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Hobart HL300-1

Hobart Legacy Planetary Mixer HL300-1

INSTRUCTION MANUAL

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1. Introduction

This manual provides essential information for the safe and efficient operation, installation, and maintenance of your Hobart Legacy Planetary Mixer HL300-1. This commercial-grade mixer features a 3/4 Hp motor, 30-quart capacity, three fixed speeds, a gear-driven transmission, and a 15-minute timer. Please read this manual thoroughly before operating the mixer to ensure proper usage and to prevent injury or damage.



Figure 1: Front view of the Hobart Legacy Planetary Mixer HL300-1. This image shows the main body of the mixer, the bowl lift mechanism, and the control panel.

2. Safety Information

Always observe basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury to persons. This mixer is designed for commercial use and should only be operated by trained personnel.

- **Read all instructions:** Familiarize yourself with the mixer's operation before use.
- **Electrical Safety:** Ensure the mixer is connected to a properly grounded electrical supply (200-240V, 50/60Hz, 3-phase) as specified on the rating plate. Do not use extension cords.
- **Moving Parts:** Keep hands, hair, clothing, and utensils away from moving parts during operation to prevent injury.
- **Bowl Guard:** Never operate the mixer without the stainless steel bowl guard properly in place.
- **Unplug Before Cleaning/Service:** Always disconnect power before cleaning, adjusting, or servicing the mixer.
- **Supervision:** Close supervision is necessary when any appliance is used near children or incapacitated persons.
- **Stable Surface:** Operate the mixer on a stable, level surface to prevent tipping.

3. Setup

3.1 Unpacking

Carefully remove the mixer from its packaging. Inspect for any shipping damage. Retain packaging materials for future transport if needed. Ensure all accessories, such as the mixing bowl and attachments, are present.

3.2 Placement

Place the mixer on a sturdy, level surface capable of supporting its weight. Ensure adequate clearance around the mixer for ventilation and ease of operation. Avoid placing near heat sources or in direct sunlight.

3.3 Electrical Connection

Connect the mixer to a dedicated 200-240V, 50/60Hz, 3-phase electrical outlet. A qualified electrician should perform the initial connection to ensure proper grounding and compliance with local electrical codes. Do not use adapters or extension cords.

3.4 Installing the Bowl and Attachments

1. Ensure the mixer is unplugged and the bowl lift is in the lowered position.
2. Place the 30-quart stainless steel mixing bowl onto the bowl support pins and rotate it slightly to lock it into place.
3. Select the desired attachment (e.g., flat beater, wire whip, dough hook).
4. Insert the attachment shaft into the planetary shaft, aligning the pin on the attachment with the slot on the planetary shaft. Rotate the attachment until it locks into place.
5. Raise the bowl using the bowl lift mechanism until it is securely in the mixing position.
6. Ensure the stainless steel bowl guard is closed and latched before operation.

4. Operating Instructions

4.1 Control Panel Overview

The mixer features a simple control panel with a knob for speed selection and a timer. The mixer has three fixed speeds.

- **Speed Control Knob:** Used to select one of the three fixed mixing speeds. Always change speeds only when the mixer is stopped.
- **Start/Stop Buttons:** Initiate and halt mixer operation.
- **15-Minute Timer:** Sets the desired mixing duration. The mixer will automatically stop when the timer expires.

4.2 Basic Operation

1. Ensure the mixer is properly set up with the bowl and desired attachment.
2. Add ingredients to the mixing bowl.
3. Raise the bowl to the operating position using the bowl lift.
4. Close the stainless steel bowl guard.
5. Select the desired speed using the speed control knob.
6. Set the 15-minute timer if a specific mixing duration is required.
7. Press the START button to begin mixing.
8. To stop the mixer manually, press the STOP button.
9. After mixing, lower the bowl using the bowl lift and carefully remove the attachment and bowl.

4.3 Using the #12 Taper Attachment Hub

The mixer is equipped with a #12 taper attachment hub for various accessories (e.g., meat grinder, vegetable

slicer). To use:

1. Ensure the mixer is OFF and unplugged.
2. Remove the hub cover.
3. Insert the accessory shaft into the hub, aligning the keyway.
4. Tighten the thumbscrew to secure the accessory.
5. Operate the mixer at the recommended speed for the specific accessory.

5. Maintenance

Regular cleaning and maintenance will extend the life of your Hobart Legacy Planetary Mixer HL300-1.

5.1 Cleaning

- **Daily Cleaning:** After each use, unplug the mixer. Remove the bowl and attachments. The stainless steel bowl and attachments are dishwasher safe.
- 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 bowl guard thoroughly.
- Ensure all parts are dry before reassembly or next use.

5.2 General Care

- Periodically check all screws and fasteners for tightness.
- Inspect the power cord for any signs of damage. If damaged, contact a qualified service technician.
- Do not attempt to lubricate internal components; this should only be done by authorized service personnel.

6. Troubleshooting

This section addresses common issues you might encounter with your mixer. For problems not listed here, contact customer support.

Problem	Possible Cause	Solution
Mixer does not start	<ul style="list-style-type: none">• Power cord not plugged in.• Circuit breaker tripped.• Bowl guard not closed.• Bowl not properly seated.	<ul style="list-style-type: none">• Ensure power cord is securely plugged into a live outlet.• Check and reset the circuit breaker.• Close the bowl guard completely.• Reseat the mixing bowl firmly.
Unusual noise during operation	<ul style="list-style-type: none">• Attachment not properly installed.• Overloading the mixer.• Foreign object in the bowl.	<ul style="list-style-type: none">• Stop the mixer, unplug, and re-install the attachment.• Reduce the batch size.• Stop the mixer, unplug, and inspect the bowl for obstructions.

Problem	Possible Cause	Solution
Mixer stops unexpectedly	<ul style="list-style-type: none"> • Overload protection activated. • Timer expired. 	<ul style="list-style-type: none"> • Reduce load, wait a few minutes, then restart. • Reset the timer or restart manually.

7. Specifications

Technical specifications for the Hobart Legacy Planetary Mixer HL300-1.

Feature	Detail
Model	HL300-1
Brand	Hobart
Motor	3/4 Hp
Electrical Rating	200-240V, 50/60Hz, 3-phase
Capacity	30 Quarts (28.39 Liters)
Speeds	Three fixed speeds
Transmission	Gear-driven
Timer	15-minute
Attachment Hub	#12 Taper
Material	Stainless Steel
Dishwasher Safe Parts	Bowl and attachments

8. Warranty & Support

For warranty information, please refer to the documentation provided with your purchase or contact Hobart customer service. Keep your purchase receipt as proof of purchase.

For technical assistance, parts, or service, please contact an authorized Hobart service representative. Do not attempt to repair the mixer yourself, as this may void your warranty and pose safety risks.