



701 S Ridge Avenue, Troy, OH 45374
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MIXER CAPACITY CHART – ALL MODELS (METRIC)

Recommended Maximum Capacities – dough capacities based on 21°C water and 12% flour moisture.

PRODUCT	AGITATORS SUITABLE FOR OPERATION	N50	HL120	HL200	HL300	HL400	HL600	HL662	HL800	HL1400
CAPACITY OF BOWL (LITERS LIQUID)		5 liters	12 liters	20 liters	30 liters	40 liters	60 liters	60 liters	80 liters	140 liters
Egg Whites	D	0.3 liters	0.6 liters	1.0 liters	1.4 liters	1.7 liters	1.9 liters	–	2.0 liters	4.0 liters
Mashed Potatoes	B & C	2 kg	5 kg	7 kg	11 kg	14 kg	18 kg	–	27 kg	46 kg
Mayonnaise (Liters of Oil)	B or C or D	1.4 liters	4.3 liters	9.5 liters	11.4 liters	12.3 liters	17.0 liters	–	28.4 liters	47.3 liters
Meringue (Liters of Water)	D	0.1 liters	0.4 liters	0.7 liters	1.0 liter	1.5 liters	1.5 liters	–	3.0 liters	5.0 liters
Waffle or Hot Cake Batter	B	2 kg	5 kg	7 kg	12 kg	15 kg	23 kg	–	30 kg	–
Whipped Cream	D or C	2 kg	3 kg	4 kg	6 kg	9 kg	12 kg	–	15 kg	29 kg
Cake, Angel Food (8-10 oz. cake)	C or I	0.6 kg	2 kg	4 kg	6 kg	9 kg	13 kg	–	17 kg	34 kg
Cake, Box or Slab	B or C	2 kg	6 kg	9 kg	14 kg	18 kg	23 kg	34 kg	46 kg	84 kg
Cake, Cup	B or C	2 kg	6 kg	9 kg	14 kg	21 kg	27 kg	32 kg	41 kg	75 kg
Cake, Layer	B or C	2 kg	6 kg	9 kg	14 kg	21 kg	27 kg	32 kg	41 kg	75 kg
Cake, Pound	B	2 kg	6 kg	10 kg	14 kg	18 kg	25 kg	34 kg	46 kg	84 kg
Cake, Short (Sponge)	C or I	2 kg	4 kg	7 kg	11 kg	11 kg	21 kg	–	36 kg	68 kg
Cake, Sponge	C or I	1 kg	3 kg	6 kg	8 kg	19 kg	16 kg	–	30 kg	77 kg
Cookies, Sugar	B	2 kg	5 kg	7 kg	11 kg	14 kg	18 kg	23 kg	27 kg	46 kg
Dough, Bread or Roll § (Lt.-Med.) 60% AR	ED	2 kg□	6 kg□	11 kg□	21 kg□	21 kg□	36 kg*	41 kg*	77 kg*	95 kg*
Dough, Heavy Bread § 55% AR	ED	–	4 kg□	7 kg□	14 kg□	16 kg□	27 kg*	39 kg*	64 kg*	80 kg*
Dough, Pie	B & P	2 kg	5 kg	8 kg	12 kg	16 kg	23 kg	27 kg	34 kg	57 kg
Dough, Thin Pizza 40% AR ‡ (max. mix time 5 min.)	ED	–	2 kg□	4 kg□	6 kg□	11 kg□	18 kg□	27□/18 kg*	39 kg□	61 kg□
Dough, Med. Pizza 50% AR ‡	ED	–	2 kg□	5 kg□	9 kg□	15 kg□	32 kg□	41□/32 kg*	70 kg□	86 kg□
Dough, Thick Pizza 60% AR ‡	ED	–	5 kg□	9 kg□	18 kg□	21 kg□	32 kg*	41 kg*	70 kg*	41 kg*
Dough, Raised Donut 65% AR	ED	–	2 kg*	4 kg*	7 kg*	11 kg*	14 kg†	34 kg*	27 kg†	46 kg†
Dough, Whole Wheat 70% AR	ED	–	5 kg□	9 kg□	18 kg□	21 kg□	32 kg*	41 kg*	68 kg*	84 kg*
Eggs & Sugar for Sponge Cake	B & C or I	1 kg	2 kg	4 kg	6 kg	8 kg	11 kg	–	18 kg	34 kg
Icing, Fondant	B	1 kg	3 kg	6 kg	8 kg	11 kg	16 kg	–	30 kg	46 kg
Icing, Marshmallow	C or I	0.2 kg	1 kg	1 kg	2 kg	2 kg	2 kg	–	5 kg	9 kg
Shortening & Sugar, Creamed	B	2 kg	4 kg	7 kg	11 kg	16 kg	22 kg	23 kg	30 kg	55 kg
Pasta, Basic Egg Noodle (max. mix time 5 min.)	ED	–	–	2 kg□	4 kg□	7 kg□	14 kg□	19 kg□	30 kg□	46 kg□

ABBREVIATIONS—AGITATORS SUITABLE FOR OPERATION

- B – Flat Beater
- C – Wing Whip (4-Wing: 12-30 liters, 6-Wing: 40-140 liters)
- D – Wire Whip
- ED – Dough Arm (20-140 liters)
- I – Heavy Duty Wire Whip (30-140 liters)
- P – Pastry Knife
- 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 21°C water temperature.

§ If high gluten flour is used, reduce above dough batch size by 10%.

‡ 2nd speed should never be used on 50% AR or lower products with the exception of the HL662, M802 & V1401. The M802 and V1401 require a 50% reduction in batch size to mix in speed 2 with 50% or less AR doughs.

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

3.8 liters of water weighs 3.8 kg

NOTE: Attachment hub should not be used while mixing.

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MIXERS



N50



HL120



HL200



HL300



HL400



HL600



HL662



HL800



HL1400

HOBART MODEL	(Standard Finish)	N50	HL120	HL200	HL300	HL400	HL600	HL662	HL800	HL1400
CAPACITY OF BOWL (liquid)		5 liters	12 liters	20 liters	30 liters	40 liters	60 liters	60 liters	80 liters	140 liters
CAPACITY OF SECONDARY BOWLS (Purchased as extra equipment with required adapters)				12 liters	20 liters	20 and 30 liters	40 liters	40 liters	40 and 60 liters	40, 60 and 80 liters
ATTACHMENT HUB SIZE		#10	#12	#12	#12	#12	#12	#12	N/A	N/A
TIMER CONTROLLED		N/A	Standard	Standard	Standard	Standard	Standard	Standard	Standard	Standard
MOTOR		1/6 H.P.	1/2 H.P.	1/2 H.P.	3/4 H.P.	1-1/2 H.P.	2.7 H.P.	2.7 H.P.	3 H.P.	5 H.P.

MACHINE	MODEL	HP	1 PHASE		3 PHASE	
			100V-120V	200V-240V	200V-240V	380V-460V
Mixers	N50	1/6	2.9	¹ 1.4	—	—
	HL120	1/2	8.0	5.0	—	—
	HL200	1/2	8.0	5.0	—	—
	HL300	3/4	9.5	5.7	2.8	1.4
	HL400	1-1/2	—	9.3	5.6	1.5
	HL600	2.7	—	18.0	10.0	5.0
	HL662	2.7	—	18.0	10.0	5.0
	HL800	3	—	—	11.0	5.2
	HL1400	5	—	—	14.8	6.8

NOTE: ¹ = 230 Volt

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