LB40T

VARIABLE SPEED SPIRAL MIXER

The Eurodib LB40T variable speed spiral mixer combines power and flexibility to handle high-volume dough mixing operations. Designed to meet the rigorous demands, this model offers the versatility required for a wide range of food preparation tasks.



Key features

- **Variable speed settings:** Adjust mixing speed to suit different dough textures and recipes.
- **Simultaneous spiral and cylinder Rotation:** Ensures efficient mixing and consistent dough quality.
- **Intuitive control system:** Easy-to-use interface for adjusting speed and intensity.
- **Robust construction and ergonomic design:** Provides remarkable durability and facilitates access and usage while optimizing workspace.
- **High capacity:** Ideal for bakeries and food production setups requiring large batches.

Applications

- Ideal for bakeries, patisseries, and food production plants.
- Perfect for artisan bread, pizza dough, and other high-volume recipes.







Technical specifications

Model	LB40T
Barrel Capacity	42.2 qt (40 L)
Maximum Flour Capacity*	35.3 lb (16 kg)
Hook Speed	140–240 r/min (Variable speed)
Barrel Speed	17–27 r/min
Power	2.2 kW
Voltage	208V/230V 1PH
Frequency	60 Hz
Plug Type	NEMA 6-20P
Dimensions (W × D × H)	34.1" × 18.9" × 29.9"
Net Weight	245 lb (110 kg)
Shipping Dimensions (W × D × H)	35.8" × 20.9" × 35.4"
Shipping Weight	287 lb (130 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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