



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 **occasionally** mixing bread or pizza dough.

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