



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	SP8	SP10	SP20	SP25	SP30/ SP30P	SP40P	SP60P
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) 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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