

**HOBART**

**FOOD PREPARATION**  
PLANETARY MIXER RANGE





**TOTAL PERFORMANCE**  
IN YOUR KITCHEN

At Hobart, we take pride in providing reliable and innovative high-quality kitchen equipment that has been engineered to ensure that whatever challenges the day may bring - you can make it happen with HOBART.

Let's make it happen!

# PLANETARY MIXERS



## HOSPITALITY

Bar & Pub / Bistro & Café /  
Hotel & Restaurant



## FOODSERVICE

Hospital / Nursing Home / Canteen /  
Education – School & University



## BAKERY

Bakery subsidiary / Production /  
Bakery industry



## MEAT PRODUCTION

Butchery / Meat production industry



## INDUSTRY



## GLOBAL MARINE



## AIRLINE CATERING



Hobart's name has been synonymous with mixers for decades. World-famous for producing market-leading, easy-to-use machines, saving caterers' time as well as 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, have extensive safety features and labour-saving devices; making the Hobart range of mixers the natural choice.

## UNSURPASSED QUALITY, RELIABILITY AND SAFETY

Whichever model you choose to purchase, be assured that it will be simple to use with a host of user-friendly features, including the ergonomically designed handle for smaller machines, the wheel action lifting mechanism, and 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 impact mechanisms, typically seen in mixers where a thick and heavy product is 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 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.



### **N50 BENCH MODEL**

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

Operating with the Hobart planetary action, this five-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 a single-phase, the N50 has three speeds for blending, beating and whipping.



### **A200N BENCH AND FLOOR-MOUNTED MODELS**

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

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

The bowl interlock system on the A200 ensures the mixer can only be operated when the bowl is in the correct position. The transparent polycarbonate dust shield prevents the operator from making any contact with the moving parts of the mixer whilst in use and also ensures all the ingredients stay where they belong- in the bowl.

An added benefit to the A200 is that it is available as a floor-standing or bench-mounted version. There is also an option to add a 10-litre adaptor kit to make it even more versatile when mixing smaller quantities.



The A200 is available as either a simple single-phase unit or a three-phase unit and comes with a built-in timer, stainless steel bowl, beater, whip, and hook as standard. The bench-mounted version can have a mobile stand supplied to aid cleaning, hygiene, and maintenance.



# THE HOBART HSM SERIES STAINLESS STEEL MIXER

The Hobart HSM Series offers 6 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 tufftrided for longevity. The standard HSM mixers are finished in 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.

Equipped with the latest safety features, HSM mixers include a guard, bowl, gear change (excluding the HSM10), and bowl support interlock system, ensuring the mixer is only able to be operated when correctly assembled. The transparent polycarbonate dust guard protects operators while the mixer is in use and also helps to keep all the ingredients where they belong- in the bowl.



## MODEL HSM10

This bench mounted mixer has the world-renowned planetary action and a variable speed inverter drive.

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

## MODEL HSM20

The HSM20 bench-mounted mixer utilises the same world-renowned planetary action and a three-speed gearbox as the A200 mixer and is capable of mixing up to 20 litres of product.

Some 10 Litre accessories are available to convert this unit to a smaller capacity so that reduced sized batches can be efficiently mixed.



### MODEL HSM30/ HSM40

The HSM30 /HSM40 mixers are suitable for most operations and manufactured with anti-corrosion features and fitted with a timer as standard.

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

The HSM30 and HSM40 are also capable of accepting 20 and 30-litre accessories for smaller batch production and added flexibility.



### MODEL HSM30SS/HSM40SS

The newest additions to the HSM range feature enhanced corrosion resistance with no paint to chip on potentially vulnerable areas.

The sturdy Stainless Steel base frame and pedestal and Aluminum cast bowl support and planetary housing make these models the toughest of the HSM range.



### 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 heavy-duty mixers have a no-volt release (NVR) safety guard. Mixers are available with an extensive list of optional accessories.

Note the European Standard EN 454 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 beaters, whip and hook.

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



### H600/ H600SS

The H600 is a versatile, flexible, and powerful mixer finished in blended metallic paintwork. A hand-operated bowl lift and a 15-minute timer are fitted as standard.

The open base design makes for easy floor cleaning. A stainless steel bowl is supplied as standard and a range of attachments are available, including bowl adaptors for smaller batch production and added flexibility. The stainless steel base and pedestal provide excellent corrosion protection and can withstand the rigours of heavy-duty and harsh environments.



### H800/ H800SS

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

The H800 can be used with 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 the 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.

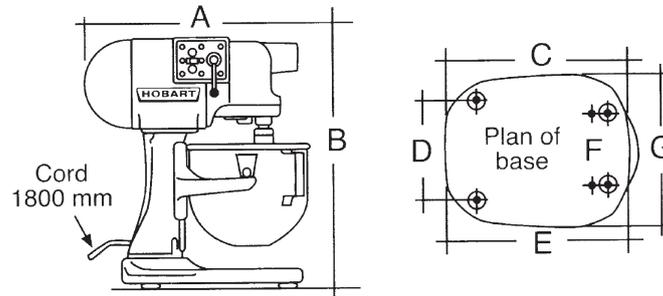
The swing-out bowl swings back in place with ease, where it's secured by the spring-loaded bowl lock. At the push of the power bowl lift button, the bowl automatically rises. This takes the heavy lifting out of mixing. As a finishing touch, to make it even easier to work with, the bowl is positioned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

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



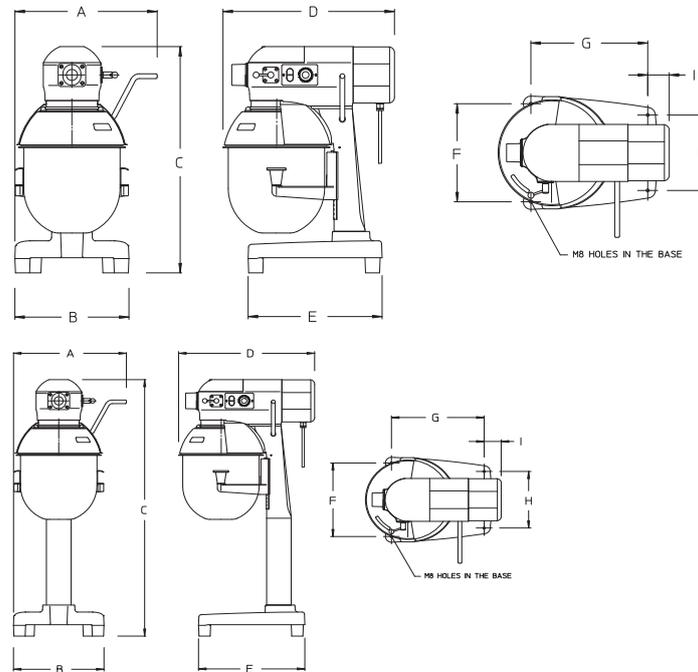
## DIMENSIONAL INFORMATION (mm)

### N50 BENCH MIXER



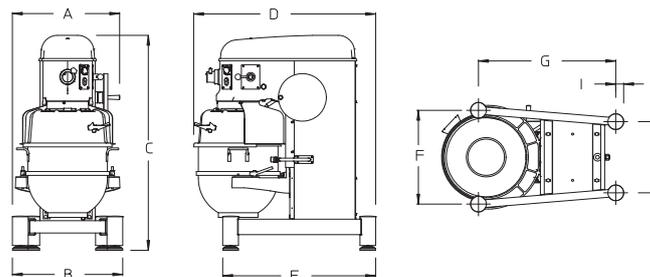
Model	A	B	C	D	E	F	G
N50	381	432	311	178	237	129	264

### A200 BENCH MIXERS



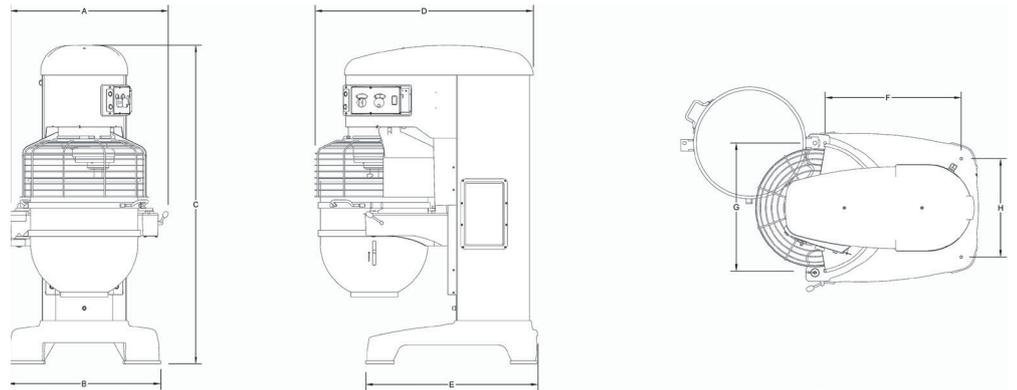
Model	A	B	C	D	E	F	G	H	I
A200 Bench	476	382	762	573	448	330	390.5	254	72
A200 Floor	476	382	1152	573	448	330	390.5	254	72

### H600/H800 FLOOR STANDING MODELS



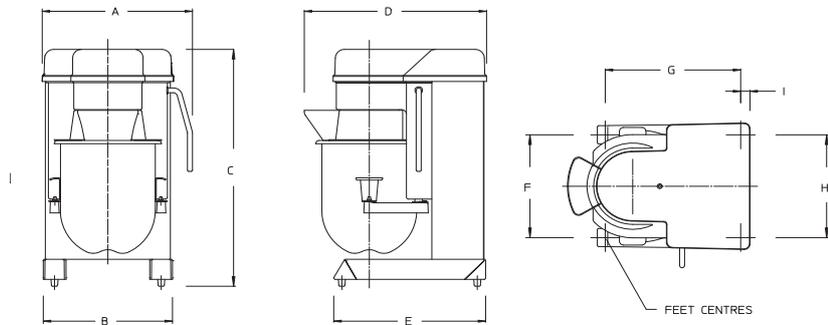
Model	A	B	C	D	E	F	G	H	I
H600/ H600SS	690	710	1392	1102	984	608	882	461	51
H800/ H800SS	690	710	1392	1170	984	608	882	461	51

**HL800/HL1400  
FLOOR STANDING  
MODELS**

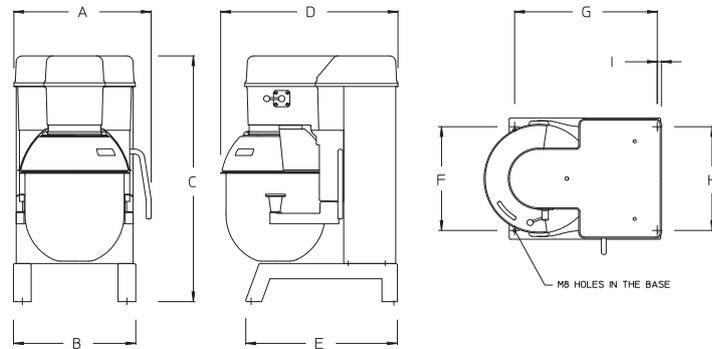


Model	A	B	C	D	E	F	G	H
HL800	890	902	1641	1166	925	732	692	530
HL1400	890	902	1718	1197	925	732	692	530

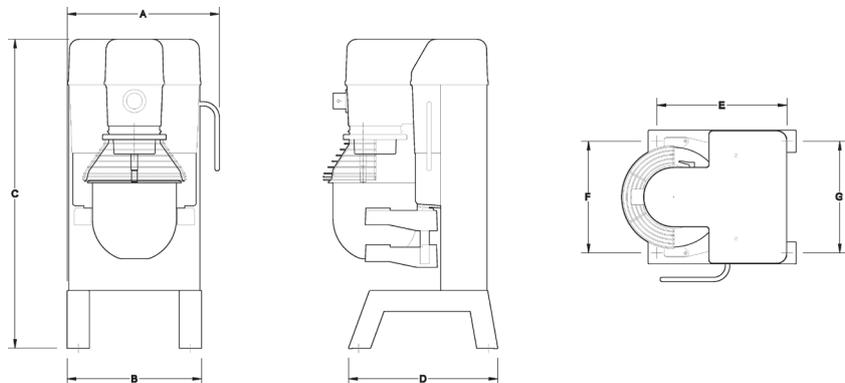
**HSM10  
BENCH MIXERS -  
ANTI CORROSION**



**HSM20  
BENCH MIXERS -  
ANTI CORROSION**



**HSM30/HSM40  
FLOOR STANDING MODELS-  
ANTI CORROSION**



Model	A	B	C	D	E	F	G	H	I
HSM10	361	310	590	438	365	256	325	256	22
HSM20	446	398	805	576	492	340	464	340	14
HSM30/ HSM40	657	580	1340	752/758	561	484	484	-	-
HSM30SS/ HSM40SS	657	580	1340	752/758	561	484	484	-	-

## PLANETARY MIXER RANGE

### MIXER CAPACITY CHART (RECOMMENDED MAXIMUM VALUES)

MACHINES		N50	A200	HSM10	HSM20	HSM30/ HSM30SS	HSM40/ HSM40SS
MAX CAPACITY	ltrs	5	19	10	19	29	38
MASHED POTATO	lbs	4.0	15.0	5.0	15.0	23.0	28.0
	Kilos	1.8	6.8	2.3	6.8	10.5	12.7
PIE PASTRY	lbs	3.5	16.0	8.9	16.0	24.0	30.0
	Kilos	1.6	7.3	4.0	7.3	10.9	13.5
LIGHT BATTER (SPONGE CAKE)	lbs	3.0	14.0	6.6	14.0	20.0	28.0
	Kilos	1.4	6.4	3.0	6.4	9.1	12.7
POUND CAKE	lbs	4.0	20.0	10.0	20.0	28.0	35.0
	Kilos	1.8	9.1	4.5	9.1	12.7	15.9
MADEIRA	lbs	4.0	20.0	10.0	20.0	30.0	40.0
	Kilos	1.8	9.1	4.5	9.1	13.6	18.2
WHIPPED CREAM	Pts	2.6	6.6	3.8	6.6	10.0	15.0
	ltrs	1.5	3.8	2.2	3.8	5.7	8.5
EGG WHITES	Pts	0.5	2.0	0.9	2.0	3.0	3.5
	ltrs	0.3	1.1	0.5	1.1	1.7	2.0
YORKSHIRE BATTER	Pts	2.0	8.0	4.4	8.0	12.0	15.0
	ltrs	1.1	4.5	2.5	4.5	6.8	8.5
ROLL DOUGH (LIGHT TO MEDIUM)	lbs	5.0	20.0	9.9	20.0	30.0	40.0
	Kilos	2.3	9.1	4.5	9.1	13.6	18.2
HEAVY BREAD DOUGH	lbs	3.8	13.0	6.6	13.0	24.0	30.0
	Kilos	1.7	5.9	3.0	5.9	10.9	13.6
FAT AND SUGAR (CREAMED)	lbs	4.0	15.0	7.7	15.0	24.0	30.0
	Kilos	1.8	6.8	3.5	6.8	10.9	13.6
MAYONNAISE OIL	Pts	3.0	20.0	6.2	20.0	24.0	30.0
	ltrs	1.7	11.4	3.5	11.4	13.6	17.0
STEAMED PUDDING	lbs	4.0	20.0	8.8	20.0	30.0	40.0
	Kilos	1.8	9.1	4.0	9.1	13.6	18.2
PIZZA DOUGH	lbs	-	9.0	4.8	9.0	15.0	20.0
	Kilos	-	4.1	2.2	4.1	6.8	9.1

Please note that environmental factors that may influence the above are the temperatures of the ingredients, the moisture content of the flour, agitator speed and the gluten content of the flour.

<b>MACHINES</b>	<b>H600/ H600SS</b>	<b>H800/ H800SS</b>	<b>HL800</b>	<b>HL1400</b>	<b>AGITATOR TO BE USED</b>	<b>SPEED TO BE USED*</b>
<b>MAX CAPACITY</b>	57.	76	78.5	132.5		
MASHED POTATO	40.0 18.2	50.0 22.7	60.0 27.0	100.0 45.0	C Whip	1 only
PIE PASTRY	50.0 22.7	55.0 25.0	75.0 34.0	125.0 56.5	B Beater	1/2
LIGHT BATTER (SPONGE CAKE)	40.0 18.2	70.0 31.8	65.0 29.5	140.0 63.5	D or C Whip	1/2
POUND CAKE	55.0 25.0	80.0 36.4	100.0 45.0	185.0 84.0	B Beater	1/2/3
MADEIRA	60.0 27.3	80.0 36.4	100.0 45.0	185.0 84.0	B Beater	1/2/3
WHIPPED CREAM	20.0 11.4	25.0 14.2	20.0 45.5	30.0 68.0	D Whip	1/2/3/4
EGG WHITES	4.0 2.3	4.5 2.6	5.0 2.85	10.0 5.7	D Whip	1/2/3/4
YORKSHIRE BATTER	25.0 14.2	30.0 17.0	60.0 34.0	100.0 57.0	B Beater or C Whip	2/3/4
ROLL DOUGH (LIGHT TO MEDIUM)	60.0 27.3	80.0 36.4	170.0 77.0	210.0 95.0	E or D Hook	1 only
HEAVY BREAD DOUGH	50.0 22.7	60.0 27.3	140.0 63.5	175.0 79.5	E or D Hook	1 only
FAT AND SUGAR (CREAMED)	50.0 22.7	55.0 25.0	65.0 29.5	120.0 54.5	D Whip	1/2/3
MAYONNAISE OIL	40.0 22.7	50.0 28.4	15.0 28.4	25.0 57.0	D or C Whip	2/3/4
STEAMED PUDDING	60.0 27.3	80.0 36.4	80.0 36.0	140.0 63.5	E or D Hook	1/2/3
PIZZA DOUGH	40.0 18.2	40.0 18.2	85.0 38.5	135.0 61.0	E or ED Hook	1 only

\* Please note that the speed to be used is not relevant for HL800 and HL1400, instead please refer to the operating manual.

## TECHNICAL INFORMATION

Model	Voltage	Rating	Fuse at	Maximum Capacity	Dimensions (WxDxH mm)
N50	230/50/1 -	0.12kW -	5 amp -	5 ltrs -	264 x 381 x 432
A200 (Bench)	230/50/1 400/50/3	0.45kW 0.45kW	13 amp 4 amp/ph	20 ltrs -	476 x 573 x 762
A200 (Floor)	230/50/1 400/50/3	0.45kW 0.45kW	13 amp 4 amp/ph	20 ltrs -	476 x 573 x 1152
HSM10	230/50/1 -	0.3kW -	13 amp -	10 ltrs -	361 x 438 x 590
HSM20	230/50/1 400/50/3	0.45kW -	13 amp 4 amp/ph	20 ltrs -	446 x 576 x 805
HSM30/ HSM30SS	230/50/1 400/50/3	1.1kW -	20 amp 10 amp/ph	28.75 ltrs -	663 x 752 x 1303
HSM40/ HSM40SS	230/50/1 400/50/3	1.1kW -	20 amp 10 amp/ph	38.5 ltrs -	663 x 752 x 1303
H600/H600SS	230/50/1 400/50/3	1.5kW -	35 amp 10 amp/ph	57.5 ltrs -	690 x 1102 x 1392
H800/H800SS	- 400/50/3	1.5kW -	- 10 amp/ph	78.5 ltrs -	690 x 1170 x 1392
HL800*	400/50/3	2.2kW	6 amp/ph	78.5 ltrs	890 x 1166 x 1641
HL1400*	400/50/3	3.7kW	7 amp/ph	132.5 ltrs	1101 x 1197 x 1718

Note: Other electrical supply and marine options are available upon request.

Agitator Key:

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

Model	Agitator Speeds					Nett Weight	Shipping Weight
	1	2	3	4	5		
N50	Agitator					19kg	20kg
	139	285	591	-	-		
A200 (Bench)	Agitator					88kg	99kg
	104	195	354	-	-		
A200 (Floor)	Agitator					94kg	107kg
	104	195	354	-	-		
HSM10	Agitator					25kg	29kg
	Variable 106-304						
HSM20	Agitator					87 kg	97kg
	104	195	354	-	-		
HSM30/ HSM30SS	Agitator					204kg	222kg
	68	178	312	-	-		
HSM40/ HSM40SS	Agitator					204kg	222kg
	68	178	312	-	-		
H600/H600SS	Agitator					298kg	320kg
	70	123	206	361	-		
H800/H800SS	Agitator					311kg	333kg
	59	103	172	302	-		
HL800	Agitator					599kg	615kg
	27	55	96	183	322		
HL1400	Agitator					630kg	645kg
	23	46	80	150	265		

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Die Angaben in diesem Prospekt beruhen auf dem Stand 12/2020. Technische Änderungen oder Änderungen der Ausführung bleiben vorbehalten.

The details given in this brochure are correct as of 12/2020. We reserve the right to technical or design modifications.

Document non contractuel. Les indications de ce prospectus sont conformes à la mise à jour de 12/2020. Nous nous réservons le droit de modifier les données ou les configurations techniques de nos machines.