

# 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

<b>1500 W</b> Power Rating	<b>20 L</b> Bowl Capacity	<b>8 KGS</b> 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