


## SM-800A CAPACITY CHART

The following table lists the recommended capacities of finished weights of regular mixes. Although the machine may be capable of mixing larger quantities, it will lead to excessive and premature wear and possible failure. Overloading also results in lengthy processes and unsatisfactory results.

Product	Maximum Regular Mix	Whip	Beater	Spiral Hook
Mashed potato	1,8 Kg		*	*
Pie pastry	1,8 Kg		*	
Cookies	-		*	
Sponge cake	-	*	*	
Pound cake	-		*	
Marshmallow	-	*		
Fondant Icing	1.3 Kg		*	
Whipping cream	2 lit.	*		
Egg whites	0.35 lit.	*		
Mayonnaise	-	*		
Batter	-	*	*	
Pasta, Egg noodle	900 g			*
Brioche (kg flour)	-			*
Raised donut dough (65% moisture content)	1 Kg			*
Heavy bread dough (55% moisture content)	1.25 Kg			*
Pizza dough (50% moisture content)	1.25 Kg			*
Pizza dough (40% moisture content)	1 Kg			*
1. Recommended weight for a finished mix unless otherwise stated. 2. Water content e.g. 25# flour / 12.5# water = 50% moisture. 3. For pizza dough with lower moisture content, please consult SMAKY 4. For higher gluten flour reduce dough batch by 25%.				

Table 3

 Note: To large a quantity is always detrimental to the quality of the work and the life of the mechanical parts of the beater and may lead to abrupt stoppage.

If this happens with an extremely small/light batch, contact your nearest authorized service agent for further information.