

Capacity Chart SM-500

Product	Agitator	Max Speed	Maximum Regular Mix (kg)
Egg Whites	Whip	10	0,35 lit.
Whipped Cream	Whip	10	2 lit.
Batter	Beater	8	-
Mashed Potatoes	Beater	8	1,8 kg
Frosting	Beater	8	1 kg
Cookie Dough	Beater	8	-
Cake	Beater	8	1,5 kg
Pie Crust	Beater	8	1,5 kg
Dough 60% AR	Hook	2	1,25 kg
Pizza dough 50% AR	Hook	2	750 g
Pizza dough 40% AR	Hook	2	650 g
Pasta, Egg noodles	Hook	2	450 g

NOTE: The mixer capacity depends on the moisture content of the dough. When mixing dough (pizza, bread, or bagels) check your AR%! %AR (% Absorption Ration) = Water weight divided by flour weight. The capacities listed above are based on flour at room temperature and 70°F water temperature. (1 gallon water weights 8.33 lbs.)