

Product	Agitator and Speed	SM-100B	SM-200B	SM-30HI	SM-40HI	SM-60HI	SM-A80HI, SM-B80HI,
Waffle, Hot Cake Batter	Beater	4,7 lit.	7,6 lit.	11,4 lit.	15,1 lit.	22,7 lit.	28,4 lit.
Whipped Cream	Whip	1,9 lit.	3,8 lit.	5,7 lit.	8,5 lit.	11,4 lit.	15,1 lit.
Mashed Potatoes	Beater	3,6 Kg.	6,8 Kg.	10,4 Kg.	13,6 Kg.	18,1 Kg.	22,7 Kg.
Egg Whites	Whip	0,47 lit.	0,95 lit.	1,2 lit.	1,7 lit.	1,9 lit.	1,9 lit.
Meringue (Water qt)	Whip	0,35 lit.	0,71 lit.	0,95 lit.	1,2 lit.	1,7 lit.	2,8 lit.
Raised Donut Dough (65% AR) *♦	Hook 1 st & 2 nd	2 Kg	4,1 Kg	6,8 Kg	11,3 Kg	27,2 Kg	32,3 Kg.
Heavy Bread Dough (55% AR) *♦	Hook 1 st only	3,4 Kg	6,8 Kg	13,6 Kg	18,1 Kg	31,8 Kg.	32,3 Kg.
Bread and Roll Dough (60% AR) *♦	Hook 1 st only	5,7 Kg.	11,3 Kg	20,4 Kg	27,2 Kg.	36,3 Kg	40,8 Kg
Pizza Dough, Thin (40% AR) *. Δ♦□	Hook 1 st only	2,3 Kg	4,1 Kg	7,3 Kg	13,6 Kg	18,1 Kg	22,7 Kg
Pizza Dough, Medium (50% AR) *. ♦□	Hook 1 st only	2,3 Kg	4,5 Kg	11,3 Kg.	18,1 Kg	31,8 Kg	40,8 Kg
Pizza Dough, Thick (60% AR) *♦	Hook 1 st only	4,5 Kg.	9,1 Kg	18,1 Kg.	22,7 Kg	31,8 Kg	45,4 Kg.
Fondant Icing	Beater	2,7 Kg	5,4 Kg	8,2 Kg.	11,3 Kg	16,3 Kg	27,2 Kg
Cake	Beater	4,5 Kg	9,1 Kg	13,6 Kg	18,1 Kg	27,2 Kg	40,8 Kg
Pie Dough	Beater	4,5 Kg	8,2 Kg	12,2 Kg	15,9 Kg	22,7 Kg	31,8 Kg
Pasta, Basic Egg Noodle	Hook	1,4 Kg	2,3 Kg	3,6 Kg	7,7 Kg	15,9 Kg	22,7 Kg

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

Δ Maximum Mixing Time- 7 Minutes

. If high gluten flour is used, reduce the batch size by 10%.

♦ If using chilled flour, water below 20°C, or ice, reduce batch size by 10%.

□ 2nd speed should never be used on 50% AR or lower with the exception of Model SM-60HI. The SM-60HI requires a 50% reduction in batch size to mix in speed 2 with 50% AR dough

