

TROY, Ohio (July 6, 2021) — [Hobart](#), the premium commercial food equipment manufacturer known for designing and building some of the most reliable, must-have equipment, has introduced its [Legacy+® maximum heavy-duty mixers](#). Featuring the exclusive PLUS System — a powerful combination of three industry-leading technologies — the mixers provide as much as 30% more mixing capacity in the same-sized bowl, giving operators the power to do more.

The *VFDadvantage* variable frequency drive is the first of the three Hobart-exclusive technologies in the PLUS System. This technology delivers more power to the bowl to incorporate and develop ingredients, while also safeguarding the motor from overheating if the operator exceeds the rated capacity. It ensures convenient, efficient speed changes while the mixer is operating. There is no need to stop and restart the machine. *VFDadvantage* provides a soft-start function that gradually delivers power to the mixer as it increases speed to prevent ingredient splash-out and protect the motor. It also has an ultra-slow stir speed that allows ingredients to be mixed slowly and thoroughly. On the 80- and 140-quart mixers, *VFDadvantage* allows for the new FastStop feature — the ability to bring all moving parts to a complete stop in three seconds.

In addition to *VFDadvantage*, the PLUS System offers a *maximum-capacity overheat protection*. The Legacy+ mixers feature heavy-duty wiring and connections that can handle more power, resulting in higher production and reducing thermal cycling impact. The mixers also feature a *reinforced planetary shaft system* that drives additional power to the bowl by way of an optimized shaft geometry and all-gear-driven transmission for high-capacity output.

Legacy+ mixers are available in eight sizes, ranging from 12 to 140 quart, and include four mixing speeds, along with a SmartTimer™ feature that counts time up and down to help operators when they are creating new recipes.

Hobart has included more of its exclusive technologies on the new Legacy+ mixers. Quick-Release™ agitators include a pin to lock them to the shaft, eliminating the up and down movement associated with bayonet-style agitators and making installation and removal quick and easy. Adding to the ease of use is a single-point bowl installation, the swing-out bowl and a bowl guard that can be removed without tools for dishwasher cleaning. A Triple Interlock System with MagnaLock™ technology prevents the mixers from starting unless the bowl is in the fully locked position and the bowl guard is in securely in place.