

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 professional kitchens.
- 30-quarts capacity with 3 speed settings to prepare 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.




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: 
(110 V)

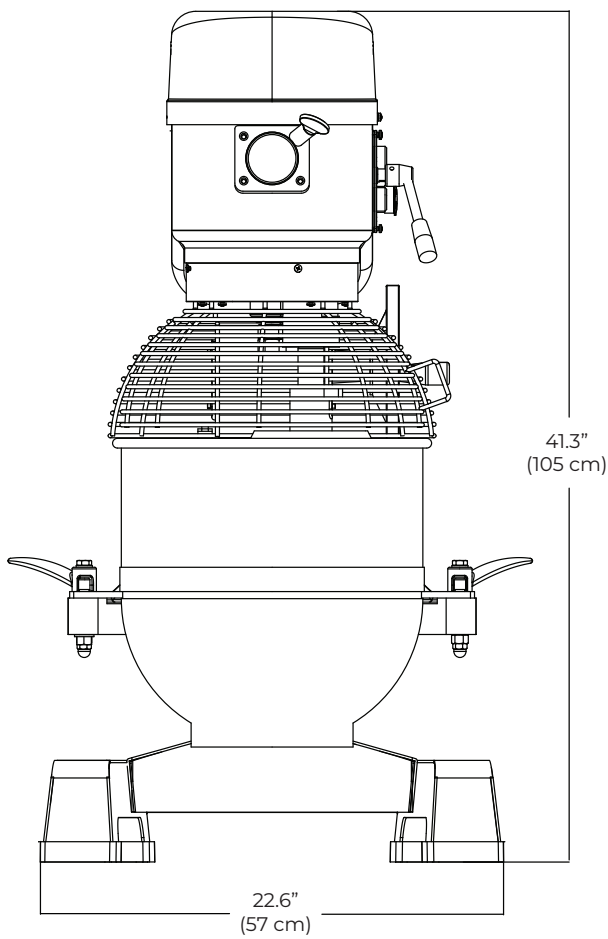
Net weight:	425 lb (192 kg)
Shipping dimensions:	
Length:	48" (121 cm)
Width:	40" (101 cm)
Height:	54" (137 cm)
Shipping weight:	510 lb (231 kg)

Included accessories

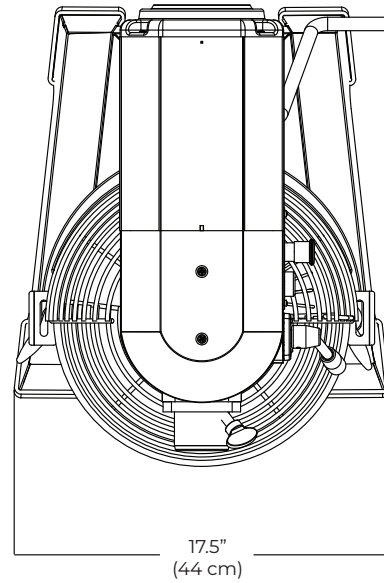
- Bowl
- Spiral hook
- Whip
- Beater



FRONTAL VIEW



TOP VIEW



LEFT VIEW

