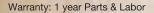
Planetary Mixers

Professional planetary mixer for mixing, kneading and emulsifying. Planetary mixing action ensures perfect results. The bowl, the hook, the whip and the beater are included and made of stainless steel. Heavy duty and abrasion-resistant design. Painted cast-iron base. Gear driven.









M10 ETL - 10 Qt

- **Power:** 110V, 600W, 6A, 0.7HP, 5-15P

- Bowl Depth: 12.5" - Bowl Diameter: 10.5"

Mixing Speed: 106/180/387 r/minMax Kneading Cap: 5.5 lbs/hr

- Dimensions: 20.9" L \times 16.5" W \times 29.5" H

- Net Weight: 154 lbs

- Ship Dims: 40" L \times 32" W \times 47" H

- Ship wt: 185 lbs



M20 ETL - 20 Qt

- **Power:** 110V, 1100W, 9A, 1.5HP, 5-15P

- Bowl Depth: 12"
- Bowl Diameter: 14"

Mixing Speed: 106/180/387 r/minMax Kneading Cap: 13 lbs/hr

- Dimensions: 19" L \times 17" W \times 31" H

- Net Weight: 230 lbs

- Ship Dims: 42" L \times 32" W \times 47" H

- Ship wt: 295 lbs



M30 ETL - 30 Qt

- Power: 110V, 1500W, 14A, 2HP, 5-15P

- Bowl Depth: 15.5" - Bowl Diameter: 15"

Mixing Speed: 65/102/296 r/minMax Kneading Cap: 22 lbs/hr

- **Dimensions:** 24" L × 21" W × 40" H

- Net Weight: 425 lbs

- Ship Dims: 48" L \times 40" W \times 54" H

- Ship wt: 510 lbs



M40A 220ETL - 40 Qt

- **Power:** 208V, 1500W, 5A, 2HP, Hard wire/3 phase

- Bowl Depth: 15.5"
- Bowl Diameter: 17.5"
- **Mixing Speed:** 96/168/306 r/min
- Max Kneading Cap: 26 lbs/hr
- Dimensions:
- 27" L × 25" W × 50" H
- Net Weight: 540 lbs
- **Ship Dims:** 47" L × 32" W × 61" H
- **Ship wt:** 750 lbs



M60A 220ETL - 60 Qt

- **Power:** 208V, 2200W, 10A, 3.5HP, Hard wire/3 phase

- Bowl Depth: 19"
- Bowl Diameter: 20"
- **Mixing Speed:** 73/109/143/216 r/min
- Max Kneading Cap: 44 lbs/hr
- Dimensions:
- 40" L × 24" W × 56" H
- Net Weight: 1078 lbs
- Ship Dims:
- 45" L × 30" W × 63" H **Ship wt:**

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1285 lbs

Option

HUB12 - Meat Grinder attachment with #12

HUB22 - Meat Grinder attachment with #22



Includes 1 star knife and 2 plates (6 and 8 mm). All stainless steel.

★ M40A 220ETL and M60A 220ETL are SUITABLE for pizza, pita or bread dough.



Please consult our web site www.eurodib.com for additional information on other product lines. **US** 156 Lawrence Paquette, Champlain, NY 12919 | **CAN** 120 rue de la Barre, Boucherville, Qc J4B 2X7 Tel.: **1888 956 6866** | **info@eurodib** | **www.eurodib.com**