

Commercial Mixing Blades

Large commercial and industrial food mixers are used in the production of a variety of foodstuffs.

Lewis & Raby's food mixing blades are used in commercial dough beaters in the bakery and catering industry.

These blades are forged in food grade 316 stainless steel to comply with food standards. The bore positions and mixer blade helix are precision machined using our CNC machines.

The blades are hand-finished and polished to ensure that they are crevice free for a high quality non-stick mixing action.

In addition to individual blades, we are also able to manufacture complete food mixer machines to your design.

For more information about mixer machine builds [click here](#) or contact our engineering team to discuss your specific requirements.

