20 22

INSPIRED BY

GREAT FOOD AND

GREAT PEOPLE

HOBART BAXTER Traulsen

FOOD RETAIL
FULL LINE CATALOG

INSPIRED BY GREAT FOOD AND GREAT PEOPLE

WHAT INSPIRES US TO BE OUR VERY BEST? YOU!

We believe great food brings people together, and the relationships we share feed our inspiration to be the best we can be for one another. Likewise, we've been dedicated for more than a century to supporting those who are not only passionate about creating great food but are inspired by the people they serve and come to know on a daily basis.

Our Promise: Quality, Integrity & Customer Service

Since the beginning, it has been our goal to be the equipment and service partner foodservice and food retail professionals trust and desire most in delivering the very best in quality, integrity and customer service.

- **Quality** in our commitment to delivering the latest in technology innovation coupled with the most dependable, highest performing equipment on the market, designed specifically with our customers' needs in mind.

- **Integrity** in our commitment to supporting our customers with the most highly-trained people who genuinely care about helping them achieve their operational goals.

- **Customer Service** that is second to none when it comes to equipment selection, installation, ongoing maintenance and support.

Our promise is achieved through our continued commitment to our **Pillars of Differentiation**:

Quality & Performance—We take pride in providing customers with "Best-in-Class" quality and performance and the toughest, most dependable equipment for demanding kitchen environments.

Lowest Total Cost of Ownership—We are dedicated to providing our customers with the greatest energy and labor efficiencies combined with ongoing maintenance and support to prolong the life of equipment, saving time and money while delivering the highest lifecycle value.

Safety—In addition to ergonomic design for safe, easy operation, our equipment is designed with food safety in mind. Our equipment is easy to clean and routinely outperforms competitors and industry standards (NSF) in the most extreme kitchen environments.

Sustainability—Reducing our carbon footprint and greenhouse gas emissions as well as water and energy consumption is a critical factor in the design and manufacturing of our equipment. We are continuously investing in research and development and introducing technology advancements to meet or exceed industry standards.

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SERVICE SCALE
HTi, HTm & HTs

Listed by UL, Certified by NSF, NTEP

HTi-7LH / HTs-7LS / HTm-7LH

HTi-7LH / HTs-7LS / HTm-7LH
Customer Display

HTi & HTm STANDARD FEATURES

- Video capability allowing independent videos to play on operator and customer displays simultaneously
- Intuitive and customizable graphical user interface
- Built-in wireless and wired Ethernet standard
- Best seller keys by scale/department
- Search database by description, key word or PLU number
- Swipe between three screens for operator ease of use
- Flashkeys can be laid out by categories or groups
- Product shelf life by days or hours
- Operator, product, and/or recipe notes
- Onscreen operator manual and tutorial videos
- COOL (country of origin labeling) can be created and modified on the scale
- Ability to require operator login
- Label graphics visible in supervisor mode
- Extensive scale backup in supervisor mode
- System can estimate number of additional records that may be added to the scale
- Default values for the four types of products; Fixed Weight, By Count, Random Weight, and Fluid Ounces
- UPC, EAN 13, EAN 128 Barcodes and GS1 DataBar
- Onscreen alphanumeric keyboard and keypad
- Cassette label loading system provides fast and efficient change of label stock
- Meets federal labeling requirements
- Track operator changes
- Remotely access the scale
- **HTm only features:**
  – ValueMax level compensation
  – CodeChecker printhead health agent
  – On-demand processor
  – AC wireless capability

HTs STANDARD FEATURES

- Video playback on operator display
- Intuitive and customizable graphical user interface
- Best seller keys by scale/department
- Search database by description, key word or PLU number
- Swipe between screens for operator ease of use
- Flashkeys can be laid out by categories or groups
- Product shelf life by days or hours
- Operator, product, and/or recipe notes
- Onscreen operator manual and tutorial videos
- COOL (country of origin labeling) can be created and modified on the scale
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- Remotely access the scale

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HT SCALE COMPARISON

Model	HTs	HTi	HTm
Performance	Standard	Premium	Platinum
Processor	IMX6 Solo	IMX6 Dual	IMX6 Dual - On Demand
Operating System	Embedded Linux	Embedded Linux	Embedded Linux
RAM (Standard) Minimum	1 GB DDR3 RAM	1 GB DDR3 RAM	2 GB DDR3 RAM
Program/Data Storage	8 GB	16 GB	32 GB
Operator Display Size(s)	10.1" wide TFT LCD, (1024x600) LED backlight, 5 Wire Touch		
Customer Display Size(s)	7" wide TFT LCD Elevated 7" wide TFT LCD"	7" wide TFT LCD Elevated 7" wide TFT LCD Elevated 10" wide TFT LCD"	7" wide TFT LCD Elevated 7" wide TFT LCD Elevated 10" wide TFT LCD"
ValueMax Auto-Leveling Compensation	No	No	Yes
Label Loading	Cassette Style	Cassette Style	Cassette Style
Printer	2.25" wide label stock 8 dot/mm printhead 5 ips Print Speed	2.25" wide label stock 8 dot/mm printhead 5 ips Print Speed	2.25" wide label stock 8 dot/mm printhead 5 ips Print Speed"
USB Ports	(2)Ext, USB 2.0		
External Printer Options	No	Yes	Yes
Scanner	N/A	Image Scanner	Image Scanner
Internet Browser	Optional	Standard	Standard
Video	Yes, HD resolution on Operator side only	Yes, HD, simultaneous operator and customer videos	
Audio	Headphone mini Jack	Dual Stereo Speakers (Internal), Headphone mini Jack	
Scale Alerts	Yes, message alerts, network connectivity, printer, and planogram updates		
Graphical User Interface (GUI)	Intelligent, industry leading GUI with swipe control		
# of Swipable Screens (GUI)	2	3	3
Flexible Screen Layouts	Yes, standard screen layouts with customization		
Wireless	Ethernet wired (Standard), wireless 802.11 a/b/g/n (Optional)	Wired and wireless 802.11 a/b/g/n (Standard)	Wired and wireless 802.11 a/b/g/n/ac (Standard)
Hands-Free Login	N/A	Optional	Optional
PDF Viewer	Optional	Optional	Standard
Auto Cutter & Linerless Label Capability	No	Optional	Optional
CodeChecker Printhead Health Agent	No	No	Yes

SERVICE SCALE
HTi, HTm
WITH LINERLESS LABEL CASSETTE AND AUTO CUTTER

Listed by UL, Certified by NTEP

The HTi and HTm scales offer an optional Linerless Label Cassette with Auto Cutter. The Auto Cutter equipped scales include the same feature functionality as the standard HTi and HTm, plus all the benefits of using linerless labels.

AUTO CUTTER SCALE STANDARD FEATURES

- Linerless label cassette eliminates label backing paper, allows dynamic label sizing
- Patented label cassette allows fast and efficient change of label stock
- Auto Cutter automatically cuts the label without operator intervention
- Unique auto cutter design provides easy access for regular cleaning
- Built-in interlock sensors prevent cutter mechanism from actuating during cleaning and maintenance
- Dynamic sizing uses less label stock per roll, optimizing label inventory
- Change label stock less frequently, reducing downtime
- Eliminate backing paper, promoting sustainability
- Additional options for label customization
- Optional on HTi or HTm scales

HTi-7LH with Auto Cutter

Auto Cutter

Linerless Label Cassette

SERVICE SCALE (PC BASED)
HTi (SELF SERVICE SCALE)

Listed by UL, Certified by NTEP

STANDARD FEATURES

- Large elevated 14" touch screen display
- Intuitive and customizable graphical user interface
- Built-in wireless and wired Ethernet standard
- Best seller keys
- Search by image, description or PLU number
- COOL (country of origin labeling)
- UPC, EAN 13, EAN 128 Barcodes and GS1 DataBar

- Onscreen keypad
- Cassette label loading system provides fast and efficient change of label stock
- Meets federal labeling requirements
- Remotely access the scale using Hobart specific software
- Goes back to home page when not used for 30 seconds
- Onscreen prompts for ease of use
- Optional barcode scanner

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PRICE COMPUTING AND PORTION CONTROL SCALE
PS40

Certified by NSF

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

MECHANICAL SCALES
PR30 & PR309

Certified by NSF

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

SERVICE SCALE
ACCESS – STAND ALONE SYSTEM

Listed by UL

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)

WEIGHING SYSTEMS

SERVICE SCALE
HTi, HTs HAND WRAP SYSTEM

Listed by UL

STANDARD FEATURES

- Linux operating system
- Ethernet and Wireless are standard (no additional components are necessary)
- 10.1" color touch operator display
- Flash keys and best sellers are easy to add, change and use reducing transaction times
- Intuitive operator display provides smooth, easy and informational navigation

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Listed by UL

STANDARD FEATURES

■ Small footprint to increase useable floor space

■ Fully automatic – operator places package into the NGW; weighing, wrapping and labeling is all done automatically

■ Integrated scale and label applier to reduce floor space requirements

■ Auto off/on timer for heated sealer belt

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

■ System automatically shuts down when not in use for energy savings

■ Label placement in any of the 4 corners with on-screen rotation wheel control

■ System allows for 2 way communication remote diagnostics/monitoring to maximize uptime

■ Intuitive operator diagnostics to reduce service calls

■ Package range up to 10" L X 16" W X 6" H

■ Dual printer models available

MODEL	NGW
WEIGHING	
Capacity	30 lbs. (Manual) 15 lbs. (Automatic mode)
Weighing increments – dual range capable	12 lb. x .005 and 30 lb. x .01 lb
Minimum weight to print	.20 lb
LABELING	
Label Width	1.5", 2.25" and 3.0"
Label Length	1.5" up to 4.0" in .5" inch increments
WRAPPING	
Package Size Width	4.5" minimum, 16" maximum
Length	4.5" minimum, 10.1" maximum
Height	.4" minimum, 6.0" maximum
Wrapping Speed	Maximum of 30 packages per minute
Number of Film Rolls	Up to 2 rolls
Type of Film Used	PVC
Film Thickness	60 gauge minimum, 100 gauge maximum
Film Core Size	3" I.D.
Film Maximum Diameter	9.5" O.D.
Film Widths	15" minimum, 20" maximum
ELECTRICAL	220 (4 wire-2 hot lines, neutral & ground) 60 cycle, 1 phase, 20 amps
SHIPPING WEIGHT	Approximately 1,300 lbs.

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

- **Reduce Energy Consumption –** Energy smart wrap station utilizes an on-demand sealing plate

- **Film Savings –** Wrap station can hold two 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 four directions for merchandising packages in the meat case, manually controlled at the EPP printer

- **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

Dimensions: System: 5' x 7". CLA: 44.78" long x 25.8" wide x 60.24" 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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WRAP STATIONS

Listed by UL

W32ES-1
For use with Access CLAS-B

HWS-4
Requires a scale for free-standing unit

MODEL NO.	W32ES-1	W32C-5	HWS-4-C
Usage	Semi-Automatic	Free-Standing	Free-Standing
Frame	Stainless Steel	Aluminum	Stainless Steel
Wrapping Surface	Stainless Steel	Stainless Steel	Stainless Steel
Sealing Element	8" x 15" On-Demand Hotplate	8" x 15" Hotplate	6" x 15" Hotplate
Cutting Element	Low Temperature Heated Rod	Low Temperature Heated Rod	Low Temperature Stainless Steel Heated Rod
Dimensions Width x Length	25" x 24"	22½" x 26"	52¼" Wide x 28" Deep Includes Shelves 27" Wide Without Shelves
Height	33" to 39" Adjustable	37" to 39½"	36¼"
Capacity	2 Rolls 8" to 20" – 3" Core Plug, Maximum OD 9½"		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	90 lbs.	60 lbs.	90 lbs.

OPTIONAL EQUIPMENT FOR W32ES-1 ONLY:

• **ES-SHELF-LT –** Left side shelf for left to right configuration
• **ES-SHELF-RT –** Right side shelf for right to left configuration

NOTE: HWS-4 wrap station is available in an Energy Smart version
     • **HWS-4-ES** – Energy Smart Hand Wrap Station

ACCESSORIES

ROTARY BIN

RBG-2

MODEL NO.	RBG-2
Finish-Bin	Aluminum
Spindle	Stainless Steel
Dimensions	27" Diameter x 9" Deep
Height	$28^7/_8$" to $37\frac{1}{2}$"
Electrical	N/A
Motor	N/A
Shipping Weight	65 lbs.

Equipped with hard rubber casters on self lubricating bearings.

ROLLER DISCHARGE TABLE

Listed by UL

HRT5-3

STANDARD FEATURES

- 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

4 FT. GRAVITY CONVEYOR

GRVCON-1

STANDARD FEATURES

- 4' long x 16.4" wide conveyor
- Spring loaded aluminum rollers
- Used with CLA or NGW
- Construction – Heavy gauge steel frame and legs

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STANDARD FEATURES

- Stainless steel door(s) & louver
- Anodized aluminum sides & interior
- LED display control
- 115/60/1 voltage, self-contained, with cord & plug attached
- Bottom-mounted refrigeration system
- Self-closing door(s) with stay-open feature & lock(s)
- Magnetic snap-in door gasket(s)
- Gasket protecting retainer
- Magnetic proximity door switch
- Four 4" high casters with locks on front casters
- Three heavy duty epoxy coated shelves per section
- Three-year parts & labor warranty
- Five-year compressor warranty

3-YEAR PARTS & LABOR WARRANTY

CLBM-23R-HS-R

CLBM-49F-FS-LR

ONE SECTION SOLID DOOR REACH-IN MODELS

WIDTH x DEPTH x HEIGHT	DOOR HEIGHT	DOOR HINGING	REFRIGERATORS	FREEZERS
27" x 33.5" x 78"	Full	Right	CLBM-23R-FS-R	CLBM-23F-FS-R
	Full	Left	CLBM-23R-FS-L	CLBM-23F-FS-L
	Half	Right	CLBM-23R-HS-R	CLBM-23F-HS-R
	Half	Left	CLBM-23R-HS-L	CLBM-23F-HS-L

TWO SECTION SOLID DOOR REACH-IN MODELS

WIDTH x DEPTH x HEIGHT	DOOR HEIGHT	DOOR HINGING	REFRIGERATORS	FREEZERS
53.7" x 33.5" x 78"	Full	Left/Right	CLBM-49R-FS-LR	CLBM-49F-FS-LR
	Full	Right/Right	CLBM-49R-FS-RR	CLBM-49F -FS-RR
	Full	Left/Left	CLBM-49R-FS-LR	CLBM-49F -FS-LR
	Half	Left/Right	CLBM-49R-HS-LR	CLBM-49F-HS-LR
	Half	Right/Right	CLBM-49R-HS-RR	CLBM-49F-HS-RR
	Half	Left/Left	CLBM-49R-HS-LL	CLBM-49F-HS-LL

STANDARD FEATURES

- Stainless steel door frame & louver
- Anodized aluminum sides & interior
- Metal door handle(s)
- LED display control
- 115/60/1 Voltage, self-contained, with cord & plug attached
- Bottom-mounted refrigeration system
- Self-closing door(s) with stay-open feature
- Magnetic snap-in door gasket(s)
- Magnetic proximity door switch
- Four 4" high casters with locks on front casters
- Three heavy duty epoxy coated shelves per section
- Three-year parts & labor warranty
- Five-year compressor warranty

3-YEAR PARTS & LABOR WARRANTY

CLBM-23R-FG-R   **CLBM-49F-FG-LR**

ONE SECTION GLASS DOOR REACH-IN REFRIGERATOR MODELS

WIDTH x DEPTH x HEIGHT	DOOR HEIGHT	DOOR HINGING	REFRIGERATORS
27" x 33.5" x 78"	Full	Right	CLBM-23R-FG-R
	Full	Left	CLBM-23R-FG-L
	Half	Right	CLBM-23R-HG-R
	Half	Left	CLBM-23R-HS-L

TWO SECTION GLASS DOOR REACH-IN REFRIGERATOR MODELS

WIDTH x DEPTH x HEIGHT	DOOR HEIGHT	DOOR HINGING	REFRIGERATORS
53.7" x 33.5" x 78"	Full	Left/Right	CLBM-49R-FG-LR
	Full	Right/Right	CLBM-49R-FG-RR
	Full	Left/Left	CLBM-49R-FG-LL
	Half	Left/Right	CLBM-49R-HG-LR
	Half	Right/Right	CLBM-49R-HG-RR
	Half	Left/Left	CLBM-49R-HG-LL

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CLUC-27R-SD

CLUC-48R-SD

CLUC-48R-DW

STANDARD FEATURES

- Stainless steel exterior with corrosion resistant anodized aluminum interior
- LED display control
- 115/60/1 voltage, self-contained, with cord & plug attached
- Self-closing door(s) with stay-open feature (door models)
- Each drawer accommodates full size 6" deep pans (drawer models)
- Gasket protecting retainer
- Four or six 4" high casters with locks on front casters
- Two heavy duty epoxy coated shelves per section (door models)
- Three-year parts & labor warranty
- Five-year compressor warranty

COMPACT UNDERCOUNTER DOOR MODELS, SELF-CONTAINED

WIDTH x DEPTH x HEIGHT	NUMBER DOORS	REFRIGERATORS	FREEZERS
27.5" x 31.5" x 30"	1	CLUC-27R-SD	CLUC-27F-SD
36.25" x 31.5" x 30"	2	CLUC-36R-SD	CLUC-36F-SD
48.25" x 31.5" x 30"	2	CLUC-48R-SD	CLUC-48F-SD
60.25" x 31.5" x 30"	2	CLUC-60R-SD	CLUC-60F-SD
72.19" x 31.5" x 30"	3	CLUC-72R-SD	CLUC-72F-SD

COMPACT UNDERCOUNTER DRAWER MODELS, SELF-CONTAINED

WIDTH x DEPTH x HEIGHT	NUMBER DRAWERS	REFRIGERATORS	FREEZERS
27.5" x 31.5" x 30"	2	CLUC-27R-DW	CLUC-27F-DW
48.25" x 31.5"" x 30"	4	CLUC-48R-DW	CLUC-48F-DW
60.25" x 31.5" x 30"	4	CLUC-60R-DW	CLUC-60F-DW
72.25" x 31.5" x 30"	6	CLUC-72R-DW	N/A

NOTE: All models available with worktop (height increases by 4 inches).

3-YEAR PARTS & LABOR WARRANTY

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

REFRIGERATORS
GLASS DOOR COMPACT UNDERCOUNTER MODELS

CLUC-27R-GD

CLUC-60R-GD

CLUC-72R-GD

STANDARD FEATURES

- Stainless steel exterior and glass door(s)
- Anodized aluminum interior
- Metal door handle(s)
- Stay-open door(s) feature
- LED display control
- 115/60/1 voltage, self-contained, with cord & plug attached
- Gasket protecting retainer
- Four or six 4" high casters with locks on front casters
- Two heavy duty epoxy coated shelves per door
- Three-year parts & labor warranty
- Five-year compressor warranty

3-YEAR PARTS & LABOR WARRANTY

COMPACT UNDERCOUNTER GLASS DOOR REFRIGERATOR MODELS, SELF-CONTAINED

WIDTH x DEPTH x HEIGHT	NUMBER DOORS	REFRIGERATORS
27.5" x 33" x 30"	1	CLUC-27R-GD
36.25" x 33" x 30"	2	CLUC-36R-GD
48.25" x 33" x 30"	2	CLUC-48R-GD
60.25" x 33" x 30"	2	CLUC-60R-GD
72.25" x 33" x 30"	3	CLUC-72R-GD

NOTE: All models available with worktop (height increases by 4 inches).

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

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CLPT-2708-SD

CLPT-4818-SD

CLPT-7230-DW

- Stainless steel exterior with corrosion resistant anodized aluminum interior
- LED display control
- 8" or 12" deep white polyethylene cutting board
- 115/60/1 voltage, self-contained, with cord & plug attached
- Self-closing door(s) with stay-open feature
- Gasket protecting retainer
- Four or six 4" high casters with locks on front casters
- Two heavy duty epoxy coated shelves per door
- Three-year parts & labor warranty
- Five-year compressor warranty

3-YEAR
PARTS & LABOR WARRANTY

COMPACT PREP TABLE DOOR MODELS, SELF-CONTAINED

WIDTH x DEPTH x HEIGHT	REFRIGERATORS	PAN CAPACITY
27.88" x 32.75" x 40"	CLPT-2708-SD	8
36.56" x 32.75" x 40"	CLPT-3610-SD	10
48.56" x 32.75" x 40"	CLPT-4812-SD	12
60.56" x 32.75" x 40"	CLPT-6016-SD	16
72.5" x 32.75" x 40"	CLPT-7220-SD	20

COMPACT PREP TABLE DRAWER MODELS, SELF-CONTAINED

WIDTH x DEPTH x HEIGHT	REFRIGERATORS	PAN CAPACITY
27.88" x 32.75" x 40"	CLPT-2708-DW	8
48.56" x 32.75" x 40"	CLPT-4812-DW	12
60.56" x 32.75" x 40"	CLPT-6016-DW	16
72.5" x 32.75" x 40"	CLPT-7220-DW	20

COMPACT PREP TABLE MEGA TOP DOOR MODELS, SELF-CONTAINED

WIDTH x DEPTH x HEIGHT	REFRIGERATORS	PAN CAPACITY
27.88" x 35.75" x 40"	CLPT-2712-SD	12
36.56" x 35.75" x 40"	CLPT-3615-SD	15
48.56" x 35.75" x 40"	CLPT-4818-SD	18
60.56" x 35.75" x 40"	CLPT-6024-SD	24
72.5" x 35.75" x 40"	CLPT-7230-SD	30

COMPACT PREP TABLE MEGA TOP DRAWER MODELS, SELF-CONTAINED

WIDTH x DEPTH x HEIGHT	REFRIGERATORS	PAN CAPACITY
27.88" x 35.75" x 40"	CLPT-2712-DW	12
48.56" x 35.75" x 40"	CLPT-4818-DW	18
60.56" x 35.75" x 40"	CLPT-6024-DW	24
72.5" x 35.75" x 40"	CLPT-7230-DW	30

CENTERLINE™ REACH-INS

| CL	BM-	23	R-	FS-	L
POSITION (1)	POSITION (2)	POSITION (3)	POSITION (4)	POSITION (5)	POSITION (6)
SERIES	**SYSTEM LOCATION/TYPE**	**CABINET WIDTH (SECTIONS)**	**TYPE OF CABINET**	**TYPE OF DOOR(S)**	**HINGING**
CL Centerline™	BM Bottom Mounted Self-Contained	23 (1-section) 49 (2-section)	R Refrigerator F Freezer	FS Full-Height Solid HS Half-Height Solid FG Full-Height Hinged Glass HG Half-Height Hinged Glass	L Left R Right LR Left/Right LL Left/Left RR Right/Right

CENTERLINE™ COMPACTS

CL	UC-	27	R-	SD-	L
POSITION (1)	POSITION (2)	POSITION (3)	POSITION (4)	POSITION (5)	POSITION (6)
SERIES	**TYPE OF CABINET**	**CABINET WIDTH**	**TYPE OF CABINET**	**TYPE OF DOOR(S)**	**HINGING**
CL Centerline™	UC Undercounter	27 27" 36 36" 48 48" 60 60" 72 72"	R Refrigerator F R Freezer	SD Solid Door(s) GD Glass Door(s) DW Drawers	L Left R Right LR Left/Right LL Left/Left RR Right/Right LRR Left/Right/Right RRR Right/Right/Right LLL Left/Left/Left WT If WT is present, the UC is a Worktop

CENTERLINE™ PREP TABLES

CL	PT-	27	12-	SD-	L
POSITION (1)	POSITION (2)	POSITION (3)	POSITION (4)	POSITION (5)	POSITION (6)
SERIES	**TYPE OF CABINET**	**CABINET WIDTH**	**NUMBER OF PANS**	**TYPE OF DOOR(S)**	**HINGING**
CL Centerline™	PT Prep Table	27 27" 36 36" 48 48" 60 60" 72 72"	8 8 Pans 10 10 Pans 12 12 Pans 15 15 Pans 16 16 Pans 18 18 Pans 20 20 Pans 24 24 Pans 30 30 Pans	SD Solid Door(s) DW Drawers	L Left R Right LR Left/Right LL Left/Left RR Right/Right LRR Left/Right/Right RRR Right/Right/Right LLL Left/Left/Left

CENTERLINE™ REACH-INS
TRAY SLIDE & SHELF VERSATILITY CHART

TRAY SLIDES
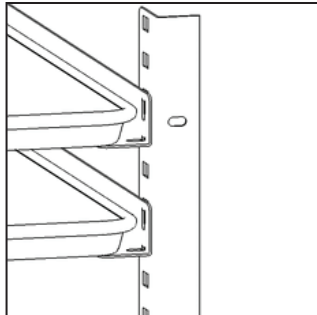
#1 Tray Slides Standard
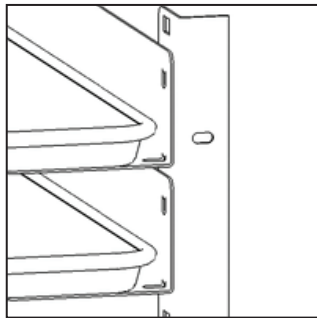
Universal Tray Slides Standard

TRAY SLIDES

DESCRIPTION	SPACING			
#1 TRAY SLIDES − STANDARD				
16 ga. stainless steel angle type for bottom support of: (1) 18" x 26" Pan	**2"**	**3"**	**4"**	**5"**
Behind full height door – all models	26	17	13	10
Behind upper half height door – all models	12	8	6	4
Behind lower half height door – all models	12	8	6	5

DESCRIPTION	SPACING		
UNIVERSAL TRAY SLIDES − STANDARD			
16 ga. stainless steel angle type for bottom support of: (1) 18" x 26" Pan or (2) 12" x 20" Pans	**4"**	**5"**	**6"**
Behind full height door – all models	13	10	8
Behind upper half height door – all models	6	4	4
Behind lower half height door – all models	6	5	4

SHELVES

CAPACITY	STD.	MAX.
Behind full height door mounted on standard shelf pins	3	8
Behind half height door mounted on standard shelf pins	3	7
Behind full height door mounted on optional pilasters	3	12 (4" spacing)
Behind half height door mounted on optional pilasters	3	11 (4" spacing)

NOTES:

1. For all after market parts call Traulsen parts department at 800-825-8220.

2. The above quantities represent the maximum amount of tray slides recommended by Traulsen to achieve best air circulation and refrigeration performance.

3. Optional tray slides are not available for Compact Undercounter and Prep Table models.

4. All Centerline™ by Traulsen accessory kits are pre-packaged for easy installation at the job site.

THE TRAULSEN DIFFERENCE
QUALITY & VALUE YOU CAN SEE

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 eight 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.

Easy to Use Controls

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

THE TRAULSEN DIFFERENCE
QUALITY & VALUE YOU CAN SEE

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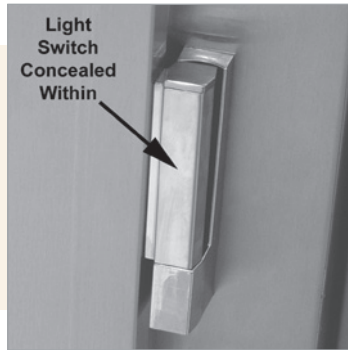
Traulsen's solid door models include a light switch concealed inside every door hinge (even on half-height door models). This operates the interior lights automatically whenever the door is opened, while also protecting the switch from damage during loading and unloading.

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.

Condenser Cleaning

Traulsen locates the condenser coil right behind the lift-up louver panel, facing front, making it so easy to access and clean. Most R&A series models come standard with StayClear™ Condenser Coil which has innovative technology that dramatically reduces blockages and the build-up of dirt, keeping the condenser clear.

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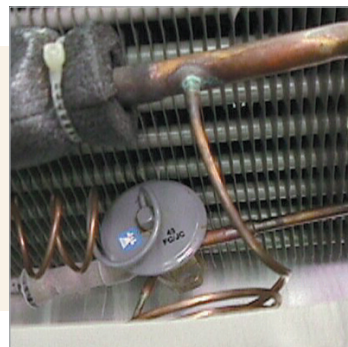
Use of a TXV allows for better temperature recovery than possible with capillary tube designs. This is especially important during busy lunch and dinner periods where the doors are opened frequently. Your Traulsen unit will recover temperature quickly, keeping your food safe and minimizing shrink.

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 limited temperature stratification, most are ENERGY STAR® certified for efficiency, start-up quickly and greatly reduce lifetime service costs.

Warranty Terms

As the first in the industry to offer the three-year parts and labor warranty, we are dedicated to providing the utmost security and confidence to our customers. Traulsen stands behind the performance and durability of its equipment, ensuring reliability in demanding kitchen environments.

Raised Metal Door Liner

Much more durable than those made of plastic, metal door liners 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.

Metal Construction

The doors are metal. The handles are metal. The breaker caps are metal. There is no plastic seam surrounding the doors or cabinet's front perimeter. There is nothing but high quality metal used throughout.

THE TRAULSEN DIFFERENCE
QUALITY & VALUE YOU CAN SEE

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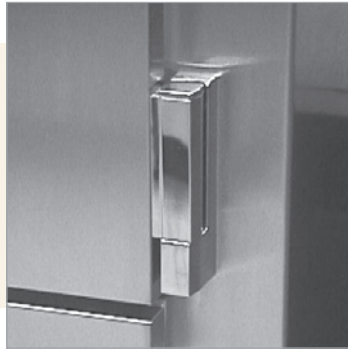
Traulsen uses cam-lift type door hinges. These self-close at up to 90°, have a stay-open feature past 120°, and can be opened past 180° without damage. They are heavy duty and include a lifetime warranty.
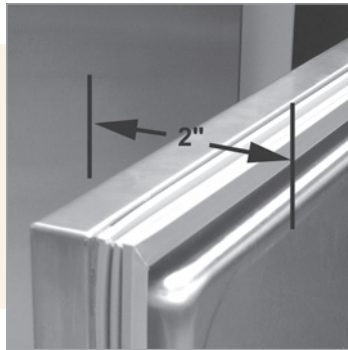
Insulation

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.

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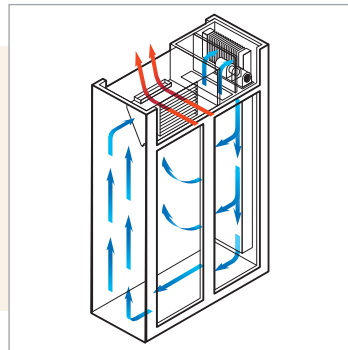
Traulsen's clockwise air-flow pattern keeps cold air in and warm air out much better than back to front designs, which tend to spill cold air out on to the floor whenever opened. A key element is our rear biased return air-duct that protects the system from ingesting warm kitchen air whenever the door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

Door Locks

Traulsen's solid door units use only a sturdy cylinder type lock. The door lock 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!

REFRIGERATORS & FREEZERS
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 LED display
- 115/60/1 voltage, self-contained, with cord and plug attached (208-230/115V 3-section freezers)
- Automatically activated LED light with concealed switch
- -10°F freezer capability (freezers only)

- Self-closing door(s) with stay-open feature and lock(s)
- Magnetic snap-in EZ-Clean door gasket(s)
- Three epoxy coated shelves per section
- Four 6" high casters with brakes
- Automatic, non-electric condensate evaporator
- Lifetime warranty on door hinges & handles
- Three-year parts & labor warranty
- Five-year compressor warranty

G20010

3-YEAR PARTS & LABOR WARRANTY

ONE SECTION REACH-IN SOLID DOOR MODELS

WIDTH x DEPTH x HEIGHT	DOOR HEIGHT	DOOR HINGING	REFRIGERATORS	FREEZERS
29⅞" x 35" x 83¼"	Full	Right	G10010	G12010
	Full	Left	G10011	G12011
	Half	Right	G10000	G12000
	Half	Left	G10001	G12001

TWO SECTION REACH-IN SOLID DOOR MODELS

WIDTH x DEPTH x HEIGHT	DOOR HEIGHT	DOOR HINGING	REFRIGERATORS	FREEZERS
52⅛" x 35" x 83¼"	Full	Left/Right	G20010	G22010
	Full	Right/Left	G20011	G22011
	Full	Right/Right	G20012	G22012
	Full	Left/Left	G20013	G22013
	Half	Left/Right	G20000	G22000
	Half	Right/Left	G20001	G22001
	Half	Right/Right	G20002	G22002
	Half	Left/Left	G20003	G22003

THREE SECTION REACH-IN SOLID DOOR MODELS

WIDTH x DEPTH x HEIGHT	DOOR HEIGHT	DOOR HINGING	REFRIGERATORS	FREEZERS
76⁵⁄₁₆" x 35" x 83¼"	Full	Left/Right/Right	G30010	G31310
	Full	Left/Left/Right	G30011	G31311
	Full	Right/Right/Right	G30012	G31312
	Full	Left/Left/Left	G30013	G31313
	Half	Left/Right/Right	G30000	G31300
	Half	Left/Left/Right	G30001	G31301
	Half	Right/Right/Right	G30002	G31302
	Half	Left/Left/Left	G30003	G31303

NOTE: All models available with optional R290 refrigerant if needed.

Concealed Light Switches

Light Switch Concealed Within

Traulsen solid door models include a concealed light switch 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.

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

Traulsen

STANDARD FEATURES

- Stainless steel exterior front finish
- Anodized aluminum sides (including returns) and interior
- Microprocessor control with LED display
- 115/60/1 voltage, with cord and plug attached, consult factory for other voltages
- LED light with exterior switch
- Self-closing door(s) with stay-open feature and lock(s)

- Magnetic snap-in EZ-Clean door gasket(s)
- Three epoxy coated shelves per section
- Four 6" high casters with brakes
- Automatic, non-electric condensate evaporator
- Three-year parts & labor warranty
- Five-year compressor warranty

G21000

3-YEAR PARTS & LABOR WARRANTY

ONE SECTION REACH-IN GLASS DOOR MODELS

WIDTH x DEPTH x HEIGHT	DOOR HEIGHT	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 HEIGHT	DOOR HINGING	REFRIGERATORS
52⅛" x 35" x 83¼"	Full	Left/Right	G21010
	Full	Right/Left	G21011
	Full	Right/Right	G21012
	Full	Left/Left	G21013
	Half	Left/Right	G21000
	Half	Right/Left	G21001
	Half	Right/Right	G21002
	Half	Left/Left	G21003

THREE SECTION REACH-IN GLASS DOOR MODELS

WIDTH x DEPTH x HEIGHT	DOOR HEIGHT	DOOR HINGING	REFRIGERATORS
76⁵⁄₁₆" x 35" x 83¼"	Full	Left/Right/Right	G32010
	Full	Left/Left/Right	G32011
	Full	Right/Right/Right	G32012
	Full	Left/Left/Left	G32013
	Half	Left/Right/Right	G32000
	Half	Left/Left/Right	G32001
	Half	Right/Right/Right	G32002
	Half	Left/Left/Left	G32003

NOTE: All models available with optional R290 refrigerant if needed.

Metering Device

Use of a TXV allows for faster temp recovery than possible with capillary tube designs. This is especially important during busy periods where the doors are opened frequently. Your Traulsen will recover temperature quickly, maintaining consistent, safe temperatures.

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

REFRIGERATORS & FREEZERS
REACH-IN FULL HEIGHT GLASS DOOR MERCHANDISERS

STANDARD FEATURES

- Stainless steel exterior front finish
- Anodized aluminum sides (including returns) and interior
- Plug & play microprocessor control with LED display
- LED display lights – patented in-door design
- Self-closing door(s) with stay-open feature & lock(s)
- 115/60/1 voltage, self-contained, with cord & plug attached
- Magnetic snap-in EZ-Clean door gasket(s)
- Three (3) epoxy coated shelves on pins 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 parts warranty

3-YEAR
PARTS & LABOR WARRANTY

G13011-053   G23010-053

ONE SECTION REACH-IN MERCHANDISER WITH LED LIGHTS MODELS

WIDTH x DEPTH x HEIGHT	DOOR HINGING	REFRIGERATORS	FREEZERS
29⅞" x 35" x 83⁷⁄₁₆"	Right	G11010-043	G13010-053
	Left	G11011-043	G13011-053

TWO SECTION REACH-IN MERCHANDISER WITH LED LIGHTS MODELS

WIDTH x DEPTH x HEIGHT	DOOR HINGING	REFRIGERATORS	FREEZERS
52⅛" x 35" x 83⁷⁄₁₆"	Left/Right	G21010-043	G23010-053

THREE SECTION REACH-IN MERCHANDISER WITH LED LIGHTS MODELS

WIDTH x DEPTH x HEIGHT	DOOR HINGING	REFRIGERATORS	FREEZERS
76⁵⁄₁₆" x 35" x 83⁷⁄₁₆"	Left/Right/Right	G32010-043	G33010-053
	Left/Left/Right	G32011-043	G33011-053

ENERGY STAR

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

Traulsen

HEATED CABINETS
REACH-IN & PASS-THRU MODELS

STANDARD FEATURES

- High quality stainless steel exterior front and door(s)
- Anodized aluminum sides and interior
- Plug and play microprocessor control with LED display
- Self-closing door(s) with stay-open feature and lock(s)
- Magnetic snap-in EZ-Clean door gasket(s)
- Three plated shelves per section
- Four 6" high casters with brakes
- Lifetime warranty on door hinges & handles
- Three-year parts & labor warranty

ONE SECTION REACH-IN MODELS

WIDTH x DEPTH x HEIGHT	DOOR HEIGHT	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 HEIGHT	DOOR HINGING	HEATED CABINETS
52⅛" x 35" x 83¼"	Half	Left/Right	G24300
	Half	Right/Right	G24302
	Half	Left/Left	G24303
	Full	Left/Right	G24310
	Full	Right/Right	G24312
	Full	Left/Left	G24313

ONE SECTION PASS-THRU MODELS

WIDTH x DEPTH x HEIGHT	DOOR HEIGHT	DOOR HINGING CONTROL SIDE	OTHER SIDE**	HEATED CABINETS
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 HEIGHT	DOOR HINGING CONTROL SIDE	OTHER SIDE**	HEATED CABINETS
52⅛" x 37¹⁵⁄₁₆" x 83¼"	Half	Left/Right	Left/Right	G24304P
	Half	Left/Left	Left/Left	G24305P
	Half	Right/Right	Right/Right	G24307P
	Full	Left/Right	Left/Left	G24312P
	Full	Left/Right	Left/Right	G24314P
	Full	Left/Left	Left/Left	G24315P
	Full	Right/Right	Right/Right	G24317P
	Full	Left/Right	Right/Right	G24318P

** = Hinging when viewed from that side
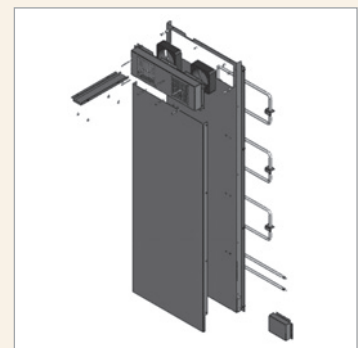
G14310

G24314P

3-YEAR PARTS & LABOR WARRANTY

Heating System

By using large, low watt-density heating elements combined with low velocity fans, Traulsen's hot food holding cabinets offer outstanding performance efficiency, start up quickly, and greatly reduce lifetime service costs.

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

REFRIGERATORS
PASS-THRU SOLID DOOR & GLASS DOOR MODELS

STANDARD FEATURES

- High quality stainless steel exterior front and door(s)
- Corrosion resistant anodized aluminum one-piece sides
- Durable anodized aluminum interior
- Microprocessor control with LED display
- Top-mounted, balanced, self-contained refrigeration system (remote options available)
- Large evaporator coil outside the food zone
- Load-sure guard protects against improper loading
- Full or half height stainless steel door(s) or glass door(s) with lock(s)
- Self-closing door(s) with stay-open feature at 120 degrees
- Guaranteed for life cam-lift hinges
- Guaranteed for life horizontal work flow door handle(s) (solid doors)
- Automatically activated LED lights
- Damage resistant stainless steel breaker caps
- Three (3) adjustable epoxy coated shelves on pins per section
- Energy saving automatic non-electric condensate evaporator
- Magnetic snap-in EZ-Clean door gasket(s)
- Gasket-protecting anodized aluminum door liner
- Anti-condensate door perimeter heaters
- Thermostatic expansion valve metering device provides quick refrigeration recovery times
- Stainless steel one-piece louver assembly
- 9' NEMA cord & 5-15P plug attached
- Set of four (4) 6" high casters with brakes
- Three-year parts & labor warranty
- Five-year compressor warranty

G10012P

3-YEAR PARTS & LABOR WARRANTY

ONE SECTION PASS-THRU SELF-CONTAINED SOLID DOOR MODELS

WIDTH x DEPTH x HEIGHT	DOOR HEIGHT	DOOR HINGING		REFRIGERATORS
		CONTROL SIDE	NON-CONTROL SIDE	
29⅞" x 37¹⁵⁄₁₆" x 83¼"	Half	Right	Right	G10002P
	Half	Right	Left	G10003P
	Half	Left	Left	G10004P
	Half	Left	Right	G10005P
	Full	Right	Right	G10012P
	Full	Right	Left	G10013P
	Full	Left	Left	G10014P
	Full	Left	Right	G10015P

TWO SECTION PASS-THRU SELF-CONTAINED SOLID DOOR MODELS

WIDTH x DEPTH x HEIGHT	DOOR HEIGHT	DOOR HINGING		REFRIGERATORS
		CONTROL SIDE	NON-CONTROL SIDE	
52⅛" x 37¹⁵⁄₁₆" x 83¼"	Half	Left/Right	Left/Right	G20004P
	Half	Left/Left	Left/Left	G20005P
	Halff	Right/Left	Right/Left	G20006P
	Half	Right/Right	Right/Right	G20007P
	Full	Left/Right	Left/Left	G20012P
	Full	Left/Right	Right/Right	G20013P
	Full	Left/Right	Left/Right	G20014P
	Full	Left/Left	Left/Left	G20015P
	Full	Right/Left	Right/Left	G20016P
	Full	Right/Right	Right/Right	G20017P

NOTE: All models available with optional R290 refrigerant if needed.

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

Traulsen

REFRIGERATORS
PASS-THRU SOLID DOOR & GLASS DOOR MODELS (CONTINUED)

TWO SECTION PASS-THRU SELF-CONTAINED GLASS DOOR MODELS

| WIDTH x DEPTH x HEIGHT	DOOR HEIGHT	DOOR HINGING		REFRIGERATORS
		CONTROL SIDE	NON-CONTROL SIDE	
52⅛" x 37¹⁵⁄₁₆" x 83¼"	Half	Left/Right	Left/Right	G21004P
	Half	Left/Left	Left/Left	G21005P
	Half	Right/Left	Right/Left	G21006P
	Half	Right/Right	Right/Right	G21007P
	Full	Left/Right	Left/Right	G21014P
	Full	Left/Left	Left/Left	G21015P
	Full	Right/Left	Right/Left	G21016P
	Full	Right/Right	Right/Right	G21017P

ONE SECTION PASS-THRU SELF-CONTAINED GLASS & SOLID DOOR COMBINATION MODELS

WIDTH x DEPTH x HEIGHT	CONTROL SIDE		NON-CONTROL SIDE		REFRIGERATORS
	DOOR HEIGHT	DOOR HINGING	DOOR HEIGHT	DOOR HINGING	
29⅞" x 37¹⁵⁄₁₆" x 83¼"	Solid Half	Right	Glass Half	Right	G16002P
	Solid Half	Right	Glass Half	Left	G16003P
	Solid Half	Left	Glass Half	Left	G16004P
	Solid Half	Left	Glass Half	Right	G16005P
	Solid Full	Right	Glass Full	Right	G16012P
	Solid Full	Right	Glass Full	Left	G16013P
	Solid Full	Left	Glass Full	Left	G16014P
	Solid Full	Left	Glass Full	Right	G16015P
	Glass Half	Right	Solid Half	Right	G17002P
	Glass Half	Right	Solid Half	Left	G17003P
	Glass Half	Left	Solid Half	Left	G17004P
	Glass Half	Left	Solid Half	Right	G17005P
	Glass Full	Right	Solid Full	Right	G17012P
	Glass Full	Right	Solid Full	Left	G17013P
	Glass Full	Left	Solid Full	Left	G17014P
	Glass Full	Right	Solid Full	Right	G17015P

TWO SECTION PASS-THRU SELF-CONTAINED GLASS & SOLID DOOR COMBINATION MODELS

WIDTH x DEPTH x HEIGHT	CONTROL SIDE		NON-CONTROL SIDE		REFRIGERATORS
	DOOR HEIGHT	DOOR HINGING	DOOR HEIGHT	DOOR HINGING	
52⅛" x 37¹⁵⁄₁₆" x 83¼"	Solid Half	Left/Right	Glass Half	Left/Right	G26004P
	Solid Half	Left/Left	Glass Half	Left/Left	G26005P
	Solid Half	Right/Left	Glass Half	Right/Left	G26006P
	Solid Half	Right/Right	Glass Half	Right/Right	G26007P
	Solid Full	Left/Right	Glass Full	Left/Right	G26014P
	Solid Full	Left/Left	Glass Full	Left/Left	G26015P
	Solid Full	Right/Left	Glass Full	Right/Left	G26016P
	Solid Full	Right/Right	Glass Full	Right/Right	G26017P
	Glass Half	Left/Right	Solid Half	Left/Right	G27004P
	Glass Half	Left/Left	Solid Half	Left/Left	G27005P
	Glass Half	Right/Left	Solid Half	Right/Left	G27006P
	Glass Half	Right/Right	Solid Half	Right/Right	G27007P
	Glass Full	Left/Right	Solid Full	Left/Right	G27014P
	Glass Full	Left/Left	Solid Full	Left/Left	G27015P
	Glass Full	Right/Left	Solid Full	Right/Left	G27016P
	Glass Full	Right/Right	Solid Full	Right/Right	G27017P

NOTE: All models available with optional R290 refrigerant if needed.
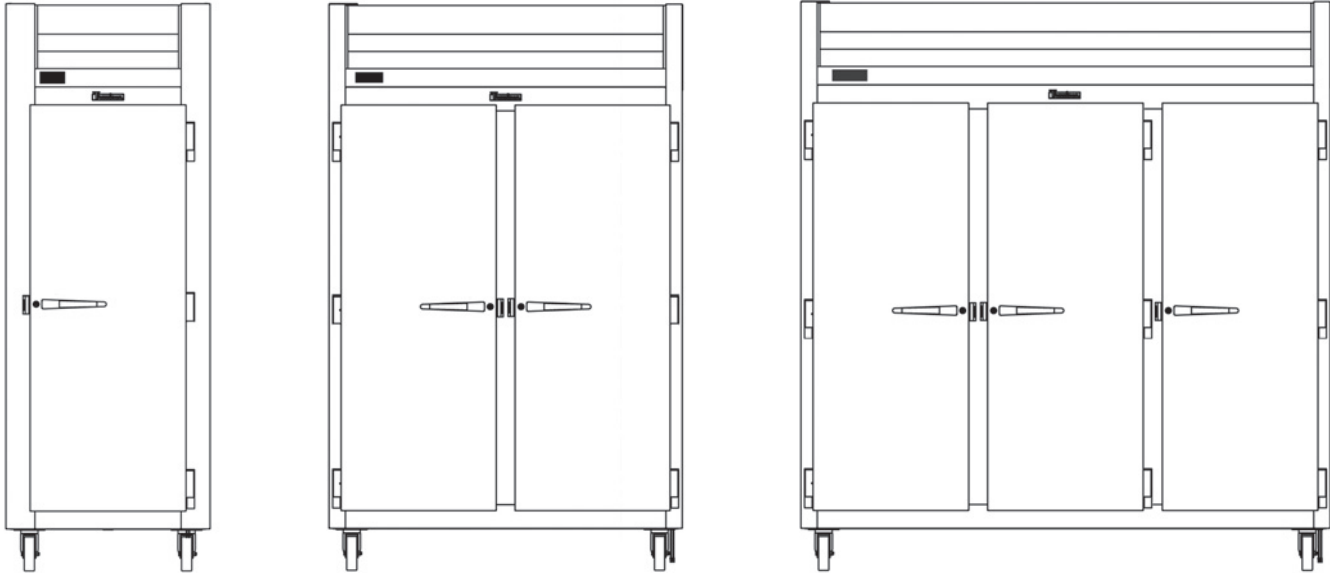
ONE SECTION MODELS

G1ACC-TK1	8 Pairs #1 Tray Slides
G1ACC-TK2	2 Pairs #4 Tray Slides
G1ACC-TK4	7 Pairs Universal Tray Slides
G1ACC-SHLF1*	3 Epoxy Coated Shelves on Pins
G1ACC-SHLF2*	3 Epoxy Coated Shelves on Pilasters
G1ACC-SHLF3	3 Clear Coated Shelves on Pins
G1ACC-SHLF4	3 Clear Coated Shelves on Pilasters
G1ACC – BTL5*	Bottle Shelf Kit, 5 Shelves with Mounting Hardware (Glass Door Models Only)

*Not available with heated cabinets

TWO SECTION MODELS

LEFT AND RIGHT SECTIONS	
G23ACC-TK1LR*	8 Pairs #1 Tray Slides
G23ACC-TK2LR*	2 Pairs #4 Tray Slides
G23ACC-TK4LR	7 Pairs Universal Tray Slides
G2ACC-BTL5*	Bottle Shelf Kit, 5 Shelves with Mounting Hardware (Glass Door Models Only)
LEFT SECTION	
G23ACC-SHLF1*	3 Epoxy Coated Shelves on Pins
G23ACC-SHLF2*	3 Epoxy Coated Shelves on Pilasters
G23ACC-SHLF4	3 Clear Coated Shelves on Pilasters
RIGHT SECTION	
G23ACC-SHLF5*	3 Epoxy Coated Shelves on Pins
G23ACC-SHLF6*	3 Epoxy Coated Shelves on Pilasters
G23ACC-SHLF7	3 Clear Coated Shelves on Pins
G23ACC-SHLF8	3 Clear Coated Shelves on Pilasters

*Not available with heated cabinets

THREE SECTION MODELS

LEFT AND RIGHT SECTIONS	
G23ACC-TK1LR	8 Pairs #1 Tray Slides
G23ACC-TK2LR	2 Pairs #4 Tray Slides
G23ACC-TK4LR	7 Pairs Universal Tray Slides
G3ACC-BTL5-LR*	Bottle Shelf Kit, 5 Shelves with Mounting Hardware (Glass Door Models Only)
LEFT SECTION	
G23ACC-SHLF1	3 Epoxy Coated Shelves on Pins
G23ACC-SHLF2	3 Epoxy Coated Shelves on Pilasters
G23ACC-SHLF3	3 Clear Coated Shelves on Pins
G23ACC-SHLF4	3 Clear Coated Shelves on Pilasters
CENTER SECTION	
G3ACC-TK1C	8 Pairs #1 Tray Slides
G3ACC-TK2C	2 Pairs #4 Tray Slides
G3ACC-TK4C	7 Pairs IRS Universal Tray Slides
G3ACC-SHLF5	3 Epoxy Coated Shelves on Pins
G3ACC-SHLF6	3 Epoxy Coated Shelves on Pilasters
G3ACC-SHLF7	3 Clear Coated Shelves on Pins
G3ACC-SHLF8	3 Clear Coated Shelves on Pilasters
G3ACC-BTL5-C	Bottle Shelf Kit, 5 Shelves with Mounting Hardware (Glass Door Models Only)
RIGHT SECTION	
G23ACC-SHLF5	3 Epoxy Coated Shelves on Pins
G23ACC-SHLF6	3 Epoxy Coated Shelves on Pilasters
G23ACC-SHLF7	3 Clear Coated Shelves on Pins
G23ACC-SHLF8	3 Clear Coated Shelves on Pilasters

*Requires 2 kits to outfit both left and right sections

Trautsen

ADDITIONAL SHELVES, TRAY SLIDES & SUPPORTS

ONE SECTION MODELS	
G1ACC-SHLF5	1 Epoxy Coated Shelf with Pins & Clips
G1ACC-SHLF6	1 Clear Coated Shelf with Pins & Clips
G12ACC-BTL1	Bottle Shelf Kit, 1 Shelf with Clips (Mounting Hardware not Included)
TWO SECTION MODELS	
G23ACC-SHLF9	1 Epoxy Coated Shelf with Pins & Clips, Left Section
G23ACC-SHLF10	1 Clear Coated Shelf with Pins & Clips, Left Section
G23ACC-SHLF11	1 Epoxy Coated Shelf with Pins & Clips, Right Section
G23ACC-SHLF12	1 Clear Coated Shelf with Pins & Clips, Right Section
THREE SECTION MODELS	
G23ACC-SHLF9	1 Epoxy Coated Shelf with Pins & Clips, Left Section
G23ACC-SHLF10	1 Clear Coated Shelf with Pins & Clips, Left Section
G3ACC-SHLF15	1 Epoxy Coated Shelf with Pins & Clips, Center Section
G3ACC-SHLF16	1 Clear Coated Shelf with Pins & Clips, Center Section
G23ACC-SHLF11	(1) Epoxy Coated Shelf with Pins & Clips, Right Section
G23ACC-SHLF12	(1) Clear Coated Shelf with Pins & Clips, Right Section

EZ-CHANGE KITS

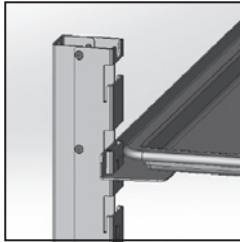| ONE & THREE SECTION MODELS (center only) (kits accommodate one half section)	
G13ACC-1EZ	4 Pairs #1 Tray Slides with Pilasters
G13ACC-UEZ	3 Pairs Universal with Pilasters
G13ACC-HDUEZ	3 Pairs Heavy Duty Universal with Pilasters
TWO & THREE SECTION MODELS (left & right only) (kits accommodate one half section)	
G23ACC-1EZ	4 Pairs #1 Tray Slides with Pilasters
G23ACC-UEZ	3 Pairs Universal with Pilasters*
G23ACC-HDUEZ	3 Pairs Heavy Duty Universal with Pilasters*
OTHER ACCESSORY KITS	
GSACC-1EZ	1 Pair #1 EZ Tray Slides
GSACC-UEZ	1 Pair Universal EZ Tray Slides*
GSACC-HDUEZ	1 Pair Heavy Duty Universal EZ Tray Slides*

* Only standard universal tray slides available for 2 section G-Series heated cabinets.
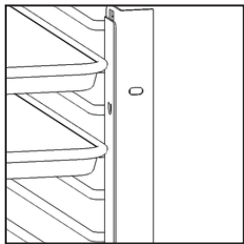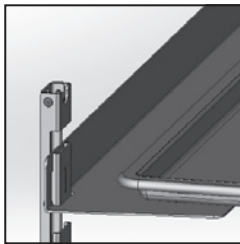
ACCESSORY KITS
TRAY SLIDE & SHELF VERSATILITY CHART

EZ-CHANGE
TRAY SLIDES

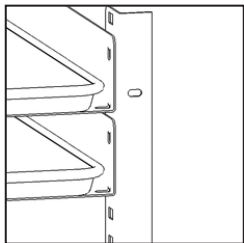

**#1 Tray Slides
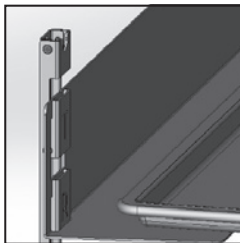Standard**

**#1 Tray Slides
EZ-Change**

**#4 Tray Slides
Standard**

**Universal Tray Slides
EZ-Change**

**Universal Tray
Slides Standard**

**Heavy-Duty
Universal Tray Slides
EZ-Change**

TRAY SLIDES

DESCRIPTION	SPACING			

#1 TRAY SLIDES (NOT AVAILABLE FOR 2 SECTION G HEATED)*

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

#1 Tray Slides – EZ-Change Interior (Not available for 2 section G Heated)*	2"	4"
Behind full height door – all models	26	13
Behind half height door – all models	12	6

#4 TRAY SLIDES – STANDARD (NOT AVAILABLE FOR 2 SECTION G HEATED)*

Plated steel rod type for rim support of: (1) 18" x 26" Pan (One pair of #4 tray slides accommodates one half section)	1-1/2"
Behind full height door – all models	38
Behind upper half height door – all models	18
Behind lower half height door – all models	18

UNIVERSAL TRAY SLIDES – STANDARD

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 (For heated cabinets reduce available number of tray slides by 1 (full door and the upper section of a half-door))	4"	5"	6"
Behind full height door – all models	14	11	9
Behind upper half height door – all models	6	5	4
Behind lower half height door – all models	7	5	4

Universal Tray Slides – EZ-Change Interior (Not available for 2 G Section Heated) (For heated cabinets reduce available number of tray slides by 1 (full door and the upper section of a half-door))	2-1/4"	4-1/2"
Behind full height door – all models	22	11
Behind half height door – all models	11	5

Heavy-Duty Universal Tray Slides – EZ-Change Interior* (Not available for 2 G Section Heated) (For heated cabinets reduce available number of tray slides by 1 (full door and the upper section of a half-door))	4-1/2"	9"
Behind full height door – all models	10	5
Behind half height door – all models	5	2

SHELVES (SOME SHELVES ARE NOT AVAILABLE FOR G HEATED)

CAPACITY	STD.	MAX.
Behind full height door mounted on standard shelf pins	3	9
Behind half height door mounted on standard shelf pins	3	8
Behind full height door mounted on optional pilasters	3	13 (4" spacing)
Behind half height door mounted on optional pilasters	3	12 (4" spacing)

NOTES:

1. For all after market parts call Traulsen parts department 800-825-8220.

2. The above quantities represent the maximum amount of tray slides recommended by Traulsen to achieve best air circulation and refrigeration performance.

3. Optional tray slides are not available for Compact Undercounter and Prep Table models.

4. EZ-Change Interior Universal Tray Slides max weight 75 lbs. EZ-Change Heavy Duty Universal Tray Slides max weight 125 lbs.*

5. #1, #4, universal and HD Universal EZ-Change tray slides are not available for 2 section G-Series heated cabinets.*

6. All G-Series accessory kits are pre-packaged for easy installation at the job site.

Traulsen

G-SERIES REACH-IN MODEL NUMBERS

SERIES (1)	SECTIONS (2)	REFRIGERATOR/ FREEZER/HEATED (3)	VOLTAGE (4)	DOOR HEIGHT (5)	HINGING (6)	PASS THRU/ REMOTE (7)	REFRIGERATION SYSTEM (8)	REFRIGERANT TYPE (9)	LIGHTS (10)
G	1	0 = Solid Door Ref 1 = Glass Door Ref 2 = Solid Door Freezer 3 = Glass Door Freezer 4 = Hot Food 6 = Solid Front Door / Glass Rear Door Ref 7 = Glass Front Door / Solid Rear Door Ref	0 = 115/60/1 1 = 220/50/1 3 = 208-230/115/60/1	1 = Full 0 = Half	Refer to Price Book or Autoquotes	Pass Thru (P)	0 = Self Contained	4 = R450A 5 = R448A	3 = LED
G	2	0 = Solid Door Ref 1 = Glass Door Ref 2 = Solid Door Freezer 3 = Glass Door Freezer 4 = Hot Food 6 = Solid Front Door / Glass Rear Door Ref 7 = Glass Front Door / Solid Rear Door Ref	0 = 115/60/1 1 = 220/50/1 3 = 208-230/115/60/1	1 = Full 0 = Half	Refer to Price Book or Autoquotes	Pass Thru (P)	0 = Self Contained	4 = R450A 5 = R448A	3 = LED
G	3	0 = Solid Door Ref 1 = Freezer 2 = Glass Door Ref	0 = 115/60/1 1 = 220/50/1 3 = 208-230/115/60/1	1 = Full 0 = Half	Refer to Price Book or Autoquotes	Pass Thru (P)	0 = Self Contained	4 = R450A 5 = R448A	3 = LED

R290 G-SERIES REACH-IN MODEL NUMBERS

SERIES (1)	SECTIONS (2)	REFRIGERATOR/ FREEZER/HEATED (3)	VOLTAGE (4)	DOOR HEIGHT (5)	HINGING (6)	R290 REFRIGERATION SYSTEM (7)	REFRIGERANT TYPE (8)	LIGHTS (9)
G	1	0 = Solid Door Ref 1 = Glass Door Ref 2 = Freezer 6 = Solid Front Door / Glass Rear Door Ref 7 = Glass Front Door / Solid Rear Door Ref	0 – 115/60/1	0 = Half Reach-In 1 = Full Reach-In 4 = Half Pass-Thru 5 = Full Pass-Thru	Refer to Price Book or AutoQuotes	0 = Self Contained	3 = R290	2 = LED
G	2	0 = Solid Door Ref 1 = Glass Door Ref 2 = Freezer 6 = Solid Front Door / Glass Rear Door Ref 7 = Glass Front Door / Solid Rear Door Ref	0 = 115/60/1	0 = Half Reach-In 1 = Full Reach-In 4 = Half Pass-Thru 5 = Full Pass-Thru	Refer to Price Book or AutoQuotes	0 = Self Contained	3 = R290	2 = LED
G	3	0 = Solid Door Ref 1 = Freezer 2 = Glass Door Ref	0 = 115/60/1 3 = 208-230/115/60/1	0 = Half Reach-In 1 = Full Reach-In	Refer to Price Book or AutoQuotes	0 = Self Contained	3 = R290	2 = LED

STANDARD FEATURES

- Stainless steel exterior
- Stainless steel interior (R-Series)
- Anodized aluminum interior (A-Series)
- Smart Control with LED display
- Self-contained, balanced refrigeration system (refrigerators & freezers) (remote options available)
- 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 door(s) with stay-open feature
- Magnetic snap-in EZ-Clean door gasket(s)
- Automatic non-electric condensate evaporator (refrigerators & freezers)

- StayClear™ condenser standard on most reach-in models
- Three coated shelves per section
- Automatically activated LED lights (incandescent lights on hot food cabinets)
- Stainless steel breaker caps
- 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)
- Lifetime warranty on door hinges & handles
- Three-year parts & labor warranty
- Five-year compressor warranty

RHT132WUT-FHS shown with optional casters

3-YEAR PARTS & LABOR WARRANTY

ONE SECTION REACH-IN SOLID DOOR MODELS

WIDTH x DEPTH x HEIGHT	DOOR HEIGHT	REFRIGERATORS	FREEZERS	HOT FOOD	DUAL TEMP
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 SOLID DOOR MODELS

WIDTH x DEPTH x HEIGHT	DOOR HEIGHT	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 SOLID DOOR MODELS

WIDTH x DEPTH x HEIGHT	DOOR HEIGHT	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

ENERGY STAR — Please refer to 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

REFRIGERATORS
REACH-IN GLASS DOOR MODELS

STANDARD FEATURES

- Stainless steel exterior
- Stainless steel interior (R-Series)
- Anodized aluminum interior (A-Series)
- Smart Control with LED display
- Self-contained, balanced refrigeration system (remote options available)
- Standard operating temperature 34°F to 38°F
- Self-closing door(s) with stay-open feature
- Magnetic snap-in EZ-Clean door gasket(s)
- Lifetime warranty on cam-lift hinges*

- StayClear™ condenser standard (most models)
- Automatic non-electric condensate evaporator
- Three coated shelves per section
- LED lights with exterior switch*
- Vertical metal door handle(s)
- Stainless steel breaker caps*
- Four 6" high adjustable stainless steel legs
- Three-year parts & labor warranty
- Five-year compressor warranty

Except sliding glass doors

RHT232WUT-HHG
(shown with optional casters)

3-YEAR PARTS & LABOR WARRANTY

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.

ONE SECTION REACH-IN GLASS DOOR MODELS

WIDTH x DEPTH x HEIGHT	DOOR HEIGHT	REFRIGERATORS
29⅞" x 35" x 83¼"	Full	RHT132WUT-FHG
	Half	RHT132WUT-HHG
29⅞" x 29" x 83¼"	Full	RHT126WUT-FHG
	Half	RHT126WUT-HHG
24" x 35" x 83¼"	Full	RHT132DUT-FHG
	Half	RHT132DUT-HHG

TWO SECTION REACH-IN GLASS DOOR MODELS

WIDTH x DEPTH x HEIGHT	DOOR HEIGHT	REFRIGERATORS
58" x 35" x 83¼"	Full	RHT232WUT-FHG
	Half	RHT232WUT-HHG
58" x 29" x 83¼"	Full	RHT226WUT-FHG
	Half	RHT226WUT-HHG
52⅛" x 35" x 83¼"	Full	RHT232NUT-FHG
	Half	RHT232NUT-HHG
48" x 35" x 83¼"	Full	RHT232DUT-FHG
	Half	RHT232DUT-HHG

THREE SECTION REACH-IN GLASS DOOR MODELS

WIDTH x DEPTH x HEIGHT	DOOR HEIGHT	REFRIGERATORS
86⅛" x 35" x 83¼"	Full	RHT332WUT-FHG
	Half	RHT332WUT-HHG
76⁵⁄₁₆" x 35" x 83¼"	Full	RHT332NUT-FHG
	Half	RHT332NUT-HHG

TWO SECTION REACH-IN SLIDING GLASS DOOR MODELS

WIDTH x DEPTH x HEIGHT	DOOR HEIGHT	REFRIGERATORS
58" x 33" x 83¼"	Full	RHT232WUT-FSL
	Half	RHT232WUT-HSL
52⅛" x 33" x 83¼"	Full	RHT232NUT-FSL
	Half	RHT232NUT-HSL
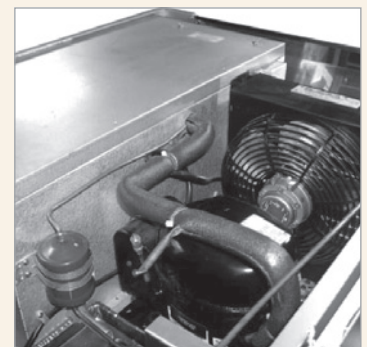
Please refer to energystar.gov to view the most up-to-date product listing and performance data.

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.

Traulsen

REFRIGERATORS & HOT FOOD CABINETS
PASS-THRU MODELS

STANDARD FEATURES

- Stainless steel exterior
- Stainless steel interior (R-Series)
- Anodized aluminum interior (A-Series)
- Smart Control with LED display
- Self-contained, balanced refrigeration system (remote options available)
- Standard operating temperature 34°F to 38°F (refrigerators), 135°F to 180°F (hot food cabinets)
- Self-closing door(s) with stay-open feature
- Magnetic snap-in EZ-Clean door gasket(s)

- StayClear™ condenser standard on most pass-thru models (excludes hot food cabinets)
- Automatic non-electric condensate evaporator (refrigerators only)
- Three coated shelves per section
- Automatically activated LED lights (refrigerators), incandescent lights (hot food cabinets)
- Stainless steel breaker caps
- Four 6" high adjustable stainless steel legs
- Lifetime warranty on door hinges & handles
- Three-year parts & labor warranty
- Five-year compressor warranty (refrigerators only)

RHT332WPUT-FHS

3-YEAR PARTS & LABOR WARRANTY

ONE SECTION PASS-THRU MODELS

WIDTH x DEPTH x HEIGHT	DOOR HEIGHT	REFRIGERATORS	HOT FOOD
29⅞" x 37¹⁵⁄₁₆" x 83¼"	Full	RHT132WPUT-FHS	RHF132WP-FHS
	Half	RHT132WPUT-HHS	RHF132WP-HHS
29⅞" x 31¹⁵⁄₁₆" x 83¼"	Full	RHT126WPUT-FHS	N/A
	Half	RHT126WPUT-HHS	N/A

TWO SECTION PASS-THRU MODELS

WIDTH x DEPTH x HEIGHT	DOOR HEIGHT	REFRIGERATORS	HOT FOOD
52⅛" x 37¹⁵⁄₁₆" x 83¼"	Full	RHT232NPUT-FHS	N/A
	Half	RHT232NPUT-HHS	N/A
58" x 37¹⁵⁄₁₆" x 83¼"	Full	RHT232WPUT-FHS	RHF232WP-FHS
	Half	RHT232WPUT-HHS	RHF232WP-HHS
58" x 31¹⁵⁄₁₆" x 83¼"	Full	RHT226WPUT-FHS	Consult Factory
	Half	RHT226WPUT-HHS	Consult Factory

THREE SECTION PASS-THRU MODELS

WIDTH x DEPTH x HEIGHT	DOOR HEIGHT	REFRIGERATORS	HOT FOOD
76⁵⁄₁₆" x 37¹⁵⁄₁₆" x 83¼"	Full	RHT332NPUT-FHS	N/A
	Half	RHT332NPUT-HHS	N/A
86⅛" x 37¹⁵⁄₁₆" x 83¼"	Full	RHT332WPUT-FHS	RHF332WP-FHS
	Half	RHT332WPUT-HHS	RHF332WP-HHS

Heating System

By using large, low watt-density heating elements combined with low velocity fans, Traulsen's hot food holding cabinets offer outstanding performance efficiency, start up quickly, and greatly reduce lifetime service costs.

ENERGY STAR

Please refer to 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

REFRIGERATORS, FREEZERS & HOT FOOD CABINETS
ROLL-IN & ROLL-THRU MODELS

STANDARD FEATURES

- Stainless steel exterior
- Stainless steel interior (R-Series)
- Anodized aluminum interior (A-Series)
- Smart Control with LED display
- Self-contained, balanced refrigeration system (remote options available)
- 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 door(s) with stay-open feature
- Magnetic snap-in EZ-Clean door gasket(s)
- 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
- Stainless steel breaker caps
- Remote Glycol applications (refrigerator & freezer only, consult factory)
- StayClear™ condenser standard (excludes hot food cabinets)
- Lifetime warranty on door hinges & handle(s)
- Three-year parts & labor warranty
- Five-year compressor warranty

RRI132LUT-FHS

3-YEAR PARTS & LABOR WARRANTY

ONE SECTION ROLL-IN MODELS

WIDTH x DEPTH x HEIGHT	DOOR HEIGHT	RACKS	REFRIGERATORS	FREEZERS	HOT FOOD
35½" x 35⁹⁄₁₆" x 83¼"	Full	66" High	RRI132LUT-FHS	RIF132LUT-FHS	RIH132L-FHS
35½" x 35⁹⁄₁₆" x 89⅛"	Full	72" High	RRI132HUT-FHS	RIF132HUT-FHS	RIH132H-FHS

ONE SECTION ROLL-THRU MODELS

WIDTH x DEPTH x HEIGHT	DOOR HEIGHT	RACKS	REFRIGERATORS	FREEZERS	HOT FOOD
35½" x 39⅛" x 83¼"	Full	66" High	RRI132LPUT-FHS	Consult Factory	RIH132LP-FHS

TWO SECTION ROLL-IN MODELS

WIDTH x DEPTH x HEIGHT	DOOR HEIGHT	RACKS	REFRIGERATORS	FREEZERS	HOT FOOD
68" x 35⁹⁄₁₆" x 83¼"	Full	66" High	RRI232LUT-FHS	RIF232LUT-FHS	RIH232L-FHS
68" x 35⁹⁄₁₆" x 89⅛"	Full	72" High	RRI232HUT-FHS	RIF232HUT-FHS	RIH232H-FHS

TWO SECTION ROLL-THRU MODELS

WIDTH x DEPTH x HEIGHT	DOOR HEIGHT	RACKS	REFRIGERATORS	FREEZERS	HOT FOOD
68" x 39⅛" x 83¼"	Full	66" High	RRI232LPUT-FHS	Consult Factory	RIH232LP-FHS

THREE SECTION ROLL-IN MODELS

WIDTH x DEPTH x HEIGHT	DOOR HEIGHT	RACKS	REFRIGERATORS	FREEZERS	HOT FOOD
100½" x 35⁹⁄₁₆" x 83¼"	Full	66" High	RRI332LUT-FHS	RIF332LUT-FHS	RIH332L-FHS
100½" x 35⁹⁄₁₆" x 89⅛"	Full	72" High	RRI332HUT-FHS	RIF332HUT-FHS	RIH332H-FHS

THREE SECTION ROLL-THRU MODELS

WIDTH x DEPTH x HEIGHT	DOOR HEIGHT	RACKS	REFRIGERATORS	FREEZERS	HOT FOOD
100½" x 39⅛" x 83¼"	Full	66" High	RRI332LPUT-FHS	Consult Factory	RIH332LP-FHS

Please refer to 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.

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)

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)

ET Even Thaw

POSITION (3)

NUMBER OF CABINET SECTIONS

POSITION (4)

DEPTH OF CABINET BODY IN INCHES

32" STANDARD

26" SLIM LINE

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)

K 24" (1-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) or a heated cabinet.

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

Traulsen

STANDARD FEATURES

- Stainless steel exterior front, top, sides and door(s)
- Anodized aluminum interior
- Electronic control
- 115/60/1 voltage, self-contained, with cord and plug attached
- Self-closing door(s) with stay-open feature
- Magnetic snap-in EZ-Clean door gasket(s)
- Two powder-coated shelves per door
- 4" high casters
- Automatic, non-electric condensate evaporator
- Three-year parts & labor warranty
- Five-year compressor warranty

3-YEAR PARTS & LABOR WARRANTY

UHT60

COMPACT UNDERCOUNTER DOOR MODELS, SELF-CONTAINED

WIDTH x DEPTH x HEIGHT	NUMBER DOORS	REFRIGERATORS	FREEZERS
27" x 30⅞" x 33½"	1	UHT27	ULT27
48" x 30⅞" x 33½"	2	UHT48	ULT48
60" x 30⅞" x 33½"	2	UHT60	ULT60

COMPACT UNDERCOUNTER DRAWER MODELS, SELF-CONTAINED

WIDTH x DEPTH x HEIGHT	NUMBER DRAWERS	REFRIGERATORS
27" x 31⅛" x 33½"	2	UHT27-D
60" x 31⅛" x 33½"	4	UHT60-DD

NOTE: All models available with optional R290 refrigerant if needed.

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

REFRIGERATORS
GLASS DOOR COMPACT UNDERCOUNTER MODELS

STANDARD FEATURES

- Stainless steel exterior front, top, sides & glass door(s)
- Anodized aluminum interior
- Electronic control
- 115/60/1 voltage, self-contained, with cord & plug attached
- Self-closing door(s) with stay-open feature
- Magnetic snap-in EZ-Clean door gasket(s)
- Two powder-coated shelves per door on pilasters
- Four or six 4" high casters
- Automatic, non-electric condensate evaporator
- Three-year parts & labor warranty
- Five-year compressor warranty

3-YEAR PARTS & LABOR WARRANTY

UHG48LR-0420

COMPACT UNDERCOUNTER DOOR MODELS, SELF-CONTAINED

WIDTH x DEPTH x HEIGHT	NUMBER DOORS	REFRIGERATORS
27" x 31$\frac{1}{16}$" x 35"	1	UHG27L0-0420
27" x 31$\frac{1}{16}$" x 35"	1	UHG27R0-0420
48" x 27$\frac{7}{8}$" x 35"	2	UHG48LR-0420
48" x 27$\frac{7}{8}$" x 35"	2	UHG48LL-0420
48" x 27$\frac{7}{8}$" x 35"	2	UHG48RR-0420
48" x 27$\frac{7}{8}$" x 35"	2	UHG48RL-0420

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

Traulsen

REFRIGERATORS
COMPACT PREP TABLE MODELS

STANDARD FEATURES

- Stainless steel exterior front, sides and door(s)
- Stainless steel pan cover with pivoting front lid
- Anodized aluminum interior
- Full compliment of sixth size 4" deep plastic pans and divider bars included
- Reversible, full-length nylon cutting board
- 6" deep pan capacity
- Electronic control
- 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
- Magnetic snap-in EZ-Clean door gasket(s)
- Two powder coated shelves per door
- 4" high casters
- Automatic non-electric condensate evaporator
- Three-year parts & labor warranty
- Five-year compressor warranty

UST27 Door Model

3-YEAR
PARTS & LABOR WARRANTY

COMPACT PREP TABLE DOOR MODELS, SELF-CONTAINED

WIDTH	DEPTH x HEIGHT		REFRIGERATORS	PAN CAPACITY*
	UST MODELS	UPT MODELS		
27"	33⅜" x 37⅞"	33⅝" x 42¾"	UST276 / UPT276	6
27"	33⅜" x 37⅞"	33¾" x 44"	UST279 / UPT279	9
32"	33⅝" x 37⅞"	33⅝" x 42¾"	UST328 / UPT328	8
32"	33¾" x 37⅞"	33¾" x 44"	UST 3212 / UPT3212	12
48"	33⅜" x 37⅞"	33¾" x 42¾"	UST488 / UPT488	8
48"	33⅜" x 37⅞"	33¾" x 42¾"	UST4812 / UPT4812	12
48"	33⅜" x 37⅞"	33¾" x 44"	UST4818 / UPT4818	18
60"	33⅜" x 37⅞"	33¾" x 42¾"	UST6012 / UPT6012	12
60"	33⅜" x 37⅞"	33¾" x 44"	UST6024 / UPT6024	24
72"	34½" x 37⅞"	34½" x 42¾"	UST7212 / UPT7212	12
72"	34½" x 37⅞"	34½" x 44"	UST7218 / UPT7218	18
72"	34½" x 37⅞"	34½" x 44"	UST7224 / UPT7224	24
72"	34½ x 37⅞"	34½" x 44"	UST7230 / UPT7230	30

*Capacity shown using sixth size pans

UST48 Door Model

COMPACT PREP TABLE DRAWER MODELS, SELF-CONTAINED

WIDTH	DEPTH x HEIGHT		REFRIGERATORS	PAN CAPACITY
	UST MODELS	UPT MODELS		
27"	34½" x 37⅞"	34½" x 42¾"	UST276-D / UPT276-D	6
27"	34½" x 37⅞"	34½" x 44"	UST279-D / UPT279-D	9
32"	34½" x 37⅞"	34½" x 42¾"	UST328-D / UPT328-D	8
32"	34½" x 37⅞"	34½" x 44"	UST3212-D / UPT3212-D	12
60"	34½" x 37⅞"	34½" x 42¾"	UST6012-DD / UPT6012-DD	12
60"	34½" x 37⅞"	34½" x 44"	UST6024-DD / UPT6024-DD	24
72"	34½" x 37⅞"	34½" x 42¾"	UST7212-DD / UPT7212-DD	12
72"	34½" x 37⅞"	34½" x 44"	UST7218-DD / UPT7218-DD	18
72"	34½" x 37⅞"	34½" x 44"	UST7224-DD / UPT7224-DD	24
72"	34½ x 37⅞"	34½" x 44"	UST7230-DD / UPT7230-DD	30

NOTE: All models available with optional R290 refrigerant if needed.

UST27 Drawer Model

Trautsen

MILK COOLERS (8, 12 & 16 CRATE CAPACITY)
34", 49" & 58" LENGTH

STANDARD FEATURES

- Stainless steel exterior and interior
- Top mounted removable self-contained refrigeration system
- Forced air refrigeration system
- Accomodates 13" x 13" crate(s) 8, 12 or 16 capacity or 13" x 18" crate(s) 4, 6 or 8 capacity
- Single or double access models
- Sliding lift up and down door(s)
- Reinforced cabinet exterior bottom with dunnage rack

- Lockable insulated door(s)
- Electronic control
- Metal door handles
- Magnetic snap-in EZ-Clean gasket(s)
- 9' cord and plug attached
- Set of four (4) 6" or 4" factory mounted adjustable casters (6 for 58" models)
- Three-year parts & labor warranty
- Five-year compressor warranty

RMC49D4

SINGLE ACCESS MILK COOLER MODELS

WIDTH x DEPTH x HEIGHT	CRATE CAPACITY		CASTERS	MILK COOLERS
	13" x 13"	13" x 18"		
34" x 32⅛" x 46"	8	4	4"	RMC34S4
34" x 32⅛" x 48"	8	4	6"	RMC34S6
49" x 32⅛" x 46"	12	6	4"	RMC49S4
49" x 32⅛" x 48"	12	6	6"	RMC49S6
58" x 32⅛" x 46"	16	8	4"	RMC58S4
58" x 32⅛" x 48"	16	8	6"	RMC58S6

DOUBLE ACCESS MILK COOLER MODELS

WIDTH x DEPTH x HEIGHT	CRATE CAPACITY		CASTERS	MILK COOLERS
	13" x 13"	13" x 18"		
34" x 34¼" x 46"	8	4	4"	RMC34D4
34" x 34¼" x 48"	8	4	6"	RMC34D6
49" x 34¼" x 46"	12	6	4"	RMC49D4
49" x 34¼" x 48"	12	6	6"	RMC49D6
58" x 34¼" x 46"	16	8	4"	RMC58D4
58" x 34¼" x 48"	16	8	6"	RMC58D6

Trautsen

STANDARD FEATURES

- Stainless steel front, sides, door(s) and interior
- Microprocessor control with LED display
- Self-contained balanced refrigeration system
- Standard operating temperature 34°F to 38°F
- Automatic, condensate evaporator
- Two coated shelves per section
- Magnetic snap-in EZ-Clean door gasket(s)
- 6" high adjustable stainless steel legs on adjustable channel
- Three-year parts & labor warranty
- Five-year compressor warranty
- All door(s) provided with locks

TU072HT
(shown with optional top and casters)

FULL SIZE UNDERCOUNTER MODELS

WIDTH 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

*Standard rear spacer bracket adds 2" to depth

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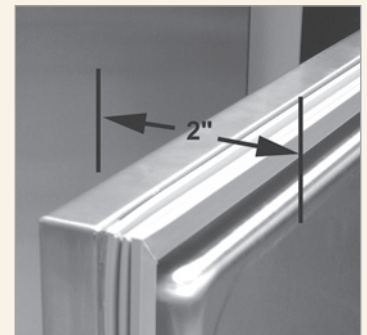
Traulsen insulates the entire cabinet, including the doors, with at least 2" foamed in place insulation. Not only does this provide superior insulating characteristics, but it also adds significant strength to our already rugged design.

REFRIGERATORS & FREEZERS
EQUIPMENT STANDS
(Traulsen's Equipment Stands are solely intended for use with cooking equipment.)

STANDARD FEATURES

- Stainless steel exterior and interior
- Stainless steel Marine top
- Microprocessor control with LED display
- Self-contained balanced refrigeration system
- Standard refrigerator operating temperature 34°F to 38°F; standard freezer operating temperature 0°F to -5°F
- Automatic, condensate evaporator
- Self-closing drawers with stay-open feature
- Magnetic snap-in EZ-Clean door gasket(s)
- Accommodates 500 lbs. per section
- Each drawer accommodates 6" deep pans
- 4" high casters on adjustable caster channel
- Three-year parts & labor warranty
- Five-year compressor warranty

TE096HT
(shown with optional compressor on right)

3-YEAR PARTS & LABOR WARRANTY

EQUIPMENT STAND MODELS

WIDTH x DEPTH* x HEIGHT	NUMBER DRAWERS	REFRIGERATORS	FREEZERS
36" x 34⅛" x 26"	2	TE036HT	N/A
48" x 34⅛" x 26"	2	TE048HT	TE048LT
60" x 34⅛" x 26"	2	TE060HT	TE060LT
72" x 34⅛" x 26"	4	TE072HT	TE072LT
84" x 34⅛" x 26"	4	TE084HT	TE084LT
96" x 34⅛" x 26"	6	TE096HT	N/A
110" x 34⅛" x 26"	6	TE110HT	N/A

* Depth overall – including handle

FLEX DRAWER REFRIGERATOR/FREEZER
UNDERCOUNTER

STANDARD FEATURES

- Stainless steel exterior top, sides, drawers & interior
- Electronic controls with LED temperature display
- 115/60/1 voltage, self-contained, with cord & plug attached
- Automatic non-electric condensate evaporator
- EZ-Clean drawer gaskets
- Fully removeable abs drawer bins
- Set of four (4) 2.75" casters
- Three-year parts & labor warranty
- Five-year compressor warranty

3-YEAR PARTS & LABOR WARRANTY

TF031D3

FLEX DRAWER UNDERCOUNTER MODEL

WIDTH x DEPTH x HEIGHT	NUMBER DRAWERS	REFRIGERATOR/ FREEZER
30½" x 29⁵⁄₁₆" x 35¹¹⁄₁₆"	2	TF031D3

Traulsen

TS048HT
(shown with optional composite cutting board)

TS072HT

TS090HT

STANDARD FEATURES

- Stainless steel exterior and interior
- 115/60/1 voltage, self-contained, with cord and plug attached
- Microprocessor control with LED display
- Accommodates industry standard full and third size pans without the use of adapter bars
- Two (2) shelves per section
- 6" high casters on adjustable channel mounting system
- All door(s) provided with lock(s)
- Left hand system only

- Self-closing door(s) with stay-open feature
- Gasket-protecting stainless steel door liner
- Temperature rail equipped with drain and flush valve
- Automatic non-electric condensate evaporator
- Three-year parts & labor warranty
- Five-year compressor warranty

"All-Day" Temperature Performance to NSF 7 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.

FULL SIZE PREP TABLE MODELS

WIDTH x DEPTH x HEIGHT	REFRIGERATORS	PAN CAPACITY*
48" x 36" x 48⅜"	TS048HT	6
66" x 36" x 48⅜"	TS066HT	9
72" x 36" x 48⅜"	TS072HT	10
90" x 36" x 48⅜"	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

FULL SIZE GLYCOL PREP TABLES
46", 60", 65", 71", 91" & 113" WIDE MODELS
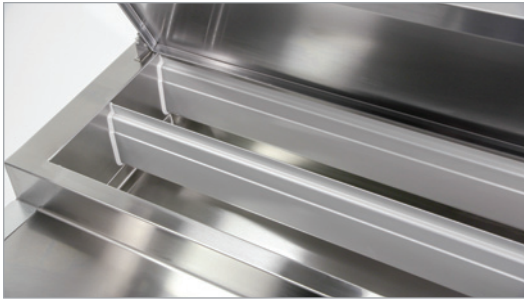
Glycol

TB091SL3S

STANDARD FEATURES

- Glycol system exceeds NSF 7 requirements by maintaining food at or below 39° using specified 8" deep pans 24/7
- Stainless steel exterior & interior finish
- 115/60/1 voltage, self-contained, with cord and plug attached
- Horizontal finned T6 anodized chiller plates, holds 1/3, 1/6, or 1/9 size pans up to 8" deep (pans supplied by others)
- General fit 7.6" chiller bar spacing
- Compressor compartment right side
- Stainless steel lift-off night cover
- Sloped rail
- 14" white poly cutting board (2 row pan rail models)
- 8" white poly cutting board (3 row pan rail models)

- 20" stainless steel door(s), left or right hinge option
- Self-closing door(s) with stay-open feature
- Metal door handle with gasket guard
- Magnetic snap-in door gasket(s)
- Two (2) shelves per section, on pilasters
- Expansion tank
- Heat exchanger and pump closely located from and in communication with refrigeration controls
- Thermostatic expansion valve metering device
- 6" high casters
- 9' cord & plug attached
- Three-year parts & labor warranty
- Five-year compressor warranty

3-YEAR PARTS & LABOR WARRANTY

FULL SIZE PREP TABLES, SELF-CONTAINED

WIDTH x DEPTH x HEIGHT	NUMBER DOORS	NUMBER ROWS	REFRIGERATORS	PAN CAPACITY*
46" x 32" x 42"	1	2	TB046SL2S	12
46" x 32" x 42"	1	3	TB046SL3S	18
60" x 32" x 42"	2	2	TB060SL2S	16
60" x 32" x 42"	2	3	TB060SL3S	24
65" x 32" x 42"	2	2	TB065SL2S	18
65" x 32" x 42"	2	3	TB065SL3S	27
71" x 32" x 42"	2	2	TB071SL2S	20
71" x 32" x 42"	2	3	TB071SL3S	30
91" x 32" x 42"	3	2	TB091SL2S	26
91" x 32" x 42"	3	3	TB091SL3S	39
113" x 32" x 42"	4	2	TB113SL2S	32

*Capacity shown using 1/6 size pans

Traulsen

BLAST CHILLERS
UNDERCOUNTER, REACH-IN & ROLL-IN / ROLL-THRU

STANDARD FEATURES

- Probe chill start
- Four operating modes
- Touch screen control with automatic or manual operation
- USB data exchange
- On-board printers
- Chill by time or temp

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

3-YEAR PARTS & LABOR WARRANTY

TBC5
(shown with optional casters)

TBC13
(shown with optional casters)

UNDERCOUNTER MODELS

WIDTH x DEPTH x HEIGHT	BLAST CHILLERS	TRAY SLIDE LEVELS
54" x 34⁷⁄₁₆" x 33¾"	TBC5	5

REACH-IN MODELS

WIDTH x DEPTH x HEIGHT	BLAST CHILLERS	TRAY SLIDE LEVELS
41" x 34½" x 74"	TBC13	13

ROLL-IN & ROLL-THRU MODELS

WIDTH x DEPTH x HEIGHT	BLAST CHILLERS	RACK CAPACITY	TYPE
48½" x 37⅝" x 90⅜"	TBC1H	1	Roll-In
48½" x 41¼" x 90⅜"	TBC1HR	1	Roll-Thru

ROLL-IN & ROLL-THRU MODELS

WIDTH x DEPTH x HEIGHT	BLAST CHILLERS	RACK CAPACITY	TYPE
48½" x 71⅝" x 90⅜"	TBC2H	2	Roll-In
48½" x 75¼" x 90⅜"	TBC2HR	2	Roll-Thru

NOTE: Traulsen's Blast Chillers are solely intended for blast chilling, and not for use as holding cabinets

TBC1H

QUICK CHILLER
UNDERCOUNTER

STANDARD FEATURES

- Stainless steel exterior, front, sides & interior
- Heavy gauge galvanized steel top, back & bottom
- Microprocessor control with LED display
- 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
- Three-year parts & labor warranty
- Five-year compressor warranty

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

TU048QC
(shown with optional casters and stainless steel top)

3-YEAR PARTS & LABOR WARRANTY

NOTE: Traulsen's Quick Chillers are solely intended for chilling, and not for use as holding cabinets

REFRIGERATORS
REACH-IN, SLIDING GLASS DOOR

STANDARD FEATURES

- Self-closing sliding glass doors with Stay-open feature
- Three coated shelves per section
- Four 6" high stainless steel adjustable legs
- Stainless steel exterior and interior finish
- Smart Control with LED display
- 115/60/1 voltage, self-contained, with cord and plug attached
- LED lights with exterior switch
- Automatic, non-electric condensate evaporator
- Three-year parts & labor warranty
- Five-year compressor warranty

RHT232NUT-FSL
(shown with optional casters)

3-YEAR
PARTS & LABOR WARRANTY

REACH-IN SLIDING GLASS DOOR REFRIGERATOR MODELS

WIDTH x DEPTH x HEIGHT	DOOR HEIGHT	SECTIONS	REFRIGERATORS
52⅛" x 83¼" x 33"	Full	2	RHT232NUT-FSL
52⅛" x 83¼" x 33"	Half	2	RHT232NUT-HSL
58" x 83¼" x 33"	Full	2	RHT232WUT-FSL
58" x 83¼" x 33"	Half	2	RHT232WUT-HSL

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

REFRIGERATORS
WINE REFRIGERATOR

STANDARD FEATURES

- Smart Control with LED display
- All metal construction, stainless steel interior and exterior
- 115/60/1 self-contained with cord and plug attached
- LED display hinged glass door(s)
- Self-closing door(s) with stay-open feature & lock(s)
- Magnetic snap-in EZ-Clean door gasket(s)
- Display wine racks (7 per section)
- Set of four 6" high adjustable stainless steel legs
- Three-year parts & labor warranty
- Five-year compressor warranty

3-YEAR
PARTS & LABOR WARRANTY

Display Wine Racks
Racks can slide out &
incline bottles

RH126W-WR01
(shown with optional casters)

WINE REFRIGERATOR MODELS – ONE & TWO SECTION

WIDTH x DEPTH x HEIGHT	SECTIONS	DOOR HINGING	REFRIGERATORS
29⅞" x 26" x 83¼"	1	Left	RH126W-WR01
29⅞" x 26" x 83¼"	1	Right	RH126W-WR02
58" x 26" x 83¼"	2	Left/Right	RH226W-WR01

Trautsen

REFRIGERATORS
AIR CURTAIN REFRIGERATOR

STANDARD FEATURES

- Stainless steel exterior and interior finish
- Multi-fan 3D air screen system
- Electronic control with two operating modes
- Automatic defrost with manual override feature
- Digital temperature display
- 220/60/1 voltage, self-contained with cord and plug attached

- Ten pairs of tray slides for 18" x 26" pans at 4½" spacing
- Full perimeter bumper
- Vertical door handle & flush mounted side grips on each side
- Rear mounted tubular handle
- Four 6" high casters with stress pads
- One-year parts & labor warranty
- Five-year compressor warranty

REACH-IN AIR-CURTAIN REFRIGERATOR MODELS

WIDTH x DEPTH x HEIGHT	DOOR HEIGHT	DOOR HINGING	REFRIGERATORS
32" x 37" x 78¾"	Full	Left	RAC37-1
	Full	Right	RAC37-2
	Half	Right	RAC37-18

RAC37-2

REFRIGERATORS
REACH-IN, EVEN THAW

STANDARD FEATURES

- Reach-in models include 28 Pairs #1 type tray slides (14 per section)
- Four 6" high stainless steel adjustable legs
- Stainless steel exterior and interior finish
- 115/60/1 voltage, self-contained, with cord and plug attached
- Self-closing door(s) with stay-open feature and lock(s)
- Automatic, non-electric condensate evaporator

- Smart Control with LED display
- Lifetime warranty on door handle(s) and hinges
- Three-year parts & labor warranty
- Five-year compressor warranty
- Designed to thaw full loads of frozen food product under safe, temperature controlled conditions

3-YEAR PARTS & LABOR WARRANTY

REACH-IN EVEN-THAW REFRIGERATOR MODELS, SELF-CONTAINED

WIDTH x DEPTH x HEIGHT	DOOR HEIGHT	SECTIONS	REFRIGERATORS
32" x 35" x 83¼"	Full	1	RET132EUT-FHS
32" x 35" x 83¼"	Half	1	RET132EUT-HHS
52⅛" x 35" x 83¼"	Full	1	RET232NUT-FHS
52⅛" x 35" x 83¼"	Full	1	RET232NUT-HHS

NOTE: Traulsen's even thaw models are solely intended for thawing, and not for use as holding cabinets

RET232NUT-FHS
(shown with optional casters)

REFRIGERATORS OR FREEZERS
CONVERTIBLE, ONE & TWO SECTION

STANDARD FEATURES

- R-Series: Stainless steel exterior and interior finish
- A-Series: Stainless steel exterior and anodized aluminum interior
- Smart Control with LED display
- 115/60/1 voltage with cord & plug attached
- LED lights
- Self-closing door(s) with stay-open feature and lock(s)

- Magnetic snap-in EZ-Clean door gasket(s)
- Three coated shelves per section on pins
- Four 6" high stainless steel adjustable legs
- Automatic non-electric condensate evaporator
- Guaranteed for life door hinges & handle(s)
- Three-year parts & labor warranty
- Five-year compressor warranty
- R290 refrigerant only

3-YEAR PARTS & LABOR WARRANTY

RCV132W-FHS
(shown with optional casters)

ONE SECTION REACH-IN CONVERTIBLE REFRIGERATOR OR FREEZER MODELS, SELF-CONTAINED

WIDTH x DEPTH x HEIGHT	DOOR HEIGHT	REFRIGERATORS/FREEZERS
29⅞" x 35" x 83¼"	Full	RCV132WUT-FHS
	Half	RCV132WUT-HHS
	Full	ACV132WUT-FHS
	Half	ACV132WUT-HHS

TWO SECTION REACH-IN CONVERTIBLE REFRIGERATOR OR FREEZER MODELS, SELF-CONTAINED

WIDTH x DEPTH x HEIGHT	DOOR HEIGHT	REFRIGERATORS/FREEZERS
58" x 35" x 83¼"	Full	RCV232WUT-FHS
	Half	RCV232WUT-HHS
	Full	ACV232WUT-FHS
	Half	ACV232WUT-HHS

Traulsen

REFRIGERATORS, FREEZERS & HOT FOOD CABINETS
CORRECTIONAL FACILITIES APPLICATION

STANDARD CORRECTIONAL FEATURES

- Locking hasp(s) to secure contents with floor mounting holes
- Stainless steel legs with floor mounting holes
- Perforated screen system cover protects system
- Acrylic security cover protects controller
- Welded universal tray slides prevents removal
- Hinges without covers
- Tamper resistant screws secure all components

**RH132N-COR01
(Correctional Reach-In Refrigerator)**

3-YEAR
PARTS & LABOR WARRANTY

REFRIGERATOR REACH-IN & PASS-THRU MODELS

WIDTH x DEPTH x HEIGHT	SECTIONS	DOOR HINGING	REFRIGERATORS	TYPE
26⅜" x 35" x 83¼"	1	Left	RH132N-COR01	Reach-In
26⅜" x 35" x 83¼"	1	Right	RH132N-COR02	Reach-In
26⅜" x 37¹⁵⁄₁₆" x 83¼"	1	FHR/RHR	RH132NP-COR01	Pass-Thru
26⅜" x 37¹⁵⁄₁₆" x 83¼"	1	FHL/RHL	RH132NP-COR02	Pass-Thru
52⅛" x 35" x 83¼"	2	Left/Right	RH232N-COR01	Reach-In
52⅛" x 37¹⁵⁄₁₆" x 83¼"	2	FHS/RHS	RH232NP-COR01	Pass-Thru

REFRIGERATOR ROLL-IN & ROLL-THRU MODELS

WIDTH x DEPTH x HEIGHT	SECTIONS	DOOR HINGING	REFRIGERATORS	TYPE
35½" x 35⁹⁄₁₆" x 83¼"	1	Left	RR132L-COR01	Roll-In
35½" x 35⁹⁄₁₆" x 83¼"	1	Right	RR132L-COR02	Roll-In
35½" x 39⅛" x 83¼"	1	FHR/RHR	RR132LP-COR01	Roll-Thru
35½" x 39⅛" x 83¼"	1	FHL/RHL	RR132LP-COR02	Roll-Thru
68" x 35⁹⁄₁₆" x 83¼"	2	Left/Right	RR232L-COR01	Roll-In
68" x 39⅛" x 83¼"	2	FHS/RHS	RR232LP-COR01	Roll-Thru

FREEZER REACH-IN MODELS

WIDTH x DEPTH x HEIGHT	SECTIONS	DOOR HINGING	FREEZERS	TYPE
26⅜" x 35" x 83¼"	1	Left	RL132N-COR01	Reach-In
26⅜" x 35" x 83¼"	1	Right	RL132N-COR02	Reach-In
52⅛" x 35" x 83¼"	2	Left/Right	RL232N-COR01	Reach-In

HOT FOOD HOLDING REACH-IN & PASS-THRU MODELS

WIDTH x DEPTH x HEIGHT	SECTIONS	DOOR HINGING	REFRIGERATORS	TYPE
29⅞" x 35" x 83¼"	1	Left	RW132W-COR01	Reach-In
29⅞" x 35" x 83¼"	1	Right	RW132W-COR02	Reach-In
29⅞" x 37¹⁵⁄₁₆" x 83¼"	1	FHR/RHR	RW132WP-COR01	Pass-Thru
29⅞" x 37¹⁵⁄₁₆" x 83¼"	1	FHL/RHL	RW132WP-COR02	Pass-Thru
58" x 35" x 83¼"	2	Left/Right	RW232W-COR01	Reach-In
58" x 37¹⁵⁄₁₆" x 83¼"	2	FHS/RHS	RW232WP-COR01	Pass-Thru

HOT FOOD HOLDING ROLL-IN & ROLL-THRU MODELS

WIDTH x DEPTH x HEIGHT	SECTIONS	DOOR HINGING	REFRIGERATORS	TYPE
35½" x 35⁹⁄₁₆" x 83¼"	1	Left	RI132L-COR01	Roll-In
35½" x 35⁹⁄₁₆" x 83¼"	1	Right	RI132L-COR02	Roll-In
35½" x 39⅛" x 83¼"	1	FHR/RHR	RI132LP-COR01	Roll-Thru
35½" x 39⅛" x 83¼"	1	FHL/RHL	RI132LP-COR02	Roll-Thru
68" x 35⁹⁄₁₆" x 83¼"	2	Left/Right	RI232L-COR01	Roll-In
68" x 39⅛" x 83¼"	2	FHS/RHS	RI232LP-COR01	Roll-Thru

BLAST CHILLERS
CORRECTIONAL FACILITIES APPLICATION

STANDARD CORRECTIONAL FEATURES

- Locking hasp(s) to secure contents
- Stainless steel flanged legs prevents tipping over
- Perforated screen system cover protects system
- Acrylic security cover protects controller
- Welded universal tray slides prevents removal
- Hinges without covers
- Tamper resistant screws secures all components

3-YEAR PARTS & LABOR WARRANTY

TBC13-COR01
(shown with optional casters)

Correctional features not shown on either model

TBC1H-COR01

BLAST CHILLER MODELS

WIDTH x DEPTH x HEIGHT	SECTIONS	DOOR HINGING	REFRIGERATORS	TYPE
34" x 41⅝" x 80⅛"	1	Left	TBC13-COR01	Reach-In
48⅛" x 37½" x 89½"	1	Left	TBC1H-COR01	Roll-In
48⅛" x 41⅛" x 89½"	1	Left	TBC1HR-COR01	Roll-Thru
48⅛" x 41⅛" x 89½"	1	Right	TBC1HR-COR02	Roll-Thru

Standard Features for all Correctional Application Models

Locking Hasp

Flanged Legs
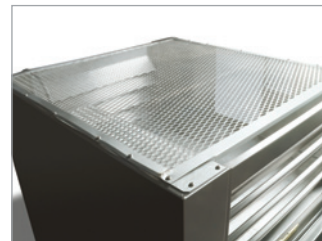
Security System Perforated Top Cover

Security Acrylic Cover

Welded Tray Slices (Reach-In/Pass-Thru Models Only) (12 pairs per section)

Hinges wtihout Covers

Security Screws

Traulsen

TRAULSEN INNOVATIONS

Featuring the industry's first THREE-YEAR PARTS & LABOR WARRANTY on all units

Press-and-Go Convenience

EZ-Open Foot Pedal

This ergonomically-friendly option, is offset from the door and positioned close to the floor. To open your cabinet, simply press the pedal with the ball of your foot.

By adding the EZ-Open Foot Pedal to your cabinet, you can:

Reduce Spills – Product can be secured with both hands minimizing the possibility of contact with a moving door.

Support Sanitation Efforts – Fewer spills reduce the possibility of cross-contamination. Reduces contact with frequently touched door handles.

Enjoy Ease of Access – EZ-Open Foot Pedal compliments our standard stay-open door feature.

EZ-Change Interiors

With this option, pilasters can quickly and easily be placed over your unit's side-mounted shoulder screws and moved into place . . . by hand and without tools. Also, the 16-gauge stainless steel tray slides simply drop into labeled grooves to ensure proper alignment.

By adding the EZ-Change Interiors to your unit, you can:

Enjoy Time-Saving Versatility – Quick, no-tools reconfiguration helps you create the space you need, when you need it.

Minimize Spills – EZ-Change tray slides hold up to 100 pounds without bending. For big jobs, consider our heavy-duty tray slides which support up to 150 pounds of product.

Support Sanitation Efforts – All pilasters are dishwasher-safe.

EZ-Clean Gasket

Fits most hot and cold Traulsen units. Our gasket works with your team supporting food quality and safety.

The EZ-Clean Gasket in your Traulsen unit:

Supports Sanitation Efforts – Unlike others available on the market, the EZ-Clean Gasket has a one fold or "bellow" design, which facilitates finding and eliminating dirt and mold.

Saves Time and Effort – Quick cleaning with just the use of sanitizer and a wash cloth. No additional tools required.

Reduces Replacement Costs – Independent lab testing indicates a lifespan increase of at least 50% over standard PVC gaskets.

StayClear™ Condenser
(standard on most R & A Models)

When adding this option, you can install your cabinet with minimal concern about missed condenser cleanings. In fact, test lab research indicates that you may never have to clean this coil. Ever!

In relation to compressor performance, the StayClear™ Condenser Coils' efficiency remains consistent because under typical commercial conditions it never needs to be cleaned.

By choosing a StayClear™ Condenser Coil for your cabinet, you can:

Enjoy Ease of Maintenance – Without fins, dust and dirt have virtually no surface area to cling to making regular coil cleanings unnecessary.

Save Money – In energy savings alone, the addition of the StayClear™ Condenser Coils pay for themselves within about the first two years of use (based on $.11/kWh, under typical commercial kitchen conditions).

Preserve Factory Performance – Compressors work harder when air flow is inhibited by dirty condenser coils. StayClear™ Condenser Coils facilitate ample air flow passage into the condenser while extending your compressor's life.

OPTIONS & ACCESSORIES

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 18 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 on freezers.

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 foodstuff 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.

Traulsen

OPTIONS & ACCESSORIES

Drawers In Lieu Of Doors
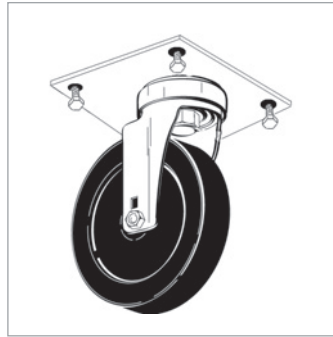
6" High Casters or Legs

6" Cabinet Extension Section

Flat Stainless Steel Top
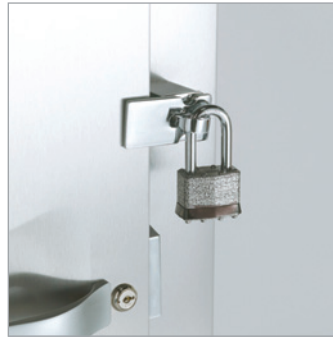
Single Locking Hasp

Special Roll-In Rack for TBC1H & TBC2H

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".

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.

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.

ACCESSORY KITS
TRAY SLIDE & SHELF VERSATILITY CHART

#1 TRAY SLIDES STANDARD

#1 TRAY SLIDES EZ-CHANGE

#4 TRAY SLIDES STANDARD

UNIVERSAL TRAY SLIDES EZ-CHANGE

UNIVERSAL TRAY SLIDES STANDARD

HEAVY-DUTY UNIVERSAL TRAY SLIDES EZ-CHANGE

NOTES:
1. For all after market parts call Traulsen parts department 800-825-8220.
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.
6. Universal tray slides are not available for one, two and three section "N" width models supplied with LED display lights.
7. Tray slides are not available for one and two section "D-Width" models supplied with optional LED lights.
8. EZ-Change Interior Universal Tray Slides max weight 75 lbs. EZ-Change Heavy-Duty Universal Tray Slides max weight 125 lbs.*
9. All tray slides and shelves are factory installed.
10. Reduce tray slide quantity by 1 for 1 section Dual Temp.

TRAY SLIDES

DESCRIPTION	SPACING			

#1 TRAY SLIDES − STANDARD

16 ga. stainless steel angle type for bottom support of: (1) 18" x 26" Pan or (2) 14" x 18" Pans	2"	3"	4"	5"
Behind full height door – all models	28	19	14	11
Behind upper half height door – all models	13	9	7	5
Behind lower half height door – all models	13	9	7	5
Behind TU Series undercounter door	9	6	5	4

#1 Tray Slides − EZ-Change Interior	2"		4"	
Behind full height door – all models	26		13	
Behind half height door – all models	12		6	

#4 TRAY SLIDES − STANDARD

Plated steel rod type for rim support of: (1) 18" x 26" Pan (One pair of #4 tray slides accommodates one half section)	1-½"
Behind full height door – all models	38
Behind upper half height door – all models	18
Behind lower half height door – all models	18

UNIVERSAL TRAY SLIDES − STANDARD

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 (For heated cabinets reduce available number of tray slides by 1 (full door and the upper section of a half-door)	4"	5"	6"
Behind full height door – all models	14	11	9
Behind upper half height door – all models	6	5	4
Behind lower half height door – all models	7	5	4
Behind TU Series undercounter door	5	4	3

Universal Tray Slides − EZ-Change Interior* (For heated cabinets reduce available number of tray slides by 1 (full door and the upper section of a half-door)	2-¼"	4-½"
Behind full height door – all models	22	11
Behind half height door – all models	11	5

Heavy-Duty Universal Tray Slides − EZ-Change Interior* (For heated cabinets reduce available number of tray slides by 1 (full door and the upper section of a half-door)	4-½"	9"
Behind full height door – all models	10	5
Behind half height door – all models	5	2

SHELVES (SOME SHELVES ARE NOT AVAILABLE FOR HEATED CABINETS)

CAPACITY	STD.	MAX.
Behind full height door mounted on standard shelf pins	3	9
Behind half height door mounted on standard shelf pins	3	8
Behind full height door mounted on optional pilasters	3	13 (4" spacing)
Behind half height door mounted on optional pilasters	3	12 (4" spacing)
Behind TU Series undercounter door	2	3

Traulsen

U.S. DOMESTIC WARRANTY (V. 100215)

For sales of Traulsen refrigeration equipment ("Equipment") within the United States, Traulsen warrants to the original purchaser of the Equipment ("Purchaser") that Traulsen will convey the Equipment free and clear of all liens, security interests, and encumbrances created by, through or under Traulsen. Traulsen further warrants that for a period of three (3) years from the later of either (a) the date of delivery to the common carrier or (b) the date of installation (the "Domestic Warranty Period") but in no event, shall the Domestic Warranty Period commence later than 3 months from the date of delivery to the common carrier unless otherwise agreed upon by the parties in writing, under normal use and given proper installation and maintenance as determined by Traulsen, the Equipment: (a) will conform to the specifications as provided by Traulsen ("Specifications") and (b) will be free from substantial defects in material and workmanship.

The warranty period for compressors shall extend for an additional two (2) years beyond the Domestic Warranty Period. In the case of a nonconforming compressor, Traulsen shall provide a replacement compressor; however, all installation, recharging, and repair costs shall be the responsibility of Purchaser. In the case of a nonconforming part, Purchaser must return the part to Traulsen within 30 days from the date of repair. Failure to return a claimed defective part to Traulsen within the 30 days will waive the right to the warranty claim.

Additionally, Traulsen provides a lifetime warranty on the housing of cam-lift hinges and the workflow handles. In the case of a non-conforming housing for cam-lift hinge or workflow handle, Traulsen shall provide a replacement part; however, Purchaser shall be responsible for any other replacement costs, including but not limited to installation and labor.

The Domestic Warranty does not apply to: (a) consumable components or ordinary wear items; (b) components that are removable without the use of tools including but not limited to gaskets, shelf pins, and light bulbs; (c) use of the Equipment components or parts not supplied by Traulsen or specified by Traulsen in the Operator's Manual as set forth on Traulsen's website; or (d) damage resulting from fire, water, burglary, accident, abuse, misuse, transit, acts of God, terrorism, power surges, improper installation, or repairs or installation by unauthorized third parties. Additionally, the Equipment is intended only for commercial use and should not be used by consumers or households or in any non-commercial application. This Domestic Warranty does not apply to, and shall not cover, any Equipment that is installed or used in any way in any residential or non-commercial application. No warranties, express or implied, are provided to any residential, consumer or non-commercial purchaser or owner of the Equipment.

For Traulsen units purchased for use with a condenser provided by a third-party, this standard warranty will apply only to those components contained within the unit to the point of connection of the refrigeration lines leading to the third-party condenser.

In the event of a breach of the warranties set forth above (the "Domestic Warranty"), Traulsen will, at Traulsen's option and as Purchaser's sole remedy, repair or replace, including labor costs, any nonconforming Equipment, provided that (a) during the Warranty Period Traulsen is promptly notified in writing upon discovery of the nonconformance with a detailed explanation of any alleged deficiencies; (b) Traulsen is given a reasonable opportunity to investigate all claims; and (c) Traulsen's examination of any alleged defective part confirms such alleged deficiencies and that the deficiencies were not caused by misuse, neglect, improper installation, unauthorized alteration or repair or improper testing. Traulsen reserves the right to, at its request, require Purchaser shall ship the alleged defective part to Traulsen for inspection and confirmation of defect. No Equipment may be returned without Traulsen's approval.

Purchaser is solely responsible for determining if Equipment is fit for a particular purpose and suitable for Purchaser's application. Accordingly, and due to the nature and manner of Traulsen's Equipment, Traulsen is not responsible for the results or consequences of use, misuse, or application of its Equipment.

THIS DOMESTIC WARRANTY SETS FORTH THE EXTENT OF TRAULSEN'S LIABILITY FOR SALES WITHIN THE UNITED STATES. EXCEPT AS SET FORTH ABOVE, TRAULSEN MAKES NO WARRANTY OR REPRESENTATION OF ANY KIND, EXPRESS OR IMPLIED (INCLUDING NO WARRANTY OF MERCHANTABILITY OR FITNESS FOR ANY PARTICULAR PURPOSE). IN NO EVENT WILL TRAULSEN'S LIABILITY IN CONNECTION WITH THE AGREEMENT OR SALE OF THE EQUIPMENT EXCEED THE PURCHASE PRICE OF THE EQUIPMENT AS TO WHICH THE CLAIM IS MADE. IN NO EVENT SHALL TRAULSEN BE LIABLE FOR ANY LOSS OF USE, LOSS OF PRODUCT, LOSS OF PROFIT, OR ANY OTHER INDIRECT, INCIDENTAL, SPECIAL, OR CONSEQUENTIAL DAMAGES RESULTING FROM THIS WARRANTY EVEN IF TRAULSEN HAS BEEN NOTIFIED OF THE POSSIBILITY OF SUCH DAMAGES.

EXPORT WARRANTY (v. 100215)

For sales of Traulsen refrigeration equipment ("Equipment") outside of the United States, Traulsen warrants parts only, not labor to the original purchaser of the Equipment ("Purchaser") that Traulsen will convey the Equipment free and clear of all liens, security interests and encumbrances created by, through or under Traulsen. Traulsen further warrants that for a period of one (1) year from the date of delivery to the common carrier (the "Export Warranty Period") unless otherwise agreed upon by the parties in writing, under normal use and given proper installation and maintenance as determined by Traulsen, the Equipment: (a) will conform to the Specifications as provided by Traulsen; and (b) will be free from substantial defects in material and workmanship. It is the end user's responsibility to arrange for the export shipping.

The Export Warranty does not apply to: (a) consumable components or ordinary wear items; (b) components that are removable without the use of tools including but not limited to gaskets, shelf pins, and light bulbs; (c) use of the Equipment components or parts not supplied by Traulsen or specified in the Operator's Manual as set forth on Traulsen's website; or (d) damage resulting from fire, water, burglary, accident, abuse, misuse, transit, acts of God, terrorism, power surges, improper installation, or repairs or installation by unauthorized third parties.

For Traulsen units purchased with a condenser provided by a third-party other than Traulsen, this standard warranty will apply only to those components contained within the unit to the point of connection of the refrigeration lines leading to the to the third-party condenser.

In the event of a breach of the warranties set forth above (the "Export Warranty"), Traulsen will, at Traulsen's option and as Purchaser's sole remedy, repair or replace, but not including labor, freight, export costs, packaging costs, any nonconforming Equipment, provided that (a) during the Export Warranty Period Traulsen is promptly notified in writing upon discovery of such nonconformance with a detailed explanation of any alleged deficiencies; (b) Traulsen is given a reasonable opportunity to investigate all claims; and (c) Traulsen's examination of such piece of Equipment defective part confirms the alleged nonconformity and that the nonconformities were not caused by misuse, neglect, improper installation, unauthorized alteration or repair or improper testing. Traulsen reserves the right to, at its request, require Purchaser shall ship the alleged defective part to Traulsen for inspection and confirmation of defect. No Equipment may be returned without Traulsen's approval.

Purchaser is solely responsible for determining if Equipment is fit for a particular purpose and suitable for Purchaser's application. Accordingly and due to the nature and manner of Traulsen's Equipment, Traulsen is not responsible for the results or consequences of use, misuse, or application of its Equipment.

THIS EXPORT WARRANTY SETS FORTH THE EXTENT OF TRAULSEN'S LIABILITY FOR SALES OUTSIDE THE UNITED STATES. EXCEPT AS SET FORTH ABOVE, TRAULSEN MAKES NO WARRANTY OR REPRESENTATION OF ANY KIND, EXPRESS OR IMPLIED (INCLUDING NO WARRANTY OF MERCHANTABILITY OR FITNESS FOR ANY PARTICULAR PURPOSE). IN NO EVENT WILL TRAULSEN'S LIABILITY IN CONNECTION WITH THE AGREEMENT OR SALE OF THE EQUIPMENT EXCEED THE PURCHASE PRICE OF THE EQUIPMENT AS TO WHICH THE CLAIM IS MADE. IN NO EVENT SHALL TRAULSEN BE LIABLE FOR ANY LOSS OF USE, LOSS OF PRODUCT, LOSS OF PROFIT, OR ANY OTHER INDIRECT, INCIDENTAL, SPECIAL, OR CONSEQUENTIAL DAMAGES RESULTING FROM THIS WARRANTY EVEN IF TRAULSEN HAS BEEN NOTIFIED OF THE POSSIBILITY OF SUCH DAMAGES.

STANDARD HEAVY DUTY
HMM20

Listed by ETL, Certified by NSF

STANDARD FEATURES

PERFORMANCE

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

SANITATION & CLEANING

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

EASE OF USE

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

OPERATOR ASSURANCE

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

HMM20 ACCESSORIES

BOWL-HMM20 Stainless Steel Bowl	**BEATER-HMM20** Flat Beater	**WHIP-HMM20** Wire Whip	**DOUGH-HMM20** Dough Hook	**CHUTE-HMM20** Ingredient Chute	**JDOUGH-HMM20** J Hook

centerline by HOBART

Listed by ETL, Certified by NSF

EDGE10

EDGE12

EDGE13

EDGE14

EDGE13A

STANDARD FEATURES

PERFORMANCE

- 10" chrome-plated carbon steel knife (EDGE10)
- 12" chrome-plated carbon steel knife (EDGE12)
- 13" chrome-plated carbon steel knife (EDGE13 & EDGE13A)
- 14" chrome-plated carbon steel knife (EDGE14)
- ⅓ HP motor (EDGE10)
- ½ HP motor (EDGE12, EDGE13, EDGE13A, EDGE14)
- Hobart poly-v belt drive system
- Manual and automatic option (EDGE13A)

EASE OF USE

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

SANITATION & CLEANING

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

OPERATOR ASSURANCE

- No-volt release
- Thumb guard protection
- Carriage interlock (EDGE13 & EDGE13A)
- Gauge-plate interlock (EDGE13 & EDGE13A)

MODEL NO.	EDGE10	EDGE12	EDGE13	EDGE14	EDGE13A
Motor	⅓ H.P.	½ H.P.	½ H.P.	½ H.P.	½ H.P.
Electrical	120/60/1	120/60/1	120/60/1	120/60/1	120/60/1
Carriage Capacity	8" wide by 6" high or 7" diameter	10" wide by 6" high or 8" diameter	9½" wide x 7" high or 8½" diameter	11" wide x 8½" high or 8½" diameter	9½" wide x 7" high or 8½" diameter
Type of Operation	Manual	Manual	Manual	Manual	Automatic
Slice Thickness	9⁄16"	9⁄16"	9⁄16"	9⁄16"	9⁄16"
Finish	Anodized Aluminum	Anodized Aluminum	Anodized Aluminum	Anodized Aluminum	Anodized Aluminum
Shipping Weight Approximate	49 lbs.	85 lbs.	89 lbs.	97 lbs.	123 lbs.

LEGACY+® SERIES

Listed by UL, Certified by NSF

MODEL NO.	HL120	HL200	HL300	HL400
Capacity of Bowl (liquid) Standard Equipment	12 qts.	20 qts.	30 qts.	40 qts.
Capacity of Step Down Bowls (Purchased as extra equipment)	—	12 qts.	20 qts.	20 and 30 qts.
Speeds	3 Fixed plus Soft Start and Stir	3 Fixed plus Soft Start and Stir	3 Fixed plus Soft Start and Stir	3 Fixed plus Soft Start and Stir
Timer Controlled	Standard	Standard	Standard	Standard
Motor	½ H.P.	½ H.P.	¾ H.P.	1½ H.P.

STANDARD FEATURES

PERFORMANCE

- **Gear Transmission with VFD*advantage*,** the power needed to consistently mix batch after batch
- Reinforced planetary shaft system
- Maximum capacity overheat protection
- **Three fixed spee**ds plus sof**t start and stir speed** (HL120, HL200, HL300 & HL1400)
- **Four fixed speeds plus soft start and stir speed** (HL600, HL800 & HL1400)
- **Two fixed agitator speeds** (HL662)
- Three fixed speeds for attachment hub (meat grinding, cheese shredding and vegetable slicing – HL662)

SANITATION & CLEANING

- Stainless steel removable bowl guard
- Open base
- Electrostatic powder coat paint finish
- Soft start

EASE OF USE

- **SmartTimer™** with last batch recall
- **Swing-out-bowl** with single point bowl installation
- #12 taper attachment hub (HL120, HL200, HL300, HL400, HL600 & HL662)
- Easy-to-reach controls
- **Shift-on-the-Fly™** controls
- Quick-Release™ agitators

OPERATOR ASSURANCE

- Triple interlock system with MagnaLock technology
- FastStop (HL800 and HL1400 only)

HOBART

LEGACY+® SERIES

MODEL NO.	HL600	HL662	HL800	HL1400
Capacity of Bowl (liquid) Standard Equipment	60 qts.	60 qts.	80 qts.	140 qts.
Capacity of Step Down Bowls (Purchased as extra equipment)	40 qts.	40 qts.	40 and 60 qts.	40, 60 and 80 qts.
Speeds	4 Fixed plus Soft Start and Stir	2 Fixed	4 Fixed plus Soft Start and Stir	4 Fixed plus Soft Start and Stir
Timer Controlled	Standard	Standard	Standard	Standard
Motor	2.7 H.P.	2.7 H.P.	3 H.P.	5 H.P.

LEGACY®+ SERIES – OPTIONAL ATTACHMENTS AND ACCESSORIES

9" VEGETABLE SLICER

Available with adjustable slicer plate, grater plate and $\frac{3}{32}$", $\frac{3}{16}$", $\frac{5}{16}$", and $\frac{1}{2}$" shredder plates. Burnished aluminum finish.

CHOPPING END

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

ATTACHMENT TRAY SUPPORT

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. It is available for use with the HL120 and HL200 (A120, A200).

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.

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, $\frac{1}{2}$ H.P., 115/60/1
Model PD-70 – 700 RPM, $\frac{1}{2}$ H.P., 115/60/1

The Hobart PLUS System gives you the power to do **more**. It's how Legacy+ mixers deliver as much as **30% more mixing capacity**. The PLUS System is an exclusive combination of technologies that provides **more** advantages—so you can do **more** in the same-sized bowl. It's why Legacy+ mixers are the industry's only **Maximum Heavy-Duty mixers**. The PLUS System provides **more** of the benefits you want.

LEGACY+®

THE LEGACY CONTINUES

The industry's **only Maximum Heavy-Duty mixers.** Giving you as much as **30% more mixing capacity.**

Legacy+® mixers give you **more** so you can **DO more**.

Do as much as **30% more mixing** in the same-sized bowl. That much added capacity is only possible with a Legacy+ mixer—because only Legacy+ mixers have the **PLUS System**: a powerful combination of three industry-leading technologies that give you **more**.

More power to completely incorporate and develop ingredients—and **more** functionality to make mixing jobs easier.

More reliability and **more** longevity—the only mixers you can depend on year after year.

Hobart Legacy+: Constantly advancing to give you **more** of what you need to be amazing in the kitchen.

Great food starts here.

5 BENEFITS OF VFD*advantage*

1   **Motor protection**
If the mixer's rated capacity is exceeded, VFD*advantage* safeguards the motor against overheating, helping ensure longer life and limited downtime.

2   **Shift-on-the-Fly™ technology**
VFD*advantage* ensures convenient, efficient speed changes while the motor's running, so there's no need to stop and restart the machine. Pulse and jog as needed.

3   **Soft start**
By gradually delivering electricity to the mixer until it's at speed, VFD*advantage* helps it last longer. Soft starting also minimizes splash-out.

4   **Stir speed**
An ultra-low stir speed is made possible by VFD*advantage*, allowing ingredients to be incorporated slowly and thoroughly.

5   **FastStop**
Turn off an HL800 or HL1400 mixer and VFD*advantage* brings all moving parts to a complete stop in less than three seconds.

HOBART

LEGACY+® SERIES

VFD*advantage* variable frequency drive delivers **more** precision motor control and exceptional power. It ensures **more** production time and the best mixes, doughs and incorporation of ingredients in the industry. No other mixer technology does **more** to drive productivity and excellent results.

Maximum-capacity overheat protection lets you handle the heaviest jobs with **more** confidence. Our extreme-duty wiring and connections handle **more** power, reducing thermal cycling impact to ensure **more** production and less downtime.

Reinforced planetary shaft system drives maximum power into the bowl. You get **more** of the robust construction you expect from Hobart: an optimized shaft geometry and all-gear-driven transmission leverage **more** of the motor's precision tuning and high-capacity output.

4 mixing speeds
Handle virtually any mixing job.

SmartTimer™ feature
The SmartTimer counts time down and up: a helpful benefit when creating new recipes.

Quick-Release™ agitators
Quick and easy to remove. Pin locks agitator to shaft, eliminating the up/down play of bayonet-style agitators.
The consistent agitator-to-bowl ratio delivers superior mixing performance.

Triple Interlock System with MagnaLock technology
Prevents mixer from operating unless the bowl is fully up and locked in place and the bowl guard is secured.

Removable bowl guard
Simple to remove without tools; dishwasher-safe for easy cleaning and sanitizing.

Electronic Bowl Lift (60 qt. models and above) or Ergonomic Bowl Lift (40 qt. model and below)
Smoothly moves the bowl into mixing position.

Single-point bowl installation
Simplifies attaching the bowl to the mixer.

Swing-out bowl
Patented feature adds convenience and saves time.

HL1400

Hobart Ownership Benefits

Hobart Exclusive   Performance   Sanitation & Cleaning   Ease of Use   Operator Assurance

MODEL NO.	BOWL CAPACITY (QTS.)	"B" FLAT BEATER ALUMINUM	"C" WING WHIP	"D" WIRE WHIP STAINLESS STEEL WIRES	"ED" DOUGH HOOK	"P" PASTRY KNIFE
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	•		•	•	

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

HOBART

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	•		•	•
A200	12	•		•	
D300	30	•		•	•
D340	40	•		•	•
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*			•	

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

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*		•		

TABLE TOP
N50

Listed by UL, Certified by NSF

STANDARD FEATURES

- 5 quart capacity
- $\frac{1}{6}$ H.P. Hobart designed motor
- 3 variable frequency drive gear transmission
- Three fixed speeds
- Large, easy-to-reach controls

- #10 taper attachment hub
- Manual bowl lift
- Cord and plug
- Bowl, beater, whip and dough hook included

SPIRAL MIXERS

HEAVY DUTY
HSL & HSU SERIES

Listed by ETL, Certified by NSF

STANDARD FEATURES

- Two heavy duty motors, one for the bowl and one for the dough hook
- Manual & automatic control functions
- Two 20 minute programmable timers
- Bowl reverse
- Bowl jog control

- Two fixed speeds
- Heavy duty stainless steel breaker bar
- Stainless steel bowl guard
- Heavy duty stainless steel spiral dough hook
- Mounted on casters for easy mobility

HSL180

MODEL NO.	HSL180	HSL220	HSL300	HSL350	HSU440
Capacity of Bowl	150 qts.	170 qts.	228 qts.	288 qts.	314 qts.
Motors Two-Speed Spiral Arm	3.3/6.0 HP	3.3/6.0 HP	4.0/7.0 HP	5.0/8.0 HP	6.1/10.6 HP
Bowl	.75 H.P.	.75 H.P.	.75 H.P.	1.0 H.P.	1.0 H.P.
Electrical	208/60/3 – 34 Amps	208/60/3 – 34 Amps	208/60/3 – 34 Amps	208/60/3 – 42 Amps	208/60/3 – 42 Amps
Shipping Weight	1,215 lbs.	1,215 lbs.	1,365 lbs.	1,875 lbs.	1,920 lbs.
Net Weight	1,125 lbs.	1,125 lbs.	1,280 lbs.	1,740 lbs.	1,785 lbs.

HOBART

HEAVY DUTY, BASIC FEATURED & FULL FEATURED
HS6, HS7, HS8, HS9, HS6-1PS, HS7-1PS

Listed by ETL, Certified by NSF

HS6 **HS7** **HS8** **HS9**

STANDARD FEATURES

PERFORMANCE

- Increased yield and slice quality with **13" CleanCut™ knife** with Cobalt edge
- Slice cheese and meats with a ½ HP motor
- Three stroke lengths and four slicing speeds (HS7 & HS9)

SANITATION & CLEANING

- **Removable Knife tool** allows for thorough and complete machine cleaning (optional)
- **Removable knife guard cover and ring guard**
- **Tilting, removable carriage** provides complete access for deep cleaning
- Sanitary one-piece base means no cracks or crevices for bacteria to hide
- Removable meat-grip assembly
- Top mounted sharpener with Borazon™ stones – single action sharpening in 15 seconds

OPERATOR ASSURANCE

- **Zero Knife exposure during cleaning and sharpening**
- No volt release (HS6 & HS7)
- Gauge plate interlock (HS8 & HS9)
- Home-to-start (HS7, HS8 & HS9)
- Close-to-stop and automatic 30-second shut-off (HS8 & HS9)

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	½ H.P.	½ H.P.	½ H.P.	½ 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.	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.

"N" models are non-removable knife.

HEAVY DUTY, PORTION SCALE
HS6-1PS, HS7-1PS

Listed by ETL, Certified by NSF

HS6-1PS

HS7-1PS

STANDARD FEATURES

PERFORMANCE

- Incorporated portion scale technology improves productivity and efficiency
- Increased yield and slice quality with **13" CleanCut™ knife** with Cobalt edge
- Slice cheese and meats with a ½ HP motor
- Three stroke lengths and four slicing speeds (HS7 & HS9)
- LCD touch screen display
- 10 lb. capacity scale

SANITATION & CLEANING

- **Removable Knife tool** allows for thorough and complete machine cleaning (optional)
- **Removable knife guard cover and ring guard**
- **Tilting, removable carriage** provides complete access for deep cleaning
- Sanitary one-piece base means no cracks or crevices for bacteria to hide
- Removable meat-grip assembly
- Top mounted sharpener with Borazon™ stones – single action sharpening in 15 seconds

OPERATOR ASSURANCE

- **Zero Knife exposure during cleaning and sharpening**
- No volt release (HS6 & HS7)
- Gauge plate interlock (HS8 & HS9)
- Home-to-start (HS7, HS8 & HS9)
- Close-to-stop and automatic 30-second shut-off (HS8 & HS9)

MODEL NO.	HS6-1PS	HS7-1PS
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
Knife Size	13"	13"
Knife Motor	½ H.P.	½ H.P.
Slice Thickness	Up to 1"	Up to 1"
Shipping Weight Approximate	150 lbs.	160 lbs.
	Heavy duty slicer with integrated portion scale design and Smartslice technology. Close-to-stop, carriage and gauge-plate interlock.	Automatic slicer with integrated portion scale and Smartslice technology. Three stroke lengths, variable four speed automatic carriage.

HOBART

HEAVY DUTY
HS6, HS7, HS8, HS9, HS6-1PS, HS7-1PS

MODEL NO.	MANUAL		AUTOMATIC		PORTION SCALE	
	HS6/HS6N*	HS8/HS8N*	HS7/HS7N*	HS9/HS9N*	HS6-1PS	HS7-1PS
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	•	•	•	•	•	•
Lift Assist Cleaning Leg			•	•		
Cleaning Leg	•	•				

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

HS SERIES ACCESSORIES

HS-CHUTE
Tubular Chute

HS-FENFUL
Full Fence

HS-LEGSET or HSAUTO-LEGSET
4.5" Legs

HS-DEF
Product Deflector Kit

HS-HVYGRP
Heavy Duty Meat Grip

CUTTER-TABLE3
Equipment Stand
(1 Shelf)

CUTTER-TABLE4
Equipment Stand
(2 Shelf)

Listed by UL, Certified by NSF

FP41

HCM61

HCM62

STANDARD FEATURES

PERFORMANCE

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

SANITATION & CLEANING

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

EASE OF USE

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

OPERATOR ASSURANCE

- Electromechanical interlocks

MODEL NO.	FP41	HCM61	HCM62
H.P./RPM	¾ H.P./1725 RPM	1½ H.P./1725 RPM	2 H.P./1725/3450 RPM
Electrical Amps	120/60/1 8.0	120/60/1 15.4	208-240/60/3 6.0/5.0
Capacity	4 Qt.	6 Qt.	6 Qt.
Overall Dimensions W x D x H	10¼" x 11½" x 17¼"	12" x 13½" x 18½"	12" x 13½" x 18½"
Speeds	ON-OFF-PULSE	ON-OFF-PULSE	LOW-HIGH-OFF-PULSE

ACCESSORIES

CUTTER-TABLE3
Equipment Stand

CUTTER-TABLE4
Equipment Stand

HOBART

CONTINUOUS FEED
FP100, FP150, FP250 & FP350

Listed by UL, Certified by NSF

| FP100 | FP150 | FP250 | FP350 |

STANDARD FEATURES

📊 PERFORMANCE

- De-coring screw (FP250 and FP350 models)
- 420 RPM cutting tool speed
- Planetary gear transmission

💧 SANITATION & CLEANING

- Large, removable feed hopper
- All-aluminum hopper and housing
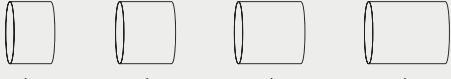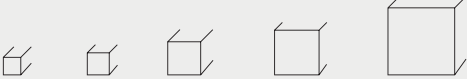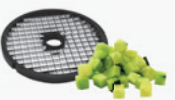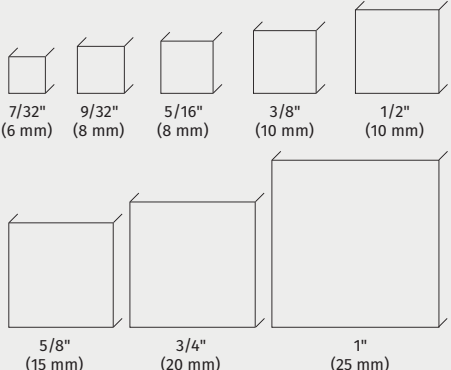
👆 EASE OF USE

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

❗ OPERATOR ASSURANCE

- Triple interlock system

MODEL NO.	FP100	FP1500	FP250	FP350
Motor H.P.	⅓ H.P. 420 RPM	½ H.P. 420 RPM	¾ H.P. 420 RPM	1 H.P. 420 RPM
Electrical Amps	120/60/1 3.5 Amps/6 ft. Cord	120/60/1 4.8 Amps/6 Fft. Cord	120/60/1 8 Amps/6 ft. Cord	120/60/1 10 Amps/6 ft. Cord
Overall Dimensions W x D x H	8¹³⁄₁₆" x 16¹¹⁄₁₆" x 19½"	8¼" x 18⅝" x 20¼"	9¹³⁄₁₆" x 17¾" x 23⅛"	13⁷⁄₁₆" x 21⅞" x 29⁵⁄₁₆"
Net Weight/ Shipping Weight	39 lbs. 46 lbs.	39 lbs. 46 lbs.	45 lbs. 51 lbs.	71 lbs. 77 lbs.
3-Pack Blades	¹⁄₁₆", ⁵⁄₃₂" Slicer Plates; ⁵⁄₃₂" Shredder Plate – 1 Wall Rack			
6-Pack Blades	Above plus ⅜", ⁷⁄₃₂" Slicer Plates; ⅜" 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

CONTINUOUS FEED & COMBINATION-STYLE
CUTTING TOOLS

SLICER

· Slices firm and soft products, including root vegetables, bell peppers, onions, leeks, cucumbers, tomatoes, apples, citrus fruit, bananas and mushrooms.
· Shreds lettuce and cabbage.
· Dices in combination with a suitable dicing grid.
· "SS" indicates stainless steel.
· 3SLICE-9/16AL: fine slicer, aluminum plate, stainless steel knife.

| 1/32" (1 mm) | 1/16" (1.5 mm) | 5/64" (2 mm) | 1/8" (3 mm) | 5/32" (4 mm) | 7/32" (6 mm) | 5/16" (8 mm) | 3/8" (10 mm) |

CRIMPING SLICER

• For ripple slicing beets, cucumbers, carrots, etc.
• Stainless steel.

| 5/32" (4 mm) | 7/32" (6 mm) | 5/16" (8 mm) |

SOFT SLICER

· Slices soft products.
· Dices in combination with a suitable dicing grid.

| 5/16" (8 mm) | 3/8" (10 mm) | 1/2" (12 mm) | 5/8" (15 mm) |

JULIENNE CUTTER

· Juliennes potatoes for French fries.
· Juliennes carrots, cucumbers, etc.
· "SS" indicates stainless steel.

| 5/64" (2 mm) | 5/32" (4 mm) | 7/32" (6 mm) | 5/16" (8 mm) | 3/8" (10 mm) |

GRATER

· Grates carrots, cabbage, hard cheese, nuts, almonds, dry bread, etc.
· "SS" indicates stainless steel.

SHREDDER

· Shreds carrots, cabbage, cheese, etc.
· "SS" or "CC" indicates stainless steel.

| 1/16" (1.5 mm) | 5/64" (2.5 mm) | 1/8" (3 mm) | 5/32" (4 mm) | 3/16" (5 mm) | 7/32" (6 mm) | 5/16" (8 mm) | 3/8" (10 mm) |

DICING GRID

· In combination with a suitable slicer, dices vegetables and fruit, including potatoes, cabbage, carrots, cucumbers, apples, tomatoes, onions, etc.
· Must include a slicing plate. Select from above. For perfectly square cubes, select same size slicing plate and dicing grid.
· "S" indicates stainless steel.

| 7/32" (6 mm) | 9/32" (8 mm) | 5/16" (8 mm) | 3/8" (10 mm) | 1/2" (10 mm) |

| 5/8" (15 mm) | 3/4" (20 mm) | 1" (25 mm) |

HOBART

CUTTING TOOLS	FP100	FP150/FP250	FP350	HCC34
1/32" (1 mm)	SLICE-1/32-SS	15SLICE-1/32-SS	3SLICE-1/32-SS	CCSLC-1/32 or SLICE-1/32-SS
1/16" (1.5 mm)	SLICE-1/16-SS●●●	15SLICE-1/16-SS●●●	3SLICE-1/16-SS●●	SLICE-1/16-SS●●
5/64" (2 mm)				CCSLC-5/64
1/8" (3 mm)	SLICE-1/8-SS	15SLICE-1/8-SS	3SLICE-1/8-SS	SLICE-1/8-SS
5/32" (4 mm)	SLICE-5/32-SS●●●	15SLICE-5/32-SS●●●	3SLICE-5/32-SS●●	CCSLC-5/32●●●
7/32" (6 mm)	SLICE-7/32-SS●	15SLICE-7/32-SS●	3SLICE-7/32-SS●	SLICE-7/32-SS
5/16" (8 mm)	SLICE-5/16-SS	15SLICE-5/16-SS	3SLICE-5/16-SS	SLICE-5/16-SS
3/8" (10 mm)	SLICE-3/8-SS●	15SLICE-3/8-SS●	3SLICE-3/8-SS●	SLICE-3/8-SS●
9/16" (14 mm)			3SLICE-9/16AL	
5/32" (4 mm)	SLICER-5/32CR-SS	15SLICE-5/32CR-SS		CCSLC-5/32CR or SLICER-5/32CR-SS
7/32" (6 mm)				CCSLC-7/32CR
5/16" (8 mm)				CCSLC-5/16CR
5/16" (8 mm)	SFTSLCE-5/16	15SFSLC-5/16	35SFSLC-5/16	SFTSLCE-5/16
3/8" (10 mm)	SFTSLCE-3/8●	15SFSLC-3/8●	35SFSLC-3/8	SFTSLCE-3/8●
1/2" (12 mm)	SFTSLCE-1/2	15SFSLC-1/2	35SFSLC-1/2	SFTSLCE-1/2
5/8" (15 mm)	SFTSLCE-5/8	15SFSLC-5/8	35SFSLC-5/8	SFTSLCE-5/8
5/64" (2 mm)	JUL-5/64-SS●	15JUL-5/64-SS●	3JUL-5/64-SS	CCJUL-5/64 or JUL-5/64-SS●
5/32" (4 mm)	JUL-5/32-SS	15JUL-5/32-SS	3JUL-5/32-SS	CCJUL-5/32 or JUL-5/32-SS
7/32" (6 mm)			3JUL-7/32-SS	
5/16" (8 mm)	JUL-5/16-SS	15JUL-5/16-SS		
3/8" (10 mm)			3JUL-3/8-SS	
	GRATE-FINE	15GRATE-FINE-SS	3GRATE-FINE-SS	GRATE-FINE
	GRATE-CHEESE	15GRATE-CHEESE-SS	3GRATE-CHEESE-SS	GRATE-CHEESE
1/16" (1.5 mm)	SHRED-1/16	15SHRED-1/16-SS	3SHRED-1/16-SS	SHRED-1/16
5/64" (2.5 mm)	SHRED-5/64	15SHRED-5/64-SS	3SHRED-5/64-SS	CCSHRD-5/64 or SHRED-5/64
1/8" (3 mm)	SHRED-1/8	15SHRED-1/8-SS	3SHRED-1/8-SS	SHRED-1/8
5/32" (4 mm)			3SHRED-5/32-SS	CCSHRD-5/32●
3/16" (5 mm)	SHRED-3/16●●	15SHRED-3/16-SS●●		SHRED-3/16
7/32" (6 mm)	SHRED-7/32●	15SHRED-7/32-SS●	3SHRED-7/32-SS	CCSHRD-7/32●
5/16" (8 mm)	SHRED-5/16●	15SHRED-5/16-SS●	3SHRED-5/16-SS●●	SHRED-5/16●
3/8" (10 mm)	SHRED-3/8	15SHRED-3/8-SS	3SHRED-3/8-SS	SHRED-3/8
7/32" (6 mm) Use with 3 mm – 6 mm slicing plate	DICEGRD-7/32	DICEGRD-7/32	S35DICE-7/32	
9/32" (8 mm) Use with 3 mm – 6 mm slicing plate			S35DICE-9/32	
5/16" (8 mm) Use with 3 mm – 6 mm slicing plate or 8 mm soft slicing plate	DICEGRD-5/16	DICEGRD-5/16		DICEGRD-5/16
3/8" (10 mm) Use with 3 mm – 10 mm slicing plate or 10 mm soft slicing plate	DICEGRD-3/8●●	DICEGRD-3/8●●	S35DICE-3/8●	DICEGRD-3/8●●
1/2" (10 mm) Use with 3 mm – 12 mm slicing plate or 10 mm soft slicing plate	DICEGRD-1/2	DICEGRD-1/2	S35DICE-1/2	DICEGRD-1/2
1/2" – Low (12 mm) Use with 12 mm soft slicing plate	DICEGRD-1/2L	DICEGRD-1/2L	S35DICE-1/2LOW	DICEGRD-1/2L
5/8" (15 mm) Use with 3 mm – 10 mm slicing plate or 10 mm soft slicing plate	DICEGRD-5/8	DICEGRD-5/8	S35DICE-5/8	DICEGRD-5/8
5/8" – Low (15 mm) Use with 12 mm – 15 mm soft slicing plate	DICEGRD-5/8L	DICEGRD-5/8L	S35DICE-5/8LOW	DICEGRD-5/8L
3/4" (20 mm) Use with 3 mm – 10 mm slicing plate or 8 mm – 10 mm soft slicing plate	DICEGRD-3/4	DICEGRD-3/4	S35DICE-3/4	
3/4" – Low (20 mm) Use with 14 mm fine slicing plate			S35DICE-3/4LOW	
1" (25 mm) Use with 3 mm – 6 mm slicing plate or 8 mm – 10 mm soft slicing plate			S35DICE-1	
1" – Low (25 mm) Use with 14 mm fine slicer			S35DICE-1LOW	
	PLATE-3PACK-SS	15PLATE-3PACK-SS	3PLATE-3PACK-SS	CCPLT-4PACK
	PLTSS-6PACK	15PLTSS-6PACK	3PLATE-6PACK-SSP	
	PIZZA-3PACK	15PIZZA-3PACK		PIZZA BLADE KIT
	DELI-6PACK	15DELI-6PACK		DELI BLADE KIT

CONTINUOUS FEED
FP400i

Listed by UL, Certified by NSF

FP400i

STANDARD FEATURES

PERFORMANCE

- 208-240/60/3
- Gear transmission
- 5,280 lbs. per/hour production capability
- Two-speed 2 H.P. motor
- Two stationary front legs and two rear legs with casters

SANITATION & CLEANING

- Stainless steel housing, hopper, and accessories

EASE OF USE

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

OPERATOR ASSURANCE

- Triple interlock system

MODEL NO.	FP400i
Motor H.P.	2 H.P. 200/400 RPM
Electrical Amps	208-240/60/3 7.5 Amps/6 ft. Cord
Overall Dimensions W x D x H	22¾" x 27¾" x 47½"
Net Weight/ Shipping Weight	139 lbs. 145 lbs.
3-Pack Blades	¹⁄₁₆", ⁵⁄₃₂" Slicer Plates; ⁵⁄₃₂" Shredder Plate – 1 Wall Rack
6-Pack Blades	Above plus ⅜", ⁷⁄₃₂" Slicer Plates; ⅜" Dicer Plate - 2 Wall Racks
9-Pack Blades	Above plus ⁵⁄₆₄" Julienne, ⁵⁄₃₂" Julienne, ⁵⁄₁₆" Shredder Plate - 3 Wall Racks

HOPPER OPTIONS

Stacking Cylinder

Best for: The stacking cylinder can prepare all types of products, both large and small. The Ergo-loop design provides a lever effect that also reduces the need for manual force when preparing large and hard products, such as root vegetables, cabbage and cheese.

Cutting Cylinder

Best for: To be able to easily cut long and narrow products vertically, and round products in a specific direction, the cutting cylinder is used. Good support for products such as cucumbers and leeks. It is also easy to "bunch" herbs together in the tube. This feeder has 4 tubes:

Tube Dimensions
Tube 1: 35 mm (1⅜")   **Tube 2:** 60 mm (2²³⁄₆₄")
Tube 3: 71 mm (2⁵¹⁄₆₄")   **Tube 4:** 71 mm (2⁵¹⁄₆₄")

Bulk Feed Hopper and Cylinder

Best for: The bulk feed hopper enables continuous filling by the bucket load for preparation of primarily round products. Capacity is very high because the machine runs continuously and is therefore extremely time-efficient. The FP400i with a Feed Hopper can be beneficially included in a continuous production flow.

HOBART

HCM450

Listed by UL, Certified by NSF

STANDARD FEATURES

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

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

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

OPERATOR ASSURANCE
- Electromechanical interlocks

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, 2-Blade Cut/Mix Attachment, Knead/Mix Attachment*
Shipping Weight/Net Weight	340 lbs./260 lbs.

*Available thru Service Parts No. 292029

HCM450

SDPE & SPDS

Listed by UL, Certified by NSF

SDPE

SDPS

MODEL NO.	SDPE	SDPS
Motor	¼ H.P.	¼ H.P.
Spin Speed	406 RPM	406 RPM
Outer Tub & Lid	Polyethylene	Stainless Steel
Overall Dimensions Width x Depth x Height	24½" x 23" x 31⅜"	24½" x 23" x 31⅜"
Electrical Specs	120/60/1, 220/60/1	120/60/1, 220/60/1
Shipping Weight	88 lbs.	113 lbs.

STANDARD FEATURES

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

Listed by UL, Certified by NSF

6115

6430

6115 STANDARD FEATURES

📶 PERFORMANCE

- ⅓ H.P. motor
- Double V-belt drive
- Heavy-duty hopper cover

💧 SANITATION & CLEANING

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

👆 EASE OF USE

- Synchronous 5-minute timer – adjustable for any increments from ½ minute up to 5 minutes
- For any round shaped hard rooted vegetable
- Cord and plug (115/60/1)

6430/6460 STANDARD FEATURES

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

MODEL NO.	6115	6430	6460
Motor Ball Bearing	⅓ H.P.	¾ H.P.	1 H.P.
Potatoes Correct Size Batch Time to Peel Batch	15-20 lbs. 1-3 Minutes	30-33 lbs. 1-3 Minutes	50-60 lbs. 1-3 Minutes
Carrots Correct Size Batch Time to Peel Batch	8-12 lbs. 1-3 Minutes	15-25 lbs. 1-3 Minutes	
Beets Correct Size Batch Time to Peel Batch	10-15 lbs. 30 Seconds to 1 Minute	15-25 lbs. 30 Seconds to 1 Minute	
Shipping Weight Approximate	74 lbs. (Peeler) 43 lbs. (Peeler Trap)	147 lbs. (Peeler) 65 lbs. (Base)	156 lbs. (Peeler) 70 lbs. (Base)

HOBART

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84145

84186

MODEL NO.	84145	84186
Motor	½ H.P.	1 H.P.
Bowl Size (I.D.)	14"	18"
Height	15⅛"	17½"
Width	31⅞"	33¾"
Depth	18¼"	22½"
Bowl Rotating Speed	22	20
Attachment Hub Speed	209 RPM	256 RPM
Electrical Specs	208/60/3, 460/60/3	115/60/1, 230/60/1, 208/60/3, 460/60/3
Shipping Weight	140 lbs.	185 lbs.

STANDARD FEATURES

📊 PERFORMANCE

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

💧 SANITATION & CLEANING

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

👆 EASE OF USE

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

❗ OPERATOR ASSURANCE

- Bowl cover interlock

EQUIPMENT STANDS
ACCESSORY TABLES

Certified by NSF

CUTTER-TABLE3
Equipment Stand (1 Shelf)

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)	31⅛	31⅛
Shipping Weight	80 lbs.	110 lbs.

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).

4812, 4822, 4732 & 4732A

Listed by UL, Certified by NSF

4812/4822

4732/4732A

4812/4822 STANDARD FEATURES

PERFORMANCE

- **4812**
  - ½ H.P. motor
  - 8-10 pounds per minute
- **4822**
  - 1½ H.P. motor
  - 12-20 pounds per minute

SANITATION & CLEANING

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

EASE OF USE

- 6' cord and plug

4732/4732A STANDARD FEATURES

PERFORMANCE

- **Capacities:**
  - 35 to 40 pounds of fresh beef per minute, first cutting, through a ⅛" plate
  - 25 to 30 pounds of fresh beef per minute, second cutting, through a ⅛" plate
- 3 H.P. motor
- Oil bath transmission
- 151 rpm worm speed

SANITATION & CLEANING

- 14 gauge stainless steel pan

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 ⅛" plate	8 lbs.	16 lbs.	35 to 40 lbs.	
Overall Dimensions (Height x Width x Depth)	23¼ x 12¹³⁄₁₆ x 29⅞	23¼ x 12¹³⁄₁₆ x 29⅞	26⁷⁄₁₆ x 23½ 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 stainless steel. No guard. No interlocks.	Removable stainless steel, no guard for straight throat C/E. Removable stainless steel with guard for FS C/E. No interlocks.	Stainless steel. Fixed to machine (clean in place). No interlocks.	Stainless steel. Interlocked pan removable for sink cleaning.
Net Weight/Shipping Weight	118 lbs./144 lbs.	182 lbs./207 lbs.	307 lbs./320 lbs.	
	Stainless steel housing, legs, and trim. Stay Sharp knife. Carbon steel plate (⅛" holes). Plastic stomper.		Housing finish: painted carbon steel or stainless steel. Legs: 5" stainless steel, 18" chrome plated, or 21" chrome plated. Knives and plates are available as accessories. Plastic stomper. Stainless steel deflector on adjusting ring. Stainless steel cylinder wrench included. Larger choppers are also available up to 5 H.P.	

HOBART

MG1532 & MG2032

Listed by UL, Certified by NSF

MG1532   **MG2032**

STANDARD FEATURES

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

Options:
- Side feed inlet is available for tandem machine operation

MODEL NO.	MG1532	MG2032
Electrical Specifications	208/60/3, 480/60/3	200-220/50/3, 208/60/3, 480/60/3
Rated Amps	208/60/3 – 30 Amps 480/60/3 – 15 Amps	200-220/50/3, 208/60/3 - 30 Amps, 480/60/3 - 15 Amps
Finish	Glass bead finished stainless steel hopper, stainless steel panels, stainless steel chop cylinder and adjusting ring. Tinned cast iron auger. Tinned carbon steel mix arm.	

MIXER-GRINDER

4246

Listed by UL, Certified by NSF

STANDARD FEATURES

▮▮▮ PERFORMANCE

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

EASE OF USE

- Hopper lid easily converts for right or left side loading
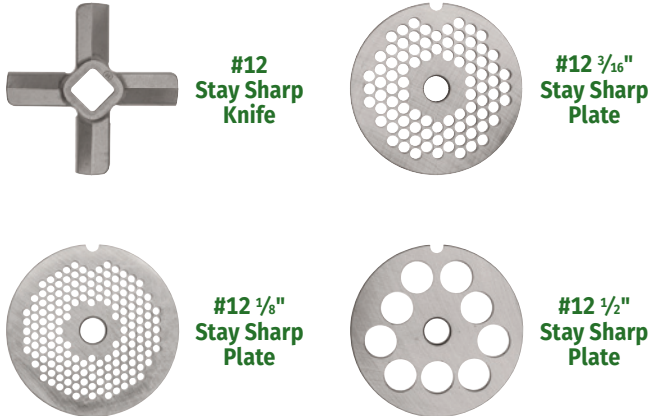
OPERATOR ASSURANCE

- Interlock on hopper lid

4246

HOBART

MEAT CHOPPERS & GRINDERS
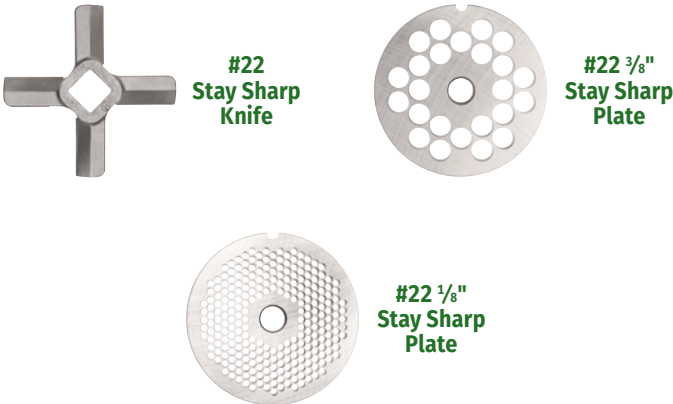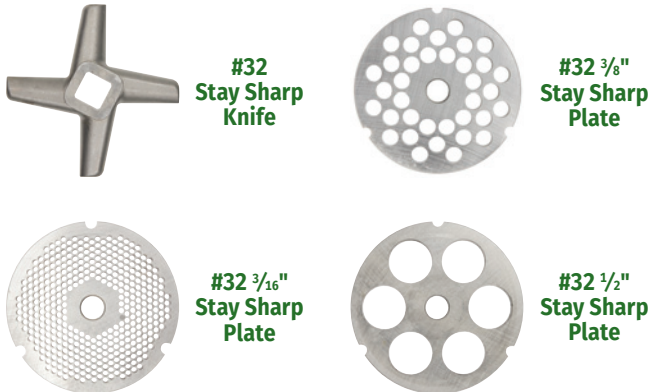
PRE-CONFIGURED – #12 (FOR MEAT CHOPPERS)

#12 Stay Sharp Knife

#12 ³⁄₁₆" Stay Sharp Plate

#12 ⅛" Stay Sharp Plate

#12 ½" Stay Sharp Plate

#12 KNIFE & PLATES	
12KNF-STA/SH	#12 Stay Sharp Knife
12PLT-1/8S	#12 ⅛" Stay Sharp Plate
12PLT-3/16S	#12 ³⁄₁₆" Stay Sharp Plate
12PLT-1/4S	#12 ¼" Stay Sharp Plate
12PLT-3/8S	#12 ⅜" Stay Sharp Plate
12PLT-1/2S	#12 ½" Stay Sharp Plate
12PLT-5/8S	#12 ⅝" Stay Sharp Plate
12PLT-11/16S	#12 ¹¹⁄₁₆" Stay Sharp Plate
#12 STUFFING HORNS	
12STF-HOG	#12 Stuffer – Large
12STF-SHEEP	#12 Stuffer – Small

PRE-CONFIGURED – #22 (FOR MEAT CHOPPERS)

#22 Stay Sharp Knife

#22 ⅜" Stay Sharp Plate

#22 ⅛" Stay Sharp Plate

#22 KNIFE & PLATES	
22KNF-STA/SH	#22 Stay Sharp Knife
22PLT-1/8S	#22 ⅛" Stay Sharp Plate
22PLT-3/16S	#22 ³⁄₁₆" Stay Sharp Plate
22PLT-1/4S	#22 ¼" Stay Sharp Plate
22PLT-3/8S	#22 ⅜" Stay Sharp Plate
22PLT-1/2S	#22 ½" Stay Sharp Plate
22PLT-3/4S	#22 ¾" Stay Sharp Plate
#22 STUFFING HORNS	
22STF-HOG	#22 Stuffer – Large
22STF-SHEEP	#22 Stuffer – Small

PRE-CONFIGURED – #32 (FOR GRINDERS)

#32 Stay Sharp Knife

#32 ⅜" Stay Sharp Plate

#32 ³⁄₁₆" Stay Sharp Plate

#32 ½" Stay Sharp Plate

#32 KNIFE & PLATES	
3246KNF-STA/SH	#32 Stay Sharp Knife
3246PLT-1/8S	#32 ⅛" Stay Sharp Plate
3246PLT-3/16S	#32 ³⁄₁₆" Stay Sharp Plate
3246PLT-1/4S	#32 ¼" Stay Sharp Plate
3246PLT-3/8S	#32 ⅜" Stay Sharp Plate
3246PLT-1/2S	#32 ½" Stay Sharp Plate
#32 STUFFING HORNS	
32STF-HOG	#32 Stuffer – Large
32STF-SHEEP	#32 Stuffer – Small

HOBART

Listed by UL, Certified by NSF

STANDARD FEATURES

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

OPTIONAL FEATURE AVAILABLE ON MODEL 6801 ONLY:
Integrated pusher carriage

6614

6801

MODEL NO.	6614 Saw	6801 Vertical Saw
Cutting Clearance H x W	15½" x 12"	17½" x 15¾"
Cutting Table	18¼" x 34½"	21½" x 39⅝"
Motor	3 H.P.	3 H.P.
Carriage	14" D x 19¾" W	16" D x 24¼" W
Blade Length	126"	142"
Shipping Weight	550 lbs.	555 lbs.

FAT PERCENTAGE MEASURING KIT | F101

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.

Listed by UL, Certified by NSF

4146

MODEL NO.	4146
Chopping End Size	#46
Motor – Hobart-Designed Ball Bearing	5 H.P.
Electrical Specifications	200/60/3, 230/60/3, 380/50/3
Capacity – Lbs. per min. (beef) First Grind thru ⅛" plate	60-65 lbs.
Overall Dimensions Height x Width x Depth	47⁹⁄₁₆" x 26¹⁰⁄₁₆" x 59⁹⁄₁₆"
Net Weight/Shipping Weight	372 lbs./412 lbs.
	Stainless steel or tinned feed pans available. Legs to convert to floor model. Stainless steel or painted housing available.

STANDARD FEATURES

PERFORMANCE

■ **Capacity:**
- – 60 to 65 pounds of fresh beef per minute, first cutting, through a ⅛" plate
- – 45 to 50 pounds of fresh beef per minute, second cutting, through a ⅛" plate
■ 5 H.P. motor
■ 215 RPM transmission
■ Magnetic starter
■ Waterproof junction box

SANITATION & CLEANING

■ Stainless steel finish

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403

STANDARD FEATURES

PERFORMANCE

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

SANITATION & CLEANING

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

EASE OF USE

■ Guides inside guard
■ Lift-out unit frame

OPERATOR ASSURANCE

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

HOBART

Listed for safety and sanitation by UL

Mini rack oven shown on 12-pan stand base

Mini rack oven shown on 16-pan proofer base

STANDARD FEATURES

- Stainless steel interior and exterior construction
- 10 year parts & labor warranty on heat exchanger tubes (gas models only)
- Loading doors with positive latching closure operate independently
- Dual pane viewing windows open for easy cleaning between the panes
- 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
- One interior rack is included with the oven; additional are sold separately
- Proofer and stand base units available to meet your application demands; units sold separately

MODEL NO.	OVENS		BASES	
	OV310G	**OV310E**	**Stand Base**	**MB300 Proofer 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 35.0" x 27.0"	48.0" x 35.0" x 34.0"
Capacity	6, 8 or 12 Pan Capacity - 18" x 26" Pans		12 Pan Capacity - 18" x 26" Pans	16 Pan Capacity - 18" x 26" Pans
Heating System	Gas	Electric	N/A	Electric
Ventilation	May Need to be Installed Under a Type 1 or Type 2 Hood - Consult Local Codes		N/A	N/A
Gas BTU's (¾")	95,000 BTU/hr.	N/A	N/A	N/A
Water Connection	½" Rear	½" Rear	N/A	¼" Rear
Drain Connection	Route ½" Rear Drain to Air-Gap Drain		N/A	½" Rear Drain
Shipping Weight	700 lbs.	700 lbs.	138 lbs.	363 lbs.

OV500 SERIES

ENERGY STAR

Gas Models Only

Listed for safety and sanitation by UL

OV500E1/OV500G1-EE

Advanced Digital Controls

OV500E2/OV500G2-EE

STANDARD FEATURES

- ENERGY STAR® certified
- 10 year parts & labor warranty on heat exchanger tubes (gas models only)
- 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
- Long-lasting halogen lighting in the oven chamber

- Three pane viewing window reduces heat transfer out of the oven and is easily cleaned for visibility into the bake chamber
- Flush floor provides easy access – no ramp required
- Field reversible bake chamber door
- Integral, curved hood is fully fire-sealed for Type I or Type II installations and is listed to UL 710 standards
- 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

MODEL NO.	OV500G1-EE	OV500E1	OV500G2-EE	OV500E2
Footprint Dimensions Width x Depth x Height	55.0" x 51.0" x 104"	55.0" x 51.0" x 104"	72.0" x 62.0" x 104"	72.0" x 62.0" x 104"
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 BTU/hr.	N/A	275,000 BTU/hr.	N/A
Water Connection	½" @ 94.0" AFF	½" @ 94.0" AFF	½" @ 94.0" AFF	½" @ 94.0" AFF
Drain Connection	2 Drains - Choose 1, Plug the Other Rear: ½" NPTM @ 7.0" AFF Front: ½" NPTM @ 6.5" AFF		2 Drains - Choose 1, Plug the Other Rear: ½" NPTM @ 6.3" AFF Front: ½" NPTM @ 6.1" AFF	
Minimum Ceiling Height	130"	130"	130"	130"
Shipping Weight	2,780 lbs.	2,780 lbs.	3,660 lbs.	3,660 lbs.

BAXTER

OV520 SERIES

OV520G2

**Smart Touch™
Digital Control**

STANDARD FEATURES

- ENERGY STAR® certified
- 10 year parts & labor warranty on heat exchanger tubes (gas models only)
- Heavy duty rack lift includes high-temp bearings and slip clutch soft start rotation system
- Stainless steel interior and exterior construction
- Long-lasting halogen lighting in the oven chamber
- Smart Touch™ programmable digital touchscreen control
- Three pane viewing window reduces heat transfer out of the oven and is easily cleaned for visibility into the bake chamber

- Flush floor provides easy access – no ramp required
- Field reversible bake chamber door
- Integral, curved hood is fully fire-sealed for Type I or Type II installations and is listed to UL 710 standards
- 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

MODEL NO.	OV520G2
Footprint Dimensions Width x Depth x Height	72.0" x 62.0" x 104"
Swing Diameter/Capacity	49.9"D/2 Single Racks or 1 Double Rack
Heating System	Gas
Ventilation	Single Point Connection 10" Connection Collar
Gas BTU's	275,000 BTU/hr.
Water Connection	½" @ 94.0" AFF
Drain Connection	2 Drains - Choose 1, Plug the Other Rear: ½" NPTM @ 6.3" AFF Front: ½" NPTM @ 6.1" AFF
Minimum Ceiling Height	130"
Shipping Weight	3,660 lbs.

VersaOven™
BV400 SERIES

Listed for safety and sanitation by UL

BV400G

STANDARD FEATURES

- Oven Capacity:
  - Forty 3# chickens
  - Ten standard 18" x 26" pans
  - Five 12" x 20" x 2.5" steam pans
- Programmable touch-screen controls with USB port
- Loading door with heavy-duty, hold-open hinges
- Easy-to-clean, large window with two panes for easy viewing
- Rotating interior oven rack provides even cooking results
- 95,000 BTU/Hr in-shot burner system
- Single point cold water connection

- Patented, self-contained steam system with patent-pending improvements generate more steam than a standard mini-rack oven
- Patented automated wash system reduces the need for daily manual cleaning of the oven
- Patented grease separation system utilizes gravity and a valve rather than a pump
- Oven stand with locking casters and storage space for pans or tools
- Grease collection & transit caddy

MODEL NO.	BV400G WITH STAND
Overall Dimensions Width x Depth x Height	48.0" x 38.0" x 75"
Capacity	10 – Standard 18" x 26" Pans 5 – 12" x 20" x 2.5" Steam Pans
Heating System	Gas
Ventilation	Must be Installed under Type 1 Exhaust Hood
Gas BTU's (¾")	95,000 BTU/hr.
Water Connection	⅜" Rear
Drain Connection	1½" Tube
Shipping Weight	1,127 lbs.

BAXTER

PW & RPW SERIES

Listed for safety and sanitation by UL

PW1

PW2

STANDARD FEATURES

- Eye-level digital control panel – set heat/humidity system, retarding system with four independent timers (retarding/proofing cabinets only)
- 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 flush cleaning required – low maintenance
- Single door units include field reversible door
- Optional self-contained refrigeration system, available in limited sizes (retarding/proofing cabinets only)

See 2022 Price List for Rack Capacity Information

MODEL NO.	PW1E	PW1S/RPW1S	PW2E/RPW2E	PW2S/RPW2S	PW3S
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 (Neutral line required) Amp draw varies by size				
Water Connection	½" FNPT cold water 30-80 psi @ 85" AFF				
Drain Connection	½" FNPT, front or rear drain @ 5" AFF				
Proofer Availability	PW1E	PW1S	PW2E	PW2S	PW3S
Retarder Proofer Availability	N/A	RPW1S	RPW2E	RPW2S	N/A

MB300

Listed for safety and sanitation by UL

MB300

STANDARD FEATURES

■ Stainless steel construction

■ 16-pan capacity

■ Insulated top; optional finished stainless steel top available

■ Available with casters or legs

■ Shipping weight: 363 lbs.

SPECIALTY

WATER METER
WM600 SERIES

Listed for safety 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.

SPECIALTY

INGREDIENT BINS (STAINLESS STEEL)
ONE, TWO AND THREE COMPARTMENT

Certified by NSF for single compartment

STANDARD FEATURES

■ Designed to store bulk quantities of dry ingredients such as flour and sugar

■ Sanitary coved corner design eliminates the need for costly replacement liners

■ Casters are sturdy, 3", non-marking and no-lube.; two fixed and two swivel

■ Moves easily when fully loaded

■ Approximate capacity — 120 lbs. of cake flour or 190 lbs of granulated sugar (in single compartment units)

■ Stainless steel bin with sliding cover

■ Ingredient labels included

■ Fits under tables 36" wide or greater

BAXTER

OVEN RACKS
FOR ALL SINGLE RACK OVENS

STANDARD FOODSERVICE (S/S) RACKS

INCLUDES: 16GA heavy-duty S/S construction, 4" heavy-duty swivel casters with Rulon® wheel bearings & Type B lifter. Ships assembled.

SINGLE END LOAD RACKS: 20.4"W X 26.0"D X 69.8"H	
Stainless steel **SINGLE END LOAD** rack for **SINGLE RACK OVEN**	
10 Slides (6" spacing)	**BSRSB-10__**
12 Slides (5" spacing)	**BSRSB-12__**
15 Slides (4" spacing)	**BSRSB-15__**
20 Slides (3" spacing)	**BSRSB-20__**
SINGLE SIDE LOAD RACKS: 28.4"W X 18.0"D X 69.8"H	
Stainless steel **SINGLE SIDE LOAD** rack for **SINGLE RACK OVEN**	
10 Slides (6" spacing)	**BSSRSB-10__**
12 Slides (5" spacing)	**BSSRSB-12__**
15 Slides (4" spacing)	**BSSRSB-15__**
20 Slides (3" spacing)	**BSSRSB-20__**
Shipped assembled & fully welded for prisons	**_____-_W**
Set of replacement HEAVY DUTY casters for foodservice (s/s) racks	**CASTER-4RPL**

STANDARD FOOD RETAIL (S/S) RACKS

INCLUDES: 1" S/S tube construction, 4" swivel casters & Type B lifter. Ships assembled.

SINGLE END LOAD RACKS: 20.5"W X 26.0"D X 69.8"H	
Stainless steel **SINGLE END LOAD** rack for **SINGLE RACK OVEN**	
10 Slides (6" spacing)	**BXSFS-10B1**
12 Slides (5" spacing)	**BXSFS-12B1**
15 Slides (4" spacing)	**BXSFS-15B1**
20 Slides (3" spacing)	**BXSFS-20B1**
SINGLE SIDE LOAD RACKS: 28.5"W X 18.0"D X 69.8"H	
Stainless steel **SINGLE SIDE LOAD** rack for **SINGLE RACK OVEN**	
10 Slides (6" spacing)	**BXSSS-10B1**
12 Slides (5" spacing)	**BXSSS-12B1**
15 Slides (4" spacing)	**BXSSS-15B1**
20 Slides (3" spacing)	**BXSSS-20B1**
Heavy duty caster upgrade for BX series racks	**CASTER-HITEMP**

STANDARD ALUMINUM RACKS

INCLUDES: 1" tube construction, 4" swivel casters & Type B lifter. Ships assembled.

SINGLE END LOAD RACKS: 20.5"W X 26.0"D X 69.8"H	
Aluminum **SINGLE END LOAD** rack for **SINGLE RACK OVEN**	
10 Slides (6" spacing)	**BXSFA-10B1**
12 Slides (5" spacing)	**BXSFA-12B1**
15 Slides (4" spacing)	**BXSFA-15B1**
20 Slides (3" spacing)	**BXSFA-20B1**
SINGLE SIDE LOAD RACKS: 28.5"W X 18.0"D X 69.8"H	
Aluminum **SINGLE SIDE LOAD** rack for **SINGLE RACK OVEN**	
10 Slides (6" spacing)	**BXSSA-10B1**
12 Slides (5" spacing)	**BXSSA-12B1**
15 Slides (4" spacing)	**BXSSA-15B1**
20 Slides (3" spacing)	**BXSSA-20B1**
Heavy duty caster upgrade for BX series racks	**CASTER-HITEMP**

FOODSERVICE (S/S) RACKS

INCLUDES: 16GA heavy-duty S/S construction, 4" heavy-duty swivel casters with Rulon® wheel bearings & Type B lifter. Ships assembled.

SINGLE END LOAD RACKS: 20.4"W X 26.0"D X 69.8"H

Stainless steel **SINGLE END LOAD** rack for **DOUBLE RACK OVEN**

10 Slides (6" spacing)	**BDSRSB-10__**
12 Slides (5" spacing)	**BDSRSB-12__**
15 Slides (4" spacing)	**BDSRSB-15__**
20 Slides (3" spacing)	**BDSRSB-20__**

SINGLE SIDE LOAD RACKS: 28.4"W X 18.0"D X 69.8"H

Stainless steel **SINGLE SIDE LOAD** rack for **DOUBLE RACK OVEN**

10 Slides (6" spacing)	**BDSSRSB-10__**
12 Slides (5" spacing)	**BDSSRSB-12__**
15 Slides (4" spacing)	**BDSSRSB-15__**
20 Slides (3" spacing)	**BDSSRSB-20__**

DOUBLE SIDE LOAD RACKS: 28.4"W X 36.0"D X 69.8"H

Stainless steel **DOUBLE SIDE LOAD** rack for **DOUBLE RACK OVEN**

10 Slides (6" spacing)	**BDRSB-10__**
12 Slides (5" spacing)	**BDRSB-12__**
15 Slides (4" spacing)	**BDRSB-15__**
20 Slides (3" spacing)	**BDRSB-20__**
Shipped assembled & fully welded for prisons	**_____-_W**
Set of replacement HEAVY DUTY casters for foodservice (s/s) racks	**CASTER-4RPL**

FOOD RETAIL (S/S) RACKS –

INCLUDES: 1" S/S tube construction, 4" swivel casters & Type B lifter. Ships assembled.

SINGLE END LOAD RACKS: 20.5"W X 26.0"D X 69.8"H

Stainless steel **SINGLE END LOAD** rack for **DOUBLE RACK OVEN**

10 Slides (6" spacing)	**BXSFS-10B2**
12 Slides (5" spacing)	**BXSFS-12B2**
15 Slides (4" spacing)	**BXSFS-15B2**
20 Slides (3" spacing)	**BXSFS-20B2**

SINGLE SIDE LOAD RACKS: 28.5"W X 18.0"D X 69.8"H

Stainless steel **SINGLE SIDE LOAD** rack for **DOUBLE RACK OVEN**

10 Slides (6" spacing)	**BXSSS-10B2**
12 Slides (5" spacing)	**BXSSS-12B2**
15 Slides (4" spacing)	**BXSSS-15B2**
20 Slides (3" spacing)	**BXSSS-20B2**

DOUBLE SIDE LOAD RACKS: 28.5"W X 36.0"D X 69.8"H

Stainless steel **DOUBLE SIDE LOAD** rack for **DOUBLE RACK OVEN**

10 Slides (6" spacing)	**BXDSS-10B2**
12 Slides (5" spacing)	**BXDSS-12B2**
15 Slides (4" spacing)	**BXDSS-15B2**
20 Slides (3" spacing)	**BXDSS-20B2**
Heavy duty caster upgrade for BX series racks	**CASTER-HITEMP**

ALUMINUM RACKS

INCLUDES: 1" tube construction, 4" swivel casters & Type B lifter. Ships assembled.

SINGLE END LOAD RACKS: 20.5"W X 26.0"D X 69.8"H

Aluminum **SINGLE END LOAD** rack for **DOUBLE RACK OVEN**

10 Slides (6" spacing)	**BXSFA-10B2**
12 Slides (5" spacing)	**BXSFA-12B2**
15 Slides (4" spacing)	**BXSFA-15B2**
20 Slides (3" spacing)	**BXSFA-20B2**

SINGLE SIDE LOAD RACKS: 28.5"W X 18.0"D X 69.8"H

Aluminum **SINGLE SIDE LOAD** rack for **DOUBLE RACK OVEN**
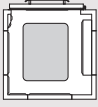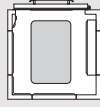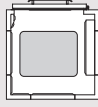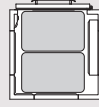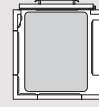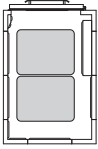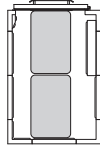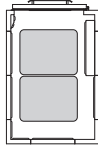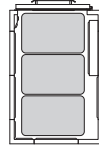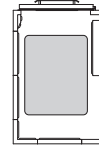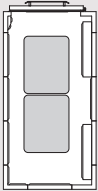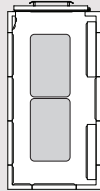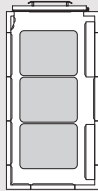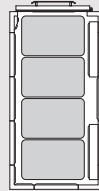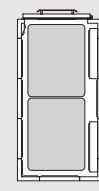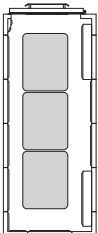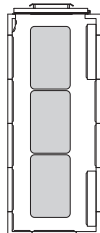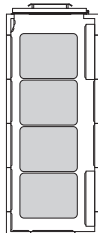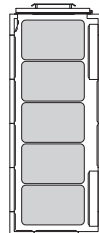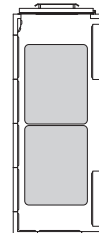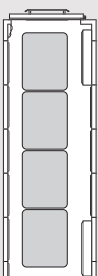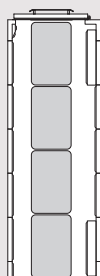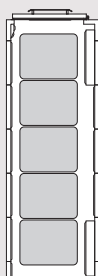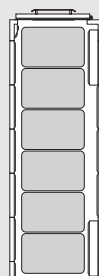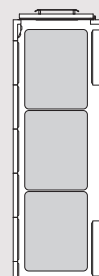
10 Slides (6" spacing)	**BXSSA-10B2**
12 Slides (5" spacing)	**BXSSA-12B2**
15 Slides (4" spacing)	**BXSSA-15B2**
20 Slides (3" spacing)	**BXSSA-20B2**

DOUBLE SIDE LOAD RACKS: 29.0"W X 36.0"D X 69.8"H
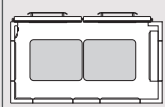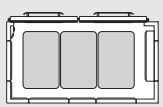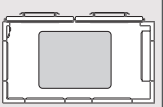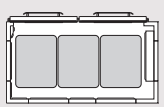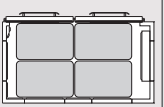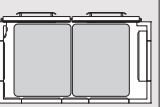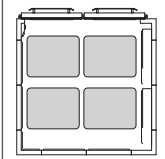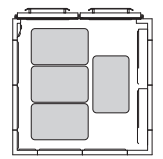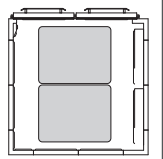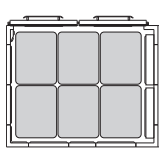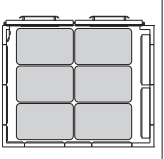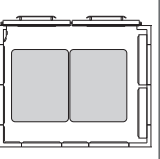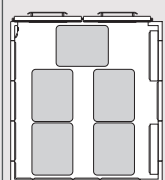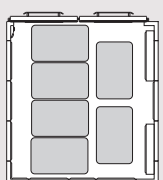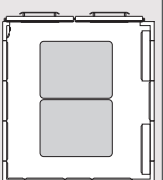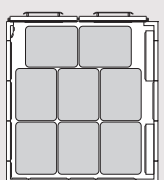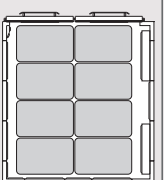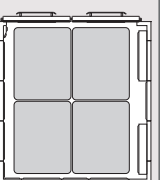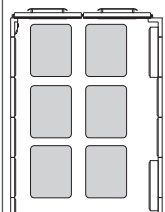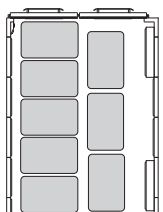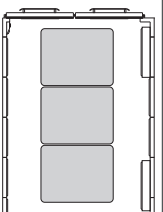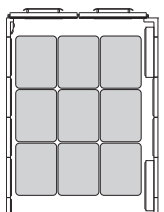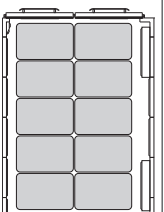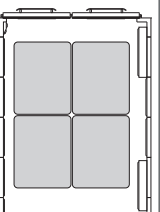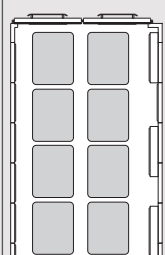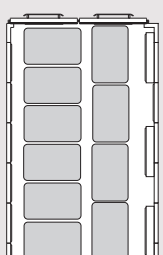
Aluminum **DOUBLE SIDE LOAD** rack for **DOUBLE RACK OVEN**
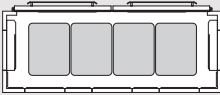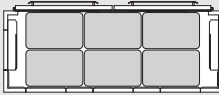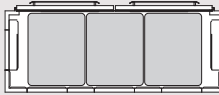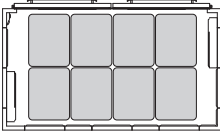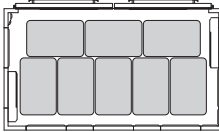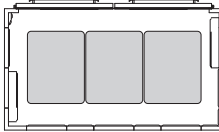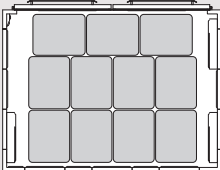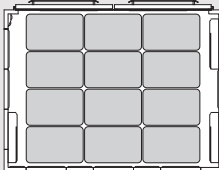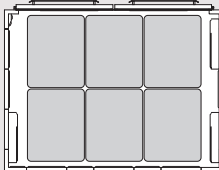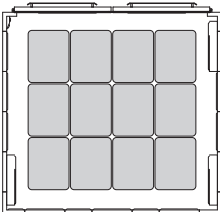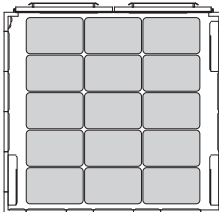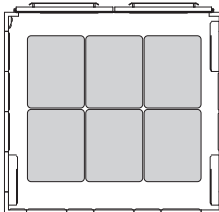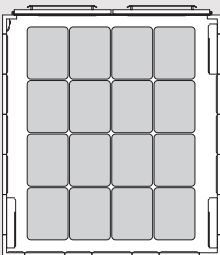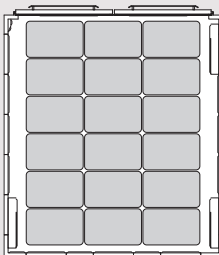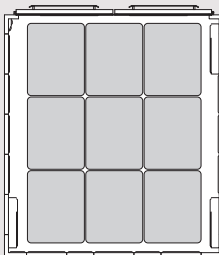
10 Slides (6" spacing)	**BXDSA-10B2**
12 Slides (5" spacing)	**BXDSA-12B2**
15 Slides (4" spacing)	**BXDSA-15B2**
20 Slides (3" spacing)	**BXDSA-20B2**
Heavy duty caster upgrade for BX series racks	**CASTER-HITEMP**

BAXTER

PW1E PROOFER

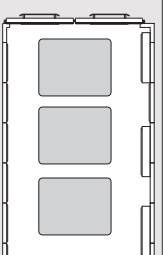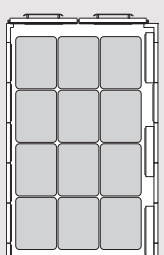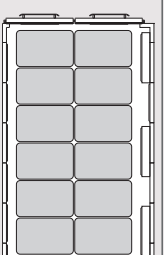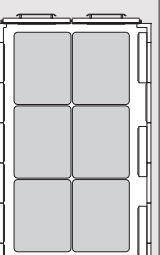| Dimensions	SINGLE END LOAD Typical Rack Dimensions: 20.38"W x 26.0"D	SINGLE SIDE LOAD Typical Rack Dimensions: 28.38"W x 18.0"D
34.0"D MODELS Interior: 31.3"D x 26.1"W Exterior: 36.8"D x 35.5"W	1	1
60.5"D MODELS Interior: 57.8"D x 26.1"W Exterior: 63.3"D x 35.5"W	2	2
80.5"D MODELS Interior: 77.8"D x 26.1"W Exterior: 83.3"D x 35.5"W	2	2
100.5"D MODELS Interior: 97.8"D x 26.1"W Exterior: 103.3"D x 35.5"W	3	3
120.5"D MODELS Interior: 117.8"D x 26.1"W Exterior: 123.3"D x 35.5"W	4	4

PW1S PROOFER / RPW1S RETARDER/PROOFER

Dimensions	SINGLE END LOAD Typical Rack Dimensions: 20.38"W x 26.0"D	SINGLE SIDE LOAD Typical Rack Dimensions: 28.38"W x 18.0"D	DOUBLE SIDE LOAD Typical Rack Dimensions: 28.38"W x 36.0"D
40.5"D MODELS Interior: 37.8"D x 32.6"W Exterior: 43.3"D x 42.0"W	1	2	1
60.5"D MODELS Interior: 57.8"D x 32.6"W 63.3"D x 42.0"W	2	3	1
80.5"D MODELS Interior: 77.8"D x 32.6"W Exterior: 83.3"D x 42.0"W	3	4	2
100.5"D MODELS Interior: 97.8"D x 32.6"W Exterior: 103.3"D x 42.0"W	4	5	2
120.5"D MODELS Interior: 117.8"D x 32.6"W Exterior: 123.3"D x 42.0"W	5	6	3

PW2E PROOFER / RPW2E RETARDER/PROOFER

Dimensions	SINGLE END LOAD	SINGLE SIDE LOAD	DOUBLE SIDE LOAD
	Typical Rack Dimensions: 20.38"W x 26.0"D	Typical Rack Dimensions: 28.38"W x 18.0"D	Typical Rack Dimensions: 28.38"W x 36.0"D
40.5"D MODELS Interior: 37.8"D x 52.6"W Exterior: 43.3"D x 62.0"W	2	3	1
60.5"D MODELS Interior: 57.8"D x 52.6"W Exterior: 63.3"D x 62.0"W	4	4	2
80.5"D MODELS Interior: 77.8"D x 52.6"W Exterior: 83.3"D x 62.0"W	5	6	2
100.5"D MODELS Interior: 97.8"D x 52.6"W Exterior: 103.3"D x 62.0"W	6	8	3
120.5"D MODELS Interior: 117.8"D x 52.6"W Exterior: 123.3"D x 62.0"W	8	10	3

PW2S PROOFER / RPW2S RETARDER/PROOFER

Dimensions	SINGLE END LOAD	SINGLE SIDE LOAD	DOUBLE SIDE LOAD
	Typical Rack Dimensions: 20.38"W x 26.0"D	Typical Rack Dimensions: 28.38"W x 18.0"D	Typical Rack Dimensions: 28.38"W x 36.0"D
40.5"D MODELS Interior: 37.8"D x 66.0"W Exterior: 43.3"D x 75.5"W	3	4	2
60.5"D MODELS Interior: 57.8"D x 66.0"W Exterior: 63.3"D x 75.5"W	6	6	2
80.5"D MODELS Interior: 77.8"D x 66.0"W Exterior: 83.3"D x 75.5"W	8	8	4
100.5"D MODELS Interior: 97.8"D x 66.0"W Exterior: 103.3"D x 75.5"W	9	10	4
120.5"D MODELS Interior: 117.8"D x 66.0"W Exterior: 123.3"D x 75.5"W	12	12	6

PW3S PROOFER			
Dimensions	**SINGLE END LOAD** Typical Rack Dimensions: 20.38"W x 26.0"D	**SINGLE SIDE LOAD** Typical Rack Dimensions: 28.38"W x 18.0"D	**DOUBLE SIDE LOAD** Typical Rack Dimensions: 28.38"W x 36.0"D
40.5"D MODELS **Interior:** 37.8"D x 95.0"W **Exterior:** 43.3"D x109.0"W	4	6	3
60.5"D MODELS **Interior:** 57.8"D x 95.0"W **Exterior:** 63.3"D x 109.0"W	8	8	3
80.5"D MODELS **Interior:** 77.8"D x 95.0"W **Exterior:** 83.3"D x 109.0"W	11	12	6
100.5"D MODELS **Interior:** 97.8"D x 95.0"W **Exterior:** 103.3"D x 109.0"W	12	15	6
120.5"D MODELS **Interior:** 117.8"D x 95.0"W **Exterior:** 123.3"D x 109.0"W	16	18	9

RETURN GOODS POLICY

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

WARRANTY (ALL SERIALIZED MODELS MUST HAVE START-UP PERFORMED BY AN AUTHORIZED SERVICER TO INITIATE WARRANTY)

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

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

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

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

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

EXCLUDED WARRANTY SERVICE

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

1. Expendable Parts. Parts and components that are expendable by nature or listed or referenced in any "Expendable Parts" table or list in any product documentation accompanying the Product are not covered by this Warranty, and any labor and/or travel charges related to the replacement of such parts are Owner's responsibility.

2. Expedited Parts. For necessary replacement parts that are not available with the service technician at the time a warranty service call is made, ITW FEG will acquire such parts through ground freight. Owner may request expedited parts at its cost through next-day air shipment.

3. Accidental Damages. Calls resulting from physical damage by operators are not covered by this Warranty.

4. Water Quality Related Damages. Calls resulting from damage due to improper water conditions are not covered by this Warranty. Failures due to not properly cleaning the unit are not covered by this Warranty. Failure of Owner to provide proper water quality or water pressure to the Product as required by Product's specifications and/or Instructions Manual is not covered by this Warranty. Failure of Owner to maintain water treatment equipment is not covered by this Warranty.

5. After Hours and Weekend Emergency Coverage. This Warranty provides for replacement parts and repair services during normal business hours with commercially reasonable response times by ITW FEG. Owner is responsible for all fees stemming from emergency Calls received by ITW FEG on weekends, holidays, or Monday through Friday, between 5pm-8am local time.

6. Maintenance Inspections. Preventative or preemptive calls that identify potential service problems on a unit prior to occurrence are not covered by this Warranty.

7. Supply Lines. Opening or closing of, supply lines, valves, or switching of electrical supply current is not covered by this Warranty.

8. Adjustments. Adjustments to Product appearance requested by Owner are not covered by this Warranty.

9. Customer Feature Upgrades. Feature upgrades, including (nonmandatory) firmware, software, label format, or graphics, are not covered by this Warranty.

10. Customer Network. Customer network related issues for connected devices (when applicable) are not covered by this Warranty.

11. Commercial Use Only. ITW FEG does not recommend or authorize the use of any Product in a non-commercial application, including, but not limited to, residential use. This Warranty does not apply to, and shall not cover, any Product that is installed or used in any way in any residential or non-commercial application. No warranties, express or implied, are provided to any residential, consumer or non-commercial purchaser or owner of the Products.

WARRANTY (OV500, OV520, AND OV310 HEAT EXCHANGER TUBES)

In addition to the standard Baxter one (1) year parts and labor warranty, Baxter agrees to warrant the OV500, OV520, or OV310 Heat Exchanger Tubes for an additional nine (9) years from the date of original installation. This additional coverage applies to the OV500, OV520, or OV310 Heat Exchanger Tubes only and the associated labor to replace a failed Tube Assembly. This warranty is conditioned upon Baxter receiving notice of any defect subject to this warranty within thirty (30) days of its discovery by Owner or when Owner should reasonably have known of the defect.

This warranty does not apply to damage resulting from fire, water, burglary, accident, abuse, misuse, acts of God, attempted repairs or improper installation by unauthorized persons. Failure to follow use, care, or maintenance instructions in your Instruction Manual may void this warranty.

THE FOREGOING SHALL CONSTITUTE THE EXCLUSIVE REMEDY OF THE PURCHASER OR OTHER PARTY SEEKING TO ENFORCE THE WARRANTY AND THE EXCLUSIVE LIABILITY OF HOBART.

THE ABOVE WARRANTY IS EXCLUSIVE AND IN LIEU OF ALL OTHER EXPRESS WARRANTIES WHETHER ORAL OR WRITTEN, EXPRESS OR IMPLIED. NO WARRANTY OR MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE SHALL APPLY.

No agent, dealer, employee or representative of Hobart or Baxter nor any installer or other person is authorized to modify the Limited Warranty in any respect. The invalidity of all or a part of any of the provisions of the Limited Warranty shall not affect or invalidate any other provision of the Limited Warranty.

EXPORT WARRANTY

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

■ will replace, F.O.B. shipping point, shipping charges prepaid and add, any defective parts normally subject to warranty.

■ will not cover the cost of any packing, freight, or labor; such costs being the sole responsibility of Dealer.

■ There are no oral, statutory or implied warranties applicable to Baxter, including but not limited to any implied warranty of merchantability or fitness for any particular purpose which extend beyond the description on the face hereof.

■ Dealer agrees to assume full responsibility for the installation and correction of Baxter products purchased for Export Sales, including all expenses.

BAXTER

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

2-HC24EA3
shown (with STCKKIT-24EA stack kit
and STCKKIT-FLG6 flanged Legs)

STANDARD FEATURES

- Stainless steel exterior and cooking compartment with coved interior corners
- Professional Control Package includes:
  – Superheated Steam System for faster cook times
  – Lighted power switch with cook and ready lights
  – 60 minute timer with Constant Steam setting
- High output stainless steel steam generator with 2-speed water fill
- Fully insulated cooking compartment
- High output stainless steel generator with AutoDrain™, SmartDrain™, and PowerFlush™
- Heavy duty door and door latch mechanisms
- Shipped 208 volt, 50-60 Hz, 3 phase electrical service; can be field converted
- Split water line connection; 1½" 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 19½"	24" x 33" x 26"
Electrical Voltage/Hertz/Phase		208/240/50/60/1/3 480/50/60/3	
KW		9¼	15¾
Capacity - Pans	1"	6	10
	2½"	3	5
	4"	2	3
	6"	1	2

STEAMERS

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 2½"	12" x 10" x 2½"	12" x 20" x 2½"
Quantity Packaged per Box	2	2	2	1
Shipping Weight	1 lb.	2 lbs.	2 lbs.	2 lbs.

BOILERLESS / CONNECTIONLESS – ELECTRIC
HC24EO SERIES

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

HC24EO3

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.

STANDARD FEATURES

- Stainless steel exterior and cooking compartment with coved interior corners
- Generator pan is stainless steel with a stamped water line
- Polished stainless steel wire pan slides are removable
- Heavy-duty door and door latch mechanisms
- Mechanical 60 minute timer with Constant Steam mode
- Easy to install – no drain or water connections

MODEL NO.		HC24EO3	HC24EO5
Overall Dimensions Width x Depth x Height		24" x 33" x 19½"	24" x 33" x 26"
Electrical Voltage/Hertz/Phase		208/240/50/60/1/3	208/50/60/1/3; 240/50/60/1/3 480/50/60/3
KW		8	12
Capacity - Pans	1"	6	10
	2½"	3	5
	4"	2	3
	6"	1	2

OVENS

CONVECTION (HALF SIZE) ELECTRIC & GAS
HEC20 & HGC20 SERIES

HEC20 Model Only

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

HEC20

STANDARD FEATURES

- Stainless steel front, sides and top
- Stainless steel door seal and door liner
- Porcelain enamel on steel oven interior
- Full height door opens 180° to the left
- Solid state thermostats
- Recessed controls
- Cool down switch for rapid cool down

- Door interlock switch to prevent blower and heater from operating when door is opened
- Door has large pane window and cool-to-the-touch handle
- Permanently lubricated fan motor eliminates routine motor maintenance
- High density insulation in oven walls and doors

MODEL NO.	HEC202	HGC202	HEC20	HGC20
Number of Sections	2	2	1	1
Overall Dimensions Width x Depth x Height (with legs)	31½" x 28½" x 65½"	31½" x 28½" x 65½"	31½" x 28½" x 29"	31½" x 28½" x 29"
Oven Interior Dimensions Width x Depth x Height	15¼" x 21" x 20"	15¼" x 21" x 20"	15¼" x 21" x 20"	15¼" x 21" x 20"
Rack Size Width x Depth	14⅜" x 20⅞"	14⅜" x 20⅞"	14⅜" x 20⅞"	14⅜" x 20⅞"
Number of Oven Racks Furnished	10	10	5	5
Heating Specifications Voltage/Hertz/Phase	208-240/60/3	120/60/1	208-240/60/3	120/60/1
KW	11.0	N/A	5.5	N/A
BTU/Hr.	N/A	50,000	N/A	25,000
Shipping Weight	500 lbs.	518 lbs.	250 lbs.	259 lbs.

HOBART

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

STANDARD FEATURES

HEC Electric 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 7 minutes
- Includes porcelain interior; six-sided insulation gives energy efficiency

HGC Gas Models

- Stainless steel front, sides and top, painted legs
- 50,000 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® certified

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

HEC5

MODEL NO.	ELECTRIC MODELS		GAS MODELS	
	HEC5(D) HEC5(D)X	HEC5(D) HEC5(D)X	HGC5(D) HGC5(D)X	HGC5(D) HGC5(D)X
Number of Sections	1	2	1	2
Overall Dimensions Width x Depth x Height (with legs)	"X" Models 45⅛" D 40¼" x 41⅛" x 54¾"	"X" Models 45⅛" D 40¼" x 41⅛" x 70"	"X" Models 45⅛" D 40¼" x 41⅛" x 54¾"	"X" Models 45⅛" D 40¼" x 41⅛" x 70"
Oven Interior Dimensions Width x Depth x Height	"X" Models 26⅛" D 29" x 22⅛" x 20"	"X" Models 26⅛" D 29" x 22⅛" x 20"	"X" Models 26⅛" D 29" x 22⅛" x 20"	"X" Models 26⅛" D 29" x 22⅛" x 20"
Rack Size Width x Depth	"X" Models 24½" D 28¼" x 21⅛"	"X" Models 24½" D 28¼" x 21⅛"	"X" Models 24½" D 28¼" x 21⅛"	"X" Models 24½" D 28¼" x 21⅛"
Number of Oven Racks Furnished	5	10	5	10
Heating Specifications 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	50,000	50,000
Shipping Weight	440 lbs. (463 "X" Models)	880 lbs. (926 "X" Models)	464 lbs. (492 "X" Models)	928 lbs. (984 "X" Models)

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

CUH/CUL

STANDARD FEATURES

- 24 racks per hour
- .84 gallons of water per rack
- Hot water sanitizing (CUH model only)
- Chemical sanitizing (CUL model only)
- Top-mounted user interface with digital temperature display
- 2-minute cycle with optional extended cycle
- 14.46" door opening
- Snap-in, revolving upper and lower anti-clogging wash & rinse arm; low-profile, single-arm design
- Integrated booster heater capable of 70°F rise (CUH model only)
- Removable, 3-part stainless steel scrap screen
- Soft start
- Automatic pumped drain
- Automatic fill
- Service diagnostics with error notifications
- Delime notification and cycle
- Chemical pumps standard
- Sanitizer sensing indicator standard (CUL model only)
- Electric tank heat
- Two dishracks – one peg and one combination type

MODEL NO.	CUH	CUL
Machine Ratings – See 1 Page 111 Racks per Hour Rate	24	24
Tank Capacity – Gallons	5.3	5.3
U.S. Gallons per Hour	20.2	20.2
U.S. Gallons per Rack	0.84	0.84
Cycle Time – Seconds	120	120
Wash Motor – H.P. – See 2 Page 111	0.62	0.62
Rinse Motor – H.P. – See 2 Page 111	0.20	0.20
Peak Rate of Drain Flow – Gallons per minute (Initial rate with full tank)	2.8	2.8
Wash Temperature	150°	120°
Rinse Temperature	180°	120°
Incoming Water Temperature Required (minimum)	110°	120°
Tank Heat Electric	5.5 KW	2.0 KW
Electric Booster Heater	6.0 KW	N/A
Shipping Weight Crated (approximate)	148 lbs.	148 lbs.
Crated Dimensions (H x W x D)	38¾" x 27¼" x 26½"	38¾" x 27¼" x 26½"

centerline by HOBART

DOOR-TYPE
CDH & CDL

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

CDH

CDL

STANDARD FEATURES

- Top mounted digital display
- Pumped drain
- 3-phase single point connection standard (CDH model only)
- 4-sided door
- Recirculating design
- Hot water sanitizing with pumped rinse (CDH model only)
- 51 racks per hour at .86 (CDL) & .73 (CDH) gallons per rack
- 18" pillarless opening
- Chemical sanitizing with built-in chemical pumps (CDL model only)
- On board Sense-A-Temp™ booster (CDH model only)
- 1 standard cycle with optional extended cycle
- Delime notification and cycle
- Chemical pumps standard (CDL model only)
- Electric tank heat
- Door actuated start

MODEL NO.	CDH	CDL
Racks per Hour (maximum)	51	51
Dishes per Hour (average 25 per rack)	1,275	1,275
Glasses per Hour (average 45 per rack)	2,295	2,295
Wash Tank (U.S. gallons)	7.9	4
Rinse Pump – H.P. – See 2 Page 111	0.25	0.52
Wash Pump – H.P. – See 2 Page 111	0.8	N/A
Drain Pump – H.P. – See 2 Page 111	0.04	0.04
Rinse Gallons per Rack	0.73	0.86
Gallons per Hour (maximum consumption)	37.2	43.9
Peak Rate of Drain Flow (gallons per minute)	15	3.5
Electric Booster Heater (kW)	6.5	N/A
Electric Heating (kW)	5	2
Shipping Weight (approximate)	232	214
Crated Dimensions (H x W x L)	90" x 30" x 33"	90" x 30" x 33"

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

LXGePR (Short Legs)

LXGePR (Long Legs)

STANDARD FEATURES

- Hot water or chemical sanitation
- Steam elimination and Energy Recovery (LXGeR model only)
- 70˚F-rise Sense-A-Temp™ booster heater (LXGeR model only)
- PuriRinse cycle (potable water rinse to remove chemical residue) (LXGePR model only)
- Top mounted controls with digital cycle/temperature display and advanced service diagnostics
- Deluxe soil management system with large removable stainless steel scrap screen and secondary fine strainer
- Revolving upper and lower anti-clogging wash arms
- Snap in interchangeable upper and lower rinse arms
- 12" door opening
- Soft Start
- ¾" Pressure regulator standard
- Pumped rinse and pumped drain
- Low-chemical alerts – audible and visual
- Auto Clean cycle – washes down inside of machine at shutdown
- Chemical Pumps standard – detergent, rinse aid, delimer plus sanitizer for chemical machines
- Flexible fill and drain hoses provided
- Electric tank heat
- One wine rack

Note: LXGeR and LXGePR are offered in ADA compliant models standard on 3" base
Note: FREE start up conducted on Advansys™ models by Hobart Service

MODEL NO.	LXGePR advansys		LXGeR advansys	
	Light	**Normal**	**Light**	**Normal**
Machine Ratings – See 1 Page 111 Racks per Hour Rate	38	29	30	24
Dishes per Hour (25 per Rack Average)	950	725	750	600
Glasses per Hour (36 per Rack Average)	1,368	1,044	1,080	864
Controls	Microcomputer	Microcomputer	Microcomputer	Microcomputer
Tank Capacity – Gallons	2.9	2.9	2.9	2.9
Overall Dimensions – Short (H x W x D)	34⅜" x 23¹⁵⁄₁₆" x 25⁹⁄₁₆"	34⅜" x 23¹⁵⁄₁₆" x 25⁹⁄₁₆"	34⅜" x 23¹⁵⁄₁₆" x 26¹³⁄₁₆"	34⅜" x 23¹⁵⁄₁₆" x 26¹³⁄₁₆"
Overall Dimensions – Tall (H x W x D)	41⅞" x 23¹⁵⁄₁₆" x 25⁹⁄₁₆"	41⅞" x 23¹⁵⁄₁₆" x 25⁹⁄₁₆"	41⅞" x 23¹⁵⁄₁₆" x 26¹³⁄₁₆"	41⅞" x 23¹⁵⁄₁₆" x 26¹³⁄₁₆"
Cycle Time – Seconds	94	124	120	146
Tank Heat	1.8 KW	1.8 KW	1.8 KW	1.8 KW
Electric Booster Heater	N/A	N/A	4.9 KW	4.9 KW
Water Usage Per Rack – Gallons	1.14	1.14	.62	.62
Drain Design	Pumped	Pumped	Pumped	Pumped
Door Opening Height	12"	12"	12"	12"
Detergent Pump	Standard	Standard	Standard	Standard
Rinse-Aid Pump	Standard	Standard	Standard	Standard
Delime Pump	Standard	Standard	Standard	Standard
Sanitizer Pump	Standard	Standard	N/A	N/A
Chemical Prime (auto prime)	Standard	Standard	Standard	Standard
Peak Drain Flow – Gallons per minute (Initial rate with full tank)	4.0	4.0	4.0	4.0
Advanced Service Diagnostics	Standard	Standard	Standard	Standard
Advanced Cleaning Cycle	Standard	Standard	Standard	Standard
70° Rise Sense-A-Temp™ Booster Heater	N/A	N/A	Standard	Standard
Incoming Water Temperature Required (minimum)	120°	120°	55°	55°

HOBART

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

LXeC/LXeH STANDARD FEATURES

- Available in hot water or chemical sanitizing.
- Sense-A-Temp™ booster heater capable of 70° rise, provided on LXeH models
- 32 racks per hour – LXeH
- 34 racks per hour – LXeC
- .74 gallons of water per rack
- 17" door opening
- Soft Start
- Low chemical alert indicators
- Chemical pump, includes "auto-prime"
- Automatic Delime notification and cycle
- Interchangeable revolving upper and lower anti-clogging wash arms: Revolving upper and lower rinse arms
- Top mounted controls with digital cycle/ temperature display and advanced service diagnostics
- Removable stainless steel scrap screen
- Pumped Rinse and Pumped Drain
- Includes two dishracks- one peg and one combination
- Chemical pumps standard

LXeR STANDARD FEATURES

- Steam Elimination and Energy Recovery
- Sense-A-Temp™ booster heater capable of 70° rise
- Custom cycle selection – light, normal, heavy
- NSF certified pot and pan cycle on heavy cycle
- Racks per hour: Light – 20; Normal – 24; Heavy – 13.
- 17" door opening.
- Soft Start
- Pumped Rinse and Pumped Drain.
- Chemical pumps standard, includes "auto-prime" .
- Low chemical alert indicators.
- Automated delime cycle – includes booster
- Removable stainless steel scrap screen.
- Interchangeable revolving upper and lower anti-clogging wash arms: Revolving upper and lower rinse arms.
- Top mounted controls with digital cycle/ temperature display and advanced service diagnostics.
- Includes two dishracks – one peg and one combination

LXeC/LXeH

LXeR

MODEL NO.	LXeC	LXeH	LXeR advansÿs		
			Light	Normal	Heavy
Machine Ratings – See 1 Page 111 Racks per Hour Rate	34	32	30	24	13
Dishes per Hour (25 per Rack Average)	850	800	750	600	325
Glasses per Hour (36 per Rack Average)	1,224	1,152	1,080	864	468
Overall Dimensions (H x W x D)	33½" x 23¹⁵/₁₆" x 25⁹/₁₆"	32½" x 23¹⁵/₁₆" x 25⁹/₁₆"	32½" x 23¹⁵/₁₆" x 26¹³/₁₆"		
Cycle Time – Seconds	105	109	120	146	275
Tank Heat	1.8 KW	1.8 KW	1.8 KW		
Electric Booster Heater	N/A	4.9 KW	4.9 KW		
Wash Motor – H.P. – See 2 Page 111	.8	.8	.8		
Tank Capacity – Gallons	2.9	2.9	2.9		
Pump Capacity – Gallons per minute – Weir Test – See 3 Page 111	38	38	38		
Rinse Cycle – Gallons per rack	.74 – 120°F minimum	.74 – 180°F minimum	.62 – 180°F minimum		
Rinse Consumption – Gallons per hour minimum	25.2	23.7	18.6	14.9	8.06
Incoming Water Temperature Required (minimum)	120°	110°	55°		
Flow Rate – Minimum gallons per minute	4.7	4.7	4.7		
Peak Rate of Drain Flow – Gallons per minute (Initial rate with full tank)	4	4	4		
Shipping Weight Crated (approximate)	170 lbs.	185 lbs.	185 lbs.		

DOOR-STYLE – advansŭs
AM16VL-ADV/AM16VLT-ADV

AM16VL-ADV

AM16VLT-ADV

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

STANDARD FEATURES

- .67 gallons per rack pumped final rinse
- 40 racks (AM16VL-ADV) or 36 racks (AM16VLT-ADV) per hour – hot water sanitizing
- Drain water energy recovery (DWER)
- Automatic soil removal (ASR)
- Ventless energy recovery
- Pillarless opening
- 5-sided insulated hood
- User-friendly smart touchscreen controls
- Single point electrical connection standard, field convertible to dual point connection
- 3 phase standard, field convertible to single phase
- WiFi connectivity and Hobart Smart Connect app
- Temperature and chemical lock outs (with Hobart equipped chemical pumps)
- Pumped drain
- Door lock

MODEL NO.	advansŭs AM16VL-ADV	advansŭs AM16VLT-ADV
Capacities		
Racks per Hour (maximum)	40	36
Dishes per Hour (average 25 per rack)	1,000	950
Glasses per Hour (average 45 per rack)	1,800	1,710
Wash Tank (U.S. gallons)	10.5	10.5
Motor Horsepower		
Rinse Pump	0.18	0.18
Wash Pump	2	2
ASR Pump	0.18	0.18
Drain Pump	0.21	0.21
Blower	0.05	0.05
Rinse		
Gallons per Rack	0.67	0.67
Gallons per Hour (maximum consumption)	26.8	24.12
Peak Rate of Drain Flow (without drain water tempering)		
Gallons per Minute (initial rate with full tank)	14.5	14.5
Heating		
Electric Booster (kW)	7.1	7.1
Electric Heating Unit (kW)	5.4	5.4
Shipping Weight (approximate)	377 lbs.	427 lbs.
Crated Dimensions (H x W x L) (Inches)	65.125" x 36.5" x 36.5"	73.75" x 36.5" x 36.5"

HOBART

DOOR-STYLE
AM16-ASR/AM16T-ASR

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

AM16-ASR

AM16T-ASR

STANDARD FEATURES

- .67 gallons per rack pumped final rinse
- 52 racks per hour – hot water sanitizing
- Automatic soil removal (ASR)
- Pillarless opening
- 5-sided insulated hood
- User-friendly smart touchscreen controls
- Single point electrical connection standard, field convertible to dual point connection
- 3 phase standard, field convertible to single phase
- WiFi connectivity and Hobart Smart Connect app
- Temperature and chemical lock outs (with Hobart equipped chemical pumps)
- Pumped drain

MODEL NO.	AM16-ASR	AM16T-ASR
Capacities		
Racks per Hour (maximum)	52	52
Dishes per Hour (average 25 per rack)	1,300	1,300
Glasses per Hour (average 45 per rack)	2,340	2,340
Wash Tank (U.S. gallons)	10.5	10.5
Motor Horsepower		
Rinse Pump	0.18	0.18
Wash Pump	2	2
ASR Pump	0.18	0.18
Drain Pump	0.21	0.21
Rinse		
Gallons per Rack	0.67	0.67
Gallons per Hour (maximum consumption)	34.84	34.84
Peak Rate of Drain Flow (without drain water tempering)		
Gallons per Minute (initial rate with full tank)	14.5	14.5
Heating		
Electric Booster (kW)	7.1	7.1
Electric Heating Unit (kW)	5.4	5.4
Exhaust Requirements	450 CFM	450 CFM
Shipping Weight (approximate)	342 lbs.	387 lbs.
Crated Dimensions (H x W x L) (Inches)	65.125" x 36.5" x 36.5"	73.75" x 36.5" x 36.5"

DOOR-STYLE
AM16-BAS/AM16T-BAS/ AM16VL-BAS/AM16VLT-BAS

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

| AM16-BAS | AM16T-BAS | AM16VL-BAS | AM16VLT-BAS |

STANDARD FEATURES

- .67 gallons per rack pumped final rinse
- Two stage filtration
- Pillarless opening
- 5-sided insulated hood
- User-friendly smart touchscreen controls

- Single point electrical connection standard, field convertible to dual point connection
- 3 phase standard, field convertible to single phase

- WiFi connectivity and Hobart Smart Connect app
- Temperature and chemical lock outs (with Hobart equipped chemical pumps)
- Pumped drain

MODEL NO.	AM16-BAS	AM16T-BAS	AM16VL-BAS	AM16VLT-BAS
Capacities				
Racks per Hour (maximum)	60	60	45	40
Dishes per Hour (average 25 per rack)	1,500	1,500	1,125	1,000
Glasses per Hour (average 45 per rack)	2,700	2,700	2,025	1,800
Wash Tank (U.S. gallons)	10.5	10.5	10.5	10.5
Motor Horsepower				
Rinse Pump	0.18	0.18	0.18	0.18
Wash Pump	2	2	2	2
Blower	N/A	N/A	0.05	0.05
Drain Pump	0.21	0.21	0.21	0.21
Rinse				
Gallons per Rack	0.67	0.67	0.67	0.67
Gallons per Hour (maximum consumption)	40.2	40.2	30.15	26.8
Peak Rate of Drain Flow (without drain water tempering)				
Gallons per Minute (initial rate with full tank)	14.5	14.5	14.5	14.5
Heating				
Electric Booster (kW)	7.1	7.1	7.1	7.1
Electric Heating Unit (kW)	5.4	5.4	5.4	5.4
Exhaust Requirements	450 CFM	450 CFM	N/A	N/A
Shipping Weight (approximate)	312 lbs.	357 lbs.	322 lbs.	372 lbs.
Crated Dimensions (H x W x L) (Inches)	65.125" x 36.5" x 36.5"	73.75" x 36.5" x 36.5"	65.125" x 36.5" x 36.5"	73.75" x 36.5" x 36.5"

HOBART

TWO LEVEL DOOR-STYLE
AMTL

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

AMTL

- Independent wash chambers with separate pumped rinse systems
- Upper Chamber: 0.62 gallons per rack pumped final rinse
- Lower Chamber: 0.62 gallons per rack pumped final rinse
- 80 racks per hour – hot water sanitizing
- Multiple cycle operations including a utensil cycle on the lower chamber
- 17" upper chamber door opening
- 8⅞" lower chamber door opening will accept 7" plates
- User-friendly smart touchscreen controls
- WiFi connectivity and Hobart Smart Connect app
- Two stage filtration
- Pillarless opening
- 5-sided insulated hood
- Lower insulated door
- Single point electrical connection standard, field convertible to dual point connection
- 3 phase standard, field convertible to single phase
- Temperature lockouts
- Pumped drain

MODEL NO.	AM16-ADV
Capacities	
Racks per Hour (maximum)	80
Dishes per Hour (average 25 per rack)	2,000
Glasses per Hour (average 45 per rack)	3,600
Wash Tank (U.S. gallons)	7.9
Motor Horsepower	
Rinse Pumps (2)	0.18
Wash Pump	2
Drain Pump	0.21
Rinse	
Gallons per Rack Upper Chamber	0.62
Gallons per Rack Lower Chamber	0.62
Gallons per Hour (maximum consumption)	49.6
Peak Rate of Drain Flow	
Gallons per Minute (initial rate with full tank)	11
Heating	
Electric Booster (kW)	12.2
Electric Tank Heating Unit (kW)	9
Exhaust Requirements	450 CFM
Shipping Weight (approximate)	555 lbs.
Crated Dimensions (H x W x L) (Inches)	70.9" x 39.4" x 335.4"

PREP WASHERS
PW SERIES

Listed by UL, Certified by NSF

PWV **PW10** **PW20** **PWVeR** **PW10eR** **PW20eR**

STANDARD FEATURES

- 8-20 racks per hour @ 1.2 gallons/cycle (PWV/PW10)
- 7-13 racks per hour @ 1.2 gallons/cycle (PWVeR/PW10eR)
- 8-20 racks per hour @ 2.35 gallons/cycle (PW20)
- 7-13 racks per hour @ 2.8 gallons/cycle (PW20eR)
- Steam Elimination and Energy Recovery (PWVeR/PW10eR/PW20eR)
- Advanced delime notification and cycle (includes booster) (PWVeR/PW10eR/PW20eR)
- Sense-a-Temp™ booster heater capable of 70° rise
- Front loading, split-door configuration (PW10, PW10eR, PW20, PW20eR)
- Front loading, vertical door configuration (PWV/PWVeR)
- Flat-bottomed, stainless steel frame rack with flat grid rack and tray support racks

- Chamber accepts 10 full-sized sheet pans or 140-quart mixing bowl in the PW10/PW10eR and 20 full-sized sheet pans or 140-quart mixing bowl in the PW20/PW20eR
- Interchangeable upper and lower revolving, debossed anti-clogging wash arms and upper and lower revolving rinse arms
- Heavy-duty door and door hinges
- Large, removable stainless steel scrap screens and scrap bucket
- Timed wash cycles for 2-4-6 minutes
- Integrated detergent connections
- Automatic pumped drain
- Corrosion-resistant impeller
- All stainless steel construction
- Spray hose

Note: FREE start up conducted on Advansys models by Hobart Service

MODEL NO.	PWV & PW10			PWVeR & PW10eR			PW20			PW20eR		
	2 Minute Wash	4 Minute Wash	6 Minute Wash	2 Minute Wash	4 Minute Wash	6 Minute Wash	2 Minute Wash	4 Minute Wash	6 Minute Wash	2 Minute Wash	4 Minute Wash	6 Minute Wash
Racks per Hour Rate – See 1 Page 111	20	12	8	13	9	7	20	12	8	13	9	7
Tank Capacity – Gallons	21 gallons						34 gallons					
Overall Dimensions – H x W x D	78.04" H x 34.86" W x 37.20" D			88.47" H x 34.86" W x 37.20" D			78.60" H x 58.26" W x 37.20" D			89.11" H x 58.26" W x 37.20" D		
Wash Cycle Time – Minutes	2, 4, 6 minutes						2, 4, 6 minutes					
Water Usage Per Cycle – Gallons	1.2 gallons						2.35 gallons			2.8 gallons		
Drain Design	Pumped						Pumped					
Door Opening Height x Width	33.79" H x 26.185" W (PW10 & PW10eR) 28" H x 26.185" W (PWV & PWVeR)						33.79" H x 49.60" W					
Chemical Connection Capability	Standard						Standard					
Delime Pump	N/A			Standard			N/A			Standard		
Peak Drain Flow – GPM	18						26					
Advanced Service Diagnostics	Standard			Standard			Standard			Standard		
Advanced Cleaning Cycle	N/A			Standard			N/A			Standard		
70° Rise Sense-A-Temp™ Booster Heater	Standard						Standard					
Incoming Water Temperature Required (minimum)	110°			55°			110°			55°		

HOBART

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

LT1

STANDARD FEATURES

- Low temperature, chemical sanitizing (120°F minimum – 140°F recommended)
- 37 racks per hour
- 1.9 gallons per rack
- Top mounted detergent, sanitizer, and rinse additive pumps
- Deliming cycle
- All stainless steel construction including tank, chamber, doors, and frames
- Self-flushing stainless steel pump strainer; large scrap accumulator

MODEL NO.	LT1
Machine Ratings (Mechanical) – See 1 Page 111 Racks per Hour (Maximum)	37
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)	25¼"
Overall Dimensions (H x W x D) (Inches)	69" x 28⅝" x 28"
Wash Motor – H.P. - See 2 Page 111	1
Wash Tank Capacity – Gallons	1.9
Wash Pump Capacity – Gallons per Minute – Weir Test – **See 3 Page 111**	45
Rinse – Minutes operated during hour of capacity operation – **See 5 Page 111**	13.57
Seconds of rinse per rack	22
Rinse Consumption – Gallons per hour – **Maximum** at 20 lbs. Flow pressure	62.9
Rinse Cycle – Gallons per rack – at 20 PSI flow	1.9 – 120°F minimum – 140°F recommended
Peak Rate of Drain Flow – Gallons per minute (Initial rate with full tank)	2
Exhaust Requirements – Cubic feet per minute	0
Shipping Weight Crated – Approximate, Unit only, with booster	304 lbs.

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

CL44eN-BAS

CL44eN-VL

CL44eN-EGR/CL44eN-ADV

STANDARD FEATURES

- 202 to 345 racks per hour
- Drain water energy recovery (EGR & ADV models only)
- Automatic soil removal (ASR models only)
- Opti-Rinse™ system
- Large double door opening for ease of cleaning (BAS & VL models only)
- Drain water tempering kit (EGR & ASR models only)
- Internal stainless steel pressure-less 30 KW booster heater (EGR, ADV & VL models only)
- Double doors are insulated & hinged with door interlock switches
- 19.5" chamber height opening (accepts sheet pans)
- Top mounted micro-processor control module
- Energy saver mode (programmable auto-shut down)
- Manager activated low temperature alert
- NSF rated configurable pot and pan dwell mode
- Configurable "intelligent" delime alert notification
- Service diagnostics
- Stainless steel anti-clogging wash arms
- Removable pump intake screen
- Stainless steel self-draining pump and impeller
- Single, sloping scrap screen and deep scrap basket
- Door actuated drain closure
- Convertible hot water or low temp final rinse (BAS models only)
- Vent fan and booster heater control
- ENERGY STAR® Certified

MODEL NO.	CL44eN-BAS CL44eN-VL	CL44eN-EGR CL44eN-ADV
Machine Ratings (Mechanical) See 1 Page 109 Racks per hour (19¾" x 19¾")	202	202
Floor Space – Table to Table (Inches)	44	44
Overall Dimensions – H x W x D (Inches)	BAS - 70¼ x 45¼ x 30¼ VL - 70¼ x 69½ x 30¼	70¼ x 45¼ x 30¼
Final Rinse Flow – Gallons per hour – MAXIMUM At 20 PSI Flow Pressure	126	126
Exhaust Requirements – Cubic feet per minute (CFM)　　Entrance End	BAS - 200 VL - Not needed	200
Discharge End	BAS - 400 VL - Not needed	175
Discharge End w/Blower Dryer	BAS - 400 VL - N/A	38
Peak Rate of Drain Flow – Gallons per minute (GPM) (Initial rate with full tank)	38	703 lbs.
Shipping Weight Crated – Approximate	BAS - 613 lbs. VL - 982 lbs.	BAS - 865 lbs. VL - 1,297 lbs.

HOBART

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

## Side Loading Option SL23e and SL30e

An accessory to adapt any Hobart CLeN 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
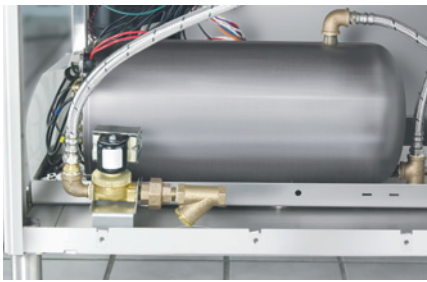
A built-in 15-30 KW, electric, stainless steel, pressure-less (atmospheric pressure), pre-wired and pre-plumbed electric booster heater is an option for all CLeN models. This built-in booster heater represents the best alternative for our customer, as it is designed to deliver the volume of water required by Hobart's exclusive Opti-Rinse™ system. This feature saves 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 CLeN-EGR models.

Booster heaters on CLeN models ship from the factory as 30 KW and are field convertible to 15KW. Booster not field convertable on CLeN-VL models.

DDU38e Direct Drive Unloader

An accessory which adapts to any CLeN that automatically discharges the racks at a 90° angle from the operation of the machine onto a clean table. The DDU38e is driven by the conveyor drive of the CLeN and does not require an additional electrical source. The DDU38e 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. DDU38 not available on CLeN-VL models.

DDU38e shown with CL44eN Dishwasher

Blower-Dryer Option for CLeN and CLeN-EGR

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 CLeN 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 CLeN and CLeN-EGR. Blower-Dryer not available on CLeN-VL models.

POWERED SINK
TURBOWASH II

STANDARD FEATURES

- Polished stainless throughout; sinks, drainboards, splashes and rolled rims are 14-gauge
- Heavy-duty centrifugal pump with 2.5" diameter intake, 2" diameter outlet, and 300+ GPM
- 2 H.P. totally enclosed wash pump motor with permanently sealed bearings
- Stainless steel pump and impeller
- Self-draining pump
- Low water protection for wash pump motor with inherent motor protection
- 8-1½" angled stainless steel wash nozzles
- 11" high x 2½" 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, sheet pan rack 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"
- **Disposer Cones:**
  15" cone – 36" minimum soiled drainboard required
  18" cone – 42" minimum soiled drainboard required
- **Scrappers:**
  20", 36", 36" scrapper for disposer
  (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:**
  18½", 20", 24", 30", 36"
- **Electrical Specifications:**
  208-240/60/3, 480/60/3

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

HOBART

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 – NSF 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*N, CL*e*N-EGR and CL*e*N-ADV 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
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.

DISPOSERS
FD4 SERIES

Listed by ETL

STANDARD FEATURES

- **Bearings** are permanently lubricated.
- **Dual Directional Grinding** – Automatic reversing of disposer's direction of rotation when installed with Control Group 5 or 6. Increases life and efficiency of grinding elements by dispersing the wear factor. Will reverse unit, freeing it up in case a jamming situation occurs.
- **Cones** – All models FD4/50 through FD4/500 fit the same large 7 inch throat opening diameter. Cones of hydraformed stainless steel, 18 inch bowl diameter is standard; 15 inch is optional. Both feature an optional dual directional water inlet for flushing waste into the disposer.
- **Vinyl Isolating Ring** eliminates metal to metal contact and prevents vibration and noise transmission. Sink and trough mounting accessories are also available.
- **Adapters** are available to install Hobart Disposers on existing Cones.

FD4/75

FD4/150

FD4/500

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	FD4/125	FD4/150	FD4/200	FD4/300	FD4/500
Cafeteria Commissary School	Soiled Dish Table	FD4/75	FD4/150	FD4/150	FD4/200	FD4/300
Point of Origin	Vegetable-Salad Prep Area	FD4/75	FD4/125	FD4/125	FD4/150	FD4/200
	Scullery Area	FD4/50	FD4/75	FD4/75	FD4/75	FD4/125

MODEL NO.	FD4/50	FD4/75	FD4/125	FD4/150	FD4/200	FD4/300	FD4/500
Motor – H.P.	½	¾	1¼	1½	2	3	5
Electrical Characteristics	120/208-240/60/1 110-120/220-240/50/1 208-240/480/60/3 220-240/380-415/50/3			115/230/60/1 110/220/50/1 208-230/460/60/3 208/415/50/3		208-230/460/60/3 208/415/50/3	
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 3½" to 4" sink drain opening is furnished with accessory Group E. Use Oonly with FD4/50, FD4/75 and FD4/125, short upper housing only.						
Height of Drain Outlet From Floor – Based on 34" high table	17¼" (with 1½" O.D. tail piece furnished)			18⅞" (outlet flange tapped for 2" pipe)			15⅞" (outlet flange tapped for 2" 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 FD4/50, FD4/75, and FD4/125 only.

HOBART
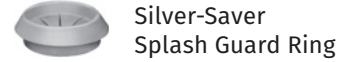
ACCESSORY COMPONENTS

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

- 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
with disposer cone or sink**

- Silver-Saver Splash Guard Ring
- Vacuum Breaker

Pre-Rinse Spray
with Wall Bracket

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

- Silver-Saver Splash Guard Ring
- Water Swirl
- Vacuum Breaker

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

- 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 FD4/50 thru FD4/125
with sink**

- **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

ELECTRICAL CONTROLS

Listed by UL for use with FD Disposers

**Group 4 –
For Models
FD4/50 thru
FD4/200**

Includes:
Manual Reversing Switch
NEMA I Enclosure
NEMA 4 Enclosure Optional
Not available above 250 volts
Optional Solenoid Valve

**Group 5 –
For All Models**

Includes:
Magnetic Contactors
Pushbutton Start and Stop
Automatic Reversing
Made from NEMA 4x Enclosure
Solenoid Valve

**Group 6 –
For All Models**

Includes:
Magnetic Contactors
Pushbutton Start and Stop
Automatic Reversing
Time Delay for water after shutoff
Line Disconnect
Solenoid Valve
Made from NEMA 4x Enclosure

RETURN GOODS POLICY

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

WARRANTY

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

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

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

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

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

EXCLUDED WARRANTY SERVICE

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

1. Expendable Parts. Parts and components that are expendable by nature or listed or referenced in any "Expendable Parts" table or list in any product documentation accompanying the Product are not covered by this Warranty, and any labor and/or travel charges related to the replacement of such parts are Owner's responsibility.

2. Expedited Parts. For necessary replacement parts that are not available with the service technician at the time a warranty service call is made, ITW FEG will acquire such parts through ground freight. Owner may request expedited parts at its cost through next-day air shipment.

3. Accidental Damages. Calls resulting from physical damage by operators are not covered by this Warranty.

4. Water Quality Related Damages. Calls resulting from damage due to improper water conditions are not covered by this Warranty. Failures due to not properly cleaning the unit are not covered by this Warranty. Failure of Owner to provide proper water quality or water pressure to the Product as required by Product's specifications and/or Instructions Manual is not covered by this Warranty. Failure of Owner to maintain water treatment equipment is not covered by this Warranty.

5. After Hours and Weekend Emergency Coverage. This Warranty provides for replacement parts and repair services during normal business hours with commercially reasonable response times by ITW FEG. Owner is responsible for all fees stemming from emergency Calls received by ITW FEG on weekends, holidays, or Monday through Friday, between 5pm-8am local time.

6. Maintenance Inspections. Preventative or preemptive calls that identify potential service problems on a unit prior to occurrence are not covered by this Warranty.

7. Supply Lines. Opening or closing of, supply lines, valves, or switching of electrical supply current is not covered by this Warranty.

8. Adjustments. Adjustments to Product appearance requested by Owner are not covered by this Warranty.

9. Customer Feature Upgrades. Feature upgrades, including (nonmandatory) firmware, software, label format, or graphics, are not covered by this Warranty.

10. Customer Network. Customer network related issues for connected devices (when applicable) are not covered by this Warranty.

11. Commercial Use Only. ITW FEG does not recommend or authorize the use of any Product in a non-commercial application, including, but not limited to, residential use. This Warranty does not apply to, and shall not cover, any Product that is installed or used in any way in any residential or non-commercial application. No warranties, express or implied, are provided to any residential, consumer or non-commercial purchaser or owner of the Products.

EXPORT WARRANTY

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

- will replace, F.O.B. shipping point, shipping charges prepaid and add, any defective parts normally subject to warranty.
- will not cover the cost of any packing, freight, or labor; such costs being the sole responsibility of Dealer.

- There are no oral, statutory or implied warranties applicable to Hobart, including but not limited to any implied warranty of merchantability or fitness for any particular purpose which extend beyond the description on the face hereof.
- Dealer agrees to assume full responsibility for the installation and correction of Hobart products purchased for Export Sales, including all expenses.

AVAILABLE SERVICE PLANS

STANDARD SERVICE (T&M)

Out of warranty? Fix it fast and fix it right the first time to avoid additional downtime costs.

MAINTENANCE INSPECTIONS

Stop expensive breakdowns before they start. Maintenance inspections allow you to know ahead of time if a breakdown is on the horizon.

HOBART CARE

Our offerings start with Hobart Care, an annual service plan designed to deliver the most essential service to help keep your costs under control while minimizing equipment downtime.

HOBART ASSURANCE

Guaranteed response times and planned annual maintenance ensure that your food equipment will stay up and running with minimal downtime.

HOBART PROSURANCE™

Our most comprehensive plan includes planned annual maintenance, unlimited service calls, and replacement of expendable parts.

GOOD ——————————— BETTER ——————————— BEST →

		8:00-5:00 Weekday	24/7 Emergency Coverage	Emergency Response Time	Standard Response Time	Parts & Freight Included**	Auto Expediting Parts	Expendable Parts	Maintenance Inspection	Proactive Maintenance Inspection	Water Quality Damage
HOBART CARE	LABOR ONLY	✔	Optional	1 Business Day	3 Business Days	N/A	N/A	N/A	N/A	N/A	N/A
	STANDARD	✔	Optional	1 Business Day	3 Business Days	✔	N/A	N/A	N/A	N/A	N/A
HOBART ASSURANCE	LABOR ONLY	✔	Optional	1 Business Day	2 Business Days	N/A	N/A	N/A	Optional	N/A	N/A
	STANDARD	✔	Optional	1 Business Day	2 Business Days	✔	Optional	Optional	Optional	N/A	N/A
HOBART *PROSURANCE™	STANDARD	✔	✔	4 Hours	24 Hours	✔	✔	✔	✔	✔	Optional

*Available for Dishwashers, Auto-Wrappers & FEG Bakery Only
**Exclusions Apply

✔ = INCLUDED   N/A = NOT AVAILABLE

Benefits of Choosing an Agreement with Hobart Service

✔ Fixed payments can be budgeted ahead of time and cost less than comparable equipment repairs.

✔ Flexible payment options - pay up front or over time.

✔ Higher priority for emergency repairs than for non-covered equipment.

✔ Option to customize response times and/or overtime coverage.

✔ Identification of potential issues before they happen with preventive maintenance.

✔ Reduced downtime.

ITW FOOD EQUIPMENT GROUP

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888 446-2278 (888 4HOBART)

www.hobartcorp.com
www.baxtermfg.com
www.traulsen.com