

**HOBART**701 S Ridge Avenue, Troy, OH 45374  
1-888-4HOBART • www.hobartcorp.com**N50  
MIXER****HOBART****STANDARD FEATURES**

- ½ H.P. Hobart Designed Fixed Speed Motor
- Gear-Driven Transmission
- Three Fixed Speeds
- Five Color Choices:
  - Cherry Red
  - Berry Blue
  - Creamy White
  - Plum Black
  - Hobart Gray
- Large, Easy-To-Reach Controls
- #10 Taper Attachment Hub
- Manual Bowl Lift
- 5-Quart Stainless Steel Bowl, "B" Flat Beater, "D" Wire Whip, "E" Dough Hook, Cord and Plug

**ACCESSORIES**

- Stainless Steel Bowl
- "B" Flat Beater
- Stainless Steel "B" Flat Beater
- "D" Wire Whip
- "E" Dough Hook

**MODEL**

- N50 – 5-Quart All Purpose Mixer with Bowl, Beater, Whip and Hook
- N50A – 5-Quart All Purpose Mixer with Bowl and Stainless Steel Beater (ASTM Standard C305)

Specifications, Details and Dimensions on Inside and Back.

**N50 MIXER**

# N50 MIXER



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## SOLUTIONS/BENEFITS

### 1/2 H.P. Hobart Designed Motor

Durability

- Heavy-duty to meet the most demanding operations

### Gear-Driven Transmission

Durability, Reliability

- Ensures consistent performance and minimum downtime with positive drive under heavy loads

### Three Fixed Speeds

Flexibility, Reliability, Consistency

- For incorporating, blending, mixing ingredients
- Supports consistent results and thorough mixing

### Hobart Agitators

Durability, Flexibility

- Hobart manufactured agitators are designed for long-term usage under heavy-duty conditions
- Large array of agitators provide multiple uses for recipe and product processing

## N50 MIXER CAPACITY CHART

Recommended Maximum Capacities - dough capacities based on 70°F. water and 12% flour moisture.

PRODUCT	AGITATORS SUITABLE FOR OPERATION	N50
CAPACITY OF BOWL (QTS. LIQUID)		5
Egg Whites	D	1/2 pts.
Mashed Potatoes	B & C	3 lbs.
Mayonnaise (Qts. of Oil)	B or C or D	1 1/2 qts.
Meringue (Qts. of Water)	D	1/4 pts.
Waffle or Hot Cake Batter	B	2 qts.
Whipped Cream	D or C	3 pts.
Cake, Angel Food (8-10 oz. cake)	C or I	2
Cake, Box or Slab	B or C	4 lbs.
Cake, Cup	B or C	3 lbs.
Cake, Layer	B or C	3 lbs.
Cake, Pound	B	3 lbs.
Cake, Short (Sponge)	C or I	3 lbs.
Cake, Sponge	C or I	2 lbs.
Cookies, Sugar	B	3 lbs.
Dough, Bread or Roll (Lt.-Med.) 60% AR	§ ED	4 lbs.
Dough, Heavy Bread 55% AR	§ ED	—
Dough Pie	B & P	3 lbs.
Dough, Thin Pizza 40% AR (max. mix time 5 min.)	§‡ ED	—
Dough, Med. Pizza 50% AR	§‡ ED	—
Dough, Thick Pizza 60% AR	§‡ ED	—
Dough, Raised Donut 65% AR	ED	—
Dough, Whole Wheat 70% AR	ED	—
Eggs & Sugar for Sponge Cake	B & C or I	2 lbs.
Icing, Fondant	B	2 lbs.
Icing, Marshmallow	C or I	1/2 lbs.
Shortening & Sugar, Creamed	B	3 lbs.
Pasta, Basic Egg Noodle (max. mix time 5 min.)	ED	—

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%.

‡ The N50 requires 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.**

**1 gallon of water weighs 8.33 lbs.**

NOTE: Attachment hub should not be used while mixing.



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# N50 MIXER

## SPECIFICATIONS

### MOTOR:

1/2 H.P., Hobart designed, ventilated, sleeve bearing, drip-proof enclosure.

Single Phase	100-120V	2.9 Amps
	230V	1.4 Amps

### ELECTRICAL:

100-120/60/1 - U L Listed for residential and commercial use. Also available in 100/50/1, 230/50/1, 220/60/1 and 230/60/1 - not submitted for U L Listing.

### CONTROLS:

Single pole, toggle-type, mechanically interlocked with transmission shift handle. Includes automatic circuit breaker with manual reset switch.

### TRANSMISSION:

Three speed selection transmission. Convenient shift handle mounted near "OFF" and "ON" switch.

### SPEEDS:

Three positive speeds - Low, Intermediate, and High.

	Agitator (RPM)	Attachment (RPM)
Low	136	60
Intermediate	281	124
High	580	255

### BOWL AND BEATERS:

Bowl is 5-quart capacity stainless steel. Locks at top and bottom of lift travel, which is controlled by convenient hand lever. A stainless steel beater is also available.

### FINISH:

Hybrid Powder Coat finish. Available in five colors: Cherry Red, Berry Blue, Creamy White, Plum Black, Hobart Gray.

### STANDARD EQUIPMENT:

Consists of the mixer unit with one (1) 5-quart stainless steel bowl, one (1) "B" flat beater, one (1) "D" wire whip, one (1) "E" dough hook, cord and plug.

### ATTACHMENT HUB:

Equipped with front-mounted Hobart standard #10 taper attachment hub, and any #10 size attachments may be used.

### ATTACHMENTS AND ACCESSORIES:

The following are available at extra cost:

- Stainless Steel Bowl
- "B" Flat Beater
- Stainless Steel "B" Flat Beater
- "D" Wire Whip
- "E" Dough Hook

**LISTED BY:** Underwriters Laboratories, Inc. and NSF International.

# N50 MIXER



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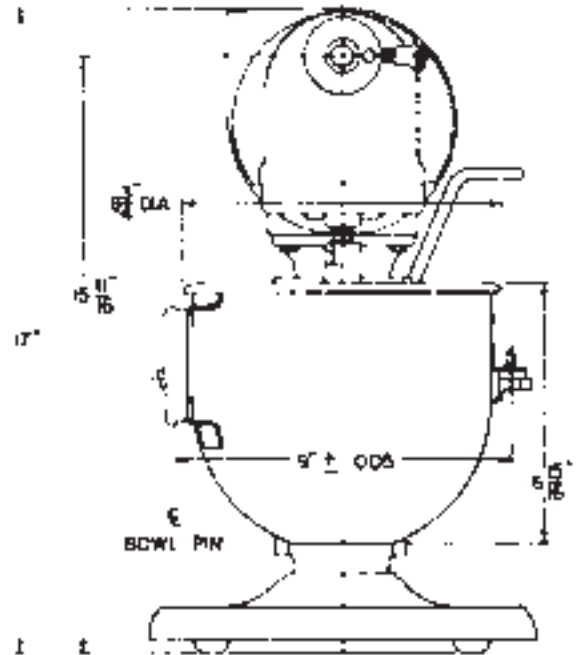
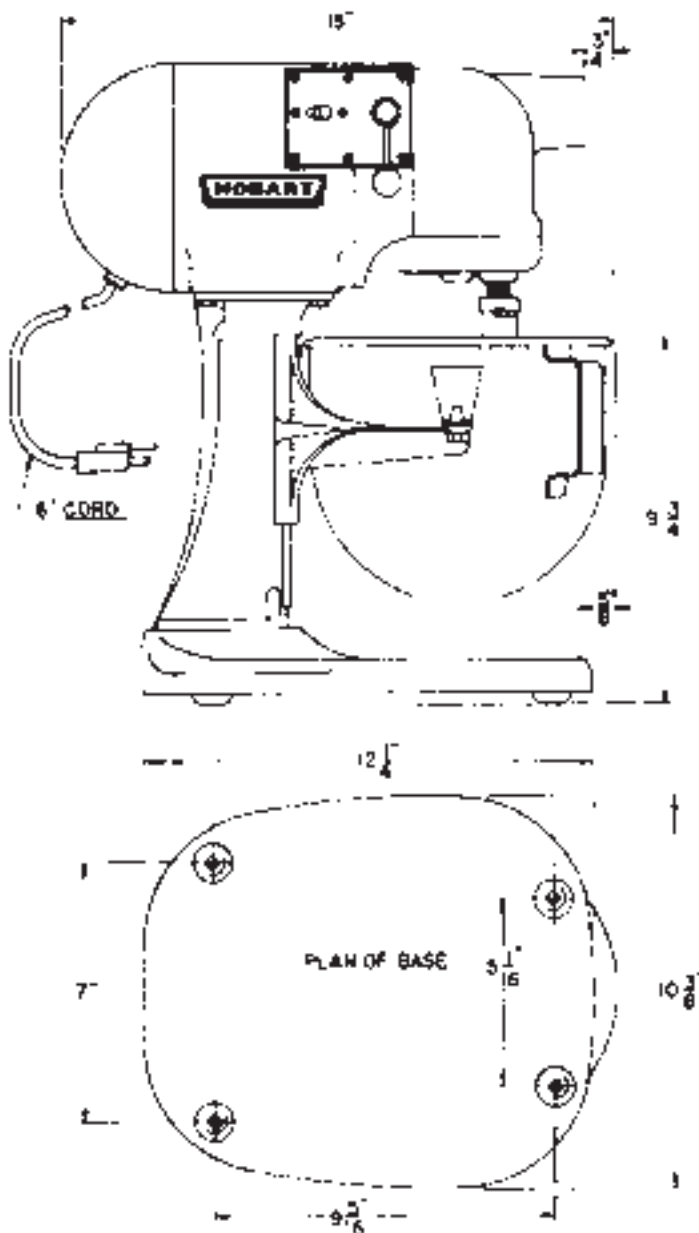
## SPECIFICATIONS

**ELECTRICAL SPECIFICATIONS:** 100-120/60/1 - U L Listed for residential and commercial use. Also available in 100/50/1, 230/50/1, 220/60/1 and 230/60/1 - not submitted for U L Listing.

**WEIGHT:** 44½ lbs. net; 55 lbs. domestic shipping.

**WARRANTY:** Unit has full one-year warranty on parts and labor against manufacturer's defects. Carry-in warranty to local authorized Hobart service office.

## DETAILS AND DIMENSIONS



**WARNING**  
ELECTRICAL AND GROUNDING CONNECTIONS MUST COMPLY WITH THE APPLICABLE PORTIONS OF THE NATIONAL ELECTRICAL CODE AND/OR OTHER LOCAL ELECTRICAL CODES IN FORCE.

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

# The Industry Standard

Planetary Mixer Model A200C



**HOBART**

# The Industry Standard – Recognized worldwide for superior performance

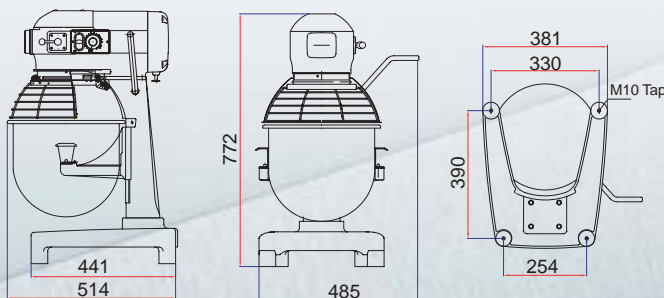


## Technical Data

Models	A200C	A200
Motor	0.37kW	
Transmission	Gear	
Speeds	Three fixed speeds	
Gears	Heat treated steel alloy	
Speeds (50 hz)	Agitator	Attachment
1	107	61
2	198	113
3	361	205
#12 hub	N/A	STD
Bowl guard	STD	
Finish	Metallic grey paint	
Electrical	220/50/1, 110/50/1 220/60/1, 110/60/1	
Controls	Start/stop push buttons	
Timer	Mechanical	
Bowl lift	Manual hand lever	
Weight	Net 90kG Shipping 110kG	
	<b>20 quart</b>	<b>12 quart</b>
Accessories/ Agitators	20 qt SST bowl*	12 qt SST bowl
	Aluminum B beater*	Aluminum B beater
	SST B Beater	SST B Beater
	SST D Whip*	SST D Whip
	C Wing Whip	E Dough Arm
	E Dough Arm	
	ED Dough Arm	
	P Pastry Knife	

\*Standard accessories.  
As continued improvement is a policy of Hobart, specifications are subject to change without notice.

## Machine Drawings Dimensions in mm



- ™ **Designed for heavy mixing applications:** Powerful 0.375 kW motor. Heat treated gears and shafts assure minimum downtime even under heavy loads.
- ™ **Gear driven transmission:** Three positive fixed speeds for consistent mix quality.
- ™ **Bowl guard:** Stainless steel guard adds protection without sacrificing productivity and sanitation. Front portion of guard rotates easily to add ingredients, install or remove agitators. Guard must be in closed position before mixer will operate.
- ™ **Standard equipment:** 20 quart stainless steel bowl, aluminum B beater, stainless steel D wire whip.

# HOBART

Hobart International, Inc.  
Asia Pacific

**For more information contact Hobart  
or your local Hobart dealer**

Hobart Food Equipment  
Tianjin, China  
Tel: 86-22-2397-4914

Hobart Food Equipment  
Sydney, Australia  
Tel: 61-2-9714-0200

Hobart Hong Kong  
Hong Kong  
Tel: 852-23419315

Hobart International  
Singapore  
Tel: 65-6846-7117



Warewashing



Cooking



Food  
Preparation



Waste  
Management

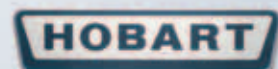


Service



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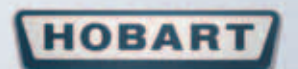
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Sound equipment. Sound advice.



It opens wide,



Presenting  
the Hobart Legacy™  
20-Quart mixer

The Legacy's swing-out bowl is the most important innovation in mixers in more than half a century. And now it's available in the industry's most popular mixer. The 20-quart Hobart. Hobart mixers are the industry benchmark for mixing consistency and the workhorse for productivity in foodservice kitchens across the country. While preserving the mixing consistency that chefs everywhere have come to rely on, the Hobart Legacy offers a multitude of ways for you to address the critical issues of productivity, cost management and food safety. An upswing in productivity is only one of the benefits you'll realize with the Legacy.

To see how the Legacy can help your operation swing into a new era of productivity, food safety and cost management, please go to [www.hobartcorp.com](http://www.hobartcorp.com). Or call 1-888-4HOBART.

now you say aaaaaah.



1. • **SmartTimer™** The 15-minute digital timer is precise, for even more consistent mixes.
  - **Automatic Time Recall** remembers the last time set for each speed, great for mixing multiple batches of the same product.
  - The optional **SmartPlus2™** lets you program up to 4 recipes with 5 steps per recipe. It automatically changes speeds and starts a timer countdown without intervention.
  - Now you can **Shift-on-the-Fly™** and change speeds while the mixer is running.
2. • The **Ergonomic Bowl Lift** lets you easily raise and lower the bowl for increased satisfaction.
3. • The Legacy's **Bowl Interlock** won't allow the mixer to start until the bowl is properly secured.
4. • The easily removable (for fast cleaning) **Bowl Guard** must be properly in place for the mixer to start.
  - The **Splash Guard** adds an important element of sanitation and food safety by preventing splash out of product or ingredients.
5. • Patented Hobart **Quick Release™ Agitators** allow for easy attachment and removal.
  - **Fixed agitator speeds** ensure the same mixing consistency you've always had with a Hobart mixer.
  - The Legacy has created quite a stir—**Stir Speed**, that is, virtually eliminating product splash out.
6. • **Bowl Height Sensing** ensures the bowl is fully raised for the mixer to operate.
7. • **Swing-Out Bowl** adds instant productivity and ease of use, as the bowl just swings out, making it simple to add ingredients, take out product.
8. • Here's the most important point about the Legacy: **Single Point of Installation** makes it easy to install and remove the bowl.
9. • **Rounded corners** and few seams eliminate cracks and crevices where bacteria can hide. The open base allows for easy access to cleaning the table where the mixer sits.

**HOBART**701 S Ridge Avenue, Troy, OH 45374  
1-888-4HOBART • www.hobartcorp.com**LEGACY™  
HL600 MIXER****HOBART****STANDARD FEATURES**

- Heavy-Duty 2.7 H.P. Switched Reluctance Motor
- Gear Transmission
- Four Fixed Speeds Plus Stir Speed
- Shift-on-the-Fly™ Controls
- Patented soft start Agitation Technology
- 50-Minute SmartTimer™
- Automatic Time Recall
- Large, Easy-To-Reach Controls
- Single Point Bowl Installation
- Ergonomic Swing-Out Bowl
- Power Bowl Lift
- #12 Taper Attachment Hub
- Open Base
- Stainless Steel Bowl Guard
- Metallic Gray Hybrid Powder Coat Finish

**ACCESSORY PACKAGES - featuring  
Hobart Quick Release™ Agitators**

- Deluxe Accessory Package Includes:**
  - 60 Quart Stainless Steel Bowl
  - 60 Quart "B" Beater
  - 60 Quart "D" Wire Whip
  - 60 Quart "ED" Dough Hook
  - 60 Quart Bowl Scraper
  - 60 Quart Bowl Truck
  - 60 Quart Ingredient Chute
- Standard Accessory Package Includes:**
  - 60 Quart Stainless Steel Bowl
  - 60 Quart "B" Beater
  - 60 Quart "D" Wire Whip
  - 60 Quart "ED" Dough Hook

**MODELS**

- HL600 – 60-Quart All Purpose Mixer
- HL600C – 60-Quart All Purpose Mixer with Maximum Security Correctional Package

**OPTIONS**

- SmartPlus™ Programmable Recipe Timer

Specifications, Details and Dimensions on Inside and Back.

**LEGACY™  
HL600 MIXER**

# LEGACY™ HL600 MIXER



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## SOLUTIONS/BENEFITS

### 2.7 H.P. Switched Reluctance Motor

Durability

- Heavy-duty to meet the most demanding operations

### Gear Transmission

Durability, Reliability

- Ensures consistent performance and minimum downtime under heavy loads

### Four Fixed Speeds plus Stir Speed

Flexibility, Reliability, Consistency

- For incorporating, blending, mixing ingredients
- Supports consistent results and thorough mixing

### Shift-on-the-Fly™ Controls

Flexibility

- Allows operator to change speeds while mixer is running

### Patented soft start Agitation Technology

Sanitation

- Each speed has a soft transition into a higher speed to reduce the chances of product splash-out

### 50-Minute SmartTimer™

Convenience, Ease of Use, Consistency

- Supports recipe mixing times
- Provides accurate results and eliminates overmixing

### Automatic Time Recall

Productivity, Consistency

- Remembers the last time set for each speed
- Great for multiple batches

### Ergonomic Swing-Out Bowl

Ease of Use, Convenience

- Easy loading and unloading of products
- Single Point Bowl Installation allows for simple mounting and removal of bowl
- Bowl Lock ensures mixer bowl is properly in place for mixer to operate

### Stainless Steel Bowl Guard

Protection

- Safety interlock prevents operation when front portion of guard is out of position

### Hobart Accessories

Durability, Flexibility, Simplicity

- Hobart Quick Release™ agitators allow for simple installation and removal from agitator shaft
- Hobart accessories are designed for long-term usage under heavy-duty conditions
- Large array of accessories provide multiple uses for recipe and product processing

## HL600 MIXER CAPACITY CHART

Recommended Maximum Capacities - dough capacities based on 70°F. water and 12% flour moisture.

PRODUCT	AGITATORS SUITABLE FOR OPERATION	HL600
CAPACITY OF BOWL (QTS. LIQUID)		60
Egg Whites	D	2 qts.
Mashed Potatoes	B & C	40 lbs.
Mayonnaise (Qts. of Oil)	B or C or D	18 qts.
Meringue (Qts. of Water)	D	1½ qts.
Waffle or Hot Cake Batter	B	24 qts.
Whipped Cream	D or C	12 qts.
Cake, Angel Food (8-10 oz. cake)	C or I	45
Cake, Box or Slab	B or C	50 lbs.
Cake, Cup	B or C	60 lbs.
Cake, Layer	B or C	60 lbs.
Cake, Pound	B	55 lbs.
Cake, Short (Sponge)	C or I	45 lbs.
Cake, Sponge	C or I	36 lbs.
Cookies, Sugar	B	40 lbs.
Dough, Bread or Roll (Lt.-Med.) 60% AR	§ ED	80 lbs.*
Dough, Heavy Bread 55% AR	§ ED	60 lbs.*
Dough Pie	B & P	50 lbs.
Dough, Thin Pizza 40% AR (max. mix time 5 min.)	§‡ ED	40 lbs.□
Dough, Med. Pizza 50% AR	§‡ ED	70 lbs.□
Dough, Thick Pizza 60% AR	§‡ ED	70 lbs.*
Dough, Raised Donut 65% AR	ED	30 lbs.†
Dough, Whole Wheat 70% AR	ED	70 lbs.
Eggs & Sugar for Sponge Cake	B & C or I	24 lbs.
Icing, Fondant	B	36 lbs.
Icing, Marshmallow	C or I	5 lbs.
Shortening & Sugar, Creamed	B	48 lbs.
Pasta, Basic Egg Noodle (max. mix time 5 min.)	ED	30 lbs.

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.

□ 1st Speed

\* 2nd Speed

† 3rd Speed

§ 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.

**USE OF ICE REQUIRES A 10% REDUCTION IN BATCH SIZE.**

**1 gallon of water weighs 8.33 lbs.**

NOTE: Attachment hub should not be used while mixing.



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# LEGACY™ HL600 MIXER

## SPECIFICATIONS

### MOTOR:

2.7 H.P. high torque switched reluctance motor.

200-240/50/60/3/1	18.0 (1 Phase) Amps
	10.0 (3 Phase) Amps
380-460/50/60/3	6.5 Amps

### ELECTRICAL:

200-240/50/60/3/1, 380-460/50/60/3 – UL Listed.

### CONTROLS:

Magnetic contactor with thermal overload protection. Internally sealed “Start-Stop” and Power Bowl Lift push buttons. Reduced voltage pilot circuit transformer is supplied for 380-460/50/60/3 machines. A 50-minute SmartTimer™ is standard. SmartTimer™ includes **Automatic Time Recall**, which remembers the last time set for each speed. Optional SmartPlus™ Programmable Recipe Timer allows operators the ability to program up to 9 recipes with 6 steps per recipe. SmartPlus™ automatically changes speeds and starts timer count-down without operator intervention.

### TRANSMISSION:

A rated 5.4 H.P. poly-V belt transfers power from motor to the input shaft then geared down to desired reduction with a constant gear mesh. Gears and shafts are heat-treated hardened alloy steel along with anti-friction ball bearings. Circulating oil and grease lubricants furnished to all gears and shafts.

### SPEEDS:

	Agitator (RPM)	Attachment (RPM)
Stir	36	71
First	71	138
Second	123	241
Third	206	401
Fourth	362	707

### BOWL GUARD:

Heavy-duty stainless steel wire front and solid stainless steel rear portion. Front portion of guard rotates easily to add ingredients and install or remove agitator. It detaches in seconds for cleaning in dishwasher or sink. Rear portion of guard can be quickly cleaned in position. Guard must be in closed position before mixer will operate. Bowl support interlock provides further protection.

### POWER BOWL LIFT:

Powered by an electric motor, the bowl may be raised or lowered by fingertip control through the conveniently located switch. Bowl will remain in position until switch is activated. **Stir-on-Lift Feature:** Allows the agitator to run in Stir Speed while the mixer bowl is being raised. Once the bowl is in the raised position, the mixer automatically shifts into the preselected speed.

### FINISH:

Metallic Gray Hybrid Powder Coat finish.

### FOOTPADS:

Neoprene footpads are standard.

### ATTACHMENT HUB:

Comes with front-mounted Hobart standard #12 taper attachment hub for use with #12 size attachments.

### ATTACHMENTS AND ACCESSORIES:

The following are available at extra cost:

- |                          |                         |
|--------------------------|-------------------------|
| Stainless Steel Bowl     | Bowl Splash Cover       |
| “B” Flat Beater          | Bowl Scraper            |
| “C” Wing Whip            | Bowl Truck              |
| “D” Wire Whip            | 40 Quart Accessories    |
| “ED” Dough Hook          | Ingredient Chute        |
| “P” Pastry Knife         | 9" Vegetable Slicer     |
| “I” Heavy Duty Wire Whip | Meat Chopper Attachment |
| Bowl Extension Ring      |                         |



Hobart Bowl Scraper



Hobart Ingredient Chute

Listed by Underwriters Laboratories Inc. and certified by NSF International.

# LEGACY™ HL600 MIXER



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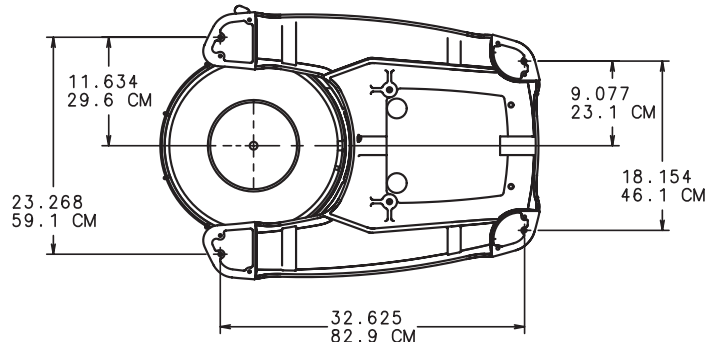
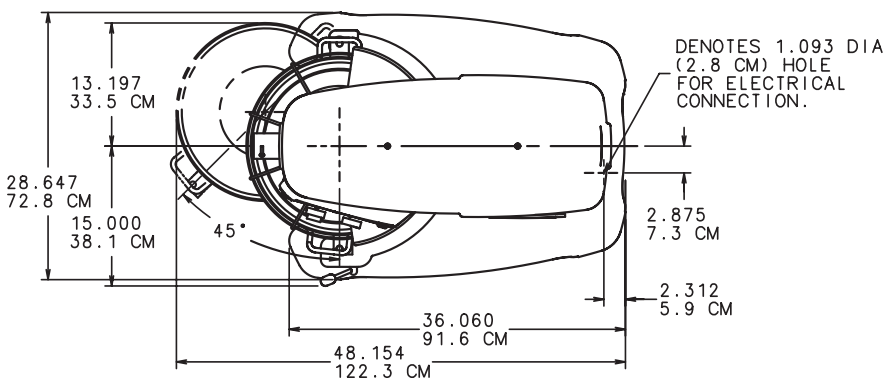
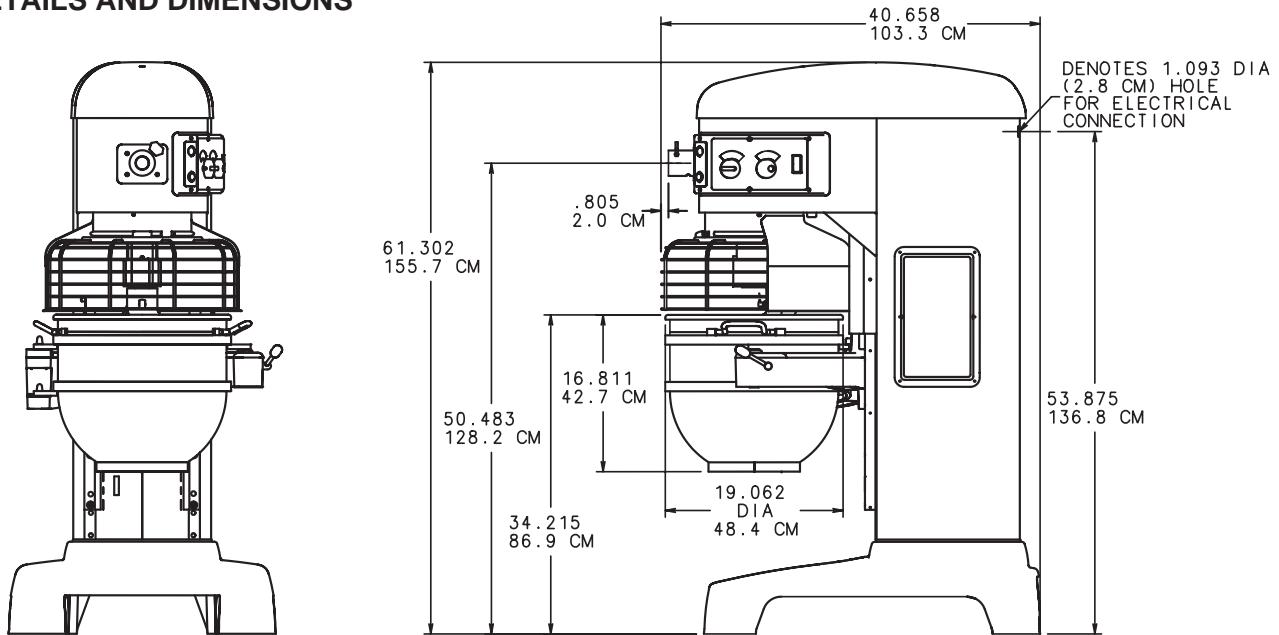
## SPECIFICATIONS

**ELECTRICAL SPECIFICATIONS:** 200-240/50/60/3/1,  
380-460/50/60/3 – UL Listed.

**WEIGHT:** 866 lbs. net; 916 lbs. domestic shipping.

**WARRANTY:** Unit has full one-year warranty on parts, labor and mileage against manufacturer's defects. Service contracts are available.

## DETAILS AND DIMENSIONS



## WARNING

ELECTRICAL AND GROUNDING CONNECTIONS MUST COMPLY WITH THE APPLICABLE PORTIONS OF THE NATIONAL ELECTRICAL CODE AND/OR OTHER LOCAL ELECTRICAL CODES.

STANDARD MODEL :

NET WT (BOWL INCLUDED) 905 LBS (411.4 KG).  
DOMESTIC SHIPPING WT (BOWL INCLUDED) 955 LBS (434.1 KG).  
BOWL WT 39 LBS (17.7 KG)-REF

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**HOBART**701 S Ridge Avenue, Troy, OH 45374  
1-888-4HOBART • www.hobartcorp.com**LEGACY™  
HL800 MIXER****HOBART****STANDARD FEATURES**

- Heavy-Duty 3 H.P. Motor
- Gear Transmission
- Four Fixed Speeds Plus Stir Speed
- Shift-on-the-Fly™ Controls
- Patented soft start Agitation Technology
- 50-Minute SmartTimer™
- Automatic Time Recall
- Large, Easy-To-Reach Controls
- Single Point Bowl Installation
- Ergonomic Swing-Out Bowl
- Power Bowl Lift
- Open Base
- Stainless Steel Bowl Guard
- Metallic Gray Hybrid Powder Coat Finish

**ACCESSORY PACKAGES - featuring  
Hobart Quick Release™ Agitators**

- Deluxe Accessory Package Includes:**
  - 80 Quart Stainless Steel Bowl
  - 80 Quart "B" Beater
  - 80 Quart "D" Wire Whip
  - 80 Quart "ED" Dough Hook
  - 80 Quart Bowl Scraper
  - 80 Quart Bowl Truck
  - 80 Quart Ingredient Chute
- Standard Accessory Package Includes:**
  - 80 Quart Stainless Steel Bowl
  - 80 Quart "B" Beater
  - 80 Quart "ED" Dough Hook
  - 80 Quart Bowl Truck

**MODELS**

- HL800 – 80-Quart All Purpose Mixer
- HL800C – 80-Quart All Purpose Mixer with  
Maximum Security Correctional  
Package

**OPTIONS**

- SmartPlus™ Programmable Recipe Timer

Specifications, Details and Dimensions on Inside and Back.

**LEGACY™ HL800 MIXER**

# LEGACY™ HL800 MIXER



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## SOLUTIONS/BENEFITS

### 3 H.P. Motor

Durability

- Heavy-duty to meet the most demanding operations

### Gear Transmission

Durability, Reliability

- Ensures consistent performance and minimum downtime under heavy loads

### Four Fixed Speeds plus Stir Speed

Flexibility, Reliability, Consistency

- For incorporating, blending, mixing ingredients
- Supports consistent results and thorough mixing

### Shift-on-the-Fly™ Controls

Flexibility

- Allows operator to change speeds while mixer is running

### Patented soft start Agitation Technology

Sanitation

- Each speed has a soft transition into a higher speed to reduce the chances of product splash-out

### 50-Minute SmartTimer™

Convenience, Ease of Use, Consistency

- Supports recipe mixing times
- Provides accurate results and eliminates overmixing

### Automatic Time Recall

Productivity, Consistency

- Remembers the last time set for each speed
- Great for multiple batches

### Ergonomic Swing-Out Bowl

Ease of Use, Convenience

- Easy loading and unloading of products
- Single Point Bowl Installation allows for simple mounting and removal of bowl
- Bowl Lock ensures mixer bowl is properly in place for mixer to operate

### Stainless Steel Bowl Guard

Protection

- Interlock prevents operation when front portion of guard is out of position

### Hobart Accessories

Durability, Flexibility, Simplicity

- Hobart Quick Release™ agitators allow for simple installation and removal from agitator shaft
- Hobart accessories are designed for long-term usage under heavy-duty conditions
- Large array of accessories provide multiple uses for recipe and product processing

## HL800 MIXER CAPACITY CHART

Recommended Maximum Capacities - dough capacities based on 70°F. water and 12% flour moisture.

PRODUCT	AGITATORS SUITABLE FOR OPERATION	HL800
CAPACITY OF BOWL (QTS. LIQUID)		80
Egg Whites	D	2 qts.
Mashed Potatoes	B & C	60 lbs.
Mayonnaise (Qts. of Oil)	B or C or D	30 qts.
Meringue (Qts. of Water)	D	3 qts.
Waffle or Hot Cake Batter	B	32 qts.
Whipped Cream	D or C	16 qts.
Cake, Angel Food (8-10 oz. cake)	C or I	60
Cake, Box or Slab	B or C	100 lbs.
Cake, Cup	B or C	90 lbs.
Cake, Layer	B or C	90 lbs.
Cake, Pound	B	100 lbs.
Cake, Short (Sponge)	C or I	80 lbs.
Cake, Sponge	C or I	65 lbs.
Cookies, Sugar	B	60 lbs.
Dough, Bread or Roll (Lt.-Med.) 60% AR	§	ED 170 lbs.*
Dough, Heavy Bread 55% AR	§	ED 140 lbs.*
Dough Pie	B & P	75 lbs.
Dough, Thin Pizza 40% AR (max. mix time 5 min.)	§‡	ED 85 lbs.□
Dough, Med. Pizza 50% AR	§‡	ED 155 lbs.□
Dough, Thick Pizza 60% AR	§‡	ED 155 lbs.*
Dough, Raised Donut 65% AR	ED	60 lbs.†
Dough, Whole Wheat 70% AR	ED	150 lbs.*
Eggs & Sugar for Sponge Cake	B & C or I	40 lbs.
Icing, Fondant	B	65 lbs.
Icing, Marshmallow	C or I	10 lbs.
Shortening & Sugar, Creamed	B	65 lbs.
Pasta, Basic Egg Noodle (max. mix time 5 min.)	ED	65 lbs.*□

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.

□ 1st Speed

\* 2nd Speed

† 3rd Speed

§ 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.

**USE OF ICE REQUIRES A 10% REDUCTION IN BATCH SIZE.**

**1 gallon of water weighs 8.33 lbs.**



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# LEGACY™ HL800 MIXER

## SPECIFICATIONS

### MOTOR:

3 H.P. high torque motor.

200-240/50/60/3	11.0 Amps
380-460/50/60/3	5.2 Amps

### ELECTRICAL:

200-240/50/60/3 and 380-460/50/60/3 – UL Listed.

### CONTROLS:

Magnetic contactor with thermal overload protection. Internally sealed “Start-Stop” and Power Bowl Lift push buttons. Reduced voltage pilot circuit transformer is supplied for 380-460/50/60/3 machines. A 50-minute SmartTimer™ is standard. SmartTimer™ includes **Automatic Time Recall**, which remembers the last time set for each speed. Optional SmartPlus™ Programmable Recipe Timer allows operators the ability to program up to 9 recipes with 6 steps per recipe. SmartPlus™ automatically changes speeds and starts timer count-down without operator intervention.

### TRANSMISSION:

A rated 10 H.P. poly-V belt transfers power from motor to the input shaft then geared down to desired reduction with a constant gear mesh. Gears and shafts are heat-treated hardened alloy steel along with anti-friction ball bearings. Circulating oil and grease lubricants furnished to all gears and shafts.

### SPEEDS:

	Agitator (RPM)
Stir	27
First	55
Second	96
Third	183
Fourth	322

### BOWL GUARD:

Heavy-duty stainless steel wire front and solid stainless steel rear portion. Front portion of guard rotates easily to add ingredients and install or remove agitator. It detaches in seconds for cleaning in dishwasher or sink. Rear portion of guard can be quickly cleaned in position. Guard must be in closed position before mixer will operate. Bowl support interlock provides further protection.

### POWER BOWL LIFT:

Powered by an electric motor, the bowl may be raised or lowered by fingertip control through the conveniently located switch. Bowl will remain in position until switch is activated. **Stir-on-Lift Feature:** Allows the agitator to run in Stir Speed while the mixer bowl is being raised. Once the bowl is in the raised position, the mixer automatically shifts into the preselected speed.

### FINISH:

Metallic Gray Hybrid Powder Coat finish.

### FOOTPADS:

Neoprene footpads are standard.

### ATTACHMENTS AND ACCESSORIES:

The following are available at extra cost:

Stainless Steel Bowl	Bowl Extension Ring
“B” Flat Beater	Bowl Splash Cover
“C” Wing Whip	Bowl Scraper
“D” Wire Whip	Bowl Truck
“ED” Dough Hook	40 & 60 Quart
“P” Pastry Knife	Accessories
“I” Heavy Duty Wire Whip	Ingredient Chute



Hobart Bowl Scraper



Hobart Ingredient Chute

**LISTED BY:** Underwriters Laboratories Inc. and NSF International.

# LEGACY™ HL800 MIXER



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## SPECIFICATIONS

**ELECTRICAL SPECIFICATIONS:** 200-240/50/60/3,  
380-460/50/60/3 – UL Listed.

**WEIGHT:** 1,320 lbs. net; 1,352 lbs. domestic shipping.

**WARRANTY:** Unit has full one-year warranty on parts, labor and mileage against manufacturer's defects. Service contracts are available.

## DETAILS AND DIMENSIONS

### WARNING

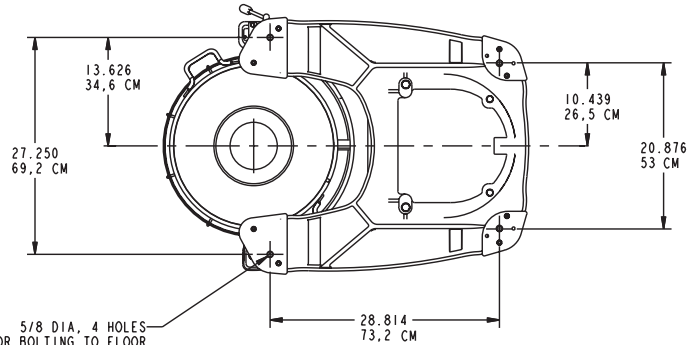
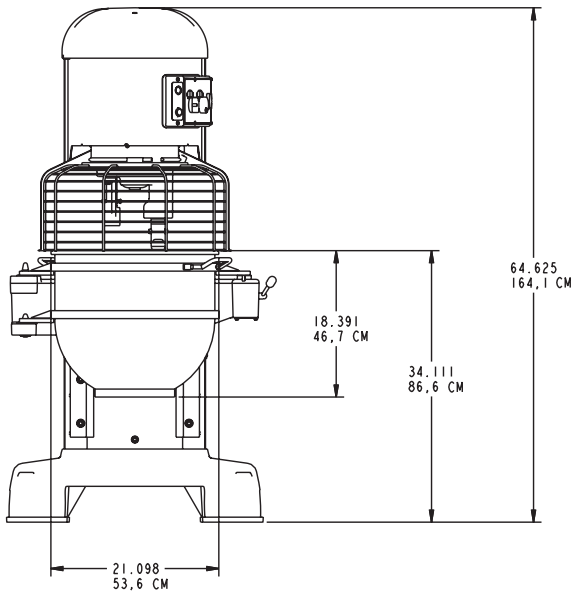
ELECTRICAL AND GROUNDING CONNECTIONS MUST COMPLY WITH THE APPLICABLE PORTIONS OF THE NATIONAL ELECTRICAL CODE AND/OR OTHER ELECTRICAL CODES.

STANDARD MODEL:  
NET WEIGHT (BOWL INCLUDED) 1375 LBS (624 KG)  
BOWL WT 55.4 LBS (25.1 KG) - REF

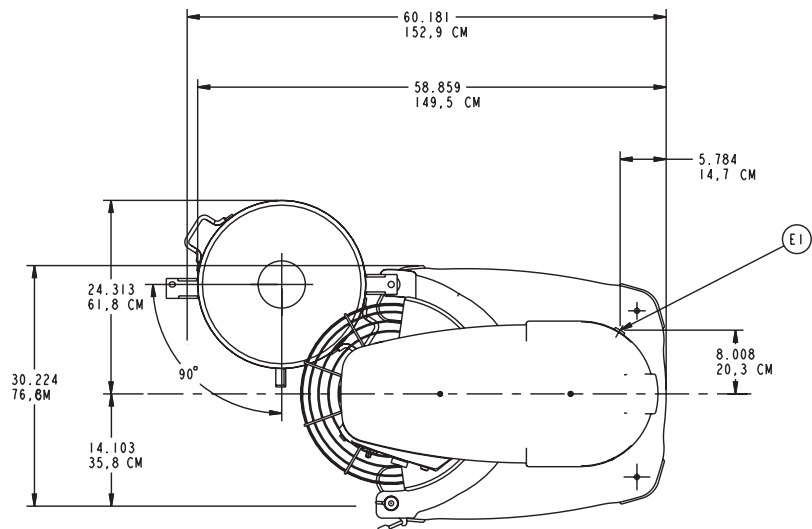
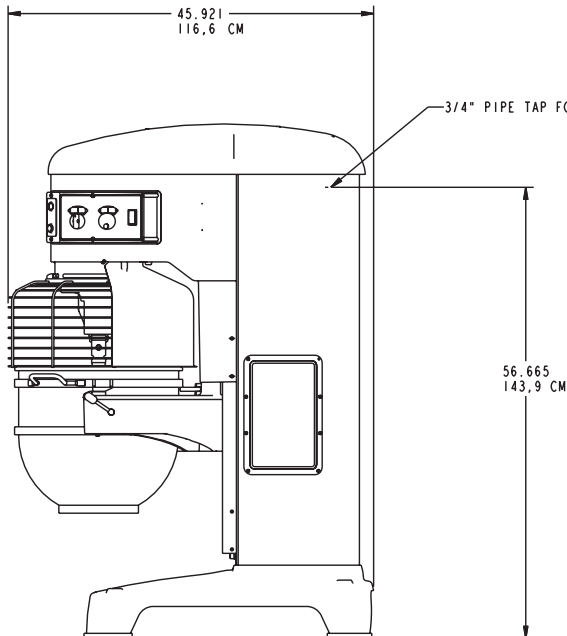
E1 - ELECTRICAL CONNECTION.

NOTE: UNIT MUST BE BOLTED TO LEVEL FLOOR.

MACHINE ELECTRICAL SPECS:  
400V., 50 HZ., 3 PH., 5.2 AMPS



5/8 DIA. 4 HOLES FOR BOLTING TO FLOOR (MUST BE BOLTED TO LEVEL FLOOR)



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



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## LEGACY™ HL1400 MIXER



### STANDARD FEATURES

- Heavy-Duty 5 H.P. Motor
- Gear Transmission
- Four Fixed Speeds Plus Stir Speed
- Shift-on-the-Fly™ Controls
- Patented soft start Agitation Technology
- 50-Minute SmartTimer™
- Automatic Time Recall
- Large, Easy-To-Reach Controls
- Single Point Bowl Installation
- Ergonomic Swing-Out Bowl
- Power Bowl Lift
- Open Base
- Stainless Steel Bowl Guard
- Metallic Gray Hybrid Powder Coat Finish

### MODELS

- HL1400 – 140-Quart All Purpose Mixer
- HL1400C – 140-Quart All Purpose Mixer with Maximum Security Correctional Package

### OPTIONS

- SmartPlus™ Programmable Recipe Timer

Specifications, Details and Dimensions on Inside and Back.



### ACCESSORY PACKAGES - featuring Hobart Quick Release™ Agitators

- Deluxe Accessory Package Includes:**
  - 140 Quart Stainless Steel Bowl
  - 140 Quart “B” Beater
  - 140 Quart “D” Wire Whip
  - 140 Quart “ED” Dough Hook
  - 140 Quart Bowl Scraper
  - 140 Quart Bowl Truck
  - 140 Quart Ingredient Chute
- Standard Accessory Package Includes:**
  - 140 Quart Stainless Steel Bowl
  - 140 Quart “B” Beater
  - 140 Quart “ED” Dough Hook
  - 140 Quart Bowl Truck



LEGACY™ HL1400 MIXER

# LEGACY™ HL1400 MIXER



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## SOLUTIONS/BENEFITS

### 5 H.P. Motor

Durability

- Heavy-duty to meet the most demanding operations

### Gear Transmission

Durability, Reliability

- Ensures consistent performance and minimum downtime under heavy loads

### Four Fixed Speeds plus Stir Speed

Flexibility, Reliability, Consistency

- For incorporating, blending, mixing ingredients
- Supports consistent results and thorough mixing

### Shift-on-the-Fly™ Controls

Flexibility

- Allows operator to change speeds while mixer is running

### Patented soft start Agitation Technology

Sanitation

- Each speed has a soft transition into a higher speed to reduce the chances of product splash-out

### 50-Minute SmartTimer™

Convenience, Ease of Use, Consistency

- Supports recipe mixing times
- Provides accurate results and eliminates overmixing

### Automatic Time Recall

Productivity, Consistency

- Remembers the last time set for each speed
- Great for multiple batches

### Ergonomic Swing-Out Bowl

Ease of Use, Convenience

- Easy loading and unloading of products
- Single Point Bowl Installation allows for simple mounting and removal of bowl
- Bowl Lock ensures mixer bowl is properly in place for mixer to operate

### Stainless Steel Bowl Guard

Protection

- Interlock prevents operation when front portion of guard is out of position

### Hobart Accessories

Durability, Flexibility, Simplicity

- Hobart Quick Release™ agitators allow for simple installation and removal from agitator shaft
- Hobart accessories are designed for long-term usage under heavy-duty conditions
- Large array of accessories provide multiple uses for recipe and product processing

## HL1400 MIXER CAPACITY CHART

Recommended Maximum Capacities - dough capacities based on 70°F. water and 12% flour moisture.

PRODUCT	AGITATORS SUITABLE FOR OPERATION	HL1400
CAPACITY OF BOWL (QTS. LIQUID)		140
Egg Whites	D	4 qts.
Mashed Potatoes	B & C	100 lbs.
Mayonnaise (Qts. of Oil)	B or C or D	50 qts.
Meringue (Qts. of Water)	D	5 qts.
Waffle or Hot Cake Batter	B	—
Whipped Cream	D or C	30 qts.
Cake, Angel Food (8-10 oz. cake)	C or I	120
Cake, Box or Slab	B or C	185 lbs.
Cake, Cup	B or C	165 lbs.
Cake, Layer	B or C	165 lbs.
Cake, Pound	B	185 lbs.
Cake, Short (Sponge)	C or I	150 lbs.
Cake, Sponge	C or I	140 lbs.
Cookies, Sugar	B	100 lbs.
Dough, Bread or Roll (Lt.-Med.) 60% AR	§	ED 210 lbs.*
Dough, Heavy Bread 55% AR	§	ED 175 lbs.*
Dough Pie	B & P	125 lbs.
Dough, Thin Pizza 40% AR (max. mix time 5 min.)	§‡	ED 135 lbs.□
Dough, Med. Pizza 50% AR	§‡	ED 190 lbs.□
Dough, Thick Pizza 60% AR	§‡	ED 190 lbs.*
Dough, Raised Donut 65% AR	ED	100 lbs.†
Dough, Whole Wheat 70% AR	ED	185 lbs.*
Eggs & Sugar for Sponge Cake	B & C or I	75 lbs.
Icing, Fondant	B	100 lbs.
Icing, Marshmallow	C or I	20 lbs.
Shortening & Sugar, Creamed	B	120 lbs.
Pasta, Basic Egg Noodle (max. mix time 5 min.)	ED	100 lbs.*

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.

□ 1st Speed

\* 2nd Speed

† 3rd Speed

§ 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.

**USE OF ICE REQUIRES A 10% REDUCTION IN BATCH SIZE.**

**1 gallon of water weighs 8.33 lbs.**



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# LEGACY™ HL1400 MIXER

## SPECIFICATIONS

### MOTOR:

5 H.P. high torque switched reluctance motor.

200-240/50/60/3	14.8 Amps
380-460/50/60/3	6.8 Amps

### ELECTRICAL:

200-240/50/60/3 and 380-460/50/60/3 – UL Listed.

### CONTROLS:

Magnetic contactor with thermal overload protection. Internally sealed “Start-Stop” and Power Bowl Lift push buttons. Reduced voltage pilot circuit transformer is supplied for 380-460/50/60/3 machines. A 50-minute SmartTimer™ is standard. SmartTimer™ includes **Automatic Time Recall**, which remembers the last time set for each speed. Optional SmartPlus™ Programmable Recipe Timer allows operators the ability to program up to 9 recipes with 6 steps per recipe. SmartPlus™ automatically changes speeds and starts timer count-down without operator intervention.

### TRANSMISSION:

A rated 10 H.P. poly-V belt transfers power from motor to the input shaft then geared down to desired reduction with a constant gear mesh. Gears and shafts are heat-treated hardened alloy steel along with anti-friction ball bearings. Circulating oil and grease lubricants furnished to all gears and shafts.

### SPEEDS:

	Agitator (RPM)
Stir	23
First	46
Second	80
Third	150
Fourth	265

### BOWL GUARD:

Heavy-duty stainless steel wire front and solid stainless steel rear portion. Front portion of guard rotates easily to add ingredients and install or remove agitator. It detaches in seconds for cleaning in dishwasher or sink. Rear portion of guard can be quickly cleaned in position. Guard must be in closed position before mixer will operate. Bowl support interlock provides further protection.

### POWER BOWL LIFT:

Powered by an electric motor, the bowl may be raised or lowered by fingertip control through the conveniently located switch. Bowl will remain in position until switch is activated. **Stir-on-Lift Feature:** Allows the agitator to run in Stir Speed while the mixer bowl is being raised. Once the bowl is in the raised position, the mixer automatically shifts into the preselected speed.

### FINISH:

Metallic Gray Hybrid Powder Coat finish.

### FOOTPADS:

Neoprene footpads are standard.

### ATTACHMENTS AND ACCESSORIES:

The following are available at extra cost:

- |                          |                     |
|--------------------------|---------------------|
| Stainless Steel Bowl     | Bowl Extension Ring |
| “B” Flat Beater          | Bowl Splash Cover   |
| “C” Wing Whip            | Bowl Scraper        |
| “D” Wire Whip            | Bowl Truck          |
| “ED” Dough Hook          | 40, 60 & 80 Quart   |
| “P” Pastry Knife         | Accessories         |
| “I” Heavy Duty Wire Whip | Ingredient Chute    |



Hobart Bowl Scraper

Hobart Ingredient Chute



**LISTED BY:** Underwriters Laboratories Inc. and NSF International.

# LEGACY™ HL1400 MIXER



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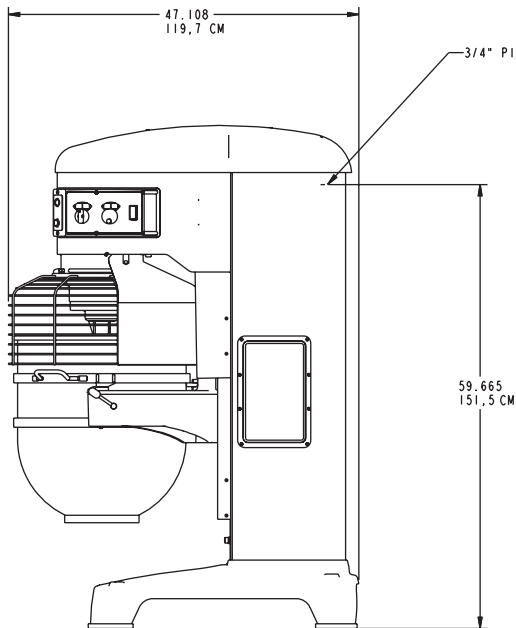
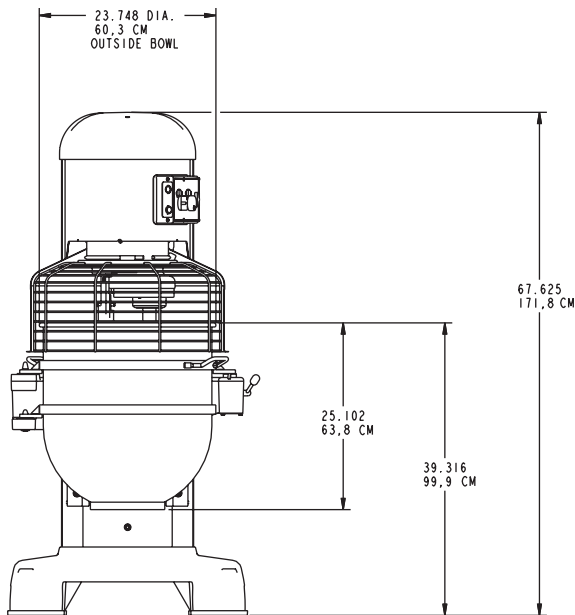
## SPECIFICATIONS

**ELECTRICAL SPECIFICATIONS:** 200-240/50/60/3,  
380-460/50/60/3 – UL Listed.

**WEIGHT:** 1,385 lbs. net; 1,417 lbs. domestic shipping.

**WARRANTY:** Unit has full one-year warranty on parts, labor and mileage against manufacturer's defects. Service contracts are available.

## DETAILS AND DIMENSIONS



**WARNING**

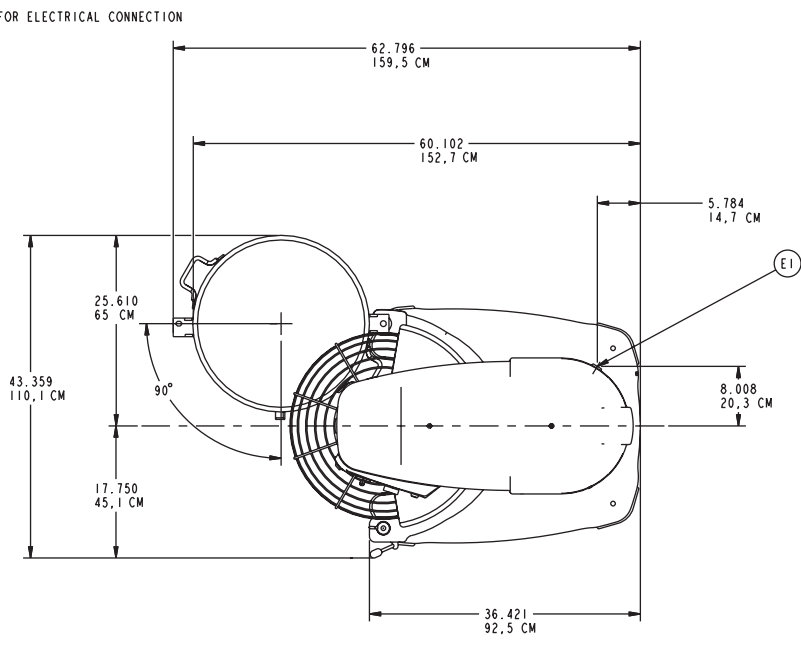
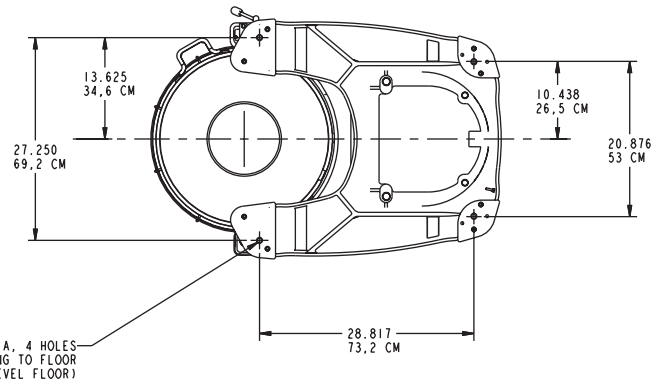
ELECTRICAL AND GROUNDING CONNECTIONS MUST COMPLY WITH THE APPLICABLE PORTIONS OF THE NATIONAL ELECTRICAL CODE AND/OR OTHER ELECTRICAL CODES.

STANDARD MODEL:  
NET WEIGHT (BOWL INCLUDED) 1460 LBS (662 KG)  
BOWL WT 74.6 LBS (33.8 KG) - REF

LEGEND:  
E1- ELECTRICAL CONNECTION

**NOTE: UNIT MUST BE BOLTED TO LEVEL FLOOR.**

MACHINE ELECTRICAL SPECS:  
400V., 50 HZ., 3 PH., 6.8 AMPS



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