



SPIRAL DOUGH MIXER

TKCU-SPM50

STANDARD FEATURES

54 L Stainless steel bowl

- ✓ With a 54-liter mixing bowl, this spiral mixer is ideal for handling substantial batches of dough, making it perfect for large-scale baking operations such as bakeries and pizzerias.
- ✓ The spiral mixing mechanism ensures thorough and consistent dough mixing, enhancing 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	84 x 48 x 100 cm/h
Power	3 kW
Voltage	220 V / 50 Hz
Bowl volume	54 L
Flour capacity	20 kg
Mixing speed	112 ~ 198 r/min