LB50T

VARIABLE SPEED SPIRAL MIXER

The Eurodib LB50T variable speed spiral mixer is specifically designed for high-volume mixing applications. Combining exceptional performance and efficiency it offers versatility to meet a variety of food preparation needs while maintaining superior adaptability.



Key features

- **Variable speed settings:** Offers precise control to adjust mixing speed for different dough types and recipes.
- **Simultaneous spiral and cylinder rotation:** Provides fast, homogeneous mixing for large batches.
- **Frequency converter:** Optimizes mixing for a wide variety of dough textures.
- **Robust and reliable construction:** Ensures trouble-free operation in demanding environments.
- **High capacity:** Designed to handle large-scale mixing requirements.

Applications

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







Technical specifications

Model	LB50T
Barrel Capacity	52.8 qt (50 L)
Maximum Flour Capacity*	44.1 lbs (20 kg)
Hook Speed	140–240 r/min (Variable speed)
Barrel Speed	17–27 r/min
Power	2.5 kW
Voltage	208V/230V 1PH
Frequency	60 Hz
Plug Type	NEMA 6-20P
Dimensions (W × D × H)	35.8" × 21.1" × 29.9"
Net Weight	265 lbs (120 kg)
Shipping Dimensions (W × D × H)	38.2" × 22.8" × 35.4"
Shipping Weight	309 lbs (140 kg)

*Minimum recommended hydration of 60%

6-20P

Intertek

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WARRANTY: 1 YEAR PARTS AND LABOR.

V.07.04.2025

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