Commercial Kitchen Equipment Parts

HOBART HCM450

Hobart HCM450 document

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Food Preparation

HCM450 Operating Tips

Recipe Ideas, Cleaning and
Food Preparation Procedures for
the HCM450 Vertical Cutter Mixer

HOBART

TABLE OF CONTENTS

To help you put your Hobart cutter mixer to better use in your food service operation, we've put together these basic recipes to illustrate the varied uses for the HCM450 and to assist you in adapting your own successful recipes to this unique and versatile piece of equipment.

These recipes, however, are not designed to fit everyone's needs and likes. Therefore, use them as a guideline for developing your own special recipes suited to your particular needs.

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HCM450

Clear Lexan® Pour-Through Bowl Cover
Monitor product as it is processed and add liquid ingredients while the cover is closed.

45-Quart Bowl
Ideal for large operations.

5-Minute Timer
Jog, run, and timed settings.

5 HP Motor
Powerful enough to handle the toughest jobs.

Bowl Tilt Lever
Tilt bowl up to a 90° angle for easy pouring and removal of product.

Cut/Mix and Knead/Mix Shafts
Two shaft assemblies, plus the included strainer basket, allow for cutting, mixing, and chopping all in one machine.

Built-In Scraper
Keep the cover clean during operation and easily clean it before opening.

Electromagnetic Interlocks
Machine won't operate unless bowl cover is closed and latched. If bowl is tilted beyond 20° from the vertical position machine will not operate.

Hobart Ownership Benefits

Performance | Sanitation & Cleaning | Ease of Use | Operator Assurance

LOADING YOUR HCM450

1. **LOCK BOWL.** Raise the bowl tilt lever to “Hold” position.

2. **UNLATCH COVER.** Holding cover handle in left hand, pull the cover latch toward you.

3. **OPEN COVER.** Grasp cover handle and pull cover up.

4. ***WHEN REQUIRED* INSERT STRAINER BASKET.** Place strainer basket into bowl. DO NOT use with mixing baffle.

5. **INSERT ATTACHMENT.** Slide attachment onto center shaft. Rotate until it drops down over square part of center shaft. Be sure attachment drops completely into place.

6. **LOCK ATTACHMENT.** Use the twist lock knob furnished. Place knob over shaft and twist until tight.

7. ***WHEN REQUIRED* INSERT MIXING BAFFLE.** With the cover still upright, hold the baffle with scraper at bottom. Insert baffle shaft through hole cover. Press firmly against cover.

8. **ATTACH BAFFLE HANDLE.** Hold baffle handle with lock knob upright and large knob of baffle handle at bottom, and slide round pin over the mixing baffle shaft and into groove.

9. **LOCK BAFFLE.** Rotate lock knob downward until it stops.

10. **ADD INGREDIENTS.** Follow the recommended procedures outlined in the preparation section of this guide.

11. **LOCK COVER.** Grasp cover handle and pull cover down into closed position. Press cover handle down before rotation cover latch away from you.

NOTE: The mixing baffle should not be used at the same time as the strainer basket. Refer to pages five and six for further instructions on using the mixing baffle and strainer basket.

OPERATING YOUR HCM450

NOTE: Bowl must be in upright position and cover must be latched. An electric interlock prevents operation when bowl cover is open, or bowl is tilted more than 20°. In order for the HCM to operate, the timer must be set for a designated time or in the "HOLD" position.

To operate in the RUN (continuous) method:

1. **SET TIMER.** To desired time or on "HOLD."

2. **PRESS START SWITCH & RELEASE.** Machine will run until stop button is pressed or, until selected time has expired.

3. **PRESS RED STOP BUTTON.** A built-in brake will quickly stop the attachment shaft when power has been turned off.

To operate in the JOG (on-off bursts) method:

1. **SET TIMER ON "JOG."**

2. **PRESS START SWITCH & HOLD.** Machine will run until switch is released.

3. **RELEASE START SWITCH.** Machine will automatically brake to a stop. Continue pressing the start switch for as many on-off bursts as necessary.

To operate mixing baffle:

- The mixing baffle is used to turn product away from the sides of the bowl and into the knives. To operate, rotate at least one full turn clockwise, and then quickly back up one quarter turn counterclockwise. This backwards motion will allow the product to drop into the knives.

The mixing baffle is not required for all products. Refer to the preparation section (pages 9–12) for details.

To add liquids while operating:

Insert a large funnel into the hollow mixing baffle shaft (or hole in cover when baffle is not being used). Then pour liquid ingredients through funnel into bowl.

NOTE: Use the rubber cover scraper when processing liquid products that may splash. When processing dry products, we recommend that the scraper be removed for easier baffle operation.

UNLOADING YOUR HCM450

1. **UNLATCH & OPEN COVER.** Wait until shaft has stopped turning.

2. **SCRAPE COVER & MIXING BAFFLE.** Cover scraper will remove most product, use a rubber scraper to remove the rest.

3. **REMOVE MIXING BAFFLE.**

4. **REMOVE ATTACHMENT.**

5. **UNLOCK BOWL.** Lower bowl tilt lever to the "Tilt" position.

6. **REMOVE PRODUCT.** Tilt bowl by grasping cover handle and pulling toward yourself. Pour liquids and scrape bowl with rubber scraper.

USING YOUR STRAINER BASKET

The HCM strainer basket acts as a colander, letting you cut and remove soft, leafy vegetables such as head lettuce for salads. Use cold water.

1. **INSERT STRAINER BASKET.** Do not use with mixing baffle.

2. **INSERT CUT/MIX ATTACHMENT.**

3. **ADD COLD WATER & PRODUCT.** Close and lock cover.

4. **USE "JOG" METHOD.**

5. **OPEN COVER AND REMOVE CUT/MIX ATTACHMENT.**

6. **REMOVE STRAINER BASKET.** Raise basket, drain and transfer product.

CLEANING YOUR HCM450

1. **REMOVE MIXING BAFFLE.** Wash in sink or dishwasher. Rubber scraper is dishwasher safe.

2. **ADD WATER & DETERGENT.** Add one gallon of hot water and a small amount of detergent to the bowl.

3. **CLOSE & LATCH LID THEN "JOG" FOR TEN SECONDS.**

4. **DUMP SOAPY WATER.**

5. **ADD RINSE WATER.** Add one gallon of warm water to the bowl.

6. **CLOSE & LATCH LID THEN "JOG" FOR TEN SECONDS.**

7. **DUMP RINSE WATER.**

8. **REMOVE ATTACHMENT.** Wash in sink or dishwasher.

9. **WIPE DRY WITH SOFT CLOTH.**

10. **REMOVE & CLEAN BOWL SEAL ASSEMBLY.** Bowl seal and retainer ring snap on and off without tools for cleaning.

11. **REPLACE BOWL SEAL ASSEMBLY.** Close and latch lid.

NOTE: Do not store attachments inside the bowl.

OPERATING TIPS

- Because the HCM450 is so fast, it is most important that the running time be closely controlled. *When in doubt, cut the time short*. Stop the machine frequently to examine the product, and run a few more seconds if necessary. Once a product is over-cut or over-mixed, the process cannot be reversed.
- Use the cut/mix attachment if in doubt as to the proper attachment.
- After preparation of liquid products such as cake batter or mayonnaise, extensive hand scraping of the knife attachment can be avoided by replacing the attachment after the bowl has been emptied and returned to upright position. Run the machine for a few seconds. This will spin off most of the residue onto the bowl sides, which can then be easily scraped.
- Check proper attachment prior to each use to be sure it is securely locked and bowl seal is in place.
- When cutting minimum amounts, be sure to distribute product load evenly in bowl.
- Knife edges can be touched up as needed with a honing stone.
- Do not exceed 80% bowl capacity when using liquids.
- Do not exceed the recommended maximum capacities.
- Remember that the strainer basket and mixing baffle are never used together.
- When pouring in liquids through hole in cover, use a large funnel.
- The timer will be most effective for controlling the mixing time of products such as yeast dough, meat emulsions, mixing liquids, etc.

PREPARATION TIPS

Vegetables, Salads, Meats and Cheese

- When recipe calls for long items such as celery stalks, pre-cut product into shorter lengths that will more easily drop into knives. This will also allow more product to be placed in the bowl.
- When cutting products of various densities, firmer vegetables such as radishes and carrots can be pre-sliced in a Hobart food processor, or pre-chopped (in water) in the HCM, before being added to leafy vegetables. Make sure knives are sharp.
- When using the “jog” method to prepare tossed salad, stop and check after each jog for desired particle size.
- When processing meat, first remove gristle and tendons.
- When reducing large or bulky items (cheese, celery stalks, large chunks of meat, etc.) to a fine-cut product:
  - Limit product size (product must be free to drop into knives).
  - Without mixing baffle, run HCM briefly to break down the large or hard chunks.
  - With baffle in place, add balance of ingredients for final cutting and mixing.
  - For best results, cheese should be chilled to 38°F and meats to 30°F before cutting.
  - When cutting large, tempered chunks of meat (about 30°F) do not load more than 30 lbs. Do not attempt to cut product below 28°F.

Baked Products

- Use tap water (about 70°F) in all yeast formulas.
- Dried egg powder can be added along with other dry ingredients. However, the amount of liquid called for in the recipe must be increased by the amount necessary to reconstitute the dried eggs. As an alternate method, reconstitute the dried eggs in a Hobart mixer.

Scheduling of Products

You can save a great deal of time, whenever possible, by scheduling production of items so the HCM will not have to be cleaned between products. Products can often be prepared in a sequence where the small amount of residue remaining will be compatible with the next product. For example:

1. Prepare bread crumbs. Empty bowl and wipe out any particles.
2. Prepared tossed salad. Empty bowl and wipe out any particles.
3. Prepare mayonnaise. Scrape bowl.
4. Prepare coleslaw. Scrape bowl.
5. Prepare ham salad. Scrape bowl.
6. Prepare meat loaf.

PREPARATION PROCEDURES

BREAD DOUGH

TYPE OF PRODUCTS: White bread, hard rolls, bagels, pizza
CAPACITY: Minimum – 18 lbs.; Maximum – 36 lbs.
METHOD: RUN (continuous) — Use timer
TIME: 2.5 – 3 minutes
ACCESSORIES: Knead/Mix Attachment (Remove Mixing Baffle)
PROCEDURE:

1. Place required liquids in bowl (70°F tap water, milk, etc.).
2. Add yeast and agitate in bowl with rubber scraper (yeast should be dissolved).
3. Add remainder of dry ingredients (flour, salt, sugar, etc.). Last, add shortening chunks or oil.
4. Set proper time.
5. Turn on and run for approximately 2.5–3 minutes, or until the dough has been properly developed. Turn off.
6. If the dough needs to be mixed longer, pull it free from the bowl sides and knead/mix attachment. This will give the motor a better chance to start before it encounters a load.
7. Open cover, remove knead/mix attachment, scrape and empty bowl.

NOTE: Retard dough for 30 minutes before handling.

CAKE BATTER

CAPACITY: *Minimum* – 25 lbs.; *Maximum* – 60 lbs.
METHOD: RUN (continuous) — Use timer
TIME: 2.5 – 4 minutes
ACCESSORIES: Cut/Mix Attachment, Mixing Baffle
PROCEDURE:

1. Add liquid to bowl (water or milk – except eggs).
2. Add cake flour, baking powder, sugar, seasonings, etc.
3. Close and latch cover.
4. Set timer.
5. Turn on, rotate mixing baffle. Run continuously for 2 minutes. Turn off.
6. Open cover, scrape bowl and cover to ensure all ingredients are mixed.
7. Add eggs, close and latch cover.
8. Turn on for approximately 1–2 minutes making sure to rotate mixing baffle. Turn off.
9. Open cover, remove cut/mix attachment; scrape and empty bowl.

PIE DOUGH

CAPACITY: *Minimum* – 15 lbs.; *Maximum* – 30 lbs.
METHOD: JOG — Set timer on HOLD
TIME: 30 seconds
ACCESSORIES: Cut/Mix Attachment, Mixing Baffle
PROCEDURE:

1. Shortening or lard should be in “fist-size” chunks and *very cold*.
2. Place flour and salt in bowl (add milk powder if used).
3. Add cold shortening or lard on top of dry ingredients.
4. Close and latch cover.
5. Jog to cut shortening or lard into flour while rotating mixing baffle until flour/shortening mixture is “pea size”.
6. Open cover; add proper amount of cold water.
7. Close cover and jog approximately 4 times while rotating mixing baffle or until properly mixed.
8. Open cover, remove cut/mix attachment; scrape and empty bowl.
9. Store in refrigerator for later use.

FROSTINGS/ICINGS

CAPACITY: *Minimum* – 25 lbs.; *Maximum* – 65 lbs.
METHOD: RUN (continuous) — Use timer
TIME: 2 – 3 minutes
ACCESSORIES: Cut/Mix Attachment, Mixing Baffle
PROCEDURE:

1. Add liquids to bowl (milk, water, flavorings).
2. Add dry ingredients (sugar, seasonings). Powdered sugar does not have to be sifted.
3. Add cold shortening, margarine or butter in “fist-size” chunks on top of dry ingredients.
4. Close and latch cover.
5. Set timer for 1 minute, rotate mixing baffle.
6. Open cover, scrape bowl and cover.
7. Close and latch cover. Run approximately 1–2 minutes more for final blending. Turn off.
8. Open cover, remove cut/mix attachment; scrape and empty bowl.

PREPARATION PROCEDURES

MEAT LOAF

TYPE OF PRODUCTS: Meat Loaf, Ham Loaf, Salmon or Tuna Loaf; Meat Balls or Patties; Fish Croquettes; Stuffed Peppers or Cabbage filling

CAPACITY: *Minimum* – 20 lbs.; *Maximum* – 30 lbs.

METHOD: RUN then JOG — Timer not recommended

TIME: 1 – 1.5 minutes

ACCESSORIES: Cut/Mix Attachment, Mixing Baffle

PROCEDURE:

1. Meat should be lean (with gristle removed), ground or in chunks, chilled to 40°F.
2. Place liquids in bowl (tomato juice, stock, eggs, milk, etc.)
3. Add all ingredients except meat and rice – seasonings, onion (fresh or dehydrated), bread crumbs, green peppers, soy protein, etc.
4. Close and latch cover.
5. With switch in RUN position, turn on machine and rotate mixing baffle for about one minute to blend seasonings and chop vegetables. Turn off.
6. Open cover, add chilled ground meat or meat chunks. Add rice for stuffed pepper and cabbage filling.
7. Close and latch bowl cover. Move switch to JOG position. Jog until product is blended, while rotating mixing baffle. DO NOT OVERMIX!
8. Open cover, remove cut/mix attachment; scrape and empty bowl.
9. Form into loaves, patties, balls or croquettes.

NOTE: Do not exceed two-thirds the capacity of the HCM when blending meats. Over-filling requires additional running time, reduces proper movement of contents for blending, and may yield an overmixed product. When mixing minimum quantities, vegetables (celery, onions, green peppers, etc.) must be prechopped prior to being used in the HCM

CHICKEN SALAD

TYPE OF PRODUCTS: Egg Salad, Beef Salad, Luncheon Meat Salad, Chicken Salad, Bologna or Mock Ham Salad, Salmon or Tuna Salad

CAPACITY: *Minimum* – 20 lbs.; *Maximum* – 40 lbs.

METHOD: RUN then JOG — Timer not recommended

TIME: 1 – 1.5 minutes

ACCESSORIES: Cut/Mix Attachment, Mixing Baffle

PROCEDURE:

1. Place base dressing (mayonnaise or salad-type in bowl with fresh, cleaned celery, drained pickles (whole or cut), seasonings, etc.) in bowl.
2. Close and latch cover.
3. With switch in RUN position, turn on and rotate mixing baffle for 30 seconds, or until desired consistency is obtained. Turn off.
4. Open cover. Add large chunks of chilled, cooked meat and whole hard-cooked eggs.
5. Close and latch cover.
6. Move switch to JOG position. Jog three to four times while rotating mixing baffle until the desired chunk size is obtained.
7. Open cover, remove cut/mix attachment; scrape and empty bowl.

NOTE: Softer or smaller chunks of meat should be cut only two or three times using the Jog method.

BREAD OR CAKE CRUMBS

TYPE OF PRODUCTS: Stale, fresh or frozen bread or rolls; stale cake (icing removed)

CAPACITY: *Minimum* – 3 lbs.; *Maximum* – 8 lbs.

METHOD: RUN (continuous) — Use timer

TIME: 2 minutes

ACCESSORIES: Cut/Mix Attachment, Mixing Baffle

PROCEDURE:

1. Place sliced or whole loaves of bread (include heels) or cake pieces loosely in bowl.
2. Rotate mixing baffle clockwise while closing cover. Latch.
3. Set timer.
4. Turn on and run while rotating mixing baffle until desired consistency is obtained. Turn off.
5. Open cover, remove cut/mix attachment; scrape and empty bowl.

NOTE: For course bread dressing use Jog method.

WHIPPED POTATOES *(Instant Mix)*

CAPACITY: *Minimum* – 16 qts.; *Maximum* – 35 qts.

METHOD: RUN (continuous) — Use timer

TIME: 1 minute

ACCESSORIES: Cut/Mix Attachment, Mixing Baffle

PROCEDURE:

1. Place hot water (180°F) in bowl.
2. Add milk, margarine and seasonings.
3. Add instant potato mix.
4. Close and latch cover.
5. Set timer.
6. Turn on and run for 30 seconds while rotating mixing baffle. Turn off.
7. Scrape cover, sides and bottom of bowl.
8. Close and latch cover; run for an additional 30 seconds using mixing baffle.
9. Open cover, remove cut/mix attachment; scrape and empty bowl.

PREPARATION PROCEDURES

POTATO SALAD

CAPACITY: *Minimum* – 25 lbs.; *Maximum* – 40 lbs.

METHOD: RUN then JOG — Timer not recommended

TIME: 15 – 30 seconds

ACCESSORIES: Cut/Mix Attachment, Mixing Baffle

PROCEDURE:

1. Cooked potatoes should be cooled to about 40°F. DO NOT OVERCOOK — overcooked potatoes will fall apart.
2. Put base dressing (mayonnaise or salad-type) in bowl, then add the following ingredients: whole celery, drained pickles (whole or cut), vinegar, seasonings, mustard, drained pimentos, etc.
3. Close and latch cover.
4. With switch in RUN position, turn on for 15 seconds to pre-mix seasonings and chop ingredients while rotating mixing baffle. Turn off.
5. Scrape bowl and cover.
6. Add cold cooked potatoes and hard-cooked eggs.
7. Close and latch cover.
8. Move switch to JOG position. Jog four to five times while rotating mixing baffle or until potato chunks are the desired size.
9. Open cover, remove cut/mix attachment; scrape and empty bowl.

NOTE: Use only the Jog method after potatoes are added. If the continuous method is used the product will become mushy.

COLESLAW *(Vinegar or Mayonnaise type)*

CAPACITY: *Minimum* – 20 lbs.; *Maximum* – 35 lbs.

METHOD: RUN (continuous) — Timer not recommended

TIME: 15 – 20 seconds

ACCESSORIES: Cut/Mix Attachment, Mixing Baffle

PROCEDURE:

1. Place all ingredients in bowl. (Cabbage should be cored—carrots should be pre-chopped).
2. Close and latch cover.
3. Turn on and rotate mixing baffle for 15 to 20 seconds or until desired particle size is obtained.
4. Open cover, remove cut/mix attachment; scrape and empty bowl.

THOUSAND ISLAND DRESSING

CAPACITY: *Minimum* – 16 qts.; *Maximum* – 32 qts.

METHOD: RUN (continuous) — Use timer

TIME: 1 minute

ACCESSORIES: Cut/Mix Attachment, Mixing Baffle

PROCEDURE:

1. Start with base dressing (mayonnaise or salad-type) in bowl.
2. Add DRAINED whole pickles or relish, whole hard-cooked eggs, onions (whole or halved), chili sauce, seasonings, green pepper halves, etc.
3. Close and latch cover.
4. Set timer.
5. Turn on and rotate mixing baffle for approximately 60 seconds. Check for desired particle size.
6. Scrape down. Repeat until product is of acceptable consistency.
7. Open cover, remove cut/mix attachment; scrape and empty bowl.

MAYONNAISE *(Whole-Egg type)*

CAPACITY: *Minimum* – 16 qts.; *Maximum* – 32 qts.

METHOD: RUN (continuous) — Use timer

TIME: 3 minutes

ACCESSORIES: Cut/Mix Attachment, Mixing Baffle

PROCEDURE:

1. Place whole eggs in bowl. (If dried whole eggs are used, reconstitute them with water in bowl.)
2. Pour seasonings in bowl (salt, sugar, dry mustard, etc.).
3. Close and latch cover. Insert funnel into mixing baffle hole. Set timer. Turn on.
4. Pour two-thirds of the required oil into bowl through funnel.
5. Add entire amount of vinegar and lemon juice.
6. Pour remaining oil into bowl. Remove funnel.
7. Continue to run for 60 seconds, rotating mixing baffle. Turn off and scrape sides. Run for additional 30 seconds.
8. Open cover, remove cut/mix attachment; scrape and empty bowl.

PREPARATION PROCEDURES

TOSSED SALAD

CAPACITY: *Minimum* – 6 heads; *Maximum* – 8-10 heads

METHOD: JOG — Set timer on HOLD

TIME: 1 – 3 jogs

ACCESSORIES: Cut/Mix Attachment, Strainer Basket (remove Mixing Baffle)

PROCEDURE:

1. Lettuce should be cleaned and cored in advance. Drain well and refrigerate in plastic bags until used.
2. Other vegetables should be sliced, chopped or shredded in advance. Refrigerate in bulk quantity until used.
3. With baffle removed, place strainer basket in bowl. Lock cut/mix attachment in place.
4. Fill bowl two-thirds full of cold water.
5. Float heads of lettuce (cores removed) in the water.*
6. Close and latch cover.
7. Jog one to two times and check product for particle size. If smaller pieces are desired, cut again.
8. Open cover, remove cut/mix attachment; raise strainer basket and drain water back into bowl. Empty basket before cutting another batch in the same water.

NOTE: If too many heads of lettuce are placed in the HCM at once, uniform particle size will not be achieved

CHOPPED/BLENDED CHEESE

TYPE PRODUCTS: Pizza cheese, Romano, Parmesan, Mozzarella, Processed cheese

CAPACITY: *Minimum* – 15 lbs.; *Maximum* – 20 lbs.

METHOD: JOG then RUN — Timer not recommended

TIME: 20 – 30 seconds

ACCESSORIES: Cut/Mix Attachment, Mixing Baffle (Start without baffle)

PROCEDURE:

1. Cut cheese into approximately two to three-pound chunks. Chill to 38°F.
2. Place chilled chunks in bowl.
3. Close and latch cover. Make sure baffle has been removed.
4. With switch in JOG position, turn on and jog for approximately 10 seconds. Turn off.
5. Open cover and insert mixing baffle. Close and latch cover.
6. Move switch to RUN position. Turn on and rotate mixing baffle until desired chunk size is obtained. Turn off.
7. Open cover, remove cut/mix attachment; scrape and empty bowl.

NOTE: The softer the cheese, the colder it should be for chopping without smearing.

SAUSAGE

CAPACITY: *Minimum* – 20 lbs.; *Maximum* – 30 lbs.

METHOD: RUN (continuous) — Timer not recommended

TIME: 1 minute (vary according to desired consistency)

ACCESSORIES: Cut/Mix Attachment, Mixing Baffle

PROCEDURE:

1. Meat and trimmings should be chilled to 28°–38°F, cut into approximately three-pound or smaller chunks.
2. Place meat into bowl. Make sure bowl seal is in place.
3. Pour seasonings (salt, pepper, sage, oregano, etc.) into bowl, on top of meat product.
4. Close and latch cover.
5. Turn on and run until sausage is of the desired consistency. Rotate baffle clockwise.
6. Open cover, remove cut/mix attachment; scrape and empty bowl.

CRUSHED ICE

CAPACITY: *Minimum* – 20 lbs.; *Maximum* – 35 lbs.

METHOD: RUN (continuous) — Timer not recommended

TIME: 30 seconds

ACCESSORIES: Cut/Mix Attachment

PROCEDURE:

1. Place ice* in HCM bowl. Close and latch cover.
2. Set timer on hold.
3. With selector in RUN, press START and continue running until desired particle size is attained.

NOTE: DO NOT use large blocks of ice. Ice cubes or fist-sized chunks of ice are recommended to avoid possible damage to the blades.

PREPARATION PROCEDURES

CHOPPED CHEESE

TYPE PRODUCTS: Hard or semi-hard cheese (i.e. mozzarella, provolone, non-dairy cheese)

CAPACITY: *Minimum* – 15 lbs.; *Maximum* – 20 lbs.

METHOD: JOG then RUN — Timer not recommended

TIME: 20 – 30 seconds

ACCESSORIES: Cut/Mix Attachment, Mixing Baffle (Start without baffle)

PROCEDURE:

1. Cut refrigerated cheese(s) by hand into 4" blocks.
2. Place cheese into HCM bowl. Do not use mixing baffle.
3. Set timer on hold.
4. With selector in RUN, press START and run machine for a few seconds to reduce blocks to small chunks.
5. STOP. Install mixing baffle and continue to RUN until desired particle size is attained.
6. Open cover, remove cut/mix attachment; scrape and empty bowl

NOTE: Temperature of cheese must be cold (38º) to prevent cheese from packing in bottom of bowl.

CHOPPED MUSHROOMS OR OLIVES

CAPACITY: *Minimum* – 10 lbs; *Maximum* – 20 lbs.

METHOD: JOG — Set timer on HOLD

TIME: 10 – 15 seconds

ACCESSORIES: Cut/Mix Attachment, Mixing Baffle

PROCEDURE:

1. Fill HCM bowl half full of product or with enough product to cover knives. Do not drain off natural juices.
2. Set timer on HOLD.
3. With selector in JOG, press and release START while alternately rotating mixing baffle until desired particle size is reached.
4. Drain product in colander before use.

NOTE: If mushrooms are dry packed, water must be added to allow product to float.

CHOPPED VEGETABLES

TYPE PRODUCTS: Celery, onions, green peppers

CAPACITY: *Minimum* – 15 lbs.; *Maximum* – 20 lbs.

METHOD: RUN (continuous) — Timer not recommended

TIME: 15 – 30 seconds

ACCESSORIES: Cut/Mix Attachment, Strainer Basket

PROCEDURE:

1. Wash and trim vegetables as usual. (Celery should be in 3"–4" stalks).
2. Fill HCM bowl half full of cold water.
3. Set timer on HOLD.
4. Add as many vegetables as will float in water.
5. With selector in RUN, press START and run for 15-30 seconds or until desired particle size is attained.
6. Drain vegetables in colander before use.

WHITE BREAD DOUGH

APPROXIMATE YIELD
Weight: 25.5 lbs.
Portions: 21 – 1¼ lb. loaves

EQUIPMENT
Knead/Mix Shaft

DIRECTIONS
1. Dissolve yeast in water in HCM bowl, then add remaining ingredients with shortening added last.
2. Set timer for 2½ minutes. With selector in RUN, press START. Machine will stop when time expires.
3. Check dough development and temperature*. If necessary, pull dough away from knead/mix shaft and continue mixing for an additional ½ minute.
4. Transfer dough to a large greased pan and allow to proof for approximately 35 minutes.
5. Scale 1¼ lb. of dough for each loaf. Knead gently and shape into loaves. Place in greased loaf pans and allow dough to rise in a warm place for an additional 45 minutes.
6. Bake in convection oven at 350°F for approximately 30 minutes. Remove immediately from pans to cooling racks.

***NOTE:** Temperature of dough should not exceed 110°F.

INGREDIENTS

15 lbs.	Flour, all purpose
8 lbs. 4 oz.	Water, warm (70°F)
6 oz.	Yeast, compressed
12 oz.	Shortening, chunks
6 oz.	Salt
12 oz.	Sugar, granulated
12 oz.	Non-fat dry milk powder

WHOLE WHEAT BREAD DOUGH

APPROXIMATE YIELD
Weight: 27¾ lbs.
Portions: 22 – 1¼ lb. loaves

EQUIPMENT
Knead/Mix Shaft

DIRECTIONS
1. Dissolve yeast in water in HCM bowl, then add remaining ingredients with shortening added last.
2. Set timer for 2½ minutes. With selector in RUN, press START. Machine will stop when time expires.
3. Check dough development and temperature*. If necessary, pull dough away from knead/mix shaft and continue mixing for an additional ½ minute.
4. Transfer dough to a large greased pan and allow to proof for approximately 35 minutes.
5. Scale 1¼ lb. of dough for each loaf. Knead gently and shape into loaves. Place in greased loaf pans and allow dough to rise in a warm place for an additional 45 minutes.
6. Bake in convection oven at 350°F for approximately 30 minutes. Remove immediately from pans to cooling racks.

***NOTE:** Temperature of dough should not exceed 110°F.

INGREDIENTS

7 lbs. 8 oz.	Flour, whole wheat
7 lbs. 8 oz.	Flour, all-purpose
9 lbs.	Water, warm (70°F)
12 oz.	Yeast, compressed
6 oz.	Salt
12 oz.	Sugar, granulated
1 lb. 2 oz.	Shortening, chunks
12 oz.	Non-fat dry milk powder

PIZZA DOUGH

APPROXIMATE YIELD
Weight: 29 lbs.

DIRECTIONS
Add water and yeast. When using dry yeast, let it sit in the bowl for 5 minutes to activate yeast.

1. Place all ingredients in HCM bowl.
2. Set timer for 2 minutes. With selector in RUN, press START. Machine will stop when time expires.
3. Scrape down bowl and continue mixing another 30 seconds to 1 minute until product is well blended.
4. Use as desired.

***NOTE:** Temperature of dough should not exceed 110°F.

EQUIPMENT
Knead/Mix Shaft

INGREDIENTS

10 lbs.	Water, warm (70°F)
6 oz.	Yeast, compressed
	or
2.5 oz.	Dry yeast
4 oz.	Salt
18 lbs.	Flour
8 oz.	Oil or shortening

PIE DOUGH

APPROXIMATE YIELD
Weight: 20 lbs.

DIRECTIONS
1. Place all ingredients EXCEPT water in HCM bowl.
2. Set timer on hold.
3. With selector in JOG, press and release START while alternately rotating the mixing baffle.
4. Continue until mixture has pea-sized particles. STOP.
5. Add cold water and continue to JOG until thoroughly mixed.
6. Use as desired.

EQUIPMENT
Knead/Mix Shaft
Mixing Baffle

INGREDIENTS

2 lbs. 8 oz.	Lard, cold, chunks
6 lbs.	Shortening, cold, chunks
11 lbs. 4 oz.	Flour, all-purpose
5 cups	Water
3 oz.	Salt

ZUCCHINI BREAD

APPROXIMATE YIELD
Weight: 46 lbs.
Portions: 36 – 1¼ lb. loaves

DIRECTIONS
1. After cutting off the stem end of the zucchini, place all ingredients into HCM bowl, starting with zucchini.
2. Set timer on hold.
3. With selector in JOG, press and release START while rotating baffle until zucchini are partially cut (about 30 seconds).
4. STOP. Place selector in RUN, press START and continue to mix until well blended (about 1 minute).
5. Portion batter into well greased loaf pans. Bake in convection oven at 325°F about 50 minutes or until firm to the touch in the center.
6. Unmold loaves and cool before slicing.

EQUIPMENT
Knead/Mix Shaft
Mixing Baffle

INGREDIENTS

12 lbs.	Zucchini, whole, fresh
36	Eggs
3 qts.	Oil, salad
4 oz.	Vanilla
8 lbs.	Sugar, granulated
4 lbs.	Sugar, brown
9 lbs.	Flour, all-purpose
4 T	Baking powder
4 T	Baking soda
4 T	Salt
¾ cup	Cinnamon
3 lbs.	Walnuts or pecans

APPLE BARS

APPROXIMATE YIELD
Weight: 47 lbs.
Portions: 4 – 18" x 26" pans

DIRECTIONS
1. Line ungreased 18" x 26" pans with pastry dough.
2. In a bowl, stir together the last four ingredients for the topping and set aside.
3. Place all remaining ingredients in HCM bowl.
4. Set timer on hold.
5. With selector in RUN, press START while rotating mixing baffle until product is blended and apples are coarsely chopped (about 15 seconds).
6. Distribute apple filling evenly over pastry-lined pans.
7. Sprinkle topping evenly over the apple filling.
8. Bake in convection oven at 300°F for 40-45 minutes or until done.
9. If desired, drizzle confectioner's sugar glaze over top when cool.

EQUIPMENT
Cut/Mix Shaft
Mixing Baffle

INGREDIENTS

4 lbs. 6 oz.	Sugar, granulated
2 lbs.	Rolled oats
10	Eggs
1 lb.	Butter or margarine
1 lb. 8 oz.	Orange juice concentrate
4 lbs. 6 oz.	Sugar, brown
32-36 lbs.	Apples, unpeeled, cored
4 – 18" x 26" sheet pans	Pastry dough *(enough to line bottom of pans)*

TOPPING

1 lb.	Coconut
1 lb.	Sugar, brown
4 t	Cinnamon
8 oz.	Rolled oats

PEANUT BUTTER COOKIES

APPROXIMATE YIELD
Weight: 22 lbs.
Portions: 30 dozen cookies

DIRECTIONS
1. Place all ingredients in HCM bowl.
2. Set timer on hold.
3. With selector in JOG, press and release START while rotating mixing baffle until mixture becomes partially blended.
4. STOP. Place selector in RUN, press START and continue to mix until well blended*.
5. Using a #40 scoop, portion cookies onto greased baking sheets.
6. Bake in convection oven at 325°F for 6-8 minutes.
7. Allow cookies to cool slightly before removing from pan.

***NOTE:** Dough will be very stiff.

EQUIPMENT
Cut/Mix Shaft
Mixing Baffle

INGREDIENTS

5 lbs.	Flour
4 t	Salt
4 T	Baking soda
2T + 2 t	Baking powder
4 lbs.	Peanut butter
4 lbs.	Shortening
4 lbs.	Sugar, granulated
4 lbs.	Sugar, brown
12	Eggs

BANANA CAKE

APPROXIMATE YIELD
Weight: 52 lbs.
Portions: 4 – 18" x 26" pans

DIRECTIONS
1. Place all ingredients in HCM bowl, except eggs.
2. Set timer on hold.
3. With selector in RUN, press START while rotating mixing baffle until product is well blended and has a smooth consistency (about 30 seconds).
4. STOP. Add eggs.
5. With selector in RUN, press START while rotating mixing baffle until product has a smooth consistency (about 1 minute).
6. Scale batter into greased baking sheets (18" x 26") and bake in convection oven at 325°F for 30-35 minutes or until done.

EQUIPMENT
Cut/Mix Shaft
Mixing Baffle

INGREDIENTS

2.5 qts.	Water
54	Eggs
10 lbs.	Bananas, peeled
10 lbs.	Sugar, brown
4 lbs.	Sugar, granulated
10 lbs.	Flour, all-purpose
5 lbs.	Shortening
10 oz.	Non-fat dry milk powder
⅔ cup	Baking powder
½ cup	Baking soda
4 T	Salt

CARROT CAKE

APPROXIMATE YIELD
Weight: 44 lbs.
Portions: 4 – 18" x 26" pans

DIRECTIONS
1. Place all ingredients in HCM bowl starting with liquids.
2. Set timer on hold.
3. With selector in RUN, press START button, rotating mixing baffle until product is well blended and carrots are finely chopped (2-3 minutes).
4. Scale batter into greased baking sheets (18” x 26”) and bake in convection oven at 325°F for approximately 30 minutes or until done.

EQUIPMENT
Cut/Mix Shaft
Mixing Baffle

INGREDIENTS

72	Eggs
4 cups	Water
8 lbs.	Carrots, whole, pared
8 lbs.	Sugar, brown
4 lbs.	Sugar, granulated
10 lbs.	Flour, all-purpose
5 lbs.	Shortening
⅔ cup	Baking powder
½ cup	Baking soda
4 T	Salt
2 T	Cinnamon
1 t	Nutmeg, ground
1 t	Cloves, ground

BUTTER CREAM FROSTING

APPROXIMATE YIELD
Weight: 54 lbs.

EQUIPMENT
Cut/Mix Shaft
Mixing Baffle

DIRECTIONS
1. Place all ingredients in HCM bowl.
2. Set timer on hold.
3. With selector in JOG, press and release START while rotating mixing baffle until mixture becomes partially blended.
4. STOP. Switch selector to RUN and press START. Continue mixing until product is well blended and creamy.
5. Use as desired.

INGREDIENTS

4 lbs. 8 oz.	Butter or margarine
45 lbs.	Sugar, powdered
3 T	Salt
36	Eggs
6 cups	Cream (18%) or evaporated milk

BUTTER CREAM FROSTING

APPROXIMATE YIELD
Weight: 54 lbs.

EQUIPMENT
Cut/Mix Shaft
Mixing Baffle

DIRECTIONS
1. Place all ingredients in HCM bowl.
2. Set timer on hold.
3. With selector in RUN, press START button.
4. Rotate mixing baffle and continue operation until smooth consistency is attained and rind is finely chopped (some small particles remain).
5. Additional milk or powdered sugar may be added to achieve desired spreading consistency.
6. Use as desired.

INGREDIENTS

3 lbs.	Margarine
6 *(about 30 oz.)*	Oranges or lemons, cut in half, seeds removed
20 lbs.	Sugar, powdered
1.5 cups	Milk

TOSSED SALAD

APPROXIMATE YIELD
Weight: 26 cups

EQUIPMENT
Cut/Mix Shaft
Strainer Basket

DIRECTIONS
1. With strainer basket and cut/mix shaft in place, fill bowl ⅔ full with cold water.
2. Set timer on hold.
3. Place lettuce in bowl (heads must float freely). Add other pre-cut vegetables.
4. With selector in JOG, press and quickly release START until desired consistency is attained (ONLY 2-3 times).
5. Remove cut/mix shaft and lift out strainer basket to remove tossed salad.

NOTE: Water can be used for multiple batches. An antioxidant can be added to water for extended shelf life of salad. For storage, thoroughly drain salad, place in plastic bags (perforated with small holes for ventilation) and store in refrigerator.

INGREDIENTS

7 heads	Lettuce, cored
12 oz.	Carrots, sliced
6 oz.	Radishes, sliced
6 oz.	Spinach
1.5 cups	Cabbage, red, shredded

COLE SLAW

APPROXIMATE YIELD
Weight: 25 lbs.
Portions: 100 – ½ cup serving

DIRECTIONS
1. Starting with mayonnaise, place all ingredients in HCM bowl.
2. Set timer on hold.
3. With selector in RUN, press START while rotating mixing baffle.
4. STOP when desired particle size is attained.

EQUIPMENT
Cut/Mix Shaft
Mixing Baffle

INGREDIENTS

2 qts.	Mayonnaise
1.5 cups	Vinegar
31/4 cups	Sugar
18 lbs.	Cabbage, cored, quartered
1 lb. 8 oz.	Carrots, chopped
1 lb. 8 oz.	Green peppers, halved
1.5 t	White pepper

POTATO SALAD

APPROXIMATE YIELD
Weight: 40 lbs.
Portions: 160 – ½ cup servings

DIRECTIONS
1. Starting with mayonnaise, place all ingredients in HCM bowl except potatoes and eggs.
2. Set timer on hold.
3. With selector in RUN, press START and rotate mixing baffle until well blended.
4. STOP. Add potatoes and eggs.
5. With selector in JOG, press and release START while rotating mixing baffle until desired texture is attained.
6. Use as desired.

***NOTE:** Potatoes should be freshly cooked, not overcooked, and cooled to 40ºF.

EQUIPMENT
Cut/Mix Shaft
Mixing Baffle

INGREDIENTS

5 lbs. 5 oz.	Mayonnaise
6 oz.	Vinegar, white
6 oz.	Salt
3 oz.	Sugar
1.5 qts.	Pickles, sweet, drained
10 oz.	Green olives, stuffed, drained
1 T	White pepper
4 lbs.	Celery (3"–4" pieces)
8 oz.	Onions, halved
1 lb. 5 oz.	Green peppers, halved
6 oz.	Prepared mustard
20 lbs.	Potatoes, cooked, cooled*
30	Eggs, hard cooked

CHICKEN SALAD

APPROXIMATE YIELD
Weight: 39 lbs.
Portions: 156 – 1/2 cup servings

EQUIPMENT
Cut/Mix Shaft
Mixing Baffle

DIRECTIONS
1. Place all ingredients in HCM bowl except chicken and eggs.
2. Set timer on hold.
3. With selector in RUN, press START and rotate mixing baffle until product is blended.
4. STOP. Add chicken and eggs.
5. With selector in JOG, press and release START while rotating mixing baffle until chunky particle size is attained.
6. Use as desired.

INGREDIENTS

18 lbs.	Chicken, cooked, boned
6 lbs.	Celery (3"–4" pieces)
3 qts.	Mayonnaise
5 T	Salt
2 t	White pepper
1 T + 1 t	Poultry seasoning
¾ cup	Lemon juice
1 lb. 8 oz.	Pickle relish, sweet, drained
54	Eggs, hard cooked

TUNA SALAD

APPROXIMATE YIELD
Weight: 33 lbs.
Portions: 132 – ½ cup servings

EQUIPMENT
Cut/Mix Shaft
Mixing Baffle

DIRECTIONS
1. Place all ingredients in HCM bowl.
2. Set timer on hold.
3. With selector in JOG, press and release START while rotating mixing baffle until product is blended.
4. Use as desired.

INGREDIENTS

16 lbs.	Tuna, canned, drained
5 lbs.	Celery (3”–4” pieces)
2.5 qts.	Mayonnaise
3 T	Salt
2 t	White pepper
⅔ cup	Lemon juice
11/4 qts.	Pickle relish, sweet, drained
30	Eggs, hard cooked

PIZZA SAUSAGE

APPROXIMATE YIELD
Weight: 21 lbs.

EQUIPMENT
Cut/Mix Shaft
Mixing Baffle

DIRECTIONS
1. Starting with the pork, place all ingredients in HCM bowl.
2. Set timer on hold.
3. With selector in RUN, press START while rotating mixing baffle until product is well blended.
4. Use on pizza as desired.

INGREDIENTS

20 lbs.	Pork, fresh chunks (28°–34°F)
8 oz.	Chipped ice
6 T	Salt
6 T	Pepper
3 T	Sage, ground
6 T	Oregano leaves

BEEF HASH

APPROXIMATE YIELD
Weight: 32.5 lbs.
Portions: 128 – ½ cup servings

EQUIPMENT
Cut/Mix Shaft
Mixing Baffle

DIRECTIONS
1. Place all ingredients in HCM bowl, adding seasonings last.
2. Set timer on hold.
3. With selector in JOG, press and release START while rotating mixing baffle until product is blended and desired particle size is attained.
4. Portion hash into 12" x 20" x 2½" baking pans and bake in convection oven at 300°F for approximately 1 hour 45 minutes.

INGREDIENTS

10 lbs.	Beef, boneless, cooked
4 qts.	Beef broth
12 lbs.	Potatoes, canned, whole
2 lbs. 8 oz.	Onions
2 T	Salt
2 t	Pepper

MAYONNAISE

APPROXIMATE YIELD
Weight: 36 lbs.
Portions: 18 qts.

EQUIPMENT
Cut/Mix Shaft
Mixing Baffle

DIRECTIONS
1. Place eggs, salt, sugar and mustard in HCM bowl. Close cover and insert large funnel into pour-through mixing baffle.
2. Set timer on hold.
3. With selector in RUN, press START.
4. Pour salad oil (#1) into funnel, then vinegar and lemon juice, then salad oil (#2).
5. Remove funnel and continue to rotate mixing baffle for 20-30 seconds. If necessary, STOP, scrape down sides of bowl and START until all oil is incorporated into mayonnaise.
6. Use as desired.

INGREDIENTS

36	Eggs
6 oz.	Salt
8 oz.	Sugar
3 oz.	Dry mustard
2.5 gal.	Salad oil (#1)
1.5 pt.	Vinegar, white
1.5 cup	Lemon juice
1.5 gal.	Salad oil (#2)

THOUSAND ISLAND DRESSING

APPROXIMATE YIELD
Weight: 34 lbs.
Portions: 17 qts.

EQUIPMENT
Cut/Mix Shaft
Mixing Baffle

DIRECTIONS
1. Starting with mayonnaise, place all ingredients in HCM bowl.
2. Set timer on hold.
3. With selector in RUN, press START and rotate mixing baffle for about 30 seconds.
4. STOP and scrape down bowl if necessary. Continue Step 3 if smaller particle size is desired.
5. Use as desired.

INGREDIENTS

3 gal.	Mayonnaise
1.5 qts.	Chili sauce
1.5 T	Worcestershire Sauce
1.5 qts.	Pickles, sweet, drained
⅓ cup	Salt
1 lb. 8 oz.	Green peppers, halved
18	Eggs, hard cooked
12 oz.	Onions, quartered

TARTAR SAUCE

APPROXIMATE YIELD
Weight: 32 lbs.
Portions: 18 qts.

DIRECTIONS
1. Starting with mayonnaise, place all ingredients in HCM bowl.
2. Set timer on hold.
3. With selector in RUN, press START and rotate mixing baffle until desired consistency is attained.
4. Use as desired.

EQUIPMENT
Cut/Mix Shaft
Mixing Baffle

INGREDIENTS

3 gal.	Mayonnaise
6 cups	Pickles, sweet, drained
3 cups	Green olives, stuffed, drained
12 oz.	Onions, halved
18	Eggs, hard cooked
4 cups	Parsley, fresh
1.5 cups	Lemon juice
To taste	White pepper

GAZPACHO SOUP

APPROXIMATE YIELD

DIRECTIONS
1. Place all vegetables in HCM bowl. Mix 1 minute.
2. Add juice, mix with baffle for 30 seconds.
3. Add spices and mix.
4. Keep chilled. Serve with chopped green onion.

EQUIPMENT
Cut/Mix Shaft
Mixing Baffle

INGREDIENTS

2 cups	Cucumber
2 cups	Green pepper
2 cups	Onion
2 cups	Carrot
2 gal. 1 qt.	Tomato juice *or* V8 juice
1 cup	White wine vinegar
2 T	Garlic
Dash	Pepper

PIMENTO CHEESE SPREAD

APPROXIMATE YIELD
Weight: 27 lbs.

EQUIPMENT
Cut/Mix Shaft
Mixing Baffle

DIRECTIONS
1. Place cheese and water in HCM bowl.
2. Set timer on hold.
3. With selector in RUN, press START and operate until cheese is finely chopped.
4. STOP. Add pimentos and mayonnaise.
5. With selector in JOG, press and release START while rotating mixing baffle.
6. Continue mixing until product has reached desired consistency.

INGREDIENTS

15 lbs.	American cheese
2 qts.	Water
2 qts.	Pimentos, dried
2 qts.	Mayonnaise

TURKEY DRESSING

APPROXIMATE YIELD
Weight: 7 lbs.

EQUIPMENT
Cut/Mix Shaft
Mixing Baffle

DIRECTIONS
1. Starting with bread, place all ingredients in HCM bowl.
2. Set timer on hold.
3. With selector in JOG, press and release START while rotating mixing baffle.
4. Continue until product has reached desired texture.
5. Place dressing in greased 12" x 20" x 4" baking pan.
6. Bake in convection oven at 300°F for about 1 hour.
7. Use as desired.

INGREDIENTS

5 lbs.	Bread, white
1 lb. 4 oz	Celery, chopped, sautéed
4 oz.	Onions, sautéed
8 oz.	Butter, melted
3	Eggs
4 T	Salt
4 t	Pepper
2 T	Sage
2 t	Thyme
2 cups	Broth or water

CAPACITY CHART - HCM450 Cutter Mixer

PRODUCT	ACCESSORIES	METHOD	(APPROXIMATE) TIME	CAPACITY MIN. – MAX.
KITCHEN CAPACITIES				
Bread or Cake Crumbs	Cut/Mix Attachment, Mixing Baffle	RUN	2 min.	3–8 lbs.
Chopped Cheese (approx 30°F)		JOG-RUN	20–30 sec.	15-20 lbs.
Cheese Spreads	Cut/Mix Attachment, Mixing Baffle with Scraper	RUN	3–4 min.	20–40 lbs.
Chopped Potatoes		RUN-JOG	15–30 sec.	16–35 lbs.
Whipped Potatoes (instant)		RUN	1 min.	16–35 qts.
Potato Salad		RUN-JOG	15–30 sec.	25–40 lbs.
Salad Dressings		RUN	1 min.	16–32 qts.
Mayonnaise		RUN	3 min.	20–35 lbs.
Cole Slaw		RUN	15–20 sec.	20–35 lbs.
Crushed Ice		RUN	30 sec.	10–20 lbs.
Vegetable Chunks	Cut/Mix Attachment with Strainer Basket	RUN	15–30 sec.	10–20 lbs.
Tossed Salad		JOG	2–3 jogs	6–10 heads
MEAT CAPACITIES				
Chopped Sausage	Cut/Mix Attachment, Mixing Baffle with Scraper	RUN	1–2 min.	20–30 lbs.
Hamburger (1st cut)		RUN	1–2 min.	20–40 lbs.
Liver Paste		RUN-JOG	2–3 min.	20–40 lbs.
Meat Emulsions (ground 3/32")		RUN	2–3 min.	20–40 lbs.
Meat Loaf (blend)		RUN-JOG	1–1½ min.	20–30 lbs.
Meat Salad (ham, chicken, fish & egg)		RUN-JOG	1–1½ min.	20–40 lbs.
BAKERY CAPACITIES				
Bread Dough	Knead/Mix Attachment	RUN	1–1½ min.	18–36 lbs.
Pizza Thin Crust (37–45% AR)*		RUN	1½–3 min.	18–39 lbs.
Pizza Medium Crust (50–55% AR)*		RUN	1½–2½ min.	18–36 lbs.
Pizza Thick Crust (60–65%)*		RUN	1½–2½ min.	18–32 lbs.
Cake Batter	Cut/Mix Attachment, Mixing Baffle with Scraper	RUN	2½–4 min.	25–60 lbs.
Cookie Dough		RUN	2–3 min.	16–32 lbs.
Fruit Fillings		RUN	1–1½ min.	25–65 lbs.
Icings/Frostings		RUN	2–3 min.	25–65 lbs.
Pie Dough		JOG	30 sec.	15–30 lbs.
Sweet Dough		RUN	2–3 min.	18–36 lbs.

*%AR (% Absorption Ratio) = water weight divided by flour weight.

HOBART

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