



Planetary Mixer Range





Hobart offer a range of mixers that are world renowned. From the lowly 5 quart bench mixer up to the impressive 140 quart giant of the series. These bench and floor standing models feature an exclusive planetary action designed for consistent and efficient processing. Mixer guards and NVR (no volt release) are fitted as standard and all models conform with CE legislation. Hobart's expertise and product development ensure a reputation for quality and reliability that has never been surpassed.

Unsurpassed Quality and Reliability

Hobart offers a range of Planetary Action Mixers suitable for every type of operation and outlet. Bench type mixers for small outlets and dietary kitchens, floor mounted models where bench space is at a premium, but featuring the same capacities as the bench models. The enhanced anti-corrosion 'HSM' range where the legs, pedestal and back cover are all stainless steel, and the models fit neatly into a standard run of tabling. These models are suitable for all types of institutional outlets and restaurants. From the 'H' range upwards, either manual or power bowl lift, heavy duty, high torque machines which are suitable for very large outlets or Pizza Restaurants.



All Hobart mixers comply with The Supply of Machinery (Safety) Regulations 1992 which was published in compliance with the European Machinery Directive 89/392/EEC. These documents outline the basic requirements for the CE marking of machinery. The specific safety standard for Planetary mixers is BSEN454:2000. All Hobart Mixers comply with this standard and incorporate No-Volt-Release and fully interlocked guards.



Whichever model you choose to purchase, you can be assured the bowl lifting mechanism allows the operator to lift the bowl effortlessly. Whether it be the ergonomically designed handle for the smaller types of machines, or the wheel action lifting mechanism, rest assured the bowl will move with ease. Larger models are offered with the option of a power bowl lift with ultimate control.



The European Standard EN 454:2000 Planetary Mixers. The above standard was brought out in the year 2000 for the safety of the operator. The Safety and Hygiene requirements states - a bowl truck should be used when moving a filled bowl of product when the weight exceeds 25 Kg.



N-50 Bench Model

The portable N-50 is ideal for dietary kitchens and finishing kitchens where small quantities of product are prepared. Operating with the Hobart planetary action, this 5 quart mixer comes complete with stainless steel bowl, beater, whip and bowl guard. Operating on single phase with a 1/6hp motor, the N-50 has 3 speeds for blending beating and whipping.



A-200 Bench and Floor mounted Models

This compact mixer is space saving and streamlined in design, with new blended metallic paintwork. Manufactured in either bench or floor mounted models with a 20 quart capacity. The A-200 comes complete with timer, stainless steel bowl, beater, whip and hook and runs on a single phase motor, 0.37kW. A selected range of attachments and accessories can convert the A-200 from a 20 quart capacity to a robust and efficient 10 quart mixer. One of the optional accessories is a floor mounted stand, either static or mobile with good floor clearance for ease of cleaning.





The NEW Hobart Steel Mixer Range offers 4 revolutionary mixers with enhanced anti-corrosion features. No longer will water and cleaning chemicals corrode the legs and body of the mixer. The rods and shafts are also Tufftrided for longevity. The mixers are finished in a blended metallic paintwork.

The Hobart Steel Mixer



Model HSM-40 with Accessories

The Hobart Range of HSM mixers have a range of bowl adaptors which allows the operator to interchange bowls and attachments to suit the specific operation at the time. Depicted above is the HSM-40 with a 40 litre and 20 litre bowl and the various beater attachments.



The HSM Range of mixers consists of :-

- HSM-10 - 10 quart bench type mixer
- HSM-20 - 20 quart bench or stand mounted mixer
- HSM-30 - 30 quart floor standing mixer
- HSM-40 - 40 quart floor standing mixer



Model HSM-10

This bench mounted mixer has the world renowned planetary action and a variable speed gear box. Fitted with a splash guard for ease of operation and fully conforming to CE Regulations. Fitted with stainless steel beater shaft and bowl support guide rods.

Model HSM-20

A bench mixing machine with a 20 quart capacity, corrosion resistant stainless steel pedestal back panel and legs. Tufftrided beater shaft and bowl support guides. World renowned planetary mixing action, with 10qt. accessories available.



Model HSM-40

A tough 40 quart mixer suitable for most operations and manufactured with the latest anti-corrosion features, with timer as standard. Capable of using 30 and 20 quart accessories. Fitted with the latest Hobart bowl guard conforming with CE Regulations.

Bowl truck available as an accessory if weight of filled bowl exceeds 25Kg.



Model HSM-30

This 30qt. floor mounted model comes with a 30 minute timer, new easy to operate bowl guard, anti-corrosion features, and the option of an attachment hub and bowl scraper. Bowl guard does not need to be removed to add extra ingredients, bowl shute in stainless steel is provided, and a bowl truck is available for easing the movement of heavy loads.



Planetary Mixer Attachments

All Hobart Mixers come with a range of attachments. The basic attachments and the most used are the beater whip and hook. Other accessories include the pastry knife, 'c' wing whip, bowl adaptor and bowl truck.

High Volume Floor Standing Models

The world-beating range of heavy duty mixers, 60, 80 and 140 quart capacity. All the heavy duty mixers have the option of manual or powered bowl lift and come complete with an NVR safety guard and an extensive list of optional accessories.

The European Standard EN 454:2000 Planetary Mixers - Safety and Hygiene requirements states - a bowl truck should be used when moving a filled bowl when the weight exceeds 25Kg.



H-600

A versatile, flexible and powerful model finished in blended metallic paintwork. Hand operated bowl lift and timer fitted as standard (power lift available at time of ordering). Open base for easy floor cleaning. 60 litre stainless steel bowl as standard. A range of attachments, 30 and 60 quart equipment are also available.



H-800

Two 80 litre capacity, heavy duty floor mounted planetary mixers. The Pedestal extension allows for the bowl truck to be slid underneath. The H-800 offers the option of a power bowl lift at time of ordering and timer as standard. The mixer offer optional 40 quart accessories. The H-800 is finished in blended metallic paintwork and can be used with 30 quart equipment.

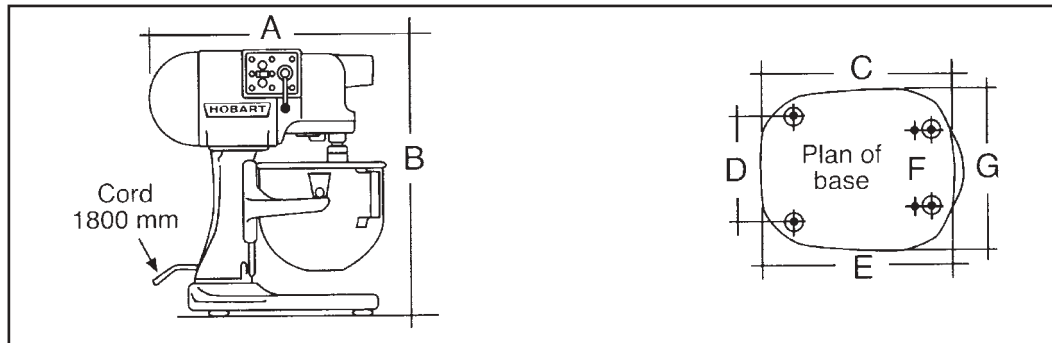
**V-1401**

This very large capacity, all purpose heavy duty mixer meets today's rigid kitchen and bakery sanitation hygiene standards. Planetary action with a powered bowl lift and a self centering bowl truck for the easy conveyance of product. 140 litre tinned steel bowl, beater and bowl truck as standard. Optional extras include a stainless steel bowl, whip hook and pastry knife and a range of 80 quart / litre attachments for reduced quantity mixing.



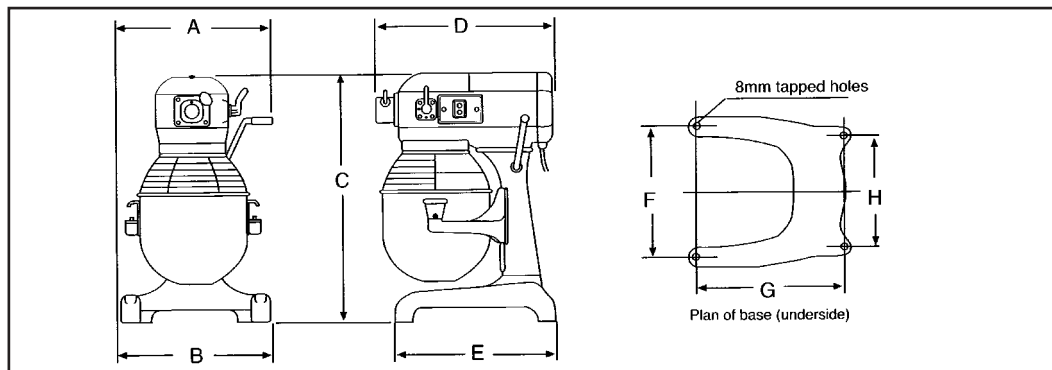
Dimensional Information (mm)

N-50 Bench Mixer



Model	A	B	C	D	E	F	G
N-50	381	432	311	178	237	129	264

A-200 Bench Mixers

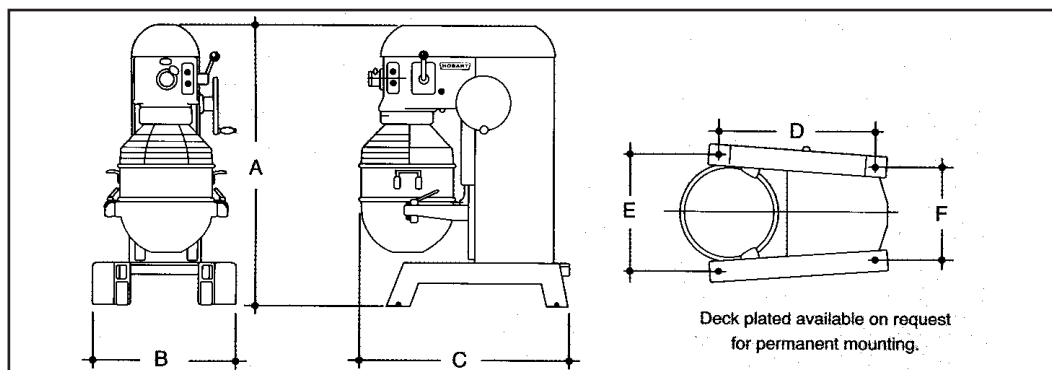


Model	A	B	C	D	E	F	G	H
A-200	472.5	394	770	545	445.5	343	390.5	279.5

Floor Standing Models

A-200-F1HE - W 472.5 x D 545 x H 1128

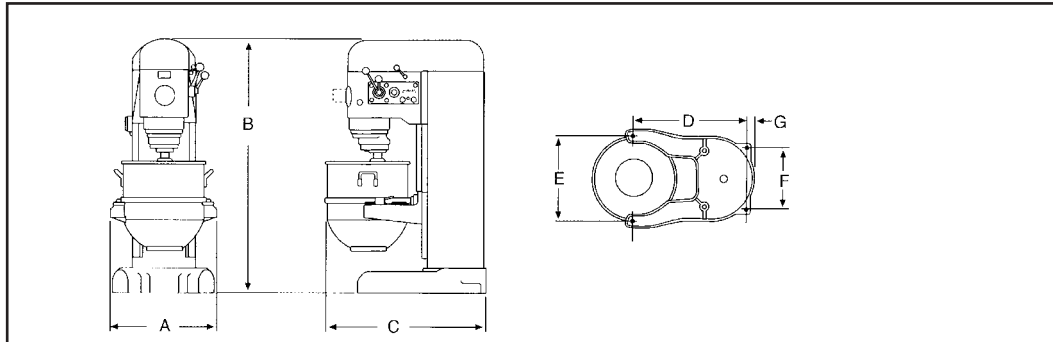
H-600/H-800 Floor Standing Models



Model	A	B	C	D	E	F
H-600	1420	700	997	781	590	460
H-800	1420	700	1054	781	590	460

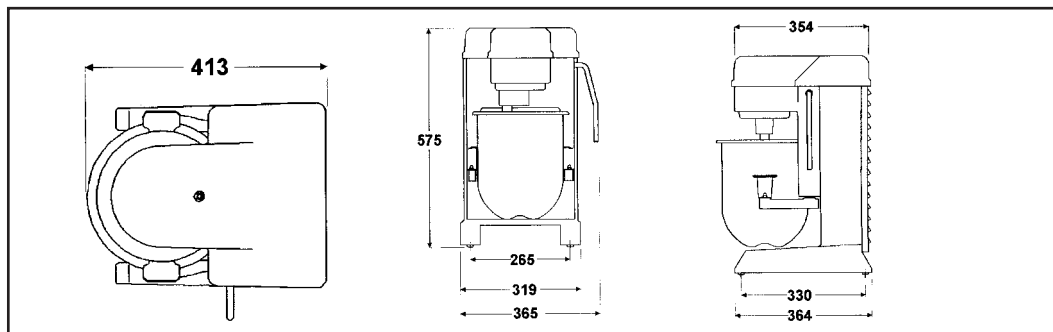


V-1401 Floor Standing Models

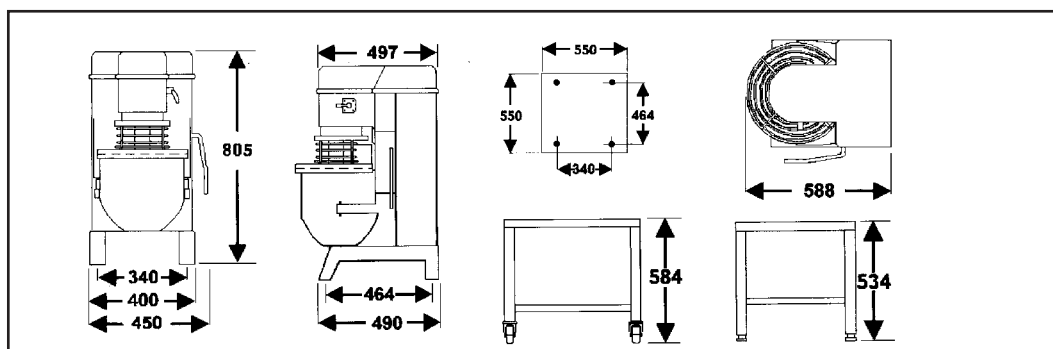


Model	A	B	C	D	E	F	G
V-1401	743	1813	1153	819	604	476	57

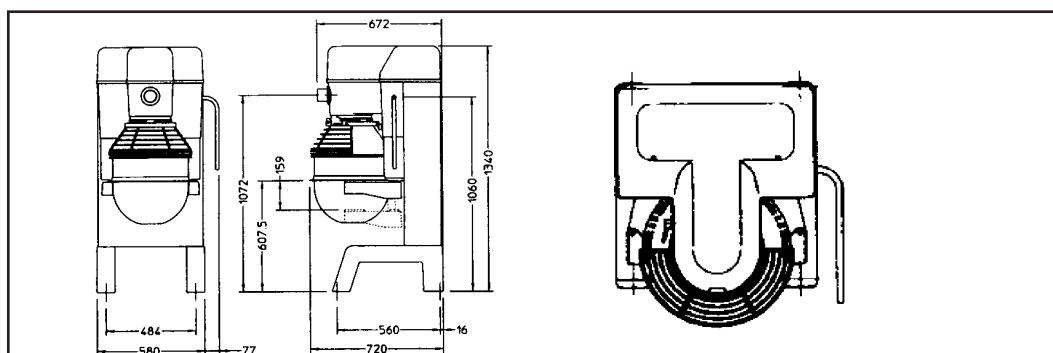
HSM-10 Bench Mixers - Anti Corrosion



HSM-20 Bench Mixers - Anti Corrosion



HSM-30/HSM-40 Floor Standing Models - Anti Corrosion





Mixer Chart

Machines	N-50	A-200	HSM-10	HSM-20	HSM-30	HSM-40	H-600	H-800	V-1401	Attachment to be used	Speed to be used	
Maximum Capacity Ltrs	5	20	5	10	28.75	38.5	57.5	78.5	136			
Mashed Potato	lbs Kilos	4 1.8	15 6.8	11.25 5	22.5 10	23 10.4	28 12.7	40 18	50 23	100 45	B or C Whip	1/2/3/4
Pie Pastry	lbs Kilos	3.5 1.58	16 7.3	9 4	18 8	24 10.9	30 13.5	50 23	55 25	120 54	Pastry Knife PK	1 only
Light Batter (Sponge Cake)	lbs Kilos	3 1.36	14 6.4	6.75 3	13.5 6	20 9.1	28 12.7	40 18	70 32	150 68	D or C Whip	1/2/3/4
Pound Cake	lbs Kilos	4 1.8	20 9.1	9 4	18 8	28 12.7	35 16	55 25	80 36	160 73	B Beater	1/2/3
Madeira	lbs Kilos	4 1.8	20 9.1	10.13 4.5	20.25 9	30 13.5	40 18	60 27	80 36	180 82	B Beater	1/2/3/4
Whipped Cream	Qts ltrs	1 1.13	10 11.36	2 2.25	4.5 5	15 17	20 22.6	30 34	40 45.5	60 68	D Whip	1/2/3/4
Egg Whites	Pts ltrs	0.5 0.28	2 1.14	0.11 0.05	0.23 0.1	3 1.7	3.5 2	4.5 2.55	5 2.85	10 5.7	D Whip	1/2/3/4
Yorkshire Batter	Pts ltrs	2 2.27	8 9.1	4 4.5	8 9	12 13.6	15 17	25 28.4	30 34	50 57	B or C Whip	2/3/4
Roll Dough (light to medium)	lbs Kilos	5 2.3	20 9.1	11.25 5	22.5 10	30 13.5	40 18	60 27	80 36	200 91	E or EB Hook	1 only
Heavy	lbs Kilos	3.75 1.8	13 5.8	6.75 3	13.5 6	24 10.9	30 13.5	50 23	60 27	160 73	E or EB Hook	1 only
Fat and Sugar (creamed)	lbs Kilos	4 1.7	15 6.8	7.88 3.5	15.75 7	24 10.9	30 13.5	50 23	55 25	120 54	D Whip	1/2/3
Mayonnaise Oil	Qts ltrs	1.5 1.7	10 11.36	2.69 3.5	5.38 7	12 13.6	15 17	20 22	25 28.4	50 57	D or C Whip	2/3/4
Steamed Pudding	lbs Kilos	4 1.8	20 9.1	4.5 2	9 4	30 13.5	40 18	60 27	80 36	140 64	E or EB Hook	1/2/3
Pizza Dough	lbs Kilos	- -	- -	- -	- -	25 12	35 15	40 18.2	40 18.2	130 58.5	E or ED Hook	1 only



Model	Voltage	Rating	Fuse at	Maximum Capacity	Dimensions (mm)	Beater Speeds (rpm)				Nett Weight	Shipping Weight
						1	2	3	4		
N-50	240/50/1	0.12kW	5 amp	5 lt	264 x 381 x 432	Beaters				19 Kg	20 Kg
						139	285	591	-		
						Attachments					
						61	125	259	-		
A-200	230/50/1	0.37kW	15 amp	20 lt	472.5 x 545 x 770	Beaters				84 Kg	113 Kg
						107	198	361	-		
	Attachments						61	113	205		
400/50/3	230/50/1	0.35kW	13 amp	10 lt	365 x 415 x 575	Beaters				26 Kg	32 Kg
						Variable 92-320					
HSM-20	230/50/1	0.37kW	15 amp	20 lt	450 x 497 x 805	Beaters				78 Kg	86 Kg
						107	198	361	-		
						Attachments					
400/50/3	230/50/1	1.1W	20amp	30 lt	580 x 720 x 1340	Beaters				210 Kg	230 Kg
						68	178	312	-		
Attachments						73	187	328	-		
HSM-30	230/50/1	1.1kW	20amp	40 lt	580 x 720 x 1340	Beaters				210 Kg	230 Kg
						68	178	312	-		
						Attachments					
400/50/3	230/50/1	1.1kW	20amp	40 lt	580 x 720 x 1340	Beaters				210 Kg	230 Kg
						68	178	312	-		
Attachments						73	187	328	-		
H-600	400/50/3	1.1kW	6 amp/ph	60 lt	700 x 997 x 1420	Beaters				387 Kg	399 Kg
						70	124	206	362		
						Attachments					
						79	139	232	408		
H-800	400/50/3	1.5kW	9 amp/ph	80 lt	700 x 1054 x 1420	Beaters				397 Kg	420 Kg
						60	106	177	311		
						Attachments					
						68	119	199	350		
V-1401	415/50/3	3.7kW	25amp/ph	140 lt	743 x 1153 x 1813	Beaters				720 Kg	770 Kg
						46	80	150	265		
						Attachments					
						85	149	280	494		



Hobart Mixers are part of the extensive range of Preparation equipment available from Hobart, Market Leaders in Commercial Catering Equipment

