

(AEF) SPIRAL MIXERS CHART

Maximum dough capacity recommended

2 speeds Belt driven Transmission	SPEED	AEF015	AEF025	AEF035	AEF050	AEF080	AEF100	AEF150
Bowl liquid capacity (qts or liters)		30	50	70	100	175	225	345
Min. & Max. flour capacity		2(1)-30(15)	2(1)-55(25)	5(2)-75(35)	7(3)-110(50)	11(5)-175(80)	22(10)-220(100)	22(10)-330(150)
TYPE OF DOUGH		lbs-(kg)	lbs-(kg)	lbs-(kg)	lbs-(kg)	lbs-(kg)	lbs-(kg)	lbs-(kg)
Bread dough 50%AR	1 & 2	40-(18)	55-(25)	100-(45)	150-(68)	225-(102)	300-(136)	425-(193)
Bread dough 55%AR	1 & 2	45-(20)	60-(27)	110-(50)	160-(72)	250-(113)	325-(147)	475-(215)
Bread dough 60%AR	1 & 2	50-(23)	70-(31)	120-(55)	175-(80)	280-(127)	350-(160)	520-(235)
Whole wheat 70%AR	1 & 2	45-(20)	65-(29)	120-(55)	175-(80)	280-(125)	350-(160)	520-(235)
Pasta dough	1	16-(7,2)	32-(14,5)	44-(20)	60-(27)	100-(45)	140-(63,5)	200-(90,5)
Pizza dough (thin) 40% AR	1	20-(9)	40-(18)	55-(25)	75-(34)	125-(57)	175-(80)	250-(113)
Pizza dough 45% AR	1	25-(11)	45-(20)	75-(34)	100-(45)	175-(80)	200-(90)	280-(125)
Pizza dough (med) 50% AR	1 & 2	35-(16)	55-(25)	100-(45)	150-(68)	225-(102)	300-(136)	425-(193)
Pizza dough (thick) 60% AR	1 & 2	50-(23)	70-(31)	120-(55)	175-(80)	280-(127)	350-(160)	520-(235)

manuel/mixchart/mix-a.xls

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NOTE :% AR(ABSORPTION RATIO) =WATER WEIGHT (lbs) DIVIDED BY FLOUR WEIGHT(lbs)

CAPACITY DEPENDS ON MOISTURE CONTENT OF DOUGH .

ABOVE CAPACITIES ARE BASED ON 12 % FLOUR MOISTURE AT 70°F (21°C) WATER TEMPERATURE.

1 US GALLON OF WATER = 8.33 lbs (3.8kg)

1 CANADIAN GALLON OF WATER =10 lbs (4.5kg)

DROP THE ABOVE CHART BY 10% WHEN YOU USE HIGH GLUTEN FLOUR

DROP THE ABOVE CHART BY 10% WHEN YOU USE ICE WATER

FOR EXAMPLE: YOU ARE USING 1/2 US GALLON OF WATER & 10lbs FLOUR

$8.33\text{lbs} \div 2 = 4.17\text{lbs}$, $4.17\text{lbs WATER} \div 10\text{lbs FLOUR} = 0.417$

THAT MEANS YOU WILL HAVE A DOUGH OF 41,7% (AR)

NOTE: HUB ATTACHMENT SHOULD NOT BE IN PLACE WHILE MIXING.

2ND SPEED SHOULD NEVER BE USED BELLOW 50% (AR) PRODUCTS