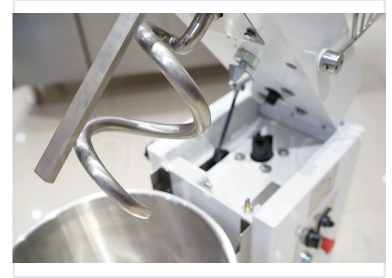


Dough Mixer for Pizza and Bread

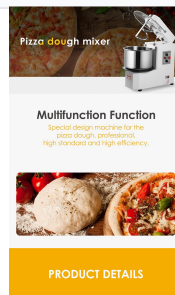
This dough mixer is designed for professional use in bakeries and pizzerias. Its spiral design ensures ingredients are uniformly incorporated, resulting in a smooth and elastic dough.



ADDITIONAL IMAGES



Overview



Specialized design engineered for high-efficiency pizza dough production in commercial environments.

Professional Pizza & Bread Dough Mixer

The DH-20T is a high-performance spiral mixer specifically engineered for professional pizzerias and bakeries. Featuring a double-active design with a rotating bowl and spiral hook, it ensures uniform ingredient incorporation for smooth, elastic dough. Its robust construction and specialized speed settings make it an efficient solution for high-standard pastry and bread production.

Performance & Design



The mixer features a double-active chain construction and a removable strong mixing bowl for maximum stability and ease of use.

Key Features

- Double active mixing action
- High-quality chain transmission for high efficiency
- Lifted head design for easy access
- Removable stainless steel bowl
- Reasonable speed design optimized for pizza dough
- Sturdy stainless steel kneading hook and rod

Mixing Mechanism

2 Active

Mixing Action

Control & Operation



Detailed view of the lifted head design, stainless steel hook, and the integrated timer and speed controls.

Operational Controls

Control Type	Function
Timer	Precise mixing duration control (0-60 min)
Speed Selector	Single or double speed options
Safety	Emergency stop button and bowl guard
Interface	Manual Start/Stop buttons

Applications

Suitable For: Pizza Dough, Bread Dough, Pastry, Flour Mixing, Amasadora

Safety & Maintenance

Safety Features

Bowl Guard • Emergency Stop • Safety Cover

Maintenance

Easy to clean design with removable bowl and stainless steel components.