



HOBART SPIRAL MIXERS



High-quality dough for commissaries,
bakeries and large pizzerias.



Finally, you can get Hobart mix consistency, reliability and longevity in a spiral mixer.



> The master's touch: Control of mix consistency.



> > > For almost a century, Hobart planetary mixers—led now by our flagship Legacy® mixer—have been the most popular mixers in the industry. One of the main reasons for their popularity among chefs and master bakers has been the consistent speeds and recipes Hobart mixers deliver. Of course, Hobart's longevity is legendary, with many customers relating how their mixers have performed for them for years and even decades.

Now you can get all this consistency of mix and speeds, longevity and reliability in a spiral design—Hobart's new 180-lb. and 220-lb. spiral mixers. Designed specifically for the unique, high-quality dough needs of commissaries, bakeries and large pizzerias, this is the spiral mixer you've been waiting for.

Serious dough. For the master baker, chef or cook making doughnuts, bagels, pizzas, flour tortillas, cookies or English muffins—to name just a few popular items—if oxidation is not controlled, the quality of the dough can be compromised, and even a master chef or a baker can't make great product out of inferior dough. At Hobart, we take mixing very seriously. Thousands and thousands of chefs and bakers rely on the precise mixing speeds of their Hobart mixers every day. In spiral mixers, this precision is perhaps even more critical because of the danger of oxidation. To create a more consistent mix, Hobart mixers speed up the process with the combined action of the spinning dough hook and the rotating bowl. The ingredients mix faster, limiting oxidation, and generate superior-quality dough.



> > > **Operator control.** Hobart's spiral mixers are designed to give you maximum control over the mixing of your dough. The mixers' two speeds have programmable timers so that chefs and bakers can control the process even when they're not personally monitoring it.

With Hobart's spiral mixers, you can also exercise direct manual control, letting your own experience and expertise determine when the dough is correctly mixed.

Defining flexibility: Continuously changing directions. With its ability to rotate in both directions, the bowl of the Hobart spiral mixers improves mix consistency, ease of use and ease of cleaning. Rotating in both directions accelerates the mixing of ingredients while giving the operator the flexibility to run smaller batches of dough.

Removing the dough and cleaning the bowl are both facilitated by enabling the operator to position the bowl wherever those tasks can be performed most efficiently.

True Hobart durability and reliability. Like all Hobart products, our spiral mixers are built to last. The body of the mixer is all steel. The dough hook and the bowl are stainless steel. Together they virtually ensure durability and longevity.

precision



The Hobart 180-lb. Spiral Mixer:

Bread Dough Capacity	180 lbs.
Flour Capacity	110 lbs.
Bowl Diameter	27.5 in.
Unit Size	48" x 28" x 55"
Total Unit Weight	1,146 lbs.

The Hobart 220-lb. Spiral Mixer:

Bread Dough Capacity	220 lbs.
Flour Capacity	132 lbs.
Bowl Diameter	27.5 in.
Unit Size	48" x 28" x 55"
Total Unit Weight	1,168 lbs.



> **Improved safety.** The Hobart spiral mixer operates only when the protective wire cover is lowered.

> **Easy to clean.** By simply rotating the bowl, the operator can easily and quickly clean the bowl.



Your #1 supporter. Hobart, where equipment and service join together in support of you. Hobart makes a full line of equipment for the foodservice and food retail industries, including cooking, food machines, weigh wrap, warewashers and Traulsen refrigeration. We support our customers when and where it counts the most. In the field, at your place. With nearly 200 locations and 1,700 factory-trained service representatives across the country, we're always close by to install, maintain and service your equipment. If that's the kind of support network you've been looking for, contact your Hobart representative today by calling 888-4HOBART.



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