



Project \_\_\_\_\_  
 AIA # \_\_\_\_\_ SIS # \_\_\_\_\_  
 Item # \_\_\_\_\_ Quantity \_\_\_\_\_ C.S.I. Section 114000



## LEGACY+ MIXERS CAPACITY CHART

### All Models

## LEGACY+ MIXERS CAPACITY CHART – ALL MODELS

| PRODUCT                                           | AGITATORS SUITABLE FOR OPERATION | HL120     | HL200     | HL300     | HL400     | HL600     | HL662                  | HL800      | HL1400     |
|---------------------------------------------------|----------------------------------|-----------|-----------|-----------|-----------|-----------|------------------------|------------|------------|
| CAPACITY OF BOWL (QTS. LIQUID)                    |                                  | 12        | 20        | 30        | 40        | 60        | 60                     | 80         | 140        |
| Egg Whites                                        | D                                | 1¼ pt.    | 1 qt.     | 1½ qts    | 1¾ qts.   | 2 qts.    | —                      | 2 qts.     | 4 qts.     |
| Mashed Potatoes                                   | B & C                            | 10 lbs.   | 15 lbs.   | 23 lbs.   | 30 lbs.   | 40 lbs.   | —                      | 60 lbs.    | 100 lbs.   |
| Mayonnaise (Qts. of Oil)                          | B or C or D                      | 4½ qts.   | 10 qts.   | 12 qts.   | 13 qts.   | 18 qts.   | —                      | 30 qts.    | 50 qts.    |
| Meringue (Qty. of Water)                          | D                                | ¾ pt.     | 1½ pts.   | 1 qt.     | 1½ qts.   | 1½ qts.   | —                      | 3 qts.     | 5 qts.     |
| Waffle or Hot Cake Batter                         | B                                | 5 qts.    | 8 qts.    | 12 qts.   | 16 qts.   | 24 qts.   | —                      | 32 qts.    | —          |
| Whipped Cream                                     | D or C                           | 2 ½ qts.  | 4 qts.    | 6 qts.    | 9 qts.    | 12 qts.   | —                      | 16 qts.    | 30 qts.    |
| Cake, Angel Food (8-10 oz. cake)                  | C or I                           | 7 lbs.    | 15 lbs.   | 22 lbs.   | 30 lbs.   | 45 lbs.   | —                      | 60 lbs.    | 120 lbs.   |
| Cake, Box or Slab                                 | B or C                           | 12 lbs.   | 20 lbs.   | 30 lbs.   | 40 lbs.   | 50 lbs.   | 75 lbs.                | 100 lbs.   | 185 lbs.   |
| Cake, Cup                                         | B or C                           | 12 lbs.   | 20 lbs.   | 30 lbs.   | 45 lbs.   | 60 lbs.   | 70 lbs.                | 90 lbs.    | 165 lbs.   |
| Cake, Layer                                       | B or C                           | 12 lbs.   | 20 lbs.   | 30 lbs.   | 45 lbs.   | 60 lbs.   | 70 lbs.                | 90 lbs.    | 165 lbs.   |
| Cake, Pound                                       | B                                | 12 lbs.   | 21 lbs.   | 30 lbs.   | 40 lbs.   | 55 lbs.   | 75 lbs.                | 100 lbs.   | 185 lbs.   |
| Cake, Short (Sponge)                              | C or I                           | 8 lbs.    | 15 lbs.   | 23 lbs.   | 25 lbs.   | 45 lbs.   | —                      | 80 lbs.    | 150 lbs.   |
| Cake, Sponge                                      | C or I                           | 6½ lbs.   | 12 lbs.   | 18 lbs.   | 36 lbs.   | 40 lbs.   | —                      | 65 lbs.    | 140 lbs.   |
| Cookies, Sugar                                    | B                                | 10 lbs.   | 15 lbs.   | 23 lbs.   | 30 lbs.   | 40 lbs.   | 50 lbs.                | 60 lbs.    | 100 lbs.   |
| Dough, Bread or Roll (Lt.-Med.) 60% AR ★          | ED                               | 13 lbs. ● | 25 lbs. ● | 45 lbs. ● | 45 lbs. ● | 80 lbs. ■ | 90 lbs. ■              | 170 lbs. ■ | 210 lbs. ■ |
| Dough, Heavy Bread 55% AR ★                       | ED                               | 8 lbs. ●  | 15 lbs. ● | 30 lbs. ● | 35 lbs. ● | 60 lbs. ■ | 85 lbs. ■              | 140 lbs. ■ | 175 lbs. ■ |
| Dough, Pie                                        | B & P                            | 11 lbs.   | 18 lbs.   | 27 lbs.   | 35 lbs.   | 50 lbs.   | 60 lbs.                | 75 lbs.    | 125 lbs.   |
| Dough, Thin Pizza 40% AR (max. mix time 5 min.) ★ | ED                               | 5 lbs. ●  | 9 lbs. ●  | 14 lbs. ● | 25 lbs. ● | 40 lbs. ● | 60 lbs. ●<br>40 lbs. ■ | 85 lbs. ●  | 135 lbs. ● |
| Dough, Med. Pizza 50% AR ★                        | ED                               | 6 lbs. ●  | 10 lbs. ● | 20 lbs. ● | 32 lbs. ● | 70 lbs. ● | 90 lbs. ●<br>70 lbs. ■ | 155 lbs. ● | 190 lbs. ● |
| Dough, Thick Pizza 60% AR ★                       | ED                               | 11 lbs. ● | 20 lbs. ● | 40 lbs. ● | 45 lbs. ● | 70 lbs. ■ | 90 lbs. ■              | 155 lbs. ■ | 190 lbs. ■ |
| Dough, Raised Donut 65% AR                        | ED                               | 4 lbs. ■  | 9 lbs. ■  | 15 lbs. ■ | 25 lbs. ■ | 30 lbs. ▲ | 75 lbs. ■              | 60 lbs. ▲  | 100 lbs. ▲ |
| Dough, Whole Wheat 70% AR                         | ED                               | 11 lbs. ● | 20 lbs. ● | 40 lbs. ● | 45 lbs. ● | 70 lbs. ■ | 90 lbs. ■              | 150 lbs. ■ | 185 lbs. ■ |
| Eggs & Sugar for Sponge Cake                      | B & C or I                       | 5 lbs.    | 8 lbs.    | 12 lbs.   | 18 lbs.   | 24 lbs.   | —                      | 40 lbs.    | 75 lbs.    |
| Icing, Fondant                                    | B                                | 7 lbs.    | 12 lbs.   | 18 lbs.   | 25 lbs.   | 36 lbs.   | —                      | 65 lbs.    | 100 lbs.   |
| Icing, Marshmallow                                | C or I                           | 1¼ lbs.   | 2 lbs.    | 3 lbs.    | 4 ½ lbs.  | 5 lbs.    | —                      | 10 lbs.    | 20 lbs.    |
| Shortening & Sugar, Creamed                       | B                                | 9½ lbs.   | 16 lbs.   | 24 lbs.   | 35 lbs.   | 48 lbs.   | 50 lbs.                | 65 lbs.    | 120 lbs.   |
| Pasta, Basic Egg Noodle (max. mix time 5 min.)    | ED                               | —         | 5 lbs. ●  | 8 lbs. ●  | 15 lbs. ● | 30 lbs. ● | 40 lbs. ●              | 65 lbs. ●  | 100 lbs. ● |

#### ABBREVIATIONS - AGITATORS SUITABLE FOR OPERATION

B – Flat Beater  
 C – Wing Whip (4-Wing: 12 thru 30 qt.; 6-Wing: 40 thru 140 qt.)  
 D – Wire Whip  
 ED – Dough Arm (12 thru 140 qt.)  
 I – Heavy Duty Wire Whip (20 thru 140 qt.)  
 P – Pastry Knife

- 1st speed
- 2nd speed
- ▲ 3rd speed
- ★ If high gluten flour is used, reduce above batch size by 10%

**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.**

2nd speed should never be used on 50% AR or lower products unless using the HL662.

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.



# LEGACY+ MIXERS CAPACITY CHART

All Models



HL120



HL200



HL300



HL400



HL600



HL662



HL800



HL1400

|                                                                                                 | HL120                | HL200                | HL300                | HL400                | HL600                | HL662                | HL800                | HL1400                        |
|-------------------------------------------------------------------------------------------------|----------------------|----------------------|----------------------|----------------------|----------------------|----------------------|----------------------|-------------------------------|
| <b>CAPACITY OF BOWL (LIQUID)</b>                                                                | 12 qts.              | 20 qts.              | 30 qts.              | 40 qts.              | 60 qts.              | 60 qts.              | 80 qts.              | 140 qts.                      |
| <b>CAPACITY OF SECONDARY BOWL</b><br><i>Purchased as extra equipment with required adapters</i> |                      | 12 qts.              | 20 qts.              | 20 qts.<br>30 qts.   | 40 qts.              | 40 qts.              | 40 qts.<br>60 qts.   | 40 qts.<br>60 qts.<br>80 qts. |
| <b>ATTACHMENT HUB</b>                                                                           | #12                  | #12                  | #12                  | #12                  | #12                  | #12                  | N/A                  | N/A                           |
| <b>TIMER CONTROLLED</b>                                                                         | 15-minute SmartTimer | 15-minute SmartTimer | 15-minute SmartTimer | 20-minute SmartTimer | 20-minute SmartTimer | 20-minute SmartTimer | 20-minute SmartTimer | 20-minute SmartTimer          |
| <b>MOTOR</b>                                                                                    | ½ H.P.               | ½ H.P.               | ¾ H.P.               | 1½ H.P.              | 2.7 H.P.             | 2.7 H.P.             | 3 H.P.               | 5 H.P.                        |

| MODEL  | HP  | 1 PHASE   |           | 3 PHASE   |           |
|--------|-----|-----------|-----------|-----------|-----------|
|        |     | 100V-120V | 200V-240V | 200V-240V | 380V-460V |
|        |     | AMPERAGE  |           |           |           |
| HL120  | ½   | 8.0       | 5.0       | –         | –         |
| HL200  | ½   | 8.0       | 5.0       | –         | –         |
| HL300  | ¾   | 9.5       | 5.7       | 2.8       | 1.4       |
| HL400  | 1½  | –         | 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.