



FOOD PROCESSING EQUIPMENT

Item #:

Project:

Qty:

Date:

Approval:

Hakka Commercial 30 Quart Spiral Mixers and Dough Mixer (DN30)



Technical Data

Length	34.3"
Width	17.7"
Height	33.1"
Net Weight	284 LB
Gross Weight	328 LB
Bowl Rotating Speed	19 RPM
Bowl Dimensions	15" x 10"
Material	Stainless Steel
Voltage	110 V
Power	1500 W



Features

- Efficient Mixing: Dual rotation with a 193 r/min mixing rod and 19 r/min dough barrel for thorough and even blending.
- Wide Application: Ideal for use in restaurants, bakeries, pizza shops, and commercial kitchens.
- Safety Features: Includes a barrel cover shutdown protection device and an emergency stop switch for enhanced safety.
- High Performance: Features a 0-30 minute timer, stainless steel components, and low-noise chain drive for reliable operation.
- Customer Support: Hakka provides excellent after-sales service to address any issues promptly and effectively.

Certifications



ETL, US & Canada



ETL Sanitation

Technical Drawings



Notes & Details

The Hakka multifunctional mixer is designed for high performance and versatility, making it an ideal tool for commercial kitchens, restaurants, bakeries, and pizza shops. With a dough barrel and mixing rod that rotate simultaneously at speeds of 19 r/min and 193 r/min respectively, the dough is evenly and thoroughly blended. The mixer features a 0-30 minute timer, a high-quality stainless steel dough barrel, a reinforced hook, and a split rod with a compact and uniform structure. The chain drive ensures low working noise. Safety is prioritized with a state protection device, a barrel cover shutdown protection device, and an emergency stop switch (24V safety switch). Hakka is dedicated to providing excellent customer service and will enthusiastically address any issues encountered during use.

⚠ 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.