

SPECIALTY PRODUCTS

What's so special about our specialty products? We have the answers.



Food Cutter

Yesterday's leftovers, today's treat.

Also known as the buffalo chopper, the food cutter is one of the most **versatile** pieces of equipment Hobart has to offer. There are 2 models of food cutters available, 84145 and 84146.

Some common applications include chopping meat (for pulled pork or chicken), making dips (like guacamole) and spreads (such as pimento cheese or cheese balls).

Chefs can easily turn leftovers into something new with this machine which is why it is the **perfect addition** to any kitchen.

Models and Features

| MODEL# | CAPACITY | BOWL SIZE |
|--------|-----------|--------------------------|
| 84145 | 5 pounds | 14" stainless steel bowl |
| 84186 | 15 pounds | 18" stainless steel bowl |



Peeler

Saving you time and effort.

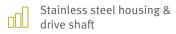
Hobart offers 3 models of peelers, all with different capacities. The peelers work great for potatoes, beets and other root vegetables. Once the vegetable is put in peeler, they are washed with water and peeled using the removable silicone carbide abrasive disk.

Our peelers **save the operator time and effort** by doing the peeling and washing without damaging the product.



Models and Features

| MODEL# | CAPACITY |
|--------|-------------------------------|
| 6115 | 15 pounds/30 potatoes |
| 6430 | 30 pounds/60 potatoes |
| 6460 | 50-60 pounds/100-120 potatoes |



Stainless steel knives

Removable Lexan liner



5 minute timer (single-phase only)



Lock-in hopper cover to monitor product



Bowl cover thermal overload protection with manual reset

Salad Dryers

Gently saving you money.

Hobart salad dryers help remove excess water, dirt and organisms that can cause spoilage in leafy greens. This not only extends the shelf life by up to three days and increase volume of portions, but it also can reduce salad dressing cost by as much as 15 percent. Less water, less dressing needed!

Operators can dry up to 16 heads of lettuce or 18 pounds of bagged lettuce at one time, making this a quick and easy step in the preparation process.

Models and Features

| MODEL# | HOUSING |
|--------|-----------------|
| SDPS | Stainless Steel |
| SDPE | Polyethylene |



1/4 HP motor



5 minute top-mounted timer



Easy load spin basket



Drains into floor drain or container



Thermal Overload Protection









Before Greens are weighed down, wet and soggy

After Greens are dry, fresh and flushy

Vertical Cutter Mixer

Cut, mix, chop - all in one machine.

The vertical cutter mixer is essentially a very large bowl style food processor. This is a very **versatile** machine as it can mix, cut and chop. There are several things operators can make with this such as sauces, coleslaw

It's 5 HP motor allows for a large amount of food to be **processed** quickly. Because of this, the tilting feature is also very useful as operators can simply tilt and empty their finished product.

and even dough!

With the 45-quart capacity, the HCM450 is ideal for large operations.



Features



5 HP motor, 45-quarts



Polypropylene strainer basket



Built in scraper



5 minute timer



Tilting capability



Clear, pour-through lid



Bowl cover interlock

