



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, power bowl lift and FastStop™ technology that stops rotation within 3 seconds. Mixer finished with a metallic gray hybrid powder coat and has a NoChipMAX™ system with aluminum planetary, attachment hub with stainless steel insert, and 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**
- + **NoChipMax™ System**
 - Metallic gray hybrid powder coat finish with **NoChip™ aluminum planetary**
 - **#12 taper attachment hub with stainless steel insert and dye-cast cover**
- + **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
- + Open base
- + Stainless steel removable bowl guard
- + **FastStop™ interlock**

ACCESSORY PACKAGE

Featuring Hobart Quick Release™ Agitators

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

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Approved by _____ Date _____ Approved by _____ Date _____



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SOLUTIONS/BENEFITS

PERFORMANCE 📊

VFDadvantage 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 💧

NoChip™ Aluminum Planetary

- + Prevents paint chipping

Stainless Steel Removable Bowl Guard

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

NoChip™ #12 Taper Attachment Hub with Stainless Steel Insert and Dye-Cast Cover

- + Prevents paint chipping

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

FastStop™

- + VFDadvantage brings all moving parts to a complete stop in less than 3 seconds

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.



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SPECIFICATIONS

Motor: 2.7 HP high torque motor.

Electrical: 200-240/50/60/1; 18.0 amps, 200-240/50/60/3; 10.0 Amps, 380-460/50/60/3; 6.5 amps - 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** |
| Bowl Scraper | SCRAPER-HL60AP |
| Bowl Scraper, 40-Qt. Bowl** | SCRAPER-HL640 |
| Bowl Scraper, 40-Qt. Bowl | SCRAPER-HL64AP |
| 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 |
| Additional 40 Quart Accessories | See HL400 spec sheet |

**These scrapers are only for use with 60-qt. mixers with a serial number BEFORE #311681285

Plugs and Receptacles:

Hobart recommends that your machine be hardwired to the power source for optimal performance. Refer to the data plate on your machine and local power codes; cords not provided.

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



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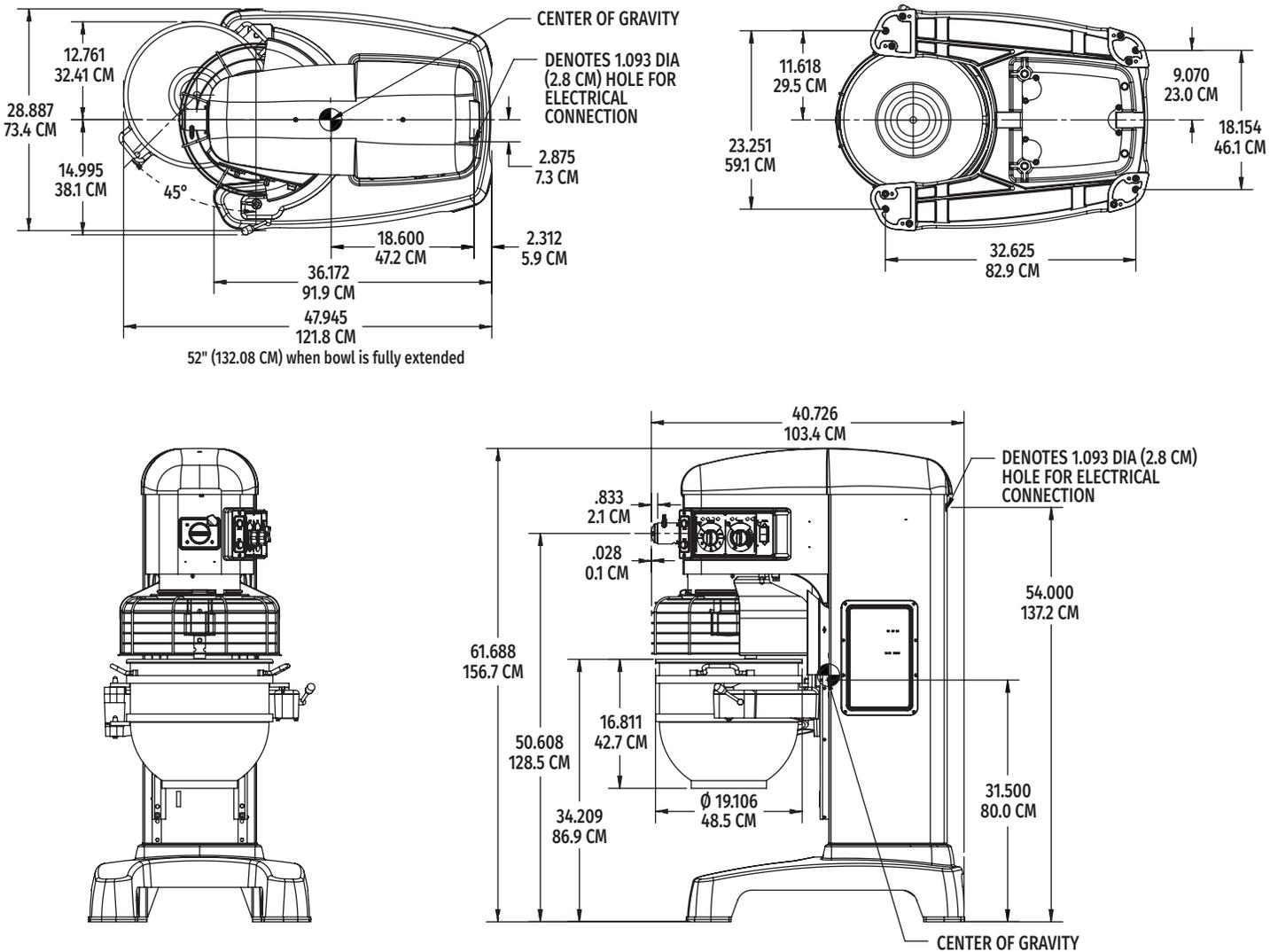
SPECIFICATIONS

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