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## HOBART LEGACY™ MIXER AGITATORS AND ATTACHMENTS

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### HOBART LEGACY™ MIXER AGITATOR/APPLICATION


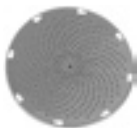



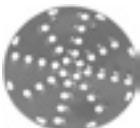

ATTACHMENT	APPLICATION	FOOD PRODUCTS	RECOMMENDATIONS
<b>"B" FLAT BEATER</b> 	<ul style="list-style-type: none"> <li>Multi-purpose agitator</li> </ul>	<ul style="list-style-type: none"> <li>Mashing potatoes</li> <li>Mixing cakes</li> <li>Icings</li> </ul>	<ul style="list-style-type: none"> <li>Use 1st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

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## HOBART LEGACY™ MIXER ATTACHMENTS

ATTACHMENT	APPLICATION	FOOD PRODUCTS	RECOMMENDATIONS
<b>VS9 VEGETABLE SLICER</b> 	<ul style="list-style-type: none"> <li>• Hub attachment for food processing. Adjustable slicer plate is standard with the VS9-12</li> </ul>	<ul style="list-style-type: none"> <li>• Vegetables &amp; cheeses</li> </ul>	<ul style="list-style-type: none"> <li>• Adjustable settings for approximately 5/8" to wafer thin</li> </ul>
<b>VS9 GRATER PLATE</b> 	<ul style="list-style-type: none"> <li>• Grating</li> </ul>	<ul style="list-style-type: none"> <li>• Natural hard cheeses</li> <li>• Hard vegetables</li> <li>• Spices</li> <li>• Bread crumbs</li> </ul>	<ul style="list-style-type: none"> <li>• 1st or 2nd speed for 3 speed mixers</li> <li>• 1st, 2nd or 3rd speed for 4 speed mixers</li> </ul>
<b>VS9 3/32 SHREDDER PLATE</b> 	<ul style="list-style-type: none"> <li>• Fine shredding</li> </ul>	<ul style="list-style-type: none"> <li>• Cheeses</li> <li>• Quick cooking vegetables</li> </ul>	<ul style="list-style-type: none"> <li>• 1st or 2nd speed for 3 speed mixers</li> <li>• 1st, 2nd or 3rd speed for 4 speed mixers</li> </ul>
<b>VS9 3/16 SHREDDER PLATE</b> 	<ul style="list-style-type: none"> <li>• Medium shredding</li> </ul>	<ul style="list-style-type: none"> <li>• Cheeses</li> <li>• Salad vegetables</li> <li>• Quick cooking vegetables</li> </ul>	<ul style="list-style-type: none"> <li>• 1st or 2nd speed for 3 speed mixers</li> <li>• 1st, 2nd or 3rd speed for 4 speed mixers</li> </ul>
<b>VS9 5/16 SHREDDER PLATE</b> 	<ul style="list-style-type: none"> <li>• Medium shredding</li> </ul>	<ul style="list-style-type: none"> <li>• Cheeses</li> <li>• Salad vegetables</li> <li>• Quick cooking vegetables</li> </ul>	<ul style="list-style-type: none"> <li>• 1st or 2nd speed for 3 speed mixers</li> <li>• 1st, 2nd or 3rd speed for 4 speed mixers</li> </ul>
<b>VS9 1/2 SHREDDER PLATE</b> 	<ul style="list-style-type: none"> <li>• Course shredding</li> </ul>	<ul style="list-style-type: none"> <li>• Cole slaw</li> <li>• Soup stock</li> <li>• Hash browns</li> </ul>	<ul style="list-style-type: none"> <li>• 1st or 2nd speed for 3 speed mixers</li> <li>• 1st, 2nd or 3rd speed for 4 speed mixers</li> </ul>
<b>MEAT CHOPPER ATTACHMENT</b> 	<ul style="list-style-type: none"> <li>• Chops and combines ingredients with meat products</li> </ul>	<ul style="list-style-type: none"> <li>• Sausage mixing</li> <li>• Sandwich spreads</li> <li>• Cheese spreads</li> </ul>	<ul style="list-style-type: none"> <li>• 3rd speed for 3 speed mixers</li> <li>• 2nd speed for 4 speed mixers</li> </ul>

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