



# MIXER CAPACITY CHART

Product	Tools	V5	V10KLT V10KLF	V20KF V20KT	V30	V40 V40P	V60	V60P	V80	V100 ERGO100	V150 ERGO150
Whipped cream	Whip	3 pt	2.6 qt	4 qt	7 qt	9 qt	12 qt	12 qt	16 qt	20 qt	32 qt
Mashed potato*	Whip or beater	4 lb	8.8 lb	17 lb	26 lb	35 lb	46 lb	51 lb	58 lb	76 lb	110 lb
Bread dough (65%AR)	Hook	5 lb	12 lb	25 lb	40 lb	55 lb	90 lb	100 lb	105 lb	155 lb	190 lb
Pizza dough* (50%AR)	Hook	5 lb	7 lb	12 lb	30 lb	# 45 lb	75 lb	# 85 lb	90 lb	135 lb	175 lb
Muffins*	Beater	5 lb	11 lb	24 lb	35 lb	45 lb	60 lb	65 lb	90 lb	125 lb	195 lb
Pancake batter*	Whip or beater	2 lb	5 lb	9 lb	14 lb	21 lb	28 lb	33 lb	35 lb	44 lb	50 lb
Layer cake*	Beater	3 lb	11 lb	23 lb	35 lb	50 lb	69 lb	74 lb	92 lb	125 lb	175 lb
Cookie dough	Beater or hook	3 lb	8 lb	14 lb	20 lb	35 lb	50 lb	55 lb	68 lb	105 lb	160 lb
Pie dough	Beater	3 lb	11 lb	21 lb	31 lb	42 lb	58 lb	63 lb	69 lb	95 lb	135 lb
Donuts, yeast	Hook	5 lb	11 lb	20 lb	34 lb	# 52 lb	70 lb	# 75 lb	80 lb	150 lb	170 lb
Donuts, cake	Beater	5 lb	12 lb	23 lb	34 lb	46 lb	60 lb	65 lb	70 lb	140 lb	225 lb

\*Scraper recommended

%AR = Absorption Ratio (moisture in % of dry matter)

\*\* Operating at low speed is recommended

# Operating at low speed or briefly at medium speed

**Bread dough:** Moisture content of flour: 14.8% and gluten content: 12 g protein/100 g.

By using flour with a higher gluten content, batch sizes are reduced by 10%.

Local variations in ingredients can influence the water absorption, volume and baking characteristics, etc.

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