



FOOD  
PREPARATION



# LEGACY<sup>®</sup> MIXERS

Unmatched **capacity** and **power**.  
You deserve exceptional results.

**HOBART**



HL600





# LEGACY<sup>+</sup>

## THE LEGACY CONTINUES

The industry's **only Maximum Heavy-Duty mixers**. Giving you as much as **30% more mixing capacity**.

Legacy+<sup>®</sup> mixers give you **more** so you can **DO more**.

Do as much as **30% more mixing** in the same-sized bowl. That much added capacity is only possible with a Legacy+ mixer—because only Legacy+ mixers have the **PLUS System**: a powerful combination of three industry-leading technologies that give you **more**.

**More** power to completely incorporate and develop ingredients—and **more** functionality to make mixing jobs easier.

**More** reliability and **more** longevity—the only mixers you can depend on year after year.

Hobart Legacy+: Constantly advancing to give you **more** of what you need to be amazing in the kitchen.

**Great food starts here.**



## GET MORE WITH THE PLUS SYSTEM

The Hobart PLUS System gives you the power to do **more**. It's how Legacy+ mixers deliver as much as **30% more mixing capacity**. The PLUS System is an exclusive combination of technologies that provides **more** advantages—so you can do **more** in the same-sized bowl. It's why Legacy+ mixers are the industry's only **Maximum Heavy-Duty mixers**. The PLUS System provides **more** of the benefits you want.



**VFDadvantage variable frequency drive** delivers **more** precision motor control and exceptional power. It ensures **more** production time and the best mixes, doughs and incorporation of ingredients in the industry. No other mixer technology does **more** to drive productivity and excellent results.



**Maximum-capacity overload protection** lets you handle the heaviest jobs with **more** confidence. Our extreme-duty wiring and connections handle **more** power, reducing thermal cycling impact to ensure **more** production and less downtime.



**Reinforced planetary shaft system** drives maximum power into the bowl. You get **more** of the robust construction you expect from Hobart: an optimized shaft geometry and all-gear-driven transmission leverage **more** of the motor's precision tuning and high-capacity output.

## 5 BENEFITS OF VFDadvantage

### 1 Motor protection

If the mixer's rated capacity is exceeded, VFDadvantage safeguards the motor against overheating, helping ensure longer life and limited downtime.

### 2 Shift-on-the-Fly™ technology

VFDadvantage ensures convenient, efficient speed changes while the motor's running, so there's no need to stop and restart the machine. Pulse and jog as needed.

### 3 Soft start

By gradually delivering electricity to the mixer until it's at speed, VFDadvantage helps it last longer. Soft starting also minimizes splash-out.

### 4 Stir speed

An ultra-low stir speed is made possible by VFDadvantage, allowing ingredients to be incorporated slowly and thoroughly.

### 5 FastStop

Turn off an HL800 or HL1400 mixer and VFDadvantage brings all moving parts to a complete stop in less than three seconds.



### 4 mixing speeds

Handle virtually any mixing job.

### SmartTimer™ feature

The SmartTimer counts time down and up: a helpful benefit when creating new recipes.

### Quick-Release™ agitators

Quick and easy to remove. Pin locks agitator to shaft, eliminating the up/down play of bayonet-style agitators. The consistent agitator-to-bowl ratio delivers superior mixing performance.

### Triple Interlock System with MagnaLock technology

Prevents mixer from operating unless the bowl is fully up and locked in place and the bowl guard is secured.

### Removable bowl guard

Simple to remove without tools; dishwasher-safe for easy cleaning and sanitizing.

### Electronic Bowl Lift (60 qt. models and above) or Ergonomic Bowl Lift (40 qt. model and below)

Smoothly moves the bowl into mixing position.

### Single-point bowl installation

Simplifies attaching the bowl to the mixer.

### Swing-out bowl

Patented feature adds convenience and saves time.

Hobart Ownership Benefits



Hobart  
Exclusive



Performance



Sanitation &  
Cleaning



Ease of Use



Operator  
Assurance

Picking the right mixer for your needs is important. See the back page to find which mixer has the capacity that's the best match for your kitchen. >>>

## Recommended maximum capacities

(Dough capacities based on 70° F water temperature and 12% flour moisture)

Hobart Legacy+ mixers are the industry's only Maximum Heavy-Duty mixers—delivering as much as **10%, 20% or 30% more** capacity, depending on the application. Ensure your mixer's long lifetime of service by respecting its maximum capacity; always consider the types of ingredients you'll be mixing before adding them to the bowl.

|                                                   | Agitators suitable for operation | HL120    | HL200    | HL300    | HL400    | HL600    | HL662         | HL800     | HL1400    |
|---------------------------------------------------|----------------------------------|----------|----------|----------|----------|----------|---------------|-----------|-----------|
| Capacity of Bowl (Qt. Liquid)                     |                                  | 12       | 20       | 30       | 40       | 60       | 60            | 80        | 140       |
| Egg Whites                                        | D                                | 1¼ pt.   | 1 qt.    | 1½ qt.   | 1¾ qt.   | 2 qt.    | —             | 2 qt.     | 4 qt.     |
| Mashed Potatoes                                   | B & C                            | 10 lb.   | 15 lb.   | 23 lb.   | 30 lb.   | 40 lb.   | —             | 60 lb.    | 100 lb.   |
| Whipped Cream                                     | D or C                           | 2½ qt.   | 4 qt.    | 6 qt.    | 9 qt.    | 12 qt.   | —             | 16 qt.    | 30 qt.    |
| Cakes                                             | B                                | 12 lb.   | 21 lb.   | 30 lb.   | 40 lb.   | 55 lb.   | 75 lb.        | 100 lb.   | 185 lb.   |
| Cookies, Sugar                                    | B                                | 10 lb.   | 15 lb.   | 23 lb.   | 30 lb.   | 40 lb.   | 50 lb.        | 60 lb.    | 100 lb.   |
| Dough, Bread or Roll ★ (Lt.-Med.) 60% AR          | ED                               | 13 lb. ● | 25 lb. ● | 45 lb. ● | 45 lb. ● | 80 lb. ■ | 90 lb. ■      | 170 lb. ■ | 210 lb. ■ |
| Dough, Heavy Bread ★ 55% AR                       | ED                               | 8 lb. ●  | 15 lb. ● | 30 lb. ● | 35 lb. ● | 60 lb. ■ | 85 lb. ■      | 140 lb. ■ | 175 lb. ■ |
| Dough, Thin Pizza 40% AR ★ (max. mix time 5 min.) | ED                               | 5 lb. ●  | 9 lb. ●  | 14 lb. ● | 25 lb. ● | 40 lb. ● | 60 ●/40 lb. ■ | 85 lb. ●  | 135 lb. ● |
| Dough, Medium Pizza 50% AR ★                      | ED                               | 6 lb. ●  | 10 lb. ● | 20 lb. ● | 32 lb. ● | 70 lb. ● | 90 ●/70 lb. ■ | 155 lb. ● | 190 lb. ● |
| Dough, Thick Pizza 60% AR ★                       | ED                               | 11 lb. ● | 20 lb. ● | 40 lb. ● | 45 lb. ● | 70 lb. ■ | 90 lb. ■      | 155 lb. ■ | 190 lb. ■ |
| Dough, Whole Wheat 70% AR                         | ED                               | 11 lb. ● | 20 lb. ● | 40 lb. ● | 45 lb. ● | 70 lb. ■ | 90 lb. ■      | 150 lb. ■ | 185 lb. ■ |
| Icing, Fondant                                    | B                                | 7 lb.    | 12 lb.   | 18 lb.   | 25 lb.   | 36 lb.   | —             | 65 lb.    | 100 lb.   |
| Icing, Marshmallow                                | C or I                           | 1¼ lb.   | 2 lb.    | 3 lb.    | 4½ lb.   | 5 lb.    | —             | 10 lb.    | 20 lb.    |
| Pasta, Basic Egg Noodle (max. mix time 5 min.)    | ED                               | —        | 5 lb. ●  | 8 lb. ●  | 15 lb. ● | 30 lb. ● | 40 lb. ●      | 65 lb. ●  | 100 lb. ● |

- Up to 10% more capacity
- Up to 20% more capacity
- Up to 30% more capacity

### Abbreviations—agitators suitable for operation

- B** Flat Beater
- C** Wing Whip (4-Wing: 12 through 30 qt., 6-Wing: 40 through 140 qt.)
- D** Wire Whip
- ED** Dough Arm (20 through 140 qt.)
- I** Heavy-Duty Wire Whip (30 through 140 qt.)

- 1st Speed
- 2nd Speed
- ▲ 3rd Speed

"B" flat beater



"ED" dough arm



"D" wire whip



**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%.

2nd speed should never be used on doughs that are 50% AR or less except for when using the HL662.

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

1 gallon of water weighs 8.33 lb.

**Note:** Attachment hub should not be used while mixing.



HL120



HL1400



Bowl truck



VS9



Cart



Meat chopper attachment



From 12 quarts to 140 quarts, there's a wide range of Hobart Legacy+ mixers with the capacity, capabilities and helpful accessories your kitchen needs.



hobartcorp.com

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**ITW** FOOD EQUIPMENT GROUP