

Save Time and Increase Versatility with the Centerline™ by Hobart

CCH32 & CCH34 COMBINATION FOOD PROCESSORS

Able to operate in both bowl-style and continuous-feed styles, they allow you to chop, mince, mix, emulsify, slice, shred, grate and even dice all in one machine!

SureSense™ Speed Control technology identifies which head is installed and automatically adjusts to the correct speed for optimal results, and a double interlock switch prevents operation if the pusher plate swings away or if the feed cylinder is removed.

► Bowl-Style Operation

- 3.2 quart stainless steel bowl
- Pulse function for precise operator control
- 1450 RPM processing on the CCH32
- 1450 and 2650 RPM processing on the CCH34
- Patented integral multi-function wiper system guides products into the knives faster

► Continuous-Feed Operation

- Process produce at 500 RPM with the CCH32
- Process produce at 500 or 800 RPM's with the CCH34
- Process harder vegetables, including potatoes and carrots, at 800 RPM on the CCH34
- Dice vegetables on the CCH34 ONLY
- Production capacity is 80 portions/day at 4.4 pounds/minute



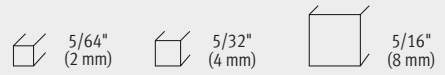
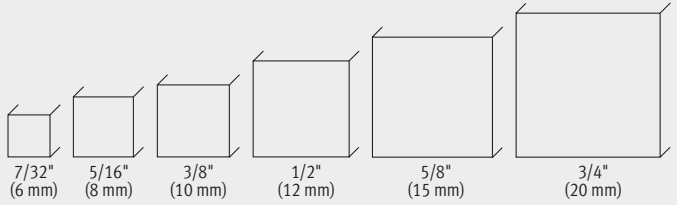
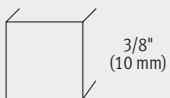
CUTTING TOOL PACKAGES

CCH32-1A with 2-Plate Package –
5/32" slicing plate and 5/32" shredder plate

CCH34-1A with 4-Plate Package –
5/32" slicing plate, 5/32" shredder plate,
3/8" slicing plate, 3/8" dicing grid

*Want additional plates?
See the cutting tools chart on page 2.*

CUTTING TOOLS FOR CONTINUOUS-FEED OPERATION

			CUTTING TOOLS	CCH32	CCH34
SLICER	- Slices firm and soft products, including root vegetables, bell peppers, onions, leeks, cucumbers, tomatoes, apples, citrus fruit, bananas and mushrooms. - Shreds lettuce and cabbage. - Dices in combination with a suitable dicing grid. FOR CCH34 ONLY. “SS” indicates stainless steel.	 1/32" (1 mm) 1/16" (1.5 mm) 1/8" (3 mm) 5/32" (4 mm) 7/32" (6 mm) 5/16" (8 mm) 3/8" (10 mm)	1/32" (1 mm)	SLICE-1/32-SS	
			1/16" (1.5 mm)	SLICE-1/16-SS	
			1/8" (3 mm)	SLICE-1/8-SS	
			5/32" (4 mm)	SLICE-5/32-SS	
			7/32" (6 mm)	SLICE-7/32-SS	
			5/16" (8 mm)	SLICE-5/16-SS	
			3/8" (10 mm)	SLICE-3/8-SS	
CRIMPING SLICER	- For ripple-slicing beets, cucumbers, carrots, etc. - Stainless steel.	 5/32" (4 mm)	5/32" (4 mm)	SLICER-5/32CR-SS	
SOFT SLICER	- Slices soft products. - Dices in combination with a suitable dicing grid. FOR CCH34 ONLY.	 5/16" (8 mm) 3/8" (10 mm) 1/2" (12 mm) 5/8" (15 mm)	5/16" (8 mm)	SFTSLCE-5/16	
			3/8" (10 mm)	SFTSLCE-3/8	
			1/2" (12 mm)	SFTSLCE-1/2	
			5/8" (15 mm)	SFTSLCE-5/8	
JULIENNE CUTTER	- Juliennes potatoes for French fries. - Juliennes carrots, cucumbers, etc. “SS” indicates stainless steel.	 5/64" (2 mm) 5/32" (4 mm) 5/16" (8 mm)	5/64" (2 mm)	JUL-5/64-SS	
			5/32" (4 mm)	JUL-5/32-SS	
			5/16" (8 mm)	JUL-5/16-SS	
GRATER	Grates carrots, cabbage, hard cheese, nuts, almonds, dry bread, etc.			GRATE-FINE	
				GRATE-CHEESE	
SHREDDER	Shreds carrots, cabbage, cheese, etc.	 1/16" (1.5 mm) 5/64" (2.5 mm) 1/8" (3 mm) 3/16" (5 mm) 7/32" (6 mm) 5/16" (8 mm) 3/8" (10 mm)	1/16" (1.5 mm)	SHRED-1/16	
			5/64" (2.5 mm)	SHRED-5/64	
			1/8" (3 mm)	SHRED-1/8	
			3/16" (5 mm)	SHRED-3/16	
			7/32" (6 mm)	SHRED-7/32	
			5/16" (8 mm)	SHRED-5/16	
			3/8" (10 mm)	SHRED-3/8	
DICING GRID <i>For CCH34 only</i>	- In combination with a suitable slicer, dices vegetables and fruit, including potatoes, cabbage, carrots, cucumbers, apples, tomatoes, onions, etc. - Must include a slicing plate. Select from above. For perfectly square cubes, select same size slicing plate and dicing grid.	 7/32" (6 mm) 5/16" (8 mm) 3/8" (10 mm) 1/2" (12 mm) 5/8" (15 mm) 3/4" (20 mm)	7/32" (6 mm) Use with 3 mm – 6 mm slicing plate	Not Available	DICEGRD-7/32
			5/16" (8 mm) Use with 3 mm – 6 mm slicing plate or 8 mm soft slicing plate	Not Available	DICEGRD-5/16
			3/8" (10 mm) Use with 3 mm – 10 mm slicing plate or 10 mm soft slicing plate	Not Available	DICEGRD-3/8
			1/2" (12 mm) Use with 3 mm – 12 mm slicing plate or 10 mm soft slicing plate	Not Available	DICEGRD-1/2
			1/2" – Low (12 mm) Use with 12 mm soft slicing plate	Not Available	DICEGRD-1/2L
			5/8" (15 mm) Use with 3 mm – 10 mm slicing plate or 10 mm soft slicing plate	Not Available	DICEGRD-5/8
			5/8" – Low (15 mm) Use with 12 mm – 15 mm soft slicing plate	DICEGRD-5/8L	
FRENCH FRY	Cuts white potatoes for French fries	 3/8" (10 mm)	3/8" (10 mm)	FFRY-3/8	

