



**CENTERLINE™
UNDERCOUNTER DISHWASHER**

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

centerline
by **HOBART**



Introducing the CENTERLINE™ UNDERCOUNTER DISHWASHER

An undercounter designed around your need for durability, simplicity and value.

You're where you've always wanted to be—creating great food in your place—on your terms. You need quality equipment that supports your high standards, at a price that meets your budget.

The Centerline undercounter was designed for you.

With a wash capacity of 24 standard racks per hour, the Centerline undercounter can handle all the dishes, glassware and utensils your growing business uses daily. And with a door opening of 14.46 inches, it accepts some prep ware too, including half-size sheet pans and a 20-quart mixing bowl.

Whether you choose between the CUH (high-temperature) or CUL (low-temperature) sanitizing model, Centerline will deliver the sanitized dishware your busy establishment requires, with the confidence, quality and value from Hobart—the industry's most trusted name in warewashing.



Top-mounted user interface

One-touch activation for standard wash, or press twice for extended wash cycle.



Digital temperature display

Easily monitor wash and rinse temperatures.



Delime notification and cycle

Alerts the operator when it's time for this important preventative maintenance routine.



Convenient 14.46" door opening

The perfect size for accommodating tableware – the dishes you wash the most.



Wash system design includes single arm with snap-in feature

Low-profile, revolving upper and lower arm provide full rack coverage; anti-clog nozzle design delivers optimal wash performance.



Fast & efficient cleaning

Wash capacity of 24 racks/hour, with just .84 gallons of rinse water per rack; ENERGY STAR® certified.



Soft start

Slowly builds wash pressure to protect fragile ware items.



Sense-a-Temp™ booster heater

Ensures 180°F final rinse temperature.



Clean, ergonomic design essentials

Angled control display, easy door handling; optional stand for height enhances operator comfort and productivity.



CUH Model



Low chemical alert

Senses and signals operators when it's time to replace chemical bottles.

Note: Requires chemical level sensing accessory.



Chemical pumps

Automatically doses the right amount of cleaning chemicals.

Ownership Benefits:



Simple to Operate & Maintain



Quality & Performance



Sustainability



Operator Assurance



The ENERGY STAR® certified Centerline undercounter provides dramatic utility savings compared to three-compartment sinks.



SCAN TO WATCH
CUSTOMER
SUCCESS STORY



THE PERFECT HOBART UNDERCOUNTER IS WAITING.



Hobart has a solution to meet the demands of your operation and budget. Choose the simple, durable design of the Centerline undercounter for lighter food soils and moderate daily use. For higher volume, Hobart's LXe Base model delivers a heavy-duty, high-performance wash system for operations where cycles are continual and food soils are heavier. From there, experience the next level of performance with the industry's first Ventless Energy Recovery™ undercounter dishwasher—Hobart's Advansys™ LXeR—the only undercounter certified with NSF's rating for pots & pans.



	Centerline™ High Temp and Low Temp	LXe (Base) High Temp and Low Temp	Advansys™ LXeR High Temp
Performance Rating	Good	Better	Best
Water Consumption	.84	.74	.62
Wash Cycle Options	Normal & Extended	Normal	Light, Normal, Heavy
Door Opening	14.46"	17"	17"
Steam Elimination & Energy Recovery	No	No	Yes
Auto Delime	No	No	Yes
Clogged Wash Arm Notification	No	No	Yes
NSF Pot & Pan Certification	No	No	Yes - on Heavy Cycle
Smart Display	No	Yes	Yes
Deluxe Strainer System	No	Yes	Yes
Auto Clean Cycle	Yes	Yes	Yes
Delime Notification	Yes	Yes	Yes
Chemical Pumps Standard	Yes	Yes	Yes
ADA Compliant Machine Height	Yes	Yes	Yes
Sense-a-Temp™ Booster Heater	Yes	Yes	Yes
ENERGY STAR® Certified	Yes	Yes	Yes



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