

HOBART

M802 MIXER

STREAMLINED FOUR SPEED ALL-PURPOSE MIXER . . .

The latest ideas in bakery and kitchen sanitation have been incorporated in this big performer for heavy duty all-purpose mixing. Hobart has completely enclosed and sealed this unit for your protection . . . meeting rigid sanitation requirements. All these factors are considered in creating a mixer of such perfection to perform heavy mixing tasks day in and day out . . . year in and year out with the same consistent results.

Designed to require the minimum amount of floor space, utilizes less space than any mixer of its size on the market. The depth has been held to a minimum and at the same time accessibility has been provided for servicing machines permanently sealed to the floor.

Thousands of customers have experienced the stronger, more durable, longer life of Hobart mixers. Hobart has built into this unit all of the self-same dependability which bakery and kitchen operators have learned to expect — plus the many new advancements for even greater life, greater sanitation, greater ease in operation, power lift and timed mixing control features, new freedom in speed shifting, superior quietness and advanced Hobart planetary action. Talk to your Hobart man about these advanced Hobart mixers.

HIGH POINTS

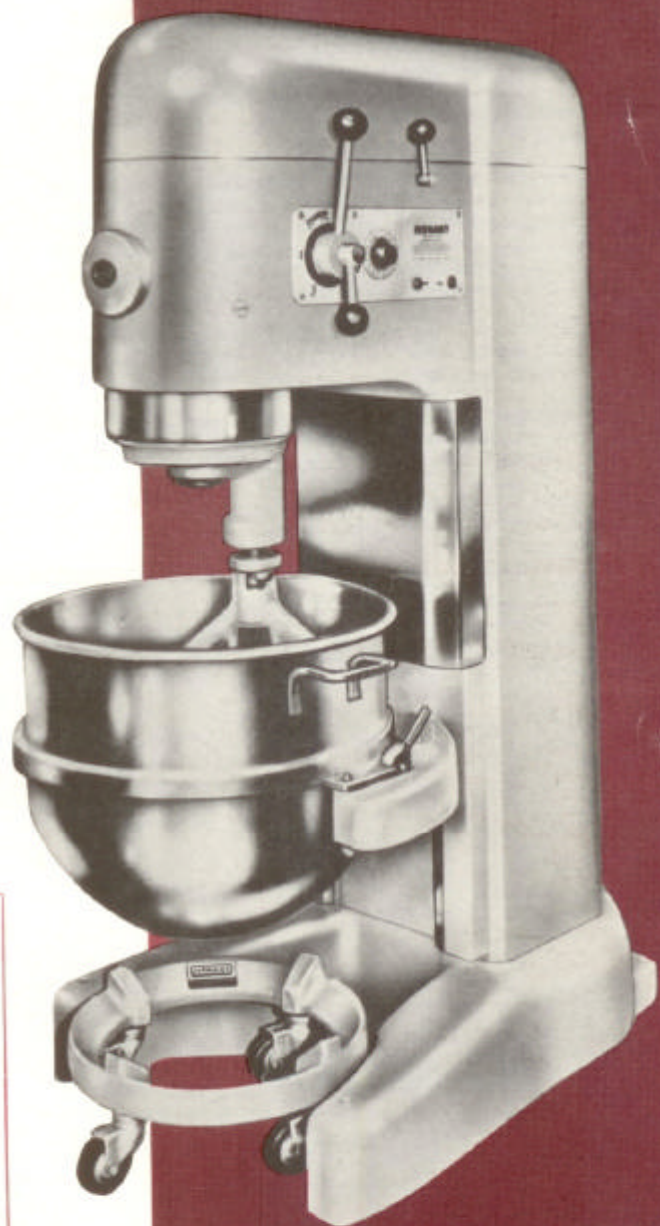
- ★ 100/80/40 quart/litre capacity
- ★ Power bowl lift and bowl light
- ★ Four positive speeds
- ★ Self-centering 4 wheel bowl truck
- ★ 15 minute timer
- ★ Ball bearing throughout
- ★ Helical cut gears — quiet operation
- ★ Heavy duty, full efficiency "Flexa-gear"
- ★ Streamlined design
- ★ Attractive easy-clean finish

Specification details and dimensions overleaf

Specifications listed are subject to change without notice

CI/SIB

(73.8) Xh



SPECIFICATIONS

Outstanding sanitary design: Clean-lined . . . easy to clean — easy to keep clean. For the utmost in all-important sanitation, the entire unit is completely enclosed and sealed.

Motor: 2 h.p. nominal. Developing over 100% of rated load. Hobart built high torque, ball bearing, fan ventilated within machine enclosure, producing adequate radiation type cooling. Three phase is squirrel cage induction type. Available in standard electrical specification of 380/440v/50 cycles/3 phase. 115 volt A.C. and D.C. not available.

Starter: U. L. listed magnetic type having low-voltage and automatic resetting bimetallic thermal overload protection mounted within machine enclosure; actuated by "start-stop" push-buttons, protected by rubber caps, convenient to the operator.

Timer: 15 minute standard. 30 and 90 minute available on request. Timer automatically shuts off machine in any speed after a predetermined time has elapsed, having a "hold" position feature for "non-timed" operation.

Transmission: Positive main drive through exclusive, heavy duty, full efficiency *Flexo-Gear* of neoprene nylon and steel construction. Transmission gears are hardened alloy steel running in oil. Constant mesh of helical gears establishes a new level of quietness in operation. All shafts are ball bearing mounted. The positive speeds may be easily changed during operation, or preselected before starting.

Clutch: Improved multiple disc type, alternate steel and moulded friction materials. Three heavy duty rocker arm and spring-cartridge pressure units, operated by a hardened steel shifting cone.

Power lift: Driven by the main mixer motor, it mechanically raises and lowers the bowl. Bowl lift is controlled through a convenient lever, mechanically raising and lowering the bowl to any position.

Mixing light: Mixing bowl light is automatically controlled by the push-button switch which starts and stops the mixer.

Speeds: Four positive speeds.

	Beater (RPM)	Attachment (RPM)
First	55	102
Second	96	179
Third	181	336
Fourth	318	591

Action: Improved Hobart planetary action to apply the full power of this heavy-duty all-purpose mixer.

Bowl: 80 quart/litre tinned steel or 80 quart/litre stainless steel — with handles, bands and lugs electrically welded. Bowl held securely by new style, spring pressure clamps with handle controls. 40 quart/litre bowls and agitators may be used (bowl adaptor required). 100 quart/litre tinned bowl or 100 quart/litre stainless steel bowl may also be obtained and use standard 80 quart/litre agitators. Bowls are the sanitary, open-rim design.

Bowl truck: Self-centering, 4-wheel bowl truck provides easy method of conveying batches — supplied as standard equipment.

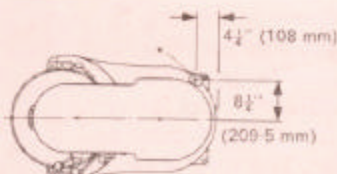
Finish: Mixer is finished in durable standard Hobart grey enamel. Attractive satin finish trim. Stainless steel splash shield on the front column. Easy to keep clean features.

Standard equipment: Consists of mixer unit, 100 or 80 quart/litre tinned steel bowl, all purposes beater, bowl truck, mixing light, power lift, thermal overload and low voltage protection, automatic reset type starter, 15 minute timer.

Optional Extras: 40 quart/litre equipment with adaptor. 22 attachment hub available if specified only at time of order.

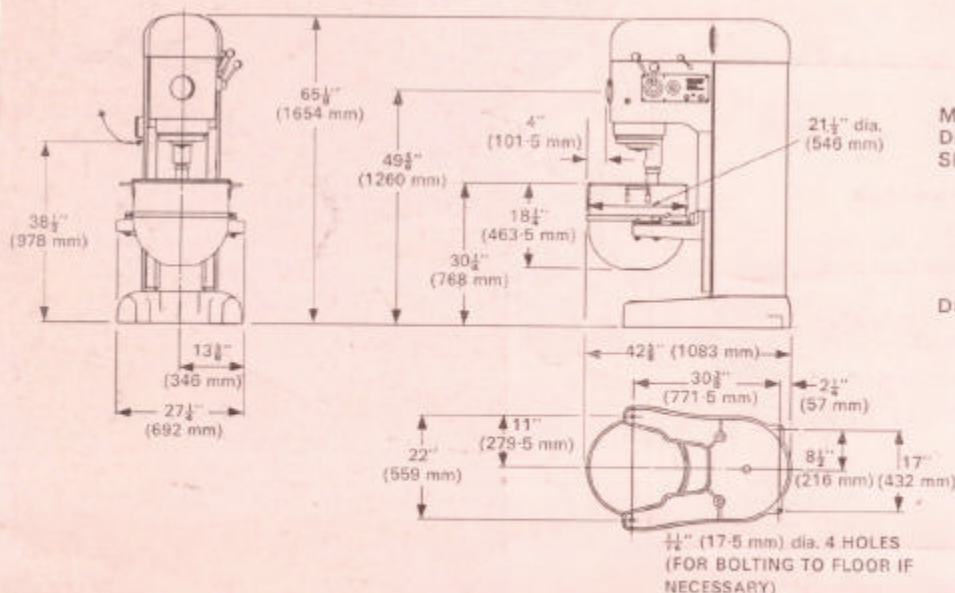
Size weight: Height 65½" (1654 mm); width 27¼" (692 mm); depth 42⅝" (1083 mm); floor space at base 26" (661 mm) wide by 34⅝" (890 mm) deep. Net weight including standard equipment, approximately 1150 lb (522 kg).

*DENOTES ⅜" ELECTRICAL CONNECTION



ELECTRICAL CONNECTIONS SHOULD BE MADE BY A COMPETENT ELECTRICIAN WHO WILL OBSERVE ALL APPLICABLE SAFETY CODES

NOTE:
BOLTING TO FLOOR UNNECESSARY EXCEPT ON SHIPBOARD



MAXIMUM OUTSIDE DIMENSION OF DOMESTIC SHIPPING CONTAINER

33⅞" (861 mm) wide
48⅞" (1242 mm) deep
73⅝" (1859 mm) high

DOMESTIC SHIPPING WEIGHT
1350 lb (612.5 kg)

NET WEIGHT
1150 lb (522 kg)

THE HOBART MANUFACTURING COMPANY LIMITED

HOBART

All references to capacities are in U.S. quarts