

HOBART



***Operating Instructions
and Recipe Guidelines***

Welcome!

...to a new world of incredibly fast, incredibly easy food preparation, thanks to your Hobart HCM cutter mixer. This versatile machine lets you cut, mix, blend or emulsify in just seconds...so you can prepare more foods in much less time than ever before. Foods like sandwich fillings, salad dressings, cakes, icings, yeast doughs, pastries, bread crumbs and many other everyday items.

The first section of this brochure covers operating and cleaning procedures for your Hobart HCM. The second section explains the special methods necessary to prepare a variety of items, including the recommended sequences for adding ingredients. It also contains helpful hints for adapting your existing recipes to the HCM. Follow these instructions carefully, and your Hobart HCM will become one of the most productive pieces of equipment in your kitchen.

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Recipes

To help you put the HCM to better use in your foodservice operation, we've put together these basic recipes to illustrate the varied uses for the HCM and to assist you in adapting your own successful recipes to this unique and versatile piece of equipment.

These recipes, however, are not designed to fit everyone's needs and likes. Therefore, use them as a guideline for developing your own special recipes suited to your own particular needs.

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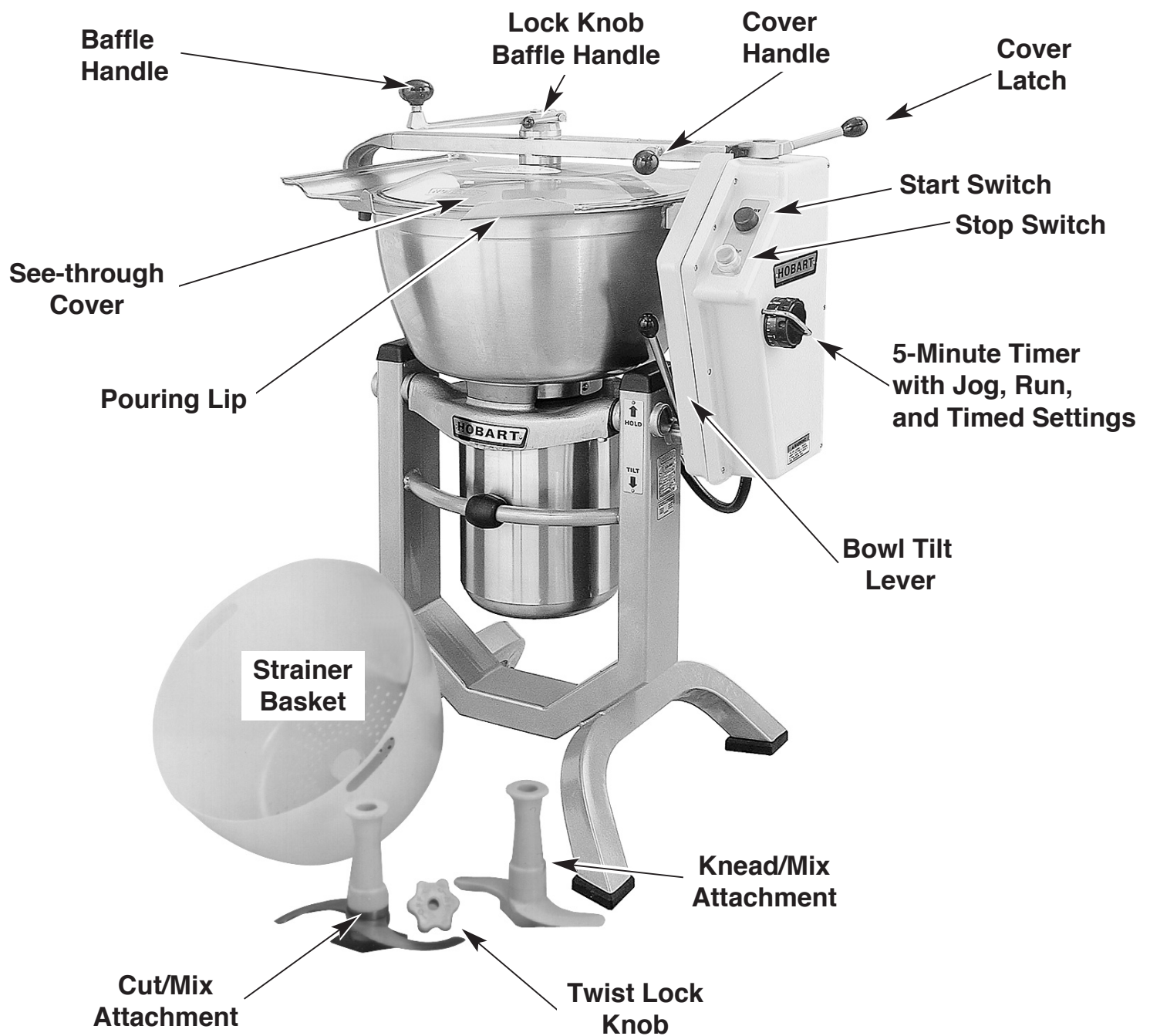
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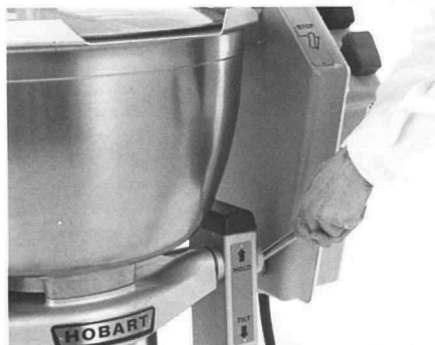
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*Can be used together for a complete pizza

HCM Standard Features



Loading your HCM



1. LOCK BOWL. Raise the bowl tilt lever to "Hold" position.



2. UNLATCH COVER. Holding cover handle in left hand, pull the cover latch toward you.



3. OPEN COVER. Grasp cover handle and pull cover up.



4. INSERT ATTACHMENT. Slide attachment onto center shaft. Rotate until it drops down over square part of center shaft. Make sure attachment drops completely into place.



5. LOCK ATTACHMENT. Use the twist lock knob furnished. Simply line up the notch on the knob with the notch on top of the attachment shaft. Place knob over shaft and push down until flush with top of shaft. Twist in either direction until tight.



6. INSERT MIXING BAFFLE (WHEN REQUIRED). With the cover still upright, hold the baffle in right hand with scraper at bottom. Insert baffle shaft through hole cover. Press firmly against cover.



7. ATTACH BAFFLE HANDLE. Hold baffle handle in left hand with lock knob upright and large knob of baffle handle at bottom, and slide round pin over the mixing baffle shaft and into groove.



8. LOCK BAFFLE. Rotate lock knob downward until it stops.



9. ADD INGREDIENTS. Follow the recommended procedures outlined in the preparation section of this brochure.



10. LOCK COVER. Grasp cover handle and pull cover down into closed position. Press cover handle down before rotating cover latch away from you.

NOTE: Do not store attachments in bowl.

Operating your HCM

To operate in the RUN (continuous) method:

NOTE: Bowl must be in upright position and cover must be latched. An electric interlock prevents operation when bowl cover is open, or bowl is tilted more than 20°. In order for the HCM to operate, the timer must be set for a designated time or in the "HOLD" position.



1. SET TIMER To Desired Time or on "Hold".



2. PRESS START SWITCH AND RELEASE. Machine will run until stop button is pressed or, until selected time has expired.



3. PRESS RED STOP BUTTON. A built-in brake will quickly stop the attachment shaft when power has been turned off.

To operate in the JOG (on-off bursts) method:



1. SET TIMER ON "JOG".



2. PRESS START SWITCH AND HOLD. Machine will run until switch is released.



3. RELEASE START SWITCH. Machine will automatically brake to a stop. Continue pressing the start switch for as many on-off bursts as necessary.



To operate mixing baffle:

The mixing baffle is used to turn product away from the sides of the bowl and into the knives. To operate, rotate least one full turn clockwise, and then quickly back up quarter turn counterclockwise. This backwards motion will allow the product to drop into the knives.

The mixing baffle is not required for all products. Refer to the preparation section (pgs. 8-11) for details.



To add liquids while operating:

Insert a large funnel into the hollow mixing baffle shaft (or hole in cover when baffle is not being used). Then pour liquid ingredients through funnel into bowl.

NOTE: Use the rubber cover scraper when processing liquid products that may splash. When processing dry products, we recommend that the scraper be removed for easier baffle operation.

Unloading your HCM



1. UNLATCH AND OPEN COVER. Be sure to wait until shaft has stopped turning.



2. SCRAPE COVER AND MIXING BAFFLE. The cover scraper will remove most product from the cover. To remove remaining product use rubber scraper.



3. REMOVE MIXING BAFFLE.



4. REMOVE ATTACHMENT.



5. UNLOCK BOWL. Lower the bowl tilt lever to the "Tilt" position.



6. REMOVE PRODUCT. Tilt bowl by grasping cover handle and pulling toward yourself. Remove product with scraper or by hand. Pour liquids slowly and scrape bowl with rubber scraper.

Using your Strainer Basket

The HCM strainer basket acts as a colander; letting you cut and remove soft, leafy vegetables such as head lettuce for salads. Use cold water.



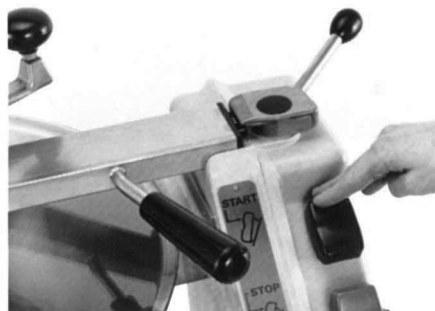
1. INSERT STRAINER BASKET. Do not use the mixing baffle when using the strainer basket.



2. INSERT CUT/MIX ATTACHMENT.



3. ADD WATER AND PRODUCT. Fill bowl approximately two-thirds full with cold water so product floats. Close and lock cover.



4. USE "JOG" METHOD. Note: You may wish to practice jog method with water only in the bowl.

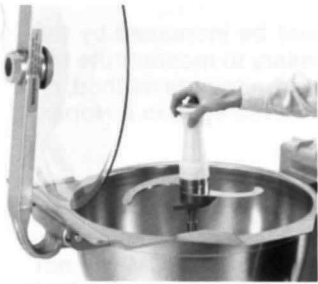


5. OPEN COVER AND REMOVE CUT/MIX ATTACHMENT.



6. REMOVE STRAINER BASKET. Grip handles and raise strainer basket. Drain and transfer product. The bowl water can be re-used for another batch.

Cleaning your HCM



1. REMOVE ATTACHMENT. Wash in sink or dishwasher.



2. REMOVE MIXING BAFFLE. Wash in sink or dishwasher. Rubber scraper is dishwasher-safe.



3. ADD WATER AND DETERGENT. Pour one gallon of hot water and a small amount of low-suds detergent into bowl.



4. WASH BOWL AND BOWL COVER WITH SOFT CLOTH.



5. TILT BOWL, POUR OUT WASH WATER. Return bowl to upright position.



6. ADD RINSE WATER. Use one gallon of hot water for rinsing.



7. RINSE BOWL AND COVER THOROUGHLY.



8. TILT BOWL, POUR OUT RINSE WATER.



9. WIPE DRY WITH SOFT CLOTH.



10. RETURN BOWL TO UPRIGHT POSITION.



11. REMOVE BOWL SEAL AND RETAINER RING.



12. CLEAN BOWL SEAL AND RETAINER RING. Bowl seal and retainer ring easily snap on and off without tools. Wash if necessary, and dry. Replace and close cover.

Note: Do not store attachments inside bowl.

Operating Hints

1. Because the HCM is so fast, it is most important that the running time be closely controlled. **WHEN IN DOUBT, CUT THE TIME SHORT.** Stop the machine frequently to examine the product, and run a few more seconds if necessary. Once a product is over-cut or over-mixed, the process cannot be reversed.

2. Use the cut/mix attachment if in doubt as to the proper attachment.

3. After preparation of liquid products such as cake batter or mayonnaise, extensive hand scraping of the knife at-

tachment can be avoided by replacing the attachment after the bowl has been emptied and returned to upright position. Run the machine for a few seconds. This will spin off most of the residue onto the bowl sides, which can then be easily scraped.

4. Check proper attachment prior to each use to be sure it is securely locked and bowl seal is in place.

5. When cutting minimum amounts, be sure to distribute product load evenly in bowl.

6. Knife edges can be touched up as

needed with a honing stone.

7. Do not exceed 80% bowl capacity when using liquids.

8. Do not exceed the recommended maximum capacities.

9. Remember that the strainer basket and mixing baffle are never used together.

10. When pouring in liquids thru hole in cover, use a large funnel.

11. The timer will be most effective for controlling the mixing time of products such as yeast dough, meat emulsions, mixing liquids, etc.

Preparation Hints

Vegetables, Salads, Meat and Cheese

1. When recipe calls for long items such as celery stalks, pre-cut product into shorter lengths that will more easily drop into knives. This will also allow more product to be placed in the bowl.

2. When cutting products of various densities, firmer vegetables such as radishes and carrots can be pre-sliced in a Hobart 9" vegetable slicer, or pre-chopped (in water) in the HCM, before being added to leafy vegetables. Make sure knives are sharp.

3. When using the "jog" method to prepare tossed salad, stop and check after each jog for desired particle size.

4. When processing meat, first remove gristle and tendons.

5. When reducing large or bulky items (cheese, celery stalks, large chunks of meat, etc.) to a fine-cut product:

A. Limit product size (product must be free to drop into knives.)

B. Without mixing baffle, run HCM briefly to break down the large or hard chunks.

C. With baffle in place, add balance of ingredients for final cutting and mixing; i.e., potato salad or ham salad.

D. For best results, cheese should be chilled to 38° and meats to 30° before cutting.

E. When cutting large, tempered chunks of meat (about 30°F.) DO NOT overload the machine (maximum 25 lbs. in HCM 300 and 30 lbs. in HCM 450). Do not attempt to cut product below 28°F.

Baked Products

1. Use tap water (about 70°F.) in all yeast formulas.

2. Dried egg powder can be added along with other dry ingredients. However, the amount of liquid called for in

the recipe must be increased by the amount necessary to reconstitute the dried eggs. As an alternate method, reconstitute the dried eggs in a Hobart mixer.

Scheduling of Products

You can save a great deal of time, whenever possible, by scheduling production of items so the HCM will not have to be cleaned between products. Products can often be prepared in a sequence where the small amount of residue remaining will be compatible with the next product. For example:

1. Prepare bread crumbs. Empty bowl and wipe out any particles.
2. Prepare tossed salad. Empty bowl and wipe out any particles.
3. Prepare mayonnaise. Scrape bowl.
4. Prepare cole slaw. Scrape bowl.
5. Prepare ham salad. Scrape bowl.
6. Prepare meat loaf.

HCM Preparation Procedures

BREAD DOUGH

TYPE PRODUCTS: White Bread, Hard Rolls, Bagels, Pizza

CAPACITY: HCM 300 HCM 450

Minimum 12 lbs. 18 lbs.

Maximum 24 lbs. 36 lbs.

METHOD: RUN (continuous)—Use timer.

TIME: 2½-3 minutes

ACCESSORIES: Knead/Mix Attachment. (Remove Mixing Baffle)

PROCEDURE:

1. Place required liquids in bowl (70°F. tap water, milk, etc.).
2. Add yeast and agitate in bowl with rubber scraper (Yeast should be dissolved.)
3. Add remainder of dry ingredients (flour, salt, sugar, etc.). Last, add shortening chunks or oil.
4. Set proper time.
5. Turn on and run for approximately 2½-3 min., or until the dough has been properly developed. Turn off.
6. If the dough needs to be mixed longer, pull it free from the bowl sides and knead/mix attachment. This will give the motor a better chance to start before it encounters a load.
7. Open cover, remove knead/mix attachment; scrape and empty bowl.

NOTE: Retard dough for 30 minutes before handling.

CAKE BATTER

CAPACITY: HCM 300 HCM 450

Minimum 15 lbs. 25 lbs.

Maximum 30 lbs. 60 lbs.

METHOD: RUN (continuous)—Use timer.

TIME: 2½-4 minutes

ACCESSORIES: Cut/Mix Attachment, Mixing Baffle

PROCEDURE:

1. Add liquid to bowl (water or milk—except eggs).
2. Add cake flour, baking powder, sugar, seasonings, etc.
3. Close and latch cover.
4. Set timer.
5. Turn on, rotate mixing baffle. Run continuously for 2 minutes. Turn off.
6. Open cover, scrape bowl and cover to ensure all ingredients are mixed.
7. Add eggs, close and latch cover.
8. Turn on for approximately 1-2 minutes making sure to rotate mixing baffle. Turn off.
9. Open cover, remove cut/mix attachment; scrape and empty bowl.

PIE DOUGH

CAPACITY: HCM 300 HCM 450

Minimum 12 lbs. 15 lbs.

Maximum 25 lbs. 30 lbs.

METHOD: JOG—Set timer on “HOLD”.

TIME: 30 seconds

ACCESSORIES: Cut/Mix Attachment, Mixing Baffle

PROCEDURE:

1. Shortening or lard should be in “fist-size” chunks and *very cold*.
2. Place flour and salt in bowl (add milk powder if used).
3. Add cold shortening or lard on top of dry ingredients.
4. Close and latch cover.
5. Jog to cut shortening or lard into flour while rotating mixing baffle until flour/shortening mixture is “pea size”.
6. Open cover; add proper amount of cold water.
7. Close cover and jog approximately 4 times while rotating mixing baffle or until properly mixed.
8. Open cover, remove cut/mix attachment; scrape and empty bowl.
9. Store in refrigerator for later use.

MEAT LOAF

TYPE PRODUCTS: Meat Loaf, Ham Loaf, Salmon or Tuna Loaf; Meat Balls or Patties; Fish Croquettes; Stuffed Peppers or Cabbage filling

CAPACITY: HCM 300 HCM 450

Minimum 12 lbs. 20 lbs.

Maximum 25 lbs. 30 lbs.

METHOD: RUN then JOG—Timer not recommended.

TIME: 1-1½ minutes

ACCESSORIES: Cut/Mix Attachment, Mixing Baffle

PROCEDURE:

1. Meat should be lean (with gristle removed), ground or in chunks, chilled to 40°F.
2. Place liquids in bowl (tomato juice, stock, eggs, milk, etc.)
3. Add all ingredients except meat and rice—seasonings, onion (fresh or dehydrated), bread crumbs, green peppers, soy protein, etc.
4. Close and latch cover.
5. With switch in RUN position, turn on machine and rotate mixing baffle for about one minute to blend seasonings and chop vegetables. Turn off.
6. Open cover, add chilled ground meat or meat chunks. Add rice for stuffed pepper and cabbage filling.
7. Close and latch bowl cover. Move switch to JOG position. Jog until product is blended, while rotating mixing baffle. **DO NOT OVERMIX!**
8. Open cover, remove cut/mix attachment; scrape and empty bowl.
9. Form into loaves, patties, balls or croquettes.

NOTE: Do not exceed two-thirds the capacity of the HCM when blending meats. Over-filling requires additional running time, reduces proper movement of contents for blending, and may yield an overmixed product. When mixing minimum quantities, vegetables (celery, onions, green peppers, etc.) must be pre-chopped prior to being used in the HCM.

FROSTINGS/ICINGS

CAPACITY: HCM 300 HCM 450

Minimum 21 lbs. 25 lbs.

Maximum 43 lbs. 65 lbs.

METHOD: RUN (continuous)—Use timer.

TIME: 2-3 minutes

ACCESSORIES: Cut/Mix Attachment, Mixing Baffle

PROCEDURE:

1. Add liquids to bowl (milk, water, flavorings).
2. Add dry ingredients (sugar, seasonings). Powdered sugar does not have to be sifted.
3. Add cold shortening, margarine or butter in “fist-size” chunks on top of dry ingredients.
4. Close and latch cover.
5. Set timer for 1 minute, rotate mixing baffle.
6. Open cover, scrape bowl and cover.
7. Close and latch cover. Run approximately 1-2 minutes more for final blending. Turn off.
8. Open cover, remove cut/mix attachment; scrape and empty bowl.

HAM SALAD

TYPE PRODUCTS: Egg Salad, Beef Salad, Luncheon Meat Salad, Chicken Salad, Bologna or Mock Ham Salad, Salmon or Tuna Salad

CAPACITY: HCM 300 HCM 450

Minimum 12 lbs. 20 lbs.

Maximum 25 lbs. 40 lbs.

METHOD: RUN, then JOG—Timer not recommended.

TIME: 1-1½ minutes

ACCESSORIES: Cut/Mix Attachment, Mixing Baffle

PROCEDURE:

1. Place base dressing (mayonnaise or salad-type) in bowl with fresh, cleaned celery, drained pickles (whole or cut), seasonings, etc.
2. Close and latch cover.
3. With switch in RUN position, turn on and rotate mixing baffle for 30 seconds, or until desired consistency is obtained. Turn off.
4. Open cover. Add large chunks of chilled, cooked meat and whole hard-cooked eggs.
5. Close and latch cover.
6. Move switch to JOG position. Jog three to four times while rotating mixing baffle until the desired chunk size is obtained.
7. Open cover, remove cut/mix attachment; scrape and empty bowl.

NOTE: Softer or smaller chunks of meat should be cut only two or three times using the Jog method.

COLE SLAW (Vinegar or Mayonnaise type)

CAPACITY: HCM 300 HCM 450

Minimum 10 lbs. 20 lbs.

Maximum 20 lbs. 35 lbs.

METHOD: RUN (continuous)—Timer not recommended.

TIME: 15-20 seconds

ACCESSORIES: Cut/Mix Attachment, Mixing Baffle

PROCEDURE:

1. Place all ingredients in bowl. (Cabbage should be cored—carrots should be pre-chopped).
2. Close and latch cover.
3. Turn on and rotate mixing baffle for 15 to 20 seconds or until desired particle size is obtained.
4. Open cover, remove cut/mix attachment; scrape and empty bowl.

THOUSAND ISLAND DRESSING

CAPACITY: HCM 300 HCM 450

Minimum 10 qts. 16 qts.

Maximum 20 qts. 32 qts.

METHOD: RUN (continuous)—Use timer.

TIME: 1 minute

ACCESSORIES: Cut/Mix Attachment, Mixing Baffle

PROCEDURE:

1. Start with base dressing (mayonnaise or salad-type) in bowl.
2. Add DRAINED whole pickles or relish, whole hard-cooked eggs, onions (whole or halved), chili sauce, seasonings, green pepper halves, etc.
3. Close and latch cover.
4. Set timer.
5. Turn on and rotate mixing baffle for approximately 60 seconds. Check for desired particle size.
6. Scrape down. Repeat until product is of acceptable consistency.
7. Open cover, remove cut/mix attachment; scrape and empty bowl.

MAYONNAISE (Whole-Egg type)

CAPACITY: HCM 300 HCM 450

Minimum 10 qts. 16 qts.

Maximum 20 qts. 32 qts.

METHOD: RUN (continuous)—Use timer.

TIME: 3 minutes

ACCESSORIES: Cut/Mix Attachment, Mixing Baffle

PROCEDURE:

1. Place whole eggs in bowl. (If dried whole eggs are used, reconstitute them with water in bowl.)
2. Pour seasonings in bowl (salt, sugar, dry mustard, etc.).
3. Close and latch cover. Insert funnel into mixing baffle hole. Set timer. Turn on.
4. Pour two-thirds of the required oil into bowl through funnel.
5. Add entire amount of vinegar and lemon juice.
6. Pour remaining oil into bowl. Remove funnel.
7. Continue to run for 60 seconds, rotating mixing baffle. Turn off and scrape sides. Run for additional 30 seconds.
8. Open cover, remove cut/mix attachment; scrape and empty bowl.

POTATO SALAD

CAPACITY: HCM 300 HCM 450

Minimum 20 lbs. 25 lbs.

Maximum 30 lbs. 40 lbs.

METHOD: RUN, then JOG—Timer not recommended.

TIME: 15-30 seconds

ACCESSORIES: Cut/Mix Attachment, Mixing Baffle

PROCEDURE:

1. Cooked potatoes should be cooled to about 40°F. (DO NOT OVERCOOK—overcooked potatoes will fall apart.)
2. Put base dressing (mayonnaise or salad-type) in bowl.
3. Add the following ingredients: whole celery, drained pickles (whole or cut), vinegar, seasonings, mustard, drained pimentos, etc.
4. Close and latch cover.
5. With switch in RUN position, turn on for 15 seconds to pre-mix seasonings and chop ingredients while rotating mixing baffle. Turn off.
6. Scrape bowl and cover.
7. Add cold cooked potatoes and hard-cooked eggs.
8. Close and latch cover.
9. Move switch to JOG position. Jog four to five times while rotating mixing baffle or until potato chunks are the desired size.
10. Open cover, remove cut/mix attachment; scrape and empty bowl.

NOTE: Use Jog method ONLY after potatoes are added. If the continuous method is used the product will become mushy.

TOSSED SALAD

CAPACITY: HCM 300 HCM 450

Minimum 4 heads 6 heads

Maximum 5-6 heads 8-10 heads

METHOD: JOG—Set timer on "HOLD".

TIME: 1-3 jogs

ACCESSORIES: Cut/Mix Attachment, Strainer Basket (Remove Mixing Baffle)

PROCEDURE:

1. Lettuce should be cleaned and cored in advance. Drain well and refrigerate in plastic bags until used.
2. Other vegetables should be sliced, chopped or shredded in advance. Refrigerate in bulk quantity until used.
3. With baffle removed, place strainer basket in bowl. Lock cut/mix attachment in place.
4. Fill bowl two-thirds full of cold water.
5. Float heads of lettuce (cores removed) in the water.*
6. Close and latch cover.
7. Jog one to two times and check product for particle size. If smaller pieces are desired, cut again.
8. Open cover, remove cut/mix attachment; raise strainer basket and drain water back into bowl. Empty basket before cutting another batch in the same water.

*NOTE: If too many heads of lettuce are placed in the HCM at once, uniform particle size will not be achieved.

BREAD OR CAKE CRUMBS

TYPE PRODUCTS: Stale, fresh or frozen bread or rolls; stale cake (icing removed)

CAPACITY: HCM 300 HCM 450

Minimum 2 lbs. 3 lbs.

Maximum 6 lbs. 8 lbs.

METHOD: RUN (continuous)—Use timer.

TIME: 2 minutes

ACCESSORIES: Cut/Mix Attachment, Mixing Baffle

PROCEDURE:

1. Place sliced or whole loaves of bread (include heels) or cake pieces loosely in bowl.
2. Rotate mixing baffle clockwise while closing cover. Latch.
3. Set timer.
4. Turn on and run while rotating mixing baffle until desired consistency is obtained. Turn off.
5. Open cover, remove cut/mix attachment; scrape and empty bowl.

NOTE: For coarse bread dressing use jog method.

CHOPPED/BLENDED CHEESE

TYPE PRODUCTS: Pizza Cheese, Romano, Parmesan, Mozzarella, Processed Cheese

CAPACITY: HCM 300 HCM 450

Minimum 10 lbs. 15 lbs.

Maximum 15 lbs. 20 lbs.

METHOD: JOG, then RUN—Timer not recommended.

TIME: 20-30 seconds

ACCESSORIES: Cut/Mix Attachment, Mixing Baffle (Start without baffle)

PROCEDURE:

1. Cut cheese into approximately two to three-pound chunks. Chill to 38°F.
2. Place chilled chunks in bowl.
3. Close and latch cover. Make sure baffle has been removed.
4. With switch in JOG position, turn on and jog for approximately 10 seconds. Turn off.
5. Open cover and insert mixing baffle. Close and latch cover.
6. Move switch to RUN position. Turn on and rotate mixing baffle until desired chunk size is obtained. Turn off.
7. Open cover, remove cut/mix attachment; scrape and empty bowl.

NOTE: The softer the cheese, the colder it should be for chopping without smearing.

WHIPPED POTATOES (Instant Mix)

CAPACITY: HCM 300 HCM 450

Minimum 10 qts. 16 qts.

Maximum 22 qts. 35 qts.

METHOD: RUN (continuous)—Use timer.

TIME: 1 minute

ACCESSORIES: Cut/Mix Attachment, Mixing Baffle

PROCEDURE:

1. Place hot water (180°F) in bowl.
2. Add milk, margarine and seasonings.
3. Add instant potato mix.
4. Close and latch cover.
5. Set timer.
6. Turn on and run for 30 seconds while rotating mixing baffle. Turn off.
7. Scrape cover, sides and bottom of bowl.
8. Close and latch cover; run for an additional 30 seconds using mixing baffle.
9. Open cover, remove cut/mix attachment; scrape and empty bowl.

SAUSAGE

CAPACITY: HCM 300 HCM 450

Minimum 12 lbs. 20 lbs.

Maximum 25 lbs. 30 lbs.

METHOD: RUN (continuous)—Timer not recommended.

TIME: 1 minute (vary according to desired consistency)

ACCESSORIES: Cut/Mix Attachment, Mixing Baffle

PROCEDURE:

1. Meat and trimmings should be chilled to 28°-38°F., cut into approximately three-pound or smaller chunks.
2. Place meat into bowl. Make sure bowl seal is in place.
3. Pour seasonings (Salt, pepper, sage, oregano, etc.) into bowl, on top of meat product.
4. Close and latch cover.
5. Turn on and run until sausage is of the desired consistency. Rotate baffle clockwise.
6. Open cover, remove cut/mix attachment; scrape and empty bowl.

CRUSHED ICE

CAPACITY: HCM 300 HCM 450

Minimum 10 lbs. 20 lbs.

Maximum 20 lbs. 35 lbs.

METHOD: RUN (continuous)—Timer not recommended.

TIME: 30 seconds

ACCESSORIES: Cut/Mix Attachment

PROCEDURE:

1. Place ice** in HCM bowl. Close and latch cover.
 2. Set timer on hold.
 3. With selector in RUN, press START and continue running until desired particle size is attained.
- **DO NOT use large blocks of ice. Ice cubes or fist-size chunks of ice are recommended to avoid possible damage to the HCM blades.

EQUIPMENT Knead/Mix Shaft	WHITE BREAD DOUGH		
INGREDIENTS	HCM 300	HCM 450	DIRECTIONS
Flour, all purpose	10 lb.	15 lb.	1) Dissolve yeast in water in HCM bowl, then add remaining ingredients with shortening added last. 2) Set timer for 2½ minutes. With selector in RUN, press START. Machine will stop when time expires. 3) Check dough development and temperature*. If necessary, pull dough away from knead/mix shaft and continue mixing for an additional ½ minute. 4) Transfer dough to a large greased pan and allow to proof for for approximately 35 minutes. 5) Scale 1¼ lb. of dough for each loaf. Knead gently and shape into loaves. Place in greased loaf pans and allow dough to rise in a warm place for an additional 45 minutes. 6) Bake in convection oven at 350 °F. for approx. 30 minutes. Remove immediately from pans to cooling racks. *NOTE: Temperature of dough should not exceed 110 °F.
Water, warm (70 °F)	5 lb. 8 oz.	8 lb. 4 oz.	
Yeast, compressed	4 oz.	6 oz.	
Shortening, chunks	8 oz.	12 oz.	
Salt	4 oz.	6 oz.	
Sugar, granulated	8 oz.	12 oz.	
Non-fat dry milk powder	8 oz.	12 oz.	
Approx. Yield:			
WEIGHT:	17½ lb.	25½ lb.	
PORTIONS:	14-1¼ lb. Loaves	21-1¼ lb. Loaves	
EQUIPMENT Knead/Mix Shaft	WHOLE WHEAT BREAD DOUGH		
INGREDIENTS	HCM 300	HCM 450	DIRECTIONS
Flour, whole wheat	5 lb.	7 lb. 8 oz.	1) Dissolve yeast in water in HCM bowl, then add remaining ingredients with shortening added last. 2) Set timer for 2½ minutes. With selector in RUN, press START. Machine will stop when time expires. 3) Check dough development and temperature*. If necessary, pull dough away from knead/mix shaft and continue mixing for an additional ½ minute. 4) Transfer dough to a large greased pan and allow to proof for approximately 35 minutes. 5) Scale 1¼ lb. of dough for each loaf. Knead gently and shape into loaves. Place in greased loaf pans and allow dough to rise in a warm place for an additional 45 minutes. 6) Bake in convection oven at 350°F for approx. 30 minutes. Remove immediately from pans to cooling racks. *NOTE: Temperature of dough should not exceed 110 °F.
Flour, all purpose	5 lb.	7 lb. 8 oz.	
Water, warm (70 °F)	6 lb.	9 lb.	
Yeast, compressed	8 oz.	12 oz.	
Salt	4 oz.	6 oz.	
Sugar, granulated	8 oz.	12 oz.	
Shortening, chunks	12 oz.	1 lb. 2 oz.	
Non-fat dry milk powder	8 oz.	12 oz.	
Approx. Yield:			
WEIGHT:	18½ lb.	27¾ lb.	
PORTIONS:	15-1¼ lb. loaves	22-1¼ lb. loaves	

EQUIPMENT Knead/Mix Shaft	PIZZA DOUGH		
INGREDIENTS	HCM 300	HCM 450	DIRECTIONS
Water, warm (70°F.) Yeast, compressed or Dry Yeast Salt Flour Oil or Shortening Approx. Yield: WEIGHT:	6 lb. 12 oz. 4 oz. 1½ oz. 3 oz. 13 lb. 6 oz. 20 lb.	10 lb. 6 oz. 2½ oz. 4 oz. 18 lb. 8 oz. 29 lb.	Add water and yeast: (When using dry yeast, let sit in bowl for 5 minutes to activate yeast.) 1) Place all ingredients in HCM bowl. 2) Set timer for 2 minutes. With selector in RUN, press START. Machine will stop when time expires. 3) Scrape down bowl and continue mixing another ½-1 minute until product is well blended. 4) Use as desired. NOTE: Temperature of dough should not exceed 110°F.
EQUIPMENT Cut/Mix Shaft Mixing Baffle	PIE DOUGH		
INGREDIENTS	HCM 300	HCM 450	DIRECTIONS
Lard, cold, chunks Shortening, cold, chunks Flour, all-purpose Water, cold Salt Approx. Yield: WEIGHT:	1 lb. 8 oz. 4 lb. 6 lb. 12 oz. 3 c. 2 oz. 12 lb.	2 lb. 8 oz. 6 lb. 11 lb. 4 oz. 5 c. 3 oz. 20 lb.	1) Place all ingredients EXCEPT water in HCM bowl. 2) Set timer on hold. 3) With selector in JOG, press and release START while alternately rotating mixing baffle. 4) Continue until mixture has pea-sized particles. STOP. 5) Add cold water and continue to JOG until thoroughly mixed. 6) Use as desired.

EQUIPMENT
Cut/Mix Shaft
Mixing Baffle

ZUCCHINI BREAD

INGREDIENTS

HCM 300

HCM 450

DIRECTIONS

Zucchini, whole, fresh
Eggs
Oil, salad
Vanilla
Sugar, granulated
Sugar, brown
Flour, all-purpose
Baking powder
Baking soda
Salt
Cinnamon
Walnuts or pecans

6 lb.
18
1½ qt.
2 oz.
4 lb.
2 lb.
4 lb. 8 oz.
2 T.
2 T.
2 T.
6 T.
1 lb. 8 oz.

12 lb.
36
3 qt.
4 oz.
8 lb.
4 lb.
9 lb.
4 T.
4 T.
4 T.
¾ c.
3 lb.

- 1) After cutting off the stem end of the zucchini, place all ingredients into HCM bowl, starting with zucchini.
- 2) Set timer on hold.
- 3) With selector in JOG, press and release START while rotating baffle until zucchini are partially cut (about 30 seconds).
- 4) STOP. Place selector in RUN, press START and continue to mix until well blended (about 1 min.).
- 5) Portion batter into well greased loaf pans. Bake in convection oven at 325 °F. about 50 minutes or until firm to the touch in the center.
- 6) Unmold loaves and cool before slicing.

Approx. Yield:

WEIGHT:

23 lb.

46 lb.

PORTIONS:

18-1¼ lb.
loaves

36-1¼ lb.
loaves

EQUIPMENT
Cut/Mix Shaft
Mixing Baffle

APPLE BARS

INGREDIENTS

HCM 300

HCM 450

DIRECTIONS

Sugar, granulated
Rolled oats
Eggs
Butter or margarine
Orange juice concentrate
Sugar, brown
Apples, unpeeled, cored
Pastry dough (enough to line bottom of pans)

2 lb. 3 oz.
1 lb.
5
8 oz.
12 oz.
2 lb. 3 oz.
16-18 lb.
2-18"x 26" sheetpans

4 lb. 6 oz.
2 lb.
10
1 lb.
1 lb. 8 oz.
4 lb. 6 oz.
32-36 lb.
4-18"x 26" sheetpans

- 1) Line ungreased 18"x 26" pans with pastry dough.
- 2) In a bowl, stir together the last four ingredients for the topping and set aside.
- 3) Place all remaining ingredients in HCM bowl.
- 4) Set timer on hold.
- 5) With selector in RUN, press START while rotating mixing baffle until product is blended and apples are coarsely chopped (about 15 seconds).
- 6) Distribute apple filling evenly over pastry-lined pans.
- 7) Sprinkle topping evenly over the apple filling.
- 8) Bake in convection oven at 300 °F. for 40-45 minutes or until done.
- 9) If desired, drizzle confectioner's sugar glaze over top when cool.

TOPPING

Coconut
Sugar, brown
Cinnamon
Rolled oats

8 oz.
8 oz.
2 t.
4 oz.

1 lb.
1 lb.
4 t.
8 oz.

Approx. Yield:

WEIGHT:

25 lb.

47 lb.

PORTIONS:

2-18"x 26" pans

4-18"x 26" pans

EQUIPMENT Cut/Mix Shaft Mixing Baffle	<h1>PEANUT BUTTER COOKIES</h1>		
INGREDIENTS	HCM 300	HCM 450	DIRECTIONS
Flour Salt Baking soda Baking powder Peanut Butter Shortening Sugar, granulated Sugar, brown Eggs Approx. Yield: WEIGHT: PORTIONS:	3 lb. 12 oz. 3 t. 3 T. 2 T. 3 lb. 3 lb. 3 lb. 3 lb. 9 15 ¾ lb. 22 dozen cookies	5 lb. 4 t. 4 T. 2T. + 2 t. 4 lb. 4 lb. 4 lb. 4 lb. 12 22 lb. 30 dozen cookies	1) Place all ingredients in HCM bowl. 2) Set timer on hold. 3) With selector in JOG, press and release START while rotating mixing baffle until mixture becomes partially blended. 4) STOP. Place selector in RUN, press START and continue to mix until well blended*. 5) Using a #40 scoop, portion cookies onto greased baking sheets. 6) Bake in convection oven at 325 °F. for 6-8 minutes. 7) Allow cookies to cool slightly before removing from pan. *NOTE: Dough will be very stiff.
EQUIPMENT Cut/Mix Shaft Mixing Baffle	<h1>BANANA CAKE</h1>		
INGREDIENTS	HCM 300	HCM 450	DIRECTIONS
Water Eggs Bananas, peeled Sugar, brown Sugar, granulated Flour, all-purpose Shortening Non-fat dry milk powder Baking powder Baking soda Salt Approx. Yield: WEIGHT: PORTIONS:	1 ¼ qt. 27 5 lb. 5 lb. 2 lb. 5 lb. 2 lb. 8 oz. 5 oz. 5 T. 3 T. 2 T. 25 lb. 2-18" x 26" sheetcakes	2 ½ qt. 54 10 lb. 10 lb. 4 lb. 10 lb. 5 lb. 10 oz. ⅔ C. ½ C. 4 T. 52 lb. 4-18" x 26" sheetcakes	1) Place all ingredients in HCM bowl, except eggs. 2) Set timer on hold. 3) With selector in RUN, press START while rotating mixing baffle until product is well blended and has a smooth consistency (about 30 seconds). 4) STOP. Add eggs. 5) With selector in RUN, press START while rotating mixing baffle until product has a smooth consistency (about 1 minute). 6) Scale batter into greased baking sheets (18" x 26") and bake in convection oven at 325 °F for 30-35 minutes or until done.

EQUIPMENTCut/Mix Shaft
Mixing Baffle

CARROT CAKE

INGREDIENTS**HCM 300****HCM 450****DIRECTIONS**

Eggs
Water
Carrots, whole, pared
Sugar, brown
Sugar, granulated
Flour, all-purpose
Shortening
Baking powder
Baking soda
Salt
Cinnamon
Nutmeg, ground
Cloves, ground

1½ qt.
(3 doz.)
2 C.
4 lb.
4 lb.
2 lb.
5 lb.
2 lb. 8 oz.
5 T.
3 T.
2 T.
1 T.
½ t.
½ t.

3 qt.
(6 doz.)
4 C.
8 lb.
8 lb.
4 lb.
10 lb.
5 lb.
⅔ C.
½ C.
4 T.
2 T.
1 t.
1 t.

- 1) Place all ingredients in HCM bowl, starting with liquids.
- 2) Set timer on hold.
- 3) With selector in RUN, press START button, rotating mixing baffle until product is well blended and carrots are finely chopped (2-3 min.).
- 4) Scale batter into greased baking sheets (18"x 26") and bake in convection oven at 325 °F. for approx. 30 min. or until done.

Approx. Yield:

WEIGHT:

22 lb.

44 lb.

PORTIONS:

2-18"x 26"
sheetcakes4-18"x 26"
sheetcakes**EQUIPMENT**Cut/Mix Shaft
Mixing Baffle

BUTTER CREAM FROSTING

INGREDIENTS**HCM 300****HCM 450****DIRECTIONS**

Butter or margarine
Sugar, powdered
Salt
Vanilla flavoring
Eggs
Cream (18%) or
evaporated milk

3 lb. 12 oz.
30 lb.
2 T.
1 C.
24
4 C.

4 lb. 8 oz.
45 lb.
3 T.
1½ C.
36
6 C.

- 1) Place all ingredients in HCM bowl.
- 2) Set timer on hold.
- 3) With selector in JOG, press and release START while rotating mixing baffle until mixture becomes partially blended.
- 4) STOP. Switch selector to RUN and press START. Continue mixing until product is well blended and creamy.
- 5) Use as desired.

Approx. Yield:

WEIGHT:

36 lb.

54 lb.

EQUIPMENT Cut/Mix Shaft Mixing Baffle	<h1>FRESH CITRUS FROSTING</h1>		
INGREDIENTS	HCM 300	HCM 450	DIRECTIONS
Margarine Oranges or lemons, cut in half, seeds removed Sugar, powdered Milk Approx. Yield: WEIGHT:	2 lb. 4 (about 20 oz.) 13 lb. 1 C. 17 lb.	3 lb. 6 (about 30 oz.) 20 lb. 1½ C. 26 lb.	1) Place all ingredients in HCM. 2) Set timer on hold. 3) With selector in RUN, press START button. 4) Rotate mixing baffle and continue operation until smooth consistency is attained and rind is finely chopped (some small particles remain). 5) Additional milk or powdered sugar may be added to achieve desired spreading consistency. 6) Use as desired.
EQUIPMENT Cut/Mix Shaft Strainer Basket	<h1>TOSSED SALAD</h1>		
INGREDIENTS	HCM 300	HCM 450	DIRECTIONS
Lettuce, cored Carrots, sliced Radishes, sliced Spinach Cabbage, red, shredded Approx. Yield: PORTIONS:	5 heads 8 oz. 4 oz. 4 oz. 1 C. 20 C.	7 heads 12 oz. 6 oz. 6 oz. 1½ C. 26 C.	1) With strainer basket and cut/mix shaft in place, fill bowl ² / ₃ full with cold water. 2) Set timer on hold. 3) Place lettuce in bowl (heads must float freely). Add other pre-cut vegetables. 4) With selector in JOG, press and quickly release START until desired consistency is attained (ONLY 2-3 times). 5) Remove cut/mix shaft and lift out strainer basket to remove tossed salad. NOTE: Water can be used for multiple batches. An antioxidant can be added to water for extended shelf life of salad. For storage, thoroughly drain salad, place in plastic bags (perforated with small holes for ventilation) and store in refrigerator.

EQUIPMENT
Cut/Mix Shaft
Mixing Baffle

COLESLAW

INGREDIENTS	HCM 300	HCM 450	DIRECTIONS
Mayonnaise	1½ qt.	2 qt.	1) Starting with mayonnaise, place all ingredients in HCM bowl.
Vinegar	1 C.	1½ C.	2) Set timer on hold.
Sugar	2½ C.	3¼ C.	3) With selector in RUN, press START while rotating mixing baffle.
Cabbage, cored, quartered	12 lb.	18 lb.	4) STOP when desired particle size is attained.
Carrots, chopped	1 lb.	1 lb. 8 oz.	
Green papers, halved	1 lb.	1 lb. 8 oz.	
White pepper	1 t.	1½ t.	
Approx.Yield:			
WEIGHT:	17 lb.	25 lb.	
PORTIONS:	68-½ c. servings	100-½ c. servings	

EQUIPMENT
Cut/Mix Shaft
Mixing Baffle

POTATO SALAD

INGREDIENTS	HCM 300	HCM 450	DIRECTIONS
Mayonnaise	4 lb.	5 lb. 5 oz.	1) Starting with mayonnaise, place all ingredients in HCM bowl except potatoes and eggs.
Vinegar, white	4 oz.	6 oz.	2) Set timer on hold.
Salt	4 oz.	6 oz.	3) With selector in RUN, press START and rotate mixing baffle until well blended.
Sugar	2 oz.	3 oz.	4) STOP. Add potatoes and eggs.
Pickles, sweet, drained	1 qt.	1½ qt.	5) With selector in JOG, press and release START while rotating mixing baffle until desired texture is attained.
Green olives, stuffed drained	8 oz.	10 oz.	6) Use as desired.
White pepper	2 t.	1 T.	
Celery (3"-4" pieces)	3 lb.	4 lb.	
Onions, halved	6 oz.	8 oz.	
Green peppers, halved	1 lb.	1 lb. 5 oz.	
Prepared mustard	4 oz.	6 oz.	
Potatoes, cooked, cooled*	15 lb.	20 lb.	*NOTE: Potatoes should be freshly cooked, not overcooked, and cooled to 40 °F.
Eggs, hard cooked	24	30	
Approx. Yield:			
WEIGHT:	29 lb.	40 lb.	
PORTIONS:	116-½ c. servings	160-½ c. servings.	

EQUIPMENT Cut/Mix Shaft Mixing Baffle	CHICKEN SALAD		
INGREDIENTS	HCM 300	HCM 450	DIRECTIONS
Chicken, cooked, boned	12 lb.	18 lb.	1) Place all ingredients in HCM bowl except chicken and eggs.
Celery (3"-4" pieces)	4 lb.	6 lb.	2) Set timer on hold.
Mayonnaise	2 qt.	3 qt.	3) With selector in RUN, press START and rotate mixing baffle until product is blended.
Salt	3 T.	5 T.	4) STOP. Add chicken and eggs.
White pepper	1 t.	2 t.	5) With selector in JOG, press and release START while rotating mixing baffle until chunky particle size is attained.
Poultry seasoning	1 T.	1 T. + 1 t.	6) Use as desired.
Lemon juice	½ C.	¾ C.	
Pickle relish, sweet, drained	1 lb.	1 lb. 8 oz.	
Eggs, hard cooked	36	54	
Approx. Yield:			
WEIGHT:	25 lb.	39 lb.	
PORTIONS:	100-½ c. servings	156-½ c. servings	
EQUIPMENT Cut/Mix Shaft Mixing Baffle	TUNA SALAD		
INGREDIENTS	HCM 300	HCM 450	DIRECTIONS
Tuna, canned, drained	12 lb.	16 lb.	1) Place all ingredients in HCM bowl.
Celery (3"-4" pieces)	4 lb.	5 lb.	2) Set timer on hold.
Mayonnaise	2 qt.	2½ qt.	3) With selector in JOG, press and release START while rotating mixing baffle until product is blended.
Salt	2 T.	3 T.	4) Use as desired.
White pepper	1 t.	2 t.	
Lemon juice	½ C.	¾ C.	
Pickle relish, sweet, drained	1 qt.	1¼ qt.	
Eggs, hard cooked	24	30	
Approx. Yield:			
WEIGHT:	26 lb.	33 lb.	
PORTIONS:	104-½ c. servings	132-½ c. servings	

EQUIPMENT
Cut/Mix Shaft
Mixing Baffle

MOCK HAM SALAD

INGREDIENTS	HCM 300	HCM 450	DIRECTIONS
Ham, cooked, cut in chunks	3 lb.	4 lb.	1) Starting with mayonnaise, place all ingredients in HCM bowl except ham, bologna and eggs.
Bologna, cut in chunks	9 lb.	16 lb.	2) Set timer on hold.
Celery (3"-4" pieces)	2 lb.	3 lb.	3) With selector in RUN, press START and rotate mixing baffle until product is well blended.
Dry mustard	1 oz.	2 oz.	4) STOP. Add ham, bologna and eggs.
Mayonnaise	2 qt.	3½ qt.	5) With selector in JOG, press and release START while rotating mixing baffle until desired particle size is attained.
White pepper	2 t.	1 T.	6) Use as desired.
Pickles, sweet, drained	2 C.	3 C.	
Horseradish, drained	3 oz.	4 oz.	
Eggs, hard cooked	18	24	
Approx. Yield:			
WEIGHT:	19 lb.	34 lb.	
PORTIONS:	76-½ c. servings	136-½ c. servings	

EQUIPMENT
Cut/Mix Shaft
Mixing Baffle

BEEF HASH

INGREDIENTS	HCM 300	HCM 450	DIRECTIONS
Beef, boneless, cooked	7 lb. 8 oz.	10 lb.	1) Place all ingredients in HCM bowl, adding seasonings last.
Beef broth	3 qt.	4 qt.	2) Set timer on hold.
Potatoes, canned, whole	9 lb.	12 lb.	3) With selector in JOG, press and release START while rotating mixing baffle until product is blended and desired particle size is attained.
Onions	1 lb. 14 oz.	2 lb. 8 oz.	4) Portion hash into 12"x 20"x 2½" baking pans and bake in convection oven at 300°F. for approximately 1 hour 45 minutes.
Salt	1 T.	2 T.	
Pepper	1 t.	2 t.	
Approx. Yield:			
WEIGHT:	24 lb.	32½ lb.	
PORTIONS:	96-½ c. servings	128-½ c. servings	

EQUIPMENT Cut/Mix Shaft Mixing Baffle	SWEDISH MEATBALLS		
INGREDIENTS	HCM 300	HCM 450	DIRECTIONS
Pork, ground, fresh	7 lb.	10 lb. 8 oz.	1) Place all ingredients (except ground meat) in HCM bowl. 2) Set timer on hold. 3) With selector in RUN, press START while rotating mixing baffle until vegetables are chopped and mixture is blended (about 45 seconds). 4) Add meat and with selector in JOG, press START while rotating mixing baffle until product is blended. Do not overmix. 5) Use a #16 scoop to portion meatballs and place on baking sheet. Bake in convection oven at 350°F. for approximately 25 minutes or until brown. If desired, make gravy from meat drippings and pour over meatballs.
Beef, ground, fresh	7 lb.	10 lb. 8 oz.	
Bread, white	1 lb.	1 lb. 8 oz.	
Carrots, whole, pared	12 oz.	1 lb. 2 oz.	
Onions, halved	12 oz.	1 lb. 2 oz.	
Eggs	12	18	
Milk	1 qt.	1½ qt.	
Salt	2 T.	4 T.	
Pepper	1 T.	2 T.	
Approx. Yield:			
WEIGHT:	20 lb.	30 lb.	
PORTIONS:	120-2½ oz. meatballs	180-2½ oz. meatballs	

EQUIPMENT Cut/Mix Shaft Mixing Baffle	<h1>MEAT LOAF</h1>		
INGREDIENTS	HCM 300	HCM 450	DIRECTIONS
Bread, white Tomato juice Onions, halved Celery (3"-4" pieces) Eggs, whole Oil Green peppers, halved Salt Pepper Beef, ground	1 lb. 8 oz. 1½ pt. 12 oz. 6 oz. 8 3 oz. 6 oz. 4 T. 1 t. 12 lb.	2 lb. 1 qt. 1 lb. 8 oz. 10 4 oz. 8 oz. 6 T. 2 t. 16 lb.	1) Except for the ground beef, place all ingredients in HCM bowl. 2) Set timer on hold. 3) With selector in RUN, press START and continue to operate until well blended. 4) STOP. Add ground beef. 5) With selector in JOG, press and release START while rotating mixing baffle. 6) Continue until product is evenly mixed. Do not overmix. 7) Scale mixture into ungreased loaf pans (approximately 3 lb. per loaf). 8) Bake in convection oven at 300°F for 1¼ hours.
Approx. Yield:			
WEIGHT:	17 lb.	23 lb.	
PORTIONS:	68-4 oz. servings	92-4 oz. servings	

EQUIPMENT Cut/Mix Shaft Mixing Baffle	<h1>PIZZA SAUSAGE</h1>		
INGREDIENTS	HCM 300	HCM 450	DIRECTIONS
Pork, fresh, chunks (28° -34 °F.) Chipped ice Salt Pepper Sage, ground Oregano leaves Approx. Yield: WEIGHT:	15 lb. 6 oz. 4 T. 4 T. 2 T. 4 T. 16 lb.	20 lb. 8 oz. 6 T. 6 T. 3 T. 6 T. 21 lb.	1) Starting with the pork, place all ingredients in HCM bowl. 2) Set timer on hold. 3) With selector in RUN, press START while rotating mixing baffle until product is well blended. 4) Use on pizza as desired.
EQUIPMENT Cut/Mix Shaft Mixing Baffle	<h1>MAYONNAISE</h1>		
INGREDIENTS	HCM 300	HCM 450	DIRECTIONS
Eggs, whole Salt Sugar Dry mustard Salad oil (#1) Vinegar, white Lemon juice Salad oil (#2) Approx. Yield: WEIGHT: PORTIONS:	24 4 oz. 5 oz. 2 oz. 2 gal. 1 pt. 1 C. 1 gal. 28 lb. 14 qt.	36 6 oz. 8 oz. 3 oz. 2½ gal. 1½ pt. 1½ C. 1½ gal. 36 lb. 18 qt.	1) Place eggs, salt, sugar and mustard in HCM bowl. Close cover and insert large funnel into pour-through mixing baffle. 2) Set timer on hold. 3) With selector in RUN, press START. 4) Pour salad oil (#1) into funnel, then vinegar and lemon juice, then salad oil (#2). 5) Remove funnel and continue to rotate mixing baffle for 20-30 seconds. If necessary, STOP, scrape down sides of bowl and START until all oil is incorporated into mayonnaise. 6) Use as desired.

EQUIPMENT Cut/Mix Shaft Mixing Baffle	<h1>THOUSAND ISLAND DRESSING</h1>		
INGREDIENTS	HCM 300	HCM 450	DIRECTIONS
Mayonnaise Chili sauce Worcestershire sauce Pickles, sweet, drained Salt Green peppers, halved Eggs, hard cooked Onions, quartered	2 gal. 1 qt. 1 T. 1 qt. ¼ C. 1 lb. 12 8 oz.	3 gal. 1½ qt. 1½ T. 1½ qt. ⅓ C. 1 lb. 8 oz. 18 12 oz.	1) Starting with mayonnaise, place all ingredients in HCM bowl. 2) Set timer on hold. 3) With selector in RUN, press START and rotate mixing baffle for about 30 seconds. 4) STOP and scrape down bowl if necessary. Continue Step 3 if smaller particle size is desired. 5) Use as desired.
Approx. Yield: WEIGHT: PORTIONS:	22 lb. 11 qt.	34 lb. 17 qt.	

EQUIPMENT Cut/Mix Shaft Mixing Baffle	<h1>TARTAR SAUCE</h1>		
INGREDIENTS	HCM 300	HCM 450	DIRECTIONS
Mayonnaise Pickles, sweet, drained Green olives, stuffed, drained Onions, halved Eggs, hard cooked Parsley, fresh Lemon juice White Pepper	2 gal. 4 C. 2 C. 8 oz. 12 3 C. 1 C. To taste	3 gal. 6 C. 3 C. 12 oz. 18 4 C. 1½ C. To taste	1) Starting with mayonnaise, place all ingredients in HCM bowl. 2) Set timer on hold. 3) With selector in RUN, press START and rotate mixing baffle until desired consistency is attained. 4) Use as desired.
Approx. Yield: WEIGHT: PORTIONS:	22 lb. 11 qt.	32 lb. 18 qt.	

EQUIPMENTKnead/Mix Shaft
Mixing Baffle

PIZZA SAUCE

INGREDIENTS	HCM 300	HCM 450	DIRECTIONS
Tomato puree	20 lb.	30 lb.	1) Add all ingredients EXCEPT oil and water to HCM bowl.
Garlic powder			2) Set timer on hold.
or			3) Close cover and insert large funnel into pour-through mixing baffle.
freshly chopped	2 t.	3 t.	4) With selector in RUN, press START.
Salt	2 T.	3 T.	5) Pour oil and water into funnel. STOP machine after adding these ingredients and scrape down bowl.
Pepper	1 T.	1½ T.	6) Press START again and rotate mixing baffle until well blended.
Dry mustard	2 oz.	3 oz.	7) Use as desired.
Hot pepper sauce	2 t.	3 t.	
Oregano leaves	2 t.	3 t.	
Corn oil	1½ qt.	2¼ qt.	
Water	20 oz.	30 oz.	
Approx. Yield:			
WEIGHT:	24 lb.	36¾ lb.	
PORTIONS:	12 qt.	18½ qt.	

EQUIPMENTCut/Mix Shaft
Mixing Baffle

GASPACHO SOUP

INGREDIENTS	HCM 300	HCM 450	DIRECTIONS
Cucumber	1 C.	2 C.	1) Place all vegetables in HCM bowl. Mix 1 minute.
Green Pepper	1 C.	2 C.	2) Add juice, mix with baffle ½ minute.
Onion	1 C.	2 C.	3) Add spices and mix.
Carrots	1 C.	2 C.	4) Keep chilled. Serve with chopped green onion.
Tomato Juice	1 gal. 1 pt.	2 gal. 1 qt.	
or V8 Juice			
White Wine Vinegar	½ C.	1 C.	
Garlic	1 T.	2 T.	
Pepper	Dash	Dash	

EQUIPMENT Cut/Mix Shaft Mixing Baffle	<h1>TURKEY DRESSING</h1>		
INGREDIENTS	HCM 300	HCM 450	DIRECTIONS
Bread, white Celery, chopped, sauteed Onions, chopped, sauteed Butter, melted Eggs Salt Pepper Sage Thyme Broth or water	2 lb. 8 oz. 10 oz. 2 oz. 4 oz. 2 2 T. 2 t. 1 T. 1 t. 1 C.	5 lb. 1 lb. 4 oz. 4 oz. 8 oz. 3 4 T. 4 t. 2 T. 2 t. 2 C.	1) Starting with bread, place all ingredients in HCM bowl. 2) Set timer on hold. 3) With selector in JOG, press and release START while rotating mixing baffle. 4) Continue until product has reached desired texture. 5) Place dressing in greased 12"x 20"x 4" baking pan. 6) Bake in convection oven at 300°F. for about 1 hour. 7) Use as desired.
Approx. Yield: WEIGHT:	3½ lb.	7 lb.	

EQUIPMENT Cut/Mix Shaft Mixing Baffle	<h1>PIMENTO CHEESE SPREAD</h1>		
INGREDIENTS	HCM 300	HCM 450	DIRECTIONS
American Cheese Water Pimentos, drained Mayonnaise	10 lb. 1½ qt. 1½ qt. 1½ qt.	15 lb. 2 qt. 2 qt. 2 qt.	1) Place cheese and water in HCM bowl. 2) Set timer on hold. 3) With selector in RUN, press START and operate until cheese is finely chopped. 4) STOP. Add pimentos and mayonnaise. 5) With selector in JOG, press and release START while rotating mixing baffle. 6) Continue mixing until product has reached desired consistency.
Approx. Yield:	19 lb.	27 lb.	

EQUIPMENT
Cut/Mix Shaft
Mixing Baffle

CHOPPED CHEESE

INGREDIENTS

HCM 300

HCM 450

DIRECTIONS

Cheese, hard or semi-hard
(i.e. mozzarella, provolone, non-dairy cheese)

10 lb. (min.)
15 lb. (max.)

15 lb. (min.)
20 lb. (max.)

- 1) Cut refrigerated* cheese(s) by hand into 4" blocks.
- 2) Place cheese in HCM bowl. Do not use mixing baffle.
- 3) Set timer on hold.
- 4) With selector in RUN, press START and run machine for a few seconds to reduce blocks to small chunks.
- 5) STOP. Install mixing baffle and continue to RUN until desired particle size is attained.
- 6) Use as desired.

*NOTE: Temperature of cheese must be cold (38°F) to prevent cheese from packing in bottom of bowl.

Approx. Yield:

10-15 lb.

15-20 lb.

EQUIPMENT
Cut/Mix Shaft
Mixing Baffle

CHOPPED VEGETABLES

INGREDIENTS

HCM 300

HCM 450

DIRECTIONS

Celery, Onions,
Green Peppers

5 lb. (min.)
10 lb. (max.)

10 lb. (min.)
20 lb. (max.)

- 1) Wash and trim vegetables as usual. (Celery should be in 3"-4" stalks).
- 2) Fill HCM bowl half full of cold water.
- 3) Set timer on hold.
- 4) Add as many vegetables as will float in water.
- 5) With selector in RUN, press START and run for 15-30 seconds or until desired particle size is attained.
- 6) Drain vegetables in colander before use.

Mushrooms or Olives

5 lb. (min.)
10 lb. (max.)

10 lb. (min.)
20 lb. (max.)

- 1) Fill HCM bowl half full of product or with enough product to cover knives. Do not drain off natural juices*.
- 2) Set timer on hold.
- 3) With selector in JOG, press and release START while alternately rotating mixing baffle until desired particle size is attained.
- 4) Drain product in colander before use.

Approx. Yield:

5-10 lb.

10-20 lb.

*If mushrooms are dry packed, water must be added to allow product to float.

CUTTER MIXER CAPACITY CHART

PRODUCT	ACCESSORIES	METHOD	(Approximate) TIME	HCM-300 Min.-Max.	HCM-450 Min.-Max.
KITCHEN CAPACITIES					
Bread or Cake Crumbs	Cut/Mix Attachment, Mixing Baffle	RUN	2 Min.	2-6 lbs.	3-8 lbs.
Chopped Cheese (approx. 30°F.)		JOG-RUN	20-30 Sec.	10-15 lbs.	15-20 lbs.
Cheese Spreads	Cut/Mix Attachment, Mixing Baffle with Scraper	RUN	3-4 Min.	12-25 lbs.	20-40 lbs.
Chopped Potatoes		RUN-JOG	15-30 Sec.	10-22 lbs.	16-35 lbs.
Whipped Potatoes (Instant)		RUN	1 Min.	10-22 qts.	16-35 qts.
Potato Salad		RUN-JOG	15-30 Sec.	20-30 lbs.	25-40 lbs.
Salad Dressings		RUN	1 Min.	10-20 qts.	16-32 qts.
Mayonnaise		RUN	3 Min.	10-20 qts.	16-32 qts.
Cole Slaw		RUN	15-20 Sec.	10-20 lbs.	20-35 lbs.
Crushed Ice		RUN	30 Sec.	10-20 lbs.	20-35 lbs.
Vegetable Chunks	Cut/Mix Attachment with Strainer Basket	RUN	15-30 Sec.	5-10 lbs.	10-20 lbs.
Tossed Salad		JOG	2-3 Jogs	4-5-6 hds.	6-8-10 hds.
MEAT CAPACITIES					
Chopped Sausage	Cut/Mix Attachment, Mixing Baffle with Scraper	RUN	1-2 Min.	12-25 lbs.	20-30 lbs.
Hamburger (1st Cut)		RUN	1-2 Min.	12-25 lbs.	20-40 lbs.
Liver Paste		RUN-JOG	2-3 Min.	12-25 lbs.	20-40 lbs.
Meat Emulsions (ground 3/32")		RUN	2-3 Min.	12-25 lbs.	20-40 lbs.
Meat Loaf (blend)		RUN-JOG	1-1½ Min.	12-25 lbs.	20-30 lbs.
Meat Salad (Ham, Chicken, Fish & Egg)		RUN-JOG	1-1½ Min.	12-25 lbs.	20-40 lbs.
BAKERY CAPACITIES					
Bread Dough	Knead/Mix Attachment	RUN	1½-2½ Min.	12-24 lbs.	18-36 lbs.
Pizza Thin Crust (37-45%)*		RUN	1½-3 Min.	12-28 lbs.	18-39 lbs.
Pizza Medium Crust (50-55%)*		RUN	1½-2½ Min.	12-24 lbs.	18-36 lbs.
Pizza Thick Crust (60-65%)*		RUN	1½-2½ Min.	12-22 lbs.	18-32 lbs.
Cake Batter	Cut/Mix Attachment, Mixing Baffle with Scraper	RUN	2½-4 Min.	15-30 lbs.	25-60 lbs.
Cookie Dough		RUN	2-3 Min.	10-20 lbs.	16-32 lbs.
Fruit Fillings		RUN	60-90 Sec.	15-40 lbs.	25-65 lbs.
Icings/Frostings		RUN	2-3 Min.	21-43 lbs.	25-65 lbs.
Pie Dough		JOG	30 Sec.	12-25 lbs.	15-30 lbs.
Sweet Dough		RUN	2-3 Min.	12-24 lbs.	18-36 lbs.

Moisture absorption. Example: 50% – 12 lbs. Flour & 6 lbs. Water = 18 lbs. Dough



Backing up your HCM . . . dependable Hobart Service

Should your Hobart cutter mixer ever require service, it's good to know that 1,700 factory-trained technicians, in nearly 200 Hobart service facilities nationwide, can keep your HCM working like new.

For ready reference, write down your HCM model and serial numbers here. Should a question or problem arise that this brochure cannot answer, expert Hobart assistance is as close as your telephone.

Model No. _____

Serial No. _____ Voltage _____

Hobart Service Facility
Telephone Number:



701 S RIDGE AVENUE
TROY, OHIO 45374-0001

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