

Spiral mixer

Dough Spiral mixer with automatic bowl tilter

When production volumes are high and dough needs to be made frequently, or when product consistency is a top priority, Manual operation can be inefficient and prone to errors, whereas a fully automated system ensures stable quality with each batch of dough. It increases efficiency, saves considerable time, reduces labor costs, and maintains consistent dough quality.



Application :

Large-scale bread factories, central kitchens of chain stores, or facilities handling multiple dough types can particularly benefit from this approach.

Model	Weight(kgs)	Power(kw)	Voltage(V)	Outside Dimension/mm	Capacity	Bowl speed	Hook speed
SF-130	1200	10.5	380	1650 X1650 X1520	flours 75kgs	12rpm	0-260rpm
SF-160	1220	12.75	380	1700X1650 X1520	flours 100 kgs	12rpm	0-260rpm
SF-200	1550	15.75	380	1800X1730X1620	flours 125 kgs	12 rpm	0-260rpm