



FOOD PROCESSING EQUIPMENT

Item #:

Project:

Qty:

Date:

Approval:

Hakka Commercial 60 Qt. Spiral Dough Mixer - 220V/60Hz Phase 3(60 Qt Spiral Mixer)(DN60B)



Technical Data

Length	44.3"
Width	23"
Height	37"
Net Weight	551 LB
Gross Weight	573 LB
Bowl Rotating Speed	19 RPM
Bowl Dimensions	21" x 11"
Material	Stainless Steel
Voltage	110 V
Power	3000 W



Features

- High Capacity: 60 Qt stainless steel bowl, ideal for commercial use, enhancing kitchen efficiency for pizza, cookies, and bread.
- Dual Rotation: Bowl rotates at 19/13 RPM and hook at 193/130 RPM, ensuring thorough and even dough mixing.
- Easy-to-Use: Intuitive control panel with a timer to prevent overworking the dough and improve ease of operation.
- Safety Features: Includes an auto stop failsafe and a steel grated lid to allow safe addition of ingredients during mixing.
- Durable Construction: Built to withstand heavy workloads with a sturdy base and reliable performance in commercial settings.

Certifications



ETL, US & Canada



ETL Sanitation

Technical Drawings



Notes & Details

The Hakka DN60B Spiral Dough Mixer is engineered for commercial kitchens, featuring a robust 60 qt. stainless steel bowl designed to mix large quantities of dough efficiently. With dual rotation for both the bowl and hook, it ensures even and thorough mixing. The intuitive control panel includes a timer to prevent overworking the dough, and the auto-stop failsafe feature enhances safety by turning off the mixer when the timer reaches zero. The steel grated lid allows for ingredient addition during mixing while preventing hands from entering the bowl, further improving safety. Built to handle strenuous workloads, the sturdy base keeps the mixer stable during use. The Hakka DN60B requires a 220V electrical connection, making it a reliable and durable addition to any commercial establishment.

⚠ WARNING: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm . For more information, go to www.p65warnings.ca.gov.