

Tabletop Spiral Dough Mixer

This tabletop spiral dough mixer is designed for efficient flour mixing. Its compact design optimizes space utilization, making it ideal for bakeries and food service establishments.



ADDITIONAL IMAGES



Product Overview

Compact and smart design specifically engineered for small to medium-sized food service establishments.

Professional Tabletop Spiral Mixer

The DH10 is a high-efficiency spiral dough mixer specifically designed for small to medium-sized bakery shops, hotels, and restaurants. Its compact tabletop design optimizes kitchen space while delivering consistent, high-quality results for various dough types including bread, pizza, and pastry. Engineered for reliability, it combines a robust spiral mixing mechanism with user-friendly controls to ensure thorough kneading and uniform dough consistency.

Ideal Applications

Bakery, Hotel, Restaurant, Pizza Dough, Pastry

Key Performance Metrics

Performance Highlights

10 L

Model Capacity

1

Speed Setting

Technical Features



Detailed view of the stainless steel bowl, heavy-duty dough hook, and the integrated control panel with timer.

Mixing Mechanism

- Double active mixing action for high efficiency
- Strong stainless steel dough hook for heavy kneading
- High-quality and durable chain construction
- Spiral arm mechanism for uniform consistency

Construction & Safety

Build Quality

- Stainless steel bowl and shaft for hygiene and durability
- Equipped with safety grid
- Integrated safety switch
- Low noise operation

Control System

Control Panel Features

- Power switch
- Start button
- Integrated timer for precise control
- Speed control (0/1)

Compliance & Certifications

Certifications

CE