



HOBART GMBH
PRODUCT OVERVIEW

FOOD PREPARATION



OUR MODELS



VEGETABLE PREPARATION UNITS VPU

These units produce high volumes of prepared food with an output of 5 - 40 kg. The machines slice, dice, grate, shred and chop different kinds of food like fruits, vegetables, dry bread, nuts etc.



FOOD PROCESSOR

This small but powerful HOBART Food Processor ensures very short preparation times thanks to its large tube feed for the 4 litre bowl and its wide knife blades.



TURBO MIXER

The HOBART Mixer offers an easy, reliable and versatile way to liquidise, emulsify and mix food products directly in a range of bowl capacities and shapes. Two selectable speeds and the choice between fine and coarse screens ensure optimum ingredient consistency.



COMBINATION CUTTER

The multi-purpose unit is a perfect solution for busy and also small kitchens. It combines the features of a vegetable preparation unit and a vertical cutter. It is recommended for up to 10 kg per day of vegetable preparation and up to 10 litres per day of food processing.



VERTICAL CUTTER/BLENDER

The vertical cutters are powerful machines with four-armed knife units and special scraper systems. Different types of food can be cut efficiently with speeds from 1,500 to 3,000 rpm and they also can be used as blenders.



BLENDER

The multi-functional blender is a machine for professional users within restaurants, bars and the catering industry in general. It is excellent in preparing different types of fluent products like oil, sauces, shakes, drinks etc. with high speeds from 700 to 1,500 rpm.



POTATO AND VEGETABLE PEELER

The peeler models are ideal for fast, reliable and effortless preparation of potatoes and other root vegetables. They can peel 6.8 kg up to 15 kg of vegetables in three minutes or less.



SLICER

The Hobart slicers ensure precise, clean cutting of products like meat, ham, cheese, carpaccio or frozen fish. The machines have a cutting range up to 15 mm and thus can fulfill many kinds of requirements.



MINCER

The mincer units are suitable for continuous service in high-volume and on-demand processing of fresh, boned meat or tender croquettes. The capacity of the mincer units reaches from 6 kg to 7.3 kg per minute.

VEGETABLE PREPARATION UNITS VPU

BEST RESULTS

The HOBART range of Vegetable Preparation Units (VPU) consists of extremely versatile items. All units produce high volumes of prepared food with a minimum of effort but high quality. The comprehensive functions include e.g. slicing, dicing, shredding, grating, making julienne, potato chips and crimping slices. Many different kinds of food can be processed like fruits, vegetables, dry bread, cheese, nuts, mushrooms, etc.

EASY HANDLING – HYGIENIC

The VPU's are developed for the best hygiene. They are manufactured solely from hygiene certified material. The machines have smooth surfaces, rounded edges and no unnecessary recesses where food might penetrate and get stuck. Another sign of quality is the easy way of cleaning. All loose parts can be removed for cleaning. The feed cylinder is also removable and can even be washed in a dishwasher.

DESIGN – QUALITY

The VPUs have an optimised ergonomic leaning design as well as a special designed ergonomic pusher plate for optimised cabbage cutting. Highest quality is given by the direct driven motor with planetary gearbox. Machine base, feed cylinder and pusher plate are all made of robust metal. Only top quality stainless steel is used to manufacture the cutting tool knife blades.

SAFETY

The range of machines is designed for high speed dicing, slicing, grating, shredding and chopping with a number of built-in safety features to protect the operator during use. With the automatic start and stop function the machine stops as soon as the pusher plate is swung up. The machine restarts when it is swung back and you can continue working. Furthermore the power is cut if the feed cylinder is removed.



VPU 100
20 - 400 portions/day



VPU 200
50 - 700 portions/day



VPU 250
50 - 800 portions/day



VPU 300
100 - 800 portions/day

TECHNICAL DATA

MODEL	VPU 100	VPU 200	VPU 250	VPU 300	VPU 350	VPU 400
CAPACITY Portions/day	20 - 400	50 - 700	50 - 800	100 - 800	400 - 1,200	500 - 3,000
OUTPUT kg/minute	5	7	8	7	12 / 30	15 / 40
POWER SUPPLY *(V/HZ/N-PE)	230 / 50 / 1 400 / 50 / 3 Also for zero-wire kitchens	230 / 50 / 1 Also for zero-wire kitchens	230 / 50 / 1 400 / 50 / 3 Also for zero-wire kitchens	230 / 50 / 1 Also for zero-wire kitchens	230 / 50 / 1 400 / 50 / 3 Also for zero-wire kitchens	400 / 50 / 3 Also for zero-wire kitchens
TOTAL LOADING in kW	0.25	0.37	0.55	0.75	0.75	1.5 / 0.9
SPEED in rpm	350	350	350	360	360	200 / 400
CUTTING TOOLS (Diam. mm)	185	185	185	215	215	215
DIMENSIONS (H x W x D) in mm	495 x 215 x 425	515 x 215 x 475	586 x 285 x 450	590 x 325 x 540	735 x 325 x 540	1,210 x 580 x 715
NET WEIGHT in kg	16	18	21	32	33	68

*60 Hz on request




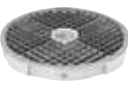




OPTIONAL EQUIPMENT



VPU 350
400 - 1,200 portions/day

VPU 400
500 - 3,000 portions/day

	Fine cut slicer blades	For slicing firm and soft products, shredding lettuce or cabbage and chopping or dicing onions in combination with dicing grid.
	Julienne blades	For making julienne potatoes and carrots for soups, cucumber for salads, etc. or preparation of curved potato chips.
	Dicing cutters	For dicing root vegetables, potatoes, or cabbage in combination with dicing grid.
	Dicing grids	For dicing root vegetables, fruits, potatoes, cabbage, swedes, carrots, cucumbers, apples, etc. in combination with a suitable standard slicer or fine cut slicer.
	Grater blades	For grating nuts, almonds, dry bread or carrots and cabbage for raw salad. For preparation of cheese for pizza and gratin. For shredding cabbage / white cabbage.
	Potato chips grids	For cutting straight potato chips in combination with the fine cut slicer.

HOBART



Almond



Aromatic butter



Dressing



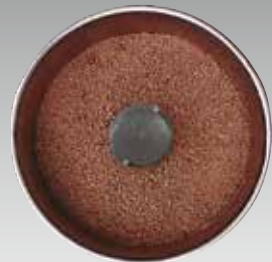
Pure



Minced meat



Onion



Chocolate



Dessert



Herb oil



Mayonnaise



Parsley



Soup

FOOD PROCESSOR FP-41



EASY HANDLING – HYGIENIC

With the patented bowl-scraper there is no need to stop the unit for scraping the bowl sides. The anodised aluminium base and xylex top cover guarantee an easy clean-up and durable finish.

DESIGN – QUALITY

Designed and manufactured to the highest specification, the HOBART food processor's stainless steel bowl has been constructed with a wide low profile bowl allowing more products to be in the vicinity of the cutting blades, which decreases production times. The see-through design allows a continuous view of the products.

SAFETY

Protection is given by preventing blade rotation until the lock arm, bowl and cover are in proper position. Rubber feet on the base of the machine prevent movement.

BEST RESULTS

The wider knife blades of the FP-41 cut through more products in less time. With its large tube feed it is easy to add ingredients while processing. This ensures short preparation times, which in turn means minimum temperature increase, especially important for the preparation of meat products and less separation of fats and oils. Consistently excellent results are given thanks to its fast and efficient production.

TECHNICAL DATA

MODEL	FP-41
CAPACITY in litre	4
POWER SUPPLY	230 / 50 / 1
TOTAL LOADING in kW	0.57
SPEED in rpm	1,725
DIMENSIONS (H x W x D) in mm	436 x 259 x 292
NET WEIGHT in kg	20



PVM302 TURBO MIXER



BEST RESULTS

The ergonomically designed and user friendly Hobart Turbo Mixer is suitable for a variety of blending and mixing applications in hospitals, schools, bakeries, confectioneries and restaurants to produce consistent results. The mixer offers an easy, reliable and versatile way to liquidise, emulsify and mix food products directly in a range of bowl capacities and shapes. Typical recipes include vegetable, meat and fish soup, sauces, mashed potatoes and vegetables, yoghurt, dressings, fruit and vegetable puree, liquid doughs and pastries, sorbets and omelettes. The mixer is supplied with removable fine and coarse screens to ensure optimum ingredient consistency.

EASY HANDLING – HYGIENIC

The mixing head position can easily be adjusted by releasing the clamp handle to raise and lower the trunk of the mixer to the desired height. The large 200 mm diameter front wheels ensure the mixer can easily be moved around the kitchen and the swivel castors provide good manoeuvrability. The castor brake locks the wheel in position at the rear of the mixer. The base contains a counter balance weight to provide good machine stability. The whole mixer has easy wipe down surfaces.

DESIGN – QUALITY

The majority of the machine structure is manufactured from corrosion resistant steel, being hygienic and easy to clean. Fine and coarse screens are supplied as standard. The mixer has a two speed selection (high and low) and the grease gun is supplied as standard. With the 5 metre long armoured electrical supply cable complete with connector plug, the turbo mixer is versatile and ready to use.

SAFETY

The control panel is fitted with push button start and stop switches and a 2-speed selection switch. The design of the control circuit incorporates a safety feature that prevents automatic restarting after an electrical supply failure or disconnection from the mains. An electrical interlock switch prevents the mixing head operating if it is positioned lower than 300mm or higher than 900mm. Another safety feature is the no volt release electrical control circuit.

TECHNICAL DATA

MODEL	PVM302
POWER SUPPLY	400 / 50 / 3
TOTAL LOADING in kw	0.75 / 1.85 (2 speed)
SPEED in rpm	680 / 1,450
STRAINER MESH SIZE (fine) in mm	4 diameter
STRAINER MESH SIZE (course) in mm	8 x 8
MINIMUM MIXING HEAD OPERATING HEIGHT in mm	300
MAXIMUM MIXING HEAD OPERATING HEIGHT in mm	900
DIMENSIONS (H x W x D in mm)	1,821 x 587 x 1,156
NET WEIGHT in kg	130

COMBINATION CUTTER



BEST RESULTS

The HOBART Combi Cutter is a perfect compromise for smaller kitchens. With its 4 speeds the CC-34 model is both vegetable preparation unit and vertical cutter in one machine. The machine automatically detects which top is attached and sets the speed to be used. It is small and compact and easy to put away and take out when needed. The CC34 slices, dices, grates, chops, grinds and mixes everything from firm to soft products.

TWO IN ONE:

1. Vegetable Preparation Machine

The machine used as vegetable cutter has an automatic start and stop button which makes work more effective. When the pusher plate is folded up the machine stops for filling. It restarts and continues working again when it is folded down.

2. Vertical Cutter / Blender

The 3 litre bowl has a tightly sealing lid that allows the preparation of larger volumes of both - liquid and dry ingredients. The design and angle of the knives in combination with the patented 3-armed scraper guarantee perfect results in quick time.

EASY HANDLING – HYGIENIC

The CC is manufactured solely from hygiene certified material. The machine has smooth surfaces, rounded edges and has no unnecessary recesses where food might penetrate and get stuck. For rapid cleaning, all loose components are easy to remove making the machine easy to shine. All loose parts can be washed in the dishwasher.

DESIGN – QUALITY

The powerful motor of the CC34 is geared down and has a high torque, which makes it exceptionally reliable – irrespective of the food. If the motor is called on to work harder, more power is supplied to ensure even running. The feeder is strong polycarbonate and the bowl is stainless steel. Only top quality stainless knife steel is used to manufacture the cutter's knife blades.

SAFETY

If the feed cylinder is removed the power is cut. Thanks to this double security there is no risk of the machine starting with an unprotected knife.

TECHNICAL DATA

MODEL	CC-34
CAPACITY Portions/day	10 up to 80
OUTPUT kg/minute	2
POWER SUPPLY	230 / 50 / 1 or 230 / 60 / 1
SPEED in rpm	500 / 800 / 1,450 / 2,650 (4-speed)
DIMENSIONS H x W x D in mm	465 x 285 x 300
NET WEIGHT in kg	12



VERTICAL CUTTER / BLENDER



BEST RESULTS

Perfect and even results are ensured by using the patented four-armed knife unit and the special scraper system for preventing food getting stuck in the bowl. These elements accelerate the preparation time significantly and reduce the heat release in the bowl. So, many different types of food like meat, fish, fruit, vegetable, etc. can be prepared efficiently. Additionally the machine has a blending and mixing function for preparation of sauces, soups, dressings, desserts, etc.

EASY HANDLING – HYGIENIC

The VCBs are manufactured solely from hygiene certified material. The machine has smooth surfaces, rounded edges and no unnecessary recesses where food might penetrate and get stuck. The machine base has a drainage hole to prevent water accumulating on the top. For rapid cleaning, all loose components are easy to remove making the machine easy to rinse. You can wash all removed components in the dishwasher. Also it blends and mixes sauces, soups, dressings, desserts, etc.

DESIGN – QUALITY

The machine base and the knife housing are made entirely of metal and can withstand rough handling. Stainless steel is used for the knives and the bowl with its tightly sealing lid and an extra high centre tube. For filling the machine while it is running the lid has a 5 cm wide feed tube. The lid and scraper are of strong xylex and the knife attachment is of high-quality aluminium.

SAFETY

The VCBs have three individual safety switches. You can only start the machine if the bowl, lid and safety arm have been correctly fitted. Furthermore the machines have a mechanical motor brake, which means the knife stops rotating immediately when the machine is switched off. As the motor brake is mechanical, it also works in the event of electrical faults or power failures.

TECHNICAL DATA

MODEL	VCB-61	VCB-62
CAPACITY in litre	6	6
POWER SUPPLY	230 / 50 / 1	400 / 50 / 3
TOTAL LOADING in kW	1.1	1.5
SPEED in rpm	1,500	1,500 - 3,000 (2-speed)
DIMENSIONS H x W x D in mm	470 x 300 x 345	470 x 300 x 345
NET WEIGHT in kg	22	25



BLENDER



BEST RESULTS

The multi-functional blender is able to prepare different types of fluent products like oil, sauces, soups, shakes, drinks, etc. With its variable speed control from 700 to 1,500 rpm and a separate sprinter pulse function button for direct access to maximum speed while the blender is operating. Together with the very long knife blade, the speed control function ensures maximum efficiency and outstanding results.

EASY HANDLING – HYGIENIC

The jug including the knife unit, the lid and the dosing feeder is easy removable and can be washed in a dishwasher.

DESIGN – QUALITY

The powerful motor of the HOBART blender is geared by a self-tensioned belt and includes a thermal protection with automatic reset. Its knife unit consists of a maintenance-free stainless steel shaft, blades of highest quality knife steel and fully encased stainless steel ball bearings. The machine base is made of aluminium and the jug is made of resistant xylex.

SAFETY

The blender has a hinged lid holder with safety switch function. When the lid is removed, the machine stops automatically. Jug and dosing feeder as well as the lid are exceptionally impact and heat resistant.

TECHNICAL DATA

CAPACITY in litre	0.2 - 4.0
POWER SUPPLY	230 / 50 / 1
TOTAL LOADING in kW	1.0
SPEED in rpm	700 - 1,500
DIMENSIONS H x W x D in mm	445 x 270 x 365
NET WEIGHT in kg	7





POTATO AND VEGETABLE PEELER



6115



6430

BEST RESULTS

The HOBART peelers are able to peel a full load of potatoes, carrots or other root vegetables in 3 minutes or less. The peeling element is a lightweight fiberglass reinforced plastic disc with silicon-carbide abrasive permanently bonded to the disc that gives you controlled peeling at its finest. The peelers include an electrical motor and a synchronous timer that is adjustable for any increments from 30 seconds to up to 5 minutes.

EASY HANDLING – HYGIENIC

A one-piece, easily removable, positive locking hopper cover is provided for easy cleaning. The water inlet is an air-gap type at a sufficient height to meet plumbing codes. Incoming water strikes the curved surface of the hopper cover, promoting interior self-cleaning and preventing undesirable splash. The peeling element can easily and quickly be removed for cleaning. Each unit is easy to use with simple switches.

DESIGN – QUALITY

The peeler unit is a cylindrical construction of heliarc-welded stainless steel with removable Lexan liner. Durable, reliable motors guarantee a long life time. Speed reduction between motor and peeling disc is obtained directly through a dual V-belt. The housing as well as the drive shaft are made of stainless steel.

SAFETY

An advanced designed triple protection sealing prevents entrance of water into the shaft bearings. The motor features a manual reset thermal overload protection. An interlock prevents the machine from being turned on unless the bowl cover is down and locked in place.

TECHNICAL DATA

MODEL	6115	6430
CAPACITY in kg	6.8	13.6
POWER SUPPLY	230 / 50 / 1	230 / 50 / 1 400 / 50 / 3
TOTAL LOADING in kW	0.25	0.56
SPEED in rpm	1,425	1,425
DIMENSIONS H x W x D in mm	690 x 480 x 590	810 x 620 x 730
NET WEIGHT in kg	26	67





6414

6128

BEST RESULTS

The peelers are designed to peel potatoes but may be used with other root vegetables. Potatoes are introduced into the top hopper opening and discharged through the hinged door once complete. A water supply is required to flush away peeling debris via a suitable drain outlet. A heavy-duty carborundum abrasive disk ensures optimum peeling. The ‘Bull nose’ on the door ensures effective turning of the vegetables.

EASY HANDLING – HYGIENIC

A profiled funnel shape to the hopper lid ensures easy loading of the peeler. There are simple and easy to use controls and smooth easy to clean internal hopper surfaces. The 6128 appliance has a built-in peel trap.

DESIGN – QUALITY

The peelers are designed as bench or ‘stand’ mounted machines. They are manufactured from a robust cast aluminium alloy housing and carborundum abrasive disk and hopper lining (6128 only). The peeler is painted with a metallic steel grey finish. The 6128 peeler incorporates a removable peel trap. The powerful motor provides maximum performance.

SAFETY

The machine is fitted with a no volt release safety feature to prevent automatic restarting after a supply failure/ disconnection from the mains. The singlephase motors are fitted with an auto-resetting thermal cut out. Peelers feature an AB air gap to ensure WRAS approval.

TECHNICAL DATA

MODEL	6414	6128
CAPACITY in kg	6.3	13
POWER SUPPLY	230 / 50 / 1	230 / 50 / 1 400 / 50 / 3
TOTAL LOADING in kw	0.25	0.37
SPEED in rpm	375	278
DIMENSIONS (H x W x D in mm)	464 x 608 x 311	1,045 x 559 x 559
NET WEIGHT in kg	37	82



SLICER

BEST RESULTS

The HOBART slicers are suitable for varied types of products (meat, ham, cheese, carpaccio or cold cuts like frozen fish). Their top mounted sharpener guarantees accurate slicing. The special shape of the plate is responsible for a perfect product positioning. With a cutting range up to 15 mm the slicers can fulfil many different kinds of requirements. The well sliding carriage roller makes manual working very comfortable.

EASY HANDLING – HYGIENIC

The smooth anodized one-piece aluminium body provides best hygiene. Surfaces are durable and have no holes or edges where bacteria could grow. The knife cover as well as the slice deflector are removable for simple cleaning. With the special designed ergonomic handle manual operation is very easy.

DESIGN – QUALITY

The blade is made of hardened steel and ensures precise, clean cutting of the products. Smooth feeding of the slicer is possible thanks to the ribbed gauge plate and a front mounted product pusher. Together they facilitate the optimal product position. The adjusting knob with its cam mechanism provides a precise control for shaving, chipping and slicing.

SAFETY

An irremovable blade guard ring protects the knife during operation and cleaning. In the event of a power cut the slicer must be restarted before operation can continue. The carriage can only be removed when the slice thickness control dial and the gauge tray is set to "0" and when the carriage is positioned at the start of the run at the operator side. All these features guarantee maximum safety during use, cleaning and maintenance.

TECHNICAL DATA

MODEL	SGE 300	SGE 350 G	SGE 300 AUTO
CUTTING RANGE in mm	0 - 14	0 - 15	0 - 14
POWER SUPPLY	230 / 50 / 1	230 / 50 / 1	230 / 50 / 1
DIMENSIONS H x W x D in mm	470 x 625 x 510	600 x 770 x 565	530 x 705 x 565
NET WEIGHT in kg	21	47.5	41

**SGE-300****SGE-350 G****SGE 300 AUTO**

MINCER



BEST RESULTS

The HOBART meat choppers are ideal for “on demand” processing of fresh, boned meat or tender croquettes. They can be feed at a rapid pace with continuous chopping action and no crushing or mashing of the meat. The heat-treated steel stay-sharp knife ensures that the meat comes out clean cut with all its natural colour and flavour.

EASY HANDLING – HYGIENIC

All parts which contact food, including cylinder, worm, knife, plate, adjusting wheel and feed pan are easily accessible and readily removable for convenient cleaning without the use of tools. The polished stainless steel legs are cushioned on the bottom with resilient neoprene rubber and provide clearance to keep the table clean under the chopping unit.

DESIGN – QUALITY

The housing and the large rectangular gastronorm feed pan are made of stainless steel. An attractive stainless steel trim plate is provided at the attachment opening. The protective type chopping end is heavily tinned. With the spiral-fluted chopping ends the mincers provide finest and cleanest cutting action coupled with high capacity.

SAFETY

The motor is featured with overload protection and no-volt-release. Its ventilation is provided through screened openings in the base of the machine assuring cool operation. With the HOBART #12 chopping end the operator is excellent protected while working.

TECHNICAL DATA

MODEL	4812	4822
CAPACITY kg/minute	6	7.3
POWER SUPPLY	230 / 50 / 1	230 / 50 / 1
TOTAL LOADING in kW	0.37	1.1
DIMENSIONS H x W x D in mm	590 x 610 x 325	590 x 759 x 325
NET WEIGHT in kg	53	65



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