



### Planetary Mixer Attachments

All Hobart Mixers come with a range of attachments. The basic attachments and the most used are the beater whip and hook. Other accessories include the pastry knife, 'c' wing whip, bowl adaptor and bowl truck.

## High Volume Floor Standing Models

The world-beating range of heavy duty mixers, 60, 80 and 140 quart capacity. All the heavy duty mixers have the option of manual or powered bowl lift and come complete with an NVR safety guard and an extensive list of optional accessories.

*The European Standard EN 454:2000 Planetary Mixers - Safety and Hygiene requirements states - a bowl truck should be used when moving a filled bowl when the weight exceeds 25Kg.*

### H600

A versatile, flexible and powerful model finished in blended metallic paintwork. Hand operated bowl lift and timer fitted as standard (power lift available at time of ordering). Open base for easy floor cleaning. 59 litre stainless steel bowl as standard. A range of attachments, 30 and 40 quart equipment are also available.



### The M802 (above).

Two 80 litre capacity, heavy duty floor mounted planetary mixers. The Pedestal extension allows for the bowl truck to be slid underneath. The H800 offers the option of a power bowl lift at time of ordering and timer as standard, where the M802 comes complete with the powered lift.

For extra heavy duty work, it is recommended that the M802 is used with its heavy duty torque that makes light work of even pizza dough.

The two mixers offer optional 40 quart accessories. The H800 is finished in blended metallic paintwork and can be used with 30 quart equipment. The M802 also offers 100 quart accessories.

### The H800 (right).