

eurodib

CAPACITY CHART



Planetary Mixer

Professional, high-performance planetary mixers for batter, dough, and emulsifying liquids. Suitable for food preparation in hotels, restaurants, bakeries, pastry shops and food processing factories. Heavy-duty and abrasion-resistant transmission design.

This table will guide you in your selection based on your production needs.

| MODEL | BOWL SIZE | | EGG WHITES | | MARSH-MALLOW | | CAKE BATTER | | COOKIE DOUGH | | BREAD DOUGH | | PIZZA DOUGH | | | | | |
|-------|-----------|------|------------|-----|--------------|-----|-------------|------|--------------|------|--------------|------|--------------|------|----|------|----|------|
| | L | Qt. | L | Qt. | Kg | Lbs | Kg | Lbs | Kg | Lbs | Kg | Lbs | Kg | Lbs | Kg | Lbs | | |
| M10 | 10 | 10.5 | 0.5 | 0.5 | 0.5 | 1.1 | 3.5 | 7.7 | 2.8 | 6 | NOT SUITABLE | | NOT SUITABLE | | | | | |
| M20E | 20 | 21 | 1 | 1.1 | 1 | 2.2 | 7 | 15.5 | 5.5 | 12 | NOT SUITABLE | | NOT SUITABLE | | | | | |
| M30A | 30 | 32 | 1.4 | 1.5 | 1 | 2.2 | 10 | 22 | 8 | 17.5 | NOT SUITABLE | | NOT SUITABLE | | | | | |
| M40A | 40 | 42 | 1.7 | 1.8 | 1.5 | 3.3 | 16 | 35 | 10.5 | 23 | 8 | 17.5 | 13.5 | 29.5 | 8 | 17.5 | 13 | 28.5 |
| M60A | 60 | 63.5 | 1.9 | 2 | 1.5 | 3.3 | 20 | 44 | 13.5 | 29.5 | 12 | 26.5 | 20 | 44 | 12 | 26.5 | 19 | 42 |

*70% AR (Hydration Ratio)

**60% AR (Hydration Ratio)

We highly recommend our LM series Spiral mixers when the sole purpose is mixing dough