



ANVIL MIXER CAPACITY CHART

Product	Agitator and Speed	Maximum Bowl Capacity					
		10	20	30	40	60	80
Bread and Roll Dough - 60 % AR	Dough Hook-1st only	12 1/2 lbs.	25 lbs.	45 lbs.	50 lbs.	90 lbs.	120 lbs.
Heavy Bread Dough - 55% AR	Dough Hook 1st only	7 1/2 lbs.	15 lbs.	30 lbs.	40 lbs.	70 lbs.	80 lbs.
Pizza Dough, Thin - 40% AR	Dough Hook 1st only	5 lbs	9 lbs.	14 lbs.	25 lbs.	40 lbs.	50 lbs.
Pizza Dough, Medium - 50% AR	Dough Hook 1st only	5 lbs	10 lbs.	20 lbs.	32 lbs.	60 lbs.	70 lbs.
Pizza Dough, Thick - 60% AR	Dough Hook 1st only	10 lbs	20 lbs.	40 lbs.	50 lbs.	80 lbs.	100 lbs.
Raised Donut Dough - 65% AR	Dough Hook 1st and 2nd	4 1/2 lbs	9 lbs.	15 lbs.	25 lbs.	40 lbs.	55 lbs.
Pie Dough	Flat Beater	10 lbs	18 lbs	30 lbs.	35 lbs.	60 lbs.	70 lbs.
Mashed Potatoes	Flat Beater	8 lbs	15 lbs.	23 lbs.	30 lbs.	45 lbs.	60 lbs.
Cake	Flat Beater	10 lbs	20 lbs.	30 lbs.	40 lbs.	60 lbs.	80 lbs.
Waffle or hot cake batter	Flat Beater	5 qt.	8 qt.	12 qt.	16 qts.	24 qt.	32 qt.
Egg whites	Wire Whisk	1 Pt.	1 qt.	1-1/2 qt.	2 qt.	3 qt.	4 qt.
Meringue	Wire Whisk	3/4 Pts.	1 qt.	1-1/2 qt.	2 qt.	3 qt.	4 qt.
Whipped Cream	Wire Whisk	2 qt.	4 qt.	6 qt.	8 qt.	12 qt.	16 qt.
Cake, pound	Flat Beater	10 lbs	20 lbs	30 lbs	40 lbs	60 lbs	80 lbs

When mixing dough (pizza, bread or bagels) check your "AR" absorption ratio - water weight divided by flour weight. Above capacities based on 12% flour moisture at 70°F water temperature. If high gluten flour is used, reduce above dough batch size by 10%.

Example:

If recipe calls for 5 lbs of water and 10lbs of flour, then 5 divided by 10 = 0.50 x 100 = 50 % AR.

- 2nd Speed should never be used on mixtures with less than 50% AR.
- Do not use attachments on hub while mixing.

When calculating the correct size mixer for your application here are some helpful weights & measures:

- 8.3 Lbs = 1 gallon of water.
- 2.08 Lbs = 1 Quart.