



701 S Ridge Avenue, Troy, OH 45374
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CUTTER MIXER CAPACITY CHART

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PRODUCT	ACCESSORIES	METHOD	(Approximate) TIME	HCM-450 MIN.-MAX.
KITCHEN CAPACITIES				
Bread or Cake Crumbs	Cut/Mix Attachment, Mixing Baffle	RUN	2 Min.	3-8 lbs.
Chopped Cheese (approx. 30°F)		JOG-RUN	20-30 Sec.	15-20 lbs.
Cheese Spreads	Cut/Mix Attachment, Mixing Baffle with Scraper	RUN	3-4 Min.	20-40 lbs.
Chopped Potatoes		RUN-JOG	15-30 Sec.	16-35 lbs.
Whipped Potatoes (Instant)		RUN	1 Min.	16-35 qts.
Potato Salad		RUN-JOG	15-30 Sec.	25-40 lbs.
Salad Dressings		RUN	1 Min.	16-32 qts.
Mayonnaise		RUN	3 Min.	16-32 qts.
Cole Slaw		RUN	15-20 Sec.	20-35 lbs.
Crushed Ice		RUN	30 Sec.	20-35 lbs.
Vegetable Chunks		Cut/Mix Attachment with Strainer Basket	RUN	15-30 Sec.
Tossed Salad	JOG		2-3 Jogs	6-8-10 hds.
MEAT CAPACITIES				
Chopped Sausage	Cut/Mix Attachment, Mixing Baffle with Scraper	RUN	1-2 Min.	20-30 lbs.
Hamburger (1st Cut)		RUN	1-2 Min.	20-40 lbs.
Liver Paste		RUN-JOG	2-3 Min.	20-40 lbs.
Meat Emulsions (ground ⅜")		RUN	2-3 Min.	20-40 lbs.
Meat Loaf (blend)		RUN-JOG	1-1½ Min.	20-30 lbs.
Meat Salad (Ham, Chicken, Fish & Egg)		RUN-JOG	1-1½ Min.	20-40 lbs.
BAKERY CAPACITIES				
Bread Dough	Knead/Mix Attachment	RUN	1½-2½ Min.	18-36 lbs.
Pizza Thin Crust (37-45%)*		RUN	1½-3 Min.	18-39 lbs.
Pizza Medium Crust (50-55%)*		RUN	1½-2½ Min.	18-36 lbs.
Pizza Thick Crust (60-65%)*		RUN	1½-2½ Min.	18-32 lbs.
Cake Batter	Cut/Mix Attachment, Mixing Baffle with Scraper	RUN	2½-4 Min.	25-60 lbs.
Cookie Dough		RUN	2-3 Min.	16-32 lbs.
Fruit Fillings		RUN	60-90 Sec.	25-65 lbs.
Icings/Frostings		RUN	2-3 Min.	25-65 lbs.
Pie Dough		JOG	30 Sec.	15-30 lbs.
Sweet Dough		RUN	2-3 Min.	18-36 lbs.

* Moisture absorption. Example: 50%–12 lbs. Flour & 6 lbs. Water = 18 lbs. Dough
Consult Use and Care Manual (Form F-8218) for complete processing information.

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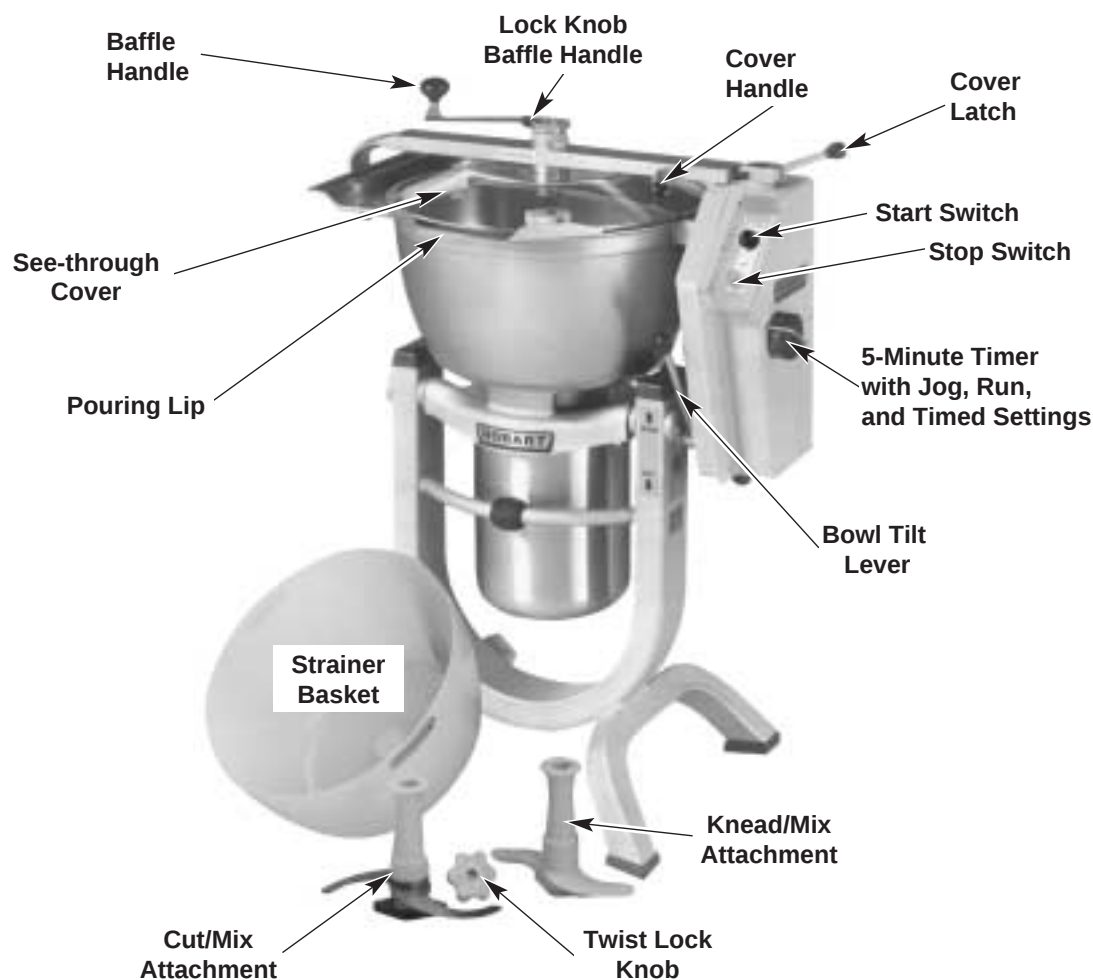
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The Hobart HCM lets you cut, mix and blend in seconds with complete control from start to finish . . .

FEATURES

- See-through cover – made of high impact plastic, strong yet lightweight. A built-in scraper, located on the mixing baffle, helps keep the cover clear. Electric interlocks prevent operation when cover is open or bowl tilted.
- Streamlined, functional controls – magnetically operated start and stop selectors are completely sealed and washable.
- Easily removable attachment shafts – the lock knob lets you remove them without tools. A Cut/Mix Attachment and a Knead/Mix Attachment are provided to handle all of your needs.

STANDARD UNIT FEATURES



MODEL	CAPACITY	MOTOR	ELECTRICAL	STANDARD EQUIPMENT	OPTIONAL ACCESSORIES	NET. WT./ SHIP. WT.
HCM-450	45 Qts.	5 H.P.	200-60-3 230/460-60-3 with Solid state motor Protection as standard	5 Minute Timer Cut/Mix Attachment Knead/Mix Attachment Strainer Basket, Mixing Baffle & Cover Scraper, Basic Unit	Casters Set of 2	260/340

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