



Project \_\_\_\_\_  
 AIA # \_\_\_\_\_ SIS # \_\_\_\_\_  
 Item # \_\_\_\_\_ Quantity \_\_\_\_\_ C.S.I. Section 114000



**N50**  
**5-Quart Mixer**



**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)

**STANDARD FEATURES**

- + 1/6 HP Hobart-designed motor
- + 3 variable frequency drive gear transmission
- + Three fixed speeds
- + Large, easy-to-reach controls
- + #10 taper attachment hub
- + Manual bowl lift
- + Bowl, beater, whip & dough hook included
- + Cord and plug

**ACCESSORIES**

- 5-quart stainless steel bowl
- 5-quart aluminum "B" flat beater
- 5-quart stainless steel "B" flat beater
- 5-quart "D" wire whip
- 5-quart "ED" dough hook

**SPECIFIER STATEMENT**

Specified mixer will be an NSF rated heavy-duty, all-purpose mixer with three fixed speeds. Mixer has a 1/6 HP output at the planetary shaft and all-gear transmission. Features include large, easy-to-reach controls, #10 taper attachment hub and a manual bowl lift. Mixer finished with a gray hybrid powder coat.

**N50 - 5-QUART MIXER**

Approved by \_\_\_\_\_ Date \_\_\_\_\_ Approved by \_\_\_\_\_ Date \_\_\_\_\_



## SOLUTIONS/BENEFITS

### PERFORMANCE

#### 1/2 HP Hobart-Designed Motor

- + Heavy-duty to meet the most demanding operations

#### Gear-Driven Transmission

- + Ensures consistent performance and minimum downtime with positive drive under heavy loads

#### Three Fixed Speeds

- + Supports consistent results and thorough mixing with speeds for incorporating, blending, and mixing

### EASE OF USE

#### Hobart Agitators

- + 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

### SANITATION & CLEANING

#### 5-Quart Stainless Steel Bowl

- + Easy to clean in dishwasher or three-compartment sink

### OPERATOR ASSURANCE

#### Ergonomic Lift Handle

- + Simply lift bowl into place

#### Easy-to-Reach Controls

- + Easily reach controls on top of machine

## N50 MIXER CAPACITY CHART

Recommended Maximum Capacities – dough capacities based on 70°F (21°C) water and 12% flour moisture

Product	Agitators Suitable for Operation	N50
Egg Whites	D	½ pt.   0.3 L
Mashed Potatoes	B	3 lbs.   2 kg
Mayonnaise (Qts. of Oil)	B or D	1½ qts.   1.4 L
Meringue (Qty. of Water)	D	¼ pt.   0.1 L
Waffle or Hot Cake Batter	B	2 qts.   2 kg
Whipped Cream	D	3 pts.   2 kg
Cake, Angel Food (8-10 oz. cake)	D	2 lbs.   0.6 kg
Cake, Box or Slab	B	4 lbs.   2 kg
Cake, Cup	B	3 lbs.   2 kg
Cake, Layer	B	3 lbs.   2 kg
Cake, Pound	B	3 lbs.   2 kg
Cake, Sponge	C	2 lbs.   1 kg
Cookies, Sugar	B	3 lbs.   2 kg
Dough, Bread or Roll (Lt.-Med.) 60% AR ★	ED	4 lbs.   2 kg ●
Dough, Pie	B	3 lbs.   2 kg
Eggs & Sugar for Sponge Cake	B	2 lbs.   1 kg
Icing, Fondant	B	2 lbs.   1 kg
Icing, Marshmallow	D	½ lb.   0.2 kg
Shortening & Sugar, Creamed	B	3 lbs.   2 kg

**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 (21°C) water temperature.

● 1st Speed

★ If high gluten flour is used, reduce batch size by 10%.

2nd speed should never be used on 50% AR or lower products.

Use of ice requires a 10% reduction in batch size.

1 gallon of water weighs 8.33 lbs. 3.8 liters of water weighs 3.8 kg.

**Note:** Attachment hub should not be used while mixing.



**SPECIFICATIONS**

**Motor:** ½ HP, Hobart-designed, ventilated, sleeve bearing, drip-proof enclosure

100-120/60/1 – 2.9 Amps  
230/50/1 – 1.4 Amps

**Electrical:** 100-120/60/1 – UL 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 UL 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	Agitator (RPM)	Attachment (RPM)
First (Low)	136	60
Second (Intermediate)	281	124
Third (High)	580	255

**Bowl Lift:** Ergonomic style, manual operated, self-locking in top and bottom position.

**Finish:** Hybrid Powder Coat finish available in Hobart Gray.

**Attachment Hub:** Equipped with front-mounted Hobart standard #10 attachment hub, and any #10 size attachments may be used.

**Warranty:** Unit has full one-year warranty on parts, labor and mileage against manufacturer's defects. Service contracts are available.



**Attachments and Accessories:**

The following are available at extra cost:

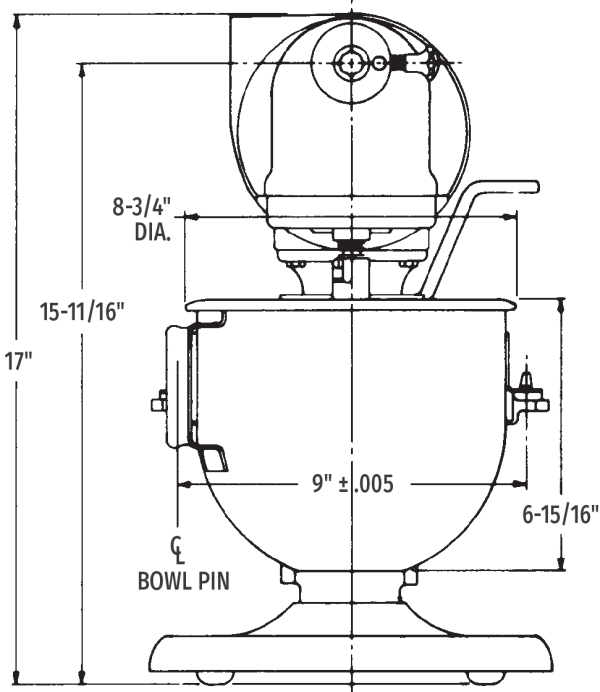
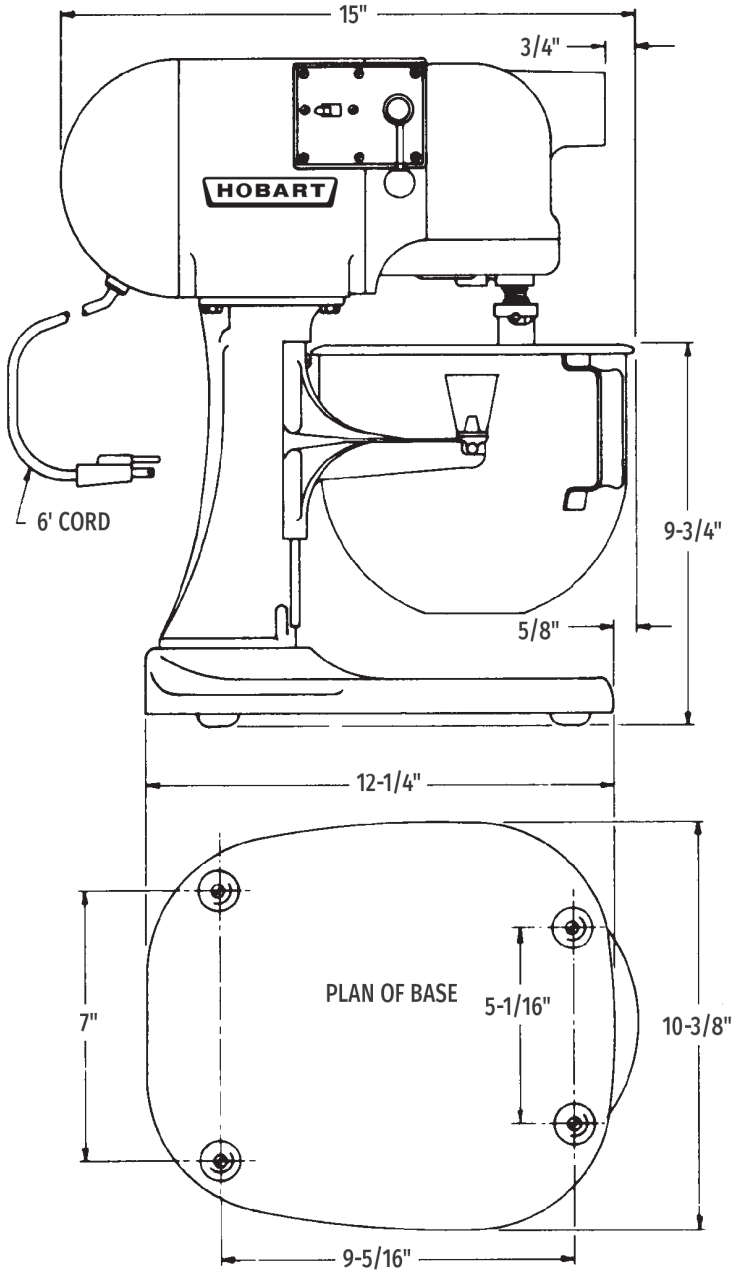
Attachment / Accessory	Device #
Stainless Steel Bowl	BOWL-SST005
“B” Flat Beater (aluminum)	BBEATER-ALU005
“B” Flat Beater (stainless steel)	CWHIP-SST005
“D” Wire Whip	DWHIP-SST005
“ED” Dough Hook	EDDOUGH-ALU005

**Plugs and Receptacles:**

*Dependent on local power codes*

Machine Voltages		
N50	120/60/1	230/60/1
<b>Service Current Requirement if Plug Connected</b>	120/60/1	230/60/1
	15 Amp.	15 Amp.
<b>Terminal Designation of Plug</b>	2 Pole 3 Wire Grounding	2 Pole 3 Wire Grounding
<b>NEMA Plug Configuration</b>	5-15P	6-15P
<b>Plug Configuration</b>		
<b>Molded Plug on Cord</b>	Yes	Yes
<b>Plug - Straight/Angle</b>	Straight	Straight
<b>NEMA Receptacle or Connector Configuration</b>	5-15R	6-15R
<b>Power Cord Included</b>	Yes	Yes

### DETAILS AND DIMENSIONS



**WARNING:** Electrical and grounding connections must comply with the applicable portions of the National Electrical Code and/or other codes in force.