



## LB40T

### VARIABLE SPEED SPIRAL MIXER

The Eurodib LB40T variable speed spiral mixer combines power and flexibility to handle high-volume dough mixing operations. Designed to meet the rigorous demands, this model offers the versatility required for a wide range of food preparation tasks.

#### Key features

- **Variable speed settings:** Adjust mixing speed to suit different dough textures and recipes.
- **Simultaneous spiral and cylinder Rotation:** Ensures efficient mixing and consistent dough quality.
- **Intuitive control system:** Easy-to-use interface for adjusting speed and intensity.
- **Robust construction and ergonomic design:** Provides remarkable durability and facilitates access and usage while optimizing workspace.
- **High capacity:** Ideal for bakeries and food production setups requiring large batches.

#### Applications

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



#### Technical specifications

Model	LB40T
<b>Barrel Capacity</b>	42.2 qt (40 L)
<b>Maximum Flour Capacity*</b>	35.3 lb (16 kg)
<b>Hook Speed</b>	140–240 r/min (Variable speed)
<b>Barrel Speed</b>	17–27 r/min
<b>Power</b>	2.2 kW
<b>Voltage</b>	208V/230V 1PH
<b>Frequency</b>	60 Hz
<b>Plug Type</b>	NEMA 6-20P
<b>Dimensions (W × D × H)</b>	34.1" × 18.9" × 29.9"
<b>Net Weight</b>	245 lb (110 kg)
<b>Shipping Dimensions (W × D × H)</b>	35.8" × 20.9" × 35.4"
<b>Shipping Weight</b>	287 lb (130 kg)

\*Minimum recommended hydration of 60%



**WARRANTY:** 1 YEAR PARTS AND LABOR.



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888-956-6866



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