

**HOBART**

FOOD EQUIPMENT

**M-802  
MIXER****80-QUART FOUR  
SPEED ALL-PURPOSE  
MIXER**

The M-802 mixer brings high standards of reliability and efficiency to any bakery, institution, hotel or restaurant kitchen.

The M-802 is powered by a three H.P. motor designed and built by Hobart. A heavy duty FLEXA-GEAR® positive-drive transmission provides high operating efficiency and quietness. The mixer is compact to conserve valuable floor space, clean in appearance, and entire unit is completely enclosed and sealed. It has rocker-type switches with finger-tip control. Lever controlled power bowl lift, driven by main motor, raises or lowers bowl to any desired position.

There's more: planetary mixing action, four positive mixing speeds, timed mixing control, multiple disc clutch for smooth, positive action, interchangeability of bowls from 30 to 80-quart capacity, bowls of sanitary, open-rim design, and stainless steel bowl guard.

The M-802 has designed-in dependability for trouble-free operation.

The M-802-U (at extra cost) has a nickel-chrome plated transmission case, top cover, and planetary assembly which meets USDA requirements.

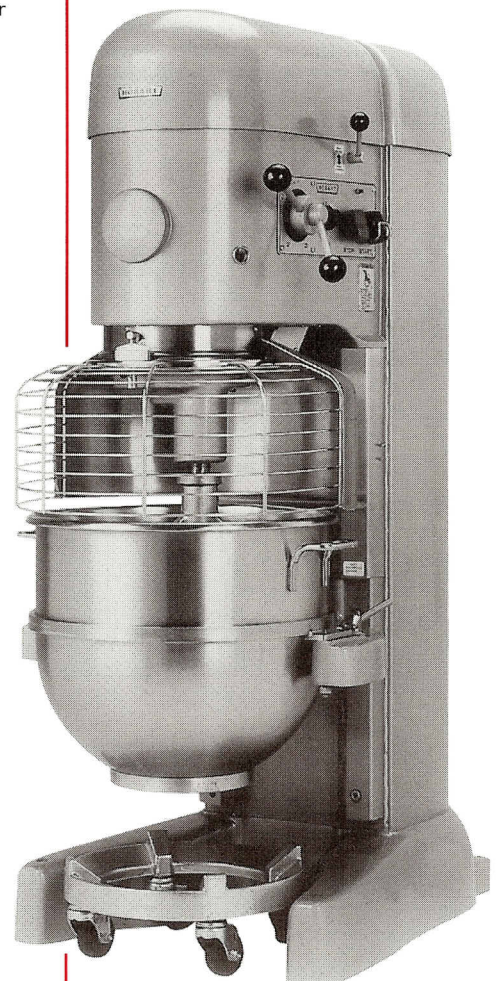
Optional electronic timer provides maximum product consistency.

**TALL COLUMN  
DESIGN ... FAST,  
CONVENIENT BOWL  
HANDLING**

The optional greater height pedestal (14" taller than standard) is another operational advancement from Hobart. It permits removing the bowl without removing the agitator. Simply release the clamps, lower the bowl to the truck and trundle it away.

This tall column mixer brings real work-saving convenience when needed most and shortens bowl changing time. The tall column design is U L listed.

Specifications, Details and Dimensions or  
Reverse Side



# M-802 MIXER

# HOBART

FOOD EQUIPMENT

**SPECIFICATIONS** Listed by Underwriters Laboratories Inc and by National Sanitation Foundation.  
Certified by Baking Industry Sanitation Standard Committee.

**MOTOR:** 3 H.P., Hobart-built, high torque, ball bearing, fan ventilated within machine enclosure, producing adequate radiation type cooling, with inherent solid state thermal overload protection. Single-phase is capacitor start, induction-run type. Three phase is squirrel cage induction-run type.

**ELECTRICAL:** 200-60-1, 230-60-1, 200-60-3, 230-60-3, and 460-60-3—U.L. listed. Also Available in 220-50-3, 380-50-3 and 415-50-3 — Not submitted for U.L. listing. Not available in 115 volts.

**CONTROLS:** Switches are magnetic rocker-type with no moving seals. A solid state motor protection system is provided with a magnetic contactor to control the motor.

**TIMER:** A 15-minute motor driven timer for accurate timing. Timer automatically shuts off machine in any speed after a pre-determined time has elapsed. A "hold" position is provided for "non-timed" operation. Electronic timer control available at extra cost.

**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.

**CLUTCH:** Improved multiple disc type, alternate steel and molded friction materials. Three heavy duty rocker arm and spring-cartridge pressure units, operated by a hardened steel shifting cone.

**POWER 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.

**SPEEDS:** Four positive speeds.

	Agitator (RPM)	(RPM) Attachment (Optional Equipment)
First	55	102
Second	96	179
Third	181	336
Fourth	318	591

**BOWL:** 80 quart capacity steel bowl with durable tinned finish—with handles, bands and lugs electrically welded. Bowl held securely by spring pressure clamps with handle controls. 60, 40, and 30 quart bowls and agitators may be used (bowl adapter required). Bowls sanitary, open rim design.

**BOWL TRUCK:** Self-centering, 4-wheel painted cast-iron bowl truck provides easy method of conveying batches. Deluxe burnished aluminum bowl truck is also available.

**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. Bowl support interlock provides further protection.

**FINISH:** Mixer is finished in a metallic gray polyurethane enamel. Attractive satin finish trim. Stainless steel splash shield on the front column. Easy to keep clean. Optional (at extra cost) nickel-chrome plated transmission case, top cover and planetary assembly. — Specify Model M-802-U.

**STANDARD EQUIPMENT:** 80 quart tinned bowl, "B" flat beater, ED Dough Arm, bowl truck and stainless steel bowl guard.

**ADDITIONAL EQUIPMENT:**

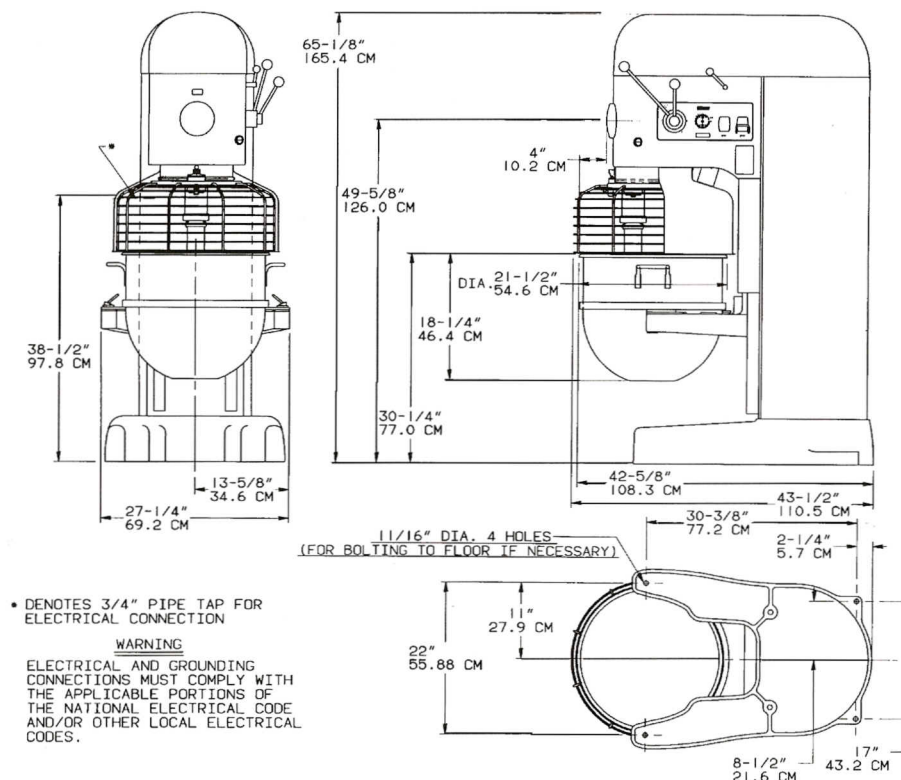
- ☐ "C" six-wing whip
- ☐ "D" wire whip
- ☐ "I" heavy duty wire whip
- ☐ "S" sweet dough arm
- ☐ "P" pastry knife
- ☐ Splash cover
- ☐ Bowl extension
- ☐ Bowl Adapters
- ☐ Colander and sieve
- ☐ Ingredient Chute
- ☐ **No. 12 attachment hub available when specified.**

See Attachment & Accessories Sheet (Form 7573) for additional information.

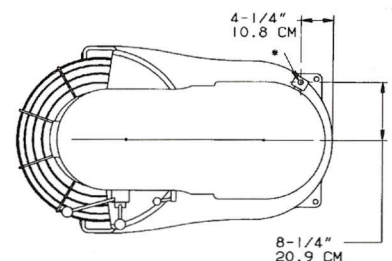
**WEIGHT:** Net weight, approximately 1126 lbs. Shipping weight 1206 lbs.

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

## DETAILS AND DIMENSIONS



**NOTE:**  
BOLTING TO FLOOR  
UNNECESSARY  
EXCEPT ON SHIPBOARD



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