

40-Liter Single-Phase Spiral Dough Mixer

This 40-liter spiral dough mixer is designed for commercial baking applications. It features a single-phase motor and single-speed operation for efficient and consistent dough mixing.



ADDITIONAL IMAGES



Product Overview

Professional Spiral Dough Mixer

This 40-liter spiral dough mixer is engineered for high-performance commercial baking environments, including bakeries, pizzerias, and restaurants. Featuring a robust stainless steel bowl and spiral arm, it ensures consistent kneading and long-lasting durability. The single-phase, single-speed design simplifies operation while maintaining efficiency, making it an ideal solution for consistent dough preparation.

Technical Specifications

Bowl Capacity	40 L
Power Type	Single-phase
Speed Settings	1
Material Construction	Stainless Steel Bowl, Stainless Steel Spiral Arm

Features & Safety

Safety Features

- Bowl safety guard
- Automatic shut-off

Stability

Adjustable feet for secure operation

Applications

Best Suited For

Bakeries • Restaurants • Pizzerias