

HOBART701 S Ridge Avenue, Troy, OH 45374
1-888-4HOBART • www.hobartcorp.com**M802
MIXER****HOBART****STANDARD FEATURES**

- 3 H.P. Hobart Designed Fixed Speed Motor
- Gear-Driven Transmission
- 15 Minute Timer
- Four Fixed Speeds
- Open Base
- Large, Easy-To-Reach Controls
- Power Bowl Lift
- Stainless Steel Bowl Guard
- 80-Quart Stainless Steel Bowl, "B" Flat Beater, "ED" Dough Hook, Bowl Truck

ACCESSORIES

- Stainless Steel Bowl
- "B" Flat Beater
- "C" Wing Whip
- "D" Wire Whip
- "ED" Dough Hook
- "P" Pastry Knife
- "I" Heavy Duty Wire Whip
- Bowl Extension Ring
- Bowl Splash Cover
- Bowl Scraper
- Bowl Adapter
- Bowl Truck
- 60, 40 & 30 Quart Accessories
- Ingredient Chute

MODELS

- M802 – 80-Quart All Purpose Mixer
- M802C – 80-Quart All Purpose Mixer with Maximum Security Correctional Package (200/60/3 and 460/60/3 only)

Specifications, Details and Dimensions on Inside and Back.



FOR GENERAL REFERENCE ONLY
Models shown may not match the
model features or manuf year of the
item offered by AERE.

**M802 MIXER**

M802 MIXER



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SOLUTIONS/BENEFITS

3 H.P. Hobart Designed Motor

Durability

- Heavy-duty to meet the most demanding operations

15-Minute Electric Timer

Convenience, Ease of Use, Consistency

- Supports recipe mixing times
- Simplifies operation
- Provides accurate results and eliminates overmixing

Four Fixed Speeds

Flexibility, Reliability, Consistency

- For incorporating, blending, mixing ingredients
- Supports consistent results and thorough mixing

Bowl Guard

Protection

- Safety interlock prevents operation when front portion of guard is out of position

Gear Transmission

Durability, Reliability

- Ensures consistent performance and minimum downtime with positive drive under heavy loads

Hobart Attachments

Durability, Flexibility

- Hobart manufactured accessories are designed for long-term usage under heavy-duty conditions
- Large array of attachments provide multiple uses for recipe and product processing

M802 MIXER CAPACITY CHART

Recommended Maximum Capacities - dough capacities based on 70°F. water and 12% flour moisture.

PRODUCT	AGITATORS SUITABLE FOR OPERATION	M802
CAPACITY OF BOWL (QTS. LIQUID)		80
Egg Whites	D	2 qts.
Mashed Potatoes	B & C	60 lbs.
Mayonnaise (Qts. of Oil)	B or C or D	30 qts.
Meringue (Qts. of Water)	D	3 qts.
Waffle or Hot Cake Batter	B	32 qts.
Whipped Cream	D or C	16 qts.
Cake, Angel Food (8-10 oz. cake)	C or I	60
Cake, Box or Slab	B or C	100 lbs.
Cake, Cup	B or C	90 lbs.
Cake, Layer	B or C	90 lbs.
Cake, Pound	B	100 lbs.
Cake, Short (Sponge)	C or I	80 lbs.
Cake, Sponge	C or I	65 lbs.
Cookies, Sugar	B	60 lbs.
Dough, Bread or Roll (Lt.-Med.) 60% AR §	ED	170 lbs.*
Dough, Heavy Bread 55% AR §	ED	140 lbs.*
Dough Pie	B & P	75 lbs.
Dough, Thin Pizza 40% AR (max. mix time 5 min.) §‡	ED	85 lbs.□
Dough, Med. Pizza 50% AR §‡	ED	155 lbs.□
Dough, Thick Pizza 60% AR §‡	ED	155 lbs.*
Dough, Raised Donut 65% AR	ED	60 lbs.†
Dough, Whole Wheat 70% AR	ED	150 lbs.*
Eggs & Sugar for Sponge Cake	B & C or I	40 lbs.
Icing, Fondant	B	65 lbs.
Icing, Marshmallow	C or I	10 lbs.
Shortening & Sugar, Creamed	B	65 lbs.
Pasta, Basic Egg Noodle (max. mix time 5 min.)	ED	65 lbs.*□

NOTE: % AR (% Absorption Ratio) - Water weight divided by flour weight. Capacity depends on moisture content of dough. Above capacities based on 12% flour moisture at 70°F water temperature.

§ If high gluten flour is used, reduce above dough batch size by 10%.

□ 1st Speed

* 2nd Speed

† 3rd Speed

‡ The M802 requires a 50% reduction in batch size to mix in Speed 2 with 50% or less AR doughs.

USE OF ICE REQUIRES A 10% REDUCTION IN BATCH SIZE.

1 gallon of water weighs 8.33 lbs.

NOTE: Attachment hub should not be used while mixing.

* This application may require an extended column.



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SPECIFICATIONS

MOTOR:

3 H.P., Hobart designed, high torque ball bearing, ventilated within mixer enclosure. Thermal overload protection. Three-phase is squirrel cage, induction-run type. Amperage rates are as follows:

Three Phase	200V	10.8 Amps
	230V	10.5 Amps
	460V	5.25 Amps

ELECTRICAL:

200/60/3, 230/60/3 and 460/60/3 - U L Listed. Also available in 220/50/3 and 400/50/3 - not submitted for UL Listing.

CONTROLS:

Switches are magnetic rocker type with no moving seals. Motor protection system with automatic resetting bimetallic thermal overload is provided with a magnetic contactor to control the motor. A 15-minute electric timer is standard.

TRANSMISSION:

Positive main drive through exclusive, heavy-duty, full efficiency FLEXA-GEAR® of neoprene nylon and steel construction. Transmission gears are hardened alloy steel running in oil. Constant mesh helical gears establishes a new level of quietness in operation. All shafts are ball bearing mounted.

SPEEDS:

Four positive speeds -

	Agitator (RPM)
1. First	55
2. Second	96
3. Third	183
4. Fourth	322

BOWL GUARD:

Heavy-duty stainless steel wire front and solid stainless steel rear portion. Front portion of guard rotates easily to add ingredients and install or remove agitator. It detaches in seconds for cleaning in dishwasher or sink. Rear portion of guard can be quickly cleaned in position. Guard must be in closed position before mixer will operate. The bowl

support lock prevents the bowl from being lowered while mixer is running. Bowl support interlock provides further protection.

POWER BOWL LIFT:

Driven by the main mixer motor, it mechanically raises and lowers the bowl. Bowl lift is controlled through a convenient lever, mechanically raising and lowering the bowl to any position.

FINISH:

Metallic Gray Hybrid Powder Coat finish.

STANDARD EQUIPMENT:

Consists of the mixer unit with one (1) 80-quart stainless steel bowl, one (1) "B" flat beater, one (1) "ED" dough hook, bowl truck, and stainless steel bowl guard.

ATTACHMENTS AND ACCESSORIES:

The following are available at extra cost:

Stainless Steel Bowl	Bowl Extension Ring
"B" Flat Beater	Bowl Splash Cover
"C" Wing Whip	Bowl Scraper
"D" Wire Whip	Bowl Adapter
"ED" Dough Hook	Bowl Truck
"P" Pastry Knife	60, 40 & 30 Quart Accessories
"I" Heavy Duty Wire Whip	Ingredient Chute



Hobart Bowl Scraper



Hobart Ingredient Chute

LISTED BY: Underwriters Laboratories, Inc. and NSF International. Certified by the Baking Industry Sanitation Standard Committee.

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SPECIFICATIONS

ELECTRICAL SPECIFICATIONS: 200/60/3, 230/60/3 and 460/60/3 - UL Listed. Also available in 220/50/3 and 400/50/3 - not submitted for UL Listing.

WEIGHT: 1136 lbs. net; 1216 lbs. domestic shipping.

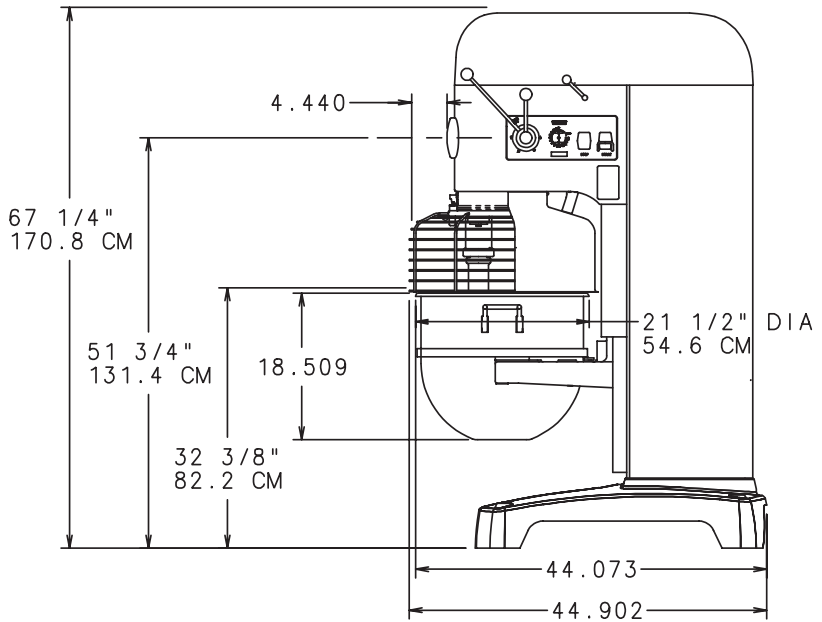
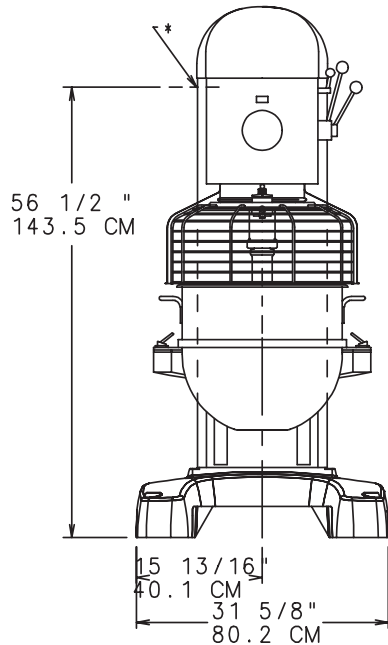
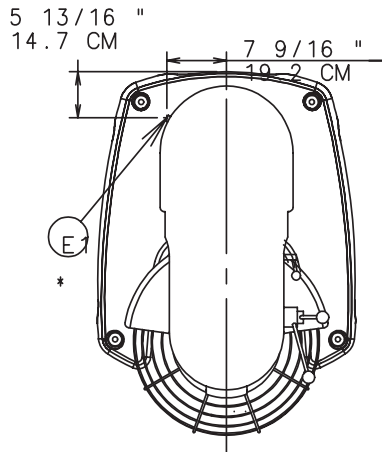
WARRANTY: Unit has full one-year warranty on parts, labor and mileage against manufacturer's defects. Service contracts are available.

DETAILS AND DIMENSIONS

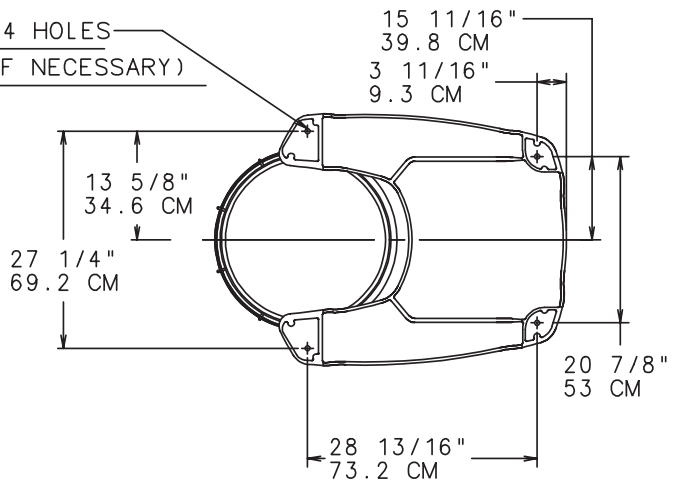
* DENOTES 3/4" PIPE TAP FOR ELECTRICAL CONNECTION

WARNING

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



11/16" DIA. 4 HOLES
(FOR BOLTING TO FLOOR IF NECESSARY)



NOTE:
BOLTING TO FLOOR
UNNECESSARY
EXCEPT ON SHIPBOARD

64962 REV B

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