



LB20T

VARIABLE SPEED SPIRAL MIXER

The Eurodib LB20T variable speed spiral mixer is designed for efficient and consistent dough mixing in moderate-volume production environments, making it ideal for kitchens where space optimization is crucial.

Key Features

- **Variable speeds:** Allows precise control to meet different dough consistency requirements.
- **Simultaneous rotation of bowl and hook:** Ensures consistent dough in the shortest possible time.
- **Intuitive control system:** Simple operation, suitable for both experienced and novice users.
- **Robust construction:** Designed for reliability and durability in professional use.
- **Compact design:** Optimizes workspace while remaining easily accessible.

Applications

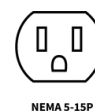
- Ideal for artisan bakers and restaurants.
- Perfect for dough mixing in smaller environments.



Technical Specifications

Model	LB20T
Barrel Capacity	21.1 qt (20 L)
Maximum Flour Capacity*	17.6 lbs (8 kg)
Hook Speed	140–240 r/min (Variable speed)
Barrel Speed	17–27 r/min
Power	0.75 kW
Voltage	110V
Frequency	50–60 Hz
Plug Type	NEMA 5–15P
Dimensions (L × W × H)	27.6" × 15.7" × 24.8"
Net Weight	132.2 lbs (60 kg)
Shipping Dimensions (L × W × H)	28.7" × 17.7" × 30.3"
Shipping Weight	165.3 lbs (75 kg)

*Minimum recommended hydration of 60%



NEMA 5-15P



Intertek



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WARRANTY: 1 YEAR PARTS AND LABOR.

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CONTACT US
888-956-6866



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www.eurodib.com

