

eurodib

M60A220ETL



Power up your kitchen with Eurodib's M60A220ETL Planetary Mixer. Built for demanding, high-volume operations, this heavy-duty mixer delivers unmatched strength and precision for large-scale food preparation. Engineered for durability and efficiency, it is ideal for bakeries, restaurants, and catering businesses that require reliability, versatility, and consistent results.

FEATURES

- High-capacity design perfect for large-scale preparation
- Heavy-duty performance ensuring consistent results in demanding kitchens
- Precision mixing for superior texture and quality
- Ideal for bakeries, restaurants and catering operations requiring efficiency and versatility
- Compatible with #22 meat grinder attachment
- This mixer is suited for **occasionally** mixing bread or pizza dough



PARTS AND
LABOR

CAPACITY CHART

Bowl size:	63.5 qt. (60 L)
Egg whites:	2 qt. (1.9 L)
Marshmallow:	3.3 lb (1.5 kg)
Cake batter:	44 lb (20 kg)
Cookie dough:	29.5 lb (13.5 kg)
Bread dough:	
Flour:	26.5 lb (12 kg)
Dough*:	44 lb (20 kg)
Pizza dough:	
Flour:	26.5 lb (12 kg)
Dough**:	42 lb (19 kg)

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

SPECIFICATIONS

Power:	220 V – 14 A – 3 PH
Watts:	2220/2800 W
Capacity:	60 qt. (56 L)
Bowl depth:	19" (48 cm)
Bowl diameter:	20" (50 cm)
Mixing speed:	73/109/143/216 rpm
Max. kneading cap:	44 lb/h (20 kg/h)
Dimensions:	
Length:	44.8" (114 cm)
Width:	28" (71 cm)
Height:	45.2" (115 cm)

Connection: 

Net weight:	1078 lb (488 kg)
Shipping dimensions:	
Length:	45" (114 cm)
Width:	30" (76 cm)
Height:	63" (160 cm)

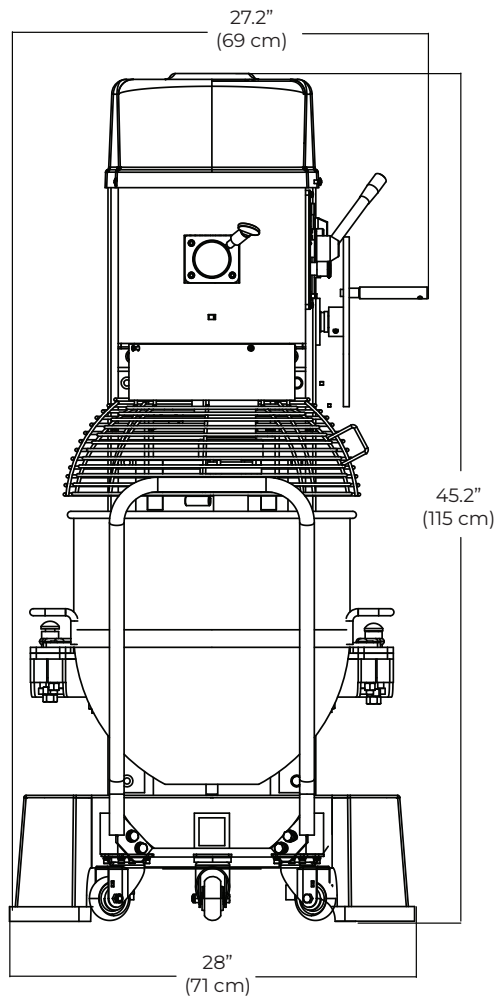
Shipping weight: 1285 lb (582 kg)

Included accessories

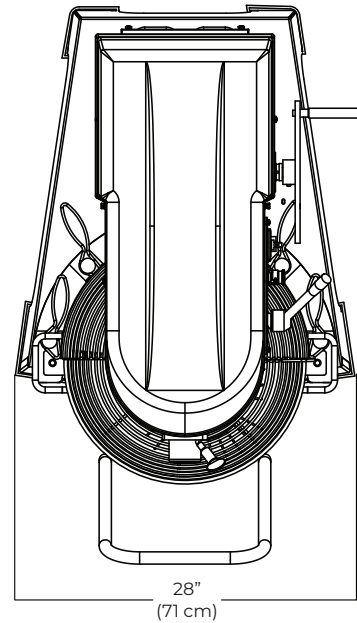
- Bowl
- Hook
- Beater
- Whip
- Trolley



FRONTAL VIEW



TOP VIEW



LEFT VIEW

