

Centerline by Hobart has come out with a new stationary rack, door, dishmachine to augment its warewashing line.

Centerline™ by Hobart just announced an addition to its line of dishmachines. With the new Centerline door type commercial dishwasher, independent restaurants and midsize foodservice operations have a new option for dishwashing efficiency.

An affordable line of kitchen equipment from the industry's premier food equipment manufacturer, Centerline by Hobart offers dishwashing equipment for operations that demand quality and reliable performance at an affordable price.

The new Centerline by Hobart door type commercial dishwasher is perfect for moderate daily use and features a simple, durable design to meet the demands of smaller operations and budgets. The dish machine can also fit your specific kitchen needs with a choice of either a high-temperature (CDH) or a chemical-sanitizing (CDL) model (CDL model includes easy-to-read chemical indicators and chemical pumps). The units can be configured for corner or pass-through operation.

“At Hobart, we are always looking for the best solution to meet the demands of a wide range of kitchen and dishroom environments.” said Hobart Centerline Product Line Manager Paul Kluckman. “Competitively priced, this new dishwasher extends our door type line to provide more options and flexibility to better support our customers’ varying needs. It’s affordable but still delivers the performance and reliability you expect from a Hobart brand.”

Ownership benefits of the Centerline door type dishwasher include:

Simple to operate and maintain – designed to fit into practically any dishroom environment, with the throughput to handle any challenge you can serve up.

Quality and Performance – a high throughput efficient design from the most trusted name in commercial dishwashing.

Sustainability – recirculating design reduces water consumption as much as 40%

versus fill-and-dump machines.

Operator Assurance – controls designed with the operator in mind making it easier to monitor sanitization and machine operation.

Other benefits include the pillarless opening which provides easy access and loading, fits larger prep ware and can accommodate a single sheet pan. The dishmachine also has more than one cycle option to customize what cycle the operator wants to use.