

Mixing Capacity - If high gluten flour or ice is used, reduce above dough batch size by 10%

PRODUCT	TOOL	BM PM012		BM PM020		BM PM030		BM PM040		BM PM060		BM PM080	
Egg whites	Whip	600 CC	0.16 Gal	1 Liter	0.26 Gal	1.5 Liter	0.40 Gal	2 Liter	0.53 Gal	3 Liter	0.79 Gal	4 Liter	1.06 Gal
Mashed potatoes	Beater	4.5 Kg	9.92 Lbs	6.5 Kg	14.33 Lbs	10 Kg	22.05 Lbs	13 Kg	28.66 Lbs	18 Kg	39.68 Lbs	27 Kg	59.53 Lbs
Mayonnaise (Oil)	Whip	3.5 Liter	0.92 Gal	9 Liter	2.38 Gal	12 Liter	3.17 Gal	13 Liter	3.44 Gal	18 Liter	4.76 Gal	30 Liter	7.93 Gal
Meringue (Water)	Whip	400 CC	0.11 Gal	800 CC	0.21 Gal	1 Liter	0.26 Gal	1.4 Liter	0.37 Gal	2 Liter	0.53 Gal	3 Liter	0.79 Gal
Waffle / Pancake batter	Beater	4 Liter	1.06 Gal	7 Liter	1.85 Gal	11 Liter	2.91 Gal	15 Liter	3.96 Gal	22 Liter	5.8 Gal	30 Liter	7.93 Gal
Whipped cream	Whip	2 Liter	0.53 Gal	3.8 Liter	1 Gal	5.7 Liter	1.51 Gal	8.5 Liter	2.25 Gal	11 Liter	2.91 Gal	15 Liter	3.96 Gal
Cup / Layer cake	Beater	5 Kg	11.02 Lbs	9 Kg	19.84 Lbs	13.5 Kg	29.76 Lbs	20 kg	44.09 Lbs	27 Kg	59.53 Lbs	40 Kg	88.19 Lbs
Sponge cake	Whip	3.5 Kg	11.02 Lbs	6.5 Kg	14.33 Lbs	10 Kg	22.05 Lbs	12 Kg	26.46 Lbs	20 Kg	44.09 Lbs	36 Kg	79.37 Lbs
Sugar Cookie	Beater	4.5 Kg	9.92 Lbs	6.5 Kg	14.33 Lbs	10 Kg	22.05 Lbs	13.5 Kg	29.76 Lbs	18 Kg	39.68 Lbs	27 Kg	59.53 Lbs
Bread or roll dough (Light / Medium, 60% AR, =)	Hook 1st Speed	Flour 2 Kg	4.41 Lbs	Flour 4 Kg	8.82 Lbs	Flour 7.5 Kg	16.54 Lbs	Flour 13.5 Kg	29.76 Lbs	Flour 25 Kg	55.12 Lbs	Flour 35 Kg	77.16 Lbs
Bread or roll dough (Heavy, 55% AR, =)	Hook 1st Speed	Flour 1.7 Kg	3.75 Lbs	Flour 3.5 Kg	11.02 Lbs	Flour 6.5 Kg	14.33 Lbs	Flour 11 Kg	24.25 Lbs	Flour 22 Kg	48.5 Lbs	Flour 30 Kg	66.14 Lbs
Thin pizza dough, pasta, basic egg noodle (40% AR, =, 5 min. max. mix)	Hook 1st Speed	Flour 1.5 Kg	3.31 Lbs	Flour 3 Kg	6.61 Lbs	Flour 6 Kg	13.23 Lbs	Flour 10 Kg	22.05 Lbs	Flour 20 Kg	44.09 Lbs	Flour 25 Kg	55.12 Lbs
Medium pizza dough (50% AR, =)	Hook 1st Speed	Flour 1.5 Kg	3.31 Lbs	Flour 3 Kg	6.61 Lbs	Flour 6 Kg	13.23 Lbs	Flour 10 Kg	22.05 Lbs	Flour 20 Kg	44.09 Lbs	Flour 25 Kg	55.12 Lbs
Thick pizza dough (60% AR, =)	Hook 1st Speed	Flour 2 Kg	4.41 Lbs	Flour 4 Kg	8.82 Lbs	Flour 7.5 Kg	16.54 Lbs	Flour 13.5 Kg	29.76 Lbs	Flour 25 Kg	55.12 Lbs	Flour 35 Kg	77.16 Lbs
Raised donut dough (65% AR)	Hook 1st Speed	Flour 1.5 Kg	3.31 Lbs	Flour 3 Kg	6.61 Lbs	Flour 6 Kg	13.23 Lbs	Flour 10 Kg	22.05 Lbs	Flour 20 Kg	44.09 Lbs	Flour 25 Kg	55.12 Lbs
Whole wheat dough (70% AR)	Hook 1st Speed	Flour 2 Kg	4.41 Lbs	Flour 4 Kg	8.82 Lbs	Flour 7.5 Kg	16.54 Lbs	Flour 13.5 Kg	29.76 Lbs	Flour 25 Kg	55.12 Lbs	Flour 35 Kg	77.16 Lbs

The moisture content of heavy dough is a critical factor when selecting proper mixing speed. To determine the Absorption Ratio (AR) of a product, the water weight divide by the flour weight. Ex: Calculate the Absorption Ratio of a mixture containing 5 Kg of water and 10 Kg of flour. $5/10 = 0.50 = 50\% = AR$