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HOBART LEGACY™ MIXER AGITATORS AND ATTACHMENTS

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HOBART LEGACY™ MIXER AGITATOR/APPLICATION






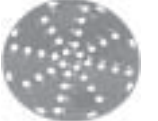

ATTACHMENT	APPLICATION	FOOD PRODUCTS	RECOMMENDATIONS
"B" FLAT BEATER 	<ul style="list-style-type: none"> Multi-purpose agitator 	<ul style="list-style-type: none"> Mashing potatoes Mixing cakes Icings 	<ul style="list-style-type: none"> Use 1st speed for starting Medium speed for finishing
"D" WIRE WHIP 	<ul style="list-style-type: none"> Maximum blending of air into light products 	<ul style="list-style-type: none"> Whipping cream Beating egg whites 	<ul style="list-style-type: none"> 3rd & 4th speeds
"ED" DOUGH ARM 	<ul style="list-style-type: none"> Mixing Folding Stretching dough 	<ul style="list-style-type: none"> Breads Pizza dough 	<ul style="list-style-type: none"> 1st & 2nd speeds for 2 speed mixer 1st, 2nd, 3rd speeds for 4 speed mixer
"C" WING WHIP 	<ul style="list-style-type: none"> Heavy whipping 	<ul style="list-style-type: none"> Potatoes Butter Mayonnaise Light icing 	<ul style="list-style-type: none"> 1st & 2nd speeds
"I" HEAVY DUTY WIRE WHIP 	<ul style="list-style-type: none"> Heavy whipping 	<ul style="list-style-type: none"> Sponge cakes Light marshmallow 	<ul style="list-style-type: none"> 3rd & 4th speeds
"P" PASTRY KNIFE 	<ul style="list-style-type: none"> Cutting action for combining ingredients 	<ul style="list-style-type: none"> Pastry dough Pie dough 	<ul style="list-style-type: none"> For stirring use low speeds For cutting use medium speeds

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VS9 VEGETABLE SLICER 	<ul style="list-style-type: none"> • Hub attachment for food processing. Adjustable slicer plate is standard with the VS9-12 	<ul style="list-style-type: none"> • Vegetables & cheeses 	<ul style="list-style-type: none"> • Adjustable settings for approximately 5/8" to wafer thin
VS9 GRATER PLATE 	<ul style="list-style-type: none"> • Grating 	<ul style="list-style-type: none"> • Natural hard cheeses • Hard vegetables • Spices • Bread crumbs 	<ul style="list-style-type: none"> • 2nd or 3rd speeds
VS9 3/32 SHREDDER PLATE 	<ul style="list-style-type: none"> • Fine shredding 	<ul style="list-style-type: none"> • Cheeses • Quick cooking vegetables 	<ul style="list-style-type: none"> • 2nd or 3rd speeds
VS9 3/16 SHREDDER PLATE 	<ul style="list-style-type: none"> • Medium shredding 	<ul style="list-style-type: none"> • Cheeses • Salad vegetables • Quick cooking vegetables 	<ul style="list-style-type: none"> • 2nd or 3rd speeds
VS9 5/16 SHREDDER PLATE 	<ul style="list-style-type: none"> • Medium shredding 	<ul style="list-style-type: none"> • Cheeses • Salad vegetables • Quick cooking vegetables 	<ul style="list-style-type: none"> • 2nd or 3rd speeds
VS9 1/2 SHREDDER PLATE 	<ul style="list-style-type: none"> • Course shredding 	<ul style="list-style-type: none"> • Cole slaw • Soup stock • Hash browns 	<ul style="list-style-type: none"> • 2nd or 3rd speeds
MEAT CHOPPER ATTACHMENT 	<ul style="list-style-type: none"> • Chops and combines ingredients with meat products 	<ul style="list-style-type: none"> • Sausage mixing • Sandwich spreads • Cheese spreads 	<ul style="list-style-type: none"> • 2nd speed

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