

FOOD RETAIL

# FULL LINE CATALOG

*Revised July 2014*



**HOBART**

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

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

## **OUR SUPPORT STARTS WITH HOBART RELIABILITY.**

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

## **NEW TECHNOLOGY AND INNOVATION TO SUPPORT YOUR FUTURE.**

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

## **EMPLOYEE TRAINING. ANOTHER SIGN OF OUR SUPPORT.**

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

## **CONSULTANT SUPPORT.**

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

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

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## HOBART CUSTOMER CARE

### Hobart Equipment Customer Care:

1-800-333-7447 – Inquiries about customer orders

Hobart Equipment Customer Care can be reached on e-mail through our web page at [hobartcorp.com](http://hobartcorp.com)

# WEIGHING SYSTEMS – SERVICE SCALE HTi

Listed by UL, Certified by NSF, NTEP



HTi-7LS



HTi-7LS  
Customer Display

## STANDARD FEATURES:

### Operator Mode

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

# WEIGHING SYSTEMS – PRICE COMPUTING AND PORTION CONTROL SCALE PS40



PS40  
Price Computing and Portion Control Scale

## 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.



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

*Listed by UL, Certified by NSF, NTEP*



### STANDARD FEATURES:

#### Operator Mode

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

#### Supervisor Mode

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

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

*Listed by UL, Certified by NSF, NTEP*

### STANDARD FEATURES:

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



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

## WEIGHING SYSTEMS – SERVICE SCALE

## Quantum

*Listed by UL, Certified by NSF, NTEP***STANDARD FEATURES:**

- 30 lb. x .01 graduations, optional 30 lb. x .005 lb. Dual Range.
- Full capacity tare.
- 115 Volt, 60 Hz, Single Phase, 1.25 Amps, 150 Watts.
- Dual price frequent shopper labeling.
- NSF Certified.
- Lowest profile of any comparable scale on the market – 5¼" high.
- ATM style console with LCD graphics display.
- Flashkeys.
- Graphics capability.
- Retailer defined security.
- Easy cassette label loading system.
- Large label roll capacity.
- Custom label sizes and formats available from 1¾" to 10" length.

**Memory**

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

**Programmability**

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

## Quantum Self Service

*Listed by UL, Certified by NSF, NTEP***STANDARD FEATURES:**

- The consumer weighs, labels and prices their product in the department at the scale.
- Easy to read keypad.
- Telephone keypad format.
- Smooth keyboard stands up to cleaning and sanitizing.
- 30 lb. x .01 graduations, optional 30 lb. x .005 lb. Dual Range.
- Full capacity tare.
- 115 Volt, 60 Hz, Single Phase, 1.25 Amps, 150 Watts.
- Dual price frequent shopper labeling.
- NSF Certified.
- Lowest profile of any comparable scale on the market – 5¼" high.
- ATM style console with LCD graphics display.
- Flashkeys.
- Graphics capability.
- Retailer defined security.
- Easy cassette label loading system.
- Large label roll capacity.
- Custom label sizes and formats available from 1¾" to 10" length.

**Memory**

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

**Programmability**

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

## WEIGHING SYSTEMS – SERVICE SCALE

### Quantum Max™

Listed by UL, Certified by NSF, NTEP

#### STANDARD FEATURES:

- 30 lb. x .01 graduations, optional 30 lb. x .005 lb. Dual Range.
- With Flash ROM, the Quantum scales are accessing the server for the latest scale application.
- Touch screen's ease of use makes the Quantum ideal for self service areas.
- Updates in a Flash! Less than two minutes!
- Hobart's Flash Keys combine with touch screen technology to allow the operator to perform transactions with one finger.
- Interfaces easily with PCs.
- Always current, automatically pulling data from the Intranet server. Aids loss prevention while improving merchandising at scale.
- 8.5MB memory, over 10,000 PLU's with standard item information.
- Lower cost of ownership. No need for service to update each scale manually.



- Choose your technology: Wireless or wired connectivity. TCP/IP included.
- Flash RAM lets you update your scale software remotely, eliminating the need for manual removal of chips.
- Redesigned touch screen keyboard simplifies operation.

## WEIGHING SYSTEMS – MECHANICAL SCALES

### PR3 & 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.

## WEIGHING SYSTEMS – DIGITAL SCALE

### HBR301

#### STANDARD FEATURES:

- Easy-to-read display.
- Legal for trade.
- Battery power supply (4) D cell.
- Energy saver setting – set shutoff time to extend battery life.
- Low battery indicator.
- Check weighing.
- Batch weighing.
- Over and under weighing.
- Adjustable display head for easy viewing.
- Toggle between lb. and kg.
- Stainless steel platter.
- Tare indicator.
- Preset tare (package weight).
- Keyboard tare.
- Zero key.
- Stable weight indicator.
- Automatic zero tracking.
- AC/DC adapter.
- Leveling leg set.
- Leveling indicator.

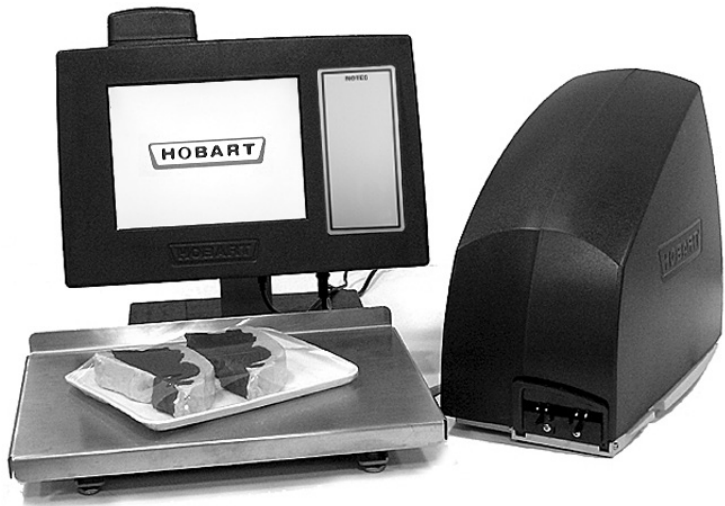


HBR301-1

# WEIGHING SYSTEMS – PREPACK SYSTEM

## 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).

# WRAPPING SYSTEMS – AUTOMATIC

## AWS

Listed by UL



### STANDARD FEATURES:

- Fully automatic – operator places package into the Access, weighing, wrapping and labeling is all done automatically.
- Integrated scale and label applier to reduce floor space requirements.
- 2 rolls of film to minimize film usage.
- Hose-downable just like the meat saw or mixer grinder.
- Weighing capacity – 30 lbs. (Manual) 15 lbs. (Automatic mode); weighing increments – .01 lb; minimum weight to print – .20 lb.
- Package size width – 4.5" min, 16.0" max; length – 4.5" min, 10.1" max; height – .4" min, 6.0" max
- Wrapping Speed – Maximum of 30 packages per minute
- 120/208-240 (4 wire-2 hot lines, neutral & ground) 60 cycle, 1 phase, 20 amps
- Shipping Weight – Approximately 1,300 lbs.

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



## WRAPPING SYSTEMS – AUTOMATIC EWS

Listed by UL



### STANDARD FEATURES:

- Fully automatic – operator places package into the Essential, weighing, wrapping and labeling is all done automatically.
- Integrated scale and label applier to reduce floor space requirements.
- 1 roll of film to simplify film requirements
- Wrapping speed – maximum of 20 packages per minute.
- Package range up to 10" L X 15" W X 6" H (25D & 1014 trays).
- Weighing capacity – 30 lbs. (manual) 15 lbs. (Automatic model); weighing increments – .01 lb.; minimum weight to print – .20 lb.
- 120/208-240 (4 wire-2 hot lines, neutral & ground) 60 cycle, 1 phase, 20 amps.
- Shipping weight – Approximately 1,300 lbs.

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

## WRAPPING SYSTEMS Wrap Stations

Listed by UL



**W32**  
For use with wrapper



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



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

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

### OPTIONAL EQUIPMENT FOR W32 AND W32C ONLY:

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

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

## WRAPPING SYSTEMS – SEMI-AUTOMATIC CLA System

Listed by UL



### STANDARD FEATURES:

- **Compact Size** – Requires less floor space, smaller than conventional semi-automatic systems.
- **Package Size Range** – Small 1S tray (5" x 5") up to 12" x 16".
- **Increases Productivity** – Typical operator can average 14 packages per minute and a second wrap station can be added.
- **Film Savings** – Wrap station can hold up to three 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: 8'11" x 2'6". CLA: 22" long x 24<sup>3</sup>/<sub>8</sub>" wide x 65<sup>1</sup>/<sub>4</sub>" high.

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

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

## WRAPPING SYSTEMS – COMPONENTS Rotary Bin



RBG

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

Equipped with hard rubber casters on self lubricating bearings.

## WRAPPING SYSTEM – COMPONENTS

### Straight Roller Conveyors



CONV-EXT

#### STANDARD FEATURES:

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

## Security Label Applier

Listed by UL



SLA

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

#### STANDARD FEATURES:

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

#### BENEFITS:

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

#### ELECTRICAL:

110 VAC, 60 Hz, 1 amp.

#### SHIPPING WEIGHT:

25 lbs.

#### CONSTRUCTION:

Durable Kydex casing with stainless and aluminum components.

## Sealer Belt

Listed by UL



| MODEL NO.                | SP-5  |
|--------------------------|---|
| <b>Overall Dimension</b> | 42" L x 165/8" W x 31/8" D (9" Deep at Motor) |
| <b>Height:</b> Intake    | 35 1/2" to 38"                                |
| Discharge                | —   |
| <b>Sealer Belt</b>       | 12" Wide; 330" Per Minute; Motor Driven       |
| <b>Electrical</b>        | 208-240/60/3; 3 Wire; 6.5 Amp                 |
| <b>Shipping Weight</b>   | 75 lbs.                                       |

## HRT Roller Table



Compact designed roller discharge table:

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

## QUALITY AND 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 seven decades and counting.

### Refrigeration System



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

#### Ownership Benefits

- ☒ **Reduces Food Cost**
- ☒ **Reduces Energy Cost**
- ☒ **Reduces Service Cost**
- ☐ **Value Added**

### Easy to Use Controls



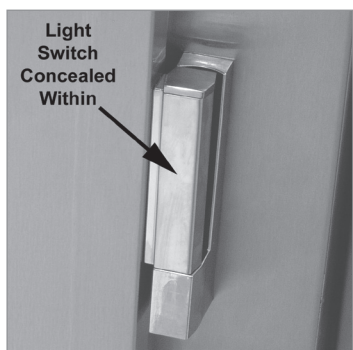
Traulsen uses "plug & play" microprocessor controls which have no moving parts, are much more precise than typical electro-mechanical controls, and replaces several of the most common failing parts (such as the time clock and temp control), providing far greater reliability.

#### Ownership Benefits

- ☒ **Reduces Food Cost**
- ☒ **Reduces Energy Cost**
- ☒ **Reduces Service Cost**
- ☒ **Value Added**



## Concealed Light Switches



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

### Ownership Benefits

- ☐ Reduces Food Cost
- ☐ Reduces Energy Cost
- ☒ Reduces Service Cost
- ☐ Value Added

## Interior Arrangements



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

### Ownership Benefits

- ☐ Reduces Food Cost
- ☐ Reduces Energy Cost
- ☒ Reduces Service Cost
- ☒ Value Added

## Condenser Cleaning



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

### Ownership Benefits

- ☒ Reduces Food Cost
- ☒ Reduces Energy Cost
- ☒ Reduces Service Cost
- ☐ Value Added

## Metering Device



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

### Ownership Benefits

- ☒ Reduces Food Cost
- ☒ Reduces Energy Cost
- ☐ Reduces Service Cost
- ☒ Value Added

## QUALITY AND VALUE YOU CAN SEE

### 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 listed for efficiency, start-up quickly and greatly reduce lifetime service costs.

#### Ownership Benefits

- ☒ Reduces Food Cost
- ☒ Reduces Energy Cost
- ☒ Reduces Service Cost
- ☐ Value Added

### Warranty Terms



Traulsen's 3-year warranty period begins at the time of **ACTUAL INSTALLATION**, regardless of time from shipment. This says that we stand behind our equipment, not hide behind the warranty. Most competitors have a clause limiting their standard warranty to 15-months from date of shipment.

#### Ownership Benefits

- ☐ Reduces Food Cost
- ☐ Reduces Energy Cost
- ☐ Reduces Service Cost
- ☒ Value Added

### Raised Metal Door Liner



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

#### Ownership Benefits

- ☐ Reduces Food Cost
- ☐ Reduces Energy Cost
- ☒ Reduces Service Cost
- ☒ Value Added

### 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 front perimeter. There is nothing but high quality metal used throughout.

#### Ownership Benefits

- ☐ Reduces Food Cost
- ☐ Reduces Energy Cost
- ☒ Reduces Service Cost
- ☒ Value Added

## Cam-Lift Hinge Design

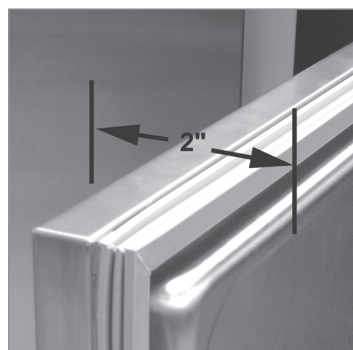


Traulsen uses cam-lift type door hinges. These self-close at up to 90°, have a stay-open feature past 120°, and can be opened past 180° without damage. They are heavy duty and include a lifetime warranty.

### Ownership Benefits

- ☒ Reduces Food Cost
- ☒ Reduces Energy Cost
- ☒ Reduces Service Cost
- ☐ Value Added

## Insulation

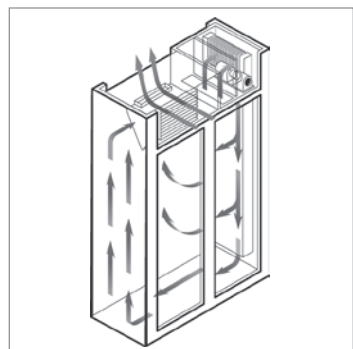


Traulsen insulates the entire cabinet, including the doors, with at least 2" foamed in place insulation. Not only does this provide superior insulating characteristics, but it also adds significant strength to our already rugged design.

### Ownership Benefits

- ☐ Reduces Food Cost
- ☒ Reduces Energy Cost
- ☒ Reduces Service Cost
- ☒ Value Added

## Air-Flow Pattern



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

### Ownership Benefits

- ☒ Reduces Food Cost
- ☒ Reduces Energy Cost
- ☐ Reduces Service Cost
- ☐ Value Added

## Door Locks



Traulsen 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!

### Ownership Benefits

- ☐ Reduces Food Cost
- ☐ Reduces Energy Cost
- ☒ Reduces Service Cost
- ☒ Value Added

# G SERIES – 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 3-digit LED temperature display
- 115/60/1 voltage, self-contained, with cord and plug attached (208-230/115V 3-section freezers) (remote options available)
- Automatically activated incandescent light with concealed switch
- -10°F freezer capability (freezers only)
- Self-closing doors with stay open feature and locks
- Easy to clean profile gasket
- 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



### ONE SECTION REACH-IN MODELS

| WIDTH x DEPTH x HEIGHT  | DOOR LENGTH | DOOR HINGING | REFRIGERATORS | FREEZERS |
|---|-------------|--------------|---------------|----------|
| 29 <sup>7</sup> / <sub>8</sub> " x 35" x 83 <sup>1</sup> / <sub>4</sub> " | Full        | Right        | G10010        | G12010   |
|   | Full        | Left         | G10011        | G12011   |
|   | Half        | Right        | G10000        | G12000   |
|   | Half        | Left         | G10001        | G12001   |

### TWO SECTION REACH-IN MODELS

| WIDTH x DEPTH x HEIGHT  | DOOR LENGTH | DOOR HINGING | REFRIGERATORS | FREEZERS |
|---|-------------|--------------|---------------|----------|
| 52 <sup>1</sup> / <sub>8</sub> " x 35" x 83 <sup>1</sup> / <sub>4</sub> " | Full        | L/R          | G20010        | G22010   |
|   | Full        | R/L          | G20011        | G22011   |
|   | Full        | R/R          | G20012        | G22012   |
|   | Full        | L/L          | G20013        | G22013   |
|   | Half        | L/R          | G20000        | G22000   |
|   | Half        | R/L          | G20001        | G22001   |
|   | Half        | R/R          | G20002        | G22002   |
|   | Half        | L/L          | G20003        | G22003   |

### THREE SECTION REACH-IN MODELS

| WIDTH x DEPTH x HEIGHT   | DOOR LENGTH | DOOR HINGING | REFRIGERATORS | FREEZERS |
|--|-------------|--------------|---------------|----------|
| 76 <sup>5</sup> / <sub>16</sub> " x 35" x 83 <sup>1</sup> / <sub>4</sub> " | Full        | L/R/R        | G30010        | G31310   |
|  | Full        | L/L/R        | G30011        | G31311   |
|  | Full        | R/R/R        | G30012        | G31312   |
|  | Full        | L/L/L        | G30013        | G31313   |
|  | Half        | L/R/R        | G30000        | G31300   |
|  | Half        | L/L/R        | G30001        | G31301   |
|  | Half        | R/R/R        | G30002        | G31302   |
|  | Half        | L/L/L        | G30003        | G31303   |

### Concealed Light Switches



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

#### Ownership Benefits

- ☐ Reduces Food Cost
- ☐ Reduces Energy Cost
- ☒ Reduces Service Cost
- ☐ Value Added



Please refer to [energystar.gov](http://energystar.gov) to view the most up-to-date product listing and performance data.





## G SERIES – REFRIGERATORS

### Reach-In Glass Door Models

#### STANDARD FEATURES:

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



#### ONE SECTION REACH-IN GLASS DOOR MODELS

| WIDTH x DEPTH x HEIGHT  | DOOR LENGTH | DOOR HINGING | REFRIGERATORS |
|---|-------------|--------------|---------------|
| 29 <sup>7</sup> / <sub>8</sub> " x 35" x 83 <sup>1</sup> / <sub>4</sub> " | Full        | Right        | G11010        |
|   | Full        | Left         | G11011        |
|   | Half        | Right        | G11000        |
|   | Half        | Left         | G11001        |

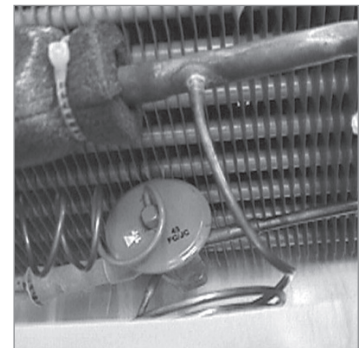
#### TWO SECTION REACH-IN GLASS DOOR MODELS

| WIDTH x DEPTH x HEIGHT  | DOOR LENGTH | DOOR HINGING | REFRIGERATORS |
|---|-------------|--------------|---------------|
| 52 <sup>1</sup> / <sub>8</sub> " x 35" x 83 <sup>1</sup> / <sub>4</sub> " | Full        | L/R          | G21010        |
|   | Full        | R/L          | G21011        |
|   | Full        | R/R          | G21012        |
|   | Full        | L/L          | G21013        |
|   | Half        | L/R          | G21000        |
|   | Half        | R/L          | G21001        |
|   | Half        | R/R          | G21002        |
|   | Half        | L/L          | G21003        |

#### THREE SECTION REACH-IN GLASS DOOR MODELS

| WIDTH x DEPTH x HEIGHT   | DOOR LENGTH | DOOR HINGING | REFRIGERATORS |
|--|-------------|--------------|---------------|
| 76 <sup>5</sup> / <sub>16</sub> " x 35" x 83 <sup>1</sup> / <sub>4</sub> " | Full        | L/R/R        | G32010        |
|  | Full        | L/L/R        | G32011        |
|  | Full        | R/R/R        | G32012        |
|  | Full        | L/L/L        | G32013        |
|  | Half        | L/R/R        | G32000        |
|  | Half        | L/L/R        | G32001        |
|  | Half        | R/R/R        | G32002        |
|  | Half        | L/L/L        | G32003        |

#### Metering Device



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

#### Ownership Benefits

- ☒ Reduces Food Cost
- ☒ Reduces Energy Cost
- ☐ Reduces Service Cost
- ☒ Value Added



Please refer to [energystar.gov](http://energystar.gov) to view the most up-to-date product listing and performance data.

# G SERIES - REFRIGERATORS, FREEZERS

## Pass-Thru Solid Door & Glass Door Models



G11010P



### STANDARD FEATURES:

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

### ONE SECTION PASS-THRU SOLID DOOR MODELS

| WIDTH x DEPTH x HEIGHT   | DOOR | DOOR HINGING |              | REFRIGERATORS |
|--|------|--------------|--------------|---------------|
|  |      | CONTROL SIDE | OTHER SIDE** |               |
| 29 <sup>7</sup> / <sub>8</sub> " x 37 <sup>15</sup> / <sub>16</sub> " x 83 <sup>1</sup> / <sub>4</sub> " | Full | Right        | Right        | G10012P       |
|  | Full | Right        | Left         | G10013P       |
|  | Full | Left         | Left         | G10014P       |
|  | Full | Left         | Right        | G10015P       |
|  | Half | Right        | Right        | G10002P       |
|  | Half | Right        | Left         | G10003P       |
|  | Half | Left         | Left         | G10004P       |
|  | Half | Left         | Right        | G10005P       |

### TWO SECTION PASS-THRU SOLID DOOR MODELS

| WIDTH x DEPTH x HEIGHT   | DOOR LENGTH | DOOR HINGING |              | REFRIGERATORS |
|--|-------------|--------------|--------------|---------------|
|  |             | CONTROL SIDE | OTHER SIDE** |               |
| 52 <sup>1</sup> / <sub>8</sub> " x 37 <sup>15</sup> / <sub>16</sub> " x 83 <sup>1</sup> / <sub>4</sub> " | Full        | L/R          | L/R          | G20014P       |
|  | Full        | L/L          | L/L          | G20015P       |
|  | Full        | R/L          | R/L          | G20016P       |
|  | Full        | R/R          | R/R          | G20017P       |
|  | Half        | L/R          | L/R          | G20004P       |
|  | Half        | L/L          | L/L          | G20005P       |
|  | Half        | R/L          | R/L          | G20006P       |
|  | Half        | R/R          | R/R          | G20007P       |

### ONE SECTION PASS-THRU GLASS DOOR MODELS

| WIDTH x DEPTH x HEIGHT   | DOOR LENGTH | DOOR HINGING |              | REFRIGERATORS |
|--|-------------|--------------|--------------|---------------|
|  |             | CONTROL SIDE | OTHER SIDE** |               |
| 29 <sup>7</sup> / <sub>8</sub> " x 37 <sup>15</sup> / <sub>16</sub> " x 83 <sup>1</sup> / <sub>4</sub> " | Full        | Right        | Right        | G11012P       |
|  | Full        | Right        | Left         | G11013P       |
|  | Full        | Left         | Left         | G11014P       |
|  | Full        | Left         | Right        | G11015P       |
|  | Half        | Right        | Right        | G11002P       |
|  | Half        | Right        | Left         | G11003P       |
|  | Half        | Left         | Left         | G11004P       |
|  | Half        | Left         | Right        | G11005P       |

### TWO SECTION PASS-THRU GLASS DOOR MODELS

| WIDTH x DEPTH x HEIGHT   | DOOR LENGTH | DOOR HINGING |              | REFRIGERATORS |
|--|-------------|--------------|--------------|---------------|
|  |             | CONTROL SIDE | OTHER SIDE** |               |
| 52 <sup>1</sup> / <sub>8</sub> " x 37 <sup>15</sup> / <sub>16</sub> " x 83 <sup>1</sup> / <sub>4</sub> " | Full        | L/R          | L/R          | G21014P       |
|  | Full        | L/L          | L/L          | G21015P       |
|  | Full        | R/L          | R/L          | G21016P       |
|  | Full        | R/R          | R/R          | G21017P       |
|  | Half        | L/R          | L/R          | G21004P       |
|  | Half        | L/L          | L/L          | G21005P       |
|  | Half        | R/L          | R/L          | G21006P       |
|  | Half        | R/R          | R/R          | G21007P       |

\*\* = Hinging when viewed from that side



Please refer to [energystar.gov](http://energystar.gov) to view the most up-to-date product listing and performance data.

## G SERIES – HEATED CABINETS

### Reach-In & Pass-Thru

#### STANDARD FEATURES:

- Stainless steel exterior front finish
- Stainless steel exterior door finish
- Anodized aluminum sides (including returns) and interior
- Plug and play microprocessor control with 3-digit LED temp display
- Self-closing doors with stay open feature and locks
- Easy to clean profile gasket
- 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<br>x HEIGHT  | DOOR<br>LENGTH | DOOR<br>HINGING | HEATED<br>CABINETS |
|--|----------------|-----------------|--------------------|
| 29 <sup>7</sup> / <sub>8</sub> " x 35"<br>x 83 <sup>1</sup> / <sub>4</sub> " | Half           | Right           | G14300             |
|  | Half           | Left            | G14301             |
|  | Full           | Right           | G14310             |
|  | Full           | Left            | G14311             |

**3-YEAR**  
PARTS & LABOR WARRANTY



**G14310**



**G24300**

#### TWO SECTION REACH-IN MODELS

| WIDTH x DEPTH<br>x HEIGHT  | DOOR<br>LENGTH | DOOR<br>HINGING | HEATED<br>CABINETS |
|--|----------------|-----------------|--------------------|
| 52 <sup>1</sup> / <sub>8</sub> " x 35"<br>x 83 <sup>1</sup> / <sub>4</sub> " | Half           | L/R             | G24300             |
|  | Half           | R/R             | G24302             |
|  | Half           | L/L             | G24303             |
|  | Full           | L/R             | G24310             |
|  | Full           | R/R             | G24312             |
|  | Full           | L/L             | G24313             |

#### ONE SECTION PASS-THRU MODELS

| WIDTH x DEPTH<br>x HEIGHT   | DOOR<br>LENGTH | DOOR HINGING    |                 | HEATED<br>CABINETS |
|---|----------------|-----------------|-----------------|--------------------|
|   |                | CONTROL<br>SIDE | OTHER<br>SIDE** |                    |
| 29 <sup>7</sup> / <sub>8</sub> " x 37 <sup>15</sup> / <sub>16</sub> "<br>x 83 <sup>1</sup> / <sub>4</sub> " | 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

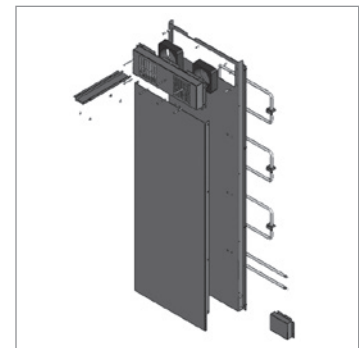
| WIDTH x DEPTH<br>x HEIGHT   | DOOR<br>LENGTH | DOOR HINGING    |                 | HEATED<br>CABINETS |
|---|----------------|-----------------|-----------------|--------------------|
|   |                | CONTROL<br>SIDE | OTHER<br>SIDE** |                    |
| 52 <sup>1</sup> / <sub>8</sub> " x 37 <sup>15</sup> / <sub>16</sub> "<br>x 83 <sup>1</sup> / <sub>4</sub> " | Half           | L/R             | L/R             | G24304P            |
|   | Half           | L/L             | L/L             | G24305P            |
|   | Half           | R/R             | R/R             | G24307P            |
|   | Full           | L/R             | L/R             | G24314P            |
|   | Full           | L/L             | L/L             | G24315P            |
|   | Full           | R/R             | R/R             | G24317P            |

\*\* = Hinging when viewed from that side



Please refer to [energystar.gov](http://energystar.gov) to view the most up-to-date product listing and performance data.

#### Heating System



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

#### Ownership Benefits

- ☒ **Reduces Food Cost**
- ☒ **Reduces Energy Cost**
- ☒ **Reduces Service Cost**
- ☐ **Value Added**

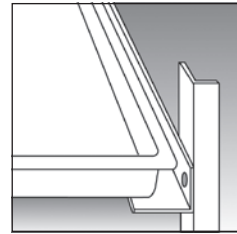
## G-SERIES – ACCESSORY KITS

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

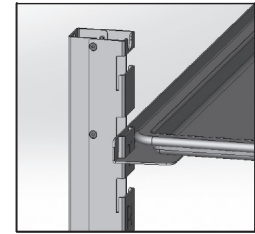
### TRAY SLIDES:

#### SPACING

| #1 Tray Slides<br>16 ga. stainless steel angle type for bottom support of:<br>(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   | 2" | 4" |    |    |
| Behind full height door – all models  | 26 | 13 |    |    |
| Behind half height door – all models  | 12 | 6  |    |    |

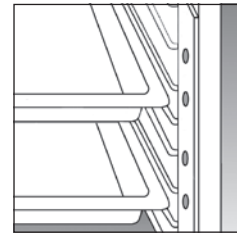


#1 Tray Slides  
Standard



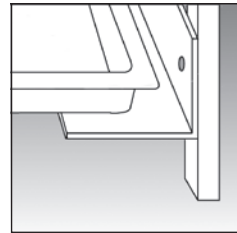
#1 Tray Slides  
EZ-Change

| #4 Tray Slides – Standard<br>Plated steel rod type for rim support of:<br>(1) 18" x 26" Pan<br>(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     |

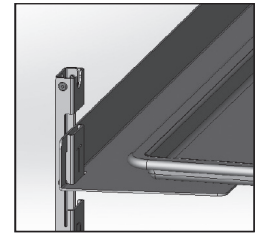


#4 Tray Slides  
Standard

| Universal Tray Slides – Standard*<br>16 ga. stainless steel angle type for bottom support of:<br>(1) 18" x 26" Pan or (2) 14" x 18" Pans or (2) 12" x 20" Pans<br>(Heated cabinets decrease quantity by 1, not available for two section models) | 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  |



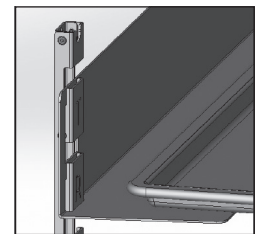
Universal Tray Slides  
Standard



Universal Tray Slides  
EZ-Change

| Universal Tray Slides – EZ-Change Interior* | 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* | 4-1/2" | 9" |
|--|--------|----|
| Behind full height door – all models                   | 11     | 5  |
| Behind half height door – all models                   | 5      | 2  |



Heavy-Duty  
Universal Tray Slides  
EZ-Change

### SHELVES:

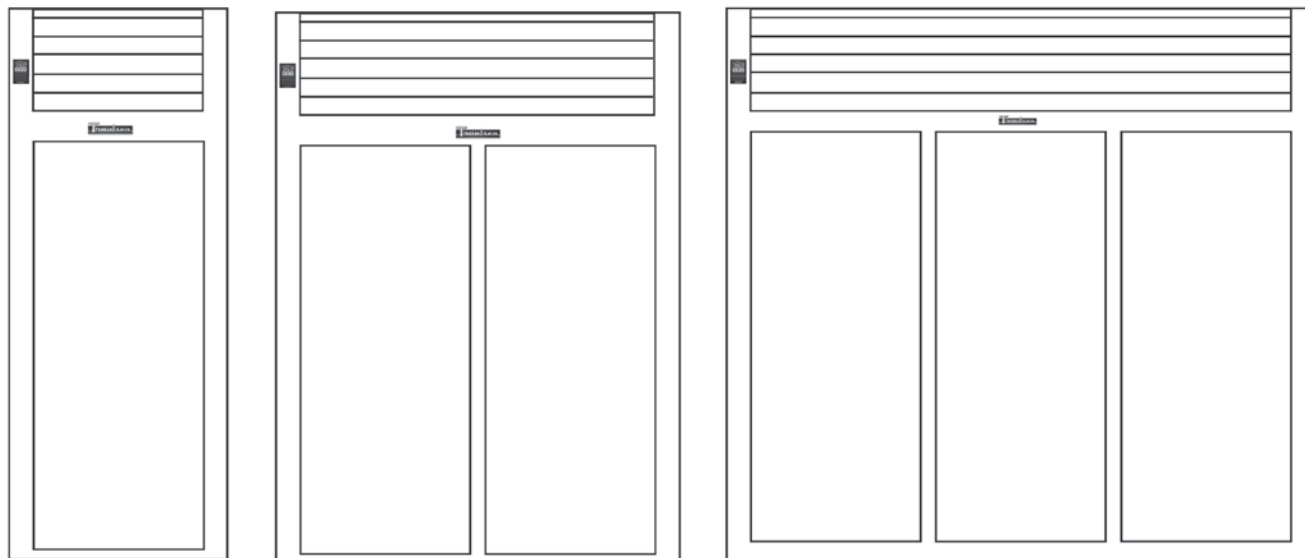
| Capacity   | Std. | Max.               |
|--|------|--------------------|
| Behind full height door mounted on standard shelf pins | 3    | 9                  |
| Behind half height door mounted on standard shelf pins | 3    | 8                  |
| Behind full height door mounted on optional pilasters  | 3    | 13<br>(4" spacing) |
| Behind half height door mounted on optional pilasters  | 3    | 12<br>(4" spacing) |

#### Notes:

- The above quantities reflect those possible with G-Series units built after December 2006. For maximum tray slide and shelf quantities possible for models built prior to that date please contact the factory.
- The above quantities represent the maximum amount of tray slides recommended by Traulsen to achieve best air circulation and refrigeration performance.
- Optional tray slides are not available for Compact Undercounter, Compact Prep Tables and Spacesaver models
- EZ-Change Interior Universal Tray Slides max weight 75 lbs. EZ-Change Heavy Duty Universal Tray Slides max weight 125 lbs.\*
- Universal Tray Slides are not available for two section heated cabinets.\*



## G - SERIES – ACCESSORY KITS



### ONE SECTION MODELS

|                    |  |
|--------------------|--|
| <b>G1ACC-TK1</b>   | 8 Pairs #1 Tray Slides   |
| <b>G1ACC-TK2</b>   | 2 Pairs #4 Tray Slides   |
| <b>G1ACC-TK4</b>   | 7 Pairs Universal Tray Slides                                  |
| <b>G1ACC-SHLF1</b> | 3 Epoxy Coated Shelves on Pins                                 |
| <b>G1ACC-SHLF2</b> | 3 Epoxy Coated Shelves on Pilasters                            |
| <b>G1ACC-SHLF3</b> | 3 Plated Shelves on Pins                                       |
| <b>G1ACC-SHLF4</b> | 3 Plated Shelves on Pilasters<br>(Refrigerator & Freezer only) |

### TWO SECTION MODELS

|                     |  |
|---------------------|--|
| <b>LEFT</b>         |  |
| <b>G2ACC-TK1LR</b>  | 8 Pairs #1 Tray Slides   |
| <b>G2ACC-TK2LR</b>  | 2 Pairs #4 Tray Slides   |
| <b>G2ACC-TK4LR*</b> | 7 Pairs Universal Tray Slides                                  |
| <b>G2ACC-SHLF1</b>  | 3 Epoxy Coated Shelves on Pins                                 |
| <b>G2ACC-SHLF2</b>  | 3 Epoxy Coated Shelves on Pilasters                            |
| <b>G2ACC-SHLF3</b>  | 3 Plated Shelves on Pins                                       |
| <b>G2ACC-SHLF4</b>  | 3 Plated Shelves on Pilasters<br>(Refrigerator & Freezer only) |
| <b>RIGHT</b>        |  |
| <b>G2ACC-TK1LR</b>  | 8 Pairs #1 Tray Slides   |
| <b>G2ACC-TK2LR</b>  | 2 Pairs #4 Tray Slides   |
| <b>G2ACC-TK4LR*</b> | 7 Pairs Universal Tray Slides                                  |
| <b>G2ACC-SHLF5</b>  | 3 Epoxy Coated Shelves on Pins                                 |
| <b>G2ACC-SHLF6</b>  | 3 Epoxy Coated Shelves on Pilasters                            |
| <b>G2ACC-SHLF7</b>  | 3 Plated Shelves on Pins                                       |
| <b>G2ACC-SHLF8</b>  | 3 Plated Shelves on Pilasters                                  |

\* Universal tray slides are excluded from two section heated cabinets.

### THREE SECTION MODELS

|                     |  |
|---------------------|--|
| <b>LEFT</b>         |  |
| <b>G3ACC-TK1LR</b>  | 8 Pairs #1 Tray Slides   |
| <b>G3ACC-TK2LR</b>  | 2 Pairs #4 Tray Slides   |
| <b>G3ACC-TK4LR</b>  | 7 Pairs Universal Tray Slides                                  |
| <b>G3ACC-SHLF1</b>  | 3 Epoxy Coated Shelves on Pins                                 |
| <b>G3ACC-SHLF2</b>  | 3 Epoxy Coated Shelves on Pilasters                            |
| <b>G3ACC-SHLF3</b>  | 3 Plated Shelves on Pins                                       |
| <b>G3ACC-SHLF4</b>  | 3 Plated Shelves on Pilasters<br>(Refrigerator & Freezer only) |
| <b>CENTER</b>       |  |
| <b>G3ACC-TK1C</b>   | 8 Pairs #1 Tray Slides   |
| <b>G3ACC-TK2C</b>   | 2 Pairs #4 Tray Slides   |
| <b>G3ACC-TK4C</b>   | 7 Pairs Universal Tray Slides                                  |
| <b>G3ACC-SHLF5</b>  | 3 Epoxy Coated Shelves on Pins                                 |
| <b>G3ACC-SHLF6</b>  | 3 Epoxy Coated Shelves on Pilasters                            |
| <b>G3ACC-SHLF7</b>  | 3 Plated Shelves on Pins                                       |
| <b>G3ACC-SHLF8</b>  | 3 Plated Shelves on Pilasters                                  |
| <b>RIGHT</b>        |  |
| <b>G3ACC-TK1LR</b>  | 8 Pairs #1 Tray Slides   |
| <b>G3ACC-TK2LR</b>  | 2 Pairs #4 Tray Slides   |
| <b>G3ACC-TK4LR</b>  | 7 Pairs Universal Tray Slides                                  |
| <b>G3ACC-SHLF9</b>  | 3 Epoxy Coated Shelves on Pins                                 |
| <b>G3ACC-SHLF10</b> | 3 Epoxy Coated Shelves on Pilasters                            |
| <b>G3ACC-SHLF11</b> | 3 Plated Shelves on Pins                                       |
| <b>G3ACC-SHLF12</b> | 3 Plated Shelves on Pilasters                                  |

## G-SERIES – ACCESSORY KITS

### EZ-CHANGE KITS

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

\* Universal tray slides are excluded from two section heated cabinets.

### ADDITIONAL SHELVES, TRAY SLIDES & SUPPORTS

(mounting hardware not included)

| <b>ONE SECTION MODELS</b>   |   |
|-----------------------------|---|
| <b>G1ACC-SHLF5</b>          | 1 Epoxy Coated Shelf with Pins & Clips                    |
| <b>G1ACC-SHLF6</b>          | 1 Plated Shelf with Pins & Clips                          |
| <b>TWO SECTION MODELS</b>   |   |
| <b>G2ACC-SHLF9</b>          | 1 Epoxy Coated Shelf with Pins & Clips for Left Section   |
| <b>G2ACC-SHLF10</b>         | 1 Plated Shelf with Pins & Clips for Left Section         |
| <b>G2ACC-SHLF11</b>         | 1 Epoxy Coated Shelf with Pins & Clips for Right Section  |
| <b>G2ACC-SHLF12</b>         | 1 Plated Shelf with Pins & Clips for Right Section        |
| <b>THREE SECTION MODELS</b> |   |
| <b>G3ACC-SHLF13</b>         | 1 Epoxy Coated Shelf with Pins & Clips for Left Section   |
| <b>G3ACC-SHLF14</b>         | 1 Plated Shelf with Pins & Clips for Left Section         |
| <b>G3ACC-SHLF15</b>         | 1 Epoxy Coated Shelf with Pins & Clips for Center Section |
| <b>G3ACC-SHLF16</b>         | 1 Plated Shelf with Pins & Clips for Center Section       |
| <b>G3ACC-SHLF17</b>         | 1 Epoxy Coated Shelf with Pins & Clips for Right Section  |
| <b>G3ACC-SHLF18</b>         | 1 Plated Shelf with Pins & Clips for Right Section        |
| <b>OTHER ACCESSORY KITS</b> |   |
| <b>GSACC-#1TS</b>           | 1 Pair #1 Type Tray Slides                                |
| <b>GSACC-#4TS</b>           | 1 Pair #4 Type Tray Slides                                |
| <b>GSACC-UVTS</b>           | 1 Pair Universal Type Tray Slides                         |
| <b>GSACC-PLSTS</b>          | Mounting Hardware for Shelves on Pilasters & Clips**      |
| <b>GSACC-LEGS</b>           | Set of Four 6" High Legs                                  |
| <b>GSACC-CK3</b>            | Set of Four 4 <sup>5</sup> / <sub>8</sub> " High Casters  |

\*\* Includes the mounting hardware only to allow the use of the existing shelving to replace the standard shelf pin arrangement of any model/section G-Series unit to have pilasters and clips instead.

# R & A SERIES – REFRIGERATORS, FREEZERS, HOT FOOD CABINETS, DUAL TEMPS

## Reach-In Solid Door Models

### STANDARD FEATURES:

- Stainless steel exterior
- Stainless steel interior (R-Series)
- Anodized aluminum interior (A-Series)
- INTELA-TRAUL® microprocessor control system
- Self-contained, balanced refrigeration system (refrigerators & freezers) (remote options available)
- Environmentally friendly R-134a (refrigerators) and R-404a (freezers) refrigerant
- Standard operating temperature 34°F to 38°F (refrigerators), 0°F to -5°F (freezers), 135°F to 180°F (hot food cabinets)
- Self-closing doors with stay open feature
- Easy to clean profile gasket
- -10°F high capacity freezer application for high demand application
- Lifetime warranty on cam-lift hinges
- Automatic non-electric condensate evaporator (refrigerators & freezers)
- Three plated shelves per section
- Automatically activated incandescent lights
- Lifetime warranty on work flow door handle
- 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**  
shown with optional door  
configuration and casters



### ONE SECTION REACH-IN MODELS

| WIDTH x DEPTH x HEIGHT  | DOOR | REFRIGERATORS | FREEZERS      | HOT FOOD        | DUAL TEMPS      |
|-------------------------|------|---------------|---------------|-----------------|-----------------|
| 32" x 35" x 83 1/4"     | Full | RHT132EUT-FHS | RLT132EUT-FHS | Consult Factory | N/A             |
|                         | Half | RHT132EUT-HHS | RLT132EUT-HHS | Consult Factory | Consult Factory |
| 29 7/8" x 35" x 83 1/4" | Full | RHT132WUT-FHS | RLT132WUT-FHS | RHF132W-FHS     | N/A             |
|                         | Half | RHT132WUT-HHS | RLT132WUT-HHS | RHF132W-HHS     | RDT132WUT-HHS   |
| 29 7/8" x 29" x 83 1/4" | Full | RHT126WUT-FHS | RLT126WUT-FHS | Consult Factory | N/A             |
|                         | Half | RHT126WUT-HHS | RLT126WUT-HHS | Consult Factory | RDT126WUT-HHS   |
| 26 3/8" x 35" x 83 1/4" | Full | RHT132NUT-FHS | RLT132NUT-FHS | Consult Factory | N/A             |
|                         | Half | RHT132NUT-HHS | RLT132NUT-HHS | Consult Factory | Consult Factory |
| 24" x 35" x 83 1/4"     | Full | RHT132DUT-FHS | RLT132DUT-FHS | Consult Factory | N/A             |
|                         | Half | RHT132DUT-HHS | RLT132DUT-HHS | Consult Factory | RDT132DUT-HHS   |

### TWO SECTION REACH-IN MODELS

| WIDTH x DEPTH x HEIGHT  | DOOR | REFRIGERATORS | FREEZERS      | HOT FOOD        | DUAL TEMP       |
|-------------------------|------|---------------|---------------|-----------------|-----------------|
| 58" x 35" x 83 1/4"     | Full | RHT232WUT-FHS | RLT232WUT-FHS | RHF232W-FHS     | RDT232WUT-FHS   |
|                         | Half | RHT232WUT-HHS | RLT232WUT-HHS | RHF232W-HHS     | RDT232WUT-HHS   |
| 58" x 29" x 83 1/4"     | Full | RHT226WUT-FHS | RLT226WUT-FHS | Consult Factory | Consult Factory |
|                         | Half | RHT226WUT-HHS | RLT226WUT-HHS | Consult Factory | Consult Factory |
| 52 1/8" x 35" x 83 1/4" | Full | RHT232NUT-FHS | RLT232NUT-FHS | Consult Factory | RDT232NUT-FHS   |
|                         | Half | RHT232NUT-HHS | RLT232NUT-HHS | Consult Factory | RDT232NUT-HHS   |
| 48" x 35" x 83 1/4"     | Full | RHT232DUT-FHS | RLT232DUT-FHS | Consult Factory | RDT232DUT-FHS   |
|                         | Half | RHT232DUT-HHS | RLT232DUT-HHS | Consult Factory | RDT232DUT-HHS   |

### THREE SECTION REACH-IN MODELS

| WIDTH x DEPTH x HEIGHT   | DOOR | REFRIGERATORS | FREEZERS      | HOT FOOD        | DUAL TEMP     |
|--------------------------|------|---------------|---------------|-----------------|---------------|
| 86 1/8" x 35" x 83 1/4"  | Full | RHT332WUT-FHS | RLT332WUT-FHS | RHF332W-FHS     | RDT332WUT-FHS |
|                          | Half | RHT332WUT-HHS | RLT332WUT-HHS | RHF332W-HHS     | RDT332WUT-HHS |
| 76 5/16" x 35" x 83 1/4" | Full | RHT332NUT-FHS | RLT332NUT-FHS | Consult Factory | RDT332NUT-FHS |
|                          | Half | RHT332NUT-HHS | RLT332NUT-HHS | Consult Factory | RDT332NUT-HHS |



Please refer to [energystar.gov](http://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 – REFRIGERATORS

## Reach-In Glass Door Models

### STANDARD FEATURES:

- Stainless steel exterior
- Stainless steel interior (R-Series)
- Anodized aluminum interior (A-Series)
- INTELA-TRAUL® microprocessor control system
- Self-contained, balanced refrigeration system (remote options available)
- Environmentally friendly R-134a refrigerant
- Standard operating temperature 34°F to 38°F
- Self-closing doors with stay open feature
- Easy to clean profile gasket and magnetic snap-in door gaskets
- Lifetime warranty on cam-lift hinges\*
- Automatic non-electric condensate evaporator
- Three plated shelves per section
- Incandescent lights with exterior switch\*
- Vertical metal door handle(s)
- Stainless steel breaker caps\*
- Four 6" high adjustable stainless steel legs
- Three year parts & labor warranty
- Five year compressor warranty

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



**RHT232WUT-FSL**  
shown with optional casters

### ONE SECTION REACH-IN GLASS DOOR MODELS

| WIDTH x DEPTH x HEIGHT  | DOOR | REFRIGERATORS |
|---|------|---------------|
| 29 <sup>7</sup> / <sub>8</sub> " x 35" x 83 <sup>1</sup> / <sub>4</sub> " | Full | RHT132WUT-FHG |
|   | Half | RHT132WUT-HHG |
| 29 <sup>7</sup> / <sub>8</sub> " x 29" x 83 <sup>1</sup> / <sub>4</sub> " | Full | RHT126WUT-FHG |
|   | Half | RHT126WUT-HHG |
| 24" x 35" x 83 <sup>1</sup> / <sub>4</sub> "                              | Full | RHT132DUT-FHG |
|   | Half | RHT132DUT-HHG |

### TWO SECTION REACH-IN GLASS DOOR MODELS

| WIDTH x DEPTH x HEIGHT  | DOOR | REFRIGERATORS |
|---|------|---------------|
| 58" x 35" x 83 <sup>1</sup> / <sub>4</sub> "                              | Full | RHT232WUT-FHG |
|   | Half | RHT232WUT-HHG |
| 58" x 29" x 83 <sup>1</sup> / <sub>4</sub> "                              | Full | RHT226WUT-FHG |
|   | Half | RHT226WUT-HHG |
| 52 <sup>1</sup> / <sub>8</sub> " x 35" x 83 <sup>1</sup> / <sub>4</sub> " | Full | RHT232NUT-FHG |
|   | Half | RHT232NUT-HHG |
| 48" x 35" x 83 <sup>1</sup> / <sub>4</sub> "                              | Full | RHT232DUT-FHG |
|   | Half | RHT232DUT-HHG |

### THREE SECTION REACH-IN GLASS DOOR MODELS

| WIDTH x DEPTH x HEIGHT   | DOOR | REFRIGERATORS |
|--|------|---------------|
| 86 <sup>1</sup> / <sub>8</sub> " x 35" x 83 <sup>1</sup> / <sub>4</sub> "  | Full | RHT332WUT-FHG |
|  | Half | RHT332WUT-HHG |
| 76 <sup>5</sup> / <sub>16</sub> " x 35" x 83 <sup>1</sup> / <sub>4</sub> " | Full | RHT332NUT-FHG |
|  | Half | RHT332NUT-HHG |

### TWO SECTION REACH-IN SLIDING GLASS DOOR MODELS

| WIDTH x DEPTH x HEIGHT  | DOOR | REFRIGERATORS |
|---|------|---------------|
| 58" x 33" x 83 <sup>1</sup> / <sub>4</sub> "                              | Full | RHT232WUT-FSL |
|   | Half | RHT232WUT-HSL |
| 52 <sup>1</sup> / <sub>8</sub> " x 33" x 83 <sup>1</sup> / <sub>4</sub> " | Full | RHT232NUT-FSL |
|   | Half | RHT232NUT-HSL |

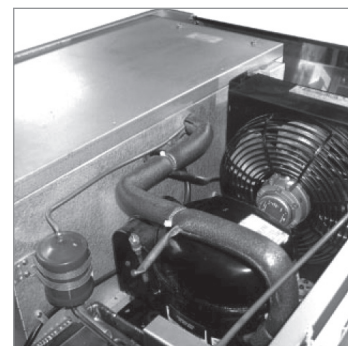


Please refer to [energystar.gov](http://energystar.gov) to view the most up-to-date product listing and performance data.



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

### Refrigeration System



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

#### Ownership Benefits

- ✓ Reduces Food Cost
- ✓ Reduces Energy Cost
- ✓ Reduces Service Cost
- Value Added



# R & A SERIES – REFRIGERATORS, HOT FOOD CABINETS

## Pass-Thru Models

### STANDARD FEATURES:

- Stainless steel exterior
- Stainless steel interior (R-Series)
- Anodized aluminum interior (A-Series)
- INTELA-TRAUL® microprocessor control system
- Self-contained, balanced refrigeration system (remote options available)
- Environmentally friendly R-134a refrigerant
- Standard operating temperature 34°F to 38°F (refrigerators), 135°F to 180°F (hot food cabinets)
- Self-closing doors with stay open feature
- Easy to clean profile gasket and magnetic snap-in door gaskets
- Lifetime warranty on cam-lift hinges
- Automatic non-electric condensate evaporator (refrigerators only)
- Three plated shelves per section
- Automatically activated incandescent lights
- Lifetime warranty on work flow door handle
- 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)



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

**3-YEAR**  
PARTS & LABOR WARRANTY

### ONE SECTION PASS-THRU MODELS

| WIDTH x DEPTH x HEIGHT  | DOOR | REFRIGERATORS  | HOT FOOD     |
|---|------|----------------|--------------|
| 297 <sup>5</sup> / <sub>8</sub> " x 37 <sup>15</sup> / <sub>16</sub> " x 83 <sup>1</sup> / <sub>4</sub> " | Full | RHT132WPUT-FHS | RHF132WP-FHS |
|   | Half | RHT132WPUT-HHS | RHF132WP-HHS |
| 297 <sup>5</sup> / <sub>8</sub> " x 31 <sup>15</sup> / <sub>16</sub> " x 83 <sup>1</sup> / <sub>4</sub> " | Full | RHT126WPUT-FHS | N/A          |
|   | Half | RHT126WPUT-HHS | N/A          |

### TWO SECTION PASS-THRU MODELS

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

### THREE SECTION PASS-THRU MODELS

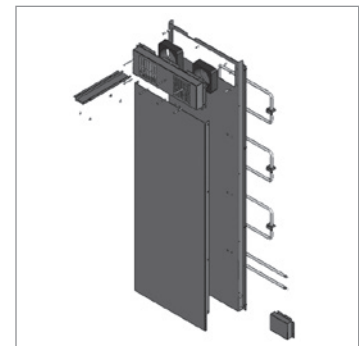
| WIDTH x DEPTH x HEIGHT  | DOOR | REFRIGERATORS  | HOT FOOD     |
|---|------|----------------|--------------|
| 76 <sup>5</sup> / <sub>16</sub> " x 37 <sup>15</sup> / <sub>16</sub> " x 83 <sup>1</sup> / <sub>4</sub> " | Full | RHT332NPUT-FHS | N/A          |
|   | Half | RHT332NPUT-HHS | N/A      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

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



Please refer to [energystar.gov](http://energystar.gov) to view the most up-to-date product listing and performance data.

### Heating System



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

#### Ownership Benefits

- ☒ Reduces Food Cost
- ☒ Reduces Energy Cost
- ☒ Reduces Service Cost
- ☐ Value Added

# R & A SERIES – REFRIGERATORS, FREEZERS, HOT FOOD CABINETS

## Roll-In and Roll-Thru Models

### STANDARD FEATURES:

- Stainless steel exterior
- Stainless steel interior (R-Series)
- Anodized aluminum interior (A-Series)
- INTELA-TRAUL® microprocessor control system
- Self-contained, balanced refrigeration system (remote options available)
- Environmentally friendly R-134a (refrigerators) and R-404a (freezers) refrigerant
- Standard operating temperature 34°F to 38°F (refrigerators), 0°F to -5°F (freezers), 135°F to 180°F (hot food cabinets)
- Self-closing doors with stay open feature
- Easy to clean profile gasket and magnetic snap-in door gaskets
- -10°F high capacity freezer application for high demand application
- Lifetime warranty on cam-lift hinges
- Automatic non-electric condensate evaporator
- Maximum rack size:  
"L" height models = 27" w x 29" d x 66" h  
"H" height models = 27" w x 29" d x 72" h
- Lifetime warranty on work flow door handle
- Stainless steel breaker caps
- Remote Glycol applications (refrigerator & freezer only, consult factory)
- Lifetime warranty on door hinges & handles
- Three year parts & labor warranty
- Five year compressor warranty



**RRI132LUT-FHS**



### ONE SECTION ROLL-IN MODELS

| WIDTH x DEPTH x HEIGHT | DOOR | RACKS    | REFRIGERATORS | FREEZERS      | HOT FOOD    |
|------------------------|------|----------|---------------|---------------|-------------|
| 35½" x 35⅞" x 83¼"     | Full | 66" High | RRI132LUT-FHS | RIF132LUT-FHS | RIH132L-FHS |
| 35½" x 35⅞" x 89⅛"     | Full | 72" High | RRI132HUT-FHS | RIF132HUT-FHS | RIH132H-FHS |

### ONE SECTION ROLL-THRU MODELS

| WIDTH x DEPTH x HEIGHT | DOOR | RACKS    | REFRIGERATORS  | FREEZERS        | HOT FOOD     |
|------------------------|------|----------|----------------|-----------------|--------------|
| 35½" x 39⅞" x 83¼"     | Full | 66" High | RRI132LPUT-FHS | Consult Factory | RIH132LP-FHS |

### TWO SECTION ROLL-IN MODELS

| WIDTH x DEPTH x HEIGHT | DOOR | RACKS    | REFRIGERATORS | FREEZERS      | HOT FOOD    |
|------------------------|------|----------|---------------|---------------|-------------|
| 68" x 35⅞" x 83¼"      | Full | 66" High | RRI232LUT-FHS | RIF232LUT-FHS | RIH232L-FHS |
| 68" x 35⅞" x 89⅛"      | Full | 72" High | RRI232HUT-FHS | RIF232HUT-FHS | RIH232H-FHS |

### TWO SECTION ROLL-THRU MODELS

| WIDTH x DEPTH x HEIGHT | DOOR | RACKS    | REFRIGERATORS  | FREEZERS        | HOT FOOD     |
|------------------------|------|----------|----------------|-----------------|--------------|
| 68" x 39⅞" x 83¼"      | Full | 66" High | RRI232LPUT-FHS | Consult Factory | RIH232LP-FHS |

### THREE SECTION ROLL-IN MODELS

| WIDTH x DEPTH x HEIGHT | DOOR | RACKS    | REFRIGERATORS | FREEZERS      | HOT FOOD    |
|------------------------|------|----------|---------------|---------------|-------------|
| 100½" x 35⅞" x 83¼"    | Full | 66" High | RRI332LUT-FHS | RIF332LUT-FHS | RIH332L-FHS |
| 100½" x 35⅞" x 89⅛"    | Full | 72" High | RRI332HUT-FHS | RIF332HUT-FHS | RIH332H-FHS |

### THREE SECTION ROLL-THRU MODELS

| WIDTH x DEPTH x HEIGHT | DOOR | RACKS    | REFRIGERATORS  | FREEZERS        | HOT FOOD     |
|------------------------|------|----------|----------------|-----------------|--------------|
| 100½" x 39⅞" x 83¼"    | Full | 66" High | RRI332LPUT-FHS | Consult Factory | RIH332LP-FHS |



Please refer to [energystar.gov](http://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.

# UHT SERIES – REFRIGERATORS, FREEZERS

## Compact Undercounter Models

### STANDARD FEATURES:

- Stainless steel exterior front, top, sides and door(s)
- Anodized aluminum interior
- Interior mounted thermometer
- 115/60/1 voltage, self-contained, with cord and plug attached
- Self-closing door(s) with stay open feature
- Easy to clean profile gasket (coming in 2014)
- Two powder-coated shelves per door
- Four 6" high legs
- Automatic, non-electric condensate evaporator
- Three year parts & labor warranty
- Five year compressor warranty



**UHT60**  
shown with optional casters



**UHT60-DD**  
shown with optional casters

### COMPACT UNDERCOUNTER DOOR MODELS, SELF-CONTAINED

| WIDTH x DEPTH x HEIGHT  | NUMBER DOORS | REFRIGERATORS | FREEZERS |
|---|--------------|---------------|----------|
| 27" x 30 <sup>7</sup> / <sub>8</sub> " x 35 <sup>1</sup> / <sub>2</sub> " | 1            | UHT27         | ULT27    |
| 32" x 30 <sup>7</sup> / <sub>8</sub> " x 35 <sup>1</sup> / <sub>2</sub> " | 1            | UHT32         | ULT32    |
| 48" x 30 <sup>7</sup> / <sub>8</sub> " x 35 <sup>1</sup> / <sub>2</sub> " | 2            | UHT48         | ULT48    |
| 60" x 30 <sup>7</sup> / <sub>8</sub> " x 35 <sup>1</sup> / <sub>2</sub> " | 2            | UHT60         | ULT60    |
| 72" x 30 <sup>7</sup> / <sub>8</sub> " x 35 <sup>1</sup> / <sub>2</sub> " | 2            | UHT72         | ULT72    |

### COMPACT UNDERCOUNTER DRAWER MODELS, SELF-CONTAINED

| WIDTH x DEPTH x HEIGHT  | NUMBER DRAWERS | REFRIGERATORS |
|---|----------------|---------------|
| 27" x 31 <sup>1</sup> / <sub>8</sub> " x 35 <sup>1</sup> / <sub>2</sub> " | 2              | UHT27-D       |
| 32" x 31 <sup>1</sup> / <sub>8</sub> " x 35 <sup>1</sup> / <sub>2</sub> " | 2              | UHT32-D       |
| 60" x 31 <sup>1</sup> / <sub>8</sub> " x 35 <sup>1</sup> / <sub>2</sub> " | 4              | UHT60-DD      |
| 72" x 31 <sup>1</sup> / <sub>8</sub> " x 35 <sup>1</sup> / <sub>2</sub> " | 4              | UHT72-DD      |



Please refer to [energystar.gov](http://energystar.gov) to view the most up-to-date product listing and performance data.

# UST & UPT SERIES – REFRIGERATORS

## Compact Prep Table Models

### STANDARD FEATURES:

- Stainless steel exterior front, sides and door(s)
- Stainless steel pan cover with pivoting front lid
- Full compliment of sixth size 4" deep plastic pans and divider bars included
- Reversible, full-length nylon cutting board
- 6" deep pan capacity
- Anodized aluminum interior
- Interior mounted thermometer
- Meets NSF 7 Standard for prep tables
- 115/60/1 voltage, self-contained, with cord and plug attached
- Self-closing door(s) with stay open feature
- Easy to clean profile gasket (coming in 2014)
- Two powder coated shelves per door
- Four 6" high legs
- Automatic non-electric condensate evaporator
- Three year parts & labor warranty
- Five year compressor warranty



**UPT Door Model**  
shown with optional casters



**UST Door Model**  
shown with optional casters



**UST Drawer Model**  
shown with optional casters



**UPT Drawer Model**  
shown with optional casters

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

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

\* Capacity shown using sixth size pans

\*\* Height overall – lid closed

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

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

# RMC SERIES – MILK COOLERS

## 34", 49" & 58" Length

### STANDARD FEATURES:

- Stainless steel exterior and interior
- Top mounted removable self-contained refrigeration system
- Forced air refrigeration system
- Accommodates 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 doors
- Metal door handles
- Magnetic snap-in EZ-Clean door gasket(s)
- 8' 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 MODELS

| WIDTH x DEPTH x HEIGHT | CRATE CAPACITY |           | CASTERS | MILK COOLERS |
|------------------------|----------------|-----------|---------|--------------|
|                        | 13" x 13"      | 13" x 18" |         |              |
| 34" x 32 1/8" x 46"    | 8              | 4         | 4"      | RMC34S4      |
| 34" x 32 1/8" x 48"    | 8              | 4         | 6"      | RMC34S6      |
| 49" x 32 1/8" x 46"    | 12             | 6         | 4"      | RMC49S4      |
| 49" x 32 1/8" x 48"    | 12             | 6         | 6"      | RMC49S6      |
| 58" x 32 1/8" x 46"    | 16             | 8         | 4"      | RMC58S4      |
| 58" x 32 1/8" x 48"    | 16             | 8         | 6"      | RMC58S6      |

### DOUBLE ACCESS MODELS

| WIDTH x DEPTH x HEIGHT | CRATE CAPACITY |           | CASTERS | MILK COOLERS |
|------------------------|----------------|-----------|---------|--------------|
|                        | 13" x 13"      | 13" x 18" |         |              |
| 34" x 34 1/4" x 46"    | 8              | 4         | 4"      | RMC34D4      |
| 34" x 34 1/4" x 48"    | 8              | 4         | 6"      | RMC34D6      |
| 49" x 34 1/4" x 46"    | 12             | 6         | 4"      | RMC49D4      |
| 49" x 34 1/4" x 48"    | 12             | 6         | 6"      | RMC49D6      |
| 58" x 34 1/4" x 46"    | 16             | 8         | 4"      | RMC58D4      |
| 58" x 34 1/4" x 48"    | 16             | 8         | 6"      | RMC58D6      |



## TU SERIES – REFRIGERATORS Full Size Undercounter Models

### STANDARD FEATURES:

- Stainless steel front, door(s) and interior
- INTELA-TRAUL® microprocessor control system
- Self-contained balanced refrigeration system (remote options available)
- Environmentally friendly R-134a refrigerant
- Standard operating temperature 34°F to 38°F
- Automatic, condensate evaporator
- Two plated shelves per section
- Easy to clean profile gasket and magnetic snap-in door gaskets



**TU072HT**  
shown with optional top and casters

- 6" high adjustable stainless steel legs
- Glycol Application – remote glycol refrigeration application and self-contained glycol or water cooled freezer application options
- Three year parts & labor warranty
- Five year compressor warranty

### FULL SIZE UNDERCOUNTER MODELS

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

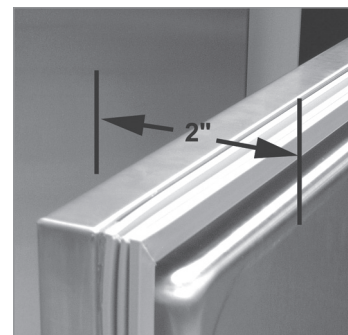
\*Standard rear spacer bracket adds 2" to depth



Please refer to [energystar.gov](http://energystar.gov) to view the most up-to-date product listing and performance data.



### 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 (total R-Factor 12.5), but it also adds significant strength to our already rugged design.

#### Ownership Benefits

- ☐ Reduces Food Cost
- ☐ Reduces Energy Cost
- ☒ Reduces Service Cost
- ☒ Value Added

## TE SERIES – REFRIGERATORS Equipment Stand Models

### STANDARD FEATURES:

- Stainless steel exterior and interior
- Stainless steel Marine top
- INTELA-TRAUL® microprocessor control system
- Self-contained balanced refrigeration system (remote options available)
- Environmentally friendly R-404a refrigerant
- Standard operating temperature 34°F to 38°F
- Automatic, condensate evaporator
- Self-closing drawers with stay open feature
- Easy to clean profile gasket
- Accommodates 400 lbs. per section
- Each drawer accommodates 6" deep pans
- 4" high casters
- Glycol Application – self-contained glycol or water cooled refrigerator application options
- Three year parts & labor warranty
- Five year compressor warranty



**TE096HT**

### EQUIPMENT STAND MODELS

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

\* Depth overall – including handle

# TS SERIES – REFRIGERATORS

## Full Size Prep Table Models

### STANDARD FEATURES:

- Stainless steel exterior and interior
- 115/60/1 voltage, self-contained, with cord and plug attached (remote options available)
- INTELA-TRAUL® microprocessor control system with 3-digit LED temperature display
- Accommodates industry standard full and third size pans without the use of adapter bars
- Two (2) shelves per door
- 6" high casters on adjustable channel mounting system
- All doors provided with locks
- Left hand system only
- Self-closing door(s) with stay open feature
- Easy to clean profile gasket
- Temperature rail equipped with drain and flush valve
- Automatic non-electric condensate evaporator
- Three year parts & labor warranty
- Five year compressor warranty



| WIDTH x DEPTH x HEIGHT                       | REFRIGERATORS | PAN CAPACITY* |
|--|---------------|---------------|
| 48" x 36" x 48 <sup>3</sup> / <sub>8</sub> " | TS048HT       | 6             |
| 66" x 36" x 48 <sup>3</sup> / <sub>8</sub> " | TS066HT       | 9             |
| 72" x 36" x 48 <sup>3</sup> / <sub>8</sub> " | TS072HT       | 10            |
| 90" x 36" x 48 <sup>3</sup> / <sub>8</sub> " | TS090HT       | 12            |

\*Capacity shown using third size pans



**TS048HT**



**TS090HT**

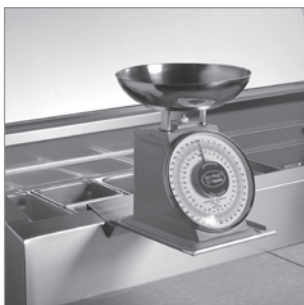
### CUSTOMIZE YOUR TRAUlsen FULL SIZE PREP TABLE WITH ONE OR MORE OF OUR MANY ACCESSORIES



**Ambient Pan Holder**



**Garnish Rack**

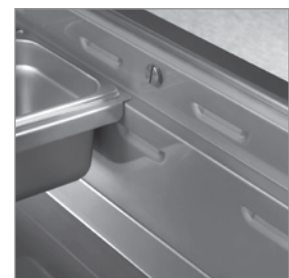


**Scale Shelf**



**Cutting Board & Ticket Rail**

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



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

#### Ownership Benefits

- ☒ **Reduces Food Cost**
- ☐ **Reduces Energy Cost**
- ☐ **Reduces Service Cost**
- ☒ **Value Added**

## TBC SERIES – CHILLERS – BLAST CHILLERS

### Undercounters, Reach-In & Roll-In/Roll-Thru

#### STANDARD FEATURES:

- Probe chill start
- Four operating modes
- Epicon common interface
- USB data exchange
- On-board printers
- Manual & auto programming
- Chill by time or temp
- Product recall
- Dual condensing units (excludes TBC5)
- Three removable small diameter probes
- Metal breakers
- Lifetime warranty on door hinges & handles
- Three year parts & labor warranty
- Five year compressor warranty



**TBC13**  
(shown with optional casters)

#### UNDERCOUNTER MODELS

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

#### REACH-IN MODELS

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



**TBC5**  
(shown with optional casters)

#### ROLL-IN & ROLL-THRU MODELS

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

#### ROLL-IN & ROLL-THRU MODELS

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



**TBC1H**

## TU SERIES – CHILLERS – QUICK CHILLER

### Undercounter



**TU048QC**  
(shown with optional casters)

#### STANDARD FEATURES:

- Stainless steel exterior and interior
- INTELA-TRAUL® microprocessor control system with 3 digit LED
- 115/60/1 voltage, self-contained, with cord and plug attached
- Left hand refrigeration system
- Condenser filter
- Non-electric automatic condensate evaporator
- Operates at 31°F to 35°F
- Two plated shelves on pins
- 6" high legs
- Three year parts & labor warranty
- Five year compressor warranty



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

## SPECIAL APPLICATION PRODUCTS – REFRIGERATOR Reach-In, Sliding Glass Door (2 Section)

### STANDARD FEATURES:

- Self-closing sliding glass doors with Stay Open feature (remote models available)
- Three plated shelves per section
- Four 6" high stainless steel adjustable legs
- Stainless steel exterior and interior finish
- INTELA-TRAUL® microprocessor control system with 3-digit LED temperature display
- 115/60/1 voltage, self-contained, with cord and plug attached
- Fluorescent lights with exterior switch
- Automatic, non-electric condensate evaporator
- Two fluorescent lights
- Three year parts & labor warranty
- Five year compressor warranty



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

### REACH-IN SLIDING GLASS DOOR REFRIGERATOR MODELS

| WIDTH x DEPTH x HEIGHT  | DOOR | SECTIONS | REFRIGERATORS |
|---|------|----------|---------------|
| 52 <sup>1</sup> / <sub>8</sub> " x 83 <sup>1</sup> / <sub>4</sub> " x 33" | Full | Two      | RHT232NUT-FSL |
| 52 <sup>1</sup> / <sub>8</sub> " x 83 <sup>1</sup> / <sub>4</sub> " x 33" | Half | Two      | RHT232NUT-HSL |
| 58" x 83 <sup>1</sup> / <sub>4</sub> " x 33"                              | Full | Two      | RHT232WUT-FSL |
| 58" x 83 <sup>1</sup> / <sub>4</sub> " x 33"                              | Half | Two      | RHT232WUT-HSL |



## SPECIAL APPLICATION PRODUCTS – REFRIGERATORS Fish File

### STANDARD FEATURES:

- Stainless steel exterior and interior finish
- Digital temperature display
- 115/60/1 voltage; self-contained, with cord and plug attached
- Four stainless steel self-closing drawers per section
- Each drawer includes one specially designed storage pan
- Four 6" high adjustable stainless steel legs
- Three year parts & labor warranty
- Five year compressor warranty

### REACH-IN MODELS, SELF-CONTAINED

| WIDTH x DEPTH x HEIGHT  | DRAWERS | REFRIGERATORS |
|---|---------|---------------|
| 28" x 29" x 83 <sup>1</sup> / <sub>4</sub> "                              | Four    | RFS126NUT     |
| 52 <sup>1</sup> / <sub>8</sub> " x 29" x 83 <sup>1</sup> / <sub>4</sub> " | Eight   | RFS226NUT     |



**RFS126NUT**  
(shown with optional casters)



## SPECIAL APPLICATION PRODUCTS – REFRIGERATORS

### Air Curtain

#### STANDARD FEATURES:

- Stainless steel exterior and interior
- Ten pairs of tray slides for 18" x 26" pans
- Multi-fan 3-D air screen curtain
- Electronic control with two operating modes:
  - 1-Refrigerator (32°F to 50°F, preset at 35°F)
  - 2-Refrigerator lo-temp (25°F to 35°F, preset at 30°F)
- Smart Defrost™
- Automatic defrost with manual override feature
- Full perimeter bumper
- One year warranty

#### AIR CURTAIN MODELS

| WIDTH* x DEPTH* x HEIGHT | DOORS | SECTIONS | REFRIGERATORS |
|--------------------------|-------|----------|---------------|
| 32 1/4" x 39" x 79 1/4"  | FH    | One      | RAC37-FHS     |
| 32 1/4" x 39" x 79 1/4"  | HH    | One      | RAC37-HHS     |

\* Including bumper



**RAC37-FHS**

## SPECIAL APPLICATION PRODUCTS – REFRIGERATORS

### Reach-In & Roll-In, Even Thaw

#### STANDARD FEATURES:

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



**RET232NUT-FHS**

**3-YEAR**  
PARTS & LABOR WARRANTY

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

| WIDTH x DEPTH x HEIGHT  | DOOR | SECTIONS | REFRIGERATORS |
|-------------------------|------|----------|---------------|
| 32" x 35" x 83 1/4"     | Full | One      | RET132EUT-FHS |
| 32" x 35" x 83 1/4"     | Half | One      | RET132EUT-HHS |
| 52 1/8" x 35" x 83 1/4" | Full | One      | RET232NUT-FHS |
| 52 1/8" x 35" x 83 1/4" | Full | One      | RET232NUT-HHS |



## SPECIAL APPLICATION PRODUCTS – FREEZERS

### Reach-In, -15°F Models

#### STANDARD FEATURES:

- Incandescent lights
- Self-closing doors with stay open feature and locks
- Easy to clean profile gasket
- Three plated shelves per section
- Four 6" high stainless steel adjustable legs
- Stainless steel exterior and interior finish
- INTELA-TRAUL® microprocessor control system with 3-digit LED temperature display
- 208/115/60/1 voltage, self-contained, with cord and plug attached
- Automatic condensate evaporator
- Lifetime warranty on door handles and hinges
- Three year parts & labor warranty
- Five year compressor warranty



**RSL232NUT-FHS**

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

| WIDTH x DEPTH x HEIGHT   | DOOR            | SECTIONS | REFRIGERATORS |
|--|-----------------|----------|---------------|
| 52 <sup>1</sup> / <sub>8</sub> " x 83 <sup>1</sup> / <sub>4</sub> " x 35"  | Consult Factory | Two      | RSL232NUT-    |
| 76 <sup>5</sup> / <sub>16</sub> " x 83 <sup>1</sup> / <sub>4</sub> " x 35" | Consult Factory | Three    | RSL332NUT-    |



## SPECIAL APPLICATION PRODUCTS – FREEZER

### Convertible (1 & 2 Section)

#### STANDARD FEATURES:

- 115/60/1 voltage, self-contained, with cord and plug attached
- Incandescent lights
- Self-closing door(s) with stay open feature and lock(s)
- Easy to clean profile gasket
- Three plated shelves per section
- Four 6" high stainless steel adjustable legs
- R-Series: Stainless steel exterior and interior finish
- A-Series: Stainless steel exterior and anodized aluminum interior
- Microprocessor control with 3-digit LED temperature display
- Automatic, non-electric condensate evaporator
- Lifetime warranty on door handles and hinges
- Three year parts & labor warranty
- Five year compressor warranty



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

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

| WIDTH x DEPTH x HEIGHT  | DOOR | SECTIONS | REFRIGERATORS |
|---|------|----------|---------------|
| 29 <sup>7</sup> / <sub>8</sub> " x 83 <sup>1</sup> / <sub>4</sub> " x 35" | Full | One      | RCV132WUT-FHS |
| 29 <sup>7</sup> / <sub>8</sub> " x 83 <sup>1</sup> / <sub>4</sub> " x 35" | Half | One      | RCV132WUT-HHS |
| 29 <sup>7</sup> / <sub>8</sub> " x 83 <sup>1</sup> / <sub>4</sub> " x 35" | Full | One      | ACV132WUT-FHS |
| 29 <sup>7</sup> / <sub>8</sub> " x 83 <sup>1</sup> / <sub>4</sub> " x 35" | Half | One      | ACV132WUT-HHS |



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

| WIDTH x DEPTH x HEIGHT                       | DOOR | SECTIONS | REFRIGERATORS |
|--|------|----------|---------------|
| 58" x 83 <sup>1</sup> / <sub>4</sub> " x 35" | Full | Two      | RCV232WUT-FHS |
| 58" x 83 <sup>1</sup> / <sub>4</sub> " x 35" | Half | Two      | RCV232WUT-HHS |
| 58" x 83 <sup>1</sup> / <sub>4</sub> " x 35" | Full | Two      | ACV232WUT-FHS |
| 58" x 83 <sup>1</sup> / <sub>4</sub> " x 35" | Half | Two      | ACV232WUT-HHS |

# SPECIAL APPLICATION PRODUCTS – REFRIGERATOR AND FREEZER

## Reach-In, Extra Wide Application

### STANDARD FEATURES:

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



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



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

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

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

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

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

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

# SPECIAL APPLICATIONS – REFRIGERATORS, FREEZERS & HOT FOOD Correctional Facilities Application

## STANDARD CORRECTIONAL FEATURES:

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



Includes Traulsen's  
INTELA-TRAUL® control

## REFRIGERATOR REACH-IN & PASS-THRU MODELS

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

## REFRIGERATOR ROLL-IN & ROLL-THRU MODELS

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



RH132N-COR01

## FREEZER REACH-IN MODELS

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



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

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

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

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

# SPECIAL APPLICATIONS – BLAST CHILLERS

## Correctional Facilities Application

### STANDARD CORRECTIONAL FEATURES:

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



**TBC13-COR01**  
(shown with optional casters)

*correctional  
features not  
shown on  
either model*

**3-YEAR**  
PARTS & LABOR WARRANTY



**TBC1H-COR01**

### BLAST CHILLER MODELS

| WIDTH x DEPTH x HEIGHT   | SECTIONS | DOOR HINGING | REFRIGERATORS | TYPE      |
|--|----------|--------------|---------------|-----------|
| 34" x 41 <sup>5</sup> / <sub>8</sub> " x 80 <sup>1</sup> / <sub>8</sub> "                              | One      | Left         | TBC13-COR01   | Reach-In  |
| 48 <sup>1</sup> / <sub>8</sub> " x 37 <sup>1</sup> / <sub>2</sub> " x 89 <sup>1</sup> / <sub>2</sub> " | One      | Left         | TBC1H-COR01   | Roll-In   |
| 48 <sup>1</sup> / <sub>8</sub> " x 41 <sup>1</sup> / <sub>8</sub> " x 89 <sup>1</sup> / <sub>2</sub> " | One      | Left         | TBC1HR-COR01  | Roll-Thru |
| 48 <sup>1</sup> / <sub>8</sub> " x 41 <sup>1</sup> / <sub>8</sub> " x 89 <sup>1</sup> / <sub>2</sub> " | One      | Right        | TBC1HR-COR02  | Roll-Thru |

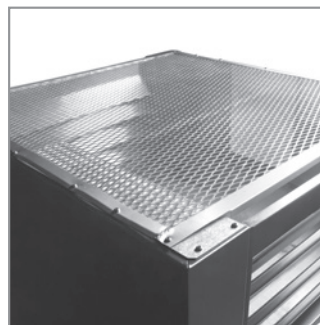
### STANDARD FEATURES FOR ALL CORRECTIONAL APPLICATION MODELS



**Locking Hasp**



**Flanged Legs**



**Perforative Screen**



**Lexan Cover**



**Welded Tray Slides**  
(Reach-In/Pass-Thru models only)  
12 pairs per section



**Hinges without Covers**

# SPECIAL APPLICATIONS – REFRIGERATORS, FREEZERS

## Spacesaver Models

### STANDARD FEATURES:

- Stainless steel exterior and interior finish
- Self-contained balanced refrigeration system (remote options available)
- Environmentally friendly R-134a (refrigerators) and R-404a (freezers) refrigerant
- Standard operating temperature 34°F to 38°F (refrigerators), 0°F to -5°F (freezers) and 53°F to 57°F (wine units)
- Self-closing doors with stay open feature
- Easy to clean profile gasket
- Lifetime warranty on cam-lift hinges
- All doors include a cylinder lock
- Bottom mounted electric condensate evaporator
- Plated shelves
- Incandescent lights with exterior switch
- Lifetime warranty on work flow door handle (solid door models only)
- Stainless steel breaker caps
- Four 6" high adjustable stainless steel legs
- Three year parts & labor warranty
- Five year compressor warranty



UR48DT

### SPACESAVER REFRIGERATOR SOLID DOOR MODELS

| WIDTH x DEPTH x HEIGHT | DOOR LENGTH | NUMBER DRAWERS | DOOR HINGING | REFRIGERATORS |
|------------------------|-------------|----------------|--------------|---------------|
| 30" x 27" x 83 1/4"    | 3/4         | 2              | Right        | UR30HT-16     |
|                        | 3/4         | 2              | Left         | UR30HT-17     |
| 48" x 27" x 83 1/4"    | 3/4         | 4              | L/R          | UR48HT-55     |

### SPACESAVER REFRIGERATOR GLASS DOOR MODELS

| WIDTH x DEPTH x HEIGHT | DOOR LENGTH | NUMBER DRAWERS | DOOR HINGING | REFRIGERATORS |
|------------------------|-------------|----------------|--------------|---------------|
| 30" x 27" x 83 1/4"    | 3/4         | 2              | Right        | UR30HT-22     |
|                        | 3/4         | 2              | Left         | UR30HT-23     |
| 48" x 27" x 83 1/4"    | 3/4         | 4              | L/R          | UR48HT-57     |

### SPACESAVER WINE REFRIGERATOR SOLID DOOR MODELS

| WIDTH x DEPTH x HEIGHT | DOOR LENGTH | DOOR HINGING | WINE REFRIGERATORS |
|------------------------|-------------|--------------|--------------------|
| 30" x 27" x 83 1/4"    | Full        | Right        | UR30WT-27          |
|                        | Full        | Left         | UR30WT-33          |
|                        | Half        | Right        | UR30WT-34          |
|                        | Half        | Left         | UR30WT-35          |
| 48" x 27" x 83 1/4"    | Full        | L/R          | UR48WT-26          |
|                        | Half        | L/R          | UR48WT-35          |



### SPACESAVER WINE REFRIGERATOR GLASS DOOR MODELS

| WIDTH x DEPTH x HEIGHT | DOOR LENGTH | DOOR HINGING | WINE REFRIGERATORS |
|------------------------|-------------|--------------|--------------------|
| 30" x 27" x 83 1/4"    | Full        | Right        | UR30WT-28          |
|                        | Full        | Left         | UR30WT-30          |
|                        | Half        | Right        | UR30WT-36          |
|                        | Half        | Left         | UR30WT-37          |
| 48" x 27" x 83 1/4"    | Full        | L/R          | UR48WT-27          |
|                        | Half        | L/R          | UR48WT-36          |

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

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

| WIDTH x DEPTH x HEIGHT | DOOR LENGTH | NUMBER DRAWERS | DOOR HINGING | REFRIGERATOR/FREEZER |
|------------------------|-------------|----------------|--------------|----------------------|
| 48" x 27" x 83 1/4"    | Full & 3/4  | 2              | L/R          | UR48DT-6*            |
| 48" x 27" x 83 1/4"    | Full & 3/4  | 2              | L/R          | UR48DT-14**          |

\*Solid door model \*\* Glass door model



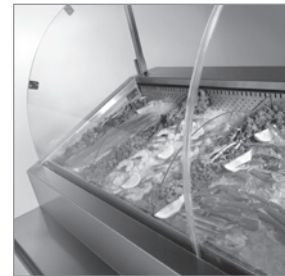
## SPECIAL APPLICATIONS Mobile Display Cabinet

### STANDARD FEATURES:

- Exclusive refrigeration system designed for all day use and easy cleaning of the product display area
- High quality stainless steel exterior construction
- INTELA-TRAUL® microprocessor control system with 3-digit LED temperature display
- 115/60/1 voltage, self-contained balanced refrigerated system
- Automatic, condensate removal
- Convenient valve for occasional draining of ice melt off, facilitates cleaning
- Ten (10) tray slides for 18" x 26" sheet pans (5 per door)
- Self-closing door(s) with stay open feature
- Easy to clean profile gasket
- Transport latch
- Front POS shelf (for signage)
- Two bumper levels on front and sides, prevents damage
- Holder for plastic bags used with king crab legs
- 5" high heavy duty casters (two fixed for mobility)
- Three year parts & labor warranty
- Five year compressor warranty



**3-YEAR**  
PARTS & LABOR WARRANTY



*Safely Displays Product*

### FULL SIZE UNDERCOUNTER MODELS

| WIDTH x DEPTH x HEIGHT | NUMBER DOORS | REFRIGERATORS |
|------------------------|--------------|---------------|
| 78" x 37" x 59 1/8"    | 2            | TD078HT-1     |

## SPECIAL APPLICATIONS Deli Merchandiser

### STANDARD FEATURES:

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



**3-YEAR**  
PARTS & LABOR WARRANTY

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



*Large storage capacity  
coupled with sliding door  
convenience*

### FULL SIZE UNDERCOUNTER MODELS

| WIDTH x DEPTH x HEIGHT | NUMBER DOORS | REFRIGERATORS |
|------------------------|--------------|---------------|
| 75 5/16" x 33" x 92"   | 2            | RS332N-1      |

**Featuring the industry's first 3-YEAR PARTS & LABOR WARRANTY on all units.**

### 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.

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

### EZ-Clean Gasket



Fits most hot and cold Traulsen units. Made of durable, sanitizer-resistant Santoprene®, 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** – Santoprene® material enables 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% for Santoprene over standard PVC gaskets.

### Smart Services\*

One year remote monitoring included

\* Optional accessories. Consult your representation for details.

### 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.

### Bare Tube Coil



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 Bare Tube Coils' efficiency remains consistent because under typical commercial conditions it never needs to be cleaned.

By choosing a Bare Tube 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 bare tube coils pay for themselves within about the first two years of use (based on \$.15/kWh, under typical commercial kitchen conditions).

**Preserve Factory Performance** – Compressors work harder when air flow is inhibited by dirty condenser coils. Bare tube 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 19 pans at 1-1/2" increments**, and equips one half cabinet section (actual pan capacities may vary depending upon cabinet type and door size).

#### Universal Tray Slides

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

#### Reach-In Drawers

Replace the bottom half door with two or three drawers for convenient pan storage.

#### 6" or 45/8" High Casters

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

#### Locking Hasp(s)

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

#### Kool Klad Laminate Decor

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

#### 6" High Flanged Legs

Allows your Traulsen model to be secured to the floor, when required for seismic and marine applications.

#### Correctional Application Package

Combines several features to secure cabinet for use in a corrections facility.

### Options for TU & TE Models

#### Flat Stainless Steel Top

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

#### Stainless Steel Back

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

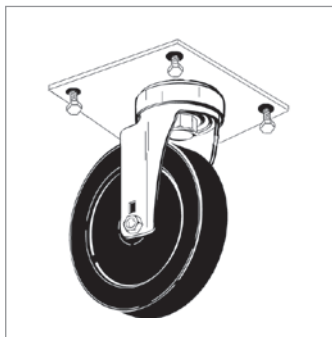
#### Cabinet Extension Sections

Allows you to extend the width of your equipment stand by 6".

## 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**

### **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 TBC1HR & TBC2HR**

Purchase a rack specifically designed to facilitate the air-flow pattern of your Traulsen roll-in or roll-thru blast chiller. Accommodates twenty-six 12" x 20", thirteen 18" x 26" or twenty-six 14" x 18" pans.

## **Accessories for G-Series Models**

### **Additional Shelf Kit**

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

### **#1 Tray Slide Kit**

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

### **Universal Tray Slide Kit**

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

### **#4 Tray Slide Kit**

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

### **Leg Kit**

Set of four 6" high adjustable legs.

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

### **Cutting Boards**

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

### **Shelf for Scale**

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

### **Top Shelf**

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

### **Garnish Rack**

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

## TRAY SLIDE & SHELF VERSATILITY CHART

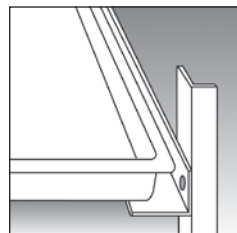
### TRAY SLIDES:

#### SPACING

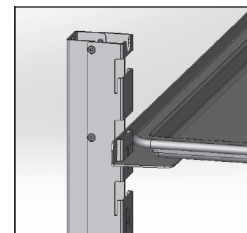
| #1 Tray Slides<br>16 ga. stainless steel angle type for bottom support of:<br>(1) 18" x 26" Pan or (2) 14" x 18" Pans | 2" | 3" | 4" | 5" |
|---|----|----|----|----|
| Behind full height door – all models  | 28 | 19 | 14 | 11 |
| Behind upper half height door – all models  | 13 | 9  | 7  | 5  |
| Behind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

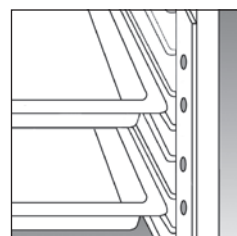


#1 Tray Slides  
Standard



#1 Tray Slides  
EZ-Change

| #4 Tray Slides – Standard<br>Plated steel rod type for rim support of:<br>(1) 18" x 26" Pan<br>(one pair of #4 tray slides accommodates one half section)<br>(N/A for D-Width models) | 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     |



#4 Tray Slides  
Standard

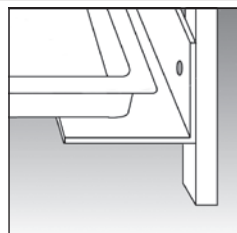
| Universal Tray Slides – Standard*<br>16 ga. stainless steel angle type for bottom support of:<br>(1) 18" x 26" Pan or (2) 14" x 18" Pans or (2) 12" x 20" Pans<br>(Heated cabinets decrease quantity by 1, not available for two section models)(N/A for D-Width models) | 4" | 5" | 6" |
|--|----|----|----|
| 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  |

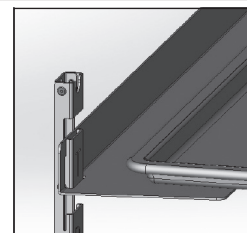
| Universal Tray Slides – EZ-Change Interior* | 2-1/4" | 4-1/2" |
|---|--------|--------|
| Behind full height door – all models        | 22     | 11     |
| Behind half height door – all models        | 11     | 5      |

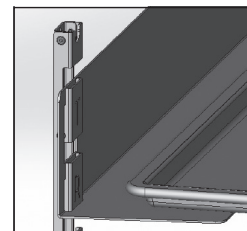
| Heavy-Duty Universal Tray Slides – EZ-Change Interior* | 4-1/2" | 9" |
|--|--------|----|
| Behind full height door – all models                   | 11     | 5  |
| Behind half height door – all models                   | 5      | 2  |



Universal Tray Slides  
Standard



Universal Tray Slides  
EZ-Change



Heavy-Duty  
Universal Tray Slides  
EZ-Change

### SHELVES:

| 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<br>(4" spacing) |
| Behind half height door mounted on optional pilasters  | 3    | 12<br>(4" spacing) |
| Behind TU Series undercounter door                     | 2    | 3                  |

#### Notes:

- The above quantities represent the maximum amount of tray slides recommended by Traulsen to achieve best air circulation and refrigeration performance.
- All 26" deep models are available with shelves only, optional tray slides are not available.
- Deduct one tray slide per door from the above quantities for sliding glass door models.
- Please consult factory for special interior arrangements on "DUT" 24" and 48" wide models.
- Optional tray slides are not available for Compact Undercounter, Compact Prep Tables and Spacesaver models.
- Universal tray slides are not available for two and three section "N" width models supplied with fluorescent lights.
- Tray slides are not available for one and two section "D-Width" models supplied with optional fluorescent lights.
- EZ-Change Interior Universal Tray Slides max weight 75 lbs. EZ-Change Heavy-Duty Universal Tray Slides max weight 125 lbs.\*



# UNDERSTANDING TRAUlsen MODEL NUMBERS

## R & A SERIES MODEL NUMBERS

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

### POSITION (1)

#### EXTERIOR & INTERIOR METAL FINISH

- R** Stainless Steel Exterior and Interior  
**A** Stainless Steel Exterior, Anodized Aluminum Interior

### POSITION (2)

#### TYPE OF CABINET

- HT** Refrigerator (reach-in/pass-thru)  
**RI** Refrigerator (roll-in/roll-thru)  
**LT** Freezer (reach-in)  
**IF** Freezer (roll-in/roll-thru)  
**DT** Dual Temp (refrigerator/freezer)  
**DH** Dual Temp (refrigerator/heated cabinet)  
**HF** Heated Cabinet (reach-in/pass-thru)  
**IH** Heated Cabinet (roll-in/roll-thru)  
**FS** Fish File (undercounter fish file model is FC)  
**CV** Convertible (from freezer to refrigerator)  
**SL** -15°F Freezer

### POSITION (3)

#### NUMBER OF CABINET SECTIONS

### POSITION (4)

#### DEPTH OF CABINET BODY IN INCHES

### POSITION (5)

#### CABINET WIDTH (or roll-in rack height)

- N** 26-3/8" (1-section), 52-1/8" (2-section), 76-5/16" (3-section)  
**W** 29-7/8" (1-section), 58" (2-section), 86-1/8" (3-section)  
**D** 24" (1-section), 48" (2-section)  
**E** 32" (1-section Steakhouse models only)  
**L** Roll-In/Roll-Thru To Accommodate a 66" High Rack  
**H** Roll-In/Roll-Thru To Accommodate a 72" High Rack

### POSITION (6)

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

### POSITION (7)

- If **UT** is present, the cabinet is Self-Contained with top-mounted condensing unit.  
 If **UT** is not present in this position, the cabinet is Remote (Condensing unit not furnished).

### POSITION (8)

- FHS** = Full-Length Stainless Steel Door(s)  
**HHS** = Half-Length Stainless Steel Doors  
**FHG** = Full-Length Hinged Glass Door(s)  
**HHG** = Half-Length Hinged Glass Doors  
**FSL** = Full-Length Sliding Glass Doors  
**HSL** = Half-Length Sliding Glass Doors

## G-SERIES REACH-IN MODEL NUMBERS

| <b>G</b> | <b>3</b> | <b>1</b> | <b>3</b> | <b>1</b> | <b>0</b> | <b>P</b> | <b>R</b> |
|----------|----------|----------|----------|----------|----------|----------|----------|
| (1)      | (2)      | (3)      | (4)      | (5)      | (6)      | (7)      | (7)      |

### POSITION (1):

- G** = G-Series

### POSITION (2):

- 1** = One Section Model  
**2** = Two Section Model  
**3** = Three Section Model

### POSITION (3):

- 0** = Refrigerator  
**1** = One or Two Section Glass Door Refrigerator Model (or freezer if preceded by a "3")  
**2** = One or Two Section Freezer Model (or glass door refrigerator model if preceded by a "3")  
**4** = Hot Food Cabinet

### POSITION (4):

- 0** = 115/60/1 Voltage  
**1** = 220/50/1  
**3** = 208-230/115/60/1 Voltage

### POSITION (5):

- 1** = Full Length Door(s)  
**0** = Half Length Door(s)

### POSITION (6):

- 1** = Door Hinging (refer to hings listed on pages 8-11)

### POSITION (7)

- If **P** is present, the cabinet is pass-thru refrigerator unit.  
 If **R** is present, the cabinet is remote unit.

# PLANETARY MIXERS

## Legacy® Series

Listed by UL, Certified by NSF



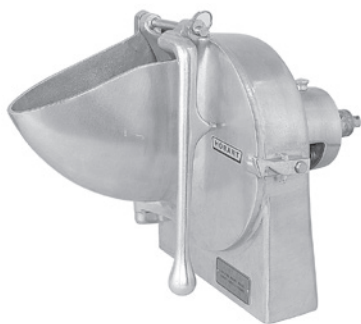
| MODEL NO.  | N50      | HL120    | HL200    | HL300    |
|--|----------|----------|----------|----------|
| <b>Capacity of Bowl</b> (liquid)<br>Standard Equipment                               | 5 qts.   | 12 qts.  | 20 qts.  | 30 qts.  |
| <b>Capacity of Bowls</b><br>(Purchased as extra equipment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

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

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

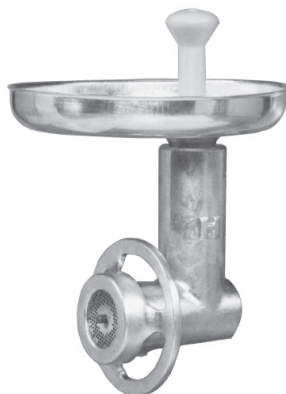
## Optional Attachments and Accessories

### 9" VEGETABLE SLICER



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

### CHOPPING END



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

### BOWL SCRAPER



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

## PLANETARY MIXERS Legacy® Series



| HL400          | HL600    | HL662    | HL800          | HL1400             |
|----------------|----------|----------|----------------|--------------------|
| 40 qts.        | 60 qts.  | 60 qts.  | 80 qts.        | 140 qts.           |
| 20 and 30 qts. | 40 qts.  | 40 qts.  | 40 and 60 qts. | 40, 60 and 80 qts. |
| #12            | #12      | #12      | N/A            | N/A                |
| Standard       | Standard | Standard | Standard       | Standard           |
| 1½ H.P.        | 2.7 H.P. | 2.7 H.P. | 3 H.P.         | 5 H.P.             |

## Optional Attachments and Accessories

### ATTACHMENT TRAY SUPPORT



**TRAY-HL2012 shown on HL200 Mixer**

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

### POWER DRIVE UNIT

*Listed by UL, Certified by NSF*



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

**Model PD-35** – 350 RPM, ½ H.P., 115/60/1.

**Model PD-70** – 700 RPM, ½ H.P., 115/60/1.

## PLANETARY MIXERS

## Legacy® Series Accessories



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

## "Classic" Mixers Accessories



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

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

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

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

# PLANETARY MIXERS

## Legacy® Series Accessories



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

## "Classic" Mixers Accessories



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



## SPIRAL MIXERS HSL & HSU Series

Listed by ETL



HSL220

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

### STANDARD FEATURES:

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

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

## CUTTER MIXER HCM450

Listed by UL, Certified by NSF

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

### STANDARD FEATURES:

- See-through cover – made of high impact plastic, strong yet lightweight. A built-in scraper, located on the mixing baffle, helps keep the bowl sides and cover clear. Electric interlocks prevent operation when cover is open or bowl tilted.
- Streamlined, functional controls – start and stop selectors are completely sealed and washable.
- Easily removable attachment shafts – lock knob lets you remove them without tools. A Cut/Mix Attachment and a Knead/Mix Attachment are provided to handle all of your needs.



| MODEL NO.            | HCM450   |
|----------------------|--|
| Capacity             | 45 Qts.  |
| Motor                | 5 H.P.   |
| Electrical           | 200/60/3, 230/60/3, 460/60/3<br>Thermal motor overload protection as standard  |
| Standard Equipment   | 5 Minute Timer,<br>Cut/Mix Attachment,<br>Knead/Mix Attachment,<br>Strainer Basket, Mixing Baffle<br>& Cover Scraper |
| Optional Accessories | Castors,<br>4-Blade Cut/Mix Attachment,<br>Knead/Mix Attachment (1)  |
| Net Weight           | 260 lbs.   |
| Shipping Weight      | 340 lbs.   |

(1) Available thru Service Parts No. 292029

## FOOD PROCESSORS

### Bowl Style – FP41, HCM61 & HCM62

Listed by UL, Certified by NSF



| MODEL NO.                       | FP41               | HCM61             | HCM62                |
|---------------------------------|--------------------|-------------------|----------------------|
| HP/RPM                          | ¾ H.P./1725 RPM    | 1½/1725 RPM       | 2 H.P./1725/3450 RPM |
| Electrical<br>Amps              | 120/60/1<br>10.4   | 120/60/1<br>14.6  | 208-240/60/3<br>5.1  |
| Capacity                        | 4 Qt.              | 6 Qt.             | 6 Qt.                |
| Overall Dimensions<br>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   |

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

## FOOD PROCESSORS

### Continuous Feed – FP100, FP150, FP250, FP350 & FP400

Listed by UL, Certified by NSF

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



| MODEL NO.                       | FP100   | FP150                               | FP250                             | FP350   | FP400                                   |
|---------------------------------|---|-------------------------------------|-----------------------------------|---|---|
| Motor H.P.                      | 1/3 H.P.<br>420 RPM   | 1/2 H.P.<br>420 RPM                 | 3/4 H.P.<br>420 RPM               | 1 H.P.<br>420 RPM   | 2 H.P.<br>200/400 RPM                   |
| Electrical<br>Amps              | 120/60/1<br>3.5 Amps/<br>6 Ft. Cord                                   | 120/60/1<br>4.8 Amps/<br>6 Ft. Cord | 120/60/1<br>8 Amps/<br>6 Ft. Cord | 120/60/1<br>10 Amps/<br>6 Ft. Cord  | 208-240/60/3<br>7.5 Amps/<br>6 Ft. Cord |
| Overall Dimensions<br>W x D x H | 8 13/16" x 16 11/16"<br>x 19 1/2"                                     | 8 1/4" x 18 5/8"<br>x 20 1/4"       | 9 13/16" x 17 3/4"<br>x 23 1/6"   | 13 7/16" x 21 7/8"<br>x 29 5/16"  | 22 3/4" x 27 3/4"<br>x 47 1/2"          |
| Net Weight/<br>Shipping Weight  | 39 lbs.<br>46 lbs.  | 39 lbs.<br>46 lbs.                  | 45 lbs.<br>51 lbs.                | 71 lbs.<br>77 lbs.  | 119 lbs.<br>125 lbs.                    |
| 3-Pack Blades                   | 1/16", 5/32" Slicer Plates; 5/32" Shredder Plate - 1 Wall Rack        |                                     |                                   |   |   |
| 6-Pack Blades                   | Above Plus 3/8", 7/32" Slicer Plates; 3/8" Dicer Plate - 2 Wall Racks |                                     |                                   |   |   |
| 9-Pack Blades                   | N/A   | N/A                                 | N/A                               | Above Plus 5/64" Julienne, 5/32" Julienne,<br>5/16" Shredder Plate - 3 Wall Racks |   |

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

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

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

*Listed by ETL, Certified by NSF*

The HS Series is designed to meet the current NSF8 standard while delivering excellent customer value. 13" stainless steel stellite alloy CleanCut™ knife. Aluminum gauge plate with machined grooves for smooth feeding. Slices from paper thin to 1" thick. Product

tray will accommodate food up to 12" in width or 7.5" in diameter. Exclusive tilting, removable carriage system and fully removable, rear-mounted meat grip arm and slide rod allows for thorough cleaning and sanitation. 120V. 6' cord and plug included.



| MODEL NO.                             | HS6/HS6N   | HS7/HS7N  | HS8/HS8N   | HS9/HS9N  |
|---------------------------------------|--|---|--|---|
| <b>Carriage Capacity</b>              | 12" in width or 7.5" diameter  |   |  |   |
| <b>Type of Operation</b>              | 45° Positive Angle-Feed<br>Manual  | 45° Positive Angle-Feed<br>Automatic<br>4 Speeds<br>3 Stroke Lengths  | 45° Positive Angle-Feed<br>Manual  | 45° Positive Angle-Feed<br>Automatic<br>4 Speeds<br>3 Stroke Lengths  |
| <b>Knife Size</b>                     | 13"  | 13"   | 13"  | 13"   |
| <b>Knife Motor</b>                    | 1/2 H.P.   | 1/2 H.P.  | 1/2 H.P.   | 1/2 H.P.  |
| <b>Slice Thickness</b>                | Up to 1"   | Up to 1"  | Up to 1"   | Up to 1"  |
| <b>Shipping Weight</b><br>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.**

## SLICER – MEDIUM DUTY The Edge12

*Listed by ETL, Certified by NSF*

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



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

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

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

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

## SALAD DRYERS SDPE, SDPS

### Listed by UL, Certified by NSF

- The Hobart Salad Dryers quickly dry up to a case of lettuce (16 heads) in as little as 5 minutes.
- The easy to handle polyethylene spin basket gently spins the water off the lettuce.
- Freshly washed lettuce, stored at the proper temperature, will last up to three days.
- Choose between the economical all polyethylene SDPE or the polished stainless SDPS.



**SDPE**



**SDPS**

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

# VEGETABLE PEELERS 6115, 6430, 6460 & 6460M

Listed by UL, Certified by NSF



6115



6430/6460



6460M

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

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

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

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

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

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

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



Peeler Stand  
for Model 6115

## MEAT TENDERIZER 403

Listed by UL, Certified by NSF

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



### Optional Equipment:

**Strip Cutter Knife** – Cut flank steak, sirloin, chicken breast or pork for stir fry or fajitas; strip cut cooked ham, turkey and cheese for chef salads or garnishes. Available in three sizes: Extra Wide (3/4"); Wide (3/8"); Narrow (3/16").

**Star Knife** – Rollers use an 11 tooth pointed star blade. This produces a lighter, less dense tenderizing cut for more delicate meats.



Strip Cutter Knife



Star Knife



## FOOD CUTTERS 84145 & 84186

Listed by UL, Certified by NSF



| MODEL NO.            | 84145              | 84186                                     |
|----------------------|--------------------|---|
| Motor                | 1/2 H.P.           | 1 H.P.                                    |
| Bowl Size (I.D.)     | 14"                | 18"                                       |
| Height               | 15 1/8"            | 17 1/2"                                   |
| Width                | 31 7/8"            | 33 3/4"                                   |
| Depth                | 18 1/4"            | 22 1/2"                                   |
| Attachment Hub Speed | 209 RPM            | 250 RPM                                   |
| Electrical Specs     | 115/60/1, 230/60/1 | 115/60/1, 230/60/1,<br>208/60/3, 460/60/3 |
| Shipping Weight      | 140 lbs.           | 185 lbs.                                  |

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

## ACCESSORY TABLES 205025 & 205026

Certified by NSF



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

| MODEL NO.              | CUTTER-TABLE3           | CUTTER-TABLE4 |
|------------------------|-------------------------|---------------|
| For Use With           | 14" or 18" Food Cutters |               |
| No. of Shelves         | one                     | two           |
| Table Surface (Inches) | 32 x 27                 | 32 x 27       |
| Table Height (Inches)  | 31 1/8                  | 31 1/8        |
| Shipping Weight        | 80 lbs.                 | 110 lbs.      |

## FAT PERCENTAGE MEASURING KIT F101

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

### Standard Equipment:

- 2 funnels
- 3 precision test tubes
- 2 screens
- 2 cleaning brushes
- Cord and plug

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



Model F101  
Fat Tester

## MEAT CHOPPERS 4732, 4812 & 4822

Listed by UL, Certified by NSF



| MODEL NO:  | 4812  | 4822  | 4732  | 4732A  |
|--|---|---|---|--|
| Chopping End Size  | #12   | #22   | #32   |  |
| Motor – Universal AC<br>Constant Speed                       | ½ H.P.  | 1½ H.P.   | 3 H.P.  |  |
| Electrical Specifications                                    | 120/60/1, 230/50/1,<br>240/60/1   | 120/60/1, 230/50/1,<br>240/60/1, 208-240/60/3,<br>480/60/3  | 200/60/1, 200/60/3,<br>208/60/3, 230/60/1,<br>230/60/3, 380/50/3  | 230/60/1, 200/60/3   |
| Capacity – lbs. per min. (beef)<br>First grind thru ⅛" plate | 8 lbs.  | 16 lbs.   | 35 to 40 lbs.   |  |
| Overall Dimensions<br>(Height x Width x Depth)               | 23¼ x 12½ x 29⅞   | 23¼ x 12½ x 29⅞   | 26⅞ x 23½ x 46⅞   |  |
| Chop End   | Straight throat.<br>Tinned cast iron cylinder,<br>auger, & adjusting ring.                                    | Straight or Funnel Shaped<br>(FS) throat. Tinned cast iron<br>cylinder, auger & adjusting ring  | Straight throat (rectangular opening). Tinned cast<br>iron cylinder & auger. SST adjusting ring.  |  |
| Pan  | Removable stainless steel.<br>No guard. No interlocks.  | Removable stainless steel, no<br>guard for straight throat C/E.<br>Removable stainless steel with<br>guard for FS C/E. No interlocks. | Stainless steel.<br>Fixed to machine<br>(clean in place).<br>No interlocks.   | Stainless steel.<br>Interlocked pan<br>removable<br>for sink cleaning. |
| Net Weight/Shipping Weight                                   | 118 lbs./144 lbs.   | 182 lbs./207 lbs.   | 305 lbs./318 lbs.   |  |
|  | Stainless steel housing, legs, and trim. Stay Sharp knife.<br>Carbon steel plate (⅛" holes). Plastic stomper. |   | Housing finish: painted carbon steel or stain-<br>less steel. Legs: 5" stainless steel, 18" chrome<br>plated, or 21" chrome plated. Knives and plates<br>are available as accessories. Plastic stomper.<br>Stainless steel deflector on adjusting ring.<br>Stainless steel cylinder wrench included.<br>Larger choppers are also available up to 5 H.P. |  |

## MEAT SAWS 6614 & 6801

Listed by UL, Certified by NSF



6614



6801

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

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

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

| MODEL NO.               | 6614 Saw       | 6801 Vertical Saw |
|-------------------------|----------------|-------------------|
| Cutting Clearance H x W | 15½" x 12"     | 17½" x 15¾"       |
| Cutting Table           | 18¼" x 34½"    | 21½" x 39⅞"       |
| 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.          |

## PRIME MIXER-GRINDERS MG1532 & MG2032

**Listed by UL, Certified by NSF**

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

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

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

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

Standard unit includes:

- Footswitch
- Casters
- Cord and plug



| MODEL NO.                        | MG1532   | MG2032                              |
|----------------------------------|--|-------------------------------------|
| <b>Hopper Capacity</b>           | 150 lbs.   | 200 lbs.                            |
| <b>Motor H.P.</b>                |  |                                     |
| Grind                            | 7½ H.P.  | 7½ H.P.                             |
| Mix                              | 1 H.P.   | 1 H.P.                              |
| <b>Electrical Specifications</b> | 208/60/3, 240/60/3, 480/60/3   | 208/60/3                            |
| <b>Rated Amps</b>                | 208/60/3 - 30 Amps<br>240/60/3 - 30 Amps<br>480/60/3 - 15 Amps   | 200-220/50/3,<br>208/60/3 - 30 Amps |
| <b>Finish</b>                    | 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. |                                     |

## GRINDER 4146

**Listed by UL, Certified by NSF**



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

## MIXER-GRINDER 4246

**Listed by UL, Certified by NSF**



### STANDARD FEATURES:

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

# RACK OVENS – SINGLE & DOUBLE

## OV500 Series

Listed by UL, Classified by UL



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

### STANDARD FEATURES:

- New energy efficient OV500G1-EE model joins our double rack gas model with energy-efficient features.
- 5 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.
- Flush floor provides easy access – no ramp required.
- Curved bake chamber door is field reversible.
- 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.

## SPECIALTY – FOODSERVICE OVEN RACKS

### Models BSRBFS-13 & BDRBFS-13



20.3"D x 28.4"W x 69.8"H

### STANDARD FEATURES:

- Stainless steel construction.
- Precision cut shelves provide a sanitary fit for hotel pans.
- 13 slides with 4.7" spacing (slide to slide).
- Use for cooking or baking, hotel pans or sheet pans.
- OV5001 ovens will fit 1 **BSRBFS-13** rack.
- OV5002 ovens will fit 1 or 2 **BDRBFS-13** racks.
- Can be used in all roll-in retarders, chillers or proofers with 70" door opening.
- 4" swivel type casters – each rated for 400 lbs. and 580°F.
- Shipped assembled, freight class 150, 115 lbs.

# RACK OVENS – MINI ROTATING OV310 Series

Listed by UL, Classified by NSF



Mini-rack oven shown on 12-pan stand base



Mini-rack oven shown on proofer base

## STANDARD FEATURES:

- Stainless steel interior and exterior construction.
- 5 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                | MB300 Proofer Base               | Stand Base                       |
| <b>Overall Dimensions</b><br>Width x Depth x Height | 48.0" x 38.0" x 48.0"  | 48.0" x 38.0" x 48.0" | 48.0" x 36.0" x 34.0"            | 48.0" x 36.0" x 27.0"            |
| <b>Capacity</b>                                     | 6 or 8 Pan Capacity - 18" x 26" Pans   |                       | 16 Pan Capacity - 18" x 26" Pans | 12 Pan Capacity - 18" x 26" Pans |
| <b>Heating System</b>                               | Gas  | Electric              | Electric                         | N/A                              |
| <b>Ventilation</b>                                  | May Need to be Installed Under a Type 1 or Type 2 Hood - Consult Local Codes |                       | N/A                              | N/A                              |
| <b>Gas BTU's (3/4")</b>                             | 95,000 Kbtu  | N/A                   | N/A                              | N/A                              |
| <b>Water Connection</b>                             | 1/2" Rear  | 1/2" Rear             | 1/4" Rear                        | N/A                              |
| <b>Drain Connection</b>                             | Route 1/2" Rear Drain to Air-Gap Drain                                       |                       | 1/2" Rear Drain                  | N/A                              |
| <b>Shipping Weight</b>                              | 785 lbs.   | 730 lbs.              | 363 lbs.                         | Varies                           |



## DECK OVENS OV450 Series

Listed by ETL



**OV450N**  
**Single Deck Oven**  
*Shown on adjustable height stand*



**OV452N**  
**Double Deck Oven**  
*Shown on adjustable height stand*



**OV450W**  
**Wide Deck Oven**  
*Shown on adjustable height stand*

### STANDARD FEATURES:

- Available in 2 widths: 38.4"w (OV450N/OV452N) or 61.8"w (OV450W).
- Narrow width ovens available in single or double deck models.
- Stack up to four decks in height.
- Each oven is sold and operated independently.
- Stainless steel exterior.
- Glazed stone baking surface.
- Separately controlled top and bottom elements.
- Easy-to-operate digital controls.
  - Temperature
  - Time
  - Steam
- Exhaust from each deck can be combined for a single point exhaust from the top.
- Illuminated bake chamber.
- Glass loading door opens into the bake chamber – minimal loading space required.
- Accessories available to meet the needs of your application.

| MODEL NO.                                  | OVENS   |               |               | STANDS   |  |
|--|---|---------------|---------------|--|--|
|  | OV450N  | OV452N        | OV450W        | Narrow   | Wide   |
| <b>Overall Dimensions</b><br>Width x Depth | 38.4" x 52.0"                                   | 38.4" x 52.0" | 61.8" x 52.0" | 38.4" x 52.0"  | 61.8" x 52.0"  |
| Height                                     | Varies with number of ovens and height of stand |               |               | Fixed: 18.0"<br>Adj: 31.0" - 40.0"<br>in 3" increments | Fixed: 18.0"<br>Adj: 31.0" - 40.0"<br>in 3" increments |
| <b>Interior Chamber Height</b>             | 7.4"  | 5.1"          | 7.4"          | N/A  | N/A  |
| <b>Power Connection(s)</b>                 | 1   | 2             | 1             | N/A  | N/A  |
| <b>Water Connection(s)</b>                 | 1   | 2             | 1             | N/A  | N/A  |

## REVOLVING TRAY OVENS OV851G Series

Listed by UL, Classified by NSF



### STANDARD FEATURES

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

## PROOFING CABINETS & RETARDING PROOFING CABINETS PW & RPW Series

Listed by UL, Classified by UL



PW1



PW2



PW3

| 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 Amp draw varies by depth |                 |                 |                 |                 |
| Water Connection              | 1/2" FNPT cold water 30-80 psi @ 85" AFF          |                 |                 |                 |                 |
| Drain Connection              | 1/2" FNPT, front or rear drain @ 5" AFF           |                 |                 |                 |                 |
| Proofer Availability          | PW1E  | PW1S            | PW2E            | PW2S            | PW3S            |
| Retarder Proofer Availability | N/A   | RPW1S           | RPW2E           | RPW2S           | N/A             |

### STANDARD FEATURES:

- Eye-level digital control panel – set heat/humidity system, retarding system (retarding proofing cabinets only), individual rack timers.
- Easy access heat and humidity system – internally mounted, energy efficient.
- Modular panel construction – cam lock attachment.
- Maximum rack height: 74.0".
- Patented air flow system ensures consistent proofing results through-out the chamber.
- Stainless steel interior and exterior.
- Two overall heights offered to meet your site requirements: 94.0"H or 99.5"H.
- Interior perimeter is supplied with bumpers on all sides to protect the finish.
- No flushing required – low maintenance.
- Single door units include field reversible door.
- Optional self-contained refrigeration system, available in limited sizes (retarding/proofing cabinets only).

See 2014 Price List for Rack Capacity Information

## MINI PROOFING CABINETS MB Series

Listed by UL, Classified by UL



MB300

### MB300

#### STANDARD FEATURES:

- Stainless steel construction.
- 16-pan capacity.
- Insulated top. Optional finished stainless steel top available.
- Available with casters or feet.



MB100

### MB100

#### STANDARD FEATURES:

- Stainless steel construction and finished stainless steel top.
- 8-pan capacity.
- Operates as a proofer or as a holding cabinet.
- Available with casters or feet.

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

Listed by UL, Classified by NSF



RR1



RR2

### STANDARD FEATURES

- Stainless steel interior and exterior.
- Self-closing doors with stay open feature at 120°.
- Long life cam-lift hinges.
- Automatically activated incandescent lights.
- Stainless steel breaker caps.
- Automatic non-electric condensate evaporator.
- Magnetic snap-in door gaskets.
- Cord and plug attached.
- 1 year parts and labor warranty.
- 5 year compressor warranty.
- Extra height door opening to fit all types of bakery racks.
- Digital control panel.
  - LED display
  - Temperature monitoring
  - Internal time clock
  - 72 hour data storage
  - Visual/Audible alarm warnings
    - (1) Hi/Lo cabinet temperature
    - (2) Evaporator coil sensor failure
    - (3) Clogged filter-clean condenser
    - (4) Discharge line sensor failure
    - (5) Power supply interruption
    - (6) Door open (cycles and time)
- Stainless steel floor with stainless steel ramp.
- Shipped assembled.
- Self-contained R-134a refrigeration system.
- Operating temperature 36 - 38°F.

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

## SPECIALTY – WATER METER WM600 Series

Listed by UL

### STANDARD FEATURES

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



## OVENS, COMBI – ELECTRIC CE Series



**CE6HD**  
shown with optional stand



**CE10FD**  
shown with optional stand



**CE20FD**



**CE10FD/CE10FD**  
Stacked

### STANDARD FEATURES:

- Convection, Steam and Combination modes achieve Baking, Grill/Roasting, Steaming, Proofing, Rethermalization, Low Temp, Healthy-Fry, and Delta-T results.
- Electric boilerless combi models using direct steam method.
- Flashing door lights and audible alarm system to alert user when program/cycle is finished – easy recognition for the busy kitchen.
- Optimized cooking functions for maximum production with minimal energy and water consumption (Convection, Steam & Combi).
- Compatible with Traulsen units for synergy operation of hot and cold operations.
- Controls programmable to your recipes; stores 100 programs with up to 10 cooking phases in combi memory.
- Automatic cleaning programs with auto cool down and auto dosing detergent pump featuring hands-free use of built-in wash arm operating with non-proprietary cleaning detergent.
- Rack ID multi-shelf timers allow up to 10 different time settings for your cooking environment.
- Humidity control from 0-100% of possible maximum relative humidity at chosen temperature.
- 4-speed auto reversing fan.
- Cool-to-the-touch and energy efficient heat reflective panoramic curved exterior glass door and insulated panels reflect heat back into the oven.
- Advanced diagnostic with fault history indication, water cooled independent control boards, with LED indicators for service efficiency.
- Water injection button to add water in convection mode (an automatic process during rapid cool down).
- Includes short range wireless communication and recipe software for PC.
- Optional short range wireless barcode scanner.
- (2) Two year warranty on control board, (1) one year parts and labor warranty standard.
- Water Filtration: Your local Hobart representative can recommend a water treatment system to meet the needs of your local water conditions. Our offering includes hollow carbon filters, water softener and RO systems.



**Easy To Use Controls**



**SCAN-1 Option**



**Recipe Software**



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



**Hollow Carbon Filter**

| MODEL NO.             | ELECTRIC |        |        |        |        |
|-----------------------|----------|--------|--------|--------|--------|
|                       | CE6HD    | CE10HD | CE10FD | CE20HD | CE20FD |
| <b>Pan Capacities</b> |          |        |        |        |        |
| 12" x 20" x 2 1/2"    | 6        | 10     | 20     | 20     | 40     |
| 18" x 13"             | 6        | 10     | 20     | 20     | 40     |
| 18" x 26"             | NA       | NA     | 10     | NA     | 20     |

# OVENS, CONVECTION (FULL SIZE) – ELECTRIC & GAS HEC5 & HGC5 Series

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



**HEC5**



**HGC502**

## 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, 1/2 H.P. motor. Preheats to 350°F in 10 minutes.
- Includes porcelain interior. Six-sided insulation gives energy efficiency.

## HGC GAS-FIRED MODELS

- Stainless steel front, sides and top, painted legs.
- 44,000 BTU/hr. burner per section.
- 1/2 H.P. two speed oven blower motors. 115/60/1 with 6' cord and plug, 8 amps.
- Solid state temperature controls adjust from 150° to 500°F.
- 60 minute timer with audible alarm.
- Energy Star qualified.



## SPECIAL GAS AND ELECTRIC MODELS

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

## Stacked Models – Rotisserie & Convection Ovens



## KA7EM ROTISSERIE OVEN ON CONVECTION OVEN:

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

| MODEL NO.   | ELECTRIC MODELS                       |                                       | GAS MODELS                            |                                       |
|---|---------------------------------------|---------------------------------------|---------------------------------------|---------------------------------------|
|   | HEC5(D)<br>HEC5(D)X                   | HEC5(D)<br>HEC5(D)X                   | HGC5(D)<br>HGC5(D)X                   | HGC5(D)<br>HGC5(D)X                   |
| <b>Number of Sections</b>                                 | 1                                     | 2                                     | 1                                     | 2                                     |
| <b>Overall Dimensions</b><br>Width x Depth                | “X” Models 45½” D<br>40” x 41½”       | “X” Models 45½” D<br>40” x 41½”       | “X” Models 45½” D<br>40” x 41½”       | “X” Models 45½” D<br>40” x 41½”       |
| Height With Legs  | 54¾”                                  | 70”                                   | 54¾”                                  | 70”                                   |
| <b>Oven Interior Dimensions</b><br>Width x Depth x Height | “X” Models 26⅞” D<br>29” x 22⅞” x 20” | “X” Models 26⅞” D<br>29” x 22⅞” x 20” | “X” Models 26⅞” D<br>29” x 22⅞” x 20” | “X” Models 26⅞” D<br>29” x 22⅞” x 20” |
| <b>Rack Size</b><br>Width x Depth                         | “X” Models 24½” D<br>28¼” x 20½”      | “X” Models 24½” D<br>28¼” x 20½”      | “X” Models 24½” D<br>28¼” x 20½”      | “X” Models 24½” D<br>28¼” x 20½”      |
| No. Oven Racks Furnished                                  | 5                                     | 10                                    | 5                                     | 10                                    |
| <b>Heating Specifications</b><br>Voltage/Hertz/Phase      | 208, 240, 480/60/1 or 3               |                                       | 115/60/1                              | 115/60/1                              |
| KW  | 12.5                                  | 25                                    | N/A                                   | N/A                                   |
| <b>BTU’s (per oven)</b>                                   | N/A                                   | N/A                                   | 44,000                                | 44,000                                |
| <b>Shipping Weight</b>                                    | 472 lbs.<br>(502 “X” Models)          | 928 lbs.<br>(958 “X” Models)          | 519 lbs.<br>(549 “X” Models)          | 1,022 lbs.<br>(1,052 “X” Models)      |



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

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



**HEC20**

### STANDARD FEATURES:

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

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

## GRIDDLES, COUNTER – ELECTRIC CG Series

*Certified by NSF, Listed by UL*



**CG58**

### STANDARD FEATURES:

- Stainless steel front, sides and 4" adjustable legs.
- 1/2" thick polished steel griddle plate.
- 11" cooking height on 4" adjustable legs.
- Two solid sheathed tubular incoloy heating elements, one snap action thermostat and cycling light per each 12" griddle width. Thermostats adjust from 200° to 450°F.
- Heavy gauge stainless steel 4" back and tapered side splashes.
- 3 1/2" wide front grease trough empties into high-capacity 6 quart grease drawer. 60" and 72" models have two grease drawers.
- Available in 208V or 240V, 50/60 Hz, 1 or 3 phase power supply. 480V, 50/60 Hz 3 phase power supply.

| MODEL NO.                     | CG24                               | CG58          | CG41          | CG50          | CG59          |
|-------------------------------|------------------------------------|---------------|---------------|---------------|---------------|
| <b>Overall Dimensions</b>     |                                    |               |               |               |               |
| Width x Depth                 | 24" x 31 1/2"                      | 36" x 31 1/2" | 48" x 31 1/2" | 60" x 31 1/2" | 72" x 31 1/2" |
| Height with 4" legs           | 15 5/16"                           | 15 5/16"      | 15 5/16"      | 15 5/16"      | 15 5/16"      |
| <b>Grid Dimensions</b>        |                                    |               |               |               |               |
| Width x Depth                 | 24" x 24"                          | 36" x 24"     | 48" x 24"     | 60" x 24"     | 72" x 24"     |
| Square Area                   | 576"                               | 864"          | 1152"         | 1440"         | 1728"         |
| <b>Heating Specifications</b> |                                    |               |               |               |               |
| Voltage/Hertz/Phase           | 208-240/50/60/1 or 3 – 480/50/60/3 |               |               |               |               |
| KW                            | 10.8 KW                            | 16.2          | 21.6          | 27.0*         | 32.4*         |
| <b>Shipping Weight</b>        | 230 lbs.                           | 310 lbs.      | 400 lbs.      | 535 lbs.      | 610 lbs.      |

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

# OVENS, ROTISSERIE – ELECTRIC KA7EM



**KA7EM**  
(2 stacked)



**KA7EM**

## STANDARD FEATURES:

- Easy cleaning.
- No grease pan
  - Grease is drained into an easy carry container.
- No drip trays to remove.
- Rotor remains in the machine to clean.
- Fast and efficient with convection and radiant heat plus self-basting action. 20% improvement in cooking performance for fast and efficient production.
- Stainless steel interior and exterior.
- Capacity 28 to 35 birds.
- Classic large viewable tempered glass door with labyrinth design eliminates need to replace gasket with a hinged inner door to keep the heat in the oven, not in the kitchen.
- Controls
  - Easy-to-Use programmable controls on load side with marquee display to keep operator informed
    - Automatic clean button
    - 4 stage cooking
    - 99 cook program capacity
    - Add 5 minute cook time
    - NAFEM protocol ready controls
  - Pass-thru control located on the unload side.
    - Snooze – to add 10 minute cook time
    - Silence Buzzer – to enter hold mode
    - Stop – ends cook cycle
  - “Hands-Free” rotate button for ease of loading and unloading on both sides
- Individual power connections.
- Modular construction. Stack two units, stack on top of a convection oven or combi oven.

## ACCESSORIES:

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

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

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

## OVENS, ROTISSERIE – ELECTRIC

### Rotisserie Oven Stands



**KA7EM**  
shown on **STAND-KA7E**  
optional stand



**STANDO-KA7E**

| MODEL NO.   | STAND-KA7E   | STANDO-KA7E  |
|---|--|--|
| <b>Overall Dimensions</b><br>Width x Depth x Height | 38 <sup>3</sup> / <sub>4</sub> " x 33 <sup>1</sup> / <sub>2</sub> " x<br>32 <sup>1</sup> / <sub>4</sub> " with casters | 38 <sup>3</sup> / <sub>4</sub> " x 33 <sup>1</sup> / <sub>2</sub> " x<br>32 <sup>1</sup> / <sub>4</sub> " with casters |
| <b>Shipping Weight</b>                              | 153 lbs.   | 90 lbs.  |

## Stacked Models – Rotisserie & Convection Ovens



### KA7EM ROTISSERIE OVEN ON CONVECTION OVEN:

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

## TOASTER – ELECTRIC

### ET27

#### STANDARD FEATURES:

- 4-slice toaster with cordset.
- Solid-state control has no moving parts, significantly improves reliability.
- Long-life electrical solenoids increase carriage release reliability.
- Solid-state control is preprogrammed with optimum toasting curve, adjusts toasting time automatically for consistent results.
- High production of medium toast hourly – 380 slices.
- Slots are featured so the same toaster can toast regular bread, English muffins and bagels. "Texas" style slices can be toasted by removing bread guards.
- Straight-line contemporary styling. Brushed stainless steel finish.
- Operating levers require only 4 lbs. pressure for ergonomic peace of mind.
- Overall size: 12<sup>1</sup>/<sub>2</sub>"W x 13<sup>1</sup>/<sub>2</sub>"D x 7<sup>1</sup>/<sub>2</sub>"H.
- Electrical: 120/208, 120/240 or 208 or 240 VAC/60 Hz/1-ph.



**ET27**

## STEAMERS, ELECTRIC CONVECTION HC24EA Series

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



**HC24EA**  
on STAND-34YSGL



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

| MODEL NO.   | HC24EA3                          | HC24EA5                          |
|---|----------------------------------|----------------------------------|
| <b>Overall Dimensions</b><br>Width x Depth x Height | 24" x 33" x 19 1/2"              | 24" x 33" x 26"                  |
| <b>Electrical</b><br>Voltage/Hertz/Phase            | 208/240/50/60/1/3<br>480/50/60/3 | 208/240/50/60/1/3<br>480/50/60/3 |
| KW  | 9 1/4                            | 15 3/4                           |
| <b>Capacity - Pans</b>                              |                                  |                                  |
| 1"  | 6                                | 10                               |
| 2 1/2"  | 3                                | 5                                |
| 4"  | 2                                | 3                                |
| 6"  | 1                                | 2                                |

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

## STEAMERS, BOILERLESS/CONNECTIONLESS HC24EO Series

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



**HC24EO3**



| MODEL NO.   | HC24EO3             | HC24EO5                                       |
|---|---------------------|---|
| <b>Overall Dimensions</b><br>Width x Depth x Height | 24" x 33" x 19 1/2" | 24" x 33" x 26"                               |
| <b>Electrical</b><br>Voltage/Hertz/Phase            | 208/240/50/60/1/3   | 208/50/60/1/3<br>240/50/60/1/3<br>480/50/60/3 |
| KW  | 8                   | 12  |
| <b>Capacity - Pans</b>                              |                     |   |
| 1"  | 6                   | 10  |
| 2 1/2"  | 3                   | 5   |
| 4"  | 2                   | 3   |
| 6"  | 1                   | 2   |

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

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

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

## Steamer Pans

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

# Vulcan Fryer Controls

## MILLIVOLT CONTROLS (M):



- Millivolt thermostat located behind door
- 200 – 400°F temperature range
- Easy to clean
- Electric cord and plug not required (freestanding models)

## SOLID STATE ANALOG KNOB CONTROL BEHIND THE DOOR WITH MELT (A):



- Accurate temperature knob control – 200–390°F
- Fast recovery – reacts within 2°F of set temperature
- 2 melt modes: Liquid and Solid
- 1-touch button KleenScreen *PLUS*® Filtration System (AF Models)

## SOLID STATE DIGITAL CONTROLS WITH MELT CYCLE (D):



- Accurate temperature digital control – 200–390°F
- Fast recovery – reacts within 2°F of set temperature
- Compensating time adjusts for load capacity
- 3 melt modes: Liquid, Solid and No Melt
- 2 countdown timers
- Automatic temperature controlled boil out
- 1-touch button KleenScreen *PLUS*® Filtration System (DF Models)

## PROGRAMMABLE COMPUTER CONTROLS (C):



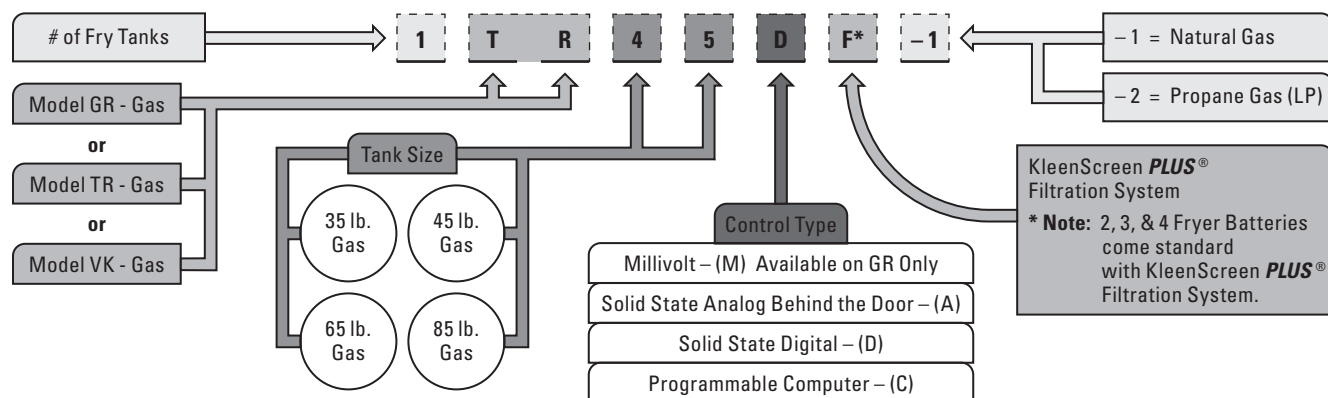
- Easy to program through USB interface (laptop or desktop) or through touchpad
- 10 different menu items can be programmed with product names
- Large screens clearly display menu items
- Compensating time adjusts for load capacity
- Fast recovery—reacts within 2°F of set temperature
- Automatic temperature controlled boil out
- Secondary programming: Shake Time, Hold Time and Idle Set Back
- 3 melt modes: Liquid, Solid and No Melt
- 1-touch button KleenScreen *PLUS*® Filtration System (CF Models)



## FRYERS

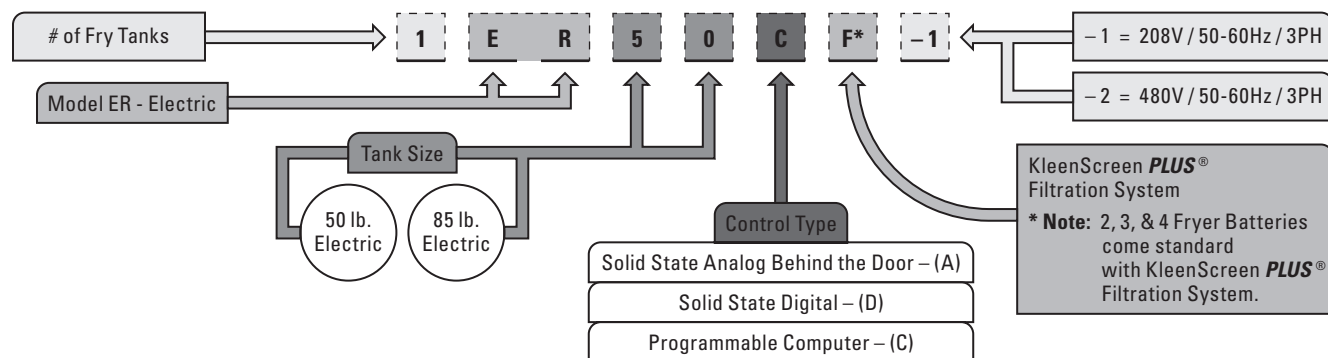
## Understanding How To Read Fryer Model Numbers

## GAS FRYER MODEL NUMBERS:



**Examples:** 1GR35M-1 = Freestanding Gas 35 lb. Millivolt Fryer – Natural Gas  
 1TR45A-2 = Freestanding Gas 45 lb. Solid State Knob Control Fryer – LP Gas  
 2VK85CF-1 = 2 Battery Gas 85 lb. Computer Control Fryer with KleenScreen PLUS® Filtration System

## ELECTRIC FRYER MODEL NUMBERS:



**Examples:** 1ER50D-1 = Freestanding Electric 50 lb. Solid State Digital Control Fryer – 208V / 50-60Hz / 3PH  
 1ER50A-2 = Freestanding Electric 50 lb. Solid State Knob Control Fryer – 480V / 50-60Hz / 3PH  
 2ER85CF-2 = 2 Battery Electric 85 lb. Computer Control Fryer – 480V / 50-60Hz / 3PH

## FRYERS – GAS PowerFry5™ Series

*Certified by CSA, Certified by NSF*



1VK45D



### STANDARD FEATURES:

- Patent-pending FivePass™ heat transfer system for maximum efficiency and shorter cooking time.
- Available with solid state analog knob (A), solid state digital controls (D) or programmable computer (C) controls.
- Significantly lower idle rate saves energy.
- Lower flue temperature reduces kitchen A/C costs.
- Reliable sealed combustion technology.
- SoftStart™ ignition system heats cold oil gently, extending oil life.
- Electronic ignition standard – 1 power button starts the fryer instantly.
- Adjustable caster – (2) swivel with locks and (2) rigid.
- Available with KleenScreen PLUS® Filtration System.
- 10-year limited tank warranty.
- 2, 3 and 4 battery fryers available.

| MODEL NO.   | 1VK45A/D/C         | 1VK65A/D/C        | 1VK85A/D/C        |
|---|--------------------|-------------------|-------------------|
| <b>Overall Dimensions</b><br>Width x Depth x Height | 15½" x 30⅛" x 36¼" | 21" x 30⅛" x 36¼" | 21" x 34⅜" x 36¼" |
| <b>Total Oil Capacity</b>                           | 45 lbs.            | 65 lbs.           | 85 lbs.           |
| <b>Tank Size</b>                                    | 14" x 14"          | 19½" x 14"        | 19½" x 18¼"       |
| <b>BTU/Hr.</b>                                      | 70,000             | 80,000            | 90,000            |
| <b>Shipping Weight</b>                              | 230 lbs.           | 237 lbs.          | 267 lbs.          |

## FRYERS – GAS PowerFry3™ Series

*Certified by CSA, Certified by NSF*



1TR65C



### STANDARD FEATURES:

- Patented ThreePass™ Heat Exchanger providing high energy efficiency
- Available with solid state analog knob (A), solid state digital controls (D) or programmable computer (C) controls.
- Sealed combustion system
- Lower flue temperatures reduce kitchen A/C costs
- SoftStart™ ignition system heats cold oil gently, prolonging oil life
- Electronic ignition – power button starts the fryer instantly
- Available with KleenScreen PLUS® Filtration System
- 10-year limited tank warranty.
- 2, 3 and 4 battery fryers available.

| MODEL NO.   | 1TR45A/D/C         | 1TR65A/D/C        | 1TR85A/D/C        |
|---|--------------------|-------------------|-------------------|
| <b>Overall Dimensions</b><br>Width x Depth x Height | 15½" x 30⅛" x 36¼" | 21" x 30⅛" x 36¼" | 21" x 34⅜" x 36¼" |
| <b>Total Oil Capacity</b>                           | 45 lbs.            | 65 lbs.           | 85 lbs.           |
| <b>Tank Size</b>                                    | 14" x 14"          | 19½" x 14"        | 19½" x 18¼"       |
| <b>BTU/Hr.</b>                                      | 70,000             | 80,000            | 90,000            |
| <b>Shipping Weight</b>                              | 230 lbs.           | 237 lbs.          | 267 lbs.          |

## FRYERS – GAS GR Series

*Certified by CSA, Certified by NSF*



**1GR45M**  
Shown with optional removable  
stainless steel splash guard

### STANDARD FEATURES:

- Long-lasting, easy-to-clean stainless steel fry tank and cabinet.
- Trouble-free adjustable casters – 2 swivel with locks and 2 rigid.
- Designed to be versatile and used in nearly any location – no electrical hook-up required for fryers without filtration.
- Tank brush, clean-out rod and drain extension.
- 10-year limited tank warranty.
- 2, 3 and 4 battery fryers available; come standard with KleenScreen *PLUS*® Filtration System.

| MODEL NO.   | 1GR35M                | 1GR45M                | 1GR65M               | 1GR85M               |
|---|-----------------------|-----------------------|----------------------|----------------------|
| <b>Overall Dimensions</b><br>Width x Depth x Height | 15½" x 30⅛"<br>x 36¼" | 15½" x 30⅛"<br>x 36¼" | 21" x 30⅛"<br>x 36¼" | 21" x 34⅜"<br>x 36¼" |
| <b>Total Oil Capacity</b>                           | 35 lbs.               | 45 lbs.               | 65 lbs.              | 85 lbs.              |
| <b>Tank Size</b>                                    | 14" x 14"             | 14" x 14"             | 19½" x 14"           | 19½" x 18¼"          |
| <b>BTU/Hr.</b>                                      | 90,000                | 120,000               | 150,000              | 150,000              |
| <b>Shipping Weight</b>                              | 175 lbs.              | 195 lbs.              | 235 lbs.             | 265 lbs.             |

## FRYERS – ELECTRIC ER Series

*Certified by NSF, Listed by UL*



**1ER50C**  
Shown with  
accessory casters



(50 lb. models only)

### STANDARD FEATURES:

- Flat ribbon style heat elements create more surface area for quick recovery.
- Available with Solid State Analog Knob (A), Solid State Digital (D) and Programmable Computer (C) controls each 50/60 Hz.
- Stainless steel cabinet and fry tank.
- Adjustable legs.
- 17 kW elements on 50 lb models and 24 KW elements on 85 lb models.
- Tank brush, clean-out rod and drain extension.
- 10-year limited tank warranty.
- 2, 3 and 4 battery fryers available; come standard with KleenScreen *PLUS*® Filtration System.

| MODEL NO.   | 1ER50A/D/C         | 1ER85A/D/C        |
|---|--------------------|-------------------|
| <b>Overall Dimensions</b><br>Width x Depth x Height | 15½" x 34⅜" x 36¼" | 21" x 34⅜" x 36¼" |
| <b>Total Oil Capacity</b>                           | 50 lbs.            | 85 lbs.           |
| <b>Tank Size</b>                                    | 14⅞" x 15½"        | 19½" x 18"        |
| <b>KW</b>   | 17                 | 24                |
| <b>Shipping Weight</b>                              | 185 lbs.           | 195 lbs.          |

FRYERS

# KleenScreen PLUS® Filtration System

*Certified by CSA (Gas Models), Listed by UL (Electric Models), Certified by NSF*



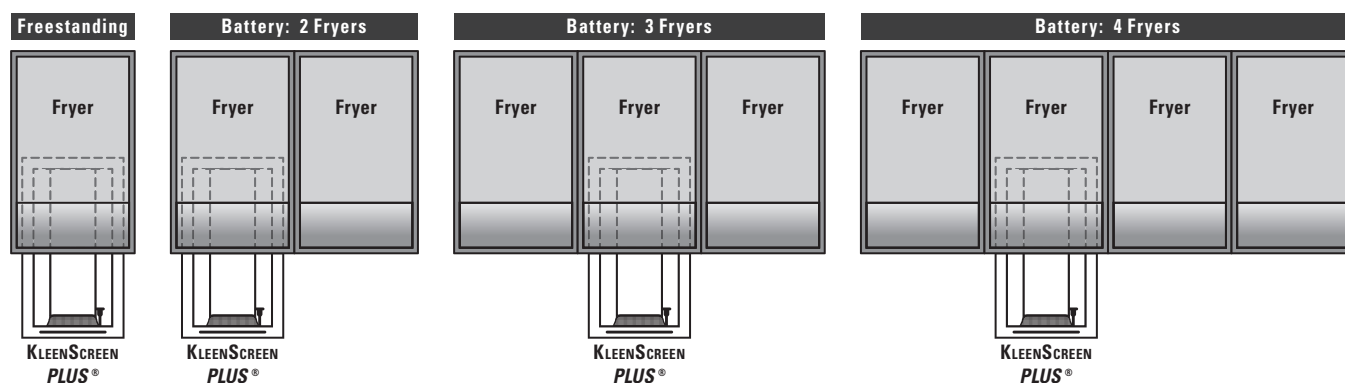
1ER85CF

## STANDARD FEATURES:

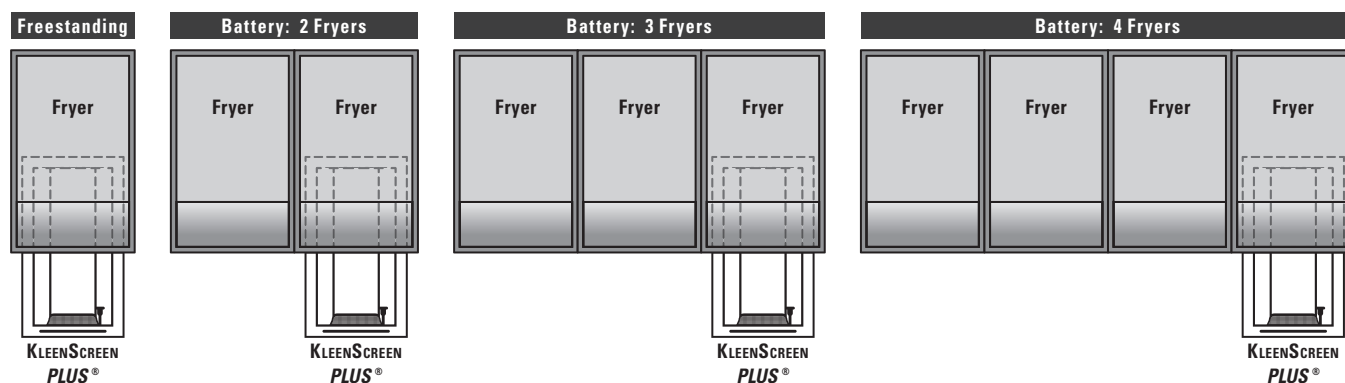
- Patented filtration system extends oil life 200–400+ percent.
- 2 filtering solutions – stainless steel mesh screen and microfiltration fabric envelopes.
- 1-touch filter controls.
- Lightweight stainless steel pan construction – easy cleaning and dishwasher safe.
- Boil Out ByPass™ for each tank.
- Oil drain valve interlock switch with (A), (D) and (C) controls for each tank.
- Hands-free oil return line is self-seating when drawer is closed.
- High-temperature discard hose.
- Operates with most oil reclamation systems.

**NOTE:** Solid shortening is not recommended when using the KleenScreen PLUS® Filtration System.

## KLEENSCREEN PLUS® FILTRATION LOCATIONS for PowerFry™ and Electric Series Fryers:



## KLEENSCREEN PLUS® FILTRATION LOCATIONS for GRMF Series Fryers:



## FRYERS

## Portable Filtration System

**MF-1****STANDARD FEATURES:**

- Reusable stainless steel mesh filter screen assembly.
- 1/3 HP motor/pump, 8-gallon/min circulating hot oil.
- 6" casters for ease of mobility with stainless steel handle.
- 300 Series, 16-gauge stainless steel filter vessel.
- 4' high-temperature oil discard hose.
- 110 lb oil capacity.
- Removable large primary crumb catch basket.
- Filter pan removable for cleaning.

**MF-1**  
*Component View*

| MODEL NO.   | MF-1  |
|---|---|
| <b>Overall Dimensions</b><br>Width x Depth x Height | 20" x 39 <sup>3</sup> / <sub>8</sub> " x 20 <sup>1</sup> / <sub>4</sub> " |
| <b>Electrical</b>                                   | 120V, 60 Hz, 1 Phase  |
| <b>Shipping Weight</b>                              | 106 lbs.  |

## FRYERS

## Frymate™

**Frymate VX15**  
*Shown with optional  
ThermoGlo™ Food Warmer***STANDARD FEATURES:**

- Stainless steel cabinet.
- Stainless steel curved pan to allow for easy removal of food products.
- Adjustable casters – 2 swivel with locks and 2 rigid.
- Storage area behind door.
- Grease strip, connecting bracket and all hardware included.
- Can be installed on the left, right or both sides of the fryer.

| MODEL NO.   | VX15   | VX21S   |
|---|--|---|
| <b>Overall Dimensions</b><br>Width x Depth x Height | 15 <sup>1</sup> / <sub>2</sub> " x 30 <sup>1</sup> / <sub>8</sub> " x 36 <sup>1</sup> / <sub>4</sub> " | 21" x 34 <sup>3</sup> / <sub>8</sub> " x 36 <sup>1</sup> / <sub>4</sub> " |
| <b>Fryer Compatibility</b>                          | All 35, 45, 50 and 65 lb.<br>Gas or Electric Fryers  | All 85 lb. Gas or<br>Electric Fryers                                      |
| <b>Shipping Weight</b>                              | 122 lbs.   | 173 lbs.  |



# UNDERCOUNTER DISHMACHINES

## LXe Series

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



LXeC/LXeH



LXeR/LXePR

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

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

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

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

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

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

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

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

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

NOTE: For Selection factors see page 83.

| MODEL NO.   | LXeC               | LXeH               | LXePR <b>advansys</b> |        |       | LXeR <b>advansys</b> |        |       |
|---|--------------------|--------------------|-----------------------|--------|-------|----------------------|--------|-------|
|   |                    |                    | Light                 | Normal | Heavy | Light                | Normal | Heavy |
| <b>Machine Ratings – See 1 Page 83</b>  |                    |                    |                       |        |       |                      |        |       |
| Racks per Hour Rate   | 34                 | 32                 | 38                    | 29     | 14    | 30                   | 24     | 13    |
| Dishes per Hour (25 per Rack Average)   | 850                | 800                | 950                   | 725    | 350   | 750                  | 600    | 325   |
| Glasses per Hour (36 per Rack Average)  | 1224               | 1152               | 1368                  | 1044   | 504   | 1080                 | 864    | 468   |
| <b>Overall Dimensions (H x W x D)</b>   | 33½" x 23½" x 25½" | 32½" x 23½" x 25½" | 32½" x 23½" x 25½"    |        |       | 32½" x 23½" x 26½"   |        |       |
| <b>Cycle Time – Seconds</b>   | 105                | 109                | 94                    | 124    | 254   | 120                  | 146    | 275   |
| <b>Tank Heat</b>  | 1.8 KW             | 1.8 KW             | 1.8 KW                |        |       | 1.8 KW               |        |       |
| <b>Electric Booster Heater</b>  | N/A                | 4.9 KW             | N/A                   |        |       | 4.9 KW               |        |       |
| <b>Wash Motor – H.P. – See 2 Page 83</b>  | .8                 | .8                 | .8                    |        |       | .8                   |        |       |
| <b>Tank Capacity – Gallons</b>  | 2.9                | 2.9                | 2.9                   |        |       | 2.9                  |        |       |
| <b>Pump Capacity – Gallons per minute – Weir Test – See 3 Page 83</b>             | 38                 | 38                 | 38                    |        |       | 38                   |        |       |
| <b>Rinse Cycle – Gallons per rack</b>   | .74 – 120°F min.   | .74 – 180°F min.   | 1.14 – 120°F min.     |        |       | .62 – 180°F min.     |        |       |
| <b>Rinse Consumption – Gallons per hour minimum</b>                               | 25.2               | 23.7               | 43.3                  | 33.1   | 16    | 18.6                 | 14.9   | 8.06  |
| <b>Incoming Water Temperature Required (minimum)</b>                              | 120°               | 110°               | 120°                  |        |       | 55°                  |        |       |
| <b>Flow Rate – Minimum gallons per minute</b>                                     | 4.7                | 4.7                | 4.7                   |        |       | 4.7                  |        |       |
| <b>Peak Rate of Drain Flow – Gallons per minute (Initial rate with full tank)</b> | 4                  | 4                  | 4                     |        |       | 4                    |        |       |
| <b>Shipping Weight Crated – Approximate</b>                                       | 170 lbs.           | 170 lbs.           | 170 lbs.              |        |       | 185 lbs.             |        |       |

# DOOR-STYLE DISHMACHINES

## advansys AM15VL Series

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



**Advansys AM15VL**



**Advansys AM15VLT**



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

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

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

|   | advansys<br>AM15VL   | advansys<br>AM15VLT (Tall) |
|---|----------------------|----------------------------|
| MODEL NO.   | Hot Water Sanitizing | Hot Water Sanitizing       |
| <b>Machine Ratings (Mechanical) – See 1 Page 83</b>                               |                      |                            |
| Racks per Hour (Maximum)  | 40                   | 40                         |
| Dishes per Hour (Average 18 plates per rack)                                      | 720                  | 720                        |
| Glasses per Hour (Average 36 per rack)  | 1440                 | 1440                       |
| <b>Table to Table – Inside Tank at Table Connection (Inches)</b>                  | 25¼"                 | 25¼"                       |
| <b>Overall Dimensions (H x W x D) (Inches)</b>                                    | 69" x 29¼" x 35"     | 80" x 29¾" x 30¾"          |
| <b>Wash Motor – H.P. - See 2 Page 83</b>  | 2                    | 2                          |
| <b>Wash Tank Capacity – Gallons</b>   | 14                   | 14                         |
| <b>Wash Pump Capacity – Gallons per Minute – Weir Test – See 3 Page 83</b>        | 160                  | 160                        |
| <b>Electric Heating Unit (Regulated)</b>  | 5 KW                 | 5 KW                       |
| <b>Electric Booster Heater</b>  | 8.5 KW               | 8.5 KW                     |
| <b>Rinse – Minutes operated during hour of capacity operation – See 5 Page 83</b> | 6.66                 | 6.66                       |
| Seconds of rinse per rack   | 10                   | 10                         |
| <b>Rate of Rinse Flow – Gallons per minute</b>                                    | 4.4                  | 4.4                        |
| <b>Rinse Consumption – Gallons per hour – Maximum (cold)</b>                      | 29.6                 | 29.6                       |
| <b>Rinse Cycle – Gallons per rack</b>   | .74 – 180°F Min.     | .74 – 180°F Min.           |
| <b>Peak Rate of Drain Flow – Gallons per minute (Initial rate with full tank)</b> | 14                   | 14                         |
| <b>Exhaust Requirements (CFM)</b>   | 0                    | 0                          |
| <b>Shipping Weight Crated – Approximate – Unit only</b>                           | 451 lbs.             | 494 lbs.                   |

# DOOR-STYLE DISHMACHINES

## AM15 Series

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



AM15

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



AM15T

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

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



| MODEL NO.   | AM15                                       |                     | AM15T (Tall)                               |                     |
|---|--|---------------------|--|---------------------|
|   | Hot Water Sanitizing                       | Chemical Sanitizing | Hot Water Sanitizing                       | Chemical Sanitizing |
| <b>Machine Ratings (Mechanical) – See 1 Page 83</b>                               |  |                     |  |                     |
| Racks per Hour (Maximum)  | 58   | 65                  | 58   | 65                  |
| Dishes per Hour (Average 18 plates per rack)                                      | 1044                                       | 1170                | 1044                                       | 1170                |
| Glasses per Hour (Average 36 per rack)  | 2088                                       | 2340                | 2088                                       | 2340                |
| <b>Table to Table – Inside Tank at Table Connection (Inches)</b>                  | 25¼"                                       | 25¼"                | 25¼"                                       | 25¼"                |
| <b>Overall Dimensions (H x W x D) (Inches)</b>                                    | 66½" x 27" x 28½"                          |                     | 77½" x 27" x 28½"                          |                     |
| <b>Wash Motor – H.P. - See 2 Page 83</b>  | 2  | 2                   | 2  | 2                   |
| <b>Wash Tank Capacity – Gallons</b>   | 14   | 14                  | 14   | 14                  |
| <b>Wash Pump Capacity – Gallons per Minute – Weir Test – See 3 Page 83</b>        | 160  | 160                 | 160  | 160                 |
| <b>Heating Equipment – (For keeping wash water hot) See 4 Page 83</b>             |  |                     |  |                     |
| Gas Burner (Regulated) Natural/LP Gas BTU/Hr.                                     | Consult Factory                            | Consult Factory     | Consult Factory                            | Consult Factory     |
| Electric Heating Unit (Regulated)   | 5 KW                                       | 5 KW                | 5 KW                                       | 5 KW                |
| <b>Rinse – Minutes operated during hour of capacity operation – See 5 Page 83</b> | 9.66                                       | 10.83               | 9.66                                       | 10.83               |
| Seconds of rinse per rack   | 10   | 10                  | 10   | 10                  |
| <b>Rate of Rinse Flow – Gallons per minute At 20 lbs. Flow Pressure</b>           | 4.4  | 4.4                 | 4.4  | 4.4                 |
| <b>Rinse Consumption – Gallons per hour – Maximum At 20 lbs. Flow pressure</b>    | 42.9                                       | 48.1                | 42.9                                       | 48.1                |
| <b>Rinse Cycle – Gallons per rack – at 20 PSI flow</b>                            | .74 – 180°F Min.                           | .74 – 120°F Min.    | .74 – 180°F Min.                           | .74 – 120°F Min.    |
| <b>Electric Booster Heater</b>  | 8.5 KW                                     | N/A                 | 8.5 KW                                     | N/A                 |
| <b>Peak Rate of Drain Flow – Gallons per minute (Initial rate with full tank)</b> | 14   | 14                  | 14   | 14                  |
| <b>Exhaust Requirements – Cubic feet per minute</b>                               | 450  | 450                 | 450  | 450                 |
| <b>Shipping Weight Crated – Approximate Unit only, with booster</b>               | 354 lbs. w/o Booster<br>384 lbs. w/Booster | 354 lbs.            | 388 lbs. w/o Booster<br>418 lbs. w/Booster | 388 lbs.            |

# DOOR-STYLE DISHMACHINES LT1 & UW50

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



**LT1 Washer**

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



**UW50 Utensil Washer**

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



Electric  
machines only

| MODEL NO.   | LT1                           | UW50             |
|---|-------------------------------|------------------|
| <b>Machine Ratings (Mechanical) – See 1 Page 83</b>                               |                               |                  |
| Racks per Hour (Maximum)  | 37                            | 19               |
| Dishes per Hour (Average 18 plates per rack)                                      | 666                           | –                |
| Glasses per Hour (Average 36 per rack)  | 1332                          | –                |
| <b>Table to Table – Inside Tank at Table Connection (Inches)</b>                  | 25 1/4"                       | –                |
| <b>Overall Dimensions (H x W x D) (Inches)</b>                                    | 68 7/8" x 25 1/2" x 28 7/8"   | 79" x 47" x 29"  |
| <b>Wash Motor – H.P. - See 2 Page 83</b>  | 1                             | 5                |
| <b>Wash Tank Capacity – Gallons</b>   | 1.7                           | 27               |
| <b>Wash Pump Capacity – Gallons per Minute – Weir Test – See 3 Page 83</b>        | 45                            | 343              |
| <b>Heating Equipment – (For keeping wash water hot) See 4 Page 83</b>             |                               |                  |
| Gas Burner (Regulated) Natural/LP Gas BTU/Hr.                                     | –                             | Consult Factory  |
| Electric Heating Unit (Regulated)   | –                             | 10 KW            |
| <b>Rinse – Minutes operated during hour of capacity operation – See 5 Page 83</b> | 13.57                         | 4.75             |
| Seconds of rinse per rack   | 22                            | 15               |
| <b>Rate of Rinse Flow – Gallons per minute At 20 lbs. Flow Pressure</b>           | N/A                           | 8.4              |
| <b>Rinse Consumption – Gallons per hour – Maximum At 20 lbs. Flow pressure</b>    | 62.9                          | 39.9             |
| <b>Rinse Cycle – Gallons per rack – at 20 PSI flow</b>                            | 1.7 – 120°F Min. - 140°F Max. | 2.1 – 180°F Min. |
| <b>Electric Booster Heater</b>  | N/A                           | 15.0 KW          |
| <b>Peak Rate of Drain Flow – Gallons per minute (Initial rate with full tank)</b> | 2                             | 38               |
| <b>Exhaust Requirements – Cubic feet per minute</b>                               | 0                             | 400              |
| <b>Shipping Weight Crated – Approximate Unit only, with booster</b>               | 304 lbs.                      | 782 lbs.         |

# POT & PAN WASHERS

## TurboWash II

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



### STANDARD FEATURES:

- Polished stainless throughout. Sinks, drainboards, splashes and rolled rims are 14-gauge.
- Heavy-duty centrifugal pump with 4" diameter intake, 3" diameter outlet, and 300+ GPM.
- 2 H.P. totally enclosed wash pump motor with permanently sealed bearings.
- Stainless steel pump and impeller.
- Self-draining pump.
- Low water protection for wash pump motor with inherent motor protection.
- 8-1/2" angled stainless steel wash nozzles.
- 11" high x 2 1/2" deep backsplash.
- On/Off wash pump motor switch.
- Options include wash sink heater, faucets, pre-rinse sprays, lever drains, wash sink sump strainer, automatic shutdown timer, auto fill, wash tank separator, utensil basket, overshef, undershef and disposer swirl piping.
- Disposer controls with or without single point electrical connection.
- Available in left-to-right and right-to-left configurations.
- Removable, welded H frame leg sets and adjustable bullet feet.
- Detachable and adjustable height cross rails.
- Dual inlet strainers.

### UNIT SIZING SELECTIONS:

- **Soiled and Clean End Edges:** Hemmed, rolled, end splash, dishmachine connection.
- **Soiled and Clean Drainboards:** 12", 18", 20", 24", 30", 36", 42", 48", 54", 60" (Soiled Drainboards 36" and above may include 15" disposer cone). (18 1/2" Clean Drainboard only).
- **Scrappers:** 20", 36" (36" scrapper may include 7" disposer flange.)
- **Wash Sink:** 30", 32", 36", 42", 48", 54", 60". Available as wash sink only for "weld-in" application.
- **Rinse Sink:** 15", 18", 20", 24", 30", 36".
- **Sanitizer Sink:** 18 1/2", 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.



# AUTOMATIC RACK CONVEYOR DISHMACHINES

## CL44e



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



CL44e

### STANDARD FEATURES

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

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

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

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

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

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

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

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

For Selection Factors and Ordering Data – see Page 83.

### 22" Power Scraper

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



| MODEL NO.  | CL44e  |
|--|--|
| <b>Machine Ratings (Mechanical) See 1 Page 83</b>  |  |
| Racks per hour (19 <sup>3</sup> / <sub>4</sub> " x 19 <sup>3</sup> / <sub>4</sub> " )  | 202  |
| Conveyor Speed – feet per minute   | 5.6 max.   |
| Dishes per Hour (Average 18 plates per rack)   | 3,636  |
| Glasses per Hour (Average 36 per rack)   | 7,272  |
| <b>Floor Space</b> – Table to Table (Inches)   | 44   |
| <b>Overall Dimensions</b> – H x W x D (Inches)   | 70 <sup>1</sup> / <sub>4</sub> x 45 <sup>1</sup> / <sub>4</sub> x 30 <sup>1</sup> / <sub>4</sub> |
| <b>Motor – See 2 Page 83</b> (H.P.)  | 2  |
| Conveyor Drive   | 1/6  |
| <b>Number of Tanks</b>   | 1  |
| <b>Tank Capacity</b> – Gallons   | 23   |
| <b>Pump Capacity – See 3 Page 83</b>   |  |
| Gallons per Minute – Weir Test   | 165  |
| <b>Heating Equipment – See 4 Page 83</b> – (For keeping power wash and/or power rinse water hot)   |  |
| Gas Burners (with Natural Gas) – BTU per hour  | 78,000   |
| <b>Electric Heating Unit</b> – Size Used   | Regulated<br>15 KW   |
| <b>Rinse – See 5 Page 83</b> – Minutes operated during hour of maximum operation   | 60   |
| <b>Final Rinse Flow</b> – Gallons per minute<br>At 20 PSI Flow Pressure  | 2.1  |
| <b>Final Rinse Flow</b> – Gallons per hour – MAXIMUM<br>At 20 PSI Flow Pressure  | 126  |
| <b>Rinse</b> – 20 PSI Flow Pressure<br>Gallons/Rack  | Hot Water Sanitizing –<br>Chemical Sanitizing<br>.62 - 180°F – .62 - 140°F                       |
| <b>Steam Consumption</b> – Pounds per hour –<br>MAXIMUM Approx. 30 lbs. per hour = 1 boiler<br>H.P. (BHP) Dishwasher, based on 20 PSI steam<br>and on customer supplying final rinse water at<br>180°F maximum | 65 lbs./hr.  |
| <b>Steam Booster</b> , if used on 20 PSI steam –<br>Pounds per hour – 20 PSI water flowing –<br>130°F entering water raised to 180°F minimum   | 60 lbs./hr.  |
| <b>Exhaust Requirements</b> – Cubic feet per minute (CFM)  |  |
| Entrance End   | 200  |
| Discharge End  | 400  |
| Discharge End w/Blower Dryer   | Same as Above  |
| <b>Peak Rate of Drain Flow</b> – Gallons per minute (GPM) (Initial rate with full tank)  | 38   |
| <b>Shipping Weight Crated</b> – Approximate  | 613 lbs.   |

# AUTOMATIC RACK CONVEYOR DISHMACHINES – **advansys**

## CL44eR



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



**CL44eR**

### STANDARD FEATURES

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

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

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

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

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

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

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

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

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

For Selection Factors and Ordering Data – see Page 83.

| MODEL NO.  | CL44eR   |
|--|--|
| <b>Machine Ratings (Mechanical) See 1 Page 83</b><br>Racks per hour (19 <sup>3</sup> / <sub>4</sub> " x 19 <sup>3</sup> / <sub>4</sub> " )   | 202  |
| Conveyor Speed – feet per minute   | 5.6 max.   |
| Dishes per Hour (Average 18 plates per rack)   | 3,636  |
| Glasses per Hour (Average 36 per rack)   | 7,272  |
| <b>Floor Space</b> – Table to Table (Inches)   | 44   |
| <b>Overall Dimensions</b> – H x W x D (Inches)   | 70 <sup>1</sup> / <sub>4</sub> x 45 <sup>1</sup> / <sub>4</sub> x 30 <sup>1</sup> / <sub>4</sub> |
| <b>Motor – See 2 Page 83</b> (H.P.)<br>Conveyor Drive  | 2<br>1/6   |
| <b>Number of Tanks</b>   | 1  |
| <b>Tank Capacity</b> – Gallons   | 23   |
| <b>Pump Capacity – See 3 Page 83</b><br>Gallons per Minute – Weir Test   | 165  |
| <b>Heating Equipment – See 4 Page 83</b> – (For keeping power wash and or power rinse water hot)<br>Gas Burners (with Natural Gas) – BTU per hour  | 78,000   |
| <b>Electric Heating Unit</b> – Size Used   | Regulated<br>15 KW   |
| <b>Rinse – See 5 Page 83</b> – Minutes operated during hour of maximum operation   | 60   |
| <b>Final Rinse Flow</b> – Gallons per minute<br>At 20 PSI Flow Pressure  | 2.1  |
| <b>Final Rinse Flow</b> – Gallons per hour – MAXIMUM<br>At 20 PSI Flow Pressure  | 126  |
| <b>Rinse</b> – 20 PSI Flow Pressure<br>Gallons/Rack  | Hot Water Sanitizing –<br>Chemical Sanitizing<br>.62 - 180°F – .62 - 140°F                       |
| <b>Steam Consumption</b> – Pounds per hour –<br>MAXIMUM Approx. 30 lbs. per hour = 1 boiler<br>H.P. (BHP) Dishwasher, based on 20 PSI steam<br>and on customer supplying final rinse water at<br>180°F maximum | 65 lbs./hr.  |
| <b>Steam Booster</b> , if used on 20 PSI steam –<br>Pounds per hour – 20 PSI water flowing –<br>130°F entering water raised to 180°F minimum   | 60 lbs./hr.  |
| <b>Exhaust Requirements</b> – Cubic feet per minute (CFM)  | 200  |
| Entrance End   |  |
| Discharge End  | 175  |
| <b>Peak Rate of Drain Flow</b> – Gallons per minute (GPM) (Initial rate with full tank)  | 38   |
| <b>Shipping Weight Crated</b> – Approximate  | 703 lbs.   |

## AUTOMATIC RACK CONVEYOR DISHMACHINES CL<sub>e</sub> & CL<sub>e</sub>R Series

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

### Side Loading Option SL23<sub>e</sub> and SL30<sub>e</sub>



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

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

Stainless Steel. 100 lbs. Shipping Weight.

### Built-In Electric Booster Heater



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

30 KW built-in booster heater standard on all CL<sub>e</sub>R models.

### DDU38<sub>e</sub> Direct Drive Unloader



DDU38<sub>e</sub> shown with CL44<sub>e</sub> Dishwasher

An accessory which adapts to any CL<sub>e</sub> that automatically discharges the racks at a 90° angle from the operation of the machine onto a clean table. The DDU38<sub>e</sub> is driven by the conveyor drive of the CL<sub>e</sub> and does not require an additional electrical source. The DDU38<sub>e</sub> 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.

### Blower-Dryer Option for CL<sub>e</sub> and CL<sub>e</sub>R



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

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

## Selection Factors and Ordering Data

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

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

All Racks 20" x 20".

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

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

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

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

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

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

- a. Pressure – A flowing pressure of 20 lbs. is ideal. "Flowing Pressure" is indicated on a pressure gauge installed at the inlet side of final rinse valve and read when rinse water is flowing. Pressure regulators are recommended when the flowing pressure exceeds 25 lbs.
- b. Rate of flow – The figures indicate relatively high momentary requirements of the models on which operation is intermittent (AM Series). For these models, ample storage capacity should be included in order that the "non-flowing" periods may be used for building up the supply.
- c. Temperature – National Sanitation Foundation Standards require final rinse of 180° F minimum for hot water sanitization machines registered on the final rinse thermometer. Where regular hot water supply at the machine is below 180°F, a booster heater is recommended.

Please refer to booster sizing charts for proper booster size.

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

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

**SHIPPING DATE REQUIRED**

**For CLe and CLeR 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 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.

# FOODWASTE DISPOSERS

## Disposers

Listed by UL

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

**Hobart Disposer Selector Chart**

| Meals Per Day                              |                       | 200 to 300 | 300 to 500 | 500 to 1000 | 1000 to 2000 | 2000 to 4000 |
|--|-----------------------|------------|------------|-------------|--------------|--------------|
| <b>Restaurant<br/>Hotel<br/>Hospital</b>   | Soiled Dish Table     | FD3/125    | FD4/150    | FD4/200     | FD4/300      | FD4/500      |
| <b>Cafeteria<br/>Commissary<br/>School</b> | Soiled Dish Table     | FD3/75     | FD4/150    | FD4/150     | FD4/200      | FD4/300      |
| <b>Point of<br/>Origin</b>                 | Veg.-Salad Prep. Area | FD3/75     | FD3/125    | FD3/125     | FD4/150      | FD4/200      |
|  | Scullery Area         | FD3/50     | FD3/75     | FD3/75      | FD3/75       | FD3/125      |



**FD3/75**



**FD4/150**



**FD4/500**

| MODEL NO.   | FD3/50   | FD3/75  | FD3/125 | FD4/150                                       | FD4/200  | FD4/300                                    | FD4/500  |
|---|--|---------|---------|---|----------|--|----------|
| <b>Motor – H.P.</b>   | 1/2  | 3/4     | 1 1/4   | 1 1/2   | 2        | 3  | 5        |
| <b>Electrical Characteristics</b>                                       | 120/208-240/60/1; 110-120/220-240/50/1<br>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             |          |
| <b>Water Inlet</b> (Flow-Controlled)<br>Rate of Flow—Gallons per minute | 5  | 5       | 5       | 8   | 8        | 8  | 10       |
| <b>Table Opening Required</b><br>16" for 15" cone<br>19" for 18" cone   | Cones are available in 15" and 18" bowl diameters with 7" I.D. throats. Weld-in type 7" I.D. sink or trough adapter is furnished with accessory Group D. Bolt-in type adapter for 3 1/2" to 4" sink drain opening is furnished with accessory Group E. Use only with FD3-50, FD3-75 and FD3-125. |         |         |   |          |  |          |
| <b>Height of Drain Outlet From Floor</b> —Based on 34" high table       | 17 1/2"<br>(with 1 1/2" O.D. tail piece furnished)   |         |         | 18 7/8"<br>(outlet flange tapped for 2" pipe) |          | 17 1/8" (outlet flange tapped for 2" pipe) |          |
| <b>Shipping Weight</b> —Gross max. of basic unit—Approximate            | 60 lbs.  | 60 lbs. | 60 lbs. | 115 lbs.                                      | 115 lbs. | 115 lbs.                                   | 220 lbs. |

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



## FOODWASTE DISPOSERS

### Accessory Components

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



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



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



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



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



## FOODWASTE DISPOSERS

### Electrical Controls

Listed by UL for use with FD Disposers



#### Group 4 – For Models FD3/50 thru FD3/200

*Includes:*  
Manual Reversing Switch  
NEMA 1 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 12 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 12 Enclosure

## RETURN GOODS POLICY &amp; WARRANTY STATEMENT

**Hobart****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**

Hobart Corporation ("Hobart") warrants new Hobart products and certain products sold by Hobart under other brand names to the original end user ("Owner") when installed within the United States, against defective material and workmanship for one (1) year from the date of original installation. Hobart will, 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 found to be defective and subject to this warranty.

Certain Hobart products or parts may be warranted for a period other than one (1) year and others may be subject to travel limitations. Certain Hobart parts, expendable by nature and that need to be replaced frequently, may not be covered. Service labor to perform certain adjustments on Hobart products may not be covered. Ask your authorized Hobart representative for information regarding these products and coverage exclusions.

This warranty is conditioned upon Hobart receiving notice of any defect 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 your Instruction Manual may void this warranty.

THIS WARRANTY EXCLUDES ALL ORAL, STATUTORY, EXPRESS OR IMPLIED WARRANTIES WHICH MAY BE APPLICABLE TO HOBART, INCLUDING, BUT NOT LIMITED TO ANY IMPLIED WARRANTY OF MERCHANTABILITY AND FITNESS FOR PARTICULAR PURPOSE. Hobart shall have no obligation or liability of any kind or character, including any obligation or liability for consequential or special damages arising out of, or with respect to, the product, its sale, operation, use or repair. Hobart 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.

**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.

# WARRANTY STATEMENT

## Traulsen

### STANDARD DOMESTIC WARRANTY

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

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

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

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

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

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

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

### INTERNATIONAL COMMERCIAL WARRANTY

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

TRAULSEN'S standard warranty does not apply to Export Sales. Rather, for a period of one (1) year from date of original installation not to exceed Fifteen (15) months from date of shipment from factory, TRAULSEN: will, at Traulsen's sole discretion, replace or repair, F.O.B. shipping point, shipping charges prepaid and add, any defective parts normally subject to warranty and will not cover the cost of packing, freight or labor, such costs being the sole responsibility of the dealer.

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

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

## RETURN GOODS POLICY &amp; WARRANTY STATEMENT

**Baxter****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**

ITW Food Equipment Group, LLC warrants new Baxter products and certain products sold by Baxter under other brand names to the original end user ("Owner") when installed within the United States, against defective material and workmanship for one (1) year from the date of original installation. Baxter will, 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 found to be defective and subject to this warranty.

Certain Baxter products or parts may be warranted for a period other than one (1) year and others may be subject to travel limitations. Certain Baxter parts, expendable by nature and that need to be replaced frequently, may not be covered. Service labor to perform certain adjustments on Baxter products may not be covered. Ask your authorized Baxter/Hobart representative for information regarding these products and coverage exclusions.

This warranty is conditioned upon Baxter receiving notice of any defect 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 your Instruction Manual may void this warranty.

THIS WARRANTY EXCLUDES ALL ORAL, STATUTORY, EXPRESS OR IMPLIED WARRANTIES WHICH MAY BE APPLICABLE TO BAXTER, INCLUDING, BUT NOT LIMITED TO ANY IMPLIED WARRANTY OF MERCHANTABILITY AND FITNESS FOR PARTICULAR PURPOSE. Baxter shall have no obligation or liability of any kind or character, including any obligation or liability for consequential or special damages arising out of, or with respect to, the product, its sale, operation, use or repair. Baxter 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.

**WARRANTY (OV500 or OV310 Heat Exchanger Tubes)**

In addition to the standard Baxter one (1) year parts and labor warranty, Baxter agrees to warrant the OV500 or OV310 Heat Exchanger Tubes for an additional four (4) years from the date of original installation. This additional coverage applies to the OV500 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.

## SERVICE REPAIRS (Warranty/Non-Warranty)

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

## DELIVERY AND INSTALLATION

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

## EXTENDED WARRANTY CONTRACTS

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

## SERVICE PLANS

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

## PROACTIVE SERVICE (PM)

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

## PARTS AND ACCESSORIES

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

## IN-HOUSE SERVICE SUPPORT

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

## WATER TREATMENT SYSTEMS

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

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

**1-888-4HOBART**

***You can also find information on our website: [www.hobartservice.com](http://www.hobartservice.com)***

NOTES







PROUD SUPPORTER OF



BUILDING SUSTAINABILITY

CLEAN AIR

LESS WASTE

SAVE WATER

SAVE ENERGY

Conserve water. Be stingy with energy. Reduce waste. With Hobart and Traulsen, you can count on our LEED-accredited food equipment specialists to help make your foodservice operation more sustainable. To find out how we can support your sustainability efforts, call 888-4HOBART or visit us at [www.hobartcorp.com/sustainabledesign](http://www.hobartcorp.com/sustainabledesign).



Proud supporter of you.®