# FOOD RETAIL

FULL
LINE
CATALOG

**HOBART**

## HOBART, WHERE EQUIPMENT AND SERVICE JOIN TOGETHER IN SUPPORT OF YOU.

Hobart makes a full line of equipment for the food retail industry, including baking, cooking, food machines, weigh wrap, warewashers and Traulsen refrigeration. We support our customers when and where it counts the most. In the field, at your place. With a nationwide network of service locations and technicians across the country, we're always close by to install, maintain and service your equipment.

## OUR SUPPORT STARTS WITH HOBART RELIABILITY.

Hobart reliability starts at the beginning, with continuous analysis and testing of the raw materials used in both design and production. Each component of newly designed equipment is put through extensive testing. Throughout the manufacturing process, every Hobart product undergoes a series of systematic inspection checks to assure dependable and efficient operation. The final result is the most reliable food equipment in the industry.

## NEW TECHNOLOGY AND INNOVATION TO SUPPORT YOUR FUTURE.

Hobart's award-winning, innovative food equipment supports you with new ways to help you improve product consistency, increase productivity, lower cost of ownership and help create a safe working environment.

## EMPLOYEE TRAINING. ANOTHER SIGN OF OUR SUPPORT.

We can help you get your staff up and running quickly on our equipment. All our equipment comes with easy-to-follow training manuals. Some come with video instructions. We can also arrange for operator training programs at your business site(s) or work with your training staff to help set up programs.

## CONSULTANT SUPPORT.

Our representatives will work closely with your consultant, providing the latest information on new products, cost-saving analyses, up-to-date specifications and performance data on all Hobart equipment.

With every piece of Hobart equipment, you get our unique support network. For more information, go to www.hobartcorp.com or call 1-888-4HOBART.

HOBART

**General Information**

## HOBART CUSTOMER CARE

Weighing & Wrapping Equipment

*Listed by UL, Certified by NSF, NTEP*

## STANDARD FEATURES:

### Operator Mode

- Large color touch screen operator display (10.4").
- Standard VFD or optional graphical color customer display.
- Search database by description or nearest PLU number.
- Flash keys can be laid out by categories or classes.
- Programmable go-to-keys allows user to jump immediately to a location instead of going through a menu tree.
- Product and shelf life by day and/or hour.
- Programmable display of operator viewable fields.
- Flash keys links to intranet, web, or video pages: flip button in browser to scale application.
- Operator notes and product notes.
- Onscreen help questions and answers.
- Pop-up alphanumeric keyboard/numeric keypad.
- Ability to integrate Fresh Item Management solutions.

### Supervisor Mode

- Onscreen help questions and answers.
- USB ports can support external keyboard and/or mouse.
- Graphics use a name instead of a number.
- Visual display of database records.
- System can estimate the number of additional records that may be added to the scale.
- COOL records can be created on the scale.
- User definable default values for item records.
- Database backup/merge/restore from USB drive.
- Database can be named to store more than one database to USB drive.
- Persistent storage of PLU records.
- Remote accessibility.

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WEIGHING SYSTEMS – SERVICE SCALE (PC BASED)
# HLX (Self Service)

*Listed by UL, Certified by NSF, NTEP*

## 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.
- Durable self-service post stands available as an accessory.
- Onscreen help questions and answers.
- Animations for consumer guided operation.
- 30 lb. x 0.005 dual range capacity.
- Zero button.
- Database can be backed up to USB drive.
- Email notification for out-of-labels.

*HLX*
*Self Service*
*(Shown with POST-SS)*

# Quantum

**STANDARD FEATURES:**

- 30 lb. x .01 graduations, optional 30 lb. x .005 lb. Dual Range.
- Full capacity tare.
- 115 Volt, 60 Hz, Single Phase, 1.25 Amps, 150 Watts.
- Dual price frequent shopper labeling.
- NSF Certified.
- Lowest profile of any comparable scale on the market – $5\frac{1}{4}$" high.
- ATM style console with LCD graphics display.
- Flashkeys.
- Graphics capability.
- Retailer defined security.
- Easy cassette label loading system.
- Large label roll capacity.
- Custom label sizes and formats available from $1\frac{3}{4}$" to 10" length.

**Memory**

- 8.5 MB RAM standard, over 10,000 PLU's with standard item information.

**Programmability**

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

*Listed by UL, Certified by NSF, NTEP*

# Quantum Self Service

**STANDARD FEATURES:**

- The consumer weighs, labels and prices their product in the department at the scale.
- Easy to read keypad.
- Telephone keypad format.
- Smooth keyboard stands up to cleaning and sanitizing.
- 30 lb. x .01 graduations, optional 30 lb. x .005 lb. Dual Range.
- Full capacity tare.
- 115 Volt, 60 Hz, Single Phase, 1.25 Amps, 150 Watts.
- Dual price frequent shopper labeling.
- NSF Certified.
- Lowest profile of any comparable scale on the market – $5\frac{1}{4}$" high.
- ATM style console with LCD graphics display.
- Flashkeys.
- Graphics capability.
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**Memory**

- 8.5 MB RAM standard, over 10,000 PLU's with standard item information.

**Programmability**

- Manual entry with keypad or attached keyboard.

*Listed by UL, Certified by NSF, NTEP*

- Network via serial, TCP/IP, or wireless communications.
- Flash drive or disk backup and restore.

# Quantum Max™

**STANDARD FEATURES:**

- 30 lb. x .01 graduations, optional 30 lb. x .005 lb. Dual Range.
- With Flash ROM, the Quantum scales are accessing the server for the latest scale application.
- Touch screen's ease of use makes the Quantum ideal for self service areas.
- Updates in a Flash! Less than two minutes!
- Hobart's Flash Keys combine with touch screen technology to allow the operator to perform transactions with one finger.
- Interfaces easily with PCs.
- Always current, automatically pulling data from the Intranet server. Aids loss prevention while improving merchandising at scale.
- 8.5 MB memory, over 10,000 PLU's with standard item information.
- Lower cost of ownership. No need for service to update each scale manually.
- Choose your technology: Wireless or wired connectivity. TCP/IP included.
- Flash RAM lets you update your scale software remotely, eliminating the need for manual removal of chips.
- Redesigned touch screen keyboard simplifies operation.

*Listed by UL, Certified by NSF, NTEP*

Weighing & Wrapping Equipment

## WEIGHING SYSTEMS – MECHANICAL SCALES
# PR30 & PR309

**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.

*PR30-1*          *PR309*

## WEIGHING SYSTEMS – DIGITAL SCALE
# HBR301

**STANDARD FEATURES:**

- Easy-to-read display
- Legal for trade
- Battery power supply (4) D cell
- Energy saver setting – set shutoff time to extend battery life
- Low battery indicator
- Check weighing
- Batch weighing
- Over and under weighing
- Adjustable display head for easy viewing
- Toggle between lb. and kg.

- Stainless steel platter
- Tare indicator
- Preset tare (package weight)
- Keyboard tare
- Zero key
- Stable weight indicator
- Automatic zero tracking
- AC/DC adapter
- Leveling leg set
- Leveling indicator

*HBR301-1*

## WEIGHING SYSTEMS – PRICE COMPUTING AND PORTION CONTROL SCALE
# PS40

**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.
- 30 lb. x .01 weighing.
- Weight/price/total price displayed to 6 digits.
- Small footprint – 13.9"W x 13"L x 4.9"H.
- NSF Certified and legal for trade.

*PS40*
*Price Computing and Portion Control Scale*

**HOBART**

# Access – Stand Alone System

**STANDARD FEATURES:**

- Large color touch screen display (10.4").

- Flashkeys can be set up by categories or classes.

- Go to keys allows user to jump immediately to a location instead of going through a menu tree.

- Onscreen help questions and answers.

- USB port can support external keyboard.

- Functions as a web browser: simply plug into your hard-wired or wireless connection to access the internet or your own custom web site.

- PC based architecture.

- 1½", 2¼" and 3" wide labels up to 4" length for auto-apply.

- Accepts up to 8" long labels for hand application.

- Access EPP Printer: 120/60/1, 1.25 Amps, 150 Watts, 26.05 lbs. shipping weight.

- Access EPCP Control Panel: 120/60/1, .50 Amps, 65 Watts, 15.9 lbs. shipping weight.

- Weigher Capacity: 30 lb. x .01 lb. (30.09 maximum) or 50 lb. x .01 lb. (50.09 maximum).

# AWS

**STANDARD FEATURES:**

- Fully automatic – operator places package into the Access, weighing, wrapping and labeling is all done automatically.

- Integrated scale and label applier to reduce floor space requirements.

- 2 rolls of film to minimize film usage.

- Hose-downable just like the meat saw or mixer grinder.

- Weighing capacity – 30 lbs. (Manual) 15 lbs. (Automatic mode); weighing increments – .01 lb; minimum weight to print – .20 lb.

- Package size width – 4.5" min, 16.0" max; length – 4.5" min, 10.1" max; height – .4" min, 6.0" max

- Wrapping Speed – Maximum of 30 packages per minute

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

- Shipping Weight – Approximately 1,300 lbs.

| MODEL NO. | AWS-1LR | AWS-1RL |
|---|---|---|
| Direction of Operation | Left to Right | Right to Left |

Weighing & Wrapping Equipment

**STANDARD FEATURES:**

- Fully automatic – operator places package into the Essential, weighing, wrapping and labeling is all done automatically.

- Integrated scale and label applier to reduce floor space requirements.

- 1 roll of film to simplify film requirements

- Wrapping speed – maximum of 20 packages per minute.

- Package range up to 10" L X 15" W X 6" H (25D & 1014 trays).

- Weighing capacity – 30 lbs. (manual) 15 lbs. (Automatic model); weighing increments – .01 lb.;  minimum weight to print – .20 lb.

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

- Shipping weight – Approximately 1,300 lbs.

| MODEL NO. | **AWS-1BWLR** | **AWS-1BWRL** |
|---|---|---|
| **Direction of Operation** | Left to Right | Right to Left |

W R A P P I N G   S Y S T E M S
# Wrap Stations



**W32**
**For use with wrapper**

**W32C**
**Free-Standing**
**Shown with optional 55A shelves**

**HWS-4**
**Requires a scale for free-standing unit**

| MODEL NO. | **W32** | **W32C** | **HWS-4-C** |
|---|---|---|---|
| **Usage** | Semi-Automatic | Free-Standing | Free-Standing |
| **Frame** | Aluminum | Aluminum | Stainless Steel |
| **Wrapping Surface** | Stainless Steel | Stainless Steel | Stainless Steel |
| **Sealing Element** | 6" x 15" Optional Hotplate | 8" x 15" Hotplate | 6" x 15" Hotplate |
| **Cutting Element** | Low Temp. Heated Calrod | Low Temp. Heated Calrod | Low Temp. Stainless Steel Heated Rod |
| **Dimensions** Width x Length | 25" x 12$1/2$" Without Shelves | 22$1/2$" x 26" Without Shelves | 52$1/4$" Wide x 28" Deep Includes Shelves 27" Wide Without Shelves |
| Height | 37" to 39$1/2$" | 37" to 39$1/2$" | 36$1/4$" |
| **Capacity** | 3 Rolls 8" to 18" – 3" Core Plug, Maximum OD 9$1/2$" | | 2 Rolls, Maximum OD 3" Core Plug, 8" to 20" Wide |
| **Electrical** | 120/60/1 | 120/60/1 | 120/60/1 |
| | 1 Amp | 8.5 Amp | 8.5 Amp |
| **Shipping Weight** | 50 lbs. | 60 lbs. | 90 lbs. |

**OPTIONAL EQUIPMENT FOR W32 AND W32C ONLY:**

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

**69A Platter Shelf** – 14$1/4$" x 24$1/2$". Shelf and brackets stainless steel. W3-2C Wrap Station only. Shipping weight 10 lbs.

# CLA System

*Listed by UL*
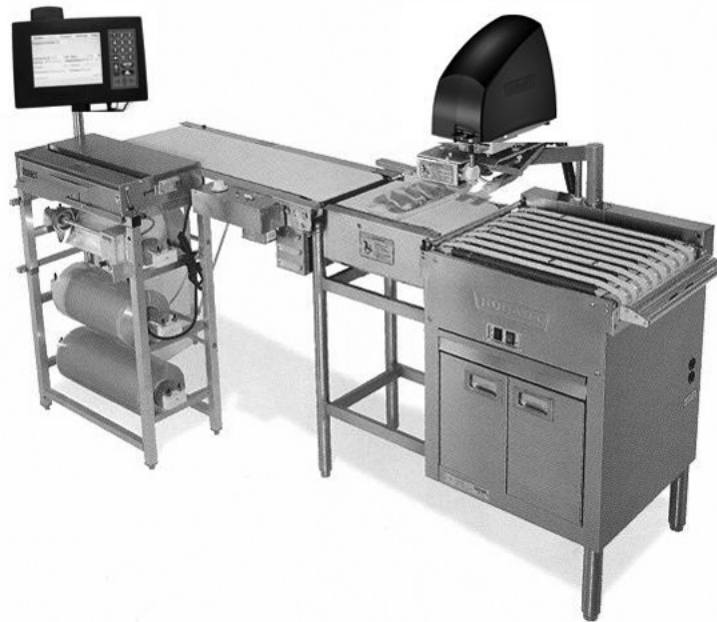
## STANDARD FEATURES:

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

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

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

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

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

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

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

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

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

- **Improved Sanitation –** Catch-all drawer built into the label applier.

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

**Dimensions:** System: 8'11" x 2'6". CLA: 22" long x 24$3/8$" wide x 65$1/4$" high.

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

**Shipping Weight:** CLA – approximately 300 lbs.

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# Rotary Bin

*RBG*

| MODEL NO. | RBG |
|---|---|
| Finish-Bin | Aluminum |
| Spindle | Stainless Steel |
| Dimension | 27" Diameter x 9" Deep |
| Height | 28$7/8$" to 37$1/2$" |
| Electrical | N/A |
| Motor | N/A |
| Shipping Weight | 65 lbs. |

Equipped with hard rubber casters on self lubricating bearings.

*CONV-EXT*

**STANDARD FEATURES:**

- Durable 3⁄4" diameter aluminum rollers.
- Attaches to CB-1108 or CLA.
- Construction – Heavy gauge steel frame and legs with baked epoxy finish.

# Sealer Belt



| MODEL NO. | SP-5 |
|---|---|
| **Overall Dimension** | 42" L x 16⅝" W x 3⅛" D (9" Deep at Motor) |
| **Height:**  Intake | 35½" to 38" |
| Discharge | — |
| **Sealer Belt** | 12" Wide; 330" Per Minute; Motor Driven |
| **Electrical** | 208-240/60/3; 3 Wire; 6.5 Amp |
| **Shipping Weight** | 75 lbs. |

# HRT Roller Table



Compact designed roller discharge table:

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

# Bottom Label Applier

Hobart's Bottom Label Applier quickly and reliably applies key information to the bottom of meat packages that today's shoppers want to know and that industry regulations may require. Can include safe-handling instructions, nutritional information, cooking instructions and country of original labeling (COOL) information.

**BLA**
**shown with CLA Conveyor/**
**HRT Roller Conveyor**

### LABELS:

- 1½" x 2" labels.
- Hobart Part No. 184979-1.
- 2000 labels per roll.
- Ten rolls per case.

### BENEFITS:

**Labor Savings**

- Less time used to answer questions that now can be done by the scale label.
- Let the scale label do the job of other labels that are hand applied.
- Less labels to order and stock.

**Cost Savings**

- Less expensive than using pre-printed film.

# Security Label Applier

The Hobart Security Label Applier can automatically attach an EAS tag to the backside of the scale label. The Security Label Applier can be added to any existing or new Hobart Access scale system.

**SLA**

### STANDARD FEATURES:

- Auto apply EAS Tag on Demand.
- Uses standard roll of EAS Tags.
- Tag is hidden under scale label.
- Alert operator when out of tags.
- Easy to load/thread security tags.

### BENEFITS:

- Labor savings.
- Only higher profit items get tagged.
- Consistent tag location helps insure deactivation.

### ELECTRICAL:

110 VAC, 60 Hz, 1 amp.

### SHIPPING WEIGHT:

25 lbs.

### CONSTRUCTION:

Durable Kydex casing with stainless and aluminum components.

# HT120

**HT120A**
**Analog Controls**

**HT120DG**
**Digital Controls**

### STANDARD FEATURES:

- Vacuum chamber size: 7.25" high x 16.75" wide x 19.56" long.
- Up to three cycles per minute.
- Quick-change, 16-in. seal bar.
- Compact tabletop model saves valuable countertop space.
- Simple operation and easy-to-use controls.
- Ideal for small to medium size processors, restaurants and supermarkets.
- Lid hinge system increases opening angle for easier product loading.
- The heavy duty, 1.25 horsepower BUSCH 021 vacuum pump powers the Hobart HT120 for years of dependable service.

**Weighing & Wrapping Equipment**

Traulsen Refrigeration Equipment

The "Traulsen Difference" is much more than just a catchy advertising slogan. Rather it aptly sums up our overall philosophy of providing both high-quality and high ownership value in everything we do.

Let's face it, there are less expensive refrigerators and freezers on the market. However, only the refrigeration equipment works 24/7 in your kitchen, and has the ability to lose $100's or $1,000's of product in a single day. Then of course there is the inconvenience. If your refrigeration fails it upsets your entire operation, so this is no place for compromises.

Traulsen recognizes this, so we design and build our equipment to really deliver for you in all the vital areas of importance to your business. Durability and reliable operation are just the beginning. They also offer you the benefit of energy efficiency, large storage capacity, ease of use, long equipment life, and a host of value-added features.

But most of all they are designed for performance. After all, temperature maintenance and recovery are absolutely critical to both food safety and controlling food costs, which is what refrigeration is all about. In this we excel, that's why Traulsen has been the industry leader for seven decades and counting.

## Refrigeration System

By combining carefully balanced, high quality components with precise microprocessor controls and careful construction, our systems cycle less often, and offers the energy efficiency you're looking for while still providing the outstanding reliability and performance your operation needs.

### Ownership Benefits
- ☑ **Reduces Food Cost**
- ☑ **Reduces Energy Cost**
- ☑ **Reduces Service Cost**
- ❏ **Value Added**

## Easy to Use Controls

Traulsen uses "plug & play" microprocessor controls which have no moving parts, are much more precise than typical electro-mechanical controls, and replaces several of the most common failing parts (such as the time clock and temp control), providing far greater reliability.

### Ownership Benefits
- ☑ **Reduces Food Cost**
- ☑ **Reduces Energy Cost**
- ☑ **Reduces Service Cost**
- ☑ **Value Added**

## Concealed Light Switches

Light Switch Concealed Within

Traulsen solid door models include the light switch concealed inside every door hinge (even on half-height door models). This operates the interior lights automatically whenever the door is opened, while also protecting the switch from damage during loading/unloading.

**_Ownership Benefits_**
- ❏ **Reduces Food Cost**
- ❏ **Reduces Energy Cost**
- ☑ **Reduces Service Cost**
- ❏ **Value Added**

## Interior Arrangements

Each shelf has a rated capacity of 225 lbs. They span the entire inside width of the cabinet, are mounted on a pin system which does not require tools to remove, and don't ever need "junior" shelves between them. For convenience they are installed at the factory.

**_Ownership Benefits_**
- ❏ **Reduces Food Cost**
- ❏ **Reduces Energy Cost**
- ☑ **Reduces Service Cost**
- ☑ **Value Added**

## Condenser Cleaning

Cleaning the condenser coil is the single most important thing you can do to keep your refrigeration equipment operating efficiently. Traulsen locates this right behind the lift-up louver panel, facing front, making it so easy to clean this can be done in as little as a minute.

**_Ownership Benefits_**
- ☑ **Reduces Food Cost**
- ☑ **Reduces Energy Cost**
- ☑ **Reduces Service Cost**
- ❏ **Value Added**

## Metering Device
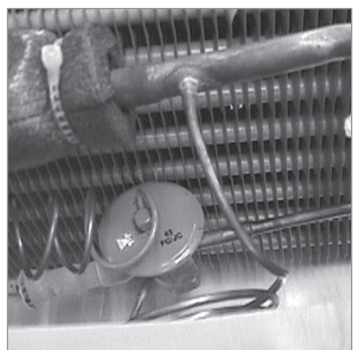
Use of a TXV allows for better temp recovery than possible with capillary tube designs. This is especially important during busy lunch and dinner periods where the doors are opened frequently. Your Traulsen will recover temperature quickly, keeping your food safe and minimizing shrink.

**_Ownership Benefits_**
- ☑ **Reduces Food Cost**
- ☑ **Reduces Energy Cost**
- ❏ **Reduces Service Cost**
- ☑ **Value Added**

Traulsen Refrigeration Equipment

## Heating System

By using large, low watt-density heating elements combined with low velocity fans, Traulsen's hot food holding cabinets offer outstanding performance with no temperature stratification, most are Energy Star listed for efficiency, start-up quickly and greatly reduce lifetime service costs.

**_Ownership Benefits_**
- ☑ **Reduces Food Cost**
- ☑ **Reduces Energy Cost**
- ☑ **Reduces Service Cost**
- ❏ **Value Added**

## Warranty Terms
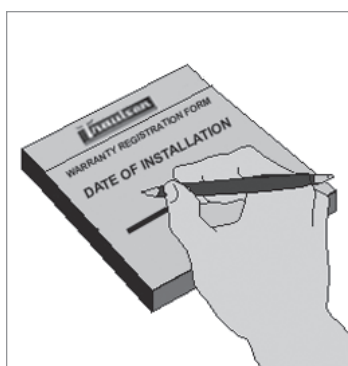
Traulsen's warranty period begins at the time of **ACTUAL INSTALLATION**, regardless of time from shipment. This says that we stand behind our equipment, not hide behind the warranty. Most competitors have a clause limiting their standard warranty to 15-months from date of shipment.

**_Ownership Benefits_**
- ❏ **Reduces Food Cost**
- ❏ **Reduces Energy Cost**
- ❏ **Reduces Service Cost**
- ☑ **Value Added**

## Raised Metal Door Liner

Much more durable than those made of plastic, they are unlikely to ever crack or break. Their raised design protects the gaskets from damage during loading and unloading. As a result the gaskets will likely have to be replaced less often than those of some other brands.

**_Ownership Benefits_**
- ❏ **Reduces Food Cost**
- ❏ **Reduces Energy Cost**
- ☑ **Reduces Service Cost**
- ☑ **Value Added**

## All Metal Construction

Look, you'll find no plastic used anywhere in the construction of our reach-in cabinets. The doors are metal. The handles are metal. The breaker caps are metal. There is no plastic seam surrounding the doors or cabinet front perimeter. There is nothing but high quality metal used throughout.

**_Ownership Benefits_**
- ❏ **Reduces Food Cost**
- ❏ **Reduces Energy Cost**
- ☑ **Reduces Service Cost**
- ☑ **Value Added**

## Cam-Lift Hinge Design

Traulsen uses cam-lift type door hinges. These self-close at up to 90°, have a stay-open feature past 120°, and can be opened past 180° without damage. They are heavy duty and include a lifetime warranty.

### *Ownership Benefits*
- ☑ **Reduces Food Cost**
- ☑ **Reduces Energy Cost**
- ☑ **Reduces Service Cost**
- ❏ **Value Added**

## Insulation
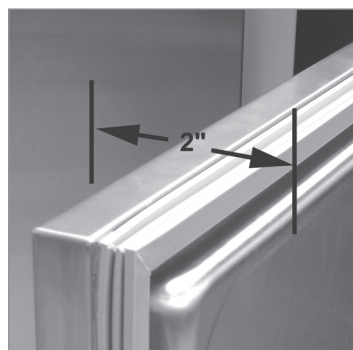
Traulsen insulates the entire cabinet, including the doors, with at least 2" foamed in place insulation. Not only does this provide superior insulating characteristics, but it also adds significant strength to our already rugged design.

**2"**

### *Ownership Benefits*
- ❏ **Reduces Food Cost**
- ☑ **Reduces Energy Cost**
- ☑ **Reduces Service Cost**
- ☑ **Value Added**

## Air-Flow Pattern
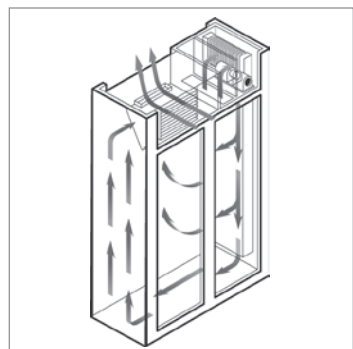
Traulsen's clockwise air-flow pattern keeps cold air in and warm air out much better than back to front designs, which tend to spill cold air out on to the floor whenever opened. A key element is our rear biased return air-duct that protects the system from ingesting warm kitchen air whenever the door is opened.

### *Ownership Benefits*
- ☑ **Reduces Food Cost**
- ☑ **Reduces Energy Cost**
- ❏ **Reduces Service Cost**
- ❏ **Value Added**

## Dead Bolt Door Locks

Traulsen solid door units use only a sturdy cylinder type lock. The deadbolt catches upon a solid metal lock keeper mounted alongside, providing for a secure door closure. When any Traulsen door is locked closed, it stays closed!

### *Ownership Benefits*
- ❏ **Reduces Food Cost**
- ❏ **Reduces Energy Cost**
- ☑ **Reduces Service Cost**
- ☑ **Value Added**

# Reach-In Solid Door Models

## STANDARD FEATURES:

- Stainless steel exterior front finish
- Stainless steel exterior door finish
- Anodized aluminum sides (including returns) and interior
- Microprocessor control with 3-digit LED temperature display
- 115/60/1 voltage, self-contained, with cord and plug attached (208/115V 3-section freezers) (remote options available)
- Automatically activated incandescent light with concealed switch
- -10°F freezer capability (freezers only)
- Self-closing doors with stay open feature and locks
- Easy to clean profile gasket (coming in 2013)
- Three epoxy coated shelves per section
- Four 6" high casters with brakes
- Automatic, non-electric condensate evaporator
- Guaranteed for life door hinges
- Guaranteed for life door handles
- Three year parts & labor warranty
- Five year compressor warranty

*G20010*

### ONE SECTION REACH-IN MODELS

| WIDTH x DEPTH x HEIGHT | DOOR LENGTH | DOOR HINGING | REFRIGERATORS | FREEZERS |
|---|---|---|---|---|
| 29⁷/₈" x 35" x 83¹/₄" | Full | Right | G10010 | G12010 |
| | Full | Left | G10011 | G12011 |
| | Half | Right | G10000 | G12000 |
| | Half | Left | G10001 | G12001 |

### TWO SECTION REACH-IN MODELS

| WIDTH x DEPTH x HEIGHT | DOOR LENGTH | DOOR HINGING | REFRIGERATORS | FREEZERS |
|---|---|---|---|---|
| 52¹/₈" x 35" x 83¹/₄" | Full | L/R | G20010 | G22010 |
| | Full | R/L | G20011 | G22011 |
| | Full | R/R | G20012 | G22012 |
| | Full | L/L | G20013 | G22013 |
| | Half | L/R | G20000 | G22000 |
| | Half | R/L | G20001 | G22001 |
| | Half | R/R | G20002 | G22002 |
| | Half | L/L | G20003 | G22003 |

### THREE SECTION REACH-IN MODELS

| WIDTH x DEPTH x HEIGHT | DOOR LENGTH | DOOR HINGING | REFRIGERATORS | FREEZERS |
|---|---|---|---|---|
| 76⁵/₁₆" x 35" x 83¹/₄" | Full | L/R/R | G30010 | G31310 |
| | Full | L/L/R | G30011 | G31311 |
| | Full | R/R/R | G30012 | G31312 |
| | Full | L/L/L | G30013 | G31313 |
| | Half | L/R/R | G30000 | G31300 |
| | Half | L/L/R | G30001 | G31301 |
| | Half | R/R/R | G30002 | G31302 |
| | Half | L/L/L | G30003 | G31303 |

Please refer to www.energystar.gov to view the most up-to-date product listing and performance data.

## Concealed Light Switches

**Light Switch Concealed Within**

Traulsen solid door models include the light switch concealed inside every door hinge (even on half-height door models). This operates the interior lights automatically whenever the door is opened, while also protecting the switch from damage during loading/unloading.

### *Ownership Benefits*
- ❏ **Reduces Food Cost**
- ❏ **Reduces Energy Cost**
- ☑ **Reduces Service Cost**
- ❏ **Value Added**

## STANDARD FEATURES:

- Stainless steel exterior front finish
- Anodized aluminum sides (including returns) and interior
- Microprocessor control with 3-digit LED temperature display
- 115/60/1 voltage, with cord and plug attached, consult factory for other voltages
- All models shown self-contained (remote options available)
- Incandescent light with exterior switch

- Self-closing doors with stay open feature and locks
- Easy to clean profile gasket (coming in 2013)
- Three epoxy coated shelves per section
- Four 6" high casters with brakes
- Automatic, non-electric condensate evaporator
- Guaranteed for life door hinges
- Three year parts & labor warranty
- Five year compressor warranty

**G21000**

### ONE SECTION REACH-IN GLASS DOOR MODELS

| WIDTH x DEPTH x HEIGHT | DOOR LENGTH | DOOR HINGING | REFRIGERATORS |
|---|---|---|---|
| 29⅞" x 35" x 83¼" | Full | Right | G11010 |
| | Full | Left | G11011 |
| | Half | Right | G11000 |
| | Half | Left | G11001 |

### TWO SECTION REACH-IN GLASS DOOR MODELS

| WIDTH x DEPTH x HEIGHT | DOOR LENGTH | DOOR HINGING | REFRIGERATORS |
|---|---|---|---|
| 52⅛" x 35" x 83¼" | Full | L/R | G21010 |
| | Full | R/L | G21011 |
| | Full | R/R | G21012 |
| | Full | L/L | G21013 |
| | Half | L/R | G21000 |
| | Half | R/L | G21001 |
| | Half | R/R | G21002 |
| | Half | L/L | G21003 |

### THREE SECTION REACH-IN GLASS DOOR MODELS

| WIDTH x DEPTH x HEIGHT | DOOR LENGTH | DOOR HINGING | REFRIGERATORS |
|---|---|---|---|
| 76⁵⁄₁₆" x 35" x 83¼" | Full | L/R/R | G32010 |
| | Full | L/L/R | G32011 |
| | Full | R/R/R | G32012 |
| | Full | L/L/L | G32013 |
| | Half | L/R/R | G32000 |
| | Half | L/L/R | G32001 |
| | Half | R/R/R | G32002 |
| | Half | L/L/L | G32003 |
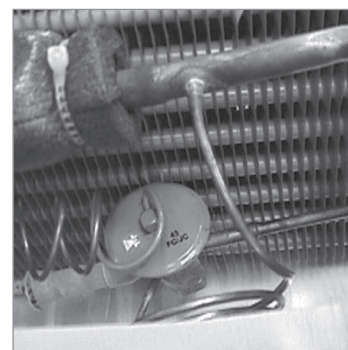
Please refer to www.energystar.gov to view the most up-to-date product listing and performance data.

## Metering Device

Use of a TXV allows for better temp recovery than possible with capillary tube designs. This is especially important during busy lunch and dinner periods where the doors are opened frequently. Your Traulsen will recover temperature quickly, keeping your food safe and minimizing shrink.

### Ownership Benefits
- ☑ **Reduces Food Cost**
- ☑ **Reduces Energy Cost**
- ❑ **Reduces Service Cost**
- ☑ **Value Added**

# Pass-Thru Solid Door & Glass Door Models

**Traulsen Refrigeration Equipment**



*G11010P*

## STANDARD FEATURES:

- Stainless steel exterior front finish
- Stainless steel exterior door finish (solid door models)
- Anodized aluminum sides (including returns) and interior
- Microprocessor control with 3-digit LED temperature display
- 115/60/1 voltage, with cord and plug attached, consult factory for other voltages
- Automatically activated incandescent light with concealed switch (solid door models)
- -10°F freezer capability (freezers only)
- Incandescent light with exterior switch (glass door models)
- Self-closing doors with stay open feature and locks
- Easy to clean profile gasket (coming in 2013)
- Three epoxy coated shelves per section
- Four 6" high casters with brakes
- Automatic, non-electric condensate evaporator
- Guaranteed for life door hinges
- Guaranteed for life door handles (solid door models)
- Three year parts & labor warranty
- Five year compressor warranty

## ONE SECTION PASS-THRU SOLID DOOR MODELS

| WIDTH x DEPTH x HEIGHT | DOOR | DOOR HINGING | | REFRIGERATORS |
| --- | --- | --- | --- | --- |
| | | CONTROL SIDE | OTHER SIDE** | |
| 29⁷⁄₈" x 37¹⁵⁄₁₆" x 83¼" | Full | Right | Right | G10012P |
| | Full | Right | Left | G10013P |
| | Full | Left | Left | G10014P |
| | Full | Left | Right | G10015P |
| | Half | Right | Right | G10002P |
| | Half | Right | Left | G10003P |
| | Half | Left | Left | G10004P |
| | Half | Left | Right | G10005P |

## TWO SECTION PASS-THRU SOLID DOOR MODELS

| WIDTH x DEPTH x HEIGHT | DOOR LENGTH | DOOR HINGING | | REFRIGERATORS |
| --- | --- | --- | --- | --- |
| | | CONTROL SIDE | OTHER SIDE** | |
| 52¹⁄₈" x 37¹⁵⁄₁₆" x 83¼" | Full | L/R | L/R | G20014P |
| | Full | L/L | L/L | G20015P |
| | Full | R/L | R/L | G20016P |
| | Full | R/R | R/R | G20017P |
| | Half | L/R | L/R | G20004P |
| | Half | L/L | L/L | G20005P |
| | Half | R/L | R/L | G20006P |
| | Half | R/R | R/R | G20007P |

## ONE SECTION PASS-THRU GLASS DOOR MODELS

| WIDTH x DEPTH x HEIGHT | DOOR LENGTH | DOOR HINGING | | REFRIGERATORS |
| --- | --- | --- | --- | --- |
| | | CONTROL SIDE | OTHER SIDE** | |
| 29⁷⁄₈" x 37¹⁵⁄₁₆" x 83¼" | Full | Right | Right | G11012P |
| | Full | Right | Left | G11013P |
| | Full | Left | Left | G11014P |
| | Full | Left | Right | G11015P |
| | Half | Right | Right | G11002P |
| | Half | Right | Left | G11003P |
| | Half | Left | Left | G11004P |
| | Half | Left | Right | G11005P |

## TWO SECTION PASS-THRU GLASS DOOR MODELS

| WIDTH x DEPTH x HEIGHT | DOOR LENGTH | DOOR HINGING | | REFRIGERATORS |
| --- | --- | --- | --- | --- |
| | | CONTROL SIDE | OTHER SIDE** | |
| 52¹⁄₈" x 37¹⁵⁄₁₆" x 83¼" | Full | L/R | L/R | G21014P |
| | Full | L/L | L/L | G21015P |
| | Full | R/L | R/L | G21016P |
| | Full | R/R | R/R | G21017P |
| | Half | L/R | L/R | G21004P |
| | Half | L/L | L/L | G21005P |
| | Half | R/L | R/L | G21006P |
| | Half | R/R | R/R | G21007P |

** = Hinging when viewed from that side

Please refer to www.energystar.gov to view the most up-to-date product listing and performance data.

ENERGY STAR

## STANDARD FEATURES:

- Stainless steel exterior front finish
- Stainless steel exterior door finish
- Anodized aluminum sides (including returns) and interior
- Plug and play microprocessor control with 3-digit LED temp display

- Self-closing doors with stay open feature and locks
- Easy to clean profile gasket (coming in 2013)
- Three plated shelves per section
- Four 6" high casters with brakes
- Three year parts & labor warranty

### ONE SECTION REACH-IN MODELS

| WIDTH x DEPTH x HEIGHT | DOOR LENGTH | DOOR HINGING | HEATED CABINETS |
|---|---|---|---|
| 29⅞" x 35" x 83¼" | Half | Right | G14300 |
| | Half | Left | G14301 |
| | Full | Right | G14310 |
| | Full | Left | G14311 |

### TWO SECTION REACH-IN MODELS

| WIDTH x DEPTH x HEIGHT | DOOR LENGTH | DOOR HINGING | HEATED CABINETS |
|---|---|---|---|
| 52⅛" x 35" x 83¼" | Half | L/R | G24300 |
| | Half | R/R | G24302 |
| | Half | L/L | G24303 |
| | Full | L/R | G24310 |
| | Full | R/R | G24312 |
| | Full | L/L | G24313 |

### ONE SECTION PASS-THRU MODELS

| WIDTH x DEPTH x HEIGHT | DOOR LENGTH | DOOR HINGING | | HEATED CABINETS |
|---|---|---|---|---|
| | | CONTROL SIDE | OTHER SIDE** | |
| 29⅞" x 37¹⁵⁄₁₆" x 83¼" | Half | Right | Right | G14302P |
| | Half | Right | Left | G14303P |
| | Half | Left | Left | G14304P |
| | Half | Left | Right | G14305P |
| | Full | Right | Right | G14312P |
| | Full | Right | Left | G14313P |
| | Full | Left | Left | G14314P |
| | Full | Left | Right | G14315P |

### TWO SECTION PASS-THRU MODELS

| WIDTH x DEPTH x HEIGHT | DOOR LENGTH | DOOR HINGING | | HEATED CABINETS |
|---|---|---|---|---|
| | | CONTROL SIDE | OTHER SIDE** | |
| 52⅛" x 37¹⁵⁄₁₆" x 83¼" | Half | L/R | L/R | G24304P |
| | Half | L/L | L/L | G24305P |
| | Half | R/R | R/R | G24307P |
| | Full | L/R | L/R | G24314P |
| | Full | L/L | L/L | G24315P |
| | Full | R/R | R/R | G24317P |

** = Hinging when viewed from that side

Please refer to www.energystar.gov to view the most up-to-date product listing and performance data.



**G14310**



**G24300**

## Heating System
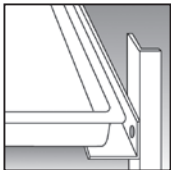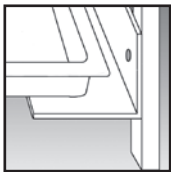


By using large, low watt-density heating elements combined with low velocity fans, Traulsen's hot food holding cabinets offer outstanding performance with no temperature stratification, are Energy Star listed for efficiency, start-up quickly and greatly reduce lifetime service costs.

### *Ownership Benefits*
- ☑ **Reduces Food Cost**
- ☑ **Reduces Energy Cost**
- ☑ **Reduces Service Cost**
- ❑ **Value Added**

**Traulsen Refrigeration Equipment**

## #1 TRAY SLIDES

| | | SPACING | | | |
|---|---|---|---|---|---|
| | | 2" | 3" | 4" | 5" |
| 16 ga. stainless steel angle type for bottom support of: (1) 18" x 26" Pan or (2) 14" x 18" Pans | Behind full length door | 28 | 19 | 14 | 11 |
| | Behind upper half door | 13 | 9 | 7 | 5 |
| | Behind lower half door | 13 | 9 | 7 | 5 |

## #4 TRAY SLIDES:

| | | 1-½" SPACING |
|---|---|---|
| Plated steel rod type for rim support of: (1) 18" x 26" Pan **Please note that one pair of #4 tray slides accommodates one half section.** | Behind full length door | 38 |
| | Behind upper half door | 18 |
| | Behind lower half door | 18 |

## #UNIVERSAL TRAY SLIDES:
(For heated cabinets decrease quantity by 1, upper level has 3" top clearance):

| | | TOTAL CABINET CAPACITY | | |
|---|---|---|---|---|
| | | 4" | 5" | 6" |
| 16 ga. stainless steel angle type for bottom support of: (1) 18" x 26" Pan or (2) 14" x 18" Pans or (2) 12" x 20" Pans | Behind full length door | 14 | 11 | 9 |
| | Behind upper half door | 6 | 5 | 4 |
| | Behind lower half door | 7 | 5 | 4 |

## SHELVES (PLATED OR STAINLESS STEEL):

| | TOTAL CABINET CAPACITY | |
|---|---|---|
| | STD. | MAX. |
| Behind full length door mounted on pins | 3 | 9 |
| Behind half length doors mounted on pins | 3 | 8 |
| Behind full length door mounted on pilasters | 3 | 13 *(4" spacing)* |
| Behind half length doors mounted on pilasters | 3 | 12 *(4" spacing)* |

**Interior Arrangement Note:**
The above quantities represent the maximum amount of tray slides recommended by Traulsen to achieve best air circulation and refrigeration performance.

**STANDARD FEATURES:**

- Stainless steel exterior
- Stainless steel interior (R-Series)
- Anodized aluminum interior (A-Series)
- NAFEM Data Protocol compliant INTELA-TRAUL® microprocessor control system
- Self-contained, balanced refrigeration system (refrigerators & freezers) (remote options available)
- Environmentally friendly R-134a (refrigerators) and R-404a (freezers) refrigerant
- Standard operating temperature 34°F to 38°F (refrigerators), 0°F to -5°F (freezers), 135°F to 180°F (hot food cabinets)
- Self-closing doors with stay open feature
- Easy to clean profile gasket (coming in 2013)

- -10°F high capacity freezer application for high demand application
- Guaranteed for life cam-lift hinges
- Automatic non-electric condensate evaporator (refrigerators & freezers)
- Three plated shelves per section
- Automatically activated incandescent lights
- Guaranteed for life work flow door handle
- Stainless steel breaker caps
- Magnetic snap-in door gaskets
- Four 6" high adjustable stainless steel legs
- Remote Glycol applications (refrigerator & freezer only, consult factory)
- Wine temperature application option (dual temps, "W" & "N" width models only)
- Three year parts & labor warranty
- Five year compressor warranty

**RHT132WUT**
**shown with optional door configuration and casters**

**Traulsen Refrigeration Equipment**

## ONE SECTION REACH-IN MODELS

| WIDTH x DEPTH x HEIGHT | DOOR | REFRIGERATORS | FREEZERS | HOT FOOD | DUAL TEMPS |
|---|---|---|---|---|---|
| 32" x 35" x 83¼" | Full | RHT132EUT-FHS | RLT132EUT-FHS | Consult Factory | N/A |
| | Half | RHT132EUT-HHS | RLT132EUT-HHS | Consult Factory | Consult Factory |
| 29⅞" x 35" x 83¼" | Full | RHT132WUT-FHS | RLT132WUT-FHS | RHF132W-FHS | N/A |
| | Half | RHT132WUT-HHS | RLT132WUT-HHS | RHF132W-HHS | RDT132WUT-HHS |
| 29⅞" x 29" x 83¼" | Full | RHT126WUT-FHS | RLT126WUT-FHS | Consult Factory | N/A |
| | Half | RHT126WUT-HHS | RLT126WUT-HHS | Consult Factory | RDT126WUT-HHS |
| 26⅜" x 35" x 83¼" | Full | RHT132NUT-FHS | RLT132NUT-FHS | Consult Factory | N/A |
| | Half | RHT132NUT-HHS | RLT132NUT-HHS | Consult Factory | Consult Factory |
| 24" x 35" x 83¼" | Full | RHT132DUT-FHS | RLT132DUT-FHS | Consult Factory | N/A |
| | Half | RHT132DUT-HHS | RLT132DUT-HHS | Consult Factory | RDT132DUT-HHS |

## TWO SECTION REACH-IN MODELS

| WIDTH x DEPTH x HEIGHT | DOOR | REFRIGERATORS | FREEZERS | HOT FOOD | DUAL TEMP |
|---|---|---|---|---|---|
| 58" x 35" x 83¼" | Full | RHT232WUT-FHS | RLT232WUT-FHS | RHF232W-FHS | RDT232WUT-FHS |
| | Half | RHT232WUT-HHS | RLT232WUT-HHS | RHF232W-HHS | RDT232WUT-HHS |
| 58" x 29" x 83¼" | Full | RHT226WUT-FHS | RLT226WUT-FHS | Consult Factory | Consult Factory |
| | Half | RHT226WUT-HHS | RLT226WUT-HHS | Consult Factory | Consult Factory |
| 52⅛" x 35" x 83¼" | Full | RHT232NUT-FHS | RLT232NUT-FHS | Consult Factory | RDT232NUT-FHS |
| | Half | RHT232NUT-HHS | RLT232NUT-HHS | Consult Factory | RDT232NUT-HHS |
| 48" x 35" x 83¼" | Full | RHT232DUT-FHS | RLT232DUT-FHS | Consult Factory | RDT232DUT-FHS |
| | Half | RHT232DUT-HHS | RLT232DUT-HHS | Consult Factory | RDT232DUT-HHS |

## THREE SECTION REACH-IN MODELS

| WIDTH x DEPTH x HEIGHT | DOOR | REFRIGERATORS | FREEZERS | HOT FOOD | DUAL TEMP |
|---|---|---|---|---|---|
| 86⅛" x 35" x 83¼" | Full | RHT332WUT-FHS | RLT332WUT-FHS | RHF332W-FHS | RDT332WUT-FHS |
| | Half | RHT332WUT-HHS | RLT332WUT-HHS | RHF332W-HHS | RDT332WUT-HHS |
| 76⁵/₁₆" x 35" x 83¼" | Full | RHT332NUT-FHS | RLT332NUT-FHS | Consult Factory | RDT332NUT-FHS |
| | Half | RHT332NUT-HHS | RLT332NUT-HHS | Consult Factory | RDT332NUT-HHS |

Please refer to www.energystar.gov to view the most up-to-date product listing and performance data.

All R-Series models are also available in the Traulsen A-Series which is identical to the R-Series, however, the A-Series models are built with an anodized aluminum cabinet interior.

**Traulsen Refrigeration Equipment**

## STANDARD FEATURES:

- Stainless steel exterior
- Stainless steel interior (R-Series)
- Anodized aluminum interior (A-Series)
- NAFEM Data Protocol compliant INTELA-TRAUL® microprocessor control system
- Self-contained, balanced refrigeration system (remote options available)
- Environmentally friendly R-134a refrigerant
- Standard operating temperature 34°F to 38°F
- Self-closing doors with stay open feature
- Easy to clean profile gasket (coming in 2013)
- Guaranteed for life cam-lift hinges*

- Automatic non-electric condensate evaporator
- Three plated shelves per section
- Incandescent lights with exterior switch*
- Vertical metal door handle(s)
- Stainless steel breaker caps*
- Magnetic snap-in door gaskets*
- Four 6" high adjustable stainless steel legs
- Three year parts & labor warranty
- Five year compressor warranty
- UL Listed & NSF Certified

*\* Except sliding glass doors with fluorescent lights standard, aluminum door breakers, and no gaskets required.*

**RHT232WUT-FSL**
**shown with optional casters**

## ONE SECTION REACH-IN GLASS DOOR MODELS

| WIDTH x DEPTH x HEIGHT | DOOR | REFRIGERATORS |
|---|---|---|
| 29⁷⁄₈" x 35" x 83¹⁄₄" | Full | RHT132WUT-FHG |
| | Half | RHT132WUT-HHG |
| 29⁷⁄₈" x 29" x 83¹⁄₄" | Full | RHT126WUT-FHG |
| | Half | RHT126WUT-HHG |
| 24" x 35" x 83¹⁄₄" | Full | RHT132DUT-FHG |
| | Half | RHT132DUT-HHG |

## TWO SECTION REACH-IN GLASS DOOR MODELS

| WIDTH x DEPTH x HEIGHT | DOOR | REFRIGERATORS |
|---|---|---|
| 58" x 35" x 83¹⁄₄" | Full | RHT232WUT-FHG |
| | Half | RHT232WUT-HHG |
| 58" x 29" x 83¹⁄₄" | Full | RHT226WUT-FHG |
| | Half | RHT226WUT-HHG |
| 52¹⁄₈" x 35" x 83¹⁄₄" | Full | RHT232NUT-FHG |
| | Half | RHT232NUT-HHG |
| 48" x 35" x 83¹⁄₄" | Full | RHT232DUT-FHG |
| | Half | RHT232DUT-HHG |

## THREE SECTION REACH-IN GLASS DOOR MODELS

| WIDTH x DEPTH x HEIGHT | DOOR | REFRIGERATORS |
|---|---|---|
| 86¹⁄₈" x 35" x 83¹⁄₄" | Full | RHT332WUT-FHG |
| | Half | RHT332WUT-HHG |
| 76⁵⁄₁₆" x 35" x 83¹⁄₄" | Full | RHT332NUT-FHG |
| | Half | RHT332NUT-HHG |

## TWO SECTION REACH-IN SLIDING GLASS DOOR MODELS

| WIDTH x DEPTH x HEIGHT | DOOR | REFRIGERATORS |
|---|---|---|
| 58" x 33" x 83¹⁄₄" | Full | RHT232WUT-FSL |
| | Half | RHT232WUT-HSL |
| 52¹⁄₈" x 33" x 83¹⁄₄" | Full | RHT232NUT-FSL |
| | Half | RHT232NUT-HSL |

Please refer to www.energystar.gov to view the most up-to-date product listing and performance data.

All R-Series models are also available in the Traulsen A-Series which is identical to the R-Series, however, the A-Series models are built with an anodized aluminum cabinet interior.

## Refrigeration System
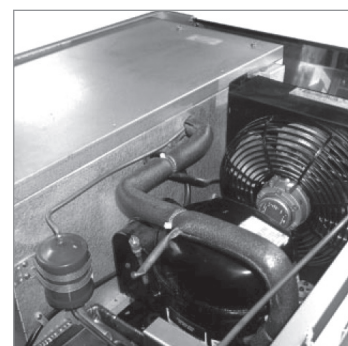
By combining carefully balanced, high quality components with precise microprocessor controls and careful construction, our systems cycle less often, and offer the energy efficiency you're looking for while still providing the outstanding reliability and performance your operation needs.

### Ownership Benefits
- ☑ **Reduces Food Cost**
- ☑ **Reduces Energy Cost**
- ☑ **Reduces Service Cost**
- ☐ **Value Added**

# Pass-Thru Models

## STANDARD FEATURES:

- Stainless steel exterior
- Stainless steel interior (R-Series)
- Anodized aluminum interior (A-Series)
- NAFEM Data Protocol compliant INTELA-TRAUL® microprocessor control system
- Self-contained, balanced refrigeration system (remote options available)
- Environmentally friendly R-134a refrigerant
- Standard operating temperature 34°F to 38°F (refrigerators), 135°F to 180°F (hot food cabinets)
- Self-closing doors with stay open feature
- Easy to clean profile gasket (coming in 2013)

- Guaranteed for life cam-lift hinges
- Automatic non-electric condensate evaporator (refrigerators only)
- Three plated shelves per section
- Automatically activated incandescent lights
- Guaranteed for life work flow door handle
- Stainless steel breaker caps
- Magnetic snap-in door gaskets
- Four 6" high adjustable stainless steel legs
- Three year parts & labor warranty
- Five year compressor warranty (refrigerators only)
- UL Listed & NSF Certified

*AHT232NPUT-HHG*
*shown with optional*
*glass doors and casters*

## ONE SECTION PASS-THRU MODELS

| WIDTH x DEPTH x HEIGHT | DOOR | REFRIGERATORS | HOT FOOD |
|---|---|---|---|
| 29$7/8$" x 37$15/16$" x 83$1/4$" | Full | RHT132WPUT-FHS | RHF132WP-FHS |
| | Half | RHT132WPUT-HHS | RHF132WP-HHS |
| 29$7/8$" x 31$15/16$" x 83$1/4$" | Full | RHT126WPUT-FHS | N/A |
| | Half | RHT126WPUT-HHS | N/A |

## TWO SECTION PASS-THRU MODELS

| WIDTH x DEPTH x HEIGHT | DOOR | REFRIGERATORS | HOT FOOD |
|---|---|---|---|
| 52$1/8$" x 37$15/16$" x 83$1/4$" | Full | RHT232NPUT-FHS | N/A |
| | Half | RHT232NPUT-HHS | N/A |
| 58" x 37$15/16$" x 83$1/4$" | Full | RHT232WPUT-FHS | RHF232WP-FHS |
| | Half | RHT232WPUT-HHS | RHF232WP-HHS |
| 58" x 31$15/16$" x 83$1/4$" | Full | RHT226WPUT-FHS | Consult Factory |
| | Half | RHT226WPUT-HHS | Consult Factory |

## THREE SECTION PASS-THRU MODELS

| WIDTH x DEPTH x HEIGHT | DOOR | REFRIGERATORS | HOT FOOD |
|---|---|---|---|
| 76$5/16$" x 37$15/16$" x 83$1/4$" | Full | RHT332NPUT-FHS | N/A |
| | Half | RHT332NPUT-HHS | N/A |
| 86$1/8$" x 37$15/16$" x 83$1/4$" | Full | RHT332WPUT-FHS | RHF332WP-FHS |
| | Half | RHT332WPUT-HHS | RHF332WP-HHS |

All R-Series models are also available in the Traulsen A-Series which is identical to the R-Series, however, the A-Series models are built with an anodized aluminum cabinet interior.

Please refer to www.energystar.gov to view the most up-to-date product listing and performance data.

## Heating System

By using large, low watt-density heating elements combined with low velocity fans, Traulsen's hot food holding cabinets offer outstanding performance with no temperature stratification, are Energy Star listed for efficiency, start-up quickly and greatly reduce lifetime service costs.

### *Ownership Benefits*

☑ **Reduces Food Cost**
☑ **Reduces Energy Cost**
☑ **Reduces Service Cost**
❑ **Value Added**

**STANDARD FEATURES:**

- Stainless steel exterior
- Stainless steel interior (R-Series)
- Anodized aluminum interior (A-Series)
- NAFEM data protocol compliant INTELA-TRAUL® microprocessor control system
- Self-contained, balanced refrigeration system (remote options available)
- Environmentally friendly R-134a (refrigerators) and R-404a (freezers) refrigerant
- Standard operating temperature 34°F to 38°F (refrigerators), 0°F to -5°F (freezers), 135°F to 180°F (hot food cabinets)
- Self-closing doors with stay open feature
- Easy to clean profile gasket (coming in 2013)

- -10°F high capacity freezer application for high demand application
- Guaranteed for life cam-lift hinges
- Automatic non-electric condensate evaporator
- Maximum rack size:
  "L" height models = 27" w x 29" d x 66" h
  "H" height models = 27" w x 29" d x 72" h
- Guaranteed for life work flow door handle
- Stainless steel breaker caps
- Magnetic snap-in door gaskets
- Remote Glycol applications (refrigerator & freezer only, consult factory)
- Three year parts & labor warranty
- Five year compressor warranty
- UL Listed & NSF Certified



*RRI132LUT-FHS*

### ONE SECTION ROLL-IN MODELS

| WIDTH x DEPTH x HEIGHT | DOOR | RACKS | REFRIGERATORS | FREEZERS | HOT FOOD |
|---|---|---|---|---|---|
| 35$\frac{1}{2}$" x 35$\frac{9}{16}$" x 83$\frac{1}{4}$" | Full | 66" High | RRI132LUT-FHS | RIF132LUT-FHS | RIH132L-FHS |
| 35$\frac{1}{2}$" x 35$\frac{9}{16}$" x 89$\frac{1}{8}$" | Full | 72" High | RRI132HUT-FHS | RIF132HUT-FHS | RIH132H-FHS |

### ONE SECTION ROLL-THRU MODELS

| WIDTH x DEPTH x HEIGHT | DOOR | RACKS | REFRIGERATORS | FREEZERS | HOT FOOD |
|---|---|---|---|---|---|
| 35$\frac{1}{2}$" x 39$\frac{1}{8}$" x 83$\frac{1}{4}$" | Full | 66" High | RRI132LPUT-FHS | Consult Factory | RIH132LP-FHS |

### TWO SECTION ROLL-IN MODELS

| WIDTH x DEPTH x HEIGHT | DOOR | RACKS | REFRIGERATORS | FREEZERS | HOT FOOD |
|---|---|---|---|---|---|
| 68" x 35$\frac{9}{16}$" x 83$\frac{1}{4}$" | Full | 66" High | RRI232LUT-FHS | RIF232LUT-FHS | RIH232L-FHS |
| 68" x 35$\frac{9}{16}$" x 89$\frac{1}{8}$" | Full | 72" High | RRI232HUT-FHS | RIF232HUT-FHS | RIH232H-FHS |

### TWO SECTION ROLL-THRU MODELS

| WIDTH x DEPTH x HEIGHT | DOOR | RACKS | REFRIGERATORS | FREEZERS | HOT FOOD |
|---|---|---|---|---|---|
| 68" x 39$\frac{1}{8}$" x 83$\frac{1}{4}$" | Full | 66" High | RRI232LPUT-FHS | Consult Factory | RIH232LP-FHS |

### THREE SECTION ROLL-IN MODELS

| WIDTH x DEPTH x HEIGHT | DOOR | RACKS | REFRIGERATORS | FREEZERS | HOT FOOD |
|---|---|---|---|---|---|
| 100$\frac{1}{2}$" x 35$\frac{9}{16}$" x 83$\frac{1}{4}$" | Full | 66" High | RRI332LUT-FHS | RIF332LUT-FHS | RIH332L-FHS |
| 100$\frac{1}{2}$" x 35$\frac{9}{16}$" x 89$\frac{1}{8}$" | Full | 72" High | RRI332HUT-FHS | RIF332HUT-FHS | RIH332H-FHS |

### THREE SECTION ROLL-THRU MODELS

| WIDTH x DEPTH x HEIGHT | DOOR | RACKS | REFRIGERATORS | FREEZERS | HOT FOOD |
|---|---|---|---|---|---|
| 100$\frac{1}{2}$" x 39$\frac{1}{8}$" x 83$\frac{1}{4}$" | Full | 66" High | RRI332LPUT-FHS | Consult Factory | RIH332LP-FHS |

Please refer to www.energystar.gov to view the most up-to-date product listing and performance data.

All R-Series models are also available in the Traulsen A-Series which is identical to the R-Series, however, the A-Series models are built with an anodized aluminum cabinet interior.

**STANDARD FEATURES:**

• Stainless steel exterior front, top, sides and door(s)

• Anodized aluminum interior

• Interior mounted thermometer

• 115/60/1 voltage, self-contained, with cord and plug attached

• Self-closing door(s) with stay open feature

• Easy to clean profile gasket (coming in 2013)

• Two powder-coated shelves per door

• Four 6" high legs

• Automatic, non-electric condensate evaporator

• Three year parts & labor warranty

• Five year compressor warranty



*UHT60*
*shown with optional casters*



*UHT60-DD*
*shown with optional casters*

**Traulsen Refrigeration Equipment**

## COMPACT UNDERCOUNTER DOOR MODELS, SELF-CONTAINED

| WIDTH x DEPTH x HEIGHT | NUMBER DOORS | REFRIGERATORS | FREEZERS |
|---|---|---|---|
| 27" x 30$^7/_8$" x 35$^1/_2$" | 1 | UHT27 | ULT27 |
| 32" x 30$^7/_8$" x 35$^1/_2$" | 1 | UHT32 | ULT32 |
| 48" x 30$^7/_8$" x 35$^1/_2$" | 2 | UHT48 | ULT48 |
| 60" x 30$^7/_8$" x 35$^1/_2$" | 2 | UHT60 | ULT60 |
| 72" x 30$^7/_8$" x 35$^1/_2$" | 2 | UHT72 | ULT72 |

## COMPACT UNDERCOUNTER DRAWER MODELS, SELF-CONTAINED

| WIDTH x DEPTH x HEIGHT | NUMBER DRAWERS | REFRIGERATORS |
|---|---|---|
| 27" x 31$^1/_8$" x 35$^1/_2$" | 2 | UHT27-D |
| 32" x 31$^1/_8$" x 35$^1/_2$" | 2 | UHT32-D |
| 60" x 31$^1/_8$" x 35$^1/_2$" | 4 | UHT60-DD |
| 72" x 31$^1/_8$" x 35$^1/_2$" | 4 | UHT72-DD |



Please refer to www.energystar.gov to view the most up-to-date product listing and performance data.

# REFRIGERATORS
## Compact Prep Table Models

**STANDARD FEATURES:**

- Stainless steel exterior front, sides and door(s)
- Stainless steel pan cover with pivoting front lid
- Full compliment of sixth size 4" deep plastic pans and divider bars included
- Reversible, full-length nylon cutting board
- 6" deep pan capacity
- Anodized aluminum interior
- Interior mounted thermometer
- Meets NSF 7 Standard for prep tables

- 115/60/1 voltage, self-contained, with cord and plug attached
- Self-closing door(s) with stay open feature
- Easy to clean profile gasket (coming in 2013)
- Two powder coated shelves per door
- Four 6" high legs
- Automatic non-electric condensate evaporator
- Three year parts & labor warranty
- Five year compressor warranty



**UPT Door Model
shown with optional casters**



**UST Door Model
shown with optional casters**

### COMPACT PREP TABLE DOOR MODELS, SELF-CONTAINED

| WIDTH | DEPTH x HEIGHT | | REFRIGERATORS | PAN CAPACITY* |
|---|---|---|---|---|
| | UST MODELS | UPT MODELS | | |
| 27" | $33^3/8$" x $37^7/8$" | $33^5/8$" x $44^3/4$" | UST276 / UPT276 | 6 |
| 27" | $33^3/8$" x $37^7/8$" | $33^3/4$" x 46" | UST279 / UPT279 | 9 |
| 32" | $33^5/8$" x $37^7/8$" | $33^5/8$" x $44^3/4$" | UST328 / UPT328 | 8 |
| 32" | $33^3/4$" x $37^7/8$" | $33^3/4$" x 46" | UST 3212 / UPT3212 | 12 |
| 48" | $33^3/8$" x $37^7/8$" | $33^3/4$" x $44^3/4$" | UST488 / UPT488 | 8 |
| 48" | $33^3/8$" x $37^7/8$" | $33^3/4$" x $44^3/4$" | UST4812 / UPT4812 | 12 |
| 48" | $33^3/8$" x $37^7/8$" | $33^3/4$" x 46" | UST4818 / UPT4818 | 18 |
| 60" | $33^3/8$" x $37^7/8$" | $33^3/4$" x $44^3/4$" | UST6012 / UPT6012 | 12 |
| 60" | $33^3/8$" x $37^7/8$" | $33^3/4$" x 46" | UST6024 / UPT6024 | 24 |
| 72" | $34^1/2$" x $37^7/8$" | $34^1/2$" x $44^3/4$" | UST7212 / UPT7212 | 12 |
| 72" | $34^1/2$" x $37^7/8$" | $34^1/2$" x 46" | UST7218 / UPT7218 | 18 |
| 72" | $34^1/2$" x $37^7/8$" | $34^1/2$" x 46" | UST7224 / UPT7224 | 24 |
| 72" | $34^1/2$ x $37^7/8$" | $34^1/2$" x 46" | UST7230 / UPT7230 | 30 |

 * Capacity shown using sixth size pans
** Height overall – lid closed



**UST Drawer Model
shown with optional casters**

### COMPACT PREP TABLE DRAWER MODELS, SELF-CONTAINED

| WIDTH | DEPTH x HEIGHT | | REFRIGERATORS | PAN CAPACITY |
|---|---|---|---|---|
| | UST MODELS | UPT MODELS | | |
| 27" | $34^1/2$" x $37^7/8$" | $34^1/2$" x $44^3/4$" | UST276-D / UPT276-D | 6 |
| 27" | $34^1/2$" x $37^7/8$" | $34^1/2$" x 46" | UST279-D / UPT279-D | 9 |
| 32" | $34^1/2$" x $37^7/8$" | $34^1/2$" x $44^3/4$" | UST328-D / UPT328-D | 8 |
| 32" | $34^1/2$" x $37^7/8$" | $34^1/2$" x 46" | UST3212-D / UPT3212-D | 12 |
| 60" | $34^1/2$" x $37^7/8$" | $34^1/2$" x $44^3/4$" | UST6012-DD / UPT6012-DD | 12 |
| 60" | $34^1/2$" x $37^7/8$" | $34^1/2$" x 46" | UST6024-DD / UPT6024-DD | 24 |
| 72" | $34^1/2$" x $37^7/8$" | $34^1/2$" x $44^3/4$" | UST7212-DD / UPT7212-DD | 12 |
| 72" | $34^1/2$" x $37^7/8$" | $34^1/2$" x 46" | UST7218-DD / UPT7218-DD | 18 |
| 72" | $34^1/2$" x $37^7/8$" | $34^1/2$" x 46" | UST7224-DD / UPT7224-DD | 24 |
| 72" | $34^1/2$ x $37^7/8$" | $34^1/2$" x 46" | UST7230-DD / UPT7230-DD | 30 |



**UPT Drawer Model
shown with optional casters**

# REFRIGERATORS
# Full Size Undercounter Models

**STANDARD FEATURES:**

- Stainless steel front, door(s) and interior
- NAFEM Data Protocol compliant
- INTELA-TRAUL® microprocessor control system
- Self-contained balanced refrigeration system (remote options available)
- Environmentally friendly R-134a refrigerant
- Standard operating temperature 34°F to 38°F
- Automatic, condensate evaporator
- Two plated shelves per section
- Magnetic snap-in door gasket(s)
- 6" high adjustable stainless steel legs



**TU072HT**
*shown with optional top and casters*

- Glycol Application – remote glycol refrigeration application and self-contained glycol or water cooled freezer application options
- Three year parts & labor warranty
- Five year compressor warranty
- UL Listed and NSF Certified

### Insulation



2"

Traulsen insulates the entire cabinet, including the doors, with at least 2" foamed in place insulation. Not only does this provide superior insulating characteristics (total R-Factor 12.5), but it also adds significant strength to our already rugged design.

***Ownership Benefits***

- ❑ **Reduces Food Cost**
- ❑ **Reduces Energy Cost**
- ☑ **Reduces Service Cost**
- ☑ **Value Added**

**FULL SIZE UNDERCOUNTER MODELS**

| LENGTH x DEPTH x HEIGHT | NUMBER DOORS | REFRIGERATORS |
|---|---|---|
| 44" x 34" x 34" | 1 | TU044HT |
| 72" x 34" x 34" | 2 | TU072HT |
| 100" x 34" x 34" | 3 | TU100HT |

Please refer to www.energystar.gov to view the most up-to-date product listing and performance data.

# REFRIGERATORS
# Equipment Stand Models

**STANDARD FEATURES:**

- Stainless steel exterior and interior
- Stainless steel Marine top
- NAFEM Data Protocol compliant
- INTELA-TRAUL® microprocessor control system
- Self-contained balanced refrigeration system (remote options available)
- Environmentally friendly R-404a refrigerant
- Standard operating temperature 34°F to 38°F
- Automatic, condensate evaporator
- Self-closing drawers with stay open feature
- Easy to clean profile gasket (coming in 2013)
- Accommodates 400 lbs. per section
- Each drawer accommodates 6" deep pans
- 4" high casters

- Glycol Application – self-contained glycol or water cooled refrigerator application options
- Three year parts & labor warranty
- Five year compressor warranty
- UL Listed and NSF Certified



**TE065HT**

**EQUIPMENT STAND MODELS**

| LENGTH x DEPTH* x HEIGHT | NUMBER DRAWERS | REFRIGERATORS |
|---|---|---|
| 36" x 34$\frac{1}{8}$" x 26" | 2 | TE036HT |
| 48" x 34$\frac{1}{8}$" x 26" | 2 | TE048HT |
| 60" x 34$\frac{1}{8}$" x 26" | 2 | TE060HT |
| 65" x 34$\frac{1}{8}$" x 26" | 4 | TE065HT |
| 72" x 34$\frac{1}{8}$" x 26" | 4 | TE072HT |
| 84" x 34$\frac{1}{8}$" x 26" | 4 | TE084HT |
| 96" x 34$\frac{1}{8}$" x 26" | 6 | TE096HT |
| 110" x 34$\frac{1}{8}$" x 26" | 6 | TE110HT |

* Depth overall – including handle

## STANDARD FEATURES:

- Stainless steel exterior and interior
- 115/60/1 voltage, self-contained, with cord and plug attached (remote options available)
- INTELA-TRAUL® microprocessor control system with 3-digit LED temperature display
- Accommodates industry standard full and third size pans without the use of adapter bars
- Two (2) shelves per door
- 6" high casters on adjustable channel mounting system

- All doors provided with locks
- Left hand system only
- Self-closing door(s) with stay open feature
- Easy to clean profile gasket (coming in 2013)
- Temperature rail equipped with drain and flush valve
- Automatic non-electric condensate evaporator
- Three year parts & labor warranty
- Five year compressor warranty



*TS048HT*



*TS090HT*

| WIDTH x DEPTH x HEIGHT | REFRIGERATORS | PAN CAPACITY* |
|---|---|---|
| 48" x 36" x 48³⁄₈" | TS048HT | 6 |
| 66" x 36" x 48³⁄₈" | TS066HT | 9 |
| 72" x 36" x 48³⁄₈" | TS072HT | 10 |
| 90" x 36" x 48³⁄₈" | TS090HT | 12 |

*Capacity shown using third size pans

## CUSTOMIZE YOUR TRAULSEN FULL SIZE PREP TABLE WITH ONE OR MORE OF OUR MANY ACCESSORIES



*Ambient Pan Holder*



*Garnish Rack*
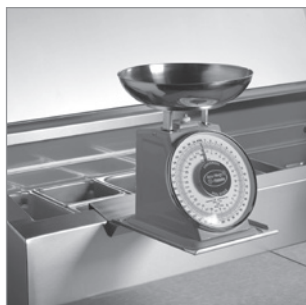


*Scale Shelf*



*Cutting Board & Ticket Rail*

## "All-Day" Temperature Performance to NSF7 Test Requirements
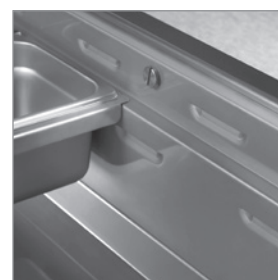


Traulsen's full size prep table is equipped with TempAssure, a specially engineered forced air design which circulates cold air around and underneath the pans as well as lofting a protective blanket over the food surface, effectively insulating it from warm kitchen air.

### Ownership Benefits
- ☑ **Reduces Food Cost**
- ❏ **Reduces Energy Cost**
- ❏ **Reduces Service Cost**
- ☑ **Value Added**

Traulsen

**STANDARD FEATURES:**

- Probe chill start
- Four operating modes
- Epicon common interface
- USB data exchange
- On-board printers
- Manual & auto programming
- Chill by time or temp

- Product recall
- Dual condensing units (excludes TBC5)
- Three removable small diameter probes
- Metal breakers
- Three year parts & labor warranty
- Five year compressor warranty


*TBC13*
*(shown with optional casters)*

**UNDERCOUNTER MODELS**

| WIDTH x DEPTH x HEIGHT | BLAST CHILLERS | TRAY SLIDE LEVELS |
|---|---|---|
| 54" x 34$7/16$" x 33$3/4$" | TBC5 | 5 |

**REACH-IN MODELS**

| WIDTH x DEPTH x HEIGHT | BLAST CHILLERS | TRAY SLIDE LEVELS |
|---|---|---|
| 41" x 34$1/2$" x 74" | TBC13 | 13 |

**ROLL-IN & ROLL-THRU MODELS**

| WIDTH x DEPTH x HEIGHT | BLAST CHILLERS | RACK CAPACITY | TYPE |
|---|---|---|---|
| 48$1/2$" x 37$5/8$" x 90$3/8$" | TBC1H | 1 | Roll-In |
| 48$1/2$" x 41$1/4$" x 90$3/8$" | TBC1HR | 1 | Roll-Thru |

**ROLL-IN & ROLL-THRU MODELS**

| WIDTH x DEPTH x HEIGHT | BLAST CHILLERS | RACK CAPACITY | TYPE |
|---|---|---|---|
| 48$1/2$" x 71$5/8$" x 90$3/8$" | TBC2H | 2 | Roll-In |
| 48$1/2$" x 75$1/4$" x 90$3/8$" | TBC2HR | 2 | Roll-Thru |


*TBC5*
*(shown with optional casters)*


*TBC1H*

CHILLERS – QUICK CHILLER
# Undercounter


*TU048QC*
*(shown with optional casters)*

**STANDARD FEATURES:**

- Stainless steel exterior and interior
- INTELA-TRAUL® microprocessor control system with 3 digit LED
- 115/60/1 voltage, self-contained, with cord and plug attached
- Left hand refrigeration system
- Condenser filter

- Non-electric automatic condensate evaporator
- Operates at 31°F to 35°F
- Two plated shelves on pins
- 6" high legs
- Five year compressor and three year parts & labor warranty

| WIDTH x DEPTH x HEIGHT | QUICK CHILLER |
|---|---|
| 48" x 36" x 34" | TU048QC |

Traulsen Refrigeration Equipment

**STANDARD FEATURES:**

- Self-closing sliding glass doors with Stay Open feature (remote models available)
- Three plated shelves per section
- Four 6" high stainless steel adjustable legs
- Stainless steel exterior and interior finish
- INTELA-TRAUL® microprocessor control system with 3-digit LED temperature display

- 115/60/1 voltage, self-contained, with cord and plug attached
- Fluorescent lights with exterior switch
- Automatic, non-electric condensate evaporator
- Two fluorescent lights
- Five year compressor and three year parts & labor warranty



***RHT232NUT-FSL***
***(shown with optional casters)***

**REACH-IN SLIDING GLASS DOOR REFRIGERATOR MODELS**

| WIDTH x DEPTH x HEIGHT | DOOR | SECTIONS | REFRIGERATORS |
|---|---|---|---|
| 52$\frac{1}{8}$" x 83$\frac{1}{4}$" x 33" | Full | Two | RHT232NUT-FSL |
| 52$\frac{1}{8}$" x 83$\frac{1}{4}$" x 33" | Half | Two | RHT232NUT-HSL |
| 58" x 83$\frac{1}{4}$" x 33" | Full | Two | RHT232WUT-FSL |
| 58" x 83$\frac{1}{4}$" x 33" | Half | Two | RHT232WUT-HSL |

SPECIAL APPLICATION PRODUCTS – REFRIGERATORS
# Fish File

**STANDARD FEATURES:**

- Stainless steel exterior and interior finish
- Digital temperature display
- 115/60/1 voltage; self-contained, with cord and plug attached
- Four stainless steel self-closing drawers per section

- Each drawer includes one specially designed storage pan
- Four 6" high adjustable stainless steel legs
- Three year parts & labor warranty
- Five year compressor warranty



**REACH-IN MODELS, SELF-CONTAINED**

| WIDTH x DEPTH x HEIGHT | DRAWERS | REFRIGERATORS |
|---|---|---|
| 28" x 29" x 83$\frac{1}{4}$" | Four | RFS126NUT |
| 52$\frac{1}{8}$" x 29" x 83$\frac{1}{4}$" | Eight | RFS226NUT |

***RFS126NUT***
***(shown with optional casters)***

# Air Curtain

**STANDARD FEATURES:**

- Stainless steel exterior and interior
- Ten pairs of tray slides for 18" x 26" pans
- Multi-fan 3-D air screen curtain
- Electronic control with two operating modes:
  – 1-Refrigerator (32°F to 50°F, preset at 35°F)
  – 2-Refrigerator lo-temp (25°F to 35°F, preset at 30°F)

- Smart Defrost™
- Automatic defrost with manual override feature
- Full perimeter bumper

### AIR CURTAIN MODELS

| WIDTH* x DEPTH* x HEIGHT | DOORS | SECTIONS | REFRIGERATORS |
|---|---|---|---|
| 32¼" x 39" x 79¼" | FH | One | RAC37-FHS |
| 32¼" x 39" x 79¼" | HH | One | RAC37-HHS |

\* Including bumper

**RAC37-FHS**

# Reach-In & Roll-In, Even Thaw

**STANDARD FEATURES:**

- Reach-in models include 28 Pairs #1 type tray slides (14 per section)
- Roll-in models can accommodate two 66" high roll-in racks
- Four 6" high stainless steel adjustable legs (reach-in models only)
- Stainless steel exterior and interior finish
- 115/60/1 voltage, self-contained, with cord and plug attached
- Self-closing doors with Stay Open feature and locks
- Automatic, non-electric condensate evaporator
- Guaranteed for life door handles and hinges
- Five year compressor and three year parts & labor warranty

**RET232NUT-FHS**

**REACH-IN EVEN-THAW REFRIGERATOR MODELS, SELF-CONTAINED – ONE & TWO SECTION**

| WIDTH x DEPTH x HEIGHT | DOOR | SECTIONS | REFRIGERATORS |
|---|---|---|---|
| 32" x 35" x 83¼" | Full | One | RET132EUT-FHS |
| 32" x 35" x 83¼" | Half | One | RET132EUT-HHS |
| 52⅛" x 35" x 83¼" | Full | One | RET232NUT-FHS |
| 52⅛" x 35" x 83¼" | Full | One | RET232NUT-HHS |

SPECIAL APPLICATION PRODUCTS – FREEZERS
# Reach-In, -15°F Models

## STANDARD FEATURES:

- Incandescent lights
- Self-closing doors with stay open feature and locks
- Easy to clean profile gasket (coming in 2013)
- Three plated shelves per section
- Four 6" high stainless steel adjustable legs
- Stainless steel exterior and interior finish

- INTELA-TRAUL® microprocessor control system with 3-digit LED temperature display
- 208/115/60/1 voltage, self-contained, with cord and plug attached
- Automatic condensate evaporator
- Guaranteed for life door handles and hinges
- Five year compressor and three year parts & labor warranty

*RSL232NUT-FHS*

### REACH-IN -15°F FREEZER MODELS, SELF-CONTAINED

| WIDTH x DEPTH x HEIGHT | DOOR | SECTIONS | REFRIGERATORS |
|---|---|---|---|
| 52$^1/_8$" x 83$^1/_4$" x 35" | Consult Factory | Two | RSL232NUT- |
| 76$^5/_{16}$" x 83$^1/_4$" x 35" | Consult Factory | Three | RSL332NUT- |

SPECIAL APPLICATION PRODUCTS – FREEZER
# Convertible (1 & 2 Section)

## STANDARD FEATURES:

- 115/60/1 voltage, self-contained, with cord and plug attached
- Incandescent lights
- Self-closing door(s) with stay open feature and lock(s)
- Easy to clean profile gasket (coming in 2013)
- Three plated shelves per section
- Four 6" high stainless steel adjustable legs

- R-Series: Stainless steel exterior and interior finish
- A-Series: Stainless steel exterior and anodized aluminum interior
- Microprocessor control with 3-digit LED temperature display
- Automatic, non-electric condensate evaporator
- Guaranteed for life door handles and hinges
- Five year compressor and three year parts & labor warranty

*RCV132WUT-FHS*
*(shown with optional casters)*

### REACH-IN CONVERTIBLE FREEZER MODELS, SELF-CONTAINED

| WIDTH x DEPTH x HEIGHT | DOOR | SECTIONS | REFRIGERATORS |
|---|---|---|---|
| 29$^7/_8$" x 83$^1/_4$" x 35" | Full | One | RCV132WUT-FHS |
| 29$^7/_8$" x 83$^1/_4$" x 35" | Half | One | RCV132WUT-HHS |
| 29$^7/_8$" x 83$^1/_4$" x 35" | Full | One | ACV132WUT-FHS |
| 29$^7/_8$" x 83$^1/_4$" x 35" | Half | One | ACV132WUT-HHS |

### REACH-IN CONVERTIBLE FREEZER MODELS, SELF-CONTAINED – TWO SECTION

| WIDTH x DEPTH x HEIGHT | DOOR | SECTIONS | REFRIGERATORS |
|---|---|---|---|
| 58" x 83$^1/_4$" x 35" | Full | Two | RCV232WUT-FHS |
| 58" x 83$^1/_4$" x 35" | Half | Two | RCV232WUT-HHS |
| 58" x 83$^1/_4$" x 35" | Full | Two | ACV232WUT-FHS |
| 58" x 83$^1/_4$" x 35" | Half | Two | ACV232WUT-HHS |

*Traulsen*

# Reach-In, Extra Wide Application

**STANDARD FEATURES:**

- Incandescent lights
- Self-closing doors with stay open feature and locks
- Refrigerator models: Three plated shelves
- Refrigerator/freezer models: One plated shelf per compartment
- R-Series: Stainless steel exterior and interior finish
- A-Series: Stainless steel exterior and anodized aluminum interior
- INTELA-TRAUL® microprocessor control system with 3-digit LED temperature display
- 115/60/1 voltage, self-contained, with cord and plug attached
- Four 6" high stainless steel adjustable legs
- Automatic condensate evaporator
- Guaranteed for life door handles and hinges
- Five year compressor and three year parts & labor warranty

**RHT132EUT-HHS**
**(shown with optional casters)**

### REACH-IN STEAKHOUSE REFRIGERATOR MODELS, SELF-CONTAINED

| WIDTH x DEPTH x HEIGHT | DOOR | SECTIONS | REFRIGERATORS |
|---|---|---|---|
| 32" x 83¼" x 35" | Full | One | RHT132EUT-FHS |
| 32" x 83¼" x 35" | Half | One | RHT132EUT-HHS |
| 32" x 83¼" x 35" | Full | One | AHT132EUT-FHS |
| 32" x 83¼" x 35" | Half | One | AHT132EUT-HHS |

### REACH-IN STEAKHOUSE FREEZER MODELS, SELF-CONTAINED

| WIDTH x DEPTH x HEIGHT | DOOR | SECTIONS | REFRIGERATORS |
|---|---|---|---|
| 32" x 83¼" x 35" | Full | One | RLT132EUT-FHS |
| 32" x 83¼" x 35" | Half | One | RLT132EUT-HHS |
| 32" x 83¼" x 35" | Full | One | ALT132EUT-FHS |
| 32" x 83¼" x 35" | Half | One | ALT132EUT-HHS |

### REACH-IN STEAKHOUSE REFRIGERATOR/FREEZER MODELS, SELF-CONTAINED – ONE SECTION

| WIDTH x DEPTH x HEIGHT | DOOR | SECTIONS | REFRIGERATORS |
|---|---|---|---|
| 32" x 83¼" x 35" | Full | One | RDT132EUT-FHS |
| 32" x 83¼" x 35" | Half | One | RDT132EUT-HHS |
| 32" x 83¼" x 35" | Full | One | ADT132EUT-FHS |
| 32" x 83¼" x 35" | Half | One | ADT132EUT-HHS |

## STANDARD CORRECTIONAL FEATURES:

- Locking hasps to secure contents
- Stainless steel flanged legs prevents tipping over
- Perforative screen system cover protects system
- Lexan cover protects controller

- Welded universal tray slides prevents removal
- Hinges without covers
- Tamper resistant screws secure all components

*Includes Traulsen's*
*INTELA-TRAUL® control*

## REFRIGERATOR REACH-IN & PASS-THRU MODELS

| WIDTH x DEPTH x HEIGHT | SECTIONS | DOOR HINGING | REFRIGERATORS | TYPE |
|---|---|---|---|---|
| $26^3/8$" x 35" x $83^1/4$" | One | Left | RH132N-COR01 | Reach-In |
| $26^3/8$" x 35" x $83^1/4$" | One | Right | RH132N-COR02 | Reach-In |
| $26^3/8$" x $37^{15}/16$" x $83^1/4$" | One | FHR/RHR | RH132NP-COR01 | Pass-Thru |
| $26^3/8$" x $37^{15}/16$" x $83^1/4$" | One | FHL/RHL | RH132NP-COR02 | Pass-Thru |
| $52^1/8$" x 35" x $83^1/4$" | Two | L/R | RH232N-COR01 | Reach-In |
| $52^1/8$" x $37^{15}/16$" x $83^1/4$" | Two | FHS/RHS | RH232NP-COR01 | Pass-Thru |

## REFRIGERATOR ROLL-IN & ROLL-THRU MODELS

| WIDTH x DEPTH x HEIGHT | SECTIONS | DOOR HINGING | REFRIGERATORS | TYPE |
|---|---|---|---|---|
| $35^1/2$" x $35^9/16$" x $83^1/4$" | One | Left | RR132L-COR01 | Roll-In |
| $35^1/2$" x $35^9/16$" x $83^1/4$" | One | Right | RR132L-COR02 | Roll-In |
| $35^1/2$" x $39^1/8$" x $83^1/4$" | One | FHR/RHR | RR132LP-COR01 | Roll-Thru |
| $35^1/2$" x $39^1/8$" x $83^1/4$" | One | FHL/RHL | RR132LP-COR02 | Roll-Thru |
| 68" x $35^9/16$" x $83^1/4$" | Two | L/R | RR232L-COR01 | Roll-In |
| 68" x $39^1/8$" x $83^1/4$" | Two | FHS/RHS | RR232LP-COR01 | Roll-Thru |

*RH132N-CORO1*

## FREEZER REACH-IN MODELS

| WIDTH x DEPTH x HEIGHT | SECTIONS | DOOR HINGING | FREEZERS | TYPE |
|---|---|---|---|---|
| $26^3/8$" x 35" x $83^1/4$" | One | Left | RL132N-COR01 | Reach-In |
| $26^3/8$" x 35" x $83^1/4$" | One | Right | RL132N-COR02 | Reach-In |
| $52^1/8$" x 35" x $83^1/4$" | Two | L/R | RL232N-COR01 | Reach-In |

## HOT FOOD HOLDING REACH-IN & PASS-THRU MODELS

| WIDTH x DEPTH x HEIGHT | SECTIONS | DOOR HINGING | REFRIGERATORS | TYPE |
|---|---|---|---|---|
| $29^7/8$" x 35" x $83^1/4$" | One | Left | RW132W-COR01 | Reach-In |
| $29^7/8$" x 35" x $83^1/4$" | One | Right | RW132W-COR02 | Reach-In |
| $29^7/8$" x $37^{15}/16$" x $83^1/4$" | One | FHR/RHR | RW132WP-COR01 | Pass-Thru |
| $29^7/8$" x $37^{15}/16$" x $83^1/4$" | One | FHL/RHL | RW132WP-COR02 | Pass-Thru |
| 58" x 35" x $83^1/4$" | Two | L/R | RW232W-COR01 | Reach-In |
| 58" x $37^{15}/16$" x $83^1/4$" | Two | FHS/RHS | RW232WP-COR01 | Pass-Thru |

## HOT FOOD HOLDING ROLL-IN & ROLL-THRU MODELS

| WIDTH x DEPTH x HEIGHT | SECTIONS | DOOR HINGING | REFRIGERATORS | TYPE |
|---|---|---|---|---|
| $35^1/2$" x $35^9/16$" x $83^1/4$" | One | Left | RI132L-COR01 | Roll-In |
| $35^1/2$" x $35^9/16$" x $83^1/4$" | One | Right | RI132L-COR02 | Roll-In |
| $35^1/2$" x $39^1/8$" x $83^1/4$" | One | FHR/RHR | RI132LP-COR01 | Roll-Thru |
| $35^1/2$" x $39^1/8$" x $83^1/4$" | One | FHL/RHL | RI132LP-COR02 | Roll-Thru |
| 68" x $35^9/16$" x $83^1/4$" | Two | L/R | RI232L-COR01 | Roll-In |
| 68" x $39^1/8$" x $83^1/4$" | Two | FHS/RHS | RI232LP-COR01 | Roll-Thru |

*Traulsen*

**Traulsen Refrigeration Equipment**

## STANDARD CORRECTIONAL FEATURES:

- Locking hasps to secure contents
- Stainless steel flanged legs prevents tipping over
- Perforative screen system cover protects system
- Lexan cover protects controller
- Welded universal tray slides prevents removal
- Hinges without covers
- Tamper resistant screws secures all components

**NAFEM Data Protocol compliant, includes Traulsen's Smart Chill® control**

*correctional features not shown on either model*

**TBC13-CORO1**
**(shown with optional casters)**

**TBC1H-CORO1**

## BLAST CHILLER MODELS

| WIDTH x DEPTH x HEIGHT | SECTIONS | DOOR HINGING | REFRIGERATORS | TYPE |
|---|---|---|---|---|
| 34" x 41⅝" x 80⅛" | One | Left | TBC13-COR01 | Reach-In |
| 48⅛" x 37½" x 89½" | One | Left | TBC1H-COR01 | Roll-In |
| 48⅛" x 41⅛" x 89½" | One | Left | TBC1HR-COR01 | Roll-Thru |
| 48⅛" x 41⅛" x 89½" | One | Right | TBC1HR-COR02 | Roll-Thru |

## STANDARD FEATURES FOR ALL CORRECTIONAL APPLICATION MODELS

*Locking Hasp*

*Flanged Legs*
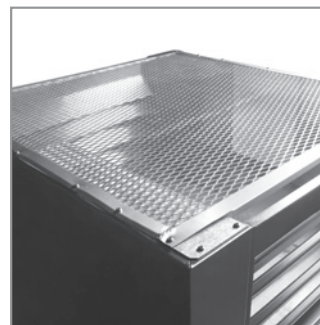
*Perforative Screen*

*Lexan Cover*

*Welded Tray Slides (Reach-In/Pass-Thru models only)*

*Hinges without Covers*

# Spacesaver Models

Traulsen Refrigeration Equipment

## STANDARD FEATURES:

- Stainless steel exterior and interior finish
- Self-contained balanced refrigeration system (remote options available)
- Environmentally friendly R-134a (refrigerators) and R-404a (freezers) refrigerant
- Standard operating temperature 34°F to 38°F (refrigerators), 0°F to -5°F (freezers) and 53°F to 57°F (wine units)
- Self-closing doors with stay open feature
- Easy to clean profile gasket (coming in 2013)
- Guaranteed for life cam-lift hinges
- All doors include a cylinder lock

- Bottom mounted electric condensate evaporator
- Plated shelves
- Incandescent lights with exterior switch
- Guaranteed for life work flow door handle (solid door models only)
- Stainless steel breaker caps
- Magnetic snap-in door gaskets
- Four 6" high adjustable stainless steel legs
- Three year parts & labor warranty
- Five year compressor warranty
- UL Listed & NSF Certified

*UR48DT*

### SPACESAVER REFRIGERATOR SOLID DOOR MODELS

| WIDTH x DEPTH x HEIGHT | DOOR LENGTH | NUMBER DRAWERS | DOOR HINGING | REFRIGERATORS |
|---|---|---|---|---|
| 30" x 27" x 83¼" | 3/4 | 2 | Right | UR30HT-16 |
| | 3/4 | 2 | Left | UR30HT-17 |
| 48" x 27" x 83¼" | 3/4 | 4 | L/R | UR48HT-55 |

### SPACESAVER REFRIGERATOR GLASS DOOR MODELS

| WIDTH x DEPTH x HEIGHT | DOOR LENGTH | NUMBER DRAWERS | DOOR HINGING | REFRIGERATORS |
|---|---|---|---|---|
| 30" x 27" x 83¼" | 3/4 | 2 | Right | UR30HT-22 |
| | 3/4 | 2 | Left | UR30HT-23 |
| 48" x 27" x 83¼" | 3/4 | 4 | L/R | UR48HT-57 |

### SPACESAVER WINE REFRIGERATOR SOLID DOOR MODELS

| WIDTH x DEPTH x HEIGHT | DOOR LENGTH | DOOR HINGING | WINE REFRIGERATORS |
|---|---|---|---|
| 30" x 27" x 83¼" | Full | Right | UR30WT-27 |
| | Full | Left | UR30WT-33 |
| | Half | Right | UR30WT-34 |
| | Half | Left | UR30WT-35 |
| 48" x 27" x 83¼" | Full | L/R | UR48WT-26 |
| | Half | L/R | UR48WT-35 |

### SPACESAVER WINE REFRIGERATOR GLASS DOOR MODELS

| WIDTH x DEPTH x HEIGHT | DOOR LENGTH | DOOR HINGING | WINE REFRIGERATORS |
|---|---|---|---|
| 30" x 27" x 83¼" | Full | Right | UR30WT-28 |
| | Full | Left | UR30WT-30 |
| | Half | Right | UR30WT-36 |
| | Half | Left | UR30WT-37 |
| 48" x 27" x 83¼" | Full | L/R | UR48WT-27 |
| | Half | L/R | UR48WT-36 |

*Our unique wine rack controls sedimentation by minimizing vibration. This specially designed shelf properly tilts bottles, keeping the corks moist and preventing bottle slippage. Bottles are easy to access and labels are easy to read.*

### SPACESAVER REFRIGERATOR/FREEZER SOLID & GLASS DOOR MODELS

| WIDTH x DEPTH x HEIGHT | DOOR LENGTH | NUMBER DRAWERS | DOOR HINGING | REFRIGERATOR/ FREEZER |
|---|---|---|---|---|
| 48" x 27" x 83¼" | Full & 3/4 | 2 | L/R | UR48DT-6* |
| 48" x 27" x 83¼" | Full & 3/4 | 2 | L/R | UR48DT-14** |

*Solid door model   ** Glass door model

# Mobile Display Cabinet

**STANDARD FEATURES:**

- Exclusive refrigeration system designed for all day use and easy cleaning of the product display area
- High quality stainless steel exterior construction
- INTELA-TRAUL® microprocessor control system with 3-digit LED temperature display
- 115/60/1 voltage, self-contained balanced refrigeration system
- Automatic, condensate removal
- Convenient valve for occasional draining of ice melt off, facilitates cleaning
- Ten (10) tray slides for 18" x 26" sheet pans (5 per door)

- Self-closing door(s) with stay open feature
- Easy to clean profile gasket (coming in 2013)
- Transport latch
- Front POS shelf (for signage)
- Two bumper levels on front and sides, prevents damage
- Holder for plastic bags used with king crab legs
- 5" high heavy duty casters (two fixed for mobility)
- Five year compressor and three year parts & labor warranty
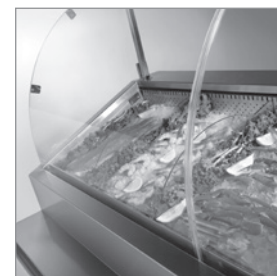
*Safely Displays Product*

### FULL SIZE UNDERCOUNTER MODELS

| WIDTH x DEPTH x HEIGHT | NUMBER DOORS | REFRIGERATORS |
|---|---|---|
| 48" x 37" x 59$^1/_8$" | 1 | TD048HT-1 |
| 78" x 37" x 59$^1/_8$" | 2 | TD078HT-1 |

# Deli Merchandiser

**STANDARD FEATURES:**

- High quality stainless steel exterior & interior construction
- INTELA-TRAUL® microprocessor control system with 3-digit LED temperature display
- Automatic, condensate removal
- Special height sliding glass doors (refrigeration top section)
- Sliding stainless steel doors (unrefrigerated bottom section)
- Augmented fluorescent lighting (6 bulb) with exterior on/off switch
- Six (6) adjustable stainless steel shelves (3 per section) with full length dividers
- 6" high adjustable stainless steel legs
- Five year compressor and three year parts & labor warranty

*RS332N-1*
*(shown with optional casters)*

### FULL SIZE UNDERCOUNTER MODELS

| WIDTH x DEPTH x HEIGHT | NUMBER DOORS | REFRIGERATORS |
|---|---|---|
| 75$^5/_{16}$" x 33" x 92" | 2 | RS332N-1 |

*Large storage capacity coupled with sliding door convenience*

Traulsen Refrigeration Equipment

Traulsen Refrigeration Equipment



*Tray Slides*



*Kool Klad Decor*



*Correctional Application*



*Additional Shelves*



*Drawers in Lieu of Doors*



*Flanged Legs*

## Options for R & A Series Reach-In/Pass-Thru

### Additional Plated Shelves
Add up to a total of nine plated shelves (8 on half-door models) per section on pins (except 1-section dual-temp models), and up to 13 (12 on half-door models) if mounted on optional pilasters at 4" spacing.

### Stainless Steel Shelves
Ideal for when jobsite conditions require an alternative to standard plated shelves.

### #1 Tray Slides
16 gauge stainless steel angle type tray slides for bottom support of either one 18" x 26" pan or two 14" x 18" pans.

### #4 Tray Slides
Plated steel rod type tray slides mounted on a steel frame for rim support of 18" x 26" pans. **Each pair can accommodate a maximum of 19 pans at 1-1/2" increments,** and equips one half cabinet section (actual pan capacities may vary depending upon cabinet type and door size).

### Universal Tray Slides
16 gauge steel angle type tray slides for bottom support of one 18" x 26", two 14" x 18" or two 12" x 20" pans.

### Reach-In Drawers
Replace the bottom half door with two or three drawers for convenient pan storage.

### 6" or 4⁵/₈" High Casters
Set of four, plate type casters, two with locks, mount easily at the bottom of any Traulsen reach-in or pass-thru model, allowing them to be moved on-site for easy cleaning underneath.

### Locking Hasp(s)
Available in both single or double styles (depending upon model and door hinging), allows you to secure your valuable food stuffs with a simple padlock.

### Kool Klad Laminate Decor
Match your kitchen decor from among the many colors of the Wilsonart® rainbow (other manufacturer's laminates also available).

### 6" High Flanged Legs
Allows your Traulsen model to be secured to the floor, when required for seismic and marine applications.

### Correctional Application Package
Combines several features to secure cabinet for use in a corrections facility.

## Options for TU & TE Models

### Flat Stainless Steel Top
Provides a flat work surface on top of any full-size undercounter. Note that an optional stainless steel top is required if it is being used to support equipment weighing in excess of 100 lbs. or producing heat in excess of 140°F to the top surface. Similar tops with either a Drip Guard Edge or Backsplash are also available. Equipment stand models are supplied standard with a stainless steel marine top with drip guard edge.

### Stainless Steel Back
Provides a finished look for any full-size undercounter or equipment stand when not placed against a wall.

### Cabinet Extension Sections
Allows you to extend the width of your equipment stand by 6".

Traulsen

*Drawers In Lieu Of Doors*
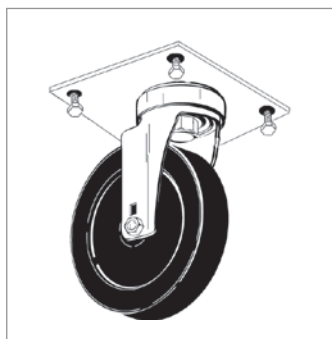

*6" High Casters or Legs*


*6" Cabinet Extension Section*


*Flat Stainless Steel Top*


*Single Locking Hasp*


*Special Roll-In Rack for
TBC1H & TBC2H*

### Drawers In Lieu of Doors
Full-size undercounters can be modified to replace one door with two or three drawers.

### Doors In Lieu of Drawers
Equipment stand models can be modified to replace two drawers with one door.

### #1 Tray Slides
16 gauge stainless steel angle type tray slides for bottom support of either one 18" x 26" pan or two 14" x 18" pans.

### Additional Plated Shelves

### Universal Tray Slides
16 gauge steel angle type tray slides for bottom support of one 18" x 26", two 14" x 18" or two 12" x 20" pans.

### 6" High Casters
Set of six or eight, plate type casters, half with locks, mount easily at the bottom of any Traulsen full-size undercounter, allowing them to be moved on-site for easy cleaning underneath.

## Options for Blast Chill Models

### Condensate Evaporator Kits
Choose from 208V bottom-mounted (model TBC13 only) and 115V floor mounted (models TBC1H, TBC1HR, TBC2H and TBC2HR only).

### Stainless Steel Back for TBC5

### Special Roll-In Rack for TBCIHR & TBC2HR
Purchase a rack specifically designed to faciliate the air-flow pattern of your Traulsen roll-in or roll-thru blast chiller. Accommodates twenty-six 12" x 20", thirteen 18" x 26" or twenty-six 14" x 18" pans.

## Accessories for G-Series Models

### Additional Shelf Kit
Kit contains three epoxy coated shelves with twelve pins for easy installation

### #1 Tray Slide Kit
Kit contains four pairs (enough for four pans) of #1 type tray slides. Standards and mounting hardware are also provided.

### Universal Tray Slide Kit
Kit contains four pairs (enough for four pans) of universal tray slides. Standards and mounting hardware are also provided.

### #4 Tray Slide Kit
Kit contains two pairs (enough to equip a full section) of #4 type tray slides. Standards and mounting hardware are also provided.

### Leg Kit
Set of four 6" high adjustable legs.

## Options for TS Series – Full Size Prep Table Models

### Cutting Boards
Choose your prep surface—composite wood or white vinyl. Both board materials are the highest quality, durable and easy to clean.

### Shelf for Scale
Ideal when what you're putting together calls for more precise food measurement.

### Top Shelf
It's the perfect place to keep spices and other non-refrigerated ingredients within easy reach.

### Garnish Rack
Using our optional garnish rack, give your food that final touch without getting your work surface dirty.

Traulsen Refrigeration Equipment

Traulsen Refrigeration Equipment

## STANDARD DOMESTIC WARRANTY

TRAULSEN warrants new equipment to the original purchaser, when installed within the United States against defective material and workmanship for three (3) years from the date of original installation. Under this warranty, TRAULSEN will repair or replace, at its option, including service and labor, all parts found to be defective and subject to this warranty. Warranty term begins upon the date of Installation, the date of End User Invoice or the date of Dealer Invoice, whichever is proven to occur latest, not to exceed 18 months from Dealer Invoice date (the "Warranty Period"). Warranty excludes components that are removable without tools.

The compressor part is warranted for an additional two (2) years. During this period TRAULSEN will supply replacement compressor(s) if deemed defective, however all installation, recharging and repair costs will remain the responsibility of the owner.

This warranty does not apply to damage resulting from fire, water, burglary, accident, abuse, misuse, transit, acts of God, terrorism, attempted repairs, improper installation by unauthorized persons, and does not apply to food loss.

For Traulsen units purchased with a remote feature, standard warranty will apply only to those components contained within the unit to the point of connection of the refrigeration lines leading to the remote condenser.

"Defective Part Return" – All claimed defective replacement part(s) must be returned to TRAULSEN for inspection within 30 days from the date of the repair. Failure to return all claimed defective part(s) to TRAULSEN will invalidate the warranty claim, this warranty statement, and forfeit payment for those repairs affected.

**THERE ARE NO ORAL, STATUTORY OR IMPLIED WARRANTIES APPLICABLE TO TRAULSEN, 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. TRAULSEN SHALL HAVE NO OBLIGATION OR LIABILITY FOR CONSEQUENTIAL OR SPECIAL DAMAGES, INCLUDING, BUT NOT LIMITED TO, INDIRECT, PUNITIVE DAMAGES, LOSS OF USE, LOSS OF PRODUCT, DOWN TIME OR LOST PROFITS, GROWING OUT OF OR WITH RESPECT TO THE EQUIPMENT OR ITS SALE, OPERATION OR USE, AND TRAULSEN NEITHER ASSUMES NOR AUTHORIZES ANYONE ELSE TO ASSUME FOR IT ANY OBLIGATION OR LIABILITY IN CONNECTION WITH THE EQUIPMENT OR ITS SALE, OPERATION OR USE OTHER THAN AS STATED HEREIN.**

**THIS WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES EITHER EXPRESSED OR IMPLIED AND CONSTITUTES TRAULSEN'S FULL OBLIGATION AND LIABILITY. WARRANTIES NOT AVAILABLE ON REMOTE MODELS.**

## INTERNATIONAL COMMERCIAL WARRANTY

TRAULSEN warrants to the original purchaser the Refrigeration Equipment shall be manufactured free from defects in material and workmanship under normal use and service for a period of one (1) year from date of shipment. Under this warranty, TRAULSEN will reimburse the purchaser for the replacement of any part of said equipment (excluding dryers & refrigerant gas) which then proves to be defective. This warranty does not apply to damage resulting from fire, water, burglary, accident, abuse, misuse, transit, acts of God, terrorism, attempted repairs, improper installation by unauthorized persons, and will not apply to food loss.

TRAULSEN'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 Fifteen (15) months from date of shipment from factory, TRAULSEN: will, at Traulsen's sole discretion, replace or repair, F.O.B. factory, any defective parts normally subject to warranty and will not cover the cost of packing, freight or labor, such costs being the sole responsibility of the dealer.

**THERE ARE NO ORAL, STATUTORY OR IMPLIED WARRANTIES APPLICABLE TO TRAULSEN, 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. TRAULSEN SHALL HAVE NO OBLIGATION OR LIABILITY FOR CONSEQUENTIAL OR SPECIAL DAMAGES, INCLUDING, BUT NOT LIMITED TO, INDIRECT, PUNITIVE DAMAGES, LOSS OF USE, LOSS OF PRODUCT, DOWN TIME OR LOST PROFITS, GROWING OUT OF OR WITH RESPECT TO THE EQUIPMENT OR ITS SALE, OPERATION OR USE, AND TRAULSEN NEITHER ASSUMES NOR AUTHORIZES ANYONE ELSE TO ASSUME FOR IT ANY OBLIGATION OR LIABILITY IN CONNECTION WITH THE EQUIPMENT OR ITS SALE, OPERATION OR USE OTHER THAN AS STATED HEREIN.**

**THIS WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES EITHER EXPRESSED OR IMPLIED AND CONSTITUTES TRAULSEN'S FULL OBLIGATION AND LIABILITY. WARRANTIES NOT AVAILABLE ON REMOTE MODELS.**
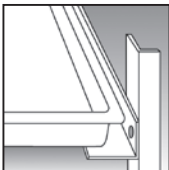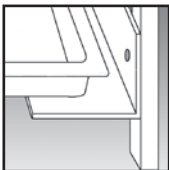
## #1 TRAY SLIDES

| | | | SPACING | | | |
|---|---|---|---|---|---|---|
| | | | **2″** | **3″** | **4″** | **5″** |
| | 16 ga. stainless steel angle type for bottom support of:<br>(1) 18″ x 26″ Pan<br>or<br>(2) 14″ x 18″ Pans | Behind full length door | 28 | 19 | 14 | 11 |
| | | Behind upper half door | 13 | 9 | 7 | 5 |
| | | Behind lower half door | 13 | 9 | 7 | 5 |
| | | Behind TU Series undercounter door | 9 | 6 | 5 | 4 |

## #4 TRAY SLIDES:

| | | 1-½″ SPACING |
|---|---|---|
| | chrome plated steel rod type for rim support of:<br>(1) 18″ x 26″ Pan<br>**Please note that one pair of #4 tray slides accommodates one half section.**<br>*(N/A for D-Width models)* | Behind full length door: 38 |
| | | Behind upper half door: 18 |
| | | Behind lower half door: 18 |

## #UNIVERSAL TRAY SLIDES:
(For heated cabinets decrease quantity by 1, upper level has 3" top clearance):

| | | TOTAL CABINET CAPACITY | | |
|---|---|---|---|---|
| | | **4″** | **5″** | **6″** |
| | 16 ga. stainless steel angle type for bottom support of:<br>(1) 18″ x 26″ Pan or<br>(2) 14″ x 18″ Pans or<br>(2) 12″ x 20″ Pans<br>*(N/A for D-Width models)* | Behind full length door: 14 | 11 | 9 |
| | | Behind upper half door: 6 | 5 | 4 |
| | | Behind lower half door: 7 | 5 | 4 |
| | | Behind TU Series undercounter door: 5 | 4 | 3 |

## SHELVES (PLATED OR STAINLESS STEEL):

| | TOTAL CABINET CAPACITY | |
|---|---|---|
| | **STD.** | **MAX.** |
| Behind full length door mounted on pins | 3 | 9 |
| Behind half length doors mounted on pins | 3 | 8 |
| Behind full length door mounted on pilasters | 3 | 13 *(4" spacing)* |
| Behind half length doors mounted on pilasters | 3 | 12 *(4" spacing)* |
| Behind TU Series undercounter door | 2 | 3 |

### IMPORTANT INTERIOR ARRANGEMENT NOTES:

1. The above quantities represent the maximum amount of tray slides recommended by Traulsen to achieve best air circulation and refrigeration performance.
2. All 26″ deep models are available with shelves only, optional tray slides are not available.
3. Deduct one tray slide per door from the above quantities for sliding glass door models.
4. Please consult factory for special interior arrangements on "DUT" 24″ and 48″ wide models.
5. Optional tray slides are not available for Compact Undercounter, Compact Prep Table, and Spacesaver models.
6. Universal type slides are not available for two and three section "N" width models supplied with fluorescent lights.
7. Tray slides are not available for one and two section "D" width models supplied with optional fluorescent lights.

Traulsen Refrigeration Equipment

Traulsen Refrigeration Equipment

## R & A SERIES MODEL NUMBERS

| R | HT | 2 | 32 | N | P | UT | FHS |
|---|---|---|---|---|---|---|---|
| (1) | (2) | (3) | (4) | (5) | (6) | (7) | (8) |

### POSITION (1)
**EXTERIOR & INTERIOR METAL FINISH**

**R** Stainless Steel Exterior and Interior

**A** Stainless Steel Exterior, Anodized Aluminum Interior

### POSITION (2)
**TYPE OF CABINET**

**HT** Refrigerator *(reach-in/pass-thru)*

**RI** Refrigerator *(roll-in/roll-thru)*

**LT** Freezer *(reach/in)*

**IF** Freezer *(roll-in/roll-thru)*

**DT** Dual Temp *(refrigerator/freezer)*

**DH** Dual Temp *(refrigerator/heated cabinet)*

**HF** Heated Cabinet *(reach-in/pass-thru)*

**IH** Heated Cabinet *(roll-in/roll-thru)*

**FS** Fish File *(undercounter fish file model is FC)*

**CV** Convertible *(from freezer to refrigerator)*

**SL** -15°F Freezer

### POSITION (3)
**NUMBER OF CABINET SECTIONS**

### POSITION (4)
**DEPTH OF CABINET BODY IN INCHES**

### POSITION (5)
**CABINET WIDTH (or roll-in rack height)**

**N** 26-3/8" *(1-section)*, 52-1/8" *(2-section)*, 76-5/16" *(3-section)*

**W** 29-7/8" *(1-section)*, 58" *(2-section)*, 86-1/8" *(3-section)*

**D** 24" *(1-section)*, 48" *(2-section)*

**E** 32" *(1-section Steakhouse models only)*

**L** Roll-In/Roll-Thru To Accommodate a 66" High Rack

**H** Roll-In/Roll-Thru To Accommodate a 72" High Rack

### POSITION (6)
If **P** is present, it is a Pass-Thru *(or Roll-Thru)*

If **P** is not present, it is a Reach-In *(or Roll-In)*

### POSITION (7)
If **UT** is present, the cabinet is Self-Contained with top-mounted condensing unit.

If **UT** is not present in this position, the cabinet is Remote *(Condensing unit not furnished)*.

### POSITION (8)
**FHS** = Full-Length Stainless Steel Door(s)

**HHS** = Half-Length Stainless Steel Doors

**FHG** = Full-Length Hinged Glass Door(s)

**HHG** = Half-Length Hinged Glass Doors

**FSL** = Full-Length Sliding Glass Doors

**HSL** = Half-Length Sliding Glass Doors

## G-SERIES REACH-IN MODEL NUMBERS

| G | 3 | 1 | 3 | 1 | 0 | P | R |
|---|---|---|---|---|---|---|---|
| (1) | (2) | (3) | (4) | (5) | (6) | (7) | (7) |

### POSITION (1):
**G** = G-Series

### POSITION (2):
**1** = One Section Model

**2** = Two Section Model

**3** = Three Section Model

### POSITION (3):
**0** = Refrigerator

**1** = One or Two Section Glass Door Refrigerator Model *(or freezer if preceded by a "3")*

**2** = One or Two Section Freezer Model *(or glass door refrigerator model if preceded by a "3")*

### POSITION (4):
**0** = 115/60/1 Voltage

**3** = 208 -230/115/60/1 Voltage

### POSITION (5):
**1** = Full Length Door(s)

**0** = Half Lengt h Door(s)

### POSITION (6):
**1** = Door Hinging (refer to hingings listed on pages 7-10)

### POSITION (7)
If **P** is present, the cabinet is pass-thru refrigerator unit.

If **R** is present, the cabinet is remote unit.

# SPIRAL MIXERS
## HSL & HSU Series

*Designed specifically for the unique, high-quality dough needs of commissaries, bakeries, and large pizzerias, this is the spiral mixer you've been waiting for. Hobart mixers speed up the process with the combined action of the spinning dough hook and the rotating bowl. The ingredients mix faster, limiting oxidation, and generate superior-quality dough.*

**STANDARD FEATURES:**

- Heavy duty bowl and spiral motor.
- Extra pulley and strong spiral dough hook.
- Manual and automatic.
- Two fixed speeds and two (2) 20 minute programmable timers.
- No need to stop mixer to change speeds.
- Mounted on casters for easy mobility.
- See through bowl guard.

*HSL220*

| MODEL NO. | HSL180 | HSL220 | HSL300 | HSL350 | HSU440 |
|---|---|---|---|---|---|
| Capacity of Bowl | 150 qts. | 170 qts. | 228 qts. | 288 qts. | 314 qts. |
| Motors | #10 | #12 | #12 | #12 | #12 |
| Two-Speed Spiral Arm | 3.5/6.4 HP | 3.5/6.4 HP | 3.5/6.4 HP | 6.3/10.7 HP | 6.3/10.7 HP |
| Bowl | 1.0 H.P. | 1.0 H.P. | 1.0 H.P. | 1.5 H.P. | 1.5 H.P. |
| Electrical | 208/60/3 – 26.1 Amps | 208/60/3 – 26.1 Amps | 208/60/3 – 32.8 Amps | 208/60/3 – 36.0 Amps | 208/60/3 – 40.8 Amps |
| Net Weight | 1,246 lbs. | 1,246 lbs. | 1,157 lbs. | 1,675 lbs. | 1,631 lbs. |
| Shipping Weight | 1,446 lbs. | 1,446 lbs. | 1,267 lbs. | 1,829 lbs. | 1,785 lbs. |

# CUTTER MIXER
## HCM450

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

**STANDARD FEATURES:**

- See-through cover – made of high impact plastic, strong yet lightweight. A built-in scraper, located on the mixing baffle, helps keep the bowl sides and cover clear. Electric interlocks prevent operation when cover is open or bowl tilted.
- Streamlined, functional controls – magnetically operated start and stop selectors are completely sealed and washable.
- Easily removable attachment shafts – lock knob lets you remove them without tools. A Cut/Mix Attachment and a Knead/Mix Attachment are provided to handle all of your needs.
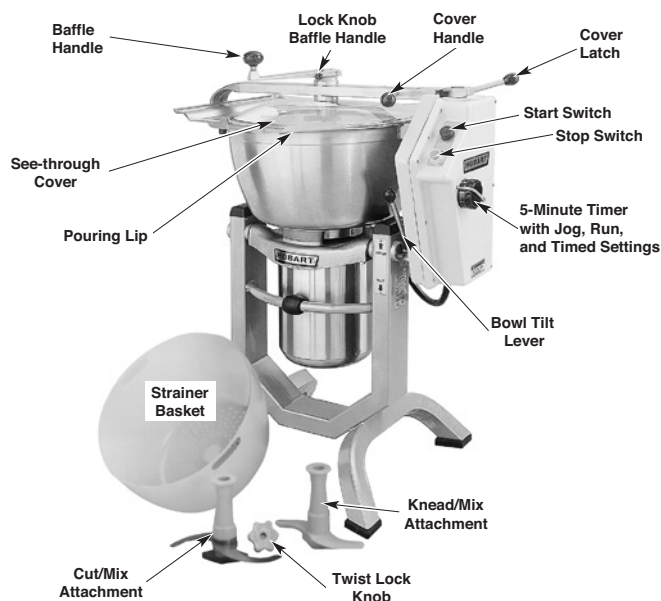
| MODEL NO. | HCM450 |
|---|---|
| Capacity | 45 Qts. |
| Motor | 5 H.P. |
| Electrical | 200/60/3, 230/60/3, 460/60/3 Thermal motor overload protection as standard |
| Standard Equipment | 5 Minute Timer, Cut/Mix Attachment, Knead/Mix Attachment, Strainer Basket, Mixing Baffle & Cover Scraper |
| Optional Accessories | Casters, 4-Blade Cut/Mix Attachment, Knead/Mix Attachment (1) |
| Net Weight | 260 lbs. |
| Shipping Weight | 340 lbs. |

(1) Available thru Service Parts No. 292029

PLANETARY MIXERS
# Legacy® Series



| MODEL NO. | N50 | HL120 | HL200 | HL300 |
|---|---|---|---|---|
| **Capacity of Bowl** (liquid) Standard Equipment | 5 qts. | 12 qts. | 20 qts. | 30 qts. |
| **Capacity of Bowls** (Purchased as extra equipment with required adapters) | — | — | 12 qts. | 20 qts. |
| **Attachment Hub Size** | #10 | #12 | #12 | #12 |
| **Timer Controlled** | N/A | Standard | Standard | Standard |
| **Motor –** Hobart Designed | 1/6 H.P. | 1/2 H.P. | 1/2 H.P. | 3/4 H.P. |

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

Hobart-designed motors, gears and transmissions provide long mixer life. Finishes on all models: Metallic Gray Hybrid Powder Coat.

# Optional Attachments and Accessories

## 9″ VEGETABLE SLICER



**Certified by NSF**

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

## CHOPPING END



**Certified by NSF**

Standard equipment includes round, stainless steel feed pan, plastic stomper, knife and plate (1/8" diameter holes). Other plate sizes available.

## BOWL SCRAPER



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

# PLANETARY MIXERS
## Legacy® Series

| **HL400** | **HL600** | **HL662** | **HL800** | **HL1400** |
|---|---|---|---|---|
| 40 qts. | 60 qts. | 60 qts. | 80 qts. | 140 qts. |
| 20 and 30 qts. | 40 qts. | 40 qts. | 40 and 60 qts. | 40, 60 and 80 qts. |
| #12 | #12 | #12 | N/A | N/A |
| Standard | Standard | Standard | Standard | Standard |
| 1¹/₂ H.P. | 2.7 H.P. | 2.7 H.P. | 3 H.P. | 5 H.P. |

## Optional Attachments and Accessories

### ATTACHMENT TRAY SUPPORT

*TRAY-HL2012 shown on HL200 Mixer*

The Hobart Attachment Tray Support is an innovative solution to increase productivity. The tray is designed to aid in the use of the vegetable slicer and chopping end. It is available for use with the HL120 and HL200 (A120, A200).

### POWER DRIVE UNIT

*Listed by UL, Certified by NSF*

Designed for use with the 9" Vegetable slicer. Provides maximum power and efficiency where high volume is desired.

**Model PD-35 –** 350 RPM, ¹/₂ H.P., 115/60/1.
**Model PD-70 –** 700 RPM, ¹/₂ H.P., 115/60/1.

# PLANETARY MIXERS
## Legacy® Series Accessories

| MODEL NO. | BOWL CAPACITY (QTS.) | "B" FLAT BEATER | | "C" WING WHIP | "D" WIRE WHIP STAINLESS STEEL WIRES | "ED" DOUGH HOOK | "P" PASTRY KNIFE |
|---|---|---|---|---|---|---|---|
| | | ALUMINUM | STAINLESS STEEL | | | | |
| HL120 | 12 | • | | • | • | • | • |
| HL200 | 20 | • | | • | • | • | • |
| | 12 | • | | • | • | • | • |
| HL300 | 30 | • | | • | • | • | • |
| | 20 | • | | | • | • | |
| HL400 | 40 | • | | • | • | • | • |
| | 30 | • | | • | • | • | • |
| | 20 | • | | | • | • | |
| HL600 HL662 | 60 | • | | • | • | • | • |
| | 40 | • | | | • | • | |
| HL800 | 80 | • | | • | • | • | • |
| | 60 | • | | | • | • | |
| | 40 | • | | | • | • | |
| HL1400 | 140 | • | • | • | • | • | • |
| | 80 | • | | • | • | • | • |
| | 60 | • | | | • | • | |
| | 40 | • | | | • | • | |

## "Classic" Mixers Accessories

| MODEL NO. | BOWL CAPACITY (QTS.) | "B" FLAT BEATER | | "D" WIRE WHIP STAINLESS STEEL WIRES | "ED" DOUGH HOOK |
|---|---|---|---|---|---|
| | | ALUMINUM | STAINLESS STEEL | | |
| N50 | 5 | • | • | (All S/S) • | • |
| A120 | 12 | • | | • | |
| A200 | 20 | • | | • | • |
| | 12 | • | | • | |
| D300 | 30 | • | | • | • |
| | 20 | • | | • | |
| D340 | 40 | • | | • | • |
| | 30 | • | | • | • |
| | 20 | • | | • | |
| H600 P660 | 60 | • | | • | • |
| | 40 | • | | • | |
| | 30 | • | | • | |
| M802 | 80 | • | | • | • |
| | 60† | • | | • | • |
| | 40* | • | | • | |
| | 30* | • | | • | |
| V1401 | 140 | • | | • | • |
| | 80‡ | • | | • | • |
| | 60† | • | | • | • |
| | 40* | • | | • | |
| | 30* | • | | • | |

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

HOBART

# PLANETARY MIXERS
## Legacy® Series Accessories

| MODEL NO. | BOWL CAPACITY (QTS.) | "I" WIRE WHIP HEAVY DUTY | BOWL SCRAPER | SPLASH COVER LEXAN | BOWL EXTENDER RING STAINLESS STEEL | BOWL TRUCK BURNISHED ALUMINUM | INGREDIENT CHUTE |
|---|---|---|---|---|---|---|---|
| HL120 | 12 | | • | • | | | • |
| HL200 | 20 | | • | • | | | • |
| HL200 | 12 | | • | • | | | • |
| HL300 | 30 | • | • | • | | • | • |
| HL300 | 20 | | | • | | | Use 30 qt. |
| HL400 | 40 | • | • | • | | • | • |
| HL400 | 30 | • | • | • | | • | Use 40 qt. |
| HL400 | 20 | | | • | | | Use 40 qt. |
| HL600 HL662 | 60 | • | • | • | • | • | • |
| HL600 HL662 | 40 | • | • | • | | | |
| HL800 | 80 | • | • | • | • | • | • |
| HL800 | 60 | • | • | • | • | • | • |
| HL800 | 40 | • | • | • | | • | |
| HL1400 | 140 | • | • | • | | • | • |
| HL1400 | 80 | • | • | • | • | • | • |
| HL1400 | 60 | • | • | • | • | • | • |
| HL1400 | 40 | • | • | • | | • | |

## "Classic" Mixers Accessories

| MODEL NO. | BOWL CAPACITY (QTS.) | BOWL STAINLESS STEEL | SPLASH COVER LEXAN | BOWL EXTENDER RING STAINLESS STEEL | BOWL TRUCK BURNISHED ALUMINUM |
|---|---|---|---|---|---|
| N50 | 5 | • | | | |
| A120 | 12 | • | | • | |
| A200 | 20 | • | • | • | |
| A200 | 12 | • | • | • | |
| D300 | 30 | • | • | • | |
| D300 | 20 | • | • | • | |
| D340 | 40 | • | • | | |
| D340 | 30 | • | | • | |
| D340 | 20 | • | | • | |
| H600 P660 | 60 | • | • | • | • |
| H600 P660 | 40 | • | • | | |
| H600 P660 | 30 | • | • | | |
| M802 | 80 | • | • | • | • |
| M802 | 60† | • | • | • | • |
| M802 | 40* | • | • | | |
| M802 | 30* | • | • | | |
| V1401 | 140 | • | • | | • |
| V1401 | 80‡ | • | • | • | • |
| V1401 | 60† | • | • | • | • |
| V1401 | 40* | • | • | | |
| V1401 | 30* | • | • | | |

# SLICERS – HEAVY DUTY
# HS6, HS7, HS8 & HS9

***Listed by ETL, Certified by NSF***

The HS Series is designed to meet current NSF8 standards while delivering excellent customer value. 13" stainless steel stellite alloy CleanCut™ knife. Aluminum gauge plate with machined grooves for smooth feeding. Slices from paper thin to 1" thick. Product tray will accommodate food up to 12" in width or 7.5" in diameter. Exclusive tilting, removable carriage system and fully removable, rear-mounted meat grip arm and slide rod allows for thorough cleaning and sanitation. 120V. 6' cord and plug included.

| MODEL NO. | HS6/HS6N | HS7/HS7N | HS8/HS8N | HS9/HS9N |
|---|---|---|---|---|
| Carriage Capacity | 12" in width or 7.5" diameter | | | |
| Type of Operation | 45° Positive Angle-Feed Manual | 45° Positive Angle-Feed Automatic 4 Speeds 3 Stroke Lengths | 45° Positive Angle-Feed Manual | 45° Positive Angle-Feed Automatic 4 Speeds 3 Stroke Lengths |
| Knife Size | 13" | 13" | 13" | 13" |
| Knife Motor | 1/2 H.P. | 1/2 H.P. | 1/2 H.P. | 1/2 H.P. |
| Slice Thickness | Up to 1" | Up to 1" | Up to 1" | Up to 1" |
| Shipping Weight Approximate | 126 lbs. | 138 lbs. | 130 lbs. | 142 lbs. |
| | Heavy duty design for years of high precision slicing. All models include exclusive tilt and removable tray design, top mounted sharpener. | Automatic with reliable belt drive, low profile, high volume slicing. Three stroke lengths and four speeds available. Manual assist mode and Enduralube™. | Heavy duty design for years of high precision slicing. Includes six interlocks and anodized surface. | Automatic with reliable belt drive, low profile, high volume slicing. Three stroke lengths and four speeds available. Manual assist mode and Enduralube™. Includes six interlocks and anodized surface. |

**"N" models are non-removable knife.**

# SLICER – MEDIUM DUTY
# The Edge12

Large product tray accommodates oversized loaves up to 9.84" wide x 7.48" high or 8.27" in diameter. Slices paper thin to 9/16" thick. Fully removable carriage system and meat grip arm allows for thorough cleaning and sanitation. 12" chrome-plated carbon steel knife. Rear mounted, removable meat grip arm with slide for easy cleaning. Gauge plate interlock system. 120V, 6' cord and plug included.

| MODEL NO. | THE EDGE12 |
|---|---|
| Motor | 1/2 H.P. |
| Electrical | 120/60/1 |
| Slice Thickness | 9/16" |
| Finish | Anodized Aluminum |
| Shipping Weight | 74 lbs. |

| MODEL NO. | MANUAL | | AUTOMATIC | |
|---|---|---|---|---|
| | HS6/HS6N* | HS8/HS8N* | HS7/HS7N* | HS9/HS9N* |
| **KNIFE** | | | | |
| 13" CleanCut™ Knife | • | • | • | • |
| Removable Ring-Guard Cover | • | • | • | • |
| Zero Knife Exposure | • | • | • | • |
| Heavy-Gauge Stainless Steel Knife Cover | • | • | • | • |
| Top-Mounted Borazon Stone Sharpener | • | • | • | • |
| **OPERATION** | | | | |
| 1/2 H.P. Knife Drive Motor | • | • | • | • |
| Automatic Drive System | | | • | • |
| Variable Four-Speed Automatic Carriage with Front-Mounted Controls | | | • | • |
| Three Custom Stroke Lengths | | | • | • |
| **ADDITIONAL FEATURES** | | | | |
| Home-Start Position | | • | • | • |
| Close-To-Stop | | • | | • |
| Gauge Plate Interlock | | • | | • |
| Carriage System Interlock | | • | | • |
| No-Volt Release | • | • | • | • |
| 30-Second Shutoff | | • | | • |
| **HOUSING AND BASE** | | | | |
| Sanitary Anodized Aluminum Base | | • | | • |
| Sanitary Burnished Aluminum Base | • | | • | |
| Machined Grooves on Gauge Plate and Knife Cover | • | • | • | • |
| Exclusive Tilting, Removable Carriage System | • | • | • | • |
| Electroless Nickel-Plated Single Slide Rod with Reservoir Wick | • | • | • | • |
| Precision-Driven Indexing Cam | • | • | • | • |
| Ergonomic-Style Handle | • | • | • | • |
| Rear-Mounted, Removable Meat-Grip Arm | • | • | • | • |
| Manual Lift Handle | | | • | • |
| Cleaning Leg | • | • | | |

*Non-removable knife feature available on HS6N, HS7N, HS8N and HS9N models.

SALAD DRYERS
# SDPE, SDPS

*Listed by UL, Certified by NSF*

- The Hobart Salad Dryers quickly dry up to a case of lettuce (16 heads) in as little as 5 minutes.

- The easy to handle polyethylene spin basket gently spins the water off the lettuce.

- Freshly washed lettuce, stored at the proper temperature, will last up to three days.

- Choose between the economical all polyethylene SDPE or the polished stainless SDPS.



*SDPE*



*SDPS*

| MODEL NO. | SDPE | SDPS |
|---|---|---|
| **Motor** | 1/4 H.P. | 1/4 H.P. |
| **Spin Speed** | 406 RPM | 406 RPM |
| **Outer Tub & Lid** | Polyethylene | Stainless Steel |
| **Height** | 31 3/8" | 31 3/8" |
| **Width** | 24 1/2" | 24 1/2" |
| **Depth** | 23" | 23" |
| **Electrical Specs** | 120/60/1, 220/60/1 | 120/60/1, 220/60/1 |
| **Shipping Weight** | 88 lbs. | 113 lbs. |

# FOOD PROCESSORS
## Bowl Style – FP41, HCM61 & HCM62

*Listed by UL, Certified by NSF*

| MODEL NO. | FP41 | HCM61 | HCM62 |
|---|---|---|---|
| **HP/RPM** | $3/4$ H.P./1725 RPM | $11/2$/1725 RPM | 2 H.P./1725/3450 RPM |
| **Electrical** Amps | 120/60/1 10.4 | 120/60/1 14.6 | 208-240/60/3 5.1 |
| **Capacity** | 4 Qt. | 6 Qt. | 6 Qt. |
| **Overall Dimensions** W x D x H | $101/4$" x $111/2$" x $171/4$" | 12" x $131/2$" x $181/2$" | 12" x $131/2$" x $181/2$" |
| **Speeds** | ON-OFF-PULSE | ON-OFF-PULSE | LOW-HIGH-OFF-PULSE |

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

# FOOD PROCESSORS
## Continuous Feed – FP100, FP150, FP250, FP300, FP350 & FP400

*Listed by UL, Certified by NSF*

***SLICE, DICE, SHRED, CHOP, GRATE AND JULIENNE***

| MODEL NO. | FP100 | FP150 | FP250 | FP300 | FP350 | FP400 |
|---|---|---|---|---|---|---|
| **Motor H.P.** | $1/3$ H.P. 396 RPM | $1/2$ H.P. 396 RPM | $3/4$ H.P. 430 RPM | 1 H.P. 430 RPM | 1 H.P. 430 RPM | 2 H.P. 250/500 RPM |
| **Electrical** Amps | 120/60/1 3.5 Amps/ 6 Ft. Cord | 120/60/1 4.8 Amps/ 6 Ft. Cord | 120/60/1 8 Amps/ 6 Ft. Cord | 120/60/1 10 Amps/ 6 Ft. Cord | 120/60/1 10 Amps/ 6 Ft. Cord | 208-240/60/3 7.5 Amps/ 6 Ft. Cord |
| **Overall Dimensions** W x D x H | $813/16$" x $1611/16$" x $191/2$" | $81/4$" x $185/8$" x $201/4$" | $913/16$" x $173/4$" x $231/6$" | $1015/16$" x $217/8$" x $237/16$" | $137/16$" x $217/8$" x $295/16$" | $223/4$" x $273/4$" x $471/2$" |
| **Net Weight/ Shipping Weight** | 39 lbs. 46 lbs. | 39 lbs. 46 lbs. | 45 lbs. 51 lbs. | 66 lbs. 72 lbs. | 71 lbs. 77 lbs. | 119 lbs. 125 lbs. |
| **3-Pack Blades** | ← $1/16$", $5/32$" Slicer Plates; $5/32$" Shredder Plate - 1 Wall Rack → | | | | | |
| **6-Pack Blades** | ← Above Plus $3/8$", $7/32$" Slicer Plates; $3/8$" Dicer Plate - 2 Wall Racks → | | | | | |
| **9-Pack Blades** | N/A | N/A | N/A | ← Above Plus $5/64$" Julienne, $5/32$" Julienne, $5/16$" Shredder Plate - 3 Wall Racks → | | |

Anodized aluminum hopper and housing. Top cover burnished aluminum. Easy to operate off and on switches. Pusher plate and feed head interlocks. Fits on 23" deep counter. Pusher handle swings out of the way for two-handed loading. FP400 floor model supports high volume production, multiple feed choices and accessories. Deflector plate and cleaning brush standard equipment.

*Listed by UL, Certified by NSF*



*6115*



*6430/6460*



*6460M*

| MODEL NO. | 6115 | 6430 | 6460 | 6460M |
|---|---|---|---|---|
| **Motor** | | | | |
| Ball Bearing | 1/3 H.P. | 3/4 H.P. | 1 H.P. | 1 H.P. |
| **Potatoes** | | | | |
| Correct Size Batch | 15-20 lbs. | 30-33 lbs. | 50-60 lbs. | 50-60 lbs. |
| Time to Peel Batch | 1-3 Min. | 1-3 Min. | 1-3 Min. | 3 Min. |
| **Carrots** | | | | |
| Correct Size Batch | 8-12 lbs. | 15-25 lbs. | | |
| Time to Peel Batch | 1-3 Min. | 1-3 Min. | | |
| **Beets** | | | | |
| Correct Size Batch | 10-15 lbs. | 15-25 lbs. | | |
| Time to Peel Batch | 30 Sec. to 1 Min. | 30 Sec. to 1 Min. | | |
| **Shipping Weight** | 74 lbs. (Peeler) | 147 lbs. (Peeler) | 156 lbs. (Peeler) | 201 lbs. |
| Approximate | 43 lbs. (Peeler Trap) | 65 lbs. (Base) | 70 lbs. (Base) | includes skid |

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

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

**Models 6430 and 6460:** 6430 peels 30 lbs. in one to three minutes while 6460 handles 50-60 lbs. in the same time. Peeler disc made of abrasive silicon carbide. Removable aluminum hopper door, aluminum cam-type pressure lock, adjustable legs and centralized controls. Removable Lexan liner. Air-gap type water inlet promotes interior self-cleaning and prevents splash. Timer is standard on single phase. Not available on three phase.

**Accessories 6430 and 6460 (select one):** Cabinet base and peel trap with stainless steel strainer. Disposer stand (specify model FD3/50-6 disposer. Voltage for disposer must be the same as disposer stand).

**Model 6460M:** Same as Model 6460 with standard cabinet base and peel trap, casters for easy mobility, and side mounted water inlet with hose fitting.

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



*Peeler Stand
for Model 6115*

MEAT TENDERIZER
# 403

*Listed by UL, Certified by NSF*

Lift-out unit has stainless steel knives. Burnished aluminum housing, transparent plastic food chute, 1/2 H.P. motor. The unit includes a knit knife lift-out unit.

**Optional Equipment:**
Strip Cutter knives for making stir fry or julienne strips available in 3/16" narrow, 3/8" wide or 3/4" extra wide. Knit and Star knives available.

Approximate Shipping Weight: 66 lbs.

# FOOD CUTTERS
# 84145 & 84186

*Listed by UL, Certified by NSF*

| MODEL NO. | 84145 | 84186 |
|---|---|---|
| Motor | $1/2$ H.P. | 1 H.P. |
| Bowl Size (I.D.) | 14" | 18" |
| Height | $15^1/_8$" | $17^1/_2$" |
| Width | $31^7/_8$" | $33^3/_4$" |
| Depth | $18^1/_4$" | $22^1/_2$" |
| Attachment Hub Speed | 209 RPM | 250 RPM |
| Electrical Specs | 115/60/1, 230/60/1 | 115/60/1, 230/60/1, 208/60/3, 460/60/3 |
| Shipping Weight | 140 lbs. | 185 lbs. |

The Hobart Food Cutters rapidly process salads, dips, chopped steaks and other fine foods. The stainless knives rotate at high speed saving costly preparation time. Both the 14" and 18" models include removable stainless bowls and burnished aluminum bowl covers for easy cleanup. The bases are one-piece burnished cast aluminum. #12 attachment hub optional.

# ACCESSORY TABLES
# 205025 & 205026

*Certified by NSF*

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

| MODEL NO. | CUTTER-TABLE3 | CUTTER-TABLE4 |
|---|---|---|
| For Use With | 14" or 18" Food Cutters | |
| No. of Shelves | one | two |
| Table Surface (Inches) | 32 x 27 | 32 x 27 |
| Table Height (Inches) | $31^1/_8$ | $31^1/_8$ |
| Shipping Weight | 80 lbs. | 110 lbs. |

# FAT PERCENTAGE MEASURING KIT
# F101

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

**Standard Equipment:**
- 2 funnels
- 3 precision test tubes
- 2 screens
- 2 cleaning brushes
- Cord and plug

Contained in a carrying case. Electrical 115/60/1, 230/60/1 (230/60/1, not submitted for UL Listing). Power controlled by bell gong indicating timer.

*Model F101
Fat Tester*

# MEAT CHOPPERS
# 4732, 4812 & 4822

*Listed by UL, Certified by NSF*

| MODEL NO: | 4812 | 4822 | 4732 | 4732A |
|---|---|---|---|---|
| **Chopping End Size** | #12 | #22 | #32 | |
| **Motor –** Universal AC Constant Speed | ½ H.P. | 1½ H.P. | 3 H.P. | |
| **Electrical Specifications** | 120/60/1, 230/50/1, 240/60/1 | 120/60/1, 230/50/1, 240/60/1, 208-240/60/3, 480/60/3 | 200/60/1, 200/60/3, 208/60/3, 230/60/1, 230/60/3, 380/50/3 | 230/60/1, 200/60/3 |
| **Capacity –** lbs. per min. (beef) First grind thru 1/8" plate | 8 lbs. | 16 lbs. | 35 to 40 lbs. | |
| **Overall Dimensions** (Height x Width x Depth) | 23¹/₄ x 12¹³/₁₆ x 29⁷/₈ | 23¹/₄ x 12¹³/₁₆ x 29⁷/₈ | 26⁷/₁₆ x 23¹/₂ x 46³/₁₆ | |
| **Chop End** | Straight throat. Tinned cast iron cylinder, auger, & adjusting ring. | Straight or Funnel Shaped (FS) throat. Tinned cast iron cylinder, auger & adjusting ring | Straight throat (rectangular opening). Tinned cast iron cylinder & auger. SST adjusting ring. | |
| **Pan** | Removable SST. No guard. No interlocks. | Removable SST, no guard for straight throat C/E. Removable SST with guard for FS C/E. No interlocks. | SST. Fixed to machine (clean in place). No interlocks. | SST. Removable for sink cleaning. Interlocked pan and C/E. |
| **Net Weight/Shipping Weight** | 118 lbs./144 lbs. | 182 lbs./207 lbs. | 305 lbs./318 lbs. | |
| | Stainless steel housing, legs, and trim. Stay Sharp knife. Carbon steel plate (1/8" holes). Plastic stomper. | | Housing finish: painted carbon steel or stainless steel. Legs: 5" SST, 18" chrome plated, or 21" chrome plated. Knives and plates are available as accessories. Plastic stomper. SST deflector on adjusting ring. SST cylinder wrench included. Larger choppers are also available up to 5 H.P. | |

# MEAT SAWS
# 6614 & 6801

*Listed by UL, Certified by NSF*


**6614**


**6801**

Rigid, open construction with easy to clean, heavy duty carriage support. Stainless steel carriage and table working surface. Stainless steel gauge plate. Bright tinned cast iron upper and lower blade pulleys. Eye-level "On-Off" switch. Positive lock, quick release gauge plate. No tools are needed for removal of parts for cleaning. Designed for complete hose-down, but does not include motor.

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

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

| MODEL NO. | 6614 Saw | 6801 Vertical Saw |
|---|---|---|
| **Cutting Clearance H x W** | 15¹/₂" x 12" | 17¹/₂" x 15³/₄" |
| **Cutting Table** | 18¹/₄" x 34¹/₂" | 21¹/₂" x 39⁵/₈" |
| **Motor** | 3 H.P. | 3 H.P. |
| **Carriage** | 14" D x 19³/₄" W | 16" D x 24¹/₄" W |
| **Blade Length** | 126" | 142" |
| **Shipping Weight** | 550 lbs. | 555 lbs. |

# PRIME MIXER-GRINDERS
## MG1532 & MG2032

*Listed by UL, Certified by NSF*

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

Double wall construction completely separates the meat chamber from the drive componentry.

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

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

Standard unit includes:

- Footswitch
- Casters
- Cord and plug

| MODEL NO. | **MG1532** | **MG2032** |
|---|---|---|
| **Hopper Capacity** | 150 lbs. | 200 lbs. |
| **Motor H.P.** Grind | 7$\frac{1}{2}$ H.P. | 7$\frac{1}{2}$ H.P. |
| Mix | 1 H.P. | 1 H.P. |
| **Electrical Specifications** | 208/60/3, 240/60/3, 480/60/3 | 208/60/3 |
| **Rated Amps** | 208/60/3 - 30 Amps 240/60/3 - 30 Amps 480/60/3 - 15 Amps | 200-220/50/3, 208/60/3 - 30 Amps |
| **Finish** | Glass bead finished stainless steel hopper, stainless steel panels, stainless steel chop cylinder and adjusting ring. Tinned cast iron aguer. Tinned carbon steel mix arm. | |

# GRINDER
## 4146

*Listed by UL, Certified by NSF*

| MODEL NO. | **4146** |
|---|---|
| **Chopping End Size** | #32 |
| **Motor –** Hobart-Designed Ball Bearing | 5 H.P. |
| **Electrical Specifications** | 200/60/3, 230/60/3, 380/50/3, 460/60/3 |
| **Capacity – Lbs. per min. (beef)** First Grind thru 1/8" plate | 60-65 lbs. |
| **Overall Dimensions** Height x Width x Depth | 47$\frac{9}{16}$" x 26$\frac{10}{16}$" x 59$\frac{9}{16}$" |
| **Net Weight/Shipping Weight** | 569 lbs. |
| | Stainless steel or tinned feed pans available. Legs to convert to floor model. Stainless steel or painted housing available. |

# MIXER-GRINDER
## 4246

*Listed by UL, Certified by NSF*

**STANDARD FEATURES:**

- Exclusive wedge cylinder for full-rate feed for entire batch.
- 5 H.P. grind motor, 1 H.P. mix motor.
- Up-front, easy-to-reach controls.
- Grinder hopper of glass-bead-finished stainless steel.
- Interlock on hopper lid.
- Hopper lid easily converts for right or left side loading.
- Depending on the type of product, capacity is 140 pounds.
- Tinned cast iron auger.
- Tinned carbon steel mix arm.

# HYBRID CONVECTION OVENS
# HCO100 Series

*Listed by UL, Classified by UL*

## STANDARD FEATURES:

- 4-pan capacity with 4.75" slide spacing.
  - Utilizes standard 18 x 26" pans

- Patented, self-contained spherical cast steam system.

- Easy-to-use digital control: set temperature, time, steam, fan delay and vent in multiple steps. Store recipes for up to 99 different products.

- Energy saving idle mode.

- Airflow system provides consistent, quality results effortlessly.

- Wide hearth-style viewing window with dual pane glass.

- Stainless steel construction.

- Removable slides for easy cleaning.

- Proofer/holding cabinet and stand base units available to meet your production demands. Units sold separately.

*2 ovens on stand base shown*

| MODEL NO. | OVENS | | BASES | | |
|---|---|---|---|---|---|
| | **HCO100G** | **HCO100E** | **MB100 Proofer Base** | **Stand for Single** | **Stand for Double** |
| **Overall Dimensions** Width x Depth x Height | 35.0" x 47.0" x 28.0" | 35.0" x 47.0" x 28.0" | 35.0" x 46.0" x 34.0" | 35.0" x 39.0" x 34.0" | 35.0" x 39.0" x 14.0" |
| **Heating System** | Gas | Electric | Electric | N/A | N/A |
| **Ventilation** | May need to be installed under a Type I or Type 2 hood - consult local codes | | N/A | N/A | N/A |
| **Gas BTU's (3/4")** | 40K | N/A | N/A | N/A | N/A |
| **Water Connection** | 3/8" FNPT Rear | | 1/4" FNPT Rear | N/A | N/A |
| **Drain Connection** | 5/8"" Rear Route to air-gap drain | | 3/8" Rear Route to air-gap drain | N/A | N/A |
| **Shipping Weight** | 456 lbs. | 406 lbs. | 225 lbs. | Varies | |

# DECK OVENS
# OV400 Series

*Listed by UL, Classified by UL*

## STANDARD FEATURES:

- Available in 2 widths: 36.6"w (OV400N) or 60.3"w (OV400W).

- Stack up to four decks in height.

- Each deck is sold and operated independently.

- Stainless steel exterior.

- Glazed stone baking surface.

- Separately controlled top and bottom elements.

- Easy-to-operate digital controls.
  - Temperature
  - Time
  - Steam

- Exhaust from each deck can be combined for a single point exhaust from the top.

- Illuminated bake chamber.

- Glass loading door opens into the bake chamber – minimal loading space required.

- Oven stands (sold separately) are available in several heights to ensure optimal working height at the oven.

# REVOLVING TRAY OVENS
## OV851G Series

*Listed by UL, Classified by NSF*

### STANDARD FEATURES

- Available with 18-, 24-, 30-, 36-pan capacity.
- Hood with grease filters complies with NFPA 96 for Type I or Type II installations.
- Hand-crank for emergency power outage.
- Windowed loading door slides upward, out of the way, to expose a full width 12" high opening.
- Quick-view oven status display has numbers that illuminate in red to identify current oven status.
- Oven is shipped knocked-down and is assembled on site.
- Natural gas with pre-purge.
- Solid metal trays with 3.5" back riser.

# RACK OVENS – MINI ROTATING
## OV310 Series

*Listed by UL, Classified by UL*

### STANDARD FEATURES:

- Stainless steel interior and exterior construction.
- Loading doors with dual pane viewing window and positive latching closure operate independently.
- Easy-to-use digital control: set temperature, time, steam, fan delay and vent in multiple steps. Store recipes for up to 99 different products.
- Air velocity, direction of air flow and the rotating interior rack provide the proper atmosphere to give consistent results.
- Patented, self-contained cast spherical steam system.
- Interior rack is easily removable for cleaning or routine maintenance. Patented removable bottom provides easy access to the oven's floor for quick clean-up.
- Proofer and stand base units available to meet your application demands. Units sold separately.

*Mini-rack oven shown on 12-pan stand base*

| MODEL NO. | OVENS | | BASES | |
| --- | --- | --- | --- | --- |
| | **OV310G** | **OV310E** | **MB300 Proofer Base** | **Stand Base** |
| **Overall Dimensions** Width x Depth x Height | 48.0" x 38.0" x 48.0" | 48.0" x 38.0" x 48.0" | 48.0" x 36.0" x 34.0" | 48.0" x 36.0" x 27.0" |
| **Capacity** | 6 or 8 Pan Capacity - 18" x 26" Pans | | 16 Pan Capacity - 18" x 26" Pans | 12 Pan Capacity - 18" x 26" Pans |
| **Heating System** | Gas | Electric | Electric | N/A |
| **Ventilation** | May Need to be Installed Under a Type 1 or Type 2 Hood - Consult Local Codes | | N/A | N/A |
| **Gas BTU's (³/₄")** | 95,000 Kbtu | N/A | N/A | N/A |
| **Water Connection** | ½" Rear | ½" Rear | ¼" Rear | N/A |
| **Drain Connection** | Route ½" Rear Drain to Air-Gap Drain | | ½" Rear Drain | N/A |
| **Shipping Weight** | 785 lbs. | 730 lbs. | 363 lbs. | Varies |

*Listed by UL, Classified by UL*

| MODEL NO. | OV500G1 | OV500E1 | OV500G2-EE | OV500E2 |
|---|---|---|---|---|
| **Footprint Dimensions** Width x Depth x Height | 55.0" x 51.0" x 104.0" | 55.0" x 51.0" x 104.0" | 72.0" x 62.0" x 104.0" | 72.0" x 62.0" x 104.0" |
| **Swing Diameter/ Capacity** | 34.5"D/1 Single Rack | | 49.9"D/2 Single Racks or 1 Double Rack | |
| **Heating System** | Gas | Electric | Gas | Electric |
| **Ventilation** | Single Point Connection 8" Connection Collar | | Single Point Connection 10" Connection Collar | |
| **Gas BTU's** | 180,000 | N/A | 275,000 | N/A |
| **Water Connection** | 1/2" @ 94.0" AFF | 1/2" @ 94.0" AFF | 1/2" @ 94.0" AFF | 1/2" @ 94.0" AFF |
| **Drain Connection** | 2 Drains - Choose 1, Plug the Other Rear: 1/2"" NPTF @ 7.0" AFF    Front: 1/2"" NPTF @ 3.0" AFF | | 2 Drains - Choose 1, Plug the Other Rear: 3/4" NPTF @ 5.0" AFF    Front: 3/8" NPTF @ 3.0" AFF | |
| **Minimum Ceiling Height** | 120" | 120" | 120" | 120" |
| **Shipping Weight** | 2,995 lbs. | 2,905 lbs. | 3,820 lbs. | 4,035 lbs. |

## STANDARD FEATURES:

- New energy efficient OV500G2-EE model is most efficient double rack gas oven on the market per FSTC testing.

- Easy-to-use digital controls: set temperature, time, steam, fan delay and vent in up to 4 steps or stages. Store a maximum of 99 recipes.

- Heavy duty rack lift includes high-temp bearings and slip clutch soft start rotation system.

- Stainless steel interior and exterior construction.

- Flush floor provides easy access – no ramp required.

- Curved bake chamber door is field reversible.

- Integral, curved hood is fully fire-sealed hood for Type I or Type II installations.

- Patented, self-contained cast spherical steam system.

- Built-in rollers and levelers for ease of installation.

- Stainless steel B style rack lift.

- Oven racks sold separately.

SPECIALTY – FOODSERVICE OVEN RACKS
# Models BSRSBFS-13 & BDRSBFS-13

## STANDARD FEATURES:

- Stainless steel construction.

- Precision cut shelves provide a sanitary fit for hotel pans.

- 13 slides with 4.7" spacing (slide to slide).

- Use for cooking or baking, hotel pans or sheet pans.

- OV5001 ovens will fit 1 **BSRSBFS-13** rack.

- OV5002 ovens will fit 1 or 2 **BDRSBFS-13** racks.

- Can be used in all roll-in retarders, chillers or proofers with 70" door opening.

- 4" swivel type casters — each rated for 400 lbs. and 580°F.

- Shipped assembled, freight class 150, 115 lbs.

*20.3"D x 28.4"W x 69.8"H*

**Baxter Bakery Equipment**



*PW1*          *PW2*          *PW3*

| MODEL NO. | PW1E | PW1S/RPW1S | PW2E/RPW2E | PW2S/RPW2S | PS3S |
|---|---|---|---|---|---|
| Footprint Width | 35.5" | 42.0" | 62.0" | 75.5" | 109.0" |
| Footprint Depth | 36.8" to 123.3" | 43.3" to 123.3" | 43.3" to 123.3" | 43.3" to 123.3" | 43.3" to 123.3" |
| Power Options | 208-240V/1 or 208-240V/3  Amp draw varies by depth | | | | |
| Water Connection | ¹⁄₂" FNPT cold water 30-80 psi @ 85" AFF | | | | |
| Drain Connection | ¹⁄₂" FNPT, front or rear drain @ 5" AFF | | | | |
| Proofer Availability | PW1E | PW1S | PW2E | PW2S | PW3S |
| Retarder Proofer Availability | N/A | RPW1S | RPW2E | RPW2S | N/A |

## STANDARD FEATURES:

- Eye-level digital control panel — set heat/humidity system, retarding system (retarding proofing cabinets only), individual rack timers.

- Easy access heat and humidity system — internally mounted, energy efficient.

- Modular panel construction — cam lock attachment.

- Maximum rack height: 74.0".

- Patented air flow system ensures consistent proofing results through-out the chamber.

- Stainless steel interior and exterior.

- Two overall heights offered to meet your site requirements: 94.0"H or 99.5"H.

- Interior perimeter is supplied with bumpers on all sides to protect the finish.

- No flushing required — low maintenance.

- Single door units include field reversible door.

- Optional self-contained refrigeration system, available in limited sizes (retarding/proofing cabinets only).

*See 2013 Price List for Rack Capacity Information*

# BAKERY RETARDER – SINGLE & TWO DOOR
# RR1 & RR2



*RR1*



*RR2*

## STANDARD FEATURES

- Stainless steel interior and exterior.
- Self-closing doors with stay open feature at 120°.
- Long life cam-lift hinges.
- Automatically activated incandescent lights.
- Stainless steel breaker caps.
- Automatic non-electric condensate evaporator.
- Magnetic snap-in door gaskets.
- Cord and plug attached.
- 1 year parts and labor warranty.
- 5 year compressor warranty.
- Extra height door opening to fit all types of bakery racks.

- Digital control panel.
  – LED display
  – Temperature monitoring
  – Internal time clock
  – 72 hour data storage
  – Visual/Audible alarm warnings
    (1) Hi/Lo cabinet temperature
    (2) Evaporator coil sensor failure
    (3) Clogged filter-clean condenser
    (4) Discharge line sensor failure
    (5) Power supply interruption
    (6) Door open (cycles and time)
- Stainless steel floor with stainless steel ramp.
- Shipped assembled.
- Self-contained R-134a refrigeration system.
- Operating temperature 36 - 38°F.

| MODEL NO. | RR1 | RR2 |
|---|---|---|
| Net Capacity - cubic feet | 39.0 | 79.5 |
| Overall Dimensions Width x Depth x Height | 35.5" x 35.6" x 89.1" | 68.0" x 35.6" x 89.1" |
| Rack Capacity | 1 | 2 |
| Electrical Specifications Voltage | 115/60/1 | 115/160/1 |
| Amps/Wattage | 10.6/853 | 11.4/917 |
| Refrigerant | R-134a | R-134a |
| BTU/HR | 2220 | 4200 |
| Motor Size | $1/3$ H.P. | $1/2$ H.P. |

# SPECIALTY – WATER METER
# WM600 Series

*Listed by UL*

## STANDARD FEATURES

- Wall mounted. Mounting bracket and hardware included.
- Easy to follow digital controls.
- Dispensing temperature range: 32°F – 125°F. Dispenses up to 1,000 pounds.
- Water delivery can be interrupted and resumed without resetting the system.
- Shipping weight: 52 lbs.

*CE6HD*
*shown with optional stand*

*CE10FD*
*shown with optional stand*

*CE20FD*

*CE10FD/CE10FD*
*Stacked*

**STANDARD FEATURES:**

- Convection, Steam and Combination modes achieve Baking, Grill/Roasting, Steaming, Proofing, Rethermalization, Low Temp, Healthy-Fry, and Delta-T results.

- Electric boilerless combi models using direct steam method.

- Flashing door lights and audible alarm system to alert user when program/cycle is finished – easy recognition for the busy kitchen.

- Optimized cooking functions for maximum production with minimal energy and water consumption (Convection, Steam & Combi).

- Compatible with Traulsen units for synergy operation of hot and cold operations.

- Controls programmable to your recipes; stores 100 progams with up to 10 cooking phases in combi memory.

- Automatic cleaning programs with auto cool down and auto dosing detergent pump featuring hands-free use of built-in wash arm operating with non-proprietary cleaning detergent.

- Rack ID multi-shelf timers allow up to 10 different time settings for your cooking environment.

- Humidity control from 0-100% of possible maximum relative humidity at chosen temperature.

- 4-speed auto reversing fan.

- Cool-to-the-touch and energy efficient heat reflective panoramic curved exterior glass door and insulated panels reflect heat back into the oven.

- Advanced diagnostic with fault history indication, water cooled independent control boards, with LED indicators for service efficiency.

- Water injection button to add water in convection mode (an automatic process during rapid cool down).

- Includes short range wireless communication and recipe software for PC.

- Optional short range wireless barcode scanner.

- (2) Two year warranty on control board, (1) one year parts and labor warranty standard.

- Water Filtration: Your local Hobart representative can recommend a water treatment system to meet the needs of your local water conditions. Our offering includes hollow carbon filters, water softener and RO systems.



*Easy To Use Controls*

*SCAN-1 Option*

*Recipe Software*

*TTI-20F & BT-20F Trolley*

*Hollow Carbon Filter*

| MODEL NO. | ELECTRIC | | | | |
| --- | --- | --- | --- | --- | --- |
| | **CE6HD** | **CE10HD** | **CE10FD** | **CE20HD** | **CE20FD** |
| **Pan Capacities** | | | | | |
| 12" x 20" x 2$^1$/$_2$" | 6 | 10 | 20 | 20 | 40 |
| 18" x 13" | 6 | 10 | 20 | 20 | 40 |
| 18" x 26" | NA | NA | 10 | NA | 20 |

**HOBART**

## STEAMERS, ELECTRIC CONVECTION
# HC24EA Series

*Listed by UL, Classified in accordance with NSF/ANSI Standard 4 by UL*



**HC24EA
on STAND-34XSGL**



**Two HC24EA2 with
STCKKIT-24EA Stacking Kit**

- Stainless steel exterior and cooking compartment with coved interior corners.
- Professional Control Package includes:
  – Superheated Steam System
  – Staged Fill
  – Lighted power switch with cook and ready lights
  – JetDrain system automatically flushes steam generator with an enhanced flushing system
  – Timer 60 minute 60 cycle (50 cycle x 1.2) with Constant Steam Setting
  – Cord strain relief
- High output stainless steel steam generator.
- Heavy duty door and door latch mechanisms.
- Leveling feet.
- Shipped 208 volt, 50-60 Hz, 3 phase electrical service. Can be field converted to 208 volt, 50-60 Hz, 1 phase and 240 volt, 50-60 Hz, 3 phase and 240 volt, 50-60 Hz, 1 phase.
- Split water line connection. $1^1/2$" NPT drain connection.
- One year limited parts and labor warranty is standard.

| MODEL NO. | | HC24EA3 | HC24EA5 |
|---|---|---|---|
| **Overall Dimensions** Width x Depth x Height | | 24" x 33" x 19$1/2$" | 24" x 33" x 26" |
| **Electrical** Voltage/Hertz/Phase | | 208, 240/50, 60/1 or 3 | 208, 240/50, 60/1 or 3 |
| KW | | 9$1/4$ | 15$3/4$ |
| **Capacity - Pans** | 1" | 6 | 10 |
| | 2$1/2$" | 3 | 5 |
| | 4" | 2 | 3 |
| | 6" | 1 | 2 |

## STEAMERS, BOILERLESS/CONNECTIONLESS
# HC24EO Series

*Listed by UL, Classified in accordance with NSF/ANSI Standard 4 by UL*



**HC24EO3**

| MODEL NO. | | HC24EO3 | HC24EO5 |
|---|---|---|---|
| **Overall Dimensions** Width x Depth x Height | | 24" x 33" x 19$1/2$" | 24" x 33" x 26" |
| **Electrical** Voltage/Hertz/Phase | | 208, 240/60/1 or 3 | 208, 240/60/1 or 3 |
| KW | | 8 | 12 |
| **Capacity - Pans** | 1" | 6 | 10 |
| | 2$1/2$" | 3 | 5 |
| | 4" | 2 | 3 |
| | 6" | 1 | 2 |

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

- Exterior is polished stainless steel. Cooking chamber is stainless steel with coved corners for ease of cleaning.
- Fully insulated.
- Polished stainless steel wire pan slides are removable.

- Stainless steel door. Positive heavy-gauge spring-loaded door latch.
- Dial timer, indicator and cycle lights.
- Easy to install – no drain or water connections.

# Steamer Pans

| MODEL NO. | 10X4-PERPAN | 20X21/2-PANPER | 10X21/2-PANPER | 20X21/2-SLDPAN |
|---|---|---|---|---|
| **Perforated or Solid** | Perforated - half size pan | Perforated - full size pan | Perforated - half size pan | Solid - full size pan |
| **Overall Dimensions** Width x Depth x Height | 12" x 10" x 4" | 12" x 20" x 2$1/2$" | 12" x 10" x 2$1/2$" | 12" x 20" x 2$1/2$" |
| **Quantity Packaged per Box** | 2 | 2 | 2 | 1 |
| **Shipping Weight** | 1 lb. | 2 lbs. | 2 lbs. | 2 lbs. |

**KA7E**



**KA7E
(2 stacked)**

## STANDARD FEATURES:

- Automatic, self-cleaning oven. Simply push the CLEAN button and the oven does the rest saving approximately one hour of labor per day.

- Automatic chemical injection so the proper amount of cleaning agent is added every time and operators never touch the detergent.

- Automatic grease removal: grease is emptied into a container at the end of every cycle and separated before the wash cycle so it doesn't go down the drain. No grease drawer to drain and clean.

- Fast and efficient with convection and radiant heat plus self-basting action. 20% improvement in cooking performance for fast and efficient production.

- Stainless steel interior and exterior.

- Capacity 28 to 35 birds.

- Classic large viewable tempered glass door with labyrinth design eliminates need to replace gasket with a hinged inner door to keep the heat in the oven, not in the kitchen.

- Controls
  - Easy-to-Use programmable controls on load side with marquee display to keep operator informed
    - Automatic clean button
    - 4 stage cooking
    - 99 cook program capacity
    - Add 5 minute cook time
    - NAFEM protocol ready controls
  - Pass-thru control located on the unload side.
    - Snooze – to add 10 minute cook time
    - Silence Buzzer – to enter hold mode
    - Stop – ends cook cycle
  - "Hands-Free" rotate button for ease of loading and unloading on both sides

- Individual power connections.

- Modular construction. Stack two units, stack on top of a convection oven or combi oven.

## ACCESSORIES:

- Must be ordered separately – all models shipped without spits.

| MODEL NO. | KA7E | KA7E ON STAND | TWO KA7E STACKED* |
|---|---|---|---|
| Sections | 1 | 1 | 2 |
| Capacity | 28-35 Chickens | 28-35 Chickens | 56-70 Chickens |
| Overall Dimensions Width x Depth x Height | 38⁷/₈" x 33⁵/₈" x 38⁵/₈" | 38⁷/₈" x 33⁵/₈" x 71" | 38⁷/₈" x 33⁵/₈" x 81⁵/₈" |
| Electrical Specifications Voltage/Hertz/Phase | 208, 240/60/1 or 3 | 208, 240/60/1 or 3 | 208, 240/60/1 or 3 |
| Shipping Weight | 525 lbs. | 525 lbs. + 153 lbs. | 525 lbs. each |

*On casters – 2 locking swivel, 2 locking ridged casters.

## Stacked Models – Rotisserie & Convection Ovens



### KA7E SELF-CLEANING ROTISSERIE OVEN ON CONVECTION OVEN
*or*
### KA7EM ROTISSERIE OVEN ON CONVECTION OVEN:

- Winning combination of the KA7E or KA7EM rotisserie oven stacked on a convection oven.
- Space saver – 2 different ovens in one footprint.
- Menu flexibiliy – roasting rotisserie chickens on top with meatloaf, roasts, macaroni and cheese or potatoes on bottom.

## Rotisserie Oven Stands



**KA7E
shown on STAND-KA7E
optional stand**

These stands are available for use with both the KA7E and KA7EM Rotisserie Ovens.



**STANDO-KA7E**

| MODEL NO. | STAND-KA7E | STANDO-KA7E |
|---|---|---|
| Overall Dimensions Width x Depth x Height | 38³/₄" x 33¹/₂" x 32¹/₄" with casters | 38³/₄" x 33¹/₂" x 32¹/₄" with casters |
| Shipping Weight | 153 lbs. | 90 lbs. |

**HOBART**

**KA7EM**



**KA7EM
(2 stacked)**

## STANDARD FEATURES:

- Easy cleaning.

- No grease pan
  - Grease is drained into an easy carry container.

- No drip trays to remove.

- Rotor remains in the machine to clean.

- Fast and efficient with convection and radiant heat plus self-basting action. 20% improvement in cooking performance for fast and efficient production.

- Stainless steel interior and exterior.

- Capacity 28 to 35 birds.

- Classic large viewable tempered glass door with labyrinth design eliminates need to replace gasket with a hinged inner door to keep the heat in the oven, not in the kitchen.

- Controls
  - Easy-to-Use programmable controls on load side with marquee display to keep operator informed
    - Automatic clean button
    - 4 stage cooking
    - 99 cook program capacity
    - Add 5 minute cook time
    - NAFEM protocol ready controls

  - Pass-thru control located on the unload side.
    - Snooze – to add 10 minute cook time
    - Silence Buzzer – to enter hold mode
    - Stop – ends cook cycle

  - "Hands-Free" rotate button for ease of loading and unloading on both sides

- Individual power connections.

- Modular construction. Stack two units, stack on top of a convection oven or combi oven.

## ACCESSORIES:

- Must be ordered separately – all models shipped without spits.

| MODEL NO. | KA7EM | KA7EM ON STAND | TWO KA7EM STACKED* |
|---|---|---|---|
| **Sections** | 1 | 1 | 2 |
| **Capacity** | 28-35 Chickens | 28-35 Chickens | 56-70 Chickens |
| **Overall Dimensions** Width x Depth x Height | 38$7/8$" x 33$5/8$" x 38$5/8$" | 38$7/8$" x 33$5/8$" x 71" | 38$7/8$" x 33$5/8$" x 81$5/8$" |
| **Electrical Specifications** Voltage/Hertz/Phase | 208, 240/60/1 or 3 | 208, 240/60/1 or 3 | 208, 240/60/1 or 3 |
| **Shipping Weight** | 525 lbs. | 525 lbs. + 153 lbs. | 525 lbs. each |

*On casters – 2 locking swivel, 2 locking ridged casters.

TOASTER – ELECTRIC
# ET27

## STANDARD FEATURES:

- 4-slice toaster with cordset.

- Solid-state control has no moving parts, significantly improves reliability.

- Long-life electrical solenoids increase carriage release reliability.

- Solid-state control is preprogrammed with optimum toasting curve, adjusts toasting time automatically for consistent results.

- High production of medium toast hourly – 380 slices.

- Slots are featured so the same toaster can toast regular bread, English muffins and bagels. "Texas" style slices can be toasted by removing bread guards.

- Straight-line contemporary styling. Brushed stainless steel finish.

- Operating levers require only 4 lbs. pressure for ergonomic peace of mind.

- Overall size: 12$1/2$"W x 13$1/2$"D x 7$1/2$"H.

- Electrical: 120/208, 120/240 or 208 or 240 VAC/60 Hz/1-ph.



**ET27**

*Certified by NSF, Listed by UL (electric), CSA Design Certified (gas)*



**HEC5**



**HGC502**

### ELECTRIC (DEC, HEC) MODELS

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

### GAS-FIRED (DGC, HGC) MODELS

- Stainless steel front, sides and top, painted legs.
- 44,000 BTU/hr. burner per section.
- ½ H.P. two speed oven blower motors. 115/60/1 with 6' cord and plug, 8 amps.

- Solid state temperature controls adjust from 150° to 500°F.
- 60 minute timer with audible alarm.
- Energy Star qualified.



### SPECIAL GAS AND ELECTRIC MODELS

- Computer controls with digital time and temperature read-outs – "D" models.
  - Shelf ID.
  - Cook & hold cycle.
  - Timer sets cook time from one minute to 24 hours.
  - 99 programmable preset buttons.
- Extra Deep – "X" models.



### STACKED MODEL – KA7E OR KA7EM ROTISSERIE OVEN ON CONVECTION OVEN:

- Winning combination of the KA7E or KA7EM rotisserie oven stacked on a convection oven.
- Space saver – 2 different ovens in one footprint.
- Menu flexibiliy – roasting rotisserie chickens on top with meatloaf, roasts, macaroni and cheese or potatoes on bottom.

| MODEL NO. | ELECTRIC MODELS | | GAS MODELS | |
|---|---|---|---|---|
| | **HEC5(D)**<br>**HEC5(D)X** | **HEC5(D)**<br>**HEC5(D)X** | **HGC5(D)**<br>**HGC5(D)X** | **HGC5(D)**<br>**HGC5(D)X** |
| **Number of Sections** | 1 | 2 | 1 | 2 |
| **Overall Dimensions**<br>Width x Depth | "X" Models 45$1/2$" D<br>40" x 41$1/2$" | "X" Models 45$1/2$" D<br>40" x 41$1/2$" | "X" Models 45$1/2$" D<br>40" x 41$1/2$" | "X" Models 45$1/2$" D<br>40" x 41$1/2$" |
| Height With Legs | 56$3/4$" | 70" | 56$3/4$" | 70" |
| **Oven Interior Dimensions**<br>Width x Depth x Height | "X" Models 26$1/8$" D<br>29" x 22$1/8$" x 20" | "X" Models 26$1/8$" D<br>29" x 22$1/8$" x 20" | "X" Models 26$1/8$" D<br>29" x 22$1/8$" x 20" | "X" Models 26$1/8$" D<br>29" x 22$1/8$" x 20" |
| **Rack Size**<br>Width x Depth | "X" Models 24$1/2$" D<br>28$1/4$" x 20$1/2$" | "X" Models 24$1/2$" D<br>28$1/4$" x 20$1/2$" | "X" Models 24$1/2$" D<br>28$1/4$" x 20$1/2$" | "X" Models 24$1/2$" D<br>28$1/4$" x 20$1/2$" |
| No. Oven Racks Furnished | 5 | 10 | 5 | 10 |
| **Heating Specifications**<br>Voltage/Hertz/Phase | ← 208, 240, 480/60/1 or 3 → | | 115/60/1 | 115/60/1 |
| KW | 12.5 | 25 | N/A | N/A |
| **BTU's (per oven)** | N/A | N/A | 44,000 | 44,000 |
| **Shipping Weight** | 472 lbs.<br>(502 "X" Models) | 928 lbs.<br>(958 "X" Models) | 519 lbs.<br>(549 "X" Models) | 1,022 lbs.<br>(1,052 "X" Models) |

# OVENS, CONVECTION (HALF SIZE) – ELECTRIC & GAS
## HEC20 & HGC20 Series

*Certified by NSF, Listed by UL (electric), CSA Design Certified (gas)*



**HEC20**

**STANDARD FEATURES:**
- Stainless steel front, sides, top, back and rear enclosure panel.
- Solid state temperature control.
- Thermostat range 200° to 500°.
- 4" adjustable chrome legs.
- 5 oven racks.
- 60 minute timer with audible alarm.
- Porcelain enamel on steel oven liner.

| MODEL NO. | HEC202 | HGC202 | HEC20 | HGC20 |
|---|---|---|---|---|
| No. of Sections | 2 | 2 | 1 | 1 |
| **Overall Dimensions** Width x Depth | 30" x 28$1/4$" | 30" x 28$1/4$" | 30" x 28$1/4$" | 30" x 28$1/4$" |
| Height w/Legs | 68$3/8$" | 68$3/8$" | 30$5/8$" | 30$5/8$" |
| **Oven Interior Dimensions** Width x Depth x Height | 15$1/4$" x 21" x 20" | 15$1/4$" x 21" x 20" | 15$1/4$" x 21" x 20" | 15$1/4$" x 21" x 20" |
| Rack Size | 14$3/8$" x 20$7/8$" | 14$3/8$" x 20$7/8$" | 14$3/8$" x 20$7/8$" | 14$3/8$" x 20$7/8$" |
| No. of Racks Furnished | 10 | 10 | 5 | 5 |
| **Voltage/Hertz/Phase** KW (Total) | 208-240/60/3 11.0 | 120/60/1 | 208-240/60/3 | 120-60-1 5.5 |
| BTU/Hr. | N/A | 50,000 | N/A | 25,000 |
| Shipping Weight | 520 lbs. | 520 lbs. | 250 lbs. | 250 lbs. |

# GRIDDLES, COUNTER – ELECTRIC
## CG Series

**STANDARD FEATURES:**
- Highly precise snap-action thermostat control and solid-sheathed Incoloy® heating elements in each 12" cooking zone
- Constructed with fully welded frames, $1/2$" thick and 24" deep griddle plates, these griddles offer superior durability and uniform heat distribution
- Temperature adjusts from 200–450°F, illuminated cycle light tells operator when griddle is at set temperature
- Heavy gauge 4" stainless steel back-splash and tapered side splashes
- Vulcan's "cool bull nose" design keeps the front rail average temperature below 130°F when the griddle is operating at 450°F



**CG58**

- High capacity 6 quart grease drawer - (2) for 60" & 72" sizes
- Heavy gauge knob guards protect your temperature settings
- Available in 208 or 240 V, 50/60 Hz, 1 or 3-Phase power supply and 480 V, 50/60 Hz, 3-Phase
- All units shipped with 4" heavy duty adjustable legs

| MODEL NO. | CG24 | CG58 | CG41 | CG50 | CG59 |
|---|---|---|---|---|---|
| **Overall Dimensions** Width x Depth | 24" x 31$1/2$" | 36" x 31$1/2$" | 48" x 31$1/2$" | 60" x 31$1/2$" | 72" x 31$1/2$" |
| Height with 4" legs | 16$5/16$" | 16$5/16$" | 16$5/16$" | 16$5/16$" | 16$5/16$" |
| **Grid Dimensions** | | | | | |
| Width x Depth | 24" x 24" | 36" x 24" | 48" x 24" | 60" x 24" | 72" x 24" |
| Square Area | 576" | 864" | 1152" | 1440" | 1728" |
| **Heating Specifications** Voltage/Hertz/Phase | 208-240/50/60/1 or 3 – 480/50/60/3 | | | | |
| KW | 10.8 KW | 16.2 | 21.6 | 27.0* | 32.4* |
| Shipping Weight | 230 lbs. | 310 lbs. | 400 lbs. | 535 lbs. | 610 lbs. |

*CG50 and CG59 models require two separate electrical connections and services

FRYERS – GAS
# HG Series – Freestanding

*Certified by CSA, Certified by NSF*

**STANDARD FEATURES:**

- Stainless steel fry tank with limited 10-year tank warranty.
- Stainless steel cabinet.
- Heat exchanger tubes positioned for simple cleaning.
- HG Series gas fryers are available with millivolt (M) controls.
- Hi-limit shut-off.

- 1¼" full port drain valve.
- ½" I.D. ¾" O.D. rear gas connection.
- Nickel plated basket rack.
- Tank brush, scoop, clean-out rod and drain extension.
- Adjustable casters, 2 locking, 2 non-locking.
- Twin basket included.

*1HG45M*

| MODEL NO. | 1HG35M | 1HG45M |
|---|---|---|
| Total Oil Capacity | 35 lbs. | 45 lbs. |
| BTU/hr. | 90,000 | 120,000 |
| Overall Dimensions Width x Depth x Height | 15½" x 30⅛" x 36¼" | 15½" x 30⅛" x 36¼" |
| Tank Size Width x Depth | 14" x 14" | 14" x 14" |
| Shipping Weight | 200 lbs. | 215 lbs. |

FRYERS – GAS
# HG Series – KleenScreen *PLUS*® Fryer Filter System

**STANDARD FEATURES:**

- Built-in filter system for freestanding models.
- Computer controls with electronic ignition and off-line programming with USB interface.

- Drawer style filter pan assembly with sturdy drawer slides.
- 45 and 85 lbs. fryer capacities.
- One-touch filter controls.
- Lightweight stainless steel pan construction – easy cleaning and dishwasher safe.
- Oil drain valve interlock switch.
- Paperless stainless steel filter screen including a complimentary package of KleenScreen *PLUS*® Micron Filtration Fabric envelopes.
- Solenoid activated one touch push button switch to engage pump and motor.

- ⅓ H.P. motor and pump circulates frying compound at a rate of 8 gallons/minute.
- Boil Out ByPass™ for each fry tank.
- Hands-free oil return line is self seating when drawer is closed.
- High temperature discard hose.
- Adjustable casters, 2 locking, 2 non-locking.
- Single and double basket lifts available.
- Tank brush, crumb scoop and clean-out rod.
- ½" I.D. ¾" O.D. rear gas connection.
- 1¼" full port drain valve.

*1HG85CF*
*KleenScreen PLUS®*
*Fryer Filter System*
*with single basket lift*

| MODEL NO. | 1HG85CF |
|---|---|
| Total Oil Capacity | 85 lbs. |
| BTU/hr. | 150,000 |
| Overall Dimensions Width x Depth x Height | 21" x 34⅜" x 36¼" |
| Tank Size Width x Depth | 19½" x 14" |
| Shipping Weight | 420 lbs. |

# FRYERS – ELECTRIC
## HF Series - Freestanding

**Listed by UL, Certified by NSF**

### STANDARD FEATURES:

- 50 lb. oil capacity.
- 16-gauge stainless steel fry tank with limited 10-year tank warranty.
- Stainless steel cabinet.
- HF Series electric fryers are available in solid state digital (D) controls.
- Low watt density ribbon style heating elements provide maximum heat exchange surface for higher efficiency; swing up for easy cleaning.
- 17 kW elements
- Temperature control adjusts from 200°F to 390°F within +/-2°.
- High limit control.

- 1¼" full port drain valve.
- Tank brush, clean-out rod and drain extension.
- Non-corrosive adjustable legs.
- Baskets included.
- Single basket lift available.

| MODEL NO. | 1HF50 |
|---|---|
| Total Oil Capacity | 50 lbs. |
| KW | 17 |
| Overall Dimensions Width x Depth x Height | 15½" x 34⅜" x 36¼" |
| Tank Size Width x Depth | 14⅛" x 15½" |
| Shipping Weight | 200 lbs. |

*1HF50D with accessory casters*

# FRYERS – ELECTRIC
## HF Series – KleenScreen *PLUS*® Fryer Filter System

### STANDARD FEATURES:

- Oil capacity 85 lbs.
- Computer controls with off-line programming with USB interface.
- Low watt density ribbon style heating elements provide maximum heat exchange surface for higher efficiency; swing up for easy cleaning.
- 24 KW elements.
- Built-in filter system for freestanding fryers.
- One-touch filter controls.
- Lightweight stainless steel pan construction – easy cleaning and dishwasher safe.
- Drawer style filter pan assembly with sturdy drawer slides.
- Paperless stainless steel filter screen including a complimentary package of KleenScreen *PLUS®* Micron Filtration Fabric envelopes.

- Solenoid activated one touch push button switch to engage pump and motor (computer control only).
- ⅓ H.P. motor and pump circulates frying compound at a rate of 8 gallons/minute.
- Patented Boil Out ByPass™ for each fry tank.
- One-Touch filter controls standard Computer models.
- Oil drain valve interlock switch.
- Hands-free oil return line is self seating when drawer is closed.
- Adjustable legs.
- Single basket lift available.
- Fry tank brush and clean-out rod.
- High temperature discard hose.
- 1¼" Full Port Drain Valve

| MODEL NO. | 1HF85F |
|---|---|
| Total Oil Capacity | 85 lbs. |
| KW | 24 |
| Overall Dimensions Width x Depth x Height | 21" x 34⅜" x 36¼" |
| Tank Size Width x Depth | 19½" x 18" |
| Shipping Weight | 204 lbs. |

*1HF85CF KleenScreen PLUS® Fryer Filter System with accessory casters and optional single basket lift*

**Warewashing & Waste Equipment**



*Advansys Standard*



*Advansys Tall*

Internal condensing system minimizes water vapor. Does not require a vent hood. NSF Certified for washing dishes and pots and pans. Adjustable cycle times of 1, 2, 4 and 6 minutes plus condense time. Rinse consumption of only .74 gallons per rack. Three-door wrap chamber design for corner or straight through installation. 70°F rise booster heater with Sense-A-Temp™ technology standard. 17" door opening.

Washes dishes, pots and pans, a 60-quart mixing bowl and up to 6 full size 18" x 26" sheet pans at a time. 27" door opening. Includes 6-pan sheet pan rack.

*A front loading shelf can be ordered to make this a front loading machine.*

| | advansys **Ventless** | advansys **Tall Ventless** |
|---|---|---|
| **MODEL NO.** | **Hot Water Sanitizing** | **Hot Water Sanitizing** |
| **Machine Ratings (Mechanical)** – See 1 Page 77 | | |
| Racks per Hour (Maximum) | 40 | 40 |
| Dishes per Hour (Average 18 plates per rack) | 720 | 720 |
| Glasses per Hour (Average 36 per rack) | 1440 | 1440 |
| **Table to Table** – Inside Tank at Table Connection (Inches) | 25$1/4$" | 25$1/4$" |
| **Overall Dimensions** (H x W x D) (Inches) | 69" x 29$1/4$" x 35" | 80" x 29$3/4$" x 30$3/4$" |
| **Wash Motor – H.P. - See 2 Page 77** | 2 | 2 |
| **Wash Tank Capacity** – Gallons | 14 | 14 |
| **Wash Pump Capacity** – Gallons per Minute – Weir Test – **See 3 Page 77** | 160 | 160 |
| **Electric Heating Unit** (Regulated) | 5 KW | 5 KW |
| **Electric Booster Heater** | 8.5 KW | 8.5 KW |
| **Rinse** – Minutes operated during hour of capacity operation – **See 5 Page 77** | 6.66 | 6.66 |
| Seconds of rinse per rack | 10 | 10 |
| **Rate of Rinse Flow** – Gallons per minute | 4.4 | 4.4 |
| **Rinse Consumption** – Gallons per hour – **Maximum** (cold) | 29.6 | 29.6 |
| **Rinse Cycle** – Gallons per rack | .74 – 180°F Min. | .74 – 180°F Min. |
| **Peak Rate of Drain Flow** – Gallons per minute (Initial rate with full tank) | 14 | 14 |
| **Exhaust Requirements (CFM)** | 0 | 0 |
| **Shipping Weight Crated** – Approximate – Unit only | 451 lbs. | 494 lbs. |

# DOOR-STYLE DISHMACHINES
## AM Select Series

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

NSF Certified for washing dishes and pots and pans. Adjustable cycle times of 1, 2, 4 and 6 minutes. Rinse consumption of only .74 gallons per rack. Three-door wrap chamber design for corner or straight through installation. Optional 70°F rise booster heater with Sense-A-Temp™ technology. 17" door opening.

Washes dishes, pots and pans, a 60-quart mixing bowl and up to 6 full size 18" x 26" sheet pans at a time. 27" door opening. Includes 6-pan sheet pan rack.

*A front loading shelf can be ordered to make this a front loading machine.*

**AM Select**

**AM Select Tall**

| MODEL NO. | AM Select | | AM Select Tall | |
|---|---|---|---|---|
| | **Hot Water Sanitizing** | **Chemical Sanitizing** | **Hot Water Sanitizing** | **Chemical Sanitizing** |
| **Machine Ratings (Mechanical) – See 1 Page 77** | | | | |
|   Racks per Hour (Maximum) | 58 | 65 | 58 | 65 |
|   Dishes per Hour (Average 18 plates per rack) | 1044 | 1170 | 1044 | 1170 |
|   Glasses per Hour (Average 36 per rack) | 2088 | 2340 | 2088 | 2340 |
| **Table to Table** – Inside Tank at Table Connection (Inches) | $25^1/4$" | $25^1/4$" | $25^1/4$" | $25^1/4$" |
| **Overall Dimensions** (H x W x D) (Inches) | $66^1/2$" x 27" x $28^1/2$" | | $77^1/2$" x 27" x $28^1/2$" | |
| **Wash Motor – H.P. - See 2 Page 77** | 2 | 2 | 2 | 2 |
| **Wash Tank Capacity** – Gallons | 14 | 14 | 14 | 14 |
| **Wash Pump Capacity** – Gallons per Minute – Weir Test – **See 3 Page 77** | 160 | 160 | 160 | 160 |
| **Heating Equipment** – (For keeping wash water hot) **See 4 Page 77** | | | | |
|   Gas Burner (Regulated) Natural/LP Gas BTU/Hr. | Consult Factory | Consult Factory | Consult Factory | Consult Factory |
|   Electric Heating Unit (Regulated) | 5 KW | 5 KW | 5 KW | 5 KW |
|   Steam Coils | Consult Factory | Consult Factory | Consult Factory | Consult Factory |
| **Rinse** – Minutes operated during hour of capacity operation – **See 5 Page 77** | 9.66 | 10.83 | 9.66 | 10.83 |
|   Seconds of rinse per rack | 10 | 10 | 10 | 10 |
| **Rate of Rinse Flow** – Gallons per minute At 20 lbs. Flow Pressure | 4.4 | 4.4 | 4.4 | 4.4 |
| **Rinse Consumption** – Gallons per hour – **Maximum** At 20 lbs. Flow pressure | 42.9 | 48.1 | 42.9 | 48.1 |
| **Rinse Cycle** – Gallons per rack – at 20 PSI flow | .74 – 180°F Min. | .74 – 120°F Min. | .74 – 180°F Min. | .74 – 120°F Min. |
| **Electric Booster Heater** | 8.5 KW | N/A | 8.5 KW | N/A |
| **Steam Booster,** if used, based on 20 PSI steam – 20 PSI water flowing – 130°F entering water raised to 180°F minimum (50°F rise) – Lbs. per Hour | 25 | N/A | 25 | N/A |
| **Peak Rate of Drain Flow** – Gallons per minute (Initial rate with full tank) | 14 | 14 | 14 | 14 |
| **Exhaust Requirements** – Cubic feet per minute | 450 | 450 | 450 | 450 |
| **Shipping Weight Crated** – Approximate Unit only, with booster | 354 lbs. w/o Booster 384 lbs. w/Booster | 354 lbs. | 388 lbs. w/o Booster 418 lbs. w/Booster | 388 lbs. |

Warewashing & Waste Equipment

Low-Temp (120°F minimum – 140°F maximum) chemical sanitizing, fill and dump washer. All stainless steel construction including tank, chamber, doors and frame. Top-mounted control box features an on/off switch, drain/fill switch, cycle light, cycle counter and de-liming switch for cleaning. Low chemical alert with audible and visual alarm provided standard. Self-flushing stainless steel pump strainer.

**LT1 Washer**

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

ENERGY STAR

*Electric machines only*

**UW50 Utensil Washer**

| MODEL NO. | LT1 | UW50 |
|---|---|---|
| **Machine Ratings (Mechanical) – See 1 Page 77** Racks per Hour (Maximum) | 37 | 19 |
| Dishes per Hour (Average 18 plates per rack) | 666 | – |
| Glasses per Hour (Average 36 per rack) | 1332 | – |
| **Table to Table –** Inside Tank at Table Connection (Inches) | 25$1/4$" | – |
| **Overall Dimensions** (H x W x D) (Inches) | 68$7/8$" x 25$1/2$" x 28$7/8$" | 79" x 47" x 29" |
| **Wash Motor – H.P. - See 2 Page 77** | 1 | 5 |
| **Wash Tank Capacity –** Gallons | 1.7 | 27 |
| **Wash Pump Capacity –** Gallons per Minute – Weir Test – **See 3 Page 77** | 45 | 343 |
| **Heating Equipment –** (For keeping wash water hot) **See 4 Page 77** Gas Burner (Regulated) Natural/LP Gas BTU/Hr. | – | Consult Factory |
| Electric Heating Unit (Regulated) | – | 10 KW |
| Steam Coils | N/A | Consult Factory |
| **Rinse –** Minutes operated during hour of capacity operation – **See 5 Page 77** | 13.57 | 4.75 |
| Seconds of rinse per rack | 22 | 15 |
| **Rate of Rinse Flow –** Gallons per minute At 20 lbs. Flow Pressure | N/A | 8.4 |
| **Rinse Consumption –** Gallons per hour – **Maximum** At 20 lbs. Flow pressure | 62.9 | 39.9 |
| **Rinse Cycle –** Gallons per rack – at 20 PSI flow | 1.7 – 120°F Min. - 140°F Max. | 2.1 – 180°F Min. |
| **Electric Booster Heater** | N/A | 15.0 KW |
| **Steam Booster,** if used, based on 20 PSI steam – 20 PSI water flowing – 130°F entering water raised to 180°F minimum (50°F rise) – Lbs. per Hour | N/A | Consult Factory |
| **Peak Rate of Drain Flow –** Gallons per minute (Initial rate with full tank) | 2 | 38 |
| **Exhaust Requirements –** Cubic feet per minute | N/A | 100 |
| **Shipping Weight Crated –** Approximate Unit only, with booster | 304 lbs. | 782 lbs. |

**Warewashing & Waste Equipment**

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

**STANDARD FEATURES:**

- Polished stainless throughout. Sinks, drainboards, splashes and rolled rims are 14-gauge.

- Heavy-duty centrifugal pump with 4" diameter intake, 3" diameter outlet, and 300+ GPM.

- 2 H.P. totally enclosed (TEFC) wash pump motor with permanently sealed bearings.

- Stainless steel pump and impeller.

- Self-draining pump.

- Low water protection for wash pump motor with inherent motor protection.

- 8-1$\frac{1}{2}$" angled stainless steel wash nozzles.

- 11" high x 2$\frac{1}{2}$" deep backsplash.

- On/Off wash pump motor switch.

- Options include wash sink heater, faucets, pre-rinse sprays, lever drains, wash sink sump strainer, automatic shutdown timer, auto fill, wash tank separator, utensil basket, overshelf, undershelf and disposer swirl piping.

- Disposer controls with or without single point electrical connection.

- Available in left-to-right and right-to-left configurations.

- Removable, welded H frame leg sets and adjustable bullet feet.

- Detachable and adjustable height cross rails.

- Dual inlet strainers.

**UNIT SIZING SELECTIONS:**

- **Soiled and Clean End Edges:** Hemmed, rolled, end splash, 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). (18$\frac{1}{2}$" Clean Drainboard only).

- **Scrappers:** 20", 36" (36" scrapper may include 7" disposer flange.)

- **Wash Sink:** 30", 32", 36", 42", 48", 54", 60". Available as wash sink only for "weld-in" application.

- **Rinse Sink:** 15", 18", 20", 24", 30", 36".

- **Sanitizer Sink:** 18$\frac{1}{2}$", 20", 24", 30", 36".

- **Electrical Specifications:** 208-240/60/1, 208-240/60/3, 480/60/3.

Custom configurations to fit your application can be designed. Contact your Hobart representative for further information.

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



**LXeC/LXeH**

**ENERGY STAR**

**LXeR/LXePR**

The LX*e* base model and **Advansys** LX*e* models are available in hot water or chemical sanitizing and have been designed from the ground up to support best-in-class wash performance and are ENERGY STAR® qualified for energy- and water-saving capabilities.

Deluxe microcomputer, top mounted controls with LED cycle/temperature display with advanced service diagnostics. High temperature models standard with built-in 70° rise booster including Sense-a-Temp™ technology ensuring 180° every cycle.

The base models offer up to 32 to 34 racks per hour production using .74 gallons of water per rack. Constructed of stainless steel for rugged durability. Chamber height of 17" to accept 16" x 18" trays and 30 qt mixing bowls.

All LX*e* models feature redesigned, easily removable wash arms and the **Advansys** LX*e* features patented pending snap-in rinse arms that are even easier to remove and install. Deluxe soil management system with large removable stainless steel scrap screen and secondary fine strainer. Auto Clean cycle washes down inside of machine at shutdown. Pumped rinse and pumped drain. Automatic delime notification with designated delime cycle. Low chemical alert indicator with audible and visual alarms on machine with chemical pumps to meet NSF regulations.

The **Advansys** LX*e* high-temp model uses only .62 gallons of water per rack and the LX*e* low-temp model is slightly higher at 1.14 gallons per rack, due to the PuriRinse feature.

The **Advansys** LX*e* lets operators choose from three different cycles: light, normal, heavy. Exclusive NSF Pot and Pan rating on heavy cycle (LX*e*R only).

The **Advansys** LX*e* high-temp model features Hobart's patented Energy Recovery technology allowing the machine to recycle hot water vapor produced during the wash and rinse cycle and uses it to preheat cold inlet water and reduces steam released into the air.

The **Advansys** LX*e* low-temp model includes PuriRinse – a fresh-water rinse after the chemical sanitizer cycle to remove the chemicals from glasses. **Advansys** LX*e* models offer advanced features including clogged wash arm alert informing the operator of obstructions, automated delime cycle for machine and booster, and other programmable options.

Standard with two dishracks – one peg and one combination. Chemical Pumps standard – detergent, rinse aid plus sanitizer for chemical machines (**Advansys** models also include Delime pumps).

NOTE: For Selection factors see page 77.

| MODEL NO. | LX*e*C | LX*e*H | LX*e*PR advansys | | | LX*e*R advansys | | |
|---|---|---|---|---|---|---|---|---|
| | | | Light | Normal | Heavy | Light | Normal | Heavy |
| **Machine Ratings – See 1 Page 77** | | | | | | | | |
| Racks per Hour | 34 | 32 | 38 | 29 | 14 | 30 | 24 | 13 |
| Dishes per Hour (25 per Rack Averge) | 850 | 800 | 950 | 725 | 350 | 750 | 600 | 325 |
| Glasses per Hour (36 per Rack Average) | 1224 | 1152 | 1368 | 1044 | 504 | 1080 | 864 | 468 |
| **Overall Dimensions (H x W x D)** | 33$1/2$" x 23$15/16$" x 25$9/16$" | 32$1/2$" x 23$15/16$" x 25$9/16$" | 32$1/2$" x 23$15/16$" x 25$9/16$" | | | 32$1/2$" x 23$15/16$" x 26$13/16$" | | |
| **Cycle Time – Seconds** | 105 | 109 | 94 | 124 | 254 | 120 | 146 | 275 |
| **Tank Heat** | 1.8 KW | 1.8 KW | 1.8 KW | | | 1.8 KW | | |
| **Electric Booster Heater** | N/A | 4.9 KW | N/A | | | 4.9 KW | | |
| **Wash Motor – H.P. – See 2 Page 77** | .8 | .8 | .8 | | | .8 | | |
| **Tank Capacity – Gallons** | 2.9 | 2.9 | 2.9 | | | 2.9 | | |
| **Pump Capacity – Gallons per minute – Weir Test – See 3 Page 77** | 38 | 38 | 38 | | | 38 | | |
| **Rinse Cycle – Gallons per rack** | .74 – 120°F min. | .74 – 180°F min. | 1.14 – 120°F min. | | | .62 – 180°F min. | | |
| **Rinse Consumption – Gallons per hour minimum** | 25.2 | 23.7 | 43.3 | 33.1 | 16 | 18.6 | 14.9 | 8.06 |
| **Incoming Water Temperature Required (minimum)** | 120° | 110° | 120° | | | 55° | | |
| **Flow Rate – Minimum gallons per minute** | 4.7 | 4.7 | 4.7 | | | 4.7 | | |
| **Peak Rate of Drain Flow – Gallons per minute (Initial rate with full tank)** | 4 | 4 | 4 | | | 4 | | |
| **Shipping Weight Crated – Approximate** | 170 lbs. | 170 lbs. | 170 lbs. | | | 185 lbs. | | |

**HOBART**

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

High production, fresh water rinse machines. Constructed of stainless steel including sides and top for rugged durability.

Top mounted slide out microcomputer controls with digital cycle/temp display. Automatic delime notification with designated delime cycle.

Up to 30 racks per hour production using .74 gallons of water per rack. Chamber height of 12". High temperature models available with built-in booster including Sense-a-Temp™ technology ensuring 180° every cycle.

Top and bottom debossed anti-clogging wash and rinse arms. Heavy-duty stainless steel door, hinges and tank. Labyrinth-type door seal eliminates the need for a gasket. Large removable stainless steel scrap screen.

Powerful wash pump with 54 gallons per minute capacity. Automatic fill. Low chemical alert indicator with audible and visual alarms on machine with chemical pumps to meet NSF regulations. Standard with two dishracks. Available in hot water or chemical sanitizing.

**LXiG**

NOTE: For Selection factors see page 77.

| MODEL NO. | LXiGC | LXiGH |
|---|---|---|
| **Machine Ratings (Mechanical) See 1 Page 77** | | |
| Racks per Hour | 30 | 30 |
| Dishes per Hour (Average 18 per rack) | 540 | 540 |
| Glasses per Hour (Average 36 per rack) | 1080 | 1080 |
| **Overall Dimensions (H x W* x D)** | 33¾" x 23¹⁵/₁₆" x 26¾" | 33¾" x 23¹⁵/₁₆" x 26¾" |
| **Wash Motor – H.P. – See 2 Page 77** | ¾ | ¾ |
| **Tank Capacity –** Gallons | 3 | 3 |
| **Pump Capacity –** Gallons per minute – Weir Test **– See 3 Page 77** | 54 | 54 |
| **Rinse Cycle –** Gallons per rack | .74 – 120° min. | .74 – 180° min. |
| **Rinse Consumption** Gallons per hour minimum | 22.2 | 22.2 |
| **Flow Rate –** Minimum gallons per minute | 3.7 | 3.7 |
| **Peak Rate of Drain Flow –** Gallons per minute (Initial rate with full tank) | 10 | 10 |
| **Shipping Weight Crated** – Approximate | 235 lbs. | 255 lbs. |

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

Warewashing & Waste Equipment

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



**CL44e**

## STANDARD FEATURES

Standard insulated hinged doors on Hobart's CLe Warewasher provide full and unrestricted access into the chamber. The insulated doors emit 76% fewer watts of energy into a room.

Microprocessor controls include exclusive features such as Energy Saver mode, dirty-water indicator, low-temperature alerts, delime notification and a conveyor dwell mode for an endless wash zone of heavily soiled ware.

Thermal layered curtains are designed to improve temperature retention by an additional 2° to 3°F.

Computational fluid dynamic designed wash system ensures proper alignment and improved results with a full 20 inches of separation between the wash and the rinse zone.

Rapid Return drive system improves wash and rinse results as well as reduces the stress on the drive mechanism with more even throughput.

Pump intake screen not only prohibits large debris from getting into the pump but also the drain as well. The new chamber design provides 67% less interior baffling and wash pipes to clean around.

The improved one-piece strainer pan simplifies the cleanup process. A new exclusive above the waterline design for the pump and drive motor increases reliability. The new 23-gallon prewash tank allows for more food soil to be absorbed before refilling.

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

For Selection Factors and Ordering Data – see Page 77.



**PS22** An efficient 22" heavy-duty power scrapper for top performance and ultimate efficiency. The PS22 does not use any additional hot water; it has its own pump which recirculates the detergent and wash water overflow from the power wash tank.

| MODEL NO. | CL44e |
|---|---|
| **Machine Ratings (Mechanical) See 1 Page 77**<br>    Racks per hour (19¾" x 19¾") | 202 |
|     Conveyor Speed – feet per minute | 5.6  max. |
|     Dishes per Hour (Average 18 plates per rack) | 3,636 |
|     Glasses per Hour (Average 36 per rack) | 7,272 |
| **Floor Space** – Table to Table (Inches) | 44 |
| **Overall Dimensions** – H x W x D (Inches) | 70¼ x 45¼<br>x 30¼ |
| **Motor – See 2 Page 77** (H.P.)<br>Conveyor Drive | 2<br>⅙ |
| **Number of Tanks** | 1 |
| **Tank Capacity** – Gallons | 23 |
| **Pump Capacity – See 3 Page 77**<br>    Gallons per Minute – Weir Test | 165 |
| **Heating Equipment** – **See 4 Page 77** – (For keeping power wash and/or power rinse water hot)<br>    Gas Burners (with Natural Gas) – BTU per hour | 78,000 |
| **Electric Heating Unit** – Size Used | Regulated<br>15 KW |
| **Rinse – See 5 Page 77 –** Minutes operated during hour of maximum operation | 60 |
| **Final Rinse Flow** – Gallons per minute<br>    At 15 PSI Flow Pressure | 1.8 |
|     At 20 PSI Flow Pressure | 2.1 |
| **Final Rinse Flow** – Gallons per hour – MAXIMUM<br>    At 15 PSI Flow Pressure | 108 |
|     At 20 PSI Flow Pressure | 126 |
| **Rinse** – 20 PSI Flow Pressure<br>    Gallons/Rack | Hot Water Sanitizing –<br>Chemical Sanitizing<br>.62 - 180°F – .62 - 140°F |
| **Steam Consumption** – Pounds per hour – MAXIMUM Approx. 30 lbs. per hour = 1 boiler H.P. (BHP) Dishwasher, based on 20 PSI steam and on customer supplying final rinse water at 180°F maximum | 65 lbs./hr. |
| **Steam Booster,** if used on 20 PSI steam – Pounds per hour – 20 PSI water flowing – 130°F entering water raised to 180°F minimum | 60 lbs./hr. |
| **Exhaust Requirements** – Cubic feet per minute (CFM)<br><br>                                              Entrance End | 200 |
|                                              Discharge End | 400 |
|                                              Discharge End w/Blower Dryer | Same as Above |
| **Peak Rate of Drain Flow** – Gallons per minute (GPM) (Initial rate with full tank) | 38 |
| **Shipping Weight Crated** – Approximate | 613 lbs. |

**HOBART**

ENERGY STAR

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



**CL44eR**

## STANDARD FEATURES

Standard insulated hinged doors on Hobart's CL*e*R Warewasher provide full and unrestricted access into the chamber. The insulated doors emit 76% fewer watts of energy into a room. Energy Recovery system captures the energy from the exhaust air to elevate the temperature of the cold water supply to 110° to feed the booster heater.

The Energy Recovery system captures escaping heat and steam from the exhaust air and uses a heat exchanger to recycle it into energy. This free energy is used to preheat the incoming water supply before it enters the booster heater. The cold ground temperature water passes through a heat exchanger positioned directly in line with the machine's unload exhaust system to capture the energy from the exhaust air and ware leaving the machine to elevate the temperature of the water to 110° before it enters the booster heater.

Microprocessor controls include exclusive features such as Energy Saver mode, dirty-water indicator, low-temperature alerts, delime notification and a conveyor dwell mode for an endless wash zone of heavily soiled ware.

Thermal layered curtains are designed to improve temperature retention by an additional 2° to 3°F.

Computational fluid dynamic designed wash system ensures proper alignment and improved results with a full 20 inches of separation between the wash and the rinse zone.

Rapid Return drive system improves wash and rinse results as well as reduces the stress on the drive mechanism with more even throughput.

Pump intake screen not only prohibits large debris from getting into the pump but also the drain as well. The new chamber design provides 67% less interior baffling and wash pipes to clean around.

The improved one-piece strainer pan simplifies the cleanup process. A new exclusive above the waterline design for the pump and drive motor increases reliability. The new 23-gallon prewash tank allows for more food soil to be absorbed before refilling.

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

For Selection Factors and Ordering Data – see Page 77.

| MODEL NO. | CL44*e*R |
|---|---|
| **Machine Ratings (Mechanical) See 1 Page 77** Racks per hour (19¾" x 19¾") | 202 |
| Conveyor Speed – feet per minute | 5.6  max. |
| Dishes per Hour (Average 18 plates per rack) | 3,636 |
| Glasses per Hour (Average 36 per rack) | 7,272 |
| **Floor Space** – Table to Table (Inches) | 44 |
| **Overall Dimensions** – H x W x D (Inches) | 70¼ x 45¼ x 30¼ |
| **Motor – See 2 Page 77** (H.P.) Conveyor Drive | 2 ⅙ |
| **Number of Tanks** | 1 |
| **Tank Capacity** – Gallons | 23 |
| **Pump Capacity – See 3 Page 77** Gallons per Minute – Weir Test | 165 |
| **Heating Equipment** – **See 4 Page 77** – (For keeping power wash and or power rinse water hot) Gas Burners (with Natural Gas) – BTU per hour | 78,000 |
| **Electric Heating Unit** – Size Used | Regulated 15 KW |
| **Rinse – See 5 Page 77 –** Minutes operated during hour of maximum operation | 60 |
| **Final Rinse Flow** – Gallons per minute At 15 PSI Flow Pressure | 1.8 |
| At 20 PSI Flow Pressure | 2.1 |
| **Final Rinse Flow** – Gallons per hour – MAXIMUM At 15 PSI Flow Pressure | 108 |
| At 20 PSI Flow Pressure | 126 |
| **Rinse** – 20 PSI Flow Pressure Gallons/Rack | Hot Water Sanitizing – Chemical Sanitizing .62 - 180°F – .62 - 140°F |
| **Steam Consumption** – Pounds per hour – MAXIMUM Approx. 30 lbs. per hour = 1 boiler H.P. (BHP) Dishwasher, based on 20 PSI steam and on customer supplying final rinse water at 180°F maximum | 65 lbs./hr. |
| **Steam Booster,** if used on 20 PSI steam – Pounds per hour – 20 PSI water flowing – 130°F entering water raised to 180°F minimum | 60 lbs./hr. |
| **Exhaust Requirements** – Cubic feet per minute (CFM)           Entrance End | 200 |
| Discharge End | 175 |
| **Peak Rate of Drain Flow** – Gallons per minute (GPM) (Initial rate with full tank) | 38 |
| **Shipping Weight Crated** – Approximate | 703 lbs. |

Warewashing & Waste Equipment

## Side Loading Option SL23*e* and SL30*e*

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

An accessory to adapt any Hobart CL*e* Dishwasher to a corner or side loading operation. Adds 23" or 30" to length of machine. Here is a way to save up to 20 square feet or more in your dishroom layout.

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

Stainless Steel. 100 lbs. Shipping Weight.

## Built-In Electric Booster Heater

A built-in 15-30 KW, electric, stainless steel, pressure-less (atmospheric pressure), pre-wired and pre-plumbed electric booster heater is now an option for all CL*e* models. This new built-in booster heater represents the best alternative for our customer, as it is designed to deliver the volume of water required by Hobart's exclusive Opti-Rinse™ system. This new enhancement to the world class CL*e* series of dishwashers will simply save: installation cost and coordination, process for ordering equipment, valuable floor space, and operator training. The booster heater is also designed to simplify de-liming procedures, which will promote a longer life cycle as compared to other freestanding booster heaters.

30 KW built-in booster heater standard on all CL*e*R models.

## DDU38*e* Direct Drive Unloader

An accessory which adapts to any CL*e* that automatically discharges the racks at a 90° angle from the operation of the machine onto a clean table. The DDU38*e* is driven by the conveyor drive of the CL*e* and does not require an additional electrical source. The DDU38*e* only adds 38" to the overall length of the machine, but it can save nearly 20 square feet of floor in your dishroom. Stainless steel construction with a 1½" drain fitting.

***DDU38e shown with CL44e Dishwasher***

## Blower-Dryer Option for CL*e* and CL*e*R

**The most energy-, space- and performance-efficient conveyor blower dryer we've ever made.**

Using 76% less energy and 45% less space than prior models, the CL*e* blower dryer is the perfect finishing touch to one of the most energy-, water-, labor- and space-efficient conveyor warewashers in the industry, Hobart's CL*e* and CL*e*R.

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

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

All Racks 20" x 20".

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

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

2. **MOTORS & PUMPS** Highly efficient motors, pumps (Weir Tested) and wash systems – designed for each particular model – assure the proper volume of water at the required pressure.

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

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

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

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

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

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

   Please refer to booster sizing charts for proper booster size.

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

**USER'S NAME, ADDRESS AND ZIP CODE**

**SHIPPING DATE REQUIRED**

**For CL*e* and CL*e*R Dishwashers:**

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

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

**For FT Dishwasher:**

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

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

**For Final Rinse Water Booster:**

Electric
Steam
    Model Number
    Flowing Steam Pressure
Incoming Water Temperature

Include list of desired accessories.

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

Contact your local Hobart office
for complete information.

Warewashing & Waste Equipment

Warewashing & Waste Equipment

*Basic units are listed by UL*

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

| Hobart Disposer Selector Chart | | | | | | |
|---|---|---|---|---|---|---|
| **Meals Per Day** | | **200 to 300** | **300 to 500** | **500 to 1000** | **1000 to 2000** | **2000 to 4000** |
| **Restaurant Hotel Hospital** | Soiled Dish Table | FD3/125 | FD3/150 | FD3/200 | FD3/300 | FD500 |
| **Cafeteria Commissary School** | Soiled Dish Table | FD3/75 | FD3/150 | FD3/150 | FD3/200 | FD3/300 |
| **Point of Origin** | Veg.-Salad Prep. Area | FD3/75 | FD3/125 | FD3/125 | FD3/150 | FD3/200 |
| | Scullery Area | FD3/50 | FD3/75 | FD3/75 | FD3/75 | FD3/125 |



*FD3/75*                    *FD3/150*                    *FD500*

| MODEL NO. | FD3/50 | FD3/75 | FD3/125 | FD3/150 | FD3/200 | FD3/300 | FD500 |
|---|---|---|---|---|---|---|---|
| **Motor** – H.P. | $1/2$ | $3/4$ | $1\,1/4$ | $1\,1/2$ | 2 | 3 | 5 |
| **Electrical Characteristics** | 120/208-240/60/1 208-240/480/60/3 | | | 120/208-240/60/1 208-240/480/60/3 | | 208-240/ 480/60/3 | 200-230/460/60/3 |
| **Water Inlet** (Flow-Controlled) Rate of Flow–Gallons per minute | 5 | 5 | 5 | 8 | 8 | 8 | 10 |
| **Table Opening Required** 16" for 15" cone 19" for 18" cone | Cones are available in 15" and 18" bowl diameters with 7" I.D. throats. Weld-in type 7" I.D. sink or trough adapter is furnished with accessory Group D. Bolt-in type adapter for $3\,1/2$" to 4" sink drain opening is furnished with accessory Group E. Use only with FD3-50, FD3-75 and FD3-125. | | | | | | |
| **Height of Drain Outlet From Floor**–Based on 34" high table | $17\,1/2$" (with $1\,1/2$" O.D. tail piece furnished) | | | 17" (outlet flange tapped for 2″ pipe) | | | $16\,3/4$" (outlet flange tapped for 3"° pipe) |
| **Shipping Weight**–Gross max. of basic unit–Approximate | 60 lbs. | 60 lbs. | 60 lbs. | 115 lbs. | 115 lbs. | 115 lbs. | 220 lbs. |

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

**GROUP A – For All Models**
**Use with Long Upper Housing**

Vinyl Scrapping Ring

Stainless Steel Silver-Saver
Sleeve with Side Feed Hole

Water Swirl

Vacuum Breaker

**GROUP C – For All Models**
**Use with Long Upper Housing**

Vinyl Silver-Saver Splash
Guard Ring

16" x 20" x 7" Stainless
Steel Sink with Adapter
and Water Inlet

Vacuum Breaker

Pre-Rinse Spray
with Wall Bracket

**GROUP B – For All Models**
**Use with Long Upper Housing**

Vinyl Silver-Saver
Splash Guard Ring

Water Swirl

Vacuum Breaker

**GROUP D – For All Models**
**Use with Long Upper Housing**

Vinyl Silver-Saver Splash
Guard Ring

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

Fixed Direction Water
Inlet for Sink

Vacuum Breaker

**GROUP E – Models FD3/50 thru FD3/125**

NOTE: For use with
Short Upper Housing
Foodwaste Disposer only

Cover Stopper and
Sink Adapter Assembly for
3½" to 4" Sink Opening

Fixed Direction Water
Inlet for Sink

Vacuum Breaker

FOODWASTE DISPOSERS
## Electrical Controls

*Listed by UL for use with FD Disposers*

**Group 4 – For  Models**
**          FD3/50 thru FD3/200**
*Includes:*
Manual Reversing Switch
NEMA I Enclosure
NEMA 4 Enclosure Optional
Not available above 250 volts
Optional Solenoid Valve

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

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

Hobart Service

## SERVICE REPAIRS (Warranty/Non-Warranty)

- Rapid response time (especially on emergency repairs)
- Specially trained service technicians
- 24-hour emergency service
- Genuine OEM parts used
- 90-day service warranty on all repair work completed
- Technicians have the ability to work on most brands of commercial food equipment

## DELIVERY AND INSTALLATION

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

## EXTENDED WARRANTY CONTRACTS

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

## SERVICE PLANS

- Allows customers to "budget" service costs
- Cover standard repairs (parts and labor)
- No travel charges within 100 miles of a Hobart office
- Special rates available for overtime and holiday calls
- Flexible terms and customized coverage options
- New! Hobart ProSurance™ plans that provide a comprehensive, proactive approach to equipment care that helps prevent breakdowns from occurring in the first place. Includes:
    - ongoing proactive maintenance
    - proactive replacement of known high-wear parts
    - full parts and labor coverage
    - flexible response time options – includes same day response guarantee

## PROACTIVE SERVICE (PM)

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

## PARTS AND ACCESSORIES

- Locally stocked based on market demand
- Genuine Hobart, Baxter, Vulcan, Traulsen and Wolf parts provided
- Overnight shipping available nationwide
- Over 35,000 parts in our National Distribution Center ready for overnight shipping
- Service technician's trucks equipped with the right parts needed for your equipment
- $65 million in offices around the country

## IN-HOUSE SERVICE SUPPORT

- Hobart service expertise backs up your maintenance personnel with a wide range of programs tailored to your exact needs. As a result, you get the best performance from your people – and from your Hobart equipment. Key elements of Hobart's support program include:
    - Technical manuals
    - Parts availability program
    - Preventive maintenance program
    - Local technical support
    - Recommended parts stocking guidelines
    - Fee-based training programs

## WATER TREATMENT SYSTEMS

- Designed to enhance equipment performance, quality, and prolong its life cycle
- Hobart technicians can provide everything your equipment needs, from installation, service on your equipment, and maintaining your cartridge replacements

*To reach your local Hobart office for Service and Parts and to learn more about Hobart's National Service Programs, contact your local Hobart representative or call:*

# 1-888-4HOBART

*You can also find information on our website:* **www.hobartservice.com**

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For complete equipment specifications visit our website at www.hobartcorp.com

**HOBART**