



Maestro Mix 50 kg Spiral Mixer



Ideal for pizzerias, bakeries, dumpling restaurants and other establishments that consume dough in large amounts, the Maestro Mix range of spiral mixers are heavy duty units that are guaranteed to withstand the busiest commercial kitchen environments.

Description

Select from a range of specialist dough mixing spiral mixers. In a spiral mixer, a spiral-shaped agitator remains stationary while the bowl rotates. This method enables spiral mixers to mix the same size dough batch much quicker and with less under-mixed dough than a similarly powered planetary mixer. Spiral mixers can mix dough with less agitator friction than planetary mixers. This allows the dough to be mixed without increasing its temperature, ensuring the dough can rise properly. The 2BAGS50MAE can mix up to 50 kg dough mixed with 55% water. This professional bakery grade unit ideal for establishments that do large volume mixing features computerised touchpad controls, timer and a variable speed motor which gives you more precise control over your dough mixing process. Safety features include a safety guard and safety switches. This unit a powerful and heavy duty asset in your kitchen that is guaranteed to bring down dough preparation times. The Maestro Mix range of spiral mixers are the ideal choice for pizzerias, dumpling restaurants, indian and middle eastern restaurants, bakeries and cafes that bake their own bread.

Additional Information

Capacity : 75 kg
Manufacturer : Maestro Mix
Output Kw : 8.4
Product Depth : 1150
Product Height : 1200

Product Width : 1060