Mixer Capacity Chart

The following maximum capacities are intended as a guideline only. Varying factors such as the type of flour, water temperature and other conditions may require batch to be reduced.

PLANETARY MIXERS					
Product	Agitator	Speed	EMP-10	EMP-20	EMP-30
Pizza Dough - Thin (40% AR)	Dough Hook	1st only	5 lbs (2.3 kg)	9 lbs (4.0 kg)	16 lbs (7.3 kg)
Pizza Dough - Medium (50% AR)	Dough Hook	1st only	5 lbs (2.3 kg)	10 lbs (4.5 kg)	25 lbs (11.3 kg)
Pizza Dough - Thick (60% AR)	Dough Hook	1st only	10 lbs (4.5 kg)	20 lbs (9.0 kg)	40 lbs (18.1 kg)
Heavy Bread Dough (55% AR)	Dough Hook	1st only	7.5 lbs (3.4 kg)	15 lbs (6.8 kg)	30 lbs (13.6 kg)
Bread & Roll Dough (60% AR)	Dough Hook	1st only	12.5 lbs (5.7 kg)	25 lbs (11.3 kg)	45 lbs (20.4 kg)
Raised Donut Dough (65% AR)	Dough Hook	1st and 2nd	4.5 lbs 2.0 kg)	9 lbs (4.0 kg)	15 lbs (6.8 kg)
Pasta - Basic	Dough Hook	All Speeds	3 lbs (1.3 kg)	5 lbs (2.3 kg)	8 lbs (3.6 kg)
Pie Dough	Flat Beater	All Speeds	10 lbs (4.5 kg)	18 lbs (8.1 kg)	27 lbs (12.3 kg)
Cake	Flat Beater	All Speeds	10 lbs (4.5 kg)	20 lbs (9.0 kg)	30 lbs (13.6 kg)
Mashed Potatoes	Flat Beater	All Speeds	8 lbs (3.6 kg)	16 lbs (7.3 kg)	24 lbs (10.9 kg)
Waffle or Pancake Batter	Flat Beater	All Speeds	5 qts (4.7 lts)	8 qts (7.5 lts)	12 qts (11.4 lts)
Whipped Cream	Wire Whip	All Speeds	2 qts 1.9 lts)	4 qts (3.8 lts)	6 qts (5.7 lts)
Egg Whites	Wire Whip	All Speeds	1 pts (.47 lts)	1 qts (.95 lts)	1.5 qts (1.4 lts)
Meringue (Qty of Water)	Wire Whip	All Speeds	.75 pts (.35 lts)	1.5 pts (.75 lts)	1 qts (.95 lts)

NOTES:

- Mixer capacity depends on the moisture content of the dough. When mixing dough, check the Absorption Ratio percentage (AR%)
  Absorption Ratio % (AR%) = Water Weight divided by Flour Weight.

- The capacities listed above are based on flour at room temperature and 70°F (21°C) water temperature.

- If high gluten flour is used, reduce batch by 10%

- If using chilled flour, water below 70°F (21°C) or ice, reduce batch by 10%

- Do not use 2nd speed with mixtures below 50% AR

- Do not use hub attachments while mixing