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› Eurodib LM50TETL Commercial Spiral Dough Mixer User Manual

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Eurodib LM50TETL Commercial Spiral Dough Mixer User Manual

Model: LM50TETL | Capacity: 50 Quarts | Voltage: 220V

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation, installation, and maintenance of your Eurodib LM50TETL Commercial Spiral Dough Mixer. Please read this manual thoroughly before operating the appliance and keep it for future reference.



Figure 1: Eurodib LM50TETL Commercial Spiral Dough Mixer, front view.

2. IMPORTANT SAFETY INSTRUCTIONS

WARNING: To reduce the risk of fire, electric shock, or injury, always follow basic safety precautions when using this appliance.

- Read all instructions before using the mixer.

- Ensure the power supply matches the mixer's requirements (220V).
- Do not operate the mixer with a damaged cord or plug.
- Keep hands, hair, and clothing away from moving parts during operation.
- Always turn off and unplug the mixer before cleaning or maintenance.
- Do not immerse the mixer in water or other liquids.
- This appliance is for commercial use only.
- The bowl is not removable for easy cleaning. Exercise caution when cleaning the fixed bowl.
- Ensure the safety guard is properly in place before starting the mixer.



Spiral Mixers

Spiral mixers are perfect for bakeries, pizza restaurants or pastry shops. They are used for mixing a variety of dough products, from very stiff dough with low hydration to a high hydration dough such as ciabatta breads, pie, cookie or pizza. The built-in timer allows to program and set the appropriate mixing times for various products needs. Built-in safety features include an emergency stop and a bowl guard switch. This machine is designed for commercial applications.

Warranty: 1 year Parts & Labor







LM20T - 20 Qt

- **Power:** 110V, 1100W, 10A, 5-15P
- **Mixing Speed:** Hook: 185 r/min, Bowl: 15 r/min
- **Max Kneading Cap:** 8 kg (17.5 lbs)
- **Timer:** Included
- **Dimensions:** 27.5" L x 15" W x 30" H
- **Net Weight:** 154 lbs
- **Ship Dims:** 47" L x 32" W x 41" H
- **Ship wt:** 225 lbs



LM30T - 30 Qt

- **Power:** 220V, 2640W, 12A, 6-20P
- **Mixing Speed:** Hook: 185 r/min, Bowl: 15 r/min
- **Max Kneading Cap:** 12 kg (26.5 lbs)
- **Timer:** Included
- **Dimensions:** 28.7" L x 17" W x 30" H
- **Net Weight:** 198 lbs
- **Ship Dims:** 47" L x 32" W x 43" H
- **Ship wt:** 275 lbs



LM40T - 40 Qt

- **Power:** 220V, 3080W, 14A, 6-20P
- **Mixing Speed:** Hook: 185 r/min, Bowl: 15 r/min
- **Max Kneading Cap:** 16 kg (35 lbs)
- **Timer:** Included
- **Dimensions:** 34" L x 19" W x 37" H
- **Net Weight:** 280 lbs
- **Ship Dims:** 48" L x 40" W x 48" H
- **Ship wt:** 400 lbs



LM50T - 50 Qt

- **Power:** 220V, 3080W, 14A, 6-20P
- **Mixing Speed:** Hook: 185 r/min, Bowl: 15 r/min
- **Max Kneading Cap:** 20 kg (44 lbs)
- **Timer:** Included
- **Dimensions:** 36" L x 21" W x 37" H
- **Net Weight:** 287 lbs
- **Ship Dims:** 48" L x 32" W x 48" H
- **Ship wt:** 400 lbs

LR GM25B - 77 Qt

- **Power:** 208V, 3500W, 18A, Hard wire/3 phase
- **2 Mixing Speeds:** Hook: 120/240 r/min, Bowl: 20/40 r/min
- **Max Kneading Cap:** 25 kg (55 lbs)
- **Timer:** Included
- **Dimensions:** 39" L x 22.6" W x 48.8" H
- **Net Weight:** 661 lbs
- **Ship Dims:** 41.3" L x 28" W x 55" H
- **Ship wt:** 727.5 lbs



LR GM50B - 137 Qt

- **Power:** 208V, 5600W, 25A, Hard wire/3 phase
- **2 Mixing Speeds:** Hook: 120/240 r/min, Bowl: 20/40 r/min
- **Max Kneading Cap:** 50 kg (110 lbs)
- **Timer:** Included
- **Dimensions:** 43.3" L x 27.5" W x 59" H
- **Net Weight:** 882 lbs
- **Ship Dims:** 49" L x 31.2" W x 64.5" H
- **Ship wt:** 948 lbs



LR GM75B - 200 Qt

- **Power:** 208V, 10100W, 35A, Hard wire/3 phase
- **2 Mixing Speeds:** Hook: 120/240 r/min, Bowl: 20/40 r/min
- **Max Kneading Cap:** 75 kg (165 lbs)
- **Timer:** Included
- **Dimensions:** 52.4" L x 37.4" W x 59.4" H
- **Net Weight:** 1433 lbs
- **Ship Dims:** 58.8" L x 36.4" W x 61.4" H
- **Ship wt:** 1510.2 lbs



* Capacities above refer to recommended batch loads for optimal machine longevity. Calculations based on 60% Absorption Rate.

Figure 2: Top view of the mixer showing the safety guard. Ensure it is always in place during operation.

3. SETUP AND INSTALLATION

1. **Unpacking:** Carefully remove the mixer from its packaging. Inspect for any shipping damage. Report any damage immediately to your supplier.
2. **Placement:** Place the mixer on a stable, level surface capable of supporting its weight. Ensure adequate clearance around the unit for ventilation and operation. The mixer dimensions are approximately 60D x 33W x 45H centimetres.
3. **Electrical Connection:** Connect the mixer to a dedicated 220V electrical outlet. Ensure the circuit can handle the mixer's 3080W power requirement. Consult a qualified electrician if unsure.
4. **Initial Cleaning:** Before first use, clean all parts that will come into contact with food. Refer to the "Maintenance and Cleaning" section for detailed instructions.

4. OPERATING INSTRUCTIONS

The Eurodib LM50TETL spiral dough mixer is designed for efficient dough preparation.

1. **Loading Ingredients:** Ensure the mixer is off and unplugged. Carefully add your ingredients into the 50-quart capacity bowl. Do not exceed the maximum dough capacity.
2. **Securing the Guard:** Ensure the safety guard is securely in place over the bowl. The mixer will not operate if the guard is not correctly positioned.
3. **Setting the Timer:** Use the built-in timer to set the desired mixing duration. The timer allows for precise control over various dough types.
4. **Starting the Mixer:** Press the green "START" button to begin the mixing process.
5. **Monitoring:** Observe the dough during mixing. The spiral hook efficiently kneads the dough.
6. **Stopping the Mixer:** Press the red "STOP" button to halt operation at any time. The mixer will also stop automatically once the set timer expires.
7. **Unloading Dough:** Once mixing is complete, turn off and unplug the mixer. Carefully remove the dough from the bowl.



Figure 3: Control panel showing the timer dial, START button, and STOP button.

5. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your Eurodib spiral dough mixer.

- **Daily Cleaning:** After each use, turn off and unplug the mixer. Remove all dough residue from the bowl and spiral hook. Use a damp cloth with mild detergent to wipe down the interior and exterior surfaces. Rinse with a clean damp cloth and dry thoroughly.
- **Important Note:** The mixing bowl is fixed and not removable. Exercise extra care when cleaning the interior of the bowl and the spiral hook. Do not use abrasive cleaners or scouring pads that could damage the stainless steel finish.
- **Inspection:** Periodically inspect the power cord for any signs of damage. Check all moving parts for unusual wear or obstructions.
- **Lubrication:** This unit features a belt drive. Refer to a qualified service technician for any internal lubrication or belt adjustments.



Figure 4: Interior of the mixing bowl showing the spiral dough hook. Clean thoroughly after each use.

6. TROUBLESHOOTING

Problem	Possible Cause	Solution
Mixer does not start.	• Power cord unplugged. • No power to outlet. • Safety guard not properly closed. • Emergency stop button engaged.	• Plug in the power cord securely. • Check circuit breaker or fuse. • Ensure safety guard is fully closed. • Disengage the emergency stop button.

Problem	Possible Cause	Solution
Dough is not mixing properly.	• Incorrect ingredient ratios. • Overload of ingredients. • Worn belt drive (less common).	• Adjust recipe as needed. • Reduce the amount of dough to within capacity limits. • Contact a qualified technician for inspection.
Unusual noise during operation.	• Foreign object in the bowl. • Internal mechanical issue.	• Immediately stop the mixer, unplug, and inspect the bowl for obstructions. • If noise persists, discontinue use and contact customer support.

7. TECHNICAL SPECIFICATIONS

Feature	Detail
Brand	Eurodib
Model Name	LM50TETL (LM50T)
Capacity	50 Quarts
Voltage	220 Volts
Wattage	3080 Watts
Product Dimensions (D x W x H)	60D x 33W x 45H centimetres
Noise Level	70 dB
Special Feature	Built-in Timer
Included Components	Belt drive
Country of Origin	China
UPC	628242140256



Figure 5: Overview of Eurodib Spiral Mixers, including key specifications for the LM50T model.

8. WARRANTY AND CUSTOMER SUPPORT

Warranty: This Eurodib Commercial Spiral Dough Mixer (Model LM50TETL) comes with a **1-year warranty covering parts and labor** from the date of purchase. Please retain your proof of purchase for warranty claims.

Customer Support: For technical assistance, service, or warranty inquiries, please contact Eurodib customer support.

- **Manufacturer Contact Information:** Eurodib Inc. 120 de la Barre Boucherville QC J4B 2X7 CANADA
- For additional support, visit the official [Eurodib Store on Amazon](#).

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