



HOBART LEGACY® MIXERS



Hobart Legacy Mixers deliver repeat performances daily.
So you can, too.



The Legacy continues the Hobart tradition of supporting your performances, day in, day out.

It's why it's called the Legacy. The Legacy is following in the footsteps of Hobart mixers that have been providing reliable support since 1913. Hobart mixers have been faithfully whipping, beating and kneading for almost a century—delivering the mix consistency that has set an industry standard.

Before creating the Legacy, we asked managers, chefs, operators and consultants in foodservice and food retail exactly what they wanted in a mixer. Their responses were virtually identical. Reliability and durability. Mix consistency. Simple operation. Ease of cleaning. Operator protection.

No mixer in the industry combines all of these features as completely as the Legacy. Because it's the only mixer in the industry that was designed to do so from the very beginning. With the Hobart Legacy, history repeats itself—one precise revolution at a time.

PROUD SUPPORTER OF



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> Hobart mixers go from 5 to 140 qt.

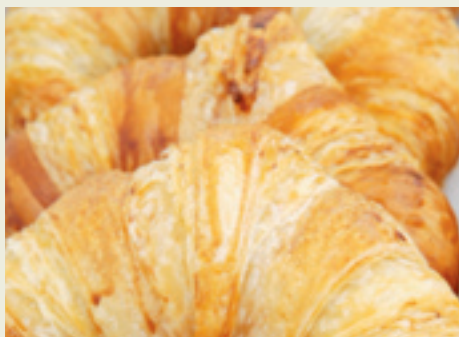


> N50

> HL120

> HL200

> HL300



a great tradition

> Unique in the industry, the Hobart Technical Center tests major components under extreme conditions to determine whether a mixer can stand up to years of demanding foodservice and food retail use. They put the Legacy's switches and components through tests that run for hundreds of thousands of cycles.

Similar tests are performed based on electrical, mechanical, vibration, shock, humidity, voltage, cleaning chemicals and food criteria. So far, among all the mixers tested, only one has passed. The Legacy.



> HL400

> HL600

> HL662

> HL800

> HL1400





The making of a Legacy. Durability and mix consistency come built-in.

> **Motor design.** Instead of going from zero to full rpm in one burst, Hobart's motor is designed to increase rpm gradually, extending the overall life of the mixer by reducing pressure on critical components.



To make a mixer that would live up to the tradition of Hobart longevity and dependability, the engineers at Hobart created a special motor design. In contrast to mixer motors that go from zero to full rpm in one burst, Hobart's SoftStart gradually increases rpm. This extends the overall life of the mixer by reducing pressure on critical components. That's only one of the ways the Legacy ensures it will enjoy a long life.

The gears and shaft—made of heat-treated, hardened alloy steel—are sized to handle higher loads, as are the bearings. The motor and drive controller are heavy duty, specially sized to handle high-load applications. They can consistently work through tough dough recipes without bogging down, extending the overall life of the machine. The Legacy also has a cast iron construction transmission housing for durability.

Making the Legacy even more durable is the undercoating, which adds an extra layer of protection. Combined with the powder-coat finish, it provides a higher level of corrosion resistance. Like everything else about the Legacy, it's been tested, undergoing thousands of hours of salt spray to prove that, once again, it can stand up to whatever you throw at it.

Almost a century of consistency. Although the Legacy incorporates many mixing innovations—the swing-out bowl, Shift-on-the-Fly™ and more—the fixed agitator speeds are exactly the same, ensuring that you get the same mixing consistency you've always had with your Hobart mixer.

The SmartTimer™ lets you be even more precise in the consistency of your mixes. In fact, the Legacy mixer gives you a lot more control over the mixing process. You can Shift-on-the-Fly and change speeds while the mixer is running. You can also start the mixer without worrying about product splash-out with Stir Speed.



longevit



> Made of heat-treated, hardened alloy steel, the Legacy's gears and shaft are specially sized to handle higher loads.

The Legacy is now available in an enhanced Hobart Gray finish that brings a whole new layer of protection to mixing.

To ensure consistency of mix, Hobart's fixed agitator speeds are exactly the same as they've always been.



> **SmartTimer** gives you even more precise control of mix consistency.

> **Shift-on-the-Fly** lets you change speeds while the mixer is still running.

y, durability



The Legacy introduced a new era of ease and efficiency in mixing.



> **The Bowl Guard** is not only easy to remove and clean, but the front portion also rotates so you can add ingredients, and install or remove an agitator.

With its single-point bowl installation, the Legacy literally revolutionized mixing. The Legacy is the only mixer where the bowl swings out, making it simple to add ingredients, take out product, mount and remove the bowl. The bowl lock ensures that the bowl is properly in place for starting. You simply release the bowl lock handle to swing out the bowl for easy access.

On the larger mixers—the 60-, 80- and 140-quart sizes—the Legacy has a Power Bowl Lift that raises and lowers the bowl at the push of a button. More than a convenience for the operators, the Power Bowl Lift increases productivity. The bowl itself sits six inches higher, making it easier for the operator to access.

In the rapid pace of a busy kitchen, it's not always easy to remember every little detail, like the time set for each speed a product is mixed. Hobart's Automatic Time Recall remembers the last time for each speed for you, making it ideal for mixing multiple batches of the same product.

What really makes mixing easy is the optional SmartPlus™ programmable recipe timer. It automatically changes speeds and starts a timer countdown without operator intervention.

Cleanup made simple. The Bowl Guard is easily removable for cleaning. The Splash Guard does exactly what it says it does—prevents splash-out of product and ingredients. Even the base of the Legacy is designed for ease of cleaning. It features rounded corners with few seams, so there are fewer places for bacteria and soils to lodge and hide.

Looking after the operator. The Legacy has a number of protective mechanisms built-in. The Bowl Guard must be in place for the mixer to start. The Bowl Lock won't allow the mixer to start until the bowl is secured. Further protecting the operator is Bowl Height Sensing, which ensures that the bowl is fully raised before the mixer will operate.

> **There are two mechanisms for raising and lowering the bowl** on the Legacy. The 12-, 20-, 30- and 40-quart models have an ergonomic lift handle that lets the operator effortlessly raise and lower the bowl. For the larger and heavier 60-, 80- and 140-quart sizes, the Power Bowl Lift button automatically raises and lowers the bowl.





> With its exclusive swing-out bowl, the Legacy makes it easier to mount and remove bowls, and add and remove product.



ease, efficiency



What's your Legacy going to be?

In picking the right Legacy for your application, you should consider a number of factors, including the product, sizing and volume. While you don't want to pick a mixer that's too big for your operation, you do want a size that can meet your needs and the requirements of your applications. Such issues as the amount of flour you put in each batch, whether you'll be using high-gluten flour, and whether you'll be using chilled water or ice can have a significant effect on your selection.

This chart is designed to help you in your selection process. Naturally, your Hobart dealer or representative will be glad to give you further assistance in your selection.



Recommended Maximum Capacities

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

Product	Agitators Suitable
Capacity of Bowl (Qts., Liquid)	
Capacity of Secondary Bowls (Qts.) (Purchased as extra equipment with required adapters)	
Egg Whites	Wire Whip
Mashed Potatoes	Flat Beater & Wing Whip
Mayonnaise (Qts. of Oil)	Flat Beater, Wing Whip or Wire Whip
Meringue (Qty. of Water)	Wire Whip
Waffle or Pancake Batter	Flat Beater
Whipped Cream	Wire Whip
Cake, Angel Food (8-10 oz. cake)	Wing Whip or HD* Wire Whip
Cake, Box or Slab	Flat Beater or Wing Whip
Cake, Cup	Flat Beater or Wing Whip
Cake, Layer	Flat Beater or Wing Whip
Cake, Pound	Flat Beater
Cake, Short (Sponge)	Wing Whip or HD* Wire Whip
Cake, Sponge	Wing Whip or HD* Wire Whip
Cookies, Sugar	Flat Beater
Dough, Bread or Roll (Lt.-Med.) 60% AR §	Dough Arm
Dough, Heavy Bread 55% AR §	Dough Arm
Dough, Pie	Flat Beater & Pastry Knife
Dough, Thin Pizza 40% AR (Max. mix time 5 min.) § ◇	Dough Arm
Dough, Med. Pizza 50% AR § ◇	Dough Arm
Dough, Thick Pizza 60% AR § ◇	Dough Arm
Dough, Raised Donut 65% AR	Dough Arm
Dough, Whole Wheat 70% AR	Dough Arm
Eggs & Sugar for Sponge Cake	Flat Beater & Wing Whip or HD* Wire Whip
Icing, Fondant	Flat Beater
Icing, Marshmallow	Wing Whip or HD* Wire Whip
Shortening & Sugar, Creamed	Flat Beater
Pasta, Basic Egg Noodle (Max. mix time 5 min.)	Dough Arm

the right Legacy



N50	HL120	HL200	HL300	HL400	HL600	HL662	HL800	HL1400
5	12	20	30	40	60	60	80	140
-	-	12	20	20 / 30	40	40	40 / 60	40 / 60 / 80
1/2 pt.	1 1/4 pt.	1 qt.	1 1/2 qts.	1 3/4 qts.	2 qts.	-	2 qts.	4 qts.
3 lbs.	10 lbs.	15 lbs.	23 lbs.	30 lbs.	40 lbs.	-	60 lbs.	100 lbs.
1 1/2 qts.	4 1/2 qts.	10 qts.	12 qts.	13 qts.	18 qts.	-	30 qts.	50 qts.
1/4 pt.	3/4 pt.	1 1/2 pts.	1 qt.	1 1/2 qts.	1 1/2 qts.	-	3 qts.	5 qts.
2 qts.	5 qts.	8 qts.	12 qts.	16 qts.	24 qts.	-	32 qts.	-
3 pts.	2 1/2 qts.	4 qts.	6 qts.	9 qts.	12 qts.	-	16 qts.	30 qts.
2 lbs.	7 lbs.	15 lbs.	22 lbs.	30 lbs.	45 lbs.	-	60 lbs.	120 lbs.
4 lbs.	12 lbs.	20 lbs.	30 lbs.	40 lbs.	50 lbs.	75 lbs.	100 lbs.	185 lbs.
3 lbs.	12 lbs.	20 lbs.	30 lbs.	45 lbs.	60 lbs.	70 lbs.	90 lbs.	165 lbs.
3 lbs.	12 lbs.	20 lbs.	30 lbs.	45 lbs.	60 lbs.	70 lbs.	90 lbs.	165 lbs.
3 lbs.	12 lbs.	21 lbs.	30 lbs.	40 lbs.	55 lbs.	75 lbs.	100 lbs.	185 lbs.
3 lbs.	8 lbs.	15 lbs.	23 lbs.	25 lbs.	45 lbs.	-	80 lbs.	150 lbs.
2 lbs.	6 1/2 lbs.	12 lbs.	18 lbs.	40 lbs.	36 lbs.	-	65 lbs.	140 lbs.
3 lbs.	10 lbs.	15 lbs.	23 lbs.	30 lbs.	40 lbs.	50 lbs.	60 lbs.	100 lbs.
4 lbs.	13 lbs. ¹	25 lbs. ¹	45 lbs. ¹	45 lbs. ¹	80 lbs. ²	90 lbs. ²	170 lbs. ²	210 lbs. ²
-	8 lbs. ¹	15 lbs. ¹	30 lbs. ¹	35 lbs. ¹	60 lbs. ²	85 lbs. ²	140 lbs. ²	175 lbs. ²
3 lbs.	11 lbs.	18 lbs.	27 lbs.	35 lbs.	50 lbs.	60 lbs.	75 lbs.	125 lbs.
-	5 lbs. ¹	9 lbs. ¹	14 lbs. ¹	25 lbs. ¹	40 lbs. ¹	60 ¹ / 40 lbs.	85 lbs. ¹	135 lbs. ¹
-	6 lbs. ¹	10 lbs. ¹	20 lbs. ¹	32 lbs. ¹	70 lbs. ¹	90 ¹ / 70 lbs.	155 lbs. ¹	190 lbs. ¹
-	11 lbs. ¹	20 lbs. ¹	40 lbs. ¹	45 lbs. ¹	70 lbs. ²	90 lbs. ²	155 lbs. ²	190 lbs. ²
-	4 lbs. ²	9 lbs. ²	15 lbs. ²	25 lbs. ²	30 lbs. ³	75 lbs. ²	60 lbs. ³	100 lbs. ³
-	11 lbs. ¹	20 lbs. ¹	40 lbs. ¹	45 lbs. ¹	70 lbs. ²	90 lbs. ²	150 lbs. ²	185 lbs. ²
2 lbs.	5 lbs.	8 lbs.	12 lbs.	18 lbs.	24 lbs.	-	40 lbs.	75 lbs.
2 lbs.	7 lbs.	12 lbs.	18 lbs.	25 lbs.	36 lbs.	-	65 lbs.	100 lbs.
1/2 lb.	1 1/4 lbs.	2 lbs.	3 lbs.	4 1/2 lbs.	5 lbs.	-	10 lbs.	20 lbs.
3 lbs.	9 1/2 lbs.	16 lbs.	24 lbs.	35 lbs.	48 lbs.	50 lbs.	65 lbs.	120 lbs.
-	-	5 lbs.	8 lbs.	15 lbs.	30 lbs.	40 lbs. ¹	65 lbs. ¹	100 lbs. ¹

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%.

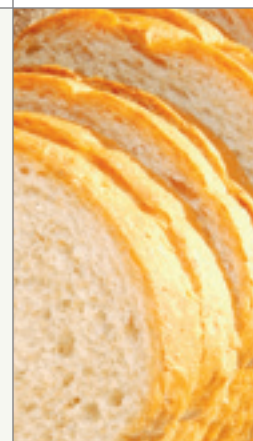
◇ 2nd speed should never be used on 50% AR or lower products, with the exception of the HL662, HL800 and HL1400. The HL800 and HL1400 require a 50% reduction in batch size to mix in speed 2 with 50% or less AR doughs.

* Heavy Duty
¹=1st Speed
²=2nd Speed
³=3rd Speed

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.





Our agitators and accessories continue a legacy of their own.

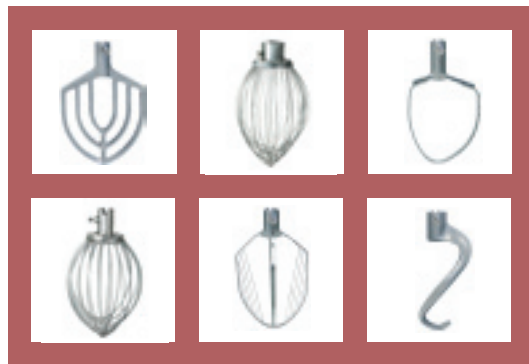


> The patented Hobart Quick Release design lets you change agitators in seconds. All you have to do is pull the Quick Release knob and remove the agitator. Installing an agitator is also a snap.

Hobart has a full line of agitators and accessories. Just like our mixers, Hobart agitators are designed for long-term usage under heavy-duty conditions. Our patented Quick Release™ Agitators are a snap to attach and remove. An easily removable bowl scraper removes product from the sides of the bowls, improving productivity and making it simple to scrape the bowl.

The “B” Flat Beater. A multi-purpose agitator for mashing potatoes or other vegetables. Also used for mixing cakes, batters or icings.

The “D” Wire Whip. Designed for maximum blending of air into light products, such as whipping cream, egg whites, light icings, meringues and similar products.



The “ED” Dough Arm. Used for mixing most bread, roll and pizza dough, which require folding and stretching action for best development.

The “C” Wing Whip. Used for whipping material that is too heavy for the “D” Wire Whip. Popular applications include whipping or blending potatoes, butter, mayonnaise and icings.

The “P” Pastry Knife combines shortening with flour and is ideal for light pastry shells, flaky pie dough and similar mixes.

The “I” Heavy-duty Wire Whip is used for sponge cakes and mixes marshmallow for heavy whipping.

Hobart also offers a #12 hub for attachments that can slice and grate vegetables and cheeses (the VS9 Vegetable Slicer), and chopping ends that allow the operator to grind meat or similar products.

> **Agitators.** Hobart provides a full range of agitators that are designed for long-term usage under heavy-duty conditions. Hobart agitators include flat beaters, wire whips, dough arms, wing whips and a pastry knife.

> **The patented Hobart Bowl Scraper** continuously scrapes the inside of the bowl while mixing, eliminating the need to stop the bowl for hand-scraping, improving productivity and consistency of mix.





> **Bowls, bowl trucks and splash covers.** Hobart's stainless steel bowls are recommended for acidic applications, such as tomato bases, whole eggs and sugars. Hobart also has bowl trucks for all floor-model mixers. We also have a full line of splash covers.

> **Attachments.** Genuine, heavy-duty Hobart attachments greatly increase the versatility of the Legacy Mixer. Perfect for slicing, shredding, cutting or grating, the VS9 Vegetable Slicer lets you process a wide range of vegetables and cheeses. The meat chopper lets you turn trimmings into croquettes, meat patties and sausage.



The colorful, flexible and surprisingly powerful N50

At five quarts, the N50 is our smallest mixer, but it's all Hobart. With its heavy-duty motor and gear-driven transmission, the N50 can go from mixing the heaviest of bread doughs, to whipping egg whites into the lightest of meringues, to making batch after batch of cookie dough.

The ideal countertop mixer for small applications, the N50 has all the reliability and mix consistency that Hobart mixers are famous for.



Add a little color to your kitchen

You can have Hobart Gray, if you wish, but you can also select from four other colors: Cherry Red, Berry Blue, Creamy White and Plum Black.

Agitators included with the N50 are the "B" Flat Beater, the "D" Wire Whip and the "ED" Dough Arm.

more options





Foodservice's #1 supporter. Hobart, where equipment and service join together in support of you. Hobart makes a full line of equipment for the foodservice industry, including cooking, food machines, warewashers and Traulsen refrigeration. We support our customers when and where it counts the most. In the field, at your place. With nearly 200 locations and 1,700 factory-trained service representatives across the country, we're always close by to install, maintain and service your equipment. If that's the kind of support network you've been looking for, contact your Hobart representative today by calling 888-4HOBART.



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