

Dough Spiral Mixer with Fixed Bowl

The spiral mixers are steady, reliable, and easy to handle for all kinds of dough. Mixing spiral and shaft are made of high resistance stainless steel for optimum mixing quality.



Product Overview

Professional Dough Spiral Mixer

These spiral mixers are designed to be steady, reliable, and easy to handle, making them suitable for a wide variety of professional dough applications. Built with high-resistance stainless steel components, they ensure optimal mixing quality and long-term durability. The units feature intuitive control panels with dual timers and variable speed settings, providing precision for demanding bakery, restaurant, and pizzeria environments.

Technical Specifications

Model Specifications

Model	Power	Capacity	Weight
MS25	3.5KW	12.5KG	160KG
MS50	4.5KW	25KG	285KG
MS80	6.8KW	50KG	510KG

Features

Key Features

- Fixed stainless steel bowl
- High resistance stainless steel mixing spiral and shaft
- Two-speed operation with dual electrical timers
- Accessible control panel for manual/automatic and reverse functionality
- Open, smooth surfaces designed for easy cleaning

Operational Highlights

Performance Metrics

2 steps

Mixing Speeds

6.8 KW

Max Power

50 KG

Max Capacity

General Information

Material Composition

Stainless Steel Bowl, Stainless Steel Spiral, Reinforced Shaft