

Dawn Cake Donut Water Temperature Conversion Chart

(To obtain a dough temperature of 75°F)

Mix Temperature

| | 90 | 88 | 82 | 78 | 74 | 70 | 66 | 62 | 58 | 54 | 50 | 46 | 42 | 40 |
|----|----|----|----|----|-----|----|----|-----|-----|-----|-----|-----|-----|-----|
| 90 | 45 | 49 | 53 | 57 | 61 | 65 | 69 | 73 | 77 | 81 | 85 | 89 | 93 | 95 |
| 88 | 46 | 51 | 55 | 59 | 63 | 67 | 71 | 75 | 79 | 83 | 87 | 91 | 95 | 97 |
| 86 | 49 | 53 | 57 | 61 | 65 | 69 | 73 | 77 | 81 | 85 | 89 | 93 | 97 | 99 |
| 84 | 51 | 55 | 59 | 63 | 67 | 71 | 75 | 79 | 83 | 87 | 91 | 95 | 99 | 101 |
| 82 | 53 | 57 | 61 | 65 | 69 | 73 | 77 | 81 | 85 | 89 | 93 | 97 | 101 | 103 |
| 80 | 55 | 59 | 63 | 67 | 71 | 75 | 79 | 83 | 87 | 91 | 95 | 99 | 103 | 105 |
| 78 | 57 | 61 | 65 | 69 | 73 | 77 | 81 | 85 | 89 | 93 | 97 | 101 | 105 | 107 |
| 76 | 59 | 63 | 67 | 71 | 75 | 79 | 83 | 87 | 91 | 95 | 99 | 103 | 107 | 109 |
| 74 | 61 | 65 | 69 | 73 | 77 | 81 | 85 | 89 | 93 | 97 | 101 | 105 | 109 | 111 |
| 72 | 63 | 67 | 71 | 75 | 79* | 83 | 87 | 91 | 95 | 99 | 103 | 107 | 111 | 113 |
| 70 | 65 | 69 | 73 | 77 | 81 | 85 | 89 | 93 | 97 | 101 | 105 | 109 | 113 | 115 |
| 68 | 67 | 71 | 75 | 79 | 83 | 87 | 91 | 95 | 99 | 103 | 107 | 111 | 115 | 117 |
| 66 | 69 | 73 | 77 | 81 | 85 | 89 | 93 | 97 | 101 | 105 | 109 | 113 | 117 | 119 |
| 64 | 71 | 75 | 79 | 83 | 87 | 91 | 95 | 99 | 103 | 107 | 111 | 115 | 119 | 121 |
| 62 | 73 | 77 | 81 | 85 | 89 | 93 | 97 | 101 | 105 | 109 | 113 | 117 | 121 | 123 |
| 60 | 75 | 79 | 83 | 87 | 91 | 95 | 99 | 103 | 107 | 111 | 115 | 119 | 123 | 125 |

* Example shown above with numbers highlighted in red:

Room temperature of 72°F and cake donut temperature of 74°F – Use 79°F water

Note:

- There may be times when it will be necessary to use crushed ice
- Dough temperature adjustment – 3°F at tap = 1°F at bowl



While you're concentrating on bringing joy to your customers, we're bringing you the solutions that make your job easier. Contact us at **1.800.248.1144** or **dawnfoods.com**.