

SPIRAL MIXERS CAPACITY CHART

LB MODELS

Spiral mixers are specialized commercial mixers designed for bakeries, pizzerias, and high-volume dough production. Featuring a spiral-shaped agitator and a rotating bowl, they gently and efficiently develop gluten while minimizing heat buildup, resulting in consistent, high-quality dough for bread, pizza, bagels, and other yeast-based products.

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



		LB20T	LB30T	LB40T	LB50T	LB60T
	Bowl size	21.1 qt. (20 L)	31.7 qt. (30 L)	42.2 qt. (40 L)	52.8 qt. (50 L)	63.4 qt. (60 L)
	Dry Flour	17.5 lb (8 kg)	26.5 lb (12 kg)	35.2 lb (16 kg)	44 lb (20 kg)	55.1 lb (25 kg)
	Kneading dough	17.6 lb (8 kg)	41.8 lb (19 kg)	56.4 lb (25 kg)	70.5 lb (32 kg)	88.1 lb (40 kg)