HOBART SPIRAL MIXERS

The secret of your success.
Creating great dough is both an art and a science. You supply the artistry—Hobart spiral mixers deliver the science. The rotations of the dough hook and bowl are precisely engineered to quickly and gently knead dough, lowering friction and minimizing temperature increases to promote ideal leavening—even with small batches of dough, and with doughs having up to a 90% absorption ratio.

Great food starts here.
Electronic controls
Modern, easy-to-use, digital design.

Two mixing speed settings
Automatically shift from first to second speed for consistent mixing with the twenty-minute timer.

Rugged construction
Steel body frame, cast aluminum hood, stainless steel bowl, guard and dough hook/arm help ensure durability.

Hobart quality
The standard for quality food equipment, Hobart mixers deliver a long lifetime of reliable service.

Bowl guard
Wireform, stainless steel bowl guard interlock is provided to prevent spiral arm operation when the guard is up.

Bowl-pulsing system
Designed to make removing dough quick and easy.

Easy-to-clean kneading zone
An absence of debris-collecting crevices make cleaning fast and simple.

Double pulley belt driven motor
Creates more torque to handle heavy loads.

Bidirectional bowl rotation
Improves mix consistency, makes the mixer easier to use, speeds cleaning and lets you run batches of dough as small as 10% of maximum capacity.

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

Your Hobart spiral mixer’s lifetime of reliable service can be achieved by respecting its maximum capacity. Note that these mixers can run batches of dough as small as 10% of maximum capacity. Always consider the type of dough you’ll be mixing and the required temperature before adding ingredients to the bowl.

<table>
<thead>
<tr>
<th></th>
<th>HSL180</th>
<th>HSL220</th>
<th>HSL300</th>
<th>HSL350</th>
<th>HSU440</th>
</tr>
</thead>
<tbody>
<tr>
<td>Flour</td>
<td>62 lb.</td>
<td>75 lb.</td>
<td>100 lb.</td>
<td>110 lb.</td>
<td>150 lb.</td>
</tr>
<tr>
<td>Batch</td>
<td>90 lb.</td>
<td>110 lb.</td>
<td>145 lb.</td>
<td>175 lb.</td>
<td>220 lb.</td>
</tr>
<tr>
<td>Thin Pizza, 40% AR</td>
<td>80 lb.</td>
<td>100 lb.</td>
<td>130 lb.</td>
<td>160 lb.</td>
<td>200 lb.</td>
</tr>
<tr>
<td>Medium Pizza, 50% AR</td>
<td>100 lb.</td>
<td>120 lb.</td>
<td>175 lb.</td>
<td>200 lb.</td>
<td>240 lb.</td>
</tr>
<tr>
<td>Light Pizza, 60% AR</td>
<td>100 lb.</td>
<td>120 lb.</td>
<td>175 lb.</td>
<td>200 lb.</td>
<td>240 lb.</td>
</tr>
<tr>
<td>Bread, 60% AR</td>
<td>100 lb.</td>
<td>120 lb.</td>
<td>175 lb.</td>
<td>200 lb.</td>
<td>240 lb.</td>
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<tr>
<td>Whole Wheat</td>
<td>100 lb.</td>
<td>120 lb.</td>
<td>175 lb.</td>
<td>200 lb.</td>
<td>240 lb.</td>
</tr>
<tr>
<td>Bagel Dough, 50% AR</td>
<td>90 lb.</td>
<td>85 lb.</td>
<td>100 lb.</td>
<td>170 lb.</td>
<td>170 lb.</td>
</tr>
<tr>
<td>Pie Dough</td>
<td>–</td>
<td>–</td>
<td>–</td>
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<td>–</td>
</tr>
</tbody>
</table>

AR = absorption ratio

- 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 lb. and reduce other ingredients accordingly. Cold water or ice causes dough to be stiff and hard to mix, increasing the load on the mixer transmission and motor.
- Pie dough can be successfully mixed in speed 1 with counterclockwise bowl rotation.