

Industrial Dough Spiral Mixer

This industrial spiral mixer is designed for efficient and consistent dough mixing. It features a robust stainless steel bowl and spiral arm for thorough ingredient incorporation.



Overview

Professional Industrial Spiral Mixer

This industrial-grade spiral mixer is engineered for bakeries and food processing environments requiring consistent, high-quality dough preparation. It features a robust design with a stainless steel bowl and spiral arm to ensure thorough ingredient incorporation. With dual-speed functionality and a dedicated safety guard, it provides the versatility and protection necessary for heavy-duty commercial operations.

Performance

Mixing Speeds

114 rpm
Low Speed

230 rpm
High Speed

Number of Speeds

2

Features

Key Attributes

Stainless Steel Bowl, Spiral Arm, Safety Guard, Dual Speed