

# eurodib

## M20B



The M20B planetary mixer will help you with your culinary creations. It's robust construction and powerful motor will effortlessly mix, knead and emulsify the ingredients guaranteeing consistent results every time.

### FEATURES

- Compact design ideal for medium-sized kitchens.
- Durable stainless steel construction guaranteeing long-term reliability and consistent performance.
- Intuitive controls for simple user-friendly operation.
- Exceptional value with quality assurance for professional results.



PARTS AND  
LABOR

### SPECIFICATIONS

Power: 110 V, 1100 W, 9 A, 5-15P

Capacity: 20 qt. (18 L)

Bowl depth: 12" (30 cm)

Bowl diameter: 14" (35 cm)

Mixing speed: 113/168/386 rpm

Max. kneading cap.: 13 lb/h (6 kg/h)

Dimensions:

Length: 21.5" (54 cm)

Width: 17.5" (44 cm)

Height: 30.6" (77 cm)

Connection:   
(110 V)

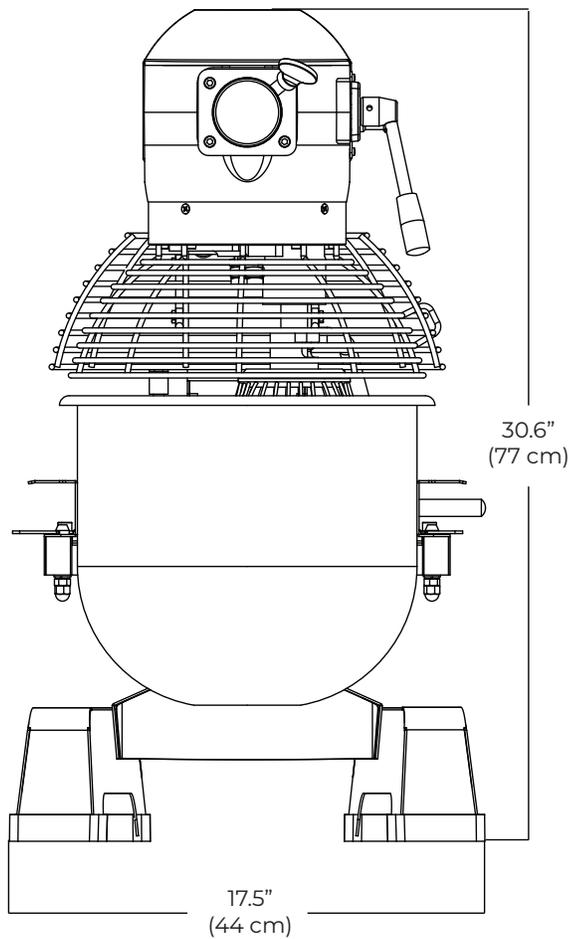
Net weight: 216 lb (98 kg)

### Included accessories

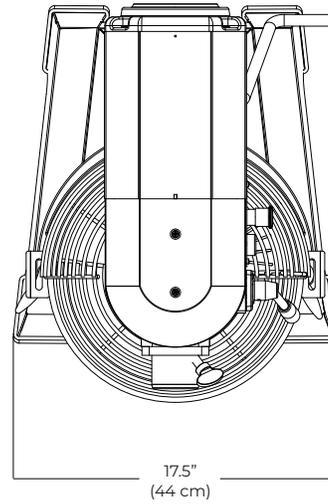
- Bowl
- Spiral hook
- Whip
- Beater
- Meat grinder attachment



**FRONTAL VIEW**



**TOP VIEW**



**LEFT VIEW**

