



# Globe Mixer Capacity Chart



GLOBE FOOD EQUIPMENT COMPANY

Globe Mixer Capacity Chart

**NOTE:** 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	SP30/							
		SP8	SP10	SP20	SP25	SP30P	SP40P	SP60P	SP80PL
Waffle or Hot Cake Batter	Flat Beater	3 qts.	5 qts.	8 qts.	10 qts.	12 qts.	16 qts.	24 qts.	30 qts.
Whipped Cream	Wire Whip	4 pts.	2 qts.	4 qts.	5 qts.	6 qts.	9 qts.	12 qts.	16 qts.
Mashed Potatoes	Flat Beater	4 lbs.	8 lbs.	15 lbs.	18 lbs.	23 lbs.	30 lbs.	40 lbs.	50 lbs.
Egg Whites	Wire Whip	¾ pts.	1 pt.	1 qt.	1¼ qts.	1½ qts.	1¾ qts.	2 qts.	2 qts.
Meringue (Qty. of Water)	Wire Whip	½ pts.	¾ pts.	1½ pts.	1¾ pts.	1 qt.	1¼ qts.	1¾ qts.	3 qts.
Raised Donut Dough (65% AR) *◆	Dough Hook 1st and 2nd	2 lbs.	4½ lbs.	9 lbs.	12 lbs.	15/20 lbs.	25 lbs.	60 lbs.	80 lbs.
Heavy Bread Dough (55% AR) *◆◆	Dough Hook 1st only	3 lbs.	7½ lbs.	15 lbs.	20 lbs.	30/35 lbs.	40 lbs.	70 lbs.	80 lbs.
Bread and Roll Dough (60% AR) *◆◆	Dough Hook 1st only	5 lbs.	12½ lbs.	25 lbs.	25 lbs.	45 lbs.	60 lbs.	80 lbs.	90 lbs.
Pizza Dough, Thin (40% AR) *◆◆□	Dough Hook 1st only	2 lbs.	5 lbs.	9 lbs.	12 lbs.	16/25 lbs.	30 lbs.	40 lbs. (1st)	50 lbs.
Pizza Dough, Medium (50% AR) *◆◆□	Dough Hook 1st only	4 lbs.	5 lbs.	10 lbs.	15 lbs.	25/36 lbs.	40 lbs.	70 lbs. (1st) 35 lbs. (2nd)	90 lbs.
Pizza Dough, Thick (60% AR) *◆◆	Dough Hook 1st only	5 lbs.	10 lbs.	20 lbs.	25 lbs.	40/45 lbs.	50 lbs.	70 lbs.	100 lbs.
Fondant Icing	Flat Beater	3 lbs.	6 lbs.	12 lbs.	15 lbs.	18 lbs.	25 lbs.	36 lbs.	60 lbs.
Cake	Flat Beater	6 lbs.	10 lbs.	20 lbs.	25 lbs.	30 lbs.	40 lbs.	60 lbs.	90 lbs.
Pie Dough	Flat Beater	4 lbs.	10 lbs.	18 lbs.	22 lbs.	27 lbs.	35 lbs.	50 lbs.	70 lbs.
Pasta, Basic Egg Noodle	Dough Hook	½ lbs.	2 lbs.	5 lbs.	6 lbs.	8/15 lbs.	17 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 gallon of 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 50% AR or lower with the exception of the SP60P. The SP60P requires a 50% reduction in batch size to mix in speed 2 with 50% AR doughs.

Do not use attachments on hub while mixing!



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