

HOBART

FOOD EQUIPMENT

HCM-300 CUTTER MIXER

THE HOBART HCM LETS YOU CUT, MIX AND BLEND IN SECONDS

Designed and built by Hobart, this machine offers the user maximum control and easy operation.

A timer permits either continuous operation or up to five minutes of timed operation with automatic shut-off of machine after time set has elapsed.

Equipped with a see-through cover, the operator can inspect the product during processing. This feature alone can help the user achieve optimum results.

Designed especially for institutional kitchens, restaurants, pizzerias, bakeries and delicatessens. Available in two sizes HCM-300 (30 liquid quarts) or the HCM-450 (45 liquid quarts). Both will handle small batches or full loads.

Crisp tossed salads in seconds. Smooth mayonnaise and salad dressings ... even fluffy instant potatoes, meat loaf and bread dough ... in a fraction of the usual time required. Bread crumbs or even crushed ice in a matter of seconds.

In pizzerias the Hobart HCM handles many of the preparation chores - mixes the dough, chops and blends the cheese, meat and vegetable toppings ... even blends the sauce.

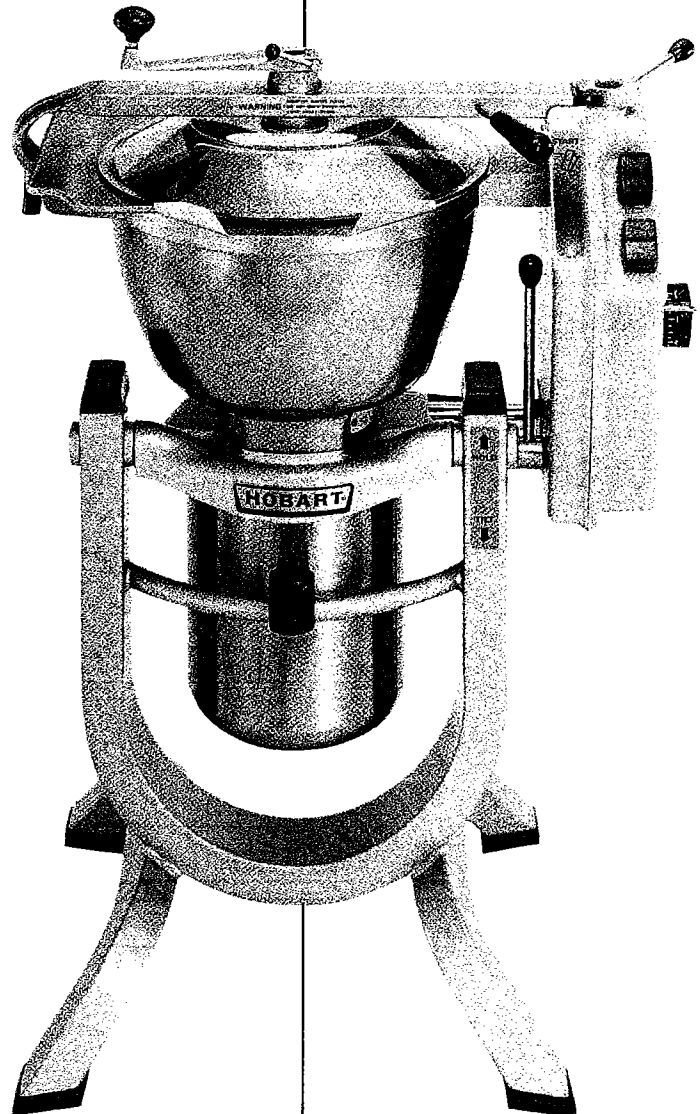
For the baker, our cutter mixer prepares cake batter, flaky pie dough and even perfect yeast dough - for rapid production of a wide range of baked goods.

For the delicatessen operator the cutter mixer can be used to prepare many dishes - great looking coleslaw - potato salad - ham salad - cheese spread and many other items.

The HCM is a flexible machine ... adapts to almost any recipe. You'll see, in no time at all the Hobart HCM will become the most productive piece of equipment in your kitchen.

Specifications, Details and Dimensions on Reverse Side.

*SINGLE PHASE
IS NOT
AVAILABLE
ON
HCM 300 OR
HCM 450*



HCM-300 CUTTER MIXER



SPECIFICATIONS Listed by Underwriters Laboratories, Inc. and by National Sanitation Foundation. USDA Listed.

MOTOR: 5 H.P., dual voltage configuration with inherent solid state thermal overload protection, single speed, 1140 RPM, totally enclosed, externally fan cooled, ball bearings grease packed and sealed. Motor shaft is stainless steel.

ELECTRICAL: 200/60/3 or 230/460/60/3.

CONTROLS: Magnetically operated start and stop selectors are completely sealed and washable. All electrical controls are housed in a high strength, molded, plastic enclosure.

TIMER: 5 minute, automatically shuts off machine after time set has elapsed. Non-timed operation obtained by setting timer on run or jog.

POWER CABLE, PLUG AND RECEPTACLE: 6 foot, flexible type "SO" cable with grounding polarized plug. A grounding polarized power receptacle is furnished. See chart below for proper size and voltage:

VOLTAGE	PLUG & RECEPTACLE	OPTIONAL PENDANT
200/60/3	Hubbell 2811/L21-30P Hubbell 2810/L21-30R	Hubbell 2813/L21-30R (P)
230/60/3	Woodhead 28W75 L15-30P Woodhead 69W75 L15-30R	Woodhead 29W75 L15-30R (P)
460/60/3	Woodhead 26W76 L16-20P Woodhead 67W76 L16-20R	Woodhead 27W76 L16-20R (P)

BRANCH POWER CIRCUIT REQUIREMENTS: 200 or 230/60/3 machine should

be connected to a 30 amp service; 460/60/3 requires 20 amp service.

BOWL: All stainless steel with a 30-quart capacity with a built-in pouring lip to guide liquids into a container. Bowl will tilt 90° to a pour height of 16-1/8" from the floor. Makes it easy to pour and clean.

BOWL COVER: 3/16" clear plastic that seals effectively without a gasket. Counterbalanced for ease of handling. Cover support bar is stainless steel.

BOWL TILT MECHANISM: A lever is provided to control the bowl for "hold" position when running or "tilt" to empty. When set to "hold" there is a firm grip to prevent tipping of the bowl during normal operation. "Tilt" setting releases the hold but provides a constant preset drag which allows pivoting but will hold the bowl in any position. The bowl and motor are counter-balanced for easy handling.

MIXING BAFFLE: All stainless steel. Manually operated to move products continually into the shaft blades. Exclusive pour-through center shaft permits addition of liquid ingredients with the cover closed, the baffle in position and the machine operating. Exclusive built-in scraper, located on the mixing baffle, helps keep the cover clean during operation, and enables easy cleaning of the cover before opening. Baffle removable for cleaning.

ACCESSORIES: Stainless steel cut/mix attachment, blades and spacers. Exclusive nylon threaded knob with direction indicated by ON/OFF arrows and knead/mix attachment.

SAFETY: Electro-mechanical interlocks prevent operation unless bowl cover is closed and latched. Interlock also prevents operation if bowl is tilted beyond 20° from vertical position. A centrifugal brake stops motor when the stop switch is pushed or an interlock shuts off electrical power.

BASE: Rectangular steel tubing, formed and welded. Finished in gray epoxy-based enamel.

STRAINER BASKET: Polypropylene. Provided as standard. Allows re-use of water when cutting head lettuce or other tender vegetables.

OPTIONAL EQUIPMENT: Casters (set of two).

STANDARD EQUIPMENT: Consists of Cutter Mixer unit with manually operated mixing baffle; strainer basket, cut/mix attachment, knead/mix attachment; 6 foot power cable with plug and power receptacle.

NET WEIGHT: 270 lbs.

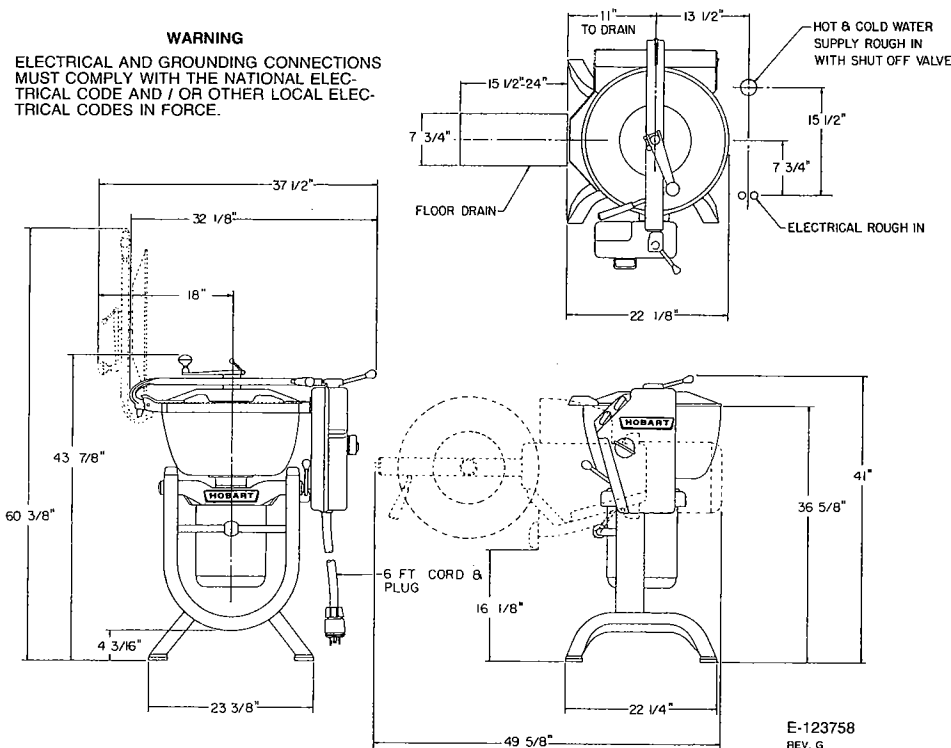
SHIPPING WEIGHT: 350 lbs.

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 NATIONAL ELECTRICAL CODE AND / OR OTHER LOCAL ELECTRICAL CODES IN FORCE.



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