

**General**<sup>®</sup>



**FSM**  
Excellence since 1976



**GEM 110**  
10 Quart Mixer  
# 12 PTO Hub  
Voltage: 120/60/1  
Also Available in 220-240 V  
Rated Power: 1/2 HP  
Bowl Capacity: 10 QT  
Speed: 91/200/330 R/MIN  
Weight: 166 LB/75 KG  
Dimensions:  
19" W x 16" D x 25" H  
482mm W x 406mm D x 635mm H



**GEM 120**  
20 Quart Mixer  
# 12 PTO Hub  
Voltage: 120/60/1  
Also Available in 220-240 V  
Rated Power: 1 1/2 HP  
Bowl Capacity: 20 QT  
Speed: 108/195/355 R/MIN  
Weight: 227 LB/103 KG  
Dimensions:  
23.6" W x 27.5" D x 30.7" H  
599mm W x 699mm D x 780mm H



#### Application

- Ideal for use in any foodservice facility requiring medium to heavy duty mixing.
- Perfect for restaurants, bakeries, supermarkets, schools, universities, and more!
- Tough enough to handle bread, pastry, & pizza dough, batters, toppings, and other food mixtures.

#### Features

- Three speed gear driven direct drive transmission.
- Manufactured with a heavy duty, all cast frame construction.
- Comes complete with beater, dough hook, whip, and stainless steel bowl.
- Standard safety features include interlocking bowl guard, bowl lift, and motor overload protection.



*General* mixers are designed for heavy duty operation. The air cooled motor drives the sealed all gear, self lubricating transmission assuring a smooth running planetary system.

## Mixer Accessories\*

\*Check with your dealer for availability



Flat Beater



Wire Whip



Dough Hook

PART.NO	PART NAME	Weight
GEM10-05-00	Bowl Assembly 10QT.	4 LB
GEM10-06-03	Wire Whip 10QT.	1 LB
GEM10-06-02	Spiral Dough Hook 10QT.	1 LB
GEM10-06-01	Flat Beater 10QT.	1 LB
GEM20-04-00	Bowl Assembly 20QT.	6 LB
GEM20-06-02	Wire Whip 20QT.	2 LB
GEM20-06-03	Spiral Dough Hook 20QT.	2 LB
GEM20-06-01	Flat Beater 20QT.	2 LB
GEM30-08-00	Bowl Assembly 30QT.	12 LB
GEM30-09-01	Wire Whip 30QT.	4 LB
GEM30-09-02	Spiral Dough Hook 30QT.	4 LB
GEM30-09-03	Flat Beater 30QT.	4 LB
GEM60-08-00	Bowl Assembly 60QT.	38 LB
GEM60-09-01	Wire Whip 60QT.	8 LB
GEM60-09-02	Spiral Dough Hook 60QT.	8 LB
GEM60-09-03	Flat Beater 60QT.	8 LB

Mixer Capacity Chart						
Product	Recommended Agitator	Recommended Speed	Maximum Bowl Capacity			
			10 Qt	20 Qt	30 Qt	60 Qt
Bowl Capacity			10 Qt	20 Qt	30 Qt	60 Qt
Bread and Roll Dough – 60% AR	Dough Hook	1st	12 1/2 lbs.	25 lbs.	45 lbs.	73 lbs.
Heavy Bread Dough – 55% AR	Dough Hook	1st	7 1/2 lbs.	15 lbs.	30 lbs.	46 lbs.
Pizza Dough, Thin – 40% AR	Dough Hook	1st	5 lbs.	10 lbs.	15 lbs.	27 lbs.
Pizza Dough, Medium – 50% AR	Dough Hook	1st	5 lbs.	10 lbs.	15 lbs.	30 lbs.
Pizza Dough, Thick – 60% AR	Dough Hook	1st	8 lbs.	15 lbs.	25 lbs.	59 lbs.
Raised Donut Dough – 65% AR	Dough Hook	1st	4 1/2 lbs.	9 lbs.	15 lbs.	26 lbs.
Pie Dough	Beater	all	10 lbs.	18 lbs.	30 lbs.	46 lbs.
Mashed Potatoes	Beater	all	8 lbs.	15 lbs.	22 lbs.	46 lbs.
Egg Whites	Wire Whip	all	1 pt.	1 qt.	1 1/2 qt.	3 1/2 qt.
Waffle or Pancake Batter	Beater	all	5 qt.	8 qt.	12 qt.	19 qt.
Cake	Beater	all	10 lbs.	20 lbs.	30 lbs.	59 lbs.
Whipped Cream	Wire Whip	all	2 qt.	4 qt.	6 qt.	14 qt.
Icing	Beater	all	6 lbs.	12 lbs.	18 lbs.	33 lbs.

Metric Capacity Chart						
Product	Recommended Agitator	Recommended Speed	Maximum Bowl Capacity			
			10 Qt	20 Qt	30 Qt	60 Qt
Bowl Capacity			10 Qt	20 Qt	30 Qt	60 Qt
Bread and Roll Dough – 60% AR	Dough Hook	1st	5.7 kgs.	11.3 kgs.	20.4 kgs.	33 kgs.
Heavy Bread Dough – 55% AR	Dough Hook	1st	3.4 kgs.	6.8 kgs.	13.6 kgs.	21 kgs.
Pizza Dough, Thin – 40% AR	Dough Hook	1st	2.3 kgs.	4.1 kgs.	7.3 kgs.	12 kgs.
Pizza Dough, Medium – 50% AR	Dough Hook	1st	2.3 kgs.	4.5 kgs.	11.3 kgs.	13.5 kgs.
Pizza Dough, Thick – 60% AR	Dough Hook	1st	4.5 kgs.	9.1 kgs.	18.1 kgs.	27 kgs.
Raised Donut Dough – 65% AR	Dough Hook	1st	2.0 kgs.	4.1 kgs.	6.8 kgs.	12 kgs.
Pie Dough	Beater	all	4.5 kgs.	8.2 kgs.	12.2 kgs.	21 kgs.
Mashed Potatoes	Beater	all	3.6 kgs.	6.8 kgs.	10.4 kgs.	21 kgs.
Egg Whites	Wire Whisk	all	.5 ls.	1.0 ls.	1.4 ls.	3.3 ls.
Waffle or Pancake Batter	Beater	all	4.7 ls.	7.6 ls.	11.4 ls.	18 ls.
Cake	Beater	all	4.5 kgs.	9.1 kgs.	13.6 kgs.	27 kgs.
Whipped Cream	Wire Whisk	all	1.9 ls.	3.8 ls.	5.7 ls.	13.5 kgs.
Icing	Beater	all	2.7 kgs.	5.4 kgs.	8.2 kgs.	15 kgs.

- The above capacities are intended as a guideline only. Varying factors, such as flour type, water temperature, and AR% can affect batch size.

**NOTE:** If using high gluten flour or ice, reduce dough size by 10%.

**REFERENCE:** %AR (Absorption Ratio) = water weight divided by flour weight.

1 Gallon of water = 8.33lbs.