

Dough Spiral Mixer

This professional spiral mixer is designed for efficient dough mixing. It features a robust stainless steel bowl and spiral arm.



Overview

Professional Dough Spiral Mixer

This high-performance spiral mixer is designed for efficient and consistent dough preparation in commercial kitchen settings. Featuring a robust 650W motor and a 10-liter capacity, it is engineered to handle up to 4kgs of dough with ease. Constructed with food-grade 201 stainless steel components, this unit ensures hygienic processing and long-term durability for bakeries and professional food processing facilities.

Technical Performance

Performance Metrics

160 r/min
Stirring Speed

25 r/min
Bowl Speed

Motor Power	650 W
-------------	-------

Specifications

Capacity	10 L
Max Dough Capacity	4 kgs

Physical Attributes

Unit Dimensions	600 x 315 x 630 mm
Weight (Net/Gross)	36 / 43 kgs

Materials and Compliance

Certifications
CE

Construction Material	Food grade 201 Stainless Steel
-----------------------	--------------------------------