

**HOBART**701 S Ridge Avenue, Troy, OH 45374  
1-888-4HOBART • www.hobartcorp.com**V1401  
MIXER****HOBART****STANDARD FEATURES**

- 5 H.P. Hobart Designed Fixed Speed Motor
- Gear-Driven Transmission
- 15 Minute Timer
- Four Fixed Speeds
- Open Base
- Large, Easy-To-Reach Controls
- Power Bowl Lift
- Stainless Steel Bowl Guard
- 140-Quart Stainless Steel Bowl, "B" Flat Beater, "ED" Dough Hook, Bowl Truck

**ACCESSORIES**

- Stainless Steel Bowl
- "B" Flat Beater
- "C" Wing Whip
- "D" Wire Whip
- "ED" Dough Hook
- "P" Pastry Knife
- "I" Heavy Duty Wire Whip
- Bowl Splash Cover
- Bowl Scraper
- Bowl Adapter
- Bowl Truck
- 80, 60, 40 & 30 Quart Accessories
- Ingredient Chute

**MODELS**

- V1401 – 140-Quart All Purpose Mixer
- V1401C – 140-Quart All Purpose Mixer with Maximum Security Correctional Package (200/60/3 and 460/60/3 only)

Specifications, Details and Dimensions on Inside and Back.

**V1401 MIXER**

# V1401 MIXER



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## SOLUTIONS/BENEFITS

### 5 H.P. Hobart Designed Motor

Durability

- Heavy-duty to meet the most demanding operations

### 15-Minute Electric Timer

Convenience, Ease of Use, Consistency

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

### Four Fixed Speeds

Flexibility, Reliability, Consistency

- For incorporating, blending, mixing ingredients
- Supports consistent results and thorough mixing

### Bowl Guard

Protection

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

### Gear 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

## V1401 MIXER CAPACITY CHART

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

PRODUCT	AGITATORS SUITABLE FOR OPERATION	V1401
CAPACITY OF BOWL (QTS. LIQUID)		140
Egg Whites	D	4 qts.
Mashed Potatoes	B & C	100 lbs.
Mayonnaise (Qts. of Oil)	B or C or D	50 qts.
Meringue (Qts. of Water)	D	5 qts.
Waffle or Hot Cake Batter	B	—
Whipped Cream	D or C	30 qts.
Cake, Angel Food (8-10 oz. cake)	C or I	120
Cake, Box or Slab	B or C	185 lbs.
Cake, Cup	B or C	165 lbs.
Cake, Layer	B or C	165 lbs.
Cake, Pound	B	185 lbs.
Cake, Short (Sponge)	C or I	150 lbs.
Cake, Sponge	C or I	140 lbs.
Cookies, Sugar	B	100 lbs.
Dough, Bread or Roll (Lt.-Med.) 60% AR	§ ED	210 lbs.*
Dough, Heavy Bread 55% AR	§ ED	175 lbs.*
Dough Pie	B & P	125 lbs.
Dough, Thin Pizza 40% AR (max. mix time 5 min.)	§‡ ED	135 lbs.□
Dough, Med. Pizza 50% AR	§‡ ED	190 lbs.□
Dough, Thick Pizza 60% AR	§‡ ED	190 lbs.*
Dough, Raised Donut 65% AR	ED	100 lbs.†
Dough, Whole Wheat 70% AR	ED	185 lbs.
Eggs & Sugar for Sponge Cake	B & C or I	75 lbs.
Icing, Fondant	B	100 lbs.
Icing, Marshmallow	C or I	20 lbs.
Shortening & Sugar, Creamed	B	120 lbs.
Pasta, Basic Egg Noodle (max. mix time 5 min.)	ED	100 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.

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

□ 1st Speed

\* 2nd Speed

† 3rd Speed

‡ The V1401 requires a 50% reduction in batch size to mix in Speed 2 with 50% or less AR doughs.

**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.

\* This application may require an extended column.



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# V1401 MIXER

## SPECIFICATIONS

### MOTOR:

5 H.P., Hobart designed, high torque ball bearing, ventilated within mixer enclosure. Thermal overload protection. Three-phase is squirrel cage, induction-run type.

Three Phase	200V	14.4 Amps
	230V	13.6 Amps
	460V	6.8 Amps

### ELECTRICAL:

200/60/3, 230/60/3, and 460/60/3 - U L Listed. Also available in 220/50/3, 380/50/3 and 400/50/3 - not submitted for U L Listing.

### CONTROLS:

Switches are magnetic rocker type with no moving seals. Motor protection system with automatic resetting bimetallic thermal overload is provided with a magnetic contactor to control the motor. A 15-minute electric timer is standard.

### TRANSMISSION:

Positive main drive through exclusive, heavy-duty, full efficiency FLEXA-GEAR® of neoprene nylon and steel construction. Transmission gears are hardened alloy steel running in oil. Constant mesh helical gears establishes a new level of quietness in operation. All shafts are ball bearing mounted.

### SPEEDS:

Four positive speeds -

	Agitator (RPM)
1. First	46
2. Second	80
3. Third	150
4. Fourth	265

### 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.

### POWER BOWL LIFT:

Driven by the main mixer motor, it mechanically raises and lowers the bowl. Bowl lift is controlled through a convenient lever, mechanically raising and lowering the bowl to any position.

### FINISH:

Metallic Gray Hybrid Powder Coat finish.

### STANDARD EQUIPMENT:

Consists of the mixer unit with one (1) 140-quart stainless steel bowl, one (1) "B" flat beater, one (1) "ED" dough hook, bowl truck, and stainless steel bowl guard.

### ATTACHMENTS AND ACCESSORIES:

The following are available at extra cost:

Stainless Steel Bowl	Bowl Splash Cover
"B" Flat Beater	Bowl Scraper
"C" Wing Whip	Bowl Adapter
"D" Wire Whip	Bowl Truck
"ED" Dough Hook	80, 60, 40 & 30 Quart
"P" Pastry Knife	Accessories
"I" Heavy Duty Wire Whip	Ingredient Chute



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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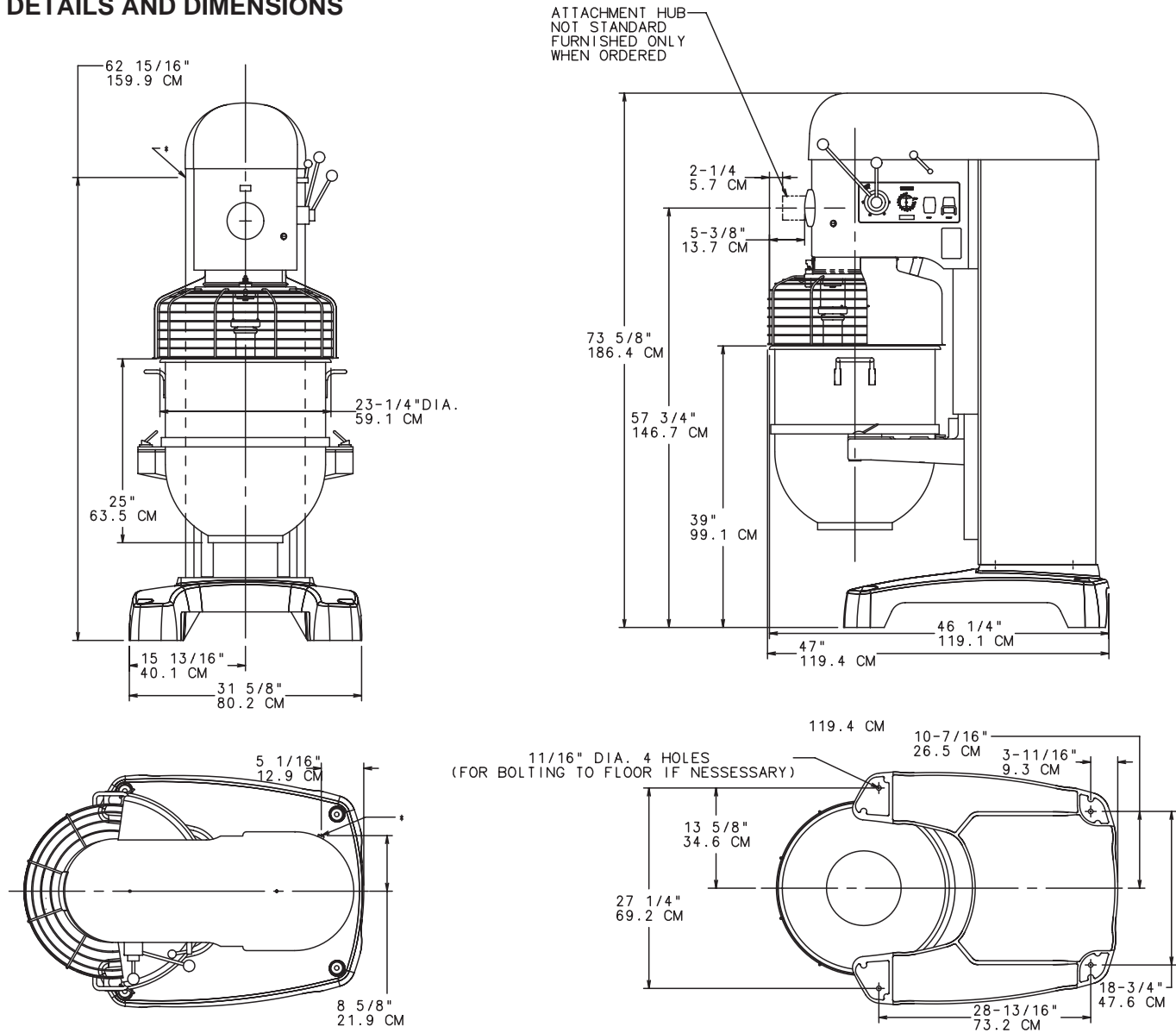
## SPECIFICATIONS

**ELECTRICAL SPECIFICATIONS:** 200/60/3, 230/60/3, and 460/60/3 - UL Listed. Also available in 220/50/3, 380/50/3 and 400/50/3 - not submitted for UL Listing.

**WEIGHT:** 1580 lbs. net; 1670 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



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

\* DENOTES 3/4" PIPE TAP FOR ELECTRICAL CONNECTION

**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.