

| Product                                                                                                                                                                                  | Rec. Tool | Kodiak 20 | Kodiak 30 | V30       | V40    | V60 V60PL | V80 V80PL | V100PL ERGO100 | ERGO150 |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|-----------|-----------|-----------|--------|-----------|-----------|----------------|---------|
| Bowl Capacity (Quarts)                                                                                                                                                                   |           | 20        | 30        | 30        | 40     | 60        | 80        | 100            | 150     |
| Egg Whites                                                                                                                                                                               | Whip      | 1 qt      | 1-1/2 qts | 1 1/2 qts | 2 qts  | 3 qts     | 4 qts     | 5 qts          | 7 qts   |
| Whipped Cream                                                                                                                                                                            | Whip      | 4 qts     | 5-1/4 qts | 6 qts     | 8 qts  | 13 qts    | 17 qts    | 26 qts         | 37 qts  |
| Buttercream Frosting   | Whip      | 8 qts     | 12 qts    | 13 qts    | 17 qts | 25 qts    | 34 qts    | 48 qts         | 67 qts  |
| Layer Sponge Cake                                                                                                                                                                        | Whip      | 12 lbs    | 17 lbs    | 18 lbs    | -      | 35 lbs    | -         | 57 lbs         | 81 lbs  |
| Mayonnaise                                                                                              | Whip      | 9 qts     | 12 qts    | 13 qts    | -      | 25 qts    | 34 qts    | 42 qts         | 60 qts  |
| Mashed Potatoes                                                                                         | Beater    | 22 lbs    | 35 lbs    | 35 lbs    | 46 lbs | 71 lbs    | 95 lbs    | 119 lbs        | 168 lbs |
| Cake Batter                                                                                             | Beater    | 22 lbs    | 33 lbs    | 33 lbs    | 44 lbs | 66 lbs    | 88 lbs    | 121 lbs        | 170 lbs |
| Fondant Icing                                                                                           | Beater    | 13 lbs    | 20 lbs    | 27 lbs    | 36 lbs | 53 lbs    | 71 lbs    | 89 lbs         | 124 lbs |
| Herb Butter            | Beater    | 13 lbs    | 20 lbs    | 20 lbs    | 27 lbs | 40 lbs    | 53 lbs    | 77 lbs         | 108 lbs |
| Meatball Mix                                                                                            | Beater    | 26 lbs    | 39 lbs    | 40 lbs    | 53 lbs | 80 lbs    | 106 lbs   | 132 lbs        | 185 lbs |
| Pasta Noodles (50% AR)                                                                                  | Hook      | 27 lbs    | 27 lbs    | 27 lbs    | 35 lbs | 53 lbs    | 71 lbs    | 99 lbs         | 139 lbs |
| Dough (50% AR)                                                                                          | Hook      | 15 lbs    | 22 lbs    | 33 lbs    | 44 lbs | 75 lbs    | 88 lbs    | 110 lbs        | 154 lbs |
| Dough (55% AR)                                                                                         | Hook      | 16 lbs    | 22 lbs    | 38 lbs    | 50 lbs | 77 lbs    | 103 lbs   | 128 lbs        | 167 lbs |
| Dough (60% AR)                                                                                        | Hook      | 22 lbs    | 27 lbs    | 44 lbs    | 57 lbs | 88 lbs    | 117 lbs   | 143 lbs        | 187 lbs |
| Dough (70% AR)                                                                                                                                                                           | Hook      | 24 lbs    | 36 lbs    | 40 lbs    | 53 lbs | 80 lbs    | 106 lbs   | 143 lbs        | 187 lbs |
| Rye Bread Dough                                                                                                                                                                          | Hook      | 27 lbs    | 39 lbs    | 40 lbs    | 53 lbs | 93 lbs    | 119 lbs   | 176 lbs        | 247 lbs |
| Sourdough                                                                                                                                                                                | Hook      | 24 lbs    | 36 lbs    | 40 lbs    | 53 lbs | 79 lbs    | 106 lbs   | 143 lbs        | 187 lbs |
| Gluten Free Dough                                                                                                                                                                        | Hook      | 20 lbs    | 30 lbs    | 31 lbs    | 31 lbs | 62 lbs    | 82 lbs    | 104 lbs        | 146 lbs |

**Symbol Key - Recommended Actions:**

-  = Scrapper recommended
-  = Always make sure the ingredients are room temperature/soft. If not, this can damage the tools.
-  = Recommended to work on low speed.
-  = Recommended not to go above medium speed.
- %AR = Absorption Ratio (moisture in % of dry matter)

The capacity chart shows the maximum capacity for the specific machine. The testing has been conducted with standard equipment. Therefore, the use of special tools, can result in a different outcome. Always start the machine at the lowest speed. Increase the speed subsequently, taking the product being mixed into account.

Bread dough: Moisture content of flour: 14.8% and gluten content: 12 g protein/100 g.  
By using flour with a higher gluten content, batch sizes are reduced by 10%. Variations in ingredients can influence the water absorption, volume and baking characteristics, etc.