eurodib
M30AETL



Achieve superior mixing performance with Eurodib's M30AETL Planetary Mixer. Designed for professional kitchens, this mixer combines durability and precision to handle a wide range of batters and creams with ease. Featuring 3 speed settings, it ensures consistent results for bakeries, restaurants, and catering operations.

FEATURES

- Robust design built for heavy-duty in profesional kitchens.
- 30-quarts capacity with 3 speed settings to prepere multiple recipes.
- User-friendly controls ensure simple and efficient operation.
- Durable construction guarantees long-term reliability.
- Exceptional value with 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:	32 qt. (30 L)
Egg whites:	1.5 qt. (1.4 L)
Marshmallow:	2.2 lb (1 kg)
Cake batter:	22 lb (10 kg)
Cookie dough:	17.5 lb (8 kg)
Bread dough:	**NOT SUITABLE**
Pizza dough:	**NOT SUITABLE**

SPECIFICATIONS

Power: 110 V, 1500 W, 16 A, 5-20P

Capacity: 30 qt. (28 L)

Bowl depth: 15.5" (39 cm)

Bowl diameter: 15" (38 cm)

Mixing speed: 65/102/296 rpm

Max. kneading cap: 22 lb/h (9 kg/h)

Dimensions:
Length: 26.4" (67 cm)
Width: 22.6" (57 cm)
Height: 41.3" (105 cm)

Connection: 5-20P
(110 V)

Net weight: 425 lb (192 kg)

Shipping dimensions:
Length: 48" (121 cm)
Width: 40" (101 cm)
Height: 54" (137 cm)

Shipping weight: 510 lb (231 kg)

Included accessories

- Bowl
- Spiral hook
- Whip
- Beater

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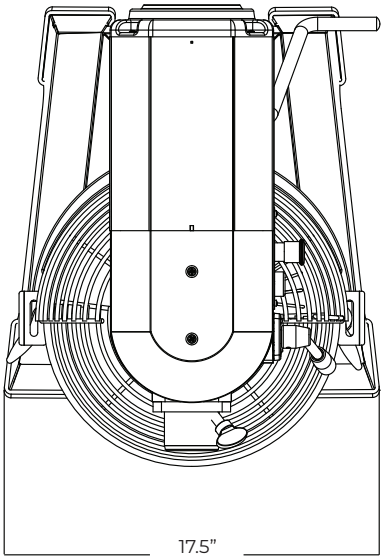
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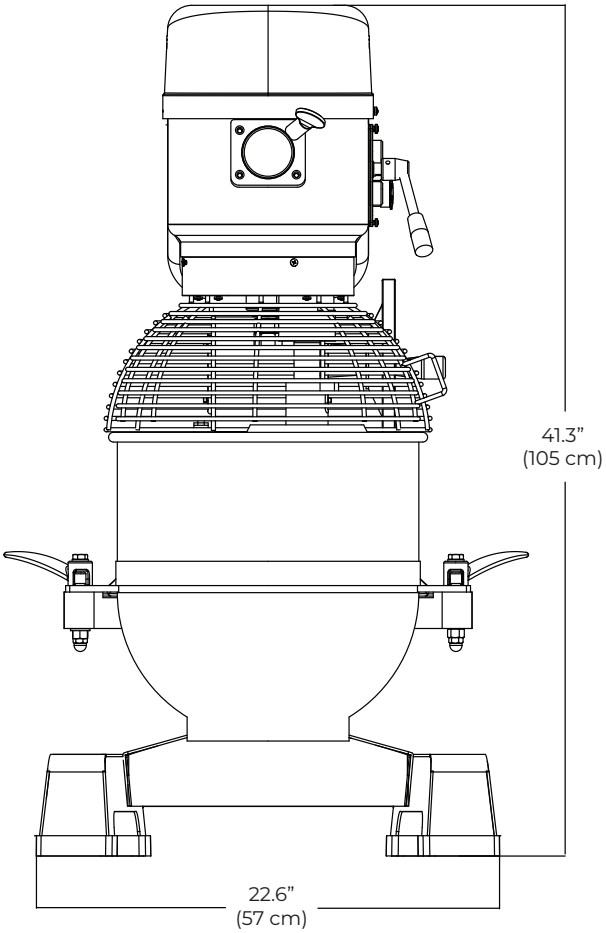
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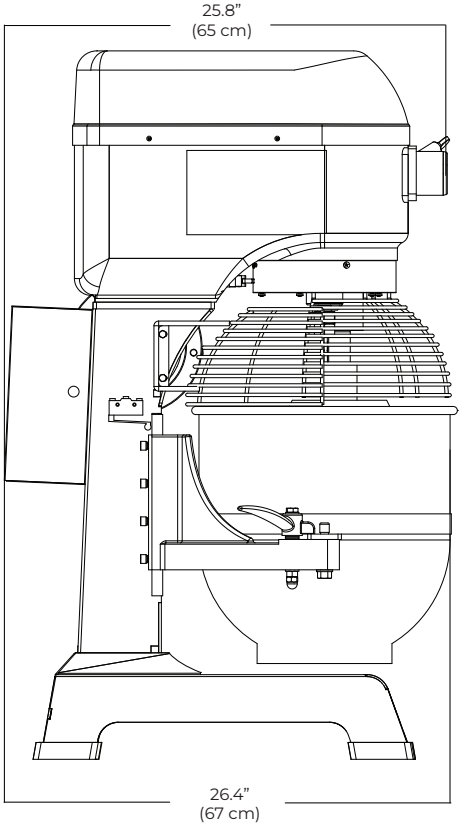
TOP VIEW



FRONTAL VIEW



LEFT VIEW



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