

Dough Mixer 2-Speed Spiral

This dough mixer is a versatile spiral mixer designed for efficient flour mixing and dough preparation. Ideal for bakeries and food processing facilities, this mixer ensures consistent and thorough mixing.



ADDITIONAL IMAGES



Overview

Professional 2-Speed Spiral Dough Mixer

The DH-20A is a professional-grade spiral mixer engineered for efficient and consistent dough preparation in commercial bakeries and food processing facilities. Featuring a heavy-duty belt drive system and a powerful copper motor, it ensures thorough mixing while maintaining low noise levels. This versatile machine is designed to minimize friction and heat buildup, preserving the quality of the dough for high-quality results.

Performance

Performance Highlights

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Speed Settings

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Copper Motor

Operation Modes

Fast Speed, Slow Speed, Synchronous Bowl Rotation

Construction & Materials



Heavy-duty belt drive system and stainless steel mixing components for professional durability.

Material Specifications

- Stainless steel mixing bowl
- Strong stainless steel mixing hook
- Heavy-duty belt driving construction
- Robust copper motor

Safety & Protection



Double-active mixing tools and safety cover ensure efficient and safe operation.

Safety Features

Emergency Stop Button • Safety Guard • Safety Switch • Overload Protection • Good Stability

Technical Features

Technical Characteristics

Feature	Description
Drive System	Heavy-duty belt drive
Mixing Action	Double-active synchronous rotation
Noise Level	Low noise operation
Efficiency	High efficiency mixing