LB30T

VARIABLE SPEED SPIRAL MIXER

The Eurodib LB30T variable speed spiral mixer is designed for medium - volume mixing tasks. It combines efficiency and quality for kitchens where space is limited.



Key features

- **Variable speeds:** Allows mixing speeds to be adjusted to suit different textures and dough recipes.
- **Simultaneous rotation of spiral and bowl:** Reduces kneading time while guaranteeing an even texture.
- **Integrated frequency converter:** Offers precise mixing speed adjustment for different dough consistencies.
- **Robust construction:** Ensures continuous, reliable operation, even under heavy use.
- **Compact design:** An ideal choice for kitchens where space is limited.

Applications

- Ideal for bakeries, patisseries, and catering services.
- Perfect for artisan bread, pizza dough, and other recipes requiring precision mixing.







Technical specifications

Model	LB30T
Barrel Capacity	31.7 qt (30 L)
Maximum Flour Capacity*	26.5 lbs (12 kg)
Hook Speed	140–240 r/min (Variable speed)
Barrel Speed	17–27 r/min
Power	1.1 kW
Voltage	208V/230V 1PH
Frequency	60 Hz
Plug Type	NEMA 6-20P
Dimensions (W × D × H)	29.1" × 17.3" × 26.7"
Net Weight	161 lbs (73 kg)
Shipping Dimensions (W × D × H)	31.5" × 19.3" × 32.7"
Shipping Weight	188 lbs (85 kg)

*Minimum recommended hydration of 60%

1 YEAR WARRANTY – 1 AN GARANTIE

6-20P

Intertek

Intertek

WARRANTY: 1 YEAR PARTS AND LABOR.

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Babak Food Equipment
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