eurodib

SPIRAL MIXERS CAPACTY CHART

LM MODELS

Spiral mixers are specialized commercial mixers designed for bakeries, pizzerias, and high-volume dough production. Featuring a spiral-shaped agitator and a rotating bowl, they gently and efficiently develop gluten while minimizing heat buildup, resulting in consistent, high-quality dough for bread, pizza, bagels, and other yeast-based products.

This table will guide you in your selection based on your production needs.



	LM30TETL	LM50TETL
Bowl size	31.7 qt. (30 L)	52.8 qt. (50 L)
Dry Flour	17.6 lb (8 kg)	26.4 lb (12 kg)
Kneading dough	28.5 lb (13 kg)	41.8 lb (19 kg)

Babak Food Equipment
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