

















Product	Agitator	Speed	MP7 7 ltr	MP9 9 ltr	MP10 10 ltr	MP20 20 ltr	MP30 30 ltr	MP40 40 ltr	MP60 60 ltr	MP80PL 80 ltr
Egg Whites		All	0.3 ltr	0.4 ltr	0.5 ltr	0.9 ltr	1.5 ltr	2 ltr	3 ltr	4 ltr
Mayonnaise (quantity of Oil)		All	2 ltr	2.5 ltr	3.8 ltr	8 ltr	12 ltr	13 ltr	18 ltr	30 ltr
Meringue		All	0.4 ltr	0.5 ltr	0.6 ltr	1.7 ltr	1 ltr	1.4 ltr	2 ltr	3 ltr
Whipped Cream		All	1.7 ltr	1.9 ltr	2 ltr	3.5 ltr	5.7 ltr	8.5 ltr	11 ltr	15 ltr
Mashed Potatoes		1 st & 2 nd	1.5 kg	1.8 kg	3 kg	6.5 kg	10 kg	13 kg	18 kg	27 kg
Waffle / Pancake Batter		1 st & 2 nd	2.8 ltr	3.5 ltr	4 ltr	7 ltr	11 ltr	15 ltr	22 ltr	30 ltr
Cake Batter		1 st & 2 nd	2.5 kg	3 kg	4.5 kg	9 kg	13.5 kg	20 kg	27 kg	40 kg
Sponge Cake		1 st & 2 nd	1.3 kg	1.5 kg	1.8 kg	6 kg	10 kg	12 kg	20 kg	36 kg
Pie Dough		1 st & 2 nd	1.8 kg	2.5 kg	4 kg	8 kg	12 kg	15.9 kg	22.7 kg	31 kg
Bread or Roll Dough (Light/Med, 60% AR)		1 st only	1.5 kg	1.8 kg	2 kg	4 kg	7.5 kg	13.5 kg	25 kg	35 kg
Bread or Roll Dough (Heavy, 55% AR)		1 st only	0.9 kg	1 kg	1.7 kg	3.5 kg	6.5 kg	11 kg	22 kg	30 kg
Thin Pizza Dough, Pasta, Basic Egg Noodle (40% AR) 5 min max mix time		1 st only	0.9 kg	1 kg	1.5 kg	3 kg	6 kg	10 kg	20 kg	25 kg
Medium Pizza Dough (50% AR)		1 st only	1.4 kg	1.8 kg	2 kg	3 kg	6 kg	10 kg	20 kg	25 kg
Thick Pizza Dough (60% AR)		1 st only	0.9 kg	1.5 kg	2 kg	4 kg	7.5 kg	13.5 kg	25 kg	35 kg
Raised Donut Dough (65% AR)		1 st only	0.9 kg	1 kg	1.5 kg	3 kg	6 kg	10 kg	20 kg	25 kg
Whole Wheat Dough (70% AR)		1 st only	1 kg	1.5 kg	2 kg	4 kg	7.5 kg	13.5 kg	25 kg	35 kg

- Never use 2nd speed when mixing dough
- If high gluten flour is used, reduce dough batch size by 10%
- Capacities listed are based on flour at room temperature and water at 20°C. If using chilled flour, water below 20°C, or ice, reduce batch size by 10%
- The Absorption Ratio (AR) of a product is calculated by dividing the water weight by the flour weight, e.g. to calculate the AR of a mixture containing 50g of water and 100g of flour: $5 \div 10 = 0.50 = 50\%$ AR.

We reserve the right to alter the specification and technical details at any time without prior notice.

1/2024