



HOBART SPIRAL MIXERS

The secret of your success.





To create perfect artisan dough every time, count on

HOBART SPIRAL MIXERS

Creating great dough is both an art and a science. You supply the artistry—Hobart spiral mixers deliver the science. The rotations of the dough hook and bowl are precisely engineered to quickly and gently knead dough, lowering friction and minimizing temperature increases to promote ideal leavening—even with small batches of dough, and with doughs having up to a 90% absorption ratio.

Great food starts here.



Double-pulley belt-driven motor

Creates more torque to handle heavy loads.

Electronic controls

Modern, easy-to-use, digital design.

Two mixing speed settings

Automatically shift from Speed 1 to Speed 2.

Easy-to-clean kneading zone

No debris-collecting crevices—so cleanup is fast and simple.

Bidirectional bowl rotation

Improves mix consistency, makes the mixer easier to use, speeds cleaning and lets you run batches of dough as small as 10% of maximum capacity.

Hobart quality

The standard for quality food equipment, Hobart mixers deliver a long lifetime of reliable service.

20-minute timer

Set your timer right on the mixer.

Bowl guard

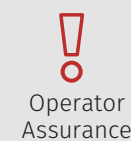
Wireform, stainless steel bowl guard interlock prevents spiral arm operation when the guard is up.

Bowl-pulsing system

Designed to make removing dough quick and easy.



Hobart
Ownership
Benefits



Picking the right mixer for your needs is important. See the back page to determine which mixer has the capacity that's the best match for your kitchen. >>>

Recommended maximum capacities

Your Hobart spiral mixer's lifetime of reliable service can be achieved by respecting its maximum capacity. Note that these mixers can run batches of dough as small as 10% of maximum capacity. Always consider the type of dough you'll be mixing and the required temperature before adding ingredients to the bowl.

	HSL180		HSL220		HSL300		HSL350		HSU440	
	Flour	Batch	Flour	Batch	Flour	Batch	Flour	Batch	Flour	Batch
Thin Pizza, 40% AR	62 lb.	90 lb. ●	75 lb.	110 lb. ●	100 lb.	145 lb. ●	110 lb.	175 lb. ●	150 lb.	220 lb. ●
Medium Pizza, 50% AR	80 lb.	125 lb. ●	100 lb.	155 lb. ●	130 lb.	190 lb. ●	160 lb.	250 lb. ●	200 lb.	310 lb. ●
Light Pizza, 60% AR	100 lb.	140 lb. ●	120 lb.	170 lb. ●	175 lb.	250 lb. ●	200 lb.	280 lb. ●	240 lb.	340 lb. ●
Bread, 60% AR	100 lb.	180 lb. ●	120 lb.	220 lb. ●	165 lb.	290 lb. ●	200 lb.	350 lb. ●	240 lb.	440 lb. ●
Whole Wheat	100 lb.	190 lb. ●	120 lb.	232 lb. ●	150 lb.	290 lb. ●	180 lb.	350 lb. ●	240 lb.	464 lb. ●
Bagel Dough, 50% AR	90 lb.	140 lb. ●	85 lb.	130 lb. ●	100 lb.	165 lb. ●	170 lb.	260 lb. ●	170 lb.	260 lb. ●
Pie Dough	–	60 lb. ▲	–	75 lb. ▲	–	100 lb. ▲	–	120 lb. ▲	–	150 lb. ▲

AR = absorption ratio

- If water temperature is under 55°F or if 25% or more of the water is ice, reduce batch size by reducing the flour by 25 lb. and reduce other ingredients accordingly. Cold water or ice causes dough to be stiff and hard to mix, increasing the load on the mixer transmission and motor.
- ▲ Pie dough can be successfully mixed in speed 1 with counterclockwise bowl rotation.



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ITW FOOD EQUIPMENT GROUP