

# Legacy+ Mixer Accessories & Applications



## Mixer Table

For use when mixer will not be put on a counter. There are also prongs to place accessories.



## Bowl Scraper

Used for scraping the sides of the bowl during operation.



## B Flat Beater

Great for mashing potatoes, mixing cakes, batters, icings and creaming/uniform dispersion of ingredients. Use 1st speed for starting and medium speed for finishing.



## D Wire Whip

Good for heavy whipping. Applications include light creaming and beating, potatoes, butter, mayonnaise, and light icing. Use in 1st or 2nd speed for heavier products such as potatoes or in 3rd or 4th speed for lighter products like icing.



## C Wing Whip

Best for maximum blending of air into light products. Applications include whipping cream, beating egg whites, light icings and meringues. Use in 3rd or 4th speed for best results.



## E Dough Hook

Used for mixing, stretching, and folding most bread, roll, and pizza doughs. Also good for lighter breads.



## ED Dough Hook

Used for mixing, stretching, and folding most bread, roll, and pizza doughs. Use in 1st, 2nd, or 3rd speed for 2 and 3 speed mixers. Use in 1st, 2nd, or 3rd speed for 4 speed mixers.



## I Heavy-Duty Wire Whip

Great for heavy whipping. Applications include sponge cakes and light marshmallow. Use in 3rd or 4th speed for best results.



## P Pastry Knife

Combines shortening with flour, and is ideal for light pastry shells, flaky pie doughs, and similar mixes. For stirring, use low speeds, for cutting use medium speeds.



## Bowl Truck

Use to remove the bowl from the mixer to desired location. The bowl truck saves time, reduces handling, and improves work flow.



## Bowl Adapter

Use to remove a 40 or 60 qt. bowl with a larger bowl truck with this adapter.



## Ingredient Chute

Used for adding ingredients while mixing. The ingredient chute attaches to the wire cage on the bowl guard.



# Legacy+<sup>®</sup> HL200 Maximum Heavy-Duty mixer

The only solution for kitchens that mix challenging heavy-duty doughs or batters, may mix continuously batch after batch, and require superior mixing performance time after time.



## Variable Frequency Drive (VFD) ☆ 📊

All-gear, direct drive system ensures superior mixing consistency, motor protection and 3 times longer life.\*

## Four mixing speeds 📊

Includes ultra-slow stir speed for maximum convenience.

## Quick-Release™ agitators ☆ 🖱️

Changing is fast and easy. Pin locks agitator to shaft, eliminating the up/down play of bayonet-style agitators. The consistent agitator-to-bowl ratio, delivers **superior mixing performance**.

## Removable bowl guard 💧

Easy to remove without tools for cleaning and sanitizing.

## Ergonomic bowl lift 🖱️

Smoothly moves the bowl into mixing position.

## Triple interlock system ☆ !

Prevents mixer from operating unless the bowl is fully up and locked in place and the bowl guard is secured.

## Soft start 💧

Minimizes risk of ingredient splash-out for less cleanup time.

## Shift-on-the-Fly™ technology ☆ 🖱️

No need to stop the machine to change speeds.

## SmartTimer™ feature 🖱️

Automatically recalls the last time set for each speed, making it easy to mix multiple batches of the same product.

## Single-point bowl installation ☆ 🖱️

Simplifies attaching the bowl to the mixer.

## Swing-out bowl ☆ 🖱️

Patented feature adds convenience and saves time.

## Hobart Ownership Benefits

- ☆ = Hobart Exclusive Benefits
- 💧 = Sanitation & Cleaning
- 📊 = Performance
- ! = Operator Assurance
- 🖱️ = Ease of Use

\*Versus standard heavy-duty mixer products



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

Hobart  
701 S. Ridge Ave.  
Troy, Ohio 45373

ITW FOOD EQUIPMENT GROUP