

The Industry Standard

Planetary Mixer Model A200C



HOBART

The Industry Standard – Recognized worldwide for superior performance

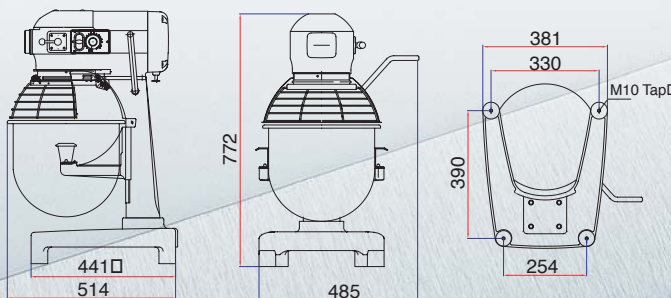


Technical Data

Models	A200C	A200
Motor	0.37kW	
Transmission	Gear	
Speeds	Three fixed speeds	
Gears	Heat treated steel alloy	
Speeds (50 hz)	Agitator	Attachment
1	107	61
2	198	113
3	361	205
#12 hub	N/A	STD
Bowl guard	STD	
Finish	Metallic grey paint	
Electrical	220/50/1, 110/50/1 220/60/1, 110/60/1	
Controls	Start/stop push buttons	
Timer	Mechanical	
Bowl lift	Manual hand lever	
Weight	Net 90kG Shipping 110kG	
	20 quart	12 quart
Accessories/ Agitators	20 qt SST bowl*	12 qt SST bowl
	Aluminum B beater*	Aluminum B beater
	SST B Beater	SST B Beater
	SST D Whip*	SST D Whip
	C Wing Whip	E Dough Arm
	E Dough Arm	
	ED Dough Arm	
	P Pastry Knife	

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

Machine Drawings Dimensions in mm



- **Designed for heavy mixing applications:** Powerful 0.375 kW motor. Heat treated gears and shafts assure minimum downtime even under heavy loads.
- **Gear driven transmission:** Three positive fixed speeds for consistent mix quality.
- **Bowl guard:** Stainless steel guard adds protection without sacrificing productivity and sanitation. Front portion of guard rotates easily to add ingredients, install or remove agitators. Guard must be in closed position before mixer will operate.
- **Standard equipment:** 20 quart stainless steel bowl, aluminum B beater, stainless steel D wire whip.

HOBART

Hobart International, Inc.
Asia Pacific

**For more information contact Hobart
or your local Hobart dealer**

Hobart Food Equipment
Tianjin, China
Tel: 86-22-2397-4914

Hobart Food Equipment
Sydney, Australia
Tel: 61-2-9714-0200

Hobart Hong Kong
Hong Kong
Tel: 852-23419315

Hobart International
Singapore
Tel: 65-6846-7117



Warewashing



Cooking



Food
Preparation



Waste
Management



Service