



Project \_\_\_\_\_  
 AIA # \_\_\_\_\_ SIS # \_\_\_\_\_  
 Item # \_\_\_\_\_ Quantity \_\_\_\_\_ C.S.I. Section 114000



# CAPACITY CHART

## HCM450 Cutter Mixer

HCM450 CUTTER MIXER CAPACITY CHART

PRODUCT	ACCESSORIES	METHOD	(APPROXIMATE) TIME	CAPACITY MIN. – MAX.	
<b>KITCHEN CAPACITIES</b>					
Bread or Cake Crumbs	Cut/Mix Attachment, Mixing Baffle	RUN	2 minutes	3–8 lbs.	
Chopped Cheese (approx 30°F)		JOG-RUN	20–30 seconds	15–20 lbs.	
Cheese Spreads	Cut/Mix Attachment, Mixing Baffle with Scraper	RUN	3–4 minutes	20–40 lbs.	
Chopped Potatoes		RUN-JOG	15–30 seconds	16–35 lbs.	
Whipped Potatoes (instant)		RUN	1 minutes	16–35 qts.	
Potato Salad		RUN-JOG	15–30 seconds	25–40 lbs.	
Salad Dressings		RUN	1 minutes	16–32 qts.	
Mayonnaise		RUN	3 minutes	20–35 lbs.	
Cole Slaw		RUN	15–20 seconds	20–35 lbs.	
Crushed Ice		RUN	30 seconds	20–35 lbs.	
Vegetable Chunks		Cut/Mix Attachment with Strainer Basket	RUN	15–30 seconds	10–20 lbs.
Tossed Salad			JOG	2–3 jogs	6–10 heads
<b>MEAT CAPACITIES</b>					
Chopped Sausage	Cut/Mix Attachment, Mixing Baffle with Scraper	RUN	1–2 minutes	20–30 lbs.	
Hamburger (1st cut)		RUN	1–2 minutes	20–40 lbs.	
Liver Paste		RUN-JOG	2–3 minutes	20–40 lbs.	
Meat Emulsions (ground 3/32")		RUN	2–3 minutes	20–40 lbs.	
Meat Loaf (blend)		RUN-JOG	1–1½ minutes	20–30 lbs.	
Meat Salad (ham, chicken, fish & egg)		RUN-JOG	1–1½ minutes	20–40 lbs.	
<b>BAKERY CAPACITIES</b>					
Bread Dough	Knead/Mix Attachment	RUN	1½–2½ minutes	18–36 lbs.	
Pizza Thin Crust (37–45% AR)*		RUN	1½–3 minutes	18–39 lbs.	
Pizza Medium Crust (50–55% AR)*		RUN	1½–2½ minutes	18–36 lbs.	
Pizza Thick Crust (60–65%)*		RUN	1½–2½ minutes	18–32 lbs.	
Cake Batter	Cut/Mix Attachment, Mixing Baffle with Scraper	RUN	2½–4 minutes	25–60 lbs.	
Cookie Dough		RUN	2–3 minutes	16–32 lbs.	
Fruit Fillings		RUN	1–1½ minutes	25–65 lbs.	
Icings/Frostings		RUN	2–3 minutes	25–65 lbs.	
Pie Dough		JOG	30 seconds	15–30 lbs.	
Sweet Dough		RUN	2–3 minutes	18–36 lbs.	

\*%AR (% Absorption Ratio) = water weight divided by flour weight. Consult HCM450 Recipe Guide F4218 for further details.

As continued product improvement is a policy of Hobart, specifications are subject to change without notice.

Approved by \_\_\_\_\_ Date \_\_\_\_\_ Approved by \_\_\_\_\_ Date \_\_\_\_\_