

Mixing Capacity Chart

Product	Agitator	Speed	PPM-10 10Quart	PPM-20 20Quart	PPM-30 30Quart	PPM-40 40Quart	PPM-60 60Quart
Bread and Roll Dough-60% AR	Dough Hook	1 st speed only	5 lbs.	25 lbs.	45 lbs.	50 lbs.	90 lbs.
Heavy Bread Dough-55% AR	Dough Hook	1 st speed only	3 lbs.	15 lbs.	30 lbs.	40 lbs.	70 lbs.
Pizza Dough, Thin-40% AR	Dough Hook	1 st speed only	3 lbs.	9 lbs.	14 lbs.	25 lbs.	40 lbs.
Pizza Dough, Medium-50% AR	Dough Hook	1 st speed only	4 lbs.	10 lbs.	20 lbs.	32 lbs.	60 lbs.
Pizza Dough, Thick-60% AR	Dough Hook	1 st speed only	5 lbs.	20 lbs.	40 lbs.	50 lbs.	70 lbs.
Raised Donut Dough-65% AR	Dough Hook	1 st speed only	2 lbs.	9 lbs.	15 lbs.	25 lbs.	40 lbs.
Pie Dough	Flat Beater	All Speeds	4 lbs.	18 lbs.	30 lbs.	35 lbs.	60 lbs.
Mashed Potatoes	Flat Beater	All Speeds	5 lbs.	15 lbs.	23 lbs.	30 lbs.	45 lbs.
Cake	Flat Beater	All Speeds	8 lbs.	20 lbs.	30 lbs.	12 lbs.	60 lbs.
Waffle or Hot Cake Batter	Flat Beater	All Speeds	4 qts.	8 qts.	12 qts.	16 qts.	24 qts.
Eggs Whites	Wire Wish	All Speeds	1 pt.	1 qts.	1-1/2 qts.	2 qts.	3 qts.
Meringue	Wire Wish	All Speeds	3/4 pt.	1 qts.	1-1/2 qts.	2 qts.	3 qts.
Whipped Cream	Wire Wish	All Speeds	2 qts.	4 qts.	6 qts.	8 qts.	12 qts.
Cake,Pound	Flat Beater	All Speeds	8 lbs.	20 lbs.	30 lbs.	40 lbs.	60 lbs.

When mixing dough check the "AR"(Absorption Ratio) = Water weigh divided by flour weight.
 The capacities listed above are based on 12% flour moisture at 70 °F(21°C) water temperature. If high gluten flour is used reduce batch size by 10%.
 1 gallon of water = 8.3 lbs.
 1 quart of water = 2.1 lbs.
 Example :
 If a recipe calls for 5 lbs. of water and 10 lbs. of flour, then 5 divided by 10 = 0.50x100=50% AR.
 Do not use 2nd speed with mixtures with below 50% AR.