

**HOBART**701 S Ridge Avenue, Troy, OH 45374  
1-888-4HOBART • www.hobartcorp.com**MIXER CAPACITY  
CHART – ALL MODELS****HOBART****Recommended Maximum Capacities – dough capacities based on 70°F water and 12% flour moisture.**

| PRODUCT   | AGITATORS<br>SUITABLE FOR<br>OPERATION | N50     | HL120    | HL200    | HL300    | HL400    | HL600    | HL662        | HL800     | HL1400    |
|---|--|---------|----------|----------|----------|----------|----------|--------------|-----------|-----------|
| CAPACITY OF BOWL (QTS. LIQUID)                        |  | 5       | 12       | 20       | 30       | 40       | 60       | 60           | 80        | 140       |
| Egg Whites  | D                                      | ½ pt.   | 1¼ pt.   | 1 qt.    | 1½ qts.  | 1¾ qts.  | 2 qts.   | –            | 2 qts.    | 4 qts.    |
| Mashed Potatoes                                       | B & C                                  | 3 lbs.  | 10 lbs.  | 15 lbs.  | 23 lbs.  | 30 lbs.  | 40 lbs.  | –            | 60 lbs.   | 100 lbs.  |
| Mayonnaise (Qts. of Oil)                              | B or C or D                            | 1½ qts. | 4½ qts.  | 10 qts.  | 12 qts.  | 13 qts.  | 18 qts.  | –            | 30 qts.   | 50 qts.   |
| Meringue (Qty. of Water)                              | D                                      | ¼ pt.   | ¾ pt.    | 1½ pts.  | 1 qt.    | 1½ qts.  | 1½ qts.  | –            | 3 qts.    | 5 qts.    |
| Waffle or Hot Cake Batter                             | B                                      | 2 qts.  | 5 qts.   | 8 qts.   | 12 qts.  | 16 qts.  | 24 qts.  | –            | 32 qts.   | –         |
| Whipped Cream   | D or C                                 | 3 pts.  | 2½ qts.  | 4 qts.   | 6 qts.   | 9 qts.   | 12 qts.  | –            | 16 qts.   | 30 qts.   |
| Cake, Angel Food<br>(8-10 oz. cake)                   | C or I                                 | 2       | 7        | 15       | 22       | 30       | 45       | –            | 60        | 120       |
| Cake, Box or Slab                                     | B or C                                 | 4 lbs.  | 12 lbs.  | 20 lbs.  | 30 lbs.  | 40 lbs.  | 50 lbs.  | 75 lbs.      | 100 lbs.  | 185 lbs.  |
| Cake, Cup   | B or C                                 | 3 lbs.  | 12 lbs.  | 20 lbs.  | 30 lbs.  | 45 lbs.  | 60 lbs.  | 70 lbs.      | 90 lbs.   | 165 lbs.  |
| Cake, Layer   | B or C                                 | 3 lbs.  | 12 lbs.  | 20 lbs.  | 30 lbs.  | 45 lbs.  | 60 lbs.  | 70 lbs.      | 90 lbs.   | 165 lbs.  |
| Cake, Pound   | B                                      | 3 lbs.  | 12 lbs.  | 21 lbs.  | 30 lbs.  | 40 lbs.  | 55 lbs.  | 75 lbs.      | 100 lbs.  | 185 lbs.  |
| Cake, Short (Sponge)                                  | C or I                                 | 3 lbs.  | 8 lbs.   | 15 lbs.  | 23 lbs.  | 25 lbs.  | 45 lbs.  | –            | 80 lbs.   | 150 lbs.  |
| Cake, Sponge  | C or I                                 | 2 lbs.  | 6½ lbs.  | 12 lbs.  | 18 lbs.  | 40 lbs.  | 36 lbs.  | –            | 65 lbs.   | 140 lbs.  |
| Cookies, Sugar  | B                                      | 3 lbs.  | 10 lbs.  | 15 lbs.  | 23 lbs.  | 30 lbs.  | 40 lbs.  | 50 lbs.      | 60 lbs.   | 100 lbs.  |
| Dough, Bread or Roll §<br>(Lt.-Med.) 60% AR           | ED                                     | 4 lbs.□ | 13 lbs.□ | 25 lbs.□ | 45 lbs.□ | 45 lbs.□ | 80 lbs.* | 90 lbs.*     | 170 lbs.* | 210 lbs.* |
| Dough, Heavy Bread §<br>55% AR                        | ED                                     | –       | 8 lbs.□  | 15 lbs.□ | 30 lbs.□ | 35 lbs.□ | 60 lbs.* | 85 lbs.*     | 140 lbs.* | 175 lbs.* |
| Dough, Pie  | B & P                                  | 3 lbs.  | 11 lbs.  | 18 lbs.  | 27 lbs.  | 35 lbs.  | 50 lbs.  | 60 lbs.      | 75 lbs.   | 125 lbs.  |
| Dough, Thin Pizza 40% AR §†<br>(max. mix time 5 min.) | ED                                     | –       | 5 lbs.□  | 9 lbs.□  | 14 lbs.□ | 25 lbs.□ | 40 lbs.□ | 60□/40 lbs.* | 85 lbs.□  | 135 lbs.□ |
| Dough, Med. Pizza 50% AR §†                           | ED                                     | –       | 6 lbs.□  | 10 lbs.□ | 20 lbs.□ | 32 lbs.□ | 70 lbs.□ | 90□/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<br>65% AR                         | ED                                     | –       | 4 lbs.*  | 9 lbs.*  | 15 lbs.* | 25 lbs.* | 30 lbs.† | 75 lbs.*     | 60 lbs.†  | 100 lbs.† |
| Dough, Whole Wheat<br>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                             | 2 lbs.  | 5 lbs.   | 8 lbs.   | 12 lbs.  | 18 lbs.  | 24 lbs.  | –            | 40 lbs.   | 75 lbs.   |
| Icing, Fondant  | B                                      | 2 lbs.  | 7 lbs.   | 12 lbs.  | 18 lbs.  | 25 lbs.  | 36 lbs.  | –            | 65 lbs.   | 100 lbs.  |
| Icing, Marshmallow                                    | C or I                                 | ½ lb.   | 1¼ lbs.  | 2 lbs.   | 3 lbs.   | 4½ lbs.  | 5 lbs.   | –            | 10 lbs.   | 20 lbs.   |
| Shortening & Sugar,<br>Creamed                        | B                                      | 3 lbs.  | 9½ lbs.  | 16 lbs.  | 24 lbs.  | 35 lbs.  | 48 lbs.  | 50 lbs.      | 65 lbs.   | 120 lbs.  |
| Pasta, Basic Egg Noodle<br>(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 (20 thru 140 qts.)  
 I – Heavy Duty Wire Whip (30 qt. thru 140 qt.)  
 P – Pastry Knife  
 □ 1st Speed  
 \* 2nd Speed  
 † 3rd Speed

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, M802 & V1401. The M802 and V1401 require a 50% reduction in batch size to mix in speed 2 with 50% or less AR doughs.

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.

**MIXER CAPACITY CHART – ALL MODELS**

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## MIXERS



N50



HL120



HL200



HL300



HL400



HL600



HL662



HL800



HL1400

| HOBART MODEL  | (Standard Finish) | N50      | HL120    | HL200    | HL300    | HL400          | HL600    | HL662    | HL800          | HL1400             |
|---|-------------------|----------|----------|----------|----------|----------------|----------|----------|----------------|--------------------|
| <b>CAPACITY OF BOWL (liquid)</b>  |                   | 5 qts.   | 12 qts.  | 20 qts.  | 30 qts.  | 40 qts.        | 60 qts.  | 60 qts.  | 80 qts.        | 140 qts.           |
| <b>CAPACITY OF SECONDARY BOWLS</b><br>(Purchased as extra equipment with required adapters) |                   |          |          | 12 qts.  | 20 qts.  | 20 and 30 qts. | 40 qts.  | 40 qts.  | 40 and 60 qts. | 40, 60 and 80 qts. |
| <b>ATTACHMENT HUB SIZE</b>  |                   | #10      | #12      | #12      | #12      | #12            | #12      | #12      | N/A            | N/A                |
| <b>TIMER CONTROLLED</b>   |                   | N/A      | Standard | Standard | Standard | Standard       | Standard | Standard | Standard       | Standard           |
| <b>MOTOR</b>  |                   | 1/6 H.P. | 1/2 H.P. | 1/2 H.P. | 3/4 H.P. | 1-1/2 H.P.     | 2.7 H.P. | 2.7 H.P. | 3 H.P.         | 5 H.P.             |

| MACHINE | MODEL | HP    | 1 PHASE   |                  | 3 PHASE   |           |
|---------|-------|-------|-----------|------------------|-----------|-----------|
|         |       |       | 100V-120V | 200V-240V        | 200V-240V | 380V-460V |
| Mixers  | N50   | 1/6   | 2.9       | <sup>1</sup> 1.4 | —         | —         |
|         | HL120 | 1/2   | 8.0       | 5.0              | —         | —         |
|         | HL200 | 1/2   | 8.0       | 5.0              | —         | —         |
|         | HL300 | 3/4   | 9.5       | 5.7              | 2.8       | 1.4       |
|         | HL400 | 1-1/2 | —         | 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: <sup>1</sup> = 230 Volt

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