Item # \_\_\_\_\_

Quantity\_\_\_\_\_

## C.S.I. Section 11400

## HOBART

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## MIXER ATTACHMENTS

MIXER AGITATOR/APPLICATION				
ATTACHMENT	APPLICATION	FOOD PRODUCTS	RECOMMENDATIONS	
"B" FLAT BEATER	Multi purpose agitator	<ul> <li>Mashing potatoes</li> <li>Mixing cakes</li> <li>Icings</li> </ul>	<ul> <li>Use 1st speed for starting</li> <li>Medium speed for finishing</li> </ul>	
"D" WIRE WHIP	Maximum blending of air into light products	<ul> <li>Whipping cream</li> <li>Beating egg whites</li> </ul>	<ul> <li>2nd &amp; 3rd speeds for 3 speed mixers</li> <li>3rd &amp; 4th speeds for 4 speed mixers</li> </ul>	
"E" DOUGH ARM	<ul> <li>Mixing</li> <li>Folding</li> <li>Stretching dough in 5-40 qt. mixers</li> </ul>	• Breads • Pizza dough	<ul> <li>1st &amp; 2nd speeds for 2 &amp; 3 speed mixers</li> <li>1st, 2nd, 3rd speeds for 4 speed mixers</li> </ul>	
"ED" DOUGH ARM	<ul> <li>Mixing</li> <li>Folding</li> <li>Stretching dough in 20-140 qt. mixers</li> </ul>	• Breads • Pizza dough	<ul> <li>1st &amp; 2nd speeds for 2 &amp; 3 speed mixers</li> <li>1st, 2nd, 3rd speeds for 4 speed mixers</li> </ul>	
"C" WING WHIP	• Heavy whipping	<ul> <li>Potatoes</li> <li>Butter</li> <li>Mayonnaise</li> <li>Light icing</li> </ul>	1st & 2nd speeds	
"I" HEAVY DUTY WIRE WHIP	Heavy whipping applications	<ul> <li>Sponge cakes</li> <li>Light marshmallow</li> </ul>		
"P" PASTRY KNIFE	Cutting action for combining ingredients	<ul> <li>Pastry dough</li> <li>Pie dough</li> </ul>	<ul> <li>For stirring use low speeds</li> <li>For cutting use medium speeds</li> </ul>	



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HOBART MIXER ATTACHMENTS				
ATTACHMENT	APPLICATION	FOOD PRODUCTS	RECOMMENDATIONS	
VS9 VEGETABLE SLICER	Hub attachment for food processing. Adjustable slicer plate is standard with the VS9	<ul> <li>Vegetables &amp; cheeses</li> <li>Chilled pepperoni when using tubular front</li> </ul>	<ul> <li>Adjustable settings for approximately <sup>5</sup>/<sub>8</sub>" to wafer thin</li> </ul>	
VS9 GRATER PLATE	• Grating	<ul> <li>Natural hard cheeses</li> <li>Hard vegetables</li> <li>Spices</li> <li>Bread crumbs</li> </ul>	<ul> <li>Should only operate in 2nd &amp; 3rd speeds on Hobart Planetary Mixers</li> </ul>	
VS9 3/32 SHREDDER PLATE	Fine shredding	<ul> <li>Cheeses</li> <li>Vegetables for quick cooking</li> </ul>	<ul> <li>Should only operate in 2nd or 3rd speeds on Hobart Planetary Mixers</li> </ul>	
VS9 3/16 SHREDDER PLATE	Medium shredding	<ul> <li>Cheeses</li> <li>Salad vegetables</li> <li>Quick cooking vegetables</li> </ul>	<ul> <li>Should only operate in 2nd or 3rd speeds on Hobart Planetary Mixers</li> </ul>	
VS9 5/16 SHREDDER PLATE	Medium shredding	<ul> <li>Cheeses</li> <li>Salad vegetables</li> <li>Quick cooking vegetables</li> </ul>	<ul> <li>Should only operate in 2nd or 3rd speeds on Hobart Planetary Mixers</li> </ul>	
VS9 1/2 SHREDDER PLATE	Course shredding	<ul> <li>Cole slaw</li> <li>Soup stock</li> <li>Hash browns</li> </ul>	Should only operate in 2nd or 3rd speeds on Hobart Planetary Mixers	
MEAT CHOPPER ATTACHMENT	Chops and combines ingredients with meat products	<ul> <li>Sausage mixing</li> <li>Sandwich spreads</li> <li>Cheese spreads</li> </ul>	<ul> <li>1st or 2nd speeds N50-mixers</li> <li>2nd or 3rd speeds A120-L800</li> <li>2nd speed only M802 &amp; V1401</li> </ul>	

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