CENTERLINE™
HEAVY-DUTY MIXERS

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

centerline
by HOBART

Introducing the

CENTERLINE™ 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 hp 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
Industry-standard mixing speeds that most kitchens need.

All-gear transmission
Superior reliability and performance when compared to belts, which can slip and break.

GearSafe™ Technology
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	Beater	Beater	Beater	Dough	Dough	Beater	Dough

	HMM10	HMM20
Beater	✓	✓
Bowl	✓	✓
Dough Hook	✓	✓
Whip	✓	✓
Chute		✓
J-Dough		✓
Meat Slicer	✓	✓
Vegetable Chopper	✓	✓

centerline by HOBART

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