

**HOBART**

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 customer's needs, we're pleased to offer the Centerline™ by Hobart HMM20 Standard Heavy-Duty mixer.

**centerline**

HMM20 Standard Heavy-Duty mixer

The new 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 new 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**

HMM20 mixer

A great choice for kitchens that primarily mix bread doughs, batters and bakes, use, drop doughs, or serve mix. Mix applications are ideal. (For less than four hours a day.)

LESS THAN FOUR
HOURS A DAY**MAXIMUM
HEAVY-DUTY****LEGACY**

HL200 mixer

The only choice for kitchens that are producing heavy-duty doughs, batters, may, or other heavy bakes after batch and mix applications. (For more than four hours a day.)

MORE THAN FOUR
HOURS A DAY