



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



LEGACY+ MIXERS CAPACITY CHART

All Models (Metric)

LEGACY+ MIXERS CAPACITY CHART – ALL MODELS (METRIC)

PRODUCT	AGITATORS SUITABLE FOR OPERATION	HL120	HL200	HL300	HL400	HL600	HL662	HL800	HL1400
CAPACITY OF BOWL (QTS. LIQUID)		12 liters	20 liters	30 liters	40 liters	60 liters	60 liters	80 liters	140 liters
Egg Whites	D	0.6 liters	1.0 liters	1.4 liters	1.7 liters	1.9 liters	—	2.0 liters	4.0 liters
Mashed Potatoes	B & C	5 kg	7 kg	11 kg	14 kg	18 kg	—	27 kg	46 kg
Mayonnaise (Liters of Oil)	B or C or D	4.3 liters	9.5 liters	11.4 liters	12.3 liters	17.0 liters	—	28.4 liters	47.3 liters
Meringue (Liters of Water)	D	0.4 liters	0.7 liters	1.0 liters	1.5 liters	1.5 liters	—	3.0 liters	5.0 liters
Waffle or Hot Cake Batter	B	5 kg	7 kg	12 kg	15 kg	23 kg	—	30 kg	—
Whipped Cream	D or C	3 kg	4 kg	6 kg	9 kg	12 kg	—	15 kg	29 kg
Cake, Angel Food (8-10 oz. cake)	C or I	2 kg	4 kg	6 kg	9 kg	13 kg	—	17 kg	34 kg
Cake, Box or Slab	B or C	6 kg	9 kg	14 kg	18 kg	23 kg	34 kg	46 kg	84 kg
Cake, Cup	B or C	6 kg	9 kg	14 kg	21 kg	27 kg	32 kg	41 kg	75 kg
Cake, Layer	B or C	6 kg	9 kg	14 kg	21 kg	27 kg	32 kg	41 kg	75 kg
Cake, Pound	B	6 kg	10 kg	14 kg	18 kg	25 kg	34 kg	46 kg	84 kg
Cake, Short (Sponge)	C or I	4 kg	7 kg	11 kg	11 kg	21 kg	—	36 kg	68 kg
Cake, Sponge	C or I	3 kg	6 kg	8 kg	19 kg	16 kg	—	30 kg	77 kg
Cookies, Sugar	B	5 kg	7 kg	11 kg	14 kg	18 kg	23 kg	27 kg	46 kg
Dough, Bread or Roll (Lt.-Med.) 60% AR ★	ED	6 kg ●	11 kg ●	21 kg ●	21 kg ●	36 kg ■	41 kg ■	77 kg ■	95 kg ■
Dough, Heavy Bread 55% AR ★	ED	4 kg ●	7 kg ●	14 kg ●	16 kg ●	27 kg ■	39 kg ■	64 kg ■	80 kg ■
Dough, Pie	B & P	5 kg	8 kg	12 kg	16 kg	23 kg	27 kg	34 kg	57 kg
Dough, Thin Pizza 40% AR (max. mix time 5 min.) ★	ED	2 kg ●	4 kg ●	6 kg ●	11 kg ●	18 kg ●	27 kg ● 18 kg ■	39 kg ●	61 kg ●
Dough, Med. Pizza 50% AR ★	ED	2 kg ●	5 kg ●	9 kg ●	15 kg ●	32 kg ●	41 kg ● 32 kg ■	70 kg ●	86 kg ●
Dough, Thick Pizza 60% AR ★	ED	5 kg ●	9 kg ●	18 kg ●	21 kg ●	32 kg ■	41 kg ■	70 kg ■	41 kg ■
Dough, Raised Donut 65% AR	ED	2 kg ■	4 kg ■	7 kg ■	11 kg ■	14 kg ▲	34 kg ■	27 kg ▲	46 kg ▲
Dough, Whole Wheat 70% AR	ED	5 kg ●	9 kg ●	18 kg ●	21 kg ●	32 kg ■	41 kg ■	68 kg ■	84 kg ■
Eggs & Sugar for Sponge Cake	B & C or I	2 kg	4 kg	6 kg	8 kg	11 kg	—	18 kg	34 kg
Icing, Fondant	B	3 kg	6 kg	8 kg	11 kg	16 kg	—	30 kg	46 kg
Icing, Marshmallow	C or I	1 kg	1 kg	2 kg	2 kg	2 kg	—	5 kg	9 kg
Shortening & Sugar, Creamed	B	4 kg	7 kg	11 kg	16 kg	22 kg	23 kg	30 kg	55 kg
Pasta, Basic Egg Noodle (max. mix time 5 min.)	ED	—	2 kg ●	4 kg ●	7 kg ●	14 kg ●	19 kg ●	30 kg ●	46 kg ●

ABBREVIATIONS - AGITATORS SUITABLE FOR OPERATION

B – Flat Beater
 C – Wing Whip (4-Wing: 12 thru 30 liters; 6-Wing: 40 thru 140 liters);
 D – Wire Whip
 ED – Dough Arm (12 thru 140 liters)
 I – Heavy Duty Wire Whip (20 liters thru 140 liters)
 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 21°X 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.

3.8 liters of water weighs 3.8 kg.

NOTE: Attachment hub should not be used while mixing.



LEGACY+ MIXERS CAPACITY CHART

All Models (Metric)



HL120



HL200



HL300



HL400



HL600



HL662



HL800



HL1400

	HL120	HL200	HL300	HL400	HL600	HL662	HL800	HL1400
CAPACITY OF BOWL (LIQUID)	12 liters	20 liters	30 liters	40 liters	60 liters	60 liters	80 liters	140 liters
CAPACITY OF SECONDARY BOWL <i>Purchased as extra equipment with required adapters</i>		12 liters	20 liters	20 liters 30 liters	40 liters	40 liters	40 liters 60 liters	40 liters 60 liters 80 liters
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.