



701 S Ridge Avenue, Troy, OH 45374  
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## MIXER CAPACITY CHART – ALL MODELS (METRIC)

Recommended Maximum Capacities – dough capacities based on 21°C water and 12% flour moisture.

PRODUCT	AGITATORS SUITABLE FOR OPERATION	N50	HL120	HL200	HL300	HL400	HL600	HL662	HL800	HL1400
CAPACITY OF BOWL (LITERS LIQUID)		5 liters	12 liters	20 liters	30 liters	40 liters	60 liters	60 liters	80 liters	140 liters
Egg Whites	D	0.3 liters	0.6 liters	1.0 liters	1.4 liters	1.7 liters	1.9 liters	–	2.0 liters	4.0 liters
Mashed Potatoes	B & C	2 kg	5 kg	7 kg	11 kg	14 kg	18 kg	–	27 kg	46 kg
Mayonnaise (Liters of Oil)	B or C or D	1.4 liters	4.3 liters	9.5 liters	11.4 liters	12.3 liters	17.0 liters	–	28.4 liters	47.3 liters
Meringue (Liters of Water)	D	0.1 liters	0.4 liters	0.7 liters	1.0 liter	1.5 liters	1.5 liters	–	3.0 liters	5.0 liters
Waffle or Hot Cake Batter	B	2 kg	5 kg	7 kg	12 kg	15 kg	23 kg	–	30 kg	–
Whipped Cream	D or C	2 kg	3 kg	4 kg	6 kg	9 kg	12 kg	–	15 kg	29 kg
Cake, Angel Food (8-10 oz. cake)	C or I	0.6 kg	2 kg	4 kg	6 kg	9 kg	13 kg	–	17 kg	34 kg
Cake, Box or Slab	B or C	2 kg	6 kg	9 kg	14 kg	18 kg	23 kg	34 kg	46 kg	84 kg
Cake, Cup	B or C	2 kg	6 kg	9 kg	14 kg	21 kg	27 kg	32 kg	41 kg	75 kg
Cake, Layer	B or C	2 kg	6 kg	9 kg	14 kg	21 kg	27 kg	32 kg	41 kg	75 kg
Cake, Pound	B	2 kg	6 kg	10 kg	14 kg	18 kg	25 kg	34 kg	46 kg	84 kg
Cake, Short (Sponge)	C or I	2 kg	4 kg	7 kg	11 kg	11 kg	21 kg	–	36 kg	68 kg
Cake, Sponge	C or I	1 kg	3 kg	6 kg	8 kg	19 kg	16 kg	–	30 kg	77 kg
Cookies, Sugar	B	2 kg	5 kg	7 kg	11 kg	14 kg	18 kg	23 kg	27 kg	46 kg
Dough, Bread or Roll § (Lt.-Med.) 60% AR	ED	2 kg□	6 kg□	11 kg□	21 kg□	21 kg□	36 kg*	41 kg*	77 kg*	95 kg*
Dough, Heavy Bread § 55% AR	ED	–	4 kg□	7 kg□	14 kg□	16 kg□	27 kg*	39 kg*	64 kg*	80 kg*
Dough, Pie	B & P	2 kg	5 kg	8 kg	12 kg	16 kg	23 kg	27 kg	34 kg	57 kg
Dough, Thin Pizza 40% AR ‡ (max. mix time 5 min.)	ED	–	2 kg□	4 kg□	6 kg□	11 kg□	18 kg□	27□/18 kg*	39 kg□	61 kg□
Dough, Med. Pizza 50% AR ‡	ED	–	2 kg□	5 kg□	9 kg□	15 kg□	32 kg□	41□/32 kg*	70 kg□	86 kg□
Dough, Thick Pizza 60% AR ‡	ED	–	5 kg□	9 kg□	18 kg□	21 kg□	32 kg*	41 kg*	70 kg*	41 kg*
Dough, Raised Donut 65% AR	ED	–	2 kg*	4 kg*	7 kg*	11 kg*	14 kg†	34 kg*	27 kg†	46 kg†
Dough, Whole Wheat 70% AR	ED	–	5 kg□	9 kg□	18 kg□	21 kg□	32 kg*	41 kg*	68 kg*	84 kg*
Eggs & Sugar for Sponge Cake	B & C or I	1 kg	2 kg	4 kg	6 kg	8 kg	11 kg	–	18 kg	34 kg
Icing, Fondant	B	1 kg	3 kg	6 kg	8 kg	11 kg	16 kg	–	30 kg	46 kg
Icing, Marshmallow	C or I	0.2 kg	1 kg	1 kg	2 kg	2 kg	2 kg	–	5 kg	9 kg
Shortening & Sugar, Creamed	B	2 kg	4 kg	7 kg	11 kg	16 kg	22 kg	23 kg	30 kg	55 kg
Pasta, Basic Egg Noodle (max. mix time 5 min.)	ED	–	–	2 kg□	4 kg□	7 kg□	14 kg□	19 kg□	30 kg□	46 kg□

### ABBREVIATIONS—AGITATORS SUITABLE FOR OPERATION

- B — Flat Beater
- C — Wing Whip (4-Wing: 12-30 liters, 6-Wing: 40-140 liters)
- D — Wire Whip
- ED — Dough Arm (20-140 liters)
- I — Heavy Duty Wire Whip (30-140 liters)
- P — Pastry Knife
- 1st Speed
- \* 2nd Speed
- † 3rd Speed

NOTE: %AR (% Absorption Ratio) = Water weight divided by flour weight. Capacity depends on moisture content of dough. Above capacities based on 12% flour moisture at 21°C water temperature.

§ If high gluten flour is used, reduce above dough batch size by 10%.

‡ 2nd speed should never be used on 50% AR or lower products with the exception of the HL662, M802 & V1401. The M802 and V1401 require a 50% reduction in batch size to mix in speed 2 with 50% or less AR doughs.

Use of ice requires a 10% reduction in batch size.

**3.8 liters of water weighs 3.8 kg**

NOTE: Attachment hub should not be used while mixing.

**HOBART**

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## MIXERS



N50



HL120



HL200



HL300



HL400



HL600



HL662



HL800



HL1400

HOBART MODEL	(Standard Finish)	N50	HL120	HL200	HL300	HL400	HL600	HL662	HL800	HL1400
<b>CAPACITY OF BOWL (liquid)</b>		5 liters	12 liters	20 liters	30 liters	40 liters	60 liters	60 liters	80 liters	140 liters
<b>CAPACITY OF SECONDARY BOWLS</b> (Purchased as extra equipment with required adapters)				12 liters	20 liters	20 and 30 liters	40 liters	40 liters	40 and 60 liters	40, 60 and 80 liters
<b>ATTACHMENT HUB SIZE</b>		#10	#12	#12	#12	#12	#12	#12	N/A	N/A
<b>TIMER CONTROLLED</b>		N/A	Standard	Standard	Standard	Standard	Standard	Standard	Standard	Standard
<b>MOTOR</b>		1/6 H.P.	1/2 H.P.	1/2 H.P.	3/4 H.P.	1-1/2 H.P.	2.7 H.P.	2.7 H.P.	3 H.P.	5 H.P.

MACHINE	MODEL	HP	1 PHASE		3 PHASE	
			100V-120V	200V-240V	200V-240V	380V-460V
AMPERAGE						
Mixers	N50	1/6	2.9	<sup>1</sup> 1.4	—	—
	HL120	1/2	8.0	5.0	—	—
	HL200	1/2	8.0	5.0	—	—
	HL300	3/4	9.5	5.7	2.8	1.4
	HL400	1-1/2	—	9.3	5.6	1.5
	HL600	2.7	—	18.0	10.0	5.0
	HL662	2.7	—	18.0	10.0	5.0
	HL800	3	—	—	11.0	5.2
HL1400	5	—	—	14.8	6.8	

NOTE: <sup>1</sup> = 230 Volt

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