

50 Liter Single-Phase Spiral Dough Mixer

This 50-liter spiral dough mixer is engineered for commercial baking applications. It features a spiral mixing arm and a durable stainless steel bowl for efficient and consistent dough preparation.



ADDITIONAL IMAGES



Overview

Professional Spiral Dough Mixer

The 50-liter single-phase spiral dough mixer is a robust, high-efficiency solution designed for commercial baking applications such as bakeries, pizzerias, and restaurants. Featuring a durable stainless steel bowl and a precise spiral mixing arm, it ensures consistent dough preparation for a wide variety of products including bread and pastries. Its single-speed operation and standard single-phase power compatibility make it an easy-to-integrate, reliable workhorse for any professional kitchen.

Technical Specifications

Bowl Capacity	50 L
Power Configuration	Single-phase
Speed Settings	Single-speed

Features

Safety Features

Safety Guard

Construction Materials

Stainless Steel Bowl, Spiral Mixing Arm

Performance

Performance Highlights

50 L

Volume Capacity

1 Phase

Speed Control

Applications

Ideal For

- Bakeries
- Pizzerias
- Restaurants
- Food Processing Facilities