

Table Top Spiral Dough Mixer

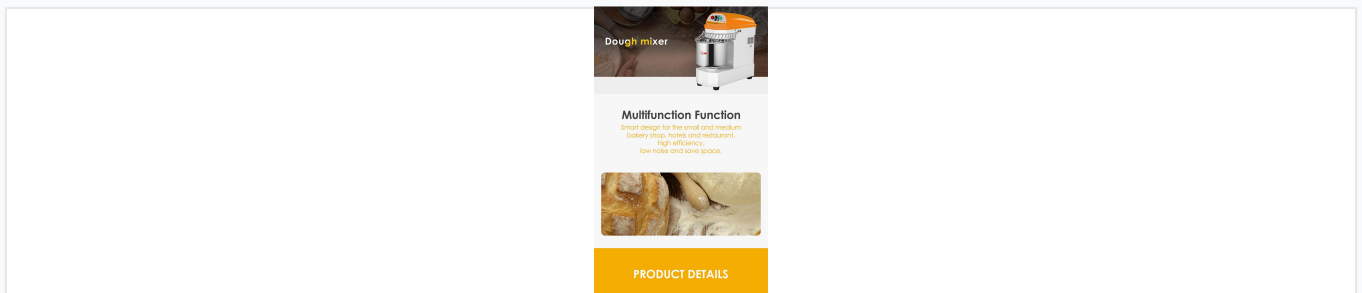
This table top dough mixer is a versatile spiral mixer designed for efficient flour mixing and dough preparation. Its compact design makes it suitable for table top use, optimizing space in the kitchen.



ADDITIONAL IMAGES



Overview



The DH10 features a smart, space-saving design perfect for small to medium bakery operations.

Professional Table Top Spiral Mixer

The DH10 is a versatile and compact spiral dough mixer specifically engineered for small to medium-scale bakery shops, hotels, and restaurants. This high-efficiency machine features a double active mixing system and a robust spiral mechanism to ensure consistent, high-quality dough for bread, pizza, and pastries. Its space-saving tabletop design makes it an ideal solution for professional kitchens with limited workspace without compromising on performance.

Key Features

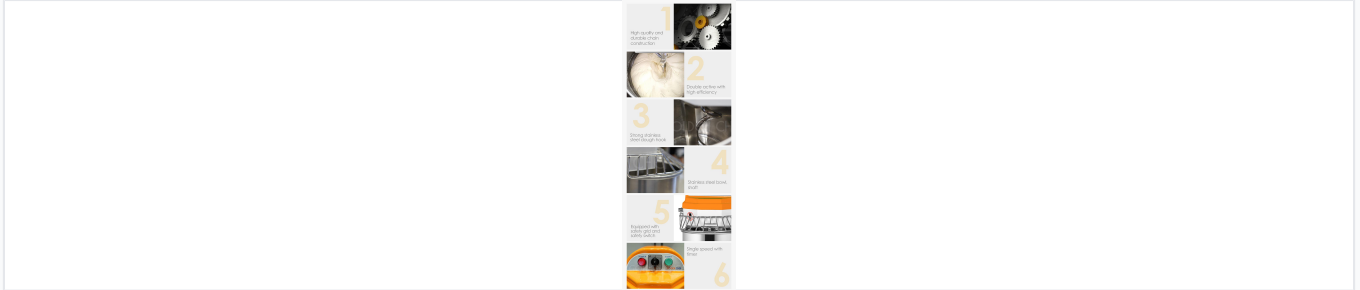
Main Benefits

- High efficiency double active mixing system
- Low noise operation for comfortable kitchen environments
- Space-saving tabletop design
- Durable chain-driven construction
- User-friendly control panel with timer

Technical Specifications

Model	DH10
Speed Configuration	Single speed
Control Features	Power Button, Start Button, Timer, Speed Selector

Construction & Materials



Built with high-quality stainless steel components and a durable chain construction for long-term reliability.

Material Specifications

Component	Material / Feature
Dough Hook	Strong Stainless Steel
Bowl	Stainless Steel
Shaft	Stainless Steel
Drive System	High-quality Durable Chain

Safety & Compliance

Safety Features

- Integrated safety grid (cage)
- Safety switch for emergency stop
- Clear safety warning labels

Certifications

CE

Applications

Ideal For	Bakery Shops, Hotels, Restaurants, Pizza Dough, Pastry Dough, Bread Dough
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