



CENTERLINE™
STANDARD HEAVY-DUTY MIXERS

Simply designed.
To be the best. **For you.**

centerline
by **HOBART**

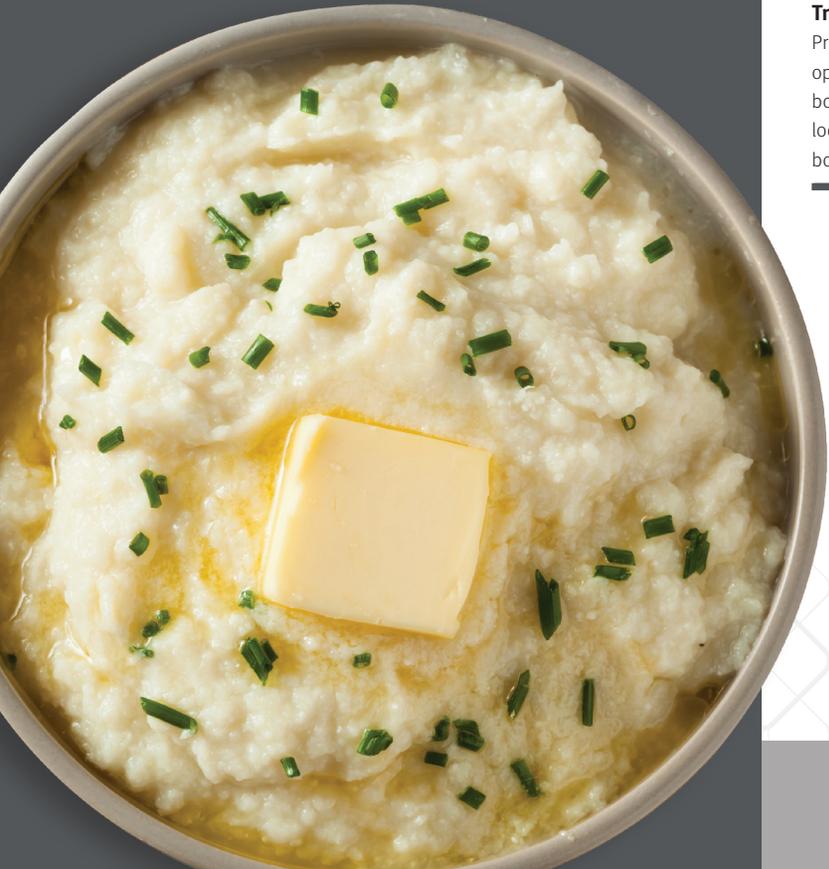


Introducing the

CENTERLINE™ STANDARD HEAVY-DUTY MIXERS

Simply designed. To be the best. For you.

The Hobart quality every kitchen wants. The essential performance most kitchens need. Centerline by Hobart mixers are the perfect fit for kitchens that depend on a mixer for multiple applications, sometimes mix heavy doughs, have limited batch use and operate a mixer for shorter periods of time. Kitchens like yours.



1/2-3/4 horsepower motor

The power needed for all the jobs you do.



Removable bowl guard

Easy to remove without tools for cleaning and sanitizing.



Triple interlock system

Prevents mixer from operating unless the bowl is fully up and locked in place, and the bowl guard is secured.



Three mixing speeds

The mixing speeds that most kitchens need.



All-gear transmission

Superior reliability and performance when compared to belts, which can slip and break.



GearSafe™ system

Protects the mixer from damage if speeds are changed while it's running.



Last time remind

Automatically recalls the last mixing time used, making it simpler to mix multiple batches of the same item.



Ergonomic bowl lift with EZ Grip handle

Smoothly moves the bowl into mixing position.



Clean, contemporary design with duo-tone finish

Smooth edges and minimal areas where debris can accumulate.



Model shown: HMM20

Features for other models may vary.

Hobart Ownership Benefits



= Hobart Exclusive



= Sanitation & Cleaning



= Performance



= Operator Assurance



= Ease of Use

Hobart has the right mixers and other tools for every kitchen and every chef. See the complete line of Hobart food prep products at hobartcorp.com.



Recommended maximum capacities

(Dough capacities based on 70° F water temperature and 12% flour moisture)

Your Centerline™ mixer's long life can be achieved by respecting its maximum capacity. Always consider the type of ingredients you'll be mixing and the required temperature before adding ingredients to the bowl.

	Egg Whites	Mashed Potatoes	Batter, Pancake/Waffle	Batter, Cake	Cookies, Sugar	Dough, Bread (60%)	Dough, Medium Pizza (50%)	Dough, Pie	Pasta, Basic Egg Noodle
Batch HMM10	1 pt.	8 lb.	5 qt.	10 lb.	8 lb.	12.5 lb.	5 lb.	10 lb.	3 lb.
Batch HMM20	1 qt.	15 lb.	8 qt.	20 lb.	15 lb.	25 lb.	10 lb.	18 lb.	5 lb.
Agitators Suitable for Operation	Whip	Beater, Whip	Beater	Beater, Whip	Beater	Dough	Dough	Beater	Dough

Agitators and accessories:

HMM10

Beater = BEATER-HMM10

Bowl = BOWL-HMM10

Dough = DOUGH-HMM10

Whip = WHIP-HMM10

HMM20

Beater = BEATER-HMM20

Bowl = BOWL-HMM20

Chute = CHUTE-HMM20

Dough = DOUGH-HMM20

J-Dough = J-DOUGH-HMM20

Whip = WHIP-HMM20



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