



## LB50T

### VARIABLE SPEED SPIRAL MIXER

The Eurodib LB50T variable speed spiral mixer is specifically designed for high-volume mixing applications. Combining exceptional performance and efficiency it offers versatility to meet a variety of food preparation needs while maintaining superior adaptability.

#### Key features

- **Variable speed settings:** Offers precise control to adjust mixing speed for different dough types and recipes.
- **Simultaneous spiral and cylinder rotation:** Provides fast, homogeneous mixing for large batches.
- **Frequency converter:** Optimizes mixing for a wide variety of dough textures.
- **Robust and reliable construction:** Ensures trouble-free operation in demanding environments.
- **High capacity:** Designed to handle large-scale mixing requirements.

#### Applications

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



#### Technical specifications

Model	LB50T
<b>Barrel Capacity</b>	52.8 qt (50 L)
<b>Maximum Flour Capacity*</b>	44.1 lbs (20 kg)
<b>Hook Speed</b>	140–240 r/min (Variable speed)
<b>Barrel Speed</b>	17–27 r/min
<b>Power</b>	2.5 kW
<b>Voltage</b>	208V/230V 1PH
<b>Frequency</b>	60 Hz
<b>Plug Type</b>	NEMA 6-20P
<b>Dimensions (W x D x H)</b>	35.8" x 21.1" x 29.9"
<b>Net Weight</b>	265 lbs (120 kg)
<b>Shipping Dimensions (W x D x H)</b>	38.2" x 22.8" x 35.4"
<b>Shipping Weight</b>	309 lbs (140 kg)

\*Minimum recommended hydration of 60%



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

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**CONTACT US**  
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