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Hobart HL200-1STD

Hobart HL200-1STD Legacy Planetary Mixer

Instruction Manual

INTRODUCTION

The Hobart HL200-1STD Legacy Planetary Mixer is a robust and efficient 20-quart tabletop unit designed for commercial food preparation. Its gear-driven transmission and exclusive swing-out bowl feature make it an industry standard for versatility and ease of use in professional kitchens. This manual provides essential information for the safe and effective operation, maintenance, and troubleshooting of your Hobart mixer.



An image showing the Hobart HL200-1STD Legacy Planetary Mixer, a 20-quart tabletop unit with a stainless steel bowl and a safety guard.

SAFETY INFORMATION

Always prioritize safety when operating the Hobart HL200-1STD mixer. Read and understand all safety warnings and instructions before use.

- Ensure the mixer is placed on a stable, level surface.
- Keep hands, hair, and clothing clear of moving parts.
- Never operate the mixer without the safety guard in place.
- Unplug the mixer before cleaning, maintenance, or changing attachments.
- Do not overload the mixer; refer to capacity guidelines in the specifications.
- Use only genuine Hobart attachments and parts.

COMPONENTS AND FEATURES

The HL200-1STD mixer is equipped with several key components designed for efficient and reliable operation:

- **Stainless Steel Bowl:** A durable 20-quart capacity bowl for various mixing tasks.
- **Agitator Attachments:** Includes a flat beater, wire whip, and dough hook for different consistencies.
- **Safety Guard:** A protective cage around the bowl to prevent accidental contact with moving parts.
- **Controls:** Features intuitive push-button controls for start/stop, speed selection, and a timer.
- **Swing-Out Bowl:** An exclusive design feature that allows the bowl to swing out for easy ingredient addition and removal.
- **Gear-Driven Transmission:** Ensures consistent power and durability for heavy-duty mixing.

SETUP

1. **Unpacking:** Carefully remove the mixer and all accessories from the packaging. Inspect for any shipping damage. Retain packaging for future transport or storage.
2. **Placement:** Position the mixer on a sturdy, level countertop or stand capable of supporting its weight (approximately 189 pounds). Ensure adequate clearance around the mixer for ventilation and operation.
3. **Power Connection:** Connect the mixer to a grounded electrical outlet with the correct voltage as specified on the product label. Do not use extension cords unless absolutely necessary and ensure they are rated for the mixer's power requirements.
4. **Attaching the Bowl:** Lower the bowl support using the bowl lift handle. Place the stainless steel bowl onto the support pins and rotate it to lock into place. Raise the bowl support until it is securely latched.
5. **Installing Agitator:** Select the appropriate agitator (flat beater, wire whip, or dough hook) for your task. Align the agitator shaft with the planetary shaft and push upwards, then rotate to lock the pin into the shaft groove. Ensure the agitator is securely fastened before operation.

OPERATING INSTRUCTIONS

The Hobart HL200-1STD mixer is designed for intuitive operation. Follow these steps for optimal performance:

1. **Add Ingredients:** With the mixer off and the bowl in the lowered position (if using the swing-out feature), add your ingredients to the stainless steel bowl.
2. **Raise Bowl and Close Guard:** Lift the bowl into the mixing position using the bowl lift handle. Ensure the safety guard is properly closed and latched.
3. **Select Speed:** Use the speed control knob to select the desired mixing speed. Start at a lower speed and gradually increase as needed to prevent splashing.
4. **Set Timer (Optional):** If desired, use the timer knob to set a specific mixing duration. The mixer will automatically stop when the timer expires.
5. **Start Mixing:** Press the **START** button to begin mixing.
6. **Stop Mixing:** Press the **STOP** button to halt the mixing process.
7. **Remove Ingredients:** Once mixing is complete, press the **STOP** button, lower the bowl, and carefully remove the agitator and bowl.

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An official video demonstrating the ease of use and various functions of the Hobart HL200-1STD mixer, featuring chefs from the French Pastry School. This video highlights the mixer's efficiency and design for professional baking environments.

MAINTENANCE AND CLEANING

Regular cleaning and maintenance will extend the life of your Hobart HL200-1STD mixer and ensure hygienic operation.

- **Daily Cleaning:**

- Unplug the mixer before cleaning.
- Remove the bowl and agitator. Wash them with warm, soapy water, rinse thoroughly, and air dry or towel dry.
- Wipe down the exterior of the mixer with a damp cloth and mild detergent. Do not use abrasive cleaners or immerse the mixer in water.
- Clean the safety guard and bowl support area.

- **Periodic Maintenance:**

- Inspect the power cord for any damage.
- Check agitator attachments for wear or damage. Replace if necessary.
- Ensure all moving parts are free of debris and operate smoothly.

- **Lubrication:** Refer to the detailed service manual for specific lubrication points and schedules. This typically requires a qualified service technician.

TROUBLESHOOTING

If you encounter issues with your Hobart HL200-1STD mixer, refer to the table below for common problems and solutions.

Problem	Possible Cause	Solution
Mixer does not start	Not plugged in; power outage; safety guard open; circuit breaker tripped.	Check power connection; verify power supply; ensure safety guard is closed; reset circuit breaker.
Unusual noise during operation	Improperly installed agitator/bowl; foreign object in bowl; worn gears.	Re-install agitator/bowl; remove foreign objects; contact service for worn gears.
Motor overheats	Overloaded bowl; insufficient ventilation.	Reduce batch size; ensure proper airflow around the mixer.

For issues not listed or if solutions do not resolve the problem, please contact Hobart customer support.

SPECIFICATIONS

- **Model Name:** HL200-1STD
- **Brand:** Hobart
- **Capacity:** 20 Liters (approximately 21.1 Quarts)
- **Product Dimensions:** 22.88 x 19.13 x 29 inches (Length x Width x Height)
- **Item Weight:** 189 pounds
- **Blade Material:** Stainless Steel
- **Container Material:** Stainless Steel
- **Controls Type:** Push Button
- **Special Feature:** Swing-Out Bowl
- **Manufacturer:** Hobart

- **ASIN:** B000VVOC20

WARRANTY AND SUPPORT

Hobart products are built for durability and performance. The HL200-1STD mixer comes with a standard manufacturer's warranty covering defects in materials and workmanship. For specific warranty details, registration, or to obtain service, please refer to the warranty card included with your product or visit the official Hobart website.

Customer Support:

Website: www.hobartcorp.com

Phone: Refer to your regional Hobart contact information.

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