



Mixer Capacity Chart

Find the right mixer for your application

- When mixing dough (pizza, bread or bagels), check your absorption ratio (AR), which is water weight divided by flour weight. *Example: If a recipe calls for 5 pounds of water and 10 pounds of flour, then 5 divided by 10 = 0.5 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%.
- Second 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 and measures: 8.3 pounds = 1 gallon of water, and 2.08 pounds = 1 quart.



MAXIMUM BOWL CAPACITY

PRODUCT DESCRIPTION	AGITATOR	SPEED	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	0.75 pt.	1 pt.	1 qt.	1.5 qt.	2 qt.	3 qt.
Meringue	 Wire whisk	All speeds	0.5 pt.	0.75 pt.	1 qt.	1.5 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.