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**MODELS
A120, A200 &
AS200 MIXERS**

A120

**ML-33417
ML-33418**

A200

**ML-33424
ML-33425
ML-33428
ML-33429
ML-33430
ML-33431
ML-33432
ML-33433**

AS200

**ML-33426
ML-33427
ML-33434
ML-33435
ML-33436
ML-33437
ML-33438
ML-33439**

a product of



WORLD HEADQUARTERS
TROY, OHIO 45374

Installation, Operation and Care of MODELS A120, A200, AND AS200 MIXERS

SAVE THESE INSTRUCTIONS

GENERAL

The Models A120, A200, and AS200 Mixers are bench-type mixers which feature Hobart-built motors and an attachment hub as standard equipment. These mixers are furnished with a #12 attachment hub. With the use of special agitators, the 12 quart bowl may be used on A200 and AS200 mixers.

In addition to being available as a floor model, the A200 or AS200 can be ordered with a deluxe finish, which includes a burnished aluminum pedestal and bowl support and nickel-chrome plated base, planetary, and attachment hub.

A timer is available on all models.

There are a variety of attachments and accessories available for all models and these are explained in a separate *Use and Applications Handbook* which is supplied with each mixer.

INSTALLATION

UNPACKING

Immediately after unpacking the mixer, check it for possible shipping damage. If this machine is found to be damaged after unpacking, save the packing material and contact the carrier within 15 days of delivery.

Prior to installation, test the electrical service to assure it agrees with the specifications on the machine data plate.

LOCATION

Place the mixer in its operating location. Bench models should be placed on a sturdy level surface. There should be adequate space around the mixer for the user to operate the controls and install and remove bowls.

Holes are provided in the base to permanently secure the mixer, although this is not necessary in normal installations. Four plastic plugs are supplied with the mixer to plug these holes if they are not used.

Floor models must be leveled front-to-back and side-to-side by sliding shims under the legs as required.

ELECTRICAL CONNECTIONS (Cord Connected Mixers)

WARNING: THE SUPPLY CORD ON THIS MACHINE IS PROVIDED WITH A THREE-PRONG GROUNDING PLUG. IT IS IMPERATIVE THAT THE OUTLET TO WHICH THIS PLUG IS CONNECTED BE PROPERLY GROUNDED. IF THE RECEPTACLE IS NOT THE PROPER GROUNDING TYPE, AN ELECTRICIAN SHOULD BE CONTACTED.

ELECTRICAL CONNECTIONS (Permanently Connected Mixers)

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

WARNING: DISCONNECT ELECTRICAL POWER SUPPLY AND PLACE A TAG AT THE DISCONNECT SWITCH INDICATING THAT YOU ARE WORKING ON THE CIRCUIT.

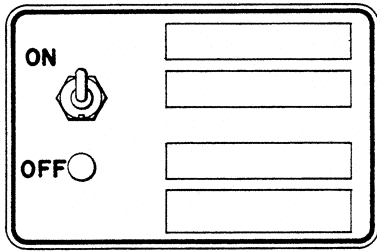
Make electrical connections to the junction box per the wiring diagram supplied with the mixer.

Three-phase machines must be connected so the planetary rotates in the direction of the arrow on the drip cup. To check rotation:

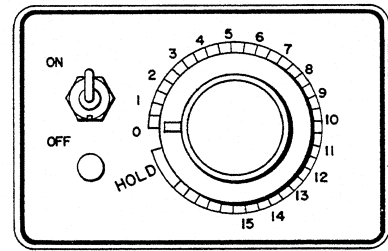
Set the gear shift lever on 1.

Apply power to the mixer, set the timer (if equipped) on *HOLD*, and momentarily run the machine by turning the switch ON and then OFF.

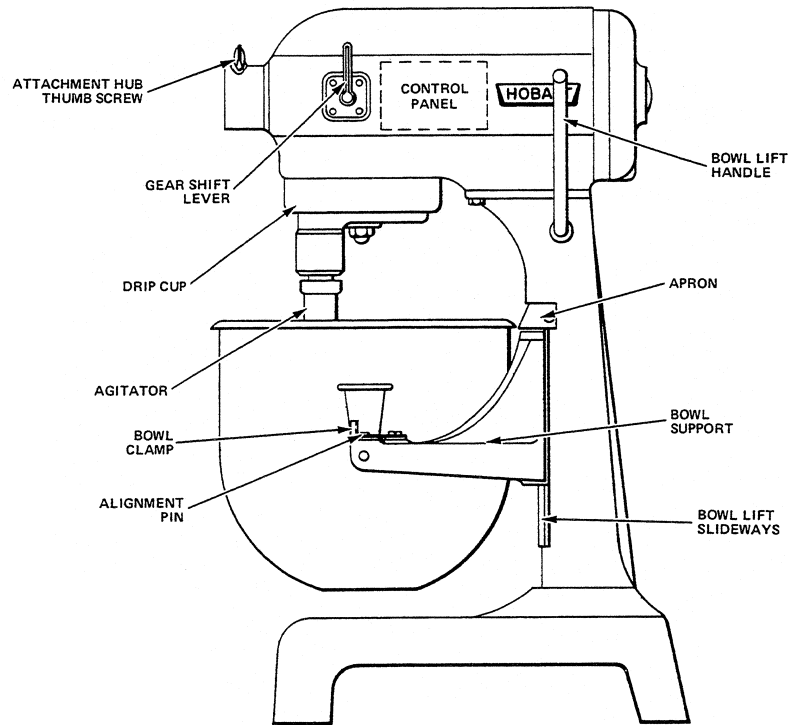
If rotation is incorrect, DISCONNECT ELECTRICAL POWER SUPPLY and interchange any two of the incoming power supply leads.



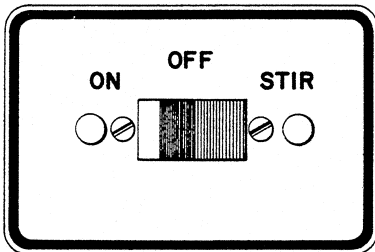
A120, A200



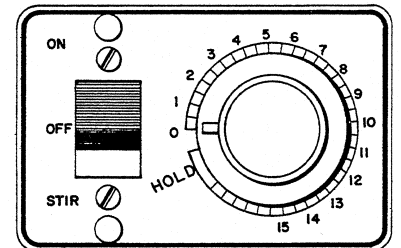
A120, A200
WITH TIMER



AS200



AS200
WITH TIMER



PL-19331-1

Fig. 1

OPERATION

CONTROLS

All models (except the AS200) are furnished with an *ON-OFF* toggle switch which controls power to the mixer.

The *ON-OFF-STIR* switch (AS200 models) is a three-position rocker switch. When this switch is held in the *STIR* position, the mixer runs at half speed allowing you to slowly stir liquid ingredients before mixing at regular speeds, thus minimizing splash-out.

The *TIMER* (if equipped) is used in conjunction with the *ON-OFF* (or *STIR*) switch for timed mixing operations and will stop the mixer when the desired time has elapsed.

With the timer set on *HOLD*, the mixer will run until the *ON-OFF* switch is turned to *OFF*.

The *GEAR SHIFT LEVER* (Fig. 1) is used to change speeds. Always stop the mixer before changing speeds. To change speeds, turn the switch *OFF*, move the gear shift lever to the desired speed, and turn the switch back *ON*.

The *BOWL LIFT HANDLE* (Fig. 1) is used to raise and lower the bowl. To raise the bowl, rotate the handle upward; rotating the handle downward lowers the bowl.

MIXING

This section explains operation of the mixer and how to install bowls, agitators, and attachments. A separate *Use and Applications Handbook* is provided with the mixer which contains information on mixing procedures, as well as outlining specific uses for agitators, attachments, and accessories.

Bowl

New mixer bowls and agitators (beaters, whips, and dough arms) should be thoroughly washed with hot water and a mild soap solution, rinsed with either a mild soda or vinegar solution, and thoroughly rinsed with clear water **BEFORE** being put into service. This cleaning procedure should also be followed for bowls and agitators before whipping egg whites or whole eggs.

The bowl must be installed before the agitator. To install the bowl, fully lower the bowl support (Fig. 1). Position the bowl so the alignment bracket on the back of the bowl is in the bowl retainer and the alignment pins (Fig. 1) on the front of the bowl support fit in the holes in the bowl. Lock the bowl in place by rotating the bowl clamps (Fig. 1) over the ears of the bowl.

Agitator

To install an agitator (Fig. 1), the bowl must be installed and fully lowered. Place the agitator in the bowl, push it up on the agitator shaft, and turn it clockwise to seat the shaft pin in the slot of the agitator shank.

Attachments

To install an attachment, loosen the thumb screw (Fig. 1) in the attachment hub and remove the plug. Insert the attachment into the attachment hub, making certain that the square shank of the attachment is in the square driver of the mixer. Secure the attachment by tightening the thumb screw.

Move the gear shift lever to the desired speed and start the mixer to operate the attachment.

The meat and food chopper attachment should be operated in second or third speed. If material in the cylinder stalls the mixer, stop the mixer at once. **DO NOT** attempt to restart the mixer in a lower speed — remove the adjusting ring, knife, plate, and worm and clear the obstruction. **THIS ATTACHMENT MUST NOT BE USED TO CHOP BREAD CRUMBS.**

Mixer Speeds

Speed 1 (Low) — This speed is for heavy mixtures such as bread dough, heavy batters, and potatoes.

Speed 2 (Medium) — This speed is for light dough which must rise quickly, cake batters, and some whipping operations.

Speed 3 (High) — This is a fast speed for light work such as whipping cream, beating eggs, and mixing thin batters.

CLEANING

The mixer should be thoroughly cleaned daily.

Bowls and agitators should be removed from the mixer and cleaned in a sink.

DO NOT use a hose to clean the mixer - it should be washed with a clean damp cloth. The apron (Fig. 1) may be removed by loosening the two screws.

The drip cup (Fig. 1) should be removed periodically and wiped clean.

MAINTENANCE

WARNING: DISCONNECT ELECTRICAL POWER SUPPLY AND PLACE A TAG AT THE DISCONNECT SWITCH INDICATING THAT YOU ARE WORKING ON THE CIRCUIT BEFORE BEGINNING ANY MAINTENANCE PROCEDURE.

LUBRICATION

Motor

The motor has sealed ball bearings which require no lubrication maintenance.

Bowl Lift Slideways

The slideways (Fig. 1) should be lubricated twice a year. Remove the apron (Fig. 1 secured by two thumb screws) to expose the slideways and apply a light coat of Lubriplate 630AA (supplied) to both slideways. Replace the apron.

