

Legacy™ Mixers

Shift-on-the-fly™ controls. Patented soft start agitation technology. 50-Minute Smart™ timer. Large, easy-to-reach controls. Single Point Bowl Installation with Ergonomic Swing-Out Bowl. A variety of accessory packages available on all Legacy™ mixers.

20 Qt. Mixer

20 qt. stainless steel bowl. Features ½ hp. motor, 3 speed transmission and 15 minute SmartTimer™. Includes #12 attachment hub; bowl guard, B beater and D stainless steel wire whip.

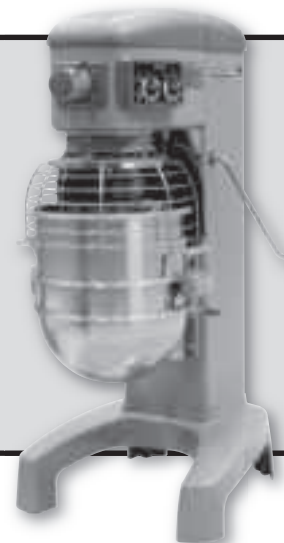
HL200



40 Qt. Floor Mixer

40 qt. stainless steel bowl. Features 1½ hp. motor, 3 speed transmission and 20 minute SmartTimer™. Includes #12 attachment hub; bowl guard, B beater, D stainless steel wire whip, and ED dough hook.

HL400



30 Qt. Floor Mixer

30 qt. stainless steel bowl. Features ¾ hp. motor, 3-speed transmission and 15 minute SmartTimer™. Includes #12 attachment hub, bowl guard, B beater and D stainless steel wire whip.

HL300



60 Qt. Mixer

60 qt. stainless steel bowl. Features 2.7 hp. switched reluctance motor, gear transmission and 50 minute SmartTimer™. Includes #12 attachment hub; bowl guard, B beater, D stainless steel wire whip, and ED dough hook.

HL600



60 Qt. Pizza Mixer

60 qt. stainless steel bowl. Features 2.7 hp. switched reluctance motor, 2-speed gear transmission and 50 minute SmartTimer™. Includes #12 attachment hub, bowl guard and ED dough hook.

HL662



Bench 5 Qt. Mixer

5 qt. stainless steel bowl. ½ hp. motor, 3 fixed speeds for whipping, kneading, blending and mixing. #10 attachment hub; B-flat beater and stainless steel D wire whip. Standard metallic gray polyurethane enamel finish.

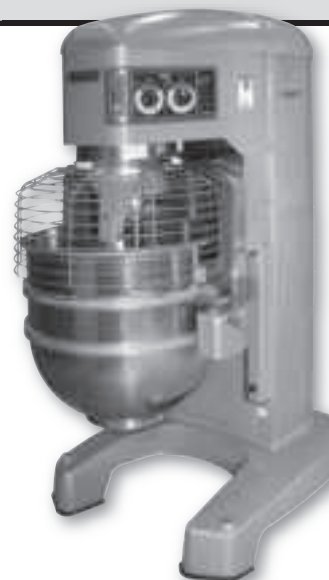
N50



80 Qt. Floor Mixer

80 qt. stainless steel bowl. Features 3 hp. motor, 4 speed transmission and 50 minute SmartTimer™. Includes bowl guard, B-flat beater, ED dough hook and bowl truck.

HL800



Mixers Attachments

Pastry Knife

Cuts butter or shortening into flour for pies, biscuits, shortcakes, pastry shells, etc. Time for pie crust: two minutes. Assures perfect blending of fat and flour for light, airy biscuits and rich flaky pie crust.

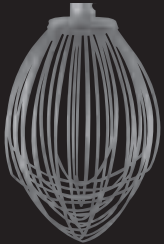
P



Flat Beater

Planetary action thoroughly blends and mixes all ingredients. Beats batter for cakes; creams butter and sugar; mashes potatoes; mixes meat loaf; creams cheese; prepares uncooked icings; beats fudge, etc.

B



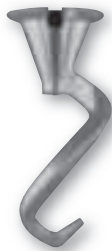
Wire Whip

A cluster of wires for whipping or lightly beating cream, mayonnaise, eggs, meringues, boiled icings, angel food and sponge cakes or fruit whips.

D

Mixing Bowl

Stainless steel seamless mixing bowls. 5 qt. to 140 qt. sizes available. Indented bottom to stand alone and handle small quantities of food, if desired. Mixing takes place in rounded bottom portion.



Dough Hook

Mixes and kneads doughs of all kinds for breads, rolls, coffee cakes, etc. Thoroughly blends ingredients, which means superior flavor and lightness.

ED

9" Vegetable Slicer

Doubles use of Hobart mixer. Cuts, slices, shreds, grates. Easy to remove for quick cleaning. All stainless steel back case, hopper front, adjustable slicer plate.



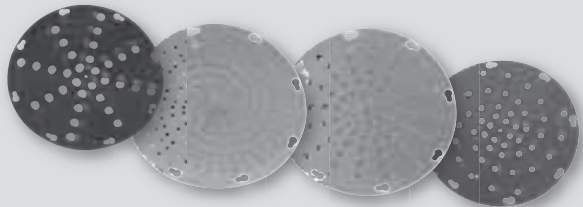
Chopper Attachment

Turn meat and food trimming into profitable products. No crushing or mashing. All stainless steel finish.



Shredder and Grater Plates

Used with the 9" vegetable slicer. Interchangeable with slicer plates. Plate holder and drive shaft assembly can be used with $\frac{3}{32}$ ", $\frac{5}{16}$ ", $\frac{3}{16}$ ", and $\frac{1}{2}$ " plates.



Power Drive Unit

Runs either the dicer or 9" vegetable slicer. Use without tying up mixer or food cutter. Stainless steel cover. Choice of two speeds - 700 rpm or 350 rpm. 115/60/1; $\frac{1}{2}$ hp. motor. **PD-35/PD-70**





Peeler

Peels 15-20 lb. potatoes in 1-3 min. Stainless steel housing. Abrasive hopper liner. 4 minute timer. Silicon carbide peeler disc and removable Lexan® liner. Optional cabinet, base and trap. 115/60/1; ½ hp.
6115



6 Qt. Food Processor

Anodized aluminum base with powder coated top cover. 1½ hp. single speed motor. Patented bowl-scraper and integrated lid wiping system. Polysulphone cover with bowl gasket. Stainless steel CoolCutter knives. 1725 rpm knife speed. Triple safety interlock. Easy to operate on/off and pulse settings.

HCM-61

Meat Tenderizer

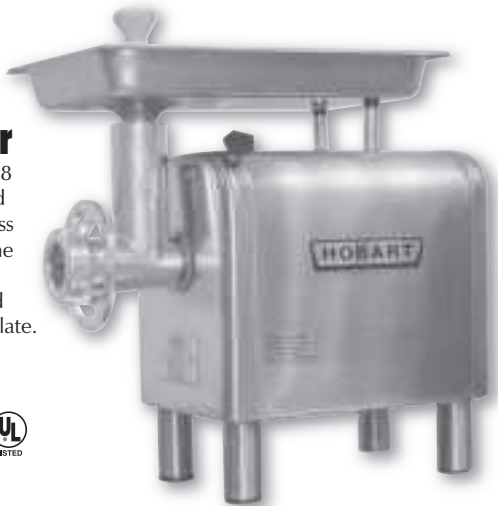
Lift-out unit has stainless steel knives. Burnished aluminum housing. Transparent plastic food chute. ½ hp. motor, totally enclosed. 1 phase only.
403



HOBART

Food Chopper

#12 chopping blade. 8 lb. per minute. Tinned chopping end. Stainless steel feed pan. Chrome plated steel housing. Stainless steel legs and trim. One knife and plate. 115/60/1; ½ hp.
4812



Food Processor

Interlocking pusher plate and feed head. Aluminum top cover, hopper and housing. Includes ¼", ⅜", ½", ⅝", ¾" HD slicing plate, ⅜" shredder plate, ⅜" dicing plate. Wall rack. 8 ft. power cord. 115/60/1; ½ hp.
FP100



Food Cutter

One-piece burnished cast aluminum base. Removable 18" stainless steel bowl. Burnished aluminum bowl cover. Stainless steel knives. Attachment hub speed 250 rpm. Cord and plug furnished. 115/60/1; 1 hp.
84186



Cutter/Mixer

45 qt. capacity stainless steel bowl. See-through cover. Built-in scraper on mixing baffle. 5-minute timer. Cut/mix attachment. Knead/mix attachment. Strainer basket. 200/60/3; 5 hp. motor.
HCM450



Slicers

Slicers – 2000 Series

Standard on all 2000 Series slicers is the Microban® antimicrobial product protection. EPA registered and NSF listed, Microban® antimicrobial product protection inhibits the growth of bacteria, mold, mildew and fungi, keeping the slicer cleaner between cleanings. Also standard on all 200 Series slicers is the CleanCut blade. The edge is an alloy that was developed to create the fan blades of the most powerful jet engines in the world. Hobart has bonded this alloy to its stainless steel blades to create an edge that's only half as thick as traditional blades but is stronger, sharper and more durable.

Manual Slicer

Tilting, removable interlocked carriage. Anodized aluminum base. Stainless steel stay sharp knife, knife cover, carriage and gauge plate. 120/60/1; ½ hp.

2812

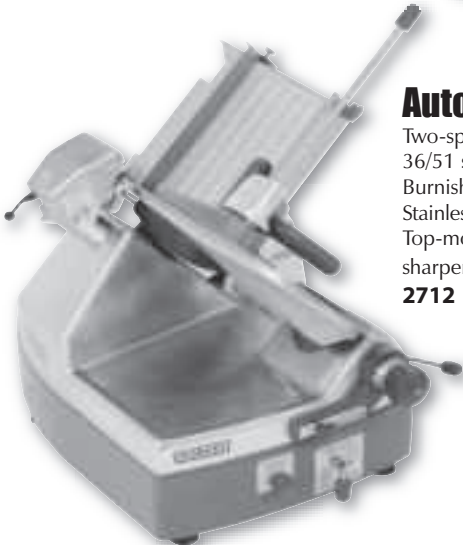
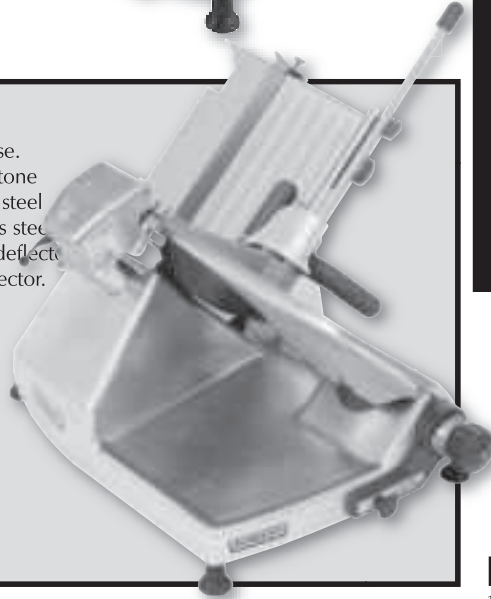


Manual Slicer

Burnished aluminum base. Top-mounted Borazon stone sharpener. Cast stainless steel stay sharp knife. Stainless steel top cover with product deflector and removable rear deflector.

120/60/1; ½ hp.

2612



Automatic Slicer

Two-speed automatic - 36/51 strokes per minute. Burnished aluminum base. Stainless steel stay sharp knife. Top-mount Borazon stone sharpener. 120/60/1; ½ hp.

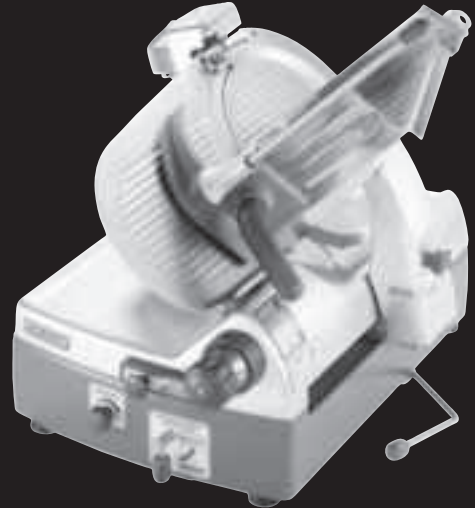
2712



Automatic Slicer

6 speed automatic. Anodized aluminum base. Tilting, removable interlocked carriage. Stay-sharp stainless steel knife. 120/60/1; ½ hp.

2912



Edge Slicer

⅓ hp. knife drive motor. Gauge plate interlock along with carriage system interlock and removable carriage system. 120/60/1, manual slicer and 12" knife.



36" Electric Griddle

12" thermostatically controlled griddle surface. Stainless steel heating elements. Heating cycle light. 3" backsplash with full width grease trough. 1/2" polished steel griddle plate. Stainless steel griddle body. 4" legs. Also available in 24", 48", 60", and 72" widths.

CCF



Four Slice Toaster

Solid state controls. Brushed stainless steel finish. Fast preheat with thermistor probe. High production - 380 slices per hour. Cordset furnished.

ET27



Rotisserie Oven

Cooks quickly and provides the eye-appeal of even cooking and browning. Self-basting ensures moist, appetizing product. Beautifully prepares chicken, turkey, Cornish hens, ribs or other BBQ items. Can accommodate up to 20 chickens. Stainless steel interior and exterior are durable, smooth and clean easily. Skewers, racks, convection fans and fat tray all remove without tools for fast, convenient maintenance. Digital controls allow one-button operation. Single point electrical connection. Single Section, 208/60/1.

HR5



HOBART



Range

Two hot tops/two high-speed hot plates. Standard bake/roast oven. Stainless steel front. High density insulation. Porcelain on steel oven cavity and door liner. 208/60/3.

HCR41



Cooking Equipment

Convection Ovens



DGC501

44,000 BTU/hr. One section on 25 $\frac{3}{4}$ " legs. $\frac{1}{2}$ hp., 2 speed blower motor. Porcelain enamel on steel oven interior. Temperature range 150°F - 500°F. Electric buzzer timer controls accurate bake times up to 60 minutes.

ALSO AVAILABLE AS DOUBLE DECK UNITS.



DGC501



HGC501

SHOWN ON STAINLESS STEEL DESIGNER LEGS

HGC501

44,000 BTU/hr. Stainless steel front and doors with windows. Five nickel plated racks with 11 positions per section. $\frac{1}{2}$ hp., 2 speed blower motor. Temperature range 150°F - 500°F. Solid-state thermostat. 60 minute timer per section with alarm.

ALSO AVAILABLE AS DOUBLE DECK UNITS.



Half Size Convection Oven

Solid state temperature control. Thermostat range 200° - 500°. HGC20 uses 25,000 BTU/hr. HEC20 features $\frac{1}{3}$ hp., 1725 rpm motor. Doors open 180°. 5 racks furnished.

HGC20 Gas
HEC20 Electric



Microwave

1200 watts. Two power levels and six memory pads. 0.6 cubic foot capacity. Stainless steel body and oven cavity. Dual magnetrons with rotating wave guide. 120/60/1.

HM1200





Automatic Dishwasher

Fully automatic rack-type. 44" long - 203 racks per hour. Patented NSF Certified Opti-Rinse™ technology sanitizes ware with 50% less water and energy. Stainless steel frame, front panel, legs, feet and top-mounted control panel. Energy-saving auto-timer. Stainless steel pump and impeller. Common drain. Flexible strip curtains. Solid-state temperature controls. Automatic fill.

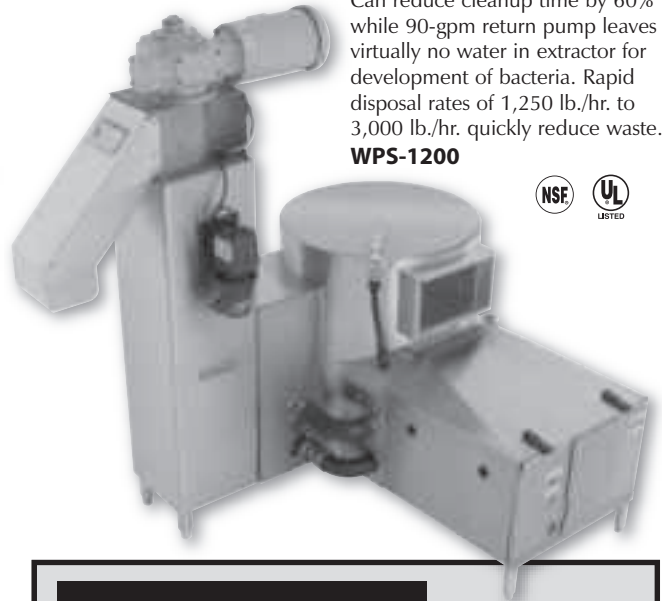
C-44A



WastePro - Waste Equipment System

Up to 88% reduction of waste volume. Savings on water usage. Can reduce cleanup time by 60% while 90-gpm return pump leaves virtually no water in extractor for development of bacteria. Rapid disposal rates of 1,250 lb./hr. to 3,000 lb./hr. quickly reduce waste.

WPS-1200



Semi-Automatic Dishwasher

Semi-automatic rack type. Solid-state electronic controls. Stainless steel tank wash chamber and frame. 51 to 80 racks/hour. Door cycle auto switch.

AM15



Undercounter Dishwashers

Stainless steel construction. Upper and lower wash/rinse arms. Solid state controls. Automatic fill and automatic pumped drain. Heavy duty 3/4 hp. motor. Corrosion proof pump.

LXI 30 racks per hour
SR24 14 and 19 racks per hour (not shown)



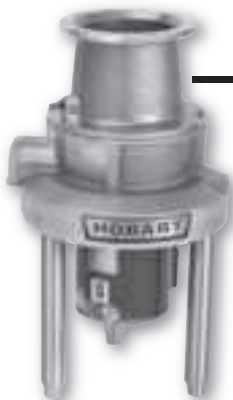
Full line-up of models featuring our exclusive Opti-Rinse™ System. Capacities of up to 19,000 pieces of ware per hour. Electro-mechanical & electronic controls. FTW water-saver models cut water use 35 percent. Specified for left-to-



Disposer

8 gallons per minute water flow. Reversible grinding operation to assure efficiency and long life. Cone, sink or trough installation. Accessories to meet your needs. 200/60/1; 1 1/2 hp. motor.

FD3-150



Refrigeration



The R-Series represents Traulsen's Top-of-the-Line product offering. It includes a wide variety of high quality Reach-In/Pass-Thru and Roll-In/Roll-Thru cabinets, encompassing refrigerators, freezers, hot food and dual-temperature models.

Built with durable stainless steel exteriors and interiors, reliable INTELA-TRAUL® microprocessor controls, efficient refrigeration systems and a variety of user friendly features, these products are the right fit for nearly any application.

Reach-In/Pass-Thru models are available in One, Two and Three section sizes with several different footprints to choose from. Each includes three chrome plated shelves per section and are mounted on 6" high stainless steel adjustable legs. Full or half length doors are available.

Roll-In/Roll-Thru models are available in One, Two and Three section sizes with several different cabinet depths and heights to choose from.



**INCLUDES
A RELIABLE
MICROPROCESSOR
CONTROL**



**REACH-IN FREEZER MODEL
RLT132WUT-FHS
(SHOWN WITH OPTIONAL CASTERS)**



Quality Refrigeration



**ROLL-IN REFRIGERATOR MODEL
RRI232LUT-FHS**



The G-Series includes One, Two and Three section reach-in refrigerator and freezer models, available with either full or half length doors and the convenience of a variety of different door hingings to choose from.

High Value Standard Product Features!

- High quality stainless steel exterior front & doors (solid door models only)
- Corrosion resistant anodized aluminum interior
- One-piece anodized aluminum sides (including returns)
- Full or half length doors with cylinder locks
- Easy to use microprocessor control with LED temperature display
- Balanced refrigeration systems using either R-134a or R-404A refrigerant
- Three epoxy coated shelves per section, installed at the factory
- Sturdy, self-closing doors with a stay open feature
- One-piece stainless steel lift-up louver assembly
- Lifetime warrantied door hinges
- Incandescent lights with concealed switch (solid door models only)
- Lifetime warrantied "work flow" door handles (solid door models only)
- Lifetime warrantied stainless steel breaker caps
- Adjustable 6" high legs
- Cord & plug attached
- One year service/labor & five year compressor warranty
- ENERGY STAR® listed (solid door models only)

