

**HOBART**701 S Ridge Avenue, Troy, OH 45374  
1-888-4HOBART • www.hobartcorp.com**MIXER CAPACITY  
CHART – ALL MODELS****HOBART****Recommended Maximum Capacities – dough capacities based on 70°F water and 12% flour moisture.**

PRODUCT	AGITATORS SUITABLE FOR OPERATION	N50	HL120	HL200	HL300	HL400	HL600	HL662	HL800	HL1400
CAPACITY OF BOWL (QTS. LIQUID)		5	12	20	30	40	60	60	80	140
Egg Whites	D	½ pt.	1¼ pt.	1 qt.	1½ qts.	1¾ qts.	2 qts.	–	2 qts.	4 qts.
Mashed Potatoes	B & C	3 lbs.	10 lbs.	15 lbs.	23 lbs.	30 lbs.	40 lbs.	–	60 lbs.	100 lbs.
Mayonnaise (Qts. of Oil)	B or C or D	1½ qts.	4½ qts.	10 qts.	12 qts.	13 qts.	18 qts.	–	30 qts.	50 qts.
Meringue (Qty. of Water)	D	¼ pt.	¾ pt.	1½ pts.	1 qt.	1½ qts.	1½ qts.	–	3 qts.	5 qts.
Waffle or Hot Cake Batter	B	2 qts.	5 qts.	8 qts.	12 qts.	16 qts.	24 qts.	–	32 qts.	–
Whipped Cream	D or C	3 pts.	2½ qts.	4 qts.	6 qts.	9 qts.	12 qts.	–	16 qts.	30 qts.
Cake, Angel Food (8-10 oz. cake)	C or I	2	7	15	22	30	45	–	60	120
Cake, Box or Slab	B or C	4 lbs.	12 lbs.	20 lbs.	30 lbs.	40 lbs.	50 lbs.	75 lbs.	100 lbs.	185 lbs.
Cake, Cup	B or C	3 lbs.	12 lbs.	20 lbs.	30 lbs.	45 lbs.	60 lbs.	70 lbs.	90 lbs.	165 lbs.
Cake, Layer	B or C	3 lbs.	12 lbs.	20 lbs.	30 lbs.	45 lbs.	60 lbs.	70 lbs.	90 lbs.	165 lbs.
Cake, Pound	B	3 lbs.	12 lbs.	21 lbs.	30 lbs.	40 lbs.	55 lbs.	75 lbs.	100 lbs.	185 lbs.
Cake, Short (Sponge)	C or I	3 lbs.	8 lbs.	15 lbs.	23 lbs.	25 lbs.	45 lbs.	–	80 lbs.	150 lbs.
Cake, Sponge	C or I	2 lbs.	6½ lbs.	12 lbs.	18 lbs.	40 lbs.	36 lbs.	–	65 lbs.	140 lbs.
Cookies, Sugar	B	3 lbs.	10 lbs.	15 lbs.	23 lbs.	30 lbs.	40 lbs.	50 lbs.	60 lbs.	100 lbs.
Dough, Bread or Roll § (Lt.-Med.) 60% AR	ED	4 lbs.□	13 lbs.□	25 lbs.□	45 lbs.□	45 lbs.□	80 lbs.*	90 lbs.*	170 lbs.*	210 lbs.*
Dough, Heavy Bread § 55% AR	ED	–	8 lbs.□	15 lbs.□	30 lbs.□	35 lbs.□	60 lbs.*	85 lbs.*	140 lbs.*	175 lbs.*
Dough, Pie	B & P	3 lbs.	11 lbs.	18 lbs.	27 lbs.	35 lbs.	50 lbs.	60 lbs.	75 lbs.	125 lbs.
Dough, Thin Pizza 40% AR §† (max. mix time 5 min.)	ED	–	5 lbs.□	9 lbs.□	14 lbs.□	25 lbs.□	40 lbs.□	60□/40 lbs.*	85 lbs.□	135 lbs.□
Dough, Med. Pizza 50% AR §†	ED	–	6 lbs.□	10 lbs.□	20 lbs.□	32 lbs.□	70 lbs.□	90□/70 lbs.*	155 lbs.□	190 lbs.□
Dough, Thick Pizza 60% AR §†	ED	–	11 lbs.□	20 lbs.□	40 lbs.□	45 lbs.□	70 lbs.*	90 lbs.*	155 lbs.*	190 lbs.*
Dough, Raised Donut 65% AR	ED	–	4 lbs.*	9 lbs.*	15 lbs.*	25 lbs.*	30 lbs.†	75 lbs.*	60 lbs.†	100 lbs.†
Dough, Whole Wheat 70% AR	ED	–	11 lbs.□	20 lbs.□	40 lbs.□	45 lbs.□	70 lbs.*	90 lbs.*	150 lbs.*	185 lbs.*
Eggs & Sugar for Sponge Cake	B & C or I	2 lbs.	5 lbs.	8 lbs.	12 lbs.	18 lbs.	24 lbs.	–	40 lbs.	75 lbs.
Icing, Fondant	B	2 lbs.	7 lbs.	12 lbs.	18 lbs.	25 lbs.	36 lbs.	–	65 lbs.	100 lbs.
Icing, Marshmallow	C or I	½ lb.	1¼ lbs.	2 lbs.	3 lbs.	4½ lbs.	5 lbs.	–	10 lbs.	20 lbs.
Shortening & Sugar, Creamed	B	3 lbs.	9½ lbs.	16 lbs.	24 lbs.	35 lbs.	48 lbs.	50 lbs.	65 lbs.	120 lbs.
Pasta, Basic Egg Noodle (max. mix time 5 min.)	ED	–	–	5 lbs.□	8 lbs.□	15 lbs.□	30 lbs.□	40 lbs.□	65 lbs.□	100 lbs.□

**ABBREVIATIONS—AGITATORS SUITABLE FOR OPERATION**

- B – Flat Beater  
 C – Wing Whip (4-Wing: 12 thru 30 qt., 6-Wing: 40 thru 140 qt.)  
 D – Wire Whip  
 ED – Dough Arm (20 thru 140 qts.)  
 I – Heavy Duty Wire Whip (30 qt. thru 140 qt.)  
 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 70°F 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.

**1 gallon of water weighs 8.33 lbs.**

NOTE: Attachment hub should not be used while mixing.

**MIXER CAPACITY CHART – ALL MODELS**

# MIXER CAPACITY CHART – ALL MODELS



701 S Ridge Avenue, Troy, OH 45374  
1-888-4HOBART • www.hobartcorp.com

## 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 qts.	12 qts.	20 qts.	30 qts.	40 qts.	60 qts.	60 qts.	80 qts.	140 qts.
<b>CAPACITY OF SECONDARY BOWLS</b> (Purchased as extra equipment with required adapters)				12 qts.	20 qts.	20 and 30 qts.	40 qts.	40 qts.	40 and 60 qts.	40, 60 and 80 qts.
<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
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.