

INSTRUCTIONS



V1401 MIXER

M802CE & V1401CE MIXERS

MODELS

M802CE ML-134275

V1401CE ML-134279, 134283



HOBART INTERNATIONAL, INC.
701 S. RIDGE AVENUE
TROY, OHIO 45374-0001



FORM 34914 (Mar. 2004)

HOBART

Net Weight 512 kg
Shipping Weight 548 kg

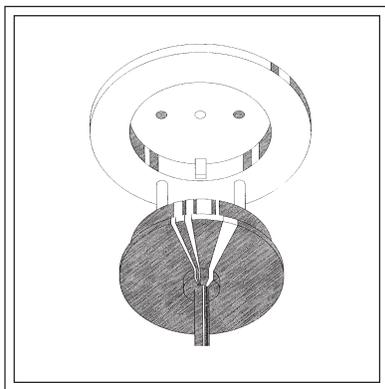
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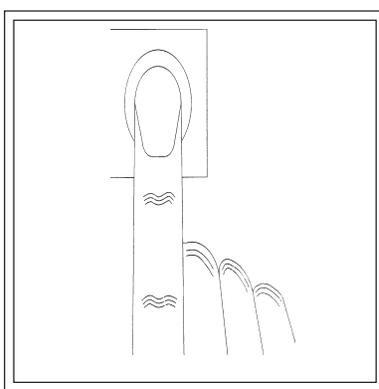
M802CE V1401CE

Standard Mixers

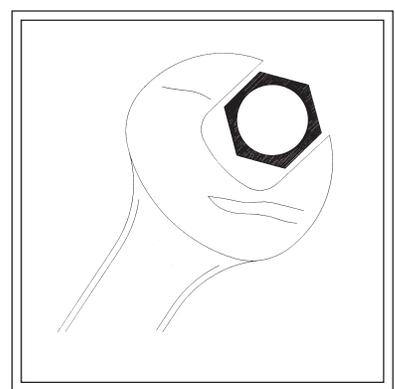
INSTALLATION



OPERATION



MAINTENANCE



CE

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SAFETY INFORMATION.

The information in this manual has been prepared to assist the operator to understand, maintain and operate the M802CE and V1401CE Mixers. Before installation or operating for the first time, this manual must be studied to obtain a clear understanding of the mixer and its capabilities.

To prevent accidents, read, understand and follow all the precautions and warnings contained in this manual before operating or carrying out any of the cleaning/maintenance operations. For warning information see the section below and the sections on INSTALLATION, OPERATION, and MAINTENANCE. The procedures and precautions contained in this manual are understood to apply to the machinery only when it is used in the authorized manner. If the machinery is used other than in the authorized manner, the operator will be responsible for his/her own safety and for the safety of the other persons who may be involved.

- Ensure this manual is kept in an easily accessible place near the mixer for future reference .
- All operators must be trained in the safe operation of the mixer.
- Do not remove any covers or loosen any fittings while the mixer is operating.
- Ensure the electrical supply has been isolated before attempting to service or move the mixer.
- Rotating machinery and electricity are potentially hazardous and may cause injury if sufficient precautions are not taken prior to operating or servicing the machine.
- Always have your mixer regularly serviced at least twice a year, depending on the frequency of use.
- Do not hose or pressure clean this appliance. Follow the cleaning instructions detailed in this manual.

WARNING SYMBOLS.

To identify the safety messages in this manual, the following symbols have been used:



The “Warning” symbol is found primarily where the corresponding information is important for the safe use of the machinery.



The electrical hazard symbol is used when there are risks of an electrical nature. Prior to cleaning or servicing the machinery, always disconnect the power cable from the main supply.

LIABILITY.

Installations and repairs which are not carried out by authorized technicians or the use of non-original spare parts, or any technical alterations to the machine, may affect the warranty set out in the standard conditions of sale. This does not affect your statutory rights. Continued product improvement is a Hobart policy; therefore, specifications may change without notice.

HYGIENE.

It is the responsibility of the mixer operator to maintain the machine in a clean condition to the highest standards of hygiene to prevent the formation of harmful bacteria. Regular attention and cleaning will achieve this result.

A good standard of personal hygiene is important for mixer operators. Hair and clothing must be neat and clean. Hands and fingernails must be thoroughly washed before work commences. Jewelry should not be worn.

FOREWORD.

Hobart reserves the right to alter the design of its products without prior notice. While every effort is made to ensure this publication reflects the latest design, the Company cannot guarantee full compliance.

Take pride in your mixer keep it clean and in good mechanical and electrical condition.

The information and instructions contained in this manual may not cover all details or variations in the equipment, nor provide for every eventuality that may arise with installation, operation or maintenance. If additional information is required, please contact your local Hobart sales office.

GENERAL INFORMATION.

The M802CE model mixer (400 Volt / 50 Hertz / 3 Phase) is a heavy-duty 80-quart (75.7 L) mixer with a 3 horsepower (2.2 kW) motor and an electro-mechanical timer as standard equipment. Other standard features include a clutch and a power bowl lift. With the use of bowl adapters and special agitators, 30-, 40-, or 60-quart (28.4, 37.9, or 56.8 L) bowls may be used on the M802CE. This mixer is also available with a 14" (35.6 cm) higher than standard pedestal.

The V1401CE model mixer is a heavy duty 140-quart (132.5 L) mixer with a 5 horsepower (3.7 kW) motor and an electro-mechanical timer as standard equipment. Other standard features include a clutch and a power bowl lift. With the use of bowl adapters and special agitators, 30-, 40-, 60-, or 80-quart (28.4, 37.9, 56.8, or 75.7 L) bowls may be used on the V1401CE. This mixer is also available with a 17" (43 cm) higher than standard pedestal.

The Bowl Guard is standard equipment on all M802CE and V1401CE models.

These mixers can be ordered with deluxe finish, which includes a chrome-plated transmission case and planetary, and an unpainted top cover.

A variety of accessories are available for all mixers. These are described in a separate *Use and Applications Handbook* which is furnished with each mixer.

INSTALLATION.

Prior to installation, verify that the electrical service agrees with the specifications on the machine data plate.

UNPACKING.

Immediately after unpacking the mixer, check for possible shipping damage. If this machine is found to be damaged, save the packaging material and contact your nearest Hobart sales office.

LOCATION.

Place the mixer in its operating location. There should be adequate space around the mixer for the user to operate the controls and install and remove bowls. The area above the mixer should allow the top cover to be removed for routine maintenance and servicing.

Holes are provided in the base for permanent bolting to the floor in normal installation.

Once located, the mixer must be leveled.

- Remove the top cover screws and the top cover.
- Place a level on the machined surface of the transmission case (Fig. 1) and slide shims under the legs (base) of the mixer as required to level it front-to-back and side-to-side.
- Do not replace the top cover until installation is completed.

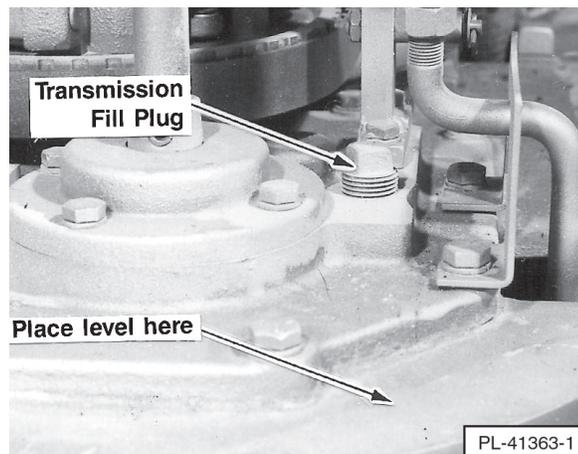


Fig. 1

BEFORE FIRST USE.

Lubrication

This mixer is shipped with oil in the transmission and planetary. Check oil levels before starting mixer. Refer to LUBRICATION, pages 16 and 17, for applicable lubrication procedures.

Cleaning

New mixer bowls and agitators (beaters, whips, and dough arms) should be thoroughly washed with hot water and a mild soap solution, rinsed with either a mild soda or vinegar solution, and thoroughly rinsed with clear water BEFORE being used. This cleaning procedure should also be followed for bowls and agitators before whipping egg whites or whole eggs.

ELECTRICAL SUPPLY AND CONNECTION.



The electrical installation of the mixer must be in accordance with the current edition of the IEE regulations for electrical equipment in buildings, Electricity at Work Act 1989 and must conform to the requirements of the Local Electricity Board.



Disconnect main electrical power supply to the machine before working on the machine. Place a tag at the main disconnect switch to indicate that you are working on the circuit.

A threaded hole for 3/4" (19 mm) trade size conduit is located at the top of the pedestal. Make electrical connections according to the wiring diagram located on the inside of the Top Cover.

CHECK ROTATION (Three-Phase Machines Only).

Three-phase machines must be connected so the planetary rotates in the direction of the arrow on the Drip Cup. To check rotation:

- Set the gear shift lever on 1.
- Apply power to the mixer. Set the Electro-Mechanical Timer on HOLD. Place the Bowl Support all the way up. Set the speed on 1. Position the clutch on RUN. Momentarily run the machine by pushing the START button and then the STOP button.



- If rotation is incorrect, disconnect main electrical power supply and interchange any two of the incoming power supply leads.

OPERATION.



MOVING BEATER IN BOWL, KEEP HANDS, CLOTHING, AND UTENSILS OUT WHILE IN OPERATION. DO NOT USE WITHOUT INTERLOCKED GUARD.

Every M802CE and V1401CE mixer is equipped with an Electro-Mechanical Timer Control (described below). Also, become familiar with the other operating parts (Fig. 2) and their functions, which are referenced throughout the OPERATION section of this manual.

The Bowl Guard must be in position or the mixer will not operate. Refer to page 11.

If the Bowl Support is not all the way up, the mixer will not operate unless the START button is held in.

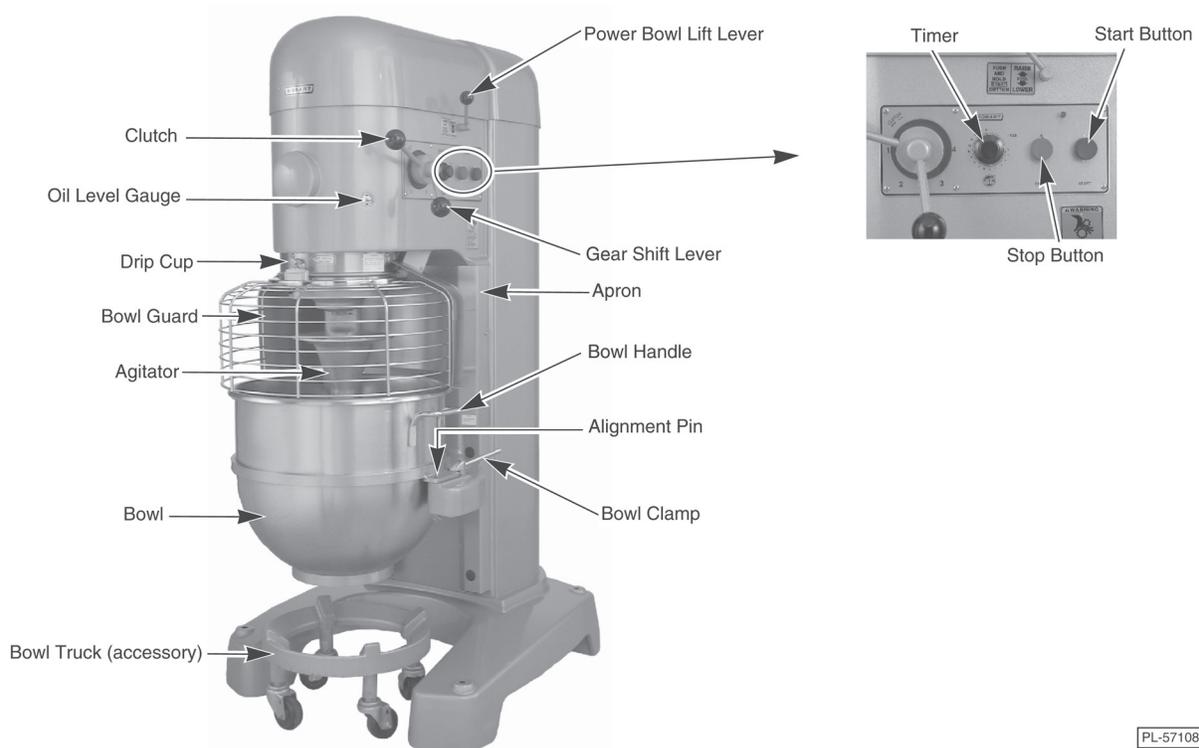


Fig. 2

ELECTRO-MECHANICAL TIMER CONTROLS.

The START button is used to start the mixer.

The STOP button is used to stop the mixer.

The TIMER is used in conjunction with the START button for timed mixing operations and will stop the mixer when a preset time has elapsed.

For timed mixing — Place the clutch lever on STOP and set the gear shift lever at the desired speed. Set the timer at the desired time and press the START button to start the motor. Move the clutch lever to RUN to start mixing. (Clutch Lever and Gear Shift Lever are described below under CHANGING SPEEDS.)

For non-timed mixing — Place the clutch on STOP and set the gear shift lever at the desired speed. Set the timer on HOLD. Press the START button to start the motor and move the clutch lever to RUN to start mixing. To stop the mixer, move the clutch lever to STOP and press the STOP button.

CHANGING SPEEDS.

The Clutch Lever is used when changing speeds. Moving the Clutch Lever to STOP disengages the clutch and activates a brake which stops the planetary. The motor will continue to run with the Clutch Lever on STOP unless the STOP button is pressed.

The Gear Shift Lever is used to change speeds. To change speeds, disengage the clutch by moving the Clutch Lever to STOP. The brake is automatically actuated. When the agitator shaft has stopped, move the Gear Shift Lever to the desired speed. Make sure the Gear Shift Lever lines up with the number on the shifter plate — **never position the handle between numbers.** Place the Clutch Lever on RUN to continue operation.

POWER BOWL LIFT.



Before lowering the bowl onto a bowl truck, always unlock both bowl clamps.

The Power Bowl Lift Lever is used to raise or lower the bowl while the motor is running. The Wire Cage Assembly must be in the front-center position. If the Clutch Lever is in the RUN position, the Planetary and Agitator will be mixing at the speed indicated by the position of the Gear Shift Lever (this may be required by recipe). If the Clutch Lever is on STOP, the Planetary and Agitator will not be mixing. The Electro-Mechanical Timer will allow the mixer to operate if it is on HOLD or if time is set on the timer. Press and hold the START button and move the Power Bowl Lift Lever clockwise to raise the bowl or counterclockwise to lower it. An overload slip clutch will ratchet at the top and bottom stop positions to signal end of travel and protect the operating mechanism.

On new machines, the power bowl lift lever may need to be manually returned to the center neutral position until parts are broken-in.

MIXING.

This section explains operation of the mixer and how to install bowls and agitators. A separate *Use and Applications Handbook*, provided with the mixer, contains information on mixing procedures and outlines specific uses for agitators and accessories.

Bowl

The bowl must be installed before the agitator. To install the bowl, fully lower the bowl support. Position the bowl so the alignment bracket on the back of the bowl is under the retainer on the bowl support and the alignment pins on the front of the bowl support fit in the holes in the bowl. Lock the bowl in place by rotating the bowl clamps over the ears of the bowl.

If a bowl adapter is required, install it on the bowl support as you would the bowl, and then install the bowl on the adapter.

Agitator

To install an agitator, the bowl must be installed and fully lowered. Place the agitator in the bowl, push it up on the agitator shaft, and turn it clockwise to seat the shaft pin in the slot of the agitator shank.

Bowl Guard (Built Before July, 2004) (Fig. 3)

The Wire Cage Assembly on the Bowl Guard can be rotated out of the way to add ingredients or access the bowl and agitator. Some ingredients, such as liquids or powders, may be added through the wire cage assembly while the mixer is in operation. An ingredient chute accessory is available to assist in adding ingredients. Contact your local Hobart Sales representative for more information.

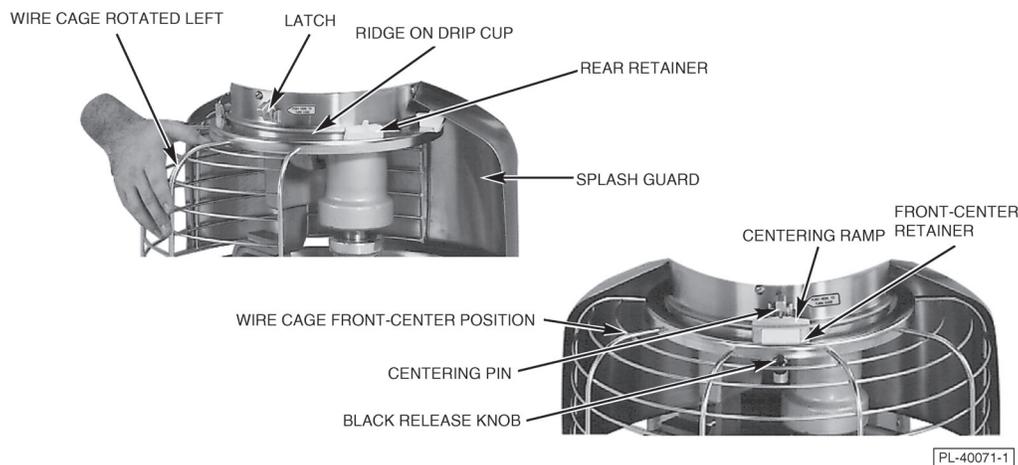


Fig. 3

To Rotate the Wire Cage Assembly to the Rear . . .

Push the Latch in to release the Centering Pin from the Centering Ramp. Note how the grooves on the nylon Retainers allow the Wire Cage to ride around the circular Ridge on the planetary Drip Cup. The Wire Cage can rotate 360° to the left or right. When the Wire Cage returns to the front-center position, the Centering Pin is captured and held by the Centering Ramp, restricting rotation of the Wire Cage until the Latch is pressed again.

The Wire Cage must be in the front-center position for the mixer to operate.

To Remove the Wire Cage Assembly for Cleaning . . .

Lower the Bowl. Rotate the Wire Cage to the rear. Remove both Agitator and Bowl. Return the Wire Cage to the front.

While holding the Wire Cage securely with both hands, use your thumb to push down on the Black Release Knob. Lower and remove the Wire Cage. Wash it in a sink, rinse with clear water and dry with a clean cloth.

The stainless steel Splash Guard can be wiped off or washed easily with a cloth or sponge and warm soapy water. Rinse with clear water. Dry with a clean cloth.

To Reinstall the Wire Cage Assembly . . .

Hold the Wire Cage so its top ring is positioned around the planetary Drip Cup with the grooves in both nylon Rear Retainers straddling the Ridge on the Drip Cup. Push in the Front-Center Retainer until it stays in and so that its grooves also straddle the Ridge on the Drip Cup. The Wire Cage is properly assembled when all three Retainers straddle the Ridge on the Drip Cup in the three opposed locations.

Rotate the Wire Cage out of the way to install or remove the Agitator and Bowl or to add ingredients.

Return the Wire Cage to its front-center position to operate the mixer.

WIRE CAGE ASSEMBLY (Built After July, 2004) (Fig. 4)

The Wire Cage assembly can be rotated out of the way to add ingredients or to access the bowl and agitator. Some ingredients, such as liquids or powders, may be added through the Wire Cage assembly while the mixer is in operation. An ingredient chute accessory is available to assist in adding ingredients. Contact your local Hobart Sales representative for more information.

Note how the grooves on the nylon retainer shoes allow the Wire Cage to ride around the Circular Ridge of the Planetary Drip Cup.

- To open the Wire Cage assembly, rotate it to your left.
- To close the Wire Cage assembly, rotate it to your right until it stops in the Front-Center Position.

NOTE: The Wire Cage assembly must be returned to the Front-Center Position for the mixer to operate.

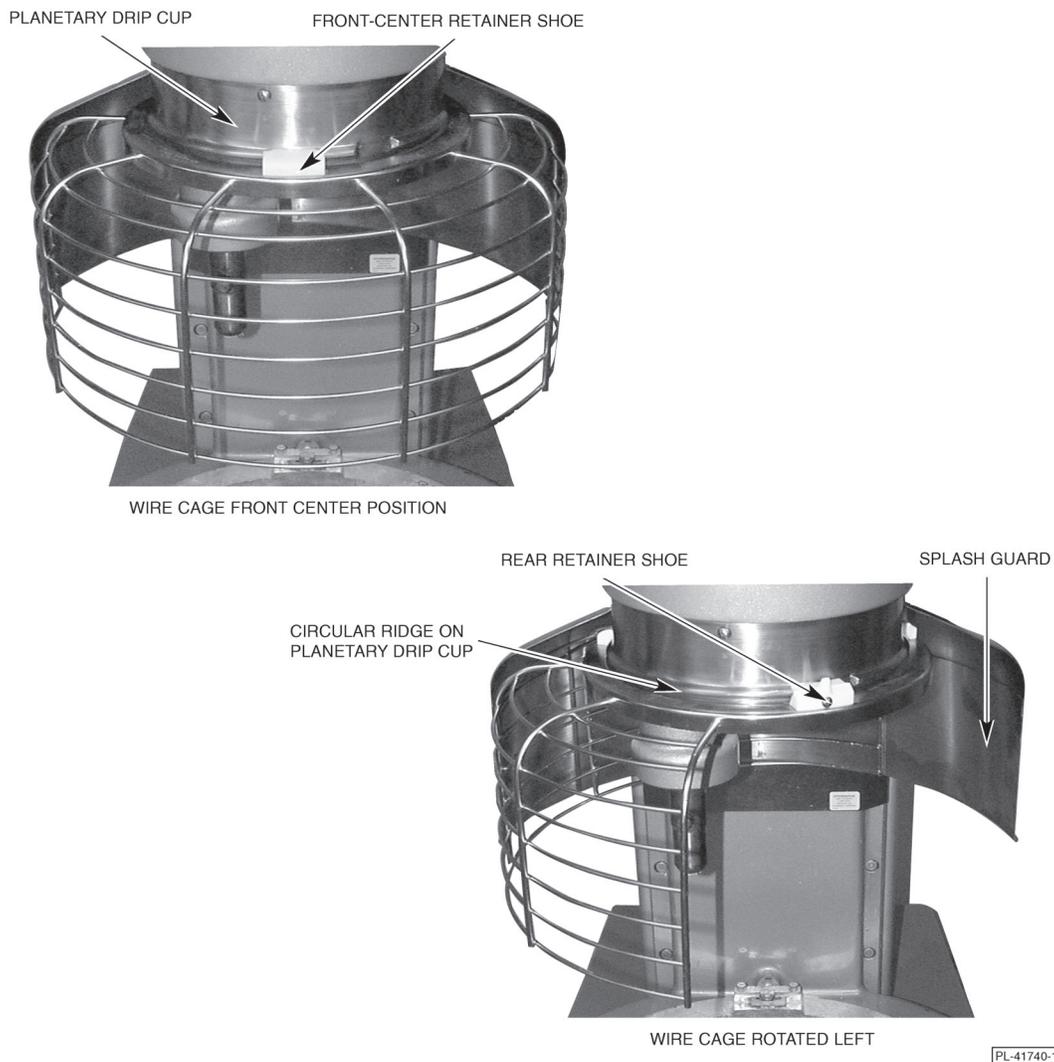


Fig. 4

To Remove Wire Cage Assembly (Fig. 5)

1. Lower the bowl. Remove the accessory and bowl.
2. While holding the wire cage securely with both hands, rotate it to your left until the front-center retainer shoe reaches the gap in the circular ridge on the planetary drip cup.
3. Lower the front of the wire cage and move the wire cage assembly slightly to the rear so the rear retainer shoes clear the ridge of the drip cup. The Wire Cage assembly can now be removed.

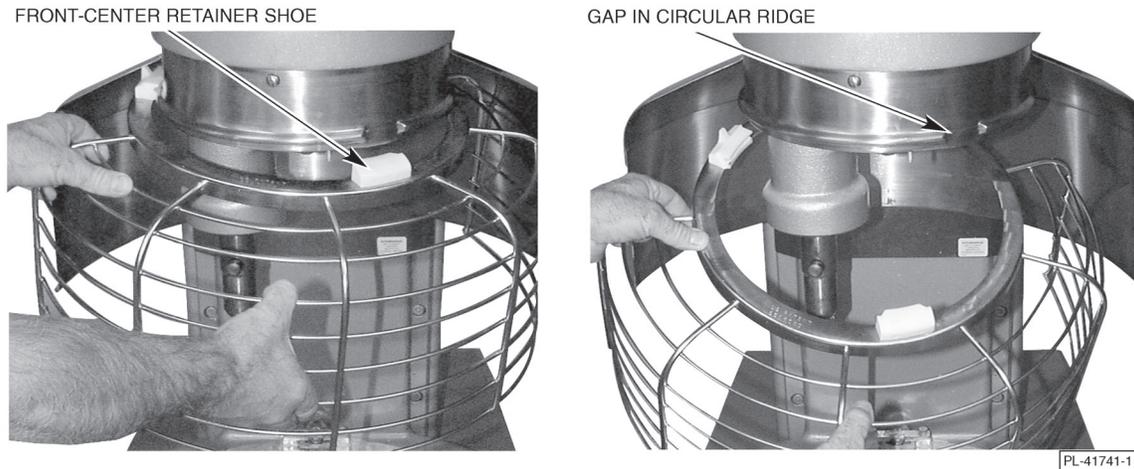


Fig. 5

4. Wash the Wire Cage assembly in a sink, rinse with clear water and dry with a clean cloth.
5. The stainless steel Splash Guard can be wiped off and/or washed with a cloth or sponge using warm, soapy water. Rinse with clear water and dry with a clean cloth.

To Reinstall Wire Cage Assembly

1. Position the ring of the Wire Cage assembly so the Front-Center Retainer Shoe is lined up with the gap in the Circular Ridge on the Planetary Drip Cup.
2. Position the grooves so the rear retainer shoes straddle the Circular Ridge on the Planetary Drip Cup.
3. Lift the front of the Wire Cage assembly so the Front-Center Retainer Shoe passes up through the gap in the Circular Ridge on the Planetary Drip Cup.
4. Rotate the Wire Cage assembly to your right until all three retainer shoes straddle the ridge on the Drip Cup in the three opposed locations.
5. Continue rotating the Wire Cage assembly so the opening is to the front of the mixer (to install the accessory) or until it stops at the Front-Center Position (Fig 6).

M802CE/V1401CE MIXER CAPACITY CHART.

Recommended Maximum Capacities — dough capacities based on 21°C and 12% flour moisture.

PRODUCT	AGITATORS SUITABLE FOR OPERATION	M802CE	V1401CE
CAPACITY OF BOWL (LITERS LIQUID)		76 L	132 L
KITCHEN CAPACITIES —SINGLE BATCHES			
Egg Whites	D	2 L	4 L
Mashed Potatoes	B & C	27 kg	45 kg
Mayonnaise (Qty. of Oil)	B or C or D	28 L	47 L
Meringue (Qty. of Water)	D	3 L	5 L
Waffle or Hot Cake Batter	B	30 L	—
Whipped Cream	D or C	15 L	28 L
BAKERY CAPACITIES —SINGLE BATCHES			
Cake, Angel Food (0.2 to 0.3 kg cake)	C or I	60	120
Cake, Box or Slab	B or C	45 kg	84 kg
Cake, Cup	B or C	41 kg	75 kg
Cake, Layer	B or C	41 kg	75 kg
Cake, Pound	B	45 kg	84 kg
Cake, Short (Sponge)	C or I	36 kg	68 kg
Cake, Sponge	C or I	29 kg	64 kg
Cookies, Sugar	B	27 kg	45 kg
Dough, Bread or Roll (Lt.-Med.) 60% AR §	ED	77 kg *	95 kg *
Dough, Heavy Bread 55% AR §	ED	64 kg *	79 kg *
Dough, Pie	B & P	34 kg	57 kg
Dough, Thin Pizza 40% AR (max. mix time 5 min.) §‡	ED	39 kg =	61 kg =
Dough, Med. Pizza 50% AR §‡	ED	70 kg =	86 kg =
Dough, Thick Pizza 60% AR §‡	ED	70 kg *	86 kg *
Dough, Raised Donut 65% AR	ED	27 kg †	45 kg †
Dough, Whole Wheat 70% AR	ED	68 kg *	84 kg
Eggs & Sugar for Sponge Cake	B & C or I	18 kg	34 kg
Icing, Fondant	B	29 kg	45 kg
Icing, Marshmallow	C or I	5 kg	9 kg
Shortening & Sugar, Creamed	B	29 kg	54 kg
Pasta, Basic Egg Noodle (max. mix time 5 min.)	ED	29 kg •	45 kg •

= 1st SPEED

* 2nd SPEED

† 3rd SPEED

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

‡ The M802CE and V1401CE require a 50% reduction in batch size to mix in speed 2 with 50% or less AR doughs.

• This application may require an extended column.

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 21°C water temperature. Colder water temperatures require reduction in loads. Use of ice requires a reduction in batch size.

ABBREVIATIONS - AGITATORS SUITABLE FOR OPERATION

B - Flat Beater

C - Wing Whip (4-Wing: 11 thru 28 L., 6-Wing: 38 thru 132 L.)

D - Wire Whip

ED - Dough Arm (19 thru 132 L.)

I - Heavy-Duty Wire Whip (28 thru 132 L.)

P - Pastry Knife

Mixer Speeds

Speed 1 (Low) — This speed is for heavy mixtures such as pizza dough, heavy batters, and potatoes.

Speed 2 (Medium-low) — This speed is for mixing cake batters, mashing potatoes, and developing bread dough.

Speed 3 (Medium-high) — This speed is for incorporating air into light batches, as well as finishing whipped items.

Speed 4 (High) — This speed is for maximum and accelerated air incorporation into light batches.

CLEANING.



Before any cleaning procedure, disconnect main electrical power supply to the machine. Place a tag at the main disconnect switch to indicate that you are working on the machine.

A flat scraper is furnished to aid in cleaning bowls and agitators.

The mixer should be thoroughly cleaned daily. DO NOT use a hose to clean the mixer — it should be washed with a clean damp cloth. The base allows ample room for cleaning under the mixer. The apron may be removed by loosening the thumb screws.

The Drip Cup-Splash Guard (which is secured by three screws) should be removed periodically and wiped clean.

For cleaning the Bowl Guard (including both Wire Cage Assembly and Splash Guard), refer to applicable pages 10 through 13.

MAINTENANCE.



Before performing any maintenance on the mixer, disconnect main electrical power supply to the machine. Place a tag at the main disconnect switch to indicate that you are working on the machine.

LUBRICATION.

Planetary



The planetary oil should be checked periodically. To check, DISCONNECT MAIN ELECTRICAL POWER SUPPLY and remove the Drip Cup-Splash Guard, which is secured by three screws. Remove the Planetary Fill Plug (Fig. 6). Oil should be even with the bottom of the fill plug hole. If it is not, slowly add the recommended planetary lubricant until it is. Replace the fill plug and the Drip Cup-Splash Guard.

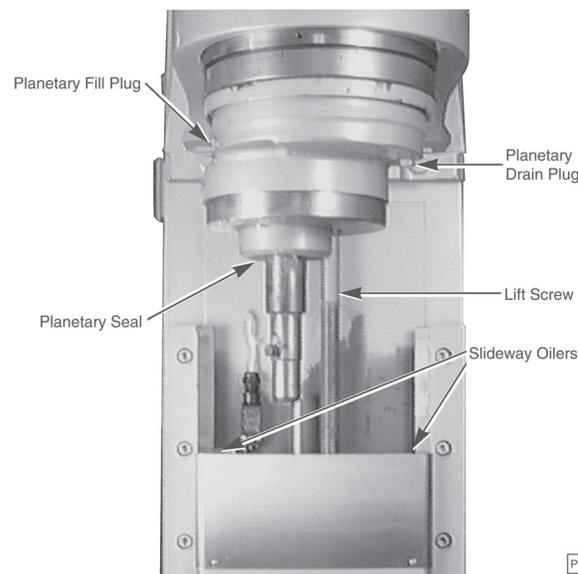


Fig. 6

A Planetary Drain Plug (Fig. 6) is located on the bottom of the planetary. Should draining become necessary, remove the Drip Cup-Splash Guard and place a suitable catch pan under the drain plug. Remove the drain plug, allow the oil to completely drain, and replace the drain plug. Remove the fill plug and pour in 6 fluid ounces (177 mL) of the recommended planetary lubricant. Replace the Planetary Fill Plug and the Drip Cup-Splash Guard. Contact your local Hobart Service Centre for the recommended planetary lubricant.

Planetary Seal

Occasionally, the Planetary Seal (Fig. 6) may become dry and begin to squeak. To correct this, work a little lubrication under the lip of the seal.

Transmission



The transmission oil should be even with the line on the Oil Level Gauge when the motor is NOT running. If the oil falls below this line, DISCONNECT MAIN ELECTRICAL POWER SUPPLY and remove the Top Cover, which is secured by two screws. Remove the Transmission Fill Plug (Fig. 7) and add a small amount of the recommended transmission oil until it returns to the proper level. DO NOT overfill the transmission, as leakage may result. Contact your local Hobart Service Centre for the recommended transmission oil.

Bowl Lift

The bowl clamp area of the bowl support, the slideways, and lift screw should be lubricated two or three times per year, depending on use. To reach these areas, loosen the thumb screws securing the apron and remove the apron. Remove the inner apron by removing its screws.

Slideway Oilers (Fig. 6) are provided for lubricating the bowl lift slideways — use Lubriplate FMO-200-AW oil (supplied).

The Lift Screw (Fig. 6) is lubricated with the bowl lift fully lowered by applying a thin coat of Lubriplate 630AA (supplied).

Replace both aprons.

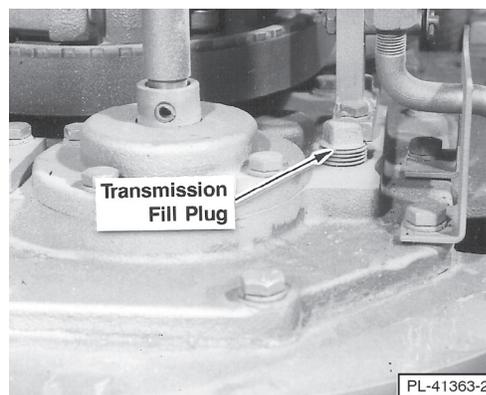


Fig. 7

ADJUSTMENTS.

Bowl Clamps

The height of the bowl clamp is controlled by a spring washer and locknut, which are located on the bottom of the bowl support. Turning the locknut clockwise will loosen the clamp, counterclockwise will tighten it. If repeated adjustments are necessary, additional service is indicated. Contact your local Hobart Service Centre.

ADJUSTMENTS. Continued

Agitator Clearance

The agitator clearance should be checked with each bowl change. The agitator must not touch the bowl and the maximum clearance between the bottom of the bowl and the B Flat Beater is $\frac{1}{8}$ " (3.2 mm); the maximum clearance between the bottom of the bowl and the E or ED Dough Arm is $\frac{5}{16}$ " (7.9 mm).

Install a Bowl and Agitator. If the Bowl and Beater come into contact before the Bowl Support reaches its stop, adjust the Stop Screw upwards following the procedure below.

To Measure the Clearance . . .

Pour enough flour in the bowl to cover the bottom of the bowl where the beater travels. With the bowl fully raised, briefly run the mixer in speed 1.



Turn off the mixer, DISCONNECT MAIN ELECTRICAL POWER SUPPLY, and measure the depth of flour where the beater has traced a path. This measurement should be taken at several points around the bowl to ensure accuracy.

To Adjust Bowl / Agitator Clearance . . .

- Remove the Apron (which is secured by four thumbscrews).
- Loosen the Locking Nut on the Stop Screw (Fig. 8). Turn the Stop Screw counterclockwise to increase the clearance or clockwise to decrease the clearance.
- Tighten the Locking Nut while holding the Stop Screw.
- After adjustments are made, replace the Apron.
- Reconnect the main electrical power supply.
- Carefully operate the bowl lift several times to check the adjustment.

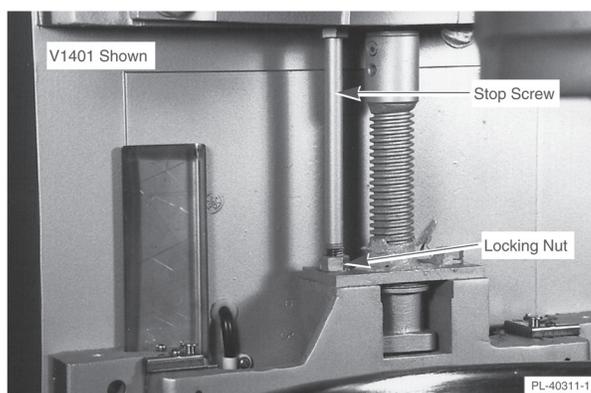
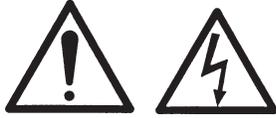


Fig. 8

FAULT FINDING.

Fault	Possible Cause	Remedy
Machine fails to start.	Blown fuse or circuit breaker open. Bowl support is not in the correct operating position. Bowl guard is not in the correct operating position. Speed selection lever is not in correct operating position. Check gear lever position. If not correctly engaged, mixer will not start. Check that electrical supply is switched on. Mixer is overloaded. Machine still fails to operate.	Check and replace faulty fuse. Place bowl in up position. Place guard in front and center position. Set to required speed position. Move gear lever to desired speed. Plug in and switch on. Decrease amount of load. Call local service centre.
Motor starts but shaft fails to turn.	Gear selection lever is incorrectly positioned. Planetary shaft still fails to turn.	Move to the correct speed. Call local service centre.
Agitator touches bowl.	Bowl clamp(s) are not closed. Improper agitator clearance. Bowl clamp(s) are improperly adjusted.	Close bowl clamp(s). See MAINTENANCE for adjustment procedure. See MAINTENANCE for adjustment procedure.
Planetary seal squeaks.	Seal requires occasional lubrication.	See MAINTENANCE.

SERVICE INFORMATION AND ADDRESSES.



SERVICING SHOULD BE CARRIED OUT BY A COMPETENT HOBART TRAINED PERSON.

For further details, contact your local regional office.

	France	Germany	UK	Other
Sales	0164-116090	0781-202-0	07002-101-101	
Service	0164-116076	0180-3456-258	07002-202-202	
Spares	0164-116133	0781-202-0	07002-303-303	