



FOOD PREPARATION  
PLANETARY MIXER

**EU MIXER**





## RELIABLE – EFFICIENT – ROBUST

### UNSURPASSED QUALITY AND RELIABILITY

HOBART's expertise and product development ensure a reputation for quality and reliability that has never been surpassed.

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 is placed on the mechanism, typically seen in mixers where very thick and heavy product can be 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 particularly suitable for all types of institutional outlets and restaurants.

### EFFICIENCY – EASE OF USE

Whichever model you choose, you can be assured that it will be simple to use with a host of operator enhancing features. The bowl lifting mechanism allows the operator to lift the bowl effortlessly. Whether it is the ergonomically designed handle for smaller types of machines, or the wheel action lifting mechanism, rest assured the bowl will move with ease.



**Model A 200**  
20 l bowl capacity



**Model HSM 10**  
10 l bowl capacity



**Model HSM 20**  
20 l bowl capacity



**Model HSM 30**  
30 l bowl capacity

### ROBUST CONSTRUCTION

HOBART's EU mixers feature top-quality and robust construction, which makes them extremely resistant to any damage, thus guaranteeing a long service life.

### SAFE OPERATION

All models conform to CE legislation and provide extensive safety features and labour saving devices. Fully interlocked guards and NVR (No-Volt-Release) are fitted as standard.

### ACCESSORIES – VERSATILITY

The EU mixers come with a range of standard accessories. An extensive list of optional equipment is provided. Accessories for reduced quantity mixing are available to suit the specific operation at the time. An attachment hub is offered to further increase the versatility of the mixers.



**Model HSM 40**  
40 l bowl capacity



**Model H 600**  
60 l bowl capacity



**Model H 800**  
80 l bowl capacity

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Member of the ITW Food Equipment Group Europe

## MODELS AND EQUIPMENT

MODEL	A 200	HSM 10	HSM 20	HSM 30	HSM 40	H 600	H 800
Planetary mixing system	●	●	●	●	●	●	●
<b>TYPE</b>							
Bench model	●	●	●	–	–	–	–
Floor model	●	–	–	●	●	●	●
<b>SPEEDS</b>							
Three speeds	●	–	●	●	●	–	–
Four speeds	–	–	–	–	–	●	●
Six speeds	–	●	–	–	–	–	–
<b>ATTACHMENT HUB</b>							
Inclusive	●	–	–	–	–	–	–
Optional	–	–	–	●	●	●	●
<b>STANDARD EQUIPMENT</b>							
Timer	●	–	●	●	●	●	●
Stainless steel bowl	●	●	●	●	●	●	●
Wire whip	●	–	●	●	●	●	●
Dough hook	●	●	●	●	●	●	●
Flat beater	●	●	●	●	●	●	●

● incl. – Not available

Additional optional accessories are available.

## TECHNICAL DATA

MODEL	BENCH MODEL			FLOOR MODEL				
	A 200	HSM 10	HSM 20	A 200	HSM 30	HSM 40	H 600	H 800
Bowl capacity in l <sup>(1)</sup>	20	10	20	20	30	40	60	80
Power supply	230/50/1 400/50/3	230/50/1	230/50/1 400/50/3	230/50/1 400/50/3	230/50/1 400/50/3	230/50/1 400/50/3	230/50/1 400/50/3	400/50/3
Total loading in kW	0.37	0.35	0.37	0.37	1.1	1.1	1.5	1.5
<b>DIMENSIONS FOR SINGLE UNITS</b> in mm								
Length	545	415	497	545	720	720	997	1,054
Width	472.5	365	450	472.5	580	580	700	700
Height	770	575	805	1,128	1,340	1,340	1,420	1,420
<b>NET WEIGHT</b> in kg	90	25	85	97	246	246	328	344

<sup>(1)</sup> models available with reduced bowl capacity (except for HSM 10)

