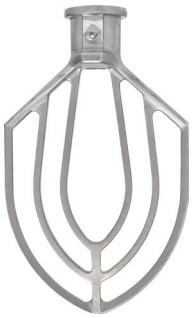
HOBART

FOOD PREPARATION

# LEGACY+ MIXER ACCESSORIES

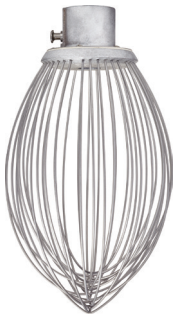
## Agitators

| Agitator | | "B" Flat Beater | "D" Wire Whip | "ED" Dough Arm | "E" Dough Hook |
|---|---|---|---|---|---|
| **Material** | | Aluminum | Stainless Steel | Aluminum | Aluminum |
| **Application** | | Multi-purpose agitator | Maximum blending of air into light products | Mixing, folding, stretching dough | Mixing, folding, stretching dough |
| **Food Products** | | Mashing potatoes, mixing cakes, icings | Whipping cream, beating egg whites | Breads, pizza dough | Lighter breads, pizza dough |
| **Speed** | | Use 1st speed for starting, medium speed for finishing | 3rd or 4th speed | Use 1st or 2nd speed for 2 and 3 speed mixers; 1st, 2nd, or 3rd speed for 4 speed mixers | Use 1st or 2nd speed for 2 and 3 speed mixers; 1st, 2nd, or 3rd speed for 4 speed mixers |
| **Mixer** | **Bowl Size** | **Part** | | | |
| **HL120** | 12 QT | BBEATER-HL12<br>00-874828 | DWHIP-HL12<br>00-873360 | EDDOUGH-HL12<br>00-873343 | – |
| **HL200** | 12 QT | BBEATER-HL12<br>00-874828 | DWHIP-HL12<br>00-873360 | EDDOUGH-HL12<br>00-873343 | EDOUGH-HL20<br>00-873335 |
| | 20 QT | BBEATER-HL20<br>00-874790 | DWHIP-HL20<br>00-874792 | EDDOUGH-HL20<br>00-874791 | – |
| **HL300** | 20 QT | BBEATER-HL4320<br>00-916582 | DWHIP-HL4320<br>00-916598 | EDDOUGH-HL4320<br>00-916827 | – |
| | 30 QT | BBEATER-HL4030<br>00-916372 | DWHIP-HL4030<br>00-916421 | EDDOUGH-HL30AL<br>00-916618-1 | – |
| **HL400** | 20 QT | BBEATER-HL4320<br>00-916582 | DWHIP-HL4320<br>00-916598 | EDDOUGH-HL4320<br>00-916827 | – |
| | 30 QT | BBEATER-HL4030<br>00-916372 | DWHIP-HL4030<br>00-916421 | EDDOUGH-HL30AL<br>00-916618-1 | – |
| | 40 QT | BBEATER-HL4030<br>00-916372 | DWHIP-HL4030<br>00-916421 | EDDOUGH-HL40SS<br>00-916618-2 | – |
| **HL600 & HL662** | 40 QT | BBEATER-HL640<br>00-874248 | DWHIP-HL640<br>00-874249 | EDDOUGH-HL640<br>00-874292 | – |
| | 60 QT | BBEATER-HL60<br>00-874172 | DWHIP-HL60<br>00-874190 | EDDOUGH-HL60<br>00-874285 | EDOUGH-HL60<br>00-874284 |
| **HL800** | 40 QT | BBEATER-HL1484<br>916313 | DWHIP-HL1484<br>916319 | EDDOUGH-HL1484<br>916316 | – |
| | 60 QT | BBEATER-HL1486<br>916257 | DWHIP-HL1486<br>916265 | EDDOUGH-HL1486<br>916260 | – |
| | 80 QT | BBEATER-HL80<br>00-874654 | DWHIP-HL80<br>00-875866 | EDDOUGH-HL80<br>00-874647 | – |
| **HL1400** | 40 QT | BBEATER-HL1484<br>916313 | DWHIP-HL1484<br>916319 | EDDOUGH-HL1484<br>916316 | – |
| | 60 QT | BBEATER-HL1486<br>916257 | DWHIP-HL1486<br>916265 | EDDOUGH-HL1486<br>916260 | – |
| | 80 QT | BBEATER-HL80<br>00-874654 | DWHIP-HL80<br>00-875866 | EDDOUGH-HL80<br>00-874647 | – |
| | 140 QT | BBEATER-HL140<br>00-874409 | DWHIP-HL140<br>00-875863 | EDDOUGH-HL140<br>00-875847 | – |



"B" Flat Beater

"ED" Dough Hook



"D" Wire Whip

"E" Dough Hook

LEGACY+ MIXER ACCESSORIES

Approved by_____ Date_____ Approved by_____ Date_____

HOBART

# LEGACY+ MIXER ACCESSORIES

## Agitators

| Agitator | | "C" Wing Whip | "I" Heavy Duty Wire Whip | "P" Pastry Knife | Bowl Scraper |
|---|---|---|---|---|---|
| **Material** | | Tin-dipped | Stainless steel wire, tin-dipped hub | Tin-dipped | Stainless steel arm, urethane elastomer scraper |
| **Application** | | Heavy whipping | Heavy whipping | Cutting action for combining ingredients | Scraping the sides of the bowl during operation with "B" beater or wire whips |
| **Food Products** | | Potatoes, butter, mayonnaise, light icing | Sponge cakes, light marshmallow | Pastry dough, pie dough | Batters and doughs |
| **Speed** | | 1st or 2nd speed | 3rd or 4th speed | Low speeds for stirring, medium speeds for cutting | 1st or 2nd speed |
| **Mixer** | **Bowl Size** | **Part** | | | |
| **HL120** | 12 QT | CWHIP-HL12<br>00-875893 | – | PPASTRY-HL12<br>00-873370 | SCRAPER-HL12<br>00-873373 |
| **HL200** | 12 QT | CWHIP-HL12<br>00-875893 | – | PPASTRY-HL12<br>00-873370 | SCRAPER-HL12<br>00-873373 |
| | 20 QT | CWHIP-HL20<br>00-873331 | – | PPASTRY-HL20<br>00-873294 | SCRAPER-HL20<br>00-874836 |
| **HL300** | 20 QT | – | – | – | – |
| | 30 QT | CWHIP-HL4030<br>00-916573 | IWIRE-HL4030<br>00-916520 | PPASTRY-HL4030<br>00-916481 | SCRAPER-HL30<br>00-916838 |
| **HL400** | 20 QT | – | – | – | – |
| | 30 QT | CWHIP-HL4030<br>00-916573 | IWIRE-HL4030<br>00-916520 | PPASTRY-HL4030<br>00-916481 | SCRAPER-HL30<br>00-916838 |
| | 40 QT | CWHIP-HL4030<br>00-916573 | IWIRE-HL4030<br>00-916520 | PPASTRY-HL4030<br>00-916481 | SCRAPER-HL40<br>00-916839 |
| **HL600 & HL662** | 40 QT | – | IWIRE-HL640<br>00-874250 | – | SCRAPER-HL640<br>00-874268<br>SCRAPER-HL64AP*<br>00-939071 |
| | 60 QT | CWHIP-HL60<br>00-874278 | IWIRE-HL60<br>00-874271 | PPASTRY-HL60<br>00-874286 | SCRAPER-HL60<br>00-874267<br>SCRAPER-HL60AP*<br>00-939070 |
| **HL800** | 40 QT | – | IWIRE-HL1484<br>916321 | – | – |
| | 60 QT | – | IWIRE-HL1486<br>916268 | – | SCRAPER-HL60<br>00-874267 |
| | 80 QT | CWHIP-HL80<br>00-875946 | IWIRE-HL80<br>00-875931 | PPASTRY-HL80<br>00-875914 | SCRAPER-HL80<br>00-874700 |
| **HL1400** | 40 QT | – | IWIRE-HL1484<br>916321 | – | – |
| | 60 QT | – | IWIRE-HL1486<br>916268 | – | SCRAPER-HL60<br>00-874267 |
| | 80 QT | CWHIP-HL80<br>00-875946 | IWIRE-HL80<br>00-875931 | PPASTRY-HL80<br>00-875914 | SCRAPER-HL80<br>00-874700 |
| | 140 QT | CWHIP-HL140<br>00-875938 | IWIRE-HL140<br>00-875929 | PPASTRY-HL140<br>00-875906 | SCRAPER-HL140<br>00-874699 |

**"C" Wing Whip**

**Bowl Scraper**

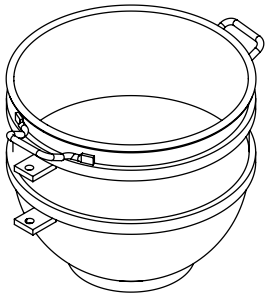
**"P" Pastry Knife**

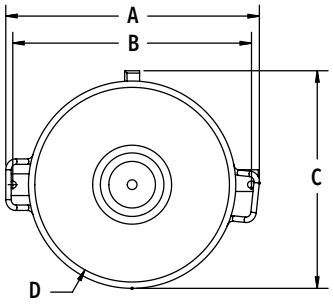
**"I" Heavy Duty Wire Whip**

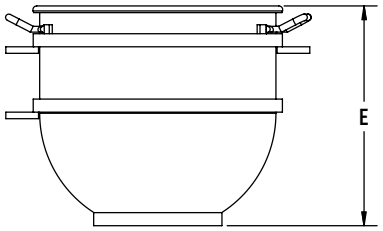
*Only use AP scrapers with aluminum planetary mixers. These are 60-qt. mixers with **serial number 311681285 and higher.**

# LEGACY+ MIXER ACCESSORIES

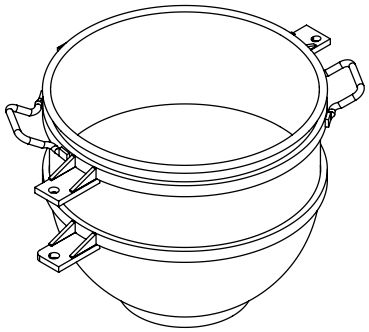
## Bowls

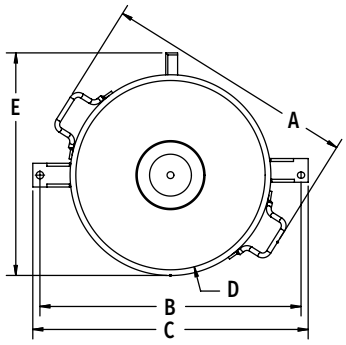


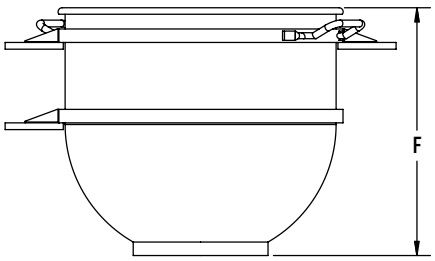



| | Bowl | Weight (lbs.) | Bowl Size | Mixer | Dimensions (inches) | | | | |
|---|---|---|---|---|---|---|---|---|---|
| | | | | | A | B | C | D | E |
| STANDARD | BOWL-HL12 | 8.3 | 12 QT | HL120 | 15.12 | 14.25 | 13.26 | 10.75 | 11.50 |
| | BOWL-HL20P | 9 | 20 QT | HL200 | 16.38 | 14.25 | 14.24 | 12.56 | 11.50 |
| | BOWL-HL30 | 18 | 30 QT | HL300 | 19.42 | 16.75 | 16.03 | 14.16 | 13.44 |
| | BOWL-HL40 | 20 | 40 QT | HL400 | 19.42 | 16.75 | 16.03 | 14.16 | 16.57 |
| | BOWL-HL60 | 42 | 60 QT | HL600, HL662 | 23.37 | 22.00 | 20.05 | 17.94 | 16.81 |
| STEPDOWN | BOWL-HL12 | 8.3 | 12 QT | HL200 | 15.12 | 14.25 | 13.26 | 10.75 | 11.50 |
| | BOWL-HL4320 | 16 | 20 QT | HL300, HL400 | 17.85 | 16.75 | 15.21 | 12.52 | 12.28 |
| | BOWL-HL30 | 18 | 30 QT | HL400 | 19.42 | 16.75 | 16.03 | 14.16 | 13.44 |
| | BOWL-HL640 | 36 | 40 QT | HL600, HL662 | 23.50 | 21.99 | 18.94 | 15.88 | 15.63 |






| | Bowl | Weight (lbs.) | Bowl Size | Mixer | Dimensions (inches) | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|
| | | | | | A | B | C | D | E | F |
| STANDARD | BOWL-HL80 | 55 | 80 QT | HL800 | 26.61 | 27.50 | 29.00 | 19.94 | 23.44 | 18.38 |
| | BOWL-HL140 | 75 | 140 QT | HL1400 | 29.43 | 27.54 | 29.00 | 22.50 | 24.76 | 25.1 |
| STEPDOWN | BOWL-HL1484 | 42 | 40 QT | HL800, HL1400 | 21.05 | 27.50 | 29.00 | 15.88 | 21.38 | 15.63 |
| | BOWL-HL1486 | 48 | 60 QT | HL800, HL1400 | 23.39 | 27.50 | 29.25 | 17.94 | 22.41 | 16.81 |
| | BOWL-HL80 | 55 | 80 QT | HL1400 | 26.61 | 27.50 | 29.00 | 19.94 | 23.44 | 18.38 |

All bowls are made of 304 stainless steel.

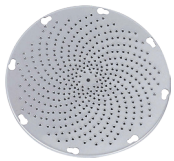
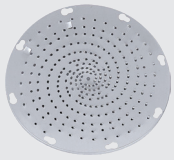
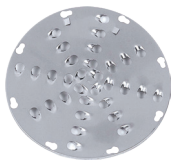
Stepdown bowls are smaller bowls used on larger machines. Smaller batches of product may not mix properly if mixed in a bowl that is too large, so using a stepdown bowl increases the versatility of the mixer and the types of product able to be mixed.

| Name | Application | Mixer | Model |
|---|---|---|---|
| **Splash Cover** | Control splash of light ingredients during mixing. | HL120 | SPLASH-LEX012 |
| | | HL200 | SPLASH-LEX020 |
| | | HL300 | SPLASH-LEX030 |
| | | HL400 | SPLASH-LEX040 |
| | | HL600, HL662 | SPLASH-LEX060 |
| | | HL800 | SPLASH-LEX080 |
| | | HL1400 | SPLASH-LEX140 |
| **Tray Support Attachment** | Hold trays beneath the VS9 attachment. | HL120 | TRAY-HL2012 |
| | | HL200 | |
| **Bowl Extension Ring** | Provides higher sidewalls for the bowl to prevent throw-out of certain ingredients. Does not increase bowl capacity. | HL600, HL662 | EXTEND-SST60G |
| | | HL800 | EXTEND-SST60G – use with 60 qt. bowls |
| | | | EXTEND-SST80G – use with 80 qt. bowls |
| | | HL1400 | EXTEND-SST60G – use with 60 qt. bowls |
| | | | EXTEND-SST80G – use with 80 qt. bowls |
| **Bowl Truck** | Self-centering, with rubber-tired wheels and guide handle for easy portability when moving bowls for floor model mixers. Includes leg extensions. | HL300 | TRUCK-HL4030 |
| | | HL400 | |
| | | HL600, HL662 | TRUCK-HL1486 – Legs add 9" height to HL600/HL662 Legs add 2" height to HL800/HL1400 |
| | | HL800 | |
| | | HL1400 | |
| **Bowl Truck Adapter** | Inserts easily into the standard bowl truck to adapt it for use with smaller bowl sizes. | HL800 | TRKADPT-HL8640 – use with 60 and 40 qt. bowls |
| | | HL1400 | TRKADPT-HL1464 – use with 60 and 40 qt. bowls |
| **Ingredient Chute** | Easily and safely add ingredients to the bowl during mixing. | HL120 | CHUTE-HL12 |
| | | HL200 | CHUTE-HL20 |
| | | HL300 | CHUTE-HL4030 |
| | | HL400 | |
| | | HL600, HL662 | CHUTE-HL |
| | | HL800 | CHUTE-LMV |
| | | HL1400 | |
| **Mixer Table** | Table for countertop mixers with pegs to store agitators. Dimensions: 27" W x 32" D x 26.75" H | HL120 | TABLEHW-HL2012 |
| | | HL200 | |

# VS9 VEGETABLE SLICER

Attachment for food processing that fits in the #12 attachment hub of a Hobart Mixer or Food Cutter. Slicer, shredder, and grater plates can be used with the VS9 for various food processing applications.

**Not compatible with Hobart Classic L800 and V1401 mixers.*

| Plate | Application | Food Products | Recommendations |
|---|---|---|---|
| **VS9PLT-ASP12** | Slicing - adjustable settings from 5⁄8" to wafer thin slices | Vegetables and cheeses | All speeds can be used to slice |
|  **VS9PLT-GRATER** | Grating | Hard natural cheeses, hard vegetables, spices, bread crumbs | 1st or 2nd speed for 3 speed mixers<br>1st, 2nd, or 3rd speed for 4 speed mixers |
|  **VS9PLT-3/32SH** | Fine shredding | Cheeses, quick cooking vegetables | 1st or 2nd speed for 3 speed mixers<br>1st, 2nd, or 3rd speed for 4 speed mixers |
| **VS9PLT-3/16SH** | Medium shredding | Cheeses, salad vegetables, quick cooking vegetables | 1st or 2nd speed for 3 speed mixers<br>1st, 2nd, or 3rd speed for 4 speed mixers |
| **VS9PLT-5/16SH** | Medium shredding | Cheeses, salad vegetables, quick cooking vegetables | 1st or 2nd speed for 3 speed mixers<br>1st, 2nd, or 3rd speed for 4 speed mixers |
|  **VS9PLT-1/2SH** | Course shredding | Cole slaw, soup stock, hashbrowns | 1st or 2nd speed for 3 speed mixers<br>1st, 2nd, or 3rd speed for 4 speed mixers |
| **VS9HOLD-SHG12** | Securely mounts grater and shredder plates.<br>Required for use with above grater and shredder plates. | | |

# #12 MEAT CHOPPER ATTACHMENT

Attachment for food processing that fits in the #12 attachment hub of a Hobart Mixer or Food Cutter. Can be used to chop and grind meats without crushing or mashing the product. 3rd speed is recommended for 3 speed mixers, and 2nd speed for 4 speed mixers.

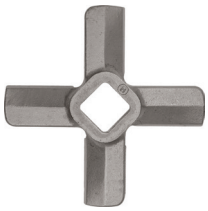
**Not compatible with Hobart Classic L800 and V1401 mixers.*

**12TIN-C/EPAN**

**12 C/E-5PLT**

| Chopping Ends | Model |
|---|---|
| #12 tinned chopping end with stainless steel round pan, stomper, knife, and 1/8" Stay Sharp plate | 12TIN-C/EPAN |
| #12 tinned chopping end with knife, 1/8", 3/16", 1/4", 3/8", and 1/2" Stay Sharp plates | 12 CE-5PLT |

| Knives & Plates | Model |
|---|---|
| #12 Stay Sharp Knife | 12KNF-STA/SH |
| #12 1/8" Stay Sharp Knife | 12PLT-1/8S |
| #12 3/16" Stay Sharp Knife | 12PLT-3/16S |
| #12 1/4" Stay Sharp Knife | 12PLT-1/4S |
| #12 3/8" Stay Sharp Knife | 12PLT-3/8S |
| #12 1/2" Stay Sharp Knife | 12PLT-1/2S |
| #12 5/8" Stay Sharp Knife | 12PLT-5/8S |
| #12 11/16" Stay Sharp Knife | 12PLT-11/16S |



**12KNF-STA/SH**

**12PLT-1/8S**

**12PLT-3/16S**

**12PLT-1/4S**

**12PLT-3/8S**

**12PLT-1/2S**

**12PLT-5/8S**

**12PLT-11/16S**

**12/22PN-SSTRND**

**12STF-HOG**

**12STF-SHEEP**

| Feed Pan | Model |
|---|---|
| Round stainless steel feed pan<br>Dimensions: 12" diameter x 1-3/4" depth | 12/22PN-SSTRND |

| Stuffers | Model |
|---|---|
| #12 Stuffer - Large | 12STF-HOG |
| #12 Stuffer - Small | 12STF-SHEEP |

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