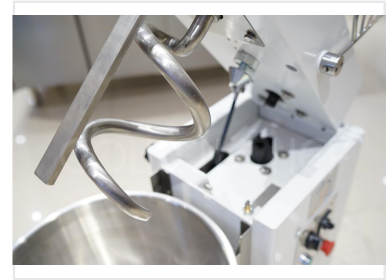


# Dough Mixer for Pizza and Bread

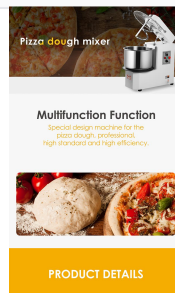
This dough mixer is designed for professional use in bakeries and pizzerias. Its spiral design ensures ingredients are uniformly incorporated, resulting in a smooth and elastic dough.



## ADDITIONAL IMAGES



## Overview



Specialized design engineered for high-efficiency pizza dough production in commercial environments.

### Professional Pizza & Bread Dough Mixer

The DH-20T is a high-performance spiral mixer specifically engineered for professional pizzerias and bakeries. Featuring a double-active design with a rotating bowl and spiral hook, it ensures uniform ingredient incorporation for smooth, elastic dough. Its robust construction and specialized speed settings make it an efficient solution for high-standard pastry and bread production.

## Performance & Design



The mixer features a double-active chain construction and a removable strong mixing bowl for maximum stability and ease of use.

### Key Features

- Double active mixing action
- High-quality chain transmission for high efficiency
- Lifted head design for easy access
- Removable stainless steel bowl
- Reasonable speed design optimized for pizza dough
- Sturdy stainless steel kneading hook and rod

### Mixing Mechanism

#### 2 Active

Mixing Action

## Control & Operation



Detailed view of the lifted head design, stainless steel hook, and the integrated timer and speed controls.

### Operational Controls

Control Type	Function
Timer	Precise mixing duration control (0-60 min)
Speed Selector	Single or double speed options
Safety	Emergency stop button and bowl guard
Interface	Manual Start/Stop buttons

## Applications

### Suitable For

Pizza Dough, Bread Dough, Pastry, Flour Mixing, Amasadora

## Safety & Maintenance

### Safety Features

Bowl Guard • Emergency Stop • Safety Cover

### Maintenance

Easy to clean design with removable bowl and stainless steel components.