



Project _____
 AIA # _____ SIS # _____
 Item # _____ Quantity _____ C.S.I. Section 114000



LEGACY+ MIXERS CAPACITY CHART

All Models

LEGACY+ MIXERS CAPACITY CHART – ALL MODELS

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

- 1st speed
- 2nd speed
- ▲ 3rd speed
- ★ If high gluten flour is used, reduce above batch size by 10%

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.**

2nd speed should never be used on 50% AR or lower products unless using the HL662.

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.



LEGACY+ MIXERS CAPACITY CHART

All Models



HL120



HL200



HL300



HL400



HL600



HL662



HL800



HL1400

	HL120	HL200	HL300	HL400	HL600	HL662	HL800	HL1400
CAPACITY OF BOWL (LIQUID)	12 qts.	20 qts.	30 qts.	40 qts.	60 qts.	60 qts.	80 qts.	140 qts.
CAPACITY OF SECONDARY BOWL <i>Purchased as extra equipment with required adapters</i>		12 qts.	20 qts.	20 qts. 30 qts.	40 qts.	40 qts.	40 qts. 60 qts.	40 qts. 60 qts. 80 qts.
ATTACHMENT HUB	#12	#12	#12	#12	#12	#12	N/A	N/A
TIMER CONTROLLED	15-minute SmartTimer	15-minute SmartTimer	15-minute SmartTimer	20-minute SmartTimer	20-minute SmartTimer	20-minute SmartTimer	20-minute SmartTimer	20-minute SmartTimer
MOTOR	½ H.P.	½ H.P.	¾ H.P.	1½ H.P.	2.7 H.P.	2.7 H.P.	3 H.P.	5 H.P.

MODEL	HP	1 PHASE		3 PHASE	
		100V-120V	200V-240V	200V-240V	380V-460V
AMPERAGE					
HL120	½	8.0	5.0	–	–
HL200	½	8.0	5.0	–	–
HL300	¾	9.5	5.7	2.8	1.4
HL400	1½	–	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: ¹ = 230 Volt

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