



**FOOD PREPARATION**  
PRODUCT OVERVIEW



# PVM302 TURBO MIXER



## BEST RESULTS

The ergonomically designed and user friendly HOBART Turbo Mixer is suitable for a variety of blending and mixing applications in hospitals, schools, bakeries, confectioneries and restaurants to produce consistent results. The mixer offers an easy, reliable and versatile way to liquidise, emulsify and mix food products directly in a range of bowl capacities and shapes. Typical recipes include vegetable, meat and fish soup, sauces, mashed potatoes and vegetables, yoghurt, dressings, fruit and vegetable puree, liquid doughs and pastries, sorbets and omelettes. The mixer is supplied with removable fine and coarse screens to ensure optimum ingredient consistency.

## EASY HANDLING – HYGIENIC

The mixing head position can easily be adjusted by releasing the clamp handle to raise and lower the trunk of the mixer to the desired height. The large 200 mm diameter front wheels ensure the mixer can easily be moved around the kitchen and the swivel castors provide good manoeuvrability. The castor brake locks the wheel in position at the rear of the mixer. The base contains a counter balance weight to provide good machine stability. The whole mixer has easy wipe down surfaces.

## DESIGN – QUALITY

The majority of the machine structure is manufactured from corrosion resistant steel, being hygienic and easy to clean. Fine and coarse screens are supplied as standard. The mixer has a two speed selection (high and low) and the grease gun is supplied as standard. With the 5 metre long armoured electrical supply cable complete with connector plug, the turbo mixer is versatile and ready to use.

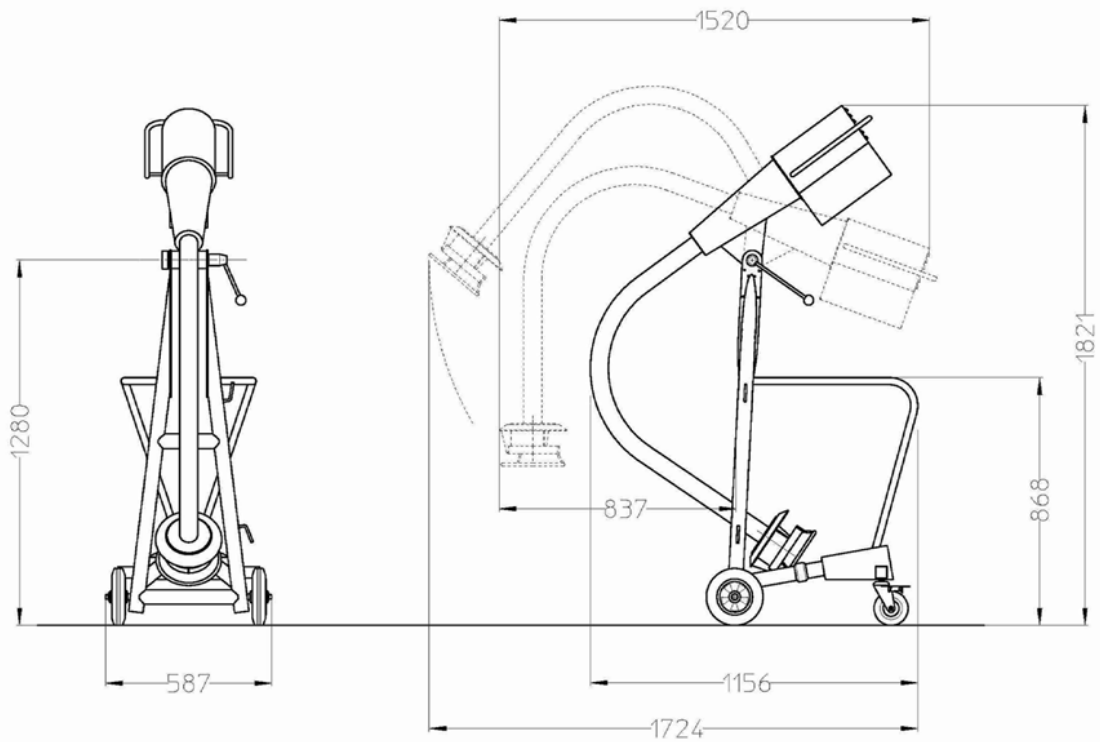
## SAFETY

The control panel is fitted with push button start and stop switches and a 2-speed selection switch. The design of the control circuit incorporates a safety feature that prevents automatic restarting after an electrical supply failure or disconnection from the mains. An electrical interlock switch prevents the mixing head operating if it is positioned lower than 300mm or higher than 900mm. Another safety feature is the no volt release electrical control circuit.

## TECHNICAL DATA



MODEL	PVM302
POWER SUPPLY	400 / 50 / 3
TOTAL LOADING in kw	0.75 / 1.85 (2 speed)
SPEED in rpm	680 / 1,450
STRAINER MESH SIZE (fine) in mm	4 diameter
STRAINER MESH SIZE (course) in mm	8 x 8
MINIMUM MIXING HEAD OPERATING HEIGHT in mm	300
MAXIMUM MIXING HEAD OPERATING HEIGHT in mm	900
DIMENSIONS (H x W x D) in mm	1,821 x 587 x 1,156
NET WEIGHT in kg	98





**HOBART**







## 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 – ecological

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 ecological 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!**