



FOOD PROCESSING EQUIPMENT

Item #:

Project:

Qty:

Date:

Approval:

Hakka Commercial Dough Mixers 20 Quart Stainless Steel 2 Speed Rising Spiral Mixers (380V/50Hz, 3 Phase)(HTD20B)



Technical Data

Length	29.5"
Width	15.7"
Height	28.7"
Net Weight	295 LB
Gross Weight	330 LB
Bowl Rotating Speed	16 RPM
Bowl Dimensions	14" x 8"
Material	Stainless Steel
Voltage	380 V
Power	1500 W



Features

- 20 Qt Capacity: Mixes up to 8 kg/17.5 lbs of dough, with all food-contact parts made from food-grade stainless steel.
- Head Rising & Dual Rotating: Dual rotation design with 16 RPM bowl and 156 RPM hook; head liftable for easy refilling and cleaning.
- User-Friendly Operation: Simple buttons and knobs with a timer knob for setting mixing times up to 30 minutes and an emergency stop feature.
- Safety Guard: Secure shield for hand protection and automatic shut-off if the shield is not closed; nonslip feet for stability.
- Versatile Use: Ideal for home kitchens, restaurants, bakeries, pizzerias, and breakfast shops, suitable for mixing dough, creams, eggs, and fillings.

Certifications



ETL, US & Canada



ETL Sanitation

Technical Drawings



Notes & Details

The Hakka 20 Qt spiral mixer is equipped with a robust 20 Qt capacity bowl, capable of mixing up to 8 kg/17.5 lbs of dough at one time. All food-contact parts, including the bowl, hook, and rod, are made of food-grade stainless steel, ensuring they are rust-proof, corrosion-proof, and easy to clean. This mixer features a dual rotation design with a 16 r/min bowl and a 156 r/min hook, enhancing dough elasticity and toughness by simulating manual kneading. The head liftable design facilitates easy refilling and cleaning, while simple buttons and knobs allow effortless control, with a waterproof on/off switch and a timer knob for setting mixing times up to 30 minutes. For safety, the mixer includes a practical secure shield that automatically shuts down the machine when not tightly closed and non-slip bottom feet for stability. Ideal for home kitchens, restaurants, bakeries, pizzerias, and breakfast shops, this versatile machine is perfect 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.