

**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 **HSM10**

**Planetary mixer, countertop model, 10 litres**

The HSM10 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 **HSM30** | **HSM40**

**Planetary mixer, floor model, 30 or 40 litres**

The HSM30 and HSM40 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	HSM10	HSM20	A200FM	HSM30	HSM40	H600S	H800S
Planetary mixing system	●	●	●	●	●	●	●	●
<b>TYPE</b>								
Countertop model	●	●	●	–	–	–	–	–
Floor model	–	–	–	●	●	●	●	●
<b>SPEEDS</b>								
3 working speeds	●	–	●	●	●	●	–	–
4 working speeds	–	–	–	–	–	–	●	●
6 working speeds	–	●	–	–	–	–	–	–
<b>ATTACHMENT HUB</b>								
Attachment hub	●	–	–	●	○	○	○	○
<b>STANDARD EQUIPMENT</b>								
Timer	●	–	●	●	●	●	●	●
CrNi steel bowl	●	●	●	●	●	●	●	●
Wire whip	●	●	●	●	●	●	●	●
Dough hook	●	●	●	●	●	●	●	●
Flat beater	●	●	●	●	●	●	●	●

● Inclusive      ○ Optional      – Not available

## TECHNICAL SPECIFICATIONS

MODELS	COUNTERTOP MODELS			FLOOR MODELS				
	A200	HSM10	HSM20	A200FM	HSM30	HSM40	H600S	H800S
<b>BOWL CAPACITY</b>	20 l	10 l	20 l	20 l	30 l	40 l	60 l	80 l
<b>CAPACITY REDUCTION</b>	10 l	–	10 l	10 l	20 l	20/30 l	30/40 l	30/40 l
<b>POWER SUPPLY</b>	400/50/3	230/50/1/ N/PE	400/50/ 3/N	400/50/3	400/50/ 3/N	400/50/ 3/N	400/50/ 3/N	400/50/ 3/N
<b>TOTAL LOADING</b>	0.37 kW   3 x 6 A	0.35 kW   T 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
<b>DIMENSIONS</b>								
Depth	545 mm	413 mm	497 mm	545 mm	720 mm	720 mm	1,106 mm	1,170 mm
Width	472.5 mm	365 mm	450 mm	472.5 mm	657 mm	657 mm	763 mm	710 mm
Height	770 mm	575 mm	815 mm	1,128 mm	1,340 mm	1,340 mm	1,402 mm	1,392 mm
Weight (net)	84 kg	26 kg	78 kg	94 g	210 kg	210 kg	249 kg	276.5 kg



## OUR VISION

Wash without water

Intensive market research has shown that our customers expect warewashing technology that combines efficiency with optimal performance. We are focused on meeting these demands and they form the foundation of our vision to "wash without water". This vision is our continuous incentive to break new ground in order to constantly reduce the consumption of water, energy and chemicals. We continue pursuing this goal methodically and with the most innovative engineering. Indeed, we already know that:

» When the first machine is finally capable of washing without water, it will be a HOBART. «

## THE COMPANY

We are HOBART

HOBART is the world market leader for commercial warewashing technology and wellknown 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.





## MADE IN GERMANY

We provide this promise of quality to our customers, and it represents our personal standard upheld by all our staff at HOBART.



## 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. With this combined innovative power we 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, 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.

## 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.



# HOBART

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Die Angaben in diesem Prospekt beruhen auf dem Stand 02/2020. Technische Änderungen oder Änderungen der Ausführung bleiben vorbehalten.

The details given in this brochure are correct as of 02/2020. 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 02/2020. Nous nous réservons le droit de modifier les données ou les configurations techniques de nos machines.

