



Globe Mixer Capacity Chart (Metric)



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	2.8 ls.	4.7 ls.	7.6 ls.	9.5 ls.	11.4 ls.	15.1 ls.	22.7 ls.	28.4 ls.
Whipped Cream	Wire Whip	.9 ls.	1.9 ls.	3.8 ls.	4.7 ls.	5.7 ls.	8.5 ls.	11.4 ls.	15.1 ls.
Mashed Potatoes	Flat Beater	1.8 kgs.	3.6 kgs.	6.8 kgs.	8.2 kgs.	10.4 kgs.	13.6 kgs.	18.1 kgs.	22.7 kgs.
Egg Whites	Wire Whip	.4 ls.	.5 ls.	1.0 l.	1.2 ls.	1.4 ls.	1.7 ls.	1.9 ls.	1.9 ls.
Meringue (Qty. of Water)	Wire Whip	.2 ls.	.4 ls.	.7 ls.	.8 ls.	1.0 l.	1.2 ls.	1.7 ls.	2.8 ls.
Raised Donut Dough (65% AR) *◆	Dough Hook 1st and 2nd	.9 kgs.	2.0 kgs.	4.1 kgs.	5.4 kgs.	6.8 kgs./ 9.1 kgs.	11.3 kgs.	27.2 kgs.	36.3 kgs.
Heavy Bread Dough (55% AR) *◆◆	Dough 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.	36.3 kgs.
Bread and Roll Dough (60% AR) *◆◆	Dough 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.
Pizza Dough, Thin (40% AR) *◆◆□	Dough 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.
Pizza Dough, Medium (50% AR) *◆◆□	Dough 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)	40.8 kgs.
Pizza Dough, Thick (60% AR) *◆◆	Dough 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.	45.4 kgs.
Fondant Icing	Flat Beater	1.4 kgs.	2.7 kgs.	5.4 kgs.	6.8 kgs.	8.2 kgs.	11.3 kgs.	16.3 kgs.	27.2 kgs.
Cake	Flat Beater	2.7 kgs.	4.5 kgs.	9.1 kgs.	11.3 kgs.	13.6 kgs.	18.1 kgs.	27.2 kgs.	40.8 kgs.
Pie Dough	Flat Beater	1.8 kgs.	4.5 kgs.	8.2 kgs.	10.0 kgs.	12.2 kgs.	15.9 kgs.	22.7 kgs.	31.8 kgs.
Pasta, Basic Egg Noodle	Dough Hook	.2 kgs.	.9 kgs.	2.3 kgs.	2.7 kgs.	3.6 kgs./ 6.8 kgs.	7.7 kgs.	15.9 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.

- × 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!

GLOBE FOOD EQUIPMENT COMPANY

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