



M20B

PLANETARY MIXER

With its robust construction and powerful motor, this machine effortlessly handles large quantities of dough and batter, ensuring consistent results every time.

Ideal for medium sized kitchens and bakeries.



Key Features

- Ideal for mixing, kneading and emulsifying
- Stainless steel construction
- Gear driven
- Heavy duty and abrasion resistant transmission
- User-friendly intuitive controls

Accessories

- Hook (**NM20A55**)
- Beater (**NM20A56**)
- Whip (**NM20A56**)
- Bowl (**NM20A59**)

Notes

- This machine is **not** suitable for pizza, pita or bread dough.
- Avoid mixing dough at medium or high speed to prevent damage.
- Always stop the machine before changing speeds.

Technical Specifications

Model	M20B
Voltage	110V
Frequency	60 Hz
Power	1.1 kW
Phase	Single
Capacity	20 L (21.1 quarts)
Mixing speed	113/168/386 (r/min)
Maximum kneading capacity	13.2 lbs (6 kg)
Net weight	216 lbs (98 kg)
Gross weight	242.5 lbs (110 kg)
Dimensions	22.4" x 18.5" x 30.7"
Shipping Dimensions	23.6" x 20.4" x 36.2"
Warranty	1 year parts and labor



MADE IN CHINA

V.06.05.2025



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