

HOBART

FOOD PREPARATION
PLANETARY MIXERS EU SERIES





**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 EU SERIES



HOSPITALITY

Hotel & Restaurant



FOODSERVICE

Hospital / Nursing home /
Canteen / Education - school & university



BAKERY

Production / Bakery Industry



MEAT PRODUCTION

Butchery / Meat production Industry



GLOBAL MARINE



AIRLINE CATERING



THE MODELS

WE'LL HELP YOU MAKE THE RIGHT DECISION!

MODEL **A200** | **A200FM**

**Planetary mixer,
countertop or floor model, 20 litres**

The A200 and A200FM models shine with their precision planetary mixing system. With a 20-litre capacity and three-speed gearbox, the mixing machines are suited for a broad range of requirements, whereby the A200, because of its compact construction, is easy to place in a small kitchen.



MODEL **HSM10N**

Planetary mixer, countertop model, 10 litres

The HSM10N planetary mixer guarantees a thorough processing of bowl contents. The table model is the ideal choice for kneading smaller quantities of dough, stirring foamy ingredients or beating egg whites.



MODEL **HSM20**

Planetary mixer, countertop model, 20 litres

The HSM20 model always delivers flawless quality and is recognisable for its reliability and flexibility. For example, as well as the standard 20-litre bowl, there is also the option of a 10-litre bowl.



MODEL **H300S** | **H400S**

Planetary mixer, floor model, 30 or 40 litres

The H300S and H400S planetary mixers are available as floor models, whose robust construction makes it extremely durable and suitable for larger quantities.



MODEL **H600S** | **H800S**

**Planetary mixer, floor models,
60 or 80 litres**

Especially for processing large quantities, the H600S and H800S are designed to produce consistent results every time. As an option, capacity can be reduced by using a 30- or 40-litre bowl.





EFFICIENT AS IT IS DURABLE



UNIQUE IN QUALITY AND RELIABILITY

A clear goal compels the development of the HOBART planetary mixer: to facilitate daily kitchen work – both in terms of efficiency and economy. Experience coupled with strong product development has given HOBART the reputation of unsurpassed quality and reliability.

PRECISION RESULTS

The planetary mixing system is designed to produce consistent results every time. The solid gear assembly transmits the power evenly and directly to the working tools and therefore ensures that the contents of the bowl are thoroughly mixed.

PLANETARY MIXERS EU SERIES

VERSATILE ACCESSORIES

The delivery scope for planetary mixers includes various standard accessories, while a large selection of special accessories is also available, for example for mixing smaller quantities.

STURDY DESIGN

Highest-quality and solid workmanship make the machines especially robust and guarantee a long service life.

HIGH LEVEL OF SECURITY

HOBART EU mixers are standard-equipped with an interlocked bowl guard that prevents operation when the bowl is not in position.



HOBART



FEATURES AND ACCESSORIES

MODELS	COUNTERTOP MODELS			FLOOR MODELS				
	A200	HSM10N	HSM20	A200FM	H300S	H400S	H600S	H800S
Planetary mixing system	●	●	●	●	●	●	●	●
TYPE								
Countertop model	●	●	●	–	–	–	–	–
Floor model	–	–	–	●	●	●	●	●
SPEEDS								
3 working speeds	●	–	●	●	●	●	–	–
4 working speeds	–	–	–	–	–	–	●	●
6 working speeds	–	●	–	–	–	–	–	–
ATTACHMENT HUB								
Attachment hub	●	–	–	●	○	○	○	○
STANDARD EQUIPMENT								
Timer	●	–	●	●	●	●	●	●
CrNi steel bowl	●	●	●	●	●	●	●	●
Wire whip	●	●	●	●	●	●	●	●
Dough hook	●	●	●	●	●	●	●	●
Flat beater	●	●	●	●	●	●	●	●

● Inclusive ○ Optional – Not available

TECHNICAL SPECIFICATIONS

MODELS	COUNTERTOP MODELS			FLOOR MODELS				
	A200	HSM10N	HSM20	A200FM	H300S	H400S	H600S	H800S
BOWL CAPACITY	20 l	10 l	20 l	20 l	30 l	40 l	60 l	80 l
CAPACITY REDUCTION	10 l	–	10 l	10 l	20 l	20 / 30 l	30 / 40 l	30 / 40 l
POWER SUPPLY	400 / 50 / 3 / PE	230 / 50 / 1 / N / PE	400 / 50 / 3 / PE	400 / 50 / 3 / PE	400 / 50 / 3 / PE	400 / 50 / 3 / PE	400 / 50 / 3 / PE	400 / 50 / 3 / PE
TOTAL LOADING	0.37 kW 3 x 6 A	0.35 kW T 2.5 A	0.37 kW 3 x 6 A	0.37 kW 3 x 6 A	1.1 kW 3 x 6 A	1.1 kW 3 x 6 A	1.5 kW 3 x 6 A	1.5 kW 3 x 6 A
DIMENSIONS								
Depth	525 mm	413 mm	497 mm	545 mm	752 mm	752 mm	1,106 mm	1,170 mm
Width	472.5 mm	365 mm	450 mm	472.5 mm	663 mm	663 mm	763 mm	710 mm
Height	685 mm	575 mm	815 mm	1,128 mm	1,303 mm	1,303 mm	1,402 mm	1,392 mm
Weight (net)	89 kg	25.5 kg	87 kg	94 g	221 kg	220 kg	249 kg	260 kg



THE COMPANY

We are HOBART

HOBART is the world market leader for commercial warewashing technology and well-known manufacturer of cooking, food preparation, and environmental technology. Established in 1897 in Troy, Ohio, today HOBART employs more than 6,900 employees around the world. At our manufacturing plant in Offenburg, Germany, HOBART develops, produces, and distributes warewashing technology worldwide. The hotel and catering trade, cafeterias, bakeries and butcher shops, supermarkets, airlines, cruise ships, automotive suppliers, research centres and pharmaceutical companies all over the world swear by our innovative products, which are considered to be economical and ecological market leaders.

A company of the ITW Group.

OUR FOCUS

Innovative – economical – sustainable

This is our philosophy. To us, **innovation** means continuously setting new standards in technology, combined with real added value for the customer. Our group's Technological Centre, and our own Innovation Centre for Warewashing Technology at our headquarters in Germany, make this possible. Here, our innovative powers are combined to create highly efficient products which continuously confirm our status as technological leader. To be **economical** means to set standards in terms of the lowest operating costs and minimal use of resources, and to revolutionise the market continuously. To be **sustainable** means responsible handling of resources and a sustainable energy policy. This applies not only to the product in use, but in general to all areas of the organisation, such as purchasing or manufacturing.



Warewashing



Cooking



Food Preparation



Waste Technology

HOBART SERVICE

Competent – fast – reliable

HOBART service technicians and HOBART service partners are the "real" experts. Thanks to intensive training and many years of experience, they have a unique and profound knowledge of the products. This means that maintenance and repair work is always carried out professionally, fast and reliably.

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!

HOBART

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Die Angaben in diesem Dokument beruhen auf dem Stand 04/2024. Technische Änderungen oder Änderungen der Ausführung bleiben vorbehalten.

The details given in this document are correct as of 04/2024. 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 04/2024. Nous nous réservons le droit de modifier les données ou les configurations techniques de nos machines.

