

HOBART

FOOD EQUIPMENT

**H-600
MIXER**

GREATER FLEXIBILITY THAN EVER BEFORE ...

This popular 60 Quart Mixer can be purchased with a motor driven or hand operated bowl lift; a choice of deluxe finish or scratch resistant metallic gray polyurethane enamel. Like all Hobart-built machines, the H-600 Mixer is built to take it.

The standard 2 H.P. motor is powerfully built.

Hardened alloy steel helical gears stand up to years of demanding duty. Direct-drive transmission ensures smooth performance and minimum downtime.

With sanitation an ever important consideration for the modern operator, the H-600 more than meets today's exacting requirements. The open base allows easy cleaning of the floor while the basic machine design encourages the operator to keep the machine spotless.

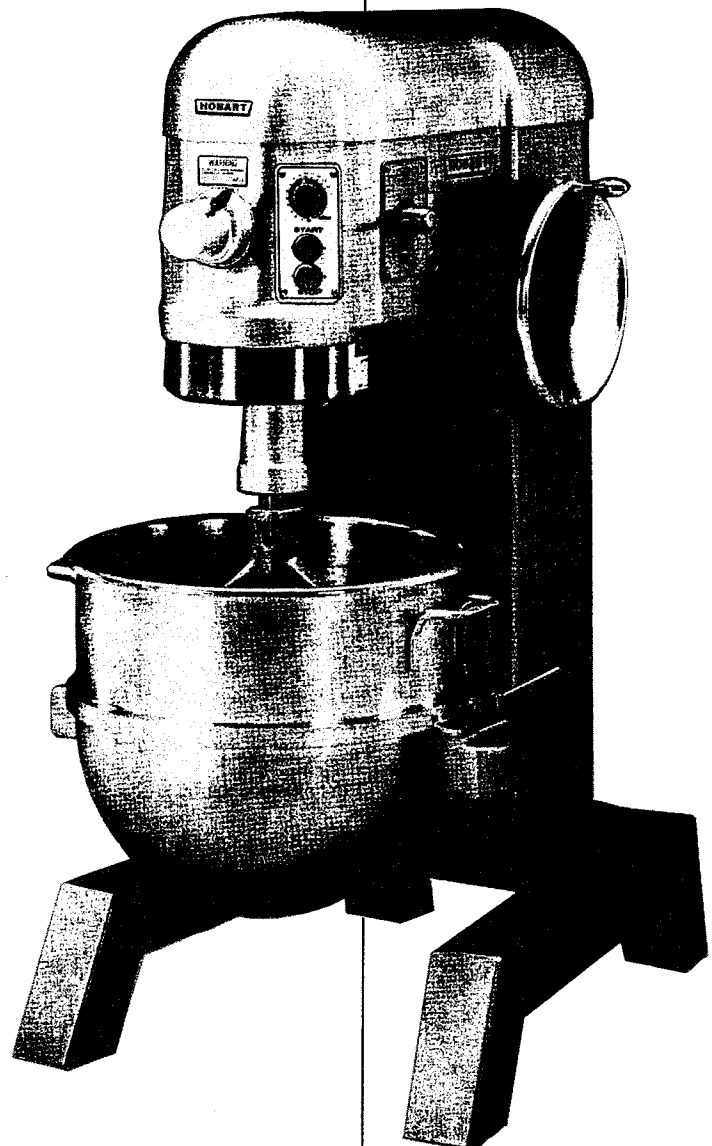
The H-600 is equipped with a #12 Attachment Hub which makes it one of the most versatile kitchen machines ever when used to operate a Dicer, 9" Vegetable Slicer, Meat Chopper or other Hobart Attachments. This 60 Quart Mixer works equally well in a kitchen, a pizza operation or a full service retail bake shop.

The timer automatically shuts off the mixer in any speed after time has elapsed. "Non-timed" operation is obtained by setting timer on HOLD position.

Model H-600-DT

Same as above with a deluxe finish.

Specifications, Details and Dimensions on Reverse Side



H-600 MIXER



SPECIFICATIONS Listed by Underwriters Laboratories, Inc. and 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.

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

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 853 lbs., Shipping 880 lbs.

MODEL H-600-D (Deluxe Model)

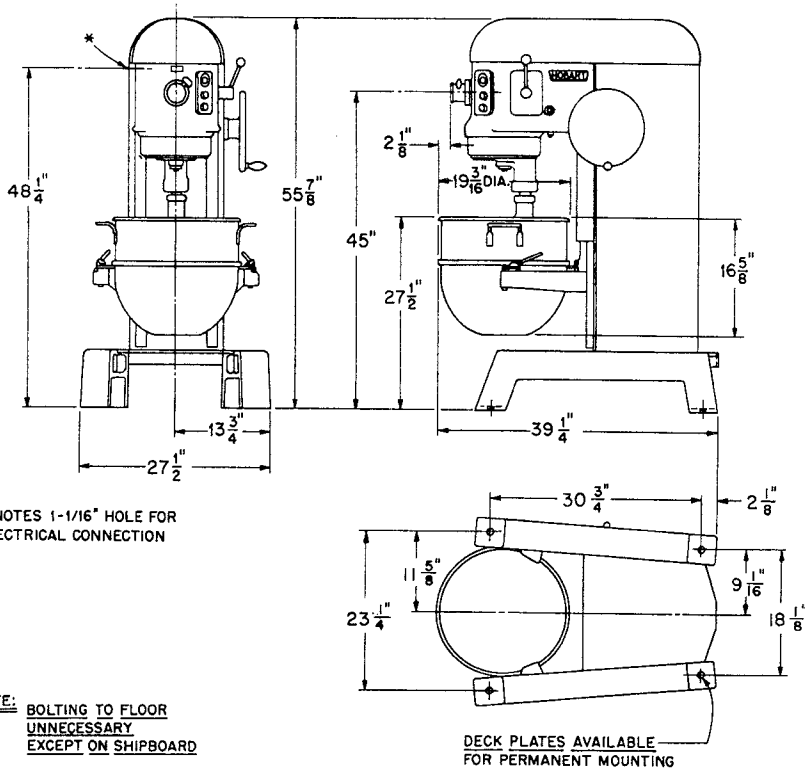
FINISH: All-metal, burnished aluminum transmission case and bowl support; pedestal, base and transmission case cover are nickel-chrome plated steel. Stainless steel 60 quart bowl and standard "B" Beater, "D" Whip and ED Dough Arm.

WEIGHT H-600-D: Net Deluxe Mixer 675 lbs., Shipping 702 lbs.

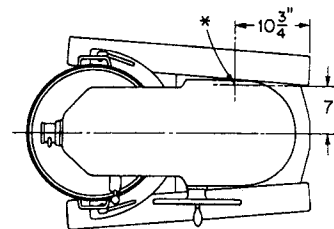
POWER BOWL LIFT SPECIFICATIONS
Powered by a 1/2 H.P. motor, the bowl may be raised or lowered by fingertip control through the conveniently located switch. Bowl will remain in position until switch is activated. Available on mixers with the following electrical specifications of 200/60/1, 230/60/1, 200/60/3,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

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

DETAILS AND DIMENSIONS



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



WORLD HEADQUARTERS
TROY, OHIO 45374

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