

# Commercial Spiral Dough Mixer

This commercial spiral dough mixer is designed for consistent and thorough dough mixing. It features a stainless steel bowl and spiral arm for durability and hygiene.



## ADDITIONAL IMAGES



## Overview



Key features including safety cover, strong mixing bowl, and double active mixing tools.

## Professional Grade Spiral Dough Mixer

The DH80 Spiral Mixer is a robust and efficient solution designed for professional baking environments such as commercial bakeries and pizzerias. It features a synchronous bowl and hook rotation system that ensures thorough and uniform mixing while minimizing dough friction and heat buildup. Built with a heavy-duty belt driving system and a powerful copper motor, this machine delivers consistent performance for high-volume dough production.

## Performance & Drive



The spiral arm and rotating bowl ensure thorough and consistent dough preparation.

### Drive System

Heavy Duty Belt Drive • Synchronous Rotation • Double Active Mixing

### Mixing Speeds

**2 levels**

Speed Settings

### Motor Type

Powerful copper motor with overload protection

## Construction & Materials



Precision engineered stainless steel components designed for industrial durability.

### Material Specifications

- Stainless steel mixing bowl
- Stainless steel strong mixing hook
- Durable mechanical components
- Stable frame construction

## Safety & Operation

### Operational Benefits

- Low noise operation
- High efficiency mixing
- Easy operation interface
- Good stability with minimal vibrations

### Safety Features

Emergency Stop Button, Safety Guard, Safety Switch, Overload Protection, Automatic Shut-off

## Applications

### Suitable For

Bread Dough, Pizza Dough, Pastries, General Kneading