

**HMM20-1STD**  
Mixer



**MODEL**

**HMM20-1STD** 20-quart mixer

**STANDARD FEATURES**

- + Gear transmission
- + Three fixed speeds
- + Beater, whip and dough hook
- + Standard heavy-duty motor
- + ½ H.P. planetary output
- + GearSafe™ technology
- + Digital timer with Last Time Remind
- + Removable bowl guard
- + Large, easy-to-use controls
- + Stainless steel bowl guard
- + Metallic duo-tone styling
- + #12 taper attachment hub

**ACCESSORY PACKAGE**

- HMM20-1STD Standard accessory package (includes):
  - 20-quart stainless steel bowl
  - 20-quart beater
  - 20-quart whip
  - 20-quart dough hook

**HMM20-1STD MIXER**

**SPECIFIER STATEMENT**

Specified unit will provide a minimum ½ HP high torque motor. The gear driven transmission will have hardened alloy steel, anti-friction ball bearings. 3-speed controls for maximum performance with agitator RMP speeds of 40,75,137. Digital controls with sealed push buttons and Last Time Remind. Stainless steel bowl, wire whip, flat beater and dough hook provided as well as removable bowl guard.

Approved by \_\_\_\_\_ Date \_\_\_\_\_ Approved by \_\_\_\_\_ Date \_\_\_\_\_

**SOLUTIONS/BENEFITS**

**STANDARD HEAVY-DUTY PERFORMANCE** 

**½ HP High Torque Heavy Duty Motor**

**Gear Transmission**

- + Reduced downtime

**Three Fixed Speeds**

- + For incorporating, blending, mixing ingredients
- + Provides the right speeds for consistent performance

**EASE OF USE** 

**Digital Timer**

- + Set minutes and seconds for accurate mixing performance
- + Eliminates overmixing

**Last Time Remind**

- + Remembers the last time set
- + Great for recipe batch use

**Ergonomic Bowl lift with EZ Grip Handle**

- + Designed with you in mind

**Bayonet Style Agitators**

- + Beater, whip and dough hook included

**SANITATION & CLEANING** 

**Stainless Steel Bowl Guard**

- + Removes for easy cleaning

**OPERATOR ASSURANCE** 

**GearSafe™ Technology**

- + Gear protection for accidental speed changes during operation

**Triple Interlock System**

- + Bowl-in-place
- + Bowl-up position
- + Bowl guard

**HMM20 MIXER CAPACITY CHART**

Recommended Maximum Capacities – dough capacities based on 70°F. water and 12% flour moisture.

Product	Agitators Suitable for Operation	HMM20
CAPACITY OF BOWL (QUARTS LIQUID)		20
Egg Whites	whip	1 qt.
Mashed Potatoes	beater	15 lbs.
Mayonnaise (quarts of oil)	beater or dough	10 qts.
Meringue (quarts of water)	whip	1½ pts.
Waffle or Hot Cake Batter	beater	8 qts.
Whipped Cream	whip	4 qts.
Cake, Box or Slab	beater	20 lbs.
Cake, Cup	beater	20 lbs.
Cake, Layer	beater	20 lbs.□
Cake, Pound	beater	21 lbs.□
Cookies, Sugar	beater	15 lbs.
Dough, Bread or Roll (Light-Medium) 60% AR §	dough	25 lbs.□
Dough Pie	beater	18 lbs.□
Dough, Thin Pizza (maximum mix time 5 minutes) §‡	dough	9 lbs.□
Dough, Medium Pizza 50% AR §‡	dough	10 lbs.□
Dough, Raised 65% AR	dough	9 lbs.*
Dough, Whole Wheat 70% AR	dough	20 lbs.
Eggs & Sugar for Sponge Cake	beater	8 lbs.
Shortening & Sugar, Creamed	beater	16 lbs.
Pasta, Basic Egg Noodle (maximum mix time 5 minutes)	dough	5 lbs.

NOTE: % AR (% Absorption Ratio) - Water weight divided by flour weight. Capacity depends on moisture content of dough.

□ 1st Speed

\* 2nd Speed

† 3rd Speed

§ If high gluten flour is used, reduce above dough batch size by 10%.

‡ 2nd Speed should never be used on 50% AR or lower products.

**USE OF ICE REQUIRES A 10% REDUCTION IN BATCH SIZE.**

**1 gallon of water weighs 8.33 lbs.**

NOTE: Attachment hub should not be used while mixing.

**SPECIFICATIONS**

**Motor:** ½ HP high torque heavy duty motor  
120/60/1 9.0 Amps

**Electrical:** 120/60/1 – ETL Listed.

**Controls:** Solid state overload protection. Internally sealed “Start-Stop” push buttons. No Volt Release. Standard digital timer. **Last Time Remind**, recalls the time set from last batch operation.

**Transmission:** Gear-driven. Gears are constant mesh heat-treated hardened alloy steel along with anti-friction ball bearings. Grease lubricants furnished to all gears and shafts.

**Speeds:**

	Agitator (RPM)
First	40
Second	75
Third	137

**Bowl Guard:** Stainless steel wire front and solid rear portion. Front portion of guard rotates easily to add ingredients and install or remove agitator. It detaches in seconds for cleaning in dishwasher or sink. Rear portion of guard can be quickly cleaned in position. Guard must be in closed position before mixer will operate.


**Bowl Lift:** Ergonomic style, hand crank operated, easy to operate.

**Finish:** Metallic duo-tone gray & black.

**Attachment Hub:** Comes with front-mounted Hobart standard #12 taper attachment hub for use with Hobart #12 size attachments.

**Attachments & Accessories (Available at extra cost):**

- BOWL-HMM20 – Stainless steel bowl
- BEATER-HMM20 – Flat beater
- WHIP-HMM20 – Wire whip
- DOUGH-HMM20 – Dough hook
- JDOUGH-HMM20 – “J” Dough hook
- CHUTE-HMM20 – Ingredient chute
- VS9 Vegetable slicer
- Meat chopper attachment

Machine Voltages	
<b>Service Current Requirement if Plug Connected</b>	120/60/1
	15 Amp.
<b>Terminal Designation of Plug</b>	2 Pole 3 Wire Grounding
<b>NEMA Plug Configuration</b>	5-15P
<b>Plug Configuration</b>	
<b>Molded Plug on Cord</b>	Yes
<b>Plug - Straight/Angle</b>	Straight
<b>NEMA Receptacle or Connector Configuration</b>	5-15R

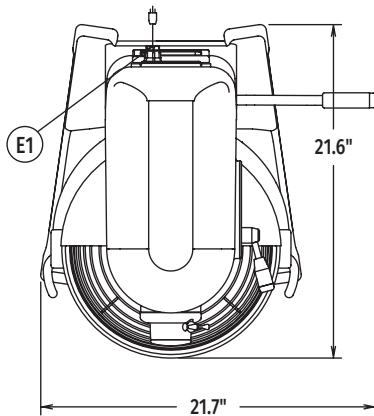
**SPECIFICATIONS**

**Electrical Specifications:** 120/60/1, ETL listed

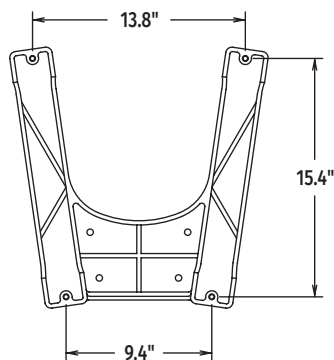
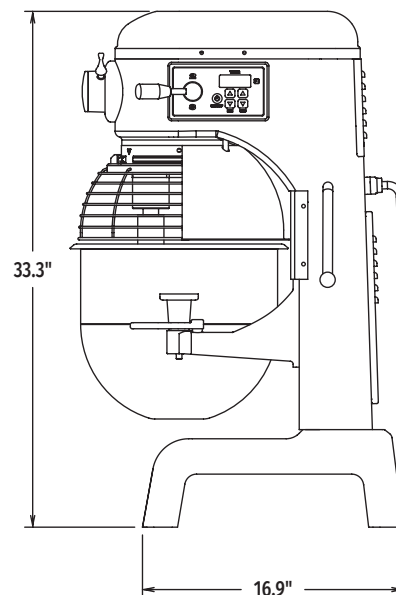
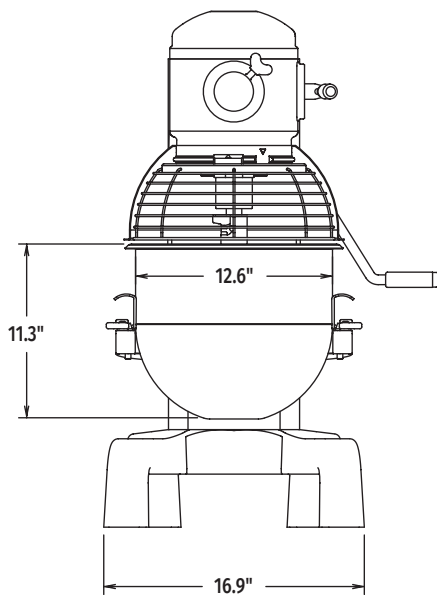
**Weight:** 189 lbs. net; 204 lbs. domestic shipping.

**Warranty:** Unit has full one-year warranty on parts, labor and mileage against manufacturer's defects. Service contracts are available

**DETAILS AND DIMENSIONS**



**WARNING:** Must comply with the applicable portions of the National Electrical Code and/or other local electrical codes.



**MACHINE ELECTRICAL SPECS:**  
120/60/1 – ETL Listed