



Perfect for bakeries, pizza, and pastry shops, these series [dough mixers](#) can handle a wide variety of dough products most often used in the kitchen. Max kneading capacity from 8kg to 120kg, mixers are designed for commercial applications and can be used with nearly any type of dough. Without a dough mixer, can you imagine that kneading the dough of 120kg by chefs' hands? Machines can really make your operation more efficient than ever.

Cast iron body, stainless steel barrel, the weighty base is sure to guarantee a stable operation. Four suction feet provide sturdy, stable support for the whole machine and dough, as well as slightly body motion while the machine is running. Hook stirrer for the variety of dough products, double stirrers make sure to mix the dough on the bottom and fully mix the dough in the bowl. One start button, one-stop button, very easy operation.

Available in two movement types: the only stirrer operating, bowl and stirrer double acting. Besides, the speed of stirrer can be adjusted in two of three-level bases on the dough product's need. All models with a central control panel. The built-in timer allows users to program and set appropriate mixing times for various food items. Safety micro switches on the lid and the barrel, once the lid or barrel was removed, the machine stops running until they are set back. One start button and one emergency stop button, a series of safety measures are able to guarantee the stable operation of machinery and the personal safety of the operators.

The one with the 50kg max kneading capacity, own a 5500W power output for stirrer mixing and 550W for barrel running. Mixing speed of 100 or 200r per minute, bowl speed of 12r per minute.

The Model F316 requires a 220/230/360V electrical connection.

The spiral mixer will be a good helper in kitchen when making pizzas, breads, pies, scones, and biscuits. The particular shape of the hook allows obtaining a perfectly mixed dough in few minutes while the thicker mixtures are pressed to the sides of the bowl to become perfectly smooth and even.

Industrial 12.5KG Bread Dough Mixer F294



Industrial 38KG Cake Dough Mixer F296



50KG Heavy Duty Dough Mixer F299



20L Two-Speed Bakery Dough Mixer F271-1



30L Two-Speed Bakery Dough Mixer F271-2



40L Two-Speed Bakery Dough Mixer F271-3



80L Two-Speed Spiral Stirrer Dough Mixer  
Machine F272-4



130L Two-Speed Spiral Stirrer Dough Mixer  
Machine F272-5



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