

Dawn Yeast Raised Donut Water Temperature Conversion Chart

(To obtain a dough temperature of 82°F)

This chart has been computed using a friction factor of 35°F

Mix Temperature

	90	88	86	84	82	80	78	76	74	72	70	68	66	64	62	60
90	31	33	35	37	39	41	43	45	47	49	51	53	55	57	59	61
88	33	35	37	39	41	43	45	47	49	51	53	55	57	59	61	63
86	35	37	39	41	43	45	47	49	51	53	55	57	59	61	63	65
84	37	39	41	43	45	47	49	51	53	55	57	59	61	63	65	67
82	39	41	43	45	47	49	51	53	55	57	59	61	63	65	67	69
80	41	43	45	47	49	51	53	55	57	59	61	63	65	67	69	71
78	43	45	47	49	51	53	55	57	59	61	63	65	67	69	71	73
76	45	47	49	51	53	55	57	59	61	63	65	67	69	71	73	75
74	47	49	51	53	55	57	59	61	63	65	67	69	71	73	75	77
72	49	51	53	55	57	59	61	63	65	67	69	71	73	75	77	79
70	51	53	55	57	59	61	63	65	67	69	71	73	75	77	79	81
68	53	55	57	59	61	63	65	67	69	71	73	75	77	79	81	83
66	55	57	59	61	63	65	67	69	71	73	75	77	79	81	83	85
64	57	59	61	63	65	67	69	71	73	75	77	79	81	83	85	87
62	59	61	63	65	67	69	71	73	75	77	79	81	83	85	87	89
60	61	63	65	67	69	71	73	75	77	79	81	83	85	87	89	91

Note:

- Always check the dough temperature after the dough has been mixed. Friction factors vary with the amount of dough, the size of the bowl, and the mixing time. If the friction factor is not 35°F, do not use this chart. Compute the water temperature to be used by the standard formula. There will be times when ice water must be used.
- 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**.

