

30-Liter Single-Phase Spiral Dough Mixer

This 30-liter spiral dough mixer is engineered for single-phase power systems and single-speed operation. It is optimized for consistent dough mixing in bakeries and food processing facilities.



ADDITIONAL IMAGES



Overview

Professional Spiral Dough Mixer

This 30-liter spiral dough mixer is engineered for consistent and efficient dough preparation in commercial environments like bakeries and pizzerias. Featuring a robust stainless steel bowl and spiral arm, it ensures thorough gluten development and high-quality results for various baked goods. The single-phase design allows for versatile installation in standard electrical setups, making it a reliable choice for kitchens with limited space.

Technical Specifications

Bowl Capacity	30 L
Operation Mode	Single-speed
Power Supply	Single-phase

Key Features

Ideal Applications

- Bakeries
- Pizzerias
- Restaurants
- Food Processing Facilities

Construction Materials

Stainless Steel Bowl, Stainless Steel Spiral Arm

Performance Metrics

Performance Highlights

30 L

Capacity

1 Speed

Mixing Speed