



FOOD PROCESSING EQUIPMENT

Item #:

Project:

Qty:

Date:

Approval:

Hakka Commercial Dough Mixers 40 Quart Stainless Steel 2 Speed Rising Spiral Mixers (380V/50Hz, 3 Phase)(HTD40B)



Technical Data

Length	33.9"
Width	18.9"
Height	36.6"
Net Weight	381 LB
Gross Weight	445 LB
Bowl Rotating Speed	16 RPM
Bowl Dimensions	18" x 11"
Material	Stainless Steel
Voltage	380 V
Power	2200 W



Features

- 40 Qt Capacity: Mix up to 12 kg/26.5 lbs of dough with a durable, food-grade stainless steel bowl, hook, and rod.
- Dual Rotation & Head Rising: Features 16 r/min bowl and 156 r/min hook speeds for even mixing, with a liftable head for easy refilling and cleaning.
- User-Friendly Operation: Simple control buttons and knobs, waterproof on/off switch, and a timer knob for up to 30 minutes.
- Safety Guard: Secure shield and automatic shutoff ensure safe operation, with nonslip feet for stability.
- Versatile Applications: Ideal for home kitchens, restaurants, bakeries, pizzerias, and more, suitable for mixing dough, creams, eggs, and fillings.

Certifications



ETL, US & Canada



ETL Sanitation

Technical Drawings



Notes & Details

The Hakka 40 Qt spiral mixer is equipped with a 40 Qt capacity bowl, allowing you to mix up to 12 kg/26.5 lbs of dough at one time. All parts touching food, including the bowl, hook, and rod, are made of food-grade stainless steel, making them rust-proof, corrosion-proof, and easy to clean. The mixer features a dual rotation design, with a 16 r/min bowl and a 156 r/min hook, simulating the manual kneading process for improved dough elasticity and toughness. The head can be raised for easy refilling and cleaning. Operating the mixer is effortless with simple buttons and knobs, including an on/off switch with a waterproof cover and a timer knob for setting mixing times within 30 minutes. An emergency stop function ensures safety during operation. The practical secure shield and nonslip feet enhance safety and stability. This versatile dough kneading machine is perfect for home kitchens, restaurants, bakeries, pizzerias, and breakfast shops, suitable for mixing dough, creams, eggs, and fillings.

⚠ 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.