

## RECOMMENDED MAXIMUM FOR SPIRAL MIXERS

Recommended maximum: Capacities based on 70°F (21°C) water and 12% flour moisture

SPIRAL MIXERS	AEF015	AEF025	AEF035	AEF050	AEF080	AEF100	AEF150
Maximum weight of finish product	lb-(kg)	lb-(kg)	lb-(kg)	lb-(kg)	lb-(kg)	lb-(kg)	lb-(kg)
Dough, Heavy Bread 55% AR	45-(20)	60-(27)	110-(50)	160-(72)	250-(113)	325-(147)	475-(215)
Dough, Bread or Rolls 60% AR	50-(23)	70-(31)	120-(55)	175-(80)	280-(127)	350-(160)	520-(235)
Dough, Whole Wheat 70% AR	50-(23)	70-(31)	120-(55)	175-(80)	280-(125)	350-(160)	520-(235)
Dough, Thin Pizza 40% AR	20-(9)	40-(18)	55-(25)	75-(34)	125-(57)	175-(80)	250-(113)
Dough, Med Pizza 50% AR	35-(16)	55-(25)	100-(45)	150-(68)	225-(102)	300-(136)	425-(193)
Dough, Thick Pizza 60% AR	50-(23)	70-(31)	120-(55)	175-(80)	280-(127)	350-(160)	520-(235)

n/r - Not recommended

NOTE: Attachment hub should not be used while mixing

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

% AR = Water Weight (lb) Divided by Flour Weight (lb)

1 CANADIAN gallon of water = 10 lb/4.54kg

1 US gallon 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 lb of flour.

$8.33 \text{ lb (3.8 kg) of water} \div 15 \text{ lb (6.8 kg) of flour} = 0.55$

That means you will have a finished product of 23.3 lb at 55% AR

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

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