

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 |

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.



Applicaiton :

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 |