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SPIRAL MIXER CAPACITY CHART



PRODUCT	HSL180		HSL220		HSL300		HSL350		HSU440	
	Flour	Batch	Flour	Batch	Flour	Batch	Flour	Batch	Flour	Batch
Bread, 60% AR	100 lb.	180 lb.*	120 lb.	220 lb.*	165 lb.	290 lb.*	200 lb.	350 lb.*	240 lb.	440 lb.*
Whole Wheat	100 lb.	190 lb.*	120 lb.	232 lb.*	150 lb.	290 lb.*	180 lb.	350 lb.*	240 lb.	464 lb.*
Thin Pizza, 40% AR	62 lb.	90 lb.*	75 lb.	110 lb.*	100 lb.	145 lb.*	110 lb.	175 lb.*	150 lb.	220 lb.*
Medium Pizza, 50% AR	80 lb.◊	125 lb.*	100 lb.	155 lb.*	130 lb.	190 lb.*	160 lb.	250 lb.*	200 lb.	310 lb.*
Light Pizza, 60% AR	100 lb.	140 lb.*	120 lb.	170 lb.*	175 lb.	250 lb.*	200 lb.	280 lb.*	240 lb.	340 lb.*
Pie Dough	–	60 lb.□	–	75 lb.□	–	100 lb.□	–	120 lb.□	–	150 lb.□
Bagel Dough, 50% AR	90 lb.	140 lb.*	85 lb.	130 lb.*	100 lb.	165 lb.*	170 lb.	260 lb.*	170 lb.	260 lb.*

* If water temperature is under 55°F or if 25% or more of the water is ice, reduce batch size by reducing the flour by 25 lbs. and other ingredients accordingly. Cold water or ice causes dough to be stiff and hard to mix, increasing the load on the mixer transmission and motor.

□ Pie dough can be successfully mixed in speed 1 with counterclockwise bowl rotation.

SPIRAL MIXER FEATURES AND BENEFITS

Stainless Steel Bowl Guard

- For observing and easy adding of ingredients without stopping mixer.

Dual Electronic Timer Controls

- Lets you set the mixer for automatic shift from 1st to 2nd speed.

Reversible Bowl Drive

- Gives you versatility and high production.

Bowl Jog Control

- Makes it easy to unload, gives you quicker batch turnaround.

Bowl Drive

- Rides on ball bearings, eliminates extra bowl supports and adds durability.



HSL220

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