

Commercial Spiral Dough Mixer

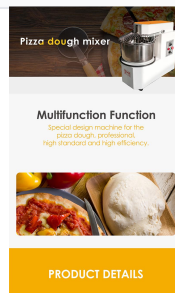
This commercial spiral dough mixer is designed for bakeries and pizzerias. It features a durable stainless steel bowl and a powerful motor for efficient dough preparation.



ADDITIONAL IMAGES



Overview



Specially designed for professional pizza dough preparation with high standards of efficiency.

Professional Commercial Spiral Mixer

The DH-20G is a high-performance spiral dough mixer specifically engineered for the demanding needs of pizzerias and commercial bakeries. Featuring a double-active mixing action and a robust chain-driven transmission, it ensures consistent dough development and high efficiency. Its durable stainless steel components and integrated safety features make it a reliable solution for high-standard food production environments.

Technical Specifications

Key Performance Metrics

20 L Bowl Capacity	1.1 kW Power Output	75 kg Net Weight
------------------------------	-------------------------------	----------------------------

Electrical Requirements

Parameter	Value
Voltage	110V / 220V
Frequency	50Hz / 60Hz

Mixing Performance

Rotation Speeds

Component	Speed
Mixing Speed	125 R/MIN
Bowl Speed	12.5 R/MIN

Design & Construction



The heavy-duty chain construction and double-active mixing tools ensure high stability and efficient dough development.

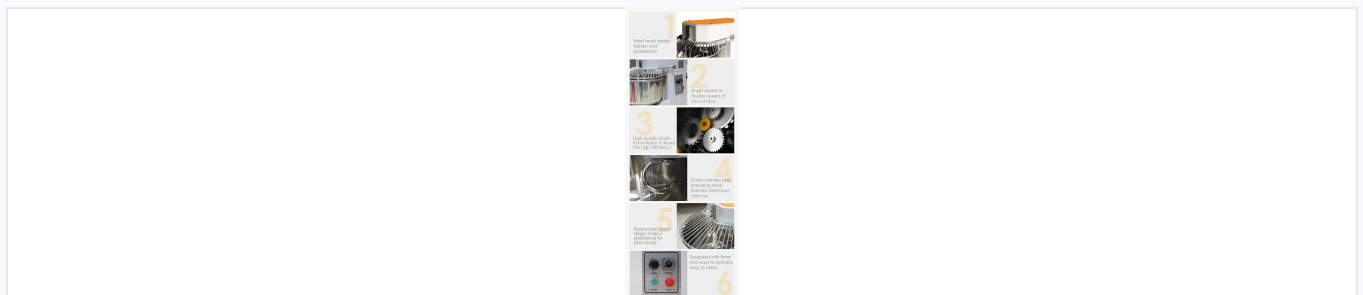
Build Features

- Fixed head design for professional stability
- High-quality chain transmission for maximum efficiency
- Stainless steel kneading hook, bowl, and rod
- Robust double-active mixing action
- Sturdy construction to minimize vibration

Ease of Use

Yes

Safety & Control



Equipped with a precision timer and high-quality stainless steel kneading components for easy operation and cleaning.

Control Interface

Integrated Timer, Emergency Stop Button, Bowl Safety Guard, Start/Stop Controls, Power Indicator

Applications

Suitable Applications

Pizza Dough • Bread Dough • Pastry Dough • Flour Mixing