

# Commercial Dough Spiral Mixer

This spiral mixer is designed for efficient and consistent dough mixing. It features a stainless steel bowl and a robust mixing arm, ensuring thorough ingredient incorporation.



## Product Overview

### Professional Commercial Spiral Mixer

This commercial-grade spiral mixer is engineered for consistent and efficient dough preparation in professional kitchens. Featuring a 450W motor and an 8-liter bowl capacity, it is designed to handle up to 3kg of dough per batch. Built with food-grade 201 stainless steel components, it ensures high hygiene standards and long-lasting durability for your food preparation needs.

## Performance Specifications

### Key Performance Metrics

**450 W**

Power Output

**8 L**

Bowl Capacity

**3 kgs**

Dough Capacity

Stirring Speed

160 r/min

Bowl Speed

21 r/min

## Physical Attributes

Unit Dimensions

495 x 302 x 385 mm

Weight (Net/Gross)

36/43 kgs

## Material and Design

Available Colors

Customizable

Construction Material

Food Grade 201 Stainless Steel