

# 15 Liter Tabletop Dough Mixer

This 15-liter capacity mixer handles up to 7kg of dough. Ideal for bakeries, hotels, restaurants, and canteens, it mixes ingredients like cream, eggs, and dough.



## Overview



### Professional Tabletop Spiral Mixer

This 15-liter tabletop spiral dough mixer is engineered for both commercial and high-end home use, offering professional-grade kneading in a compact scale. It features a synchronized rotation system where both the blender and barrel move simultaneously to maximize mixing efficiency and dough development. Designed for durability and quiet operation, it is an ideal solution for bakeries, hotels, and specialty food shops requiring consistent results.

## Performance Highlights

### Performance Metrics

**15 L**

Bowl Volume

**7 kg**

Max Dough Capacity

**750 W**

Input Power

## Technical Specifications

### Technical Details

Parameter	Value
Model	SSD15D
Voltage	220V / 50Hz
Rod Speed	125-250 r/min
Bowl Speed	12-25 r/min
Net Weight	50 kg
Dimensions (WxDxH)	330 x 580 x 560 mm

## Key Features

### Product Features

- Step-less speed adjustment for precise control
- Pure copper inverter AC motor for energy efficiency
- Super quiet operation and noise reduction
- Stable stand design for mixing without shaking
- Synchronized bowl and hook rotation
- Durable structure with high-speed dough film development

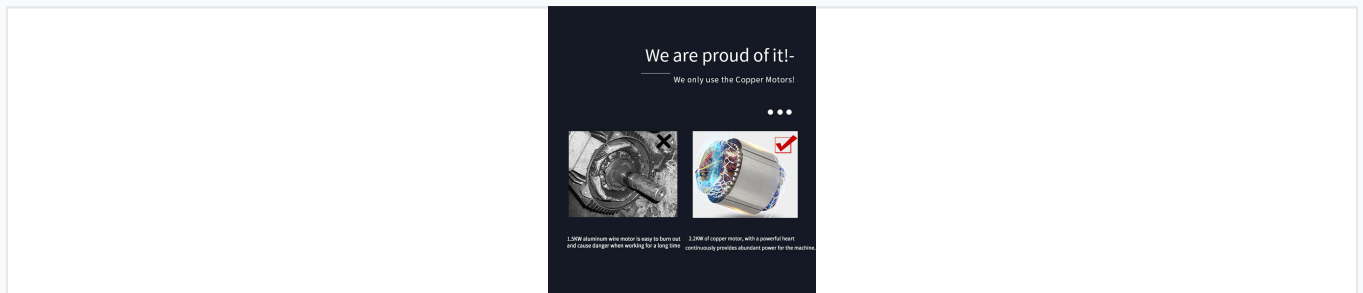
## Applications



### Ideal For

Bakeries, Hotels, Restaurants, Canteens, Schools, Home Bakers, Noodle Shops, Dumpling Houses

## Motor & Build



### Motor Construction

Pure Copper Inverter AC Motor

### Color Options

Yes