

HOBART701 S Ridge Avenue, Troy, OH 45374
1-888-4HOBART • www.hobartcorp.com**A120
MIXER****HOBART****STANDARD FEATURES**

- 1/3 H.P. Hobart Designed Fixed Speed Motor
- Gear-Driven Transmission
- 15 Minute Timer
- Three Fixed Speeds
- Open Base
- Large, Easy-To-Reach Controls
- #12 Taper Attachment Hub
- Manual Bowl Lift
- 12-Quart Stainless Steel Bowl, "B" Flat Beater, "D" Wire Whip, Cord and Plug

MODEL

- A120 – 12-Quart All Purpose Mixer

Specifications, Details and Dimensions on Inside and Back.

**ACCESSORIES**

- Stainless Steel Bowl
- "B" Flat Beater
- "C" Wing Whip
- "D" Wire Whip
- "E" Dough Hook
- "P" Pastry Knife
- Bowl Splash Cover
- 9" Vegetable Slicer
- Meat Chopper Attachment

**A120 MIXER**

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SOLUTIONS/BENEFITS

1/3 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

Three Fixed Speeds

Flexibility, Reliability, Consistency

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

Gear-Driven 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

A120 MIXER CAPACITY CHART

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

PRODUCT	AGITATORS SUITABLE FOR OPERATION	A120
CAPACITY OF BOWL (QTS. LIQUID)		12
Egg Whites	D	1¼ pts.
Mashed Potatoes	B & C	10 lbs.
Mayonnaise (Qts. of Oil)	B or C or D	4½ qts.
Meringue (Qts. of Water)	D	¾ pts.
Waffle or Hot Cake Batter	B	5 qts.
Whipped Cream	D or C	2½ qts.
Cake, Angel Food (8-10 oz. cake)	C or I	7
Cake, Box or Slab	B or C	12 lbs.
Cake, Cup	B or C	12 lbs.
Cake, Layer	B or C	12 lbs.
Cake, Pound	B	12 lbs.
Cake, Short (Sponge)	C or I	8 lbs.
Cake, Sponge	C or I	6½ lbs.
Cookies, Sugar	B	10 lbs.
Dough, Bread or Roll (Lt.-Med.) 60% AR	§ ED	13 lbs.
Dough, Heavy Bread 55% AR	§ ED	—
Dough Pie	B & P	11 lbs.
Dough, Thin Pizza 40% AR (max. mix time 5 min.)	§‡ ED	—
Dough, Med. Pizza 50% AR	§‡ ED	—
Dough, Thick Pizza 60% AR	§‡ ED	—
Dough, Raised Donut 65% AR	ED	—
Dough, Whole Wheat 70% AR	ED	—
Eggs & Sugar for Sponge Cake	B & C or I	5 lbs.
Icing, Fondant	B	7 lbs.
Icing, Marshmallow	C or I	1¼ lbs.
Shortening & Sugar, Creamed	B	9½ lbs.
Pasta, Basic Egg Noodle (max. mix time 5 min.)	ED	—

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%.

‡ 2nd speed should never be used on 50% AR or lower products.

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.



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SPECIFICATIONS

MOTOR:

1/3 H.P., Hobart designed, permanently lubricated ball bearings, ventilated, drip-proof enclosure. Motors are single-phase only.

Single Phase 115V 7.0 Amps

ELECTRICAL:

115/60/1 – U L Listed. Also available in 220/50/1 – not submitted for U L Listing.

CONTROLS:

Two-pole toggle switch with No Volt Release. A 15-minute electric timer is standard. Non-timed operation obtained by setting timer on “HOLD” position.

TRANSMISSION:

Gear-driven. Gears are constant mesh heat-treated alloy steel. Anti-friction ball bearings. A hardened steel worm and special worm gear transmit power from motor to transmission.

SPEEDS:

Three positive speeds - Low, Intermediate, and High.

	Agitator (RPM)	Attachment (RPM)
Low	104	60
Intermediate	194	111
High	353	203

BOWL LIFT:

Hand lever, mounted on the machine column, raises and lowers the bowl support and bowl.

FINISH:

Metallic Gray Hybrid Powder Coat finish.

STANDARD EQUIPMENT:

Consists of the mixer unit with one (1) 12-quart stainless steel bowl, one (1) “B” flat beater, one (1) “D” wire whip, cord and plug.

ATTACHMENT HUB:

Comes with front-mounted Hobart standard #12 taper attachment hub for use with #12 size attachments.

NOTE: Use of attachment hub during mixing operation will result in a negative impact on performance and longevity of mixer.

ATTACHMENTS AND ACCESSORIES:

The following are available at extra cost:

- Stainless Steel Bowl
- “B” Flat Beater
- “C” Wing Whip
- “D” Wire Whip
- “E” Dough Hook
- “P” Pastry Knife
- Bowl Splash Cover
- 9" Vegetable Slicer
- Meat Chopper Attachment

LISTED BY: Underwriters Laboratories, Inc. and NSF International.

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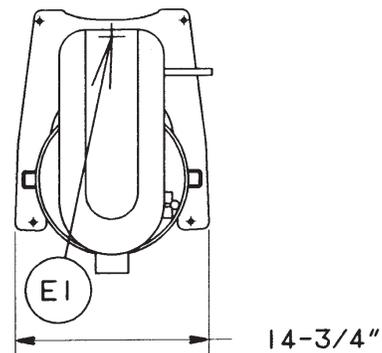
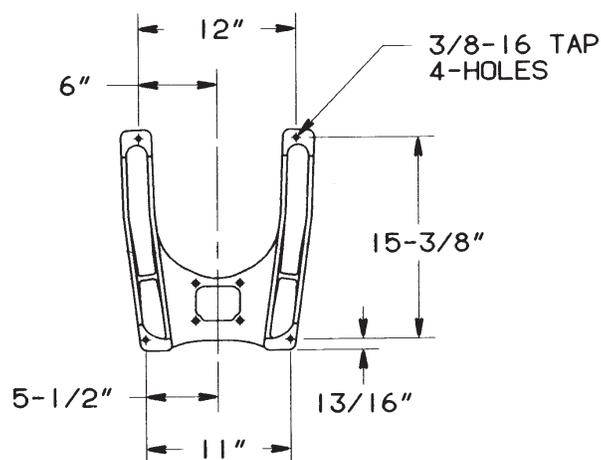
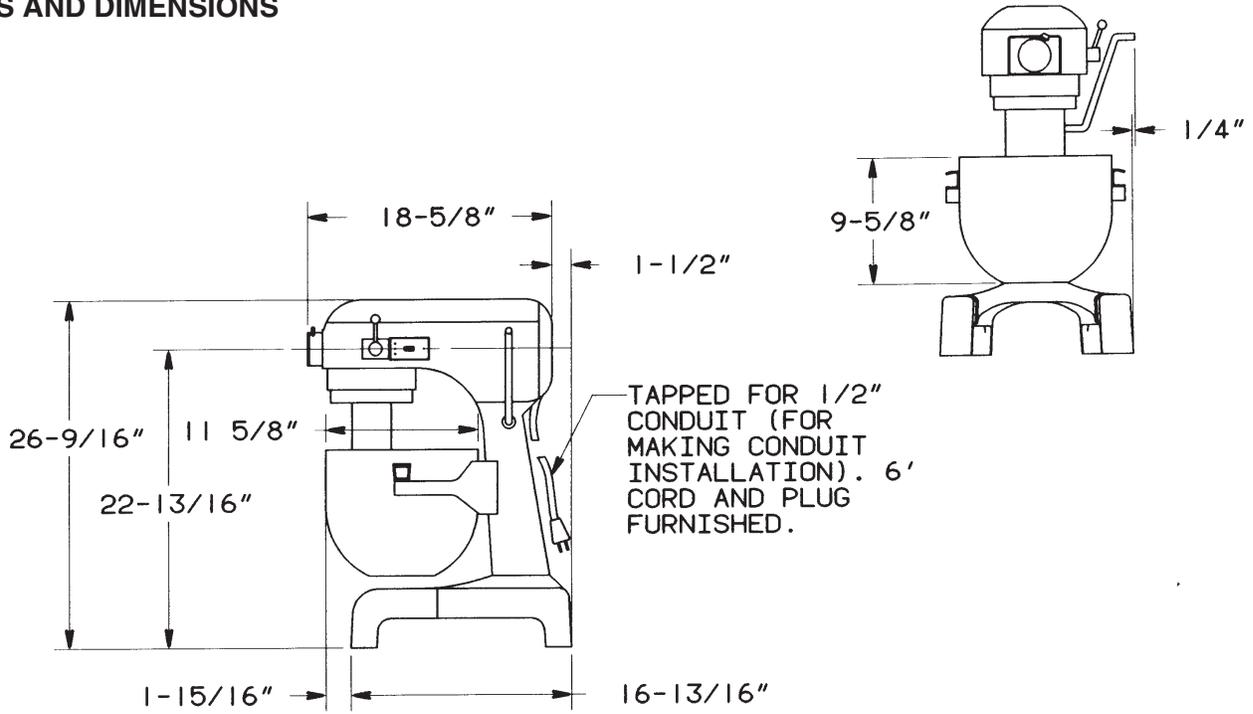
SPECIFICATIONS

ELECTRICAL SPECIFICATIONS: 115/60/1 – U L Listed. Also available in 220/50/1 – not submitted for U L Listing.

WEIGHT: 160 lbs. net; 185 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



WARNING

Electrical and grounding connections must comply with the applicable portions of the national electrical code and/or other local electrical codes.

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