

HOBART

MODEL S-301 MIXER

Specifications

Approved for listing by Underwriters' Laboratories, Inc.

MOTOR: 1/2 H. P., Hobart-built, ventilated, drip-proof.

For single phase it is the repulsion start induction type.

SWITCH: Approved tumbler switch mounted directly on motor.

TRANSMISSION: Direct gear driven through multiple disc clutch. Positive drive type sliding gear speed change transmission, with heat treated steel gears and shafts.

LUBRICATION: Circulating type, furnishing complete lubrication to all parts from attachment hub to clutch mechanism. Flush type visible oil gauge.

CLUTCH: Multiple disc type—50 square inches of clutching surface.

BOWLS AND BEATERS: Bowl, 30-quart capacity, of heavily tinned steel, with handles and lugs electrically welded in place. 20-quart bowl and beater equipment, with adapter, is also available for this machine. Bowls are raised to the operating position by means of a rack and pinion lift that is self-locking in any position. A full line of beaters and whips are available for a variety of operations.

SPEEDS (in R.P.M.)	Attachment	Beater
1. Low	90	99
2. Intermediate	163	180
3. High	275	304

ATTACHMENTS: This Mixer carries the Hobart standard No. 12 Taper Attachment Hub, and any No. 12 size attachments can be used. A full line of attachments is available.

FINISH: This machine is finished in Hobart Gray.

STANDARD EQUIPMENT: Consists of the Mixer Unit with one 30-Qt. Bowl, one Flat "B" Beater, and one "D" Wire Loop Whip.

ATTACHMENTS (No. 12 Taper Hub)

Meat and Food Chopper
Vegetable and Fruit Slicer—9"
Shredder Plates $\frac{5}{8}$ " and $\frac{3}{8}$ "
Julienne Plate
Grater Plate
French Fry Plate
Soup Strainer and Colander
Oil Dropper—2 Gallons
Coffee and Spice Grinder
Juice Extractor—Type D
Knife and Tool Sharpener
Jacket for 30 and 20 Qt. Bowls
Bowl Extension Rim
Bowl Splash Cover

No. 10 Taper Hub Attachments may be used with Attachment Adapter. (See Price on Adapter).



Compact Floor Type Mixer

A long life, all-purpose, heavy-duty mixer ideally adapted to the bake shop or kitchen in the hotel, restaurant, hospital or institution. The *Model S-301* effects substantial savings in time and labor . . . ready to handle dozens of operations in a fraction of the time required by hand.

This machine will mash 23 pounds of potatoes at one time . . . bread and roll doughs can be handled in batches up to approximately 45 lbs.

A complete line of attachments, which will quickly perform the many food preparation operations in the busy kitchen, are available.

*Hobart
Planetary
Mixing
Action
Assures
Thorough
Mixing
and
Blending
of the
Ingredients
in the Bowl*

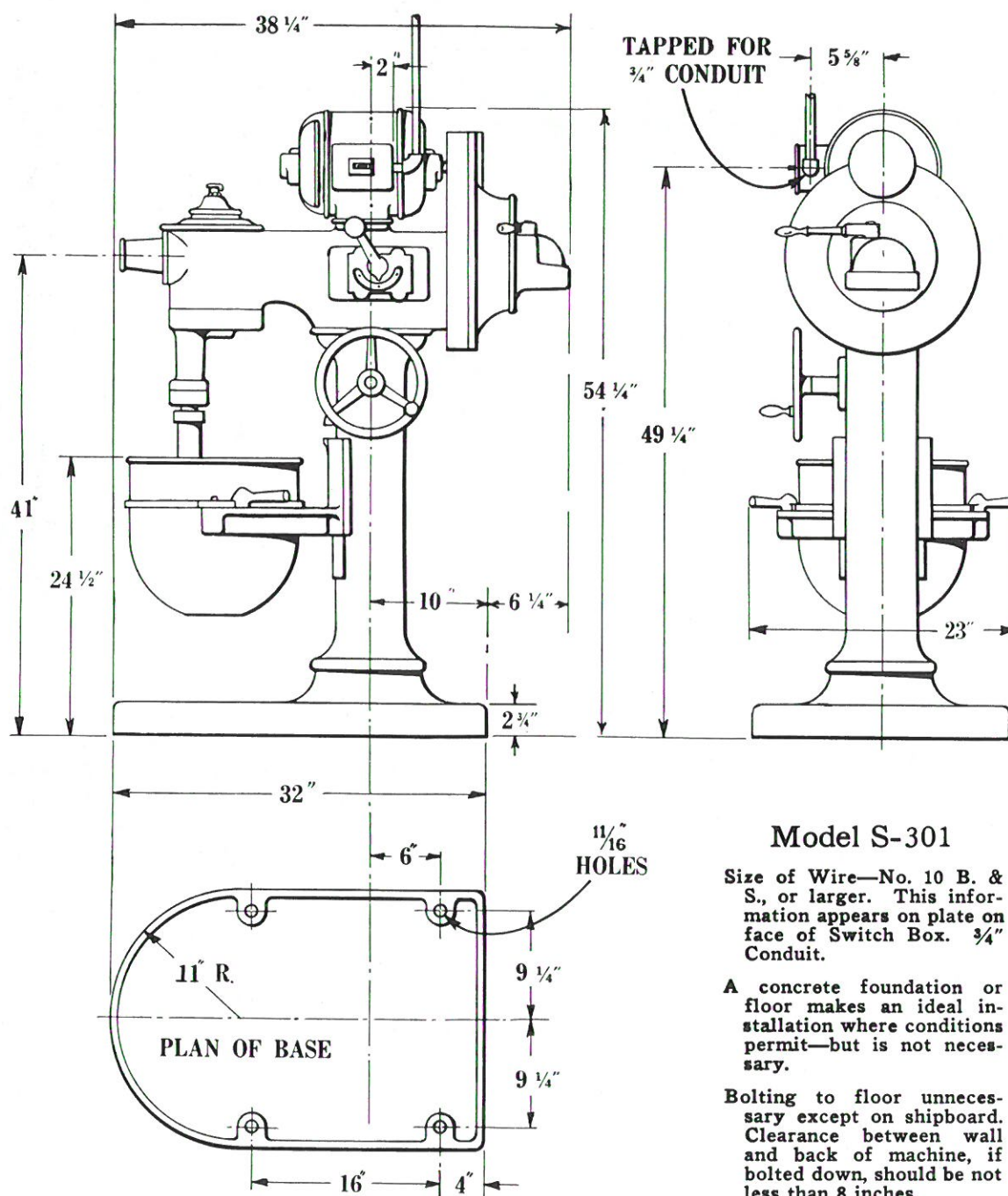


(Line Drawing of this Machine on Reverse Side)

4-53

THE HOBART MANUFACTURING CO., TROY, OHIO

DETAILS and DIMENSIONS MODEL S-301



Model S-301

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Size of Wire—No. 10 B. & S., or larger. This information appears on plate on face of Switch Box. 3/4" Conduit.

A concrete foundation or floor makes an ideal installation where conditions permit—but is not necessary.

Bolting to floor unnecessary except on shipboard. Clearance between wall and back of machine, if bolted down, should be not less than 8 inches.