STANDARD FEATURES
- Sturdy urethane elastomer scraper mounted on a reinforced stainless steel blade
- Mounting bracket (permanently mounts to mixer) (comes with primary bowl scrapers only)

OPTIONS
Primary Bowl Scrapers (includes mounting kit):
- SCRAPER – A/20 for A200 mixer
- SCRAPER – D/30 for D300 & D330 mixers
- SCRAPER – D/40 for D340 mixer
- SCRAPER – H/60 for H600 mixer
- SCRAPER – L/80 for L800 mixer
- SCRAPER – M/80 for M802 mixer
- SCRAPER – V/140 for V1401 mixer

Secondary Bowl Scrapers (mounting kit required if primary size scraper not ordered):
- BLDSCRPR – HL/30, 30 quart scraper for H600 & L800 mixers
- BLDSCRPR – HL/40, 40 quart scraper for H600 & L800 mixers
- BLDSCRPR – H/60, H/80, 60 quart scraper for H600 & L800 mixers
- BLDSCRPR – M/30, 30 quart scraper for M802 mixer
- BLDSCRPR – M/40, 40 quart scraper for M802 mixer
- BLDSCRPR – M/60, 60 quart scraper for M802 mixer
- BLDSCRPR – V/40, 40 quart scraper for V1401 mixer
- BLDSCRPR – V/60, 60 quart scraper for V1401 mixer
- BLDSCRPR – V/80, 80 quart scraper for V1401 mixer
- BKTSCRP – H/L, H600 and L800 mounting kit
- BKTSCRP – M802, M802 mounting kit
- BKTSCRP – V1401, V1401 mounting kit

Specifications, Details and Dimensions on Reverse Side.
ACCESSORIES
The patented bowl scraper design is used in conjunction with the Beater or Wire Whip agitator. The mounting bracket is permanently mounted to the mixer. The bowl scraper is easily attached to the mounted bracket when needed. While the agitator is mixing the product, the scraper is continuously scraping the entire inside of the mixing bowl.

BENEFITS/SOLUTIONS

Supports Food Safety
- minimizes direct contact with batter/product during mixing by eliminating hand scraping

Improved Sanitation
- easy to remove arm for thorough cleaning and sanitation procedures

Reduces Labor
- eliminates the task of stopping mid batch to laboriously scrape product from inside of bowl

Reduces Recipe Time
- no more stopping during mixing time
- most recipes can have multiple steps reduced by use of the bowl scraper
- in most cases, reduces time required for initial incorporation of ingredients

Increased Productivity
- with reduced labor time and recipe time, more time can be scheduled for additional batches and/or other assignments

Provides Product Consistency
- continuous scraping provides more consistent product results, batch after batch

Durability
- urethane elastomer scraper is replaceable and attaches to sturdy, long life, stainless steel wiper arm

Easy to Use
- effortless, continuous scraping with simplistic one step procedure to remove for cleaning and replacement

SPECIFICATIONS
- MUST BE USED WITH STAINLESS STEEL BOWLS
- Not for use with heavy dough products such as bread and pizza dough

CONSTRUCTION
Bowl scrapers are built to last, made of sturdy urethane elastomer and can be easily removed for replacement. Scraper mounts on a reinforced stainless steel blade.
- Field installation kits are available for upgrading existing mixers, a Hobart service technician can install in just minutes
- New mixers can be specified to include the bowl scraper

Ideal recipes for use with the bowl scraper:
- scratch mashed potatoes
- instant mashed potatoes
- pancake and waffle batters
- cake batters
- sugar cookies
- icings
- mayonnaise
- biscuit batter
- cheesecakes
- creaming shortenings
- creaming eggs/sugar

HOBART BOWL SCRAPER RETURN ON INVESTMENT ANALYSIS
5 minutes (approx) x ____ batches per day = _____ minutes
_____ minutes x 363 days/year = _____ hours
(____ minutes ÷ 60 minutes = ____ hours)
X average labor rate of $____ per hour = $$$
Bowl Scraper Cost $____
Return on Investment ____ months

- Bowl Scraper saves 5 to 10 minutes per batch
- Improve productivity, consistency, food safety and sanitation with a Hobart Bowl Scraper

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