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PLANETARY MIXER CAPACITY CHART

The following chart will help you determine the correct Univex Planetary Mixer model for your application.

Use this formula to calculate the absorption ratio of your dough:  
 % Absorption Ratio (% AR) = water weight (8.33 lbs./gallon) divided by flour weight.

CAPACITIES	AGITATOR	SRM12	SRM20	SRM30+ SRMF20	SRM40	SRM60+	SRM60+PM	SRM80+
Waffle Batter	BB	5 qts.	8 qts.	12 qts.	12 qts.	24 qts.	-	30 qts.
Whipped Cream	WW	2 1/2 qts.	4 qts.	6 qts.	6 qts.	12 qts.	-	16 qts.
Mashed Potatoes	BB,4WB	10 lbs.	15 lbs.	23 lbs.	23 lbs.	40 lbs.	-	50 lbs.
Mayonnaise (qts. of oil)	BB,WW,4WB	4 1/2 qts.	10 qts.	12 qts.	12 qts.	18 qts.	-	22 qts.
Egg Whites	WW	1 1/4 pts.	1 qt.	1 1/2 qts.	1 1/2 qts.	2 qts.	-	3 qts.
Meringue (qty. of water)	WW	3/4 pt.	1 1/2 pts.	1 qt.	1 qt.	1/2 qt.	-	2 qts.
	SPEED							
Raised Doughnut Dough 65%AR	1st & 2nd	DH	4 lbs.	9 lbs.	15 lbs.	15 lbs.	50 lbs.	50 lbs. 60 lbs.
Heavy Bread Dough 55%AR	1st only	DH	8 lbs.	15 lbs.	30 lbs.	30 lbs.	70 lbs.	70 lbs. 80 lbs.
Bread and Roll Dough, Light to Medium, 60%AR	1st only	DH	13 lbs.	25 lbs.	45 lbs.	45 lbs.	80 lbs.	80 lbs. 80 lbs.
Pizza Dough, Thin 40%AR	1st only	DH	5 lbs.	9 lbs.	14 lbs.	14 lbs.	40 lbs.	40 lbs. 40 lbs.
Pizza Dough, Medium 50%AR	1st only	DH	6 lbs.	10 lbs.	20 lbs.	20 lbs.	75 lbs.	75 lbs. 75 lbs.
Pizza Dough, Thick 60%AR	1st only	DH	14 lbs.	20 lbs.	40 lbs.	40 lbs.	80 lbs.	80 lbs. 80 lbs.
Fondant Icing	BB	7 lbs.	12 lbs.	18 lbs.	18 lbs.	36 lbs.	-	45 lbs.
Shortening & Sugar Creamed	BB	9 1/2 lbs.	16 lbs.	24 lbs.	24 lbs.	48 lbs.	-	55 lbs.
Cake	BB	12 lbs.	21 lbs.	30 lbs.	30 lbs.	50 lbs.	-	80 lbs.
Short Sponge Cakes	4WB	8 lbs.	15 lbs.	23 lbs.	23 lbs.	45 lbs.	-	70 lbs.
Egg & Sugar for Sponge Cake	BB,WW,4WB	5 lbs.	8 lbs.	12 lbs.	12 lbs.	24 lbs.	-	36 lbs.
Sponge Cake Batter	4WB	6 1/2 lbs.	12 lbs.	18 lbs.	18 lbs.	36 lbs.	-	54 lbs.
Angel Food (8-10 oz. cakes)	4WB	7 Cakes	15 Cakes	22 Cakes	22 Cakes	45 Cakes	-	60 Cakes
Marshmallow Icing	4WB	1 lb.	2 lbs.	3 lbs.	3 lbs.	5 lbs.	-	6 1/2 lbs.
Pie Dough	BB & PK	11 lbs.	18 lbs.	27 lbs.	27 lbs.	50 lbs.	-	60 lbs.

KEY TO AGITATORS:  
 BB Batter Beater  
 WW Wire Whip  
 DH Dough Hook  
 4WB Four Wing Whip  
 PK Pastry Knife

Note: The capacities shown are maximum capacities and are presented as a guideline only. Flour type, water type, and other factors may affect batch size. Contact Univex for advice: 800-258-6358.

Dough capacities are based on 70 degree water and 12% flour moisture. Reduce batch if using water under 70 degrees. Reduce batch size by 10% if high gluten flour is used.