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COMMERCIAL FOOD PLANETARY MIXER



USER MANUAL FOR PLANETARY MIXER

M SERIES (M10ETL, M20B, M30ETL, M40A220ETL)

2026

If you have any questions or concerns, please contact us:

1-888-956-6866
customerservice@eurodib.com
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INTRODUCTION

Thank you for choosing Eurodib products. If you can, please leave us a review at your local retailer website. This manual is designed to help you operate, maintain and troubleshoot your mixer safely and efficiently. In this manual, you will find detailed instructions on installation, use, cleaning and safety precautions to ensure performance and longevity of the equipment.

SAFETY INFORMATION

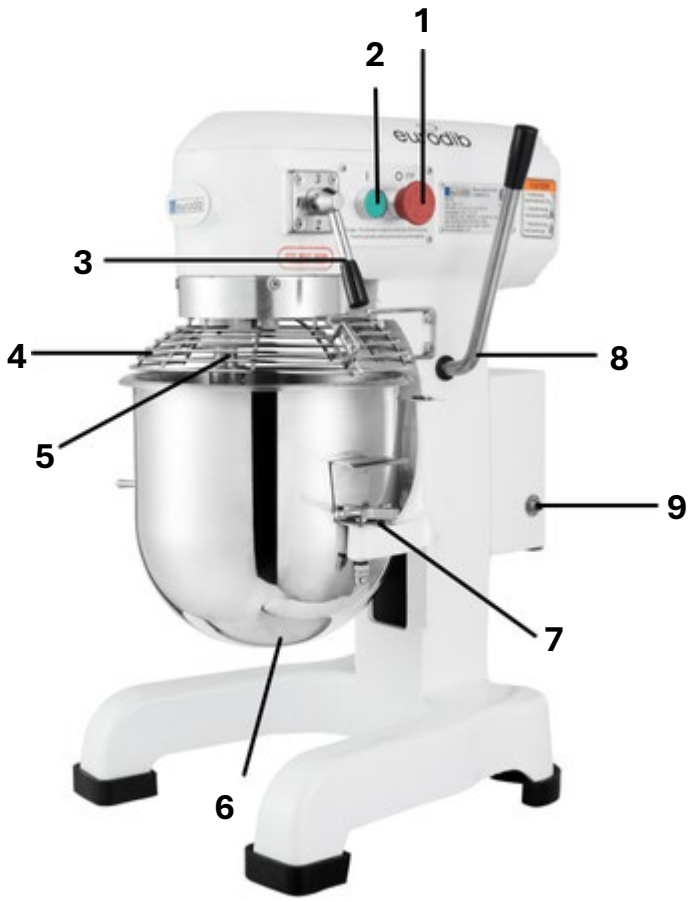
- Please read this manual carefully before using the mixer.
- Please keep this manual safe and accessible for future reference.
- Before operating the machine, inspect the packaging and the unit for any signs of damage. If you notice any, do not use the machine and contact your local retailer.
- This machine is not intended to be used by children, individuals with physical or mental disabilities or untrained personnel. To avoid accidents, follow all safety precautions and warnings in this manual.
- All operators of the machine must be properly trained in the safe and correct user of the appliance and its attachments.
- This machine should be serviced regularly, at least twice a year or more frequently depending on the intensity of usage.
- This machine is used to mix ingredients that produce dust particles such as flour. Prolonged exposure to dust particles can be harmful to the operator's health. To minimize the risk, it's recommended that operators use appropriate personal protective equipment (PPE) such as masks as required workplace safety standards.
- To avoid electrical shock, always ensure the machine is unplugged before moving it, servicing it or performing any maintenance. In each use, inspect the power cable to ensure it's in good condition.
- Avoid wearing loose clothing, jewelry or accessories that could become trapped in the mixer during operation.
- While the machine is turned on and operating, do NOT reach into the bowl, add new ingredients, change the speed of the mixer or open the safety guard. Wait until the mixer comes to a full stop before doing any of these actions.
- Never operate the mixer if the bowl accessories and attachments are not in place. Don't operate the machine if the bowl or the lever is stuck in the middle position.
- We recommend operating the mixer on a flat surface with adequate lighting and space around the unit to ensure safe and efficient operation.
- Do not place the mixer near or directly under a source of water. Do not water pressure the appliance. Bowl and accessories are not dishwasher safe.

GETTING STARTED

CAUTION: The machine should only be operated by trained staff and should be installed in an area where the light and space are adequate for use and maintenance.

The M Series food mixers are built for high-performance commercial use. Featuring planetary motion agitators, these mixers ensure thorough and consistent blending of ingredients. Each unit includes multiple safety features for smooth and reliable operation.

Machine Diagram:



M10ETL and M20B

Number	Name
1	Stop Button
2	Start Button
3	Speed Lever
4	Safety Guard
5	Agitator Pole
6	Bowl
7	Bowl Locks
8	Bowl lever
9	Operational reset Button



M30AETL and M40AETL

Number	Name
1	Stop Button
2	Pulse Button
3	Start Button
4	Speed Lever
5	Attachment hub
6	Agitator Pole
7	Guard
8	Bowl
9	Lock pins
10	Bowl lever

INSTALLATION

Whenever possible transport the mixer while still in its original packaging to prevent damage. Once it's ready to be installed, remove the pallet and security bolts attached to the mixer. This is a heavy appliance, and it should be handled and lifted correctly to avoid personal injuries or damages to the machine.

We recommend installing the mixer in a flat leveled surface. Avoid using tables or stands that are nor firmly fixed to the floor as they might not be able to support the weight of the machine empty or full.

Before using it for the first time, clean the machine with a damp cloth for the exterior of the mixer. Clean the accessories using warm water and mild soap. The bowl and accessories are **NOT** dishwasher safe. Check the cord to verify its in good condition and plug the machine. Remove all accessories and attachments from the bowl.

OPERATION INSTRUCTIONS

To prepare your mix, please follow these steps:

1. Rotate the guard to the back to open it.
2. Pull the lever downwards to lower the bowl support.
3. Place the bowl in the support bolts and move the side pins to secure the bowl.
4. Select the desired accessory and place it parallel to the pole in the center of the mixer.
5. Turn the accessory clockwise to fit it in the pole until it's secured in place.
6. Add ingredients into the bowl and pull the lever upwards to raise the bowl to position.
7. Rotate the guard cage to the front to close it.
8. Verify the stop switch is rotated out and the speed lever is in position 1 or 2.
9. Select the desired speed by turning the speed lever.
10. Press the green button to start mixing the ingredients
11. Once the mixing process is complete, press the red button. Allow the machine to come to a full stop before lowering the bowl.
12. Lower the bowl support, open the guard cage and remove the accessory from the center pole.
13. Move the side pins to unlock the bowl and remove the bowl from the mixer.

Speed settings and accessories use recommendation:

CAUTION: Do NOT change the speed or accessories of the machine while operating. Allow the mixer to come to a full stop before adding any ingredients, changing the speed of the mixing or changing accessories for mixing.

Speed setting 1: This is low speed setting. It should be used for heavy mixtures (not solid) or to mix ingredients that might produce dust until it settles. It is recommended to use the **spiral** agitator when mixing ingredients at this speed. (See image)



Speed setting 2: This is a medium speed setting. It should be used for mixing thick liquid ingredients like cake batters, mashed potatoes, etc. It is recommended to use the **beater** accessory when mixing ingredients at this speed. (See image)



Speed setting 3: This is a high-speed setting. It should be used for mixing light liquids ingredients like whipping cream, egg whites, light icing, etc. It is recommended to use the **whisk** accessory when mixing ingredients at this speed. (See image)



Recommended capacity chart:

Model	M10ETL	Recommended speed	Recommended accessory
Bowl size	10.5 qt. (10 L)	-	-
Egg whites	0.5 qt. (0.5 L)	3 - High	Whisk
Marshmallow	1.1 lb (0.5 kg)	3 – High	Whisk
Cake batter	7.7 lb (3.5 kg)	2 – Medium	Beater
Cookie dough	6 lb (2.8 kg)	1 - Low	Beater
Bread dough	NOT SUITABLE	-	-
Pizza dough	NOT SUITABLE	-	-

Model	M20B	Recommended speed	Recommended accessory
Bowl size	21 qt. (20 L)	-	-
Egg whites	1.1 qt. (1L)	3 - High	Whisk
Marshmallow	2.2 lb (1kg)	3 – High	Whisk
Cake batter	15.5 lb (7 kg)	2 – Medium	Beater
Cookie dough	12 lb (5.5 kg)	1 - Low	Beater
Bread dough	NOT SUITABLE	-	-
Pizza dough	NOT SUITABLE	-	-

Model	M30AETL	M40AETL		Recommended speed	Recommended accessory
Bowl size	32 qt. (30 L)	42qt. (40 L)		-	-
Egg whites	1.5 qt. (1.4 L)	1.8 qt. (1.7L)		3 - High	Whisk
Marshmallow	2.2 lb (1kg)	3.3 lb (1.5kg)		3 – High	Whisk
Cake batter	22 lb (10 kg)	35 lb (16 kg)		2 – Medium	Beater
Cookie dough	17.5 lb (8 kg)	23 lb (10.5 kg)		1 - Low	Beater
Bread dough	NOT SUITABLE	**Flour** 17.5 lb (8 kg)	**Dough*** 13.5 kg (29.5 lb)	1 - Low	Spiral
Pizza dough	NOT SUITABLE	**Flour** 17.5 lb (8 kg)	**Dough**** 13.5 kg (28.5 lb)	1 – Low	Spiral

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

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

TROUBLE SHOOTING

ISSUE	PROBABLE CAUSES	SOLUTION
The mixing pole does not rotate	Electric connections are loose.	Verify the power cord or electric circuit and its connection.
	The accessory is not locked in place.	Turn the accessory clockwise until it's locked in place.
There is an oil leakage	Oil seals are worn out	Place the oil seals in the mixer.
The lever is too tight	The lever is corroded	Clean and oil the lever.
	The lever system is dry	Apply oil lubricant to the lever system.
The temperature of the motor is high	Lack of voltage	Check the supply voltage.
	Overload of ingredients	Remove some weight from the machine. Follow the recommended capacity chart.
	The speed and accessories selected are not suitable for the ingredients.	Select the suitable speed and accessory for the ingredients according to manufacturer recommendations and capacity chart.

MAINTENANCE

ATTENTION: To avoid cross contamination, carefully and thoughtfully clean the bowl and accessories with hot water and mild soap solution after each use.

Before cleaning the machine, ensure the mixer has come to a full stop and it is disconnected from the main electrical supply.

We recommend having standard and detailed cleaning procedures to ensure all surfaces are properly cleaned and disinfected. The cleaning frequency of the mixer should be defined in accordance with its use. The bowl and accessories of the mixer are **NOT** dishwasher safe. User hot water, a mild soap solution and a soft bristle bush to clean them.

The guard assembly has been designed to be easily removed from cleaning. To do so, lower the bowl and remove the bowl. Use a screwdriver to loosen the screw in the front of the guard and remove the cage. Use hot water and a mild soap solution to clean the guard. After place the guard in place and tighten the screw with a screwdriver.

TECHNICAL SPECIFICATIONS

Model	M10AETL	M20B	M30AETL	M40AETL
Power	0.37 k	1.1 kw	1.5 kw	1.8 kw
Voltage (V/Hz)	110V / 60Hz	110V / 60Hz	110V / 60 Hz	3~220//60 Hz
Bowl Capacity	10.5 qt.(10L)	21 qt. (20L)	31.7 qt. (30L)	42.2 qt. (40L)
Mixing speed (RPM)	67/189/362	113/168/386	65/102/296	
Max. kneading speed	4.4 lb (2 kg)	13.2 lb (6 kg)	22 lb (10 kg)	28.6 lb (13 kg)
Dimensions				
Length	17.1” (45 cm)	18.5” (47 cm)	26.7” (68 cm)	26.7” (68 cm)
Width	14.5” (37 cm)	16.9” (43 cm)	21.2” (54 cm)	21.2” (54cm)
Height	25.9” (66 cm)	30.9” (78 cm)	43.3” (110 cm)	45.2” (115 cm)
Net weight	143.3 lb (65 kg)	224 lb (102 kg)	447 lb (203 kg)	491 lb (223 kg)

WARRANTY INFORMATION

This machine has a warranty of **1 year for parts and labor.**

In case you have any questions or concerns, you can contact our service department to help you resolve any issues with your machine.

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Our products are being constantly improved so certain photos, descriptions and technical information might no longer be current.