eurodib

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.







	M10ETL	M20B	M30AETL	M40AETL	M60AETL
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**	 17.5 lb (8 kg) 29.5 lb (13 kg)	 26.5 lb (12 kg) 44 lb (20 kg)
Pizza dough Flour Dough**	 **NOT SUITABLE** **NOT SUITABLE**	 **NOT SUITABLE** **NOT SUITABLE**	 **NOT SUITABLE** **NOT SUITABLE**	 17.5 lb (8 kg) 28.5 lb (13 kg)	 26.5 lb (12 kg) 42 lb (19 kg)
* 70% AR (Hydration Ratio) ** 60% AR (Hydration Ratio)				This mixer is suited for **occacionally** mixing bread or pizza dough.	This mixer is suited for **occacionally** mixing bread or pizza dough.

Babak Food Equipment
(604) 566-9747 · babakfoodequipment.com

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