



HCM450 CUTTER MIXER

Salsa

Salad

Cheese

HCM450

- 5 H.P. Motor
- 45-Quart Capacity

Zucchini Bread

Tomato Sauce

Coleslaw

Operating Instructions and Recipe Guidelines



Proud supporter of you.®

Welcome!

. . . to a new world of incredibly fast, incredibly easy food preparation, thanks to your Hobart HCM450 cutter mixer. This versatile machine lets you cut, mix, blend or emulsify in just seconds . . . so you can prepare more foods in much less time than ever before. Foods like sandwich fillings, salad dressings, cakes, icings, yeast doughs, pastries, bread crumbs and many other everyday items.

The first section of this brochure covers operating and cleaning procedures for your Hobart HCM450. The second section explains the special methods necessary to prepare a variety of items, including the recommended sequences for adding ingredients. It also contains helpful hints for adapting your existing recipes to the HCM450. Follow these instructions carefully, and your Hobart HCM450 will become one of the most productive pieces of equipment in your kitchen.

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Recipes

To help you put the HCM to better use in your foodservice operation, we've put together these basic recipes to illustrate the varied uses for the HCM450 and to assist you in adapting your own successful recipes to this unique and versatile piece of equipment.

These recipes, however, are not designed to fit everyone's needs and likes. Therefore, use them as a guideline for developing your own special recipes suited to your own particular needs.

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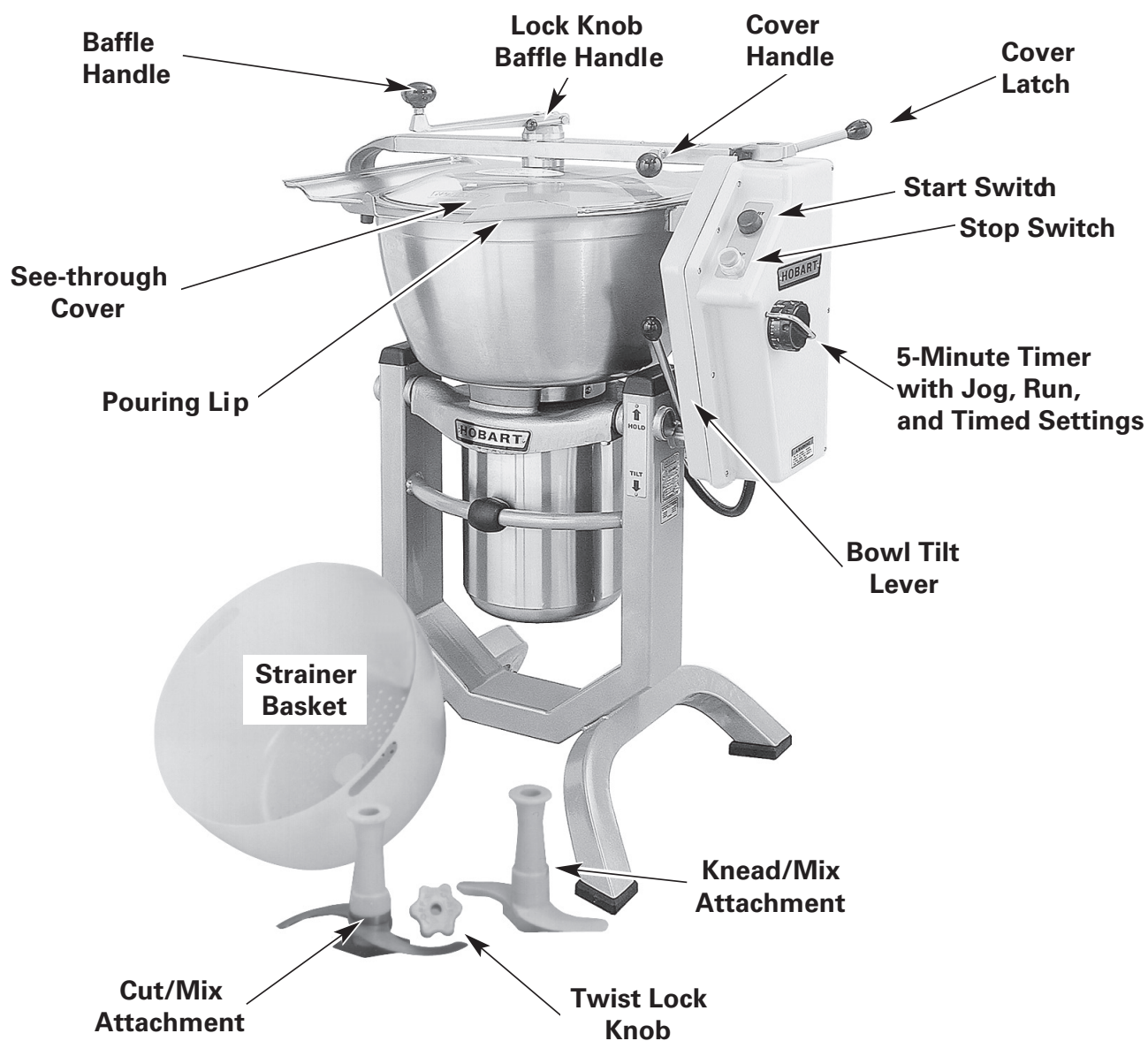
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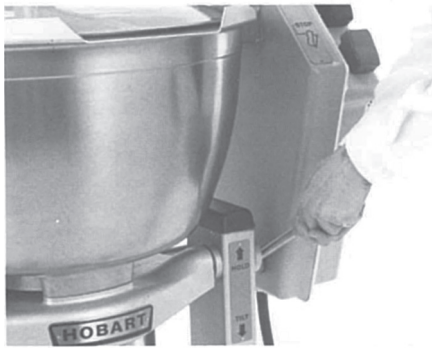
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HCM450 Standard Features



Loading your HCM450



1. LOCK BOWL. Raise the bowl tilt lever to "Hold" position.



2. UNLATCH COVER. Holding cover handle in left hand, pull the cover latch toward you.



3. OPEN COVER. Grasp cover handle and pull cover up.



4. INSERT ATTACHMENT. Slide attachment onto center shaft. Rotate until it drops down over square part of center shaft. Make sure attachment drops completely into place.



5. LOCK ATTACHMENT. Use the twist lock knob furnished. Simply line up the notch on the knob with the notch on top of the attachment shaft. Place knob over shaft and push down until flush with top of shaft. Twist in either direction until tight.



6. INSERT MIXING BAFFLE (WHEN REQUIRED). With the cover still upright, hold the baffle in right hand with scraper at bottom. Insert baffle shaft through hole cover. Press firmly against cover.



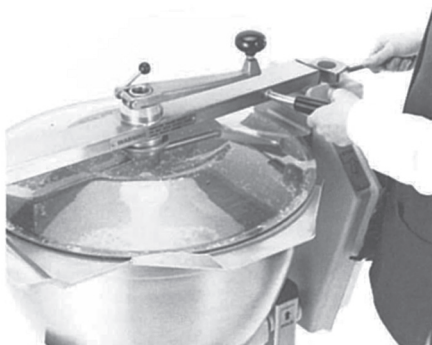
7. ATTACH BAFFLE HANDLE. Hold baffle handle in left hand with lock knob upright and large knob of baffle handle at bottom, and slide round pin over the mixing baffle shaft and into groove.



8. LOCK BAFFLE. Rotate lock knob downward until it stops.



9. ADD INGREDIENTS. Follow the recommended procedures outlined in the preparation section of this brochure.



10. LOCK COVER. Grasp cover handle and pull cover down into closed position. Press cover handle down before rotating cover latch away from you.

NOTE: Do not store attachments in bowl.

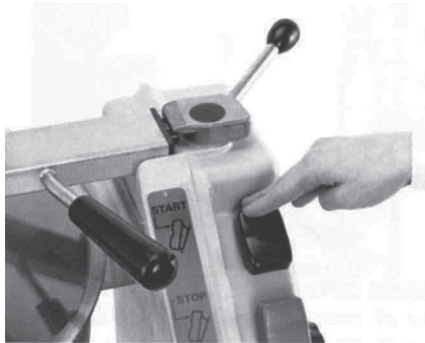
Operating your HCM450

NOTE: Bowl must be in upright position and cover must be latched. An electric interlock prevents operation when bowl cover is open, or bowl is tilted more than 20°. In order for the HCM to operate, the timer must be set for a designated time or in the "HOLD" position.

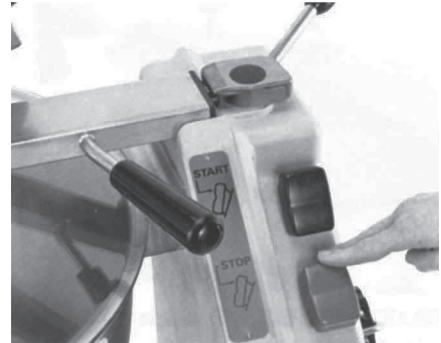
To operate in the RUN (continuous) method:



1. **SET TIMER.** To desired time or on "Hold".



2. **PRESS START SWITCH AND RELEASE.** Machine will run until stop button is pressed or, until selected time has expired.



3. **PRESS RED STOP BUTTON.** A built-in brake will quickly stop the attachment shaft when power has been turned off.

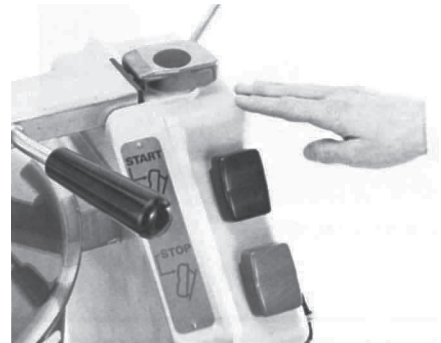
To operate in the JOG (on-off bursts) method:



1. **SET TIMER ON "JOG".**



2. **PRESS START SWITCH AND HOLD.** Machine will run until switch is released.



3. **RELEASE START SWITCH.** Machine will automatically brake to a stop. Continue pressing the start switch for as many on-off bursts as necessary.



To operate mixing baffle:

The mixing baffle is used to turn product away from the sides of the bowl and into the knives. To operate, rotate at least one full turn clockwise, and then quickly back up one quarter turn counterclockwise. This backwards motion will allow the product to drop into the knives.

The mixing baffle is not required for all products. Refer to the preparation section (pages 9-12) for details.



To add liquids while operating:

Insert a large funnel into the hollow mixing baffle shaft (or hole in cover when baffle is not being used). Then pour liquid ingredients through funnel into bowl.

NOTE: Use the rubber cover scraper when processing liquid products that may splash. When processing dry products, we recommend that the scraper be removed for easier baffle operation.

Unloading your HCM450



1. UNLATCH AND OPEN COVER. Be sure to wait until shaft has stopped turning.



2. SCRAPE COVER AND MIXING BAFFLE. The cover scraper will remove most product from the cover. To remove remaining product use rubber scraper.



3. REMOVE MIXING BAFFLE.



4. REMOVE ATTACHMENT.



5. UNLOCK BOWL. Lower the bowl tilt lever to the "Tilt" position.



6. REMOVE PRODUCT. Tilt bowl by grasping cover handle and pulling toward yourself. Remove product with scraper or by hand. Pour liquids slowly and scrape bowl with rubber scraper.

Using your Strainer Basket

The HCM strainer basket acts as a colander, letting you cut and remove soft, leafy vegetables such as head lettuce for salads. Use cold water.



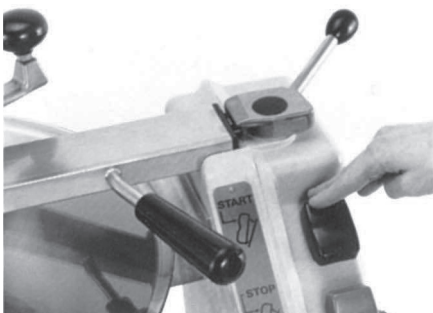
1. INSERT STRAINER BASKET. Do *not* use the mixing baffle when using the strainer basket.



2. INSERT CUT/MIX ATTACHMENT.



3. ADD WATER AND PRODUCT. Fill bowl approximately two-thirds full with cold water so product floats. Close and lock cover.



4. USE "JOG" METHOD. NOTE: You may wish to practice jog method with water only in the bowl.



5. OPEN COVER AND REMOVE CUT/MIX ATTACHMENT.



6. REMOVE STRAINER BASKET. Grip handles and raise strainer basket. Drain and transfer product. The bowl water can be re-used for another batch.

Cleaning your HCM450



1. REMOVE ATTACHMENT. Wash in sink or dishwasher.



2. REMOVE MIXING BAFFLE. Wash in sink or dishwasher. Rubber scraper is dishwasher-safe.



3. ADD WATER AND DETERGENT. Pour one gallon of hot water and a small amount of low-suds detergent into bowl.



4. WASH BOWL AND BOWL COVER WITH SOFT CLOTH.



5. TILT BOWL, POUR OUT WASH WATER. Return bowl to upright position.



6. ADD RINSE WATER. Use one gallon of hot water for rinsing.



7. RINSE BOWL AND COVER THOROUGHLY.



8. TILT BOWL, POUR OUT RINSE WATER.



9. WIPE DRY WITH SOFT CLOTH.



10. RETURN BOWL TO UPRIGHT POSITION.



11. REMOVE BOWL SEAL AND RETAINER RING



12. CLEAN BOWL SEAL AND RETAINER RING. Bowl seal and retainer ring easily snap on and off without tools. Wash if necessary, and dry. Replace and close cover.

NOTE: Do not store attachments inside bowl.

Operating Hints

- Because the HCM is so fast, it is most important that the running time be closely controlled. **WHEN IN DOUBT, CUT THE TIME SHORT.** Stop the machine frequently to examine the product, and run a few more seconds if necessary. Once a product is over-cut or over-mixed, the process cannot be reversed.
- Use the cut/mix attachment if in doubt as to the proper attachment.
- After preparation of liquid products such as cake batter or mayonnaise, extensive hand scraping of the knife attachment can be avoided by replacing the attachment after the bowl has been emptied and returned to upright position. Run the machine for a few seconds. This will spin off most of the residue onto the bowl sides, which can then be easily scraped.
- Check proper attachment prior to each use to be sure it is securely locked and bowl seal is in place.
- When cutting minimum amounts, be sure to distribute product load evenly in bowl.
- Knife edges can be touched up as needed with a honing stone.
- Do not exceed 80% bowl capacity when using liquids.
- Do not exceed the recommended maximum capacities.
- Remember that the strainer basket and mixing baffle are never used together.
- When pouring in liquids thru hole in cover, use a large funnel.
- The timer will be most effective for controlling the mixing time of products such as yeast dough, meat emulsions, mixing liquids, etc.

Preparation Hints Vegetables, Salads, Meats and Cheese

- When recipe calls for long items such as celery stalks, pre-cut product into shorter lengths that will more easily drop into knives. This will also allow more product to be placed in the bowl.
- When cutting products of various densities, firmer vegetables such as radishes and carrots can be pre-sliced in a Hobart 9" vegetable slicer, or pre-chopped (in water) in the HCM, before being added to leafy vegetables. Make sure knives are sharp.
- When using the "jog" method to prepare tossed salad, stop and check after each jog for desired particle size.
- When processing meat, first remove gristle and tendons.
- When reducing large or bulky items (cheese, celery stalks, large chunks of meat, etc.) to a fine-cut product:
 - A. Limit product size (product must be free to drop into knives.)
 - B. Without mixing baffle, run HCM briefly to break down the large or hard chunks.
 - C. With baffle in place, add balance of ingredients for final cutting and mixing; i.e., potato salad or ham salad.
 - D. For best results, cheese should be chilled to 38° and meats to 30° before cutting.
 - E. When cutting large, tempered chunks of meat (about 30°F). DO NOT overload the machine (maximum 30 lbs. in HCM450). Do not attempt to cut product below 28°F.

Baked Products

- Use tap water (about 70°F) in all yeast formulas.
- Dried egg powder can be added along with other dry ingredients. However, the amount of liquid called for in the recipe must be increased by the amount necessary to reconstitute the dried eggs. As an alternate method, reconstitute the dried eggs in a Hobart mixer.

Scheduling of Products

You can save a great deal of time, whenever possible, by scheduling production of items so the HCM will not have to be cleaned between products. Products can often be prepared in a sequence where the small amount of residue remaining will be compatible with the next product. For example:

1. Prepare bread crumbs. Empty bowl and wipe out any particles.
2. Prepare tossed salad. Empty bowl and wipe out any particles.
3. Prepare mayonnaise. Scrape bowl.
4. Prepare cole slaw. Scrape bowl.
5. Prepare ham salad. Scrape bowl.
6. Prepare meat loaf.

HCM450 Preparation Procedures

BREAD DOUGH

TYPE OF PRODUCTS: White Bread, Hard Rolls, Bagels, Pizza

CAPACITY: *Minimum* – 18 lbs.; *Maximum* – 36 lbs.

METHOD: RUN (continuous) – Use timer

TIME: 2½-3 minutes

ACCESSORIES: Knead/Mix Attachment (Remove Mixing Baffle)

PROCEDURE:

1. Place required liquids in bowl (70°F tap water, milk, etc.).
2. Add yeast and agitate in bowl with rubber scraper (yeast should be dissolved).
3. Add remainder of dry ingredients (flour, salt, sugar, etc.). Last, add shortening chunks or oil.
4. Set proper time.
5. Turn on and run for approximately 2½-3 minutes, or until the dough has been properly developed. Turn off.
6. If the dough needs to be mixed longer, pull it free from the bowl sides and knead/mix attachment. This will give the motor a better chance to start before it encounters a load.
7. Open cover, remove knead/mix attachment, scrape and empty bowl.

NOTE: Retard dough for 30 minutes before handling.

CAKE BATTER

CAPACITY: *Minimum* – 25 lbs.; *Maximum* – 60 lbs.

METHOD: RUN (continuous) – Use timer

TIME: 2½-4 minutes

ACCESSORIES: Cut/Mix Attachment, Mixing Baffle

PROCEDURE:

1. Add liquid to bowl (water or milk – except eggs).
2. Add cake flour, baking powder, sugar, seasonings, etc.
3. Close and latch cover.
4. Set timer.
5. Turn on, rotate mixing baffle. Run continuously for 2 minutes. Turn off.
6. Open cover, scrape bowl and cover to ensure all ingredients are mixed.
7. Add eggs, close and latch cover.
8. Turn on for approximately 1-2 minutes making sure to rotate mixing baffle. Turn off.
9. Open cover, remove cut/mix attachment; scrape and empty bowl.

PIE DOUGH

CAPACITY: *Minimum* – 15 lbs.; *Maximum* – 30 lbs.

METHOD: JOG – Set timer on “HOLD”

TIME: 30 seconds

ACCESSORIES: Cut/Mix Attachment, Mixing Baffle

PROCEDURE:

1. Shortening or lard should be in “fist-size” chunks and *very cold*.
2. Place flour and salt in bowl (add milk powder if used).
3. Add cold shortening or lard on top of dry ingredients.
4. Close and latch cover.
5. Jog to cut shortening or lard into flour while rotating mixing baffle until flour/shortening mixture is “pea size”.
6. Open cover; add proper amount of cold water.
7. Close cover and jog approximately 4 times while rotating mixing baffle or until properly mixed.
8. Open cover, remove cut/mix attachment; scrape and empty bowl.
9. Store in refrigerator for later use.

MEAT LOAF

TYPE PRODUCTS: Meat Loaf, Ham Loaf, Salmon or Tuna Loaf; Meat Balls or Patties; Fish Croquettes; Stuffed Peppers or Cabbage filling

CAPACITY: *Minimum* – 20 lbs.; *Maximum* – 30 lbs.

METHOD: RUN then JOG – Timer not recommended

TIME: 1-1½ minutes

ACCESSORIES: Cut/Mix Attachment, Mixing Baffle

PROCEDURE:

1. Meat should be lean (with gristle removed), ground or in chunks, chilled to 40°F.
2. Place liquids in bowl (tomato juice, stock, eggs, milk, etc.)
3. Add all ingredients except meat and rice – seasonings, onion (fresh or dehydrated), bread crumbs, green peppers, soy protein, etc.
4. Close and latch cover.
5. With switch in RUN position, turn on machine and rotate mixing baffle for about one minute to blend seasonings and chop vegetables. Turn off.
6. Open cover, add chilled ground meat or meat chunks. Add rice for stuffed pepper and cabbage filling.
7. Close and latch bowl cover. Move switch to JOG position. Jog until product is blended, while rotating mixing baffle. **DO NOT OVERMIX!**
8. Open cover, remove cut/mix attachment; scrape and empty bowl.
9. Form into loaves, patties, balls or croquettes.

NOTE: Do not exceed two-thirds the capacity of the HCM when blending meats. Over-filling requires additional running time, reduces proper movement of contents for blending, and may yield an overmixed product. When mixing minimum quantities, vegetables (celery, onions, green peppers, etc.) must be pre-chopped prior to being used in the HCM.

FROSTINGS/ICINGS

CAPACITY: *Minimum* – 25 lbs.; *Maximum* – 65 lbs.

METHOD: RUN (continuous) – Use timer

TIME: 2-3 minutes

ACCESSORIES: Cut/Mix Attachment, Mixing Baffle

PROCEDURE:

1. Add liquids to bowl (milk, water, flavorings).
2. Add dry ingredients (sugar, seasonings). Powdered sugar does not have to be sifted.
3. Add cold shortening, margarine or butter in “fist-size” chunks on top of dry ingredients.
4. Close and latch cover.
5. Set timer for 1 minute, rotate mixing baffle.
6. Open cover, scrape bowl and cover.
7. Close and latch cover. Run approximately 1-2 minutes more for final blending. Turn off.
8. Open cover, remove cut/mix attachment; scrape and empty bowl.

CHICKEN SALAD

TYPE PRODUCTS: Egg Salad, Beef Salad, Luncheon Meat Salad, Chicken Salad, Bologna or Mock Ham Salad, Salmon or Tuna Salad

CAPACITY: *Minimum* – 20 lbs.; *Maximum* – 40 lbs.

METHOD: RUN, then JOG – Timer not recommended

TIME: 1-1½ minutes

ACCESSORIES: Cut/Mix Attachment, Mixing Baffle

PROCEDURE:

1. Place base dressing (mayonnaise or salad-type in bowl with fresh, cleaned celery, drained pickles (whole or cut), seasonings, etc.)
2. Close and latch cover.
3. With switch in RUN position, turn on and rotate mixing baffle for 30 seconds, or until desired consistency is obtained. Turn off.
4. Open cover. Add large chunks of chilled, cooked meat and whole hard-cooked eggs.
5. Close and latch cover.
6. Move switch to JOG position. Jog three to four times while rotating mixing baffle until the desired chunk size is obtained.
7. Open cover, remove cut/mix attachment; scrape and empty bowl.

NOTE: Softer or smaller chunks of meat should be cut only two or three times using the Jog method.

COLE SLAW *(Vinegar or Mayonnaise type)*

CAPACITY: *Minimum – 20 lbs.; Maximum – 35 lbs.*

METHOD: RUN (continuous) — Timer not recommended

TIME: 15-20 seconds

ACCESSORIES: Cut/Mix Attachment, Mixing Baffle

PROCEDURE:

1. Place all ingredients in bowl. (Cabbage should be cored—carrots should be pre-chopped).
2. Close and latch cover.
3. Turn on and rotate mixing baffle for 15 to 20 seconds or until desired particle size is obtained.
4. Open cover, remove cut/mix attachment; scrape and empty bowl.

THOUSAND ISLAND DRESSING

CAPACITY: *Minimum – 16 qts.; Maximum – 32 qts.*

METHOD: RUN (continuous) — Use Timer

TIME: 1 minute

ACCESSORIES: Cut/Mix Attachment, Mixing Baffle

PROCEDURE:

1. Start with base dressing (mayonnaise or salad-type) in bowl.
2. Add DRAINED whole pickles or relish, whole hard-cooked eggs, onions (whole or halved), chili sauce, seasonings, green pepper halves, etc.
3. Close and latch cover.
4. Set timer.
5. Turn on and rotate mixing baffle for approximately 60 seconds. Check for desired particle size.
6. Scrape down. Repeat until product is of acceptable consistency.
7. Open cover, remove cut/mix attachment; scrape and empty bowl.

MAYONNAISE *(Whole-Egg type)*

CAPACITY: *Minimum – 16 qts.; Maximum – 32 qts.*

METHOD: RUN (continuous) — Use Timer

TIME: 3 minutes

ACCESSORIES: Cut/Mix Attachment, Mixing Baffle

PROCEDURE:

1. Place whole eggs in bowl. (If dried whole eggs are used, reconstitute them with water in bowl.)
2. Pour seasonings in bowl (salt, sugar, dry mustard, etc.).
3. Close and latch cover. Insert funnel into mixing baffle hole. Set timer. Turn on.
4. Pour two-thirds of the required oil into bowl through funnel.
5. Add entire amount of vinegar and lemon juice.
6. Pour remaining oil into bowl. Remove funnel.
7. Continue to run for 60 seconds, rotating mixing baffle. Turn off and scrape sides. Run for additional 30 seconds.
8. Open cover, remove cut/mix attachment; scrape and empty bowl.

POTATO SALAD

CAPACITY: *Minimum – 25 lbs.; Maximum – 40 lbs.*

METHOD: RUN, then JOG — Timer not recommended

TIME: 15-30 seconds

ACCESSORIES: Cut/Mix Attachment, Mixing Baffle

PROCEDURE:

1. Cooked potatoes should be cooled to about 40°F. (DO NOT OVERCOOK — overcooked potatoes will fall apart.)
2. Put base dressing (mayonnaise or salad-type) in bowl.
3. Add the following ingredients: whole celery, drained pickles (whole or cut), vinegar, seasonings, mustard, drained pimentos, etc.
4. Close and latch cover.
5. With switch in RUN position, turn on for 15 seconds to pre-mix seasonings and chop ingredients while rotating mixing baffle. Turn off.
6. Scrape bowl and cover.
7. Add cold cooked potatoes and hard-cooked eggs.
8. Close and latch cover.
9. Move switch to JOG position. Jog four to five times while rotating mixing baffle or until potato chunks are the desired size.
10. Open cover, remove cut/mix attachment; scrape and empty bowl.

NOTE: Use Jog method ONLY after potatoes are added. If the continuous method is used the product will become mushy.

TOSSED SALAD

CAPACITY: *Minimum – 6 heads; Maximum – 8-10 heads*

METHOD: JOG — Set Timer on "HOLD"

TIME: 1-3 jogs

ACCESSORIES: Cut/Mix Attachment, Strainer Basket (Remove Mixing Baffle)

PROCEDURE:

1. Lettuce should be cleaned and cored in advance. Drain well and refrigerate in plastic bags until used.
2. Other vegetables should be sliced, chopped or shredded in advance. Refrigerate in bulk quantity until used.
3. With baffle removed, place strainer basket in bowl. Lock cut/mix attachment in place.
4. Fill bowl two-thirds full of cold water.
5. Float heads of lettuce (cores removed) in the water.*
6. Close and latch cover.
7. Jog one to two times and check product for particle size. If smaller pieces are desired, cut again.
8. Open cover, remove cut/mix attachment; raise strainer basket and drain water back into bowl. Empty basket before cutting another batch in the same water.

***NOTE:** If too many heads of lettuce are placed in the HCM at once, uniform particle size will not be achieved.

BREAD OR CAKE CRUMBS

TYPE PRODUCTS: Stale, fresh or frozen bread or rolls; stale cake (icing removed)

CAPACITY: *Minimum* – 3 lbs.; *Maximum* – 8 lbs.

METHOD: RUN (continuous) – Use Timer

TIME: 2 minutes

ACCESSORIES: Cut/Mix Attachment, Mixing Baffle

PROCEDURE:

1. Place sliced or whole loaves of bread (include heels) or cake pieces loosely in bowl.
2. Rotate mixing baffle clockwise while closing cover. Latch.
3. Set timer.
4. Turn on and run while rotating mixing baffle until desired consistency is obtained. Turn off.
5. Open cover, remove cut/mix attachment; scrape and empty bowl.

NOTE: For course bread dressing use jog method.

CHOPPED/BLENDED CHEESE

TYPE PRODUCTS: Pizza Cheese, Romano, Parmesan, Mozzarella, Processed Cheese

CAPACITY: *Minimum* – 15 lbs.; *Maximum* – 20 lbs.

METHOD: JOG, then RUN – Timer not recommended

TIME: 20-30 seconds

ACCESSORIES: Cut/Mix Attachment, Mixing Baffle (Start without baffle)

PROCEDURE:

1. Cut cheese into approximately two to three-pound chunks. Chill to 38°F.
2. Place chilled chunks in bowl
3. Close and latch cover. Make sure baffle has been removed.
4. With switch in JOG position, turn on and jog for approximately 10 seconds. Turn off.
5. Open cover and insert mixing baffle. Close and latch cover.
6. Move switch to RUN position. Turn on and rotate mixing baffle until desired chunk size is obtained. Turn off.
7. Open cover, remove cut/mix attachment; scrape and empty bowl.

NOTE: The softer the cheese, the colder it should be for chopping without smearing.

WHIPPED POTATOES *(Instant Mix)*

CAPACITY: *Minimum* – 16 qts.; *Maximum* – 35 qts.

METHOD: RUN (continuous) – Use Timer

TIME: 1 minute

ACCESSORIES: Cut/Mix Attachment, Mixing Baffle

PROCEDURE:

1. Place hot water (180°F) in bowl.
2. Add milk, margarine and seasonings.
3. Add instant potato mix.
4. Close and latch cover.
5. Set timer.
6. Turn on and run for 30 seconds while rotating mixing baffle. Turn off.
7. Scrape cover, sides and bottom of bowl.
8. Close and latch cover; run for an additional 30 seconds using mixing baffle.
9. Open cover, remove cut/mix attachment; scrape and empty bowl.

SAUSAGE

CAPACITY: *Minimum* – 20 lbs.; *Maximum* – 30 lbs.

METHOD: RUN (continuous) – Timer not recommended

TIME: 1 minute (vary according to desired consistency)

ACCESSORIES: Cut/Mix Attachment, Mixing Baffle

PROCEDURE:

1. Meat and trimmings should be chilled to 28°-38°F, cut into approximately three-pound or smaller chunks.
2. Place meat into bowl. Make sure bowl seal is in place.
3. Pour seasonings (salt, pepper, sage, oregano, etc.) into bowl, on top of meat product.
4. Close and latch cover.
5. Turn on and run until sausage is of the desired consistency. Rotate baffle clockwise.
6. Open cover, remove cut/mix attachment; scrape and empty bowl.

CRUSHED ICE

CAPACITY: *Minimum* – 20 lbs.; *Maximum* – 35 lbs.

METHOD: RUN (continuous) – Timer not recommended

TIME: 30 seconds

ACCESSORIES: Cut/Mix Attachment

PROCEDURE:

1. Place ice* in HCM bowl. Close and latch cover.
2. Set timer on hold.
3. With selector in RUN, press START and continue running until desired particle size is attained.

***NOTE:** DO NOT use large blocks of ice. Ice cubes or fist-size chunks of ice are recommended to avoid possible damage to the HCM blades.

WHITE BREAD DOUGH

EQUIPMENT		APPROXIMATE YIELD
Knead/Mix Shaft		Weight: 25½ lb. Portions: 21 - 1¼ lb. loaves
INGREDIENTS		DIRECTIONS
15 lb. Flour, all-purpose 8 lb. 4 oz. Water, warm (70°F) 6 oz. Yeast, compressed 12 oz. Shortening, chunks 6 oz. Salt 12 oz. Sugar, granulated 12 oz. Non-Fat Dry Milk Powder	<ol style="list-style-type: none"> 1. Dissolve yeast in water in HCM bowl, then add remaining ingredients with shortening added last. 2. Set timer for 2½ minutes. With selector in RUN, press START. Machine will stop when time expires. 3. Check dough development and temperature*. If necessary, pull dough away from knead/mix shaft and continue mixing for an additional ½ minute. 4. Transfer dough to a large greased pan and allow to proof for approximately 35 minutes. 5. Scale 1¼ lb. of dough for each loaf. Knead gently and shape into loaves. Place in greased loaf pans and allow dough to rise in a warm place for an additional 45 minutes. 6. Bake in convection oven at 350°F for approximately 30 minutes. Remove immediately from pans to cooling racks. <p>*NOTE: Temperature of dough should not exceed 110°F.</p>	

WHOLE WHEAT BREAD DOUGH

EQUIPMENT		APPROXIMATE YIELD
Knead/Mix Shaft		Weight: 27¾ lb. Portions: 22 - 1¼ lb. loaves
INGREDIENTS		DIRECTIONS
7 lb. 8 oz. Flour, whole wheat 7 lb. 8 oz. Flour, all-purpose 9 lb. Water, warm (70°F) 12 oz. Yeast, compressed 6 oz. Salt 12 oz. Sugar, granulated 1 lb. 2 oz. Shortening, chunks 12 oz. Non-Fat Dry Milk Powder	<ol style="list-style-type: none"> 1. Dissolve yeast in water in HCM bowl, then add remaining ingredients with shortening added last. 2. Set timer for 2½ minutes. With selector in RUN, press START. Machine will stop when time expires. 3. Check dough development and temperature*. If necessary, pull dough away from knead/mix shaft and continue mixing for an additional ½ minute. 4. Transfer dough to a large greased pan and allow to proof for approximately 35 minutes. 5. Scale 1¼ lb. of dough for each loaf. Knead gently and shape into loaves. Place in greased loaf pans and allow dough to rise in a warm place for an additional 45 minutes. 6. Bake in convection oven at 350°F for approximately 30 minutes. Remove immediately from pans to cooling racks. <p>*NOTE: Temperature of dough should not exceed 110°F.</p>	

PIZZA DOUGH

EQUIPMENT		APPROXIMATE YIELD
Knead/Mix Shaft		Weight: 29 lb.
INGREDIENTS		DIRECTIONS
10 lb.	Water, warm (70°F)	<p>Add water and yeast. When using dry yeast, let sit in bowl for 5 minutes to activate yeast.</p> <ol style="list-style-type: none"> 1. Place all ingredients in HCM bowl. 2. Set timer for 2 minutes. With selector in RUN, press START. Machine will stop when time expires. 3. Scrape down bowl and continue mixing another ½ - 1 minute until product is well blended. 4. Use as desired. <p>NOTE: Temperature of dough should not exceed 110°F.</p>
6 oz.	Yeast, compressed <i>or</i>	
2½ oz.	Dry Yeast	
4 oz.	Salt	
18 lb.	Flour	
8 oz.	Oil or Shortening	

PIE DOUGH

EQUIPMENT		APPROXIMATE YIELD
Cut/Mix Shaft Mixing Baffle		Weight: 20 lb.
INGREDIENTS		DIRECTIONS
2 lb. 8 oz.	Lard, cold, chunks	<ol style="list-style-type: none"> 1. Place all ingredients EXCEPT water in HCM bowl. 2. Set timer on hold. 3. With selector in JOG, press and release START while alternately rotating mixing baffle. 4. Continue until mixture has pea-sized particles. STOP. 5. Add cold water and continue to JOG until thoroughly mixed. 6. Use as desired.
6 lb.	Shortening, cold, chunks	
11 lb. 4 oz.	Flour, all-purpose	
5 cups	Water, cold	
3 oz.	Salt	

ZUCCHINI BREAD

EQUIPMENT		APPROXIMATE YIELD
Cut/Mix Shaft Mixing Baffle		Weight: 46 lb. Portions: 36 - 1¼ lb. Loaves
INGREDIENTS		DIRECTIONS
12 lb.	Zucchini, whole, fresh	<ol style="list-style-type: none"> 1. After cutting off the stem end of the zucchini, place all ingredients into HCM bowl, starting with zucchini. 2. Set timer on hold. 3. With selector in JOG, press and release START while rotating baffle until zucchini are partially cut (about 30 seconds). 4. STOP. Place selector in RUN, press START and continue to mix until well blended (about 1 minute). 5. Portion batter into well greased loaf pans. Bake in convection oven at 325°F about 50 minutes or until firm to the touch in the center. 6. Unmold loaves and cool before slicing.
36	Eggs	
3 qt.	Oil, salad	
4 oz.	Vanilla	
8 lb.	Sugar, granulated	
4 lb.	Sugar, brown	
9 lb.	Flour, all-purpose	
4 T	Baking Powder	
4 T	Baking Soda	
4 T	Salt	
¾ cup	Cinnamon	
3 lb.	Walnuts or Pecans	

APPLE BARS

EQUIPMENT		APPROXIMATE YIELD
Cut/Mix Shaft Mixing Baffle		Weight: 47 lb. Portions: 4 - 18" x 26" pans
INGREDIENTS		DIRECTIONS
4 lb. 6 oz.	Sugar, granulated	<ol style="list-style-type: none"> 1. Line ungreased 18" x 26" pans with pastry dough. 2. In a bowl, stir together the last four ingredients for the topping and set aside. 3. Place all remaining ingredients in HCM bowl. 4. Set timer on hold. 5. With selector in RUN, press START while rotating mixing baffle until product is blended and apples are coarsely chopped (about 15 seconds). 6. Distribute apple filling evenly over pastry-lined pans. 7. Sprinkle topping evenly over the apple filling. 8. Bake in convection oven at 300°F for 40-45 minutes or until done. 9. If desired, drizzle confectioner's sugar glaze over top when cool.
2 lb.	Rolled Oats	
10	Eggs	
1 lb.	Butter or Margarine	
1 lb. 8 oz.	Orange Juice Concentrate	
4 lb. 6 oz.	Sugar, brown	
32-36 lb.	Apples, unpeeled, cored	
4 - 18" x 26" sheet pans	Pastry Dough (<i>enough to line bottom of pans</i>)	
	TOPPING	
1 lb.	Coconut	
1 lb.	Sugar, brown	
4 t	Cinnamon	
8 oz.	Rolled Oats	

PEANUT BUTTER COOKIES

EQUIPMENT		APPROXIMATE YIELD
Cut/Mix Shaft Mixing Baffle		Weight: 22 lb. Portions: 30 dozen cookies
INGREDIENTS		DIRECTIONS
5 lb.	Flour	<ol style="list-style-type: none"> Place all ingredients in HCM bowl. Set timer on hold. With selector in JOG, press and release START while rotating mixing baffle until mixture becomes partially blended. STOP. Place selector in RUN, press START and continue to mix until well blended*. Using a #40 scoop, portion cookies onto greased baking sheets. Bake in convection oven at 325°F for 6-8 minutes. Allow cookies to cool slightly before removing from pan. <p>*NOTE: Dough will be very stiff.</p>
4 t	Salt	
4 T	Baking Soda	
2 T + 2 t	Baking Powder	
4 lb.	Peanut Butter	
4 lb.	Shortening	
4 lb.	Sugar, granulated	
4 lb.	Sugar, brown	
12	Eggs	

BANANA CAKE

EQUIPMENT		APPROXIMATE YIELD
Cut/Mix Shaft Mixing Baffle		Weight: 52 lb. Portions: 4 - 18" x 26" sheet cakes
INGREDIENTS		DIRECTIONS
2½ qt.	Water	<ol style="list-style-type: none"> Place all ingredients in HCM bowl, except eggs. Set timer on hold. With selector in RUN, press START while rotating mixing baffle until product is well blended and has a smooth consistency (about 30 seconds). STOP. Add eggs. With selector in RUN, press START while rotating mixing baffle until product has a smooth consistency (about 1 minute). Scale batter into greased baking sheets (18" x 26") and bake in convection oven at 325°F for 30-35 minutes or until done.
54	Eggs	
10 lb.	Bananas, peeled	
10 lb.	Sugar, brown	
4 lb.	Sugar, granulated	
10 lb.	Flour, all-purpose	
5 lb.	Shortening	
10 oz.	Non-Fat Dry Milk Powder	
⅔ cup	Baking Powder	
½ cup	Baking Soda	
4 T	Salt	

CARROT CAKE

EQUIPMENT		APPROXIMATE YIELD
Cut/Mix Shaft Mixing Baffle		Weight: 44 lb. Portions: 4 - 8" x 26" sheet cakes
INGREDIENTS		DIRECTIONS
72 Eggs		<ol style="list-style-type: none"> Place all ingredients in HCM bowl, starting with liquids. Set timer on hold. With selector in RUN, press START button, rotating mixing baffle until product is well blended and carrots are finely chopped (2-3 minutes). Scale batter into greased baking sheets (18" x 26") and bake in convection oven at 325°F for approximately 30 minutes or until done.
4 cups Water		
8 lb. Carrots, whole, pared		
8 lb. Sugar, brown		
4 lb. Sugar, granulated		
10 lb. Flour, all-purpose		
5 lb. Shortening		
2/3 cup Baking Powder		
1/2 cup Baking Soda		
4 T Salt		
2 T Cinnamon		
1 t Nutmeg, ground		
1 t Cloves, ground		

BUTTER CREAM FROSTING

EQUIPMENT		APPROXIMATE YIELD
Cut/Mix Shaft Mixing Baffle		Weight: 54 lb.
INGREDIENTS		DIRECTIONS
4 lb. 8 oz. Butter or Margarine		<ol style="list-style-type: none"> Place all ingredients in HCM bowl. Set timer on hold. With selector in JOG, press and release START while rotating mixing baffle until mixture becomes partially blended. STOP. Switch selector to RUN and press START. Continue mixing until product is well blended and creamy. Use as desired.
45 lb. Sugar, powdered		
3 T Salt		
36 Eggs		
6 cups Cream (18%) or Evaporated Milk		

FRESH CITRUS FROSTING

EQUIPMENT		APPROXIMATE YIELD
Cut/Mix Shaft Mixing Baffle		Weight: 26 lb.
INGREDIENTS		DIRECTIONS
3 lb. 6 (about 30 oz.) 20 lb. 1½ cups	Margarine Oranges or Lemons, Cut in Half, Seeds Removed Sugar, powdered Milk	<ol style="list-style-type: none"> 1. Place all ingredients in HCM. 2. Set timer on hold. 3. With selector in RUN, press START button. 4. Rotate mixing baffle and continue operation until smooth consistency is attained and rind is finely chopped (some small particles remain). 5. Additional milk or powdered sugar may be added to achieve desired spreading consistency. 6. Use as desired.

TOSSED SALAD

EQUIPMENT		APPROXIMATE YIELD
Cut/Mix Shaft Strainer Basket		Portions: 26 Cups
INGREDIENTS		DIRECTIONS
7 heads 12 oz. 6 oz. 6 oz. 1½ cups	Lettuce, cored Carrots, sliced Radishes, sliced Spinach Cabbage, red, shredded	<ol style="list-style-type: none"> 1. With strainer basket and cut/mix shaft in place, fill bowl ¾ full with cold water. 2. Set timer on hold. 3. Place lettuce in bowl (heads must float freely). Add other pre-cut vegetables. 4. With selector in JOG, press and quickly release START until desired consistency is attained (ONLY 2-3 times). 5. Remove cut/mix shaft and lift out strainer basket to remove tossed salad. <p>NOTE: Water can be used for multiple batches. An antioxidant can be added to water for extended shelf life of salad. For storage, thoroughly drain salad, place in plastic bags (perforated with small holes for ventilation) and store in refrigerator.</p>

COLE SLAW

EQUIPMENT		APPROXIMATE YIELD
Cut/Mix Shaft Mixing Baffle		Weight: 25 lb. Portions: 100 - ½ cup servings
INGREDIENTS		DIRECTIONS
2 qt.	Mayonnaise	<ol style="list-style-type: none"> Starting with mayonnaise, place all ingredients in HCM bowl. Set timer on hold. With selector in RUN, press START while rotating mixing baffle. STOP when desired particle size is attained.
1½ cups	Vinegar	
¾ cups	Sugar	
18 lb.	Cabbage, cored, quartered	
1 lb. 8 oz.	Carrots, chopped	
1 lb. 8 oz.	Green Peppers, halved	
1½ t	White Pepper	

POTATO SALAD

EQUIPMENT		APPROXIMATE YIELD
Cut/Mix Shaft Mixing Baffle		Weight: 40 lb. Portions: 160 - ½ cup servings
INGREDIENTS		DIRECTIONS
5 lb. 5 oz.	Mayonnaise	<ol style="list-style-type: none"> Starting with mayonnaise, place all ingredients in HCM bowl except potatoes and eggs. Set timer on hold. With selector in RUN, press START and rotate mixing baffle until well blended. STOP. Add potatoes and eggs. With selector in JOG, press and release START while rotating mixing baffle until desired texture is attained. Use as desired. <p>*NOTE: Potatoes should be freshly cooked, not overcooked, and cooled to 40°F.</p>
6 oz.	Vinegar, white	
6 oz.	Salt	
3 oz.	Sugar	
1½ qt.	Pickles, sweet, drained	
10 oz.	Green Olives, stuffed, drained	
1 T	White Pepper	
4 lb.	Celery (3" - 4" pieces)	
8 oz.	Onions, halved	
1 lb. 5 oz.	Green Peppers, halved	
6 oz.	Prepared Mustard	
20 lb.	Potatoes, cooked, cooled*	
30	Eggs, hard cooked	

CHICKEN SALAD

EQUIPMENT		APPROXIMATE YIELD
Cut/Mix Shaft Mixing Baffle		Weight: 39 lb. Portions: 156 - ½ cup servings
INGREDIENTS		DIRECTIONS
18 lb.	Chicken, cooked, boned	<ol style="list-style-type: none"> 1. Place all ingredients in HCM bowl except chicken and eggs. 2. Set timer on hold. 3. With selector in RUN, press START and rotate mixing baffle until product is blended. 4. STOP. Add chicken and eggs. 5. With selector in JOG, press and release START while rotating mixing baffle until chunky particle size is attained. 6. Use as desired.
6 lb.	Celery (3" - 4" pieces)	
3 qt.	Mayonnaise	
5 T	Salt	
2 t	White Pepper	
1T + 1 t	Poultry Seasoning	
¾ cup	Lemon Juice	
1 lb. 8 oz.	Pickle Relish, sweet, drained	
54	Eggs, hard cooked	

TUNA SALAD

EQUIPMENT		APPROXIMATE YIELD
Cut/Mix Shaft Mixing Baffle		Weight: 33 lb. Portions: 132 - ½ cup servings
INGREDIENTS		DIRECTIONS
16 lb.	Tuna, canned, drained	<ol style="list-style-type: none"> 1. Place all ingredients in HCM bowl. 2. Set timer on hold. 3. With selector in JOG, press and release START while rotating mixing baffle until product is blended. 4. Use as desired.
5 lb.	Celery (3" - 4" pieces)	
2½ qt.	Mayonnaise	
3 T	Salt	
2 t	White Pepper	
⅔ cup	Lemon Juice	
1¼ qt.	Pickle Relish, sweet, drained	
30	Eggs, hard cooked	

BEEF HASH

EQUIPMENT		APPROXIMATE YIELD
Cut/Mix Shaft Mixing Baffle		Weight: 32½ lb. Portions: 128 - ½ cup servings
INGREDIENTS		DIRECTIONS
10 lb.	Beef, boneless, cooked	<ol style="list-style-type: none"> 1. Place all ingredients in HCM bowl, adding seasonings last. 2. Set timer on hold. 3. With selector in JOG, press and release START while rotating mixing baffle until product is blended and desired particle size is attained. 4. Portion hash into 12" x 20" x 2½" baking pans and bake in convection oven at 300°F for approximately 1 hour 45 minutes.
4 qt.	Beef Broth	
12 lb.	Potatoes, canned, whole	
2 lb. 8 oz.	Onions	
2 T	Salt	
2 t	Pepper	

PIZZA SAUSAGE

EQUIPMENT		APPROXIMATE YIELD
Cut/Mix Shaft Mixing Baffle		Weight: 21 lb.
INGREDIENTS		DIRECTIONS
20 lb.	Pork, fresh chunks (28° - 34°F)	<ol style="list-style-type: none"> 1. Starting with the pork, place all ingredients in HCM bowl. 2. Set timer on hold. 3. With selector in RUN, press START while rotating mixing baffle until product is well blended. 4. Use on pizza as desired.
8 oz.	Chipped Ice	
6 T	Salt	
6 T	Pepper	
3 T	Sage, ground	
6 T	Oregano Leaves	

MAYONNAISE

EQUIPMENT		APPROXIMATE YIELD
Cut/Mix Shaft Mixing Baffle		Weight: 36 lb. Portions: 18 qt.
INGREDIENTS		DIRECTIONS
36 6 oz. 8 oz. 3 oz. 2½ gal. 1½ pt. 1½ cup 1½ gal.	Eggs, whole Salt Sugar Dry Mustard Salad Oil (#1) Vinegar, white Lemon Juice Salad Oil (#2)	<ol style="list-style-type: none"> 1. Place eggs, salt, sugar and mustard in HCM bowl. Close cover and insert large funnel into pour-through mixing baffle. 2. Set timer on hold. 3. With selector in RUN, press START. 4. Pour salad oil (#1) into funnel, then vinegar and lemon juice, then salad oil (#2). 5. Remove funnel and continue to rotate mixing baffle for 20-30 seconds. If necessary, STOP, scrape down sides of bowl and START until all oil is incorporated into mayonnaise. 6. Use as desired.

THOUSAND ISLAND DRESSING

EQUIPMENT		APPROXIMATE YIELD
Cut/Mix Shaft Mixing Baffle		Weight: 34 lb. Portions: 17 qt.
INGREDIENTS		DIRECTIONS
3 gal. 1½ qt. 1½ T 1½ qt. ½ cup 1 lb. 8 oz. 18 12 oz.	Mayonnaise Chili Sauce Worcestershire Sauce Pickles, sweet, drained Salt Green Peppers, halved Eggs, hard cooked Onions, quartered	<ol style="list-style-type: none"> 1. Starting with mayonnaise, place all ingredients in HCM bowl. 2. Set timer on hold. 3. With selector in RUN, press START and rotate mixing baffle for about 30 seconds. 4. STOP and scrape down bowl if necessary. Continue Step 3 if smaller particle size is desired. 5. Use as desired.

TARTAR SAUCE

EQUIPMENT		APPROXIMATE YIELD
Cut/Mix Shaft Mixing Baffle		Weight: 32 lb. Portions: 18 qt.
INGREDIENTS		DIRECTIONS
3 gal.	Mayonnaise	<ol style="list-style-type: none"> 1. Starting with mayonnaise, place all ingredients in HCM bowl. 2. Set timer on hold. 3. With selector in RUN, press START and rotate mixing baffle until desired consistency is attained. 4. Use as desired.
6 cups	Pickles, sweet, drained	
3 cups	Green Olives, stuffed, drained	
12 oz.	Onions, halved	
18	Eggs, hard cooked	
4 cups	Parsley, fresh	
1½ cups	Lemon Juice	
To taste	White Pepper	

GAZPACHO SOUP

EQUIPMENT		APPROXIMATE YIELD
Cut/Mix Shaft Mixing Baffle		
INGREDIENTS		DIRECTIONS
2 cups	Cucumber	<ol style="list-style-type: none"> 1. Place all vegetables in HCM bowl. Mix 1 minute. 2. Add juice, mix with baffle ½ minute. 3. Add spices and mix. 4. Keep chilled. Serve with chopped green onion.
2 cups	Green Pepper	
2 cups	Onion	
2 cups	Carrots	
2 gal. 1 qt.	Tomato Juice or V8 Juice	
1 cup	White Wine Vinegar	
2 T	Garlic	
Dash	Pepper	

TURKEY DRESSING

EQUIPMENT		APPROXIMATE YIELD
Cut/Mix Shaft Mixing Baffle		Weight: 7 lb.
INGREDIENTS		DIRECTIONS
5 lb.	Bread, white	<ol style="list-style-type: none"> Starting with bread, place all ingredients in HCM bowl. Set timer on hold. With selector in JOG, press and release START while rotating mixing baffle. Continue until product has reached desired texture. Place dressing in greased 12" x 20" x 4" baking pan. Bake in convection oven at 300°F for about 1 hour. Use as desired.
1 lb. 4 oz.	Celery, chopped, sauteed	
4 oz.	Onions, chopped, sauteed	
8 oz.	Butter, melted	
3	Eggs	
4 T	Salt	
4 t	Pepper	
2 T	Sage	
2 t	Thyme	
2 cups	Broth or Water	

PIMENTO CHEESE SPREAD

EQUIPMENT		APPROXIMATE YIELD
Cut/Mix Shaft Mixing Baffle		Weight: 27 lb.
INGREDIENTS		DIRECTIONS
15 lb.	American Cheese	<ol style="list-style-type: none"> Place cheese and water in HCM bowl. Set timer on hold. With selector in RUN, press START and operate until cheese is finely chopped. STOP. Add pimentos and mayonnaise. With selector in JOG, press and release START while rotating mixing baffle. Continue mixing until product has reached desired consistency.
2 qt.	Water	
2 qt.	Pimentos, drained	
2 qt.	Mayonnaise	

CHOPPED CHEESE

EQUIPMENT		APPROXIMATE YIELD
Cut/Mix Shaft Mixing Baffle		Weight: 15-20 lb.
INGREDIENTS		DIRECTIONS
15 lb. <i>(minimum)</i> 20 lb. <i>(maximum)</i>	Cheese, hard or semi-hard (i.e., mozzarella, provolone, non-dairy cheese)	<ol style="list-style-type: none"> 1. Cut refrigerated* cheese(s) by hand into 4" blocks. 2. Place cheese in HCM bowl. Do not use mixing baffle. 3. Set timer on hold. 4. With selector in RUN, press START and run machine for a few seconds to reduce blocks to small chunks. 5. STOP. Install mixing baffle and continue to RUN until desired particle size is attained. 6. Use as desired. <p>*NOTE: Temperature of cheese must be cold (38°F) to prevent cheese from packing in bottom of bowl.</p>

CHOPPED VEGETABLES

EQUIPMENT		APPROXIMATE YIELD
Cut/Mix Shaft Mixing Baffle		Weight: 10-20 lb.
INGREDIENTS		DIRECTIONS
15 lb. <i>(minimum)</i> 20 lb. <i>(maximum)</i>	Celery, Onions, Green Peppers	<ol style="list-style-type: none"> 1. Wash and trim vegetables as usual. (Celery should be in 3"-4" stalks). 2. Fill HCM bowl half full of cold water. 3. Set timer on hold. 4. Add as many vegetables as will float in water. 5. With selector in RUN, press START and run for 15-30 seconds or until desired particle size is attained. 6. Drain vegetables in colander before use.
10 lb. <i>(minimum)</i> 20 lb. <i>(maximum)</i>	Mushrooms or Olives	<ol style="list-style-type: none"> 1. Fill HCM bowl half full of product or with enough product to cover knives. Do not drain off natural juices*. 2. Set timer on hold. 3. With selector in JOG, press and release START while alternately rotating mixing baffle until desired particle size is attained. 4. Drain product in colander before use. <p>*NOTE: If mushrooms are dry packed, water must be added to allow product to float.</p>

HCM450 CUTTER MIXER CAPACITY CHART

PRODUCT	ACCESSORIES	METHOD	TIME (Approximate)	Minimum-Maximum
KITCHEN CAPACITIES				
Bread or Cake Crumbs	Cut/Mix Attachment, Mixing Baffle	RUN	2 Minutes	3-8 lbs.
Chopped Cheese (approximately 30°F)		JOG-RUN	20-30 Seconds	15-20 lbs.
Cheese Spreads	Cut/Mix Attachment, Mixing Baffle with Scraper	RUN	3-4 Minutes	20-40 lbs.
Chopped Potatoes		RUN-JOG	15-30 Seconds	16-35 lbs.
Whipped Potatoes (instant)		RUN	1 Minute	16-35 qts.
Potato Salad		RUN-JOG	15-30 Seconds	25-40 lbs.
Salad Dressings		RUN	1 Minute	16-32 qts.
Mayonnaise		RUN	3 Minutes	16-32 qts.
Cole Slaw		RUN	15-20 Seconds	20-35 lbs.
Crushed Ice		RUN	30 Seconds	20-35 lbs.
Vegetable Chunks		Cut/Mix Attachment with Strainer Basket	RUN	15-30 Seconds
Tossed Salad	JOG		2-3 Jogs	6-8-10 heads
MEAT CAPACITIES				
Chopped Sausage	Cut/Mix Attachment, Mixing Baffle with Scraper	RUN	1-2 Minutes	20-30 lbs.
Hamburger (1st Cut)		RUN	1-2 Minutes	20-40 lbs.
Liver Paste		RUN-JOG	2-3 Minutes	20-40 lbs.
Meat Emulsions (ground $\frac{3}{32}$ ")		RUN	2-3 Minutes	20-40 lbs.
Meat Loaf (blend)		RUN-JOG	1-1½ Minutes	20-30 lbs.
Meat Salad (Ham, Chicken, Fish & Egg)		RUN-JOG	1-1½ Minutes	20-40 lbs.
BAKERY CAPACITIES				
Bread Dough	Knead/Mix Attachment	RUN	1½-2½ Minutes	18-36 lbs.
Pizza – Thin Crust (37-45%)*		RUN	1½-3 Minutes	18-39 lbs.
Pizza – Medium Crust (50-55%)*		RUN	1½-2½ Minutes	18-36 lbs.
Pizza – Thick Crust (60-65%)*		RUN	1½-2½ Minutes	18-32 lbs.
Cake Batter	Cut/Mix Attachment, Mixing Baffle with Scraper	RUN	2½-4 Minutes	25-60 lbs.
Cookie Dough		RUN	2-3 Minutes	16-32 lbs.
Fruit Fillings		RUN	60-90 Seconds	25-65 lbs.
Icings/Frostings		RUN	2-3 Minutes	25-65 lbs.
Pie Dough		JOG	30 Seconds	15-30 lbs.
Sweet Dough		RUN	2-3 Minutes	18-36 lbs.

*Moisture absorption. Example: 50% – 12 lbs. Flour & 6 lbs. Water = 18 lbs. Dough



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