



FOOD PREPARATION

PLANETARY MIXER RANGE



Hobart's name has been synonymous with mixers for decades. World famous for producing market leading, easy-to-use machines, saving caterers' time and delivering consistent and efficient results.

The present Planetary Gear Mixer range is suitable for every type of operation, from hospitals and schools to bakeries and confectioneries and everything in-between. With nearly 20 different machines available, there is one to suit every conceivable need.

All models are ergonomically designed and enjoy extensive safety features and labour saving devices, making the Hobart range of mixers the natural choice.

UNSURPASSED QUALITY AND RELIABILITY

Whichever model you choose to purchase, you can be assured that it will be simple to use with a host of operator enhancing features.

Whether it be the ergonomically designed handle for smaller machines, the wheel action lifting mechanism, or the option of a power bowl lift for ultimate control on larger models.

THE BENEFIT OF PLANETARY MIXERS

All Hobart bench and floor standing models feature the **exclusive planetary action** designed for exceptional strength and consistent processing. Planetary gear technology is used in a host of industries where a high level of stress is placed on a mechanism, typically seen in mixers where very thick and heavy product can be the result of mixing various ingredients.

The enhanced anti-corrosion 'HSM' range has stainless steel legs, pedestal and back cover, and fit neatly into a standard run of tabling. These models are particularly suitable for all types of institutional outlets and restaurants.

Alternatively if you are looking for the ultimate in mixing power the Hobart Legacy is the only option.

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.



N50 BENCH MODEL

The portable N50 is ideal for a small kitchen operation, or where smaller quantities are being mixed on a regular basis.

Operating with the Hobart planetary action, this 5 litre mixer comes complete with stainless steel bowl, beater, whip and bowl guard and front mounted controls for easy and safe operator use.

Operating on single phase, the N50 has 3 speeds for blending, beating and whipping.



A120N BENCH AND FLOOR MOUNTED MODELS

The A120N bench and floor mounted planetary mixers have a 12 litre capacity and come complete with a timer, stainless steel bowl, beater, whip and hook.

This 12 litre mixer range operates on single phase, with 3 speed options, it is ideal for a wide variety of applications. The A120N can be supplied as a floor mounted unit, with a static stand or mobile stand for easy cleaning and maintenance.



A200N BENCH AND FLOOR MOUNTED MODELS

The A200 is probably the most versatile mixer on the market.

With its 20 litre capacity and 3 speed gearbox it is large enough to cope with most customers' requirements, but still compact enough to fit into the smallest of spaces.

An added benefit to the A200 is that it is available as a floor standing or bench mounted version and can be supplied with a 10 litre adaptor kit to make it even more versatile when mixing smaller quantities.

The A200 is a simple single phase unit which comes with built-in timer, stainless steel bowl, beater, whip and hook as standard and when ordered as a floor mounted version a mobile stand can be specified to aid cleaning, hygiene and maintenance.



THE HOBART HSM SERIES STAINLESS STEEL MIXER

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

The Hobart 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.



MODEL HSM30

This 30 litre 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.

The bowl guard does not need to be removed to add extra ingredients, a bowl shute in stainless steel is provided, and a bowl truck is available for easy movement of heavy loads.



MODEL HSM10

This bench mounted mixer has the world renowned planetary action and a variable speed gear box.

Fitted with a clear splash guard, forward facing controls for ease of operation, stainless steel beater shaft and bowl support guide rods, fully conforming to CE Regulations.



MODEL HSM40

The HSM40 is a tough 40 litre mixer suitable for most operations and manufactured with the latest anti-corrosion features and fitted with a timer as standard.

The bowl guard does not need to be removed to add extra ingredients, a bowl shute in stainless steel is provided, and a bowl truck is available for easing the movement of heavy loads.

This unit is also capable of accepting 20 and 30 litre accessories for smaller batch production and added flexibility.



MODEL HSM20

The HSM20 bench mounted mixer has the world renowned planetary action and a variable speed gearbox and is capable of mixing up to 20 litres of product.

10 litre accessories are available to convert this unit to the smaller capacity so that smaller batches can be produced.



PLANETARY MIXER ATTACHMENTS

All Hobart Mixers are supplied as standard with the most commonly used attachments.

Other accessories include the pastry knife, 'c' wing whip, bowl adaptor and bowl truck.



HIGH VOLUME FLOOR STANDING MODELS

Hobart's heavy duty floor standing mixers are legendary for their strength and longevity. With 60, 80 and 140 litre versions there is a mixer for every large scale production operation.

All the heavy duty mixers have an NVR safety guard and an extensive list of optional accessories.

Please note 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.

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.



H600

The H600 is a versatile, flexible and powerful mixer finished in blended metallic paintwork. A hand operated bowl lift and a timer is fitted as standard.

The open base design makes for easy floor cleaning. A 59 litre stainless steel bowl is supplied as standard and a range of attachments are available, including 30 and 40 litre adaptors for smaller batch production and added flexibility.

H800

The H800 is a 80 litre capacity, heavy duty floor mounted planetary mixer. The pedestal extension allows for the bowl truck to be slid underneath.

The H800 can also be used with 30 and 40 litre accessories for smaller batch production and added flexibility.



LEGACY MIXERS

The Hobart Legacy mixer sets the standard in heavy duty mixers and now the world's most productive mixer is even easier to use. The Legacy's single point bowl installation brings a new era of ease to mixing. Pivoting on the support arm, the bowl easily swings out away from the mixer, giving the operator unencumbered freedom to add ingredients, take out product, install or remove the bowl. Patented Soft Start Agitation Technology - each speed has a smooth transition into a higher speed to reduce the chances of product splash out.

The swing out bowl swings back in place with ease, where it's secured by the spring loaded bowl lock. At the push of the power bowl lift button, the bowl automatically rises. This takes the heavy lifting out of mixing. As a finishing touch, to make it even easier to work with, the bowl is positioned six inches higher.

The Legacy mixer is available in 80 and 140 litre version, depending on your capacity requirement.



HL800 TECHNICAL SPECIFICATION

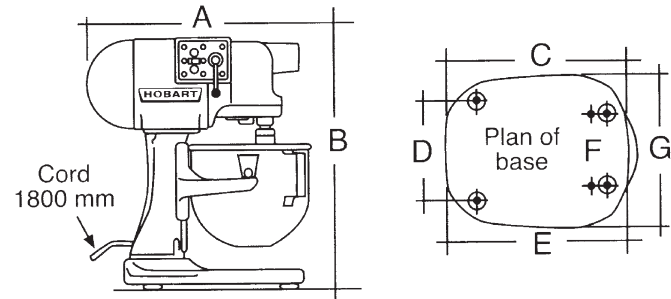
Electric Loading - 2.2kW Motor 400/50/3
Dimensions - 66mm wide x 1166mm deep
x 1641 mm high

HL1400 TECHNICAL SPECIFICATION

Electric Loading - 3.7kW Motor 400/50/3
Dimensions - 1101mm wide (inc swing)
x 1197mm deep x 1718 mm high

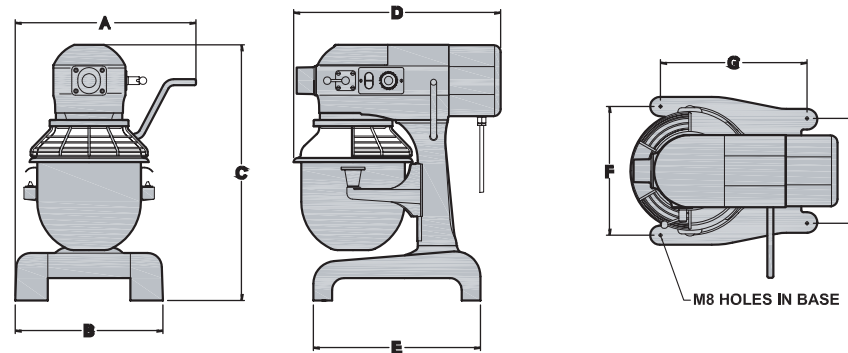
DIMENSIONAL INFORMATION (mm)

N50 BENCH MIXER



Model	A	B	C	D	E	F	G
N50	381	432	311	178	237	129	264

A120/A200 BENCH MIXERS

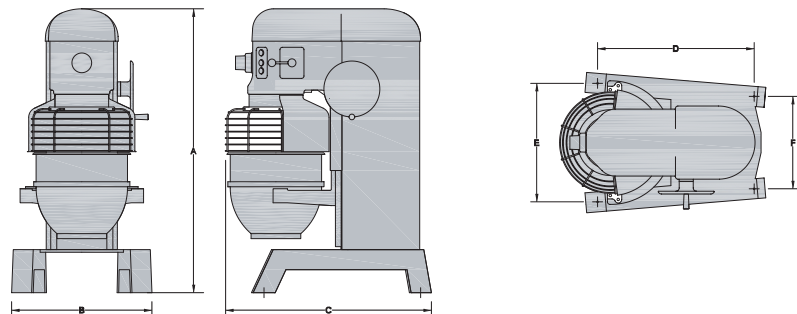


Model	A	B	C	D	E	F	G	H
A120N	472.5	394	685	525	445.5	343	390.5	279.5
A200N	472.5	394	770	545	445.5	343	390.5	279.5

FLOOR STANDING MODELS

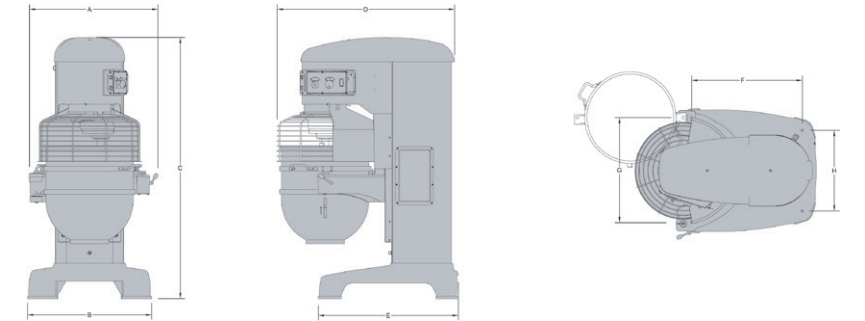
A120F1E - W 472.5 x D 525 x H 1041
A200F1E - W 472.5 x D 545 x H 1128

H600/H800 FLOOR STANDING MODELS



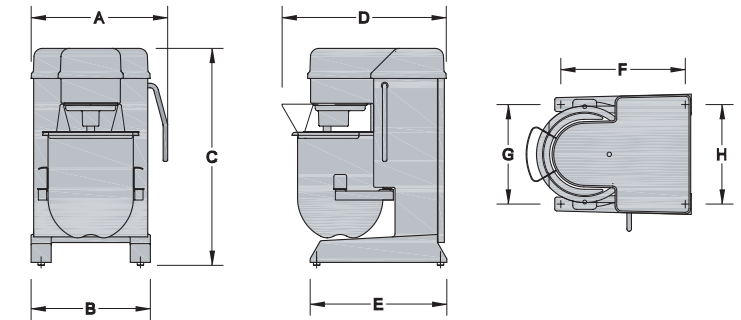
Model	A	B	C	D	E	F
H600	1420	700	997	781	590	460
H800	1420	700	1054	781	590	460

HL800/HL1400 FLOOR STANDING MODELS

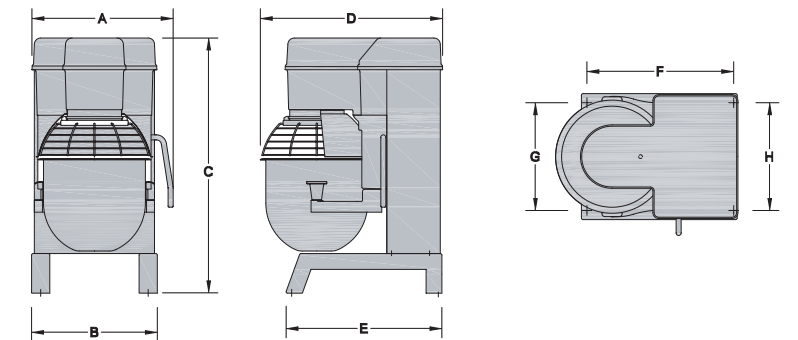


Model	A	B	C	D	E	F	G	H
HL800	890	902	1641	1166	925	732	692	530
HL1400	890	902	1718	1197	925	732	692	530

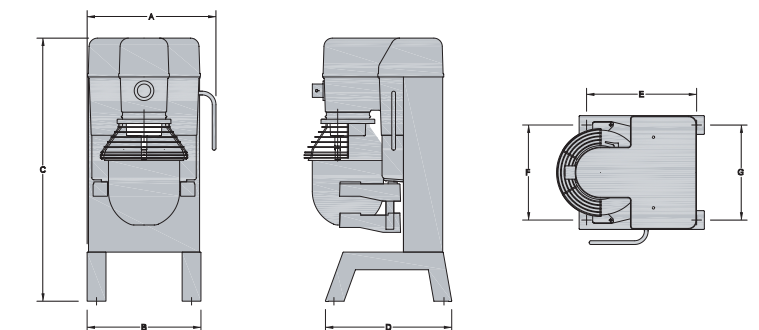
HSM10 BENCH MIXERS - ANTI CORROSION



HSM20 BENCH MIXERS - ANTI CORROSION



HSM30/HSM40 FLOOR STANDING MODELS - ANTI CORROSION



Model	A	B	C	D	E	F	G/H
HSM10	365	319	575	413	364	413	265
HSM20	450	400	815	497	490	588	340
HSM30/ HSM40	657	580	1340	576	720	560	484



PLANETARY MIXER RANGE

Mixer Chart

Machines		N50	A120	A200	HSM10	HSM20	HSM30	HSM40	H600	H800	HL800	HL1400	Attachment to be used	Speed to be used*
Maximum Capacity	ltrs	5	12	20	10	20	28.75	38.5	57.5	78.5	78.5	132.5		
Mashed Potato	lbs	4	10	15	7.5	15	23	28	40	50	60	100	B Beater	1/2/3/4
	Kilos	1.8	4.5	6.8	3.4	6.8	10.4	12.7	18	23	27	45		
Pie Pastry	lbs	3.5	10	16	8	16	24	30	50	55	75	125	Pastry Knife PK	1 only
	Kilos	1.58	4.5	7.3	3.65	7.3	10.9	13.5	23	25	34	56.5		
Light Batter (Sponge Cake)	lbs	3	8	14	6.75	13.5	20	28	40	70	65	140	D or C Whip	1/2/3/4
	Kilos	1.36	3.6	6.4	3	6	9.1	12.7	18	32	29.5	63.5		
Pound Cake	lbs	4	12	20	9	18	28	35	55	80	100	185	B Beater	1/2/3
	Kilos	1.8	5.4	9.1	4	8	12.7	16	25	36	45	84		
Madeira	lbs	4	12	20	10.13	20.25	30	40	60	80	100	185	B Beater	1/2/3/4
	Kilos	1.8	5.4	9.1	4.5	9	13.5	18	27	36	45	84		
Whipped Cream	Pts	0.5	2.5	5	2.5	5	7.5	10	15	20	20	30	D Whip	1/2/3/4
	ltrs	1.13	5.6	11.36	5.7	11.36	17	22.6	34	45.5	45.5	68		
Egg Whites	Pts	0.5	1.25	2	1	2	3	3.5	4.5	5	5	10	D Whip	1/2/3/4
	ltrs	0.28	0.71	1.2	0.6	1.2	1.7	2	2.55	2.85	2.85	5.7		
Yorkshire Batter	Pts	1.2	5	10	5	10	24	30	50	60	60	100	B or C Whip	2/3/4
	ltrs	2	2.8	6	3	6	13.6	17	28.4	34	34	57		
Roll Dough (light to medium)	lbs	5	12	20	11.25	22.5	30	40	60	80	170	210	E	1 only
	Kilos	2.3	5.4	9.1	5	10	13.5	18	27	36	77	95		
Heavy Bread Dough	lbs	3.75	10	13	6.75	13.5	24	30	50	60	140	175	E	1 only
	Kilos	1.8	4.5	5.8	3	6	10.9	13.5	23	27	63.5	79.5		
Fat and Sugar (creamed)	lbs	4	10	15	7.88	15.75	24	30	50	55	65	120	D Whip	1/2/3
	Kilos	1.7	4.5	6.8	3.5	7	10.9	13.5	23	25	29.5	54.5		
Mayonnaise Oil	Pts	0.75	2.25	5	2.5	5	6	7.5	10	12.5	15	25	D or C Whip	2/3/4
	ltrs	1.7	5.1	11.36	5.68	11.36	13.6	17	22	28.4	28.4	57		
Steamed Pudding	lbs	4	12	20	10	20	30	40	60	80	80	140	E	1/2/3
	Kilos	1.8	5.4	9.1	4.5	9.1	13.5	18	27	36	36	63.5		
Pizza Dough	lbs	-	-	-	-	-	25	35	40	40	85	135	E or ED Hook	1 only
	Kilos	-	-	-	-	-	12	15	18.2	18.2	38.5	61		

Attachment Key: B - Flat Beater, C - Wing Whip, D - Wire Whip, E - Dough Hook, ED - Dough Hook, PK - Pastry Knife

* Not relevant for HL800 and HL1400, please refer to operating manual

Technical Information

Model	Voltage	Rating	Fuse at	Maximum Capacity	Dimensions (mm)	Beater Speeds (rpm)				Nett Weight	Shipping Weight
						1	2	3	4		
N50	240/50/1	0.12kW	5 amp	5 lt	264 x 381 x 432	Beaters 139 285 591 -				19kg	20kg
	Attachments 61 125 259 -										
A120N	240/50/1	0.25kW	15 amp	12 lt	472.5 x 525 x 685	Beaters 107 196 358 -				76kg	102kg
	400/50/3		4 amp/ph			Attachments 61 113 205 -					
A120F1E	240/50/1	0.25kW	15 amp	12 lt	472.5 x 525 x 1041	Beaters 107 196 358 -				82kg	152kg
	400/50/3		4 amp/ph			Attachments 61 113 205 -					
A200N	240/50/1	0.37kW	15 amp	20 lt	472.5 x 545 x 770	Beaters 107 198 361 -				84kg	113kg
	400/50/3		4 amp/ph			Attachments 61 113 205 -					
A200F1E	240/50/1	0.37kW	15 amp	20 lt	472.5 x 545 x 1128	Beaters 107 198 361 -				94kg	131kg
	400/50/3		4 amp/ph			Attachments 61 113 205 -					
HSM10	240/50/1	0.35kW	13 amp	10 lt	365 x 415 x 575	Beaters Variable 92-320				26kg	32kg
HSM20	240/50/1	0.37kW	15 amp	20 lt	450 x 497 x 805	Beaters 107 198 361 -				7 kg	86kg
	400/50/3		4 amp/ph								
HSM30	240/50/1	1.1W	20amp	28.75 lt	580 x 720 x 1340	Beaters 68 178 312 -				210kg	230kg
	400/50/3		6 amp/ph			Attachments 73 187 328 -					
HSM40	240/50/1	1.1kW	20amp	38.5 lt	580 x 720 x 1340	Beaters 68 178 312 -				210kg	230kg
	400/50/3		6 amp/ph			Attachments 73 187 328 -					
H600	240/50/1	1.1kW	20amp	57.5 lt	700 x 997 x 1420	Beaters 70 124 206 362				387kg	399kg
	400/50/3		6 amp/ph			Attachments 79 139 232 408					
H800	-	1.5kW	-	78.5 lt	700 x 1054 x 1420	Beaters 60 106 177 311				397kg	420kg
	400/50/3		9 amp/ph			Attachments 68 119 199 350					
HL800	400/50/3	2.2kW	6 amp/ph	78.5 lt	890 x 1166 x 1641	Beaters 27 55 96 183 322				599kg	615kg
HL1400	400/50/3	3.7kW	7 amp/ph	132.5 lt	1101 x 1197 x 1718	Beaters 23 46 80 150 265				630kg	645kg

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