

# eurodib

## CAPACITY CHART



### Spiral Mixer

EURODIB spiral mixers are used by professionals all across North America for preparing various types of dough for restaurants, bakeries and pizzerias.

This table will guide you in your selection based on your production needs.



MODEL	BOWL CAPACITY		DRY FLOUR CAPACITY*		KNEADING DOUGH CAPACITY*	
	L	Qt.	Kg	Lbs	Kg	Lbs
LM20T	20	21	5	11	8	17.5
LM30T	30	32	8	17.5	13	28.5
LM40T	40	42	10	22	16	35
LM50T	50	52	12	26.5	19	42
LR GM25B	73	77	15	33	24	53
LR GM50B	130	137	30	66	48	106
LR GM75B	200	211	40	88	64	141

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