

Mixers

**We have mixer bowls,
shafts, bowl guards, mixer
accessories and many
more Mixer parts.**



This image is only for reference and not affiliated with manufacture.

AUTOMATIC TIME RECALL

Enables the preparation of multiple batches

VARIABLE SPEEDS

Accommodate a variety of applications

SHIFT-ON-THE-FLY CONTROLS

Changes speeds without stopping mixing

BOWL GUARD

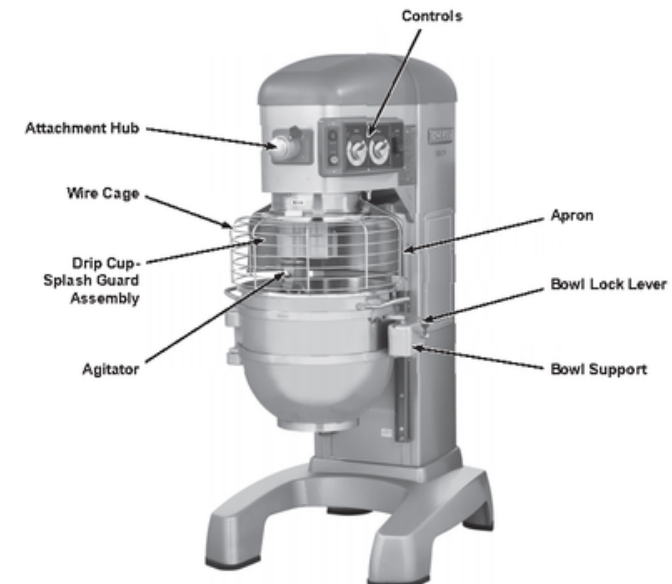
Helps prevent injury while mixing

CAPACITY

Holds 60 qt.



MIXER COMPONENTS



Models HL800, HL800C, HL1400, and HL1400C

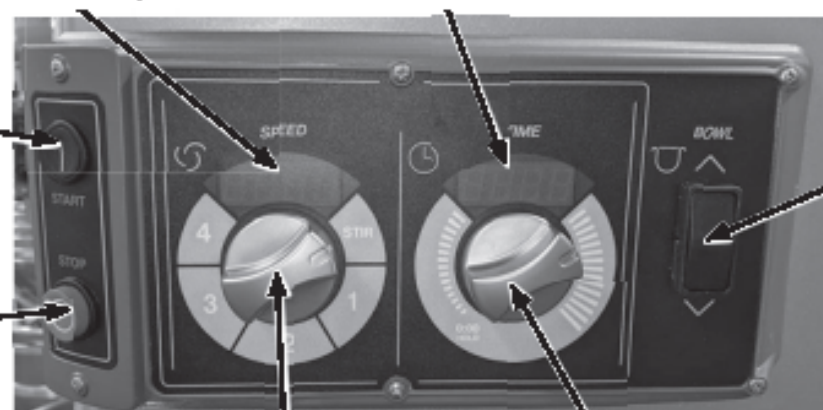
Displays Selected Mix Speed

Displays Mixing Time

Starts
Mixer

Stops
Mixer

Raises
and Lowers
Mixing Bowl



Speed Selector

Time Selector

Fig. 8

HL800, HL800C, HL1400, and HL1400C Mixer Speeds	
STIR (Slow)	For incorporating ingredients
SPEED 1 (Low)	For heavy mixtures such as pizza dough, heavy batters, and potatoes
SPEED 2 (Medium-Low)	For mixing cake batters, mashing potatoes, and developing bread dough
SPEED 3 (Medium-High)	For incorporating air into batches, as well as finishing whipped items
SPEED 4 (High)	For maximum, accelerated air incorporation into light batches

BOWL PLACEMENT

NOTICE The bowl must be installed onto the bowl support before the agitator is installed. The bowl is heavy and must be correctly handled and lifted to avoid personal injury.

To Install

1. Fully lower the bowl support by pressing and holding the down arrow on the bowl switch (Fig. 6, Fig. 7, and Fig. 8).
2. Position the bowl so the alignment pins on the left side of the bowl support (Fig. 9) fit in the holes in the bowl.
3. Swing the bowl into the locked position on bowl support (Fig. 9).

To Remove

NOTICE Before lowering the bowl onto a bowl truck, always unlock the bowl and swing the bowl out slightly.

1. Lower the bowl by pressing and holding the down arrow on the bowl switch (Fig. 6, Fig. 7, and Fig. 8).
2. Unlock bowl and swing out slightly from the locked position.
3. Open the wire cage and remove the agitator.

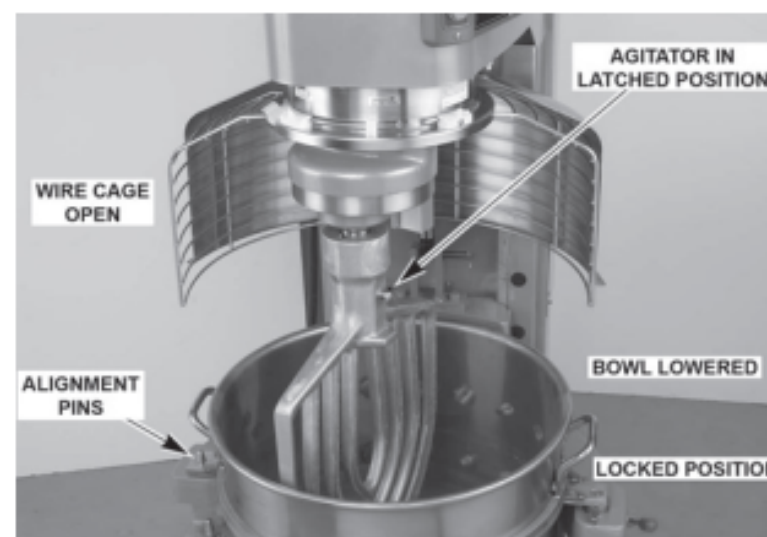


Fig. 9

AGITATOR

To install an agitator, the bowl must be on the bowl support and fully lowered.

To Install

1. Open the wire cage. Refer to the Wire Cage section as needed.
2. Place the agitator inside the bowl and align the horizontal slot on the agitator with the agitator shaft pins.
3. Hold the agitator and pull the plunger pin of the agitator out (Fig. 10).
4. Slide the agitator up the agitator shaft until it stops and latches.



Fig. 10

To Remove

1. Open the wire cage. Refer to the Wire Cage section as needed.
2. Lower the bowl by pressing and holding the down arrow on the bowl switch (Fig. 6, Fig. 7, and Fig. 8)
3. Hold the agitator and pull the plunger of the agitator out (Fig. 10). Slide the agitator down off the agitator shaft.

POWER BOWL LIFT

NOTICE Before lowering the bowl onto a bowl truck, always unlock bowl and swing bowl out slightly (Fig. 11).

To raise the bowl, the bowl must be in the locked position. Push and hold the up arrow on the bowl switch.

To lower the bowl, push and hold the down arrow on the bowl switch.

To Raise the Bowl While Mixing

To raise the bowl while the agitator is mixing the product (when required by recipe or when using the bowl scraper attachment):

1. Close the wire cage, then select a mixing speed on the SPEED dial.
2. Select a count-down time or HOLD for continuous count-up mixing. Refer to the Timer Operation section as needed.
3. While pressing and holding the up arrow on the bowl switch, press and hold the START button. The mixer runs only in stir speed while the bowl is rising.
4. When the bowl reaches the mix position, release the START button. The mixer automatically changes to the selected mixing speed.

NOTICE Mixing speed and time can be adjusted any time during the mixing operation without stopping the mixer.

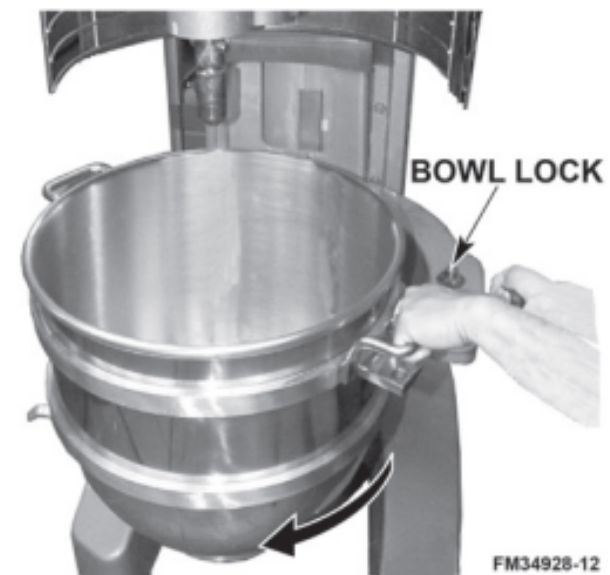


Fig. 11

PREPARE FOR MIXING

1. Open the wire cage. Refer to the Wire Cage section as needed.
2. Place the mixing bowl on the bowl support.
3. Pour ingredients into the bowl.
4. Swing the bowl to the locked position.
5. Place the agitator inside the bowl, then attach it to the agitator shaft (Fig. 12).
6. Return the wire cage to the front-center position (Fig. 13).
7. Push and hold the up arrow on the bowl switch until the bowl reaches the mix position and stops.
8. The mixer is now ready for mixing. Refer to the Timer Operation section.

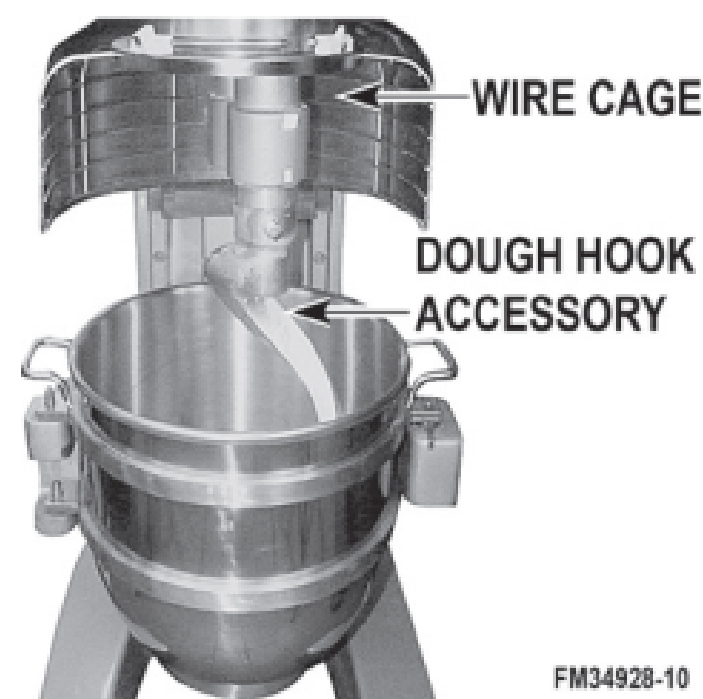


Fig. 12

FM34928-10

TIMER OPERATION (SmartTimer™)

Using the Count-Up Mode (Continuous Mixing)

1. Turn the SPEED dial to select a mix speed (the SPEED setting can be changed at any time during mixing).

NOTICE Only use STIR for incorporating ingredients. Do not use to develop dough products.

2. Set the timer on hold by turning the TIME selector counterclockwise until "Hold" appears in the TIME window.
3. Press the START button to begin mixing. The timer starts to count up from 00:00.

NOTICE If the wire cage is opened at any time, mixing stops. To resume mixing, close the wire cage and press the START button.

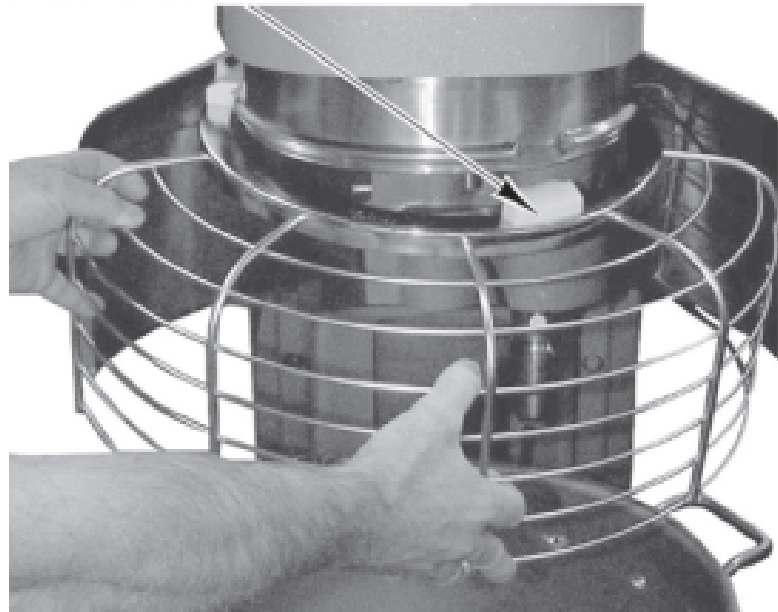
4. Press the STOP button to stop the mixer; the mixing time is displayed in the TIME window.
5. Press the START button to resume mixing if needed.

NOTICE When the timer reaches 20:00 minutes, it rolls over to 00:01 and continues counting until the STOP button is pressed.

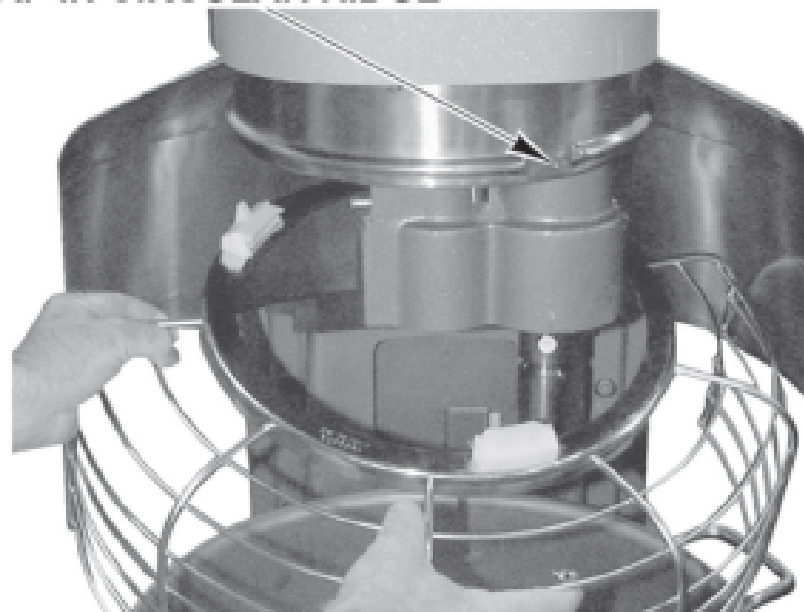
Remove and Clean Wire Cage (Fig. 14)

1. Lower the bowl. Remove the agitator and bowl.
2. While holding the wire cage securely with both hands, rotate it to your left until the front-center retainer shoe reaches the gap in the circular ridge of the planetary drip cup.
3. Lower the front of the wire cage and move the wire cage slightly to the rear so the rear retainer shoes clear the ridge of the drip cup. The wire cage can now be removed.

FRONT CENTER RETAINER SHOE



GAP IN CIRCULAR RIDGE



FM34928-13

Fig. 14

4. Wash the wire cage in a sink, rinse with clear water, and dry with a clean cloth.
5. The stainless steel splash guard can be wiped off and/or washed with a cloth or sponge using warm, soapy water. Rinse with clear water and dry with a clean cloth.

Reinstall Wire Cage

1. Position the ring of the wire cage so the front-center retainer shoe is positioned below the gap in the circular ridge of the planetary drip cup.
2. Position the grooves so the rear retainer shoes straddle the circular ridge on the planetary drip cup.
3. Lift the front of the wire cage so the front-center retainer shoe passes up through the gap in the circular ridge on the planetary drip cup.
4. Rotate the wire cage to your right until all three retainer shoes straddle the ridge on the drip cup.

MIXER BOWLS



MB20



MB30



MB12



MB60



MB40



MB80



MB140

MIXER BOWLS

Fits HOBART

STAINLESS STEEL



MB12
12 QT
10 3/4" ID
10" Height



MB20
20 QT
12 1/2" ID
11 1/2" Height



MB30
30 QT
14" ID
13 1/2" Height



MB40
40 QT
14" ID
17" Height



MB60
60 QT
18" ID
17" Height



MB140
140 QT
22 1/2" ID
26" Height



MB80
80 QT
20" ID
18 1/2" Height



HM2052
Bowl Truck
Cast Iron
(Fits 60, 80 & 140 QT)
16 1/2" Diameter

HM2053
Caster 3"
3", 14TPI



HM2064
Mixing Bowl Scraper

FARTS

NBS P/N	OEM P/N	Description	FITS
HM2052	315011/875748	BOWL TRUCK	60, 80 & 140
HM2053	087668/876669	CASTER	HM2052 BOWL TRUCK
HM2054	N/A	Mixing Bowl Scraper	Universal with Any Bowl

PLEASE READ



Check bowl dimensions prior to ordering to insure compatability. Some models take multiple size bowls.

BOWLS

QUART CAPACITY	NBS P/N	OEM P/N	FITS
12	MB12	295643	A120
20	MB20	275683	A200, A200-DT, A200-F, A200-FD, L20, D340
30	MB30	437410	D300, D300-DT, D330, D340
40	MB40	315245	D340, H600, H600D, P660, L800, L800U, M802, V1401, V1401U, Legacy Bowls and 30 - 80 quart Univex Bowls
60	MB60	27688	H600, H600D, L800, L800D, M802, P660, V1401, V1401U
80	MB80	275690	L800, L800D, M802, T801, V1401, V1401U
140	MB140	917140	HL800, HL1400N, V1401, V1401U

OUR BOWLS WILL ALSO FIT THE OTHER MIXERS LISTED...

QUART CAPACITY	NBS P/N	FITS
20	MB20	BERKEL BA20 INTEDGE MX20 MCGRAW EDISON 5020 POWERMASTER A20 THUNDERBIRD ARM-02 TOAST MASTER A200
30	MB30	INTEDGE MX30 TOLEDO 5030
60	MB60	INTEDGE MX60

The above described parts are supplied by National Band Saw Company as replacement parts for Hobart equipment.

MIXER ACCESSORIES

Fits HOBART



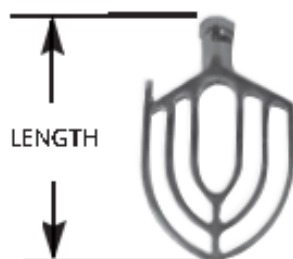
J DOUGH HOOK "E"

QUART CAPACITY	NBS P/N	OEM P/N	FITS
20	MJ20	275465 / 295119	A200, D340
30	MJ30	295120	D300, D340
60	MJ60	295175	H600-60QT, L800-60QT



SPIRAL DOUGH HOOK "ED"

QUART CAPACITY	NBS P/N	OEM P/N	FITS
20	MS20	477521	A200, D340
30	MS30	478596	D300, D340
60	MS60	295174	H600, H600D, P660-60QT, L800
80	MS80	437701	L800-80QT



FLAT FADDLE "B"

QUART CAPACITY	NBS P/N	OEM P/N	FITS	SHAFT	WIDTH DIA	LENGTH
20	MF20	275461 / 275459	A200, D340	1.0	8 1/4"	13"
30	MF30	275450	D300, D340	1 1/8"	9 1/2"	16"
60	MF60	275885	H600	1 1/2"	11 1/2"	20"
80	MF80	275448	L800	1 1/2"	13 1/2"	21"
140	MF140	275883	V1401 CLASSIC	1 1/2"	16"	25 1/2"



PASTRY FADDLE "P"

QUART CAPACITY	NBS P/N	OEM P/N	FITS
20	MP20	295036	A200

STAINLESS
STEEL

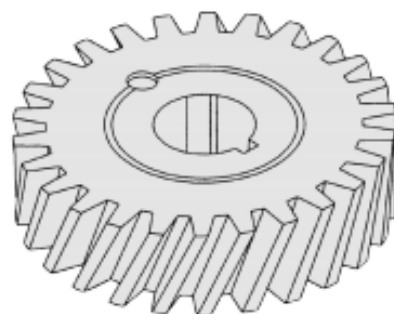
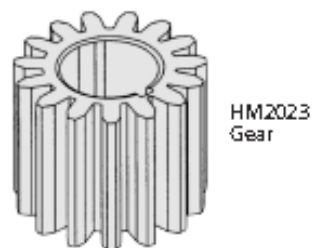
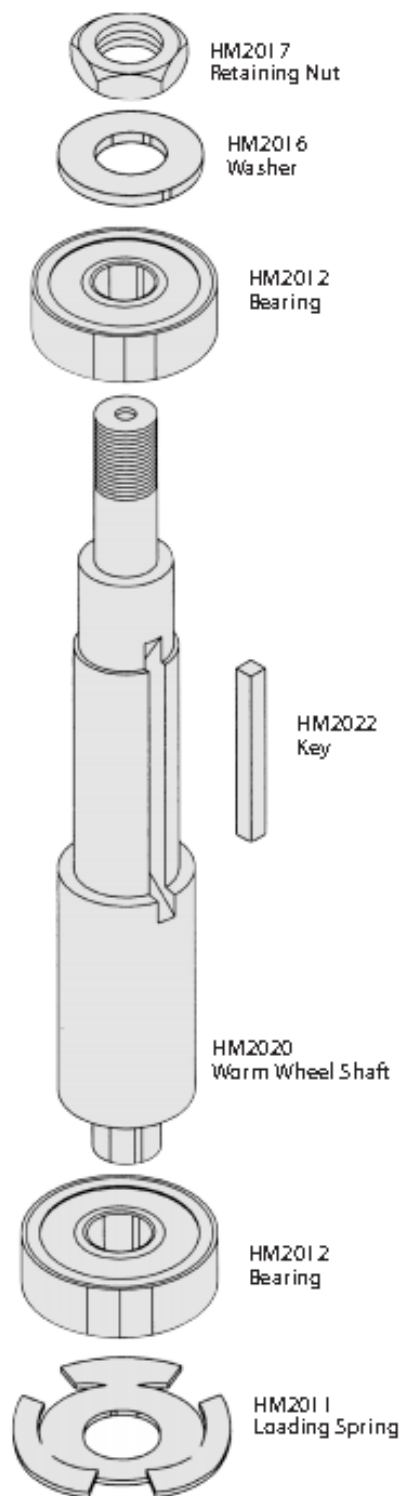


WIRE WHIP "D"

QUART CAPACITY	NBS P/N	OEM P/N	FITS
20	MW20	275897	A200, D340
30	MW30	295163 / 275899	D300, D340
60	MW60	295154	H600
80	MW80	295149	L800

WORM WHEEL SHAFT & COMPONENTS

Fits HOBART
MODELS #A-120, A-200



See pages 50 for Bowls and 51
for Accessory Attachments



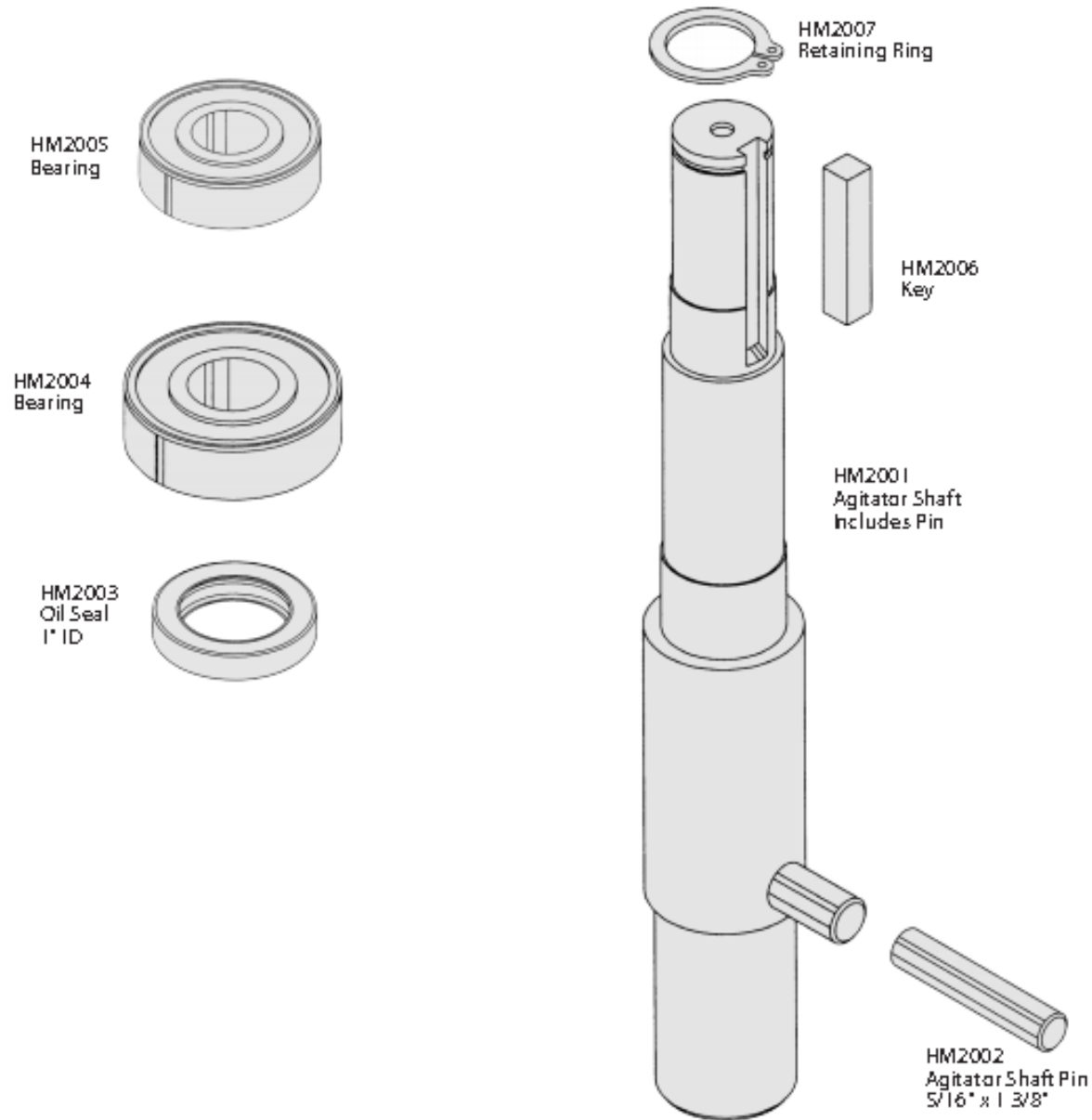
RTS MODELS

NBS P/N	OEM P/N	DESCRIPTION	A-120	A-200
HM2011	SL-02-08	Loading Spring	X	X
HM2012	BB-005-01	Bearing	X	X
HM2016	WS-006-36	Washer	X	X
HM2017	12710	Retaining Nut	X	X
HM2020	291128	Worm Wheel Shaft	X	X
HM2021	124751-3	Worm Wheel Gear	X	X
HM2022	12430-4	Key	X	X
HM2023	124748	Gear	X	X
HM2025	124765-1	Spacer	X	X
HM2026	124745	Spacer	X	X

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AGITATOR SHAFT & COMPONENTS

Fits HOBART
MODEL A-200

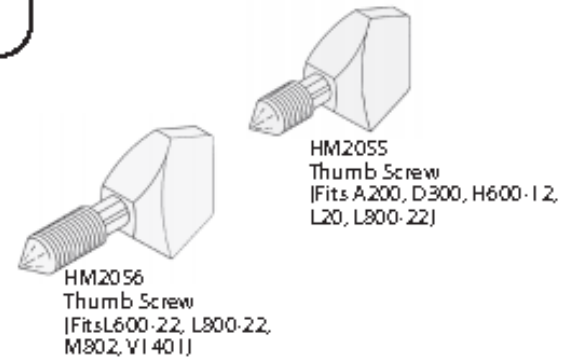
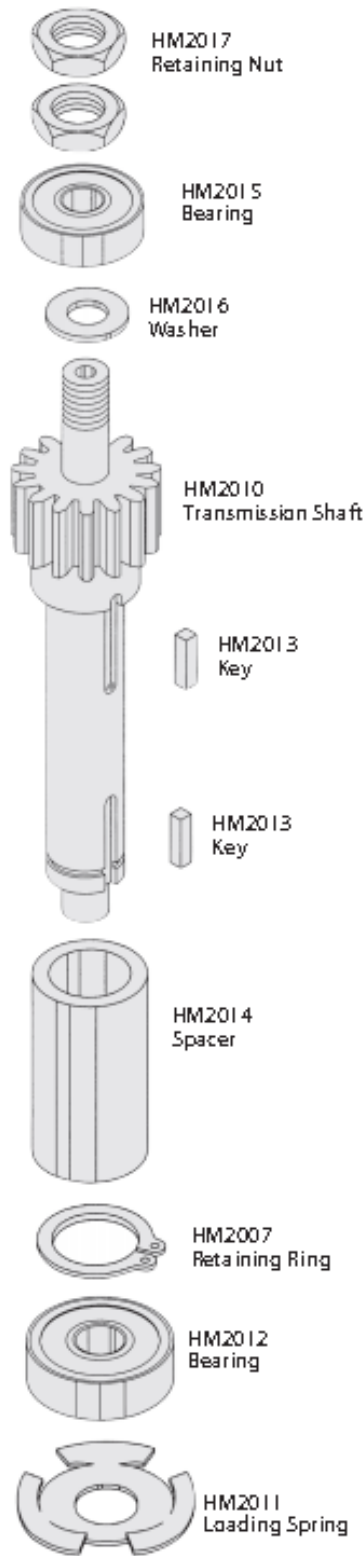


FITS MODELS

NBS P/N	OEM P/N	DESCRIPTION	A-120	A-200
HM2001	113936	Agitator Shaft		X
HM2002	65062-1	Agitator Shaft Pin 5/16" x 1 3/8"		X
HM2003	23482	Oil Seal 1" ID		X
HM2004	BB-20-6	Bearing		X
HM2005	BB-17-12	Bearing		X
HM2006	12430-55	Key		X
HM2007	RR-004-18	Retaining Ring	X	X

TRANSMISSION SHAFT & COMPONENTS

Fits HOBART
MODEL # A-200



HM2057
Flex Gear Belt
L-51", W-1"
(Fits M802)

HM2058
Flex Gear Belt
L-54", W-1 1/2"
(Fits V1401)

NEW HM2072
V-Belt
L-32"

NEW HM2073
V-Belt
L-35"

HM2054
Shock Absorber Spring



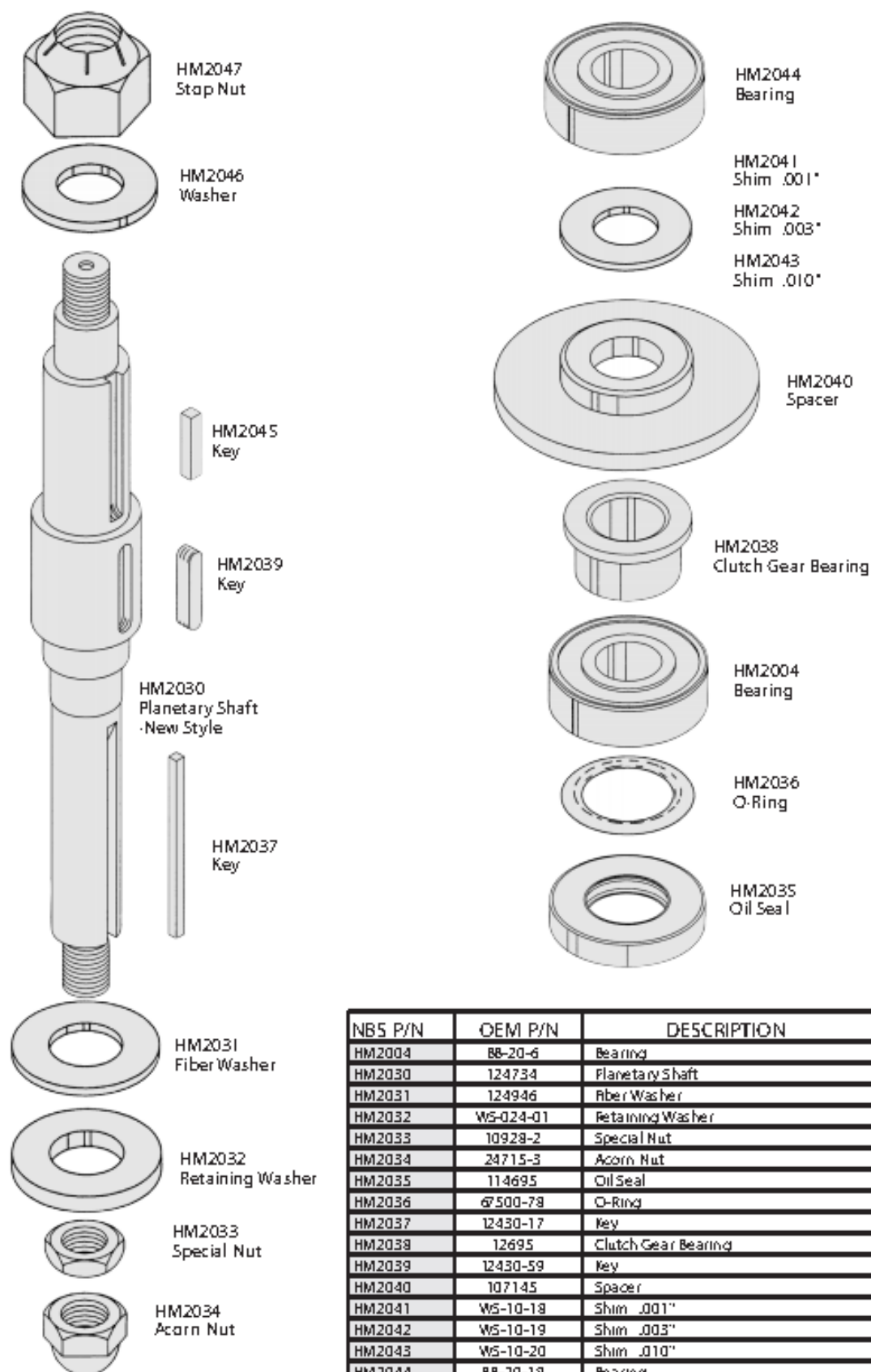
FITS MODELS

NBS P/N	OEM P/N	DESCRIPTION	A-120	A-200	D300	M802	V1401
HM2007	RR-004-18	Retaining Ring		X			
HM2010	291236	Transmission Shaft	X	X			
HM2011	SL-02-08	Loading Spring		X			
HM2012	BB-005-01	Bearing		X			
HM2013	435297	Key	X	X			
HM2014	12697	Spacer	X	X			
HM2015	BB-005-02	Bearing		X			
HM2016	WS-6-36	Washer		X			
HM2017	12710	Retaining Nut		X			
HM2024	291221	Worm Gear	X	X	X		
HM2050	NS-32-23	Lock Nut	X	X	X		
HM2051	12747	Key	X	X			
HM2054	12757	Shock Absorber Spring	X	X	X		
HM2055	108197-1	Thumb Screw	X	X	X		
HM2056	108197-2	Thumb Screw				X	X
HM2057	65107	Flex Gear Belt				X	
HM2058	68043	Flex Gear Belt					X
HM2072	BV-013-18	V-Belt				X	X
HM2073	BV-013-17	V-Belt				X	X

The above described parts are supplied by National Band Saw Company as replacement parts for Hobart equipment.

PLANETARY SHAFT & COMPONENTS

Fits HOBART
MODELS #A-120, A-200



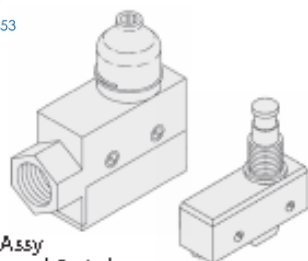
FITS MODELS

NBS P/N	OEM P/N	DESCRIPTION	A-120	A-200
HM2004	BB-20-6	Bearing		X
HM2030	124734	Planetary Shaft	X	X
HM2031	124946	Fiber Washer	X	X
HM2032	WS-024-01	Retaining Washer	X	X
HM2033	10928-2	Special Nut	X	X
HM2034	24715-3	Acorn Nut	X	X
HM2035	114695	Oil Seal	X	X
HM2036	67500-78	O-Ring		X
HM2037	12430-17	Key	X	X
HM2038	12695	Clutch Gear Bearing		X
HM2039	12430-59	Key	X	X
HM2040	107145	Spacer	X	X
HM2041	WS-10-18	Shim .001"	X	X
HM2042	WS-10-19	Shim .003"	X	X
HM2043	WS-10-20	Shim .010"	X	X
HM2044	BB-20-18	Bearing	X	X
HM2045	109070-2	Key	X	X
HM2046	WS-8-13	Washer	X	X
HM2047	NS-32-29	Stop Nut	X	X

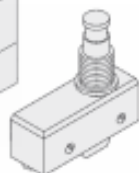
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ELECTRICAL COMPONENTS

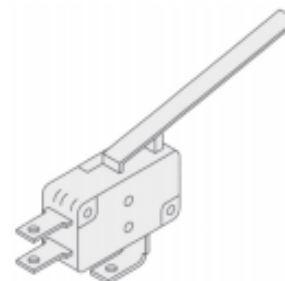
HM2070
Interlock Switch Assy
Includes Housing and Switch



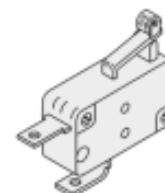
HM2071
Interlock Switch Only



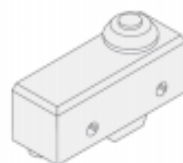
HM2062
Switch
fits... A200



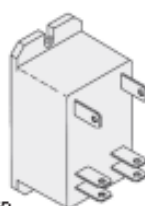
HM2061
Switch
fits... L20



HM2063
Switch
fits... H600, L800



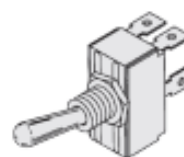
HM2059
Relay
fits... L20, A120,
A200



HM2060
Start Switch
fits... L20, A120,
A200, D300



HM100
On-Off Switch
- Special Circuit
Momentary On



HM2069
Capacitor
145-174 mfd
fits... A200



HM2068
Capacitor Cap



HM2065
Capacitor
650-750 mfd
fits... H600, L800, M802



HM2067
Capacitor Cap



HM2066
Capacitor
243-292 mfd
fits... D300, L20

FITS MODELS

NBS P/N	OEM P/N	DESCRIPTION	A120	A200	D300	H600	L20	L600	L800	M802
HM100	875567	On-Off Switch	X	X						
HM2059	87714-042-1	Relay	X	X			X			
HM2060	271612-2	Start Switch	X	X	X		X			
HM2061	87711-201-2	Switch					X			
HM2062	87711-248	Switch		X						
HM2063	87711-71-1	Switch				X			X	
HM2065	20487-9	Capacitor				X			X	X
HM2066	20487-1	Capacitor			X		X			
HM2067	20486-2	Capacitor Cap			X		X			X
HM2068	20486-3	Capacitor Cap				X			X	
HM2069	20487-18	Capacitor		X						
HM2070	87711-060-1	Interlock Switch - Assy				X			X	
HM2071	87711-060-1	Interlock Switch - Only				X			X	

The above described parts are supplied by National Band Saw Company as replacement parts for food machine equipment.

Swing-Out Bowl

This mixer is designed with an ergonomic swing-out bowl for effortless ingredient loading and unloading. The single point bowl installation allows for easy mounting and removal of the bowl as required. Additionally, the bowl interlock feature guarantees that the mixer bowl is securely in place before the mixer can be operated, enhancing safety during use.



Mixer Accessories

This versatile mixer includes a set of essential attachments, including an "ED/E" dough hooks, a "B/P" paddles, and a "D" wire whip. With these attachments, you can effortlessly create fluffy mashed potatoes or bakery-style cakes with a moist texture.



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Features

- Large, Easy-To-Reach Controls
- Stainless Steel Bowl Guard
- [View more \(Click Here\)](#)



Hobart Mixer

The Planetary Floor Mixer is a versatile and powerful kitchen appliance designed for commercial use. With its large capacity bowl and multiple speed settings, this mixer can handle a wide range of mixing tasks, from whipping cream to kneading dough. The planetary mixing action ensures thorough and consistent results every time, making it ideal for bakeries, restaurants, and other food service establishments. Its durable construction and easy-to-clean design make it a reliable and efficient addition to any kitchen.



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