



MIXER CAPACITY CHART

Product	Tools	V5	V20KF V20KT	V30	V40	V60	V80	V100	V150
Egg Whites	Whip	.37 qt	1 qt	1.6 qts	2.1 qts	3.1 qts	4.2 qts	5.2 qts	7.4 qts
Whipped Cream*	Whip	1.5 qts	4.2 qts	6.3 qts	8.45 qts	12.6 qts	16.9 qts	26.4 qts	36.9 qts
Buttercream Frosting*	Whip	2.6 qts	3.1 qts	12.6 qts	16.9 qts	25.3 qts	33.8 qts	47.6 qts	66.5 qts
Layer Sponge Cake	Whip	-	5.8 qts	17.6 lbs	-	35.3 lbs	-	57.3 lbs	81.6 lbs
Mayonnaise	Whip	-	8.4 qts	12.6 qts	-	25.3 qts	67.6 qts	42.2 qts	59.2 qts
Mashed Potatoes*	Beater	4.4 lbs	17.6 lbs	35.3 lbs	46.3 lbs	70.5 lbs	94.8 lbs	119.1 lbs	167.6 lbs
Cake Batter*	Beater	5.5 lbs	22 lbs	33.1 lbs	44.1 lbs	66.1 lbs	88.2 lbs	121.3 lbs	169.8 lbs
Fondant Icing	Beater	4.4 lbs	22 lbs	26.5 lbs	35.3 lbs	52.9 lbs	70.5 lbs	88.2 lbs	108 lbs
Herb Butter	Beater	4.4 lbs	13.2 lbs	19.8 lbs	26.5 lbs	39.7 lbs	52.9 lbs	77.2 lbs	185.2 lbs
Meatball Mix	Beater	6.6 lbs	13.2 lbs	39.7 lbs	52.9 lbs	79.4 lbs	105.8 lbs	132.3 lbs	152.1 lbs
Pasta Noodles (50% AR)	Hook	3.8 lbs	26.5 lbs	26.5 lbs	35.3 lbs	52.9 lbs	70.5 lbs	99.2 lbs	154.3 lbs
Dough (50% AR)	Hook	5.5 lbs	15.4 lbs	33.1 lbs	44.1 lbs	74.9 lbs	88.2 lbs	110.2 lbs	167.6 lbs
Dough (60% AR)	Hook	5.5 lbs	22 lbs	44.1 lbs	57.3 lbs	88.2 lbs	116.8 lbs	143.3 lbs	187.4 lbs
Dough (70% AR)	Hook	6.5 lbs	24.2 lbs	39.7 lbs	52.9 lbs	79.4 lbs	105.8 lbs	143.3 lbs	187.4 lbs
Rye Bread Dough	Hook	5.5 lbs	26.5 lbs	39.7 lbs	39.7 lbs	92.6 lbs	119 lbs	176.4 lbs	246.9 lbs
Sourdough Bread Dough	Hook	2.2 lbs	24.2 lbs	39.7 lbs	39.7 lbs	79.4 lbs	105.8 lbs	143.3 lbs	187.4 lbs
Gluten Free Dough	Hook	6.6 lbs	19.8 lbs	30.9 lbs	30.9 lbs	61.7 lbs	81.6 lbs	103.6 lbs	145.5 lbs

Rev. 11/20/2023

*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.