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## **Food Preparation Equipment**

## Mixer Capacity Chart

- When mixing dough (pizza, bread or bagels) check your

  "AR" absorption ratio water weight divided by flour weight

  Example: If recipe calls for 5 lb of water and 10 lb of flour,

  then 5 divided by 10 = 0.50 x 100 = 50 % AR
- Below capacities based on 12% flour moisture at 70°F water temperature
- If high gluten flour is used, **reduce** dough batch size by 10%
- 2nd Speed should **never** be used on mixtures with less than 50% AR
- Do not use attachments on hub while mixing
- When calculating the correct size mixer for your application, here are some helpful weights & measures: 8.3 lb = 1 gallon of water & 2.08 lb = 1 quart



PRODUCT DESCRIPTION		AGITATOR	SPEED	10 QUART	MAXIMUM BOWL CAPACITY 20 QUART 30 QUART 40 QUART 60 QUART			
Bread and Roll Dough - 60% AR	Con the second	Dough Hook	1st Speed Only	12½ lb	25 lb	45 lb	50 lb	90 lb
Heavy Bread Dough - 55% AR	Con the second	Dough Hook	1st Speed Only	7½ lb	15 lb	30 lb	40 lb	70 lb
Pizza Dough, Thin - 40% AR	0	Dough Hook	1st Speed Only	5 lb	9 lb	14 lb	25 lb	40 lb
Pizza Dough, Medium - 50% AR	Con the second	Dough Hook	1st Speed Only	5 lb	10 lb	20 lb	32 lb	60 lb
Pizza Dough, Thick - 60% AR	Con the second	Dough Hook	1st Speed Only	10 lb	20 lb	40 lb	50 lb	70 lb
Raised Donut Dough - 65% AR	0	Dough Hook	1st Speed Only	4½ lb	9 lb	15 lb	25 lb	40 lb
Pie Dough		Flat Beater	All Speeds	10 lb	18 lb	30 lb	35 lb	60 lb
Mashed Potatoes		Flat Beater	All Speeds	8 lb	15 lb	23 lb	30 lb	45 lb
Cake Batter		Flat Beater	All Speeds	10 lb	20 lb	30 lb	40 lb	60 lb
Waffle or Hot Cake Batter		Flat Beater	All Speeds	5 qt	8 qt	12 qt	16 qt	24 qt
Pound Cake Batter		Flat Beater	All Speeds	10 lb	20 lb	30 lb	40 lb	60 lb
Egg Whites	O	Wire Whisk	All Speeds	1 pt	1 qt	1½ qt	2 qt	3 qt
Meringue	Ø	Wire Whisk	All Speeds	³⁄4 pt	1 qt	1½ qt	2 qt	3 qt
Whipped Cream	Ø	Wire Whisk	All Speeds	2 qt	4 qt	6 qt	8 qt	12 qt