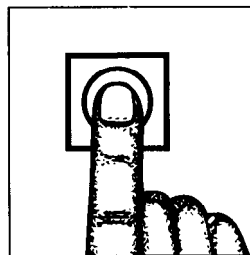
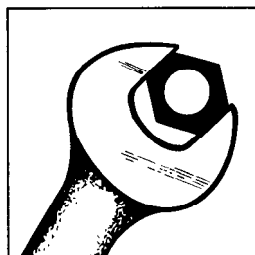




# A200

## INSTALLATION AND OPERATION MANUAL



PLE200601 B 06-13 EU8855

PLEASE KEEP THIS MANUAL IN A SAFE PLACE FOR FUTURE REFERENCE

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## **1. FORWARD**

Hobart reserves the right to alter the design of their products without prior notice. Whilst every effort is made to ensure this publication reflects the latest design, the Company cannot guarantee full compliance.

Take pride in your A200 mixer - keep it clean and in good mechanical and electrical condition

## **2. GENERAL INFORMATION**

The information and instructions contained in this manual may not cover all details or variations in the equipment, nor provide for every eventuality to arise with installation, operation, or maintenance. If additional information is required please contact your local Hobart office.

## **3. SAFETY INFORMATION.**

These procedures and precautions apply to the mixer when it is used in the correct manner.

If the machinery is not used as recommended, the operator will be responsible for his/her own safety and for the safety of the other persons who may be involved.

The information in this manual has been prepared to assist the operator to understand, maintain, and operate the mixer. In order to prevent accidents, read, understand and follow all the precautions and warnings contained in this manual before installation or operating. This manual must be studied to obtain a clear understanding of the mixer and its capabilities.

Rotating machinery and Electricity are dangerous and may cause injury if sufficient precautions are not taken prior to operating or servicing the mixer.

Ensure the electrical supply has been isolated before commencing work to clean or service the machine. In certain fault finding situations it may be necessary to operate the mixer; in which case extreme caution must be used. Only suitably qualified personnel must service the mixer.

### **3.1 SAFETY GUIDELINES.**

Ensure sufficient precautions are observed during manually handling of the mixer particularly when moving into position on installation. Reference must be made to manual handling regulations. The mixer weights are given in table 3.

- This appliance is only for commercial and not for domestic use.
- Do not hose or pressure clean this appliance. It is vital to adhere to the cleaning instructions detailed in section 9 of this manual.
- Do not remove any covers or loosen any fittings whilst the machine is operating.
- Ensure this manual is kept in an easily accessible place for future reference near the mixer.
- All operators must be trained in the safe operation of the mixer and attachments.

- Ensure the electrical supply has been isolated and the power cord disconnected before attempting to service or move the mixer.



- Be aware of the start capacitor situated behind the rear motor cover. In normal circumstances this should discharge when the mixer is switched off. If in doubt discharge the capacitor following adequate safety precautions.

- Rotating machinery and electricity are potentially hazardous and may cause injury if sufficient precautions are not taken prior to operating or servicing the machine.



- When accessing the electrical components inside the mixer beware of exposed conductors that could be 'live'.
- Always have your mixer and attachments regularly serviced; at least twice a year, depending on frequency of use.
- The A200 mixer is not intended for use by children.
- This appliance is not intended for use by persons with a lack of experience and knowledge. Correct and appropriate training is required.
- This appliance is not intended for use by persons if their physical, sensory or mental capabilities prevent them from using it safely.
- When mixing products that develop dust care must be taken. Mix the ingredients in speed 1 until the dust is eliminated. A dust cover is available Hobart part number 00-437832.
- Exposure to dust (including flour) may be harmful to health causing rhinitis (running nose), watering eyes and possibly occupational asthma.
- If dust is a hazard appropriate PPE (personal protective equipment) must be used by operators, i.e., a mask.
- Any attachment used on this planetary mixer must comply with European standard EN12851.

Important! When using reduced size equipment only the bowl detailed in table 4 must be used. Do not operate a mixer with any other reduced size bowl combinations. A reduced size bowl of 10-litre capacity is available. Refer to table 4 for available accessories.

### **3.2 DEFINITIONS.**

**Qualified operators.** The A200 mixer is only intended for professional use by qualified operators. Qualified operators are those personnel who have received training in the operation of the appliance from a suitably qualified person and have carefully read the information in this manual and are familiar with the equipment's function or had previous experience with the operation of A200 mixers.

**Qualified installation personnel.** Any 'work' performed on the mixer, including installation, must be by personnel who are experienced and familiar with precautions required, have complied with all requirements of state and local authorities having jurisdiction. The installation must comply with national or local requirements of the country of destination of the appliance.

**Qualified Service Personnel:** Those who are familiar with Hobart mixers, competent, trained and approved by Hobart. All service personnel are required to be equipped with a complete set of manuals and original service parts.

### **3.3 WARNING SYMBOLS.**



The "Warning" symbol is found primarily where the corresponding warnings are important for the safe use of the machinery.



This symbol is used when there are risks of an electrical nature (Prior to servicing the machinery, always disconnect the power cable from the mains supply)

### **3.4 SAFETY INSTRUCTIONS**

**A FULLY TRAINED AND COMPETENT PERSON MUST ONLY USE THE ATTACHMENT AND/OR MIXER.**



When manoeuvring or lifting a bowl and contents with a total weight in excess of 25kg a bowl truck must be used. Avoid manual handling operations that involve a risk to health as far as reasonably practicable.

This equipment should only be transported and stored in an environment with an ambient temperature above 5°C and less than 55°C.

The following instructions must be observed when using the mixer.

Note: The mixer must only be used for the purpose it was design and inline with the supplied operating instructions.



When mixing ingredients care must be taken to avoid the inhalation of dust particles e.g. flour. Reference should be made to product supplier's data sheets to ensure adequate precautions and protections are taken.

### **3.5 NEVER**

- Operate the mixer or attachment if a fault develops or the mixer is unsafe.
- Wear loose clothing.
- Attempt to reach into the bowl when mixing.
- Access rotating parts.
- Fit the agitator to the mixer without a bowl in place.
- Leave the agitator on the machine without the bowl being fitted.
- Operate the mixer with both attachment and agitator fitted.
- Leave the gear lever in mid position.
- Use the gear lever to stop the machine.
- Change speed whilst the mixer is operating.
- Use excessive force when operating which could affect the stability of the mixer.
- Operate the mixer if parts are disassembled.

- Attempt to repair the appliance. A qualified technician must service the machine.
- Over ride the safety switches fitted to the mixer.
- Open the guard to stop machine.
- Use the bowl lift handle to stop machine.
- Use the mixer in an unsafe condition.
- Clean the mixer with scouring powder or a scouring pad.
- Clean aluminium agitators in a dishwasher.
- Inhale mixing ingredient dust particles.

### **3.6 ALWAYS**

- Use the mixer in a well-lit area.
- Ensure the bowl, agitator, attachment and guard are correctly fitted to the mixer.
- Disconnect the mains electricity supply before cleaning the mixer.
- Clean the mixer daily.
- Remove the agitator before using any attachments.
- Stop the mixer before adding more ingredients.
- Use the stop button to stop machine.
- Clean the bowl, agitators and attachments after use.
- Clean the mixer using mild soap and water.
- Service the mixer and attachments at least twice a year depending on the frequency of use.
- Use the mixer as intended and inline with the operating instructions.
- Use the correct reduced size equipment (bowl and agitators specified in table 4).
- Inspect the power cable and appliance regularly. If a fault is found do not operate.

### **3.7 ATTACHMENT SAFETY INSTRUCTIONS**



The following additional instructions must be observed when using the mixer with attachments. The attachment instructions must also be observed.

#### **A FULLY TRAINED AND COMPETENT PERSON SHOULD ONLY USE THE ATTACHMENT AND/OR MIXER.**

- Do not fit an attachment while the mixer is operating.
- Do not wear loose clothing.
- Do not use the mixer or attachment if a fault develops or the machine is unsafe.
- Do not access rotating parts.
- Do not use excessive force when operating the attachment, which could affect the stability of the mixer.
- Do not operate the mixer if parts are disassembled.
- Always have the bowl and guard in place when using an attachment
- Always use the attachment and/or mixer in a well-lit area.
- Always ensure the attachment is operating at the correct speed.
- Always clean the attachments after use and refer to the attachment manufacturer's cleaning instructions.
- Always service your mixer and attachments regularly; at least twice a year depending on the frequency of use.
- Only use attachments that are CE marked.

### **3.8 LIABILITY**

Installations and repairs which are not carried out by **Authorised technicians** or the use of other than original spare parts, and any **technical alterations** to the machine, **may affect the warranty set out in the standard conditions of sale.**

## **4. GENERAL MIXER DESCRIPTION.**

The mixer is designed to mix food products as detailed in the mixing charts. The mixer is designed as a bench mounted machine. The mixer is manufactured from a cast iron pedestal, transmission case and bowl support. All cast iron components are finished with a durable metallic steel grey paint. The agitators are either aluminium or stainless steel. The mixing bowl is manufactured from corrosion resistant stainless steel. The mixer is fitted with a 'no volt release' safety feature to prevent automatic restarting after a supply failure, disconnection from the mains or operation of one of the interlock devices. The bowl support has an electrical interlocked so that when the bowl support is in the down position the machine will not work. The guard has an electrical interlock to prevent the mixer operating if the guard is not in the closed position. The mixer has a 15 minute time with continuous run position.

### **4.1 FEATURES AND BENEFITS.**

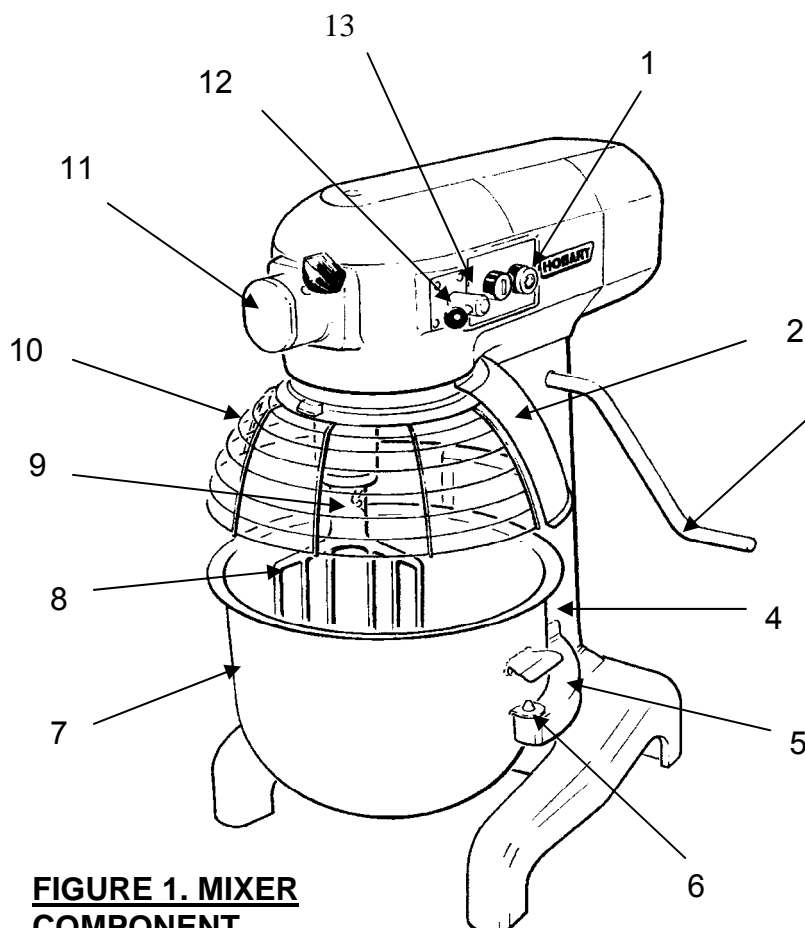
- World-renowned mixer design.
- High grade stainless steel mixing bowl
- 3 speed gear box.
- Durable stainless steel splash back and guard
- Optional attachment hub.
- No volt release control circuit.
- Timer fitted as standard.
- Guard and bowl support interlock system.
- Removable guard
- Easy wipe down surfaces
- Reduced capacity bowl available.
- Optional splash shield available.
- Optional bowl scraper available
- Mobile and static stands available.

## **5 USING FOR THE MIXER FOR THE FIRST TIME.**

Refer to figure 1 for mixer component identification.

- Before using for the first time, thoroughly clean the bowl and agitator, as described in section 10; Cleaning
- Ensure that the mixer is switched off (1)
- Ensure the cover (11) is fitted to the hub (where applicable) if an attachment is not in use.
- Always remove any attachment before using the agitator.
- Lower the bowl support by rotating the bowl handle downwards (3)
- Rotate the front guard cage assembly (10) to the open position

- Place the required agitator (9) into the bowl (7) and lift bowl onto the bowl support (5)
- Ensure that the rear bowl location (4) and side bowl pins (6) are correctly engaged
- Slide the agitator onto the shaft, turning clockwise to engage the drive pin in the 'L' slot of the agitator shank.
- Add the ingredients into the bowl and raise the bowl using the handle (3)
- Rotate the front guard cage (10) into the operating position.
- Select the desired speed (12) and set time (13).
- Setting the timer:-
  - a) Non-timed operation - Set timer to the "HOLD" position
  - b) Timed operation-Turn the timer past the required time and then set to the desired time
- Start machine by pressing the 'green' start button (1)
- When mixing is complete stop the machine using the 'red' stop button (1)
- Lower the bowl support, open the guard cage and remove the agitator from the shaft
- Remove the bowl and agitator from the mixer for emptying and cleaning.
- There is a version of the A200 with a 'hold to run' option. This enables the operator to raise the bowl while the agitator is mixing the product. To start mixing hold the 'on' button and raise the bowl.



Speed number "1" (LOW) is for heavy mixtures such as dough, heavy batters and mashed potatoes  
 Speed number "2" (MEDIUM-LOW) is for mixing cake batters, mashing potatoes and for developing dough.  
 Speed number "3" (MEDIUM-HIGH) is for mixing maximum amount of air into light batches. The "D" whip is used for whipping cream, beating egg whites, mixing light icings, meringues and whipping

**REFERENCE MUST BE MADE TO THE MIXING CHART ON TABLE 2 AND 3.**

**FIGURE 1. MIXER COMPONENT IDENTIFICATION.**



Item number	Description	Item number	Description
1	Stop/start switches	8	Agitator
2	Splash shield	9	Beater shaft
3	Bowl lift handle	10	Guard
4	Rear bowl location pin (not shown).	11	Attachment hub cover.
5	Bowl support	12	Gear lever
6	Side bowl pin	13	Timer (if fitted).
7	Bowl		

**TABLE 1. MIXER COMPONENT IDENTIFICATION.**

## **6. USING THE ATTACHMENT FACILITY**

### **6.1 FITTING AN ATTACHMENT TO THE DRIVE HUB.**

When installing the attachment ensure the electricity supply is isolated.  
Loosen the thumbscrew situated on the attachment hub and remove the plastic cover. Put the cover in a safe place to be refitted after use.  
Offer the shaft of the attachment to the hub and ensure the square shank of the attachment locates in the square drive of the mixer  
Secure the attachment by tightening the thumbscrew.

Select the correct mixer speed for the type of attachment fitted.

- When manoeuvring or lifting a bowl and contents with a total weight in excess of 25kg a bowl truck must be used.

**The machine should only be used for the design purposes and inline with the supplied operating instructions**

## **7. MIXING CAPACITY CHART**

The following charts (Tables 1 and 2) show the maximum recommended capacities for the mixer. With high gluten flour reduce the dough batch size by 10%.

Always ensure the correct agitator is selected for the mix.

Dough capacities are based on water at a temperature of 21°C, 12% protein content and 12% flour moisture content. Flour with a lower moisture content will decrease the moisture absorption, cause difficulty with correct gluten hydration and result in a heavier load on the mixer. If colder water is used, the mixing capacity will need to be reduced. Colder water temperatures result in a product which is harder to mix. Ensure the correct speed is selected.

- With high gluten flour reduce the dough batch capacity by 25%
- Ensure the correct tool is selected
- Ensure the correct speed is selected

### **DO NOT EXCEED THE SPECIFIED MIX QUANTITY**



Overloading the mix can be detrimental to the quality of the finished product and affect the life expectancy of the machine. Always refer to the mixing chart (table 2 and 3).

**TABLE 2. KITCHEN CAPACITIES - SINGLE BATCH**

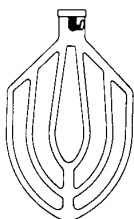
Type of Product	Quantity	Recommended Agitator	Recommended speeds
Egg Whites	1.1 litres	Whip	1 / 2 / 3
Mashed Potatoes	6.8 kg	B Beater	1
Mayonnaise (Oil)	11.3 litres	Whip	2 / 3
Meringue (qty water)	0.7 litre	Whip	2 / 3
Waffle or hot cake batter	7.6 litres	B beater	
Whipped Cream	11.3 litres	Whip	1 / 2 / 3

**TABLE 3. BAKERY CAPACITIES - SINGLE BATCH**

Type of Product	Quantity	Recommended Agitator	Recommended speeds
Cake, Madera	9.1 kg	B Beater	1 / 2 / 3
Cake , Pound	9.1 kg	B Beater	1 / 2 / 3
Light Batter (Sponge Cake)	6.4 kg	B Beater	1 / 2 / 3
Dough (light -medium)	9.0 kg (65% A/R) (5.5 kg flour 3.5 litre water)	ED Hook	1 only
Dough (heavy)	5.7kg (50% A/R) (3.8 kg flour 1.9 litre water)	ED Hook	1 only
Pie Pastry	7.3 kg	Pastry Knife ED Hook	1 only
Fat & Sugar for Sponge Cake	6.8 kg	Whip	1 / 2 / 3

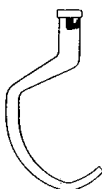
## 8. MIXER AGITATORS.

The agitators available for the mixer are designed for the specific duties as follows:



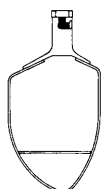
The '**B Beater**' is a multi-purpose agitator for mashing potatoes and other cooked vegetables, mixing cakes, batters, and icings. Use first speed for starting most operations, increasing to speed 2 for finishing where applicable.

The '**D Whip**' is designed for maximum blending of air into light products. It can be used for whipping cream, beating egg whites, and mixing very light egg whites. The whip is commonly used on speeds 2 and 3.



The '**E Dough Hook**' is used for mixing bread, roll and pizza dough which require folding and stretching action for optimum development. The dough hook should be used predominantly on speed 1.

The '**ED Dough Hook**' is used for mixing bread, roll and pizza dough which require folding and stretching action for optimum development. The dough hook should be used predominantly on speed 1.



The '**PK Pastry Knife**' is used for mixing pastry. The Pastry knife should be used in speed 1 only.

## 9. ACCESSORY GUIDANCE NOTES:

- The A200 mixer is designed to operate with the guard closed and the bowl support raised. If the machine operates outside of these parameters, your local Hobart service should be contacted. Ensure the mixer operates correctly every day.
- Only recommended Hobart accessories should be used to ensure the mixer operates within the design parameters for performance, reliability and stability
- A bowl scraper is available for the A200, Part Number 00-315281. The bowl should be lubricated with vegetable oil especially in the area above the mix product where the plastic sleeve might rub against the bare surface of the bowl.
- The scraper should only be used with the whip or flat beater agitators, in line with the operating instructions supplied with the bowl scraper.
- When mixing products that develop dust care must be taken. Mix the ingredients in speed 1 until the dust is eliminated. A dust cover is available Hobart part number 00-437832.

## 10. CLEANING



**DO NOT HOSE OR PRESSURE CLEAN THIS MIXER.  
DO NOT USE ANY ABRASIVE CLEANERS.**



**Ensure that the machine is disconnected from the main electrical power supply prior to cleaning.**

It is important that detailed procedures are developed for all food-product contact surfaces. The cleaning frequency should be clearly defined for the mixer (i.e., daily, after production runs, or more often if necessary). The type of cleaning required must also be identified.

The objective of cleaning and disinfecting food contact surfaces is to remove food debris (that bacteria require to grow), and to kill bacteria that are present. It is important the cleaned surfaces are stored dry to prevent bacteria growth. Cleaning equipment (brushes, etc.) used must be stored in a clean and sanitary manner.

The correct sequence for cleaning of the splash zone and the food product contact surfaces generally comprises six steps as follows:

1. **Pre-clean** - remove excess food waste by sweeping, wiping or pre-rinsing.
  2. **Main clean** - loosen surface waste and grease using a detergent.
  3. **Rinse** - remove loose food waste, grease and detergent.
  4. **Disinfection** - kill the bacteria.
  5. **Final rinse** - remove the disinfectant.
  6. **Drying** - remove all moisture.
- Note with light contamination the pre-clean and main clean can be combined.
  - Some surfaces do not need to be disinfected after every wash.

- Disinfect any items which come either into direct contact with food or with the hands of operators.
- The best method of drying surfaces is to let them air-dry, but if this is not possible, use paper towels or a clean dry cloth.
- It is important the disinfecting chemicals are approved for food contact surface application.

## 10.1 CLEANING BEFORE INITIAL USE

Before using for the first time, thoroughly wash new mixer bowls, agitators and attachments. Wash in hot water and a mild detergent solution. This procedure should also be followed for bowls and agitators before whipping egg whites or whole eggs.

## 10.2 CLEANING AFTER USE

After use clean the mixing bowl, agitators and attachments with hot water, using a suitable non-abrasive detergent and soft bristle brush. (Flushing the bowl with hot water immediately after use will ease the cleaning of the bowl)

**Note: Do not clean the aluminium agitators in a dishwasher. Wash immediately after use in a bowl of warm soapy water.**

Clean the mixer with a hot damp cloth, thoroughly wipe the bowl support, pedestal and base and all exterior surfaces. All food debris must be removed. The guard should be cleaned in hot soapy water. Remove the guard as described in the following section.

## 10.3 GUARD REMOVAL AND CLEANING

The guard assembly has been designed to be easily removed for cleaning.

### 10.3.1 TO REMOVE THE CAGE ASSEMBLY

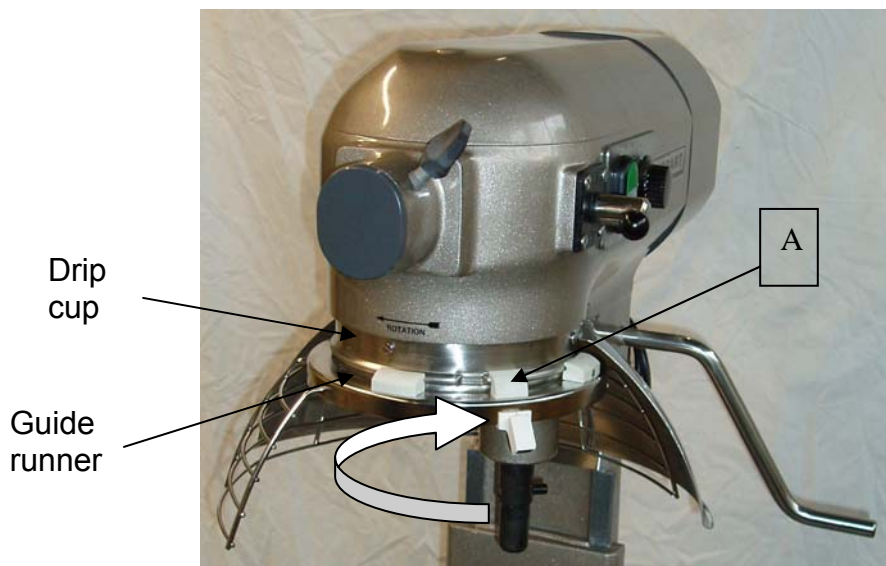
- Ensure that the bowl support is in the lowered position (photograph 1).
- Rotate the guard clockwise to the open position, to allow access to the agitator.

**Note:** When the cage assembly is in the closed position, a stop will prevent it from rotating in an anticlockwise direction.

- Remove the agitator and bowl
- With a firm grip on the cage assembly, rotate in a clockwise direction (photograph 2) as indicated by the arrow on the mixer through almost 360° until the single front guide block, "A" is aligned with the cut out in the guide runner on the drip-cup.



**PHOTOGRAPH 1.**



**PHOTOGRAPH 2.**

- Allow the white plastic block to drop through the cut-out and remove the cage (refer to photograph 3).



**PHOTOGRAPH 3.**

### **10.3.2 TO REFIT THE CAGE ASSEMBLY**

- Locate the 3 guide blocks (shown in photograph 4) on the guard to the rear of the drip cup guide runner (refer to photograph 5).

Guide blocks.



**PHOTOGRAPH 4.**



**PHOTOGRAPH 5.**



**PHOTOGRAPH 6.**

- Lift the front guide block through the cut out in the drip cup (see photograph 6) and rotate the guard anti-clockwise.
- Once the cage assembly is in the fully closed position it will not rotate any further in the anti clockwise direction (photograph 7).



**PHOTOGRAPH 7.**

#### **10.4 TO REMOVE THE REAR SPLASH SHIELD.**



DRIP CUP & SPLASH SHIELD  
FIXING SCREWS (x3)

**PHOTOGRAPH 8**

The rear splash shield should be inspected regularly and when necessary removed for cleaning. This should be performed by a suitably trained supervisor or maintenance department at least once a month. The splash shield can be either cleaned in a bowl of hot soapy water or a dishwasher.

- Ensure that the bowl is in the down position. Remove the bowl, guard cage and agitator as described in section 10.3.1.

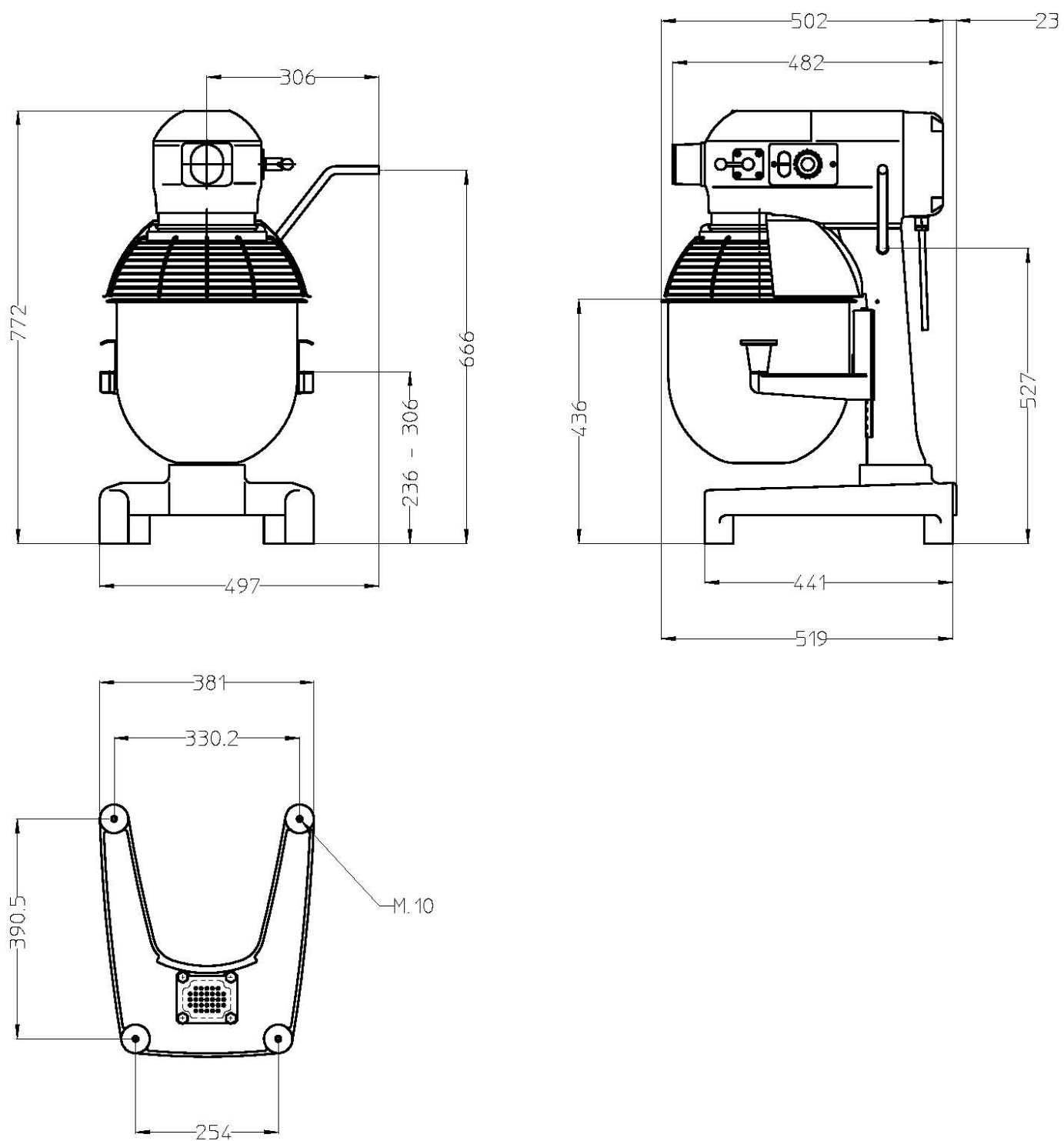
- Using a suitable bladed screwdriver, remove the 3 retaining screws securing the drip cup to the mixer. **NOTE:** ensure that you have a firm grip on the shield whilst removing the screws.
- The drip cup can be carefully lowered away from the machine. Take care not to damage the paintwork of the mixer.
- Wipe any signs of grease from the drip cup before washing.
- Refit the rear splash shield in reverse order, ensuring the screws are securely tightened.

**NOTE:-** The rear splash shield can be adequately cleaned in situ for normal applications. This must be performed at the end of each day.

**TABLE 4. TECHNICAL INFORMATION.**

Description	Units	A200
Motor power	kW (hp)	0.37 (0.5)
Maximum speed of rotating part (50Hz)	rpm	1425
Maximum speed of rotating part (60Hz)	rpm	1750
Beater shaft speeds (50Hz); position 1	rpm	107
Beater shaft speeds (50Hz); position 2	rpm	198
Beater shaft speeds (50Hz); position 3	rpm	361
Attachment hub speed; position 1	rpm	61
Attachment hub speed; position 2	rpm	113
Attachment hub speed; position 3	rpm	205
Nominal electrical supply options available 1 ph	Volts/Hz	100/50
1 ph	Volts/Hz	100/60
1 ph	Volts/Hz	230/50
1 ph	Volts/Hz	230/60
Full load current at above voltages 100/50/1	Amps	8
100/60/1	Amps	8
230/50/1	Amps	4
230/60/1	Amps	4
Recommended fuse size 100 volts	Amps	32
Recommended fuse size 230 volts	Amps	16
Maximum ambient temperature	°C	40
Attachment hub drive size	--	Number 12
Noise level	dB (A)	less than 70
Bowl weight (full size, empty)	Kg	4.1
Maximum bowl capacity	Litres	20.9
Mixer weight including agitator and bowl (empty).	Kg	88
Shipping weight.	kg	98
Shipping dimensions (carton).	LxWxH cm	75 x 56 x 102
Storage conditions. Temperature and humidity.	°C, % RH	+5 to +55, 85
Class of appliance		Class I
Enclosure IP rating		IP44
Cable conductor size; 100 volt/230 volt	mm <sup>2</sup>	1.25/1.0





**FIGURE 2. A200 BENCH MODEL OVERALL DIMENSIONS.**



## 11. INSTALLATION

A qualified person must install this machine in accordance with current regulations.

### 11.1 UNPACKING AND HANDLING.

Where ever possible the food mixer should be transported to the installation position in the packaging provided to avoid damage. Do not use a sharp knife to cut into the box as damage to the machine may occur. Check for possible shipping damage. If the unit is found to be damaged, save the packaging material and contact your nearest Hobart sales office.



**Caution:** The mixer is a heavy object and must be correctly handled and lifted to avoid personal injury.

With the machine in the vicinity of its final position remove from the transportation pallet. The machine is affixed to the pallet by four retaining bolts through the pallet into the threaded feet of the base.

Care must be taken during this operation to ensure: -

- All required safety measures are taken to ensure correct lifting and handling to avoid risk of injury, through dropping, falling or tilting.
- No damage to the machine which could impair the normal operation.

Refer to the weights given in the technical information, table 4.

### 11.2 LOCATION

The mixer is not suitable for outdoor installation and must not be installed where a water jet could be used for cleaning. The mixer must only be operated by trained staff and must be installed in an area where the use and maintenance is restricted to trained personnel.

Ensure the mixer is at a height that allows access to the mixing bowl handles between knuckle and elbow height. This will reduce the need to bend at the waist.

Select a suitable flat level surface that can support the weight of the mixer and bowl contents when full (refer to table 4 for weights and dimensions). It is recommended the mixer is secured in position. Figure 2 details the M10 threaded fixing hole positions on the underside of the base. Ensure the table, stand or work surface is firmly fixed to the floor.

The appliance must be restrained to prevent any movement during use.

Ensure there is sufficient space around the mixer to enable safe operation of the bowl lift handle, attachment hub (if fitted) and removal/replacement of the mixing bowl. Servicing may be more difficult because of reduced clearances and you should always check that equipment specifications permit the close proximity of other equipment. Service access is required to top, side and rear of the mixer.

### 11.3 ELECTRICAL INSTALLATION.

The electrical installation of the mixer must conform to the local or national electricity board regulations.



A competent person must carry out the electrical installation. Ensure that the electrical supply agrees with the machine specification, prior to connection.

The A200 mixer is 'class I' appliances where the protection against electric shock does not rely solely on basic insulation. An external electrical isolator and MCB/fuses (both items supplied by others) must be fitted to the incoming electrical supply to the mixer. In addition a 30mA residual current device is strongly recommended to provide extra protection.

#### **11.4 ELECTRICAL CONNECTION.**

Refer to the wiring diagram supplied with the mixer and enclosed with the mixer.

#### **11.5 ELECTRICAL EARTH BONDING CONNECTION.**

For electrical safety the mixer must be fitted with an earth-bonding conductor. Check the earth bonding resistance is less than  $0.1\Omega$ . An M5 stud and locking nuts are located at the rear of the mixer pedestal.

M5 stud  
and nuts.



**PHOTOGRAPH 9.**

#### **12. COMMISSIONING INSTRUCTIONS.**



**This food mixer is only for professional use by suitably trained persons. Ensure operators have read and understood this manual and have received adequate training.**

Refer to figure 1 for the mixer component identification.

NOTE: When manoeuvring or lifting a bowl and contents with a total weight in excess of 25kg a bowl truck must be used.

- Check the electrical isolator for the mixer is correctly identified.
- Check the mixer is protected with the correct capacity fuse/miniature circuit breaker (MCB).
- Check the earth continuity of the mixer is less than  $0.1\Omega$
- Check the insulation resistance is greater than  $1\text{ M}\Omega$
- Check the mounting of the mixer is adequate to support the weight when full and operating.
- Check the stability and if necessary bolt the mixer down.
- Refer to section 5 for operating details.

- Check the direction of rotation is clockwise when facing the front of the mixer and viewed looking into the bowl.
- Ensure all operators are suitably trained in the correct operation of the mixer.

### 13. **MIXER MAINTENANCE**



**A HOBART TRAINED AND COMPETENT PERSON SHOULD CARRY OUT SERVICING.**



Do not remove any covers or loosen any fittings while the mixer is operating. Ensure the electrical supply has been isolated before attempting to service or move the mixer. The motor and transmission are packed with special lubricant, which will last for several years. When replacement is needed, contact your local service centre.

It is recommended that the mixer is serviced regularly (recommended twice yearly).

The bowl support slideways should be lubricated occasionally (one per month) with a small amount of food grade grease applied with the fingertip, to prevent corrosion and ensure smooth operation

The correct operation of the no volt release circuit, bowl guard and bowl support interlock switches must be checked on a regular basis (at least once per month).

A Spare Parts Manual (PLE200604) is available on request from Hobart. For continued safe and reliable operation of this mixer, it is recommended that servicing is only carried out by Hobart trained service personnel.

### 14. **TABLE 5. FAULT FINDING**

<b>Fault</b>	<b>Possible cause</b>	<b>Remedy</b>
Machine fails to start	Check fuses/MCBs	If faulty replace fuses
	Check bowl support is in operating position	Place bowl in up position
	Check gear change position	Set to required speed
	Check guard is in operating position	Rotate Guard to closed position
	Machine still fails to operate	Call local service centre

### 15. **TABLE 6. SPARES AND ACCESSORIES**

<b>Part Number</b>	<b>Description</b>
136915	Beater B 10 Qt/litre (Half size A200)
23126	Beater B 20 Qt/litre
00-738450	Bowl -10 Qt/litre stainless steel (Half size A200)
62104	Bowl -20 Qt/litre stainless steel
00-315281-1	Bowl scraper
00-738625	Chute-ingredients
114832-1	Cover-attachment hub

<b>Part Number</b>	<b>Description</b>
00-295119	Dough arm, E 20 Qt/litre
00-477561	Dough arm ED 20 Qt/litre
00-875677	Dust cover
SU-E-4-7	Grease (gear box)
SU-E-E-14	Grease (planetary)
00-428523	Guard cage assembly 5 wire
00-740490	Guard cage assembly 9 wire
00-295036	Pastry knife PK 20 Qt/litre
PLE200604	Spare parts manual A200
00-438533	Splash shield (guard)
00-739376-1	Stand-mobile
00-739366-1	Stand-static
108197-3	Thumb screw-attachment hub
140249	Whip D 10 Qt/litre (Half size A200)
00-275897	Whip D 20 Qt/litre
00-740623	Wiring diagram 100/50/1 and 100/60/1
00-740624	Wiring diagram 230/50/1 and 230/60/1

## **16. SERVICE**

Hobart trained service technicians strategically located at the listed Hobart branches are prepared to give you fast, efficient and reliable service. Protect your investment by having a Hobart inspection contract, which assures the continued, efficient operation of your Hobart machines, spares and accessories.

**For further details contact:-**

### **SALES, SERVICE AND SPARES:**

#### **HOBART AUSTRALIA:**

1800 462 278

#### **HOBART NEW ZEALAND:**

0800 462 278

#### **HOBART JAPAN:**

81-3-3744-7201

Hobart reserves the right to alter the design of their products without prior notice. Installations and repairs which are not carried out by **Authorised technicians** or the use of other than original spare parts, and any **technical alterations** to the machine, **may affect the warranty set out in the standard conditions of sale.**

## **NOTES:-**