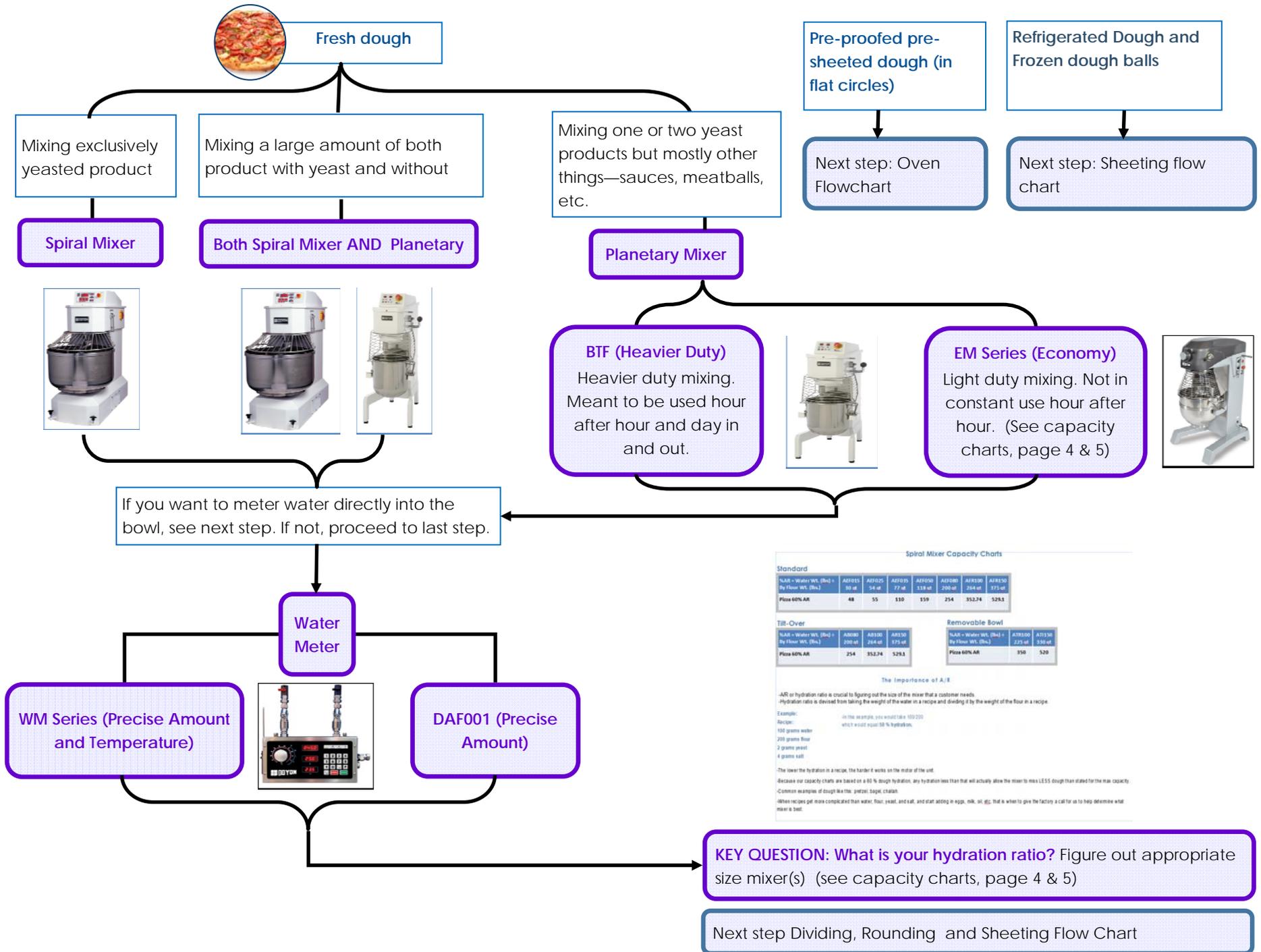


Pizza—Dough Mixing



Spiral Mixer Capacity Charts

Standard		AE1015	AE1025	AE1035	AE1050	AE1060	AE1200	AE1300
%AR = Water Wt. (lbs) ÷ By Flour Wt. (lbs.)		30 qt	34 qt	37 qt	44 qt	50 qt	74 qt	83 qt
Flour 60% AR		48	55	59	69	78	114	128

Tilt-Over		AE1000	AE1100	AE1300
%AR = Water Wt. (lbs) ÷ By Flour Wt. (lbs.)		200 qt	264 qt	375 qt
Flour 60% AR		254	352.74	529.1

Removable Bowl		AE1000	AE1100
%AR = Water Wt. (lbs) ÷ By Flour Wt. (lbs.)		225 qt	330 qt
Flour 60% AR		330	520

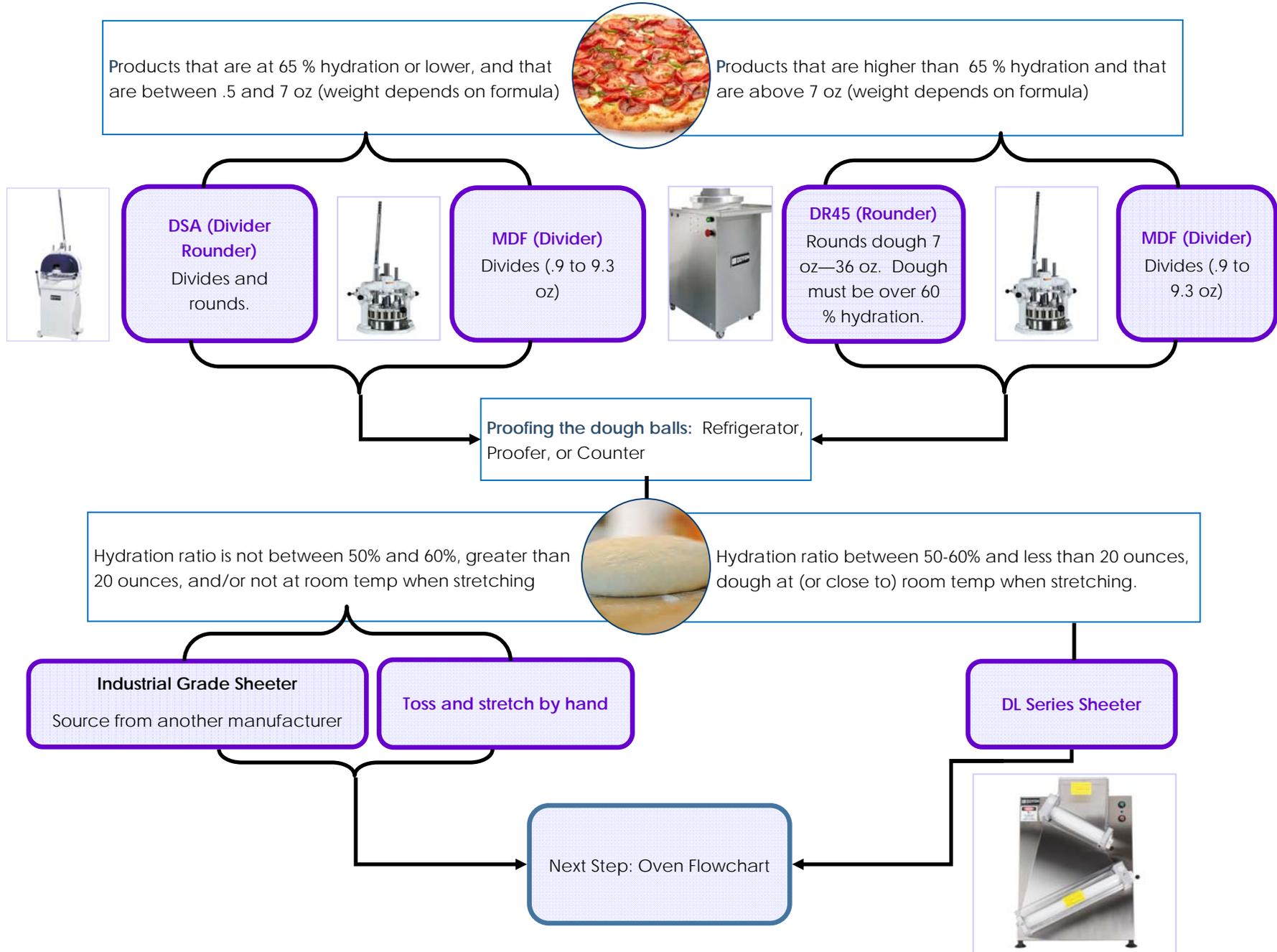
The Importance of A/R

-A/R or hydration ratio is crucial to figuring out the size of the mixer that a customer needs.
-Hydration ratio is derived from taking the weight of the water in a recipe and dividing it by the weight of the flour in a recipe.

Example:
Recipe: 100 grams water, 200 grams flour, 2 grams yeast, 4 grams salt. In the example, you would take 100/200 which would equal 50% hydration.

The lower the hydration in a recipe, the harder it works on the motor of the unit.
-Because our capacity charts are based on a 60% dough hydration, any hydration less than that will actually allow the mixer to mix LESS dough than stated for the max capacity.
-Common examples of dough like this: pretzel, bagel, challah.
-When recipes get more complicated than water, flour, yeast, and salt, and start adding in eggs, milk, oil, etc., that is when to give the factory a call for us to help determine what mixer is best!

Pizza—Dividing, Rounding, and Sheeting



Pizza—Ovens



Cooking below 600 degrees, cooking a pizza dough with a hydration ratio under 70%, looking to get more than 3-6 pizzas every 6-8 minutes, pizzas under 18"

PIZ3/6 (Gas or Electric)



Fits sheet and hotel pans in the oven.
PIZ 3: Up to 3 18" pizzas
PIZ 6: Up to 6 18" pizzas
Also does a great job with appetizers, wings, roasting vegetables, broiling seafood, finishing.

FPR (Electric Only)



FPR3: One 18" pizza and two 17" pizzas.
Also does a great job with appetizers, wings, roasting vegetables, broiling seafood, finishing.

Cooking above 600 degrees, cooking a very high hydrated pizza dough (above 70%), cooking times of more than 8 minutes, pizzas 18" or above.

Alternative Pizza Oven

Planetary Mixer Dough Capacity Charts

%AR = Water Wt. (lbs) ÷ By Flour Wt. (lbs.)	BTF010 (10 Qt)	BTF020/BTL020 (21 Qt)	BTF040 (42 Qt)	BTF060 (63 Qt)	BTL080 (80 Qt)	BTL100 (100 Qt)	BTL120 (120 Qt)	BTL140 (140 Qt)
Dough, Bread, Roll or Pizza 60% AR	3.3 lbs.	8.82 lbs.	17.64 lbs.	26.46 lbs.	44.09 lbs	55.12 lbs	66.14 lbs.	77.16 lbs.

%AR = Water Wt. (lbs) ÷ By Flour Wt. (lbs.)	EM20 (20 Qt.)	EM30 (30 Qt.)
Dough, Heavy Bread 55% AR	15 lbs.	25 lbs.
Dough, Bread of Roll 60% AR	20 lbs.	30 lbs.
Dough, Whole Wheat 70% AR	20 lbs.	30 lbs.
Dough, Thin Pizza 40% AR	N/R	N/R
Dough, Med Pizza 50% AR	10 lbs.	15 lbs.
Dough, Thick Pizza 60% AR	20 lbs.	30 lbs.

Spiral Mixer Capacity Charts

Standard

%AR = Water Wt. (lbs) ÷ By Flour Wt. (lbs.)	AEF015 30 qt	AEF025 54 qt	AEF035 77 qt	AEF050 118 qt	AEF080 200 qt	AFR100 264 qt	AFR150 375 qt
50% AR	30	*	50	*	160	*	*
55% AR	35	40	80	116	165	*	*
60% AR	48	55	110	159	254	352.74	529.1
65% AR	48	60	110	159	254	*	*

* Capacities have not been calculated.

Tilt-Over

%AR = Water Wt. (lbs) ÷ By Flour Wt. (lbs.)	AB080 200 qt	AB100 264 qt	AR150 375 qt
60% AR	254	352.74	529.1

Removable Bowl

%AR = Water Wt. (lbs) ÷ By Flour Wt. (lbs.)	ATR100 225 qt	ATI150 330 qt
60% AR	350	520

The Importance of A/R

-A/R or hydration ratio is crucial to figuring out the size of the mixer that a customer needs.

-Hydration ratio is devised from taking the weight of the water in a recipe and dividing it by the weight of the flour in a recipe.

Example:

Recipe:

100 grams water

200 grams flour

2 grams yeast

4 grams salt

-In this example, you would take 100/200 which would equal **50 % hydration**.

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-Because our capacity charts are based on a 60 % dough hydration, any hydration less than that will actually allow the mixer to miss LESS dough than stated for the max capacity.

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