HOBART BAXTER Traulsen

FULL LINE CATALOG

FOODSERVICE

ITW FOOD EQUIPMENT GROUP

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

Hobart makes a full line of equipment for the foodservice industry, including cooking, food machines, commercial dishwashers, Traulsen refrigeration and Baxter cooking & 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 nearby 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.

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.

YOUR HOBART DEALER.

Your closest point of support is usually your authorized Hobart foodservice equipment dealer. An authoritative source of information about Hobart and the foodservice industry, your dealer can help you select the Hobart equipment that best addresses your needs. To find the Hobart dealer nearest you, visit www.hobartcorp.com.

SUSTAINABILITY.

We are committed to supporting your sustainability initiatives with LEED accredited professionals on staff. Collectively, Hobart, Traulsen and Baxter are proud recipients of the ENERGY STAR® Partner of the Year Award since 2008—including the Sustained Excellence Award since 2010.

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, Traulsen and Baxter equipment, you get our unique support network. For more information, go to www.hobartcorp.com or call 1-888-4HOBART.

TABLE OF CONTENTS

GENERAL INFORMATION:

Hobart Service Programs 78

SCALES:

Weighing Systems –
- Digital Scale 6
- HTi Self-Service Scale 5
- HTi, HTs & HTx Service Scales 4-5
- Price Computing and Portion Control Scale 6

TRAULSEN REFRIGERATION:

General Information –
- Options & Accessories 38-39
- Quality & Value You Can See 7-10
- Traulsen's Latest Innovations 37
- Tray Slide & Shelf Versatility Chart 41
- Understanding Traulsen Model Numbers 42
- Warranty Statement 40

G Series –
- Accessory Kits 16-18
- Pass-Thru Solid Door & Glass Door Models 13-14
- Reach-In & Pass Thru Heated Cabinets 15
- Reach-In Glass Door Models 12
- Reach-In Solid Door Models 11

R & A Series –
- Pass-Thru Models 21
- Reach-In Glass Door Models 20
- Reach-In Solid Door Models 19
- Roll-In & Roll-Thru Models 22

RMC Series – Milk Coolers 25

Special Applications –
- Correctional Facilities Applications –
  - Refrigerators, Freezers & Hot Food Cabinets 34
  - Blast Chillers 35
- Fish File 31
- Mobile Display Cabinet 36
- Reach-In, -15°F Freezers 32
- Reach-In, Extra Wide Application Refrigerators & Freezers 33
- Reach-In, Sliding Glass Door (2 Section) 31
- Reach-In & Roll-In, Even Thaw Refrigerators 32

TB Series Glycol – Full Size Prep Table Models 28

Drop-In Pan Chillers –
- Glycol Drop-Ins 29
- Refrigerant Drop-Ins 29

TBC Series –
- Undercounters, Reach-In & Roll-In/Roll-Thru Blast Chiller Models 30
- Undercounter Quick Chiller Models 30

TE Series – Equipment Stand Models 26

TS Series – Full Size Prep Table Models 27

TU Series – Full Size Undercounter Models 26

UHT & ULT Series – Compact Undercounter Models 23

UST & UPT Series – Compact Prep Table Models 24

FOOD PREPARATION:

Cutter Mixer 43

Fat Percentage Measuring Kit 51

Food Cutters 51

Food Processors 50-51

Grinder 54

Meat Choppers 53

Meat Saws 53

Meat Tenderizer 52

Mixers –
- Attachments/Accessories 46-47
- Planetary 44-45
- Spiral 43

Mixer-Grinder 54

Prime Mixer-Grinders 54

Salad Dryers 49

Slicers 48-49

Vegetable Peelers 52

BAXTER COOKING & BAKING:

Deck Ovens 57

Mini Proofing Cabinets 58

Proofing Cabinets & Retarding Proofing Cabinets 58

Rack Ovens –
- Mini Rotating Rack 56
- Single & Double Rack 55

Specialty – Water Meters 57

COOKING:

Ovens –
- Convection, Electric & Gas – Full Size 59
- Convection, Electric & Gas – Half Size 60

Toaster 60

WAREWASHING & WASTE:

Disposers 75
- Accessories 76
- Control Groups 76

Selection Factors and Ordering Data 74

Warewashers –
- Automatic Rack Conveyor 66-69
  - Blower-Dryer 70
  - Direct Drive Unloader 70
  - Electric Booster Heater 70
  - Side Loading Option 70
- Door-Style 64-65
- Flight Type 72-73
- Low Temperature 63
- Prep Washer 71
- TurboWash II 63
- Undercounter 61-62

Waste Equipment 77

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**

HTi, HTx & HTs

Listed by UL, Certified by NSF, NTEP

HTi-7LS / HTs-7Ls / HTx-7LS

HTi-7LS / HTs-7Ls / HTx-7LS Customer Display

HTi & HTx STANDARD FEATURES

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

HTs STANDARD FEATURES

- Video playback on operator display.
- Intuitive and customizable graphical user interface.
- Best seller keys by scale/department.
- Search database by description, key word or PLU number.
- Swipe between screens for operator ease of use.
- Flashkeys can be laid out by categories or groups.
- Product shelf life by days or hours.
- Operator, product, and/or recipe notes.
- Onscreen operator manual and tutorial videos.
- COOL (country of origin labeling) can be created and modified on the scale.
- Ability to require operator login.
- Label graphics visible in supervisor mode.
- Extensive scale backup in supervisor mode.
- System can estimate number of additional records that may be added to the scale.
- Default values for the four types of products; Fixed Weight, By Count, Random Weight, and Fluid Ounces.
- UPC, EAN 13, EAN 128 Barcodes and GS1 DataBar.
- Onscreen alphanumeric keyboard and keypad.
- Cassette label loading system provides fast and efficient change of label stock.
- Meets federal labeling requirements.
- Track operator changes.
- Remotely access the scale from your help desk.

HTi, HTx & HTs (continued)

MODEL NO.	HTi	HTx (Windows)	HTs
Processor	IMX6 Dual	Intel®ATOM™ N2600 QUAD 1.2GHZ	IMX6 Solo
Operating System	Embedded Linux	WES7P	Embedded Linux
RAM (Standard) Minimum	1 GB DDR3 RAM	2 GB DDR3 RAM	1 GB DDR3 RAM
Program/Data Storage	8 GB	32 GB SATA DOM	8 GB
Program/Data Storage	32 GB	160 GB	32 GB
Operator Display Size(s)	10" wide TFT LCD, (1024x600) LED backlight, 5 wire touch		
Customer Display Size(s)	7" wide TFT LCD standard, Elevated 10" wide TFT LCD optional	7" wide TFT LCD, (Elevated Opt.), LED backlight	7" wide TFT LCD standard, Elevated 10" wide TFT LCD optional
Label Loading	Cassette Style		
Printer	2.25" wide label stock, 8 dot/mm printhead, 86mm/sec print speed	2.25" wide label stock, 8 dot/mm printhead, 125 mm/sec print speed	2.25" wide label stock, 8 dot/mm printhead, 86mm/sec print speed
USB Ports	(1) Int, (2) Ext, USB 2.0		
External Printer Options	Yes, multiple external printer support options (future release)	Yes, future release enhanced network printer support	No
Scanner	Image Scanner (Opt., future release)	Future release optical self-serve scanner (Opt)	N.A.
Appearance	Updated contemporary housing, same footprint as Quantum and HLX	Same footprint as HLX, Quantum. New housing look and platter.	Updated contemporary housing, same footprint as Quantum and HLX
Internet Browser	Standard		Optional
Video	Yes, HD, simultaneous operator and customer videos		Yes, HD resolution on operator side only
Audio	Dual stereo speakers (Internal), Headphone mini jack		Headphone mini jack
Scale Alerts	Yes, message alerts, network connectivity, printer, and planograms updates.		
Graphical User Interface (GUI)	Intelligent, industry leading GUI with swipe control		
# of Swipable Screens (GUI)	3	5	2
Flexible Screen Layouts	Yes, standard screen layouts with customization		
Wireless & Bluetooth	Wired and wireless 802.11 a/b/g/n (Std.) Bluetooth 2.1 (Opt.)	802.11 a/b/g/n (Std.) Bluetooth 2.1 (Std.)	Ethernet wired (Std.), wireless 802.11 a/b/g/n (Opt.)
Hands Free Login	Optional (future release)		N.A.
PDF Viewer	Option	Standard	Option

HTi Self-Service Scale with Large Elevated Display

Listed by UL, Certified by NTEP

STANDARD FEATURES

- Large elevated 14" touch screen display.
- Intuitive and customizable graphical user interface.
- Built-in wireless and wired Ethernet standard.
- Best seller keys.
- Search by image, description or PLU number.
- COOL (country of origin labeling).
- UPC, EAN 13, EAN 128 Barcodes and GS1 DataBar.
- Onscreen keypad.
- Cassette label loading system provides fast and efficient change of label stock.
- Meets federal labeling requirements.
- Remotely access the scale using Hobart specific software.
- Goes back to home page when not used for 30 seconds.
- Onscreen prompts for ease of use.

WEIGHING SYSTEMS – PRICE COMPUTING AND PORTION CONTROL SCALE
PS40

Certified by NSF

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 – DIGITAL SCALE
HBR301

Certified by NTEP

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

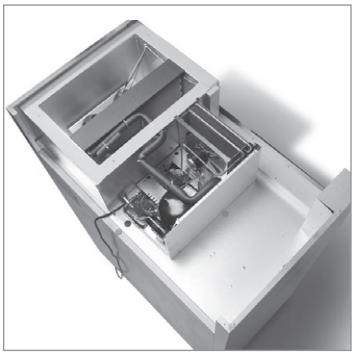
The "Traulsen Difference" is much more than just a catchy advertising slogan. Rather it aptly sums up our overall philosophy of providing both high-quality and high ownership value in everything we do.

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

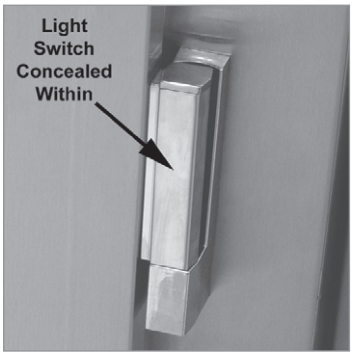


By combining carefully balanced, high quality components with precise microprocessor controls and careful construction, our systems cycle less often, and offers the energy efficiency you're looking for while still providing the outstanding reliability and performance your operation needs.

Easy to Use Controls

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

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.

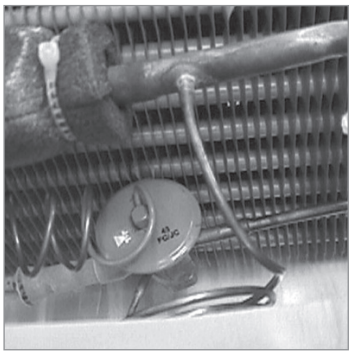
Interior Arrangements

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

Condenser Cleaning

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.

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.

Heating System

By using large, low watt-density heating elements combined with low velocity fans, Traulsen's hot food holding cabinets offer outstanding performance with limited temperature stratification, most are ENERGY STAR® certified for efficiency, start-up quickly and greatly reduce lifetime service costs.

Warranty Terms

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.

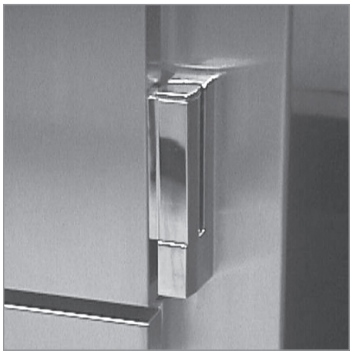
Raised Metal Door Liner

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.

Metal Construction

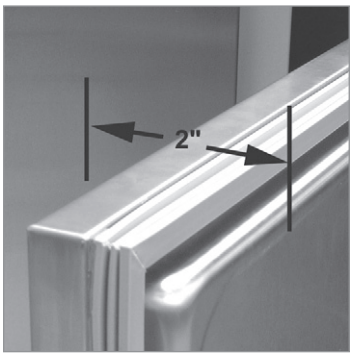
The doors are metal. The handles are metal. The breaker caps are metal. There is no plastic seam surrounding the doors or cabinet front perimeter. There is nothing but high quality metal used throughout.

Cam-Lift Hinge Design



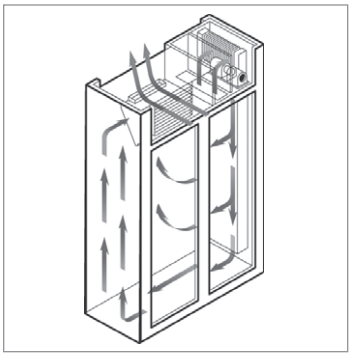
Traulsen uses cam-lift type door hinges. These self-close at up to 90°, have a stay-open feature past 120°, and can be opened past 180° without damage. They are heavy duty and include a lifetime warranty.

Insulation



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

Air-Flow Pattern



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

Door Locks

Traulsen 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!

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 LED 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
- **All models meet DOE 2017**

G20010

3-YEAR PARTS & LABOR WARRANTY

ONE SECTION REACH-IN MODELS

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

TWO SECTION REACH-IN MODELS

WIDTH x DEPTH x HEIGHT	DOOR LENGTH	DOOR HINGING	REFRIGERATORS	FREEZERS
52⅛" x 35" x 83¼"	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

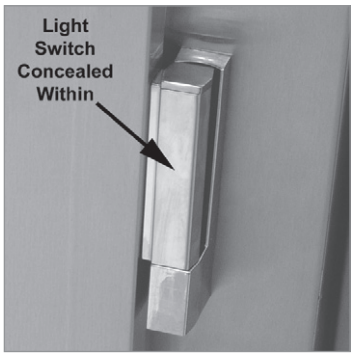
WIDTH x DEPTH x HEIGHT	DOOR LENGTH	DOOR HINGING	REFRIGERATORS	FREEZERS
76⅝" x 35" x 83¼"	Full	L/R/R	G30010	G31310
	Full	L/L/R	G30011	G31311
	Full	R/R/R	G30012	G31312
	Full	L/L/L	G30013	G31313
	Half	L/R/R	G30000	G31300
	Half	L/L/R	G30001	G31301
	Half	R/R/R	G30002	G31302
	Half	L/L/L	G30003	G31303

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

ENERGY STAR

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

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.

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)
- LED 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
- **All models meet DOE 2017**

G21000

3-YEAR PARTS & LABOR WARRANTY

ONE SECTION REACH-IN GLASS DOOR MODELS

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

TWO SECTION REACH-IN GLASS DOOR MODELS

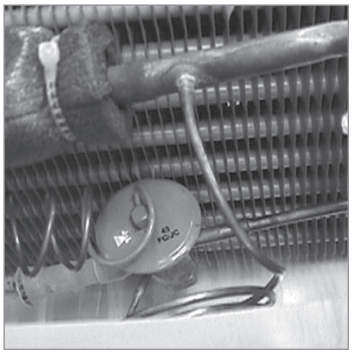
WIDTH x DEPTH x HEIGHT	DOOR LENGTH	DOOR HINGING	REFRIGERATORS
52⅛" x 35" x 83¼"	Full	L/R	G21010
	Full	R/L	G21011
	Full	R/R	G21012
	Full	L/L	G21013
	Half	L/R	G21000
	Half	R/L	G21001
	Half	R/R	G21002
	Half	L/L	G21003

THREE SECTION REACH-IN GLASS DOOR MODELS

WIDTH x DEPTH x HEIGHT	DOOR LENGTH	DOOR HINGING	REFRIGERATORS
76⅝" x 35" x 83¼"	Full	L/R/R	G32010
	Full	L/L/R	G32011
	Full	R/R/R	G32012
	Full	L/L/L	G32013
	Half	L/R/R	G32000
	Half	L/L/R	G32001
	Half	R/R/R	G32002
	Half	L/L/L	G32003

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

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.

ENERGY STAR

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

Pass-Thru Solid Door & Glass Door Models

STANDARD FEATURES:

- High quality stainless steel exterior front and doors
- Corrosion resistant anodized aluminum one-piece sides
- Durable anodized aluminum interior
- Microprocessor control with LED temperature readout
- Top-mounted, balanced, self-contained refrigeration system
- Large high humidity evaporator coil outside the food zone
- Load-sure guard protects against improper loading
- Full or half length stainless steel doors with locks
- Self-closing doors with stay open feature at 120 degrees
- Guaranteed for life cam-lift hinges
- Guaranteed for life horizontal work flow door handles
- Automatically activated LED lights
- Damage resistant stainless steel breaker caps
- Three (3) adjustable epoxy coated shelves per section, supported on shelf pins (installed at the factory)
- Energy saving automatic non-electric condensate evaporator
- Magnetic snap-in EZ-Clean door gaskets
- Gasket-protecting anodized aluminum door liner
- Anti-condensate door perimeter heaters

G27017P

- Thermostatic expansion valve metering device provides quick refrigeration recovery times
- Stainless steel one-piece louver assembly
- 9' (2.7 m) NEMA cord & 5-15P plug attached
- Set of four (4) 6" (15 cm) high casters with locks
- Three year parts and labor warranty
- Five year compressor warranty
- **All models meet DOE 2017**

3-YEAR PARTS & LABOR WARRANTY

ONE SECTION PASS-THRU SELF-CONTAINED SOLID DOOR MODELS

WIDTH x DEPTH x HEIGHT	DOOR LENGTH	DOOR HINGING		REFRIGERATORS
		CONTROL SIDE	NON-CONTROL SIDE	
29⅞" x 37 15/16" x 83¼"	Half	Right	Right	G10002P
	Half	Right	Left	G10003P
	Half	Left	Left	G10004P
	Half	Left	Right	G10005P
	Full	Right	Right	G10012P
	Full	Right	Left	G10013P
	Full	Left	Left	G10014P
	Full	Left	Right	G10015P

TWO SECTION PASS-THRU SELF-CONTAINED SOLID DOOR MODELS

WIDTH x DEPTH x HEIGHT	DOOR LENGTH	DOOR HINGING		REFRIGERATORS
		CONTROL SIDE	NON-CONTROL SIDE	
52⅛" x 37 15/16" x 83¼"	Half	Left/Right	Left/Right	G20004P
	Half	Left/Left	Left/Left	G20005P
	Half	Right/Left	Right/Left	G20006P
	Half	Right/Right	Right/Right	G20007P
	Full	Left/Right	Left/Right	G20014P
	Full	Left/Left	Left/Left	G20015P
	Full	Right/Left	Right/Left	G20016P
	Full	Right/Right	Right/Right	G20017P

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

ENERGY STAR

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

Pass-Thru Solid Door & Glass Door Models (continued)

TWO SECTION PASS-THRU SELF-CONTAINED GLASS DOOR MODELS

WIDTH x DEPTH x HEIGHT	DOOR LENGTH	DOOR HINGING		REFRIGERATORS
		CONTROL SIDE	NON-CONTROL SIDE	
52 1/8" x 37 15/16" x 83 1/4"	Half	Left/Right	Left/Right	G21004P
	Half	Left/Left	Left/Left	G21005P
	Half	Right/Left	Right/Left	G21006P
	Half	Right/Right	Right/Right	G21007P
	Full	Left/Right	Left/Right	G21014P
	Full	Left/Left	Left/Left	G21015P
	Full	Right/Left	Right/Left	G21016P
	Full	Right/Right	Right/Right	G21017P

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

WIDTH x DEPTH x HEIGHT	CONTROL SIDE		NON-CONTROL SIDE		REFRIGERATORS
	DOOR LENGTH	HINGING	DOOR LENGTH	HINGING	
29 7/8" x 37 15/16" x 83 1/4"	Solid Half	Right	Glass Half	Right	G16002P
	Solid Half	Right	Glass Half	Left	G16003P
	Solid Half	Left	Glass Half	Left	G16004P
	Solid Half	Left	Glass Half	Right	G16005P
	Solid Full	Right	Glass Full	Right	G16012P
	Solid Full	Right	Glass Full	Left	G16013P
	Solid Full	Left	Glass Full	Left	G16014P
	Solid Full	Left	Glass Full	Right	G16015P
	Glass Half	Right	Solid Half	Right	G17002P
	Glass Half	Right	Solid Half	Left	G17003P
	Glass Half	Left	Solid Half	Left	G17004P
	Glass Half	Left	Solid Half	Right	G17005P
	Glass Full	Right	Solid Full	Right	G17012P
	Glass Full	Right	Solid Full	Left	G17013P
	Glass Full	Left	Solid Full	Left	G17014P
	Glass Full	Right	Solid Full	Right	G17015P

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

WIDTH x DEPTH x HEIGHT	CONTROL SIDE		NON-CONTROL SIDE		REFRIGERATORS
	DOOR LENGTH	HINGING	DOOR LENGTH	HINGING	
52 1/8" x 37 15/16" x 83 1/4"	Solid Half	Left/Right	Glass Half	Left/Right	G26004P
	Solid Half	Left/Left	Glass Half	Left/Left	G26005P
	Solid Half	Right/Left	Glass Half	Right/Left	G26006P
	Solid Half	Right/Right	Glass Half	Right/Right	G26007P
	Solid Full	Left/Right	Glass Full	Left/Right	G26014P
	Solid Full	Left/Left	Glass Full	Left/Left	G26015P
	Solid Full	Right/Left	Glass Full	Right/Left	G26016P
	Solid Full	Right/Right	Glass Full	Right/Right	G26017P
	Glass Half	Left/Right	Solid Half	Left/Right	G27004P
	Glass Half	Left/Left	Solid Half	Left/Left	G27005P
	Glass Half	Right/Left	Solid Half	Right/Left	G27006P
	Glass Half	Right/Right	Solid Half	Right/Right	G27007P
	Glass Full	Left/Right	Solid Full	Left/Right	G27014P
	Glass Full	Left/Left	Solid Full	Left/Left	G27015P
	Glass Full	Right/Left	Solid Full	Right/Left	G27016P
	Glass Full	Right/Right	Solid Full	Right/Right	G27017P

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

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
- **All models meet DOE 2017**

G14310

G24300

ONE SECTION REACH-IN MODELS

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

TWO SECTION REACH-IN MODELS

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

ONE SECTION PASS-THRU MODELS

WIDTH x DEPTH x HEIGHT	DOOR LENGTH	DOOR HINGING		HEATED CABINETS
		CONTROL SIDE	OTHER SIDE**	
29⅞" x 37 15/16" x 83¼"	Half	Right	Right	G14302P
	Half	Right	Left	G14303P
	Half	Left	Left	G14304P
	Half	Left	Right	G14305P
	Full	Right	Right	G14312P
	Full	Right	Left	G14313P
	Full	Left	Left	G14314P
	Full	Left	Right	G14315P

TWO SECTION PASS-THRU MODELS

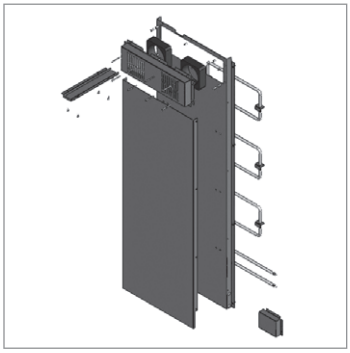
WIDTH x DEPTH x HEIGHT	DOOR LENGTH	DOOR HINGING		HEATED CABINETS
		CONTROL SIDE	OTHER SIDE**	
52⅛" x 37 15/16" x 83¼"	Half	L/R	L/R	G24304P
	Half	L/L	L/L	G24305P
	Half	R/R	R/R	G24307P
	Full	L/R	L/R	G24314P
	Full	L/L	L/L	G24315P
	Full	R/R	R/R	G24317P

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

** = Hinging when viewed from that side

Please refer to 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® certified for efficiency, start-up quickly and greatly reduce lifetime service costs.

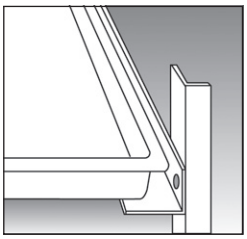
All G-Series accessory kits are pre-packaged for easy installation at the job site.

TRAY SLIDES:

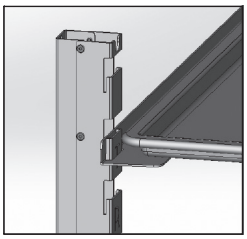
SPACING

#1 Tray Slides (Not available for 2 section G Heated)* 16 ga. stainless steel angle type for bottom support of: (1) 18" x 26" Pan or (2) 14" x 18" Pans	**2"**	**3"**	**4"**	**5"**
Behind full height door – all models	28	19	14	11
Behind upper half height door – all models	13	9	7	5
Behind lower half height door – all models	13	9	7	5

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

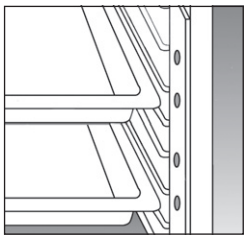


#1 Tray Slides Standard



#1 Tray Slides EZ-Change

#4 Tray Slides – Standard (Not available for 2 section G Heated)* Plated steel rod type for rim support of: (1) 18" x 26" Pan *(One pair of #4 tray slides accommodates one half section)*	**1-½"**
Behind full height door – all models	38
Behind upper half height door – all models	18
Behind lower half height door – all models	18

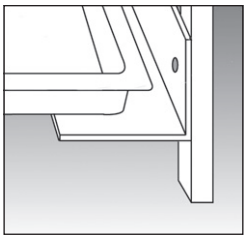


#4 Tray Slides Standard

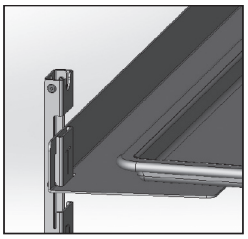
Universal Tray Slides – Standard* 16 ga. stainless steel angle type for bottom support of: (1) 18" x 26" Pan or (2) 14" x 18" Pans or (2) 12" x 20" Pans *(R&A heated cabinets: decrease qty by 1; not available for G 2 section heated cabinets & D/K width models)*	**4"**	**5"**	**6"**
Behind full height 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

Universal Tray Slides – EZ-Change Interior (Not available for 2 section G Heated)	**2-¼"**	**4-½"**
Behind full height door – all models	22	11
Behind half height door – all models	11	5

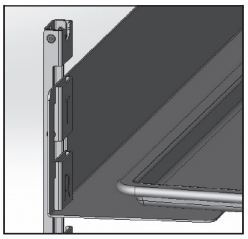
Heavy-Duty Universal Tray Slides – EZ-Change Interior (Not available for 2 section G Heated)*	**4-½"**	**9"**
Behind full height door – all models	11	5
Behind half height door – all models	5	2



Universal Tray Slides Standard



Universal Tray Slides EZ-Change



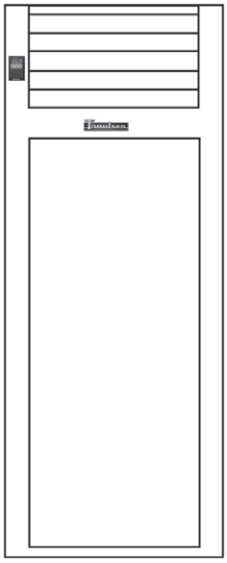
Heavy-Duty Universal Tray Slides EZ-Change

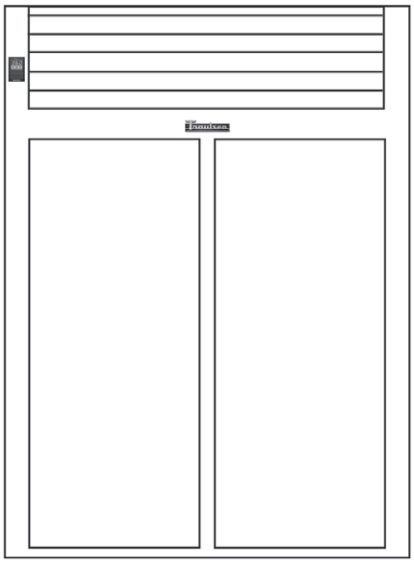
SHELVES:

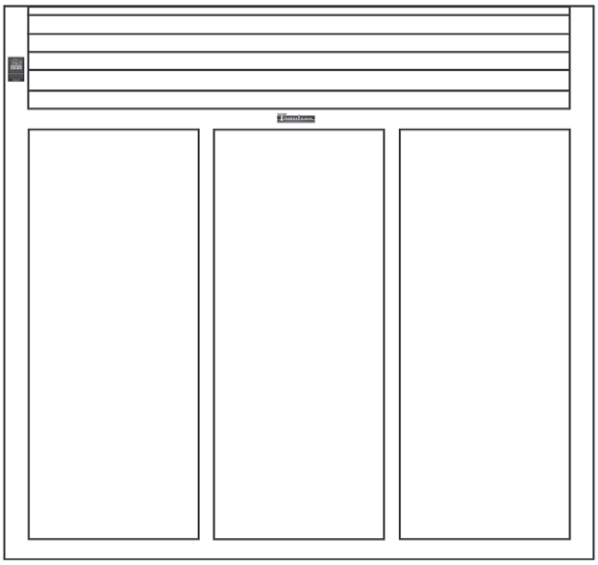
Capacity	***Std.***	***Max.***
Behind full height door mounted on standard shelf pins	3	9
Behind half height door mounted on standard shelf pins	3	8
Behind full height door mounted on optional pilasters	3	13 *(4" spacing)*
Behind half height door mounted on optional pilasters	3	12 *(4" spacing)*

Notes:

1. For all after market parts call Traulsen parts department 800-825-8220.
2. The above quantities represent the maximum amount of tray slides recommended by Traulsen to achieve best air circulation and refrigeration performance.
3. Optional tray slides are not available for Compact Undercounter, and Prep Tables models
4. EZ-Change Interior Universal Tray Slides max weight 75 lbs. EZ-Change Heavy Duty Universal Tray Slides max weight 125 lbs.*
5. #1 and #4 Tray slides are not available for 2 section G Series heated cabinets.*







ONE SECTION MODELS

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

TWO SECTION MODELS

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

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

THREE SECTION MODELS

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

EZ-CHANGE KITS

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

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

ADDITIONAL SHELVES, TRAY SLIDES & SUPPORTS

(mounting hardware not included)

ONE SECTION MODELS	
G1ACC-SHLF5	1 Epoxy Coated Shelf with Pins & Clips
G1ACC-SHLF6	1 Plated Shelf with Pins & Clips
TWO SECTION MODELS	
G2ACC-SHLF9	1 Epoxy Coated Shelf with Pins & Clips for Left Section
G2ACC-SHLF10	1 Plated Shelf with Pins & Clips for Left Section
G2ACC-SHLF11	1 Epoxy Coated Shelf with Pins & Clips for Right Section
G2ACC-SHLF12	1 Plated Shelf with Pins & Clips for Right Section
THREE SECTION MODELS	
G3ACC-SHLF13	1 Epoxy Coated Shelf with Pins & Clips for Left Section
G3ACC-SHLF14	1 Plated Shelf with Pins & Clips for Left Section
G3ACC-SHLF15	1 Epoxy Coated Shelf with Pins & Clips for Center Section
G3ACC-SHLF16	1 Plated Shelf with Pins & Clips for Center Section
G3ACC-SHLF17	1 Epoxy Coated Shelf with Pins & Clips for Right Section
G3ACC-SHLF18	1 Plated Shelf with Pins & Clips for Right Section
OTHER ACCESSORY KITS	
GSACC-#1TS	1 Pair #1 Type Tray Slides
GSACC-#4TS	1 Pair #4 Type Tray Slides
GSACC-UVTS	1 Pair Universal Type Tray Slides
GSACC-PLSTS	Mounting Hardware for Shelves on Pilasters & Clips**
GSACC-LEGS	Set of Four 6" High Legs
GSACC-CK3	Set of Four 4⅝" 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.

Reach-In Solid Door Models

STANDARD FEATURES:

- Stainless steel exterior
- Stainless steel interior (R-Series)
- Anodized aluminum interior (A-Series)
- Microprocessor control
- 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 LED 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
- **All models meet DOE 2017**

RHT132WUT shown with optional door configuration and casters

3-YEAR PARTS & LABOR WARRANTY

ONE SECTION REACH-IN MODELS

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

TWO SECTION REACH-IN MODELS

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

THREE SECTION REACH-IN MODELS

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

ENERGY STAR

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

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

Reach-In Glass Door Models

STANDARD FEATURES:

- Stainless steel exterior
- Stainless steel interior (R-Series)
- Anodized aluminum interior (A-Series)
- Microprocessor control
- 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
- LED lights with exterior switch*
- Vertical metal door handle(s)
- Stainless steel breaker caps*
- Four 6" high adjustable stainless steel legs
- Three year parts & labor warranty
- Five year compressor warranty
- **All models meet DOE 2017**

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

RHT232WUT-FSL shown with optional casters

3-YEAR PARTS & LABOR WARRANTY

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

ONE SECTION REACH-IN GLASS DOOR MODELS

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

TWO SECTION REACH-IN GLASS DOOR MODELS

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

THREE SECTION REACH-IN GLASS DOOR MODELS

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

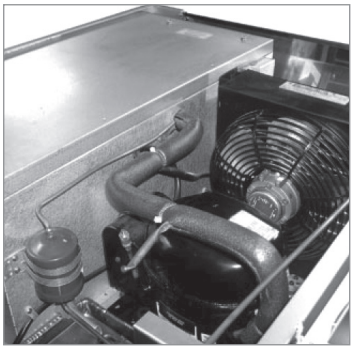
TWO SECTION REACH-IN SLIDING GLASS DOOR MODELS

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

ENERGY STAR

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

Refrigeration System



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

Pass-Thru Models

STANDARD FEATURES:

- Stainless steel exterior
- Stainless steel interior (R-Series)
- Anodized aluminum interior (A-Series)
- Microprocessor control
- 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)
- **All models meet DOE 2017**

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
29 7/8" x 37 15/16" x 83 1/4"	Full	RHT132WPUT-FHS	RHF132WP-FHS
	Half	RHT132WPUT-HHS	RHF132WP-HHS
29 7/8" x 31 15/16" x 83 1/4"	Full	RHT126WPUT-FHS	N/A
	Half	RHT126WPUT-HHS	N/A

TWO SECTION PASS-THRU MODELS

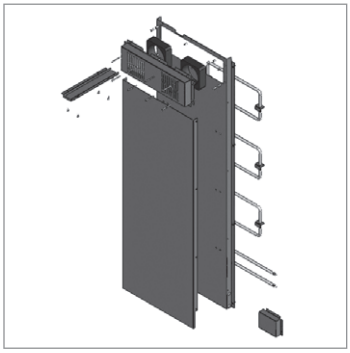
WIDTH x DEPTH x HEIGHT	DOOR	REFRIGERATORS	HOT FOOD
52 1/8" x 37 15/16" x 83 1/4"	Full	RHT232NPUT-FHS	N/A
	Half	RHT232NPUT-HHS	N/A
58" x 37 15/16" x 83 1/4"	Full	RHT232WPUT-FHS	RHF232WP-FHS
	Half	RHT232WPUT-HHS	RHF232WP-HHS
58" x 31 15/16" x 83 1/4"	Full	RHT226WPUT-FHS	Consult Factory
	Half	RHT226WPUT-HHS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

THREE SECTION PASS-THRU MODELS

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

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

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® certified for efficiency, start-up quickly and greatly reduce lifetime service costs.

ENERGY STAR

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

Roll-In and Roll-Thru Models

STANDARD FEATURES:

- Stainless steel exterior
- Stainless steel interior (R-Series)
- Anodized aluminum interior (A-Series)
- Microprocessor control
- 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
- **All models meet DOE 2017**

RRI132LUT-FHS

3-YEAR PARTS & LABOR WARRANTY

ONE SECTION ROLL-IN MODELS

WIDTH x DEPTH x HEIGHT	DOOR	RACKS	REFRIGERATORS	FREEZERS	HOT FOOD
35½" x 35 9/16" x 83¼"	Full	66" High	RRI132LUT-FHS	RIF132LUT-FHS	RIH132L-FHS
35½" x 35 9/16" 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 39⅛" 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 35 9/16" x 83¼"	Full	66" High	RRI232LUT-FHS	RIF232LUT-FHS	RIH232L-FHS
68" x 35 9/16" 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 39⅛" 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 35 9/16" x 83¼"	Full	66" High	RRI332LUT-FHS	RIF332LUT-FHS	RIH332L-FHS
100½" x 35 9/16" 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 39⅛" x 83¼"	Full	66" High	RRI332LPUT-FHS	Consult Factory	RIH332LP-FHS

ENERGY STAR

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

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

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
- 4" high casters
- Automatic, non-electric condensate evaporator
- Three year parts & labor warranty
- Five year compressor warranty
- **All models meet DOE 2017**

3-YEAR PARTS & LABOR 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 30⅞" x 33½"	1	UHT27	ULT27
48" x 30⅞" x 33½"	2	UHT48	ULT48
60" x 30⅞" x 33½"	2	UHT60	ULT60

COMPACT UNDERCOUNTER DRAWER MODELS, SELF-CONTAINED

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

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

ENERGY STAR

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

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
- 4" high casters
- Automatic non-electric condensate evaporator
- Three year parts & labor warranty
- Five year compressor warranty
- **All models meet DOE 2017**

3-YEAR PARTS & LABOR 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 3/8" x 37 7/8"	33 5/8" x 42 3/4"	UST276 / UPT276	6
27"	33 3/8" x 37 7/8"	33 3/4" x 44"	UST279 / UPT279	9
32"	33 5/8" x 37 7/8"	33 5/8" x 42 3/4"	UST328 / UPT328	8
32"	33 3/4" x 37 7/8"	33 3/4" x 44"	UST 3212 / UPT3212	12
48"	33 3/8" x 37 7/8"	33 3/4" x 42 3/4"	UST488 / UPT488	8
48"	33 3/8" x 37 7/8"	33 3/4" x 42 3/4"	UST4812 / UPT4812	12
48"	33 3/8" x 37 7/8"	33 3/4" x 44"	UST4818 / UPT4818	18
60"	33 3/8" x 37 7/8"	33 3/4" x 42 3/4"	UST6012 / UPT6012	12
60"	33 3/8" x 37 7/8"	33 3/4" x 44"	UST6024 / UPT6024	24
72"	34 1/2" x 37 7/8"	34 1/2" x 42 3/4"	UST7212 / UPT7212	12
72"	34 1/2" x 37 7/8"	34 1/2" x 44"	UST7218 / UPT7218	18
72"	34 1/2" x 37 7/8"	34 1/2" x 44"	UST7224 / UPT7224	24
72"	34 1/2 x 37 7/8"	34 1/2" x 44"	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 1/2" x 37 7/8"	34 1/2" x 42 3/4"	UST276-D / UPT276-D	6
27"	34 1/2" x 37 7/8"	34 1/2" x 44"	UST279-D / UPT279-D	9
32"	34 1/2" x 37 7/8"	34 1/2" x 42 3/4"	UST328-D / UPT328-D	8
32"	34 1/2" x 37 7/8"	34 1/2" x 44"	UST3212-D / UPT3212-D	12
60"	34 1/2" x 37 7/8"	34 1/2" x 42 3/4"	UST6012-DD / UPT6012-DD	12
60"	34 1/2" x 37 7/8"	34 1/2" x 44"	UST6024-DD / UPT6024-DD	24
72"	34 1/2" x 37 7/8"	34 1/2" x 42 3/4"	UST7212-DD / UPT7212-DD	12
72"	34 1/2" x 37 7/8"	34 1/2" x 44"	UST7218-DD / UPT7218-DD	18
72"	34 1/2" x 37 7/8"	34 1/2" x 44"	UST7224-DD / UPT7224-DD	24
72"	34 1/2 x 37 7/8"	34 1/2" x 44"	UST7230-DD / UPT7230-DD	30

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

34", 49" & 58" Length

STANDARD FEATURES:

- Stainless steel exterior and interior
- Top mounted removable self-contained refrigeration system
- Forced air refrigeration system
- Accomodates 13" x 13" crate(s) 8, 12 or 16 capacity or 13" x 18" crate(s) 4, 6 or 8 capacity
- Single or double access models
- Sliding lift up and down door(s)
- Reinforced cabinet exterior bottom with dunnage rack
- Lockable insulated 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
- **All models meet DOE 2017**

RMC49D4

3-YEAR PARTS & LABOR WARRANTY

SINGLE ACCESS MODELS

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

DOUBLE ACCESS MODELS

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

REFRIGERATORS

Full Size Undercounter Models

STANDARD FEATURES:

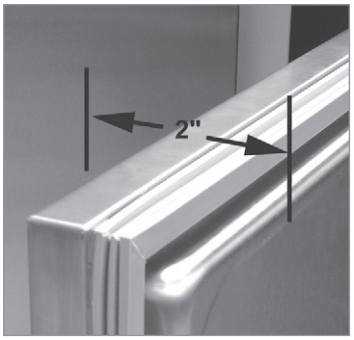
- Stainless steel front, door(s) and interior
- Microprocessor control
- Self-contained balanced refrigeration system (remote options available)
- Environmentally friendly R-134a refrigerant
- Standard operating temperature 34°F to 38°F
- Automatic, condensate evaporator
- Two plated shelves per section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

TU072HT
shown with optional top and casters

- Glycol Application – remote glycol refrigeration application and self-contained glycol or water cooled freezer application options
- Three year parts & labor warranty
- Five year compressor warranty
- **All models meet DOE 2017**

3-YEAR PARTS & LABOR WARRANTY

Insulation



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

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

ENERGY STAR

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

REFRIGERATORS

Equipment Stand Models

STANDARD FEATURES:

- Stainless steel exterior and interior
- Stainless steel Marine top
- Microprocessor control
- 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
- **All models meet DOE 2017**

3-YEAR PARTS & LABOR WARRANTY

TE096HT

EQUIPMENT STAND MODELS

LENGTH x DEPTH* x HEIGHT	NUMBER DRAWERS	REFRIGERATORS
36" x 34⅛" x 26"	2	TE036HT
48" x 34⅛" x 26"	2	TE048HT
60" x 34⅛" x 26"	2	TE060HT
72" x 34⅛" x 26"	4	TE072HT
84" x 34⅛" x 26"	4	TE084HT
96" x 34⅛" x 26"	6	TE096HT
110" x 34⅛" x 26"	6	TE110HT

* Depth overall – including handle

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)
- Microprocessor control
- 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
- **All models meet DOE 2017**

3-YEAR PARTS & LABOR WARRANTY

TS048HT

TS090HT

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

*Capacity shown using third size pans

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

Ambient Pan Holder

Garnish Rack

Scale Shelf

Cutting Board & Ticket Rail

"All-Day" Temperature Performance to NSF7 Test Requirements

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

46", 60", 65", 71", 91" & 113" Wide Models

STANDARD FEATURES:

- Glycol system exceeds NSF requirements by maintaining food at or below 39° using specified 8" deep pans
- Stainless steel exterior & interior finish
- 115/60/1 self-contained system
- Horizontal finned T6 anodized chiller plates, holds 1/3, 1/6, or 1/9 size pans up to 8" deep (pans supplied by others)
- General fit 7.6" chiller bar spacing
- Compressor compartment right side
- Stainless steel lift-off night cover
- Sloped rail
- 14" white poly cutting board (2 row pan rail models)
- 8" white poly cutting board (3 row pan rail models)
- 20" stainless steel door(s), left or right hinge option
- Self-closing door(s) with stay open feature
- Metal door handle with gasket guard
- Magnetic snap-in door gasket(s)
- Two (2) shelves per door, on pilasters
- Expansion tank

TB091SL2S

- Heat exchanger and pump closely located from and in communication with refrigeration controls
- Thermostatic expansion valve metering device
- 6" casters
- 9' cord & plug attached
- Three year service labor & 5 year compressor warranty
- **All models meet DOE 2017**

3-YEAR
PARTS & LABOR WARRANTY

FULL SIZE PREP TABLES, SELF-CONTAINED

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

*Capacity shown using 1/6 size pans

REFRIGERANT – DROP-IN PAN CHILLERS
27", 34", 41", 48", 55", 62", 69", 76", 83" & 90" Wide Models

STANDARD FEATURES:

- Stainless steel top frame, inner pan, outer wrap and chiller plates
- Control assembly shipped loose and includes thermostat, defrost time clock, solenoid valve and thermal expansion valve
- Lift-off night cover
- Three year service labor warranty
- **All models meet DOE 2017**

3-YEAR PARTS & LABOR WARRANTY

TRD041

REFRIGERANT DROP-IN PAN CHILLERS

WIDTH x DEPTH x HEIGHT	PAN CHILLERS	PAN CAPACITY*
27⅛" x 16¼" x 11¼"	TRD027	3
34⅛" x 16¼" x 11¼"	TRD034	4
41⅛" x 16¼" x 11¼"	TRD041	5
48⅛" x 16¼" x 11¼"	TRD048	6
55⅛" x 16¼" x 11¼"	TRD055	7
62⅛" x 16¼" x 11¼"	TRD062	8
69⅛" x 16¼" x 11¼"	TRD069	9
76⅛" x 16¼" x 11¼"	TRD076	10
83⅛" x 16¼" x 11¼"	TRD083	11
90⅛" x 16¼" x 11¼"	TRD090	12

*Capacity shown using 1/3 size pans

GLYCOL – DROP-IN PAN CHILLERS
26", 33", 39", 46", 52", 59", 65", 72", 78", 85" & 91" Wide Models

STANDARD FEATURES:

- Glycol system exceeds NSF requirements by maintaining most food at or below 39° using specified 8" deep pans
- Heavy-duty all stainless steel, flat rail with T6 anodized horizontal divider bars
- Horizontal finned T6 anodized chiller plates holds 1/3, 1/6, or 1/9 size pans up to 8" deep (pans supplied by others)
- General fit 7.6" chiller bar spacing
- Stainless steel lift-off night cover
- Three year service labor & 5 year compressor warranty
- **All models meet DOE 2017**

3-YEAR PARTS & LABOR WARRANTY

TBD0463

GLYCOL DROP-IN TWO ROW PAN CHILLERS

WIDTH x DEPTH x HEIGHT	PAN CHILLERS	PAN CAPACITY*
26" x 20" x 11"	TBD0262	6
32½" x 20" x 11"	TBD0332	8
39" x 20" x 11"	TBD0392	10
45½" x 20" x 11"	TBD0462	12
52" x 20" x 11"	TBD0522	14
58½" x 20" x 11"	TBD0592	16
65" x 20" x 11"	TBD0652	18
71½" x 20" x 11"	TBD0722	20
78" x 20" x 11"	TBD0782	22
84½" x 20" x 11"	TBD0852	24
91" x 20" x 11"	TBD0912	26

*Capacity shown using 1/6 size pans

GLYCOL DROP-IN THREE ROW PAN CHILLERS

WIDTH x DEPTH x HEIGHT	PAN CHILLERS	PAN CAPACITY*
26" x 27⅘" x 11"	TBD0263	9
32½" x 27⅘" x 11"	TBD0333	12
39" x 27⅘" x 11"	TBD0393	15
45½" x 27⅘" x 11"	TBD0463	18
52" x 27⅘" x 11"	TBD0523	21
58½" x 27⅘" x 11"	TBD0593	24
65" x 27⅘" x 11"	TBD0653	27
71½" x 27⅘" x 11"	TBD0723	30
78" x 27⅘" x 11"	TBD0783	33
84½" x 27⅘" x 11"	TBD0853	36
91" x 27⅘" x 11"	TBD0913	39

*Capacity shown using 1/6 size pans

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
- **All models meet DOE 2017**

3-YEAR PARTS & LABOR WARRANTY

TBC13
(shown with optional casters)

UNDERCOUNTER MODELS

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

TBC5
(shown with optional casters)

REACH-IN MODELS

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

ROLL-IN & ROLL-THRU MODELS

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

TBC1H

ROLL-IN & ROLL-THRU MODELS

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

CHILLERS – QUICK CHILLER

Undercounter

TU048QC
(shown with optional casters)

STANDARD FEATURES:

- Stainless steel exterior and interior
- Microprocessor control 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
- **All models meet DOE 2017**

3-YEAR PARTS & LABOR 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
- Microprocessor control with 3-digit LED temperature display
- 115/60/1 voltage, self-contained, with cord and plug attached
- LED lights with exterior switch
- Automatic, non-electric condensate evaporator
- Two fluorescent lights
- Three year parts & labor warranty
- Five year compressor warranty
- **All models meet DOE 2017**

RHT232NUT-FSL
(shown with optional casters)

REACH-IN SLIDING GLASS DOOR REFRIGERATOR MODELS

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

3-YEAR PARTS & LABOR WARRANTY

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
- **All models meet DOE 2017**

RFS126NUT
(shown with optional casters)

REACH-IN MODELS, SELF-CONTAINED

WIDTH x DEPTH x HEIGHT	DRAWERS	REFRIGERATORS
28" x 29" x 83¼"	Four	RFS126NUT
52⅛" x 29" x 83¼"	Eight	RFS226NUT

3-YEAR PARTS & LABOR WARRANTY

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
- **All models meet DOE 2017**

3-YEAR PARTS & LABOR WARRANTY

RET232NUT-FHS

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

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

SPECIAL APPLICATION PRODUCTS – FREEZERS

Reach-In, -15°F Models

STANDARD FEATURES:

- Incandescent lights
- Self-closing doors with stay open feature and locks
- Easy to clean profile gasket
- Three plated shelves per section
- Four 6" high stainless steel adjustable legs
- Stainless steel exterior and interior finish
- Microprocessor control 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
- **All models meet DOE 2017**

3-YEAR PARTS & LABOR WARRANTY

RSL232NUT-FHS

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

WIDTH x DEPTH x HEIGHT	DOOR	SECTIONS	REFRIGERATORS
52⅛" x 83¼" x 35"	Consult Factory	Two	RSL232NUT-
76 5/16" x 83¼" x 35"	Consult Factory	Three	RSL332NUT-

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
- Microprocessor control 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
- **All models meet DOE 2017**

RHT132EUT-HHS
(shown with optional casters)

3-YEAR
PARTS & LABOR WARRANTY

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

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
- **All models meet DOE 2017**

Includes Traulsen's INTELA-TRAUL® control

REFRIGERATOR REACH-IN & PASS-THRU MODELS

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

RH132N-CORO1

REFRIGERATOR ROLL-IN & ROLL-THRU MODELS

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

FREEZER REACH-IN MODELS

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

HOT FOOD HOLDING REACH-IN & PASS-THRU MODELS

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

HOT FOOD HOLDING ROLL-IN & ROLL-THRU MODELS

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

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
- **All models meet DOE 2017**

3-YEAR PARTS & LABOR WARRANTY

TBC13-CORO1
(shown with optional casters)

correctional features not shown on either model

TBC1H-CORO1

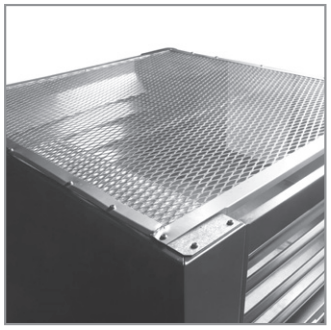
BLAST CHILLER MODELS

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

STANDARD FEATURES FOR ALL CORRECTIONAL APPLICATION MODELS

Locking Hasp

Flanged Legs



Perforative Screen

Lexan Cover

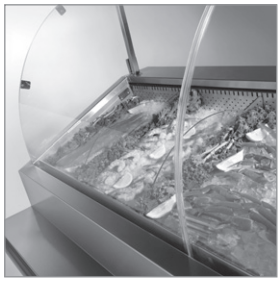
Welded Tray Slides
(Reach-In/Pass-Thru models only)
12 pairs per section

Hinges without Covers

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
- **All models meet DOE 2017**



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

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.

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 4 5/8" 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.

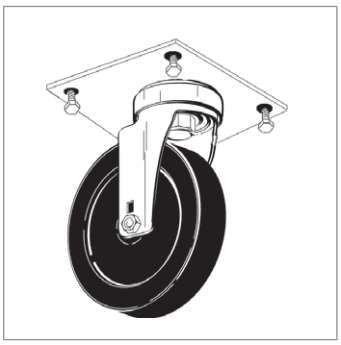
Options for TU & TE Models

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".

Drawers In Lieu Of Doors



6" High Casters or Legs

6" Cabinet Extension Section

Flat Stainless Steel Top

Single Locking Hasp

Special Roll-In Rack for TBC1H & TBC2H

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

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

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

Additional Plated Shelves

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

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

Options for Blast Chill Models

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

Stainless Steel Back for TBC5

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

Accessories for G-Series Models

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

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

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

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

Leg Kit
Set of four 6" high adjustable legs.

Options for TS Series – Full Size Prep Table Models

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

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

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

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

U.S. DOMESTIC WARRANTY (v. 100215)

For sales of Traulsen refrigeration equipment ("Equipment") within the United States, Traulsen warrants to the original purchaser of the Equipment ("Purchaser") that Traulsen will convey the Equipment free and clear of all liens, security interests, and encumbrances created by, through, or under Traulsen. Traulsen further warrants that for a period of three (3) years from the later of either (a) the date of delivery to the common carrier or (b) the date of installation (the "Domestic Warranty Period") but in no event, shall the Domestic Warranty Period commence later than 18 months from the date of delivery to the common carrier unless otherwise agreed upon by the parties in writing, under normal use and given proper installation and maintenance as determined by Traulsen, the Equipment: (a) will conform to the specifications as provided by Traulsen ("Specifications") and (b) will be free from substantial defects in material and workmanship.

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

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

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

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

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

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

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

EXPORT WARRANTY (v. 100215)

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

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

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

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

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

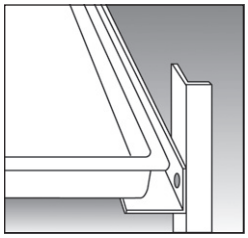
THIS EXPORT WARRANTY SETS FORTH THE EXTENT OF TRAULSEN'S LIABILITY FOR SALES OUTSIDE THE UNITED STATES. EXCEPT AS SET FORTH ABOVE, TRAULSEN MAKES NO WARRANTY OR REPRESENTATION OF ANY KIND, EXPRESS OR IMPLIED (INCLUDING NO WARRANTY OF MERCHANTABILITY OR FITNESS FOR ANY PARTICULAR PURPOSE). IN NO EVENT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

TRAY SLIDE & SHELF VERSATILITY CHART

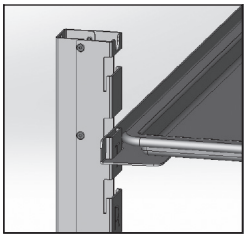
TRAY SLIDES:

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

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

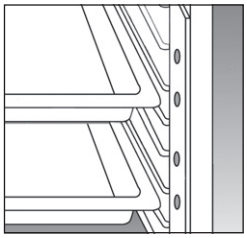


#1 Tray Slides Standard



#1 Tray Slides EZ-Change

#4 Tray Slides – Standard Plated steel rod type for rim support of: (1) 18" x 26" Pan *(one pair of #4 tray slides accommodates one half section)* *(N/A for D-Width models)*	**1-½"**
Behind full height door – all models	38
Behind upper half height door – all models	18
Behind lower half height door – all models	18

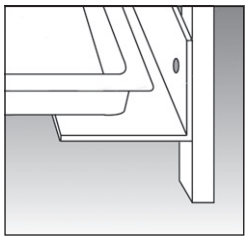


#4 Tray Slides Standard

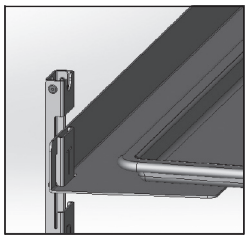
Universal Tray Slides – Standard* 16 ga. stainless steel angle type for bottom support of: (1) 18" x 26" Pan or (2) 14" x 18" Pans or (2) 12" x 20" Pans *(Heated cabinets decrease quantity by 1)* *(N/A for D-Width models)*	**4"**	**5"**	**6"**
Behind full height door – all models	14	11	9
Behind upper 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*	**2-¼"**	**4-½"**
Behind full height door – all models	22	11
Behind half height door – all models	11	5

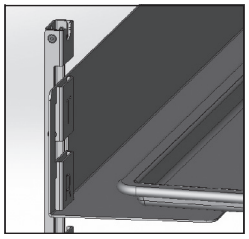
Heavy-Duty Universal Tray Slides – EZ-Change Interior*	**4-½"**	**9"**
Behind full height door – all models	11	5
Behind half height door – all models	5	2



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 *(4" spacing)*
Behind half height door mounted on optional pilasters	3	12 *(4"" spacing)*
Behind TU Series undercounter door	2	3

Notes:

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

R & A SERIES MODEL NUMBERS

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

POSITION (1)

EXTERIOR & INTERIOR METAL FINISH

R Stainless Steel Exterior and Interior

A Stainless Steel Exterior, Anodized Aluminum Interior

POSITION (2)

TYPE OF CABINET

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

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

LT Freezer *(reach/in)*

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

DT Dual Temp *(refrigerator/freezer)*

DH Dual Temp *(refrigerator/heated cabinet)*

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

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

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

SL -15°F Freezer

POSITION (3)

NUMBER OF CABINET SECTIONS

POSITION (4)

DEPTH OF CABINET BODY IN INCHES

POSITION (5)

CABINET WIDTH (or roll-in rack height)

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

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

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

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

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

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

POSITION (6)

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

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

POSITION (7)

If **UT** is present, the cabinet is Self-Contained with top-mounted condensing unit.

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

POSITION (8)

FHS = Full-Length Stainless Steel Door(s)

HHS = Half-Length Stainless Steel Doors

FHG = Full-Length Hinged Glass Door(s)

HHG = Half-Length Hinged Glass Doors

FSL = Full-Length Sliding Glass Doors

HSL = Half-Length Sliding Glass Doors

G-SERIES REACH-IN MODEL NUMBERS

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

POSITION (1):

G = G-Series

POSITION (2):

1 = One Section Model

2 = Two Section Model

3 = Three Section Model

POSITION (3):

0 = Refrigerator

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

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

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 hingings 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.

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					
Two-Speed Spiral Arm	3.3/6.0 HP	3.3/6.0 HP	4.0/7.0 HP	5.0/8.0 HP	6.1/10.6 HP
Bowl	.75 H.P.	.75 H.P.	.75 H.P.	1.0 H.P.	1.0 H.P.
Electrical	208/60/3 – 34 Amps	208/60/3 – 34 Amps	208/60/3 – 34 Amps	208/60/3 – 42 Amps	208/60/3 – 42 Amps
Net Weight	1,125 lbs.	1,125 lbs.	1,280 lbs.	1,740 lbs.	1,785 lbs.
Shipping Weight	1,215 lbs.	1,215 lbs.	1,365 lbs.	1,875 lbs.	1,920 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 Thermal motor overload protection as standard
Standard Equipment	5 Minute Timer, Cut/Mix Attachment, Knead/Mix Attachment, Strainer Basket, Mixing Baffle & Cover Scraper
Optional Accessories	Casters, 2-Blade Cut/Mix Attachment, Knead/Mix Attachment (1)
Net Weight	260 lbs.
Shipping Weight	340 lbs.

(1) Available thru Service Parts No. 292029

Legacy® Series

Listed by UL, Certified by NSF

MODEL NO.	N50	HL120	HL200	HL300
Capacity of Bowl (liquid) Standard Equipment	5 qts.	12 qts.	20 qts.	30 qts.
Capacity of Step Down Bowls (Purchased as extra equipment)	—	—	12 qts.	20 qts.
Attachment Hub Size	#10	#12	#12	#12
Timer Controlled	N/A	Standard	Standard	Standard
Motor	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 Electrostatic Powder Coat.

Optional Attachments and Accessories

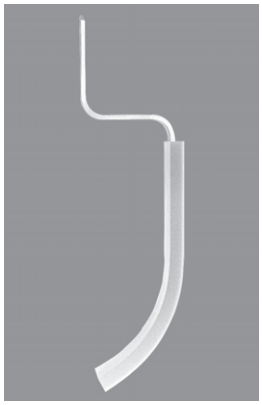
9" VEGETABLE SLICER

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.

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 ALUMINUM	"C" WING WHIP	"D" WIRE WHIP STAINLESS STEEL WIRES	"ED" DOUGH HOOK	"P" PASTRY KNIFE
HL120	12	•	•	•	•	•
HL200	20	•	•	•	•	•
	12	•	•	•	•	•
HL300	30	•	•	•	•	•
	20	•		•	•	
HL400	40	•	•	•	•	•
	30	•	•	•	•	•
	20	•		•	•	
HL600 HL662	60	•	•	•	•	•
	40	•		•	•	
HL800	80	•	•	•	•	•
	60	•		•	•	
	40	•		•	•	
HL1400	140	•	•	•	•	•
	80	•	•	•	•	•
	60	•		•	•	
	40	•		•	•	

"Classic" Mixers Accessories

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

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

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 HL662	60	•	•	•	•	•	•
	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 P660	60	•	•	•	•
	40	•	•		
	30		•		
M802	80	•	•	•	•
	60†	•	•	•	•
	40*	•	•		
	30*		•		
V1401	140	•	•		•
	80‡	•	•	•	•
	60†	•	•	•	•
	40*	•	•		
	30*		•		

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 for long life and less sharpening. Aluminum gauge plate with machined grooves for smooth feeding. Slices from paper thin to 1" thick. Product tray will accommodate food up to 12" in width or 7.5" in diameter. Exclusive tilting, removable carriage system and fully removable, rear-mounted meat grip arm and slide rod allows for thorough cleaning and sanitation. 120V. 6' cord and plug included.

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

SLICERS – MEDIUM DUTY
Edge Series

Listed by ETL, Certified by NSF

- Large product tray accommodates oversized loaves:
  - Up to 10 1/4" wide x 6" high or 8" in diameter on the Edge12
  - Up to 9 1/2" wide x 6 1/2" high or 8" diameter on the Edge13
- Slices paper thin to 9/16" thick.
- Fully removable carriage system and meat grip arm allows for thorough cleaning and sanitation.
- Chrome-plated carbon steel knife:
  - 12" on the Edge12
  - 13" on the Edge13
- Rear mounted, removable meat grip arm with slide for easy cleaning.
- No volt release.
- Gauge plate interlock system – Edge 13 only.
- 120V, 6' cord and plug included.

Edge12

Edge13

MODEL NO.	EDGE12	EDGE13
Motor	1/2 H.P.	
Electrical	120/60/1	
Slice Thickness	9/16"	
Finish	Anodized Aluminum	
Shipping Weight	85 lbs.	89 lbs.

SLICERS – HEAVY DUTY
HS6, HS7, HS8 & HS9

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

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

SALAD DRYERS
SDPE, SDPS

Listed by UL, Certified by NSF

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

SDPE

SDPS

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

FOOD PROCESSORS

Bowl Style – FP41, HCM61 & HCM62

Listed by UL, Certified by NSF

MODEL NO.	FP41	HCM61	HCM62
HP/RPM	3/4 H.P./1725 RPM	1 1/2/1725 RPM	2 H.P./1725/3450 RPM
Electrical Amps	120/60/1 8.0	120/60/1 15.4	208-240/60/3 6.0/5.0
Capacity	4 Qt.	6 Qt.	6 Qt.
Overall Dimensions W x D x H	10 1/4" x 11 1/2" x 17 1/4"	12" x 13 1/2" x 18 1/2"	12" x 13 1/2" x 18 1/2"
Speeds	ON-OFF-PULSE	ON-OFF-PULSE	LOW-HIGH-OFF-PULSE

Basic unit consists of anodized aluminum housing with rubber feet. Stainless steel removable bowl and knife blade. See-thru cover with large feed tube and bowl scraper of durable polysulfone. Patented scraper system scrapes product from the side of the bowl and underside of the cover. Provides better agitation for more thorough processing of product. 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	FP400i
Motor H.P.	1/3 H.P. 420 RPM	1/2 H.P. 420 RPM	3/4 H.P. 420 RPM	1 H.P. 420 RPM	2 H.P. 200/400 RPM
Electrical Amps	120/60/1 3.5 Amps/ 6 Ft. Cord	120/60/1 4.8 Amps/ 6 Ft. Cord	120/60/1 8 Amps/ 6 Ft. Cord	120/60/1 10 Amps/ 6 Ft. Cord	208-240/60/3 7.5 Amps/ 6 Ft. Cord
Overall Dimensions W x D x H	8 13/16" x 16 11/16" x 19 1/2"	8 1/4" x 18 5/8" x 20 1/4"	9 13/16" x 17 3/4" x 23 1/6"	13 7/16" x 21 7/8" x 29 5/16"	22 3/4" x 27 3/4" x 47 1/2"
Net Weight/ Shipping Weight	39 lbs. 46 lbs.	39 lbs. 46 lbs.	45 lbs. 51 lbs.	71 lbs. 77 lbs.	139 lbs. 145 lbs.
3-Pack Blades	1/16", 5/32" Slicer Plates; 5/32" Shredder Plate - 1 Wall Rack				
6-Pack Blades	Above Plus 3/8", 7/32" Slicer Plates; 3/8" Dicer Plate - 2 Wall Racks				
9-Pack Blades	N/A	N/A	N/A	Above Plus 5/64" Julienne, 5/32" Julienne, 5/16" Shredder Plate - 3 Wall Racks	

Anodized aluminum hopper and housing. Top cover burnished aluminum. Stainless steel accessory plates with replaceable knife blades for long lasting, cost effective operation. 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. Stainless steel FP400i floor model supports high volume production, multiple feed choices and accessories in stainless steel. Deflector plate and cleaning brush standard equipment.

FOOD PROCESSORS
Combination – HCC34

Listed by UL, Certified by NSF

Combination food processor capable of performing either bowl processing or continuous feed processing.

- Four speed settings for high quality results on a variety of food products.
- SureSense™ speed control identifies which processor head is installed and adjusts the speed for optimal results.

Bowl Processing

- 3.2 qt. stainless steel bowl.
- Clear plastic cover for viewing product as processing.
- Bowl processing at 1,450/2,650 rpm for excellent emulsion and blending results.

Continuous Processing

- Continuous feed operation at 500/800 rpm provides reliable, consistent cuts.
- Stainless steel cutting tool construction.
- Kitted processor includes 5/32" slicer, 5/32" shredder, and 3/8" dicing plate.

FOOD CUTTERS
84145 & 84186

Listed by UL, Certified by NSF

84145

84186

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	256 RPM
Electrical Specs	208/60/3, 460/60/3	115/60/1, 230/60/1, 208/60/3, 460/60/3
Shipping Weight	140 lbs.	185 lbs.

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

Model F101 Fat Tester

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

Standard Equipment:

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

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

VEGETABLE PEELERS
6115, 6430, 6460 & 6460M

Listed by UL, Certified by NSF

6115

6430/6460

6460M

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

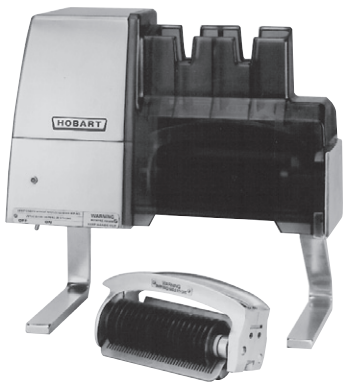
Finish: Stainless steel peeler and cabinet base. Gray plastic molded hopper cover. Cast ball burnished aluminum door, handle, discharge chute and legs. Resilient rubber trim molding.

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").

Strip Cutter Knife

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

Star Knife

MEAT CHOPPERS
4732, 4812 & 4822

Listed by UL, Certified by NSF

MODEL NO:	4812	4822	4732	4732A
Chopping End Size	#12	#22	#32	
Motor – Universal AC Constant Speed	½ H.P.	1½ H.P.	3 H.P.	
Electrical Specifications	120/60/1, 230/50/1, 240/60/1	120/60/1, 230/50/1, 240/60/1, 208-240/60/3, 480/60/3	200/60/1, 200/60/3, 208/60/3, 230/60/1, 230/60/3, 380/50/3	230/60/1, 200/60/3
Capacity – lbs. per min. (beef) First grind thru 1/8" plate	8 lbs.	16 lbs.	35 to 40 lbs.	
Overall Dimensions (Height x Width x Depth)	23 1/4 x 12 13/16 x 29 7/8	23 1/4 x 12 13/16 x 29 7/8	26 7/16 x 23 1/2 x 46 3/16	
Chop End	Straight throat. Tinned cast iron cylinder, auger, & adjusting ring.	Straight or Funnel Shaped (FS) throat. Tinned cast iron cylinder, auger & adjusting ring	Straight throat (rectangular opening). Tinned cast iron cylinder & auger. SST adjusting ring.	
Pan	Removable stainless steel. No guard. No interlocks.	Removable stainless steel, no guard for straight throat C/E. Removable stainless steel with guard for FS C/E. No interlocks.	Stainless steel. Fixed to machine (clean in place). No interlocks.	Stainless steel. Interlocked pan removable for sink cleaning.
Net Weight/Shipping Weight	118 lbs./144 lbs.	182 lbs./207 lbs.	307 lbs./320 lbs.	
	Stainless steel housing, legs, and trim. Stay Sharp knife. Carbon steel plate (1/8" holes). Plastic stomper.		Housing finish: painted carbon steel or stainless steel. Legs: 5" stainless steel, 18" chrome plated, or 21" chrome plated. Knives and plates are available as accessories. Plastic stomper. Stainless steel deflector on adjusting ring. Stainless steel cylinder wrench included. Larger choppers are also available up to 5 H.P.	

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	15 1/2" x 12"	17 1/2" x 15 3/4"
Cutting Table	18 1/4" x 34 1/2"	21 1/2" x 39 5/8"
Motor	3 H.P.	3 H.P.
Carriage	14" D x 19 3/4" W	16" D x 24 1/4" W
Blade Length	126"	142"
Shipping Weight	550 lbs.	555 lbs.

PRIME MIXER-GRINDERS
MG1532 & MG2032

Listed by UL, Certified by NSF

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

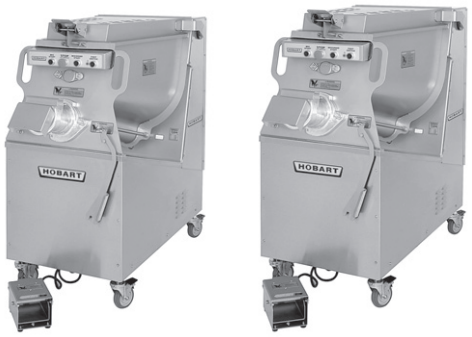
Double wall construction completely separates the meat chamber from the drive componentry.

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

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

Standard unit includes:

- Footswitch
- Casters
- Cord and plug



MODEL NO.	MG1532	MG2032
Hopper Capacity	150 lbs.	200 lbs.
Motor H.P. Grind	7½ H.P.	7½ H.P.
Mix	1 H.P.	1 H.P.
Electrical Specifications	208/60/3, 480/60/3	200-220/50/3, 208/60/3, 480/60/3
Rated Amps	208/60/3 - 30 Amps 480/60/3 - 15 Amps	200-220/50/3, 208/60/3 - 30 Amps, 480/60/3 - 15 Amps
Finish	Glass bead finished stainless steel hopper, stainless steel panels, stainless steel chop cylinder and adjusting ring. Tinned cast iron auger. Tinned carbon steel mix arm.	

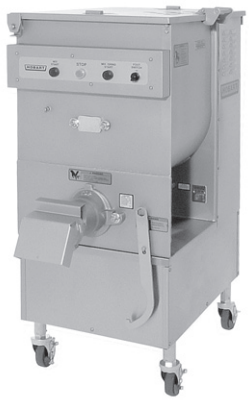
GRINDER
4146

Listed by UL, Certified by NSF

MODEL NO.	4146
Chopping End Size	#32
Motor – Hobart-Designed Ball Bearing	5 H.P.
Electrical Specifications	200/60/3, 230/60/3, 380/50/3
Capacity – Lbs. per min. (beef) First Grind thru 1/8" plate	60-65 lbs.
Overall Dimensions Height x Width x Depth	47 9/16" x 26 10/16" x 59 9/16"
Net Weight/Shipping Weight	372 lbs./412 lbs.
	Stainless steel or tinned feed pans available. Legs to convert to floor model. Stainless steel or painted housing available.

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.

OV500 Series

Listed for safety and sanitation by UL

OV500E1/OV500G1-EE

ENERGY STAR

Gas Models Only

OV500E2/OV500G2-EE

STANDARD FEATURES:

- ENERGY STAR® certified.
- 10 year parts & labor warranty on heat exchanger tubes (gas models only).
- Easy-to-use digital controls: set temperature, time, steam, fan delay and vent in up to 4 steps or stages. Store a maximum of 99 recipes.
- Heavy duty rack lift includes high-temp bearings and slip clutch soft start rotation system.
- Stainless steel interior and exterior construction.
- Long-lasting halogen lighting in the oven chamber.
- Three pane viewing window reduces heat transfer out of the oven and is easily cleaned for visibility into the bake chamber.
- Flush floor provides easy access – no ramp required.
- Field reversible bake chamber door.
- Integral, curved hood is fully fire-sealed for Type I or Type II installations and is listed to UL 710 standards.
- Patented, self-contained cast spherical steam system.
- Built-in rollers and levelers for ease of installation.
- Stainless steel B style rack lift.
- Oven racks sold separately.

MODEL NO.	OV500G1-EE	OV500E1	OV500G2-EE	OV500E2
Footprint Dimensions Width x Depth x Height	55.0" x 51.0" x 104.5"	55.0" x 51.0" x 104.5"	72.0" x 62.0" x 104.5"	72.0" x 62.0" x 104.5"
Swing Diameter/ Capacity	34.5"D/1 Single Rack		49.9"D/2 Single Racks or 1 Double Rack	
Heating System	Gas	Electric	Gas	Electric
Ventilation	Single Point Connection 8" Connection Collar		Single Point Connection 10" Connection Collar	
Gas BTU's	180,000 BTU/hr.	N/A	275,000 BTU/hr.	N/A
Water Connection	1/2" @ 94.0" AFF	1/2" @ 94.0" AFF	1/2" @ 94.0" AFF	1/2" @ 94.0" AFF
Drain Connection	2 Drains - Choose 1, Plug the Other Rear: 1/2" NPTM @ 7.0" AFF	Front: 1/2" NPTM @ 6.5" AFF	2 Drains - Choose 1, Plug the Other Rear: 1/2" NPTM @ 6.3" AFF	Front: 1/2" NPTM @ 6.1" AFF
Minimum Ceiling Height	120"	120"	120"	120"
Shipping Weight	2,995 lbs.	2,905 lbs.	3,820 lbs.	4,035 lbs.

OV310 Series

Listed for safety and sanitation by UL

Mini-rack oven shown on 12-pan stand base

Mini-rack oven shown on proofer base

STANDARD FEATURES:

- Stainless steel interior and exterior construction.
- 10 year parts & labor warranty on heat exchanger tubes (gas models only).
- Loading doors with positive latching closure operate independently.
- Dual pane viewing windows open for easy cleaning between the panes.
- Easy-to-use digital control: set temperature, time, steam, fan delay and vent in multiple steps. Store recipes for up to 99 different products.
- Air velocity, direction of air flow and the rotating interior rack provide the proper atmosphere to give consistent results.
- Patented, self-contained cast spherical steam system.
- Interior rack is easily removable for cleaning or routine maintenance. Patented removable bottom provides easy access to the oven's floor for quick clean-up.
- One interior rack is included with the oven. Additional are sold separately.
- Proofer and stand base units available to meet your application demands. Units sold separately.

	OVENS		BASES	
MODEL NO.	**OV310G**	**OV310E**	**MB300 Proofer Base**	**Stand Base**
Overall Dimensions Width x Depth x Height	48.0" x 38.0" x 48.0"	48.0" x 38.0" x 48.0"	48.0" x 36.0" x 34.0"	48.0" x 36.0" x 27.0"
Capacity	6 or 8 Pan Capacity - 18" x 26" Pans		16 Pan Capacity - 18" x 26" Pans	12 Pan Capacity - 18" x 26" Pans
Heating System	Gas	Electric	Electric	N/A
Ventilation	May Need to be Installed Under a Type 1 or Type 2 Hood - Consult Local Codes		N/A	N/A
Gas BTU's (3/4")	95,000 BTU/hr.	N/A	N/A	N/A
Water Connection	½" Rear	½" Rear	¼" Rear	N/A
Drain Connection	Route ½" Rear Drain to Air-Gap Drain		½" Rear Drain	N/A
Shipping Weight	785 lbs.	730 lbs.	363 lbs.	138 lbs.

DECK OVENS
OV450 Series

Listed by ETL

OV452N
Double Bake Chamber Oven
Shown on adjustable height stand

OV450W
Wide Deck Oven
Shown on adjustable height stand

STANDARD FEATURES:

- Available in 2 widths: 38.4"w (OV452N) or 61.8"w (OV450W).
- Narrow width oven available in double bake chamber model only.
- Stackable decks.
  – OV452N up to two decks
  – OV450W up to four decks
- 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 is combined for a single point exhaust from the top.
- Illuminated bake chamber.
- Glass loading door opens into the bake chamber – minimal loading space required.
- Oven stands (sold separately) are available in several heights to ensure optimal working height at the oven.

MODEL NO.	OVENS	
	OV452N	OV450W
Overall Dimensions Width x Depth	38.4" x 52.0"	61.8" x 52.0"
Height	Varies with number of ovens and height of stand	
Interior Chamber Height	5.1"	7.4"
Stone Surface Dimension	23.6" x 34.1"	47.2" x 34.1"
Power Connection(s)	2	1
Water Connection(s)	2	1

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.

PROOFING CABINETS & RETARDING PROOFING CABINETS

PW & RPW Series

Listed for safety and sanitation by UL

PW1

PW2

STANDARD FEATURES:

- Eye-level digital control panel – set heat/humidity system, retarding system (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 2017 Price List for Rack Capacity Information

MODEL NO.	PW1E	PW1S/RPW1S	PW2E/RPW2E	PW2S/RPW2S	PW3S
Footprint Width	35.5"	42.0"	62.0"	75.5"	109.0"
Footprint Depth	36.8" to 123.3"	43.3" to 123.3"	43.3" to 123.3"	43.3" to 123.3"	43.3" to 123.3"
Power Options	208-240V/1 or 208-240V/3 Amp draw varies by size				
Water Connection	½" FNPT cold water 30-80 psi @ 85" AFF				
Drain Connection	½" FNPT, front or rear drain @ 5" AFF				
Proofer Availability	PW1E	PW1S	PW2E	PW2S	PW3S
Retarder Proofer Availability	N/A	RPW1S	RPW2E	RPW2S	N/A

MINI PROOFING CABINET

MB300

Listed by UL, Classified by UL

MB300

STANDARD FEATURES:

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

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, ½ 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.
- 50,000 BTU/hr. burner per section.
- ½ H.P. two speed oven blower motors. 115/60/1 with 6' cord and plug, 8 amps.
- Solid state temperature controls adjust from 150° to 500°F.
- 60 minute timer with audible alarm.
- ENERGY STAR® certified.

SPECIAL GAS AND ELECTRIC MODELS

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

MODEL NO.	ELECTRIC MODELS		GAS MODELS	
	HEC5(D) HEC5(D)X	HEC5(D) HEC5(D)X	HGC5(D) HGC5(D)X	HGC5(D) HGC5(D)X
Number of Sections	1	2	1	2
Overall Dimensions Width x Depth	"X" Models 45 1/8" D 40 1/4" x 41 1/8"	"X" Models 45 1/8" D 40 1/4" x 41 1/8"	"X" Models 45 1/8" D 40 1/4" x 41 1/8"	"X" Models 45 1/8" D 40 1/4" x 41 1/8"
Height With Legs	54 3/4"	70"	54 3/4"	70"
Oven Interior Dimensions Width x Depth x Height	"X" Models 26 1/8" D 29" x 22 1/8" x 20"	"X" Models 26 1/8" D 29" x 22 1/8" x 20"	"X" Models 26 1/8" D 29" x 22 1/8" x 20"	"X" Models 26 1/8" D 29" x 22 1/8" x 20"
Rack Size Width x Depth	"X" Models 24 1/2" D 28 1/4" x 21 1/8"	"X" Models 24 1/2" D 28 1/4" x 21 1/8"	"X" Models 24 1/2" D 28 1/4" x 21 1/8"	"X" Models 24 1/2" D 28 1/4" x 21 1/8"
No. Oven Racks Furnished	5	10	5	10
Heating Specifications Voltage/Hertz/Phase	208, 240, 480/60/1 or 3		115/60/1	115/60/1
KW	12.5	25	N/A	N/A
BTU's (per oven)	N/A	N/A	50,000	50,000
Shipping Weight	440 lbs. (463 "X" Models)	880 lbs. (926 "X" Models)	464 lbs. (492 "X" Models)	928 lbs. (984 "X" Models)

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

MODEL NO.	HEC202	HGC202	HEC20	HGC20
No. of Sections	2	2	1	1
Overall Dimensions Width x Depth	30" x 28½"	30" x 28½"	30" x 28½"	30" x 28½"
Height w/Legs	68⅜"	68⅜"	30⅝"	30⅝"
Oven Interior Dimensions Width x Depth x Height	15¼" x 21" x 20"	15¼" x 21" x 20"	15¼" x 21" x 20"	15¼" x 21" x 20"
Rack Size	14⅜" x 20⅞"	14⅜" x 20⅞"	14⅜" x 20⅞"	14⅜" x 20⅞"
No. of Racks Furnished	10	10	5	5
Voltage/Hertz/Phase KW (Total)	208-240/60/3 11.0	120/60/1	208-240/60/3 5.5	120-60-1
BTU/Hr.	N/A	50,000	N/A	25,000
Shipping Weight	500 lbs.	518 lbs.	250 lbs.	259 lbs.

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: 12½"W x 13½"D x 7½"H.
- Electrical: 120/208, 120/240 or 208 or 240 VAC/60 Hz/1-ph.

ET27

LXG*e*R / LXG*e*PR

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

LXGePR (Short Legs)

LXGePR (Long Legs)

STANDARD FEATURES:

- ENERGY STAR® certified dishmachine
- Deluxe microcomputer, top mounted controls with LED cycle/temperature display with advanced service diagnostics
- Deluxe soil management system with large removable stainless steel scrap screen and secondary fine strainer
- Revolving upper and lower anti-clogging wash arms
- Snap in interchangeable upper and lower rinse arms
- 12" door opening
- 2.9 gallon tank capacity
- 70°F-rise Sense-A-Temp™ booster heater
- ¾" Pressure regulator standard
- Pumped rinse and pumped drain
- Low-chemical alarms – audible and visual
- Auto Clean cycle – washes down inside of machine at shutdown
- Chemical Pumps standard – detergent, rinse aid, delimer plus sanitizer for chemical machines
- Flexible fill and drain hoses provided
- Electric tank heat
- Hot water or chemical sanitation
- One wine rack

Note:

- FREE start up conducted on Advansys models by Hobart Service.

MODEL NO.	LXGePR advansys		LXGeR advansys	
	Light	Normal	Light	Normal
Machine Ratings – See 1 Page 74 Racks per Hour Rate	38	29	30	24
Dishes per Hour (25 per Rack Average)	950	725	750	600
Glasses per Hour (36 per Rack Average)	1368	1044	1080	864
Controls	Microcomputer	Microcomputer	Microcomputer	Microcomputer
Tank Capacity – Gallons	2.9	2.9	2.9	2.9
Overall Dimensions – Short (H x W x D)	34 3/8" x 23 15/16" x 25 9/16"	34 3/8" x 23 15/16" x 25 9/16"	34 3/8" x 23 15/16" x 26 13/16"	34 3/8" x 23 15/16" x 26 13/16"
Overall Dimensions – Tall (H x W x D)	41 7/8" x 23 15/16" x 25 9/16"	41 7/8" x 23 15/16" x 25 9/16"	41 7/8" x 23 15/16" x 26 13/16"	41 7/8" x 23 15/16" x 26 13/16"
Cycle Time – Seconds	94	124	120	146
Tank Heat	1.8 KW	1.8 KW	1.8 KW	1.8 KW
Electric Booster Heater	N/A	N/A	4.9 KW	4.9 KW
Water Usage Per Rack – Gallons	1.14	1.14	.62	.62
Drain Design	Pumped	Pumped	Pumped	Pumped
Door Opening Height	12"	12"	12"	12"
Detergent Pump	Standard	Standard	Standard	Standard
Rinse-Aid Pump	Standard	Standard	Standard	Standard
Delime Pump	Standard	Standard	Standard	Standard
Sanitizer Pump	Standard	Standard	N/A	N/A
Chemical Prime (auto prime)	Standard	Standard	Standard	Standard
Peak Drain Flow– Gallons per minute (Initial rate with full tank)	4.0	4.0	4.0	4.0
Advanced Service Diagnostics	Standard	Standard	Standard	Standard
Advanced Cleaning Cycle	Standard	Standard	Standard	Standard
70°Rise Sense-A-Temp™ Booster Heater	N/A	N/A	Standard	Standard
Incoming Water Temperature Required (minimum)	120°	120°	55°	55°

LX*e* Series

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

LXeC/LXeH

LXeR/LXePR

The LX*e* base model and **Advansys** LX*e* models are available in hot water or chemical sanitizing and have been designed from the ground up to support best-in-class wash performance and are ENERGY STAR® certified 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 and 34 racks per hour production using .74 gallons of water per rack. Constructed of stainless steel for rugged durability. Chamber height of 17" to accept 16" x 18" trays and 30 qt. mixing bowls.

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

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

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

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

The **Advansys** LX*e* low-temp model is available with an optional PuriRinse feature – a fresh-water rinse after the chemical sanitizer cycle to remove chemical residue 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:

FREE start up conducted on Advansys models by Hobart Service.

MODEL NO.	LX*e*C	LX*e*H	LX*e*PR advansys			LX*e*R advansys		
			Light	Normal	Heavy	Light	Normal	Heavy
Machine Ratings – See 1 Page 74 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
Overall Dimensions (H x W x D)	33 1/2" x 23 15/16" x 25 9/16"	32 1/2" x 23 15/16" x 25 9/16"	32 1/2" x 23 15/16" x 25 9/16"			32 1/2" x 23 15/16" x 26 13/16"		
Cycle Time – Seconds	105	109	94	124	254	120	146	275
Tank Heat	1.8 KW	1.8 KW	1.8 KW			1.8 KW		
Electric Booster Heater	N/A	4.9 KW	N/A			4.9 KW		
Wash Motor – H.P. – See 2 Page 74	.8	.8	.8			.8		
Tank Capacity – Gallons	2.9	2.9	2.9			2.9		
Pump Capacity – Gallons per minute – Weir Test – **See 3 Page 74**	38	38	38			38		
Rinse Cycle – Gallons per rack	.74 – 120°F min.	.74 – 180°F min.	1.14 – 120°F min.			.62 – 180°F min.		
Rinse Consumption – Gallons per hour minimum	25.2	23.7	43.3	33.1	16	18.6	14.9	8.06
Incoming Water Temperature Required (minimum)	120°	110°	120°			55°		
Flow Rate – Minimum gallons per minute	4.7	4.7	4.7			4.7		
Peak Rate of Drain Flow – Gallons per minute (Initial rate with full tank)	4	4	4			4		
Shipping Weight Crated – Approximate	170 lbs.	170 lbs.	170 lbs.			185 lbs.		

DOOR-STYLE LOW TEMPERATURE DISHMACHINE
LT1

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

LT1 Washer

MODEL NO.	LT1
Machine Ratings (Mechanical) – See 1 Page 74 Racks per Hour (Maximum)	37
Dishes per Hour (Average 18 plates per rack)	666
Glasses per Hour (Average 36 per rack)	1332
Table to Table – Inside Tank at Table Connection (Inches)	25¼"
Overall Dimensions (H x W x D) (Inches)	68⅞" x 25½" x 28⅞"
Wash Motor – H.P. - See 2 Page 74	1
Wash Tank Capacity – Gallons	1.7
Wash Pump Capacity – Gallons per Minute – Weir Test – **See 3 Page 74**	45
Rinse – Minutes operated during hour of capacity operation – **See 5 Page 74**	13.57
Seconds of rinse per rack	22
Rinse Consumption – Gallons per hour – **Maximum** At 20 lbs. Flow pressure	62.9
Rinse Cycle – Gallons per rack – at 20 PSI flow	1.7 – 120°F Min. - 140°F Max.
Peak Rate of Drain Flow – Gallons per minute (Initial rate with full tank)	2
Exhaust Requirements – Cubic feet per minute	0
Shipping Weight Crated – Approximate**,** Unit only, with booster	304 lbs.

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.

POT & PAN WASHERS
TurboWash II

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.
- 8-11½" angled stainless steel wash nozzles.
- 11" high x 2½" deep backsplash.
- On/Off wash pump motor switch.
- Options include wash sink heater, faucets, pre-rinse sprays, lever drains, wash sink sump strainer, automatic shutdown timer, auto fill, wash tank separator, utensil basket, overshelf, undershelf 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). (18½" 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:** 18½", 20", 24", 30", 36".
- **Electrical Specifications:** 208-240/60/3, 480/60/3.

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

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.

Note:

FREE start up conducted on Advansys models by Hobart Service.

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

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.

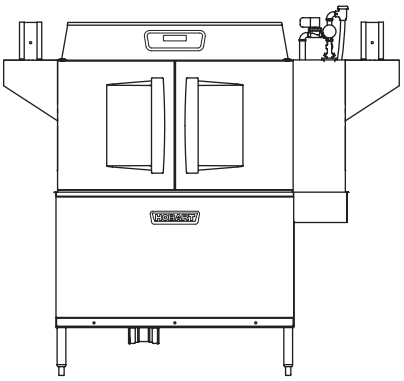
A front loading shelf can be ordered to make this a front loading machine.

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

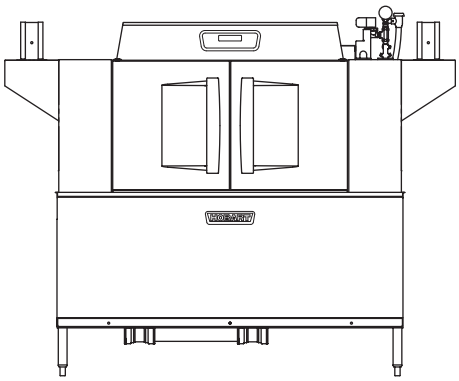
CL*e*N-BAS Series

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

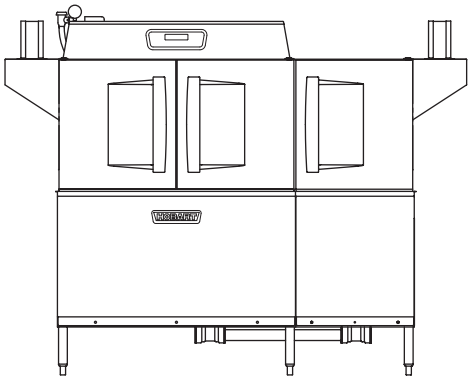
CL44eN-BAS



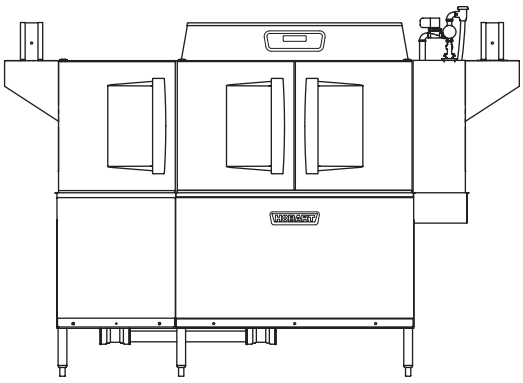
CL54eN-BAS



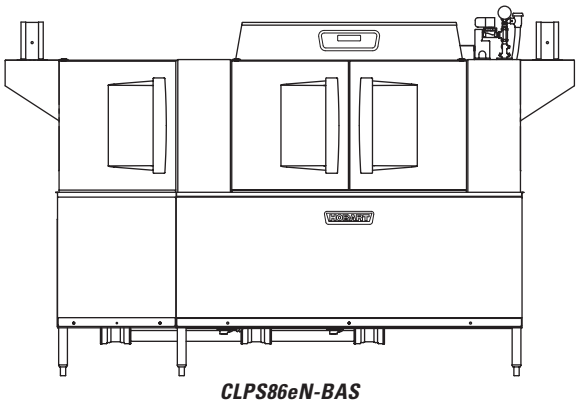
CL64eN-BAS



CLPS66eN-BAS



CLPS76eN-BAS



CLPS86eN-BAS

STANDARD FEATURES

Standard insulated hinged doors on Hobart's CL*e*N-BAS 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, inteligent delime notification and NSF-rated configurable pot & pan 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.

22" Power Scrapper
An efficient 22" heavy-duty power scrapper for top performance and ultimate efficiency. The power scrapper 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.

CL*e*N-BAS Series

MODEL NO.	CL44*e*N-BAS	CLPS66*e*N-BAS CLCS66*e*N-BAS	CL54*e*N-BAS	CLPS76*e*N-BAS CLCS76*e*N-BAS	CL64*e*N-BAS	CLPS86*e*N-BAS CLCS86*e*N-BAS
Machine Ratings (Mechanical) See 1 Page 74 Racks per hour (19¾" x 19¾")	202	202	245	245	342	342
Conveyor Speed – feet per minute	5.6 max.	5.6 max.	6.8	6.8	9.5	9.5
Dishes per Hour (Average 18 plates per rack)	3,636	3,636	4,410	4,410	6,156	6,156
Glasses per Hour (Average 36 per rack)	7,272	7,272	8,820	8,820	12,312	12,312
Floor Space – Table to Table (Inches)	44	66	53⅞	75⅞	63⅞	85⅞
Overall Dimensions – H x W x D (Inches)	70¼ x 45¼ x 30¼	70¼ x 67 3/16 x 30¼	70¼ x 55⅛ x 30¼	70¼ x 77⅛ x 30¼	70¼ x 65⅛ x 30¼	70¼ x 87⅛ x 30¼
Motor – See 2 Page 74 (H.P.) Conveyor Drive	2 1/6	Prewash 2 Wash 2 1/6	2 1/6	Pre-Wash 2 Wash 2 1/6	Wash 2 Rinse 2 1/6	Pre-Wash 2 Wash 2 / Rinse 2 1/6
Number of Tanks	1	2	1	2	2	3
Tank Capacity – Gallons	23	Pre-Wash 23 Wash 23	23	Pre-Wash 23 Wash 23	Wash 23 Rinse 23	Pre-Wash 23 Wash 23 Rinse 23
Pump Capacity – See 3 Page 74 Gallons per Minute – Weir Test	165	Combined 265	165	Combined 265	Combined 330	Combined 435
Heating Equipment – **See 4 Page 74** – (For keeping power wash and/or power rinse water hot) Gas Burners (with Natural Gas) – BTU per hour	78,000	78,000	78,000	78,000	94,000	94,000
Electric Heating Unit – Size Used	Regulated 15 KW	Regulated 15 KW	Regulated 15 KW	Regulated 15 KW	Regulated 25 KW (15 - 10 KW)	Regulated 25 KW (15 - 10 KW)
Rinse – See 5 Page 74 – Minutes operated during hour of maximum operation	60	60	60	60	60	60
Final Rinse Flow – Gallons per minute At 20 PSI Flow Pressure	2.1	2.1	2.3	2.3	2.2	2.2
Final Rinse Flow – Gallons per hour – MAXIMUM At 20 PSI Flow Pressure	126	126	138	138	132	132
Rinse – 20 PSI Flow Pressure Gallons/Rack	Hot Water Sanitizing – Chemical Sanitizing .62 - 180°F – .62 - 140°F		Hot Water Sanitizing – Chemical Sanitizing			
			.56 - 180°F – .56 - 140°F	.56 - 180°F – .56 - 140°F	.39 - 180°F – .39 - 140°F	
Steam Consumption – Pounds per hour – MAXIMUM Approx. 30 lbs. per hour = 1 boiler H.P. (BHP) Dishwasher, based on 20 PSI steam and on customer supplying final rinse water at 180°F maximum	65 lbs./hr.	65 lbs./hr.	65 lbs./hr.	65 lbs./hr.	130 lbs./hr.	130 lbs./hr.
Steam Booster, if used on 20 PSI steam – Pounds per hour – 20 PSI water flowing – 130°F entering water raised to 180°F minimum	60 lbs./hr.	60 lbs./hr.	65 lbs./hr.	65 lbs./hr.	63 lbs./hr.	63 lbs./hr.
Exhaust Requirements – Cubic feet per minute (CFM) Entrance End	200	200	200	200	200	200
Discharge End	400	400	400	400	400	400
Discharge End w/Blower Dryer	400	400	400	400	400	400
Peak Rate of Drain Flow – Gallons per minute (GPM) (Initial rate with full tank)	38	38	38	38	38	38
Shipping Weight Crated – Approximate	613 lbs.	865 lbs.	686 lbs.	938 lbs.	880 lbs.	1130 lbs.

CL*e*N-EGR/CLeN-ADV Series

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

CL44eN-EGR/CL44eN-ADV

STANDARD FEATURES

Standard insulated hinged doors on Hobart's CL*e*N-EGR/CLeN-ADV Warewashers 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, inteligent delime notification and NSF-rated configurable pot & pan 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.

MODEL NO.	CL44*e*N-EGR CL44*e*N-ADV
Machine Ratings (Mechanical) See 1 Page 74 Racks per hour (19¾" x 19¾")	202
Conveyor Speed – feet per minute	5.6 max.
Dishes per Hour (Average 18 plates per rack)	3,636
Glasses per Hour (Average 36 per rack)	7,272
Floor Space – Table to Table (Inches)	44
Overall Dimensions – H x W x D (Inches)	70¼ x 45¼ x 30¼
Motor – See 2 Page 74 (H.P.) Conveyor Drive	2 ⅙
Number of Tanks	1
Tank Capacity – Gallons	23
Pump Capacity – See 3 Page 74 Gallons per Minute – Weir Test	165
Heating Equipment – **See 4 Page 74** – (For keeping power wash and/or power rinse water hot) Gas Burners (with Natural Gas) – BTU per hour	78,000
Electric Heating Unit – Size Used	Regulated 15 KW
Rinse – See 5 Page 74 – Minutes operated during hour of maximum operation	60
Final Rinse Flow – Gallons per minute At 20 PSI Flow Pressure	2.1
Final Rinse Flow – Gallons per hour – MAXIMUM At 20 PSI Flow Pressure	126
Rinse – 20 PSI Flow Pressure Gallons/Rack	Hot Water Sanitizing – Chemical Sanitizing .62 - 180°F – .62 - 140°F
Steam Consumption – Pounds per hour – MAXIMUM Approx. 30 lbs. per hour = 1 boiler H.P. (BHP) Dishwasher, based on 20 PSI steam and on customer supplying final rinse water at 180°F maximum	65 lbs./hr.
Steam Booster, if used on 20 PSI steam – Pounds per hour – 20 PSI water flowing – 130°F entering water raised to 180°F minimum	60 lbs./hr.
Exhaust Requirements – Cubic feet per minute (CFM) Entrance End	200
Discharge End	175
Peak Rate of Drain Flow – Gallons per minute (GPM) (Initial rate with full tank)	38
Shipping Weight Crated – Approximate	703 lbs.

MODEL NO.	CLPS66eN-EGR CLPS66eN-ADV CLCS66eN-EGR	CL54eN-EGR CL54eN-ADV	CLPS76eN-EGR CLPS76eN-ADV CLCS76eN-EGR	CL64eN-EGR CL64eN-ADV	CLPS86eN-EGR CLPS86eN-ADV CLCS86eN-EGR
Machine Ratings (Mechanical) See 1 Page 74 Racks per hour (19¾" x 19¾")	202	245	245	342	342
Conveyor Speed – feet per minute	5.6 max.	6.8	6.8	9.5	9.5
Dishes per Hour (Average 18 plates per rack)	3,636	4,410	4,410	6,156	6,156
Glasses per Hour (Average 36 per rack)	7,272	8,820	8,820	12,312	12,312
Floor Space – Table to Table (Inches)	66	53⅞	75⅞	63⅞	85⅞
Overall Dimensions – H x W x D (Inches)	70¼ x 67 3/16 x 30¼	70¼ x 55⅛ x 30¼	70¼ x 77⅛ x 30¼	70¼ x 65⅛ x 30¼	70¼ x 87⅛ x 30¼
Motor – See 2 Page 74 (H.P.) Conveyor Drive	Prewash 2 Wash 2 ⅙	2 ⅙	Pre-Wash 2 Wash 2 ⅙	Wash 2 Rinse 2 ⅙	Pre-Wash 2 Wash 2 / Rinse 2 ⅙
Number of Tanks	2	1	2	2	3
Tank Capacity – Gallons	Pre-Wash 23 Wash 23	23	Pre-Wash 23 Wash 23	Wash 23 Rinse 23	Pre-Wash 23 Wash 23 Rinse 23
Pump Capacity – See 3 Page 74 Gallons per Minute – Weir Test	Combined 265	165	Combined 265	Combined 330	Combined 435
Heating Equipment – **See 4 Page 74** – (For keeping power wash and/or power rinse water hot) Gas Burners (with Natural Gas) – BTU per hour	78,000	78,000	78,000	94,000	94,000
Electric Heating Unit – Size Used	Regulated 15 KW	Regulated 15 KW	Regulated 15 KW	Regulated 25 KW (15 - 10 KW)	Regulated 25 KW (15 - 10 KW)
Rinse – See 5 Page 74 – Minutes operated during hour of maximum operation	60	60	60	60	60
Final Rinse Flow – Gallons per minute At 20 PSI Flow Pressure	2.1	2.3	2.3	2.2	2.2
Final Rinse Flow – Gallons per hour – MAXIMUM At 20 PSI Flow Pressure	126	138	138	132	132
Rinse – 20 PSI Flow Pressure Gallons/Rack	Hot Water Sanitizing – Chemical Sanitizing .62 - 180°F – .62 - 140°F	Hot Water Sanitizing – Chemical Sanitizing .56 - 180°F – .56 - 140°F	 .56 - 180°F – .56 - 140°F	 .39 - 180°F – .39 - 140°F	
Steam Consumption – Pounds per hour – MAXIMUM Approx. 30 lbs. per hour = 1 boiler H.P. (BHP) Dishwasher, based on 20 PSI steam and on customer supplying final rinse water at 180°F maximum	65 lbs./hr.	65 lbs./hr.	65 lbs./hr.	130 lbs./hr.	130 lbs./hr.
Steam Booster, if used on 20 PSI steam – Pounds per hour – 20 PSI water flowing – 130°F entering water raised to 180°F minimum	60 lbs./hr.	65 lbs./hr.	65 lbs./hr.	63 lbs./hr.	63 lbs./hr.
Exhaust Requirements – Cubic feet per minute (CFM) Entrance End	200	200	200	200	200
Discharge End	175	175	175	175	175
Peak Rate of Drain Flow – Gallons per minute (GPM) (Initial rate with full tank)	38	38	38	38	38
Shipping Weight Crated – Approximate	955 lbs.	776 lbs.	1028 lbs.	970 lbs.	1220 lbs.

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

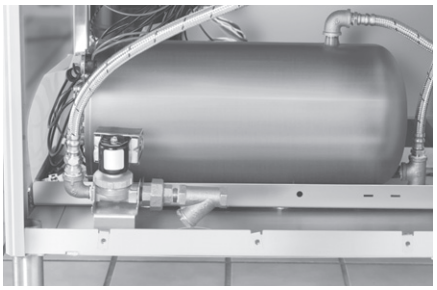
Side Loading Option SL23*e* and SL30*e*

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

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

Stainless steel. 100 lbs. Shipping Weight.

Built-In Electric Booster Heater



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

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

Booster heaters on CL*e*N models ship from the factory as 30 KW and are field convertible to 15KW.

DDU38*e* Direct Drive Unloader

DDU38e shown with CL44eN Dishwasher

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

Blower-Dryer Option for CL*e*N and CL*e*N-EGR

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

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

Listed by UL, Certified by NSF

PW10 ***PW10eR*** ***PW20*** ***PW20eR***

STANDARD FEATURES:

- ENERGY STAR® certified dishmachine.
- 8-20 racks per hour @ 1.2 gals/cycle – PW10
- 7-13 racks per hour @ 1.2 gals/cycle – PW10*e*R
- 8-20 racks per hour @ 2.35 gals/cycle – PW20
- 7-13 racks per hour @ 2.8 gals/cycle – PW20*e*R
- Steam Elimination and Energy Recovery – PW10*e*R/PW20*e*R
- Advanced delime notification and cycle (includes booster) – PW10*e*R/PW20*e*R
- All stainless steel construction
- Solid state heat controls
- Front loading, split-door configuration
- Flat-bottomed, stainless steel frame rack with flat grid rack and tray support racks
- Chamber accepts 10 full-sized sheet pans or 140-quart mixing bowl in the PW10/PW10*e*R and 20 full-sized sheet pans or 140-quart mixing bowl in the PW20/PW20*e*R
- Upper and lower revolving, debossed non-clogging wash arms and upper and lower revolving rinse arms
- Heavy-duty door and door hinges
- Large, removable stainless steel scrap screens and scrap bucket
- Adjustable wash cycle timer
- Integrated detergent connections
- Door interlock switch
- Corrosion-resistant impeller
- Spray hose

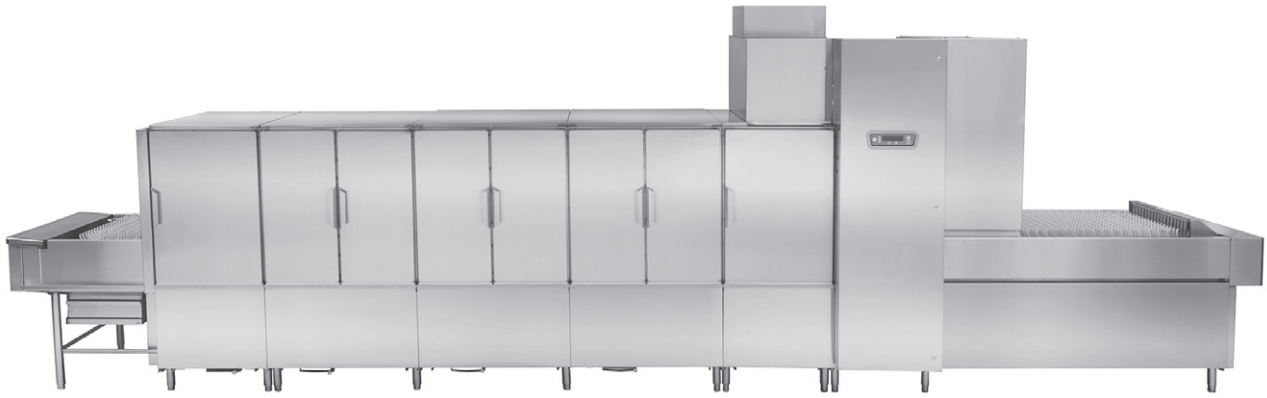
Note:

FREE start up conducted on Advansys models by Hobart Service.

MACHINE RATINGS	PW10			PW10*e*R			PW20			PW20*e*R		
	2 Minute Wash	4 Minute Wash	6 Minute Wash	2 Minute Wash	4 Minute Wash	6 Minute Wash	2 Minute Wash	4 Minute Wash	6 Minute Wash	2 Minute Wash	4 Minute Wash	6 Minute Wash
Racks per Hour Rate – See 1 Page 74	20	12	8	13	9	7	20	12	8	13	9	7
Tank Capacity - Gallons	21 gallons						34 gallons					
Overall Dimensions - H x W x D	78.04" H x 34.86" W x 37.20" D			88.47" H x 34.86" W x 37.20" D			78.60" H x 58.26" W x 37.20" D			89.11" H x 58.26" W x 37.20" D		
Wash Cycle Time - Minutes	2, 4, 6 minutes						2, 4, 6 minutes					
Water Usage Per Cycle - Gallons	1.2 gallons						2.35 gallons			2.8 gallons		
Drain Design	Pumped						Pumped					
Door Opening Height x Width	33.79" H x 26.185" W						33.79" H x 49.60" W					
Chemical Connection Capability	Standard						Standard					
Delime Pump	N/A			Standard			N/A			Standard		
Peak Drain Flow - GPM	18						26					
Advanced Service Diagnostics	N/A			Standard			N/A			Standard		
Advanced Cleaning Cycle	N/A			Standard			N/A			Standard		
70° Rise Sense-A-Temp™ Booster Heater	Standard						Standard					
Incoming Water Temperature Required (minimum)	110°			55°			110°			55°		

FT1000 Series

Entire FT1000 Series is Listed by UL, Certified by NSF and meets requirements of ASSE Standard No. 1004.



FT1000 Energy Recovery Model with optional blower dryer shown

FT1000, FT1000S *Base*

FT1000ER, FT100SER *Energy Recovery* – Includes Automatic Soil Removal (ASR), Auto Clean and Auto Delime features, Energy Recovery, optional blower dryer

FT1000ADV *Advansys* – Includes Automatic Soil Removal (ASR), Auto Clean and Auto Delime features, Energy Recovery, Advansys (ventless) system, blower dryer

Innovative features on the FT1000 can save up to $26,407 annually. Reduced rinse rate of 58 gallons per hour saves water and energy costs. Optional Energy Recovery and Advansys (ventless) systems reduce energy consumption by 22% annually.

Stainless steel pumps and impellers guarantee durability. Hinged, insulated cabinet-style doors are standard, providing easy access to the chamber and backs of doors. Built-in service diagnostics and digital control panel keypad allow for advanced trouble-shooting and machine care, including Hobart's exclusive Auto Clean and Auto Delime features which require minimal operator intervention.

Conveyor speed is adjustable on the keypad. On/off controls are recessed and located at both the load and unload ends for ease of use. Large, lift-off panels, deep-drawn tanks with minimal welds, Auto Clean, Auto Delime and Hobart's exclusive Automatic Soil Removal (ASR) are designed to dramatically reduce clean-up time and overall labor.

The ASR section efficiently removes food soil from the machine, reducing the number of tank refills per day and eliminating the need to pre-rinse ware. Deep, 40 gallon tanks and slanted scrap screens with large collection baskets remove any additional debris from prewash, wash and power rinse sections. Totally enclosed fan cooled motors and stainless steel construction ensure long life.

Other standard features include Dual Rinse, single point vent connection, common water, steam and drain connections. Other options include circuit breakers, choice of conveyor options, tank heat options, security packages, higher than standard chamber.

FT1000 MODEL COMPARISON

MODEL NO.	FT1000/FT1000S Base	FT1000/FT1000S Energy Recovery	FT1000 advansys
Rinse Rate, Gallons per Hour	58	58	58
Dishes per Hour	10,611 - 14,316	10,611 - 14,316	10,611 - 14,316
Dual Rinse	•	•	•
Blower Dryer		• (optional)	•
Auto Clean		•	•
Auto Delime		•	•
Automatic Soil Removal		•	•
Energy Recovery		•	•
Ventless			•
***YEARLY SAVINGS**	**$13,044**	**$21,974**	**$26,407**

*Yearly savings based on operational cost compared to Hobart FT900.

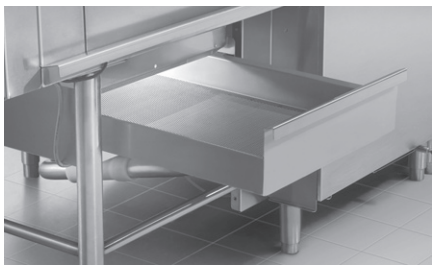
FT1000 Series

MODEL NO.	FT1000/FT1000S Base	FT1000/FT1000S Energy Recovery	FT1000 advansys
Machine Ratings (Mechanical) **See 1 Page 74** Conveyor Speed – Feet per minute	4 - 8.5 4 - 6.3 (S)	4 - 8.5 4 - 6.3 (S)	4 - 8.5
Dishes per Hour	14,316 10,611 (S)	14,316 10,611 (S)	14,316
Motor – See 2 Page 74 Horsepower (FT1000S - eliminate Rinse Motor)	Pre-Wash 3½; Wash 5; Rinse 5; Dual Rinse 1/6; Final Rinse ½; Conveyor ⅓;	ASR Soil ¼; ASR Wash ⅓; Pre-Wash 3½; Wash 5; Rinse 5; Dual Rinse 1/6; Final Rinse ½; Conveyor ⅓	
Blower-Dryer Motor H.P. (If used)	N/A	(2) 2 (if used)	2
Electric Blower Dryer – Heating Coil (If used) UL Listed	N/A	7 KW (if used)	Heat Pump Technology
Steam Blower Dryer – Based on 20 PSI & Flowing Steam (If used) (25 PSIG maximum)	N/A	30 lbs./hr. (if used)	Heat Pump Technology
Tank Capacity – Gallons	Pre-Wash 40; Wash 40; Rinse 40; Dual Rinse 7.2	ASR 7.2; Pre-Wash 40; Wash 40; Rinse 40; Dual Rinse 7.2	ASR 7.2; Pre-Wash 40; Wash 40; Rinse 40; Dual Rinse 7.2
Heating Equipment – See 4 Page 74 (For keeping power wash, dual rinse and/or power rinse water hot). Regulated Steam Coils Regulated Electric	When electric heat is specified on any flight type or automatic conveyor dishwashers, disconnect switches are recommended for each power circuit connected to dishwasher. These disconnect switches are NOT furnished by Hobart and should be installed in the power circuits ahead of the dishwasher by the electrical contractor at the time of installation. Circuit breakers optional at extra cost. 49 KW; 43 KW (S)	49 KW (51 KW w/BD); 43 KW (S, with and without BD)	43 KW
Electric Booster	18 KW	18 KW	9 KW
Rate of Final Rinse Gallons per minute (Pumped Rinse)	.97	.97	.97
Rinse Consumption – Gallons per hour (Pumped Rinse)	58	58	58
Steam Consumption – Pounds per hour – Maximum Based on 10 to 45 PSI steam at the machine	209 lbs. 171 lbs. (S)	213 lbs. 171 lbs. (S)	179 lbs.
Steam Booster, if used, based on 20 PSI steam – 110°F. entering water, raised to 185°F. (75°F. rise) (180°F. minimum)	47 lbs./hr.	42 lbs./hr.	9 KW (Available with electric booster only)
Exhaust Requirements – Cubic feet per minute (Single point connection over center section)	550 (at standard air conditions)	750 (at standard air conditions)	750 (at standard air conditions – required only if supplemental ventilation is required to handle machine's latent and sensible heat)
Peak Rate of Drain Flow – Gallons per minute (Initial rate with full tank)	38	38	38
Shipping Weight Crated	Varies by individual model - consult your Hobart representative		

The digital controls are placed at eye level on the conveniently located control panel, allowing operators to verify proper operation, alerts and temperatures at a glance.

With three model selections, various machine lengths and an adjustable speed conveyor, the FT1000 Series is versatile.

The sloped screens that carry scraps to the scrap baskets are steeper, so less soil gets into the tanks. The basket opening is larger for easy cleaning and basket handles have been designed for easy lift-out access. The external scrap basket beneath the machine's load section provides for ease of cleaning without interruption of machine operation.



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 CL*e*N, CL*e*N-EGR and CLeN-ADV Dishwashers:

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

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

For FT Dishwasher:

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

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

For Final Rinse Water Booster:

Electric
Steam
- Model Number
- Flowing Steam Pressure

Incoming Water Temperature

Include list of desired accessories.

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

Contact your local Hobart office for complete information.

Disposers

Listed by ETL

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

Hobart Disposer Selector Chart						
Meals Per Day		**200 to 300**	**300 to 500**	**500 to 1000**	**1000 to 2000**	**2000 to 4000**
Restaurant Hotel Hospital	Soiled Dish Table	FD4/125	FD4/150	FD4/200	FD4/300	FD4/500
Cafeteria Commissary School	Soiled Dish Table	FD4/75	FD4/150	FD4/150	FD4/200	FD4/300
Point of Origin	Veg.-Salad Prep. Area	FD4/75	FD4/125	FD4/125	FD4/150	FD4/200
	Scullery Area	FD4/50	FD4/75	FD4/75	FD4/75	FD4/125

FD4/75

FD4/150

FD4/500

MODEL NO.	FD4/50	FD4/75	FD4/125	FD4/150	FD4/200	FD4/300	FD4/500
Motor – H.P.	1/2	3/4	1 1/4	1 1/2	2	3	5
Electrical Characteristics	120/208-240/60/1; 110-120/220-240/50/1 208-240/480/60/3; 220-240/380-415/50/3			115/230/60/1; 110/220/50/1; 208-230/460/60/3; 208/415/50/3		208-230/460/60/3; 208/415/50/3	
Water Inlet (Flow-Controlled) Rate of Flow–Gallons per minute	5	5	5	8	8	8	10
Table Opening Required 16" for 15" cone 19" for 18" cone	Cones are available in 15" and 18" bowl diameters with 7" I.D. throats. Weld-in type 7" I.D. sink or trough adapter is furnished with accessory Group D. Bolt-in type adapter for 3 1/2" to 4" sink drain opening is furnished with accessory Group E. Use only with FD4-50, FD4-75 and FD4-125.						
Height of Drain Outlet From Floor–Based on 34" high table	17 1/4" (with 1 1/2" O.D. tail piece furnished)			18 7/8" (outlet flange tapped for 2" pipe)			15 7/8" (outlet flange tapped for 2" pipe)
Shipping Weight–Gross max. of basic unit–Approximate	60 lbs.	60 lbs.	60 lbs.	115 lbs.	115 lbs.	115 lbs.	220 lbs.

NOTE: Adapters are made available to install Hobart Disposers on existing cones. Short upper housing is available for FD4-50, FD4-75, and FD4/125 only.

FOODWASTE DISPOSERS

Accessory Components

GROUP A – For All Models
Use with Long Upper Housing

Vinyl Scrapping Ring

Stainless Steel Silver-Saver Sleeve with Side Feed Hole

Water Swirl

Vacuum Breaker

GROUP C – For All Models
Use with Long Upper Housing

Pre-Rinse Spray with Wall Bracket

Vinyl Silver-Saver Splash Guard Ring

Vacuum Breaker

GROUP B – For All Models
Use with Long Upper Housing

Vinyl Silver-Saver Splash Guard Ring

Water Swirl

Vacuum Breaker

GROUP D – For All Models
Use with Long Upper Housing

Vinyl Silver-Saver Splash Guard Ring

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

Fixed Direction Water Inlet for Sink

Vacuum Breaker

GROUP E – Models FD4/50 thru FD4/125

NOTE: For use with Short Upper Housing Foodwaste Disposer only

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

Fixed Direction Water Inlet for Sink

Vacuum Breaker

FOODWASTE DISPOSERS

Electrical Controls

Listed by UL for use with FD Disposers

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

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

Group 5 – For All Models

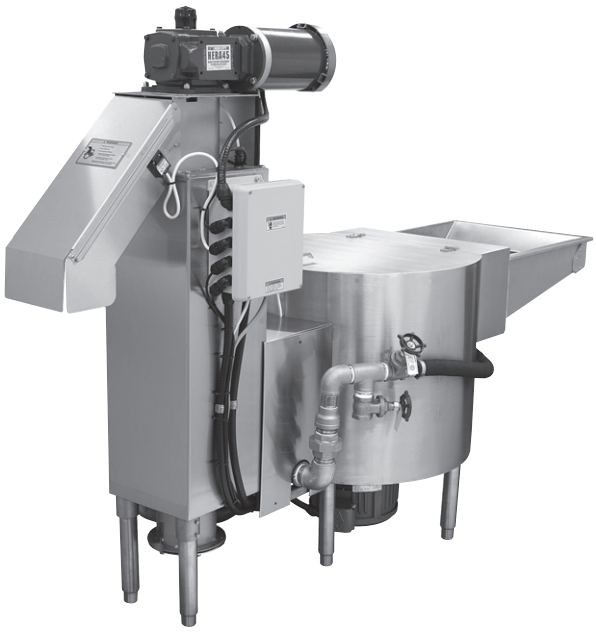
Includes:
Magnetic Contactors
Pushbutton Start and Stop
Automatic Reversing
Made from NEMA 4x Enclosure
Solenoid Valve

Group 6 – For All Models

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

WastePro Series

Listed by UL



WastePro Self-Contained Unit

Hobart waste equipment makes sure foodservice waste is not your problem. There's no doubt about it – cleanup is a messy job, but Hobart can assist this operation with quality-built waste equipment systems.

- Hobart waste equipment turns food scraps and disposable materials into a semi-dry pulp.
- Pulping process washes waste, reducing odors that attract vermin.
- Reduces operating costs due to less water usage, sewer costs and fewer trash pick-ups.
- Reduces foodservice waste volume up to 88%, depending on waste mix.
- Immediate processing of waste materials right in the kitchen, trims handling costs.
- Available in either self-contained or remote systems.

Self-Contained Unit

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

Remote Unit

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

Units are designed to meet customer needs & requirements.

STANDARD FEATURES:

PULPER:

- Pulper Tank:
  - 30" diameter
  - Polished stainless steel tank
- Pulping Disc:
  - 13 7/8" diameter stainless steel
- Rotating Shearing Cutters:
  - Investment cast 17-4 stainless steel cutting edges
- Particle Sizing Ring:
  - Investment cast 17-4 stainless steel
- Stationary Shearing Cutters (4 total):
  - Carbide to provide shearing action
- Legs:
  - Tubular stainless steel
  - Adjustable ¾" in either direction
- Water consumption (0-4 GPM with 25 psi line pressure)

FREE STANDING MODELS:

- Tray Assembly:
  - Stainless steel construction
  - Removable splash curtain
  - 25" long tray
- Hinged Cover Plate:
  - Interlocked to prevent operation when opened
- Trough: 9" or 12" wide

UNDERCOUNTER MODELS:

- Cover plate
- Integrated interlock switch
- Trough: 9" or 12" wide

SERVICE REPAIRS (Warranty/Non-Warranty)

- Rapid response time
- Equipment manufacturer trained service technicians
- 24-hour emergency service
- Genuine OEM parts
- 90-day service warranty on all repair work
- Service expertise on most brands of commercial food equipment

DELIVERY AND INSTALLATION

- Single point coordination for equipment installations
- Removal and disposal of existing equipment
- Final hook-ups to existing electric, water, drain, gas, and steam, as required
- Complimentary post-installation equipment performance check
- Flexible scheduling for "non-peak" or "off-hours"
- Devoted installation crew

EXTENDED WARRANTY AGREEMENTS

- Purchased at the time of the original equipment sale
- Ensures continuous service coverage in the second year
- Automatic coverage once the warranty period expires
- 20% discount off standard agreement rates

SERVICE PLANS

- Allows you to "budget" service costs
- Covers standard repairs (parts, labor, travel and standard shipping)
- Flexible payment options – pay up front or over time
- Higher priority for emergency repairs than for non-covered equipment
- Flexible terms and customized coverage options
- 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 agreements available

PARTS AND ACCESSORIES

- Locally stocked at Hobart Service offices
- Genuine Hobart, Baxter, Vulcan, Traulsen and Wolf parts available, along with parts for many other brands
- Overnight shipping available nationwide
- Over 50,000 parts in our National Distribution Center ready for overnight shipping
- Service technician trucks equipped with the right parts needed for your equipment
- Order your parts online – The Smartparts® *e*Store Operators have quick, convenient online access to the highest-quality OEM parts, with accurate order processing, best-in-class service representatives and the largest inventory of OEM parts in the industry. **Visit hobartservice.com/parts**

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 the Hobart Service support program include:
  - Technical manuals
  - Parts availability program
  - Preventive maintenance program
  - Local technical support (fees may apply)
  - Recommended parts stocking guidelines
  - Fee-based training programs (limited)

WATER TREATMENT SYSTEMS

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

To reach your local Hobart Service office for Service, Parts, Installations and National Service Programs, contact your local Hobart representative or call:

1-888-4HOBART

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

ITW FOOD EQUIPMENT GROUP

701 South Ridge Avenue
Troy, Ohio 45374-0001

937 332-3000
888 446-2278

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

F7645 (05-17)