



FOOD PROCESSING EQUIPMENT

Item #:

Project:

Qty:

Date:

Approval:

Hakka 30L Spiral Pizza Dough Mixer 30 Quart Stainless Steel Rising Mixer(HTD30)



Technical Data

Length	31.1"
Width	16.9"
Height	32.7"
Net Weight	313 LB
Gross Weight	352 LB
Bowl Rotating Speed	16 RPM
Bowl Dimensions	15" x 10"
Material	Stainless Steel
Voltage	220 V
Power	1500 W



Features

- 30 Qt Stainless Steel Bowl: Easy to clean and perfect for a variety of dough products.
- Dual Rotation: Both the dough hook and bowl rotate simultaneously for thorough mixing.
- Safety Features: Integrated emergency stop and bowl guard switch for enhanced safety.
- Convenient Design: Head up design for easy filling or refilling of dough.
- Versatile Use: Durable construction ideal for bakeries and pizza shops, with a timed setting up to 30 minutes.

Certifications



ETL, US & Canada



ETL Sanitation

Technical Drawings



Notes & Details

The Hakka 30 Qt spiral mixer features a robust stainless steel bowl, ensuring easy cleanup and a durable design, ideal for bakeries and pizza shops. It includes an integrated emergency stop and bowl guard switch for safety. The mixer's head-up design allows for convenient filling and refilling of dough, while the separate bowl and agitator can handle a wide variety of dough products. Both the dough hook and bowl rotate simultaneously, enhancing dough mixing efficiency. Additionally, the timer can be set for up to 30 minutes, making this mixer a versatile and reliable addition to any commercial kitchen.

⚠ 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.