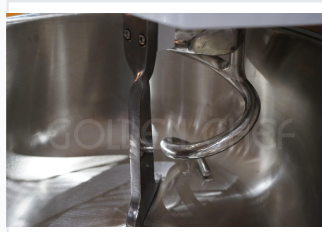


Heavy-Duty Spiral Dough Mixer

This heavy-duty spiral dough mixer is designed for efficient and consistent dough preparation in commercial settings. It features a robust construction with a stainless steel bowl and spiral mixing arm.



ADDITIONAL IMAGES



Product Overview



The HM-series mixer features a high-power design suitable for demanding dough types.

Heavy-Duty Spiral Mixer

The HM-series spiral mixer is designed for high-volume commercial baking, offering robust construction and powerful performance. It is specifically engineered to handle challenging dough types, including those with lower water percentages, ensuring consistent and thorough mixing results. With dual-speed operation and advanced safety features, it is an ideal solution for bakeries, pizzerias, and professional pastry production lines.

Technical Specifications



Detailed view of the robust construction, including the power lock section, heavy-duty belt, and control panel layout.

Power Supply

380V

Materials

Stainless Steel Bowl, Stainless Steel Dough Hook, Heavy-Duty Belt

Features & Operation



The digital control panel offers precise mixing control, complemented by essential safety features like emergency buttons and a safety grid switch.

Mixing Capabilities

- Double active mixing for high efficiency
- Suitable for low water percentage dough
- Forward and reverse mixing functionality
- Slow and fast speed operation

Control System

- Digital control panel
- Manual and automatic operation modes
- Slow and fast speed timers
- Inching functionality

Safety Features

Safety Mechanisms

Emergency Stop Buttons • Main Power Lock • Safety Grid with Switch • Safety Cover