

Multifunctional Electric Dough Mixer

This electric dough mixer is designed for versatile blending, mixing, and food processing. It features a robust construction with a stainless steel bowl and a powerful motor.



ADDITIONAL IMAGES



Overview



Robust design suitable for high-volume commercial food processing.



Versatile appliance designed for efficient and consistent performance.

Professional Multifunctional Mixer

This robust electric dough mixer is engineered for high-performance food processing, making it an ideal choice for both commercial kitchens and bakeries. It features a versatile design capable of kneading dough, mixing fillings, and whipping eggs with ease. Built for durability and safety, the unit includes a powerful motor, overload protection, and a stable, non-slip base to ensure consistent results in demanding environments.

Technical Specifications

Model	HC-20
Power Rating	1100 W
Voltage	220V
Net Weight	66 KG
Dimensions	530mm x 420mm x 800mm

Capacity Options

Available Volumes	20L, 30L, 40L
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Key Features



User-friendly control interface with clear ON/OFF functionality.

Safety & Durability

- Overload protection device
- National standard wire motor
- Anti-skid foot pads
- Non-slip casters
- Wear-resistant construction

Design Highlights

- Modular gearbox for easy maintenance
- Convenient lifting handle
- Variable speed control
- Imported belt drive system

Operating Modes



Variable speed settings allow for precise control over dough, fillings, and egg whipping.

Speed Applications

Speed Setting	Recommended Use
1	Kneading dough
2	Mixing fillings
3	Whipping eggs