

**Recommended maximum Capacities based on 70°F water and 12% flour moisture**

PRODUCT	AGITATORS	BTF007	BTF010	SM200	SM201	BTF020	SM300	SM401	SM402NA	BTF040	BTF060	BTFP60
CAPACITY OF BOWL (QTS. LIQUID)		7	10	20	20	20	30	40	40	40	60	60
Hub attachment # 12		N/A	N/A	standard	N/A	N/A	standard	N/A	standard	option	option	option
Maximum weight of finish product		lbs-(kg)	lbs-(kg)	lbs-(kg)	lbs-(kg)	lbs-(kg)	lbs-(kg)	lbs-(kg)	lbs-(kg)	lbs-(kg)	lbs-(kg)	lbs-(kg)
Dough, Heavy Bread 55% AR (*)	C	5-(2,3) <sup>3</sup>	8-(3,5) <sup>3</sup>	15-(7) <sup>1</sup>	15-(7) <sup>1</sup>	15-(7) <sup>3</sup>	25-(11,5) <sup>1</sup>	30-(14) <sup>1</sup>	35-(16) <sup>1</sup>	35-(16) <sup>5</sup>	60-(28) <sup>5</sup>	80-(36) <sup>7</sup>
Dough, Bread or Roll 60% AR (*)	C	7-(3) <sup>5</sup>	10-(4.5) <sup>5</sup>	20-(9) <sup>1</sup>	20-(9) <sup>1</sup>	20-(9) <sup>6</sup>	30-(14) <sup>1</sup>	35-(16) <sup>1</sup>	40-(18) <sup>1</sup>	45-(20.5) <sup>6</sup>	70-(32) <sup>6</sup>	90-(40) <sup>8</sup>
Dough, Whole Wheat 70% AR	C	7-(3) <sup>5</sup>	10-(4.5) <sup>5</sup>	20-(9) <sup>1</sup>	20-(9) <sup>1</sup>	20-(9) <sup>6</sup>	30-(14) <sup>1</sup>	35-(16) <sup>1</sup>	40-(18) <sup>1</sup>	45-(20.5) <sup>6</sup>	70-(32) <sup>6</sup>	90-(40) <sup>8</sup>
Dough, Thin Pizza 40% AR (*) (**)	C	n/r	n/r	n/r	n/r	n/r	9-(4) <sup>1</sup>	n/r	20-(9) <sup>3</sup>	20-(9) <sup>3</sup>	25-(11,5) <sup>3</sup>	40-(18) <sup>3</sup>
Dough, Med Pizza 50% AR (*) (**)	C	n/r	n/r	10-(4.5) <sup>1</sup>	n/r	10-(4.5) <sup>3</sup>	15-(7) <sup>1</sup>	15-(7) <sup>1</sup>	30-(14) <sup>1</sup>	32-(14,5) <sup>5</sup>	40-(18)	70-(32) <sup>6</sup>
Dough, Thick Pizza 60% AR (*) (**)	C	n/r	n/r	15-(7) <sup>1</sup>	15-(7) <sup>1</sup>	20-(9) <sup>5</sup>	20-(9) <sup>1</sup>	20-(9) <sup>1</sup>	35-(16) <sup>1</sup>	40-(18) <sup>5</sup>	70-(32) <sup>5</sup>	90-(40) <sup>8</sup>
Dough, Raised Donut 65% AR (*)	C	n/r	n/r	7-(3) <sup>2</sup>	7-(3) <sup>2</sup>	9-(4) <sup>5</sup>	15-(7) <sup>2</sup>	15-(7) <sup>2</sup>	35-(16) <sup>2</sup>	25-(11,5) <sup>8</sup>	55-(25) <sup>8</sup>	75-(34) <sup>10</sup>
Dough, Pie	P	4-(1,7)	7-(3)	15-(6,8)	15-(6,8)	15-(6,8)	27-(12)	30-(14)	35-(16)	35-(16)	40-(18)	50-(23)
Mashed potatoes	P & F	4-(1,7)	7-(3)	10-(4.5)	10-(4.5)	15-(6,8)	23-(10)	25-(11,5)	30-(14)	30-(14)	40-(18)	40-(18)
Egg Whites	F	1/2 pt	1 pt	1 qt.	2 qts.	3 qts	1,5 qts	1,75 qts	1,75 qts	1,75 qts	2 qts.	2 qts.
Mayonnaise (Qts. Of Oil)	P or F	3 qts	5 qts	10 qts	10 qts	10 qts	12 qts	13 qts	14 qts	15 qts	18 qts	n/r
Meringue (Qts of Water)	F	1/2 pt	3/4 pt	1 1/2 pt	2 1/2 pt	3 1/2 pt	1 qt	1,5 qts	1,5 qts	1,5 qts	1,5 qts	n/r
Whipped Cream	F	1 1/4 qt	2 qts	4 qts	4 qts	4qts	6 qts	9 qts	9 qts	9 qts	12 qts	n/r
Icing, fondant	P	3-(1,4)	5-(2,3)	10-(4.5)	10-(4.5)	10-(4.5)	15-(6,8)	20-(9)	25-(11,5)	25-(11,5)	40-(18)	n/r
Shortning & sugar, Creamed	P	4-(1,7)	7-(3)	15-(6,8)	15-(6,8)	15-(6,8)	25-(11,5)	30-(14)	35-(16)	35-(16)	50-(23)	60-(28)
Cookies, Sugar	P	4-(1,7)	7-(3)	15-(7)	10-(4.5)	15-(7)	23-(10,4)	25-(11,5)	30-(14)	30-(14)	40-(18)	50-(23)
Cake, Sponge	F	3-(1,4)	5-(2,3)	10-(4.5)	10-(4.5)	10-(4.5)	18-(8,1)	20-(9)	30-(14)	30-(14)	35-(16)	n/r
Cake	P	5-(2,3)	10-(4.5)	20-(9)	20-(9)	20-(9)	30-(14)	40-(18)	45-(20.5)	45-(20.5)	60-(28)	70-(32)

manuel/mixchart/mix-a.xls 05/09/2004

**NOTE:** Attachment hub should not be used while mixing.

**NOTE:** To no the absorption ratio of your recipy used the following formula.

% AR = Water Weight(lbs) Divided by Flour Weight(lbs).

1 CANADIEN gallon of water = 10 lb/4.54kg

1 US galon of water= 8.33lb/3.77kg

Use of ice requires a 10% reduction in batch size

For example: your are using 1 us gallon of water and 15 lbs of flour.

8,33lbs / 3,8kg of water ÷ 15lb / 6,8kg of flour = 0.55

That means you will have a finish product of 23,3 lbs at 55% AR

Refer to the above chart to find the model you will need.

**MUST MIX PIZZA DOUGH ON FIRST GEAR ONLY WITH EXCEPTION OF THE BTF SERIES.**

\*\* - used 1st speed only on 50% AR or lower products with the exeption of the BTF series.

\* - Drop the above chart by 10% when you use high gluten flour.

**AGITATORS**

**ABBREVIATIONS**

P - Flat Beatter

C - Dough Arm (hook)

F - Wire Whip

H - Hub Attachment

**3 FIXED SPEEDS**

**SM SERIES**

1 - First Speed

2 - 2 nd Speed

3 - 3rd Speed

**20 SPEEDS**

**BTF SERIES**

1 to 20 - Max Speeds

**10 SPEEDS**

**BTF060PIZ**

1 to 10 - Max Speeds