



Hobart Mixers

Identifying the right heavy-duty solutions for modern kitchens



The mixer marketplace is changing.

Hobart is changing with it.

More kitchens need high-quality 20-quart mixers, but few of these kitchens will use the mixer all day or continuously for heavy jobs. It doesn't make sense for these customers to purchase a maximum heavy-duty mixer when a standard heavy-duty will do. To address these customers' needs, we're pleased to offer the **Centerline™ by Hobart HMM20 Standard Heavy-Duty mixer**.



centerline
by **HOBART**

HMM20 Standard Heavy-Duty mixer

The Centerline HMM20 mixer has an all-gear transmission designed for kitchens that need a reliable, better performing machine to mix a wide variety of products and for kitchens that might mix for shorter periods or fewer than four hours a day. This machine includes the features kitchens need to accomplish all they do.

Hobart Legacy+® mixers are the industry's only **maximum heavy-duty** machine and the best choice for the most challenging applications or continuous use mixing and delivers **superior mixing performance time after time**.



LEGACY+

HL200 Maximum Heavy-Duty mixer

The Legacy+ HL200 mixer, designed for kitchens that need a 20-quart mixer to mix heavy doughs and thick batters, will continuously work batch after batch, and will work all day long. The Legacy+ HL200 is the undisputed maximum heavy-duty 20-quart machine. The only machine with a **Variable Frequency Drive transmission (VFD, direct drive)** to deliver **superior mixing consistency**, heavy batch-after-batch reliability all while protecting the motor and mixing system from rigorous use. That protection provides a long lifetime of reliable performance — up to three times longer than traditional gear-driven machines.

For customers needing a versatile machine for a variety of applications, the Centerline HMM20 is the perfect fit.

This guide will help you:

- Educate customers on the differences in 20-quart heavy-duty mixers
- Identify the heavy-duty solution for the customer's kitchen
- **Explain why Hobart mixers are the best choice, regardless of the customer's application**

Three easy questions

1

Is mixing dough your kitchen's primary function? (E.g. cupcake shop, bakery, pizzeria)

NO

YES

2

Does your kitchen mix batch after batch of similar products?

NO

YES

3

Is your kitchen going to use the mixer to produce food items for more than four hours a day?

NO

YES

STANDARD HEAVY-DUTY
centerline
by **HOBART**

HMM20 mixer

A great solution for kitchens that sometimes mix heavy doughs, have limited batch use, depend on a mixer for multiple applications and operate it for less than four hours a day.



LESS THAN FOUR HOURS A DAY

MAXIMUM HEAVY-DUTY
LEGACY+

HL200 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.



MORE THAN FOUR HOURS A DAY

The Features Kitchens Need to Create Amazing Food

Both mixers

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.

Centerline™ by Hobart HMM20 Standard Heavy-Duty mixer

A great solution for kitchens that sometimes mix heavy doughs, have limited batch use, depend on a mixer for multiple applications and operate it for less than four hours a day.



1/2 horsepower motor 📊

The power needed for all the jobs you do.

All-gear transmission 📊

Superior reliability and performance when compared to belts, which can slip and break.

GearSafe™ system ⚠️

Protects the mixer from damage if speeds are changed while it's running.

Three mixing speeds 📊

The mixing speeds that most kitchens need.

Clean, contemporary design

with duo-tone finish 🧼

Smooth edges and minimal areas where debris can accumulate.

Last time remind 🖐️

Automatically recalls the last mixing time used, making it simpler to mix multiple batches of the same item.

Simply designed to be the best solution for many kitchens.

The Centerline HMM20 mixer may be right for many of your customers — such as independent restaurants and other operations needing reliable, cost-effective food preparation equipment. Consider bundling it with an EDGE slicer to deliver a total solution.

Hobart Ownership Benefits

☆ = Hobart Exclusive Benefits

🧼 = Sanitation & Cleaning

📊 = Performance

⚠️ = Operator Assurance

🖐️ = Ease of Use

Legacy+® 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 long 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.**

Shift-on-the-Fly™ technology ☆ 🖐️

No need to stop the machine to change speeds.

Soft start 🧼

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

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

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