

# Spiral Mixer



### Features :~

The Spiral Mixer are designed for high performance. They can used for flour mixing, mixing pieces, powdered and liquid food etc. They are used planetary motion, which the agitator is done planetary motion into bowl, have the food be full blend. The machine work smoothly and reliably. There are some grades of working speed and agitators of various styles result. All the machine parts in contact with food are made of stainless steel or their surfaces are specially treated in conformity with Chinese hygiene standard.

### Specification :~

Model	IHS-TM20	IHS-TM30	IHS-TM40	IHS-TM50
Bowl Capacity (L)	21	35	40	54
Max Quantity (kg)	8	12	16	20
Mixing Speed (r/min)	126			
Bowl Speed (r/min)	12			
Power (w)	550	1100	1500	2200
Voltage	230V~			
Dimension (mm)	661 * 372 * 678	715 * 430 * 713	392 * 450 * 917	953 * 522 * 917
General Weight (kg)	45	50	128	132

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

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