

Commercial Dough Mixer

This professional spiral mixer is designed for efficient dough mixing. It features a robust stainless steel bowl and spiral arm for consistent results.



Product Overview

Professional Commercial Spiral Mixer

This high-performance commercial spiral mixer is engineered for professional bakeries and food processing environments. Featuring a powerful 1500W motor and a 20-liter capacity, it ensures efficient and consistent dough preparation. Built with high-quality food-grade stainless steel components, it offers both durability and hygiene for demanding production workflows.

Performance Specifications

Key Performance Metrics

1500 W Power Rating	20 L Bowl Capacity	8 KGS Max Dough Weight
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Stirring Speed 158/105 r/min

Bowl Rotation Speed 25 r/min

Build and Material

Construction Materials Food grade 201 Stainless Steel

Net Weight 83 kgs

Color Finish Silver