

1. Close the bowl guard (G). See Figures 3 or 4. The safety guard must be closed for the mixer to operate. If the safety guard is open or not closed properly then the mixer will not operate.
2. Select the desired operating speed based on the ingredients. Use the speed select lever (F) to set the speed. See Figures 7 or 8.
 - Speed 1 – Use for mixing heavy dough with an absorption ratio of 50% or less.
 - Speed 2 – Use for mixing cakes, batters or heavy dough with an absorption ratio of more than 50%.
 - Speed 3 – Used for mixing egg whites.
3. Once the speed has been selected, press the on/off button to start the mixer. Or, select a time by pressing the time up button (D) or time down button (D). Press the on/off button.
4. To change speeds, press the red button to stop the mixer. Once the mixing attachment has stopped rotating then change the speed using the speed control knob. Once the new desired speed has been selected then press the on/off button to reactivate the mixer.
5. The mixer will stop and the timer will beep three times after the time cycle has ended.

NOTE:

Turn the mixer off before switching from one speed to another. Failure to stop the mixer before changing speeds may damage the gearbox and void the warranty.

NOTE:

The moisture content of heavy dough is critical when selecting the proper mixing speed. Do not use speed 2 when mixing heavy dough with an absorption ratio of 50% or less.

MIXING CAPACITY CHART

Product	Agitator	Speed	7 Quart Mixer	10 Quart Mixer	20 Quart Mixer	30 Quart Mixer	40 Quart Mixer	60 Quart Mixer
Bread and Roll Dough – 60% AR	Dough Hook	1st speed only	4 lbs.	5 lbs.	25 lbs.	45 lbs.	50 lbs.	90 lbs.
Heavy Bread Dough – 55% AR	Dough Hook	1st speed only	2 lbs.	3 lbs.	15 lbs.	30 lbs.	40 lbs.	70 lbs.
Pizza Dough, Thin – 40% AR	Dough Hook	1st speed only	2 lbs.	3 lbs.	9 lbs.	14 lbs.	25 lbs.	40 lbs.
Pizza Dough, Medium – 50% AR	Dough Hook	1st speed only	3 lbs.	4 lbs.	10 lbs.	20 lbs.	32 lbs.	60 lbs.
Pizza Dough, Thick – 60% AR	Dough Hook	1st speed only	4 lbs.	5 lbs.	20 lbs.	40 lbs.	50 lbs.	70 lbs.
Raised Donut Dough – 65% AR	Dough Hook	1st speed only	2 lbs.	2 lbs.	9 lbs.	15 lbs.	25 lbs.	40 lbs.
Pie Dough	Flat Beater	All Speeds	4 lbs.	4 lbs.	18 lbs.	30 lbs.	35 lbs.	60 lbs.
Mashed Potatoes	Flat Beater	All Speeds	4 lbs.	5 lbs.	15 lbs.	23 lbs.	30 lbs.	45 lbs.
Cake	Flat Beater	All Speeds	6 lbs.	8 lbs.	20 lbs.	30 lbs.	12 lbs.	60 lbs.
Waffle or Hot Cake Batter	Flat Beater	All Speeds	3 qts.	4 qts.	8 qts.	12 qts.	16 qts.	24 qts.
Egg Whites	Wire Whisk	All Speeds	3/4 pt.	1 pt.	1 qts.	1-1/2 qts.	2 qts.	3 qts.
Meringue	Wire Whisk	All Speeds	1/2 pt.	3/4 pt.	1 qts.	1-1/2 qts.	2 qts.	3 qts.
Whipped Cream	Wire Whisk	All Speeds	1-3/4 qts.	2 qts.	4 qts.	6 qts.	8 qts.	12 qts.
Cake, Pound	Flat Beater	All Speeds	6 lbs.	8 lbs.	20 lbs.	30 lbs.	40 lbs.	60 lbs.

When mixing dough check the “AR” (Absorption Ratio) = Water weight 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 = 0.50 x 100 = 50% AR.

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

