



Hobart Mixers

Identifying the right heavy-duty solutions for modern kitchens

The mixer marketplace is changing.
Hobart is changing with it.

Hobart Legacy[®] + mixers are the industry's only **maximum heavy-duty** machine and the best choice for the most challenging applications or continuous use mixing and delivers **superior mixing performance time after time. This mixer is the only choice for kitchen mixing for 4 or more hours a day, batch after batch. The PLUS system allows the Legacy+ mixers to deliver** heavy batch after-batch reliability all while protecting the motor and mixing system from rigorous use.

Some kitchens are not mixing for 4 hours a day. It doesn't make sense for these customers to purchase a maximum heavy-duty mixer when a standard heavy-duty will do. To address these customers' needs, we're pleased to offer the **Centerline™ by Hobart HMM20 Standard Heavy-Duty mixer.** For customers needing a versatile machine for a variety of applications, the Centerline HMM20 is the perfect fit.

This guide will help you:

- Educate customers on the differences of Hobart's 20-quart heavy-duty mixer offerings
- Identify the heavy-duty solution for the customer's kitchen
- **Explain why Hobart mixers are the best choice, regardless of the customer's application**

LEGACY⁺ HL200 Maximum Heavy-Duty Mixer

The Legacy+ HL200 mixer, designed for kitchens that need a 20-quart mixer to mix heavy doughs and thick batters, will continuously work batch after batch, and will work all day long. The Legacy+ HL200 is the undisputed maximum heavy-duty 20-quart machine. The only machine with a **VFDadvantage Variable Frequency Drive** to deliver **superior mixing consistency**, heavy batch-after-batch reliability all while protecting the motor and mixing system from rigorous use. That protection provides a long lifetime of reliable performance — up to three times longer than traditional gear-driven machines.



centerline by HOBART HMM20 Standard Heavy-Duty Mixer

The Centerline HMM20 mixer has an all-gear transmission designed for kitchens that need a reliable, better performing machine to mix a wide variety of products and for kitchens that might mix for shorter periods or fewer than four hours a day. This machine includes the features kitchens need to accomplish all they do.



Three easy questions

1

Is mixing dough your kitchen's primary function? (E.g. cupcake shop, bakery, pizzeria)

NO

YES

2

Does your kitchen mix batch after batch of similar products?

NO

YES

3

Is your kitchen going to use the mixer to produce food items for more than four hours a day?

NO

YES

STANDARD HEAVY-DUTY centerline by HOBART

HMM20 Mixer

A great solution for kitchens that sometimes mix heavy doughs, have limited batch use, depend on a mixer for multiple applications and operate it for less than four hours a day.



LESS THAN FOUR HOURS A DAY

MAXIMUM HEAVY-DUTY LEGACY⁺

HL200 Mixer

The only solution for kitchens that mix challenging heavy-duty doughs or batters, may mix continuously batch after batch, and require superior mixing performance time after time.



MORE THAN FOUR HOURS A DAY

The Features Kitchens Need to Create Amazing Food

Get more with the PLUS system only on the NEW Legacy+

The PLUS System is an exclusive combination of technologies that provides **more** advantages—so you can do more in the same-sized bowl. It's why Legacy+ mixers are the industry's only **Maximum Heavy-Duty Mixers**. The PLUS System provides more of the benefits you want.



VFDadvantage Variable Frequency Drive delivers more precision motor control and exceptional power. It ensures more production time and the best mixes, doughs and incorporation of ingredients in the industry.



Maximum Capacity Overheat Protection delivers lets you handle the heaviest jobs with more confidence. Our extreme-duty wiring and connections handle more power, reducing thermal cycling impact to ensure more production and less downtime.



Reinforced Planetary Shaft System drives maximum power into the bowl. You get more of the robust construction you expect from Hobart: an optimized shaft geometry and all-gear-driven transmission that leverage more of the motor's precision tuning and high-capacity output.

Legacy®+ HL200 Maximum Heavy-Duty Mixer

The only solution for kitchens that mix challenging heavy-duty doughs or batters, may mix continuously batch after batch, and require superior mixing performance time after time.



Centerline™ by Hobart HMM20 Standard Heavy-Duty Mixer

A great solution for kitchens that sometimes mix heavy doughs, have limited batch use, depend on a mixer for multiple applications and operate it for less than four hours a day.



VFDadvantage Variable Frequency Drive ☆ 📊

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

Four mixing speeds 📊

Includes ultra-slow stir speed for maximum convenience.

Quick-Release™ agitators ☆ 🔄

Changing is fast and easy. Pin locks agitator to shaft, eliminating the up/down play of bayonet-style agitators. The consistent agitator-to-bowl ratio, delivers **superior mixing performance**.

Shift-on-the-Fly™ technology ☆ 🔄

No need to stop the machine to change speeds.

Swing-out bowl ☆ 🔄

Patented feature adds convenience and saves time.

1/2 horsepower motor 📊

The power needed for all the jobs you do.

All-gear transmission 📊

Superior reliability and performance when compared to belts, which can slip and break.

GearSafe™ system 📊

Protects the mixer from damage if speeds are changed while it's running.

Three mixing speeds 📊

The mixing speeds that most kitchens need.

Clean, contemporary design with duo-tone finish 🔄

Smooth edges and minimal areas where debris can accumulate.

Last time remind 🔄

Automatically recalls the last mixing time used, making it simpler to mix multiple batches of the same item.

Maximum Capacity Overheat Protection 📊

Our extreme-duty wiring and connections handle more power, reducing thermal cycling impact to ensure more production and less downtime.

Soft start 🔄

Minimizes risk of ingredient splash-out for less cleanup time.

SmartTimer™ feature 🔄

Automatically recalls the last time set for each speed, making it easy to mix multiple batches of the same product.

Swing-out bowl ☆ 🔄

Patented feature adds convenience and saves time.

Both mixers

Removable bowl guard 🔄

Easy to remove without tools for cleaning and sanitizing.

Ergonomic bowl lift 🔄

Smoothly moves the bowl into mixing position.

Triple interlock system ☆ !

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

Hobart Ownership Benefits

☆ = Hobart Exclusive Benefits

🔄 = Sanitation & Cleaning

📊 = Performance

! = Operator Assurance

🔄 = Ease of Use



hobartcorp.com
1-888-4HOBART (1-888-446-2278)
1-937-332-3000

Hobart
701 S. Ridge Ave.
Troy, Ohio 45373

