



SPIRAL DOUGH MIXER

TKCU-SPM20

STANDARD FEATURES

21 L Stainless steel bowl

- ✓ With a 20-liter mixing bowl, this spiral mixer is ideal for handling large batches of dough, making it perfect for bakeries, pizzerias, and other commercial kitchens.
- ✓ The spiral mixing mechanism ensures thorough and consistent dough mixing, improving dough texture and quality for superior baking results.
- ✓ Featuring adjustable speed settings, this mixer provides precise control over the mixing process, allowing you to tailor the speed to different types of dough and recipes.
- ✓ Built with a robust stainless steel bowl and high-quality components, this mixer is designed for long-lasting durability and reliability, ensuring it can withstand the demands of busy commercial environments.



PRODUCT SPECIFICATIONS

Dimensions	73 x 39 x 90 cm/h
Power	1.5 kW
Voltage	220 V / 50 Hz
Bowl volume	21 L
Flour capacity	8 kg
Bowl speed	12 ~ 20 r/min