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HOBART LEGACY® MIXER AGITATORS AND ATTACHMENTS

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HOBART LEGACY® MIXER AGITATOR/APPLICATION


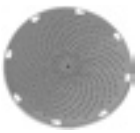



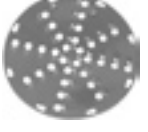

ATTACHMENT	APPLICATION	FOOD PRODUCTS	RECOMMENDATIONS
"B" FLAT BEATER 	<ul style="list-style-type: none"> Multi-purpose agitator 	<ul style="list-style-type: none"> Mashing potatoes Mixing cakes Icings 	<ul style="list-style-type: none"> Use 1st speed for starting Medium speed for finishing
"D" WIRE WHIP 	<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 or 4th speed
"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 or 2nd speed for 2 and 3 speed mixers 1st, 2nd or 3rd speed for 4 speed mixers
"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 or 2nd speed
"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 or 4th speed
"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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ATTACHMENT	APPLICATION	FOOD PRODUCTS	RECOMMENDATIONS
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"> 1st or 2nd speed for 3 speed mixers 1st, 2nd or 3rd speed for 4 speed mixers
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"> 1st or 2nd speed for 3 speed mixers 1st, 2nd or 3rd speed for 4 speed mixers
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"> 1st or 2nd speed for 3 speed mixers 1st, 2nd or 3rd speed for 4 speed mixers
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"> 1st or 2nd speed for 3 speed mixers 1st, 2nd or 3rd speed for 4 speed mixers
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"> 1st or 2nd speed for 3 speed mixers 1st, 2nd or 3rd speed for 4 speed mixers
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"> 3rd speed for 3 speed mixers 2nd speed for 4 speed mixers

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