



Globe Mixer Capacity Chart



GLOBE FOOD EQUIPMENT COMPANY

Globe 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	SP8	SP10	SP20	SP25	SP30/SP30P	SP40P	SP60P	SP62P	SP80PL
Waffle or Hot Cake Batter	Beater	3 qts.	5 qts.	8 qts.	10 qts.	12 qts.	16 qts.	24 qts.	N/A	30 qts.
Whipped Cream	Whip	4 pts.	2 qts.	4 qts.	5 qts.	6 qts.	9 qts.	12 qts.	N/A	16 qts.
Mashed Potatoes	Beater	4 lbs.	8 lbs.	15 lbs.	18 lbs.	23 lbs.	30 lbs.	40 lbs.	N/A	50 lbs.
Egg Whites	Whip	¾ pts.	1 pt.	1 qt.	1 ¼ qts.	1 ½ qts.	1 ¾ qts.	2 qts.	N/A	2 qts.
Meringue (Qty of Water)	Whip	½ pts.	¾ pts.	1 ½ pts.	1 ¾ pts.	1 qt.	1 ¼ qts.	1 ¾ qts.	N/A	3 qts.
Raised Donut Dough (65% AR) *◆	Hook 1st & 2nd	2 lbs.	4 ½ lbs.	9 lbs.	12 lbs.	15 lbs./20 lbs.	25 lbs.	60 lbs.	75 lbs.	80 lbs.
Heavy Bread Dough (55% AR) **◆	Hook 1st only	3 lbs.	7 ½ lbs.	15 lbs.	20 lbs.	30 lbs./35 lbs.	40 lbs.	70 lbs.	75 lbs.	80 lbs.
Bread and Roll Dough (60% AR) **◆	Hook 1st only	5 lbs.	12 ½ lbs.	25 lbs.	25 lbs.	45 lbs.	60 lbs.	80 lbs.	90 lbs.	90 lbs.
Pizza Dough, Thin (40% AR) *x◆□	Hook 1st only	2 lbs.	5 lbs.	9 lbs.	12 lbs.	16 lbs./25 lbs.	30 lbs.	40 lbs. (1st) 40 lbs. (2nd)	50 lbs.	50 lbs.
Pizza Dough, Medium (50% AR) **◆□	Hook 1st only	4 lbs.	5 lbs.	10 lbs.	15 lbs.	25 lbs./36 lbs.	40 lbs.	70 lbs. (1st) 35 lbs. (2nd)	80 lbs. (1st) 70 lbs. (2nd)	90 lbs.
Pizza Dough, Thick (60% AR) **◆	Hook 1st only	5 lbs.	10 lbs.	20 lbs.	25 lbs.	40 lbs./45 lbs.	50 lbs.	70 lbs.	90 lbs.	100 lbs.
Fondant Icing	Beater	3 lbs.	6 lbs.	12 lbs.	15 lbs.	18 lbs.	25 lbs.	36 lbs.	N/A	60 lbs.
Cake	Beater	6 lbs.	10 lbs.	20 lbs.	25 lbs.	30 lbs.	40 lbs.	60 lbs.	N/A	90 lbs.
Pie Dough	Beater	4 lbs.	10 lbs.	18 lbs.	22 lbs.	27 lbs.	35 lbs.	50 lbs.	N/A	70 lbs.
Pasta, Basic Egg Noodle	Hook	½ lbs.	2 lbs.	5 lbs.	6 lbs.	8 lbs./15 lbs.	17 lbs.	35 lbs.	40 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.)

- x 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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Globe 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	SP8	SP10	SP20	SP25	SP30/SP30P	SP40P	SP60P	SP62P	SP80PL
Waffle or Hot Cake Batter	Beater	2.8 ls.	4.7 ls.	7.6 ls.	9.5 ls.	11.4 ls.	15.1 ls.	22.7 ls.	N/A	28.4 ls.
Whipped Cream	Whip	.9 ls.	1.9 ls.	3.8 ls.	4.7 ls.	5.7 ls.	8.5 ls.	11.4 ls.	N/A	15.1 ls.
Mashed Potatoes	Beater	1.8 kgs.	3.6 kgs.	6.8 kgs.	8.2 kgs.	10.4 kgs.	13.6 kgs.	18.1 kgs.	N/A	22.7 kgs.
Egg Whites	Whip	.4 ls.	.5 ls.	1.0 l.	1.2 ls.	1.4 ls.	1.7 ls.	1.9 ls.	N/A	1.9 ls.
Meringue (Qty of Water)	Whip	.2 ls.	.4 ls.	.7 ls.	.8 ls.	1.0 l.	1.2 ls.	1.7 ls.	N/A	2.8 ls.
Raised Donut Dough (65% AR) *◆	Hook 1st & 2nd	.9 kgs.	2.0 kgs.	4.1 kgs.	5.4 kgs.	6.8 kgs./ 9.1 kgs.	11.3 kgs.	27.2 kgs.	34 kgs.	36.3 kgs.
Heavy Bread Dough (55% AR) *◆◆	Hook 1st only	1.4 kgs.	3.4 kgs.	6.8 kgs.	9.1 kgs.	13.6 kgs./ 15.9 kgs.	18.1 kgs.	31.8 kgs.	34 kgs.	36.3 kgs.
Bread and Roll Dough (60% AR) *◆◆	Hook 1st only	2.3 kgs.	5.7 kgs.	11.3 kgs.	11.3 kgs.	20.4 kgs.	27.2 kgs.	36.3 kgs.	40.8 kgs.	40.8 kgs.
Pizza Dough, Thin (40% AR) *◆◆□	Hook 1st only	.9 kgs.	2.3 kgs.	4.1 kgs.	5.4 kgs.	7.3 kgs./ 11.3 kgs.	13.6 kgs.	18.1 kgs. (1st)	22.7 kgs. (1st) 18.1 kgs. (2nd)	22.7 kgs.
Pizza Dough, Medium (50% AR) *◆◆□	Hook 1st only	1.8 kgs.	2.3 kgs.	4.5 kgs.	6.8 kgs.	11.3 kgs./ 16.3 kgs.	18.1 kgs.	31.8 kgs. (1st) 15.9 kgs. (2nd)	36.3 kgs. (1st) 34 kgs. (2nd)	40.8 kgs.
Pizza Dough, Thick (60% AR) *◆◆	Hook 1st only	2.3 kgs.	4.5 kgs.	9.1 kgs.	11.3 kgs.	18.1 kgs./ 20.4 kgs.	22.7 kgs.	31.8 kgs.	40.8 kgs.	45.4 kgs.
Fondant Icing	Beater	1.4 kgs.	2.7 kgs.	5.4 kgs.	6.8 kgs.	8.2 kgs.	11.3 kgs.	16.3 kgs.	N/A	27.2 kgs.
Cake	Beater	2.7 kgs.	4.5 kgs.	9.1 kgs.	11.3 kgs.	13.6 kgs.	18.1 kgs.	27.2 kgs.	N/A	40.8 kgs.
Pie Dough	Beater	1.8 kgs.	4.5 kgs.	8.2 kgs.	10.0 kgs.	12.2 kgs.	15.9 kgs.	22.7 kgs.	N/A	31.8 kgs.
Pasta, Basic Egg Noodle	Hook	.2 kgs.	.9 kgs.	2.3 kgs.	2.7 kgs.	3.6 kgs./ 6.8 kgs.	7.7 kgs.	15.9 kgs.	18.1 kgs.	22.7 kgs.

* 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 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 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.

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