

HOBART

FOOD EQUIPMENT

**L-800
MIXER**

80 QUART ALL-PURPOSE MIXER FOR KITCHENS AND BAKERIES

This mixer is available with an electrically operated bowl lift as an optional feature. Just one of the many Hobart-built features that make this machine an excellent long term investment.

Anyone who has worked with the L-800 knows that it is built for all types of food processing, easy to handle, easy to clean and does the mixing job you have a right to expect.

The L-800 features: timed mixing control, four positive speeds, sanitary base and a No. 12 attachment hub.

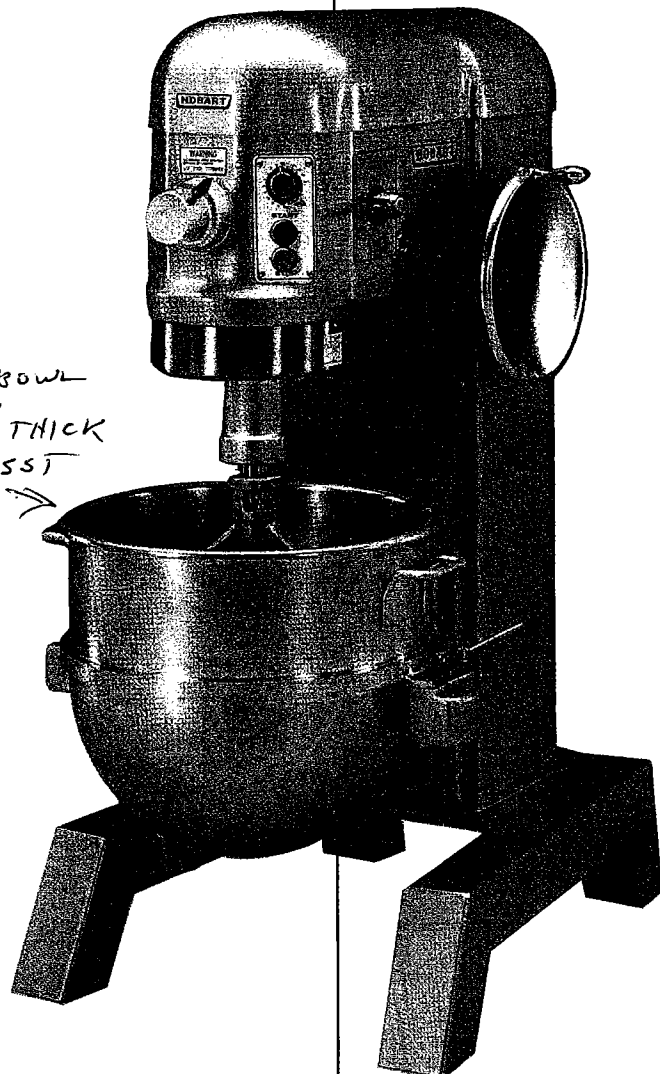
Many optional extras are available along with a full line of accessories and attachments.

Hobart planetary action achieves precise, uniform mixing action resulting in thorough blending, mixing and aerating of all ingredients in the bowl.

Specifications, Details and Dimensions on Reverse Side.

PER HARTON CARNER
OK TO RUN AT
480 VOLT INCOMING
MOTOR RATED AT
 $\pm 10\%$ OF 460 VOLT.

SST BOWL
.082" THICK
304 SST
⇒



L-800 MIXER

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SPECIFICATIONS Listed by Underwriters Laboratories Inc and by National Sanitation Foundation. Certified by Baking Industry Sanitation Standard Committee.

MOTOR: 2 H.P., Hobart built, high-torque, ball bearing, ventilated within mixer enclosure.

Single-phase is capacitor-start, induction-run type. Three-phase is squirrel-cage, induction-type.

ELECTRICAL: 200-60-1, 230-60-1, 200-60-3, 230-60-3, 460-60-3—UL Listed. 575-60-3, 220-50-1, 220-50-3, 380-50-3, 415-50-3—not submitted for UL Listing.

CONTROLS: Magnetic contactor with automatic resetting bimetallic thermal overload protection internally mounted. "Start-Stop" push-buttons, protected by rubber caps. Reduced voltage pilot circuit transformer is supplied for three-phase machines above 250 volts and is available, at extra cost, for all voltages below 250 volts.

TRANSMISSION: Constant mesh helical gears of hardened alloy steel. A hardened steel worm and alloy bronze worm wheel transmit power from motor to transmission. All shafts are ball bearing mounted.

SPEEDS: Four speed transmission. Operating speeds can be preselected or changed during operation. Automatic control protects transmission. Motor must be re-started after changing speeds.

	Agitator (RPM)	Attachment (RPM)
First	60	68
Second	106	119
Third	177	199
Fourth	311	350

TIMER: Automatically shuts off machine in any speed after time set has elapsed (15 minute standard). "Non-timed" operation obtained by setting timer on "Hold" position. Timer is motor-driven.

BOWLS AND AGITATORS: 80 Qt. capacity, standard with sanitary, open-rim design. Bowl is of heavily tinned steel. Standard 60, 40 and 30 quart bowls and beaters may be used with the proper adapters. Bowl lift hand-operated, self-locking in any position. A full line of beaters and whips are available for all sizes of bowls.

TRUCK: Self-centering four-wheel dolly type—available at extra cost.

FINISH: Standard machine—gray metallic polyurethane enamel.

STANDARD EQUIPMENT: Basic Mixer with one 80 Qt. tinned bowl, one "B" flat beater and one "C" wing wire whip and ED Dough Arm.

ATTACHMENTS AND ACCESSORIES: The following are available at extra cost:

- 9" Vegetable Slicer
- Dicer-French Fryer Cutter
- Meat Chopper
- Tray Support
- Beaters, Whips, Dough Arm
- Bowl Splash Cover
- Bowl Extension Ring
- Bowl Truck
- Bowl Truck Adapter
- Bowl Jacket (40 & 30 Qt.)
- Soup Strainer/Colander

See separate attachments and accessories spec. sheet Form #F-7573.

WEIGHT: Net Standard Mixer 875 lbs., Shipping 926 lbs.

L-800-D (Deluxe Model):

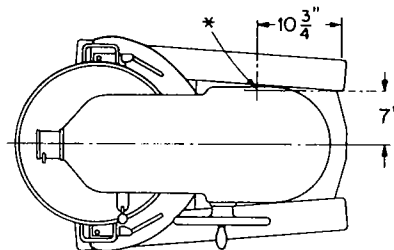
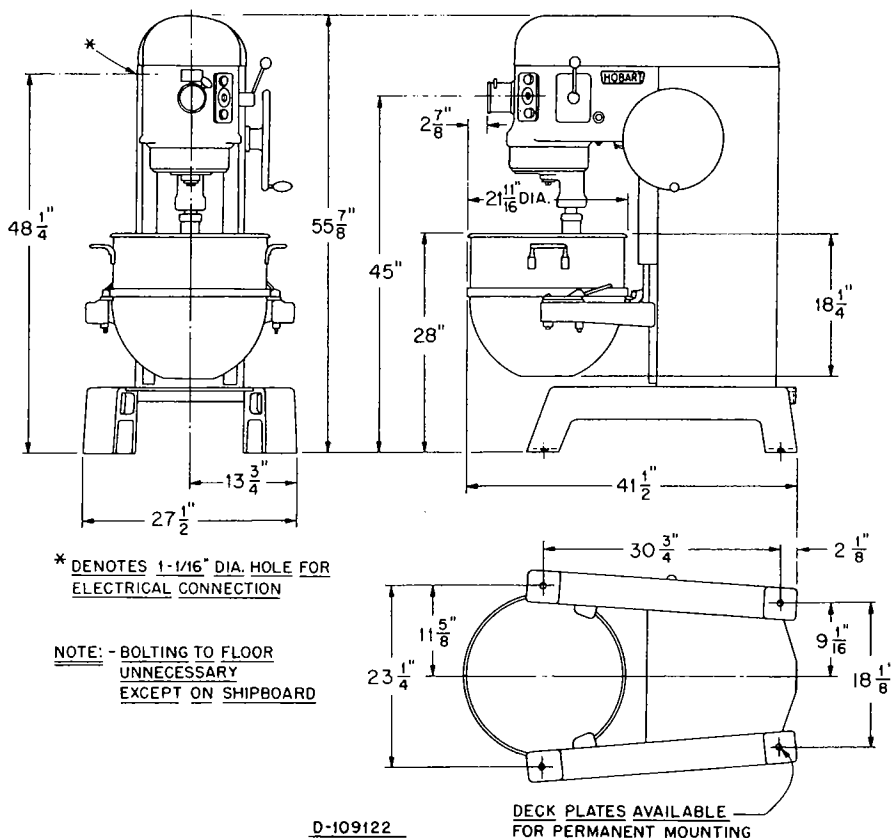
Transmission case and bowl support are burnished aluminum. Base, pedestal, and transmission case cover are nickel-chrome plated steel. Stainless steel bowl and Standard "B" Flat Beater and "C" Wing Whip, ED Dough Arm.

WEIGHT: L-800-D: Net Standard Mixer, 675 lbs., Shipping 750 lbs.

POWER BOWL LIFT SPECIFICATIONS: Powered by a 1/2 H.P. motor, the bowl may be raised or lowered by finger-tip control through the conveniently located lever. Bowl will remain in position until lever is activated. Available on mixer with the following electrical specifications: 200/60/1, 230/60/1, 200/60/3 and 230/60/3.

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 APPLICABLE PORTIONS OF THE NATIONAL ELECTRICAL CODE AND/OR OTHER LOCAL ELECTRICAL CODES.



HOBART
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