

Spiral Mixers

Spiral mixers are perfect for bakeries, pizza restaurants or pastry shops. They are used for mixing a variety of dough products, from very stiff dough with low hydration to a high hydration dough such as ciabatta breads, pie, cookie or pizza. The built-in timer allows to program and set the appropriate mixing times for various products needs. Built-in safety features include an emergency stop and a bowl guard switch. This machine is designed for commercial applications.

Warranty: 1 year Parts & Labor



LM20T - 20 Qt

- **Power:** 110V, 1100W, 10A, 5-15P
- **Mixing Speed:** Hook: 185 r/min, Bowl: 15 r/min
- **Max Kneading Cap:** 8 kg (17.5 lbs)
- **Timer:** Included
- **Dimensions:** 27.5" L x 15" W x 30" H
- **Net Weight:** 154 lbs
- **Ship Dims:** 47" L x 32" W x 41" H
- **Ship wt:** 225 lbs



LM30T - 30 Qt

- **Power:** 220V, 2640W, 12A, 6-20P
- **Mixing Speed:** Hook: 185 r/min, Bowl: 15 r/min
- **Max Kneading Cap:** 12 kg (26.5 lbs)
- **Timer:** Included
- **Dimensions:** 28.7" L x 17" W x 30" H
- **Net Weight:** 198 lbs
- **Ship Dims:** 47" L x 32" W x 43" H
- **Ship wt:** 275 lbs



LM40T - 40 Qt

- **Power:** 220V, 3080W, 14A, 6-20P
- **Mixing Speed:** Hook: 185 r/min, Bowl: 15 r/min
- **Max Kneading Cap:** 16 kg (35 lbs)
- **Timer:** Included
- **Dimensions:** 34" L x 19" W x 37" H
- **Net Weight:** 280 lbs
- **Ship Dims:** 48" L x 40" W x 48" H
- **Ship wt:** 400 lbs



LM50T - 50 Qt

- **Power:** 220V, 3080W, 14A, 6-20P
- **Mixing Speed:** Hook: 185 r/min, Bowl: 15 r/min
- **Max Kneading Cap:** 20 kg (44 lbs)
- **Timer:** Included
- **Dimensions:** 36" L x 21" W x 37" H
- **Net Weight:** 287 lbs
- **Ship Dims:** 48" L x 32" W x 48" H
- **Ship wt:** 400 lbs

LR GM25B - 77 Qt

- **Power:** 208V, 3500W, 18A, Hard wire/3 phase
- **2 Mixing Speeds:** Hook: 120/240 r/min, Bowl: 20/40 r/min
- **Max Kneading Cap:** 25 kg (55 lbs)
- **Timer:** Included
- **Dimensions:** 39" L x 22.6" W x 48.8" H
- **Net Weight:** 661 lbs
- **Ship Dims:** 41.3" L x 28" W x 55" H
- **Ship wt:** 727.5 lbs



LR GM50B - 137 Qt

- **Power:** 208V, 5600W, 25A, Hard wire/3 phase
- **2 Mixing Speeds:** Hook: 120/240 r/min, Bowl: 20/40 r/min
- **Max Kneading Cap:** 50 kg (110 lbs)
- **Timer:** Included
- **Dimensions:** 43.3" L x 27.5" W x 59" H
- **Net Weight:** 882 lbs
- **Ship Dims:** 49" L x 31.2" W x 64.5" H
- **Ship wt:** 948 lbs



LR GM75B - 200 Qt

- **Power:** 208V, 10100W, 35A, Hard wire/3 phase
- **2 Mixing Speeds:** Hook: 120/240 r/min, Bowl: 20/40 r/min
- **Max Kneading Cap:** 75 kg (165 lbs)
- **Timer:** Included
- **Dimensions:** 52.4" L x 37.4" W x 59.4" H
- **Net Weight:** 1433 lbs
- **Ship Dims:** 58.8" L x 36.4" W x 61.4" H
- **Ship wt:** 1510.2 lbs



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



Please consult our web site www.eurodib.com for additional information on our product lines.
US 334 Cornelia St. #272, Plattsburgh, NY 12901 | **CAN** 120 rue de la Barre, Boucherville, Qc J4B 2X7
 Tel.: **1 888 956 6866** | info@eurodib.com | www.eurodib.com