

Commercial Spiral Dough Mixer

This heavy-duty spiral dough mixer is designed for commercial bakeries and food processing facilities. It features a stainless steel bowl and spiral arm for efficient and thorough mixing of dough.



Product Overview

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This heavy-duty spiral dough mixer is engineered for high-volume commercial bakeries and food processing facilities. It features a robust stainless steel bowl and spiral arm designed for efficient, thorough mixing across a wide range of dough consistencies. Equipped with a powerful motor and multi-speed settings, this unit ensures consistent results and is built for durability in demanding production environments.

Technical Specifications

Model Comparison

Model	Bowl Volume (L)	Kneading Capacity (kg)	Power (kW)	Weight (kg)
HS80/HS80A	80	25	1.5/2.4	439
HS100/HS100A	100	40	3/4.5	482
HS130/HS130A	130	50	2.8/5.6	522
HS200/HS200A	200	75	5/7.5	695

Electrical Standards	3~380V, 50Hz
Mixing Speed (r/min)	200-210 / 100-107
Bowl Speed	16 r/min

Key Features

Safety and Build

- Stainless steel bowl construction
- Integrated bowl guard
- Emergency stop button
- Heavy-duty spiral arm