

**HOBART**701 S Ridge Avenue, Troy, OH 45374  
1-888-4HOBART • www.hobartcorp.com**P660  
PIZZA MIXER****HOBART****STANDARD FEATURES**

- 2½ H.P. Hobart Designed Fixed Speed Motor
- Gear-Driven Transmission
- 15 Minute Timer
- Two Fixed Speeds
- Open Base
- Large, Easy-To-Reach Controls
- #12 Taper Attachment Hub
- Stainless Steel Bowl Guard
- Manual Bowl Lift
- 60-Quart Stainless Steel Bowl, "ED" Dough Hook

**ACCESSORIES**

- Stainless Steel Bowl
- "B" Flat Beater
- "C" Wing Whip
- "D" Wire Whip
- "E" Dough Hook
- "ED" Dough Hook
- "P" Pastry Knife
- "I" Heavy Duty Wire Whip
- Bowl Extension Ring
- Bowl Splash Cover
- Bowl Scraper
- Bowl Adapter
- Bowl Truck and Bowl Truck Adapter
- 40 and 30 Quart Accessories
- Ingredient Chute
- 9" Vegetable Slicer
- Meat Chopper Attachment

**MODELS**

- P660 – 60-Quart Pizza Mixer

Specifications, Details and Dimensions on Inside and Back.

**P660 PIZZA MIXER**

# P660 PIZZA MIXER



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## SOLUTIONS/BENEFITS

### 2½ H.P. Hobart Designed Motor

Durability

- Heavy-duty to meet the most demanding pizza operations

### 15-Minute Electric Timer

Convenience, Ease of Use, Consistency

- Supports recipe mixing times
- Simplifies operation
- Provides accurate results and eliminates overmixing

### Two Fixed Speeds

Flexibility, Reliability, Consistency

- For incorporating, blending, mixing ingredients
- Supports consistent results and thorough mixing
- Supports optimum speeds for heavy dough mixing

### Bowl Guard

Protection

- Safety interlock prevents operation when front portion of guard is out of position

### Gear-Driven Transmission

Durability, Reliability

- Ensures consistent performance and minimum downtime with positive drive under heavy loads

### Hobart Attachments

Durability, Flexibility

- Hobart manufactured accessories are designed for long-term usage under heavy-duty conditions
- Large array of attachments provide multiple uses for recipe and product processing

## P660 MIXER CAPACITY CHART

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

PRODUCT	AGITATORS SUITABLE FOR OPERATION	P660
CAPACITY OF BOWL (QTS. LIQUID)		60
Egg Whites	D	—
Mashed Potatoes	B & C	—
Mayonnaise (Qts. of Oil)	B or C or D	—
Meringue (Qts. of Water)	D	—
Waffle or Hot Cake Batter	B	—
Whipped Cream	D or C	—
Cake, Angel Food (8-10 oz. cake)	C or I	—
Cake, Box or Slab	B or C	75 lbs.
Cake, Cup	B or C	70 lbs.
Cake, Layer	B or C	70 lbs.
Cake, Pound	B	75 lbs.
Cake, Short (Sponge)	C or I	—
Cake, Sponge	C or I	—
Cookies, Sugar	B	50 lbs.
Dough, Bread or Roll (Lt.-Med.) 60% AR	§ ED	90 lbs.*
Dough, Heavy Bread 55% AR	§ ED	85 lbs.*
Dough Pie	B & P	60 lbs.
Dough, Thin Pizza 40% AR (max. mix time 5 min.)	§ ED	60 □/40 lbs.*
Dough, Med. Pizza 50% AR	§ ED	90 □/70 lbs.*
Dough, Thick Pizza 60% AR	§ ED	90 lbs.*
Dough, Raised Donut 65% AR	ED	75 lbs.*
Dough, Whole Wheat 70% AR	ED	90 lbs.*
Eggs & Sugar for Sponge Cake	B & C or I	—
Icing, Fondant	B	—
Icing, Marshmallow	C or I	—
Shortening & Sugar, Creamed	B	50 lbs.
Pasta, Basic Egg Noodle (max. mix time 5 min.)	ED	40 lbs.□

NOTE: % AR (% Absorption Ratio) - Water weight divided by flour weight. Capacity depends on moisture content of dough. Above capacities based on 12% flour moisture at 70°F water temperature.

□ 1st Speed

\* 2nd Speed

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

**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.



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# P660 PIZZA MIXER

## SPECIFICATIONS

### MOTOR:

2½ H.P., Hobart designed, high torque ball bearing, ventilated within mixer enclosure. Single-phase is capacitor-start, induction-run type. Three-phase is polyphase squirrel cage, induction-run type.

Single Phase	208V 240V	20.0 Amps 17.0 Amps
Three Phase	208-240V	8.6 Amps

### ELECTRICAL:

Furnished in 208-240/60/3, 208/60/1 and 240/60/1 – U L Listed. Also available in 400/50/3 – not submitted for U L Listing.

### CONTROLS:

Magnetic contactor with automatic resetting bimetallic thermal overload protection internally mounted. “Start-Stop” push buttons protected by rubber caps. A 15-minute electric timer is standard.

### TRANSMISSION:

Gear-driven. Gears are constant mesh heat-treated alloy steel. A hardened steel worm and alloy bronze worm gear transmit power from motor to transmission. All shafts are mounted in ball or roller bearings. Circulating oil lubricant furnished to all gears. Visual type transmission oil level gauge.

### SPEEDS:

Two positive speeds -

	Agitator (RPM)	Attachment (RPM)
1. First	56	174
2. Second	99	306

### BOWL GUARD:

Heavy-duty stainless steel wire front and solid stainless steel 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. The bowl support lock prevents the bowl from being lowered while mixer is running. Bowl support interlock provides further protection.

### BOWL LIFT:

Hand operated, self-locking in any position.

### FINISH:

Standard Metallic Gray finish, Polyurethane Enamel.

### STANDARD EQUIPMENT:

Consists of the mixer unit with one (1) 60-quart stainless steel bowl, one (1) “ED” dough hook and stainless steel bowl guard.

### ATTACHMENT HUB:

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

NOTE: Use of attachment hub during mixing operation may result in a negative impact on performance and longevity of mixer.

### ATTACHMENTS AND ACCESSORIES:

The following are available at extra cost:

- Stainless Steel Bowl
- “B” Flat Beater
- “C” Wing Whip
- “D” Wire Whip
- “E” Dough Hook
- “ED” Dough Hook
- “P” Pastry Knife
- “I” Heavy Duty Wire Whip
- Bowl Extension Ring
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- 40 and 30 Quart Accessories
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Hobart Bowl Scraper



Hobart Ingredient Chute

LISTED BY: Underwriters Laboratories, Inc. and NSF International.  
Certified by the Baking Industry Sanitation Standard Committee.

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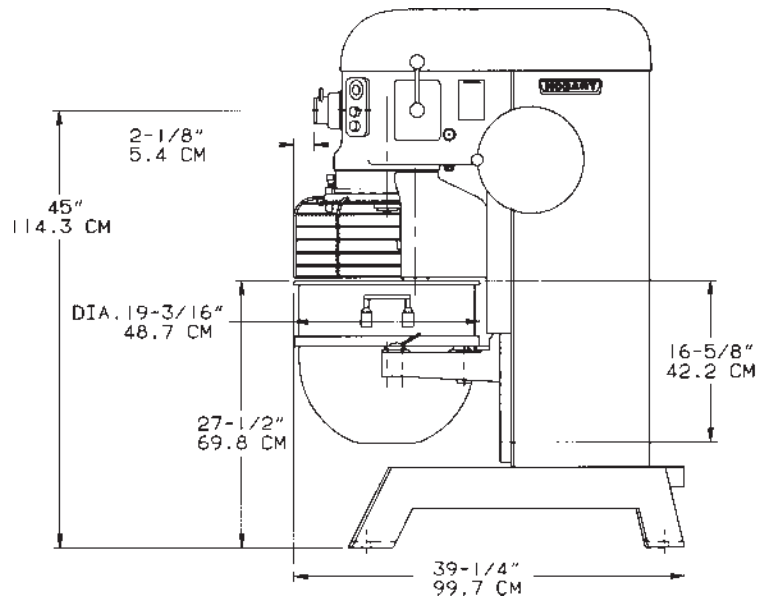
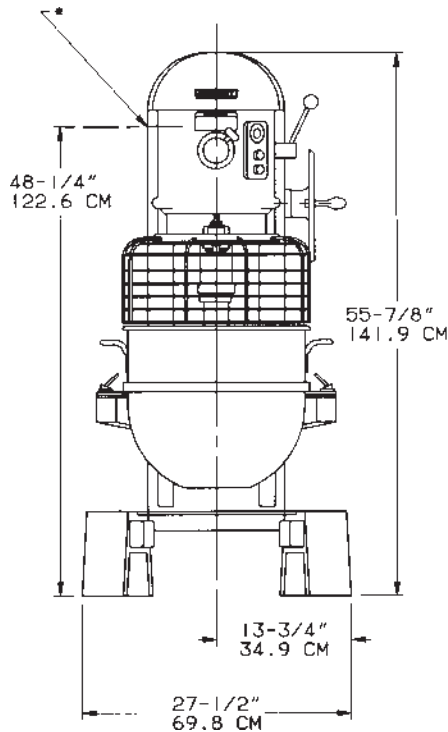
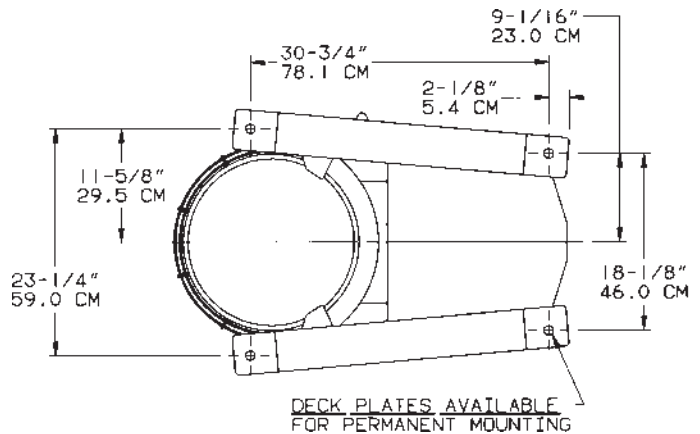
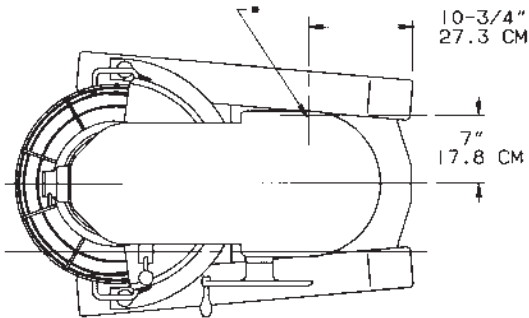
## SPECIFICATIONS

**ELECTRICAL SPECIFICATIONS:** Furnished in 208-240/60/3, 208/60/1 and 240/60/1 – U L Listed. Also available in 400/50/3 – not submitted for U L Listing.

**WEIGHT:** 853 lbs. net; 880 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



\* DENOTES 1-1/16" HOLE FOR ELECTRICAL CONNECTION

**NOTE:**  
BOLTING TO FLOOR  
UNNECESSARY  
EXCEPT ON SHIPBOARD

**WARNING**  
ELECTRICAL AND GROUNDING CONNECTIONS MUST COMPLY WITH THE APPLICABLE PORTIONS OF THE NATIONAL ELECTRICAL CODE AND/OR OTHER LOCAL ELECTRICAL CODES.

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