

Commercial Spiral Dough Mixer

Dough mixers are essential for mixing dough in commercial kitchens, bakeries, and restaurants. These mixers are widely used for dough mixing in bread, pizza, pastry, and cookie production.



ADDITIONAL IMAGES



Product Overview

Professional Spiral Dough Mixing Solution

The SUPER26 series spiral mixer is engineered for high-efficiency dough preparation in commercial environments. By rotating both the mixer and the bowl simultaneously, this unit significantly accelerates mixing speeds while ensuring superior dough consistency. Built with food-grade stainless steel components, it meets strict hygiene standards and offers long-term durability for demanding bakery and kitchen operations.

Key Features

Construction

Stainless Steel Bowl • Stainless Steel Spiral Arm • Food-Grade Surfaces

Safety Standards

Safety Cover, Bowl Guard, Emergency Stop

Performance

Suitable Applications

- Bread Bakery Houses
- Hotels
- Restaurants
- Company Canteens
- Pizzerias
- Pastry Shops

Technical Specifications

Design Features

- Adjustable leveling feet
- Easy-to-operate control panel
- Lockable maintenance access

Mixing Action

Simultaneous bowl and mixer rotation