



701 S Ridge Avenue, Troy, OH 45374
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MIXER CAPACITY CHART – ALL MODELS



Recommended Maximum Capacities—dough capacities based on 70°F water and 12% flour moisture.

PRODUCT	AGITATORS SUITABLE FOR OPERATION	N50	HL120	HL200	D300	D340	HL600	HL662	M802	V1401
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.*	90 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.

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MIXERS



N50



HL120



HL200



D300



D340



HL600



HL662



M802



V1401

HOBART MODEL	(Standard Finish)	N50	HL120	HL200	D300	D340	HL600	HL662	M802	V1401
CAPACITY OF BOWL (liquid)		5 qts.	12 qts.	20 qts.	30 qts.	40 qts.	60 qts.	60 qts.	80 qts.	140 qts.
CAPACITY OF SECONDARY BOWLS (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.
ATTACHMENT HUB SIZE		#10	#12	#12	#12	#12	#12	#12	N/A	N/A
TIMER CONTROLLED		N/A	Standard	Standard	Standard	Standard	Standard	Standard	Standard	Standard
MOTOR—Hobart-Designed		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		
			120V	208V	240V	208V	240V	480V
Mixers	N50	1/6	¹ 2.9	—	⁴ 1.4	—	—	—
	HL120	1/2	¹ 8.0	5.0	(200-240)	—	—	—
	HL200	1/2	¹ 8.0	5.0	(200-240)	—	—	—
	D300	3/4	² 11.6	³ 6.3	⁴ 5.8	³ 2.5	⁴ 2.0	⁵ 1.0
	D340	1-1/2	12.4	8.0	6.2	3.8	3.4	1.7
	HL600	2.7	—	18.0	(200-240)	10.0	(200-240)	5.0 (380-460)
	HL662	2.7	—	18.0	(200-240)	10.0	(208-240)	5.0 (380-460)
	M802	3	—	16.0	14.5	³ 10.8	⁴ 10.5	⁵ 5.25
	V1401	5	—	31.0	27.5	14.4	13.6	6.8

NOTE: ¹ = 100-120 Volt ² = 115 Volt ³ = 200 Volt ⁴ = 230 Volt ⁵ = 460 Volt

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