

# DOUGH



# TECH

## PREMIUM SPIRAL MIXERS

Dough Tech premium spiral dough mixers have been engineered with the baker in mind. With automatic timers to change speed, and our ergonomic bowl height, you will enjoy a comfortable, safe working environment. You can expect precise, even consistency between dough batches with maximum dough oxygenation. With standard features that include: a bowl drain, a one piece solid stainless steel dough hook, and a stainless steel mixing bowl, clean up is easy.

Our line of premium spiral dough mixers is another example of the quality and durability you expect from Dough Tech.



### BENEFITS

- Low Maintenance
- Wide Range of Applications
- Quiet Operation
- Ideal for all Dough Types
- Easy Clean-up
- Easy Dough Removal and Handling
- Durable Construction
- Increases Efficiency
- Precise Consistent Mixing
- Produces Superior Quality Dough
- Maximum Oxygenation

### BENEFICIOS

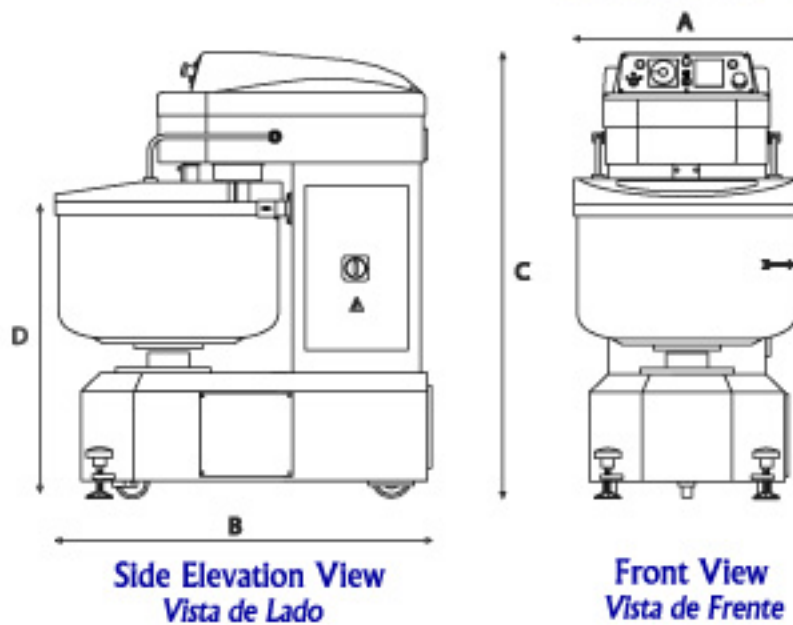
- Mantenimiento de Bajo Costo
- Alto Rango de Aplicacion
- Operacion Silenciosa
- Ideal Para Toda Clase de Masa
- Facil de Limpiar
- La Masa es Facil de Remover
- Construccion Durable
- Incrementa la Eficiencia
- Mezcla Consistente y Precisa
- Calidad Superior de la Masa
- Produce una Masa Bien Oxigenada

## Specifications

- Two stage reduction belt drive
- Separate motor for dough hook and bowl drive
- Stainless steel bowl
- 20 mm thick stainless steel breaker bar
- One piece cast stainless steel dough hook
- Reversible bowl rotation
- Two electromechanical timer
- Two speed
- ETL certified
- 208-220 Volt 3 phase

## Características

- Motorización espiral reforzada con dos trenes de correas
- Dos motores : Para espiral Y artesa
- Eje central de 20 MM
- Espiral de inox de fundición
- Inversión rotación artesa
- Tapon de artesa
- Dos reloj digitales
- Dos velocidad
- Certificado ETL
- 208-220 V 1 O 3 fases



## Technical Data (Información Técnica)

Model (Modelo)	DIMENSIONS (DIMENSIONES)				CAPACITIES (CAPACIDADES)			Electrical Electricidad (amps)	Weight Peso (lbs/kg)
	A (in/cm)	B (in/cm)	C (in/cm)	D (in/cm)	Dough Masa (lbs/kg)	Flour Amasar (lbs/kg)	Quarts/ Liters		
HD60-2S	26 / 66	42 / 107	53 / 136	36 / 91	132 / 60	79 / 36	110/105	25	888 / 403
HD80-2S	28 / 71	46 / 117	59 / 150	36 / 91	176 / 80	110 / 50	132/140	32	1058 / 480
HD120-2S	32 / 81	49 / 124	59 / 150	36 / 91	265 / 120	165 / 75	189/200	32	1300 / 590
HD160-2S	36 / 91	55 / 140	64 / 163	39 / 99	352 / 160	220 / 100	267/282	45	1730 / 785
HD200-2S	38 / 96	59 / 150	64 / 163	39 / 99	440 / 200	275 / 125	307/324	45	1807 / 820