

The **BH-M20 series** flour mixing machines are type of heavy duty machine. These entire machines are suitable for mixing flour in hotels, restaurants, factories, institutional kitchen and canteens for processing dough. These machines are advanced in construction, easy operable, good looking, and high in efficiency and low noise. The operations of **BH-M20** and **BH-M20SS** are driven through motor & gear box. All machine parts in contact with food are made of stainless steel, and are in conformity with Chinese hygiene standard.

Before use check the local power is suitable for the motor. The voltage difference is % of the rated voltage. If the voltage is higher than 230v, then use the transformer or stable supply unit which power is 10% higher than that required by the motor



Specification :-

Model	Motor Power	Capacity	Material Structure
BH-M20	2HP (single phase)	20KG	Part of s/steel (barrel & shaft)
BH-M20SS			Fully s/steel Structure

* Designs and specifications are subject to change for improvement without prior notice.

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