



FOOD  
PREPARATION



## HOBART LEGACY® MIXERS

Versatile, reliable performers that help you create amazing food.

**HOBART**







# HOBART LEGACY® MIXERS

The consistently exceptional performance you deserve.

Every Legacy mixer is built to be your favorite kitchen tool. Because every Legacy mixer consistently delivers exceptional performance. These planetary mixers can accept a wide variety of mixing, grinding and slicing attachments, making them versatile time-savers. Most importantly, Legacy mixers deliver the advantages you deserve.



## Shift-on-the-Fly™ technology

No need to stop the machine to change speeds.



## Removable bowl guard

Easy to remove without tools for cleaning and sanitizing.



## Quick-Release™ agitators

Changing attachments is fast and easy.



## Swing-out bowl

Only Hobart mixers have this patented feature, which adds convenience and saves time.



## Power bowl lift

Makes moving heavy bowls effortless. (60-, 80-, 140-quart sizes)



## Rugged drivetrain

A tough, cast-iron transmission plus oversized and hardened gears/shafts withstand heavy loads for a long life.



## Variable Frequency Drive (VFD)

Delivers smooth speed changes and helps prolong motor life to maximize the return on your investment.



## Attachment hub

Allows use of time-saving accessories like grinders and slicers.



## SmartTimer™ feature

Auto-recalls the last time set for each speed, making it easy to mix multiple batches of the same product.



## Durable body finish

Corrosion-resistant and self-healing, so your mixer stays looking great.



Bowl truck



Cart



VS9



Meat chopper attachment



"B" flat beater



"D" wire whip



"ED" dough arm

Picking the right mixer for your needs is important. See the back page to find which mixer has the capacity that's the best match for your kitchen.





## Recommended maximum capacities

(Dough capacities based on 70° F water temperature and 12% flour moisture)

Your Hobart Legacy mixer's long lifetime of service can be protected by respecting its maximum capacity.

Always consider the types of ingredients you'll be mixing before adding them to the bowl.

	Agitators suitable for operation	N50	HL120	HL200	HL300	HL400	HL600	HL662	HL800	HL1400
Capacity of Bowl (Qt. Liquid)		5	12	20	30	40	60	60	80	140
Egg Whites	D	½ pt.	1¼ pt.	1 qt.	1½ qt.	1¾ qt.	2 qt.	—	2 qt.	4 qt.
Mashed Potatoes	B & C	3 lb.	10 lb.	15 lb.	23 lb.	30 lb.	40 lb.	—	60 lb.	100 lb.
Whipped Cream	D or C	3 pt.	2½ qt.	4 qt.	6 qt.	9 qt.	12 qt.	—	16 qt.	30 qt.
Cakes	B	3 lb.	12 lb.	21 lb.	30 lb.	40 lb.	55 lb.	75 lb.	100 lb.	185 lb.
Cookies, Sugar	B	3 lb.	10 lb.	15 lb.	23 lb.	30 lb.	40 lb.	50 lb.	60 lb.	100 lb.
Dough, Bread or Roll ★ (Lt.-Med.) 60% AR	ED	4 lb. ●	13 lb. ●	25 lb. ●	45 lb. ●	45 lb. ●	80 lb. ■	90 lb. ■	170 lb. ▲	210 lb. ▲
Dough, Heavy Bread ★ 55% AR	ED	—	8 lb. ●	15 lb. ●	30 lb. ●	35 lb. ●	60 lb. ■	85 lb. ■	140 lb. ▲	175 lb. ▲
Dough, Thin Pizza 40% AR ★ (max. mix time 5 min.)	ED	—	5 lb. ●	9 lb. ●	14 lb. ●	25 lb. ●	40 lb.	60 ●/40 lb. ■	85 lb. ●	135 lb. ●
Dough, Thick Pizza 60% AR ★	ED	—	11 lb. ●	20 lb. ●	40 lb. ●	45 lb. ●	70 lb. ■	90 lb. ■	155 lb. ■	190 lb. ■
Dough, Whole Wheat 70% AR	ED	—	11 lb. ●	20 lb. ●	40 lb. ●	45 lb. ●	70 lb. ■	90 lb. ■	150 lb. ■	185 lb. ■
Icing, Fondant	B	2 lb.	7 lb.	12 lb.	18 lb.	25 lb.	36 lb.	—	65 lb.	100 lb.
Icing, Marshmallow	C or I	½ lb.	1¼ lb.	2 lb.	3 lb.	4½ lb.	5 lb.	—	10 lb.	20 lb.
Pasta, Basic Egg Noodle (max. mix time 5 min.)	ED	—	—	5 lb. ●	8 lb. ●	15 lb. ●	30 lb. ●	40 lb. ●	65 lb. ●	100 lb. ●

### Abbreviations—agitators suitable for operation

- B** Flat Beater
- C** Wing Whip (4-Wing: 12 through 30 qt., 6-Wing: 40 through 140 qt.)
- D** Wire Whip
- ED** Dough Arm (20 through 140 qt.)
- I** Heavy-Duty Wire Whip (30 through 140 qt.)

- 1st Speed
- 2nd Speed
- ▲ 3rd Speed

**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%.

2nd speed should never be used on doughs that are 50% AR or less except for the HL662, M802 and V1401. The M802 and V1401 require a 50% reduction in batch size to mix in 2nd speed with doughs that are 50% AR or less.

Use of ice requires a 10% reduction in batch size.

1 gallon of water weighs 8.33 lb.

**Note:** Attachment hub should not be used while mixing.



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