

30L Commercial Dough Mixer with Spiral Arm

This commercial dough mixer features a gearbox driving mechanism for fast or slow speed operation. The mixer has a 30-liter stainless steel bowl which can handle up to 12KG of dough.



ADDITIONAL IMAGES



Product Overview

Professional Dough Mixing Solution

This commercial dough mixer is engineered for efficiency and durability, featuring a robust gearbox drive and a high-performance copper wire motor. Designed for professional bakery and food service environments, it includes critical safety features such as an automatic stop function when the safety cover is opened and built-in overload protection. The spiral arm design ensures thorough and consistent kneading, while the non-slip, shockproof base provides stability during heavy-duty operation.

Key Features

Safety & Construction

Overload Protection, Safety Cover with Auto-Stop, Non-slip Mat, Shockproof, Waterproof, Copper Wire Motor

Technical Specifications

Model Specifications

Model	Power (KW)	Capacity (KG)	Weight (KG)	Dimensions (mm)
SSD20B	1100	8	90	400*730*870
SSD30B	1500	12	98	440*800*910
SSD40B	2200	16	110	480*880*930

Standard Performance Metrics

220 V

Voltage

50 Hz

Frequency

220 R/Min

Max Rod Speed