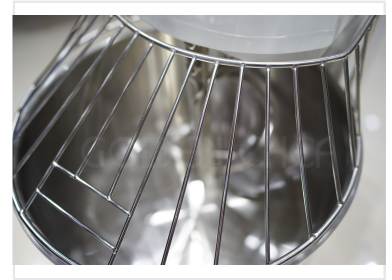


Dough Mixer 20L

This 20L dough mixer is designed for efficient and consistent dough preparation. The spiral mixer is ideal for bakeries and food processing facilities.



ADDITIONAL IMAGES



Product Overview

Professional 20L Spiral Dough Mixer

The DH20 is a robust and efficient spiral mixer designed for professional bread making and high-performance flour mixing. Engineered for durability in demanding bakery environments, it features a stainless steel bowl and spiral arm to ensure hygiene and longevity. This machine combines a powerful motor with a heavy-duty belt drive system to deliver consistent dough texture and quality for large-scale food processing.

Performance & Capacity

| | |
|----------------------------|---|
| Bowl Capacity | 20 L |
| Mixing Mechanism | Double active mixing where the bowl rotates synchronously with the hook |
| Speed Configuration | Single speed with two-speed control capability |

Technical Features



Detailed view of the belt drive system, copper motor, and stainless steel mixing components.

Key Technical Features

- Heavy-duty belt driving system
- Powerful copper motor
- Stainless steel mixing hook and bowl
- Overload protection system
- Low noise operation
- High efficiency transmission

Safety & Operation



The mixer features a robust construction with a safety cover and double active mixing technology.

Operational Highlights

| Feature | Benefit |
|---------------|--|
| Safety Cover | Prevents accidents during high-speed mixing |
| Control Panel | Simple Power and Start operation |
| Stability | Good stability during heavy dough processing |
| Hygiene | Easy to clean stainless steel components |

Safety Systems

Safety Guard, Automatic Shut-off, Safety Switch, Overload Protection

Key Metrics

Featured Metrics

20 L
Capacity

15 A
Current Rating