



701 S Ridge Avenue, Troy, OH 45374  
 1-888-4HOBART • www.hobartcorp.com

## D340 MIXER

**HOBART**

### STANDARD FEATURES

- 1½ H.P. Hobart Designed Fixed Speed Motor
- Gear-Driven Transmission
- 15 Minute Timer
- Three Fixed Speeds
- Open Base
- Large, Easy-To-Reach Controls
- #12 Taper Attachment Hub
- Stainless Steel Bowl Guard
- Manual Bowl Lift
- 40-Quart Stainless Steel Bowl, "B" Flat Beater, "D" Wire Whip, "ED" Dough Hook

### MODELS

- ☐ D340 – 40-Quart All Purpose Mixer
- ☐ D340C – 40-Quart All Purpose Mixer with Maximum Security Correctional Package (208/60/1 and 208/60/3 only)

Specifications, Details and Dimensions on Inside and Back.



### 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 Truck
- ☐ Bowl Scraper
- ☐ 20 Quart Accessories
- ☐ Ingredient Chute
- ☐ 9" Vegetable Slicer
- ☐ Meat Chopper Attachment



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## SOLUTIONS/BENEFITS

### 1½ 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

### Three 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-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 provides multiple uses for recipe and product processing

## D340 MIXER CAPACITY CHART

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

PRODUCT	AGITATORS SUITABLE FOR OPERATION	D340
CAPACITY OF BOWL (QTS. LIQUID)		30
Egg Whites	D	1¼ qts.
Mashed Potatoes	B & C	30 lbs.
Mayonnaise (Qts. of Oil)	B or C or D	13 qts.
Meringue (Qts. of Water)	D	1½ qts.
Waffle or Hot Cake Batter	B	16 qts.
Whipped Cream	D or C	9 qts.
Cake, Angel Food (8-10 oz. cake)	C or I	30
Cake, Box or Slab	B or C	40 lbs.
Cake, Cup	B or C	45 dz.
Cake, Layer	B or C	45 lbs.
Cake, Pound	B	40 lbs.
Cake, Short (Sponge)	C or I	25 lbs.
Cake, Sponge	C or I	40 lbs.
Cookies, Sugar	B	30 lbs.
Dough, Bread or Roll (Lt.-Med.) 60% AR §	ED	45 lbs. □
Dough, Heavy Bread 55% AR §	ED	35 lbs. □
Dough Pie	B & P	35 lbs.
Dough, Thin Pizza 40% AR (max. mix time 5 min.) §†	ED	25 lbs. □
Dough, Med. Pizza 50% AR §†	ED	32 lbs. □
Dough, Thick Pizza 60% AR §†	ED	45 lbs. □
Dough, Raised Donut 65% AR	ED	25 lbs.*
Dough, Whole Wheat 70% AR	ED	45 lbs. □
Eggs & Sugar for Sponge Cake	B & C or I	18 lbs.
Icing, Fondant	B	25 lbs.
Icing, Marshmallow	C or I	4½ lbs.
Shortening & Sugar, Creamed	B	35 lbs.
Pasta, Basic Egg Noodle (max. mix time 5 min.)	ED	15 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%.

† 2nd speed should never be used on 50% AR or lower products.

**USE OF ICE REQUIRES A 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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## SPECIFICATIONS

### MOTOR:

1½ H.P., Hobart designed, permanently lubricated ball bearings, totally enclosed, fan-cooled. Single-phase is capacitor-start, capacitor-run type. Three-phase is squirrel cage, induction-run type.

### ELECTRICAL:

120/60/1, 208/60/1, 240/60/1, 208/60/3, 240/60/3, and 480/60/3 – U L Listed. Also available in 380/50/3 and 415/50/3 – not submitted for U L Listing.

### CONTROLS:

Magnetic contactor with 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. Anti-friction ball or roller bearings. A hardened steel worm and alloy bronze worm gear transmit power from motor to transmission. Grease lubricated.

### SPEEDS:

Three positive speeds - Low, Intermediate, and High.

	Agitator (RPM)	Attachment (RPM)
Low	96	56
Intermediate	179	104
High	319	185

### 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 crank operated, self-locking in any position.

### FINISH:

Metallic Gray Hybrid Powder Coat finish. Top Charcoal Gray, Polyurethane Enamel.

### STANDARD EQUIPMENT:

Consists of the mixer unit with one (1) 40-quart stainless steel bowl, one (1) “B” flat beater, one (1) “D” wire whip, one (1) stainless steel “ED” dough hook and stainless steel bowl guard.

### ATTACHMENT HUB:

Equipped with front-mounted Hobart standard #12 taper attachment hub, and any #12 size attachments may be used.

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	Bowl Truck
“B” Flat Beater	Bowl Scraper
“C” Wing Whip	20 Quart Accessories
“D” Wire Whip	Ingredient Chute
“ED” Dough Hook	9" Vegetable Slicer
“P” Pastry Knife	Meat Chopper Attachment
“I” Heavy Duty Wire Whip	



**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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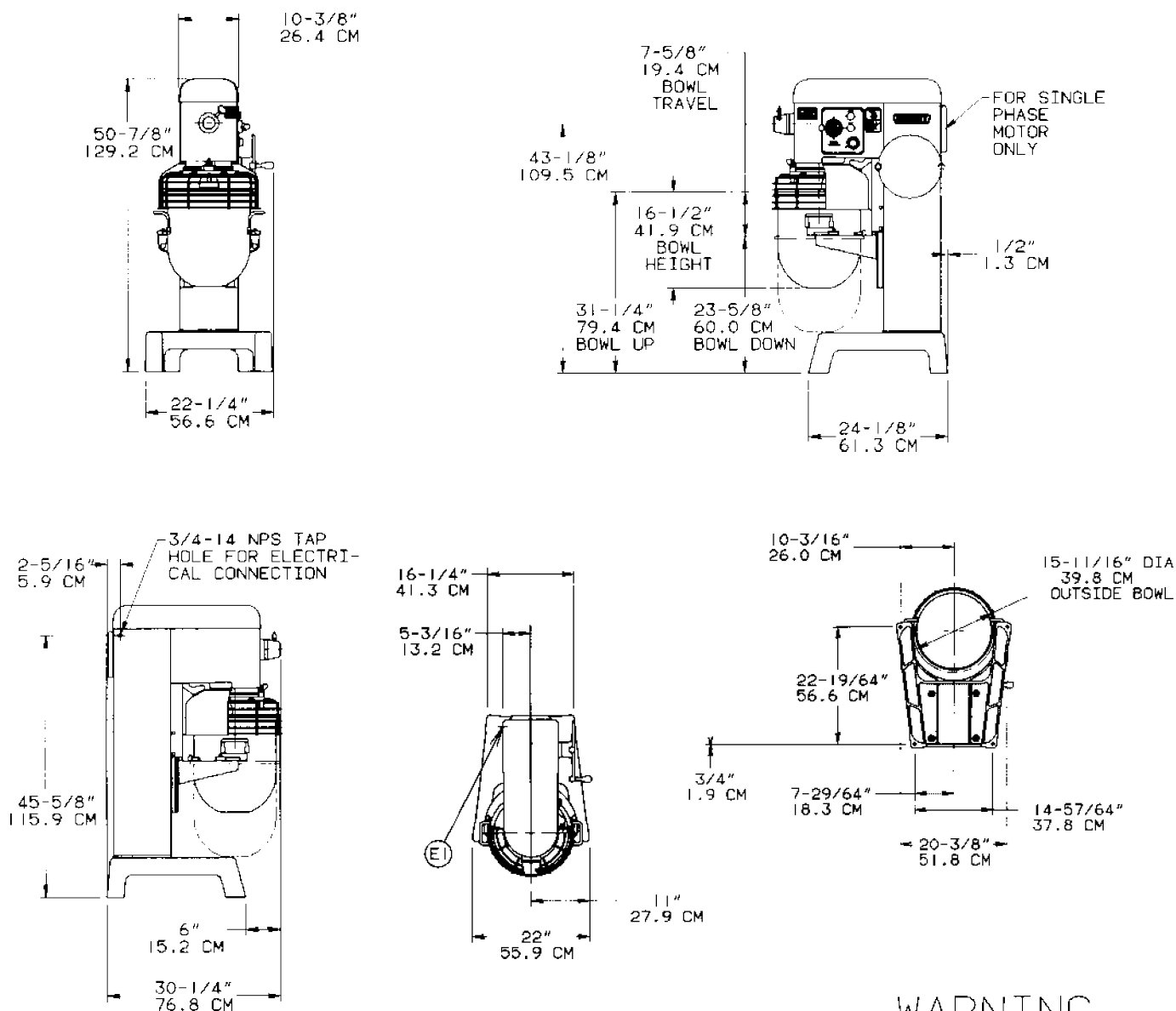
## SPECIFICATIONS

**ELECTRICAL SPECIFICATIONS:** 120/60/1, 208/60/1, 240/60/1, 208/60/3 and 480/60/3 – U L Listed. Also available in 380/50/3 and 415/50/3 – not submitted for U L Listing.

**WEIGHT:** 575 lbs. net; 600 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



LEGEND:  
EI-ELECTRICAL CONNECTION

NET WEIGHT 564 LBS.  
DOMESTIC SHIPPING WT. 600 LBS.

## 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.