

40L 16KG Variable Speed Dough Mixer

This bakery equipment is a 40L dough mixer with a 16KG capacity and frequency conversion. It features a stainless steel bowl and spiral mixing arm for consistent dough mixing.



ADDITIONAL IMAGES



Overview

Professional Dough Mixing Solution

This 40L variable speed dough mixer is engineered for high-performance commercial bakery environments. It features advanced frequency conversion technology for precise speed control, allowing for consistent results across various dough types. Built with a durable copper wire motor and safety-focused design, this unit ensures reliability, efficiency, and ease of use in demanding food processing settings.

Technical Specifications

Bowl Capacity	40 L
Dough Capacity	16 kg
Motor Type	National standard copper wire motor
Drive System	Imported belt driving

Key Features

Performance Highlights

40 L

Bowl Capacity

16 kg

Dough Capacity

Operational Capabilities

- Variable speed control
- Imported frequency converter
- Non-slip matting
- Waterproof construction
- Automatic stop on cover open

Safety & Protection

Safety Cover, Overload Protection, Emergency Stop, Shockproof