

Industrial Dough Mixer

This spiral dough mixer is designed for professional use in bakeries and pizzerias. It features a robust stainless steel bowl and spiral arm for efficient and consistent dough mixing.



Product Overview

Professional Spiral Dough Mixer

This industrial spiral dough mixer is engineered for high-performance use in commercial bakeries and pizzerias. Featuring a robust stainless steel bowl and spiral arm, it delivers consistent mixing results for various dough types. Built with a powerful motor and multiple speed settings, this unit ensures both efficiency and durability in demanding kitchen environments.

Technical Specifications

Material	Stainless Steel
Mixing Mechanism	Spiral Arm
Speed Settings	Multiple speeds

Safety & Features

Safety Features	Emergency Stop, Bowl Guard
Maintenance	Easy to clean and maintain

Application

Suitable Environments

- Commercial Bakeries
- Pizzerias
- Professional Kitchens