



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.

<u>Product</u>	<u>Agitator and Speed</u>	<u>SP8</u>	<u>SP10</u>	<u>SP20</u>	<u>SP25</u>	<u>SP30/ SP30P</u>	<u>SP40P</u>	<u>SP60P</u>
Waffle or Hot Cake Batter	Flat Beater	3 qts.	5 qts.	8 qts.	10 qts.	12 qts.	16 qts.	24 qts.
Whipped Cream	Wire Whip	4 pts.	2 qts.	4 qts.	5 qts.	6 qts.	9 qts.	12 qts.
Mashed Potatoes	Flat Beater	4 lbs.	8 lbs.	15 lbs.	18 lbs.	23 lbs.	30 lbs.	40 lbs.
Egg Whites	Wire Whip	¾ pts.	1 pt.	1 qt.	1¼ qts.	1½ qts.	1¾ qts.	2¼ qts.
Meringue (Qty. of Water)	Wire Whip	½ pts.	¾ pts.	1½ pts.	1¾ pts.	1 qt.	1¼ qts.	1¾ 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.
Heavy Bread Dough 55% AR*	Dough Hook 1st only	3 lbs.	7½ lbs.	15 lbs.	20 lbs.	30/35 lbs.	40 lbs.	70 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.
Pizza Dough, Thin 40% AR*	Dough Hook 1st only	2 lbs.	5 lbs.	9 lbs.	12 lbs.	16/25 lbs.	30 lbs.	60 lbs. (1st) 30 lbs. (2nd)
Pizza Dough, Medium 50% AR*	Dough Hook 1st only	4 lbs.	5 lbs.	10 lbs.	15 lbs.	25/36 lbs.	40 lbs.	80 lbs. (1st) 40 lbs. (2nd)
Pizza Dough, Thick 60% AR*	Dough Hook 1st only	5 lbs.	10 lbs.	20 lbs.	25 lbs.	40/45 lbs.	50 lbs.	70 lbs.
Fondant Icing	Flat Beater	3 lbs.	6 lbs.	12 lbs.	15 lbs.	18 lbs.	25 lbs.	36 lbs.
Cake	Flat Beater	6 lbs.	10 lbs.	20 lbs.	25 lbs.	30 lbs.	40 lbs.	60 lbs.
Pie Dough	Flat Beater	4 lbs.	10 lbs.	18 lbs.	22 lbs.	27 lbs.	35 lbs.	50 lbs.
Pasta, Basic Egg Noodle	Dough Hook	½ lbs.	2 lbs.	5 lbs.	6 lbs.	8/15 lbs.	17 lbs.	35 lbs.

*NOTE: When mixing doughs (pizza, bread, or bagels) check your AR%! Use the following formula:

$$(AR) \text{ Absorption Ratio} = \frac{\text{Weight of Water}}{\text{Weight of Flour}}$$

Water: Gallon = 8.3 lbs. Quart = 2.08 lbs.

- IMPORTANT!**
- Only mix dough on the lowest speed setting (1). Mixing dough on higher speeds will cause damage to the mixer!
 - DO NOT mix dough with water temperature below 70°F.
 - Do not use attachments on hub while mixing!



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