

	AGITATORS SUITABLE FOR OPERATION	AX-M8	AX-M12	AX-M20	AX-M30	AX-M40	AX-M60
PRODUCT							
CAPACITY OF BOWL (QTS. LIQUID)		8	12	20	30	40	60
Egg Whites	Wire Whip	3/4 pts	1 1/2 pts	1 qt.	1 1/2 qts	1 1/3 qts	2 qts
Mashed Potatoes	Flat Beater	4 lbs	10 lbs	15 lbs	23 lbs.	30 lbs	40 lbs
Mayonnaise (Qts of Oil)	Flat Beater & Wire Whip		4 1/2 qts.	10 lbs.	12 qts	13 qts	18 qts
Meringue (Qty. of Water)	Wire Whip	1/2 pts	3 1/4 pts	1 1/2 pts.	1 qt	1 1/2 qts	1 1/2 qts
Waffle or Hot Cake Batter	Flat Beater	3 qts	5 qts	8 qts.	12 qts.	16 qts	24 qts
Whipped Cream	Wire Whip	4 pts.	2 1/2 qts	4 qts.	6 qts.	9 qts	12 qts
Cake, Angel Food (8-10 oz. Cake)	Wire Whip	6 lbs	7	15	22	30	45
Cake, Box or Slab	Flat Beater	8 lbs	12 lbs	20 lbs.	30 lbs	40 lbs	50 lbs
Cake, Cup	Flat Beater	8 lbs	12 lbs	20 lbs.	30 lbs	45 lbs	50 lbs
Cake, Layer	Flat Beater	8 lbs	12 lbs	20 lbs.	30 lbs	45 lbs	60 lbs
Cake, Pound	Flat Beater	6 lbs	12 lbs	21 lbs.	30 lbs	40 lbs	55 lbs
Cake, Short (Sponge)	Wire Whip		8 lbs	15 lbs.	23 lbs.	25 lbs	45 lbs
Cake, Sponge	Wire Whip		6 1/2 lbs	12 lbs.	18 lbs	40 lbs	36 lbs
Cookies, Sugar	Flat Beater		10 lbs	15 lbs.	23 lbs.	30 lbs	40 lbs
Dough, Bread or Roll (Lt.-Med.) 60% AR	Dough Hook	5 lbs	13 lbs	25 lbs.	45 lbs	40 lbs	80 lbs
Dough, Heavy Bread 55% AR	Dough Hook	3 lbs	8 lbs	15 lbs.	30 lbs	35 lbs	60 lbs
Dough, Pie	Flat Beater		11 lbs	18 lbs.	27 lbs	35 lbs	50 lbs
Dough, Thin Pizza 40% (max, min time 5 min.)	Dough Hook	2 lbs	5 lbs	9 lbs.	14 lbs	25 lbs	40 lbs
Dough, Med. Pizza 50% AR	Dough Hook	4 lbs	6 lbs	10 lbs.	20 lbs	32 lbs	70 lbs
Dough, Thick Pizza 60% AR	Dough Hook	5 lbs	8 lbs	20 lbs.	40 lbs	45 lbs	70 lbs
Dough Raised Donut 65% AR	Dough Hook	2 lbs	4 lbs	9 lbs.	15 lbs	25 lbs	30 lbs
Dough, Whole Wheat 70% AR	Dough Hook		11 lbs	20 lbs.	40 lbs	45 lbs	70 lbs
Icing, Fondant	Flat Beater	3 lbs	7 lbs	12 lbs.	18 lbs	25 lbs	36 lbs
Shortening & Sugar, Creamed	Flat Beater		9 1/2 lbs	16 lbs.	24 lbs	35 lbs	48 lbs
Pasta, Basic Egg Noodle	Dough Hook	1/2 lbs	-	5 lbs.	8 lbs	15 lbs	30 lbs

The following maximum capacities are intended as a guideline only, varying factors such as the type of flour used, temperature of water used, and other conditions may require the batch to be reduced. (1 gallon of water weighs 8.33 lbs.)

NOTE: AR% = (Absorption Ratio % - water weight divided by flour weight) The mixer capacity depends on the moisture content of the dough. The capacities mentioned above are based on flour at room temperature and 70°F water temperature.

Ψ If high gluten flour is used, reduce above dough batch size to 10%

◇ If using chilled flour, water below 70°F, or ice, reduce batch size by 10%

Δ 2<sup>nd</sup> speed should never be used on 50% AR or lower with exception on the AX-M60.



**DO NOT USE ATTACHMENTS ON HUB WHILE MIXING**