HOBART

Project _____

AIA # _____ SIS # _____

Item # _____ Quantity _____ C.S.I. Section 114000

FOOD PREPARATION

# SPIRAL MIXERS CAPACITY CHART

## All Models

| PRODUCT | HSL130 | | HSL180 | | HSL220 | | HSL300 | | HSU440 | |
|---|---|---|---|---|---|---|---|---|---|---|
| | Flour | Batch | Flour | Batch | Flour | Batch | Flour | Batch | Flour | Batch |
| Bread 60% AR | 75 lbs. | 130 lbs. | 100 lbs. | 180 lbs. | 120 lbs. | 220 lbs. | 165 lbs. | 290 lbs. | 240 lbs. | 440 lbs. |
| Whole Wheat | 75 lbs. | 130 lbs. | 100 lbs. | 190 lbs. | 120 lbs. | 232 lbs. | 150 lbs. | 290 lbs. | 240 lbs. | 464 lbs. |
| Thin Pizza 40% AR | 40 lbs. | 60 lbs. | 62 lbs. | 90 lbs. | 75 lbs. | 110 lbs. | 100 lbs. | 145 lbs. | 150 lbs. | 220 lbs. |
| Medium Pizza 50% AR | 50 lbs. | 75 lbs. | 80 lbs. | 125 lbs. | 100 lbs. | 155 lbs. | 130 lbs. | 190 lbs. | 200 lbs. | 310 lbs. |
| Light Pizza 60% AR | 75 lbs. | 120 lbs. | 100 lbs. | 140 lbs. | 120 lbs. | 170 lbs. | 175 lbs. | 250 lbs. | 240 lbs. | 340 lbs. |
| Pie Dough* | — | 40 lbs. | — | 60 lbs. | — | 75 lbs. | — | 100 lbs. | — | 150 lbs. |
| Bagel Dough | 40 lbs. | 60 lbs. | 85 lbs. | 130 lbs. | 90 lbs. | 140 lbs. | 100 lbs. | 165 lbs. | 170 lbs. | 260 lbs. |

**NOTE:** If water temperature is under 55°F or if 25% or more of the water is ice, reduce batch size by reducing the flour by 25 lbs. and other ingredients accordingly. Cold water and ice cause dough to be stiff and hard to mix, increasing load on the mixer transmission and motor.

%AR (%Absorption Ratio) = Water weight divided by flour weight. Capacity depends on moisture content of dough.

*Pie dough can be successfully mixed in speed 1 with counterclockwise bowl rotation.

# SPIRAL MIXERS SOLUTIONS/BENEFITS

**Bidirectional Bowl Rotation**

+ Improves mix consistency and allows batches of dough as small as 10% of maximum capacity to be mixed

**Two Mixing Speeds**

+ Automatically shift from first to second speed for consistent mixing

**Bowl-Pulsing System**

+ Designed for quick and easy dough removal

**Wireform Stainless Steel Bowl Guard**

+ Interlock is provided to prevent spiral arm operation when the guard is up

**Kneading Zone**

+ Absence of debris-collecting crevices for simple and fast cleaning

HSL220

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

Approved by _____ Date _____ Approved by _____ Date _____



SPIRAL MIXERS CAPACITY CHART – ALL MODELS