LB60T

VARIABLE SPEED SPIRAL MIXER

The Eurodib LB60T Spiral Mixer is built for efficient and thorough dough mixing, offering the capacity to handle a full bag of flour at once. Designed for high-performance in demanding kitchen environments, its compact form factor maximizes space efficiency while maintaining robust mixing power.



Key features

- **Variable speed settings:** Precise adjustments to mixing speed for different dough types and ingredient combinations.
- **Simultaneous spiral, hook and cylinder rotation:** Reduces kneading time and ensures consistent dough quality for the largest batches.
- **Frequency converter:** Provides advanced control for a wide variety of dough textures and recipes.
- **Compact and user-friendly design:** Protective cover, intuitive controls, and workspace efficiency make it ideal for professional use.
- **High capacity:** Designed to handle a full bag of flour with ease.

Applications

- Perfect for high-volume bakeries, patisseries, and restaurants.
- Ideal for artisan bread, pizza dough, and large-scale food preparation.

Technical specifications

Model	LB60T
Barrel Capacity	63.4 qt (60 L)
Maximum Flour Capacity*	55.1 lbs (25 kg)
Hook Speed	140–240 r/min (Variable speed)
Barrel Speed	17–27 r/min
Power	3 kW
Voltage	208V/230V 1PH
Frequency	60 Hz
Plug Type	NEMA 6-20P
Dimensions (W × D × H)	33.4" × 20.8" × 36.8"
Net Weight	287 lbs (130 kg)
Shipping Dimensions (W × D × H)	38.2" × 22.8" × 37.4"
Shipping Weight	342 lbs (155 kg)

*Minimum recommended hydration of 60%







1 YEAR PARTS AND LABOR GUARANTEE

6-20P

Intertek

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WARRANTY: 1 YEAR PARTS AND LABOR.

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