



LB40T

## VARIABLE SPEED SPIRAL MIXER

The Eurodib LB40T variable speed spiral mixer combines power and flexibility to handle high-volume dough mixing operations. Designed to meet the rigorous demands, this model offers the versatility required for a wide range of food preparation tasks.

### Key features

- **Variable speed settings:** Adjust mixing speed to suit different dough textures and recipes.
- **Simultaneous spiral and cylinder Rotation:** Ensures efficient mixing and consistent dough quality.
- **Intuitive control system:** Easy-to-use interface for adjusting speed and intensity.
- **Robust construction and ergonomic design:** Provides remarkable durability and facilitates access and usage while optimizing workspace.
- **High capacity:** Ideal for bakeries and food production setups requiring large batches.

### Applications

- Ideal for bakeries, patisseries, and food production plants.
- Perfect for artisan bread, pizza dough, and other high-volume recipes.



### Technical specifications

| Model                              | LB40T                             |
|------------------------------------|-----------------------------------|
| Barrel Capacity                    | 42.2 qt (40 L)                    |
| Maximum Flour Capacity*            | 35.3 lb (16 kg)                   |
| Hook Speed                         | 140–240 r/min<br>(Variable speed) |
| Barrel Speed                       | 17–27 r/min                       |
| Power                              | 2.2 kW                            |
| Voltage                            | 208V/230V 1PH                     |
| Frequency                          | 60 Hz                             |
| Plug Type                          | NEMA 6–20P                        |
| Dimensions<br>(W × D × H)          | 34.1" × 18.9" × 29.9"             |
| Net Weight                         | 245 lb (110 kg)                   |
| Shipping Dimensions<br>(W × D × H) | 35.8" × 20.9" × 35.4"             |
| Shipping Weight                    | 287 lb (130 kg)                   |

\*Minimum recommended hydration of 60%



**WARRANTY:** 1 YEAR PARTS AND LABOR.

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