

SPIRAL MIXERS CAPACITY CHART

LRGM 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.



		LRGM25BETL	LRGM50BETL
	Bowl size	77.1 qt. (73 L)	137.3 qt. (130 L)
	Dry Flour	33 lb (15 kg)	66.1 lb (30 kg)
	Kneading dough	52.9 lb (24 kg)	105.8 lb (48 kg)