

# 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	FLOUR	DOUGH*	FLOUR	DOUGH**				
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