



# A-200 MIXER

# HOBART

## STANDARD FEATURES

- ½ H.P. Hobart Designed Fixed Speed Motor
- Gear-Driven Transmission
- 15 Minute Timer
- Three Fixed Speeds
- Open Base
- Large, Easy-To-Reach Controls
- #12 Taper Attachment Hub
- Stainless Steel Bowl Guard
- Manual Bowl Lift
- 20-Quart Stainless Steel Bowl, "B" Flat Beater, "D" Wire Whip, Cord and Plug

## ACCESSORIES

- Stainless Steel Bowl
- "B" Flat Beater
- Stainless Steel "B" Beater
- "C" Wing Whip
- "D" Wire Whip
- "E" Dough Hook
- "ED" Dough Hook
- "P" Pastry Knife
- Bowl Splash Cover
- Bowl Scraper
- 12 Quart Accessories
- Ingredient Chute
- 9" Vegetable Slicer
- Meat Chopper Attachment

## MODEL

- A-200 – 20-Quart All Purpose Mixer
- A-200C – 20-Quart All Purpose Mixer with Maximum Security Correctional Package (115/60/1, Bench Model only)

## OPTIONS

- Deluxe Nickel Chrome Plate Finish (115/60/1 and 230/60/1, Bench Model only)
- Floor Model (Base is 21"W x 21½"D x 41¼"H)

Specifications, Details and Dimensions on Inside and Back.



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## SOLUTIONS/BENEFITS

### ½ H.P. Hobart Designed Motor

Durability

- Heavy-duty to meet the most demanding operations

### 15-Minute Electric Timer

Convenience, Ease of Use, Consistency

- Supports recipe mixing times
- Simplifies operation
- Provides accurate results and eliminates overmixing

### Three Fixed Speeds

Flexibility, Reliability, Consistency

- For incorporating, blending, mixing ingredients
- Supports consistent results and thorough mixing

### Bowl Guard

Protection

- Safety interlock prevents operation when front portion of guard is out of position

### Gear-Driven Transmission

Durability, Reliability

- Ensures consistent performance and minimum downtime with positive drive under heavy loads

### Hobart Attachments

Durability, Flexibility

- Hobart manufactured accessories are designed for long-term usage under heavy-duty conditions
- Large array of attachments provide multiple uses for recipe and product processing

## A-200 MIXER CAPACITY CHART

Recommended Maximum Capacities - dough capacities based on 70°F. water and 12% flour moisture.

PRODUCT	AGITATORS SUITABLE FOR OPERATION	A-200
CAPACITY OF BOWL (QTS. LIQUID)		20
Egg Whites	D	1 qt.
Mashed Potatoes	B & C	15 lbs.
Mayonnaise (Qts. of Oil)	B or C or D	10 qts.
Meringue (Qts. of Water)	D	1½ pts.
Waffle or Hot Cake Batter	B	8 qts.
Whipped Cream	D or C	4 qts.
Cake, Angel Food (8-10 oz. cake)	C or I	15
Cake, Box or Slab	B or C	20 lbs.
Cake, Cup	B or C	20 lbs.
Cake, Layer	B or C	20 lbs.
Cake, Pound	B	21 lbs.
Cake, Short (Sponge)	C or I	15 lbs.
Cake, Sponge	C or I	12 lbs.
Cookies, Sugar	B	15 lbs.
Dough, Bread or Roll (Lt.-Med.) 60% AR	§ ED	25 lbs.□
Dough, Heavy Bread 55% AR	§ ED	15 lbs.□
Dough Pie	B & P	18 lbs.
Dough, Thin Pizza 40% AR (max. mix time 5 min.)	§‡ ED	9 lbs.□
Dough, Med. Pizza 50% AR	§‡ ED	10 lbs.□
Dough, Thick Pizza 60% AR	§‡ ED	20 lbs.□
Dough, Raised Donut 65% AR	ED	9 lbs.*
Dough, Whole Wheat 70% AR	ED	20 lbs.
Eggs & Sugar for Sponge Cake	B & C or I	8 lbs.
Icing, Fondant	B	12 lbs.
Icing, Marshmallow	C or I	2 lbs.
Shortening & Sugar, Creamed	B	16 lbs.
Pasta, Basic Egg Noodle (max. mix time 5 min.)	ED	5 lbs.

NOTE: % AR (% Absorption Ratio) - Water weight divided by flour weight. Capacity depends on moisture content of dough. Above capacities based on 12% flour moisture at 70°F water temperature.

□ 1st Speed

\* 2nd Speed

§ If high gluten flour is used, reduce above dough batch size by 10%.

‡ 2nd Speed should never be used on 50% AR or lower products.

**USE OF ICE REQUIRES A 10% REDUCTION IN BATCH SIZE.**

**1 gallon of water weighs 8.33 lbs.**

NOTE: Attachment hub should not be used while mixing.

## SPECIFICATIONS

### MOTOR:

½ H.P., Hobart designed, permanently lubricated ball bearings, splash-proof, fan cooled. Single-phase is capacitor-start, induction-run type.

Single Phase	115V	8.2 Amps
	230V	4.2 Amps

### ELECTRICAL:

115/60/1 and 230/60/1 – U L Listed. Also available in 100/50/1, 220/50/1, 100/60/1 and 220/60/1 – not submitted for U L Listing.

### CONTROLS:

Two-pole toggle switch with No Volt Release. A 15-minute electric timer is standard. Non-timed operation obtained by setting timer on “HOLD” position.

### TRANSMISSION:

Gear-driven. Gears are constant mesh heat-treated alloy steel. Anti-friction ball bearings. A hardened steel worm and special worm wheel transmit power from motor to transmission. Grease lubricated.

### SPEEDS:

Three positive speeds - Low, Intermediate, and High.

	Agitator (RPM)	Attachment (RPM)
Low	107	61
Intermediate	198	113
High	361	205

### BOWL GUARD:

Heavy-duty stainless steel wire front and solid stainless steel rear portion. Front portion of guard rotates easily to add ingredients and install or remove agitator. It detaches in seconds for cleaning in dishwasher or sink. Rear portion of guard can be quickly cleaned in position. Guard must be in closed position before mixer will operate. The bowl support lock prevents the bowl from being lowered while mixer is running. Bowl support interlock provides further protection.

### BOWL LIFT:

Hand crank operated, self-locking in any position.

### FINISH:

Standard Metallic Gray finish, Polyurethane Enamel. Deluxe finish has nickel-chrome plating on transmission case, bowl support, pedestal and base.

### STANDARD EQUIPMENT:

Consists of the mixer unit with cord and plug, one (1) 20-quart stainless steel bowl, one (1) “B” flat beater, one (1) “D” wire whip, stainless steel bowl guard, cord and plug.

### ATTACHMENT HUB:

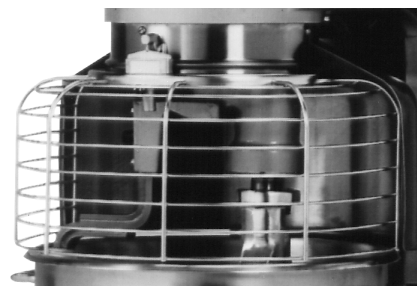
When specified, comes with front-mounted Hobart standard #12 taper attachment hub for use with #12 size attachments.

NOTE: Use of attachment hub during mixing operation may result in a negative impact on performance and longevity of mixer.

### ATTACHMENTS AND ACCESSORIES:

The following are available at extra cost:

Stainless Steel Bowl	Bowl Splash Cover
“B” Flat Beater	Bowl Scraper
Stainless Steel “B” Beater	12 Quart Accessories
“C” Wing Whip	Ingredient Chute
“D” Wire Whip	9” Vegetable Slicer
“E” Dough Hook	Meat Chopper
“ED” Dough Hook	Attachment
“P” Pastry Knife	



**Hobart Bowl Scraper**

**Hobart Ingredient Chute**



LISTED BY: Underwriters Laboratories, Inc. and the National Sanitation Foundation.

# A-200 MIXER



## SPECIFICATIONS

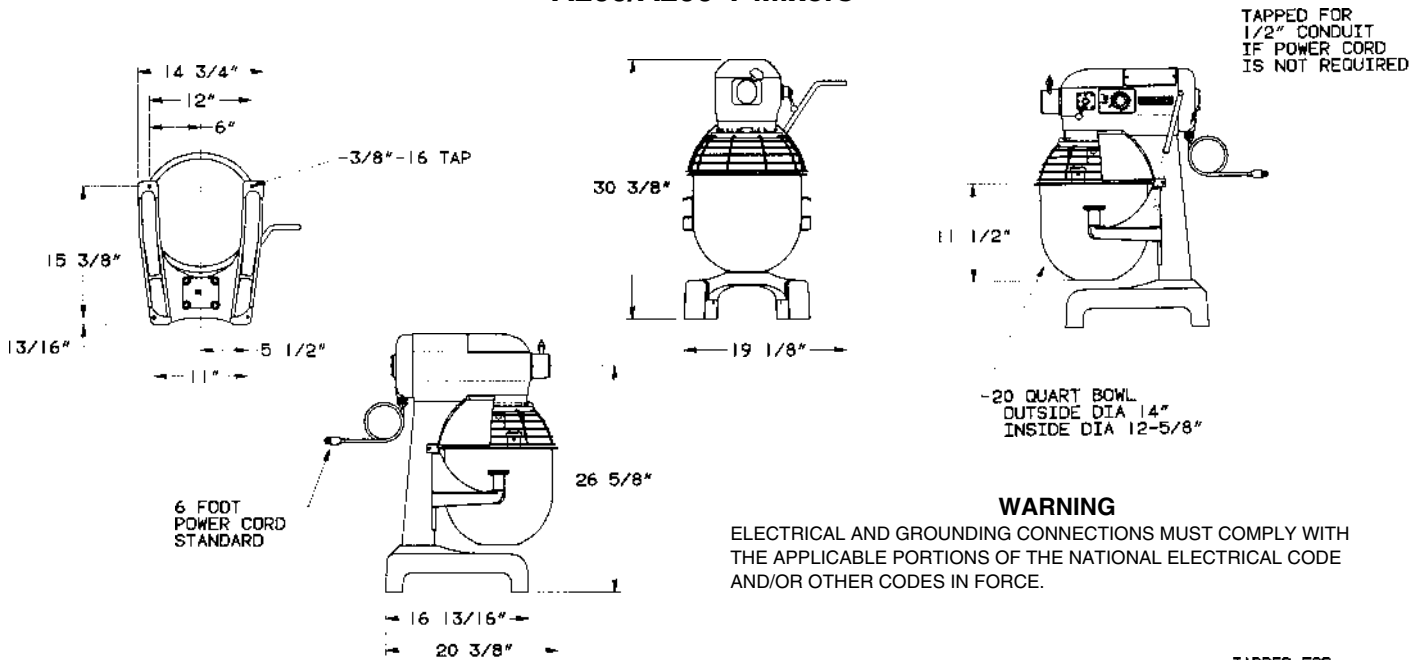
**ELECTRICAL SPECIFICATIONS:** 115/60/1 and 230/60/1 – U L Listed. Also available in 100/50/1, 220/50/1, 100/60/1 and 220/60/1 – not submitted for U L Listing.

**WEIGHT:** 204 lbs. net; 226 lbs. domestic shipping. Floor Model: 230 lbs. net; 296 lbs. domestic weight.

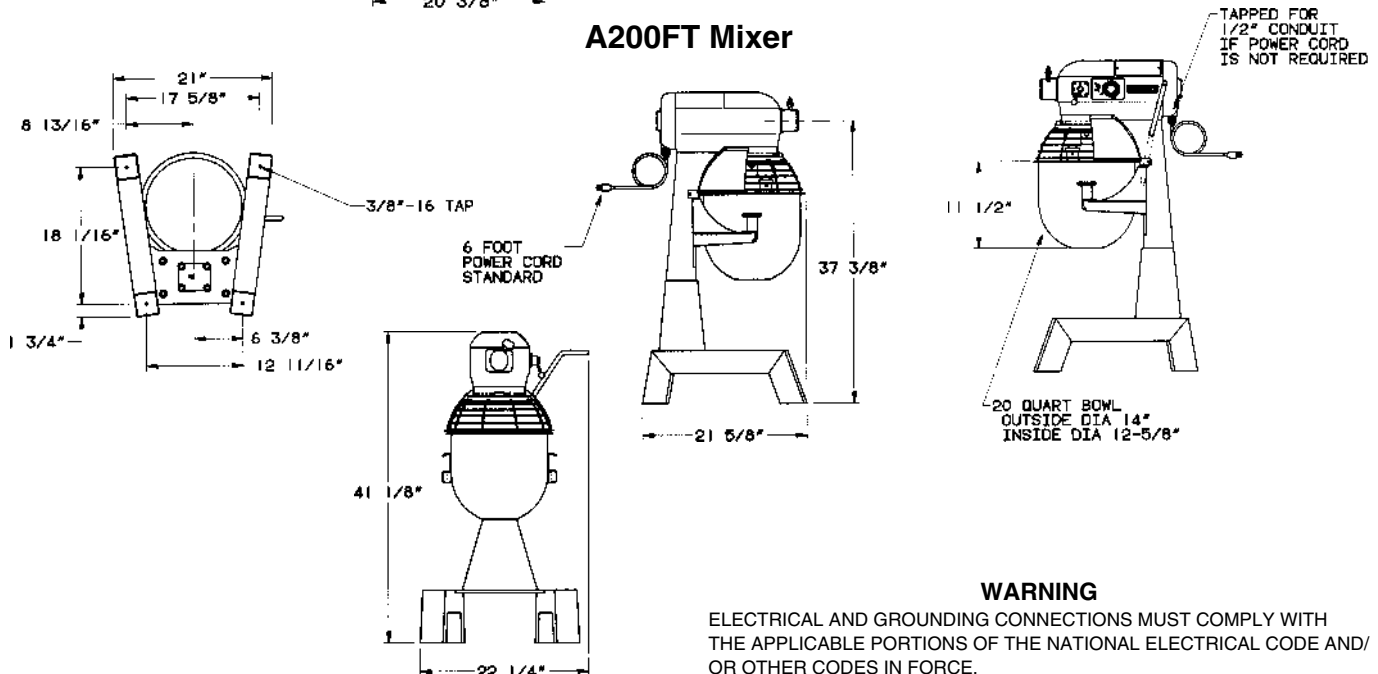
**WARRANTY:** Unit has full one-year warranty on parts, labor and mileage against manufacturer's defects. Service contracts are available.

## DETAILS AND DIMENSIONS

### A200/A200-T Mixers



### A200FT Mixer



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

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