

SPIRAL DOUGH MIXERS (20–200 KG)

Spiral dough mixers, 30 and 50 kg flour (two-speed)

FACTORY DIRECT | IMPORT COSTS INCLUDED | 380 V

R62 962

Approximate · landed and cleared, collected from our Johannesburg warehouse. Confirmed on your quotation and fixed for its validity period.

Choose your model 2 available

◉ 2TDM-80L30 spiral mixer, 80 L bowl, 30 kg flour	**R62 962**
○ 2TDM-130L50 spiral mixer, 130 L bowl, 50 kg flour	**R100 893**

Made for your order, shipped by sea
Sea freight alone takes 35–45 days. We confirm the delivery date with the factory within one working day of your order.

Inspected by us, then collected or delivered
We check every order at our warehouse before it goes to you. Collect it free from our Johannesburg warehouse, or we deliver anywhere in South Africa and to neighbouring countries, and the delivery is charged at cost.

Pay only into our company account
Against a written quotation, into the Nedbank business account in the company's registered name.

Registered South African company
Tryg Enterprises (Pty) Ltd, reg. 2026/621598/07. Faulty goods are repaired, replaced or refunded: delivery, returns and warranty.

Ask on WhatsApp | Spec sheet (PDF)

Heavy-duty spiral dough mixers for bakeries: two motors, two timers, two speeds and an emergency stop, with a stainless bowl that turns against the spiral hook for strong, even dough. 30 kg or 50 kg of flour per batch.

SPECIFICATION

WHAT YOU ARE GETTING

Capacity	80 L bowl / 30 kg flour, or 130 L bowl / 50 kg flour
Speeds	Two speeds, two timers: hook 175-233 rpm, bowl 15-21 rpm (30 kg); hook 135-255 rpm, bowl 14-21 rpm (50 kg)
Power	380-400 V three-phase: 1.8 + 0.75 kW (30 kg), 3 / 4.5 + 0.75 kW (50 kg)
Build	Stainless steel and cast iron
Warranty	12 months from delivery in South Africa, with technical support and spare parts
Options	2 mixers below
2TDM-80L30 spiral mixer, 80 L bowl, 30 kg flour	approx R62,962
2TDM-130L50 spiral mixer, 130 L bowl, 50 kg flour	approx R100,893
Lead time	Confirmed on your quote (sea freight alone is 35-45 days)
Specifications are as supplied by the manufacturer and confirmed at inspection before shipping. Tell us the job and we will confirm this is the right machine for it, or say if it is not.	

Spec sheet: Spiral dough mixers, 30 and 50 kg flour (two-speed) · https://www.tryg.co.za/products/spiral-mixers

Prices are approximate, landed and cleared in South Africa; confirmed on your quotation and fixed for its validity period. Payment terms are on your quotation; pay only into our company account.

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