

Description		Heavy Duty				Extra Heavy Duty					
Model	MP7	MP9	MP10	MP20	MP30	MP40	MP60				
Specification	Bowl Capacity (Ltr)	7	9	10	20	30	40	60			
	Speed (RPM)	5 variable speeds 193 - 495 rpm	10 variable speeds 181 - 561 rpm	3 fixed speeds 135, 243 and 480 rpm	3 fixed speeds 140, 260 and 473 rpm	3 fixed speeds 125, 232 and 423 rpm	3 fixed speeds 95, 195 and 356 rpm	4 fixed speeds 84, 148, 248 and 436 rpm			
	Attachment Hub	No	No	No	Yes	Yes	Yes	Yes			
	Timer	Yes (30 min, digital)	Yes (digital)	Yes (15 min, digital)	No	Yes	Yes	Yes			
	Phase	Single	Single	Single	Single	Single Three	Single Three	Single Three	Single Three		
	Voltage (V)	230	230	230	230	230 400	230 400	230 400	230 400		
	Frequency (Hz)	50	50	50	50	50 50	50 50	50 50	50 50		
	Power (kW)	0.60	0.65 (0.87 HP)	0.25 (0.33 HP)	0.375 (0.5 HP)	0.75 (1 HP) 0.75 (1 HP)	1.125 (1.5 HP) 1.125 (1.5 HP)	2.25 (3 HP) 2.25 (3 HP)			
	Items Included	Bowl, Beater, Whisk & Dough Hook	Bowl, Beater, Whisk & Dough Hook	Bowl, Beater, Whisk & Dough Hook	Bowl, Beater, Whisk & Dough Hook	Bowl, Beater, Whisk & Dough Hook	Bowl, Beater, Whisk & Dough Hook	Bowl, Beater, Whisk, Dough Hook & Bowl Trolley			
	Optional Attachments	No	No	No	Veg Prep Attachment Meat Mincer Attachment	Veg Prep Attachment Meat Mincer Attachment	Veg Prep Attachment Meat Mincer Attachment	Veg Prep Attachment Meat Mincer Attachment			
	Optional Accessories	No	No	No	Stand, Trolley, 10ltr Reduction Parts	Bowl Trolley, 20ltr Reduction Parts	Bowl Trolley, 20ltr Reduction Parts	30ltr Reduction Parts			
	Power Connection	13 Amp (3 Pin Plug)	13 Amp (3 Pin Plug)	13 Amp (3 Pin Plug)	13 Amp (3 Pin Plug)	Hardwired	Hardwired	Hardwired			
	Dimensions (D x W x H)	460 x 340 x 520	450 x 350 x 538	453 x 399 x 630	530 x 456 x 802	570 x 575 x 1105	688 x 652 x 1220	1039 x 708 x 1430			
Net Weight (Kg)	18	20	62	98	185	205	455				
Product Capacity	Egg Whites	0.3 ltr	0.4 ltr	0.5 ltr	1 ltr	1.4 ltr	1.6 ltr	1.9 ltr	✓		
	Mashed Potatoes	1.5 kg	1.8 kg	3 kg	6.8 kg	10.4 kg	13.6 kg	18 kg		✓	
	Mayonnaise (Qts. Oil)	2 ltr	2.5 ltr	3.8 ltr	9.5 ltr	11 ltr	12 ltr	17 ltr	✓	✓	
	Waffle/Pancake Batter	2.8 ltr	3.8 ltr	4.7 ltr	7.6 ltr	11.4 ltr	15.1 ltr	22.7 ltr		✓	
	Whipped Cream	1.7 ltr	1.9 ltr	2 ltr	3.8 ltr	5.7 ltr	8.5 ltr	11.4 ltr	✓		
	Fondant Icing	1 kg	1.5 kg	2.7 kg	5.4 kg	8.2 kg	11.3 kg	16.3 kg			
	Cup/Layer Cake	2 kg	3 kg	4.8 kg	9.5 kg	13.6 kg	20.4 kg	27 kg		✓	
	Pound Cake	2 kg	3 kg	3.6 kg	9 kg	11 kg	18 kg	24.9 kg		✓	
	Sponge Cake	1.3 kg	1.5 kg	1.8 kg	5.4 kg	8.1 kg	16 kg	18 kg	✓		
	Pie Dough	1.8 kg	3 kg	4 kg	8 kg	12 kg	15.9 kg	22.7 kg		✓	
	Bread or Roll Dough (Light/Med, 60% AR)	1.8 kg	2.5 kg	5.7 kg	11.3 kg	20 kg	27 kg	26 kg			✓ 1 st only
	Bread or Roll Dough (Heavy, 55% AR)	1.1 kg	1.5 kg	3.4 kg	6.8 kg	13.6 kg	18 kg	30 kg			✓ 1 st only
	Thin Pizza Dough, Pasta, Basic Egg Noodle (40% AR) 5 min max mix time	0.8 kg	1 kg	2 kg	4 kg	7 kg	13 kg	18 kg			✓ 1 st only
	Medium Pizza Dough (50% AR)	1.4 kg	1.8 kg	2.3 kg	4.5 kg	9 kg	15 kg	32 kg			✓ 1 st only
Thick Pizza Dough (60% AR)	0.9 kg	2.3 kg	4.5 kg	9 kg	18 kg	21 kg	31.7 kg			✓ 1 st only	
Raised Donut Dough (65% AR)	0.8 kg	1 kg	2 kg	4 kg	6.8 kg	11.3 kg	17 kg			✓ 1 st & 2 nd	
Whole Wheat Dough (70% AR)	1 kg	1.8 kg	4 kg	9 kg	18 kg	21 kg	31.7 kg			✓ 1 st & 2 nd	

Note: The moisture content of heavy dough is a critical factor when selecting the correct mixing speed. You should never use 2nd speed when mixing heavy dough with an Absorption Ratio (AR) of 50% or less. To determine the Absorption Ratio (AR) of a product, divide the water weight by the flour weight.
 Example: Calculate the Absorption Ratio of a mixture containing 50g of water and 100g of flour. $5 \div 10 = 0.50 = 50\% = \text{AR}$
 If high gluten flour is used, reduce the batch size by 10%
 Capacities listed are based on flour at room temperature and water at 20°C. If using chilled flour, water below 20°C, or ice, reduce batch size by 10%

All Metcalfe MP Mixers are all covered by our 3-year warranty (1st year parts and labour, 2nd and 3rd years parts only)