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