



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. Further protecting the operator is Bowl Height Sensing, which ensures that the bowl is fully raised before the mixer will operate.

EASE AND EFFICIENCY IN MIXING

The models 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 for each speed for you, making it ideal for mixing multiple batches of the same product. Cleanup made simple. 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 l bowl capacity



Model HL200
20 l bowl capacity

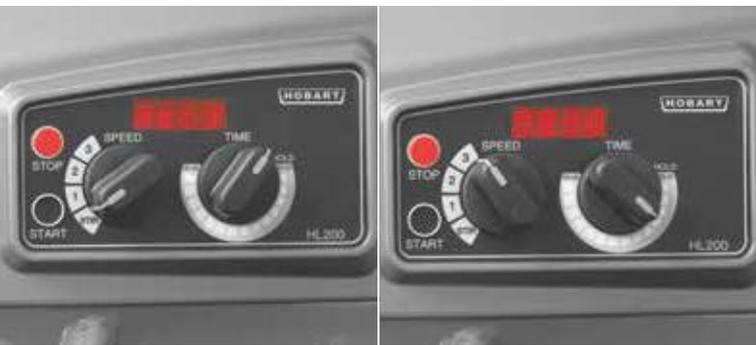


Model HL300
30 l bowl capacity

HL MIXER

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 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 l bowl capacity



Model HL600
60 l bowl capacity



Model HL800
80 l bowl capacity



Model HL1400
140 l bowl capacity

HOBART AUSTRALIA

Unit 1 / 2 Picken St | Silverwater 2128, NSW | Australia

Phone: 1800 462 278 / 02-9714 0200 | Fax: 02-9714 0242

E-Mail: sales@hobartfood.com.au | Internet: www.hobartfood.com.au

HOBART NEW ZEALAND

Phone: 0800 462 278 | Internet: www.hobartnz.co.nz

An ITW Company Pty Ltd

MODELS AND EQUIPMENT

MODEL – HL MIXER	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	–	–	–	●	●	●

Additional optional accessories are available.

TECHNICAL DATA

MODEL	BENCH MODEL		FLOOR MODEL				
	N50	HL200	HL300	HL400	HL600	HL800	HL1400
BOWL CAPACITY in litres ¹	5	20	30	40	60	80	140
POWER SUPPLY	240/50/1	240/50/1	240/50/1	415/50/3	415/50/3	415/50/3	415/50/3
CAPACITY in kW	0.12	0.37	0.55	1.1	2.0	2.2	3.7
DIMENSIONS FOR SINGLE UNITS in mm							
Length	381	640	760	770	1,223	1,529 ^[3]	1,595 ^[3]
Width	264	490 ^[2]	670 ^[2]	670 ^[2]	728	976 ^[3]	1,101 ^[3]
Height	432	740	1,260	1,270	1,557	1,641	1,718
NET WEIGHT FOR SINGLE UNITS WITH BOWL in kg	21	90	184	184	411	624	662

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