

Commercial Spiral Dough Mixer

This commercial spiral dough mixer is designed for consistent and thorough dough mixing. It features a stainless steel bowl and spiral arm for durability and hygiene.



ADDITIONAL IMAGES



Overview



Key features including safety cover, strong mixing bowl, and double active mixing tools.

Professional Grade Spiral Dough Mixer

The DH80 Spiral Mixer is a robust and efficient solution designed for professional baking environments such as commercial bakeries and pizzerias. It features a synchronous bowl and hook rotation system that ensures thorough and uniform mixing while minimizing dough friction and heat buildup. Built with a heavy-duty belt driving system and a powerful copper motor, this machine delivers consistent performance for high-volume dough production.

Performance & Drive



The spiral arm and rotating bowl ensure thorough and consistent dough preparation.

Drive System

Heavy Duty Belt Drive • Synchronous Rotation • Double Active Mixing

Mixing Speeds

2 levels

Speed Settings

Motor Type

Powerful copper motor with overload protection

Construction & Materials



Precision engineered stainless steel components designed for industrial durability.

Material Specifications

- Stainless steel mixing bowl
- Stainless steel strong mixing hook
- Durable mechanical components
- Stable frame construction

Safety & Operation

Operational Benefits

- Low noise operation
- High efficiency mixing
- Easy operation interface
- Good stability with minimal vibrations

Safety Features

Emergency Stop Button, Safety Guard, Safety Switch, Overload Protection, Automatic Shut-off

Applications

Suitable For

Bread Dough, Pizza Dough, Pastries, General Kneading