ITW FOOD EQUIPMENT GROUP

Discover What's New

2021 Technology Spotlight

FOCUS:
Food Safety & Sanitization; Meeting the Needs of New Kitchen Design Concepts



WHAT INSPIRES US TO BE OUR VERY BEST? YOU!

The impact of COVID-19 on the foodservice and food retail industry is being felt everywhere. With foodservice and food retail professionals working hard to accommodate new consumer behaviors, increased health and safety measures, and new kitchen concepts, we at ITW Food Equipment Group are working hard to provide the equipment, resources and support necessary to help operations adapt, endure and succeed.

GET YOUR WARE HOBART CLEAN

Hobart commercial dishwashers set the standard for five-star quality and clean more tough food soil with less labor and the industry's best lifetime value.
LEARN MORE AT HOBARTCLEAN.COM.



TECHNOLOGY MAKES WASHING BETTER

Our engineers love solving your dishwashing challenges and finding new ways to get dishes cleaner with less water, energy, chemicals, and labor. Here are just a few of the technologies you'll find in your Hobart dishwasher:

- **Automatic Soil Removal (ASR)** removes food soil from the wash to cut labor time on prescraping & machine cleaning
- **Drain Water Energy Recovery (DWER)** recycles drain water heat to save energy and reduce tempering water
- **Ventless Energy Recovery** saves installation costs by eliminating the need for costly vent hoods and ductwork
- **Automatic Deliming** reduces water & chemical usage & labor time on machine cleaning

ENERGY STAR 3.0

Hobart has more dishwashers certified to the new ENERGY STAR® 3.0 standard than any other brand, making sure you receive the maximum energy savings. Look for the ENERGY STAR logo on your next dishwasher.

GREATER LIFETIME VALUE

Hobart commercial dishwashers offer the highest lifetime value available, thanks to superior reliability and the lowest energy, water, and chemical consumption. Ask for a free Cost of Operations Audit to see what you could be saving.

FT1000e ADVANSYS™ FLIGHT TYPE

- Lowest Connected Load at 150 amps saves on installation costs
- Lowest Power Consumption reduces energy consumption & operating costs
- Automatic Soil Removal (ASR) reduces labor time on prescraping & machine cleaning
- Energy Recovery & Optional Ventless save even more money on installation and operating costs.





AM16VLT-ADV



AM16VL-ADV



AMTL

Learn more about
SMART**CONNECT**

NEW AM16 DOOR TYPE

- Automatic Soil Removal pumps food soil from the wash tank, reducing pre-scrapping labor by 20%
- Drain Water Energy Recovery recycles heat from the drain water to save energy and reduce tempering water by 90%
- Ventless Energy Recovery eliminates the need for a costly vent hood
- Smart touchscreen controls for intuitive operation and integration of WiFi connectivity with the Hobart SmartConnect App

NEW AMTL TWO-LEVEL DOOR TYPE

- Two independent wash chambers increase capacity; rated at 80 racks per hour
- Multiple cycle operations allow you to wash different soil levels in the upper and lower wash chambers at the same time
- Top mounted touchscreen display with WiFi connectivity for Hobart SmartConnect App
- 5-sided insulated hood saves energy and reduces heat released in the dishroom



CLPS66eN-ADV



CL44eN-VL

CLeN RACK CONVEYOR

- Ventless rack conveyor operation eliminates costly ductwork
- Exclusive closed loop energy recovery enables lower cost of ownership
- CLeN ADVANSYS™ model includes ASR, DWER and ENERGY STAR® 3.0 certification

centerline by HOBART

Coming in 2022!



CUH



CDL

CENTERLINE'S UNDERCOUNTER AND NEW DOOR-TYPE

- Simple & durable operation
- Available in high temperature & chemical sanitizing
- Easy-to-use digital display with normal and extended cycle options
- Perfect for moderate daily use—wash up to 24 racks per hour with the undercounter and 51 racks per hour with the new door-type

LEGACY+ – THE NEXT GENERATION OF MIXERS

From the brand that brought you the Legacy mixer series comes the all-new Legacy+® series of maximum heavy-duty mixers. Featuring the exclusive PLUS System, the mixers provide as much as 30% more mixing capacity in the same-sized bowl, giving operators power to do more.



Legacy+ **VFD*advantage*** variable frequency drive delivers more power to the bowl, while safeguarding the motor from overheating if the operator exceeds the rated capacity. It enables convenient, efficient speed changes while the mixer is operating as well as a soft start function that gradually delivers power to the mixer as it increases speed, preventing ingredient splash-out. It comes with an ultra-slow stir speed that allows ingredients to be mixed slowly and thoroughly. On the 80- and 140-quart mixers, VFD*advantage* allows for the new FastStop feature—the ability to bring all moving parts to a complete stop in three seconds.

The PLUS System offers ***maximum capacity overheat protection*** that features heavy-duty wiring and connections to handle more power, reducing thermal cycling impact and resulting in higher production.

The PLUS System also features a ***reinforced planetary shaft system*** that drives additional power to the bowl by way of an optimized shaft geometry and all-gear-driven transmission for high-capacity output.

Adding to the ease-of-use, Legacy+ mixers come with Quick-Release™ agitators, a single-point bowl installation with swing-out bowl for easy removal, and a Triple Interlock System with MagnaLock technology to prevent the mixers from starting unless the bowl is fully in the locked position and the bowl guard is in securely in place.

Legacy+ mixers are available in eight sizes, ranging from 12 to 140 quart and include four mixing speeds, along with a SmartTimer™ feature that counts time up and down to help operators when they are creating new recipes.



HL120 HL200 HL300 HL400 HL600 HL662 HL800 HL1400

EXPERIENCE PRECISION SLICING PERFORMANCE



HS6-1PS

PORTION SCALE SLICER

- Improve grab-and-go operations with this all-in-one machine. No more guesswork or needing a secondary scale as prep work is being done. Move the deli line twice as fast by using our Portion Scale Slicer!



EDGE14-11

CENTERLINE SLICER SERIES

- Hobart is expanding its Centerline slicer offering, adding two new slicers—the new 10" and 14" devices are great for Independent Restaurant customers who need quality product at an affordable price.



ENHANCE YOUR CUSTOMERS' EXPERIENCE

Hobart offers a premium line of commercial scales and wrappers designed and assembled in the USA.



OMNICHANNEL SHOPPING

- Hobart scales offer integration with various fulfillment services in a store.
- Take-A-Number & Kiosk Ordering – orders are sent directly to scale for fulfillment; queueing systems can be managed from the scale.
- Curbside Pick Up or Delivery – scale automatically manages order fulfillment, eliminating picker wait time.



HTm

NEW HOBART HTm SCALE

Hobart's HTm offers enhanced technology to increase revenue and decrease shrink.

- ValueMax™ Technology detects and compensates up to 3 degrees out-of-level measurements
- CodeChecker printhead health agent diagnostic tool offers a visual indication of printhead health
- On-demand processor reduces energy consumption, resulting in significant energy savings
- AC Wireless dual band connectivity provides faster, more reliable connectivity
- Hobart scales are NSF certified



Auto Cutter



Linerless Cassette

AUTO CUTTER & LINERLESS CASSETTE (AVAILABLE ON HT SCALES)

- Enables dynamic label sizing, eliminating blank space and maximizing label use
- Automatically cuts the label without operator intervention
- Reduces waste by eliminating the backing paper



NGW



INDUSTRY'S FIRST 14-INCH TOUCH SCREEN



NGW AUTOMATIC WRAPPER

Hobart's Next Generation Wrapper provides a highly connected solution to fast-paced, large volume stores and grocers.

- Includes advanced pneumatics, simplified timings and "copy machine" diagnostics
- Intuitive user interface and customizable flash keys make operation simple and easy
- Search by PLU allows users to search the database by PLU or by partial description
- Industry Leading 14" LCD Screen make it easier to read for faster operation
- Intake/Scale Area weighs large, tall, and wide packages and trays

KEEP YOUR COOL WITHOUT COMPROMISE

Traulsen offers a premier line of commercial refrigeration equipment designed to maximize energy efficiency without compromising performance.



TF031D3

NEW TF SERIES FLEX DRAWER UNDERCOUNTER

- The innovative Traulsen Flex Drawer Undercounter has the flexibility to run each drawer at different temperature settings, making it ideal for kitchens with limited space
- Its progressive design allows drawer temperature to change from cooling to freezing at the touch of a button – fast and easy
- The fully removable ABS drawer bins enable easy cleanings for reduced labor costs and faster clean-up times



EZ-Clean Gasket



Press-and-Go Convenience

EZ-Clean Foot Pedal

ADVANCED SANITIZATION FEATURES

EZ-Clean Gaskets and EZ-Open Foot Pedals, paired with glass door model options, enhance sanitization efforts in kitchen operations.



TB091SL3S

TB SERIES GLYCOL PREP TABLE

- Traulsen's Glycol Prep Table delivers consistent and uniform temperatures for 24 hours (with the lid open) through glycol proximity cooling
- Its proprietary design allows the unit to be fan and frost-free, eliminating the need for the operator to defrost the unit
- All stainless-steel construction and superior temperature performance provide a lower total cost of ownership, making this an ideal unit for the most demanding environments

TBC SERIES BLAST CHILLER

- As the safest and fastest way to chill hot food, Traulsen Blast Chillers make the process easy with an automated start-up; simply load the product and walk away without having to push any buttons
- A standard on-board printer supports the HACCP program with proper documentation
- Units come equipped with a USB port for downloading critical data and an optional label printer is available for easy product identification
- Units are designed for maximum capacity and are equipped with three probes for multi-batch cooling



TBC13

SPEC LINE UPRIGHT REFRIGERATORS & FREEZERS

- Traulsen's Best-In-Class Refrigerators & Freezers are characterized by their durable construction, unsurpassed reliability, and leading-edge technology
- The Smart Control has an integrated smart sensor, full-text display, critical alarms, and improved user interface enabling precise temperature control, keeping food safely cold, and providing operator peace of mind
- StayClear™ Condenser far surpasses traditional condenser coils by providing a finless coil design—virtually eliminating the need for scheduled condenser coil cleanings, saving time and labor*

*Standard on most Spec Line Upright models



RHT132-HHG



RLT232-FHS



RET232NUT-FHS

R & A SERIES EVEN THAW REFRIGERATOR

- The Even Thaw Refrigerator safely facilitates the thawing of large amounts of frozen food and is safer than traditional thawing methods
- The frozen food's effect on cabinet air temperature regulates operation, so the cabinet temperature will never rise above 41˚F
- The Smart Control has an integrated smart sensor, full-text display, and critical system alarms promoting optimal performance



CLBM-23R-HS-R

centerline by Traulsen



CLPT-4818-SD



CLUC-27R-GD



CLBM-49R-FS

NEW CENTERLINE™ BY TRAULSEN

- Centerline™ by Traulsen introduces Reach-In Refrigerators/Freezers, Prep Tables, and Compact Undercounter Refrigerators/Freezers. The new product line combines quality, simplicity, and reliability to provide the best possible value for budget-conscious operators
- Centerline™ by Traulsen Reach-Ins are designed for durability, offer superior temperature maintenance, and feature a bottom-mounted system that makes the condenser easily accessible
- Featuring a forced-air refrigeration system, Centerline™ by Traulsen Prep Tables and Mega Tops maintain safe temperatures and offer maximum product storage with 6" deep pans

EXPERIENCE THE VULCAN DIFFERENCE

Vulcan offers a robust portfolio of best-in-class, top quality, energy-efficient cooking equipment.

THE VULCAN BOOTH

Although circumstances didn't allow us to attend the NAFEM show in person this year – The Vulcan Booth was a close second. Within our virtual booth, you can learn more about each of the products we've listed here and meet our new Combi Culinary Specialists – Chef Pete Schellenbach and Chef Hank Sawtelle. Scan the QR code to head to the booth now!



TCM-102G



VBP15

NEW TCM SERIES COMBI OVEN

Introducing Vulcan's new TCM Combi Oven Series. With faster cook times, multiple programming modes and an innovative touchscreen – operators can simply get more done. The new TCM Series offers:

Touchscreen cooking versatility with multiple cooking and cleaning modes

- Cooking programs with standard and programmable recipes
- Automatic cleaning with delime and optional grease collection
- Available in 6 & 10-level half-size plus 10-level full-size

VBP SERIES HOLDING & TRANSPORT CABINETS

Vulcan's heavy duty, mid-sized holding and transport cabinet is all electric and equipped to keep ready-to-serve items hot and delicious. This rugged cabinet boasts a heavy-duty stainless-steel construction, user-friendly top-mounted controls and superior functionality for kitchen performance.

The VBP15:

- Uses even air distribution to maintain consistent temperature
- Ergonomic, easy-to-use controls
- Dutch style doors



36S-36CB

ENDURANCE™ RANGES

Vulcan Endurance™ Ranges offer all the durability, reliability and performance operators demand. Loaded with innovative features and more than 300 possible configurations – it's easy to find a range for every size kitchen. The newest customization option features a 36" charbroiler top - perfect for kitchens producing menu items requiring grill markings and a smoky flavor profile.



1VEG35M

VEG SERIES FRYERS

Easy to use, durable, productive and best of all, ENERGY STAR® certified - the Vulcan VEG Fryer Series is now available in both 35 and 50 lb. oil capacities.



MAKING PERFECTLY COOKED FOOD SIMPLE

NEW OV520 OVEN WITH SMART TOUCH

Next generation rack oven with easy-to-use touchscreen digital control enables future IoT connectivity, recipe management and real time operational information







OV520



BV400G

BV400G VERSAOVEN™

Provides a new level of versatility, speed and simplification

- Combines the best features of rotisserie, combi and convection ovens into a space-saving oven category all its own
- Automated wash system can run a heavy cleaning cycle in just two hours, using only 24 gallons of water



ONE CALL. TOTAL CONFIDENCE.



ITW Food Equipment Group products are backed by the industry's only nationwide, factory-trained service organization. For preventive maintenance, repair, parts or installation needs, Hobart Service technicians are simply one call away.

Find your nearest Hobart Service location:

HOBART · BAXTER · Traulsen · VULCAN · WOLF · Berkel · Stero · somat waste reduction solutions · GAYLORD

www.itwfoodequipment.com | 800.777.2828

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