



FOOD PREPARATION
PLANETARY MIXER HL SERIES





TOTAL PERFORMANCE IN YOUR KITCHEN

At HOBART, we take pride in providing reliable and innovative high quality kitchen equipment that has been engineered to ensure that whatever challenges the day may bring - you can make it happen with HOBART.

Let's make it happen!

PLANETARY MIXER HL SERIES



HOSPITALITY

Hotel & Restaurant



FOODSERVICE

Hospital / Nursing home /
Canteen / Education - school & university



BAKERY

Production / Bakery Industry



MEAT PRODUCTION

Butchery / Meat production Industry



GLOBAL MARINE



AIRLINE CATERING



THE MODELS

WE HELP YOU WITH YOUR DECISION

COUNTERTOP MODELS

MODEL **N50**

Planetary Mixer
Countertop model
5 litres / 5 quart bowl

Great for small applications, the HOBART N50 mixer measures up! The heavy duty motor and gear-driven transmission helps ensure consistent performance. This countertop model is ideal for culinary schools, small bakeries and restaurants.



MODEL **HL120**

Legacy Mixer
Countertop model
11 litres / 12 quart bowl

MODEL **HL200**

Legacy Mixer
Countertop or floor model
19 litres / 20 quart or
11 litres / 12 quart bowl

The Legacy countertop mixers are ideal for operations with limited kitchen space. They are able to handle egg whites, blueberry batter, heavy bread dough and more—simply in a smaller size. Our exclusive swing out bowl makes loading and unloading products so much easier!



FLOOR MODELS

The Legacy floor mixers consistently win best-in-class awards for performance and reliability. HOBART mixers are there day after day supporting your creative efforts as you whip, blend and knead a culinary palette! Available in 30- to 140-quart sizes, we offer the right machine for the job.

MODEL **HL300**

Legacy Mixer
Floor model
28 litres / 30 quart or
19 litres / 20 quart bowl



MODEL **HL400**

Legacy Mixer
Floor model
38 litres / 40 quart bowl or
19 litres / 20 quart bowl



MODEL **HL600**

Legacy Mixer
Floor model
57 litres / 60 quart bowl or
38 litres / 40 quart bowl



MODEL **HL662**

Legacy Mixer for pizza dough only
Floor model
57 litres / 60 quart bowl



MODEL **HL800**

Legacy Mixer
Floor model
76 litres / 80 quart bowl or
57 litres / 60 quart bowl or
38 litres / 40 quart bowl



MODEL **HL1400**

Legacy Mixer
Floor model
133 litres / 140 quart bowl or
76 litres / 80 quart bowl or
57 litres / 60 quart bowl



YOUR BENEFITS AT A GLANCE

Shift-on-the-Fly™ technology

No need to stop the machine to change speeds. Pulse and jog as needed.

SmartTimer™ feature

Automatic recall of time and speed.

Removable bowl guard

Easy to remove without tools for cleaning and sanitizing.

Swing-out bowl

Patented feature adds convenience and saves time.

Single-point bowl installation

Simplifies attaching the bowl to the mixer.

Quick-Release™ agitators

Quick and easy to remove. Pin locks agitator to shaft, eliminating the up/down play of bayonetstyle agitators. The consistent agitator-to-bowl ratio delivers superior mixing performance.

Variable Frequency Drive (VFD)

All-gear, direct-drive system ensures superior mixing consistency, motor protection and long life.

Soft Start

Minimizes the risk of ingredient splash-out (the flour shower) for less cleaning time.

4 mixing speeds

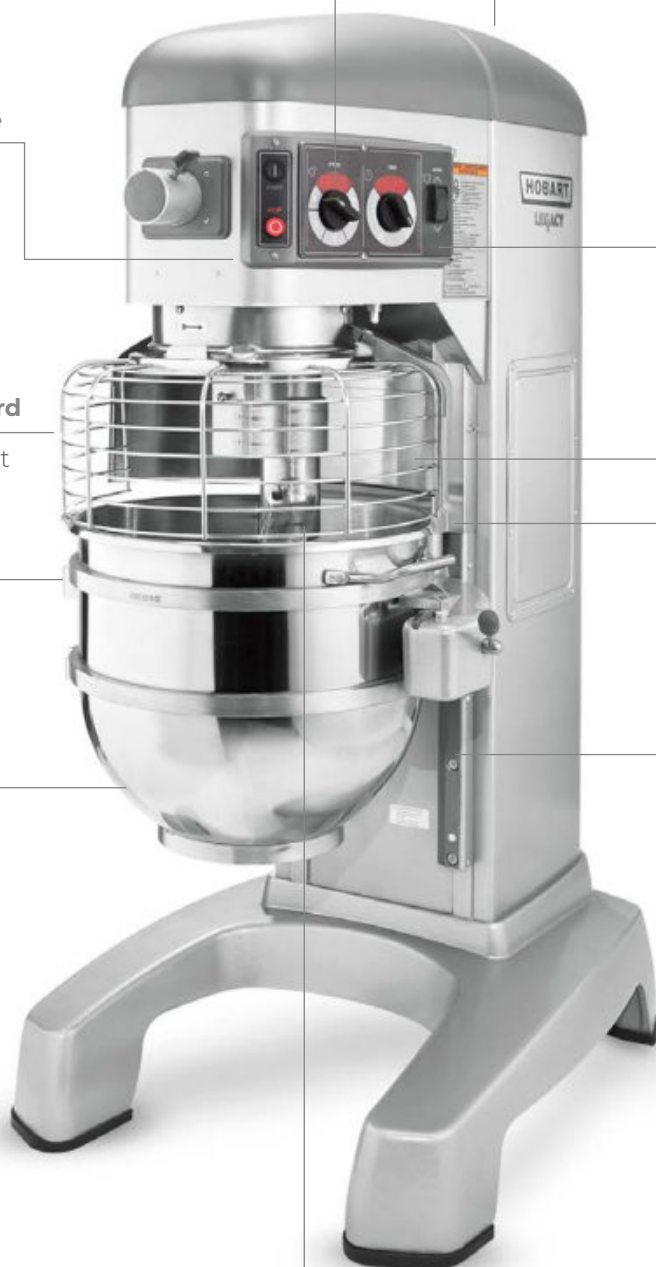
Includes stir speed.

Triple Interlock System

Prevents mixer from operating unless the bowl is fully up and locked in place and the bowl guard is secured.

Electronic Bowl Lift (60 qt. models and above) or Ergonomic Bowl Lift (40 qt. model and below)

Smoothly moves the bowl into mixing position.





CUSTOMER BENEFITS

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. The mixers are available in various sizes to fulfill every operation purpose.

DURABILITY – SAFETY

The special motor is designed to increase speed gradually, extending the overall life of the mixer by reducing pressure on critical components. That is only one of the ways to ensure 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.

EASY HANDLING

The small 30- and 40-quart sizes are equipped with an ergonomic lift handle. Larger floor mixers are equipped with Power Bowl Lift, which raises and lowers the bowl at the push of a button for convenience and productivity.



EASY CLEANING

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.

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CONTROLS

Simple controls to start and stop the mixer as well as the convenient countertop design make the Legacy mixer easy to use and operate.



Automatic time recall

Legacy mixers include automatic time recall, remembering the last time for each speed and making it easy to mix multiple batches of the same product.

SmartTimer™

Auto-recall the last time set for each speed. Provides accurate results and eliminates over-mixing. When this type of convenience is standard, you can dedicate time to other tasks.

Shift-on-the-Fly™ Controls

Allows the operator to change speeds while the mixer is running and eliminates the extra step of stopping the mixer to adjust the speed.

Soft start agitation technology

Save money by reducing wasted product. Allows for gentle transition into a higher speed to reduce the chances of product splash-out.

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.



FEATURES

MODELS	COUNTERTOP MODELS			FLOOR MODELS					
	N50	HL120	HL 200	HL 300	HL 400	HL 600	HL 662	HL 800	HL 1400
Open base	–	●	●	●	●	●	●	●	●
Ergonomic swing-out bowl	–	●	●	●	●	●	●	●	●
Power bowl lift	–	–	–	–	–	●	●	●	●
Single point bowl installation	–	●	●	●	●	●	●	●	●
Stainless steel bowl guard	–	●	●	●	●	●	●	●	●
Rubber foot pads	–	–	●	●	●	●	●	●	●

MOTOR POWER

1/6 H.P. motor	●	–	–	–	–	–	–	–	–
1/2 H.P. motor	–	●	●	–	–	–	–	–	–
3/4 H.P. motor	–	–	–	●	–	–	–	–	–
1 1/2 H.P. motor	–	–	–	–	●	–	–	–	–
2.7 H.P. motor	–	–	–	–	–	●	●	–	–
3.0 H.P. motor	–	–	–	–	–	–	–	●	–
5.0 H.P. motor	–	–	–	–	–	–	–	–	●

ATTACHMENT HUB

#10 Taper attachment hub	●	–	–	–	–	–	–	–	–
#12 Taper attachment hub	–	●	●	●	●	●	●	–	–

SPEEDS

2 speeds	–	–	–	–	–	–	●	–	–
3 speeds	●	●	●	●	●	–	–	–	–
4 speeds	–	–	–	–	–	●	–	●	●
Soft start when changing speeds	–	●	●	●	●	●	●	●	●

● Inclusive

○ Optional

– Not available

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MODELS	COUNTERTOP MODELS			FLOOR MODELS					
	N50	HL120	HL 200	HL 300	HL 400	HL 600	HL 662	HL 800	HL 1400
CONTROLS									
Large, easy-to-reach controls	●	●	●	●	●	●	●	●	●
15-minute SmartTimer™	–	●	●	●	–	–	–	–	–
20-minute SmartTimer™	–	–	–	–	●	●	●	●	●
Automatic Time Recall	–	●	●	●	●	●	●	●	●
Shift-on-the-Fly™ Controls	–	●	●	●	●	●	●	●	●
STANDARD EQUIPMENT									
Stainless steel bowl	●	●	●	●	●	●	●	●	●
Flat beater "B"	●	●	●	●	●	●	–	●	●
Dough hook "ED"	●	●	●	●	●	●	●	●	●
Wire whip "D"	●	●	●	●	●	●	–	●	●
Bowl truck	–	–	–	–	○	○	○	○	○

● Inclusive

○ Optional

– Not available

HOBART



TECHNICAL DATA

MODELS	COUNTERTOP MODELS			FLOOR MODELS					
	N50	HL 120	HL 200	HL 300	HL 400	HL 600	HL 662	HL 800	HL 1400
BOWL CAPACITY IN L	5 l	11 l (12 quart)	19 l (20 quart)	28 l (30 quart)	38 l (40 quart)	57 l (60 quart)	57 l (60 quart)	76 l (80 quart)	133 l
OPTIONAL BOWL CAPACITY IN L	-	-	11 l (12 quart)	19 l (20 quart)	19 l (20 quart)	38 l (40 quart)	-	57 l (60 quart) / 38 l (40 quart)	57 / 76 l
POWER SUPPLY	230 / 50 / 1	200-240 / 50-60 / 1	200-240 / 50-60 / 1 400 / 50 / 3	230 / 50 / 1 400 / 50 / 3	400 / 50 / 3	230 / 50 / 1 400 / 50 / 3	400 / 50 / 3	400 / 50 / 3	400 / 50 / 3
TOTAL LOADING	0.12 kW	0.37 kW	0.37 kW	0.56 kW	1.1 kW	2.0 kW	2.0 kW	2.2 kW	3.7 kW
DIMENSIONS									
Depth	381 mm	580 mm	580 mm	76 cm	77 cm	104 cm	104 cm	117 cm	120 cm
Width	264 mm	490 mm	490 mm	58 cm	59 cm	60 cm	60 cm	70 cm	70 cm
Height	432 mm	740 mm	740 mm / 1,124 mm	126 cm	127 cm	156 cm	156 cm	165 cm	172 cm
Weight	22 kg	80 kg	86 kg	179 kg	183 kg	411 kg	411 kg	624 kg	662 kg





OUR VISION

Wash without water

Intensive market research has shown that our customers expect warewashing technology that combines efficiency with optimal performance. We are focused on meeting these demands and they form the foundation of our vision to "wash without water". This vision is our continuous incentive to break new ground in order to constantly reduce the consumption of water, energy and chemicals. We continue pursuing this goal methodically and with the most innovative engineering. Indeed, we already know that:

» When the first machine is finally capable of washing without water, it will be a HOBART. «

THE COMPANY

We are HOBART

HOBART is the world market leader for commercial warewashing technology and wellknown manufacturer of cooking, food preparation, and environmental technology. Established in 1897 in Troy, Ohio, today HOBART employs more than 6,900 employees around the world. At our manufacturing plant in Offenburg, Germany, HOBART develops, produces, and distributes warewashing technology worldwide. The hotel and catering trade, cafeterias, bakeries and butcher shops, supermarkets, airlines, cruise ships, automotive suppliers, research centres and pharmaceutical companies all over the world swear by our innovative products, which are considered to be economical and ecological market leaders.



MADE IN GERMANY

We provide this promise of quality to our customers, and it represents our personal standard upheld by all our staff at HOBART.



OUR FOCUS

Innovative – economical – ecological

This is our philosophy. To us, innovation means continuously setting new standards in technology, combined with real added value for the customer. Our group's Technological Centre, and our own Innovation Centre for Warewashing Technology at our headquarters in Germany, make this possible. With this combined innovative power we create highly efficient products which continuously confirm our status as technological leader. To be economical means to set standards in terms of the lowest operating costs, minimal use of resources and to revolutionise the market continuously. To be ecological means responsible handling of resources and a sustainable energy policy. This applies not only to the product in use, but in general to all areas of the organisation, such as purchasing or manufacturing.

HOBART

Competent – fast – reliable

HOBART service technicians and HOBART service partners are the "real" experts. Thanks to intensive training and many years of experience, they have a unique and profound knowledge of the products. This means that maintenance and repair work is always carried out professionally, fast and reliably.

HOBART

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Die Angaben in diesem Prospekt beruhen auf dem Stand 02/2020. Technische Änderungen oder Änderungen der Ausführung bleiben vorbehalten.

The details given in this brochure are correct as of 02/2020. We reserve the right to technical or design modifications.

Document non contractuel. Les indications de ce prospectus sont conformes à la mise à jour de 02/2020. Nous nous réservons le droit de modifier les données ou les configurations techniques de nos machines.

