



# Mixer Capacity Chart

Find the right mixer for your application.

- When mixing dough (pizza, bread or bagels) check your **“AR” absorption ratio** - **water weight divided by flour weight** Example: If recipe calls for 5 lb of water and 10 lb of flour, then 5 divided by 10 = 0.50 x 100 = 50 % AR
- Below capacities based on 12% flour moisture at 70°F water temperature
- If high gluten flour is used, **reduce** dough batch size by 10%
- 2nd speed should **never** be used on mixtures with less than 50% AR
- **Do not use attachments on hub while mixing**
- When calculating the correct size mixer for your application, here are some helpful weights & measures: **8.3 lb = 1 gallon of water & 2.08 lb = 1 quart**



PRODUCT DESCRIPTION	AGITATOR	SPEED	MAXIMUM BOWL CAPACITY						
			7 QUART	10 QUART	20 QUART	30 QUART	40 QUART	60 QUART	
Bread and roll dough - 60% AR		Dough hook	1st speed only	4 lb.	5 lb.	25 lb.	45 lb.	50 lb.	90 lb.
Heavy bread dough - 55% AR		Dough hook	1st speed only	2 lb.	3 lb.	15 lb.	30 lb.	40 lb.	70 lb.
Pizza dough, thin - 40% AR		Dough hook	1st speed only	2 lb.	3 lb.	9 lb.	14 lb.	25 lb.	40 lb.
Pizza dough, medium - 50% AR		Dough hook	1st speed only	3 lb.	4 lb.	10 lb.	20 lb.	32 lb.	60 lb.
Pizza dough, thick - 60% AR		Dough hook	1st speed only	4 lb.	5 lb.	20 lb.	40 lb.	50 lb.	70 lb.
Raised donut dough - 65% AR		Dough hook	1st speed only	2 lb.	2 lb.	9 lb.	15 lb.	25 lb.	40 lb.
Pie dough		Flat beater	All speeds	4 lb.	4 lb.	18 lb.	30 lb.	35 lb.	60 lb.
Mashed potatoes		Flat beater	All speeds	4 lb.	5 lb.	15 lb.	23 lb.	30 lb.	45 lb.
Cake batter		Flat beater	All speeds	6 lb.	8 lb.	20 lb.	30 lb.	40 lb.	60 lb.
Waffle or hot cake batter		Flat beater	All speeds	3 qt.	4 qt.	8 qt.	12 qt.	16 qt.	24 qt.
Pound cake batter		Flat beater	All speeds	6 lb.	8 lb.	20 lb.	30 lb.	40 lb.	60 lb.
Egg whites		Wire whisk	All speeds	3/4 pt.	1 pt.	1 qt.	1 1/2 qt.	2 qt.	3 qt.
Meringue		Wire whisk	All speeds	1/2 pt.	3/4 pt.	1 qt.	1 1/2 qt.	2 qt.	3 qt.
Whipped cream		Wire whisk	All speeds	1.8 qt.	2 qt.	4 qt.	6 qt.	8 qt.	12 qt.

Note: This chart should be used as a guideline only. Type of flour and other factors can vary and may require the batch size to be adjusted