

extensive range
leading brands
design & install

SAFE & SECURE
ONLINE SHOPPING

australia wide authorised catering equipment distributor

Visit Australia's leading Commercial Catering Equipment website for instant quotes on the major catering equipment brands at very competitive prices.

www.mvocateringsolutions.com.au

Showroom locations

MVO Services
3 Toonburra Street
Bundaberg QLD 4670
Ph (07) 4152 7277

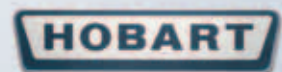
MVO Services
5/85 Beach Road
Hervey Bay QLD 4655
Ph (07) 4194 0722

Your requested document is included below



701 Ridge Avenue • Troy, Ohio 45374 • www.hobartcorp.com

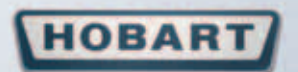
F-40101 (5/05)



Sound equipment. Sound advice.



It opens wide,



Presenting
the Hobart Legacy™
20-Quart mixer

The Legacy's swing-out bowl is the most important innovation in mixers in more than half a century. And now it's available in the industry's most popular mixer. The 20-quart Hobart. Hobart mixers are the industry benchmark for mixing consistency and the workhorse for productivity in foodservice kitchens across the country. While preserving the mixing consistency that chefs everywhere have come to rely on, the Hobart Legacy offers a multitude of ways for you to address the critical issues of productivity, cost management and food safety. An upswing in productivity is only one of the benefits you'll realize with the Legacy.

To see how the Legacy can help your operation swing into a new era of productivity, food safety and cost management, please go to www.hobartcorp.com. Or call 1-888-4HOBART.

now you say aaaaaah.



1. • **SmartTimer™** The 15-minute digital timer is precise, for even more consistent mixes.
 - **Automatic Time Recall** remembers the last time set for each speed, great for mixing multiple batches of the same product.
 - The optional **SmartPlus2™** lets you program up to 4 recipes with 5 steps per recipe. It automatically changes speeds and starts a timer countdown without intervention.
 - Now you can **Shift-on-the-Fly™** and change speeds while the mixer is running.
2. • The **Ergonomic Bowl Lift** lets you easily raise and lower the bowl for increased satisfaction.
3. • The Legacy's **Bowl Interlock** won't allow the mixer to start until the bowl is properly secured.
4. • The easily removable (for fast cleaning) **Bowl Guard** must be properly in place for the mixer to start.
 - The **Splash Guard** adds an important element of sanitation and food safety by preventing splash out of product or ingredients.
5. • Patented Hobart **Quick Release™ Agitators** allow for easy attachment and removal.
 - **Fixed agitator speeds** ensure the same mixing consistency you've always had with a Hobart mixer.
 - The Legacy has created quite a stir—**Stir Speed**, that is, virtually eliminating product splash out.
6. • **Bowl Height Sensing** ensures the bowl is fully raised for the mixer to operate.
7. • **Swing-Out Bowl** adds instant productivity and ease of use, as the bowl just swings out, making it simple to add ingredients, take out product.
8. • Here's the most important point about the Legacy: **Single Point of Installation** makes it easy to install and remove the bowl.
9. • **Rounded corners** and few seams eliminate cracks and crevices where bacteria can hide. The open base allows for easy access to cleaning the table where the mixer sits.