

# Tabletop Spiral Dough Mixer

This tabletop spiral dough mixer is designed for efficient flour mixing. Its compact design optimizes space utilization, making it ideal for bakeries and food service establishments.



## ADDITIONAL IMAGES



## Product Overview

**Dough mixer**

**Multifunction Function**  
Smart design for the small and medium bakery shop, hotel and restaurant. High efficiency, low noise and save space.

[PRODUCT DETAILS](#)

Compact and smart design specifically engineered for small to medium-sized food service establishments.

### Professional Tabletop Spiral Mixer

The DH10 is a high-efficiency spiral dough mixer specifically designed for small to medium-sized bakery shops, hotels, and restaurants. Its compact tabletop design optimizes kitchen space while delivering consistent, high-quality results for various dough types including bread, pizza, and pastry. Engineered for reliability, it combines a robust spiral mixing mechanism with user-friendly controls to ensure thorough kneading and uniform dough consistency.

#### Ideal Applications

Bakery, Hotel, Restaurant, Pizza Dough, Pastry

## Key Performance Metrics

### Performance Highlights

**10 L**

Model Capacity

**1**

Speed Setting

## Technical Features



Detailed view of the stainless steel bowl, heavy-duty dough hook, and the integrated control panel with timer.

### Mixing Mechanism

- Double active mixing action for high efficiency
- Strong stainless steel dough hook for heavy kneading
- High-quality and durable chain construction
- Spiral arm mechanism for uniform consistency

## Construction & Safety

### Build Quality

- Stainless steel bowl and shaft for hygiene and durability
- Equipped with safety grid
- Integrated safety switch
- Low noise operation

## Control System

### Control Panel Features

- Power switch
- Start button
- Integrated timer for precise control
- Speed control (0/1)

## Compliance & Certifications

### Certifications

CE