Item # _____

Quantity _____

C.S.I. Section 11400

HOBART

701 S Ridge Avenue, Troy, OH 45374

1-888-4HOBART • www.hobartcorp.com

N50 MIXER

STANDARD FEATURES

- ⅙ H.P. Hobart Designed Fixed Speed Motor
- Gear-Driven Transmission
- Three Fixed Speeds
- Five Color Choices:
  - ❑ Cherry Red
  - ❑ Berry Blue
  - ❑ Creamy White
  - ❑ Plum Black
  - ❑ Hobart Gray
- Large, Easy-To-Reach Controls
- #10 Taper Attachment Hub
- Manual Bowl Lift
- 5-Quart Stainless Steel Bowl, “B” Flat Beater, “D” Wire Whip, “E” Dough Hook, Cord and Plug

ACCESSORIES

- ❑ Stainless Steel Bowl
- ❑ “B” Flat Beater
- ❑ Stainless Steel “B” Flat Beater
- ❑ “D” Wire Whip
- ❑ “E” Dough Hook

MODEL

- ❑ N50 – 5-Quart All Purpose Mixer with Bowl, Beater, Whip and Hook
- ❑ N50A – 5-Quart All Purpose Mixer with Bowl and Stainless Steel Beater (ASTM Standard C305)

Specifications, Details and Dimensions on Inside and Back.



HOBART

N50 MIXER

HOBART
701 S Ridge Avenue, Troy, OH 45374
1-888-4HOBART • www.hobartcorp.com

SOLUTIONS/BENEFITS

⅙ H.P. Hobart Designed Motor
Durability
- Heavy-duty to meet the most demanding operations

Gear-Driven Transmission
Durability, Reliability
- Ensures consistent performance and minimum downtime with positive drive under heavy loads

Three Fixed Speeds
Flexibility, Reliability, Consistency
- For incorporating, blending, mixing ingredients
- Supports consistent results and thorough mixing

Hobart Agitators
Durability, Flexibility
- Hobart manufactured agitators are designed for long-term usage under heavy-duty conditions
- Large array of agitators provide multiple uses for recipe and product processing

N50 MIXER CAPACITY CHART

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

PRODUCT	AGITATORS SUITABLE FOR OPERATION	N50
CAPACITY OF BOWL (QTS. LIQUID)		5
Egg Whites	D	½ pts.
Mashed Potatoes	B & C	3 lbs.
Mayonnaise (Qts. of Oil)	B or C or D	1½ qts.
Meringue (Qts. of Water)	D	¼ pts.
Waffle or Hot Cake Batter	B	2 qts.
Whipped Cream	D or C	3 pts.
Cake, Angel Food (8-10 oz. cake)	C or I	2
Cake, Box or Slab	B or C	4 lbs.
Cake, Cup	B or C	3 lbs.
Cake, Layer	B or C	3 lbs.
Cake, Pound	B	3 lbs.
Cake, Short (Sponge)	C or I	3 lbs.
Cake, Sponge	C or I	2 lbs.
Cookies, Sugar	B	3 lbs.
Dough, Bread or Roll (Lt.-Med.) 60% AR §	ED	4 lbs.
Dough, Heavy Bread 55% AR §	ED	—
Dough Pie	B & P	3 lbs.
Dough, Thin Pizza 40% AR (max. mix time 5 min.) §‡	ED	—
Dough, Med. Pizza 50% AR §‡	ED	—
Dough, Thick Pizza 60% AR §‡	ED	—
Dough, Raised Donut 65% AR	ED	—
Dough, Whole Wheat 70% AR	ED	—
Eggs & Sugar for Sponge Cake	B & C or I	2 lbs.
Icing, Fondant	B	2 lbs.
Icing, Marshmallow	C or I	½ lbs.
Shortening & Sugar, Creamed	B	3 lbs.
Pasta, Basic Egg Noodle (max. mix time 5 min.)	ED	—

NOTE: % AR (% Absorption Ratio) - Water weight divided by flour weight. Capacity depends on moisture content of dough. Above capacities based on 12% flour moisture at 70°F water temperature.

§ If high gluten flour is used, reduce above dough batch size by 10%.

‡ The N50 requires a 50% reduction in batch size to mix in Speed 2 with 50% or less AR doughs.

USE OF ICE REQUIRES A 10% REDUCTION IN BATCH SIZE.

1 gallon of water weighs 8.33 lbs.

NOTE: Attachment hub should not be used while mixing.

HOBART
701 S Ridge Avenue, Troy, OH 45374
1-888-4HOBART • www.hobartcorp.com

N50 MIXER

SPECIFICATIONS

MOTOR:
⅙ H.P., Hobart designed, ventilated, sleeve bearing, drip-proof enclosure.

Single Phase	100-120V	2.9 Amps
	230V	1.4 Amps

ELECTRICAL:
100-120/60/1 - U L Listed for residential and commercial use. Also available in 100/50/1, 230/50/1, 220/60/1 and 230/60/1 - not submitted for U L Listing.

CONTROLS:
Single pole, toggle-type, mechanically interlocked with transmission shift handle. Includes automatic circuit breaker with manual reset switch.

TRANSMISSION:
Three speed selection transmission. Convenient shift handle mounted near “OFF” and “ON” switch.

SPEEDS:
Three positive speeds - Low, Intermediate, and High.

	Agitator (RPM)	Attachment (RPM)
Low	136	60
Intermediate	281	124
High	580	255

BOWL AND BEATERS:
Bowl is 5-quart capacity stainless steel. Locks at top and bottom of lift travel, which is controlled by convenient hand lever. A stainless steel beater is also available.

FINISH:
Hybrid Powder Coat finish. Available in five colors: Cherry Red, Berry Blue, Creamy White, Plum Black, Hobart Gray.

STANDARD EQUIPMENT:
Consists of the mixer unit with one (1) 5-quart stainless steel bowl, one (1) “B” flat beater, one (1) “D” wire whip, one (1) “E” dough hook, cord and plug.

ATTACHMENT HUB:
Equipped with front-mounted Hobart standard #10 taper attachment hub, and any #10 size attachments may be used.

ATTACHMENTS AND ACCESSORIES:
The following are available at extra cost:

Stainless Steel Bowl
“B” Flat Beater
Stainless Steel “B” Flat Beater
“D” Wire Whip
“E” Dough Hook

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

N50
MIXER

HOBART
701 S Ridge Avenue, Troy, OH 45374
1-888-4HOBART • www.hobartcorp.com

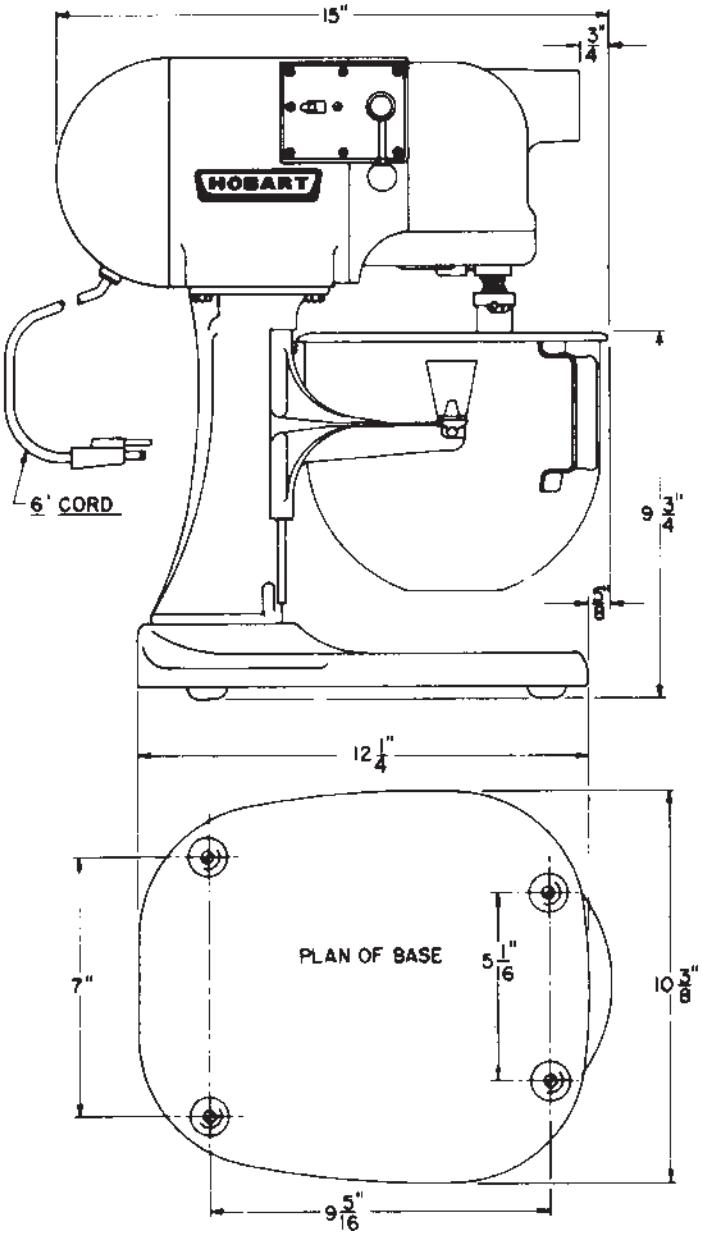
SPECIFICATIONS

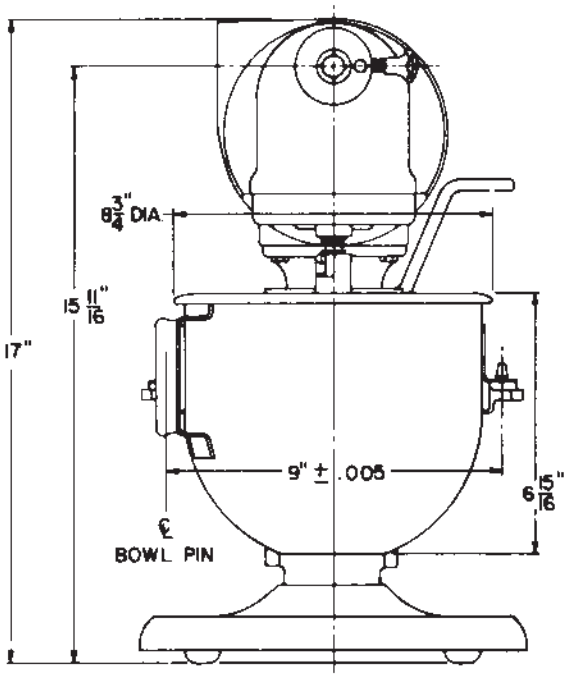
ELECTRICAL SPECIFICATIONS: 100-120/60/1 - U L Listed for residential and commercial use. Also available in 100/50/1, 230/50/1, 220/60/1 and 230/60/1 - not submitted for U L Listing.

WEIGHT: 44½ lbs. net; 55 lbs. domestic shipping.

WARRANTY: Unit has full one-year warranty on parts and labor against manufacturer's defects. Carry-in warranty to local authorized Hobart service office.

DETAILS AND DIMENSIONS





WARNING
ELECTRICAL AND GROUNDING CONNECTIONS MUST COMPLY WITH THE APPLICABLE PORTIONS OF THE NATIONAL ELECTRICAL CODE AND/OR OTHER LOCAL ELECTRICAL CODES IN FORCE.

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

F-7533 (REV. 12/03)
LITHO IN U.S.A. (H-01) Printed On Recycled Paper