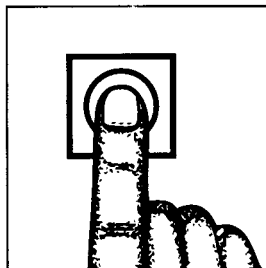
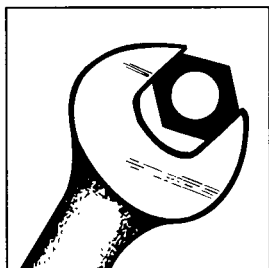




A120N / A200

INSTALLATION AND OPERATION MANUAL
MANUEL D'INSTALLATION ET D'UTILISATION
INSTALLATION UND BETRIEB HANDBUCH



PLE200461 E 02-11 EU8044

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 A120N/A200N 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.

The procedures and precautions contained in this manual are understood to apply to the machinery only when it is used in the prescribed manner.

If the machinery is used other than in the recommended manner, 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 for the first time. 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.

- 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 before attempting to service or move the mixer.
- Rotating machinery and electricity are potentially hazardous and may cause injury if sufficient precautions are not taken prior to operating or servicing the machine.
- Always have your mixer and attachments regularly serviced; at least twice a year, depending on frequency of use.
- The A120 and A200 mixers are not intended for use by children.
- 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 for the A200N (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 bowls detailed in table 4 must be used. Do not operate a mixer with any other reduced size bowl combinations. Reduced sizes are 8-litre bowl on an A120 or 10-litre bowl on an A200. Refer to table 4 for available accessories.

3.2 DEFINITIONS.

Qualified operators. The A120N and A200N mixers are 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 suitable 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 A120N and A200N 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. In the EU 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 UK. 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)

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

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.

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/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.
- 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, bowl clamps, agitator, attachment and guard are correctly fitted to the mixer.
- Disconnect the mains electricity supply before cleaning the mixer.
- Clean the mixer daily.
- Remove Agitator before using any attachments.
- Stop 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).

3.7 **ATTACHMENT SAFETY INSTRUCTIONS**



The following instructions must be observed when using the mixer with attachments. Please also refer to the safety instructions detailed in section 3 and the instructions provided with the attachment.

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.

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 'A' Series mixer range, are designed to mix food products as detailed in the mixing charts. The mixers are designed as either bench or floor mounted machines. They are 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 standard machine is available to operate on 230v/50/1 or 400v/50/3 electrical supplies, and 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.

4.1 FEATURES AND BENEFITS.

- World-renowned mixer design.
- Bench and floor mounted versions available.
- High grade stainless steel mixing bowl
- Standard equipment comprises beater, whip and hook.
- Corrosion resistant tufftrided beater shaft.
- 3 speed gear box with final drive beater speeds of : 107, 198 and 361 rpm
- Durable stainless steel splash back and guard
- Optional attachment hub.
- No volt release control circuit.
- Motor is thermally protected.
- Timer fitted as standard.
- Single and 3 phase options.
- Guard and bowl support interlock system.
- Removable guard
- Compliant with EN454
- Easy wipe down surfaces
- Reduced capacity bowls 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 use for the first time thoroughly clean the bowl and agitator as described in section 10 Cleaning
- Ensure that the machine 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 using bowl handle (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

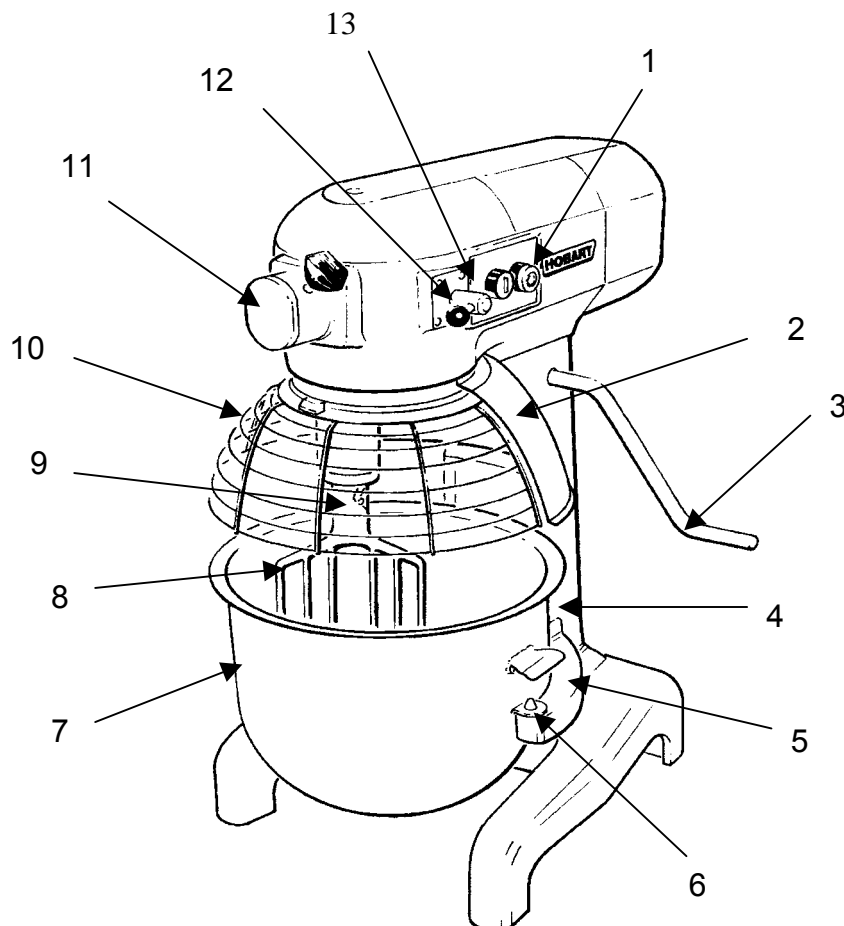
- Slide the agitator onto the shaft, turning to engage the drive pin in the 'L' slot
- Add the ingredients into the bowl and raise the bowl using the handle (3)
- Rotate the front guard cage (10) into the operating position.
- Select the desired speed (12) and set time (13) (if fitted)
- Setting the timer:-
 - a) Non-timed operation - Set timer to the "HOLD" position
 - b) Timed operation-Turn the timer past position 3 and then set to the desired time
- Start machine by pressing start button (14)
- When mixing is complete stop machine using the stop button (1)
- Lower the bowl support, open the guard cage and remove the agitator from the shaft
- Remove the bowl and agitator from mixer for emptying and cleaning

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 SHOWN ON PAGES 9 AND 10.



**FIGURE 1. MIXER
COMPONENT
IDENTIFICATION.**

Item number	Description	Item number	Description
1	Stop/start switch	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		

6. USING THE ATTACHMENT FACILITY

6.1 ATTACHMENT SAFETY INSTRUCTIONS



The following instructions must be observed when using the mixer with attachments. Please also refer to the safety instructions detailed in section 3 and the instructions provided with the attachment.

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.

6.2 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 and put 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 and 12% flour moisture content. 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 dough batch 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

The maximum capacity for the A120N mixer is 12 Litres

The maximum capacity for the A200N mixer is 20 Litres

TABLE 1. A120N Kitchen Capacities - Single Batch

Type of Product	Quantity	Recommended Agitator	Recommended speeds
Egg Whites	0.71 litres	Whip	1 / 2 / 3
Mashed Potatoes	4.5 kg	B Beater	1
Mayonnaise (Oil)	5.10 litres	Whip	2 / 3
Whipped Cream	5.65 litres	Whip	1 / 2 / 3

A120N Bakery Capacity - Single Batch

Type of Product	Quantity	Recommended Agitator	Recommended Speeds
Cake, Madera	5.4 kg	B Beater	1 / 2 / 3
Cake , Pound	5.4 kg	B Beater	1 / 2 / 3
Light Batter (Sponge Cake)	3.6 kg	B Beater	1 / 2 / 3
Dough (light -medium)	5.4 kg (65% A/R) (3.3 kg flour 2.1 litre water)	ED Hook	1 only
Dough (heavy)	4.5 kg (50% A/R) (3 kg flour 1.5 litre water)	ED Hook	1 only
Pie Pastry	4.5 kg	Pastry Knife ED Hook	1 only
Fat & Sugar for Sponge Cake	4.5 kg	Whip	1 / 2 / 3

TABLE 2. A200N Kitchen Capacities - Single Batch

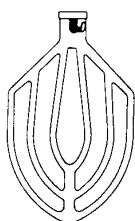
Type of Product	Quantity	Recommended Agitator	Recommended speeds
Egg Whites	1.14 litres	Whip	1 / 2 / 3
Mashed Potatoes	6.8 kg	B Beater	1
Mayonnaise (Oil)	11.36 litres	Whip	2 / 3
Whipped Cream	11.36 litres	Whip	1 / 2 / 3

A200N Bakery Capacity - 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

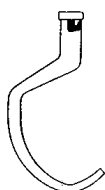
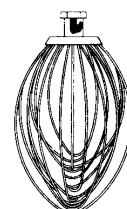
8. MIXER AGITATORS.

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



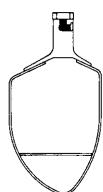
The '**B Beater**' is a multi-purpose agitator for mashing potatoes and other cooked vegetables, mixing cakes, batters, and icings. Use first speed for starting most operations, increasing to speed 2 for finishing where applicable.

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, 3 and 4.



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 'A' Series mixers are 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
- Only recommended Hobart accessories should be used to ensure the machine 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.

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.

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. 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

Photograph 1.

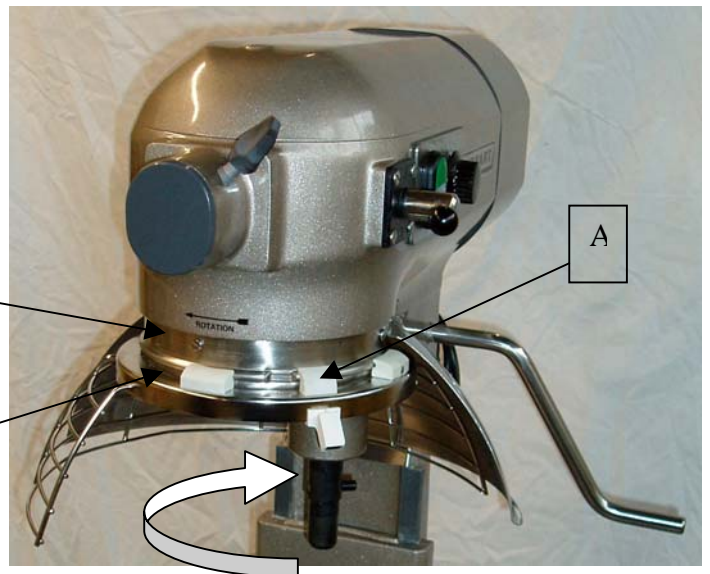


- With a firm grip on the cage assembly, rotate in a clockwise direction (photograph 2) as indicated by the arrow on the mixer through almost 360° until the single front guide block, "A" is aligned with the cut out in the guide runner on the drip-cup.

Drip cup

Guide runner

Photograph 2.



- Allow the block to drop through the cut-out and remove the cage.

Photograph 3.



Guide blocks.

12



10.3.2 TO REFIT THE CAGE ASSEMBLY

- Locate the 3 guide blocks on the guard to the rear of the drip cup guide runner.

Photograph 5.



- Lift the front guide block through the cut out in the drip cup and rotate the guard anti-clockwise.

Photograph 6.



- 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.

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.



DRIP CUP & SPLASH SHIELD
FIXING SCREWS (x3)

Photograph 8.

TABLE 3. TECHNICAL INFORMATION.

Description	Units	A120N	A200N
Motor power	kW (hp)	0.37 (0.5)	0.37 (0.5)
Maximum speed of rotating part (50Hz)	rpm	1425	1425
Beater shaft speeds (50Hz); position 1	rpm	107	107
Beater shaft speeds (50Hz); position 2	rpm	198	198
Beater shaft speeds (50Hz); position 3	rpm	361	361
Attachment hub speed; position 1	rpm	61	61
Attachment hub speed; position 2	rpm	113	113
Attachment hub speed; position 3	rpm	205	205
Nominal electrical supply	1 ph	Volts/Hz	230/50
	3 ph	Volts/Hz	230/50
	3 ph	Volts/Hz	400/50
Full load current at above voltage	1 ph	Amps	4.6
	3 ph/230 volts	Amps	1.9
	3 ph/400 volts	Amps	1.1
Recommended fuse size 230v/1 ph/50hz	Amps	16	16
Recommended fuse size 230v/3 ph/50hz	Amps	6	6
Recommended fuse size 400v/3 ph/50hz	Amps	4	4
Maximum ambient temperature	°C	40	40
Attachment hub drive size	--	Number 12	Number 12
Noise level	dB (A)	^{##} less than 70	^{##} less than 70
Bowl weight (full size, empty)	Kg	3.0	4.1
Maximum bowl capacity	Litres	12.5	20.9
Mixer weight including agitator and bowl (empty). Bench Model.	Kg (Lbs)	82.5 (182)	91.5 (202)
Mixer weight including agitator and bowl (empty). Floor Model.	Kg (Lbs)	90 (198)	98 (216)
Shipping weight. Bench Model.	kg (Lbs)	94 (207)	102.5 (226)
Shipping weight. Floor Model.	kg (Lbs)	101.5 (224)	110 (243)
Shipping dimensions (carton). Bench Model.	LxWxH cm	75 x 56 x 102	75 x 56 x 102
Shipping dimensions (carton). Floor Model.	LxWxH cm	75 x 56 x 142	75 x 56 x 142
Storage conditions. Temperature and humidity.	°C, % RH	+5 to +38, 85	+5 to +38, 85
Class of appliance		[#] Class I	[#] Class I
Enclosure IP rating		IP44	IP44
Cable conductor size; single phase/3 phase	mm ²	1.5/1.0	1.5/1.0

[#] Refer to section 4.3.

^{##} In accordance with EN-ISO 12001:1996.

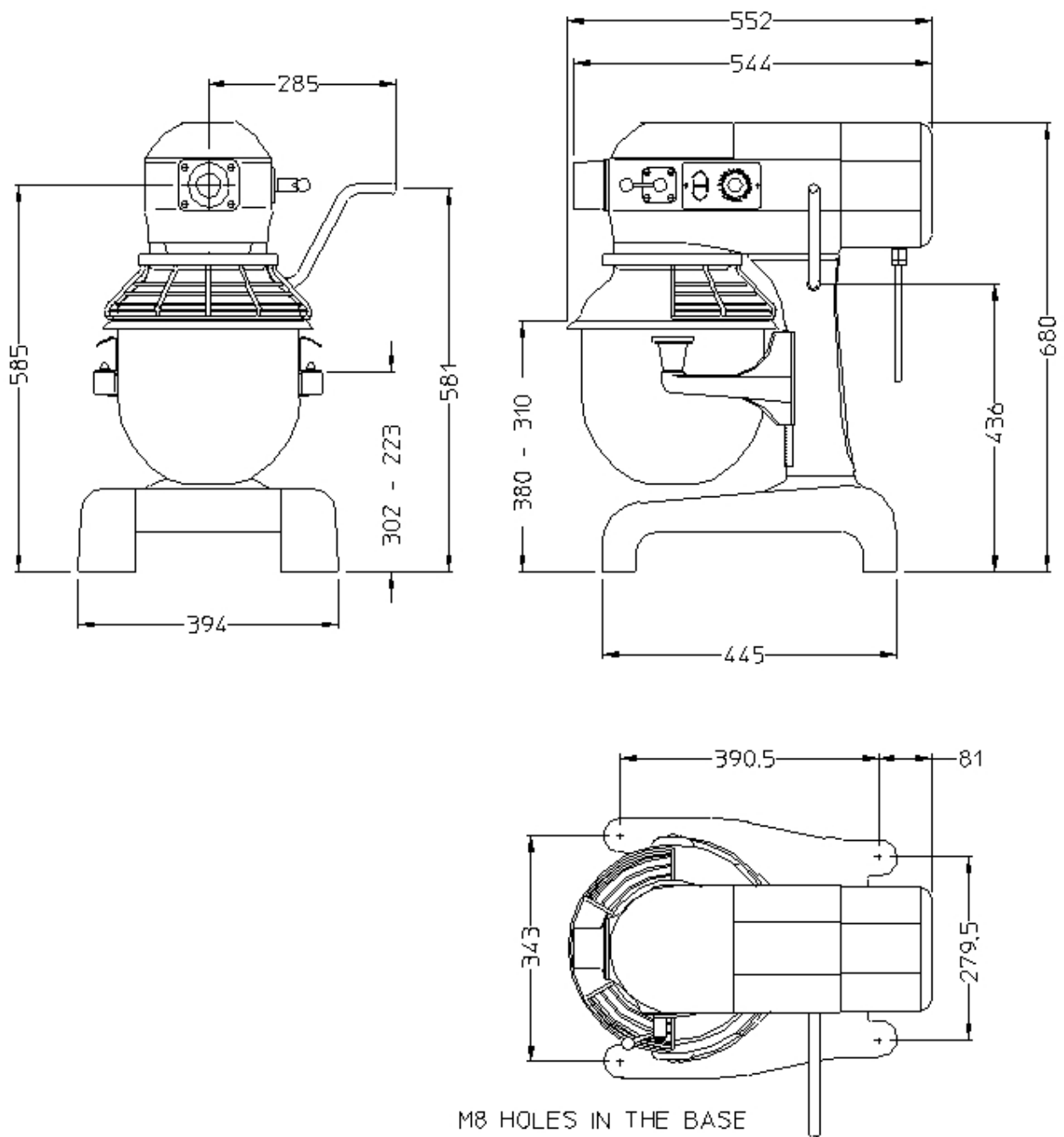


FIGURE 2. A120N BENCH MODEL OVERALL DIMENSIONS.

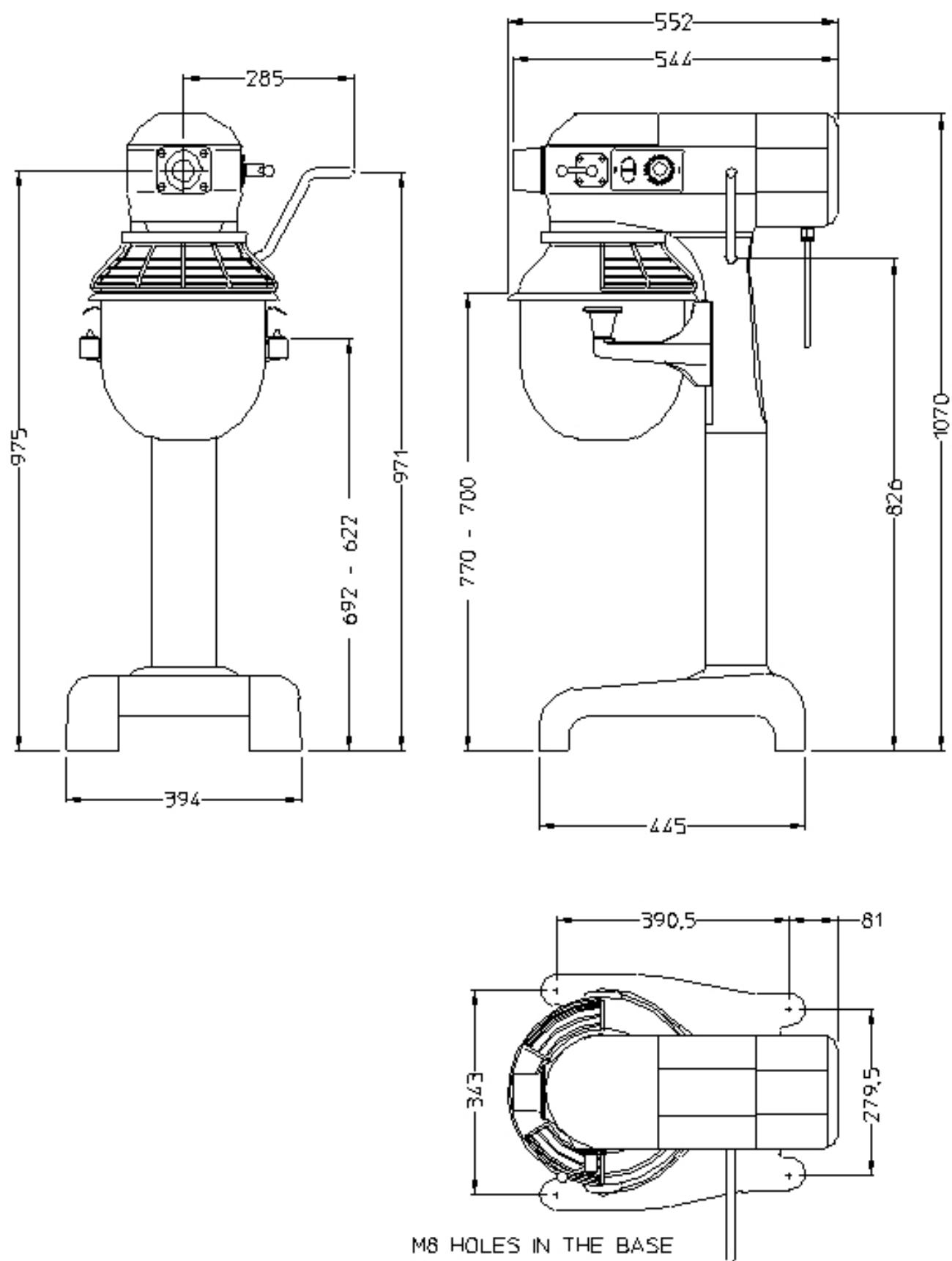


FIGURE 3. A120N FLOOR MODEL OVERALL DIMENSIONS.

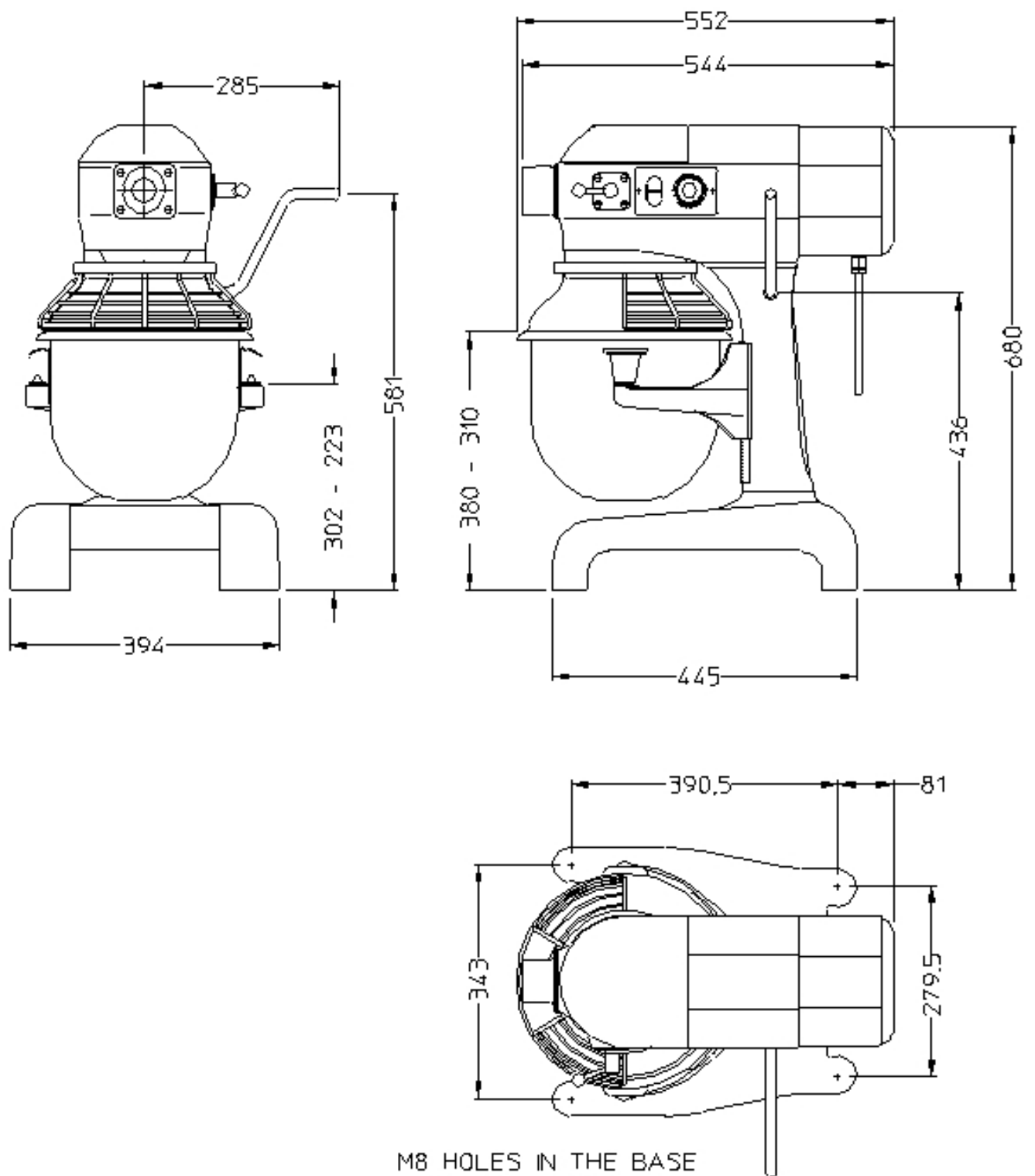


FIGURE 4. A200N BENCH MODEL OVERALL DIMENSIONS.

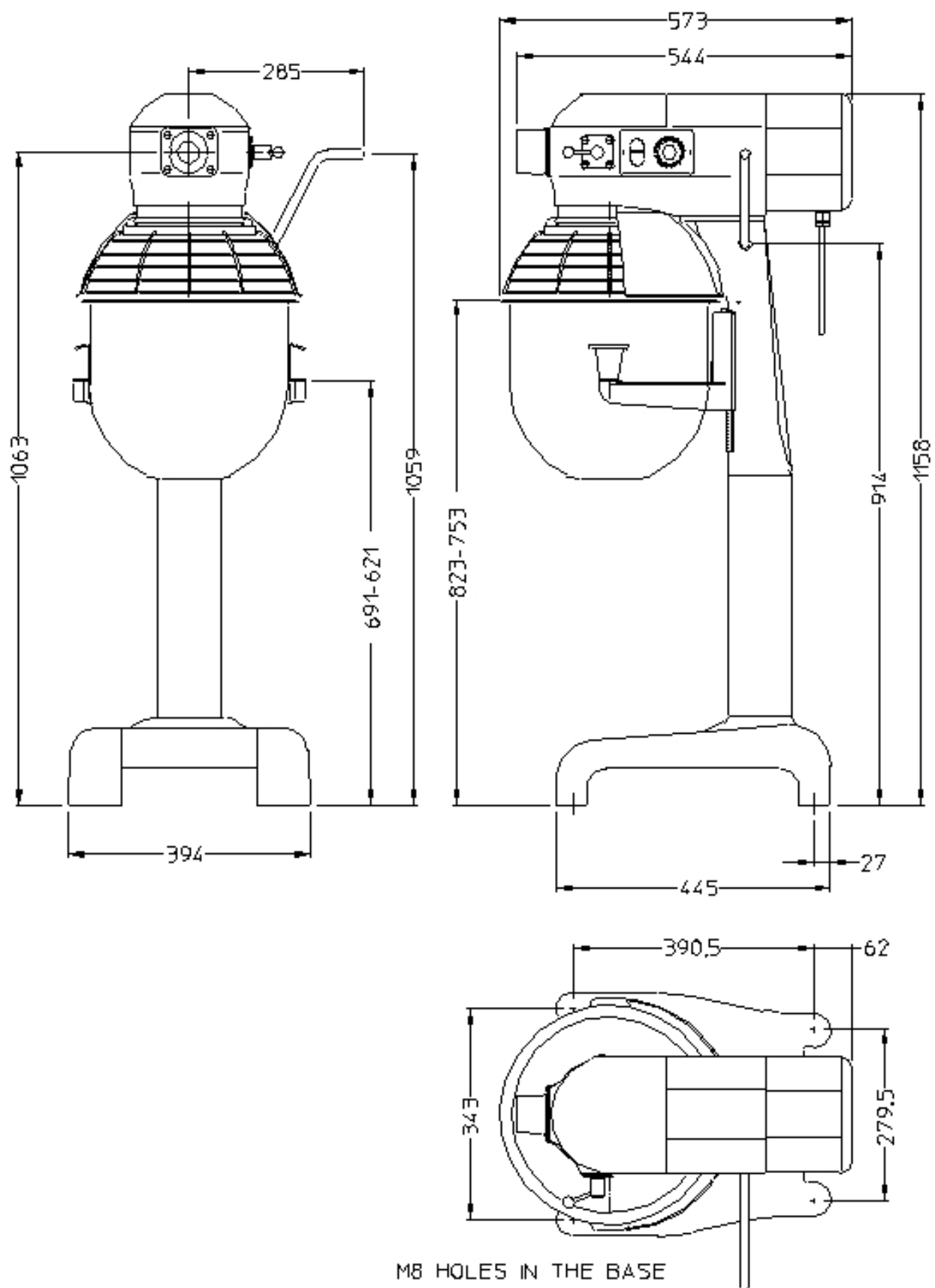


FIGURE 5. A200N FLOOR MODEL OVERALL DIMENSIONS.

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.

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 2.

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.

Select a suitable flat level surface that can support the weight of the mixer and bowl contents when full (refer to table 2 for weights and dimensions). In areas where stability may be an issue, the machine should be secured in position.

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 and rear of the mixer.

11.3 ELECTRICAL INSTALLATION.

The electrical installation of the mixer must conform to the local electricity board regulations. When installed in the United Kingdom the installation must be in accordance with the current edition of the IEE Regulations for electrical equipment in buildings and the Electricity at work act.



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

The A120 and A200 mixers are '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.

Note: The single-phase model must not be installed via a 13 amp fused plug.

11.4 ELECTRICAL CONNECTION.

Refer to the wiring diagram supplied with the mixer and enclosed in the document envelope.

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 Ω . An M5 screw is located at the rear of the mixer on the underside of the base.

M5 screw. _____



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/MCB.
- Check the earth continuity of the mixer is less than 0.1 Ω
- Check the insulation resistance is greater than 1 M Ω
- 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 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 (PLE200465 for the A120N and PLE200460 for the A200N) is available on request from Hobart National Parts Distribution Centre. For continued safe and reliable operation of this mixer, it is recommended that servicing is only carried out by Hobart trained service personnel.

14. FAULT FINDING

Fault		
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 4. SPARES AND ACCESSORIES

Part Number	Description
136915	Beater B 10 Qt/litre (A200)
52445	Beater B 12 Qt/litre (A120)
23126	Beater B 20 Qt/litre (A200)
136915-1	Beater B stainless steel 10 Qt/litre (A200)
275559	Beater B stainless steel 20 Qt/litre (A200)
54652	Beater stainless steel 12 Qt/litre (A120)
00-738450	Bowl -10 Qt/litre stainless steel (A200)
62104	Bowl -20 Qt/litre stainless steel (A200)
00-315281	Bowl scraper, A200
52583	Bowl-12 Qt/litre stainless steel (A120)
00-738625	Chute (A200)
141440-1	Contactor
00-437832	Dust cover (A200N)
145149-1	Freewheel
140869-8	Fuse, control 1 A
140869-10	Fuse, control 315 mA
00-738113	Guard. (A120N)
00-438490	Guard assembly. (A200N)
52446	Hook EB 12 Qt/litre (A120)
40293	Hook ED 20 Qt/litre (A200)
141007-1	Internal gear, (A120N)
00-738090	Internal gear, (A200N)
00-739261-1	Motor 1 phase. 230/50/1
00-739262-1	Motor 3 phase. 400/50/3
00-738067	Motor end cover
114695	Oil seal
52450	Pastry knife 12 Qt/litre (A120)
74286	Pastry knife PK 20 Qt/litre (A200)
136914-2	Pastry knife stainless steel 10 Qt/litre (A200)
00-738942	Reed switch, guard.
00-738102	Shaft, transmission
PLE200465	Spare parts manual A120
PLE200460	Spare parts manual A200
00-438533	Splash shield, A200
00-739376-1	Stand-mobile
00-739366-1	Stand-static
00-78650-1	Switch Start/stop
00-738650-4	Switch Start
00-738650-3	Switch Stop
144358	Switch, bowl support
00-739656	Timer, 15 min
140908-3	Transformer
140249	Whip D 10 Qt/litre (A200)
52447	Whip D 12 Qt/litre (A120)
23511-M	Whip D 20 Qt/litre (A200)
00-738967-1	Wiring diagram

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:-

HOBART UK

**SALES, SERVICE AND SPARES:
0844 888 7777**

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.**

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NOTES:-