



FOOD
PREPARATION



LEGACY[®] MIXERS

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

HOBART



HL600



LEGACY⁺

THE LEGACY CONTINUES

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

Legacy+[®] 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.



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



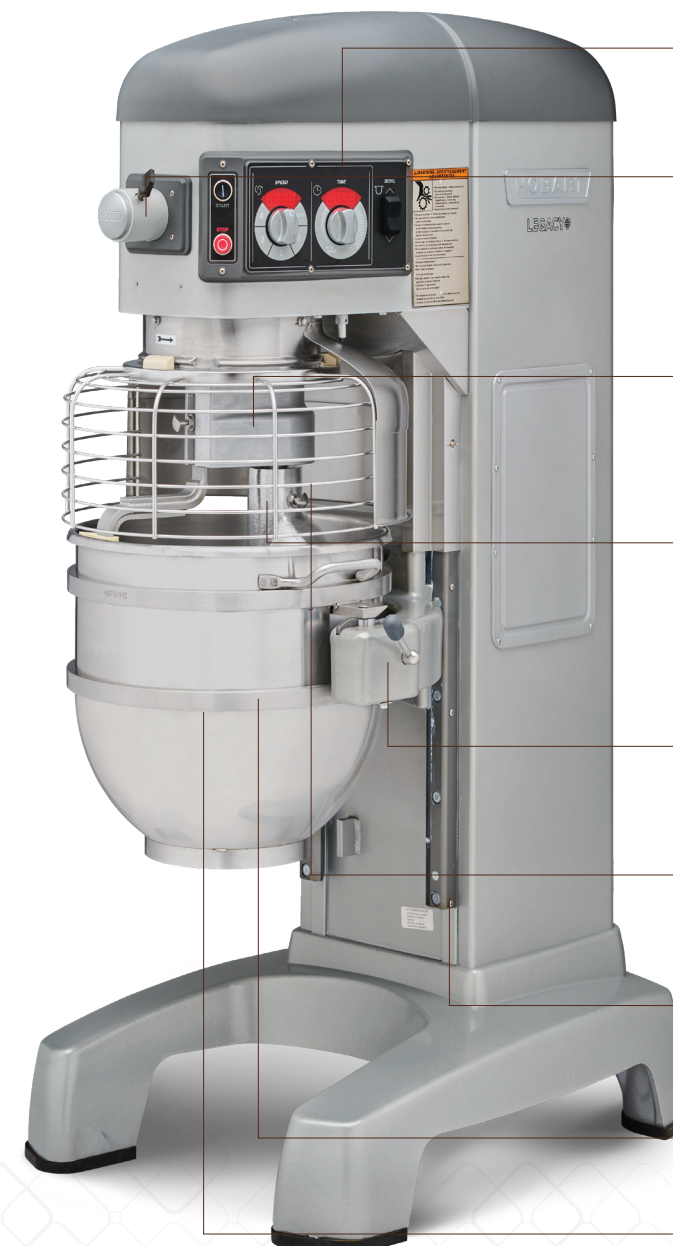
Get **more** production and less downtime with **maximum capacity overheat protection**. Handle the heaviest jobs with **more** confidence thanks to our extreme-duty wiring and connections that handle **more** power and reduce thermal cycling impact.



Drive maximum power into the bowl thanks to the **reinforced planetary shaft system**. 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 Change speeds without stopping** 📶👉
VFDadvantage allows for Shift-on-the-Fly™ technology that ensures convenient, efficient speed changes while the motor is running. There's no need to stop and restart the machine to change speeds and you can pulse and jog as needed.
- 3 Minimal ingredient splash-out** 📶💧
Soft Start gradually delivers electricity to the mixer until it's at speed, which minimizes splash-out and helps the mixer last longer.
- 4 Thoroughly incorporate ingredients** 📶
An ultra-low stir speed is made possible by VFDadvantage, allowing ingredients to be incorporated slowly and thoroughly.
- 5 FastStop™** ⚠️
Turn off an HL600, HL662, HL800 or HL1400 mixer and VFDadvantage brings all moving parts to a complete stop in less than three seconds.



Model shown: HL600
Features for other models may vary.

SmartTimer™ feature ⭐👉

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

#12 Attachment hub with stainless steel insert with dye-cast cap, part of NoChipMAX™ system ⭐💧

Provides easy installation of the VS9 and meat grinding attachments, and prevents paint chipping in the hub area. *Only available on 60-quart mixers.*

NoChip™ aluminum planetary part of NoChipMAX™ system ⭐💧

Gravity cast, hardened aluminum surface is easy to clean and maintain and is corrosion-, scratch-, and chip-resistant. *Only available on 60-quart mixers.*

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



Bowl truck



Cart



HL1400



VS9



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.



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ITW FOOD EQUIPMENT GROUP