



## INTRODUCING CENTERLINE™

### Quality Meets Affordability

Designed with you in mind, Centerline™ introduces a line of simple, affordable kitchen equipment, backed by the quality and reliability you have come to know and expect from Hobart and Traulsen.



*centerline*

BROUGHT TO YOU BY

**HOBART**

**Traulsen**



## A SMALL KITCHEN BUDGET NO LONGER MEANS COMPROMISING ON EQUIPMENT

Introducing Centerline™—bringing the power of Traulsen Refrigeration and Hobart Mixing, Slicing, Food Processing and Dishwashing to the people who need it most, at an affordable price.

When it comes to equipment usage and performance, the needs of foodservice professionals vary based on menu, application and service volume. Premium enhancements and extreme heavy duty performance capabilities may simply be more than some kitchens require, and come at a price tag beyond what is necessary. For operations that need simple, affordable equipment they can trust and rely on each day, Centerline is the perfect fit.



## Simply designed. To be the best. For you.

Centerline™ by Hobart introduces simple and affordable food preparation and dishwashing equipment backed by the quality and reliability you've come to expect from the Hobart name.

### MIXERS

HMM20



#### Delivering The Hobart Quality Every Kitchen Wants and The Essential Performance Most Kitchens Need

Centerline standard heavy-duty mixers are perfect for kitchens that depend on a mixer for multiple applications, sometimes mix heavy doughs, have limited batch use, and operate a mixer for shorter periods of time. Currently available is the Centerline HMM20 20-quart standard heavy duty mixer, boasting a ½ HP motor with big, dependable power and an all-gear transmission, providing durable construction for reliable performance and long life. With its GearSafe™ system, operators can rest assured knowing the mixer is designed to be protected from damage if speeds are changed while running. From whipping egg whites to mixing dough to grinding meat, Centerline mixers accept a wide variety of agitators and attachments and are right at home in busy kitchen environments.

### SLICERS

EDGE Series



#### Achieve The Perfect Slice At The Perfect Price

Whether you are a deli or restaurant, Centerline's Edge Series Slicers are there to support your day-to-day operations. Featuring a ½ HP motor, this slicer can tackle meats, cheeses and vegetables and is a perfect fit for kitchens that require a slicer for shorter periods of time. They are precise, efficient, and easy to clean. The poly V-belt drive system is designed for quiet operation and is more economical to service and repair with reduced parts and service time.

### FOOD PROCESSORS

HCC34



#### Versatility In A Compact Design

With unmatched versatility and power, the HCC34 Combination Food Processor can handle about every food prep application—from dicing, slicing, grating, shredding, cutting julienne, and crimping slices to chopping, grinding, mixing, and blending to creating aromatic butter, dressings, desserts, purées, pâtés and soups. This processor's simple set-up and cleaning allows you to reduce your preparation time without sacrificing consistency and quality. Multiple speed settings allow the processor to create incredible consistency and precision for a variety of foods.

### DISHWASHERS

CUH & CUL



#### Designed For Durability, Simplicity And Value

Centerline undercounter dishwashers deliver reliable sanitization, backed with the cost saving benefits of ENERGY STAR® certification. With its quick two-minute cycle and single-touch activation, the Centerline washes up to 24 racks per hour and can handle all the dishes, glassware and utensils your growing business uses daily. Each unit features an easy user interface designed with simple one-touch activation, and the CUH model comes with the Sense-a-Temp™ booster heater for consistent 180°F sanitizing rinse temperatures.

**centerline**  
by HOBART

Centerline food prep and dishwashing products come with Hobart's standard 1-year parts and labor warranty.



Centerline dishwashing equipment is ENERGY STAR® certified to provide commercial kitchens efficient and reliable operation.



SCAN TO WATCH VIDEO



[www.centerlinefoodequipment.com/spotlightvideo](http://www.centerlinefoodequipment.com/spotlightvideo)



# Keep Your Cool without Compromise

Centerline™ by Traulsen delivers reliable refrigeration designed to help operators succeed as their kitchens grow and evolve by providing long lasting performance at a budget friendly price.

## PREP TABLES

CLPT



### Prepare For Perfection

Centerline's compact prep tables and mega tops are a perfect fit for any kitchen. These units are designed to consistently maintain safe temperatures, providing you with reliable refrigeration performance throughout your day. With a stainless steel exterior and corrosion resistant anodized aluminum interior, these units are easy to load and unload with stay open/self-closing doors while offering extra pan space with the mega top option for busy kitchen operations.

## REFRIGERATORS & FREEZERS

CLBM & CLUC



### More Cool, Less Cost

Centerline offers remarkable refrigeration in a durable and lasting cabinet. Centerline upright reach-ins and undercounters are perfect for budget-conscious operations, without compromising on durability, performance or reliability. Available in a variety of sizes to suit your needs, Centerline refrigerators and freezers deliver the perfect solution for maintaining consistent temperatures and preserving the flavor and texture of your meals.

**centerline**  
by **Traulsen**

DESIGNED & ASSEMBLED IN THE **USA** 

Centerline refrigeration products come with Traulsen's standard 3-year parts and labor warranty (also includes an additional 2-year compressor parts warranty).

For more information on Centerline Food Equipment, please visit: [centerlinefoodequipment.com](http://centerlinefoodequipment.com)

**centerline**

Simply designed. To be the best. **For you.**

F48571 (01/21) ©2021 ITW. All rights reserved.  
Centerline is a trademark of ITW Food Equipment Group.

[centerlinefoodequipment.com](http://centerlinefoodequipment.com)

BROUGHT TO YOU BY

**HOBART**

**Traulsen**