



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 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 1/2 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 a restaurant, Centerline's Edge Series Slicers are there to support your day-to-day operations. With 1/3 and 1/2 HP motors, these slicers can tackle meats, cheeses and vegetables 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.

DISHWASHERS CUH & CUL CDH & CDL



Designed For Durability, Simplicity And Value

Centerline undercounter dishwashers deliver reliable sanitization and efficient wash performance. 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.



Delivering Just the Right Features – Clean & Simple

Centerline door type dishwashers deliver efficient wash performance and high throughput for busy kitchens. The CDH and CDL wash up to 51 racks per hour, and the 18" pillarless opening makes it easy to load a variety of ware, including a single sheet pan. Centerline door types have a recirculating design that uses up to 50% less water than competing fill & dump machines. The high-temperature CDH includes a Sense-a-Temp™ booster that helps ensure 180°F sanitizing rinse temperatures. The chemical-sanitizing CDL model features built in chemical pumps.



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



SCAN TO WATCH VIDEO





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 ENERGY STAR certified 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.

BLAST CHILLERS

CLBC



Quickly Cool Without Compromise

Centerline blast chillers quickly cool hot food from the oven, without compromising its quality, safety, and freshness. They can be used in any kitchen with little effort, making them perfect for busy operations looking to optimize their workflow! Available in reach-in, undercounter and undercounter with a worktop, these self-contained units include a soft chill and hard chill mode for menu flexibility.

centerline
by Traulsen



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

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

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