INSTRUCTIONS



N50 MIXER

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MODEL

N50 *ML-33777*

HOBART CORPORATION

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Installation, Operation, and Care of N50 MIXER

SAVE THESE INSTRUCTIONS

GENERAL

The model N50 mixer is a 5 quart, countertop mixer equipped with 1/6 H.P. motor, #10 attachment hub, and cord and plug as standard equipment.

There are a variety of attachments and accessories available for the N50, and these are explained in a separate *Use and Applications Handbook* which is supplied with each mixer.

INSTALLATION

UNPACKING

Immediately after unpacking the mixer, check for possible shipping damage. If this machine is found to be damaged after unpacking, 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.



MODEL N50 MIXER

LOCATION

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.

CONTROLS

The ON-OFF SWITCH is used to start and stop the mixer.

The GEAR SHIFT LEVER (Fig. 1) is used to change speeds. Always stop the mixer before changing speeds. To change speeds, turn the switch Off, move the gear shift lever to the desired speed, and turn the switch back On. **NOTE**: There is a mechanism which prevents the gear shift lever from being moved with the switch in the ON position, and also prevents the switch from being turned ON if the gear shift lever is between gears.

Speed 1 (Low) — This speed is for heavy mixtures such as bread dough, heavy batters, and potatoes.

Speed 2 (Medium) —This speed is for light dough which must rise quickly, cake batters, and some whipping operations.

Speed 3 (High) — This is a fast speed for light work such as whipping cream, beating eggs, and mixing thin batters.

The BOWL LIFT HANDLE is used to raise and lower the bowl. To raise the bowl, rotate the handle upward; rotating the handle downward lowers the bowl.

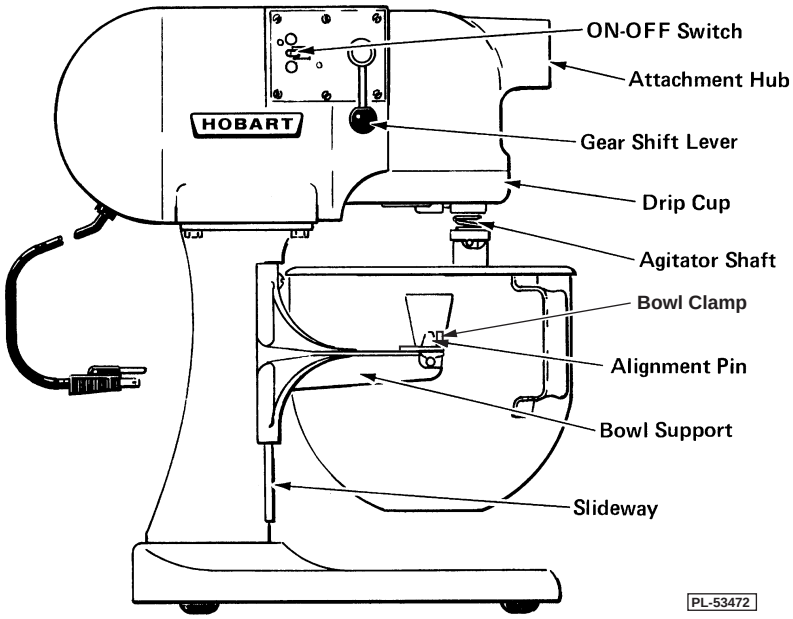

Fig. 1

MIXING

This section explains operation of the mixer and how to install bowls, agitators, and attachments. A separate *Use and Applications Handbook* is provided with the mixer which contains information on mixing procedures and outlines specific uses for agitators, attachments, and accessories.

Bowl

New mixer bowls and agitators (beaters, whips, and dough arms) 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. 1). Position the bowl so the alignment bracket on the back of the bowl is in the bowl retainer and the alignment pins (Fig. 1) on the front of the bowl support fit in the holes on the sides of the bowl. Lock the bowl in place by rotating the bowl clamps (Fig. 1) over the ears of the bowl.

Agitator

To install an agitator, the bowl must be installed and fully lowered. Place the agitator in the bowl, push it up on the agitator shaft (Fig. 1), and turn it clockwise to seat the shaft pin in the slot of the agitator shank.

Attachments

To install an attachment, loosen the thumb screw on the attachment hub (Fig. 1) and remove the plug. Insert the attachment into the attachment hub making certain that the square shank of the attachment is in the square driver of the mixer. Secure the attachment by tightening the thumb screw.

Move the gear shift lever to the desired speed and start the mixer to operate the attachment.

The meat and food chopper attachment should be operated in second or third speed. If material in the cylinder stalls the mixer, stop the mixer at once. DO NOT attempt to restart the mixer in a lower speed — remove the adjusting ring, knife, plate, and worm and clear the obstruction. THIS ATTACHMENT MUST NOT BE USED TO CHOP BREAD CRUMBS.

NOTE: Attachment hub should not be used while mixing.

CLEANING

WARNING: UNPLUG MACHINE POWER CORD BEFORE BEGINNING ANY CLEANING PROCEDURE.

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.

Remove the agitator spring for cleaning. Slip the lower end of the spring underneath the agitator pin and screw in a counterclockwise motion until the spring comes off (Fig. 2). After cleaning, reinstall the agitator spring by reversing this procedure. All coils of the spring should be above the agitator pin. **DO NOT OPERATE AGITATORS WITHOUT THE AGITATOR SPRING IN PLACE.**

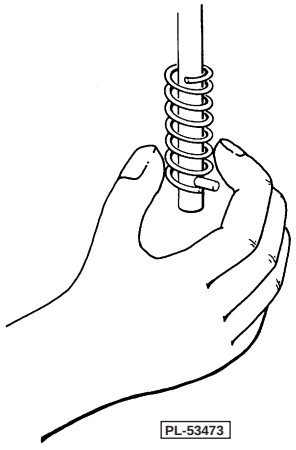

Fig. 2

The drip cup (Fig. 1) should be removed periodically and wiped clean.

MAINTENANCE

WARNING: UNPLUG MACHINE POWER CORD BEFORE BEGINNING ANY MAINTENANCE PROCEDURE.

Bowl Lift Slideways

The slideways (Fig. 1) should be lubricated twice a year. Apply a light coat of Lubriplate 630AA to all three surfaces of both slideways.

SERVICE

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