

CHART CAPACITY

PLANETARY MIXER

Recommended maximum Capacities based on 70°F water and 12% flour moisture

PRODUCT	AGITATORS	BTF007	BTF010	SM200	SM201	BTF020	SM300	SM401	SM402NA	BTF040	BTF060	BTFP60
CAPACITY OF BOWL (QTS. LIQUID)		7	10	20	20	20	30	40	40	40	60	60
Hub attachment # 12		N/A	N/A	standard	N/A	N/A	standard	N/A	standard	option	option	option
Maximum weight of finish product		lbs-(kg)	lbs-(kg)	lbs-(kg)	lbs-(kg)	lbs-(kg)	lbs-(kg)	lbs-(kg)	lbs-(kg)	lbs-(kg)	lbs-(kg)	lbs-(kg)
Dough, Heavy Bread 55% AR (*)	C	5-(2,3) ³	8-(3,5) ³	15-(7) ¹	15-(7) ¹	15-(7) ³	25-(11,5) ¹	30-(14) ¹	35-(16) ¹	35-(16) ⁵	60-(28) ⁵	80-(36) ⁷
Dough, Bread or Roll 60% AR (*)	C	7-(3) ⁵	10-(4,5) ⁵	20-(9) ¹	20-(9) ¹	20-(9) ⁶	30-(14) ¹	35-(16) ¹	40-(18) ¹	45-(20,5) ⁶	70-(32) ⁶	90-(40) ⁸
Dough, Whole Wheat 70% AR	C	7-(3) ⁵	10-(4,5) ⁵	20-(9) ¹	20-(9) ¹	20-(9) ⁶	30-(14) ¹	35-(16) ¹	40-(18) ¹	45-(20,5) ⁶	70-(32) ⁶	90-(40) ⁸
Dough, Thin Pizza 40% AR (*) (**)	C	n/r	n/r	n/r	n/r	n/r	n/r	n/r	n/r	n/r	n/r	35-(16) ³
Dough, Thin Pizza 45% AR (*) (**)	C	n/r	n/r	n/r	n/r	n/r	n/r	n/r	20-(9) ³	20-(9) ³	25-(11,5) ³	40-(18) ³
Dough, Med Pizza 50% AR (*) (**)	C	n/r	n/r	10-(4,5) ¹	n/r	10-(4,5) ³	15-(7) ¹	15-(7) ¹	30-(14) ¹	32-(14,5) ⁴	40-(18) ⁴	70-(32) ⁴
Dough, Thick Pizza 60% AR (*) (**)	C	n/r	n/r	15-(7) ¹	15-(7) ¹	15-(7) ⁴	20-(9) ¹	20-(9) ¹	35-(16) ¹	40-(18) ⁵	70-(32) ⁵	90-(40) ⁸
Dough, Raised Donut 65% AR (*)	C	n/r	n/r	7-(3) ²	7-(3) ²	9-(4) ⁵	15-(7) ²	15-(7) ²	35-(16) ²	25-(11,5) ⁸	55-(25) ⁸	75-(34) ¹⁰
Dough, Pie	P	4-(1,7)	7-(3)	15-(6,8)	15-(6,8)	15-(6,8)	27-(12)	30-(14)	35-(16)	35-(16)	40-(18)	50-(23)
Mashed potatoes	P & F	4-(1,7)	7-(3)	10-(4,5)	10-(4,5)	15-(6,8)	23-(10)	25-(11,5)	30-(14)	30-(14)	40-(18)	40-(18)
Egg Whites	F	1/2 pt	1 pt	1 qt	2 qts	3 qts	1,5 qts	1,75 qts	1,75 qts	1,75 qts	2 qts	2 qts
Mayonnaise (Qts. Of Oil)	P or F	3 qts	5 qts	10 qts	10 qts	10 qts	12 qts	13 qts	14 qts	15 qts	18 qts	n/r
Meringue (Qts of Water)	F	1/2 pt	3/4 pt	1 1/2 pt	2 1/2 pt	3 1/2 pt	1 qt	1,5 qts	1,5 qts	1,5 qts	1,5 qts	n/r
Whipped Cream	F	1 1/4 qt	2 qts	4 qts	4 qts	4qts	6 qts	9 qts	9 qts	9 qts	12 qts	n/r
Icing, fondant cream	P	3-(1,4)	5-(2,3)	10-(4,5)	10-(4,5)	10-(4,5)	15-(6,8)	20-(9)	25-(11,5)	25-(11,5)	40-(18)	n/r
Shortening & sugar, Creamed	P	4-(1,7)	7-(3)	15-(6,8)	15-(6,8)	15-(6,8)	25-(11,5)	30-(14)	35-(16)	35-(16)	50-(23)	60-(28)
Cookies, Sugar	P	4-(1,7)	7-(3)	15-(7)	10-(4,5)	15-(7)	23-(10,4)	25-(11,5)	30-(14)	30-(14)	40-(18)	50-(23)
Cake, Sponge	F	3-(1,4)	5-(2,3)	10-(4,5)	10-(4,5)	10-(4,5)	18-(8,1)	20-(9)	30-(14)	30-(14)	35-(16)	n/r
Cake	P	5-(2,3)	10-(4,5)	20-(9)	20-(9)	20-(9)	30-(14)	40-(18)	45-(20,5)	45-(20,5)	60-(28)	70-(32)

manuel/mixchart/mix-a.xls 05/09/2004

NOTE: Attachment hub should not be used while mixing.

NOTE: To know the absorption ratio of your recipe used the following formula.

% AR = Water Weight(lbs) Divided by Flour Weight(lbs).

1 CANADIEN gallon of water = 10 lb/4.54kg

1 US galon of water= 8.33lb/3.77kg

Use of ice requires a 10% reduction in batch size

For example: you are using 1 us gallon of water and 15 lbs of flour.

8,33lbs / 3,8kg of water ÷ 15lb / 6,8kg of flour = 0.55

That means you will have a finish product of 23,3 lbs at 55% AR

Refer to the above chart to find the model you will need.

MUST MIX PIZZA DOUGH ON FIRST GEAR ONLY *** (FOR THE BTF SERIES, REFER TO THE EXPONENT FROM THE ABOVE CHART)***.

** - used 1ST speed only on 50% AR or lower products *** with the exception of the BTF series, refer to the corresponding exponent from the above chart***.

* - Drop the above chart by 10% when you use high gluten flour.

EXPONENT = Recommended mixing speed

AGITATORS

ABBREVIATIONS

P - Flat Beatter

C - Dough Arm (hook)

F - Wire Whip

H - Hub Attachment

3 FIXED SPEEDS

SM SERIES

1 - First Speed

2 - 2 nd Speed

3 - 3rd Speed

20 SPEEDS

BTF SERIES

1 to 20 - Max Speeds

CHART CAPACITY

PLANETARY MIXER

Recommended maximum Capacities based on 70°F water and 12% flour moisture

PRODUCT	AGITATORS	BTF080	BTF100	BTF120	BTF140	BTF080	BTF100	BTF120	BTF140
CAPACITY OF BOWL (QTS. LIQUID)		80	100	120	140	80	100	120	140
Hub attachment # 12		optional	optional	optional	optional	optional	optional	optional	optional
		lbs-(kg)	lbs-(kg)	lbs-(kg)	lbs-(kg)	lbs-(kg)	lbs-(kg)	lbs-(kg)	lbs-(kg)
BREAD		Maximum weight of finish product				Maximum weight of flour			
Dough, Heavy Bread 55% AR (*)	C	103-(47) ⁶	119-(54) ⁶	150-(68) ⁶	178-(80) ⁶	66-(30)	77-(35)	88-(40)	110-(50)
Dough, Bread or Roll 60% AR (*)	C	125-(57) ⁶	140-(64) ⁶	176-(80) ⁶	210-(96) ⁶	77-(35)	88-(40)	110-(50)	132-(60)
Dough, Whole Wheat 70% AR	C	112-(51) ⁶	130-(59) ⁶	150-(68) ⁶	187-(85) ⁶	66-(30)	77-(35)	88-(40)	110-(50)
PIZZA									
Dough, Thin Pizza 40% AR (*) (**)	C	77-(35) ³	100-(45) ³	120-(55) ³	140-(64) ³	55-(25)	77-(35)	88-(40)	100-(45)
Dough, Med Pizza 50% AR (*) (**)	C	84-(38) ⁶	116-(53) ⁶	132-(60) ⁶	150-(68) ⁶	55-(25)	77-(35)	88-(40)	100-(45)
Dough, Thick Pizza 60% AR (*) (**)	C	125-(57) ⁶	140-(64) ⁶	176-(80) ⁶	210-(96) ⁶	77-(35)	88-(40)	110-(50)	132-(60)

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20 VARIABLE SPEEDS

NOTE: To know the absorption ratio of your recipe used the following formula.

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EXPONENT = Recommended mixing speed