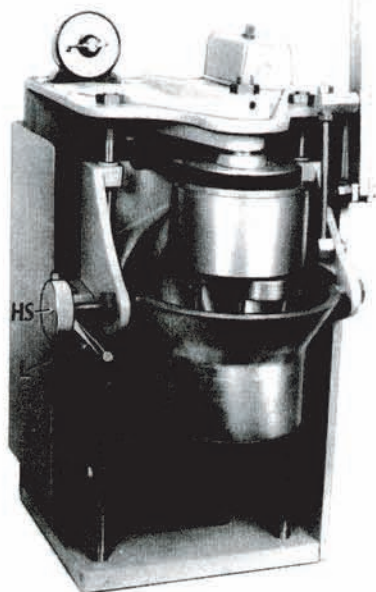


The National

100-200 GRAM MIXER

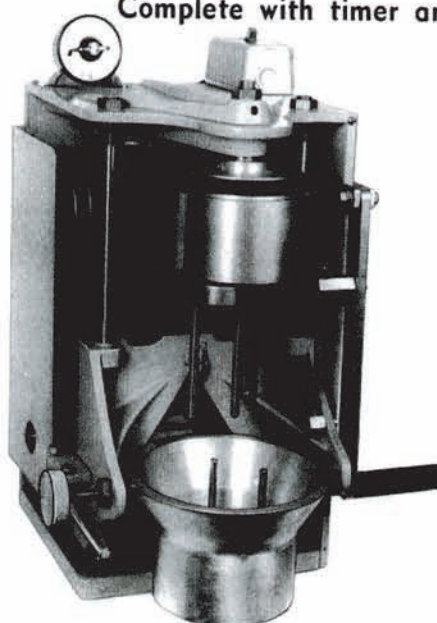
THE "COMPLETE" MIXER FOR "PUP" DOUGHS
WITH THE TIMKEN BEARING MIXING HEAD

Complete with timer and latest improvements



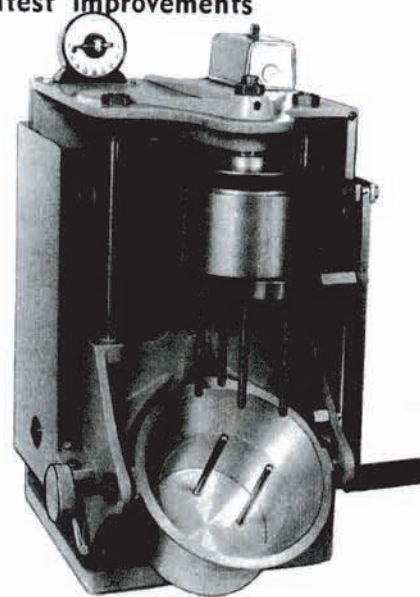
MODEL 100-200A

with bowl raised into mixing position. Ideal size for one "pup" of 100 grams or two "pups" using 200 grams of flour.



SAME - -

with bowl lowered to down position, accomplished by lowering lever with handle as shown.



SAME - -

with bowl tilted forward for dough removal. (Hand screw releases bowl for washing.)

THE NATIONAL "COMPLETE" 100-200 GRAM DOUGH MIXER

illustrated above in three positions, features the SWANSON MIXING SYSTEM. Observe the twin planetary "forks" which stretch the dough over the two pins in the bowl as well as working it against the outside wall of the bowl. Fast and thorough, the Swanson type mixers remain popular with those who use them. Hundreds of our 100-200 gram Mixers are performing daily in Baking Labs throughout the World.

Construction Details:

Rugged and powerful, the National "Complete" 100-200 gram Mixer is powered by a $\frac{1}{3}$ HP Capacitor type motor which drives a speed reducer, which in turn drives the mixing head through horizontal vee belt drive. Adjustment is provided for maintaining proper belt tightness.

The planetary type mixing head is machined from solid Duralumin bar stock; with shaft and gears all running in a bath of oil. Timken bearings are used throughout and automotive type oil seals prevent leakage of oil.

The carriage which holds bowl is a heavy cast aluminum member bushed with bronze to slide with ease on the ground and polished stainless steel vertical ways. All mixing pins are of stainless steel.

The built-in timer has a 15-minute dial and is used as an off and on switch as well as timer. The 2-way switch constitutes a disconnect switch. Weight of the Mixer complete is 60 lbs. Table space is 12" x 16" with height of 22".

Operation Briefs:

As the pictures illustrate, the mixing bowl is brought into place, or dropped in the clear, by a quick and easy swing of the handle and lever.

At the down position horizontal lever "L" is pressed to the right to tip the bowl forward for dough removal: Hand screw "HS" is turned to left three turns to release the bowl for removal and washing.

Maintenance of this rugged unit consists of re-lubricating the ways once in a while with any light oil, a few drops of same into the wick oilers of the motor, and checking of the No. 80 SAE oil level twice a year in the mixing head and the speed reducer, both to approximately half full.



NATIONAL MFG. COMPANY
LINCOLN, NEBRASKA