

Mixers

Planetary mixers

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. Hook, whip and beater attachments included. Commercial use only.

Gear driven



M10 ETL

M20E ETL

M30A ETL

M40A 220 ETL

M60A 220 ETL

	M10 ETL	M20E ETL	M30A ETL	M40A 220 ETL	M60A 220 ETL
Note	Not compatible with HUB attachments. Not suitable for pizza, pita, or bread dough.	HUB12 meat grinder attachment included. Not suitable for pizza, pita, or bread dough.	HUB12 meat grinder attachment sold separately. Not suitable for pizza, pita, or bread dough.	HUB22 meat grinder attachment sold separately.	Trolley included. HUB22 meat grinder attachment sold separately. Safety OFF switch and splash guard.
Power	110V, 600W, 6A, 0.7HP	110V, 1100W, 9A, 1.5HP	110V, 1500W, 17A, 2HP	208V 3PH, 1800W, 2.4A, 2HP	208V 3PH, 2200W, 10A, 3.5HP
Plug	5-15P	5-15P	5-20P	Hardwired	Hardwired
Option			M30A ETL 220V		
Plug for option			6-20P		
Bowl capacity	10 L (10 Qt.)	20 L (21 Qt.)	30 L (31.7 Qt.)	40 L (42 Qt.)	60 L (63.5 Qt.)
Kneading capacity	4.4 lbs (2 kg)	13 lbs (6 kg)	22 lbs (10 kg)	28.7 lbs (13 kg)	44 lbs (20 kg)
Standard speed	106/180/387 rpm	106/180/387 rpm	65/102/296 rpm	96/168/306 rpm	73/109/143/206 rpm
Construction	Food-grade stainless steel attachments and finished surfaces. Painted cast-iron base.	Food-grade stainless steel attachments and finished surfaces. Painted cast-iron base.	Food-grade stainless steel attachments and finished surfaces. Painted cast-iron base.	Food-grade stainless steel attachments and finished surfaces. Painted cast-iron base.	Food-grade stainless steel attachments and finished surfaces. Painted cast-iron base.
Dimensions (L x W x H)	21" x 16.5" x 29.5"	19" x 17" x 31"	24" x 21" x 54"	27" x 25" x 50"	40" x 24" x 56"
Net weight	154 lbs	230 lbs	425 lbs	540 lbs	1078 lbs
Ship dim. (L x W x H)	40" x 32" x 47"	42" x 32" x 47"	48" x 40" x 54"	47" x 32" x 61"	45" x 30" x 63"
Ship weight	185 lbs	295 lbs	510 lbs	750 lbs	1285 lbs



Warranty:
1 year parts and labor
Made in China

ACCESSORIES

	Description	Dimensions (L × W × H)	Construction
NM10A-46	Bowl for M10 ETL mixer	Ø 10.5 × 12.5"	Stainless steel
NM10A-47	Whip for M10 ETL mixer	5.25" × 5.25" × 10.5"	Stainless steel
NM10A-50	Hook for M10 ETL mixer	4.5" × 4.5" × 9.5"	Stainless steel
NM10A-51	Beater for M10 ETL mixer	0.25" × 6" × 10"	Stainless steel
NM20A-55	Hook for M20E ETL mixer	4.5" × 4.5" × 13"	Stainless steel
NM20A-56	Beater for M20E ETL mixer	0.5" × 8.5" × 13"	Stainless steel
NM20A-57	Whip for M20E ETL mixer	7.75" × 7.75" × 12.5"	Stainless steel
NM20A-59	Bowl for M20E ETL mixer	Ø 14" × 11.5"	Stainless steel
NM30A-41	Hook for M30A ETL mixer	6" × 6" × 16.5"	Stainless steel
NM30A-42	Beater for M30A ETL mixer	0.5" × 9.75" × 16.5"	Stainless steel
NM30A-43	Whip for M30A ETL mixer		Stainless steel
NM30A-44	Bowl for M30A ETL mixer	× Ø 15.5" × 15.5"	Stainless steel
NM40A-41	Hook for M40A 220 ETL mixer	7" × 7" × 17"	Stainless steel
NM40A-42	Beater for M40A 220 ETL mixer	0.5" × 11" × 17.25"	Stainless steel
NM40A-43	Whip for M40A 220 ETL mixer	10.5" × 10.5" × 17.25"	Stainless steel
NM40A-44	Bowl for M40A 220 ETL mixer	Ø 17.5" × 15"	Stainless steel
NM60-30	Trolley for M60A 220 ETL mixer Compatible with M30A, M40A and M60A mixers	14" × 13" × 32"	Stainless steel
NM60A-29	Bowl for M60A 220 ETL mixer	Ø 18.5" × 20"	Stainless steel
NM60A-40	Whip for M60A 220 ETL mixer	11" × 11" × 19"	Stainless steel
NM60A-44	Hook for M60A 220 ETL mixer	8" × 8" × 18.5"	Stainless steel
NM60A-46	Beater for M60A 220 ETL mixer	0.75" × 11.5" × 19"	Stainless steel

Accessories included with mixers and sold separately for replacement needs



Warranty:
3 months

	Description	Dimensions (L × W × H)	Construction
HUB12 M	Meat grinder attachment for M20E and M30A mixers. Included with purchase of M20E mixer. Includes 1 star knife and 2 plates (6, 8 mm).	14.5" × 9" × 10"	Stainless steel
SKH12	Star knife for HUB12 meat grinder attachment	2.5" × 2.5" × 0.5"	Stainless steel
NMH12MM6	6 mm plate for HUB12 meat grinder attachment		Stainless steel
NMH12MM8	8 mm plate for HUB12 meat grinder attachment		Stainless steel
HUB22 M	Meat grinder attachment for M40A and M60A mixers. Includes 1 star knife and 2 plates (6, 8 mm).	8.25" × 14" × 11.5"	Stainless steel
SKH22	Star knife for HUB22 meat grinder attachment	3" × 3" × 0.5"	Stainless steel
NMH22MM6	6 mm plate for HUB22 meat grinder attachment		Stainless steel
NMH22MM8	8 mm plate for HUB22 meat grinder attachment		Stainless steel



Warranty:
3 months

Mixers

Spiral mixers

Eurodib spiral mixers are used by professionals all across North America for preparing various types of dough for restaurants, bakeries and pizzerias.

Belt drive

Designed for commercial applications and suitable for dough with very low to very high hydration. The hook and bowl rotate simultaneously in opposite directions, increasing mixing speed and efficiency. Program and set the time you need for each type of dough with the built-in timer. Safety features include emergency stop and bowl guard switch.

	LM20T ETL	LM30T ETL	LM40T ETL	LM50T ETL
Power	110V, 1100W, 10A, 1.5HP	220V, 2640W, 12A, 3.5HP	220V, 3080W, 14A, 4.1HP	220V, 3080W, 14A, 4.1HP
Plug	5-15P	6-20P	6-20P	6-20P
Timer	Adjustable up to 60 mins.	Adjustable up to 60 mins.	Adjustable up to 60 mins.	Adjustable up to 60 mins.
Bowl capacity	20 L (21 Qt.)	30 L (32 Qt.)	40 L (42 Qt.)	50 L (52 Qt.)
Dry flour capacity*	5 kg (11 lbs)	8 kg (17.5 lbs)	10 kg (22 lbs)	12 kg (26.5 lbs)
Kneading dough capacity*	8 kg (17.5 lbs)	13 kg (28.5 lbs)	16 kg (35 lbs)	19 kg (42 lbs)
Standard speed	Hook: 185 rpm Bowl: 15 rpm	Hook: 185 rpm Bowl: 15 rpm	Hook: 185 rpm Bowl: 15 rpm	Hook: 185 rpm Bowl: 15 rpm
Construction	Food-grade stainless steel attachments and finished surfaces. Painted cast-iron base.	Food-grade stainless steel attachments and finished surfaces. Painted cast-iron base.	Food-grade stainless steel attachments and finished surfaces. Painted cast-iron base.	Food-grade stainless steel attachments and finished surfaces. Painted cast-iron base.
Dimensions (L x W x H)	27.5" x 15" x 30"	28.7" x 17" x 30"	34" x 19" x 37"	36" x 21" x 37"
Net weight	154 lbs	198 lbs	280 lbs	287 lbs
Ship dim. (L x W x H)	47" x 32" x 41"	47" x 32" x 43"	48" x 40" x 48"	48" x 32" x 48"
Ship weight	225 lbs	275 lbs	400 lbs	400 lbs

*Capacities refer to recommended batch loads for optimal machine longevity. Calculations based on 60% Absorption Rate.



Warranty:
1 year parts and labor
Made in China

ACCESSORIES

	Description	Construction
LM20-8	Hook for LM20T ETL spiral mixer	Stainless steel
LM20T-2	Bowl for LM20T ETL spiral mixer	Stainless steel
LM30-8	Hook for LM30T ETL spiral mixer	Stainless steel
LM30T-2	Bowl for LM30T ETL spiral mixer	Stainless steel
LM40-50-8	Hook for LM40T & LM50T ETL spiral mixer	Stainless steel
LM40T-2	Bowl for LM40T ETL spiral mixer	Stainless steel
LM50T-2	Bowl for LM50T ETL spiral mixer	Stainless steel

Bowl and hook fixed to machine.
Tools required for replacement.

Warranty:
3 months



Mixers

2-speed spiral mixer

Eurodib spiral mixers are used by professionals all across North America for preparing various types of dough for restaurants, bakeries and pizzerias. Belt drive.

Designed for commercial applications and suitable for dough with very low to very high hydration. The hook and bowl rotate simultaneously in opposite directions, increasing mixing speed and efficiency. Program and set the time you need for each type of dough with the built-in timer. Safety features include emergency stop and bowl guard switch.

Cannot be used with a phase converter



GM25B ETL

GM50B ETL

GM75B ETL

Power	208V 3PH, 2400W, 6.7A, 3.2HP	208V 3PH, 4500W, 12.5A, 6HP	208V 3PH, 11100W, 31A, 15HP
Plug	Hardwired	Hardwired	Hardwired
Timer	Adjustable up to 60 mins.	Adjustable up to 60 mins.	Adjustable up to 60 mins.
Bowl capacity	80 L (84 Qt.)	130 L (137 Qt.)	200 L (211 Qt.)
Dry flour capacity*	15 kg (33 lbs)	30 kg (66 lbs)	40 kg (88 lbs)
Kneading dough capacity*	24 kg (53 lbs)	48 kg (106 lbs)	64 kg (141 lbs)
Standard speed	Hook: 124/240 rpm Bowl: 20/40 rpm	Hook: 124/240 rpm Bowl: 20/40 rpm	Hook: 124/240 rpm Bowl: 20/40 rpm
Construction	Food-grade stainless steel attachments and finished surfaces. Painted cast-iron base.	Food-grade stainless steel attachments and finished surfaces. Painted cast-iron base.	Food-grade stainless steel attachments and finished surfaces. Painted cast-iron base.
Dimensions (L x W x H)	39" x 22.6" x 48.8"	43.3" x 27.5" x 59"	52.4" x 37.4" x 59.4"
Net weight	661 lbs	882 lbs	1433 lbs
Ship dim. (L x W x H)	41.3" x 28" x 55"	49" x 31.2" x 64.5"	58.8" x 36.4" x 61.4"
Ship weight	727.5 lbs	948 lbs	1510.2 lbs

*Capacities refer to recommended batch loads for optimal machine longevity. Calculations based on 60% Absorption Rate.



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