

## KNOW YOUR STAND MIXER



*Tilt Head Stand Mixer*

- ✓ Twist-on bowl securing methods are ideal for residential Stand Mixers getting standard household use.
- ✓ This bowl securing method is standard on most residential mixing equipment.
- ✓ Head tilts back for accessing ingredients.
- ✓ Heavy Loads: When single and double batches are needed and large capacity processing.
- ✓ Twice a day use or less.



*Bowl Lift Stand Mixer*

- ✓ Arm and bracket securing methods is the most superior method of holding the bowl on high powered mixers. The arms provide a level of movement necessary for optimizing the life of the motor and mixer body during regular heavy batch processing.
- ✓ This bowl securing method is standard on most commercial mixing equipment.
- ✓ Bowl lowers and raises for accessing ingredients.
- ✓ Extreme loads: When more than a double batch is needed and semi professional to professional capacity processing.
- ✓ Long periods of use (3-8 hours daily).

# WHICH MIXER FOR YOU?

## *Comparing the different Stand Mixers*

### *4.8 L Tilt Head Stand Mixer*

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**MAX CAPACITY PER FOOD TYPE**

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<b>MAX FLOUR ADVISED</b>	1 KG (8 CUPS)
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<b>PIE CRUST : GRAMS OF FLOUR</b>	500 G
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<b>EGG WHITE</b>	12 EGGS (MEDIUM)
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<b>WHIPPED CREAM</b>	1 L
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<b>CAKE</b>	2.7 KG
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<b>BREAD DOUGH</b>	2 KG
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(stiff yeast dough = 55% Absorption ratio)

<b>MASHED POTATOES</b>	2.7 KG
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<b>COOKIES</b>	108 UNITS (9 DOZEN)
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(standard 5.1 cm - 2 inch cookie)

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### *4.8 L Bowl Lift Stand Mixer*

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**MAX CAPACITY PER FOOD TYPE**

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ALL-PURPOSE FLOUR	1 KG (8 CUPS)
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WHOLE WHEAT FLOUR	800 G (6 CUPS)
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500 G
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12 EGGS (MEDIUM)
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1 L
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2.7 KG
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2 KG
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2.7 KG
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108 UNITS (9 DOZEN)
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### *6.9 L Bowl Lift Stand Mixer*

2.2 KG (16 CUPS)
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1150 G
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19 EGGS (MEDIUM)
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1.9 L
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4.5 KG
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3.8 KG
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3.6 KG
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168 UNITS (14 DOZEN)
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