eurodib
M10ETL



Easily prepare delicious recipes with our smallest planetary mixer. This compact mixer delivers high-performance mixing capabilities, effortlessly blending ingredients without sacrificing valuable kitchen space.

FEATURES

- This mixer is an essential appliance for every commercial kitchen designed to handle recipes with ease.
- Its durable stainless steel construction guarantees long-term reliability and consistent performance.
- The intuitive controls make operation simple and user-friendly.
- It offers exceptional value while ensuring quality assurance for professional results.
- This mixer is **NOT** suited for mixing bread or pizza dough.

1 YEAR WARRANTY
PARTS AND LABOR

CAPACITY CHART

Bowl size:	10.5 qt. (10 L)
Egg whites:	0.5 qt. (0.5 L)
Marshmallow:	1.1 lb (0.5 kg)
Cake batter:	7.7 lb (3.5 kg)
Cookie dough:	6 lb (2.8 kg)
Bread dough:	**NOT SUITABLE**
Pizza dough:	**NOT SUITABLE**

SPECIFICATIONS

Power: 110 V, 600 W, 6 A, 5-15P

Capacity: 10.5 qt. (10 L)

Bowl depth: 12.5” (32 cm)

Bowl diameter: 10.5” (27 cm)

Mixing speeds: 67/189/362 rpm

Max. kneading capacity:
4.4 lb/h (2 kg/h)

Dimensions:
Length: 19.4” (49 cm)
Width: 14.9” (37 cm)
Height: 26” (66 cm)

Connection: NEMA 5-15P
(110 V)

Net weight: 143 lb (65 kg)

Shipping dimensions:
Length: 40” (101 cm)
Width: 32” (81 cm)
Height: 47” (119 cm)

Shipping weight: 185 lb (83 kg)

Included accessories
- Spiral hook
- Whip
- Beater

ETL LISTED c US
Intertek

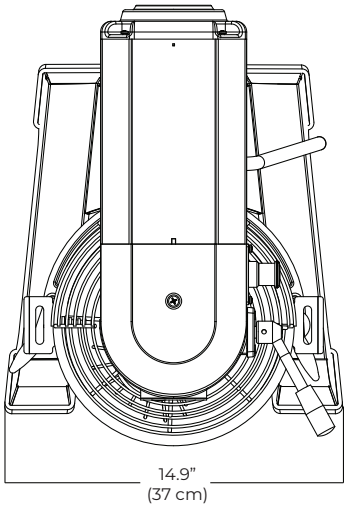
Babak Food Equipment
(604) 566-9747 · babakfoodequipment.com

Authorized Eurodib dealer · view the full Eurodib range

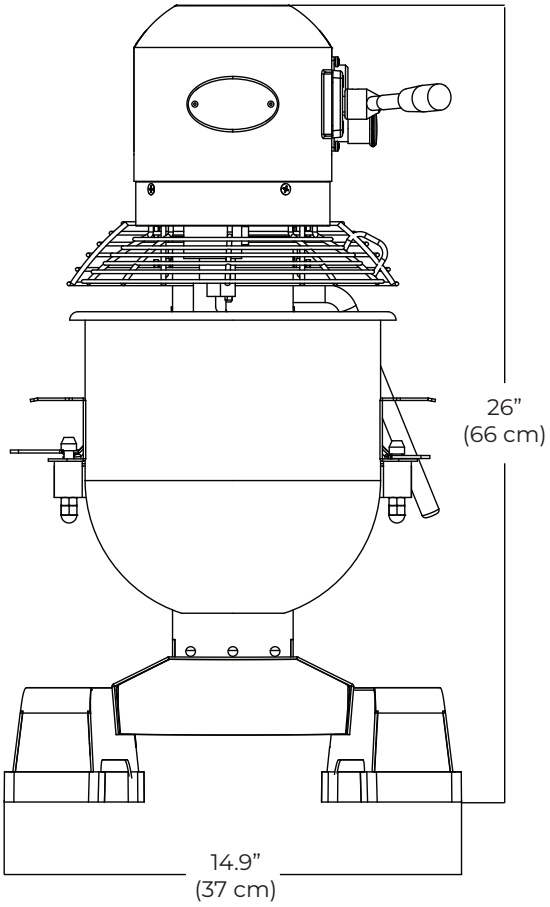
eurodib

M10ETL

TOP VIEW



FRONTAL VIEW



LEFT VIEW

