



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 SRMF20	SRM30+ SRM40	SRM60+	SRM60+PM	SRM80+
Waffle Batter		BB	5 qts.	8 qts.	12 qts.	24 qts.	–	30 qts.
Whipped Cream		WW	2 1/2 qts.	4 qts.	6 qts.	12 qts.	–	16 qts.
Mashed Potatoes		BB,4WB	10 lbs.	15 lbs.	23 lbs.	40 lbs.	–	50 lbs.
Mayonnaise (qts. of oil)		BB,WW,4WB	4 1/2 qts.	10 qts.	12 qts.	18 qts.	–	22 qts.
Egg Whites		WW	1 1/4 pts.	1 qt.	1 1/2 qts.	2 qts.	–	3 qts.
Meringue (qty. of water)		WW	3/4 pt.	1 1/2 pts.	1 qt.	1 1/2 qt.	–	2 qts.
	SPEED							
Raised Doughnut Dough 65%AR	1st & 2nd	DH	4 lbs.	9 lbs.	15 lbs.	50 lbs.	50 lbs.	60 lbs.
Heavy Bread Dough 55%AR	1st only	DH	8 lbs.	15 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.	80 lbs.	80 lbs.	105 lbs.
Pizza Dough, Thin 40%AR	1st only	DH	5 lbs.	9 lbs.	14 lbs.	40 lbs.	40 lbs.	50 lbs.
Pizza Dough, Medium 50%AR	1st only	DH	6 lbs.	10 lbs.	20 lbs.	75 lbs.	75 lbs.	100 lbs.
Pizza Dough, Thick 60%AR	1st only	DH	14 lbs.	20 lbs.	40 lbs.	80 lbs.	80 lbs.	105 lbs.
Fondant Icing		BB	7 lbs.	12 lbs.	18 lbs.	36 lbs.	–	45 lbs.
Shortening & Sugar Creamed		BB	9 1/2 lbs.	16 lbs.	24 lbs.	48 lbs.	–	55 lbs.
Cake		BB	12 lbs.	21 lbs.	30 lbs.	50 lbs.	–	80 lbs.
Short Sponge Cakes		4WB	8 lbs.	15 lbs.	23 lbs.	45 lbs.	–	70 lbs.
Egg & Sugar for Sponge Cake		BB,WW,4WB	5 lbs.	8 lbs.	12 lbs.	24 lbs.	–	36 lbs.
Sponge Cake Batter		4WB	6 1/2 lbs.	12 lbs.	18 lbs.	36 lbs.	–	54 lbs.
Angel Food (8-10 oz. cakes)		4WB	7 Cakes	15 Cakes	22 Cakes	45 Cakes	–	60 Cakes
Marshmallow Icing		4WB	1 lb.	2 lbs.	3 lbs.	5 lbs.	–	6 1/2 lbs.
Pie Dough		BB & PK	11 lbs.	18 lbs.	27 lbs.	50 lbs.	–	60 lbs.

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.

KEY TO AGITATORS:

BB	BATTER BEATER
WW	WIRE WHIP
DH	DOUGH HOOK
4WB	FOUR-WING WHIP
PK	PASTRY KNIFE