



Model HS10
ML - 134374
ML - 134375

INSTRUCTION
MANUAL



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10 Quart MIXER

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Installation, Operation, and Care of 10 Quart MIXER

SAVE THESE INSTRUCTIONS

GENERAL

The 10 quart mixer has a DC electric motor and motor control. A 10 quart bowl, B-Flat beater, dough hook, and D wire whip are shipped as standard equipment. A 0 - 15 minute timer and plastic foot pads are standard.

INSTALLATION

UNPACKING

Immediately after unpacking the mixer, check for possible shipping damage. If the mixer is found to be damaged, save the packaging material and contact the carrier within 15 days of delivery.

Prior to installation, test the electrical service to assure that it agrees with the specifications on the machine data plate.

LOCATION

Remove shipping bolts that attach the four legs to the base-frame of the carton.

Place the mixer on a suitable sturdy level surface. There should be adequate space around the mixer for the user to operate the controls and install and remove bowls.

ELECTRICAL CONNECTIONS (Cord Connected Mixers)

⚠ WARNING The electrical cord on this machine is equipped with a three-pronged grounding plug which must be connected to a properly grounded receptacle. If the receptacle is not the proper grounding type, contact an electrician. Do not remove the grounding prong from the plug.

OPERATION

⚠ WARNING Moving beater in bowl. Keep hands, clothing, and utensils out while in operation. Do not use without interlocked guard.

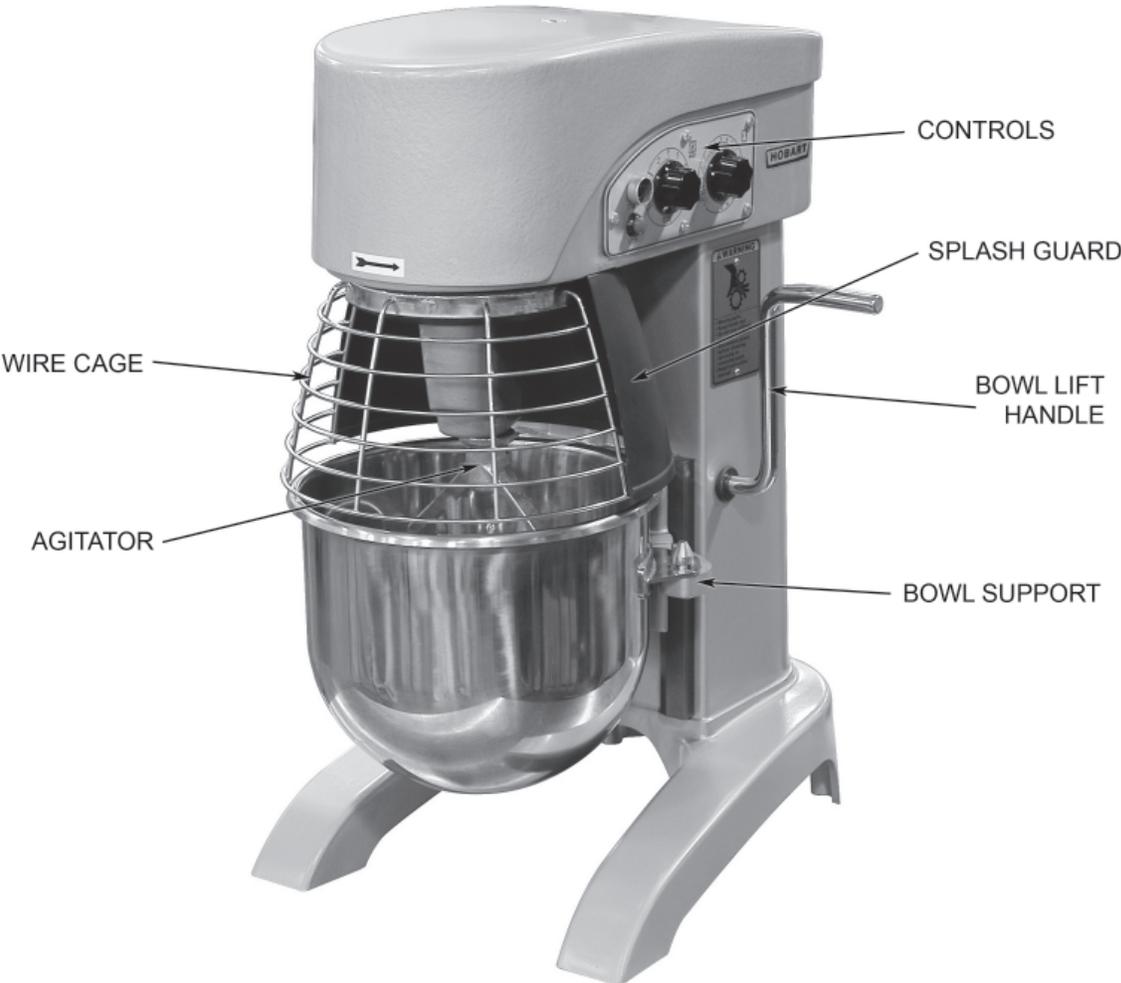


Fig. 1

CONTROLS (Fig. 2)

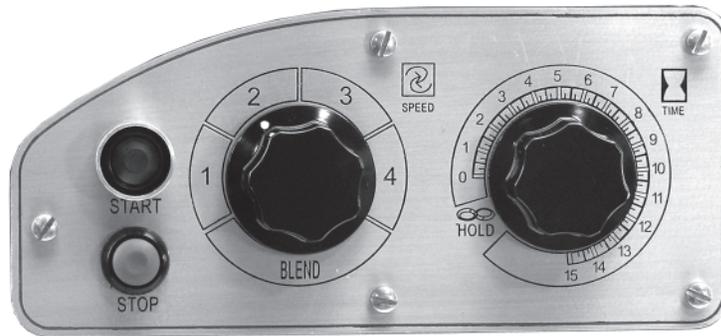


Fig. 2

Push-button Start and Stop buttons control power to the mixer.

The Bowl Guard must be in place and closed or the mixer will not operate.

If the Bowl Support is not all the way up, the mixer will not operate.

The TIMER is used in conjunction with the Start button for timed mixing operations and will stop the mixer when the desired time has elapsed.

NON-TIMED MIXING -- Set the timer on Hold and use the Stop button to turn the mixer off.

The Speed Selector (Fig. 2) is used to change speeds. To change speeds, turn the Speed Selector to the desired speed. Speed can be set when mixer is on or off.

Blend -- The slowest speed to incorporate ingredients.

Speed 1 (Low) -- For light dough, heavy batters, or potatoes.

Speed 2 (Medium) -- For cake batters or some whipping operations.

Speed 3 (Medium-High) -- For light work, such as whipping cream, beating eggs, or mixing thin batters.

Speed 4 (High) -- This speed is for maximum and accelerated air incorporation into light batches.

The Bowl Lift Handle (Fig. 1) is used to raise and lower the bowl. To raise the bowl, rotate the handle upward; rotating the handle downward lowers the bowl.

MIXING

This section explains operation of the mixer and how to install bowls and agitators.

BOWL

New mixer bowls and agitators (beaters, whips, dough arms and splash cover) should be thoroughly washed with hot water and a mild soap solution, rinsed with either a mild soda or vinegar solution, and thoroughly rinsed with clear water before being put into service. This cleaning procedure should also be followed for bowls and agitators before whipping egg whites or whole eggs.

The bowl must be installed before the agitator. To install the bowl, fully lower the bowl support (Fig. 3). Position the bowl so two large holes on bowl tabs are above the bowl pins on the bowl support. Lower the bowl onto the bowl pins then turn clockwise until stopped in locked position.



Fig. 3

AGITATOR

To install an agitator (Fig. 4), the bowl must be installed and fully lowered. Place the agitator in the bowl, push it up on the agitator shaft, and turn it clockwise to seat the shaft pin in the slot of the agitator shank.



Fig. 4

BOWL GUARD

Bowl guard must be in position and closed in order to mix. If bowl guard is opened during the mixing, mixer will stop.

REMOVE BOWL GUARD

Lower the bowl support and remove agitator before removing bowl guard. Hold bowl guard with both hands and pull downward gently to release bowl guard from retainer (Fig. 5).

INSTALL BOWL GUARD

Hold bowl guard with both hands and gently push upward until bowl guard is latched on the retainer and can be rotated freely (Fig. 5).



Fig. 5

CLEANING

⚠ WARNING Unplug machine power cord before beginning any cleaning procedures.

The mixer should be thoroughly cleaned daily.

Bowls and agitators should be removed from the mixer and cleaned in a sink.

DO NOT use a hose to clean the mixer — it should be washed with a clean damp cloth.

Clean the Bowl Guard by wiping with a cloth or sponge and warm soapy water.

MIXING BOWL CAPACITY CHART

Capacity of Bowl (Qts. Liquid)	Agitators Suitable for Operation	10-Quart
Model		HS10
Motor (HP)		1/2
Overall Space Required (Bench Space)		13 21/32 X 17 9/32 X 25 5/8

Kitchen Materials Capacity Chart (Finished Materials)		
Egg Whites (pt.)	D	1
Mashed Potatoes (lbs.)	B	8
Mayonnaise (Qts. of Oil)	B or D	4
Meringue (Qty. of Water)	D	3/4
Waffle or Hot Cake Batter (qt.)	B	4
Whipped Cream (qt.)	D	2

Bake Shop Materials		
Cake, Angel Food (8-10 oz. cake) (lb.)	B	7 1/2
Cake, Box or Slab or Layer (lb.)	B	10
Cake, Cup (doz.)	B	18
Cake, Pound (lb.)	B	15
Cake, Sponge (lb.)	B	6
Cookies, Sugar (lbs.)	B	9
Dough, Bread or Roll (Lt-Med) 60% AR § (lb.)	ED	12 **
Dough, Heavy Bread 55% AR § (lb.)	ED	5 **
Dough, Pie (lb.)	B	12
Dough, Thin Pizza 40% AR (max mix time 5 min.) §	ED	4 **
Dough, Medium Pizza 50% AR §	ED	5 **
Dough, Thick Pizza 60% AR §	ED	8 **
Dough, Raised Donut 65% AR (lb.)	ED	4 1/2 +
Dough, Whole Wheat 70% AR	ED	8 **
Eggs & Sugar for Sponge Cake (lb.)	B	4
Icing, Fondant (lb.)	B	6
Icing, Marshmallow (lb.)	B	1
Shortening & Sugar, Creamed (lb.)	B	8
Pasta, Basic Egg Noodle (max mix time 5 min.) (lb.)	ED	3

** 1st Speed + 2nd Speed § If high gluten flour is used, reduce above dough batch size by 10%.

NOTE: % AR (% Absorption Ratio) = Water weight divided by flour weight X 100%. Capacity depends on moisture content of dough. Above capacity based on 12% flour moisture and 70°F water temperature.

ABBREVIATIONS - AGITATORS SUITABLE FOR OPERATION

B - Flat Beater
D - Wire Whip
ED - Dough Arm

AGITATORS AND ACCESSORIES



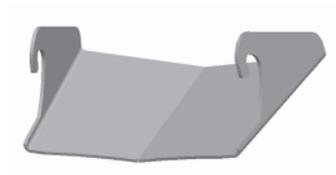
B FLAT BEATER



D WIRE WHIP



ED DOUGH ARM



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MAINTENANCE

⚠ WARNING Unplug machine power cord before beginning any maintenance procedure.

MOTOR

The motor has sealed ball bearings which require no lubrication maintenance.

BOWL LIFT SLIDEWAYS

The bowl lift slideways (Fig. 6) should be lubricated once each month. Apply a light coat of a "Food Grade" grease to both sides of the slideways.

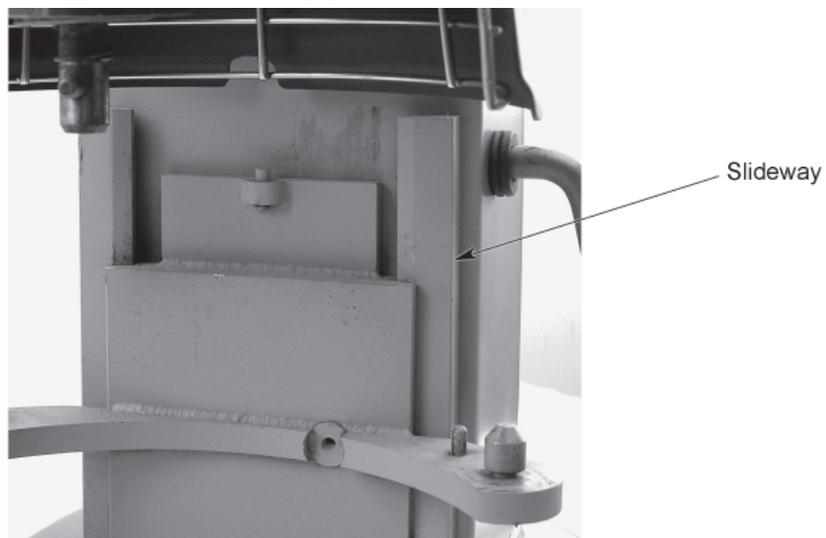


Fig. 6

SERVICE

If service is needed on this equipment, contact your local Hobart Service Office.

