



**HOBART**

# The Hobart variable frequency drive advantage

Precise, reliable control for motor protection and mixing perfection.



## The many advantages of a variable frequency drive:

- Motor protection
- No-stop speed changes
- More speed control
- “Soft” starting
- Extended gear life



Good control of a mixer’s motor helps not only ensure its longevity, but also deliver better food preparation. Consistent mixing speed—even when a mixer is under a heavy load—is essential to producing the highest-quality recipes. That speed consistency can be ensured by a variable frequency drive (VFD) controlling the mixer motor.

All Hobart Legacy® mixers use a VFD, which precisely varies the frequency and the voltage of the electrical current that’s applied to the motor. A VFD acts as the mixer’s “brain,” protecting its motor and gears from the damage that can occur if the mixer’s rated capacity is exceeded, maximizing its life span and helping make Hobart mixers the longest-lasting in the industry. Additionally, a VFD can deliver multiple convenience features for the user.



## Motor protection

Exceeding a mixer’s rated capacity can overheat its motor and cause serious damage. A VFD can safeguard the motor by detecting an overload condition and cutting power long before dangerously high temperatures are reached. This helps protect the motor from damage—and helps ensure that it can keep working for the user for many years, contributing to a low total cost of ownership.



## Shift-on-the-Fly™ technology

Safely changing speeds with a conventional mixer requires shutting off the motor; otherwise, gear damage will be the eventual result. But every time the motor is powered back on, stresses are placed on the switch, the motor capacitor and the motor itself, which eventually will lead to a component failure. The VFD in Hobart mixers allows users to safely change the motor speed while it’s running—no stopping or restarting is required.





### **Stir speed**

The VFD allows several Hobart mixers to include an ultra-slow stir speed that lets users add ingredients with less risk of splash-out.



### **“Soft” starting**

The VFD in Hobart mixers starts the motor with a small amount of electric current that steadily increases until the motor is at the desired speed. This controlled, slower start-up is only possible with a VFD. In contrast to abruptly starting the mixer with a full flow of current, “soft starting” transmits less initial torque through the drivetrain, allowing gears and shafts to last longer—safeguarding the owner’s investment and helping the mixer deliver a long life of reliable, durable service. In addition, soft starting helps avoid ingredient spill-out, maximizing productive time and minimizing cleanup time.



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