

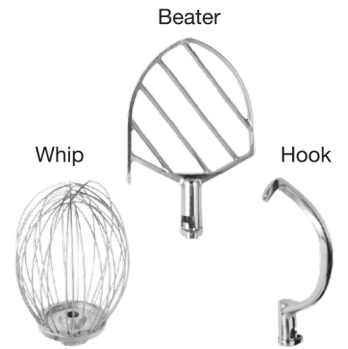
Planetary Mixers

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.

Warranty: 1 year Parts & Labor



Attachments Included



★ **M10 ETL**, **M20 ETL** and **M30 ETL** are **NOT SUITABLE** for pizza, pita or bread dough. Stop the machine to change speed. Do not mix dough at middle or high speed.



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/min
- **Max Kneading Cap:** 5.5 lbs/hr
- **Dimensions:** 20.9" L x 16.5" W x 29.5" H
- **Net Weight:** 154 lbs
- **Ship Dims:** 40" L x 32" W x 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/min
- **Max Kneading Cap:** 13 lbs/hr
- **Dimensions:** 19" L x 17" W x 31" H
- **Net Weight:** 230 lbs
- **Ship Dims:** 42" L x 32" W x 47" H
- **Ship wt:** 295 lbs

Compatible with #12 Hub attachment



M30 ETL220 - 30 Qt

- **Power:** 220V, 1500W, 8A, 2HP, 6-20P

M30 ETL - 30 Qt

- **Power:** 110V, 1500W, 16A, 2HP, 5-20P
- **Bowl Depth:** 15.5"
- **Bowl Diameter:** 15"
- **Mixing Speed:** 65/102/296 r/min
- **Max Kneading Cap:** 22 lbs/hr
- **Dimensions:** 24" L x 21" W x 40" H
- **Net Weight:** 425 lbs
- **Ship Dims:** 48" L x 40" W x 54" H
- **Ship wt:** 510 lbs

Compatible with #12 Hub attachment



M40A 220ETL - 40 Qt

- **Power:** 208V, 1800W, 2.4A, 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 x 25" W x 50" H
- **Net Weight:** 540 lbs
- **Ship Dims:** 47" L x 32" W x 61" H
- **Ship wt:** 750 lbs

Compatible with #22 Hub attachment

Trolley included



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 x 24" W x 56" H
- **Net Weight:** 1078 lbs
- **Ship Dims:** 45" L x 30" W x 63" H
- **Ship wt:** 1285 lbs

Compatible with #22 Hub attachment

Option

HUB12 M - Meat Grinder attachment with #12

HUB22 M - Meat Grinder attachment with #22



HUB22 M

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.
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