

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 international hygiene standard. Spiral mixers are easy to operate and good looking. They are widely used for dough mixing work in bread bakery houses, hotels, restaurants and company canteens.



Specification :-

MODEL	HS20	HS30	HS50
BOWL CAPACITY	20L	30L	50L
FLOUR CAPACITY	8KG	12.5KG	20KG
POWER	1.1KW	1.5KW	2.4KW
MIXING SPEED	132/264RPM	123/246RPM	123/246RPM
BOWL SPEED	13/26RPM	12.5/25RPM	12.5/25RPM
DIMENSION	730*390*900MM	750*440*900MM	840*480*1000MM

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

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