

Frequency Changer Spiral Dough Mixer

This spiral dough mixer features a frequency changer for variable speed control. It is designed for efficient and consistent dough mixing in commercial food processing environments.



ADDITIONAL IMAGES



Overview



Professional spiral mixer featuring frequency changer technology for precise speed control.

High-Efficiency Frequency Changer Spiral Mixer

The DH20-FAD is a professional-grade spiral dough mixer designed for demanding food processing environments. Featuring advanced frequency changer technology, it provides precise variable speed control and consistent mixing results for various dough types. Built with durability in mind, this machine combines a high-quality copper motor with stainless steel components to ensure reliable, high-performance operation in bakeries and commercial kitchens.

Performance & Motor



Detailed view of the pure copper motor, belt drive system, and stainless steel food-contact components.

Speed Settings

2 levels

Operating Speeds

Operational Noise

Super Silent • Quiet Driving

Motor Specification

High-quality pure copper variable frequency motor

Control & Operation

Control Panel Options

- Mechanical control panel
- Digital control panel

Control Functions

Fast, Slow, Inching, Stop, Timer

Construction & Safety

Food Contact Materials

All parts in contact with food are made of high-quality stainless steel

Drive Mechanism

Strong belt construction

Technical Specifications

Power Phase

Single-phase with a plug

Model Number

DH20-FAD