

# Industrial Dough Mixer

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



## Product Overview

### Professional Spiral Dough Mixer

This industrial spiral dough mixer is engineered for high-performance use in commercial bakeries and pizzerias. Featuring a robust stainless steel bowl and spiral arm, it delivers consistent mixing results for various dough types. Built with a powerful motor and multiple speed settings, this unit ensures both efficiency and durability in demanding kitchen environments.

## Technical Specifications

Material	Stainless Steel
Mixing Mechanism	Spiral Arm
Speed Settings	Multiple speeds

## Safety & Features

Safety Features	Emergency Stop, Bowl Guard
Maintenance	Easy to clean and maintain

## Application

### Suitable Environments

- Commercial Bakeries
- Pizzerias
- Professional Kitchens