

Category		Heavy Duty				Extra Heavy Duty							
													
Model		MP7	MP9	MP10	MP20	MP30		MP40		MP60	MP80PL		
Specification	Bowl Capacity	7 ltr	9 ltr	10 ltr	20 ltr	30 ltr		40 ltr		60 ltr	80 ltr		
	Speed	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	4 fixed speeds 110, 161, 195 and 286 rpm		
	Belt or Gear Driven	Gear Driven	Gear Driven	Belt Driven	Gear Driven	Gear Driven		Gear Driven		Gear Driven	Belt Driven		
	Attachment Hub	No	No	No	Yes	Yes		Yes		Yes	No		
	Timer	Yes (30 min, digital)	Yes (digital)	Yes (15 min, digital)	No	Yes		Yes		Yes	Yes		
	Phase	Single	Single	Single	Single	Single	Three	Single	Three	Three	Three		
	Voltage	230 V	230 V	230 V	230 V	230 V	400 V	230 V	400 V	400 V	400 V		
	Frequency	50 Hz	50 Hz	50 Hz	50 Hz	50 Hz	50 Hz	50 Hz	50 Hz	50 Hz	50 Hz		
	Power	0.60 kW / 0.87 hp	0.65 kW / 0.87 hp	0.25 kW / 0.33 hp	0.375 kW / 0.5 hp	0.75 kW / 1 hp	0.75 kW / 1 hp	1.125 kW / 1.5 hp	1.125 kW / 1.5 hp	2.25 kW / 3 hp	3 kW / 4 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	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	No		
	Optional Accessories	No	No	No	Stand, Trolley, 10ltr Reduction Parts	Bowl Trolley, 20ltr Reduction Parts		Bowl Trolley, 20ltr Reduction Parts		30ltr Reduction Parts	No		
	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	Hardwired		
Overall Dimensions D x W x H	460 x 340 x 490	450 x 372 x 538	455 x 403 x 630	530 x 464 x 810	570 x 617 x 1105		712 x 650 x 1223		1039 x 782 x 1430	1060 x 720 x 1440			
Net Weight	18 kg	20 kg	62 kg	98 kg	185 kg		205 kg		455 kg	600 kg			
Warranty	All Metcalfe MP Mixers are all covered by our 3-year warranty (1 st year parts and labour, 2 nd and 3 rd years parts only)												
Product Capacity	Product	MP7	MP9	MP10	MP20	MP30		MP40		MP60	MP80PL	Agitator	Speed
	Egg Whites	0.3 ltr	0.4 ltr	0.5 ltr	0.9 ltr	1.5 ltr		2 ltr		3 ltr	4 ltr	Whisk	All
	Mayonnaise (quantity of Oil)	2 ltr	2.5 ltr	3.8 ltr	8 ltr	12 ltr		13 ltr		18 ltr	30 ltr	Whisk	All
	Meringue	0.4 ltr	0.5 ltr	0.6 ltr	1.7 ltr	1 ltr		1.4 ltr		2 ltr	3 ltr	Whisk	All
	Whipped Cream	1.7 ltr	1.9 ltr	2 ltr	3.5 ltr	5.7 ltr		8.5 ltr		11 ltr	15 ltr	Whisk	All
	Mashed Potatoes	1.5 kg	1.8 kg	3 kg	6.5 kg	10 kg		13 kg		18 kg	27 kg	Beater	1 st & 2 nd
	Waffle / Pancake Batter	2.8 ltr	3.5 ltr	4 ltr	7 ltr	11 ltr		15 ltr		22 ltr	30 ltr	Beater	1 st & 2 nd
	Cake Batter	2.5 kg	3 kg	4.5 kg	9 kg	13.5 kg		20 kg		27 kg	40 kg	Beater	1 st & 2 nd
	Sponge Cake	1.3 kg	1.5 kg	1.8 kg	6 kg	10 kg		12 kg		20 kg	36 kg	Beater	1 st & 2 nd
	Pie Dough	1.8 kg	2.5 kg	4 kg	8 kg	12 kg		15.9 kg		22.7 kg	31 kg	Beater	1 st & 2 nd
	Bread or Roll Dough (Light/Med, 60% AR)	1.5 kg	1.8 kg	2 kg	4 kg	7.5 kg		13.5 kg		25 kg	35 kg	Dough Hook	1 st only
	Bread or Roll Dough (Heavy, 55% AR)	0.9 kg	1 kg	1.7 kg	3.5 kg	6.5 kg		11 kg		22 kg	30 kg	Dough Hook	1 st only
	Thin Pizza Dough, Pasta, Basic Egg Noodle (40% AR) 5 min max mix time	0.9 kg	1 kg	1.5 kg	3 kg	6 kg		10 kg		20 kg	25 kg	Dough Hook	1 st only
	Medium Pizza Dough (50% AR)	1.4 kg	1.8 kg	2 kg	3 kg	6 kg		10 kg		20 kg	25 kg	Dough Hook	1 st only
	Thick Pizza Dough (60% AR)	0.9 kg	1.5 kg	2 kg	4 kg	7.5 kg		13.5 kg		25 kg	35 kg	Dough Hook	1 st only
	Raised Donut Dough (65% AR)	0.9 kg	1 kg	1.5 kg	3 kg	6 kg		10 kg		20 kg	25 kg	Dough Hook	1 st only
Whole Wheat Dough (70% AR)	1 kg	1.5 kg	2 kg	4 kg	7.5 kg		13.5 kg		25 kg	35 kg	Dough Hook	1 st only	

Note:

- Never use 2nd speed when mixing dough
- If high gluten flour is used, reduce dough 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%
- The Absorption Ratio (AR) of a product is calculated by dividing the water weight by the flour weight, e.g. to calculate the AR of a mixture containing 50g of water and 100g of flour: 5 ÷ 10 = 0.50 = 50% AR.