

H-600 MIXER

HOBART

FOOD EQUIPMENT

SPECIFICATIONS Listed by Underwriters Laboratories Inc and by National Sanitation Foundation Certified by Baking Industry Sanitation Standard Committee

MOTOR: 2 H.P., Hobart built, high-torque, ball bearing, ventilated within mixer enclosure. Single phase is capacitor-start, induction run type. Three phase is polyphase squirrel cage, induction run type.

ELECTRICAL: Furnished in 115/60/1, 200/60/1, 230/60/1, 200/60/3, 230/60/3, and 460/60/3—UL Listed. Also available in 115/50/1, 220/50/1, 220/50/3, 380/50/3, and 415/50/3—Not submitted for UL Listing.

ELECTRICAL SPECS.	RATED AMPS	MINIMUM SUPPLY CIRCUIT CONDUCTOR AMPACITY*	MAXIMUM PROTECTIVE DEVICE*
115/60/1	19.0	30 amps	30 amps
200/60/1	10.9	15 amps	15 amps
230/60/1	9.5	15 amps	15 amps
200/60/3	5.8	15 amps	15 amps
230/60/3	5.0	15 amps	15 amps
460/60/3	2.5	15 amps	15 amps

*Chart applies to standard machines and does not include bowl lift motor.

CONTROLS: Magnetic contactor with automatic resetting bimetallic thermal overload protection internally mounted. "Start-Stop" pushbuttons protected by rubber caps. Reduced voltage pilot circuit transformer is supplied for three-phase machines above 250 volts and is available, at extra cost, for all voltages between 200 and 250 volts.

TIMER: 15-minute motor driven timer for accurate timing.

TRANSMISSION: Constant mesh helical gears of hardened alloy steel. A hardened steel worm and alloy bronze worm wheel transmit power from motor to transmission. All shafts are mounted in ball or roller bearings.

LUBRICATION: Circulating oil lubrication furnished to all gears. Visual type transmission oil level gauge.

SPEEDS: Four-speed transmission. Operating speed can be selected or changed only while machine is stopped.

	Agitator (RPM)	Attachment (RPM)
First	70	79
Second	124	139
Third	206	232
Fourth	362	408

BOWLS AND BEATERS: 60 Quart capacity, standard with sanitary, open rim design. Bowl of heavy tinned steel. Bowl lift hand operated, self-locking in any position. A full line of beaters and whips are available for all sizes of bowls.

ATTACHMENTS AND ACCESSORIES: The following are available at extra cost:

- 9" Vegetable Slicer
- Dicer-French Fry Cutter
- Meat Chopper
- Tray Support
- Beaters, Whips, Dough Arm
- Bowl Splash Cover
- Bowl Extension Ring
- Bowl Truck
- Bowl Truck Adapter
- Bowl Jacket (40 & 30 Qt.)
- Soup Strainer/Colander

- Bowl Adapters (40 & 30 Qt.)
- Bowl Scraper

See separate Attachments and Accessories Specification Sheet - Form F-7573.

FINISH: Standard machine Metallic Gray Polyurethane Enamel.

STANDARD EQUIPMENT: Basic Mixer with one 60 quart tinned bowl, "B" Beater, "D" Wire Loop Whip and ED Dough Arm.

WEIGHT H-600: Net Standard Mixer 718 lbs., Shipping 722 lbs.

MODEL H-600-D (Deluxe Model) USDA Listed

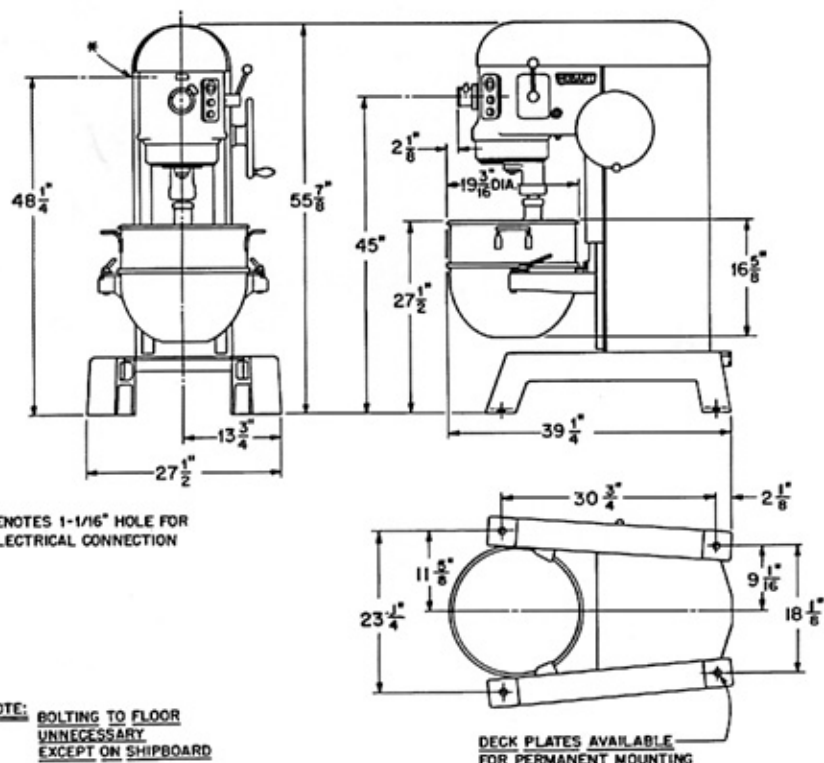
FINISH: All-metal, burnished aluminum transmission case and bowl support; pedestal, base and transmission case cover are nickel chrome plated steel. Stainless steel 60 quart bowl and standard "B" Beater, "D" Whip and ED Dough Arm.

WEIGHT H-600-D: Net Deluxe Mixer 718 lbs., Shipping 722 lbs.

POWER BOWL LIFT SPECIFICATIONS: Powered by a 1/2 H.P. motor, the bowl may be raised or lowered by fingertip control through the conveniently located switch. Bowl will remain in position until switch is activated. Available on mixers with the following electrical specifications of 200/60/1, 230/60/1, 200/60/3, and 230/60/3.

As continued product improvement is a policy of Hobart, specifications are subject to change without notice.

DETAILS AND DIMENSIONS

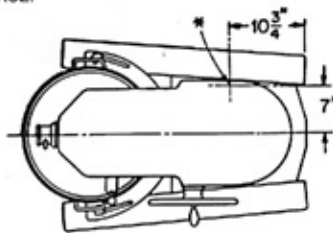


* DENOTES 1-1/16" HOLE FOR ELECTRICAL CONNECTION

NOTE: BOLTING TO FLOOR UNNECESSARY EXCEPT ON SHIPBOARD

DECK PLATES AVAILABLE FOR PERMANENT MOUNTING

WARNING
ELECTRICAL AND GROUNDING CONNECTIONS MUST COMPLY WITH THE APPLICABLE PORTIONS OF THE NATIONAL ELECTRICAL CODE AND/OR OTHER LOCAL ELECTRICAL CODES IN FORCE.



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