



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

¾ 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

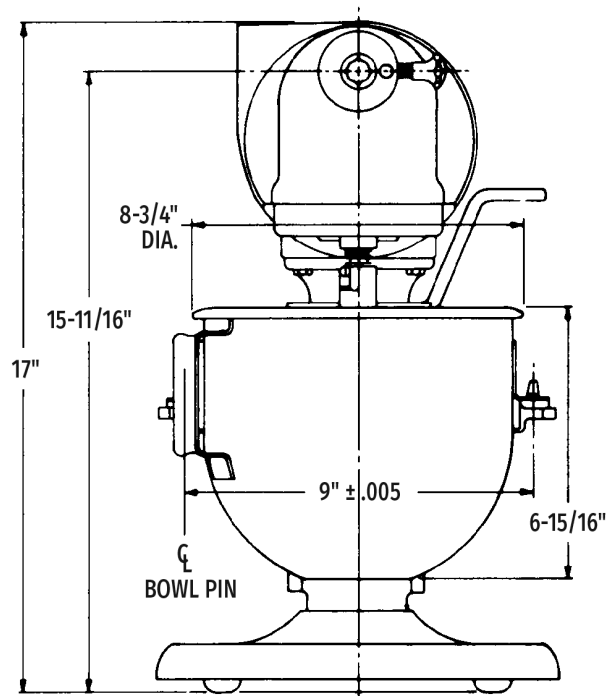
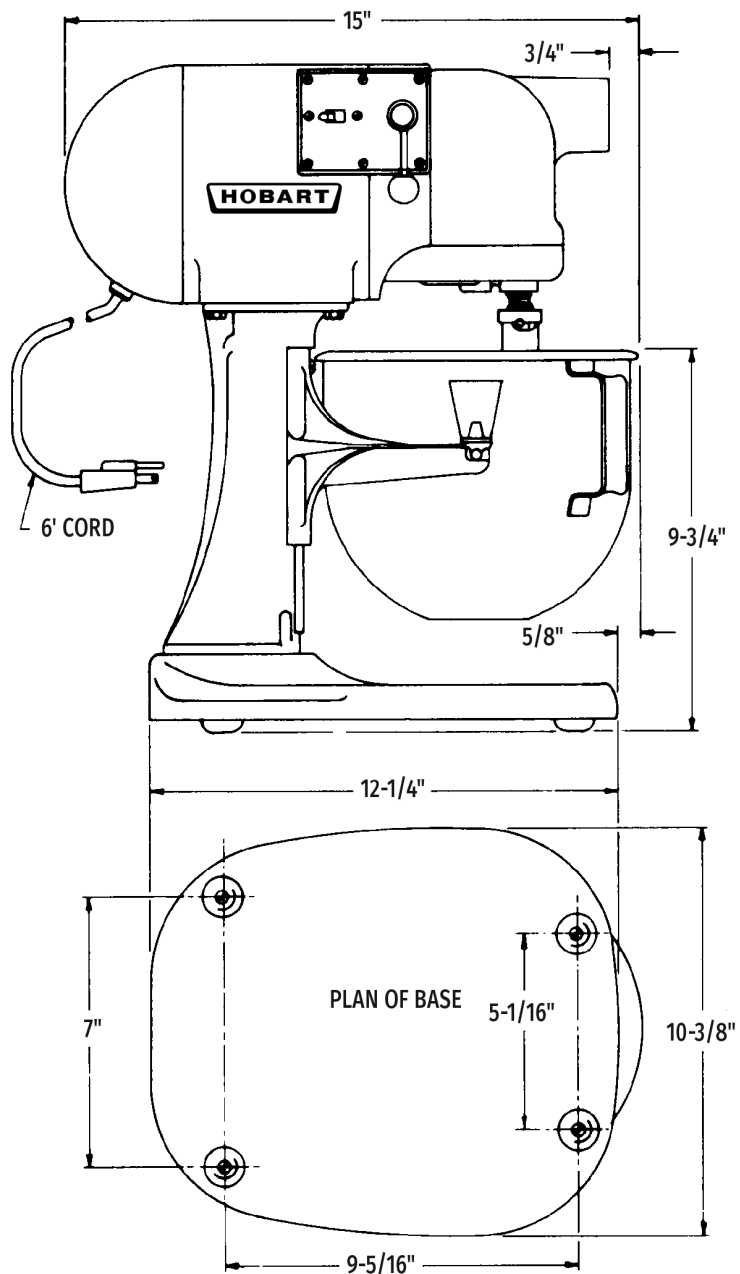
Machine Voltages		
N50	120/60/1	230/60/1
Service Current Requirement if Plug Connected	120/60/1	230/60/1
	15 Amp.	15 Amp.
Terminal Designation of Plug	2 Pole 3 Wire Grounding	2 Pole 3 Wire Grounding
NEMA Plug Configuration	5-15P	6-15P
Plug Configuration		
Molded Plug on Cord	Yes	Yes
Plug - Straight/Angle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



N50 5-Quart Mixer

DETAILS AND DIMENSIONS

Weight: Net – 44.5 lbs.; Shipping – 55 lbs.



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