



**ARE YOU LOOKING
FOR A MIXER FOR
BAKERY?**

CONTACT US!

- MIXER FOR BAKERY
- PROFESSIONAL PASTRY EQUIPMENT
- PIZZERIA MACHINES

**WE'LL CONTACT YOU
IMMEDIATELY!**



FILL THE FORM:

Name and surname

Your email

Phone number

Message

ACCEPT | I declare that I have read and accepted the [privacy policy](#) as regulated in the Art. 13 D.Lgs 196/2003 and I give my authorization to handling of my personal data.

OK, SEND!

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MIXER FOR BAKERY

A commercial mixer for bakery is a necessity for bakeries, restaurants, supermarkets, and any other business that bakes on a large scale. Spiral mixers come in a variety of different sizes so you can get the one that best suits your needs.



CHARACTERISTICS

First, a mixer for bakery is a highly reliable machine that has heavy duty construction and low maintenance needs. Further, it has a huge power reserve and bowl rotation inversion. It also has a stainless steel bowl and bowl grid and an emergency stop if grid micro is activated.

CONTACT US NOW!

For more information on the spiral mixer with fixed bowl we welcome you to contact us at Italpan.

Further information and details:

[mixer for bakery](#) | [pastry dough sheeter](#)