



CENTERLINE™ FOOD PREPARATION EQUIPMENT

The Hobart quality every kitchen wants.
The essential performance **most kitchens need.**

centerline
by **HOBART**



COMBINATION FOOD PROCESSORS

Enjoy the flexibility of either bowl style or continuous-feed food processing.

CENTERLINE™ FOOD PREPARATION EQUIPMENT

**Hobart quality and reliability meet
simplicity and affordability.**

Centerline food preparation equipment delivers the Hobart quality commercial kitchens want and the essential performance they need. Designed to be dependable and versatile, Centerline food prep equipment is also affordable—making it the best choice to meet the needs of many kitchens who make a wide variety of food but don't rely on any one piece of equipment to work constantly throughout the day.

**Centerline food preparation equipment brings
dependability to every kitchen.**

EDGE SERIES SLICERS

Efficient, economical
and easy-to-clean
slicing solutions.

HEAVY-DUTY MIXERS

Perfect for kitchens that need
a dependable mixer for a
variety of ingredients.





CCH32



CCH34



EDGE10
Manual



EDGE12
Manual



EDGE13
Manual



EDGE14
Manual



EDGE13A
Automatic



HMM10



HMM20



CENTERLINE™ COMBINATION FOOD PROCESSORS

**Fast, consistent, versatile
food preparation.**

Able to operate in both bowl-style and continuous-feed style, Centerline CCH32 and CCH34 combination food processors give you the best of both designs in one dependable machine.

Both models can operate at 500 rpm to chop, mince, mix, emulsify, slice, shred and grate. The CCH34 adds dicing capabilities and also can operate at 800 rpm to process harder items like potatoes and carrots.



1.34 hp motor

The power needed for all the jobs you do.



SureSense™ Speed Control

Identifies which processor head is installed and adjusts speed for optimal results.



Patented integral multi-function wiper system

Guides product into cutting tools faster; provides better viewing by cleaning the cover's underside.

Hobart Ownership Benefits



= Performance



= Sanitation & Cleaning

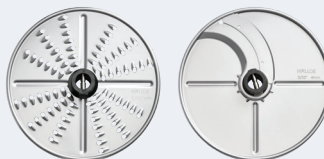


= Ease of Use



= Operator Assurance

Cutting Tools



CCH-2PACK 5/32" slice, 5/32" shred

In addition to the cutting tools shown, Centerline combination food processors are compatible with Hobart FP100 cutting tools.



CH-4PACK 5/32" slice, 5/32" shred, 3/8" slice, 3/8" dice



Double interlock switch

Prevents machine operation when the pusher plate swings away or is open or if the feed cylinder is removed.



Double Tritan™ cover with bowl gasket

Ensures clear visibility while preventing escape of contents for more complete processing; withstands heat better than polypropylene.

Model shown: CCH34

Features for other models may vary.



MODEL	BOWL OPERATION	CONTINUOUS OPERATION	ABLE TO DICE
CCH32	1,450 rpm	500 rpm	No
CCH34	1,450/2,650 rpm	500/800 rpm	Yes



CENTERLINE™ EDGE SERIES SLICERS

Your simple slicing solution.

With four different gravity-feed models and one automatic model, there's an EDGE Series slicer that's perfect for you. They easily handle meats, cheeses and vegetables in restaurants and delis that slice up to four hours a day.

EDGE Series slicers include operator protection features, plus design advantages that make them easy to use, easy to clean and easy to sharpen—so it's easy to see why they're the right choice for operations like yours.



Removable top-mounted ceramic simultaneous sharpener

Lets you sharpen and hone in 15 seconds—and clean up just as quickly.



Chrome-plated carbon steel knife

Thin edge design that stays sharp and chrome plating that extends knife life.



Thumb guard protection

Keeps operator's thumb away from knife during slicing.



Anodized aluminum base

One-piece design with fewer crevices where bacteria may grow.



Manual/automatic option

Gives you the choice to slice large amounts of product without constant operator assistance.





Removable meat grip assembly

Removes easily to make cleaning a snap.



Double-sided meat grip

Ensures that oversized chubs are secured for efficient, precise slicing.



Removable carriage

Can be taken to the sink for cleaning; makes it easy to clean the entire slicer.



Gauge Plate Interlock (GPI)

Gauge plate must be closed and product tray in home position before it can be removed.



No volt release (NVR) feature

Ensures that slicer will not automatically turn back on if power is lost.



Model shown: EDGE13

Features for other models may vary.



1/2 hp motor

The power you need to slice cheeses and meats with no shredding. (1/3 hp motor in EDGE10)

MODEL	RECOMMENDED MAX. DAILY USE (HOURS)	BLADE SIZE	MOTOR HP	AUTO SLICING	CUTTING CAPACITY (WIDTH/DIAMETER)	NO VOLT RELEASE (NVR)	GAUGE PLATE INTERLOCK (GPI)
EDGE10	2	10"	1/3		8"/8"		
EDGE12	4	12"	1/2		10"/8.25"	✓	✓
EDGE13	4	13"	1/2		9.5"/8"	✓	✓
EDGE13A	4	13"	1/2	✓	9.5"/8"	✓	✓
EDGE14	4	14"	1/2		11"/8.5"	✓	✓



CENTERLINE™ HEAVY-DUTY MIXERS

The dependable power and performance your kitchen needs.

If your kitchen needs a mixer that can handle a wide range of jobs—including sometimes mixing heavy doughs—it needs a Centerline Heavy-Duty mixer. Choose a 10- or 20-quart model: Each machine is built for reliability and performance.

Centerline mixers deliver reliable power that's perfect for limited batch use and shorter periods of operation, plus thoughtful features that make mixing and cleanup easier.



1/2 • 3/4 hp motor

The power needed for all the jobs you do.



All-gear transmission

Superior reliability and performance when compared to belts, which can slip and break.



Removable bowl guard

Easy to remove without tools for cleaning and sanitizing.



Triple interlock system

Prevents mixer from operating unless the bowl is fully up and locked in place and the bowl guard is secured.





Three mixing speeds

Industry-standard mixing speeds that most kitchens need.



GearSafe™ Technology

Protects the mixer from damage if speeds are changed while it's running.



Last Time Remind

Automatically recalls the last mixing time used, making it simpler to mix multiple batches of the same item.



Ergonomic bowl lift with EZ Grip handle

Smoothly moves the bowl into mixing position.



Clean, contemporary design with duo-tone finish

Smooth edges and minimal areas where debris can accumulate.



Model shown: HMM20
Features for other models may vary.

CENTERLINE™ HEAVY-DUTY MIXERS

AVAILABLE AGITATORS AND ACCESSORIES



HMM10

HMM20



	HMM10	HMM20
Beater	✓	✓
Bowl	✓	✓
Dough Hook	✓	✓
Whip	✓	✓
Chute		✓
J-Dough		✓
Meat Grinder	✓	✓
Vegetable Chopper	✓	✓

RECOMMENDED MAXIMUM CAPACITIES

(Dough capacities based on 70° F water temperature and 12% flour moisture)

Your Centerline™ mixer’s long life can be achieved by respecting its maximum capacity. Always consider the type of ingredients you’ll be mixing and the required temperature before adding ingredients to the bowl.



	Egg Whites	Mashed Potatoes	Batter, Pancake/Waffle	Batter, Cake	Cookies, Sugar	Dough, Bread (60%)	Dough, Medium Pizza (50%)	Dough, Pie	Pasta, Basic Egg Noodle
HMM10	1 pt.	8 lb.	5 qt.	10 lb.	8 lb.	12.5 lb.	5 lb.	10 lb.	3 lb.
HMM20	1 qt.	15 lb.	8 qt.	20 lb.	15 lb.	25 lb.	10 lb.	18 lb.	5 lb.
Agitator type	Whip	Beater	Beater	Beater	Beater	Dough	Dough	Beater	Dough

COMBINATION FOOD PROCESSORS



CCH32



CCH34

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HEAVY-DUTY MIXERS



HMM10



HMM20

Find full product details inside the brochure.



Simply designed. To be the best. For you.