



Too big quantities will always reduce the quality of the product and the life of the mixer. Overloading can also result in sudden stops.

Product	Raw material	Approx. max. quantity
Bread dough, 50%	Lbs	5
Mashed potatoes	Lbs	4
Whipped cream	Qt	1
Layer cake	Lbs	6
Cake donuts	Lbs	6

OVERLOADING:

If the mixer is moving e.g. kneading dough, this is **not** due to errors or overloading.

In case of overloading the electronic variator will reduce the current to the motor and stop it.