

# HOBART®

C-100

## C-100 • C-100-T Mixer

Listed by Underwriters' Laboratories, Inc.  
and approved by National Sanitation Foundation.

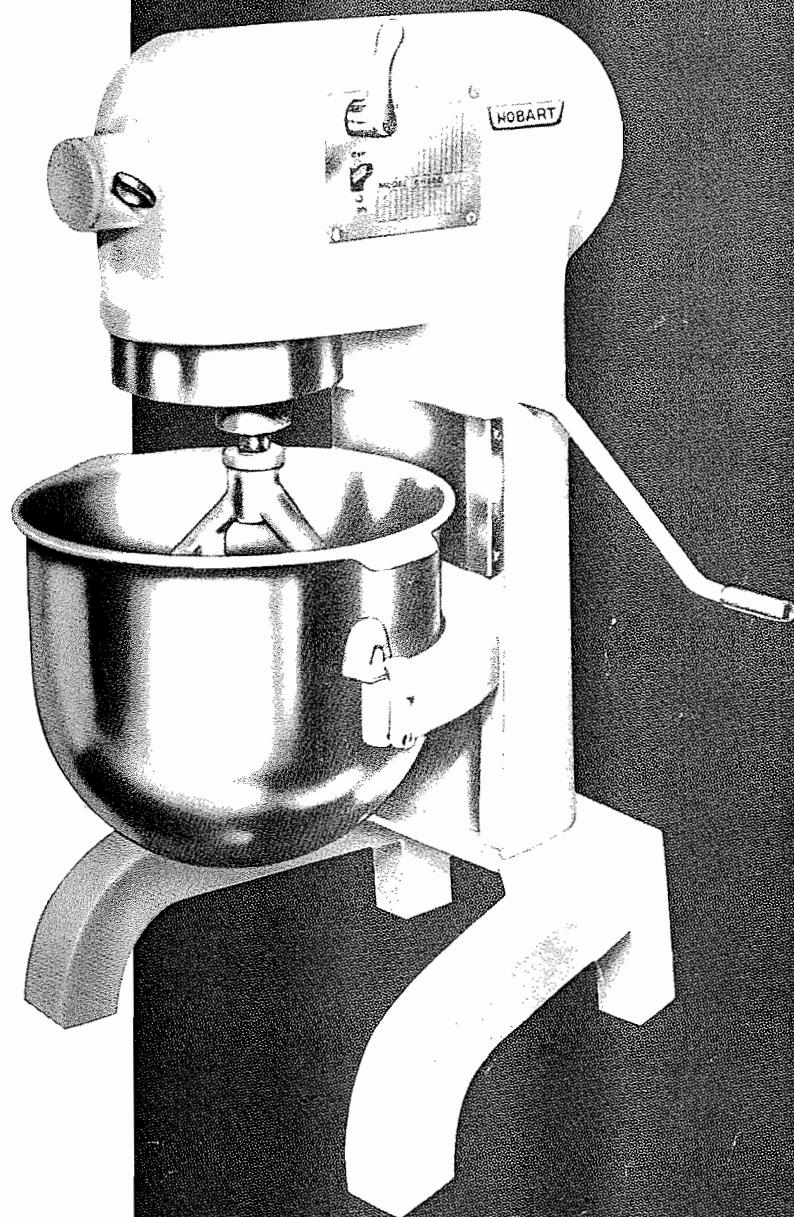
### STREAMLINED 10 QUART MIXER

The streamlined, easy to keep clean housing and sanitary open-rim bowl are just two of the advanced features that are readily apparent on the Model C-100. They visibly exemplify the many other features that Hobart engineers have incorporated in the Model C-100 to make it the ideal auxiliary mixer for the larger kitchen or bake shop—or the principal unit for the smaller pastry shop, fountain, tea room, diner, restaurant or laboratory. Inside the modern housing, the grease lubricated, diving key transmission with gears of hardened alloy steel, and the single phase, brushless, induction type motor assure smooth, quiet operation—as well as long life.

Its powerful motor, positive three speeds and Hobart planetary mixing action, make it a particularly adaptable mixer within its ten quart capacity—enabling the operator to meet rush demands, to prepare special food items, or to mix experimental formulas. Results are always uniform, consistent, and predictable.

Model C-100-T is furnished with a timer, and teamed with the mixer's positive three speed planetary action—you have timed mixing control.

Specifications, Details and Dimensions on Reverse Side



THE HOBART MANUFACTURING COMPANY • TROY, OHIO

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## SPECIFICATIONS

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**MOTOR:** ¼ H.P., Hobart-built, grease packed ball bearings, totally enclosed, non-ventilated, capacitor-start, induction run single phase motor. Available in electrical specifications of 115-60-1, 208-60-1, 230-60-1, 115-50-1, and 220-50-1.

**SWITCH:** U.L. listed single pole toggle switch, mounted and connected.

**CORD AND PLUG:** 6 foot U.L. listed 3-wire flexible cord and NEMA plug for grounding, type 5-15P for 115 volt and 6-15P for 230 volt models. Cord supplied on export models without plug.

**TRANSMISSION:** Diving key transmission with gears of hardened alloy steel, grease lubricated. Hardened steel worm and bronze worm wheel transmit power from motor to transmission. A shock absorber is mounted on the worm wheel shaft. All shafts are ball bearing mounted.

**SPEEDS:** Three positive speeds for both agitator and attachment drive.

	Agitator (RPM)	Attachment (RPM)
Low	144	61
Intermediate	258	109
High	450	190

**MIXING ACTION:** As with larger models, the C-100 mixer utilizes Hobart Planetary Action.

**BOWLS AND AGITATORS:** The 10 quart capacity bowl is tinned steel with the sanitary, open rim design. It is raised or

lowered by the lift lever on the side, and automatically locked in the operating position. Beaters and whips are available for special uses. A 3 quart bowl and agitators can be used with an adapter.

**ATTACHMENTS:** Machine carries the No. 10 Taper Attachment Hub permitting use of the full line of attachments.

**FINISH:** Standard Hobart Gray.

**STANDARD EQUIPMENT:** Consists of the mixer unit with one 10 quart tinned bowl, one "B" flat beater and one "D" wire whip.

**ADDITIONAL EQUIPMENT:** Meat and Food Chopper, 7" Vegetable and Fruit Slicer, Soup Strainer and Colander, Jacket for 10 quart tinned Bowl, Oil Dropper—one gallon, Bowl Splash Cover.

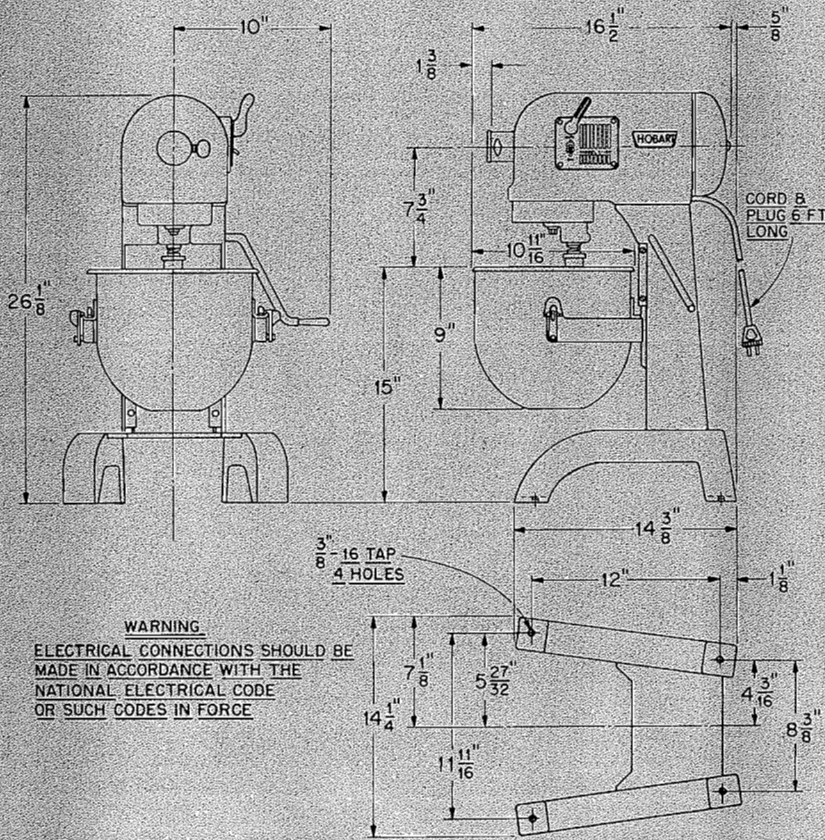
**SIZE AND WEIGHT:** Height 25¾ inches, width 17¾ inches, depth 16½ inches. Net weight 91 pounds.

### MODEL C-100-T MIXER

... timed mixing control

Same specifications as above, plus U.L. listed spring actuated timer in addition to standard Model C-100 toggle switch. Timer automatically shuts off machine in any speed after time set has elapsed. "Non-timed" operation obtained by setting dial on "hold" position.

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



Food Equipment Systems

C-110419