

# Table Top Spiral Dough Mixer

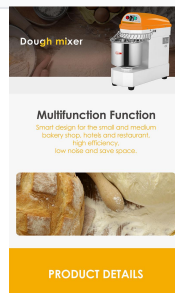
This table top dough mixer is a versatile spiral mixer designed for efficient flour mixing and dough preparation. Its compact design makes it suitable for table top use, optimizing space in the kitchen.



## ADDITIONAL IMAGES



## Overview



The DH10 features a smart, space-saving design perfect for small to medium bakery operations.

## Professional Table Top Spiral Mixer

The DH10 is a versatile and compact spiral dough mixer specifically engineered for small to medium-scale bakery shops, hotels, and restaurants. This high-efficiency machine features a double active mixing system and a robust spiral mechanism to ensure consistent, high-quality dough for bread, pizza, and pastries. Its space-saving tabletop design makes it an ideal solution for professional kitchens with limited workspace without compromising on performance.

## Key Features

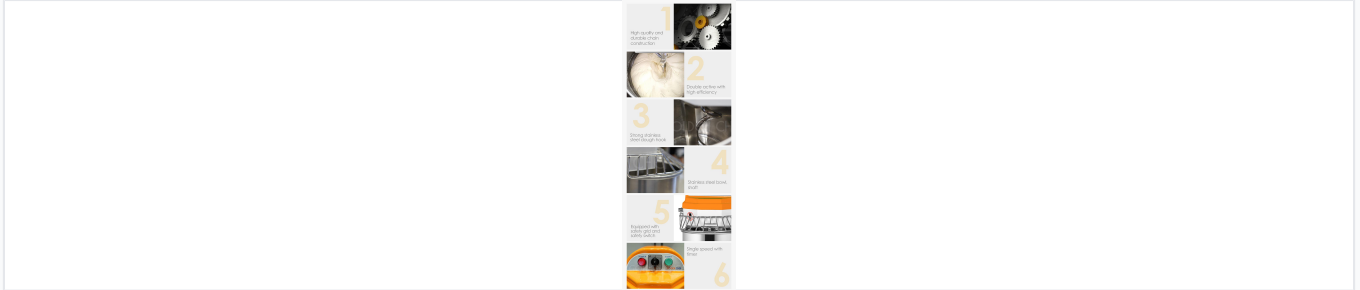
### Main Benefits

- High efficiency double active mixing system
- Low noise operation for comfortable kitchen environments
- Space-saving tabletop design
- Durable chain-driven construction
- User-friendly control panel with timer

## Technical Specifications

Model	DH10
Speed Configuration	Single speed
Control Features	Power Button, Start Button, Timer, Speed Selector

## Construction & Materials



Built with high-quality stainless steel components and a durable chain construction for long-term reliability.

## Material Specifications

Component	Material / Feature
Dough Hook	Strong Stainless Steel
Bowl	Stainless Steel
Shaft	Stainless Steel
Drive System	High-quality Durable Chain

## Safety & Compliance

### Safety Features

- Integrated safety grid (cage)
- Safety switch for emergency stop
- Clear safety warning labels

### Certifications

CE

## Applications

Ideal For	Bakery Shops, Hotels, Restaurants, Pizza Dough, Pastry Dough, Bread Dough
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