

# Are you looking for a bakery dough mixer?

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## Choosing a bakery dough mixer

The **bakery dough mixer** is a very useful item for restaurants, bakeries and other kinds of commercial structures which have to prepare a *large quantity of food* for their customers every day. Each commercial activity has to choose the type of bakery dough mixer needed according to the amount of work, so the decision to purchase a piece of equipment must be made taking into account the needed capacity.

For example, small activities which don't need to prepare the batter every day may choose to buy a **countertop mixer** with a capacity of 20 liters or less. The larger commercial structures with many customers need to use a **bakery dough mixer** with greater capacity. For this kind of activities the floor mixer which is available in different models according to the capacity, is more appropriate.

## Features of bakery dough mixers

The most important features of a bakery dough mixer for restaurants, bakeries and commercial activities are: a metal and aluminum body which ensures durability, a thermal overload protection, a lift for tool change and bowl removal, and a special protection that avoids problems while the machine is running like an emergency stop device. Other features that ensure safety and high quality results are a **stainless steel bowl and bowl grid**.

It's very important that the commercial activities make an evaluation of the *volume of work* they have every day in order to decide the model of bakery dough mixer needed since according to these the bowl dimensions and frame size are bound to change. Italpan's mixers range from a **mixture capacity** of 5 kg to 60 kg, and are equipped of different motors and power levels.

Further information and details:

[bakery dough mixer](#) | [industrial flour sifter](#)

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