

Tabletop Dough Mixer

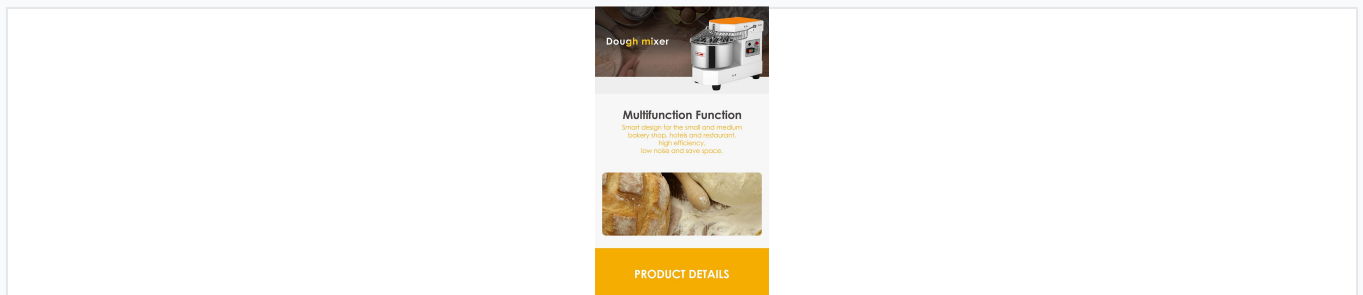
This tabletop dough mixer is designed for efficient and consistent flour mixing in bakeries and food processing environments. Its compact design makes it suitable for countertops, optimizing space in smaller kitchens.



ADDITIONAL IMAGES



Overview



A compact, space-saving design perfect for small to medium bakery operations and restaurant kitchens.

Compact and Efficient Spiral Dough Mixer

The DH8 Table Top Dough Mixer is a versatile and space-saving solution designed specifically for small to medium-sized bakery shops, hotels, and restaurants. This spiral mixer features a double-active mixing mechanism that ensures high efficiency and consistent dough preparation for various recipes. Engineered for reliability, it combines a robust construction with user-friendly controls to optimize your kitchen's productivity.

Key Performance Metrics

Performance Highlights

8 L

Model Capacity Reference

1 Single

Operating Speed

Construction & Materials



Features high-quality stainless steel components and a double-active mixing mechanism for maximum efficiency.

Build Quality

- High-quality and durable chain construction
- Strong stainless steel dough hook
- Stainless steel bowl and shaft
- Robust spiral mixing arm

Control & Safety

Safety & Control Systems

- Integrated timer for precise mixing control
- Safety grid and safety switch protection
- Emergency stop button
- Reset and power status indicators
- User-friendly start/stop controls

Technical Specifications

Technical Details

Feature	Description
Mixing Action	Double active spiral mixing
Noise Level	Low noise operation
Design Type	Tabletop / Countertop
Application	Dough and flour mixing

Ideal For

Bakery Shops, Hotels, Restaurants, Catering Services, Food Processing Facilities