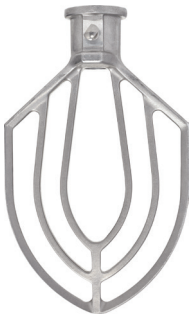
HOBART

FOOD PREPARATION

LEGACY+ MIXER ACCESSORIES

Agitators

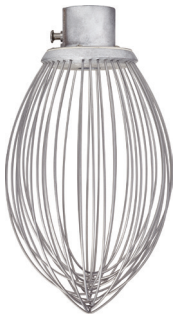
Agitator		"B" Flat Beater	"D" Wire Whip	"ED" Dough Arm	"E" Dough Hook
Material		Aluminum	Stainless Steel	Aluminum	Aluminum
Application		Multi-purpose agitator	Maximum blending of air into light products	Mixing, folding, stretching dough	Mixing, folding, stretching dough
Food Products		Mashing potatoes, mixing cakes, icings	Whipping cream, beating egg whites	Breads, pizza dough	Lighter breads, pizza dough
Speed		Use 1st speed for starting, medium speed for finishing	3rd or 4th speed	Use 1st or 2nd speed for 2 and 3 speed mixers; 1st, 2nd, or 3rd speed for 4 speed mixers	Use 1st or 2nd speed for 2 and 3 speed mixers; 1st, 2nd, or 3rd speed for 4 speed mixers
Mixer	**Bowl Size**	**Part**			
HL120	12 QT	BBEATER-HL12 00-874828	DWHIP-HL12 00-873360	EDDOUGH-HL12 00-873343	–
HL200	12 QT	BBEATER-HL12 00-874828	DWHIP-HL12 00-873360	EDDOUGH-HL12 00-873343	EDOUGH-HL20 00-873335
	20 QT	BBEATER-HL20 00-874790	DWHIP-HL20 00-874792	EDDOUGH-HL20 00-874791	–
HL300	20 QT	BBEATER-HL4320 00-916582	DWHIP-HL4320 00-916598	EDDOUGH-HL4320 00-916827	–
	30 QT	BBEATER-HL4030 00-916372	DWHIP-HL4030 00-916421	EDDOUGH-HL30AL 00-916618-1	–
HL400	20 QT	BBEATER-HL4320 00-916582	DWHIP-HL4320 00-916598	EDDOUGH-HL4320 00-916827	–
	30 QT	BBEATER-HL4030 00-916372	DWHIP-HL4030 00-916421	EDDOUGH-HL30AL 00-916618-1	–
	40 QT	BBEATER-HL4030 00-916372	DWHIP-HL4030 00-916421	EDDOUGH-HL40SS 00-916618-2	–
HL600 & HL662	40 QT	BBEATER-HL640 00-874248	DWHIP-HL640 00-874249	EDDOUGH-HL640 00-874292	–
	60 QT	BBEATER-HL60 00-874172	DWHIP-HL60 00-874190	EDDOUGH-HL60 00-874285	EDOUGH-HL60 00-874284
HL800	40 QT	BBEATER-HL1484 916313	DWHIP-HL1484 916319	EDDOUGH-HL1484 916316	–
	60 QT	BBEATER-HL1486 916257	DWHIP-HL1486 916265	EDDOUGH-HL1486 916260	–
	80 QT	BBEATER-HL80 00-874654	DWHIP-HL80 00-875866	EDDOUGH-HL80 00-874647	–
HL1400	40 QT	BBEATER-HL1484 916313	DWHIP-HL1484 916319	EDDOUGH-HL1484 916316	–
	60 QT	BBEATER-HL1486 916257	DWHIP-HL1486 916265	EDDOUGH-HL1486 916260	–
	80 QT	BBEATER-HL80 00-874654	DWHIP-HL80 00-875866	EDDOUGH-HL80 00-874647	–
	140 QT	BBEATER-HL140 00-874409	DWHIP-HL140 00-875863	EDDOUGH-HL140 00-875847	–



"B" Flat Beater



"ED" Dough Hook



"D" Wire Whip



"E" Dough Hook

LEGACY+ MIXER ACCESSORIES

Approved by_____ Date_____ Approved by_____ Date_____

LEGACY+ MIXER ACCESSORIES
Agitators

Agitator		"C" Wing Whip	"I" Heavy Duty Wire Whip	"P" Pastry Knife	Bowl Scraper
Material		Tin-dipped	Stainless steel wire, tin-dipped hub	Tin-dipped	Stainless steel arm, urethane elastomer scraper
Application		Heavy whipping	Heavy whipping	Cutting action for combining ingredients	Scraping the sides of the bowl during operation with "B" beater or wire whips
Food Products		Potatoes, butter, mayonnaise, light icing	Sponge cakes, light marshmallow	Pastry dough, pie dough	Batters and doughs
Speed		1st or 2nd speed	3rd or 4th speed	Low speeds for stirring, medium speeds for cutting	1st or 2nd speed
Mixer	**Bowl Size**	**Part**			
HL120	12 QT	CWHIP-HL12 00-875893	–	PPASTRY-HL12 00-873370	SCRAPER-HL12 00-873373
HL200	12 QT	CWHIP-HL12 00-875893	–	PPASTRY-HL12 00-873370	SCRAPER-HL12 00-873373
	20 QT	CWHIP-HL20 00-873331	–	PPASTRY-HL20 00-873294	SCRAPER-HL20 00-874836
HL300	20 QT	–	–	–	–
	30 QT	CWHIP-HL4030 00-916573	IWIRE-HL4030 00-916520	PPASTRY-HL4030 00-916481	SCRAPER-HL30 00-916838
HL400	20 QT	–	–	–	–
	30 QT	CWHIP-HL4030 00-916573	IWIRE-HL4030 00-916520	PPASTRY-HL4030 00-916481	SCRAPER-HL30 00-916838
	40 QT	CWHIP-HL4030 00-916573	IWIRE-HL4030 00-916520	PPASTRY-HL4030 00-916481	SCRAPER-HL40 00-916839
HL600 & HL662	40 QT	–	IWIRE-HL640 00-874250	–	SCRAPER-HL640 00-874268 SCRAPER-HL64AP* 00-939071
	60 QT	CWHIP-HL60 00-874278	IWIRE-HL60 00-874271	PPASTRY-HL60 00-874286	SCRAPER-HL60 00-874267 SCRAPER-HL60AP* 00-939070
HL800	40 QT	–	IWIRE-HL1484 916321	–	SCRAPER-HL640 00-874268
	60 QT	–	IWIRE-HL1486 916268	–	SCRAPER-HL60 00-874267
	80 QT	CWHIP-HL80 00-875946	IWIRE-HL80 00-875931	PPASTRY-HL80 00-875914	SCRAPER-HL80 00-874700
HL1400	40 QT	–	IWIRE-HL1484 916321	–	–
	60 QT	–	IWIRE-HL1486 916268	–	SCRAPER-HL60 00-874267
	80 QT	CWHIP-HL80 00-875946	IWIRE-HL80 00-875931	PPASTRY-HL80 00-875914	SCRAPER-HL80 00-874700
	140 QT	CWHIP-HL140 00-875938	IWIRE-HL140 00-875929	PPASTRY-HL140 00-875906	SCRAPER-HL140 00-874699

*Only use AP scrapers with aluminum planetary mixers. These are 60-qt. mixers with **serial number 311681285 and higher.**



"C" Wing Whip



Bowl Scraper



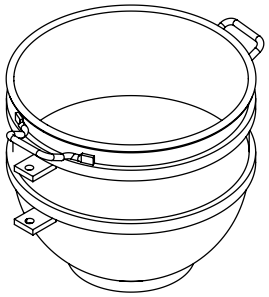
"P" Pastry Knife

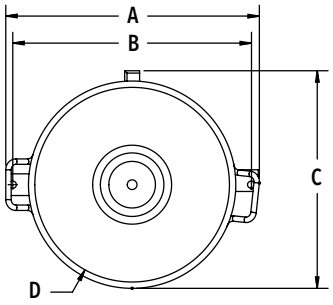


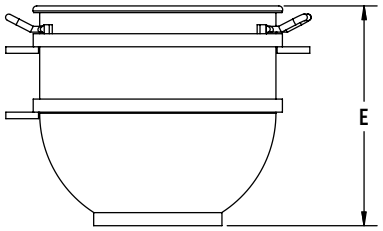
"I" Heavy Duty Wire Whip

LEGACY+ MIXER ACCESSORIES

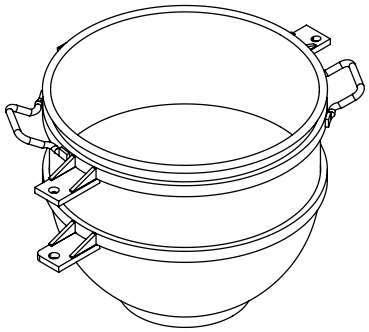
Bowls

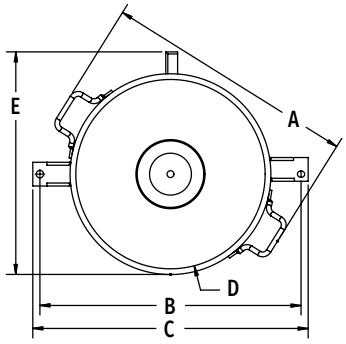


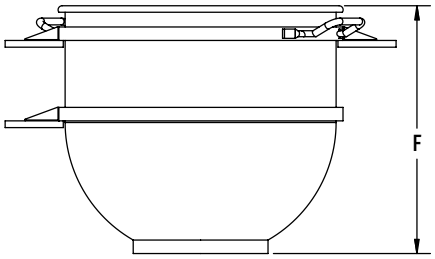




	Bowl	Weight (lbs.)	Bowl Size	Mixer	Dimensions (inches)				
					A	B	C	D	E
STANDARD	BOWL-HL12	8.3	12 QT	HL120	15.12	14.25	13.26	10.75	11.50
	BOWL-HL20P	9	20 QT	HL200	16.38	14.25	14.24	12.56	11.50
	BOWL-HL30	18	30 QT	HL300	19.42	16.75	16.03	14.16	13.44
	BOWL-HL40	20	40 QT	HL400	19.42	16.75	16.03	14.16	16.57
	BOWL-HL60	42	60 QT	HL600, HL662	23.37	22.00	20.05	17.94	16.81
STEPDOWN	BOWL-HL12	8.3	12 QT	HL200	15.12	14.25	13.26	10.75	11.50
	BOWL-HL4320	16	20 QT	HL300, HL400	17.85	16.75	15.21	12.52	12.28
	BOWL-HL30	18	30 QT	HL400	19.42	16.75	16.03	14.16	13.44
	BOWL-HL640	36	40 QT	HL600, HL662	23.50	21.99	18.94	15.88	15.63







	Bowl	Weight (lbs.)	Bowl Size	Mixer	Dimensions (inches)					
					A	B	C	D	E	F
STANDARD	BOWL-HL80	55	80 QT	HL800	26.61	27.50	29.00	19.94	23.44	18.38
	BOWL-HL140	75	140 QT	HL1400	29.43	27.54	29.00	22.50	24.76	25.1
STEPDOWN	BOWL-HL1484	42	40 QT	HL800, HL1400	21.05	27.50	29.00	15.88	21.38	15.63
	BOWL-HL1486	48	60 QT	HL800, HL1400	23.39	27.50	29.25	17.94	22.41	16.81
	BOWL-HL80	55	80 QT	HL1400	26.61	27.50	29.00	19.94	23.44	18.38

All bowls are made of 304 stainless steel.

Stepdown bowls are smaller bowls used on larger machines. Smaller batches of product may not mix properly if mixed in a bowl that is too large, so using a stepdown bowl increases the versatility of the mixer and the types of product able to be mixed.















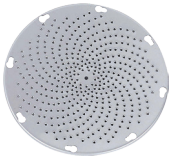
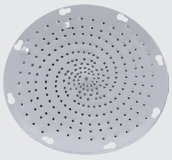
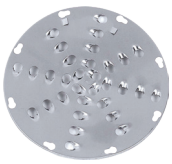
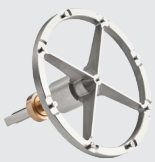
Name	Application	Mixer	Model
Splash Cover	Control splash of light ingredients during mixing.	HL120	SPLASH-LEX012
		HL200	SPLASH-LEX020
		HL300	SPLASH-LEX030
		HL400	SPLASH-LEX040
		HL600, HL662	SPLASH-LEX060
		HL800	SPLASH-LEX080
		HL1400	SPLASH-LEX140
Tray Support Attachment	Hold trays beneath the VS9 attachment.	HL120	TRAY-HL2012
		HL200	
Bowl Extension Ring	Provides higher sidewalls for the bowl to prevent throw-out of certain ingredients. Does not increase bowl capacity.	HL600, HL662	EXTEND-SST60G
		HL800	EXTEND-SST60G – use with 60 qt. bowls
			EXTEND-SST80G – use with 80 qt. bowls
		HL1400	EXTEND-SST60G – use with 60 qt. bowls
			EXTEND-SST80G – use with 80 qt. bowls
Bowl Truck	Self-centering, with rubber-tired wheels and guide handle for easy portability when moving bowls for floor model mixers. Includes leg extensions.	HL300	TRUCK-HL4030
		HL400	
		HL600, HL662	TRUCK-HL1486 – Legs add 9" height to HL600/HL662 Legs add 2" height to HL800/HL1400
		HL800	
		HL1400	
Bowl Truck Adapter	Inserts easily into the standard bowl truck to adapt it for use with smaller bowl sizes.	HL800	TRKADPT-HL8640 – use with 60 and 40 qt. bowls
		HL1400	TRKADPT-HL1464 – use with 60 and 40 qt. bowls
Ingredient Chute	Easily and safely add ingredients to the bowl during mixing.	HL120	CHUTE-HL12
		HL200	CHUTE-HL20
		HL300	CHUTE-HL4030
		HL400	
		HL600, HL662	CHUTE-HL
		HL800	CHUTE-LMV
		HL1400	
Mixer Table	Table for countertop mixers with pegs to store agitators. Dimensions: 27" W x 32" D x 26.75" H	HL120	TABLEHW-HL2012
		HL200	



VS9 VEGETABLE SLICER

Attachment for food processing that fits in the #12 attachment hub of a Hobart Mixer or Food Cutter. Slicer, shredder, and grater plates can be used with the VS9 for various food processing applications.

**Not compatible with Hobart Classic L800 and V1401 mixers.*

Plate	Application	Food Products	Recommendations
 **VS9PLT-ASP12**	Slicing - adjustable settings from 5⁄8" to wafer thin slices	Vegetables and cheeses	All speeds can be used to slice
 **VS9PLT-GRATER**	Grating	Hard natural cheeses, hard vegetables, spices, bread crumbs	1st or 2nd speed for 3 speed mixers 1st, 2nd, or 3rd speed for 4 speed mixers
 **VS9PLT-3/32SH**	Fine shredding	Cheeses, quick cooking vegetables	1st or 2nd speed for 3 speed mixers 1st, 2nd, or 3rd speed for 4 speed mixers
 **VS9PLT-3/16SH**	Medium shredding	Cheeses, salad vegetables, quick cooking vegetables	1st or 2nd speed for 3 speed mixers 1st, 2nd, or 3rd speed for 4 speed mixers
 **VS9PLT-5/16SH**	Medium shredding	Cheeses, salad vegetables, quick cooking vegetables	1st or 2nd speed for 3 speed mixers 1st, 2nd, or 3rd speed for 4 speed mixers
 **VS9PLT-1/2SH**	Course shredding	Cole slaw, soup stock, hashbrowns	1st or 2nd speed for 3 speed mixers 1st, 2nd, or 3rd speed for 4 speed mixers
 **VS9HOLD-SHG12**	Securely mounts grater and shredder plates. Required for use with above grater and shredder plates.		

#12 MEAT CHOPPER ATTACHMENT

Attachment for food processing that fits in the #12 attachment hub of a Hobart Mixer or Food Cutter. Can be used to chop and grind meats without crushing or mashing the product. 3rd speed is recommended for 3 speed mixers, and 2nd speed for 4 speed mixers.

**Not compatible with Hobart Classic L800 and V1401 mixers.*



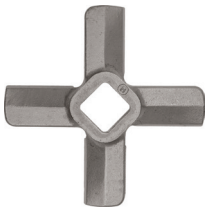
12TIN-C/EPAN



12 C/E-5PLT

Chopping Ends	Model
#12 tinned chopping end with stainless steel round pan, stomper, knife, and 1/8" Stay Sharp plate	12TIN-C/EPAN
#12 tinned chopping end with knife, 1/8", 3/16", 1/4", 3/8", and 1/2" Stay Sharp plates	12 CE-5PLT

Knives & Plates	Model
#12 Stay Sharp Knife	12KNF-STA/SH
#12 1/8" Stay Sharp Knife	12PLT-1/8S
#12 3/16" Stay Sharp Knife	12PLT-3/16S
#12 1/4" Stay Sharp Knife	12PLT-1/4S
#12 3/8" Stay Sharp Knife	12PLT-3/8S
#12 1/2" Stay Sharp Knife	12PLT-1/2S
#12 5/8" Stay Sharp Knife	12PLT-5/8S
#12 11/16" Stay Sharp Knife	12PLT-11/16S



12KNF-STA/SH



12PLT-1/8S



12PLT-3/16S



12PLT-1/4S



12PLT-3/8S



12PLT-1/2S



12PLT-5/8S



12PLT-11/16S



12/22PN-SSTRND



12STF-HOG



12STF-SHEEP

Feed Pan	Model
Round stainless steel feed pan Dimensions: 12" diameter x 1-3/4" depth	12/22PN-SSTRND

Stuffers	Model
#12 Stuffer - Large	12STF-HOG
#12 Stuffer - Small	12STF-SHEEP

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