



# 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/ 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./ 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./ 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./ 25 lbs.	30 lbs.	40 lbs. (1st) 35 lbs. (2nd)	50 lbs. 35 lbs. (2nd)	50 lbs./ 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./ 36 lbs.	40 lbs.	70 lbs. (1st) 35 lbs. (2nd)	80 lbs. (1st) 60 lbs. (2nd)	80 lbs. (1st) 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./ 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./ 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/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/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/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/11.3 kg	13.6 kg	18.1 kg (1st)	22.7 kg (1st) 15.9 kg (2nd)	22.68 kg / 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/16.3 kg	18.1 kg	31.8 kg (1st) 15.9 kg (2nd)	36.3 kg (1st) 27.2 kg (2nd)	36.23 kg / 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/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/6.8 kg	7.7 kg	15.9 kg	18.1 kg	15.88 kg	22.7 kg	---	---

- \* 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 3.78 kgs.)
- ✕ 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!**