



# Mixer Capacity Chart

The following maximum capacities are intended as a guideline only. Varying factors such as the type of flour used, temperature of water used and other conditions may require the batch to be reduced.

| Product                           | Agitator and Speed     | P L A N E T A R Y |        |          |         |         |                    |         |                                |                                |                                |          | S P I R A L |          |
|-----------------------------------|------------------------|-------------------|--------|----------|---------|---------|--------------------|---------|--------------------------------|--------------------------------|--------------------------------|----------|-------------|----------|
|                                   |                        | SP05              | SP08   | SP10     | SP20    | SP25    | SP30/<br>SP30P     | SP40    | SP60                           | SP62P                          | SP62P-4                        | SP80PL   | GSM130      | GSM175   |
| Waffle or Hotcake Batter          | Flat Beater            | 2 qts.            | 3 qts. | 5 qts.   | 8 qts.  | 10 qts. | 12 qts.            | 16 qts. | 24 qts.                        | ----                           | 24 qts.                        | 30 qts.  | ----        | ----     |
| Whipped Cream                     | Wire Whip              | 2 qts.            | 2 qts. | 2 qts.   | 4 qts.  | 5 qts.  | 6 qts.             | 9 qts.  | 12 qts.                        | ----                           | 12 qts.                        | 16 qts.  | ----        | ----     |
| Mashed Potatoes                   | Flat Beater            | 4 lbs.            | 4 lbs. | 8 lbs.   | 15 lbs. | 18 lbs. | 23 lbs.            | 30 lbs. | 40 lbs.                        | ----                           | 40 lbs.                        | 50 lbs.  | ----        | ----     |
| Egg Whites                        | Wire Whip              | ¾ pts.            | ¾ pts. | 1 pt.    | 1 qt.   | 1¼ qts. | 1½ qts.            | 1¾ qts. | 2 qts.                         | ----                           | 2 qts.                         | 2 qts.   | ----        | ----     |
| Meringue (Qty. of Water)          | Wire Whip              | ¼ pts.            | ½ pts. | ¾ pts.   | 1½ pts. | 1¾ pts. | 1 qt.              | 1¼ qts. | 1¾ qts.                        | ----                           | 1-3/4 qts.                     | 3 qts.   | ----        | ----     |
| Raised Donut Dough (65% AR) *◆    | Dough Hook 1st and 2nd | 2 lbs.            | 2 lbs. | 4½ lbs.  | 9 lbs.  | 12 lbs. | 15lbs./<br>20 lbs. | 25 lbs. | 60 lbs.                        | 75 lbs.                        | 75 lbs.                        | 80 lbs.  | 130 lbs.    | 175 lbs. |
| Heavy Bread Dough (55% AR) *◆◆    | Dough Hook 1st only    | 4 lbs.            | 3 lbs. | 7½ lbs.  | 15 lbs. | 20 lbs. | 30lbs./<br>35 lbs. | 40 lbs. | 70 lbs.                        | 75 lbs.                        | 75 lbs.                        | 80 lbs.  | 120 lbs.    | 165 lbs. |
| Bread and Roll Dough (60% AR) *◆◆ | Dough Hook 1st only    | 5 lbs.            | 5 lbs. | 12½ lbs. | 25 lbs. | 25 lbs. | 45 lbs.            | 60 lbs. | 80 lbs.                        | 90 lbs.                        | 90 lbs.                        | 90 lbs.  | 130 lbs.    | 175 lbs. |
| Pizza Dough, Thin (40% AR) *◆◆□   | Dough Hook 1st only    | 3 lbs.            | 2 lbs. | 5 lbs.   | 9 lbs.  | 12 lbs. | 16lbs./<br>25 lbs. | 30 lbs. | 40 lbs. (1st)                  | 50 lbs.<br>35 lbs. (2nd)       | 50 lbs. /<br>40 lbs. (2nd)     | 50 lbs.  | 60 lbs.     | 80 lbs.  |
| Pizza Dough, Medium (50% AR) *◆◆□ | Dough Hook 1st only    | 4 lbs.            | 4 lbs. | 5 lbs.   | 10 lbs. | 15 lbs. | 25lbs./<br>36 lbs. | 40 lbs. | 70 lbs. (1st)<br>35 lbs. (2nd) | 80 lbs. (1st)<br>60 lbs. (2nd) | 80 lbs. (1st)<br>70 lbs. (2nd) | 90 lbs.  | 115 lbs.    | 155 lbs. |
| Pizza Dough, Thick (60% AR) *◆◆   | Dough Hook 1st only    | 5 lbs.            | 5 lbs. | 10 lbs.  | 20 lbs. | 25 lbs. | 40lbs./<br>45 lbs. | 50 lbs. | 70 lbs.                        | 90 lbs.                        | 90 lbs.                        | 100 lbs. | 130 lbs.    | 175 lbs. |
| Fondant Icing                     | Flat Beater            | 4 lbs.            | 3 lbs. | 6 lbs.   | 12 lbs. | 15 lbs. | 18 lbs.            | 25 lbs. | 36 lbs.                        | ----                           | 36 lbs.                        | 60 lbs.  | ----        | ----     |
| Cake                              | Flat Beater            | 5 lbs.            | 6 lbs. | 10 lbs.  | 20 lbs. | 25 lbs. | 30 lbs.            | 40 lbs. | 60 lbs.                        | ----                           | 60 lbs.                        | 90 lbs.  | ----        | ----     |
| Pie Dough                         | Flat Beater            | 5 lbs.            | 4 lbs. | 10 lbs.  | 18 lbs. | 22 lbs. | 27 lbs.            | 35 lbs. | 50 lbs.                        | 60 lbs.                        | 50 lbs.                        | 70 lbs.  | ----        | ----     |
| Pasta, Basic Egg Noodle           | Dough Hook             | 1 lb.             | 2 lb.  | 3 lbs.   | 5 lbs.  | 6 lbs.  | 8lbs./<br>15 lbs.  | 17 lbs. | 35 lbs.                        | 40 lbs.                        | 35 lbs.                        | 50 lbs.  | ----        | ----     |

\* NOTE: The mixer capacity depends on the moisture content of the dough. When mixing doughs (pizza, bread, or bagels) check your AR%!

%AR (% Absorption Ratio) = Water weight divided by flour weight. The capacities listed above are based on flour at room temperature and 70°F water temperature. (1 gal. water weighs 8.33 lbs.)

✕ Maximum Mixing Time - 7 Minutes

• If high gluten flour is used, reduce the batch size by 10%.

◆ If using chilled flour, water below 70°F, or ice, reduce batch size by 10%.

□ 2nd speed should never be used on 60% AR or lower with the exception of the SP60 & SP62P. The SP60 & SP62P requires a 50% reduction in batch size to mix in speed 2 with 50% AR doughs.

**1st and 2nd speed can be used for all spiral batches**

**Do not use hub attachments while mixing!**



# Mixer Capacity Chart — Metric

The following maximum capacities are intended as a guideline only. Varying factors such as the type of flour used, temperature of water used and other conditions may require the batch to be reduced.

| Product                           | Agitator and Speed     | P L A N E T A R Y |        |        |         |         |                     |         |                                |                                |                              |         | S P I R A L |          |
|-----------------------------------|------------------------|-------------------|--------|--------|---------|---------|---------------------|---------|--------------------------------|--------------------------------|------------------------------|---------|-------------|----------|
|                                   |                        | SP05              | SP08   | SP10   | SP20    | SP25    | SP30/<br>SP30P      | SP40    | SP60                           | SP62P                          | SP62P-4                      | SP80PL  | GSM130      | GSM175   |
| Waffle or Hotcake Batter          | Flat Beater            | 1.9 l             | 2.8 l  | 4.7 l  | 7.6 l   | 9.5 l   | 11.4 l              | 15.1 l  | 22.7 l                         | ----                           | 22.7 l                       | 28.4 l  | ----        | ----     |
| Whipped Cream                     | Wire Whip              | 1.9 l             | 1.9 l  | 1.9 l  | 3.8 l   | 4.7 l   | 5.7 l               | 8.5 l   | 11.4 l                         | ----                           | 11.36 l                      | 15.1 l  | ----        | ----     |
| Mashed Potatoes                   | Flat Beater            | 1.8 kg            | 1.8 kg | 3.6 kg | 6.8 kg  | 8.2 kg  | 10.4 kg             | 13.6 kg | 18.1 kg                        | ----                           | 18.14 kg                     | 22.7 kg | ----        | ----     |
| Egg Whites                        | Wire Whip              | .35 l             | .35 l  | .47 l  | .95 l   | 1.2 l   | 1.2 l               | 1.7 l   | 1.9 l                          | ----                           | 1.89 l                       | 1.9 l   | ----        | ----     |
| Meringue (Qty. of Water)          | Wire Whip              | .19 l             | .24 l  | .35 l  | .71 l   | .83 ls  | .95 l               | 1.2 l   | 1.7 l                          | ----                           | 1.66 l                       | 2.8 l   | ----        | ----     |
| Raised Donut Dough (65% AR) *◆    | Dough Hook 1st and 2nd | .91 kg            | .91 kg | 2 kg   | 4.1 kg  | 5.4 kg  | 6.8 kg/<br>9.1 kg   | 11.3 kg | 27.2 kg                        | 34 kg                          | 34 kg                        | 32.3 kg | 59 kg.      | 79.4 kg. |
| Heavy Bread Dough (55% AR) *◆◆    | Dough Hook 1st only    | 1.8 kg            | 1.4 kg | 3.4 kg | 6.8 kg  | 9.1 kg  | 13.6 kg/<br>15.9 kg | 18.1 kg | 31.8 kg                        | 34 kg                          | 34 kg                        | 32.3 kg | 54 kg.      | 75 kg.   |
| Bread and Roll Dough (60% AR) *◆◆ | Dough Hook 1st only    | 2.3 kg            | 2.3 kg | 5.7 kg | 11.3 kg | 7.3 kg  | 20.4 kg             | 27.2 kg | 36.3 kg                        | 40.8 kg                        | 40.82 kg                     | 40.8 kg | 59 kg.      | 79.4 kg. |
| Pizza Dough, Thin (40% AR) *◆◆□   | Dough Hook 1st only    | 1.4 kg            | .91 kg | 2.3 kg | 4.1 kg  | 5.4 kg  | 7.3 kg/<br>11.3 kg  | 13.6 kg | 18.1 kg (1st)                  | 22.7 kg (1st)<br>15.9 kg (2nd) | 22.68 kg /<br>18.14 kg (2nd) | 22.7 kg | 27 kg.      | 36 kg.   |
| Pizza Dough, Medium (50% AR) *◆◆□ | Dough Hook 1st only    | 1.8 kg            | 1.8 kg | 2.3 kg | 4.5 kg  | 6.8 kg  | 11.3 kg/<br>16.3 kg | 18.1 kg | 31.8 kg (1st)<br>15.9 kg (2nd) | 36.3 kg (1st)<br>27.2 kg (2nd) | 36.23 kg /<br>31.75 kg (2nd) | 40.8 kg | 52 kg.      | 70 kg.   |
| Pizza Dough, Thick (60% AR) *◆◆   | Dough Hook 1st only    | 2.3 kg            | 2.3 kg | 4.5 kg | 9.1 kg  | 11.3 kg | 18.1 kg/<br>20.4 kg | 22.7 kg | 31.8 kg                        | 40.8 kg                        | 40.82 kg                     | 45.4 kg | 59 kg.      | 79.4 kg. |
| Fondant Icing                     | Flat Beater            | 1.8 kg            | 1.4 kg | 2.7 kg | 5.4 kg  | 6.8 kg  | 8.2 kg              | 11.3 kg | 16.3 kg                        | ----                           | 16.33 kg                     | 27.2 kg | ----        | ----     |
| Cake                              | Flat Beater            | 2.3 kg            | 2.7 kg | 4.5 kg | 9.1 kg  | 11.3 kg | 13.6 kg             | 18.1 kg | 27.2 kg                        | ----                           | 27.22 kg                     | 40.8 kg | ----        | ----     |
| Pie Dough                         | Flat Beater            | 2.3 kg            | 1.8 kg | 4.5 kg | 8.2 kg  | 10 kg   | 12.2 kg             | 15.9 kg | 22.7 kg                        | 27.2 kg                        | 22.68 kg                     | 31.8 kg | ----        | ----     |
| Pasta, Basic Egg Noodle           | Dough Hook             | .45 kg            | .91 kg | 1.4 kg | 2.3 kg  | 2.7 kg  | 3.6 kg/<br>6.8 kg   | 7.7 kg  | 15.9 kg                        | 18.1 kg                        | 15.88 kg                     | 22.7 kg | ----        | ----     |

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%AR (% Absorption Ratio) = Water weight divided by flour weight. The capacities listed above are based on flour at room temperature and 70°F water temperature. (1 gal. water weighs 3.78 kgs.)

✕ Maximum Mixing Time - 7 Minutes

• If high gluten flour is used, reduce the batch size by 10%.

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