

eurodib

M40A220ETL



Experience unmatched mixing power with Eurodib's M40A220 Planetary Mixer. Engineered for professional kitchens, this mixer delivers exceptional performance and versatility for large-scale food preparation. Built for durability and efficiency, the M40A220 is the perfect solution for bakeries, restaurants, and catering operations that demand reliability and precision.

FEATURES

- 40-quart capacity ideal for high-volume production
- Heavy-duty design ensures durability and long-term reliability
- 3 speed setting for versatile mixing applications
- User-friendly control for simple and efficient operation
- Perfect for bakeries, restaurants and catering establishments
- Compatible with #22 meat grinder attachment
- This mixer is suited for **occasionally** mixing bread or pizza dough



PARTS AND
LABOR


CAPACITY CHART

Bowl size:	42 qt. (40 L)
Egg whites:	1.8 qt. (1.7 L)
Marshmallow:	3.3 lb (1.5 kg)
Cake batter:	35 lb (16 kg)
Cookie dough:	23 lb (10.5 kg)
Bread dough:	
Flour:	17.5 lb (8 kg)
Dough*:	29.5 lb (13.5 kg)
Pizza dough:	
Flour:	17.5 lb (8 kg)
Dough**:	29.5 lb (13.5 kg)

*70% AR (Hydration ratio) ** 60% AR (Hydration ratio)

SPECIFICATIONS

Power:	220 V – 1800 W – 8 A – 3 PH
Capacity:	40 qt. (37 L)
Bowl depth:	15.5" (39 cm)
Bowl diameter:	17.5" (44 cm)
Mixing speed:	96/168/306 rpm
Max. kneading cap:	26 lb/h (11 kg/h)
Dimensions:	
Length:	27.4" (69 cm)
Width:	22.6" (57 cm)
Height:	41.3" (105 cm)

Connection: 

Net weight:	540 lb (244 kg)
Shipping Dimensions:	
Length:	47" (119 cm)
Width:	32" (81 cm)
Height:	61" (154 cm)
Shipping weight:	750 lb (340 kg)

Included accessories

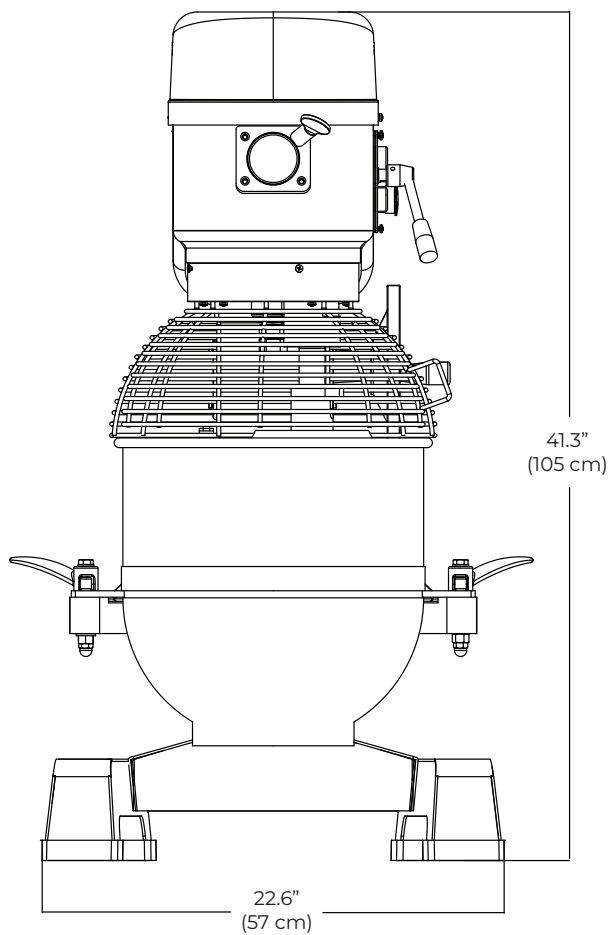
- Bowl
- Whip
- Beater
- Hook



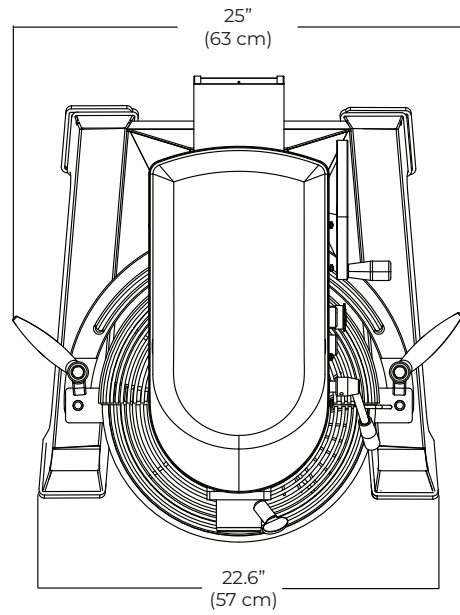
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FRONTAL VIEW



TOP VIEW



LEFT VIEW

