

# Planetary Mixers

Professional planetary mixer for mixing, kneading and emulsifying. Planetary mixing action ensures perfect results. The bowl, the hook, the whip and the beater are included and made of stainless steel. Heavy duty and abrasion-resistant design. Painted cast-iron base. Gear driven.



Warranty: 1 year Parts & Labor



★ M10 ETL, M20 ETL and M30 ETL are **NOT SUITABLE** for pizza, pita or bread dough. Stop the machine to change speed. Do not mix dough at middle or high speed.



**M10 ETL** - 10 Qt

- Power: 110V, 600W, 6A, 0.7HP, 5-15P
- Bowl Depth: 12.5"
- Bowl Diameter: 10.5"
- Mixing Speed: 106/180/387 r/min
- Max Kneading Cap: 5.5 lbs/hr
- Dimensions: 20.9" L x 16.5" W x 29.5" H
- Net Weight: 154 lbs
- Ship Dims: 40" L x 32" W x 47" H
- Ship wt: 185 lbs



**HUB #12**

**M20 ETL** - 20 Qt

- Power: 110V, 1100W, 9A, 1.5HP, 5-15P
- Bowl Depth: 12"
- Bowl Diameter: 14"
- Mixing Speed: 106/180/387 r/min
- Max Kneading Cap: 13 lbs/hr
- Dimensions: 19" L x 17" W x 31" H
- Net Weight: 230 lbs
- Ship Dims: 42" L x 32" W x 47" H
- Ship wt: 295 lbs



**HUB #12**

**M30 ETL220** - 30 Qt

- Power: 220V, 3300W, 15A, 4HP, 6-20P

**M30 ETL** - 30 Qt

- Power: 110V, 1800W, 16A, 2.4HP, 5-20P
- Bowl Depth: 15.5"
- Bowl Diameter: 15"
- Mixing Speed: 65/102/296 r/min
- Max Kneading Cap: 22 lbs/hr
- Dimensions: 24" L x 21" W x 40" H
- Net Weight: 425 lbs
- Ship Dims: 48" L x 40" W x 54" H
- Ship wt: 510 lbs



**HUB #22**

**M40A 220ETL** - 40 Qt

- Power: 208V, 1500W, 5A, 2HP, Hard wire/3 phase
- Bowl Depth: 15.5"
- Bowl Diameter: 17.5"
- Mixing Speed: 96/168/306 r/min
- Max Kneading Cap: 26 lbs/hr
- Dimensions: 27" L x 25" W x 50" H
- Net Weight: 540 lbs
- Ship Dims: 47" L x 32" W x 61" H
- Ship wt: 750 lbs



**HUB #22**

Trolley included

**M60A 220ETL** - 60 Qt

- Power: 208V, 2200W, 10A, 3.5HP, Hard wire/3 phase
- Bowl Depth: 19"
- Bowl Diameter: 20"
- Mixing Speed: 73/109/143/216 r/min
- Max Kneading Cap: 44 lbs/hr
- Dimensions: 40" L x 24" W x 56" H
- Net Weight: 1078 lbs
- Ship Dims: 45" L x 30" W x 63" H
- Ship wt: 1285 lbs

**Option**

**HUB12** - Meat Grinder attachment with #12  
**HUB22** - Meat Grinder attachment with #22



**HUB22**

Includes 1 star knife and 2 plates (6 and 8 mm). All stainless steel.

★ M40A 220ETL and M60A 220ETL are **SUITABLE** for pizza, pita or bread dough.



Please consult our web site [www.eurodib.com](http://www.eurodib.com) for additional information on other product lines.  
**US** 334 Cornelia St. #272, Plattsburgh, NY 12901 | **CAN** 120 rue de la Barre, Boucherville, Qc J4B 2X7  
Tel.: **1 888 956 6866** | [info@eurodib.com](mailto:info@eurodib.com) | [www.eurodib.com](http://www.eurodib.com)