



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 | SP5 | SP8 | SP10 | SP20 | SP25 | SP30/ SP30P | SP40 | SP60 | SP62P | SP80PL |
|-----------------------------------|------------------------|--------|--------|----------|---------|---------|--------------------|---------|--------------------------------|--------------------------------|----------|
| Waffle or Hotcake Batter | Flat Beater | 2 qts. | 3 qts. | 5 qts. | 8 qts. | 10 qts. | 12 qts. | 16 qts. | 24 qts. | ---- | 30 qts. |
| Whipped Cream | Wire Whip | 2 qts. | 2 qts. | 2 qts. | 4 qts. | 5 qts. | 6 qts. | 9 qts. | 12 qts. | ---- | 16 qts. |
| Mashed Potatoes | Flat Beater | 4 lbs. | 4 lbs. | 8 lbs. | 15 lbs. | 18 lbs. | 23 lbs. | 30 lbs. | 40 lbs. | ---- | 50 lbs. |
| Egg Whites | Wire Whip | ¾ pts. | ¾ pts. | 1 pt. | 1 qt. | 1¼ qts. | 1½ qts. | 1¾ qts. | 2 qts. | ---- | 2 qts. |
| Meringue (Qty. of Water) | Wire Whip | ¼ pts. | 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. | 2 lbs. | 4½ lbs. | 9 lbs. | 12 lbs. | 15lbs./ 20 lbs. | 25 lbs. | 60 lbs. | 75 lbs. | 80 lbs. |
| Heavy Bread Dough (55% AR) *◆◆ | Dough Hook 1st only | 4 lbs. | 3 lbs. | 7½ lbs. | 15 lbs. | 20 lbs. | 30lbs./ 35 lbs. | 40 lbs. | 70 lbs. | 75 lbs. | 80 lbs. |
| Bread and Roll Dough (60% AR) *◆◆ | Dough Hook 1st only | 5 lbs. | 5 lbs. | 12½ lbs. | 25 lbs. | 25 lbs. | 45 lbs. | 60 lbs. | 80 lbs. | 90 lbs. | 90 lbs. |
| Pizza Dough, Thin (40% AR) *◆◆□ | Dough Hook 1st only | 3 lbs. | 2 lbs. | 5 lbs. | 9 lbs. | 12 lbs. | 16lbs./ 25 lbs. | 30 lbs. | 40 lbs. (1st) | 50 lbs. 35 lbs. (2nd) | 50 lbs. |
| Pizza Dough, Medium (50% AR) *◆◆□ | Dough Hook 1st only | 4 lbs. | 4 lbs. | 5 lbs. | 10 lbs. | 15 lbs. | 25lbs./ 36 lbs. | 40 lbs. | 70 lbs. (1st) 35 lbs. (2nd) | 80 lbs. (1st) 60 lbs. (2nd) | 90 lbs. |
| Pizza Dough, Thick (60% AR) *◆◆ | Dough Hook 1st only | 5 lbs. | 5 lbs. | 10 lbs. | 20 lbs. | 25 lbs. | 40lbs./ 45 lbs. | 50 lbs. | 70 lbs. | 90 lbs. | 100 lbs. |
| Fondant Icing | Flat Beater | 4 lbs. | 3 lbs. | 6 lbs. | 12 lbs. | 15 lbs. | 18 lbs. | 25 lbs. | 36 lbs. | ---- | 60 lbs. |
| Cake | Flat Beater | 5 lbs. | 6 lbs. | 10 lbs. | 20 lbs. | 25 lbs. | 30 lbs. | 40 lbs. | 60 lbs. | ---- | 90 lbs. |
| Pie Dough | Flat Beater | 5 lbs. | 4 lbs. | 10 lbs. | 18 lbs. | 22 lbs. | 27 lbs. | 35 lbs. | 50 lbs. | 60 lbs. | 70 lbs. |
| Pasta, Basic Egg Noodle | Dough Hook | 1 lb. | 2 lb. | 3 lbs. | 5 lbs. | 6 lbs. | 8lbs./ 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.)
- ✕ 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 SP60. The SP60 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 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 | SP5 | SP8 | SP10 | SP20 | SP25 | SP30/ SP30P | SP40 | SP60 | SP62P | SP80PL |
|-----------------------------------|------------------------|--------|--------|--------|---------|---------|---------------------|---------|--------------------------------|--------------------------------|---------|
| Waffle or Hotcake Batter | Flat Beater | 1.9 ls | 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 | 1.9 ls | 1.9 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 kg | 1.8 kg | 3.6 kg | 6.8 kg | 8.2 kg | 10.4 kg | 13.6 kg | 18.1 kg | ---- | 22.7 kg |
| Egg Whites | Wire Whip | .35 ls | .35 ls | .47 ls | .95 ls | 1.2 ls | 1.2 ls | 1.7 ls | 1.9 ls | ---- | 1.9 ls |
| Meringue (Qty. of Water) | Wire Whip | .19 ls | .24 ls | .35 ls | .71 ls | .83 ls | .95 ls | 1.2 ls | 1.7 ls | ---- | 2.8 ls |
| Raised Donut Dough (65% AR) *◆ | Dough Hook 1st and 2nd | .91 kg | .91 kg | 2 kg | 4.1 kg | 5.4 kg | 6.8 kg/ 9.1 kg | 11.3 kg | 27.2 kg | 34 kg | 32.3 kg |
| Heavy Bread Dough (55% AR) *◆◆ | Dough Hook 1st only | 1.8 kg | 1.4 kg | 3.4 kg | 6.8 kg | 9.1 kg | 13.6 kg/ 15.9 kg | 18.1 kg | 31.8 kg | 34 kg | 32.3 kg |
| Bread and Roll Dough (60% AR) *◆◆ | Dough Hook 1st only | 2.3 kg | 2.3 kg | 5.7 kg | 11.3 kg | 7.3 kg | 20.4 kg | 27.2 kg | 36.3 kg | 40.8 kg | 40.8 kg |
| Pizza Dough, Thin (40% AR) *◆◆□ | Dough Hook 1st only | 1.4 kg | .91 kg | 2.3 kg | 4.1 kg | 5.4 kg | 7.3 kg/ 11.3 kg | 13.6 kg | 18.1 kg (1st) | 22.7 kg 15.9 kg (2nd) | 22.7 kg |
| Pizza Dough, Medium (50% AR) *◆◆□ | Dough Hook 1st only | 1.8 kg | 1.8 kg | 2.3 kg | 4.5 kg | 6.8 kg | 11.3 kg/ 16.3 kg | 18.1 kg | 31.8 kg (1st) 15.9 kg (2nd) | 36.3 kg (1st) 27.2 kg (2nd) | 40.8 kg |
| Pizza Dough, Thick (60% AR) *◆◆ | Dough Hook 1st only | 2.3 kg | 2.3 kg | 4.5 kg | 9.1 kg | 11.3 kg | 18.1 kg/ 20.4 kg | 22.7 kg | 31.8 kg | 40.8 kg | 45.4 kg |
| Fondant Icing | Flat Beater | 1.8 kg | 1.4 kg | 2.7 kg | 5.4 kg | 6.8 kg | 8.2 kg | 11.3 kg | 16.3 kg | ---- | 27.2 kg |
| Cake | Flat Beater | 2.3 kg | 2.7 kg | 4.5 kg | 9.1 kg | 11.3 kg | 13.6 kg | 18.1 kg | 27.2 kg | ---- | 40.8 kg |
| Pie Dough | Flat Beater | 2.3 kg | 1.8 kg | 4.5 kg | 8.2 kg | 10 kg | 12.2 kg | 15.9 kg | 22.7 kg | 27.2 kg | 31.8 kg |
| Pasta, Basic Egg Noodle | Dough Hook | .45 kg | .91 kg | 1.4 kg | 2.3 kg | 2.7 kg | 3.6 kg/ 6.8 kg | 7.7 kg | 15.9 kg | 18.1 kg | 22.7 kg |

- * 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 SP60. The SP60 requires a 50% reduction in batch size to mix in speed 2 with 50% AR doughs.

Do not use attachments on hub while mixing!