

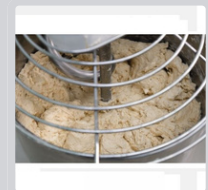
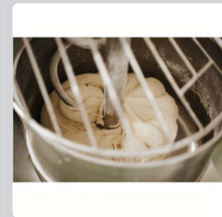
SPIRAL MIXER



www.banhing.com

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



HS-20

- Bowl Capacity (L): 20
- Max Quantity (kg): 8
- Mixing Speed : 132/264 rpm
- Bowl Speed : 13/26 rpm
- Power : 1.1 Kw
- Voltage: 240V 50HZ
- Dimension : 700 x 380 x 785 mm
- N.Weight / G.Weight : 87 kg / 111 kg

HS-30

- Bowl Capacity (L): 30
- Max Quantity (kg): 12
- Mixing Speed : 123/246 rpm
- Bowl Speed : 12.5/25 rpm
- Power : 1.5 Kw
- Voltage: 240V 50HZ
- Dimension : 770 x 550 x 850 mm
- N.Weight / G.Weight : 90 kg / 110kg

HS-50

- Bowl Capacity (L): 50
- Max Quantity (kg): 22
- Mixing Speed : 123/246 rpm
- Bowl Speed (r/min): 12
- Power : 2.2 Kw
- Voltage: 240V 50HZ
- Dimension : 880 x 530 x 920 mm
- N.Weight / G.Weight : 170 kg / 195kg

HS-80

- Bowl Capacity (L): 80
- Max Quantity (kg): 35
- Mixing Speed : 123/246 rpm
- Bowl Speed : 12.5/25 rpm
- Power : 3.3 Kw
- Voltage: 415V 50HZ
- Dimension : 950 x 590 x 1100 mm
- N.Weight / G.Weight : 245 kg / 285kg

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