

# Commercial Spiral Dough Mixer

This heavy-duty spiral dough mixer is designed for commercial bakeries and food processing facilities. It features a stainless steel bowl and spiral arm for efficient and thorough mixing of dough.



## Product Overview

### Commercial Spiral Dough Mixer

This heavy-duty spiral dough mixer is engineered for high-volume commercial bakeries and food processing facilities. It features a robust stainless steel bowl and spiral arm designed for efficient, thorough mixing across a wide range of dough consistencies. Equipped with a powerful motor and multi-speed settings, this unit ensures consistent results and is built for durability in demanding production environments.

## Technical Specifications

### Model Comparison

Model	Bowl Volume (L)	Kneading Capacity (kg)	Power (kW)	Weight (kg)
HS80/HS80A	80	25	1.5/2.4	439
HS100/HS100A	100	40	3/4.5	482
HS130/HS130A	130	50	2.8/5.6	522
HS200/HS200A	200	75	5/7.5	695

Electrical Standards	3~380V, 50Hz
Mixing Speed (r/min)	200-210 / 100-107
Bowl Speed	16 r/min

## Key Features

### Safety and Build

- Stainless steel bowl construction
- Integrated bowl guard
- Emergency stop button
- Heavy-duty spiral arm