

## Dough Spiral Mixer

Thanks to their ability to mix large quantities of dough quickly and efficiently. They feature a spiral-shaped agitator that rotates while the bowl remains stationary. The spiral motion mimics the traditional hand-kneading motion, resulting in a more consistent and uniform mix. They are suitable for businesses that require large quantities of dough and need to mix them quickly and efficiently.

### Feature :

- 1.The hook-to-bowl clearance as narrow as 2–3mm, ensuring uniform kneading and zero dead zones.
- 2.Mixing hooks made with special high-strength materials with advanced forging technology, guaranteeing permanent deformation resistance and structural integrity.
- 3.Optimized gear ratio design reduces mixing time by 30% while enhancing dough elasticity, gluten development, and water absorption capacity.
- Sleek design with compact footprint, low-noise operation and flexible batch capacity (minimum 2kg flour per cycle).
- Standard accessories:



S-NP40

S-NP20

S-NP40

Model	Weight(kgs)	Voltage	Power(V)	Outside Dimension/mm	Capacity(Flour)	Bowl speed
SBXS-25	130	2.2kw	380	550X830X1050	12.5kg	12.8rpm /25.5rpm
SBXS-50T	320	3.37 kw	380	600X970X1250	25kg	17.8rpm /17.8rpm
SBXS-80T	385	5.25 kw	380	750X1120X1300	50kg	17.2rpm /17.2rpm
SBXS-120A	600	6.75 kw	380	830X1324X1450	75kg	13rpm /13rpm