



FOOD PREPARATION
PLANETARY MIXER

HL MIXER





PRECISE – EFFICIENT – DURABLE

HOBART LEGACY MIXERS

The Legacy mixers continue the HOBART tradition of reliably supporting your performances, day in, day out – thanks to durability, versatility, outstanding performance, mix consistency, simple operation, ease of cleaning and operator protection.

DURABILITY – SAFETY

The special motor is designed to increase rpm gradually, extending the overall life of the mixer by reducing pressure on critical components. That is only one of the ways the Legacy ensures it will enjoy a long life. The gears and shafts - 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. The Legacy also has a cast iron construction transmission housing for durability and a number of protective mechanisms built-in. The bowl guard must be in place for the mixer to start. The bowl lock will not allow the mixer to start until the bowl is secured. A further protecting feature is the Bowl Height Sensing, which ensures that the bowl is fully raised before the mixer will operate.

EASE AND EFFICIENCY IN MIXING

The models HL120, HL200, HL300, HL400 have an ergonomic lift handle that lets the operator effortlessly raise and lower the bowl. For the larger and heavier models, HL600, HL800 and HL1400, the Power Bowl Lift button automatically raises and lowers the bowl. HOBART's Automatic Time Recall remembers the last time setting for each speed for you, making it ideal for mixing multiple batches of the same product. The bowl guard is easily removable for cleaning. The splash guard prevents splash-out of product and ingredients. Even the base of the Legacy is designed for ease of cleaning.



Model N50
5 qt (5 l) bowl capacity



Model HL120
12 qt (11 l) bowl capacity



Model HL200
20 qt (19 l) bowl capacity



Model HL300
30 qt (28 l) bowl capacity

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EASY HANDLING

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. The patented Soft Start technology lets you smoothly shift speeds. With the Stir Speed you can start the mixer in slow speed to stir ingredients before mixing.



AGITATORS AND ACCESSORIES - VERSATILITY

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. The patented HOBART Quick Release Agitators allow for easy attachment and removal. HOBART's stainless steel bowls are durable for acidic applications, such as tomato bases, whole eggs and sugars. Bowl trucks for floor-model mixers and a full line of splash covers are available. HOBART also offers an attachment hub, which further increases the versatility of the mixers.



PRECISION – MIX CONSISTENCY

The SmartTimer lets you be even more precise in the consistency of your mixes.



Model HL400
40 qt (38 l) bowl capacity



Model HL600
60 qt (57 l) bowl capacity



Model HL800
80 qt (76 l) bowl capacity



Model HL1400
140 qt (133 l) bowl capacity

HOBART GMBH

Robert-Bosch-Straße 17 | 77656 Offenburg | Germany

Phone: +49(0)781.600-28 20 | Fax: +49(0)781.600-28 19

E-Mail: info-export@hobart.de | Internet: www.hobart-export.com

Member of the ITW Food Equipment Group Europe

MODELS AND EQUIPMENT

| MODEL – HL MIXER | HL120 | HL200 | HL300 | HL400 | HL600 | HL800 | HL1400 |
|--------------------------------------|-------|-------|-------|-------|-------|-------|--------|
| Planetary mixing system | ● | ● | ● | ● | ● | ● | ● |
| Three speeds plus stir speed | ● | ● | ● | ● | – | – | – |
| Four speeds plus stir speed | – | – | – | – | ● | ● | ● |
| Shift-on-the-Fly | ● | ● | ● | ● | ● | ● | ● |
| Soft start when changing speeds | ● | ● | ● | ● | ● | ● | ● |
| 15-minute SmartTimer | ● | ● | ● | – | – | – | – |
| 20-minute SmartTimer | – | – | – | ● | – | – | – |
| 50-minute SmartTimer | – | – | – | – | ● | ● | ● |
| Automatic time recall | ● | ● | ● | ● | ● | ● | ● |
| Large, easy-to-operate control panel | ● | ● | ● | ● | ● | ● | ● |
| Ergonomic swing-out bowl | ● | ● | ● | ● | ● | ● | ● |
| Attachment hub | ● | ● | ● | ● | ● | – | – |
| Open base | ● | ● | ● | ● | ● | ● | ● |
| Bowl & bowl guard of stainless steel | ● | ● | ● | ● | ● | ● | ● |
| Power bowl lift | – | – | – | – | ● | ● | ● |
| Powder-coated, grey metallic finish | ● | ● | ● | ● | ● | ● | ● |
| STANDARD EQUIPMENT: | | | | | | | |
| Stainless steel bowl | ● | ● | ● | ● | ● | ● | ● |
| Flat beater | ● | ● | ● | ● | ● | ● | ● |
| Wire whip | ● | ● | ● | ● | ● | – | – |
| Dough arm | ● | ● | ● | ● | ● | ● | ● |
| Bowl truck | – | – | – | ○ | ○ | ○ | ○ |

● Inclusive

○ Optional

– Not available

TECHNICAL DATA

| | BENCH MODEL | | | FLOOR MODEL | | | | | |
|----------------------------------------------------|-------------|---------------------|---------------------------------|--------------------|----------------------|----------------------|----------------------|----------------------|----------------------|
| MODEL | N50 | HL120 | HL200 | HL200 | HL300 | HL400 | HL600 | HL800 | HL1400 |
| BOWL CAPACITY in quart/litre ^[1] | 5/5 | 12/11 | 20/19 | 20/19 | 30/28 | 40/38 | 60/57 | 80/76 | 140/133 |
| POWER SUPPLY | 230/50/1 | 200-240/ 50/60/1 | 200-240/ 50/60/1 400/50/3 | 400/50/3 | 230/50/1 400/50/3 | 230/50/1 400/50/3 | 230/50/1 400/50/3 | 400/50/3 | 400/50/3 |
| CAPACITY in kW | 0.12 | 0.37 | 0.37 | 0.37 | 0.55 | 1.1 | 2.0 | 2.2 | 3.7 |
| DIMENSIONS FOR SINGLE UNITS in mm | | | | | | | | | |
| Length | 381 | 600 | 640 | 640 | 760 | 770 | 1,223 | 1,529 ^[3] | 1,595 ^[3] |
| Width | 264 | 490 ^[2] | 490 ^[2] | 590 ^[2] | 670 ^[2] | 670 ^[2] | 728 | 976 ^[3] | 1,101 ^[3] |
| Height | 432 | 740 | 740 | 1,124 | 1,260 | 1,270 | 1,557 | 1,641 | 1,718 |
| NET WEIGHT FOR SINGLE UNITS WITH BOWL in kg | 21 | 88 | 90 | 90 | 184 | 184 | 411 | 624 | 662 |

^[1] starting from HL200: models available with reduced bowl capacity^[2] incl. handle^[3] with bowl opened