



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

This type of mixer can handle various types of dough as well: pie dough, mixing scones, and biscuits.



## Spiral Mixers - LM Series



**LM20T** - 20 Qt

- **Power:** 110V, 1100W, 10A, 5-15P
- **Mixing Speed:** 185 r/min
- **Bowl Speed:** 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



**LM30T** - 30 Qt

- **Power:** 220V, 2640W, 12A 6-20P, 1 phase
- **Mixing Speed:** 185 r/min
- **Bowl Speed:** 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



**LM40T** - 40 Qt

- **Power:** 220V, 3080W, 14A 6-20P, 1 phase
- **Mixing Speed:** 185 r/min
- **Bowl Speed:** 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



**LM50T** - 50 Qt

- **Power:** 220V, 3080W, 14A 6-20P, 1 phase
- **Mixing Speed:** 185 r/min
- **Bowl Speed:** 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

Warranty: 1 year Parts & Labor (Spiral Mixer), 3 months (Timer)



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