGnPR-ADA**

RACKS PER HOUR

MODEL	LIGHT	NORMAL
LXGnR (0.62 gallons of water per rack)	30	24
LXGnPR (1.14 gallons of water per rack)	38	29

PRE-CONFIGURED

DESCRIPTION	MODEL	PRICE
Energy Recovery Hot Water Sanitizing Glasswasher – 120/208-240/60/1 (3w) with 70°F booster heater, detergent, rinse aid and delimer pumps, 14" legs included	<b>LXGnR-1</b>	\$11,941.00
PuriRinse Chemical Sanitizing Glasswasher – 120/60/1 with detergent, rinse aid, sanitizer and delimer pumps, 14" legs included	<b>LXGnPR-1</b>	\$10,831.00
Energy Recovery Hot Water Sanitizing Glasswasher – 120/208-240/60/1 (3w) with 70°F booster heater, detergent, rinse aid and delimer pumps, 6" legs included	<b>LXGnR-2</b>	\$11,941.00
PuriRinse Chemical Sanitizing Glasswasher – 120/60/1 with detergent, rinse aid, sanitizer and delimer pumps, 6" legs included	<b>LXGnPR-2</b>	\$10,831.00
ADA Compliant Energy Recovery Hot Water Sanitizing Dishwasher - 120/208-240(3W)/60/1 with 70F booster heater, detergent, rinse aid and delimer pumps	<b>LXGnR-4 ADA</b>	\$13,135.00
ADA Compliant Energy Recovery Chemical Sanitizing Dishwasher - 120/60/1 with detergent, rinse aid and delimer pumps	<b>LXGnPR-3 ADA</b>	\$10,831.00

ACCESSORIES

DESCRIPTION	CODE	PRICE
Wine rack 19¾" w X 19¾" d X 4" h	<b>DISHRACK-GLASS</b>	\$127.00
Power cord kit for LXnH/LXnR models 208-240/60/3	<b>CORD-PWRKIT-30LX</b>	\$849.00
Power cord kit for LXnH/LXnR models 120/208-240(3w)/60/1	<b>CORD-PWRKIT-H3LX</b>	\$849.00
Power cord kit for LXnH/LXnR models 208-240(2w)/60/1 or 208-240/50/1	<b>CORD-PWRKIT-H2LX</b>	\$858.00
Power cord kit for LXnH/LXnR models 208-240/60/3	<b>CORD-PWRKIT-3PLX</b>	\$858.00
Power cord kit for LXnC/LXnPR 120V models only	<b>CORD-PWRKIT-CHLX</b>	\$285.00
6" stainless steel leg stand for LXGn (field convertible, replaces 14" legs)	<b>BASE-GLASS-6INCH</b>	\$1,033.00
14" stainless steel leg stand for LXGn (field convertible, replaces 6" legs)	<b>BASE-GLASS-14INCH</b>	\$1,189.00
External caster	<b>EXTERN-CASTER-LXN</b>	\$316.00
Internal casters	<b>STANDARD-CASTRLXN</b>	\$1,717.00
Drain watering tempering kit for LXGnR	<b>DWT-ADV-LXN</b>	\$511.00
Pumped drain air gap kit	<b>PUMPDRN-AIRGAP</b>	\$237.00
Water hammer kit (includes ¾" brass pressure regulator valve)	<b>WTRHAM-ARREST</b>	\$835.00
Door lock keeps door locked until LXnR condensing cycle is complete (field installed – contact Hobart Service for installation pricing)	<b>DOORLOCK-LXN</b>	\$435.00
Splash guard	<b>SPLASHGUARD-LXN</b>	\$244.00

# DOOR-STYLE — BASE AM16-BAS and AM16T-BAS

## STANDARD FEATURES

- Ventless system condenses steam and eliminates the need for a vent hood
- X shaped wash arms
- 70 degree rise Sense-A-Temp™ booster
- Available in standard height and tall
- Delime cycle with notification
- Auto clean cycle – washes down inside of machine at shutdown
- .67 gallons per rack pumped final rinse
- User-friendly smart touchscreen controls with WiFi connectivity and diagnostics with troubleshooting
- SmartConnect App displays machine status, temperature logs, error code reporting, and usage analysis
- Two stage filtration
- Pillarless opening
- 5-sided insulated hood (3-sided Tall) reduces heat loss to save energy and lower heat gain to the room
- Single point electrical connection standard, field convertible to dual point connection
- 3 phase standard, field convertible to single phase
- Temperature and chemical lockouts (with Hobart equipped chemical pumps)
- Pumped drain
- High temperature sanitization

CONTACT YOUR HOBART CUSTOMER CARE REPRESENTATIVE FOR PRICING AND AVAILABILITY OF OTHER CONFIGURATIONS

## PRE-CONFIGURED

DESCRIPTION	MODEL	PRICE
<b>AM16 BASE — STANDARD (Prices do not include racks.)</b>		
AM16 — 208-240/60/3 field convertible to single phase	<b>AM16-BAS-2</b>	\$23,354.00
AM16 — 480/60/3	<b>AM16-BAS-4</b>	\$24,772.00
AM16 — 220-240/50/3	<b>AM16-BAS-8</b>	\$25,000.00
AM16 — 380-415/50/3	<b>AM16-BAS-10</b>	\$25,012.00
<b>AM16T BASE — TALL (Prices do not include racks.)</b>		
AM16T Tall — 208-240/60/3 field convertible to single phase	<b>AM16T-BAS-2</b>	\$28,981.00
AM16T Tall — 480/60/3	<b>AM16T-BAS-4</b>	\$30,609.00
AM16T Tall — 220-240/50/3	<b>AM16T-BAS-8</b>	\$30,784.00
AM16T Tall — 380-415/50/3	<b>AM16T-BAS-10</b>	\$30,609.00

## ACCESSORIES

DESCRIPTION	CODE	PRICE
Peg rack	<b>DISHRAK-PEG20</b>	\$128.00
Combination rack	<b>DISHRAK-COM20</b>	\$131.00
Wine Rack, 19-3/4"W x 19-3/4"D x 4"H	<b>DISHRACK-GLASS</b>	\$127.00
Flanged Feet, Bolt Down – Set of 4	<b>FLNG-FT-AM16</b>	\$276.00
Flanged Feet, Weld Down – Set of 4	<b>WELDFT-AM16</b>	\$276.00
Prison Package Kit – includes security screws and lockable control panel cover	<b>PRISON-STD-AM16</b>	\$1,127.00
Marine Package Kit – Includes low final rinse temperature alarm, weld-down feet, and drain hose protector	<b>MARINE-PCG-AM16</b>	\$2,987.00
Drain water tempering (dual valve) kit with Pumped Drain Air Gap for VL-BAS and VL-Tall models	<b>DWT-AM16</b>	\$1,306.00
Splash Shield for Corner Installations – Includes splash panel and sheet pan adapter	<b>CORNER-INST-AM16</b>	\$547.00
Rapid Fill Kit Dual Valve – For faster filling	<b>RAPID-FILL2-AM16</b>	\$240.00
Water Hammer Arrestor – Assembly includes 3/4" brass pressure regulator, pressure gauge, shock arrestor and garden hose adapter	<b>WTRHAMARREST-AM16</b>	\$817.00
Pumped Drain Air Gap Kit	<b>PMP-DRAIN-AM16</b>	\$320.00
Drain Saddle Kit – recommended when leg will rest over a floor drain	<b>DRAIN-SADDLE</b>	\$201.00
Sink Saddle and 3" Leg Extension Kit – connects machine to sink	<b>SDDLE-3INLEG-AM16</b>	\$385.00
Sink Rail Kit – adjustable for attachment to 3-compartment sink.	<b>SINK-RAIL</b>	\$955.00
Fold Down Table – can be installed on front or side (opposite ASR)	<b>FOLD-TAB-LCK-AM16</b>	\$1,312.00
Screen Guard – cover to protect screen	<b>SCREEN-GUARD-AM16</b>	\$144.00
Hobart Chemical Pumps – standard height – Includes detergent and rinse-aid pumps, tubing, wiring, detergent connection port, pump housing and mounting bracket; with empty chemical notification or lockout; requires Power Supply on all BAS models	<b>CHEMPUMP-STD-AM16</b>	\$1,592.00
Hobart Chemical Pumps – tall height – Includes detergent and rinse-aid pumps, tubing, wiring, detergent connection port, pump housing and mounting bracket; with empty chemical notification or lockout; requires Power Supply on all BAS models	<b>CHEMPUMP-HTS-AM16</b>	\$1,592.00
Power Supply for Chemical Pumps and Door lock on base models	<b>POWERSUPPLY-AM16</b>	\$0.00
Door Lock Kit – does not allow operator to open door until cycle is complete; requires Power Supply on BAS models	<b>DOOR-LOCK-AM16</b>	\$1,482.00



AM16-BAS



AM16T-BAS



# DOOR-STYLE — BASE VENTLESS AM16VL-BAS and AM16VLT-BAS

## STANDARD FEATURES

- X shaped wash arms
- 70 degree rise Sense-A-Temp™ booster
- Available in standard height and tall
- Delime cycle with notification
- Auto Clean cycle – washes down inside of machine at shutdown
- .67 gallons per rack pumped final rinse
- User-friendly smart touchscreen controls with WiFi connectivity and diagnostics with troubleshooting
- SmartConnect App displays machine status, temperature logs, error code reporting, and usage analysis
- Two stage filtration
- Pillarless opening
- 5-sided insulated hood (3-sided Tall) reduces heat loss to save energy and lower heat gain to the room
- Single point electrical connection standard, field convertible to dual point connection
- 3 phase standard, field convertible to single phase
- Temperature and chemical lockouts (with Hobart equipped chemical pumps)
- Pumped drain
- High temperature sanitization

CONTACT YOUR HOBART CUSTOMER CARE REPRESENTATIVE FOR PRICING AND AVAILABILITY OF OTHER CONFIGURATIONS



AM16VL-BAS



AM16VLT-BAS

## PRE-CONFIGURED

DESCRIPTION	MODEL	PRICE
<b>AM16 BASE VENTLESS — STANDARD</b> (Prices do not include racks.)		
AM16 Ventless — 208-240/60/3 field convertible to single phase	<b>AM16VL-BAS-2</b>	\$30,965.00
AM16 Ventless — 480/60/3	<b>AM16VL-BAS-4</b>	\$32,782.00
<b>AM16 BASE VENTLESS — TALL</b> (Prices do not include racks.)		
AM16 Ventless Tall - 208-240/60/3 field convertible to single phase	<b>AM16VLT-BAS-2</b>	\$36,844.00
AM16 Ventless Tall - 480/60/3	<b>AM16VLT-BAS-4</b>	\$38,920.00

## ACCESSORIES

DESCRIPTION	CODE	PRICE
Peg rack	<b>DISHRAK-PEG20</b>	\$128.00
Combination rack	<b>DISHRAK-COM20</b>	\$131.00
Wine Rack, 19-3/4"W x 19-3/4"D x 4"H	<b>DISHRACK-GLASS</b>	\$127.00
Flanged Feet, Bolt Down — Set of 4	<b>FLNG-FT-AM16</b>	\$276.00
Flanged Feet, Weld Down — Set of 4	<b>WELDFT-AM16</b>	\$276.00
Prison Package Kit – includes security screws and lockable control panel cover	<b>PRISON-STD-AM16</b>	\$1,127.00
Marine Package Kit – Includes low final rinse temperature alarm, weld-down feet, and drain hose protector	<b>MARINE-PCG-AM16</b>	\$2,987.00
Drain water tempering (dual valve) kit with Pumped Drain Air Gap for VL-BAS and VL-BAS Tall models	<b>DWT2-AM16</b>	\$1,306.00
Splash Shield for Corner Installations – Includes splash panel and sheet pan adaptor	<b>CORNER-INST-AM16</b>	\$547.00
Rapid Fill Kit Dual Valve– For faster filling	<b>RAPID-FILL1-AM16</b>	\$240.00
Water Hammer Arrestor – Assembly includes 3/4" brass pressure regulator, pressure gauge, shock arrestor and garden hose adapter	<b>WTRHAMARREST-AM16</b>	\$817.00
Pumped Drain Air Gap Kit	<b>PMP-DRAIN-AM16</b>	\$320.00
Drain Saddle Kit – recommended when leg will rest over a floor drain	<b>DRAIN-SADDLE</b>	\$201.00
Sink Saddle and 3" Leg Extension Kit – connects machine to sink	<b>SDDLE-3INLEG-AM16</b>	\$385.00
Sink Rail Kit – adjustable for attachment to 3-compartment sink.	<b>SINK-RAIL</b>	\$955.00
Fold Down Table – can be installed on front or side (opposite ASR)	<b>FOLD-TAB-LCK-AM16</b>	\$1,312.00
Screen Guard – cover to protect screen	<b>SCREEN-GUARD-AM16</b>	\$144.00
Hobart Chemical Pumps – standard height – Includes detergent and rinse-aid pumps, tubing, wiring, detergent connection port, pump housing and mounting bracket; with empty chemical notification or lockout; requires Power Supply on all BAS models	<b>CHEMPUMP-STD-AM16</b>	\$1,592.00
Hobart Chemical Pumps – tall height – Includes detergent and rinse-aid pumps, tubing, wiring, detergent connection port, pump housing and mounting bracket; with empty chemical notification or lockout; requires Power Supply on all BAS models	<b>CHEMPUMP-HTS-AM16</b>	\$1,592.00
Power Supply for Chemical Pumps and Door lock on base models	<b>POWERSUPPLY-AM16</b>	\$0.00
Door Lock Kit – does not allow operator to open door until cycle is complete; requires Power Supply on BAS models	<b>DOOR-LOCK-AM16</b>	\$1,482.00

# DOOR-STYLE — AUTOMATIC SOIL REMOVAL AM16-ASR and AM16T-ASR

## STANDARD FEATURES

- Automatic soil removal (ASR)
- Ventless system condenses steam and eliminates the need for a vent hood
- X shaped wash arms
- 70 degree rise Sense-A-Temp™ booster
- Available in standard height and tall
- Auto delime with auto dispensing and booster assurance
- Auto Clean cycle – washes down inside of machine at shutdown
- .67 gallons per rack pumped final rinse
- 52 racks per hour – hot water sanitizing
- Pillarless opening
- 5-sided insulated hood (3-sided Tall)
- User-friendly smart touchscreen controls with WiFi connectivity and diagnostics with troubleshooting
- SmartConnect App displays machine status, temperature logs, error code reporting, and usage analysis
- Single point electrical connection standard, field convertible to dual point connection
- 3 phase standard, field convertible to single phase
- Temperature and chemical lock outs (with Hobart equipped chemical pumps)
- Pumped drain
- High temperature sanitization

CONTACT YOUR HOBART CUSTOMER CARE REPRESENTATIVE FOR PRICING AND AVAILABILITY OF OTHER CONFIGURATIONS



AM16VL-ASR



AM16VLT-ASR

## PRE-CONFIGURED

DESCRIPTION	MODEL	PRICE
<b>AM16 ASR — STANDARD</b> (Prices do not include racks.)		
AM16-ASR- 208-240/60/3 field convertible to single phase with Automatic Soil Removal	<b>AM16-ASR-2</b>	\$27,561.00
<b>AM16 ASR — TALL</b> (Prices do not include racks.)		
AM16-ASR Tall - 208-240/60/3 field convertible to single phase with Automatic Soil Removal	<b>AM16T-ASR-2</b>	\$33,472.00

## ACCESSORIES

DESCRIPTION	CODE	PRICE
Peg rack	<b>DISHRAK-PEG20</b>	\$128.00
Combination rack	<b>DISHRAK-COM20</b>	\$131.00
6 pan rack to hold sheet pans (Tall only)	<b>RACK-6PAN</b>	\$480.00
Flanged Feet, Bolt Down – Set of 4	<b>FLNG-FT-AM16</b>	\$276.00
Flanged Feet, Weld Down – Set of 4	<b>WELDFT-AM16</b>	\$276.00
Prison Package Kit – includes security screws and lockable control panel cover	<b>PRISON-STD-AM16</b>	\$1,127.00
Marine Package Kit – Includes low final rinse temperature alarm, weld-down feet, and drain hose protector	<b>MARINE-PCG-AM16</b>	\$2,987.00
Splash Shield for Corner Installations – Includes splash panel and sheet pan adapter	<b>CORNER-INST-AM16</b>	\$547.00
Rapid Fill Kit Dual Valve– For faster filling	<b>RAPID-FILL2-AM16</b>	\$240.00
Door lock kit – Does not allow operator to open door until cycle is finished.	<b>DOOR-LOCK-AM16</b>	\$1,482.00
Touch Screen Guard – cover to protect screen	<b>SCREEN-GUARD-AM16</b>	\$144.00
Water Hammer Arrestor – Assembly includes 3/4" brass pressure regulator, pressure gauge, shock arrestor and garden hose adapter	<b>WTRHAMARREST-AM16</b>	\$817.00
ASR Left Hand Conversion Kit Installation – to relocate the ASR from the right to left side of the unit. Must be installed by Hobart Service	<b>ASR-LEFT-AM16</b>	\$947.00
Drain Saddle Kit – recommended when leg will rest over a floor drain	<b>DRAIN-SADDLE</b>	\$201.00
Fold Down Table – can be installed on front or side (opposite ASR)	<b>FOLD-TAB-LCK-AM16</b>	\$1,312.00
Hobart Chemical Pumps – Includes detergent and rinse-aid pumps, tubing, wiring, detergent connection port, pump housing and mounting bracket; with empty chemical notification or lockout	<b>CHEMPUMP-STD-AM16</b>	\$1,592.00
Hobart Chemical Pumps Tall– Includes detergent and rinse-aid pumps, tubing, wiring, detergent connection port, pump housing and mounting bracket; with empty chemical notification or lockout	<b>CHEMPUMP-HTS-AM16</b>	\$1,592.00

**STANDARD FEATURES**

- Drain water energy recovery (DWER) recycles heat from drain water to save energy and reduce drain water temperature
- Automatic soil removal (ASR)
- Ventless system condenses steam and eliminates the need for a vent hood
- X shaped wash arms
- 70 degree rise Sense-A-Temp™ booster
- Available in standard height and tall
- Auto delime with auto dispensing and booster assurance
- Auto Clean cycle – washes down inside of machine at shutdown
- .67 gallons per rack pumped final rinse
- 40 racks (AM16-ADV) or 36 racks (AM16T-ADV) per hour – hot water sanitizing
- Pillarless opening
- 5-sided insulated hood (3-sided Tall) reduces heat loss to save energy and lower heat gain to the room
- User-friendly smart touchscreen controls with wifi connectivity and diagnostics with troubleshooting
- SmartConnect App displays machine status, temperature logs, error code reporting, and usage analysis
- Single point electrical connection standard, field convertible to dual point connection
- 3 phase standard, field convertible to single phase
- Temperature and chemical lock outs (with Hobart equipped chemical pumps)
- Pumped drain
- Door lock
- High temperature sanitization

CONTACT YOUR HOBART CUSTOMER CARE REPRESENTATIVE FOR PRICING AND AVAILABILITY OF OTHER CONFIGURATIONS

**PRE-CONFIGURED**

DESCRIPTION	MODEL	PRICE
<b>AM16 ADVANSYS™ — STANDARD</b> (Prices do not include racks.)		
AM16-Advansys - 208-240/60/3 field convertible to single phase with Automatic Soil Removal & Drain Water Energy Recovery	<b>AM16VL-ADV-2</b>	\$33,825.00
<b>AM16 ADVANSYS™ — TALL</b> (Prices do not include racks.)		
AM16-Advansys Tall - 208-240/60/3 field convertible to single phase with Automatic Soil Removal & Drain Water Energy Recovery	<b>AM16VLT-ADV-2</b>	\$39,887.00

**ACCESSORIES**

DESCRIPTION	CODE	PRICE
Peg rack	<b>DISHRAK-PEG20</b>	\$128.00
Combination rack	<b>DISHRAK-COM20</b>	\$131.00
Wine Rack, 19-3/4"W x 19-3/4"D x 4"H	<b>DISHRACK-GLASS</b>	\$127.00
6 pan rack to hold sheet pans (Tall only)	<b>RACK-6PAN</b>	\$480.00
Flanged Feet, Bolt Down – Set of 4	<b>FLNG-FT-AM16</b>	\$276.00
Flanged Feet, Weld Down – Set of 4	<b>WELDFT-AM16</b>	\$276.00
Prison Package Kit – includes security screws and lockable control panel cover	<b>PRISON-STD-AM16</b>	\$1,127.00
Marine Package Kit – Includes low final rinse temperature alarm, weld-down feet, and drain hose protector	<b>MARINE-PCG-AM16</b>	\$2,987.00
Splash Shield for Corner Installations – Includes splash panel and sheet pan adapter	<b>CORNER-INST-AM16</b>	\$547.00
Rapid Fill Kit Single Valve – For faster filling, requires separate hot water connection	<b>RAPID-FILL1-AM16</b>	\$240.00
Touch Screen Guard – cover to protect screen	<b>SCREEN-GUARD-AM16</b>	\$144.00
Water Hammer Arrestor – Assembly includes 3/4" brass pressure regulator, pressure gauge, shock arrestor and garden hose adapter	<b>WTRHAMARREST-AM16</b>	\$817.00
ASR Left Hand Conversion Kit Installation – to relocate the ASR from the right to left side of the unit. Must be installed by Hobart Service	<b>ASR-LEFT-AM16</b>	\$947.00
Drain Saddle Kit – recommended when leg will rest over a floor drain	<b>DRAIN-SADDLE</b>	\$201.00
Fold Down Table – can be installed on front or side (opposite ASR)	<b>FOLD-TAB-LCK-AM16</b>	\$1,312.00
Hobart Chemical Pumps – Includes detergent and rinse-aid pumps, tubing, wiring, detergent connection port, pump housing and mounting bracket; with empty chemical notification or lockout	<b>CHEMPUMP-STD-AM16</b>	\$1,592.00
Hobart Chemical Pumps Tall– Includes detergent and rinse-aid pumps, tubing, wiring, detergent connection port, pump housing and mounting bracket; with empty chemical notification or lockout	<b>CHEMPUMP-HTS-AM16</b>	\$1,592.00



**AM16VL-ADV**



**AM16VLT-ADV**

STANDARD FEATURES

- Chemical sanitizing with 30° rise booster
- X shaped wash arms
- Pumped Drain
- Integrated chemical pumps with low chemical lockouts
- Wash and rinse temperature assurance
- Auto Clean cycle – washes down inside of machine at shutdown
- 72 racks per hour
- Straight-thru or corner
- 5-sided hood reduces heat loss to save energy and lower heat gain to the room
- User-friendly smart touchscreen controls with WiFi connectivity and diagnostics with troubleshooting
- SmartConnect App displays machine status, temperature logs, error code reporting, and usage analysis
- Temperature lockouts
- Electric tank heat
- Auto fill
- Delime cycle with notification
- Auto Clean automates common cleaning tasks, saving time
- Stainless steel tank, frame, doors and feet
- 208/240/60/1

CONTACT YOUR HOBART CUSTOMER CARE REPRESENTATIVE FOR PRICING AND AVAILABILITY OF OTHER CONFIGURATIONS



**AM16SCB**  
Chemical Sanitizing

PRE-CONFIGURED

DESCRIPTION	MODEL	PRICE
AM16SCB Chemical Sanitizing - 208/240/60/1	<b>AM16SCB-16</b>	\$23,354.00

ACCESSORIES

DESCRIPTION	CODE	PRICE
Peg rack	<b>DISHRAK-PEG20</b>	\$128.00
Combination rack	<b>DISHRAK-COM20</b>	\$131.00
Flanged Feet, Bolt Down – Set of 4	<b>FLNG-FT-AM16</b>	\$276.00
Flanged Feet, Weld Down – Set of 4	<b>WELDFT-AM16</b>	\$276.00
Prison Package Kit – includes security screws and lockable control panel cover	<b>PRISON-STD-AM16</b>	\$1,127.00
Marine Package Kit – Includes low final rinse temperature alarm, weld-down feet, and drain hose protector	<b>MARINE-PCG-AM16</b>	\$2,987.00
Splash Shield for Corner Installations – Includes splash panel and sheet pan adapter	<b>CORNER-INST-AM16</b>	\$547.00
Rapid Fill Kit Dual Valve– For faster filling	<b>RAPID-FILL2-AM16</b>	\$240.00
Water Hammer Arrestor – Assembly includes 3/4" brass pressure regulator, pressure gauge, shock arrestor and garden hose adapter	<b>WTRHAMARREST-AM16</b>	\$817.00
Pumped Drain Air Gap Kit	<b>PUMPDRN-AIRGAP</b>	\$237.00
Drain Saddle Kit – recommended when leg will rest over a floor drain	<b>DRAIN-SADDLE</b>	\$201.00
Sink Saddle and 3" Leg Extension Kit – connects machine to sink	<b>SDDLE-3INLEG-AM16</b>	\$385.00
Sink Rail Kit – adjustable for attachment to 3-compartment sink.	<b>SINK-RAIL</b>	\$955.00
Fold Down Table – can be installed on front or side (opposite ASR)	<b>FOLD-TAB-LCK-AM16</b>	\$1,312.00
Screen Guard – cover to protect screen	<b>SCREEN-GUARD-AM16</b>	\$144.00
Hobart Chemical Pumps – standard height – Includes detergent and rinse-aid pumps, tubing, wiring, detergent connection port, pump housing and mounting bracket; with empty chemical notification or lockout; requires Power Supply on all BAS models	<b>CHEMPUMP-STD-AM16</b>	\$1,592.00
Hobart Chemical Pumps – tall height – Includes detergent and rinse-aid pumps, tubing, wiring, detergent connection port, pump housing and mounting bracket; with empty chemical notification or lockout; requires Power Supply on all BAS models	<b>CHEMPUMP-HTS-AM16</b>	\$1,592.00
Power Supply for Chemical Pumps and Door lock on base models	<b>POWERSUPPLY-AM16</b>	\$0.00
Door Lock Kit – does not allow operator to open door until cycle is complete; requires Power Supply on BAS models	<b>DOOR-LOCK-AM16</b>	\$1,482.00

STANDARD FEATURES

- Multiple cycle operations allow washing at different soil levels in the upper and lower sections
- 80 racks per hour – hot water sanitizing
- Independent wash chambers with separate pumped rinse systems
- Upper Chamber: 0.62 gallons per rack pumped final rinse
- Lower Chamber: 0.62 gallons per rack pumped final rinse
- 17" upper chamber door opening
- 8 7/8" lower chamber door opening will accept 7" plates
- User-friendly smart touchscreen controls with WiFi connectivity
- SmartConnect App displays machine status, temperature logs, error code reporting, and usage analysis
- Two-stage filtration
- Sense-A-Temp™ 60°F rise electric booster heater
- Pillarless opening makes loading, unloading, and cleaning easier
- 5-sided insulated hood reduces heat loss to save energy and lower heat gain to the room
- Single point electrical connection standard, field convertible to dual point connection
- 3 phase standard, field convertible to single phase
- Temperature lockouts
- Pumped drain
- High temperature sanitization

CONTACT YOUR HOBART CUSTOMER CARE REPRESENTATIVE FOR PRICING AND AVAILABILITY OF OTHER CONFIGURATIONS



AMTL-2

**PRE-CONFIGURED**

DESCRIPTION	MODEL	PRICE
<b>TWO LEVEL ELECTRIC</b>		
AMTL Two Level Door Type - 208-240/60/3 field convertible to single phase	<b>AMTL-2</b>	<b>\$23,354.00</b>

**ACCESSORIES**

DESCRIPTION	CODE	PRICE
Peg rack	<b>DISHRAK-PEG20</b>	<b>\$128.00</b>
Combination rack	<b>DISHRAK-COM20</b>	<b>\$131.00</b>
Wine Rack, 19-3/4"W x 19-3/4"D x 4"H	<b>DISHRACK-GLASS</b>	<b>\$127.00</b>
Flanged Feet, Bolt Down – Set of 4	<b>FLNG-FT-AMTL</b>	<b>\$428.00</b>
Flanged Feet, Weld Down – Set of 4	<b>WELDFT-AMTL</b>	<b>\$428.00</b>
Drain water tempering (single valve) kit with Pumped Drain Air Gap for BAS and Tall models	<b>DWT-AM16</b>	<b>\$1,306.00</b>
Water Hammer Arrestor – Assembly includes 3/4" brass pressure regulator, pressure gauge, shock arrestor and garden hose adapter	<b>WTRHAMARREST-AM16</b>	<b>\$817.00</b>
Pumped Drain Air Gap Kit	<b>PMP-DRAIN-AM16</b>	<b>\$320.00</b>
Fold Down Table – can be installed on front or side	<b>FOLD-TAB-LCK-AM16</b>	<b>\$1,312.00</b>

STANDARD FEATURES

- Bearings are permanently lubricated.
- **Dual Directional Grinding...** automatic reversing of disposer's direction of rotation when installed with Control Group 5 or 6. Increases life and efficiency of grinding elements by dispersing the wear factor. Will reverse unit, freeing it up in case a jamming situation occurs.

- **Cones...** all models FD4/50 (requires long housing) through FD4/500 fit the same large 7 inch throat opening diameter. Cones of hydraformed stainless steel, 18 inch bowl diameter is standard; 15 inch is optional. Both feature a dual directional water inlet for flushing waste into the disposer.

- **Vinyl Isolating Ring** eliminates metal to metal contact and prevents vibration and noise transmission. Sink and trough mounting accessories are also available.
- **Adapters** are available to install Hobart Disposers on existing cones/sinks.

CONTACT YOUR HOBART CUSTOMER CARE REPRESENTATIVE FOR PRICING AND AVAILABILITY OF OTHER CONFIGURATIONS

PRE-CONFIGURED



DESCRIPTION	MODEL	PRICE
<b>½ H.P. DISPOSER</b>		
½ H.P. Disposer with short upper housing – 208-240/480/60/3; 220-240/380-415/50/3	<b>FD4/50-1</b>	\$1,983.00
½ H.P. Disposer with long upper housing – 208-240/480/60/3; 220-240/380-415/50/3	<b>FD4/50-2</b>	\$1,983.00
½ H.P. Disposer with short upper housing – 120/208-240/60/1; 110-120/220-240/50/1	<b>FD4/50-3</b>	\$1,983.00
½ H.P. Disposer with long upper housing – 120/208-240/60/1; 110-120/220-240/50/1	<b>FD4/50-4</b>	\$1,983.00
<b>¾ H.P. DISPOSER</b>		
¾ H.P. Disposer with short upper housing – 208-240/480/60/3; 220-240/380-415/50/3	<b>FD4/75-1</b>	\$2,615.00
¾ H.P. Disposer with long upper housing – 208-240/480/60/3; 220-240/380-415/50/3	<b>FD4/75-2</b>	\$2,615.00
¾ H.P. Disposer with short upper housing – 120/208-240/60/1; 110-120/220-240/50/1	<b>FD4/75-3</b>	\$2,615.00
¾ H.P. Disposer with long upper housing – 120/208-240/60/1; 110-120/220-240/50/1	<b>FD4/75-4</b>	\$2,615.00
<b>1¼ H.P. DISPOSER</b>		
1¼ H.P. Disposer with short upper housing – 208-240/480/60/3; 220-240/380-415/50/3	<b>FD4/125-1</b>	\$2,773.00
1¼ H.P. Disposer with long upper housing – 208-240/480/60/3; 220-240/380-415/50/3	<b>FD4/125-2</b>	\$2,773.00
1¼ H.P. Disposer with short upper housing – 120/208-240/60/1; 110-120/220-240/50/1	<b>FD4/125-3</b>	\$2,773.00
1¼ H.P. Disposer with long upper housing – 120/208-240/60/1; 110-120/220-240/50/1	<b>FD4/125-4</b>	\$2,773.00
<b>1½ H.P. DISPOSERS (LONG UPPER HOUSING ONLY)</b>		
1½ H.P. Disposer with flanged feet – 208-230/460/60/3; 208/415/50/3	<b>FD4/150-1</b>	\$4,247.00
1½ H.P. Disposer with flanged feet – 115/230/60/1	<b>FD4/150-2</b>	\$4,247.00
1½ H.P. Disposer with flanged feet – 110/220/50/1	<b>FD4/150-3</b>	\$4,423.00
<b>2 H.P. DISPOSERS (LONG UPPER HOUSING ONLY)</b>		
2 H.P. Disposer with flanged feet – 208-230/460/60/3; 208/415/50/3	<b>FD4/200-1</b>	\$5,267.00
2 H.P. Disposer with flanged feet – 115/230/60/1	<b>FD4/200-2</b>	\$5,267.00
2 H.P. Disposer with flanged feet – 110/220/50/1	<b>FD4/200-3</b>	\$5,444.00
<b>3 H.P. DISPOSERS (LONG UPPER HOUSING ONLY)</b>		
3 H.P. Disposer with flanged feet – 208-230/460/60/3; 208/415/50/3	<b>FD4/300-1</b>	\$6,845.00
<b>5 H.P. DISPOSERS (LONG UPPER HOUSING ONLY)</b>		
5 H.P. Disposer with flanged feet – 208-230/460/60/3; 208/415/50/3	<b>FD4/500-1</b>	\$8,849.00



Control Group 4



Control Group 5



Control Group 6



Water Swirl Inlet for Cone



Fixed Direction Water Inlet for Sink



Stainless Steel Silver-Saver Sleeve With Side Feed Hole



Vinyl Scrapping Ring



Vinyl Silver-Saver Splash Guard Ring



7" I.D. Stainless Steel Weld-In Adapter for Sink



Vacuum Breaker



Pre-Rinse Sprayer with Wall Bracket



Cover, Stopper, and Sink Adapter Assembly for 3½" to 4" Sink Opening (short upper housing) only

**ELECTRICAL CONTROL GROUP**

DESCRIPTION	MODEL	PRICE
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**NOTE:** Electrical specifications for Control Groups must match Disposer specs.

**GROUP 4**

Models FD4/50 Thru FD4/200 (not available above 250 volts; Must order solenoid valve below)

110-120/60/1; 200-230/60/1; 200-230/60/3 (Includes manual reversing switch and NEMA 1 enclosure)	<b>CONTROL-GROUP4</b>	\$439.00
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110-120/60/1; 200-230/60/1; 200-230/60/3 (Includes manual reversing switch and NEMA 4 enclosure)	<b>CONTROL-NEMA4</b>	\$569.00
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Solenoid Valve: Specify Exact Voltage (required with Group 4)

Solenoid Valve 110/60/1	<b>VALVE-SOL110</b>	\$296.00
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Solenoid Valve 220/60/1	<b>VALVE-SOL220</b>	\$296.00
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**GROUP 5**

All Models **Includes** – Magnetic contractors, push button start & stop, automatic reversing, solenoid valve and NEMA 4X enclosure.

110-120/50/60/1 (For models FD4/50 thru FD4/200)	<b>CONTROL-GRP50FD4SL</b>	\$2,084.00
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200-240/50/60/1 (For models FD4/50 thru FD4/200)	<b>CONTROL-GRP50FD4SH</b>	\$2,084.00
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200-240/50/3; 200-240/440-480/60/3 (For models FD4/50 thru FD4/500)	<b>CONTROL-GRP50KP</b>	\$2,084.00
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380-415/50/3 (For models FD4/50 thru FD4/500)	<b>CONTROL-GRP50BE</b>	\$2,084.00
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**GROUP 6**

All Models **Includes** – Magnetic contractors, illuminated push button start & stop, automatic reversing, time delay for water after shut-off, line disconnect, solenoid valve and NEMA 4X enclosure.

110-120/50/60/1 (For models FD4/50 thru FD4/200)	<b>CONTROL-GRP60FD4SL</b>	\$2,556.00
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200-240/50/60/1 (For models FD4/50 thru FD4/200)	<b>CONTROL-GRP60FD4SH</b>	\$2,556.00
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200-240/50/3; 200-240/440-480/60/3 (For models FD4/50 thru FD4/500)	<b>CONTROL-GRP60KP</b>	\$2,556.00
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380-415/50/3 (For models FD4/50 thru FD4/500)	<b>CONTROL-GRP60BE</b>	\$2,556.00
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**ACCESSORY GROUPS**

DESCRIPTION	MODEL	PRICE
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For All Models – Disposer Must Have Long Upper Housing (Order cone from listing below)	<b>ACCESS-GROUPA</b>	\$519.00
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**Group Includes:** Vinyl Scrapping Ring, Stainless Steel Silver-Saver Sleeve with Side Feed Hole, Water Swirl and Vacuum Breaker

For All Models – Disposer Must Have Long Upper Housing (Order cone from listing below)	<b>ACCESS-GROUPB</b>	\$450.00
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**Group Includes:** Vinyl Silver-Saver Splash Guard Ring, Water Swirl and Vacuum Breaker

For All Models – Disposer Must Have Long Upper Housing (Order sink from listing below)	<b>ACCESS-GROUPC</b>	\$1,464.00
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**Group Includes:** Vinyl Silver-Saver Splash Guard Ring, Vacuum Breaker, Fixed Direction Water Inlet for Sink and Pre-Rinse Spray with Wall Bracket

For All Models – Disposer Must Have Long Upper Housing	<b>ACCESS-GROUPD</b>	\$680.00
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**Group Includes:** Vinyl Silver-Saver Splash Guard Ring, 7" I.D. Stainless Steel Weld-in Adapter for Sink, Fixed Direction Water Inlet for Sink and Vacuum Breaker

For Models – FD4/50 Thru FD4/125 – Disposer Must Have Short Upper Housing	<b>ACCESS-GROUPE</b>	\$636.00
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**Group Includes:** Cover Stopper and Sink Adapter Assembly for 3½" to 4" Sink Opening, Fixed Direction Water Inlet for Sink and Vacuum Breaker

## DISPOSER ACCESSORIES

DESCRIPTION	MODEL	PRICE
<b>CONES – Sink (Type 302 - Stainless Steel)</b>		
Cone – 15" I.D. with hole for water swirl inlet	<b>CONE-15INWS</b>	\$428.00
Cone – 18" I.D. with hole for water swirl inlet	<b>CONE-18INWS</b>	\$449.00
Cone – 15" I.D. without swirl hole	<b>CONE-15INNS</b>	\$428.00
Cone – 18" I.D. without swirl hole	<b>CONE-18INNS</b>	\$449.00
Sink – 16" x 20" x 7" w/adapter (7" opening), with hole for water inlet	<b>SINK-WSWIRL</b>	\$1,485.00
<b>WATER INLETS – ½" N.P.T.</b>		
Cone water swirl inlet (for models FD4/50 thru FD4/500)	<b>WATERIN-CONE</b>	\$87.00
Fixed direction water inlet (for sinks or troughs)	<b>WATERIN-SINK</b>	\$90.00
<b>CONE FEEDING ACCESSORIES</b>		
Stainless steel silver-saver sleeve with side feed hole	<b>SLEEVE-SILVER</b>	\$192.00
Vinyl scrapping ring for use with stainless steel silver-saver sleeve	<b>SCRAP-RING</b>	\$126.00
Sink adapter & assembly with stopper	<b>STOPPER-COVER</b>	\$435.00
<b>SPLASH GUARD</b>		
Vinyl splash guard (for 7" opening cones, sinks and adapter)	<b>SPLASH-GUARD</b>	\$249.00
<b>SINK ADAPTER (STANDARD GROUP D ACCESSORY)</b>		
7" I.D. stainless steel adapter for welding to sink or trough	<b>ADAPTER-7INCH</b>	\$226.00
<b>VACUUM BREAKER</b>		
Vacuum breaker	<b>BREAKER-VACUUM</b>	\$113.00
<b>PRE-RINSE SPRAY</b>		
Flexible pre-rinse spray (38" high) with wall bracket	<b>SPRAY-PR3F</b>	\$1,013.00
<b>FLOW CONTROLS VALVES – ¾" N.P.T.</b>		
5 gallons per minute for models FD4/50 thru FD4/125	<b>FLOW5G-CNTR</b>	\$107.00
8 gallons per minute for models FD4/150 thru FD4/300	<b>FLOW8G-CNTR</b>	\$109.00
10 gallons per minute for model FD4/500	<b>FLOW10G-CNTR</b>	\$107.00
<b>ADAPTERS – For installation of Hobart Disposers on existing cones (NOTE: Refer to separate adapter chart for selection of proper adapter)</b>		
Universal adapter sleeve – Connects 4½"; 6½" - 6⅝"; or 7" to 8¼" or 9" connections (Available for FD4-150, FD4-200, FD4-300 and FD4-500 models)	<b>06-ABC-900K</b>	\$319.00
Kit No. 31167 For cone type 1 – 4½" I.D. throat	<b>ADAPTER-31167</b>	\$235.00
Kit No. 31168 For cone type 2 – 9" I.D. throat	<b>ADAPTER-31168</b>	\$235.00
Kit No. 31159 For cone type 2 or 3 – 4½" I.D. throat	<b>ADAPTER-31159</b>	\$235.00
Kit No. 31160 For cone type 2 or 3 – 6" I.D. throat	<b>ADAPTER-31160</b>	\$235.00
Kit No. 31169 For cone type 3 – 4⅝" I.D. throat	<b>ADAPTER-31169</b>	\$235.00
Kit No. 31170 For cone type 3 – 5¼" I.D. throat	<b>ADAPTER-31170</b>	\$235.00
Kit No. 31171 For cone type 3 – 6⅝" I.D. throat	<b>ADAPTER-31171</b>	\$235.00
Kit No. 31166 For cone type 3 – 8" I.D. throat	<b>ADAPTER-31166</b>	\$235.00
Kit No. 31162 For cone type 4 – 4½" I.D. throat	<b>ADAPTER-31162</b>	\$235.00
Kit No. 31163 For cone type 4 – 6" I.D. throat	<b>ADAPTER-31163</b>	\$235.00
Kit No. 31165 For cone type 4 – 6⅝" I.D. throat	<b>ADAPTER-31165</b>	\$235.00
Kit No. 31164 For cone type 4 – 6½" I.D. throat	<b>ADAPTER-31164</b>	\$235.00
Kit No. 31161 For cone type 5 – 5" I.D. throat	<b>ADAPTER-31161</b>	\$235.00



# CLeN AUTOMATIC RACK CONVEYOR CLeN SINGLE-TANK MODELS

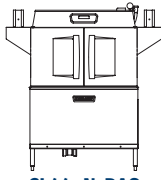
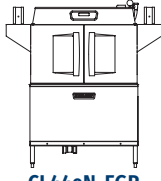
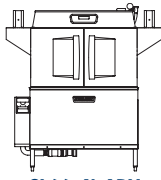
(Various models & options are available. Consult AutoQuotes or contact your Hobart customer care representative for pricing.)

## STANDARD FEATURES

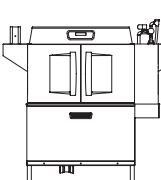
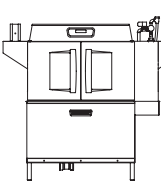
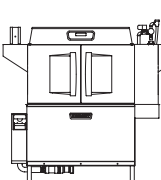
- Top mounted microprocessor controls: dirty water indicator; low temperature alert; NSF rated programmable Pot & Pan conveyor dwell; service diagnostics; energy saver mode
- Configurable Intelligent smart delime alert, determined by water hardness test at installation.
- Insulated hinged double doors with integrated door interlock switches
- 19.5 inch chamber opening
- Self aligning wash manifolds
- Removable integrated pump intake screen
- Stainless steel self-draining pump and impeller
- Single, sloping scrap screen and deep basket
- Door actuated drain closure
- Single point electrical connection standard 480/60/3, 600/60/3 and single phase. Field-installed single point kit available for other voltages
- Pressure regulator (with built-in booster heater models only)
- Free Startup within a 100 mile radius of service office
- Higher than standard available for most models

CONTACT YOUR HOBART CUSTOMER CARE REPRESENTATIVE FOR PRICING AND AVAILABILITY OF OTHER CONFIGURATIONS

### 44" SINGLE TANK MODELS (Shown with Optional Vents)

 <p><b>CL44eN-BAS</b> (Base)</p>	<b>BASE</b>	
	Length	44"
	Capacity (Racks per hour)	202
	Optional 30kW Booster Heater	✓
	Tank Heat Options	Electric, Gas, Steam
 <p><b>CL44eN-EGR</b> (Energy Recovery)</p>	<b>EGR – ENERGY RECOVERY</b>	
	Length	44"
	Capacity (Racks per hour)	202
	Drain Water Energy Recovery (DWER)	✓
	Standard 30kW Booster Heater	✓
	Drain Water Tempering Kit	✓
	Tank Heat Options	Electric, Steam
 <p><b>CL44eN-ADV</b> (Advansys)</p>	<b>ADV – ADVANSYS</b>	
	Length	44"
	Capacity (Racks per hour)	202
	Drain Water Energy Recovery (DWER)	✓
	Standard 30kW Booster Heater	✓
	Drain Water Tempering Kit	✓
	Automatic Soil Removal (ASR)	✓
	Tank Heat Options	Electric

### 54" SINGLE TANK MODELS

 <p><b>CL54eN-BAS</b> (Base)</p>	<b>BASE</b>	
	Length	54"
	Capacity (Racks per hour)	245
	10" Final Rinse Section	✓
	Optional 30kW Booster Heater	✓
	Tank Heat Options	Electric, Gas, Steam
 <p><b>CL54eN-EGR</b> (Energy Recovery)</p>	<b>EGR – ENERGY RECOVERY</b>	
	Length	54"
	Capacity (Racks per hour)	245
	10" Final Rinse Section	✓
	Drain Water Energy Recovery (DWER)	✓
	Standard 30kW Booster Heater	✓
	Drain Water Tempering Kit	✓
	Tank Heat Options	Electric, Steam
 <p><b>CL54eN-ADV</b> (Advansys)</p>	<b>ADV – ADVANSYS</b>	
	Length	54"
	Capacity (Racks per hour)	245
	10" Final Rinse Section	✓
	Drain Water Energy Recovery (DWER)	✓
	Standard 30kW Booster Heater	✓
	Drain Water Tempering Kit	✓
	Automatic Soil Removal (ASR)	✓
Tank Heat Options	Electric	

## ACCESSORIES

For accessories refer to [page 93-94](#)



The CLeN electric dishwasher models are designed and certified to ENERGY STAR® 3.0

# CLeN AUTOMATIC RACK CONVEYOR CLeN SINGLE-TANK MODELS W/POWER SCRAPPER


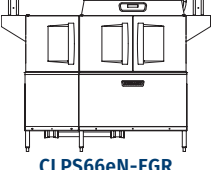
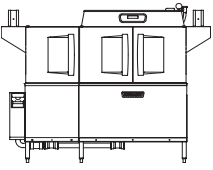
(Various models & options are available. Consult AutoQuotes or contact your Hobart customer care representative for pricing.)

## STANDARD FEATURES

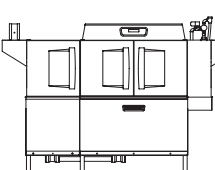
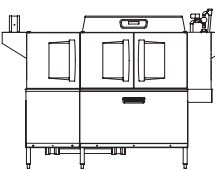
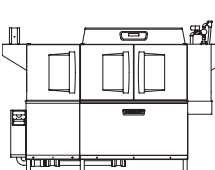
- Power Scrapper (straight-thru "PS" or corner "CS" available)
- Top mounted microprocessor controls: dirty water indicator; low temperature alert; NSF rated programmable Pot & Pan conveyor dwell; service diagnostics; energy saver mode
- Configurable Intelligent smart delime alert, determined by water hardness test at installation.
- Insulated hinged double doors with integrated door interlock switches
- 19.5 inch chamber opening
- Self aligning wash manifolds
- Removable integrated pump intake screen
- Stainless steel self-draining pump and impeller
- Single, sloping scrap screen and deep basket
- Door actuated drain closure
- Single point electrical connection standard 480/60/3, 600/60/3 and single phase. Field-installed single point kit available for other voltages.
- Pressure regulator (with built-in booster heater models only)
- Free Startup within a 100 mile radius of service office
- Higher than standard available for most models.

CONTACT YOUR HOBART CUSTOMER CARE REPRESENTATIVE FOR PRICING AND AVAILABILITY OF OTHER CONFIGURATIONS

## 66" SINGLE TANK MODELS WITH POWER SCRAPPER (Shown with Optional Vents)

 <p><b>CLPS66eN-BAS</b> (Base)</p>	<b>BASE</b>	
	Length	66"
	Capacity (Racks per hour)	202
	Optional 30kW Booster Heater	✓
	22" Power Scrapper	✓
	Tank Heat Options For All Models	Electric, Gas, Steam
 <p><b>CLPS66eN-EGR</b> (Energy Recovery)</p>	<b>EGR – ENERGY RECOVERY</b>	
	Length	66"
	Capacity (Racks per hour)	202
	22" Power Scrapper	✓
	Drain Water Energy Recovery (DWER)	✓
	Standard 30kW Booster	✓
	Drain Water Tempering Kit	✓
	Tank Heat Options For All Models	Electric, Steam
 <p><b>CLPS66eN-ADV</b> (Advansys)</p>	<b>ADV – ADVANSYS</b>	
	Length	66"
	Capacity (Racks per hour)	202
	22" Power Scrapper	✓
	Drain Water Energy Recovery (DWER)	✓
	Standard 30kW Booster	✓
	Drain Water Tempering Kit	✓
	Automatic Soil Removal (ASR)	✓
	Tank Heat Options For All Models	Electric

## 76" SINGLE TANK MODEL WITH POWER SCRAPPER

 <p><b>CLPS76eN-BAS</b> (Base)</p>	<b>BASE</b>	
	Length	76"
	Capacity (Racks per hour)	245
	Optional 30kW Booster Heater	✓
	22" Power Scrapper	✓
	10" Final Rinse Section	✓
	Tank Heat Options For All Models	Electric, Gas, Steam
 <p><b>CLPS76eN-EGR</b> (Energy Recovery)</p>	<b>EGR – ENERGY RECOVERY</b>	
	Length	76"
	Capacity (Racks per hour)	245
	22" Power Scrapper	✓
	10" Final Rinse Section	✓
	Drain Water Energy Recovery (DWER)	✓
	Standard 30kW Booster	✓
	Drain Water Tempering Kit	✓
	Tank Heat Options For All Models	Electric, Steam
 <p><b>CLPS76eN-ADV</b> (Advansys)</p>	<b>ADV – ADVANSYS</b>	
	Length	76"
	Capacity (Racks per hour)	245
	22" Power Scrapper	✓
	10" Final Rinse Section	✓
	Drain Water Energy Recovery (DWER)	✓
	Standard 30kW Booster	✓
		Drain Water Tempering Kit
	Automatic Soil Removal (ASR)	✓
	Tank Heat Options For All Models	Electric

## ACCESSORIES

For accessories refer to [page 93-94](#)



The CLeN electric dishwasher models are designed and certified to ENERGY STAR® 3.0

# CLeN AUTOMATIC RACK CONVEYOR CLeN TWO-TANK MODELS

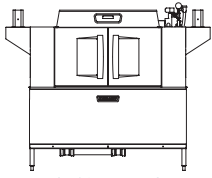
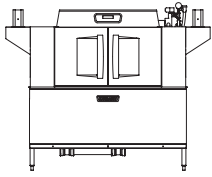
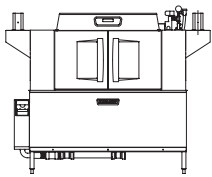
(Various models & options are available. Consult AutoQuotes or contact your Hobart customer care representative for pricing.)

## STANDARD FEATURES

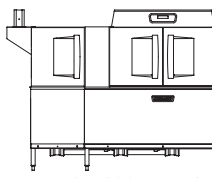
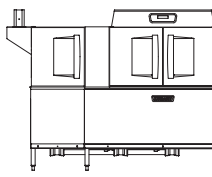
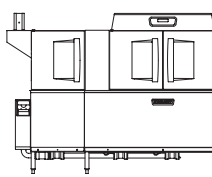
- Smaller footprint, save valuable floor space
- Top mounted microprocessor controls: dirty water indicator; low temperature alarm; NSF rated programmable Pot & Pan conveyor dwell; service diagnostics; energy saver mode
- Configurable Intelligent smart delime alert, determined by water hardness test at installation.
- Insulated hinged double doors with door interlock switches
- 19.5 inch chamber opening
- Self aligning wash manifolds
- Removable integrated pump intake screen
- Single, sloping scrap screen & deep basket
- Stainless panels enclose perimeter & bottom
- Door actuated drain closure
- Single point electrical connection standard 480/60/3, 600/60/3 and single phase. Field-installed single point kit available for other voltages.
- Pressure regulator (with built-in booster heater models only)
- Free Startup within a 100 mile radius of service office
- Higher than standard available for most models.

CONTACT YOUR HOBART CUSTOMER CARE REPRESENTATIVE FOR PRICING AND AVAILABILITY OF OTHER CONFIGURATIONS

### 64" TWO TANK MODELS (Shown with Optional Vents)

 <p><b>CL64eN-BAS</b> (Base)</p>	<b>BASE</b>	
	Length	64"
	Capacity (Racks per hour)	342
	Optional 30kW Booster Heater	✓
	Tank Heat Options For All Models	Electric, Gas, Steam
 <p><b>CL64eN-EGR</b> (Energy Recovery)</p>	<b>EGR – ENERGY RECOVERY</b>	
	Length	64"
	Capacity (Racks per hour)	342
	Drain Water Energy Recovery (DWER)	✓
	Standard 30kW Booster	✓
	Drain Water Tempering Kit	✓
	Tank Heat Options For All Models	Electric, Steam
 <p><b>CL64eN-ADV</b> (Advansys)</p>	<b>ADV – ADVANSYS</b>	
	Length	64"
	Capacity (Racks per hour)	342
	Drain Water Energy Recovery (DWER)	✓
	Standard 30kW Booster	✓
	Drain Water Tempering Kit	✓
	Automatic Soil Removal (ASR)	✓
	Tank Heat Options For All Models	Electric

### 86" TWO TANK MODELS WITH POWER SCRAPPER

 <p><b>CLPS86eN-BAS</b> (Base)</p>	<b>BASE</b>	
	Length	86"
	Capacity (Racks per hour)	342
	Optional 30kW Booster Heater	✓
	22" Power Scrapper	✓
	Tank Heat Options For All Models	Electric, Gas, Steam
 <p><b>CLPS86eN-EGR</b> (Energy Recovery)</p>	<b>EGR – ENERGY RECOVERY</b>	
	Length	86"
	Capacity (Racks per hour)	342
	22" Power Scrapper	✓
	Drain Water Energy Recovery (DWER)	✓
	Standard 30kW Booster	✓
	Drain Water Tempering Kit	✓
	Tank Heat Options For All Models	Electric, Steam
 <p><b>CLPS86eN-ADV</b> (Advansys)</p>	<b>ADV – ADVANSYS</b>	
	Length	86"
	Capacity (Racks per hour)	342
	22" Power Scrapper	✓
	Drain Water Energy Recovery (DWER)	✓
	Standard 30kW Booster	✓
	Drain Water Tempering Kit	✓
	Automatic Soil Removal (ASR)	✓
	Tank Heat Options For All Models	Electric

## ACCESSORIES

For accessories refer to [page 93-94](#)



The CLeN electric dishwasher models are designed and certified to ENERGY STAR® 3.0

# CLeN AUTOMATIC RACK CONVEYOR CLeN-VL VENTLESS MODELS

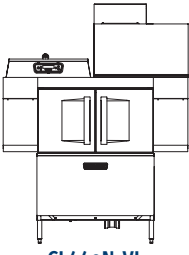
(Consult factory for pricing.)

## STANDARD FEATURES

- Ventless Energy Recovery (heat pump) condenses steam and eliminates the need for direct venting (ADV units). See spec sheet for HVAC Requirements
- Direct venting not required
- Top mounted microprocessor controls: dirty water indicator; low temperature alert; NSF rated programmable Pot & Pan conveyor dwell; service diagnostics; energy saver mode
- Configurable Intelligent smart delime alert, determined by water hardness test at installation.
- Insulated hinged double doors with integrated door interlock switches
- 19.5 inch chamber opening
- Self aligning wash manifolds
- Removable integrated pump intake screen
- Single, sloping scrap screen and deep basket
- Stainless panels enclose perimeter, front, sides & bottom
- Door actuated drain closure
- Available voltages 208/60/3, 240/60/3, and 480/60/3
- 30 kW Stainless booster
- Pressure regulator
- Free Startup within a 100 mile radius of service office

CONTACT YOUR HOBART CUSTOMER CARE REPRESENTATIVE FOR PRICING AND AVAILABILITY OF OTHER CONFIGURATIONS

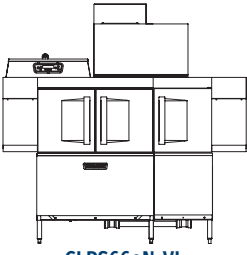
## 44" SINGLE TANK VENTLESS MODELS



VL-VENTLESS	
Length	44"
Capacity (Racks per hour)	202
30kW Booster Heater	✓
Ventless Energy Recovery	✓
Tank Heat Options	Electric

**CL44eN-VL**

## 66" SINGLE TANK VENTLESS MODELS WITH POWER SCRAPER



VL-VENTLESS	
Length	66"
Capacity (Racks per hour)	202
30kW Booster Heater	✓
22" Power Scrapper	✓
Ventless Energy Recovery	✓
Tank Heat Options	Electric

**CLPS66eN-VL**

## ACCESSORIES

For accessories refer to *page 93-94*



The CLeN electric dishwasher models are designed and certified to ENERGY STAR® 3.0

## ACCESSORIES

DESCRIPTION	MODEL	PRICE
<b>SIDE LOADERS</b> (For use with Base (BAS), Energy Recovery (EGR), and Advansys (ADV) models only. Not available with Ventless (VL) models.)		
SL23 Side Loader – Right to Left (Installation not included and priced separately)	<b>SL23/E-NOHDRL</b>	\$10,292.00
SL23 Side Loader – Left to Right (Installation not included and priced separately)	<b>SL23/E-NOHDLR</b>	\$10,292.00
SL30 Side Loader – Right to Left (Installation not included and priced separately)	<b>SL30/E-NOHDRL</b>	\$16,133.00
SL30 Side Loader – Left to Right (Installation not included and priced separately)	<b>SL30/E-NOHDLR</b>	\$16,133.00
SL23 & SL30 Installation – Net <b>\$795.00</b> . Installation by local Hobart Service Office if within 100-mile radius & done during normal business hours. 72 Hour Assembly Notice Recommended. Must be ordered with Hobart Dishmachine. Price includes Assembly of Side Loader to Hobart dishmachine ONLY. Installation of dishmachine can be by others.		
Upgrade kit for adding existing C-Line-A side loader to a new CLeN model dishwasher	<b>UPGRADE-KIT/SL</b>	\$236.00
<b>DIRECT DRIVE UNLOADERS</b> (For use with Base (BAS), Energy Recovery (EGR), and Advansys (ADV) models only. Not available with Ventless (VL) models.)		
DDU38 direct drive underloader, right to left (Installation not included and priced separately)	<b>DDU38E-R/L</b>	\$14,947.00
DDU38 direct drive underloader, left to right (Installation not included and priced separately)	<b>DDU38E-L/R</b>	\$14,947.00
DDU38E Installation - Net <b>\$795.00</b> . Installation by local Hobart Service Office if within 100-mile radius & done during normal business hours. 72 Hour Assembly Notice Recommended. (Must be ordered with Hobart Dishmachine. Price includes Assembly of Side Loader to Hobart dishmachine ONLY. Installation of dishmachine can be by others. Does not include drain connection.		
<b>ADDITIONAL ACCESSORIES</b> (For use with Base (BAS), Energy Recovery (EGR), and Advansys (ADV) models only. Not available with Ventless (VL) models.)		
Vent hood with 4" x 16" vent and damper (load or unload end)	<b>VNTHD/E-ADJ</b>	\$1,862.00
Extended vent hood with 4" x 16" vent and damper (load or unload end)	<b>EXTHD/E-ADJ</b>	\$1,897.00
Short vent hood for use with side loaders and unloaders	<b>SHTHD/E-ADJ</b>	\$1,895.00
Vent hood curtain kit	<b>CURTAIN-KITSTD</b>	\$262.00
Higher than standard vent hood curtain kit	<b>CURTAIN-KITHTS</b>	\$283.00
Vent stack and damper (for CLCS models only)	<b>VENTSTK-DAMPER</b>	\$697.00
Blower-Dryers (Steam or Electric) – Available in 3 phase only. Electrical specs will be the same as dishwasher.		Contact Customer Care
<b>ADDITIONAL ACCESSORIES</b> (For use with all CLeN models)		
Table limit switch	<b>CLE/TBL-SWITCH</b>	\$763.00
½" brass pressure regulator – Comes standard with built-in booster heater models	<b>PRESREG-1/20BR</b>	\$340.00
Water shock absorber kit – Unit without booster also needs PRESREG-1/20BR	<b>1/2INSHK-ABSRBR</b>	\$209.00
Drain water tempering kit (Installation not included and priced separately) (Consult local code to determine if required.)	<b>DTV-CLEN</b>	\$2,504.00
Flanged feet (CLeN units require (2) sets and CLPSeN units require (3) sets)	<b>FLGFT-CLE</b>	\$351.00

**ACCESSORIES – RACKS**

DESCRIPTION	MODEL	PRICE
20" x 20" peg rack, plastic molded	<b>DISHRAK-PEG20</b>	\$128.00
20" x 20" combination rack, plastic molded	<b>DISHRAK-COM20</b>	\$131.00
20" x 20" all plastic tray rack with one open end. Will handle trays up to 16" x 22" in standard height CLeN models. Will handle 18" x 26" bun pans in higher than standard CLeN models. Will handle 16" x 22" trays in AM series straight-through machine or maximum of 16" x 20" in AM corner machine. Specify tray size when ordering. Will not handle oval trays.	<b>DISHRAK-P1400</b>	\$213.00
20" x 20" bun pan rack fits standard height openings of CLeN models. Has chrome-plated wire insert. Will handle three (3) 18" x 26" bun pans.	<b>BUNPAN-RACK</b>	\$399.00
20" X 20" oval sheet pan rack. Holds four oval bus trays. Plastic and stainless steel construction. For CLeN models higher than standard.	<b>RACK-TRAY</b>	\$682.00
20" X 20" sheet pan rack for the CLeN. Will accommodate up to six 18" x 26" sheets in a standard height CLeN.	<b>SHTPAN-RACK</b>	\$577.00
20" X 20" hotel rack fits standard height openings of CLeN's. Will accommodate two (2) 12" x 20" hotel/steam pans up to 4" deep	<b>RACK-HOTEL</b>	\$740.00



**DISHRAK-PEG20**



**DISHRAK-P1400**



**SHTPAN-RACK**



**DISHRAK-COM20**



**BUNPAN-RACK**



**RACK-HOTEL**



**RACK-TRAY**

**STANDARD FEATURES**

- Ventless Energy Recovery (heat pump) condenses steam and eliminates the need for direct venting (ADV units). See spec sheet for HVAC requirements
- Energy Recovery recycles waste air energy to heat incoming water to the booster (ADV & EGR units)
- Automatic Soil Removal removes food soil before reaching the prewash, reducing wash water changes (EGR & ADV units)
- Auto Delime with Booster Assurance automatically doses delimer into the final rinse section & booster. (ADV & EGR units)
- Single point direct vent connection
- Insulated cabinet-style hinged access doors
- 58 gph with a pumped final rinse system
- Automatic energy-saving dishmachine shut off package
- Full time auto fill system
- Common water, steam and drain connections
- Strip curtains throughout machine
- Variable speed control, 4-8.5fpm, cleans up to 10,611 pieces of ware per hour
- Digital controls with tank temperature display, alerts and service diagnostics
- Stop / Start switches at both load and unload end
- 22" high by 30" wide standard chamber opening
- Single piece strainers and deep scrap baskets
- 6" HTS available (BAS & EGR only)
- Free Startup within a 100 mile radius of service office

CONTACT YOUR HOBART CUSTOMER CARE REPRESENTATIVE FOR PRICING AND AVAILABILITY OF OTHER CONFIGURATIONS

**CONFIGURATION CHART**



**FT1000e Series**  
Flight Type Continuous  
Conveyor Dishwasher  
(FT1000e Energy Recovery with  
Optional Blower Dryer shown)

FT1000E BASE		FT1000E ENERGY RECOVERY		FT1000E ADVANSYS	
FEATURES	LENGTHS	FEATURES	LENGTHS	FEATURES	LENGTHS
<ul style="list-style-type: none"> <li>■ Dual Rinse</li> <li>■ Capless Wash Arms</li> <li>■ Blower dryer (option)</li> </ul>	<ul style="list-style-type: none"> <li>■ <b>Load:</b> &gt; 7', 9'</li> <li>■ <b>Center:</b> &gt; 8'</li> <li>■ <b>Unload:</b> &gt; 5' 6", 7' 6", 9'</li> </ul> <p>* (5' 6" unload available without blower dryer only)</p>	<ul style="list-style-type: none"> <li>■ Dual Rinse</li> <li>■ Capless Wash Arms</li> <li>■ Automatic Soil Removal</li> <li>■ Auto Delime</li> <li>■ Energy Recovery</li> <li>■ Blower Dryer (option)</li> </ul>	<ul style="list-style-type: none"> <li>■ <b>Load:</b> &gt; 7', 9'</li> <li>■ <b>Center:</b> &gt; 8'</li> <li>■ <b>Unload:</b> &gt; 5' 6"*, 7' 6", 9'</li> </ul> <p>* (5' 6" unload available without blower dryer only)</p>	<ul style="list-style-type: none"> <li>■ Dual Rinse</li> <li>■ Capless Wash Arms</li> <li>■ Automatic Soil Removal</li> <li>■ Auto Delime</li> <li>■ Energy Recovery</li> <li>■ Blower Dryer</li> <li>■ Ventless Technology</li> </ul>	<ul style="list-style-type: none"> <li>■ <b>Load:</b> &gt; 7', 9'</li> <li>■ <b>Center:</b> &gt; 8'</li> <li>■ <b>Unload:</b> &gt; 7' 6", 9'</li> </ul>

**NOTE:**  
Other configurations are available; Contact your Hobart customer care representative for pricing and availability of custom configurations.

**CONTROLS**

Microprocessor – All motors have overload protection. Stainless steel controller enclosure. Push-button stations at loading and unloading ends in stainless steel enclosures. 115 volt pilot circuit. Dirty water indicator, delime notification, service diagnostic and digital temperature readout.

**MOTORS**

¼ HP ASR Soil ½ HP ASR Wash (when equipped)	3.5 HP Power Prewash	3.5 HP Power Wash	3.5 HP Power Rinse	½ HP Dual Rinse	½ HP Final Rinse	½ HP Conveyor Drive	2 HP Blower Dryers (when equipped)
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**OPTIONAL FEATURES**

- Electric blower dryer (4.5 kW) on energy recovery models (7', 9' or 11' unload end, BASE only)
- Steam blower dryer (52 lbs.) on energy recovery models (7', 9' or 11' unload end, BASE only)
- Circuit breakers, mounted in control box
- Correctional packages
- Drain Water Tempering kit
- Split vertical doors
- Water Hammer Arrestor Kit
- 6" higher chamber height (available on Base and Energy Recovery machines)
- Multiple conveyor options available

**BASIC ASSEMBLY**

Basic assembly by authorized HOBART personnel. Net extra charge for this assembly based on work performed during regular working days and hours; subject to additional charge if work done on overtime. (Does not include uncrating, unskidding, setting in place or utility connection).

**SHIPPING WEIGHT CRATED**

Varies by individual model-consult your Hobart representative.

**Various models & options are available. Contact your Hobart customer care representative for pricing**

### STANDARD FEATURES

- Energy Recovery recycles waste air energy to heat incoming water to the booster (EGR units)
- Automatic Soil Removal removes food soil before reaching the prewash, reducing wash water changes (EGR units)
- Auto Delime with Booster Assurance automatically doses delimer into the final rinse section & booster. (EGR units)
- Single point direct vent connection
- Insulated cabinet-style hinged access doors
- 58 gph with a pumped final rinse system
- Automatic energy-saving dishmachine shut off package
- Full time auto fill system
- Common water, steam and drain connections
- Strip curtains throughout machine
- Variable speed control, 4-6.3 fpm
- Digital controls with tank temperature display, alerts and service diagnostics
- Stop / Start switches at both load and unload end
- 22" high by 30" wide standard chamber opening
- HTS available (BAS & EGR only)
- Single piece strainers and deep scrap baskets
- Free Startup within a 100 mile radius of service office

CONTACT YOUR HOBART CUSTOMER CARE REPRESENTATIVE FOR PRICING AND AVAILABILITY OF OTHER CONFIGURATIONS



**FT1000Se Series**  
Flight Type Continuous Conveyor Dishwasher (FT1000Se Energy Recovery with Optional Blower Dryer shown)

### CONFIGURATION CHART

#### FT1000SE BASE

FEATURES	LENGTHS
<ul style="list-style-type: none"> <li>■ Dual Rinse</li> <li>■ Capless Wash Arms</li> <li>■ Blower Dryer (Option)</li> </ul>	<ul style="list-style-type: none"> <li>■ <b>Load:</b> &gt; 5', 7', 9'</li> <li>■ <b>Center:</b> &gt; 5'</li> <li>■ <b>Unload:</b> &gt; 5' 6", 7' 6", 9'</li> <li>* (5' 6" unload available without blower dryer only)</li> </ul>

#### FT1000SE ENERGY RECOVERY

FEATURES	LENGTHS
<ul style="list-style-type: none"> <li>■ Dual Rinse</li> <li>■ Capless Wash Arms</li> <li>■ Automatic Soil Removal</li> <li>■ Auto Delime</li> <li>■ Energy Recovery</li> <li>■ Blower Dryer (option)</li> </ul>	<ul style="list-style-type: none"> <li>■ <b>Load:</b> &gt; 7', 9'</li> <li>■ <b>Center:</b> &gt; 5'</li> <li>■ <b>Unload:</b> &gt; 5' 6" *, 7' 6", 9'</li> <li>* (5' 6" unload available without blower dryer only)</li> </ul>

**NOTE:**

Other configurations are available; Contact your Hobart customer care representative for pricing and availability of custom configurations.

### CONTROLS

Microprocessor – All motors have overload protection. Stainless steel controller enclosure. Push-button stations at loading and unloading ends in stainless steel enclosures. 115 volt pilot circuit. Dirty water indicator, delime notification, service diagnostic and digital temperature readout.

### MOTORS

¼ HP ASR Soil	3.5 HP Power Prewash	3.5 HP Power Wash	½ HP Dual Rinse	½ HP Final Rinse	½ HP Conveyor Drive	2 HP Blower Dryers (when equipped)
½ HP ASR Wash (when equipped)						

### OPTIONAL FEATURES

- Electric blower dryer (4.5 kW) on energy recovery models (7', 9' or 11' unload end, BASE only)
- Steam blower dryer (52 lbs.) on energy recovery models (7', 9' or 11' unload end, BASE only)
- Circuit breakers, mounted in control box
- Correctional packages
- Split vertical doors
- Water Hammer Arrestor Kit
- Drain Water Tempering kit
- 6" higher chamber height
- Multiple conveyor options available

### BASIC ASSEMBLY

Basic assembly by authorized HOBART personnel. Net extra charge for this assembly based on work performed during regular working days and hours; subject to additional charge if work done on overtime. (Does not include uncrating, unskidding, setting in place or utility connection).

### SHIPPING WEIGHT CRATED

Varies by individual model-consult your Hobart representative.

**Various models & options are available. Contact your Hobart customer care representative for pricing**



# INDUSTRIAL FLIGHT TYPE FT1000i & FT1000iLT

## STANDARD FEATURES

- High-temp or chemical sanitizing options available
- Hinged load and unload panels
- 55" prewash and power wash zones
- Digital controls with machine diagnostics
- Low temperature alert
- 31" access door on prewash and power wash
- Start and stop switches at both ends, front and rear
- Doors open indicator
- Side wash and side rinse
- Easy to remove and clean stainless steel scrap pans and baskets
- 30"W x 22"H chamber or tunnel opening
- Dual Rinse (high temperature) or Chemical Sanitizing (LT)
- Variable speed conveyor,
- Stainless steel conveyor sprockets at both ends
- Door interlocks
- Circuit breakers

CONTACT YOUR HOBART CUSTOMER CARE REPRESENTATIVE FOR PRICING AND AVAILABILITY OF OTHER CONFIGURATIONS



FT1000i Series

## CONFIGURATIONS & MOTORS

4.0 HP  
Pre-Wash

4.0 HP  
Wash

3.5 HP  
Power Rinse

1/6 HP  
Dual Rinse  
(Option)

1/2 HP  
Final Rinse

1/3 HP  
Conveyor Drive

## OPTIONS & ACCESSORIES:

- RO water capability package
- Additional wash tanks
- 6" higher than standard chamber
- Adjustable rail
- Multiple conveyor choices
- Custom machine lengths available, consult factory
- Heated blower dryer
- Drain water tempering kit
- Tower Mount HPBO

## HPBO HIGH PRESSURE BLOW OFF (OPTION)

This 36" chamber features a high velocity blower supplying a variety of high impact air nozzles. The blow off section is designed to remove excess water. The system includes an inlet filter housing, galvanized supply ducting, flexible hose, air knife mounting hardware and a VFD. A sound enclosure box is included to reduce noise levels. A blower dryer option can be added after the blow off to assist in the drying process. Floor mounted blower is standard.

# TOTE WASHER CL64T

## STANDARD FEATURES

- Selectable Speed: 4, 5, 6 fpm
- Insulated hinged double doors with door interlock switches
- 19 inch chamber height opening
- Top-mounted microprocessor control module
- Conveyor dwell
- Single, sloping scrap screen and deep basket
- Door actuated drain closure
- Convertible high-temperature or chemical sanitization final rinse

CONTACT YOUR HOBART CUSTOMER CARE REPRESENTATIVE FOR PRICING AND AVAILABILITY OF OTHER CONFIGURATIONS



CL64T Tote Washer

## OPTIONS & ACCESSORIES:

- Stainless steel 15/30 KW booster heater
- Floor mounted blower
- Drain water tempering kit
- In-feed & Offloading Rails
- Gravity-fed return conveyor

## HPBO HIGH PRESSURE BLOW OFF (OPTION)

Features a high velocity blower supplying a variety of high impact air nozzles. The blow off section is designed to remove excess water. The system includes an inlet filter housing, galvanized supply ducting, flexible hose, air knife mounting hardware and a VFD. A sound enclosure box is included to reduce noise levels. Tower mounted HPBO is standard

**STANDARD FEATURES**

- Ventless Energy Recovery (Advansys™ only)
- Auto delime with auto dispensing and booster assurance (Advansys™ only)
- 2, 4 and 6 minute NSF-rated Pot and Pan cycles
- 8-20 racks per hour @ 1.2 gals/cycle (PW10)
- 7-13 racks per hour @ 1.2 gals/cycle (PW10eR)
- 70 degree rise Sense-A-Temp™ booster
- Front loading, split-door configuration
- Flat-bottomed, stainless steel frame rack, with one flat grid rack and two tray support racks
- Chamber accepts 10 full-sized sheet pans or (1) 140-quart mixing bowl
- Interchangeable upper and lower anti-clogging wash arms
- Interchangeable upper and lower rinse arms
- Delime pump
- Large, removable stainless steel scrap screens and scrap bucket
- Integrated detergent connections
- Door interlock switch
- Corrosion-resistant impeller
- Spray hose

**Note**

- FREE start up conducted on Advansys™ models by Hobart Service, within a 50 mile radius of service office

CONTACT YOUR HOBART CUSTOMER CARE REPRESENTATIVE FOR PRICING AND AVAILABILITY OF OTHER CONFIGURATIONS



**PW10**



**PW10eR  
 Advansys™ Ventless**

**PRE-CONFIGURED**

DESCRIPTION	MODEL	PRICE
208-240/60/3 – electric tank heat with booster heater	<b>PW10-1</b>	\$31,008.00
480/60/3 – electric tank heat with booster heater	<b>PW10-2</b>	\$31,008.00
208-240/60/3 – Energy Recovery electric tank heat with booster heater	<b>PW10eR-1</b>	\$38,861.00
480/60/3 – Energy Recovery electric tank heat with booster heater	<b>PW10eR-2</b>	\$39,045.00

**ACCESSORIES**

DESCRIPTION	CODE	PRICE
Combination rack	<b>DISHRAK-COM20</b>	\$131.00
Steam pan rack, (5) pan rack to hold steam/buffet pans	<b>RACK-STEAMPAN</b>	\$555.00
Heavy duty rolling rack, for PW10 models	<b>RACK-HDROLL</b>	\$1,664.00
Seismic feet with holes (4 in box)	<b>SEISMIC-FEET</b>	\$283.00
Flanged feet for weld down (4 in box)	<b>WLDDOWN-FEET</b>	\$278.00
Drain water tempering kit	<b>DWT-PW</b>	\$2,171.00
Powered vent fan kit, for PW models	<b>VENT-PWRKIT-PW</b>	\$1,699.00
Water hammer arrestor kit	<b>WTRHAM-ARREST</b>	\$835.00
¾" brass pressure regulator	<b>PRESREG-3/40BR</b>	\$382.00
Door height lowering kit, for PW	<b>DRLWRKIT-PW</b>	\$190.00

**STANDARD FEATURES**

- Ventless Energy Recovery
- Auto delime with auto dispensing and booster assurance (Advansys™ only)
- 2, 4 and 6 minute NSF-rated Pot and Pan cycles
- 7-13 racks per hour @ 1.2 gals/cycle (PWVeR)
- 70 degree rise Sense-A-Temp™ booster
- Front loading, single piece vertical lift door
- Flat-bottomed, stainless steel frame rack, with one flat grid rack and one tray support racks
- Chamber accepts 12 full-sized sheet pans or (1) 140-quart mixing bowl
- Interchangeable upper and lower anti-clogging wash arms
- Interchangeable upper and lower rinse arms
- Delime pump
- Large, removable stainless steel scrap screens and scrap bucket
- Integrated detergent connections
- Heavy-Duty, Rolling Rack
- Door interlock switch
- Corrosion-resistant impeller
- Spray hose

**Note**  
 ■ FREE start up conducted on Advansys™ models by Hobart Service, within a 50 mile radius of service office

CONTACT YOUR HOBART CUSTOMER CARE REPRESENTATIVE FOR PRICING AND AVAILABILITY OF OTHER CONFIGURATIONS

**PRE-CONFIGURED**

DESCRIPTION	MODEL	PRICE
208-240/60/3 – Energy Recovery electric tank heat with booster heater	<b>PWVeR-1</b>	\$44,779.00
480/60/3 – Energy Recovery electric tank heat with booster heater	<b>PWVeR-2</b>	\$44,779.00

**ACCESSORIES**

DESCRIPTION	CODE	PRICE
Combination rack	<b>DISHRAK-COM20</b>	\$131.00
Steam pan rack, (5) pan rack to hold steam/buffet pans	<b>RACK-STEAMPAN</b>	\$555.00
Seismic feet with holes (4 in box)	<b>SEISMIC-FEET</b>	\$283.00
Flanged feet for weld down (4 in box)	<b>WLDDOWN-FEET</b>	\$278.00
Drain water tempering kit	<b>DWT-PW</b>	\$2,171.00
Powered vent fan kit, for PW models	<b>VENT-PWRKIT-PW</b>	\$1,699.00
Water hammer arrestor kit	<b>WTRHAM-ARREST</b>	\$835.00
¾" brass pressure regulator	<b>PRESREG-3/4OBR</b>	\$382.00



**PWVeR**  
**Advansys™ Ventless**

**STANDARD FEATURES**

- Ventless Energy Recovery (Advansys™ only)
- Auto delime with auto dispensing and booster assurance (Advansys™ only)
- 2, 4 and 6 minute NSF-rated Pot and Pan cycles
- 8-20 racks per hour @ 2.35 gals/cycle (PW20)
- 7-13 racks per hour @ 2.8 gals/cycle (PW20eR)
- 70 degree rise Sense-A-Temp™ booster
- Front loading, split-door configuration
- Flat-bottomed, stainless steel frame rack, with one flat grid rack and two tray support racks
- Chamber accepts 20 full-sized sheet pans or (1) 140-quart mixing bowl
- Interchangeable upper and lower anti-clogging wash arms
- Interchangeable upper and lower rinse arms
- Delime pump
- Large, removable stainless steel scrap screens and scrap bucket
- Integrated detergent connections
- Door interlock switch
- Corrosion-resistant impeller
- Spray hose

**Note:**  
■ FREE start up conducted on Advansys™ models by Hobart Service, within a 50 mile radius of service office

CONTACT YOUR HOBART CUSTOMER CARE REPRESENTATIVE FOR PRICING AND AVAILABILITY OF OTHER CONFIGURATIONS

**PRE-CONFIGURED**

DESCRIPTION	MODEL	PRICE
208-240/60/3 – electric tank heat with booster heater	<b>PW20-1</b>	\$43,662.00
480/60/3 – electric tank heat with booster heater	<b>PW20-2</b>	\$43,870.00
208-240/60/3 – Energy Recovery electric tank heat with booster heater	<b>PW20eR-1</b>	\$51,662.00
480/60/3 – Energy Recovery electric tank heat with booster heater	<b>PW20eR-2</b>	\$51,662.00

**ACCESSORIES**

DESCRIPTION	CODE	PRICE
Combination rack	<b>DISHRAK-COM20</b>	\$131.00
Pan rack, (12) pan capacity	<b>RACK-12PAN</b>	\$791.00
Steam pan rack, (5) pan rack to hold steam/buffet pans	<b>RACK-STEAMPAN</b>	\$555.00
Seismic feet with holes (4 in box)	<b>SEISMIC-FEET</b>	\$283.00
Flanged feet for weld down (4 in box)	<b>WLDDOWN-FEET</b>	\$278.00
Drain water tempering kit	<b>DWT-PW</b>	\$2,171.00
Powered vent fan kit, for PW models	<b>VENT-PWRKIT-PW</b>	\$1,699.00
Water hammer arrestor kit	<b>WTRHAM-ARREST</b>	\$835.00
3/4" brass pressure regulator	<b>PRESREG-3/40BR</b>	\$382.00
Door height lowering kit, for PW	<b>DRLWRKIT-PW</b>	\$190.00



**PW20**



**PW20eR Advansys™ Ventless**

**STANDARD FEATURES**

- Stainless steel construction
- Stainless steel pump & impeller
- ON/OFF selector with choice of NORMAL or OVERNIGHT operation.
- 2 H.P. totally enclosed (TEFC) wash pump motor
- Continuous high-powered jets of turbulent heated water break down baked on food soil
- Flush mounted wash nozzles allow for maximum use of sink space
- Heavy-duty centrifugal pump with thermal overload and low water protection
- Manual restart for protection
- Self-draining pump eliminates soiled water sitting in the pump
- Removable welded H frame leg sets and adjustable bullet feet
- Detachable and adjustable height cross rails
- 11" high and 2 1/2" deep back splash
- Permanently sealed bearings

CONTACT YOUR HOBART CUSTOMER CARE REPRESENTATIVE FOR PRICING AND AVAILABILITY OF OTHER CONFIGURATIONS



**TurboWash II**  
Pot & Pan Washer

**UNIT SIZING SELECTIONS**

- Soiled and Clean End Edges: Hemmed, rolled, end splash, dishmachine connection (must have at least 36" soiled end drainboard & 20" clean end drain board for dishmachine connection)
- Soiled and Clean Drainboards: 12", 18", 20", 24", 30", 36", 42", 48", 54", 60" (Soiled Drainboards 36" and above may include 15" disposer cone)(42" Solid Drainboards and above may include 18" disposer cone)
- Scrappers: 20", 36" with or without disposer (36" scrapper with disposer includes 7" disposer flange when ordered with a Hobart disposer)
- 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: 208-240/60/3, 480/60/3
- Optional Equipment: Drains, faucets, sprays, pre-rinse, overshelves, undershelves, chemical pumps, sump, auto-fill, sheet pan racks, utensil basket, and disposers with cone

**CONFIGURATIONS**

Contact customer care for planning, configurations & pricing. **Units are designed to meet customer needs and requirements.**



Self-Contained Unit

## HOBART OFFERS

### ■ Self-Contained Unit:

- The grinding unit/tank and the water press are mounted together in one piece.

### ■ Remote Unit:

- The grinding unit/tank can be located in one location and the waterpress in another. This would be an ideal alternative when the grinding unit/tank is located in the dishroom and the waterpress discharging the pulped garbage is located in a garbage room elsewhere.

## STANDARD FEATURES – PULPER

### ■ Pulper Tank:

- 30 inch diameter
- stainless steel

### ■ Pulping Disc:

- 13 7/8 inch diameter stainless steel

### ■ Rotating Shearing Cutters:

- Investment cast 17-4 stainless steel cutting edges ON

### ■ Particle Sizing Ring:

- Stainless steel ring, matched to the pulping disc

### ■ Stationary Shearing Cutters:

- Carbide cutting edges (four)
- Mounted on sizing ring to provide

shearing action

### ■ Legs:

- Tubular stainless steel
- Adjustable 3/4 inches in either direction

### ■ Water Consumption:

- 0-4 GPM with 25 psi line pressure

### ■ Time / Stop Cycle:

- Sprays hot water to reduce cleaning time

### ■ Motor:

- Pulper (6 HP)
- Water press (2 HP)
- Recirculating Pump (3 HP)

## STANDARD FEATURES – FREE-STANDING MODELS

- Stainless steel construction
- Feed tray assembly and/or trough (9" or 12" wide)
- Removable splash curtain
- 25 inch long tray

### ■ Hinged Cover Plate:

- Interlocked to prevent operation when opened
- Wall-mounted control panel

## STANDARD FEATURES – UNDERCOUNTER

- Removable Cover Plate
- Integrated interlock switch
- Trough (9" or 12" wide)

## OPTIONAL FEATURES

- Semi-Flush mounted control panel
- 2nd remote start/stop button
- Trough magnet – bottom or side location (1 pair)
- Prison Package
- Flanged style seismic feet

## CONFIGURATIONS

Contact customer care for planning, configurations & pricing. **Units are designed to meet customer needs and requirements.**











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