

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 #12 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

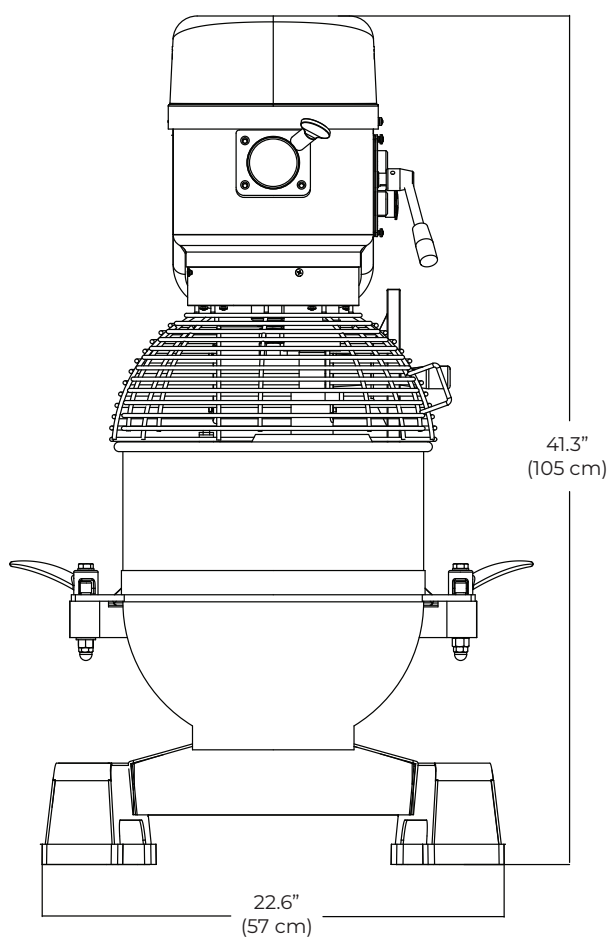
- Bowl
- Whip
- Beater
- Hook



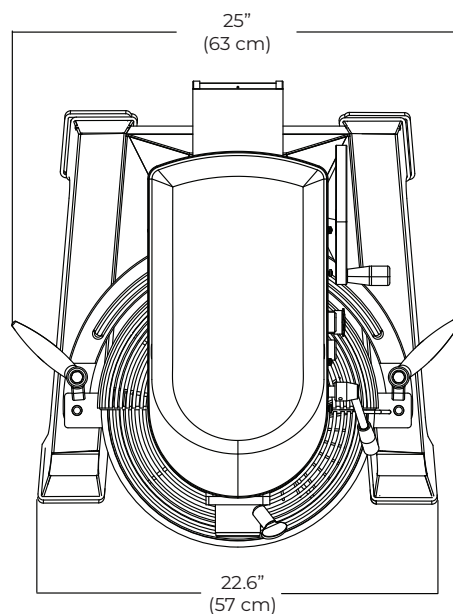
eurodib

M40A220ETL

FRONTAL VIEW



TOP VIEW



LEFT VIEW

