








PLANETARY MIXERS CAPACITY CHART

Planetary mixers are versatile commercial mixers designed for professional kitchens, bakeries, and pastry shops. With a rotating agitator that moves around the bowl like a planet, they ensure thorough, consistent mixing for doughs, batters, creams, and sauces.

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



	M10	M20E	M30A	M40A	M60A
 Bowl size	10.5 qt. (10 L)	21 qt. (20 L)	21 qt. (30 L)	42 qt. (40 L)	63.5 qt. (60 L)
 Egg whites	0.5 qt. (0.6 L)	1.1 qt. (1 L)	1.5 qt. (1.4 L)	1.5 qt. (1.7 L)	2 qt. (1.9 L)
 Marshmallow	1.1 lb (0.5 kg)	2.2 lb (1 kg)	2.2 lb (1 kg)	3.3 lb (1.5 kg)	3.3 lb (1.5 kg)
 Cake batter	7.7 lb (3.5 kg)	15.5 lb (7 kg)	22 lb (10 kg)	35 lb (16 kg)	44 lb (20 kg)
 Cookie dough	6 lb (2.8 kg)	6 lb (5.5 kg)	17.5 lb (8 kg)	23 lb (10.5 kg)	29.5 lb (13.5 kg)
 Bread dough Flour Dough*	NOT SUITABLE NOT SUITABLE	NOT SUITABLE NOT SUITABLE	NOT SUITABLE NOT SUITABLE	NOT SUITABLE NOT SUITABLE	NOT SUITABLE NOT SUITABLE
 Pizza dough Flour Dough**	NOT SUITABLE NOT SUITABLE	NOT SUITABLE NOT SUITABLE	NOT SUITABLE NOT SUITABLE	NOT SUITABLE NOT SUITABLE	NOT SUITABLE NOT SUITABLE

* 70% AR (Hydration Ratio) ** 60% AR (Hydration Ratio)