



# Hobart Mixers

Identifying the right heavy-duty solutions for any kitchen



The mixer marketplace continues to evolve, **and Hobart is evolving with it.**

More kitchens need high-quality mixers, but few of these kitchens will use a 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 heavy-duty will do. To address these customers' needs, we're pleased to offer **Centerline™ by Hobart Heavy-Duty mixers.**



## centerline

by HOBART

### Heavy-Duty mixers

Centerline mixers are designed to serve a wide variety of customers. They include the features most kitchens need and the Hobart quality every kitchen wants.

- Ideal for customers who need a machine to **mix multiple types of products**, usually for shorter periods of time and **less than four hours per day total**
- Industry-standard, three-speed transmission
- 10-, 20-, and 30-quart capacities

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



## LEGACY+®

### Maximum Heavy-Duty mixers

Legacy+ mixers are designed for kitchens that need to mix **heavy doughs and thick batters, batch after batch, all day long.** They are the industry's only maximum heavy-duty mixers.

- PLUS System allows for up to 30% more mixing capacity in the same-sized bowl, depending on application.
- PLUS System also gives superior mixing consistency, batch-after-batch reliability, and a long lifetime of reliable performance
- Wide range of capacities from 12- to 140-quarts

To help customers choose the right Hobart mixer, ask if they agree or disagree with these statements:



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

**LESS THAN FOUR HOURS A DAY**

**MAXIMUM HEAVY-DUTY LEGACY+ mixers**  
 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

**All Hobart mixers have efficient power delivery to handle all your mixing jobs—plus important features every kitchen needs.**

**Removable bowl guard** 🚰

Easy to remove without tools for cleaning and sanitizing.

**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 Heavy-Duty mixers

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



**All-gear transmission** 📊

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

**GearSafe™/GearSafe Max™ technology** ⭐! 🖱️

Protects the mixer from damage if speeds are changed while it's running. GearSafe Max Technology (HMM30 only) provides the same benefit and also incorporates overload protection.

**Three mixing speeds** 📊

The mixing speeds that most kitchens need.

**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

Centerline mixers may be right for many of your customers—such as independent restaurants, K-12 schools and other operations needing reliable, cost-effective food preparation equipment. Consider bundling one with other Centerline equipment, like an EDGE slicer or combination food processor, to deliver a total solution.

**Clean, contemporary design with duo-tone finish** 🚰

Smooth edges and minimal areas where debris can accumulate.

## Legacy+® Maximum Heavy-Duty mixers

The only solution for kitchens that mix challenging heavy-duty doughs or batters, mix continuously batch after batch and require superior mixing performance time after time.



**VFDadvantage variable frequency drive** ⭐ 📊

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.

**SoftStart™ technology** ⭐ 🚰

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 Ownership Benefits

⭐ = Hobart Exclusive

🚰 = Sanitation & Cleaning

📊 = Performance

! = Operator Assurance

🖱️ = Ease of Use



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