



USE Commercial 20qt Mixer

20qt capacity product guide:

KITCHEN: PRODUCT	AGITATOR	MAXIMUM CAPACITY
Mayonnaise	Beater	10 qt.
Egg Whites	Whisk	1 qt.
Mashed potatoes	Beater	15 lb.
Waffle / Pancake Batter	Beater	8 qt.
Whipped cream	Whisk / Beater	4 qt.
Meringue	Whisk	1 1/2 pt.

BAKERY: PRODUCT	AGITATOR	MAXIMUM CAPACITY
Use speed 1 only:		
Bread / Roll dough Heavy, 55% AR	Dough Hook	15 lb.
Bread / Roll dough Light or Medium, 60% AR	Dough Hook	25 lb.

Use Speed 1 only:		
Pizza Dough Thin, 40% AR	Dough Hook	9 lb.
Pizza Dough Medium, 50% AR	Dough Hook	10 lb.
Pizza Dough Thick, 60% AR	Dough Hook	20 lb.

Use Speed 1 only:		
Raised Doughnut Dough, 65% AR	Dough Hook	9 lb.
Sponge Cake Batter	Whisk	12 lb.
Cake	Beater	21 lb.
Pie Dough	Beater	18 lb.