



MIXER CAPACITY CHART

	AGITATORS SUITABLE FOR OPERATION	ALLOWABLE AGITATOR SPEEDS	MX-CN-0010-G	MX-CN-0020-G MX-CN-0020-T	MX-CN-0030-G MX-CN-0030-T
PRODUCT					
CAPACITY OF BOWLS (QTS. LIQUID)			10 QT	20 QT	30 QT
Egg Whites	Whip	1, 2, 3	1 1/2 pts	1 qt	1.5 qt
Mashed Potatoes	Beater	1, 2	8 lbs	12 lbs	20 lbs
Mayonnaise (Qts of Oil)	Whip	1, 2	4 1/2 qts	10 qts	12 qts
Meringue (Qty. of Water)	Whip	1, 2, 3	1/2 pts	3/4 pts	1 qt
Waffle or Hot Cake Batter	Whip	1, 2	5 qts	8 qts	12 qts
Whipped Cream	Whip	1, 2, 3	2 1/2 qts	4 qts	6 qts
Cake, Box, or Slab	Beater	1, 2	8 lbs	16 lbs	22 lbs
Cake, Cup	Beater	1, 2	8 lbs	16 lbs	22 lbs
Cake, Layer	Beater	1, 2	8 lbs	16 lbs	22 lbs
Cake, Pound	Beater	1, 2	8 lbs	16 lbs	22 lbs
Cake, Short (Sponge)	Beater	1, 2	6 lbs	12 lbs	16 lbs
Cookies, Sugar	Beater	1, 2	8 lbs	12 lbs	16 lbs
Dough, Bread, or Roll (Light to Medium) 60% AR	Hook	1	8 lbs	16 lbs	20 lbs
Dough, Heavy Bread 55% AR **	Hook	1	6 lbs	12 lbs	16 lbs
Dough, Pie	Hook	1	8 lbs	14 lbs	20 lbs
Dough, Thin Pizza 40% (Maximum mix time is 5 min.) ***	Hook	1	N/R	N/R	10 lbs
Dough, Medium Pizza 50% AR	Hook	1	N/R	N/R	12 lbs
Dough, Thick Pizza 60% AR	Hook	1	N/R	N/R	14 lbs
Dough, Raised Donut 65% AR	Hook	1	N/R	6 lbs	10 lbs
Dough, Whole Wheat 70% AR	Hook	1	6 lbs	10 lbs	16 lbs
Icing, Fondant	Beater	1	5 lbs	9 lbs	14 lbs
Shortening & Sugar, Creamed	Beater	1	7 lbs	12 lbs	18 lbs
Pasta, Basic Egg Noodle	Hook	1	1 lb	3 lbs	6 lbs

pts = Pints (US Liquid)
 qts = Quarts (US Liquid)
 lbs = Pounds (US Weight)
 N/R = Not Recommended

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 are based on flour at room temperature and 70°F water temperature.

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% 2nd speed should never be used on 50% AR

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