

DOUGH



SPIRAL MIXER WITH REMOVABLE BOWL

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

Our premium spiral dough mixer line is another example of the quality you can expect from Dough Tech.



SPECIAL FEATURES

- 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 of Dough

BENEFICIOS

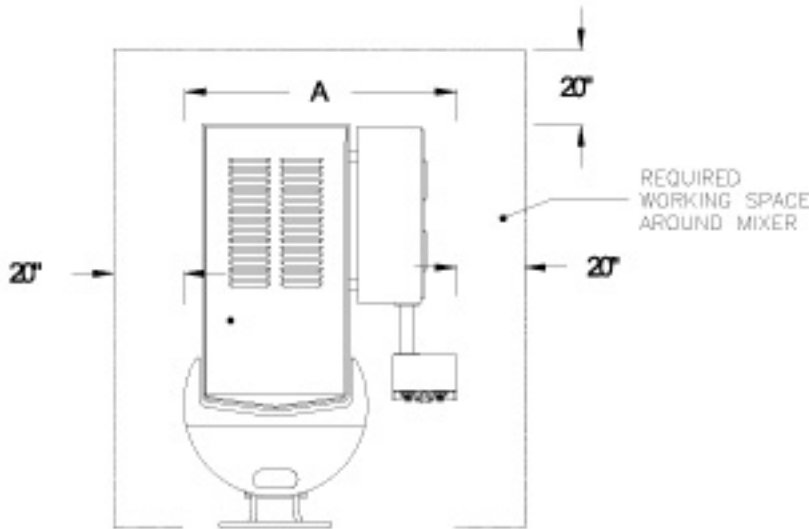
- Mantenimiento de Bajo Costo
- Alto Rango de Aplicacion
- Operacion Silenciosa
- Ideal Para Toda Clase de Masa
- Facil de Limpiar
- La Masa es Facil de Remover
- Construccion Durable
- Incrementa la Eficiencia
- Mezcla Consistente y Precisa
- Calidad Superior de la Masa
- Produce una Masa Bien Oxigenada

Specifications

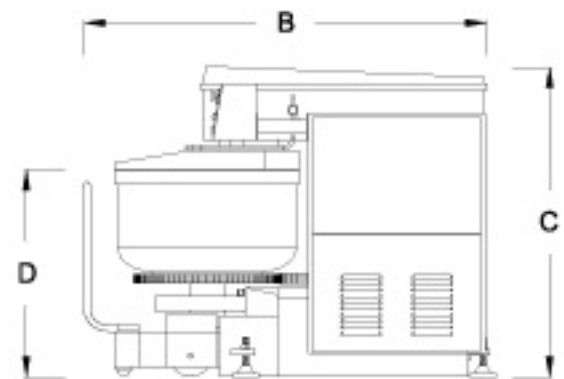
- Two stage reduction belt drive
- Separate motor for dough hook and bowl drive
- Stainless steel bowl
- Bowl drain with NSF certified plug
- 20 mm thick stainless steel breaker bar
- One piece cast stainless steel dough hook
- Reversible bowl rotation
- Two electromechanical timers
- Two speed automatic speed change
- ETL certified
- 208-220 Volt 3 phase

Características

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



Top View



Side Elevation View

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		
HDI 1602S	52/132	79/200	59/149	39/99	352/160	220/100	275/260	60	3700/1678