

**HOBART**

Planetary or Spiral?

There's a Hobart mixer that's perfect for you.

Before investing in a mixer, it's essential that you know exactly what you want to do with it. Give careful thought to the following:

- The kinds of foods the mixer will help you prepare
- The maximum weight or volume of ingredients you're likely to put into the mixer
- How likely it is that your mixer will need to prepare different food items in the future

After considering these variables—as well as the inherent differences between planetary and spiral mixers—you'll be ready to select a mixer that's perfect for you and your kitchen.

Planetary mixers



Maximum versatility Planetary mixers accept many kinds of agitators and hub attachments to get jobs done, making them extremely versatile kitchen tools. They can be used to prepare a wide variety of food items, including mixing heavy cookie doughs, kneading bread doughs, whipping light meringues, slicing vegetables and even chopping meat. Whips, beaters, dough hooks and pastry knives are types of agitators used for bowl mixing, while slicers, graters, shredders and meat choppers are affixed as hub attachments.



Fixed bowl While all planetary mixers have a non-rotating bowl, only Hobart Legacy+® planetary mixers feature the convenience of single-point bowl installation for fast, easy, secure operation. Another Hobart exclusive is the ergonomic swing-out bowl, which makes it quick and simple to add ingredients and remove the mixed product. Hobart Legacy+ mixers also help the user raise and lower the bowl: Smaller machines have an ergonomic lift handle, while larger machines have a Power Bowl Lift button. When the mixing is done, the bowl is easy to remove—and because it's dishwasher safe, it's easy to clean.



Bowl capacities and sizes A planetary mixer's capacity is measured by the volume of the ingredients it can hold in its bowl. Hobart Legacy+ planetary mixers are available in capacities from 12 to 140 quarts.



Countertop versus floor standing Smaller planetary mixers can be placed on a countertop, while larger planetary mixers are floor standing. Hobart Legacy+ countertop mixers are available in 12- and 20-quart models, while Hobart Legacy+ floor mixers come in 30-, 40-, 60-, 80- and 140-quart models.



Typical uses A planetary mixer can be a good choice for many different locations:

- General-purpose kitchens
- Bakeries
- Pizzerias



Planetary mixers:

The best choice when versatility and robust kneading is essential.

Spiral mixers:

The best choice for mixing artisanal and lightweight doughs.



Spiral mixers



Especially for dough Spiral mixers are specialized machines designed to mix and knead dough—so unlike planetary mixers, they only use a dough hook. Spiral mixers can deliver a combination of benefits that maximize dough quality, including control of the dough's temperature, hydration and oxidation.



Rotating bowl Preparing the best dough depends on gentle ingredient mixing and kneading to promote ideal oxidation and minimize friction, which keeps temperatures lower for proper yeast activation. For these reasons, spiral mixers not only rotate a dough hook but also rotate the bowl itself, quickly and thoroughly mixing ingredients and kneading the dough. Spiral mixers can blend water and flour so completely that extremely wet dough with an absorption ratio of up to 90% is possible—enabling the production of the highest quality, best-tasting doughs while also minimizing the use of flour.

Hobart spiral mixers' bowls can rotate in the same direction as the dough hook or quickly rotate in the opposite direction with the press of a button. The reverse rotation is helpful in mixing and kneading dough batches as small as 10% of the total rated capacity.



Two speeds Spiral mixers typically have two speeds: A slower speed for combining ingredients and a faster speed for kneading dough. Hobart spiral mixer speeds are 100 rpm (Speed 1) and 200 rpm (Speed 2).



Bowl capacities and sizes A spiral mixer's capacity is measured by the maximum weight of the dough batch it can prepare. Hobart spiral mixers are available in 180-, 220-, 300-, 350- and 440-pound capacities.



Floor standing All Hobart spiral mixers are designed to be placed on the kitchen floor.



Typical uses A spiral mixer can be a good choice for kitchens and chefs that focus on specialized doughs:

- Artisan bread
- Bagels
- Neapolitan pizza



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

Hobart
701 S. Ridge Ave.
Troy, Ohio 45373

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