



Project \_\_\_\_\_  
 AIA # \_\_\_\_\_ SIS # \_\_\_\_\_  
 Item # \_\_\_\_\_ Quantity \_\_\_\_\_ C.S.I. Section 114000



## HL662 LEGACY+ 60-Quart Maximum Heavy-Duty Pizza Mixer



### SPECIFIER STATEMENT

Specified mixer will be an NSF rated 60-quart maximum heavy-duty, all-purpose mixer with Hobart PLUS System, two fixed agitator speeds. Mixer has 2.7 HP output at the planetary shaft and gear transmission. Features include automatic time recall, swing-out bowl, Shift-on-the-Fly™ controls and power bowl lift. Mixer finished with a metallic gray hybrid powder coat and has a stainless steel bowl guard.

### MODEL

- HL662** 60-Quart Maximum Heavy-Duty Pizza Mixer

### STANDARD FEATURES

Features in bold are exclusive to Hobart

- + **PLUS System**
  - **VFDadvantage** variable frequency drive
  - **Maximum capacity** overheat protection
  - **Reinforced planetary shaft system**
- + **Triple interlock system with MagnaLock technology**
- + Heavy-duty 2.7 HP motor
- + Gear transmission
- + Two fixed agitator speeds
- + **Shift-on-the-Fly™ controls**
- + Soft start agitation technology
- + **20-minute SmartTimer™**
- + Automatic time recall
- + Large, easy-to-reach controls
- + **Single point bowl installation**
- + **Ergonomic swing-out bowl**
- + Power bowl lift
- + #12 taper attachment hub
- + Open base
- + Metallic gray hybrid powder coat finish
- + Stainless steel removable bowl guard

### ACCESSORY PACKAGE

Featuring Hobart Quick Release™ Agitators

- HL662-1STD Standard Pizza Accessory Package includes:
  - + 60-quart stainless steel bowl
  - + 60-quart "ED" dough hook

HL662 LEGACY+ 60-QUART MAXIMUM HEAVY-DUTY PIZZA MIXER

FOR GENERAL REFERENCE ONLY  
 Models shown may not match the  
 model features or manuf year of the  
 item offered by AERE.

Approved by \_\_\_\_\_ Date \_\_\_\_\_ Approved by \_\_\_\_\_ Date \_\_\_\_\_



# HL662 LEGACY+ 60-Quart Maximum Heavy-Duty Pizza Mixer

## SOLUTIONS/BENEFITS

### PERFORMANCE

#### VFD*advantage* Variable Frequency Drive

- + Direct drive system
- + Ensures superior mixing consistency, motor protection and long life

#### Quick Release™ Agitators

- + Eliminates the up/down play of bayonet-style agitators
- + Consistent agitator-to-bowl ratio delivers superior mixing performance

#### Two Fixed Agitator Mixing Speeds

- + Supports consistent results, thorough kneading
- + Ideal for pizza dough

#### Reinforced Planetary Shaft System

- + Rugged durability under the most challenging mixing conditions

#### Maximum Capacity Overheat Protection

- + Extreme-duty wiring and connections handle more power, reducing thermal cycling impact

### EASE OF USE

#### Ergonomic Swing-Out Bowl

- + Easily swing bowl to the side to remove/add ingredients
- + Adds convenience and saves time

#### Single-Point Bowl Installation

- + Easy-to-mount bowl uses only one point to install
- + Reduces risk of spills, speeds up mixing process

#### Power Bowl Lift

- + Electronic, smoothly moves bowl into mixing position

#### Shift-on-the-Fly™ Controls

- + Allows safe, convenient speed changes while the motor is running
- + Pulse and jog as needed

#### 20-Minute SmartTimer™

- + Automatic recall of time and speed

### SANITATION & CLEANING

#### Stainless Steel Removable Bowl Guard

- + Easy to remove without tools for cleaning
- + Dishwasher-safe for easy cleaning and sanitizing

#### Soft Start Agitation Technology

- + Gradually delivers electricity to the mixer
- + Minimizes the risk of ingredient splash out

### OPERATOR ASSURANCE

#### 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

## HL662 MIXER CAPACITY CHART

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

Product	Agitators Suitable for Operation	HL662
Capacity of Bowl (Qt. Liquid)		60
Egg Whites	D	2 qt.
Mashed Potatoes	B & C	40 lb.
Whipped Cream	D or C	12 qt.
Cakes		75 lb.
Cookies, Sugar		50 lb.
Dough, Bread or Roll ★ (Lt.-Med.) 60% AR	ED	90 lb. ■
Dough, Heavy Bread 55% AR ★	ED	85 lb. ■
Dough, Thin Pizza 40% AR ★ (max. mix time 5 min.)	ED	60 lb. ● 40 lb. ■
Dough, Thick Pizza 60% AR ★	ED	90 lb. ■
Dough, Whole Wheat 70% AR	ED	90 lb. ■
Icing, Fondant	B	36 lb.
Icing, Marshmallow	C or I	5 lb.
Pasta, Basic Egg Noodle (max. mix time 5 min.)	ED	40 lb. ●

**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.

● 1st Speed

■ 2nd Speed

▲ 3rd Speed

★ 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.

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.



# HL662 LEGACY+ 60-Quart Maximum Heavy-Duty Pizza Mixer

## SPECIFICATIONS

**Motor:** 2.7 HP high torque motor.

200-240/50/60/1 – 18.0 Amps

200-240/50/60/3 – 10.0 Amps

380-460/50/60/3 – 6.5 Amps

**Electrical:** 200-240/50/60/1, 200-240/50/60/3 and 380-460/50/60/3 – UL Listed.

**Controls:** Magnetic contactor and thermal overload protection. Internally sealed “Start-Stop” and Power Bowl Lift push buttons. Reduced voltage pilot circuit transformer is supplied for 380-460/50/60/3 machines. A 20-minute SmartTimer™ is standard. SmartTimer™ includes:

- **Automatic Time Recall**, which remembers the last time set for each speed.
- **Transmission:** A rated 5.4 HP poly-V belt transfers power from motor to input shaft then geared down to desired reduction with a constant gear mesh. Gears and shafts are heat-treated hardened alloy steel along with anti-friction ball bearings. Circulating oil and grease lubricants furnished to all gears and shafts.

Speeds	Agitator (RPM)	Attachment (RPM)
First	56	111
Second	99	196
Grind Meat		212
Cheese Shred		355
Vegetable Slice		700

**Bowl Guard:** Heavy-duty stainless steel wire front and solid rear portion. Front portion of guard rotates easily to add ingredients and install or remove agitator. It detaches in seconds for cleaning in dishwasher or sink. Rear portion of guard can be quickly cleaned in position. Guard must be in closed position before mixer will operate. Bowl support interlock provides further protection.

**Power Bowl Lift:** Powered by an electric motor, the bowl may be raised or lowered by fingertip control through the conveniently located switch. Bowl will remain in position until switch is activated.

**Stir-on-Lift Feature:** Allows the agitator to run in Stir Speed while the mixer bowl is being raised. Once the bowl is in the raised position, the mixer automatically shifts into the preselected speed.

**Finish:** Metallic gray hybrid powder coat finish.

**Footpads:** Neoprene footpads are standard.

**Attachment Hub:** Comes with front-mounted Hobart standard #12 taper attachment hub for use with Hobart #12 size attachments.

### Attachments and Accessories:

The following are available at extra cost:



Attachment / Accessory	Device #
Stainless Steel Bowl	BOWL-HL60
“B” Flat Beater	BBEATER-HL60
“C” Wing Whip	CWHIP-HL60
“D” Wire Whip	DWHIP-HL60
“ED” Dough Hook	EDDOUGH-HL60
“E” Dough Hook	EDOUGH-HL60
“P” Pastry Knife	PPASTRY-HL60
“I” Heavy Duty Wire Whip	IWIRE-HL60
Bowl Splash Cover (lexan)	SPLASH-LEX060
Bowl Scraper	SCRAPER-HL60
Ingredient Chute	CHUTE-HL
Bowl Truck	TRUCK-HL1486
Bowl Extension Ring	EXTEND-SST60G
Deck Plate	DECK-LEG60
9" Vegetable Slicer	VS9
Meat Chopper Attachment	12TIN-C/EPAN
40 Quart Accessories	See HL400 spec sheet

### Plugs and Receptacles:

Dependent on local power codes

X - Cord and Plus Standard

✓ - Available at specified voltage, no plug and cord required

Machine Voltages			
HL662	200-240	200-240	380-460
<b>Service Current Requirement if Plug Connected</b>	200-240/50/60/3/1	230/60/3	460/60/3
	20 Amp.	20 Amp.	20 Amp.
<b>Terminal Designation of Plug</b>		3 Pole 4 Wire Grounding	3 Pole 4 Wire Grounding
<b>NEMA Plug Configuration</b>		L15-20P	L16-20P
<b>Plug Configuration</b>			
<b>Molded Plug on Cord</b>		No	No
<b>Plug - Straight/Angle</b>		Straight	Straight
<b>NEMA Receptacle or Connector Configuration</b>		L15-20R	L16-20R
<b>Power Cord Included</b>	No	No	No



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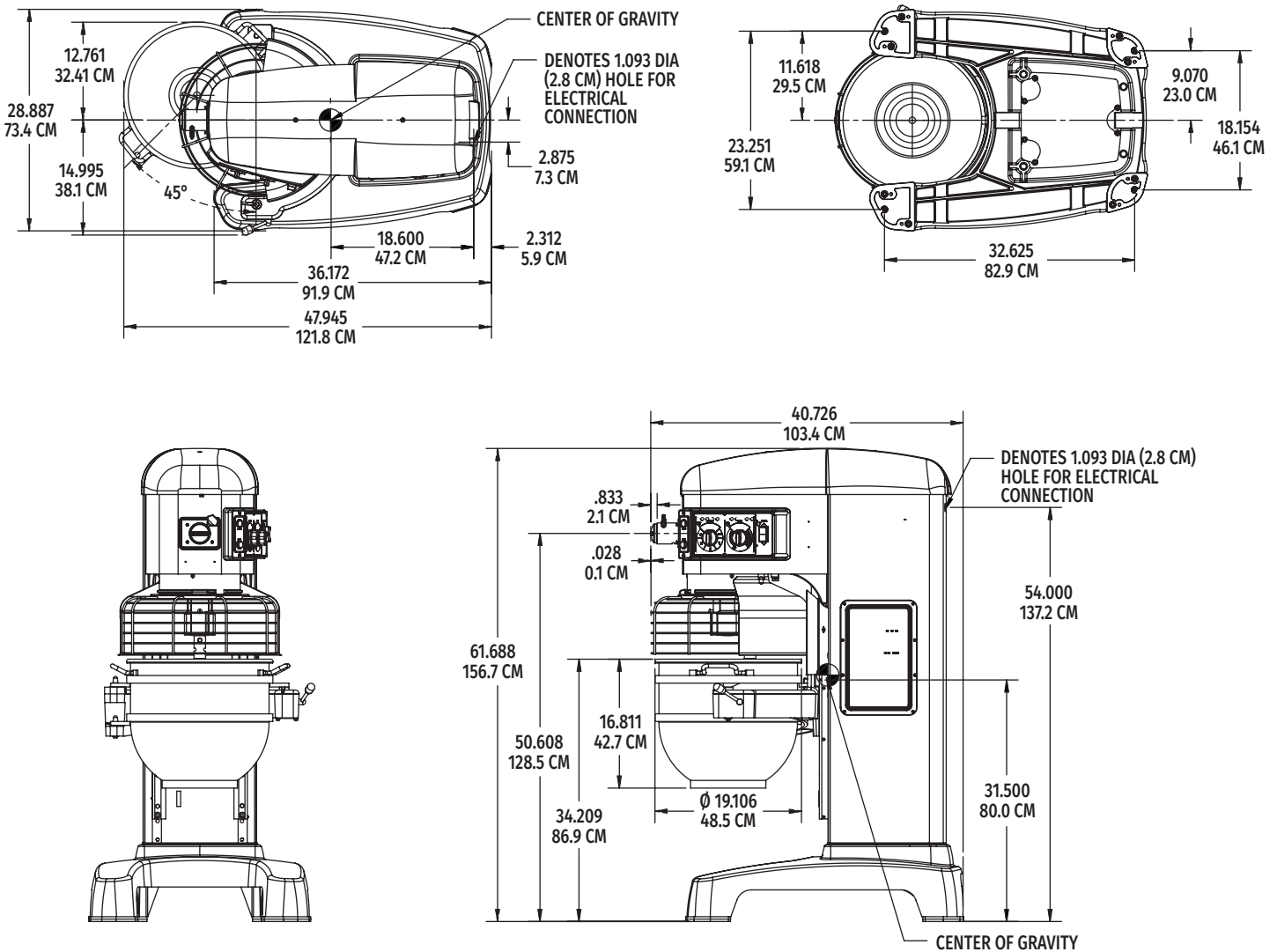
## SPECIFICATIONS

**Electrical:** 200-240/50/60/1, 200-240/50/60/3 and 380-460/50/60/3 – UL Listed.

**Weight:** Net – 866 lbs.; Shipping – 916 lbs.

**Warranty:** Unit has full one-year warranty on parts, labor and mileage against manufacturer's defects. Service contracts are available.

## DETAILS AND DIMENSIONS



**WARNING:** Electrical and grounding connections must comply with the applicable portions of the National Electrical Code and/or other codes in force.

**NOTE:**  
**Net Weight (Bowl Included):** 905 lbs. (411.4 kg)  
**Domestic Shipping Weight (Bowl Included):** 955 lbs. (434.1 kg)  
**Bowl Weight:** 39 lbs. (17.7 kg) - Ref