

Horizontal Dough Mixer

The horizontal dough mixer is designed for efficient and consistent mixing of dough. It features a robust construction and a specially designed mixing arm to ensure thorough ingredient incorporation.



ADDITIONAL IMAGES



Product Overview



The horizontal mixer is designed for high-output environments, prioritizing ease of use and reduced labor intensity.

Professional Horizontal Dough Mixer

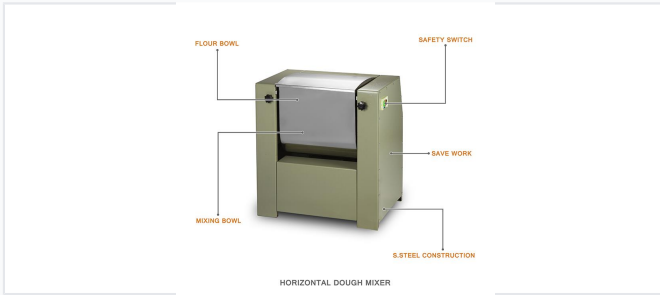
This robust horizontal dough mixer is engineered for high-volume, consistent dough production in commercial bakeries and food processing facilities. Its horizontal mixing design, featuring a central shaft with specialized blades, ensures thorough ingredient incorporation and uniform blending for various dough types, including bread, pizza, and pastry. Built with durable stainless steel, the machine prioritizes hygiene and operational longevity while streamlining the mixing process to reduce labor intensity.

Key Features

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Stainless Steel Construction, Horizontal Mixing Design, High-Output Capacity, Easy Operation, Safety Interlocks

Technical Specifications



Detailed view of the mixing components and safety mechanisms.



Heavy-duty stainless steel components designed for consistent dough mixing.

Construction Materials

- Stainless steel bowl
- Stainless steel dough hook
- Stainless steel safety guards

Safety Features

- Safety switch
- Automatic locking mechanism for bowl
- Protective safety guards

Operational Details

Performance Highlights

1 Horizontal

Mixing Action

100 %

Efficiency Rating