

Listed by ETL, Certified by NSF

STANDARD FEATURES

**PERFORMANCE**

- All gear transmission
- 3 fixed speeds
- ½ HP heavy duty motor – the power needed to mix a variety of items

**SANITATION & CLEANING**

- Stainless steel removable bowl guard – makes clean up easy and thorough
- Clean and contemporary DuoTone finish

**EASE OF USE**

- Bayonet style agitators – easy to remove and operate
- Digital timer with Last Time Remind – remembers the last time set, makes mixing multiple batches a snap!
- Ergonomic bowl lift with EZ Grip handle – lift and lower the bowl with ease

**OPERATOR ASSURANCE**

- Triple interlock system – bowl in place and raised, bowl guard closed
- GearSafe™ technology – protects system gears from shearing if speeds are changed while in operation.



HMM20 ACCESSORIES

					
<b>BOWL-HMM20</b> Stainless Steel Bowl	<b>BEATER-HMM20</b> Flat Beater	<b>WHIP-HMM20</b> Wire Whip	<b>DOUGH-HMM20</b> Dough Hook	<b>CHUTE-HMM20</b> Ingredient Chute	<b>JDOUGH-HMM20</b> J Hook

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EDGE10



EDGE12



EDGE13



EDGE14



EDGE13A

## STANDARD FEATURES

**PERFORMANCE**

- 10" chrome-plated carbon steel knife (EDGE10)
- 12" chrome-plated carbon steel knife (EDGE12)
- 13" chrome-plated carbon steel knife (EDGE13 & EDGE13A)
- 14" chrome-plated carbon steel knife (EDGE14)
- 1/3 HP motor (EDGE10)
- 1/2 HP motor (EDGE12, EDGE13, EDGE13A, EDGE14)
- Hobart poly-v belt drive system
- Manual and automatic option (EDGE13A)

**EASE OF USE**

- Double sided meat grip and slide rod
- Top-mounted sharpener with ceramic stone – sharpen and hone in one step

**SANITATION & CLEANING**

- Anodized aluminum base
- Removable carriage
- Removable meat grip assembly
- Removable product deflector

**OPERATOR ASSURANCE**

- No-volt release
- Thumb guard protection
- Carriage interlock (EDGE13 & EDGE13A)
- Gauge-plate interlock (EDGE13 & EDGE13A)

MODEL NO.	EDGE10	EDGE12	EDGE13	EDGE14	EDGE13A
<b>Motor</b>	1/3 H.P.	1/2 H.P.	1/2 H.P.	1/2 H.P.	1/2 H.P.
<b>Electrical</b>	120/60/1	120/60/1	120/60/1	120/60/1	120/60/1
<b>Carriage Capacity</b>	8" wide by 6" high or 7" diameter	10" wide by 6" high or 8" diameter	9 1/2" wide x 7" high or 8 1/2" diameter	11" wide x 8 1/2" high or 8 1/2" diameter	9 1/2" wide x 7" high or 8 1/2" diameter
<b>Type of Operation</b>	Manual	Manual	Manual	Manual	Automatic
<b>Slice Thickness</b>	1/16"	1/16"	1/16"	1/16"	1/16"
<b>Finish</b>	Anodized Aluminum	Anodized Aluminum	Anodized Aluminum	Anodized Aluminum	Anodized Aluminum
<b>Shipping Weight Approximate</b>	49 lbs.	85 lbs.	89 lbs.	97 lbs.	123 lbs.

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To confirm the ideal mixer for your needs, review the Mixer Capacity Chart spec sheet – F7701 (metric version F40180).



MODEL NO.	HL120	HL200	HL300	HL400
Capacity of Bowl (liquid) Standard Equipment	12 qts.	20 qts.	30 qts.	40 qts.
Capacity of Step Down Bowls (Purchased as extra equipment)	—	12 qts.	20 qts.	20 and 30 qts.
Speeds	3 Fixed plus Soft Start and Stir	3 Fixed plus Soft Start and Stir	3 Fixed plus Soft Start and Stir	3 Fixed plus Soft Start and Stir
Timer Controlled	Standard	Standard	Standard	Standard
Motor	½ H.P.	½ H.P.	¾ H.P.	1½ H.P.

STANDARD FEATURES

PERFORMANCE

- Gear Transmission with VFD<sup>advantage</sup>, the power needed to consistently mix batch after batch
- Reinforced planetary shaft system
- Maximum capacity overheat protection
- Three fixed speeds plus soft start and stir speed (HL120, HL200, HL300 & HL1400)
- Four fixed speeds plus soft start and stir speed (HL600, HL800 & HL1400)
- Two fixed agitator speeds (HL662)
- Three fixed speeds for attachment hub (meat grinding, cheese shredding and vegetable slicing – HL662)

SANITATION & CLEANING

- Stainless steel removable bowl guard
- Open base
- Electrostatic powder coat paint finish
- Soft start

EASE OF USE

- SmartTimer™ with last batch recall
- Swing-out-bowl with single point bowl installation
- #12 taper attachment hub (HL120, HL200, HL300, HL400, HL600 & HL662)
- Easy-to-reach controls
- Shift-on-the-Fly™ controls
- Quick-Release™ agitators
- Greaseless Slideways (HL800 and HL1400) allow for smooth actuator glide on larger machines

OPERATOR ASSURANCE

- Triple interlock system with MagnaLock technology
- FastStop (HL800 and HL1400 only)



MODEL NO.	HL600	HL662	HL800	HL1400
Capacity of Bowl (liquid) Standard Equipment	60 qts.	60 qts.	80 qts.	140 qts.
Capacity of Step Down Bowls (Purchased as extra equipment)	40 qts.	40 qts.	40 and 60 qts.	40, 60 and 80 qts.
Speeds	4 Fixed plus Soft Start and Stir	2 Fixed	4 Fixed plus Soft Start and Stir	4 Fixed plus Soft Start and Stir
Timer Controlled	Standard	Standard	Standard	Standard
Motor	2.7 H.P.	2.7 H.P.	3 H.P.	5 H.P.

## LEGACY+® SERIES – OPTIONAL ATTACHMENTS AND ACCESSORIES

### 9" VEGETABLE SLICER



Available with adjustable slicer plate, grater plate and 3/32", 3/16", 5/16", and 1/2" shredder plates. Burnished aluminum finish.

### CHOPPING END



Standard equipment includes round, stainless steel feed pan, plastic stomper, knife and plate (3/8" diameter holes). Other plate sizes available.

### ATTACHMENT TRAY SUPPORT



The Hobart Attachment Tray Support is an innovative solution to increase productivity. The tray is designed to aid in the use of the vegetable slicer. It is available for use with the HL120 and HL200 (A120, A200).

### BOWL SCRAPER



To increase productivity, improve sanitation and product quality, the Hobart bowl scraper is an innovative solution. Available as an accessory or an upgrade for existing Hobart mixers. For primary and secondary size bowls.

### POWER DRIVE UNIT



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Designed for use with the 9" Vegetable slicer. Provides maximum power and efficiency where high volume is desired.

**Model PD-35** – 350 RPM, 1/2 H.P., 115/60/1  
**Model PD-70** – 700 RPM, 1/2 H.P., 115/60/1



# LEGACY+<sup>®</sup>

## THE LEGACY CONTINUES

The industry's **only Maximum Heavy-Duty mixers**. Giving you as much as **30% more mixing capacity**.

Legacy+<sup>®</sup> mixers give you **more** so you can **DO more**.

Do as much as **30% more mixing** in the same-sized bowl. That much added capacity is only possible with a Legacy+ mixer—because only Legacy+ mixers have the **PLUS System**: a powerful combination of three industry-leading technologies that give you **more**.

**More** power to completely incorporate and develop ingredients—and **more** functionality to make mixing jobs easier.

**More** reliability and **more** longevity—the only mixers you can depend on year after year.


Hobart Legacy+: Constantly advancing to give you **more** of what you need to be amazing in the kitchen.


**Great food starts here.**





The Hobart PLUS System gives you the power to do **more**. It's how Legacy+ mixers deliver as much as **30% more mixing capacity**. The PLUS System is an exclusive combination of technologies that provides **more** advantages—so you can do **more** in the same-sized bowl. It's why Legacy+ mixers are the industry's only **Maximum Heavy-Duty mixers**. The PLUS System provides **more** of the benefits you want.


## 5 BENEFITS OF VFDadvantage

- 1 Motor protection** 

If the mixer's rated capacity is exceeded, VFDadvantage safeguards the motor against overheating, helping ensure longer life and limited downtime.
- 2 Change speeds without stopping** 

VFDadvantage allows for Shift-on-the-Fly™ technology that ensures convenient, efficient speed changes while the motor is running. There's no need to stop and restart the machine to change speeds and you can pulse and jog as needed.
- 3 Minimal ingredient splash-out** 

Soft Start gradually delivers electricity to the mixer until it's at speed, which minimizes splash-out and helps the mixer last longer.
- 4 Thoroughly incorporate ingredients** 

An ultra-low stir speed is made possible by VFDadvantage, allowing ingredients to be incorporated slowly and thoroughly.
- 5 FastStop** 

Turn off an HL800 or HL1400 mixer and VFDadvantage brings all moving parts to a complete stop in less than three seconds.

Ensure **more** production time and the best mixes, doughs and incorporation of ingredients in the industry with the **VFD advantage variable frequency drive**. It delivers **more** precision motor control and exceptional power and no other mixer technology does **more** to drive productivity and excellent results.



Get **more** production and less downtime with **maximum capacity overheat protection**. Handle the heaviest jobs with **more** confidence thanks to our extreme-duty wiring and connections that handle **more** power and reduce thermal cycling impact.



Drive maximum power into the bowl thanks to the **reinforced planetary shaft system**. You get **more** of the robust construction you expect from Hobart: an optimized shaft geometry and all-gear-driven transmission leverage **more** of the motor's precision tuning and high-capacity output.



**4 mixing speeds** 📊

Handle virtually any mixing job.

**SmartTimer™ feature** ⭐👉

The SmartTimer counts time down and up: a helpful benefit when creating new recipes.

**Quick-Release™ agitators** ⭐📊👉

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

**Triple Interlock System with MagnaLock technology** ⭐!

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

**Removable bowl guard** 💧

Simple to remove without tools; dishwasher-safe for easy cleaning and sanitizing.

**Electronic Bowl Lift (60 qt. models and above) or Ergonomic Bowl Lift (40 qt. model and below)** 👉

Smoothly moves the bowl into mixing position.

**Single-point bowl installation** ⭐👉

Simplifies attaching the bowl to the mixer.

**Swing-out bowl** ⭐👉

Patented feature adds convenience and saves time.

HL1400

**Hobart Ownership Benefits**



Hobart Exclusive



Performance



Sanitation & Cleaning



Ease of Use



Operator Assurance

PRODUCT	AGITATORS SUITABLE FOR OPERATION	HL120	HL200	HL300	HL400	HL600	HL662	HL800	HL1400
CAPACITY OF BOWL (QTS. LIQUID)		12	20	30	40	60	60	80	140
Egg Whites	D	1¼ pt.	1 qt.	1½ qts	1¾ qts.	2 qts.	—	2 qts.	4 qts.
Mashed Potatoes	B & C	10 lbs.	15 lbs.	23 lbs.	30 lbs.	40 lbs.	—	60 lbs.	100 lbs.
Mayonnaise (Qts. of Oil)	B or C or D	4½ qts.	10 qts.	12 qts.	13 qts.	18 qts.	—	30 qts.	50 qts.
Meringue (Qty. of Water)	D	¾ pt.	1½ pts.	1 qt.	1½ qts.	1½ qts.	—	3 qts.	5 qts.
Waffle or Hot Cake Batter	B	5 qts.	8 qts.	12 qts.	16 qts.	24 qts.	—	32 qts.	—
Whipped Cream	D or C	2 ½ qts.	4 qts.	6 qts.	9 qts.	12 qts.	—	16 qts.	30 qts.
Cake, Angel Food (8-10 oz. cake)	C or I	7 lbs.	15 lbs.	22 lbs.	30 lbs.	45 lbs.	—	60 lbs.	120 lbs.
Cake, Box or Slab	B or C	12 lbs.	20 lbs.	30 lbs.	40 lbs.	50 lbs.	75 lbs.	100 lbs.	185 lbs.
Cake, Cup	B or C	12 lbs.	20 lbs.	30 lbs.	45 lbs.	60 lbs.	70 lbs.	90 lbs.	165 lbs.
Cake, Layer	B or C	12 lbs.	20 lbs.	30 lbs.	45 lbs.	60 lbs.	70 lbs.	90 lbs.	165 lbs.
Cake, Pound	B	12 lbs.	21 lbs.	30 lbs.	40 lbs.	55 lbs.	75 lbs.	100 lbs.	185 lbs.
Cake, Short (Sponge)	C or I	8 lbs.	15 lbs.	23 lbs.	25 lbs.	45 lbs.	—	80 lbs.	150 lbs.
Cake, Sponge	C or I	6½ lbs.	12 lbs.	18 lbs.	36 lbs.	40 lbs.	—	65 lbs.	140 lbs.
Cookies, Sugar	B	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	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	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 lbs. ● 40 lbs. ■	85 lbs. ●	135 lbs. ●
Dough, Med. Pizza 50% AR ★	ED	6 lbs. ●	10 lbs. ●	20 lbs. ●	32 lbs. ●	70 lbs. ●	90 lbs. ● 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	5 lbs.	8 lbs.	12 lbs.	18 lbs.	24 lbs.	—	40 lbs.	75 lbs.
Icing, Fondant	B	7 lbs.	12 lbs.	18 lbs.	25 lbs.	36 lbs.	—	65 lbs.	100 lbs.
Icing, Marshmallow	C or I	1¼ lbs.	2 lbs.	3 lbs.	4 ½ lbs.	5 lbs.	—	10 lbs.	20 lbs.
Shortening & Sugar, Creamed	B	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 (12 thru 140 qt.)
- I – Heavy Duty Wire Whip (20 thru 140 qt.)
- P – Pastry Knife

- 1st speed
- 2nd speed
- ▲ 3rd speed
- ★ If high gluten flour is used, reduce above batch size by 10%

**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.**

2nd speed should never be used on 50% AR or lower products unless using the HL662.

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.



MODEL NO.	BOWL CAPACITY (QTS.)	"B" FLAT BEATER	"C" WING WHIP	"D" WIRE WHIP STAINLESS STEEL WIRES	"ED" DOUGH HOOK	"P" PASTRY KNIFE
		ALUMINUM				
HL120	12	•	•	•	•	•
HL200	20	•	•	•	•	•
	12	•	•	•	•	•
HL300	30	•	•	•	•	•
	20	•	•	•	•	•
HL400	40	•	•	•	•	•
	30	•	•	•	•	•
	20	•	•	•	•	•
HL600 HL662	60	•	•	•	•	•
	40	•	•	•	•	•
HL800	80	•	•	•	•	•
	60	•	•	•	•	•
	40	•	•	•	•	•
HL1400	140	•	•	•	•	•
	80	•	•	•	•	•
	60	•	•	•	•	•
	40	•	•	•	•	•



MODEL NO.	BOWL CAPACITY (QTS.)	"I" WIRE WHIP HEAVY DUTY	BOWL SCRAPER	SPLASHCOVER LEXAN	BOWL EXTENDER RING STAINLESS STEEL	BOWL TRUCK BURNISHED ALUMINUM	INGREDIENT CHUTE
HL120	12		•	•			•
HL200	20		•	•			•
	12		•	•			•
HL300	30	•	•	•		•	•
	20		•	•			Use 30 qt.
HL400	40	•	•	•		•	•
	30	•	•	•		•	Use 40 qt.
	20		•	•			Use 40 qt.
HL600 HL662	60	•	•	•	•	•	•
	40	•	•	•			•
HL800	80	•	•	•	•	•	•
	60	•	•	•	•	•	•
	40	•	•	•	•	•	•
HL1400	140	•	•	•		•	•
	80	•	•	•	•	•	•
	60	•	•	•	•	•	•
	40	•	•	•		•	•





MODEL NO.	BOWL CAPACITY (QTS.)	“B” FLAT BEATER		“D” WIRE WHIP STAINLESS STEEL WIRES	“ED” DOUGH HOOK
		ALUMINUM	STAINLESS STEEL		
N50	5	•	•	• (All S/S)	•
A120	12			•	
A200	20	•		•	•
	12	•		•	
D300	30	•		•	•
D340	40	•		•	•
	20	•			
H600 P660	60	•		•	•
	40	•		•	
	30			•	
M802	80	•		•	•
	60†	•		•	•
	40*	•		•	
	30*			•	
V1401	140	•		•	•
	80‡	•		•	•
	60†	•		•	•
	40*	•		•	
	30*			•	

\* 40-30 quart bowl adapter with 80 quart bowl adapter necessary for use of this equipment.

† 60 quart bowl adapter is necessary for use of this equipment.

‡ 80 quart bowl adapter is necessary for use of this equipment.



MODEL NO.	BOWL CAPACITY (QTS.)	BOWL STAINLESS STEEL	SPLASH COVER LEXAN	BOWL EXTENDER RING STAINLESS STEEL	BOWL TRUCK BURNISHED ALUMINUM
N50	5	•			
A120	12			•	
A200	20	•	•	•	
	12		•	•	
D300	30	•	•	•	
	20		•	•	
D340	40	•	•		
	30	•		•	
	20	•		•	
H600 P660	60	•	•	•	•
	40	•	•		
	30			•	
M802	80	•	•	•	•
	60†	•	•	•	•
	40*	•			
	30*				
V1401	140	•	•		•
	80‡	•	•	•	•
	60†	•	•	•	•
	40*	•	•		
	30*			•	

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**STANDARD FEATURES**

- 5 quart capacity
- 1/2 H.P. Hobart designed motor
- 3 variable frequency drive gear transmission
- Three fixed speeds
- Large, easy-to-reach controls
- #10 taper attachment hub
- Manual bowl lift
- Cord and plug
- Bowl, beater, whip and dough hook included

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**STANDARD FEATURES**

- Two heavy duty motors, one for the bowl and one for the dough hook
- Manual & automatic control functions
- Two 20 minute programmable timers
- Bowl reverse
- Bowl jog control
- Two fixed speeds
- Heavy duty stainless steel breaker bar
- Stainless steel bowl guard
- Heavy duty stainless steel spiral dough hook
- Mounted on casters for easy mobility



**HSL180**

MODEL NO.	HSL180	HSL220	HSL300	HSL350	HSU440
<b>Capacity of Bowl</b>	150 qts.	170 qts.	228 qts.	288 qts.	314 qts.
<b>Motors</b>					
Two-Speed Spiral Arm	3.3/6.0 HP	3.3/6.0 HP	4.0/7.0 HP	5.0/8.0 HP	6.1/10.6 HP
Bowl	.75 H.P.	.75 H.P.	.75 H.P.	1.0 H.P.	1.0 H.P.
<b>Electrical</b>	208/60/3 – 34 Amps	208/60/3 – 34 Amps	208/60/3 – 34 Amps	208/60/3 – 42 Amps	208/60/3 – 42 Amps
<b>Shipping Weight</b>	1,215 lbs.	1,215 lbs.	1,365 lbs.	1,875 lbs.	1,920 lbs.
<b>Net Weight</b>	1,125 lbs.	1,125 lbs.	1,280 lbs.	1,740 lbs.	1,785 lbs.

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HS6



HS7



HS8



HS9

## STANDARD FEATURES

 PERFORMANCE

- Increased yield and slice quality with 13" CleanCut™ knife with Cobalt edge
- Slice cheese and meats with a ½ HP motor
- Three stroke lengths and four slicing speeds (HS7 & HS9)

 SANITATION & CLEANING

- Removable Knife tool allows for thorough and complete machine cleaning (optional)
- Removable knife guard cover and ring guard
- Tilting, removable carriage provides complete access for deep cleaning
- Sanitary one-piece base means no cracks or crevices for bacteria to hide
- Removable meat-grip assembly
- Top mounted sharpener with Borazon™ stones – single action sharpening in 15 seconds

 OPERATOR ASSURANCE

- Zero Knife exposure during cleaning and sharpening
- No volt release (HS6 & HS7)
- Gauge plate interlock (HS8 & HS9)
- Home-to-start (HS7, HS8 & HS9)
- Close-to-stop and automatic 30-second shut-off (HS8 & HS9)

MODEL NO.	HS6/HS6N	HS7/HS7N	HS8/HS8N	HS9/HS9N
Carriage Capacity	12" in width or 7.5" diameter			
Type of Operation	45° Positive Angle-Feed Manual	45° Positive Angle-Feed Automatic 4 Speeds 3 Stroke Lengths	45° Positive Angle-Feed Manual	45° Positive Angle-Feed Automatic 4 Speeds 3 Stroke Lengths
Knife Size	13"	13"	13"	13"
Knife Motor	½ H.P.	½ H.P.	½ H.P.	½ H.P.
Slice Thickness	Up to 1"	Up to 1"	Up to 1"	Up to 1"
Shipping Weight Approximate	126 lbs.	138 lbs.	130 lbs.	142 lbs.
	Heavy duty design for years of high precision slicing. All models include exclusive tilt and removable tray design, top mounted sharpener.	Automatic with reliable belt drive, low profile, high volume slicing. Three stroke lengths and four speeds available.	Heavy duty design for years of high precision slicing. Includes six interlocks and anodized surface.	Automatic with reliable belt drive, low profile, high volume slicing. Three stroke lengths and four speeds available.

"N" models are non-removable knife.

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**HS6-1PS****HS7-1PS****STANDARD FEATURES**
**PERFORMANCE**

- Incorporated portion scale technology improves productivity and efficiency
- Increased yield and slice quality with **13" CleanCut™ knife** with Cobalt edge
- Slice cheese and meats with a ½ HP motor
- Three stroke lengths and four slicing speeds (HS7-1PS)
- LCD touch screen display
- 10 lb. capacity scale

**SANITATION & CLEANING**

- **Removable Knife tool** allows for thorough and complete machine cleaning (optional)
- **Removable knife guard cover and ring guard**
- **Tilting, removable carriage** provides complete access for deep cleaning
- Sanitary one-piece base means no cracks or crevices for bacteria to hide
- Removable meat-grip assembly
- Top mounted sharpener with Borazon™ stones – single action sharpening in 15 seconds

**OPERATOR ASSURANCE**

- **Zero Knife exposure during cleaning and sharpening**
- No volt release
- Gauge plate interlock
- Home-to-start (HS7-1PS)
- Close-to-stop and automatic 30-second shut-off

MODEL NO.	HS6-1PS	HS7-1PS
<b>Carriage Capacity</b>	12" in width or 7.5" diameter	
<b>Type of Operation</b>	45° Positive Angle-Feed Manual	45° Positive Angle-Feed Automatic 4 Speeds 3 Stroke Lengths
<b>Knife Size</b>	13"	13"
<b>Knife Motor</b>	½ H.P.	½ H.P.
<b>Slice Thickness</b>	Up to 1"	Up to 1"
<b>Shipping Weight Approximate</b>	150 lbs.	160 lbs.
	Heavy duty slicer with integrated portion scale design and Smartslice technology. Close-to-stop, carriage and gauge-plate interlock.	Automatic slicer with integrated portion scale and Smartslice technology. Three stroke lengths, variable four speed automatic carriage.

MODEL NO.	MANUAL		AUTOMATIC		PORTION SCALE	
	HS6/HS6N*	HS8/HS8N*	HS7/HS7N*	HS9/HS9N*	HS6-1PS	HS7-1PS
<b>KNIFE</b>						
13" CleanCut™ Knife	•	•	•	•	•	•
Removable Ring-Guard Cover	•	•	•	•	•	•
Zero Knife Exposure	•	•	•	•	•	•
Heavy-Gauge Stainless Steel Knife Cover	•	•	•	•	•	•
Top-Mounted Borazon Stone Sharpener	•	•	•	•	•	•
<b>OPERATION</b>						
1/2 H.P. Knife Drive Motor	•	•	•	•	•	•
Automatic Drive System			•	•		•
Variable Four-Speed Automatic Carriage with Front-Mounted Controls			•	•		•
Three Custom Stroke Lengths			•	•		•
<b>ADDITIONAL FEATURES</b>						
Home-Start Position		•	•	•		
Close-To-Stop		•		•	•	•
Gauge Plate Interlock		•		•	•	•
No-Volt Release	•	•	•	•	•	•
30-Second Shutoff		•		•		
<b>HOUSING AND BASE</b>						
Sanitary Anodized Aluminum Base		•		•		
Sanitary Burnished Aluminum Base	•		•		•	•
Machined Grooves on Gauge Plate and Knife Cover	•	•	•	•	•	•
Exclusive Tilting, Removable Carriage System	•	•	•	•	•	•
Electroless Nickel-Plated Single Slide Rod with Reservoir Wick	•	•	•	•	•	•
Precision-Driven Indexing Cam	•	•	•	•	•	•
Ergonomic-Style Handle	•	•	•	•	•	•
Rear-Mounted, Removable Meat-Grip Arm	•	•	•	•	•	•
Lift Assist Cleaning Leg			•	•		
Cleaning Leg	•	•				

\*Non-removable knife feature available on HS6N, HS7N, HS8N and HS9N models.

## HS SERIES ACCESSORIES



**HS-CHUTE**  
Tubular Chute



**HS-FENFUL**  
Full Fence



**HS-LEGSET** or  
**HSAUTO-LEGSET**  
4.5" Legs



**HS-DEF**  
Product Deflector Kit



**HS-HVYGRP**  
Heavy Duty Meat Grip



**CUTTER-TABLE3**  
Equipment Stand  
(1 Shelf)



**CUTTER-TABLE4**  
Equipment Stand  
(2 Shelf)

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84145



84186

MODEL NO.	84145	84186
Motor	½ H.P.	1 H.P.
Bowl Size (I.D.)	14"	18"
Height	15⅞"	17½"
Width	31⅞"	33¾"
Depth	18¾"	22½"
Bowl Rotating Speed	22	20
Attachment Hub Speed	209 RPM	256 RPM
Electrical Specs	208/60/3, 460/60/3	115/60/1, 230/60/1, 208/60/3, 460/60/3
Shipping Weight	140 lbs.	185 lbs.

**STANDARD FEATURES**

**PERFORMANCE**

- 1725 rpm knife rotation
- Double cutlery grade stainless steel knives
- 84145 – ½ H.P. motor; 22 rpm bowl rotation
- 84186 – 1 H.P. motor; 20 rpm bowl rotation

**SANITATION & CLEANING**

- One-piece burnished aluminum housing
- 84145 – 14" stainless steel bowl
- 84186 – 18" stainless steel bowl

**EASE OF USE**

- Pull/push on/off switch
- 3" stainless steel legs with rubber feet
- 6' cord and plug (115/60/1)

**OPERATOR ASSURANCE**

- Bowl cover interlock

Certified by NSF



CUTTER-TABLE3  
Equipment Stand (1 Shelf)

MODEL NO.	CUTTER-TABLE3	CUTTER-TABLE4
For Use With	14" or 18" Food Cutters	
No. of Shelves	one	Two
Table Surface (Inches)	32 x 27	32 x 27
Table Height (Inches)	31⅞"	31⅞"
Shipping Weight	80 lbs.	110 lbs.

Hobart accessory tables are specifically designed for use with Hobart Food Cutters. Heavy gauge stainless steel tops and shelves. Chrome plated legs and leveling feet. Optional heavy duty casters available (adds 6" to table height).

BOWL STYLE  
**FP41, HCM61, HCM62**

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**FP41**



**HCM61**



**HCM62**

**STANDARD FEATURES**

**PERFORMANCE**

- Exclusive CoolCutter™ knives
- Patented integral multi-function wiper system
- Durable XYLEX cover with bowl gasket
- Multiple processes

**SANITATION & CLEANING**

- 4 or 6 quart capacity
- Durable steel base with powder coated finish
- Durable XYLEX cover with bowl gasket

**EASE OF USE**

- Patented integral multi-function wiper system
- Durable XYLEX cover with bowl gasket

**OPERATOR ASSURANCE**

- Double interlock switch

MODEL NO.	FP41	HCM61	HCM62
H.P./RPM	¾ H.P./1725 RPM	1½ H.P./1725 RPM	2 H.P./1725/3450 RPM
Electrical Amps	120/60/1 8.0	120/60/1 15.4	208-240/60/3 6.0/5.0
Capacity	4 Qt.	6 Qt.	6 Qt.
Overall Dimensions W x D x H	10¼" x 11½" x 17¼"	12" x 13½" x 18½"	12" x 13½" x 18½"
Speeds	ON-OFF-PULSE	ON-OFF-PULSE	LOW-HIGH-OFF-PULSE

**ACCESSORIES**



**CUTTER-TABLE3**  
Equipment Stand



**CUTTER-TABLE4**  
Equipment Stand

Listed by UL, Certified by NSF



FP100



FP150



FP250



FP350

**STANDARD FEATURES**

**PERFORMANCE**

- De-coring screw (FP150, FP250 and FP350 models)
- 420 RPM cutting tool speed
- Planetary gear transmission

**SANITATION & CLEANING**

- Large, removable feed hopper
- All-aluminum hopper and housing

**EASE OF USE**

- Angled front
- Compact design
- High quality stainless steel cutting tool

**OPERATOR ASSURANCE**

- Double interlock switch

MODEL NO.	FP100	FP150	FP250	FP350
<b>Capacity</b>	11 lb./minute	14 lb./minute	17 lb./minute	26 lb./minute
<b>Motor H.P.</b>	1/3 H.P. 420 RPM	1/2 H.P. 420 RPM	3/4 H.P. 420 RPM	1 H.P. 420 RPM
<b>Electrical Amps</b>	120/60/1 3.5 Amps/6 ft. Cord	120/60/1 4.8 Amps/6 Fft. Cord	120/60/1 8 Amps/6 ft. Cord	120/60/1 10 Amps/6 ft. Cord
<b>Overall Dimensions W x D x H</b>	8 <sup>13</sup> / <sub>16</sub> " x 16 <sup>11</sup> / <sub>16</sub> " x 19 <sup>1</sup> / <sub>2</sub> "	8 <sup>3</sup> / <sub>4</sub> " x 18 <sup>5</sup> / <sub>8</sub> " x 20 <sup>3</sup> / <sub>4</sub> "	9 <sup>13</sup> / <sub>16</sub> " x 17 <sup>3</sup> / <sub>4</sub> " x 23 <sup>3</sup> / <sub>8</sub> "	13 <sup>7</sup> / <sub>16</sub> " x 21 <sup>7</sup> / <sub>8</sub> " x 29 <sup>5</sup> / <sub>16</sub> "
<b>Net Weight/ Shipping Weight</b>	39 lbs. 46 lbs.	39 lbs. 46 lbs.	45 lbs. 51 lbs.	71 lbs. 77 lbs.
<b>3-Pack Blades</b>	1/16", 5/32" Slicer Plates; 5/32" Shredder Plate – 1 Wall Rack			
<b>6-Pack Blades</b>	Above plus 3/8", 7/32" Slicer Plates; 3/8" Dicer Plate - 2 Wall Racks			
<b>9-Pack Blades</b>	N/A	N/A	N/A	Above plus 3/4" Julienne, 5/32" Julienne, 5/16" Shredder Plate, 3 Wall Racks



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FP300i

**STANDARD FEATURES**

**PERFORMANCE**

- 208-240/50/60/3
- Gear transmission
- 5,280 lbs. per/hour production capability
- Single speed 1 H.P. motor
- Two stationary front legs and two rear legs with casters

**SANITATION & CLEANING**

- Stainless steel housing, hopper, and accessories; dishwasher safe

**EASE OF USE**

- High quality stainless steel cutting plates
- Full hopper size
- Variety of hoppers and cylinders available for increased versatility
- 6' power cord

**OPERATOR ASSURANCE**

- Double interlock switch
- No volt release

MODEL NO.	FP300i
Capacity	88 lb./minute
Motor H.P.	1 H.P. 500 RPM
Electrical Amps	208-240/50/60/3 7.5 Amps/6 ft. Cord
Overall Dimensions W x D x H	22¾" x 27¾" x 47½"
Net Weight/ Shipping Weight	139 lbs. 145 lbs.
3-Pack Blades	½", ⅝" Slicer Plates; ⅝" Shredder Plate – 1 Wall Rack
6-Pack Blades	Above plus ⅜", 7/32" Slicer Plates; ⅜" Dicer Plate – 2 Wall Racks
9-Pack Blades	Above plus 5/16" Julienne, 3/32" Julienne, ⅜" Shredder Plate – 3 Wall Racks

**OPTIONAL ACCESSORIES**

**Manual Push Feed**



- Comes standard on FP300i
- Ergo-loop handle
- Most versatile option for processing a variety of product

**4-Tube Feed**



- 4-tube feed must be used with stacking cylinder (included with FP300i)
- Ideal for processing long or tubular vegetables
- Tube dimensions
  - Tube 1: 35 mm (1.37")
  - Tube 2: 60 mm (2.36")
  - Tube 3: 73 mm (2.87")
  - Tube 4: 73 mm (2.87")

**Bulk Feed Hopper and Cylinder**



- Sold as a set
- Ideal for processing round vegetables like potatoes in bulk

*For more information on how to build up the FP300i, review the spec sheet (F48788) or FP300i/FP400i sell sheet (F40610).*

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**STANDARD FEATURES**



**PERFORMANCE**

- 208-240/60/3
- Gear transmission
- 7,920 lbs. per/hour production capability
- Two-speed 2 H.P. motor
- Two stationary front legs and two rear legs with casters



**SANITATION & CLEANING**

- Stainless steel housing, hopper, and accessories are dishwasher safe



**EASE OF USE**

- High quality stainless steel cutting plates
- Full hopper size
- 6' power cord
- Variety of hoppers and cylinders available for increased versatility



**OPERATOR ASSURANCE**

- Double interlock switch
- No volt release



**FP400i**

MODEL NO.	FP400i
Capacity	132 lb./minute
Motor H.P.	2 H.P. 240/480 RPM
Electrical Amps	208-240/60/3 7.5 Amps/6 ft. Cord
Overall Dimensions W x D x H	22¾" x 27¾" x 47½"
Net Weight/ Shipping Weight	139 lbs. 145 lbs.
3-Pack Blades	¼", ½" Slicer Plates; ½" Shredder Plate – 1 Wall Rack
6-Pack Blades	Above plus ⅜", ⅞" Slicer Plates; ⅜" Dicer Plate – 2 Wall Racks
9-Pack Blades	Above plus ⅝" Julienne, ⅜" Julienne, ½" Shredder Plate – 3 Wall Racks

**HOPPER OPTIONS**

**Stacking Cylinder**



**Best for:** The stacking cylinder can prepare all types of products, both large and small. The Ergo-loop design provides a lever effect that also reduces the need for manual force when preparing large and hard products, such as root vegetables, cabbage and cheese.

**Cutting Cylinder**








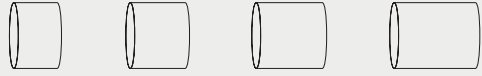

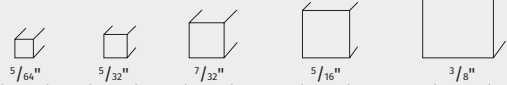




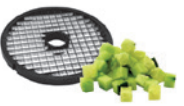
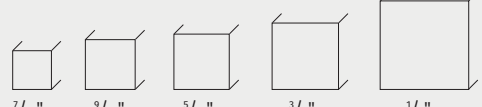
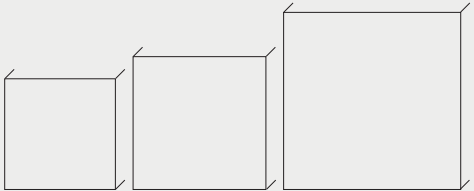
**Best for:** To be able to easily cut long and narrow products vertically, and round products in a specific direction, the cutting cylinder is used. Good support for products such as cucumbers and leeks. It is also easy to "bunch" herbs together in the tube. This feeder has 4 tubes:

- Tube Dimensions**
- Tube 1:** 35 mm (1⅜")
  - Tube 2:** 60 mm (2⅜")
  - Tube 3:** 71 mm (2⅝")
  - Tube 4:** 71 mm (2⅝")

**Bulk Feed Hopper and Cylinder**



**Best for:** The bulk feed hopper enables continuous filling by the bucket load for preparation of primarily round products. Capacity is very high because the machine runs continuously and is therefore extremely time-efficient. The FP400i with a Feed Hopper can be beneficially included in a continuous production flow.

<p><b>SLICER</b></p> 	<ul style="list-style-type: none"> <li>• Slices firm and soft products, including root vegetables, bell peppers, onions, leeks, cucumbers, tomatoes, apples, citrus fruit, bananas and mushrooms.</li> <li>• Shreds lettuce and cabbage.</li> <li>• Dices in combination with a suitable dicing grid.</li> <li>• "SS" indicates stainless steel.</li> <li>• 3SLICE-9/16AL: fine slicer, aluminum plate, stainless steel knife.</li> </ul>	 <p> <math>\frac{1}{32}</math>" (1 mm)    <math>\frac{1}{16}</math>" (1.5 mm)    <math>\frac{5}{64}</math>" (2 mm)    <math>\frac{1}{8}</math>" (3 mm)    <math>\frac{5}{32}</math>" (4 mm)    <math>\frac{7}{32}</math>" (6 mm)    <math>\frac{5}{16}</math>" (8 mm)    <math>\frac{3}{8}</math>" (10 mm)         </p>
<p><b>CRIMPING SLICER</b></p> 	<ul style="list-style-type: none"> <li>• For ripple slicing beets, cucumbers, carrots, etc.</li> <li>• Stainless steel.</li> </ul>	 <p> <math>\frac{5}{32}</math>" (4 mm)    <math>\frac{7}{32}</math>" (6 mm)    <math>\frac{5}{16}</math>" (8 mm)         </p>
<p><b>SOFT SLICER</b></p> 	<ul style="list-style-type: none"> <li>• Slices soft products.</li> <li>• Dices in combination with a suitable dicing grid.</li> </ul>	 <p> <math>\frac{5}{16}</math>" (8 mm)    <math>\frac{3}{8}</math>" (10 mm)    <math>\frac{1}{2}</math>" (12 mm)    <math>\frac{5}{8}</math>" (15 mm)         </p>
<p><b>JULIENNE CUTTER</b></p> 	<ul style="list-style-type: none"> <li>• Juliennes potatoes for French fries.</li> <li>• Juliennes carrots, cucumbers, etc.</li> <li>• "SS" indicates stainless steel.</li> </ul>	 <p> <math>\frac{5}{64}</math>" (2 mm)    <math>\frac{5}{32}</math>" (4 mm)    <math>\frac{7}{32}</math>" (6 mm)    <math>\frac{5}{16}</math>" (8 mm)    <math>\frac{3}{8}</math>" (10 mm)         </p>
<p><b>GRATER</b></p> 	<ul style="list-style-type: none"> <li>• Grates carrots, cabbage, hard cheese, nuts, almonds, dry bread, etc.</li> <li>• "SS" indicates stainless steel.</li> </ul>	
<p><b>SHREDDER</b></p> 	<ul style="list-style-type: none"> <li>• Shreds carrots, cabbage, cheese, etc.</li> <li>• "SS" or "CC" indicates stainless steel.</li> </ul>	 <p> <math>\frac{1}{16}</math>" (1.5 mm)    <math>\frac{5}{64}</math>" (2.5 mm)    <math>\frac{1}{8}</math>" (3 mm)    <math>\frac{5}{32}</math>" (4 mm)    <math>\frac{3}{16}</math>" (5 mm)    <math>\frac{7}{32}</math>" (6 mm)    <math>\frac{5}{16}</math>" (8 mm)    <math>\frac{3}{8}</math>" (10 mm)         </p>
<p><b>DICING GRID</b></p> 	<ul style="list-style-type: none"> <li>• In combination with a suitable slicer, dices vegetables and fruit, including potatoes, cabbage, carrots, cucumbers, apples, tomatoes, onions, etc.</li> <li>• Must include a slicing plate. Select from above. For perfectly square cubes, select same size slicing plate and dicing grid.</li> <li>• "S" indicates stainless steel.</li> </ul>	 <p> <math>\frac{7}{32}</math>" (6 mm)    <math>\frac{9}{32}</math>" (8 mm)    <math>\frac{5}{16}</math>" (8 mm)    <math>\frac{3}{8}</math>" (10 mm)    <math>\frac{1}{2}</math>" (10 mm)         </p>  <p> <math>\frac{5}{8}</math>" (15 mm)    <math>\frac{3}{4}</math>" (20 mm)    1" (25 mm)         </p>

CUTTING TOOLS	FP100	FP150/FP250	FP350/ FP300i/FP400i
$\frac{1}{32}$ " (1 mm)	SLICE-1/32-SS	15SLICE-1/32-SS	3SLICE-1/32-SS
$\frac{1}{16}$ " (1.5 mm)	SLICE-1/16-SS	15SLICE-1/16-SS	3SLICE-1/16-SS
$\frac{5}{64}$ " (2 mm)			
$\frac{1}{8}$ " (3 mm)	SLICE-1/8-SS	15SLICE-1/8-SS	3SLICE-1/8-SS
$\frac{5}{32}$ " (4 mm)	SLICE-5/32-SS	15SLICE-5/32-SS	3SLICE-5/32-SS
$\frac{7}{32}$ " (6 mm)	SLICE-7/32-SS	15SLICE-7/32-SS	3SLICE-7/32-SS
$\frac{5}{16}$ " (8 mm)	SLICE-5/16-SS	15SLICE-5/16-SS	3SLICE-5/16-SS
$\frac{3}{8}$ " (10 mm)	SLICE-3/8-SS	15SLICE-3/8-SS	3SLICE-3/8-SS
$\frac{9}{16}$ " (14 mm)			3SLICE-9/16AL
$\frac{5}{32}$ " (4 mm)	SLICER-5/32CR-SS	15SLICE-5/32CR-SS	
$\frac{7}{32}$ " (6 mm)			
$\frac{5}{16}$ " (8 mm)			
$\frac{5}{16}$ " (8 mm)	SFTSLCE-5/16	15SFSLC-5/16	35SFSLC-5/16
$\frac{3}{8}$ " (10 mm)	SFTSLCE-3/8	15SFSLC-3/8	35SFSLC-3/8
$\frac{1}{2}$ " (12 mm)	SFTSLCE-1/2	15SFSLC-1/2	35SFSLC-1/2
$\frac{5}{8}$ " (15 mm)	SFTSLCE-5/8	15SFSLC-5/8	35SFSLC-5/8
$\frac{5}{64}$ " (2 mm)	JUL-5/64-SS	15JUL-5/64-SS	3JUL-5/64-SS
$\frac{5}{32}$ " (4 mm)	JUL-5/32-SS	15JUL-5/32-SS	3JUL-5/32-SS
$\frac{7}{32}$ " (6 mm)			3JUL-7/32-SS
$\frac{5}{16}$ " (8 mm)	JUL-5/16-SS	15JUL-5/16-SS	
$\frac{3}{8}$ " (10 mm)			3JUL-3/8-SS
	GRATE-FINE	15GRATE-FINE-SS	3GRATE-FINE-SS
	GRATE-CHEESE	15GRATE-CHEESE-SS	3GRATE-CHEESE-SS
$\frac{1}{16}$ " (1.5 mm)	SHRED-1/16	15SHRED-1/16-SS	3SHRED-1/16-SS
$\frac{5}{64}$ " (2.5 mm)	SHRED-5/64	15SHRED-5/64-SS	3SHRED-5/64-SS
$\frac{1}{8}$ " (3 mm)	SHRED-1/8	15SHRED-1/8-SS	3SHRED-1/8-SS
$\frac{5}{32}$ " (4 mm)			3SHRED-5/32-SS
$\frac{3}{16}$ " (5 mm)	SHRED-3/16	15SHRED-3/16-SS	
$\frac{7}{32}$ " (6 mm)	SHRED-7/32	15SHRED-7/32-SS	3SHRED-7/32-SS
$\frac{5}{16}$ " (8 mm)	SHRED-5/16	15SHRED-5/16-SS	3SHRED-5/16-SS
$\frac{3}{8}$ " (10 mm)	SHRED-3/8	15SHRED-3/8-SS	3SHRED-3/8-SS
$\frac{7}{32}$ " (6 mm) Use with 3 mm – 6 mm slicing plate	DICEGRD-7/32	DICEGRD-7/32	S35DICE-7/32
$\frac{9}{32}$ " (8 mm) Use with 3 mm – 6 mm slicing plate			S35DICE-9/32
$\frac{5}{16}$ " (8 mm) Use with 3 mm – 6 mm slicing plate or 8 mm soft slicing plate	DICEGRD-5/16	DICEGRD-5/16	
$\frac{3}{8}$ " (10 mm) Use with 3 mm – 10 mm slicing plate or 10 mm soft slicing plate	DICEGRD-3/8	DICEGRD-3/8	S35DICE-3/8
$\frac{1}{2}$ " (10 mm) Use with 3 mm – 12 mm slicing plate or 10 mm soft slicing plate	DICEGRD-1/2	DICEGRD-1/2	S35DICE-1/2
$\frac{1}{2}$ " – Low (12 mm) Use with 12 mm soft slicing plate	DICEGRD-1/2L	DICEGRD-1/2L	S35DICE-1/2LOW
$\frac{5}{8}$ " (15 mm) Use with 3 mm – 10 mm slicing plate or 10 mm soft slicing plate	DICEGRD-5/8	DICEGRD-5/8	S35DICE-5/8
$\frac{5}{8}$ " – Low (15 mm) Use with 12 mm – 15 mm soft slicing plate	DICEGRD-5/8L	DICEGRD-5/8L	S35DICE-5/8LOW
$\frac{3}{4}$ " (20 mm) Use with 3 mm – 10 mm slicing plate or 8 mm – 10 mm soft slicing plate	DICEGRD-3/4	DICEGRD-3/4	S35DICE-3/4
$\frac{3}{4}$ " – Low (20 mm) Use with 14 mm fine slicing plate			S35DICE-3/4LOW
1" (25 mm) Use with 3 mm – 6 mm slicing plate or 8 mm – 10 mm soft slicing plate			S35DICE-1
1" – Low (25 mm) Use with 14 mm fine slicer			S35DICE-1LOW

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## STANDARD FEATURES

### PERFORMANCE

- 5 H.P. motor
- Stainless steel mixing baffle with pour-through center shaft
- Two blade cut/mix knife
- Knead/mix attachment

### SANITATION & CLEANING

- 45-quart capacity stainless steel bowl with pouring lip
- Durable steel base with powder coated finish
- Counterbalanced clear Lexan bowl cover with stainless steel support bar
- Polypropylene strainer basket

### EASE OF USE

- Magnetically operated start/stop push button switches
- 5-minute timer with "Hold" & "Jog" settings
- Bowl tilt lever
- 6' power cable, plug and receptacle

### OPERATOR ASSURANCE

- Electromechanical interlocks

MODEL NO.	HCM450
Capacity	45 Qts.
Motor	5 H.P.
Electrical	200/60/3, 230/60/3, 460/60/3 Thermal motor overload protection as standard
Standard Equipment	5 Minute Timer, Cut/Mix Attachment, Knead/Mix Attachment, Strainer Basket, Mixing Baffle & Cover Scraper
Optional Accessories	Casters, 2-Blade Cut/Mix Attachment, Knead/Mix Attachment*
Shipping Weight/Net Weight	340 lbs./260 lbs.

\*Available thru Service Parts No. 292029



HCM450

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SDPE



SDPS

MODEL NO.	SDPE	SDPS
Motor	¼ H.P.	¼ H.P.
Spin Speed	406 RPM	406 RPM
Outer Tub & Lid	Polyethylene	Stainless Steel
Overall Dimensions Width x Depth x Height	24½" x 23" x 31¾"	24½" x 23" x 31¾"
Electrical Specs	120/60/1, 220/60/1	120/60/1, 220/60/1
Shipping Weight	88 lbs.	113 lbs.

## STANDARD FEATURES

- ¼ H.P. motor with thermal overload
- Permanently lubricated gear drive
- 5-minute timer simplifies operation

- Easy load spin basket with convenient handles
- Drain pipe extension drains directly into floor drain or catch pan

- 7' cord and plug
- Dries up to a case of lettuce, 16 heads, in minutes

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6115



6430

### 6115 STANDARD FEATURES

#### PERFORMANCE

- ½ H.P. motor
- Double V-belt drive
- Heavy-duty hopper cover

#### SANITATION & CLEANING

- Constructed of seam-welded stainless steel
- Silicon carbide abrasive disk easily removes for cleaning
- Removable Lexan liner

#### EASE OF USE

- Synchronous 5-minute timer – adjustable for any increments from ½ minute up to 5 minutes
- For any round shaped hard rooted vegetable
- Cord and plug (115/60/1)

### 6430/6460 STANDARD FEATURES

- 6430 – ¾ H.P. motor
- 6460 – 1 H.P. motor
- Peels from 30 to 60 pounds of potatoes in three minutes
- V-belt direct speed drive
- For any round shaped hard rooted vegetable
- Stainless steel construction
- Removable Lexan liner
- Silicon carbide abrasive disc easily removes for cleaning
- Synchronous 5-minute timer (single phase only)
- Heavy duty hopper cover

MODEL NO.	6115	6430	6460
<b>Motor</b>			
Ball Bearing	½ H.P.	¾ H.P.	1 H.P.
<b>Potatoes</b>			
Correct Size Batch	15-20 lbs.	30-33 lbs.	50-60 lbs.
Time to Peel Batch	1-3 Minutes	1-3 Minutes	1-3 Minutes
<b>Carrots</b>			
Correct Size Batch	8-12 lbs.	15-25 lbs.	
Time to Peel Batch	1-3 Minutes	1-3 Minutes	
<b>Beets</b>			
Correct Size Batch	10-15 lbs.	15-25 lbs.	
Time to Peel Batch	30 Seconds to 1 Minute	30 Seconds to 1 Minute	
<b>Shipping Weight</b>			
Approximate	74 lbs. (Peeler) 43 lbs. (Peeler Trap)	147 lbs. (Peeler) 65 lbs. (Base)	156 lbs. (Peeler) 70 lbs. (Base)

Listed by UL, Certified by NSF



4812/4822



4732/4732A

4812/4822 STANDARD FEATURES

PERFORMANCE

- Stay-Sharp knife and plate
- **4812**
  - ½ H.P. motor
  - 8-10 pounds per minute
- **4822**
  - 1½ H.P. motor
  - 12-20 pounds per minute

SANITATION & CLEANING

- All parts which contact food are easily accessible and readily removable for cleaning without the use of tools

EASE OF USE

- 6' cord and plug
- Knife, plate and plastic stomper included

4732/4732A STANDARD FEATURES

PERFORMANCE

- **Capacities:**
  - 35 to 40 pounds of fresh beef per minute, first cutting, through a ½" plate
  - 25 to 30 pounds of fresh beef per minute, second cutting, through a ½" plate
- 3 H.P. motor
- Oil bath transmission
- 151 rpm worm speed

SANITATION & CLEANING

- 14 gauge stainless steel pan

MODEL NO:	4812	4822	4732	4732A
<b>Chopping End Size</b>	#12	#22	#32	
<b>Motor – Universal AC Constant Speed</b>	½ H.P.	1½ H.P.	3 H.P.	
<b>Electrical Specifications</b>	120/60/1, 230/50/1, 240/60/1	120/60/1, 230/50/1, 240/60/1, 208-240/60/3, 480/60/3	200/60/1, 200/60/3, 208/60/3, 230/60/1, 230/60/3, 380/50/3	230/60/1, 200/60/3
<b>Capacity – lbs. per min. (beef) First grind thru ½" plate</b>	8 lbs.	16 lbs.	35 to 40 lbs.	
<b>Overall Dimensions (Height x Width x Depth)</b>	23¾ x 12 <sup>13</sup> / <sub>16</sub> x 29 <sup>5</sup> / <sub>8</sub>	23¾ x 12 <sup>13</sup> / <sub>16</sub> x 29 <sup>5</sup> / <sub>8</sub>	26 <sup>7</sup> / <sub>16</sub> x 23½ x 46 <sup>3</sup> / <sub>16</sub>	
<b>Chop End</b>	Straight throat. Tinned cast iron cylinder, auger & adjusting ring.	Straight or Funnel Shaped (FS) throat. Tinned cast iron cylinder, auger & adjusting ring	Straight throat (rectangular opening). Tinned cast iron cylinder & auger. SST adjusting ring.	
<b>Pan</b>	Removable stainless steel. No guard. No interlocks.	Removable stainless steel, no guard for straight throat C/E. Removable stainless steel with guard for FS C/E. No interlocks.	Stainless steel. Fixed to machine (clean in place). No interlocks.	Stainless steel. Interlocked pan removable for sink cleaning.
<b>Net Weight/Shipping Weight</b>	118 lbs./144 lbs.	182 lbs./207 lbs.	307 lbs./320 lbs.	
	Stainless steel housing, legs, and trim. Stay Sharp knife. Carbon steel plate (½" holes). Plastic stomper.		Housing finish: painted carbon steel or stainless steel. Legs: 5" stainless steel, 18" chrome plated, or 21" chrome plated. Knives and plates are available as accessories. Plastic stomper. Stainless steel deflector on adjusting ring. Stainless steel cylinder wrench included. Larger choppers are also available up to 5 H.P.	

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**MG1532**



**MG2032**

**STANDARD FEATURES**

- 7.5 H.P. grind motor, 1 H.P. mix motor
- Pneumatic foot control
- Exclusive wedge cylinder ensures full rate feeding for entire batch
- Easy access hopper interior and exterior surfaces for easy clean-up
- Counter-balanced lid with interlock
- Depending on the type of product:  
**MG1532** – Capacity 150 pounds  
**MG2032** – Capacity 200 Pounds
- Knives and plates not included

**Options:**

- Side feed inlet is available for tandem machine operation

MODEL NO.	MG1532	MG2032
<b>Electrical Specifications</b>	208/60/3, 480/60/3	200-220/50/3, 208/60/3, 480/60/3
<b>Rated Amps</b>	208/60/3 – 30 Amps 480/60/3 – 15 Amps	200-220/50/3, 208/60/3 - 30 Amps, 480/60/3 - 15 Amps
<b>Finish</b>	Glass bead finished stainless steel hopper, stainless steel panels, stainless steel chop cylinder and adjusting ring. Tinned cast iron auger. Tinned carbon steel mix arm.	



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**STANDARD FEATURES**

**PERFORMANCE**

- 5 H.P. grind motor, 1 H.P. mix motor
- Depending on the type of product:  
**4246** – Capacity 140 pounds  
 (Knives and plates not included)
- Exclusive wedge cylinder ensures full rate feeding for entire batch

**EASE OF USE**

- Hopper lid easily converts for right or left side loading
- ! **OPERATOR ASSURANCE**
- Interlock on hopper lid



4246

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4146

**STANDARD FEATURES**

**PERFORMANCE**

- **Capacity:**
  - 60 to 65 pounds of fresh beef per minute, first cutting, through a 1/8" plate
  - 45 to 50 pounds of fresh beef per minute, second cutting, through a 1/8" plate
- 5 H.P. motor
- 215 RPM transmission
- Magnetic starter
- Waterproof junction box

**SANITATION & CLEANING**

- Stainless steel finish

MODEL NO.	4146
Chopping End Size	#46
Motor – Hobart-Designed Ball Bearing	5 H.P.
Electrical Specifications	200/60/3, 230/60/3, 380/50/3
Capacity – Lbs. per min. (beef) First Grind thru 1/8" plate	60-65 lbs.
Overall Dimensions Height x Width x Depth	47 <sup>9</sup> / <sub>16</sub> " x 26 <sup>19</sup> / <sub>16</sub> " x 59 <sup>9</sup> / <sub>16</sub> "
Net Weight/Shipping Weight	372 lbs./412 lbs.
Stainless steel or tinned feed pans available. Legs to convert to floor model. Stainless steel or painted housing available.	

## PRE-CONFIGURED – #12 (FOR MEAT CHOPPERS)



#12 Stay Sharp Knife



#12 3/16" Stay Sharp Plate



#12 1/8" Stay Sharp Plate



#12 1/2" Stay Sharp Plate

### #12 KNIFE & PLATES

12KNF-STA/SH	#12 Stay Sharp Knife
12PLT-1/8S	#12 1/8" Stay Sharp Plate
12PLT-3/16S	#12 3/16" Stay Sharp Plate
12PLT-1/4S	#12 1/4" Stay Sharp Plate
12PLT-3/8S	#12 3/8" Stay Sharp Plate
12PLT-1/2S	#12 1/2" Stay Sharp Plate
12PLT-5/8S	#12 5/8" Stay Sharp Plate
12PLT-11/16S	#12 11/16" Stay Sharp Plate

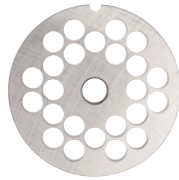
### #12 STUFFING HORNS

12STF-HOG	#12 Stuffer – Large
12STF-SHEEP	#12 Stuffer – Small

## PRE-CONFIGURED – #22 (FOR MEAT CHOPPERS)



#22 Stay Sharp Knife



#22 3/8" Stay Sharp Plate



#22 1/8" Stay Sharp Plate

### #22 KNIFE & PLATES

22KNF-STA/SH	#22 Stay Sharp Knife
22PLT-1/8S	#22 1/8" Stay Sharp Plate
22PLT-3/16S	#22 3/16" Stay Sharp Plate
22PLT-1/4S	#22 1/4" Stay Sharp Plate
22PLT-3/8S	#22 3/8" Stay Sharp Plate
22PLT-1/2S	#22 1/2" Stay Sharp Plate
22PLT-3/4S	#22 3/4" Stay Sharp Plate

### #22 STUFFING HORNS

22STF-HOG	#22 Stuffer – Large
22STF-SHEEP	#22 Stuffer – Small

## PRE-CONFIGURED – #32 (FOR GRINDERS)



#32 Stay Sharp Knife



#32 3/8" Stay Sharp Plate



#32 3/16" Stay Sharp Plate



#32 1/2" Stay Sharp Plate

### #32 KNIFE & PLATES

3246KNF-STA/SH	#32 Stay Sharp Knife
3246PLT-1/8S	#32 1/8" Stay Sharp Plate
3246PLT-3/16S	#32 3/16" Stay Sharp Plate
3246PLT-1/4S	#32 1/4" Stay Sharp Plate
3246PLT-3/8S	#32 3/8" Stay Sharp Plate
3246PLT-1/2S	#32 1/2" Stay Sharp Plate

### #32 STUFFING HORNS

32STF-HOG	#32 Stuffer – Large
32STF-SHEEP	#32 Stuffer – Small

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6614



6801

**STANDARD FEATURES**

- 3 H.P. water-resistant motor
- Center-crown, dual-flange pulleys
- Open-frame, stainless steel construction, glass beaded finish
- Stainless steel column, glass beaded finish
- Durable heavy gauge construction – 6 stainless steel roller bearings with tri-rail carriage
- Direct gear drive transmission
- Split rear table
- Pivoted automatic tension
- Adjustable legs

**OPTIONAL FEATURE AVAILABLE ON 6614 & 6801 MODELS:**  
Integrated pusher carriage



MODEL NO.	6614 Saw	6801 Vertical Saw
Cutting Clearance H x W	15½" x 12"	17½" x 15¾"
Cutting Table	18½" x 34½"	21½" x 39⅝"
Motor	3 H.P.	3 H.P.
Carriage	14" D x 19¾" W	16" D x 24¼" W
Blade Length	126"	142"
Shipping Weight	550 lbs.	555 lbs.

**F101**



**F101**

Measures the fat percentage in ground beef from 10% to 40%. Completely portable, helps ensure quality standards wherever meat is processed. Designed for quick and easy operation with added emphasis on sanitation. Complete instructions are included.

**STANDARD EQUIPMENT**

- 2 funnels
- 3 precision test tubes
- 2 screens
- 2 cleaning brushes
- Cord and plug

Contained in a carrying case. Electrical 115/60/1, 230/60/1 (230/60/1, not submitted for UL Listing). Power controlled by bell gong indicating timer.

**403**

Listed by UL, Certified by NSF



**403**

**STANDARD FEATURES**

**PERFORMANCE**

- ½ H.P. motor
- Multiple knife options
- Stainless steel cleaning combs

**SANITATION & CLEANING**

- Burnished aluminum housing
- Lift-out unit frame
- Plastic guides inside guard

**EASE OF USE**

- Guides inside guard
- Lift-out unit frame

**OPERATOR ASSURANCE**

- Two interlock systems
- Interlock on translucent guard and motor housing