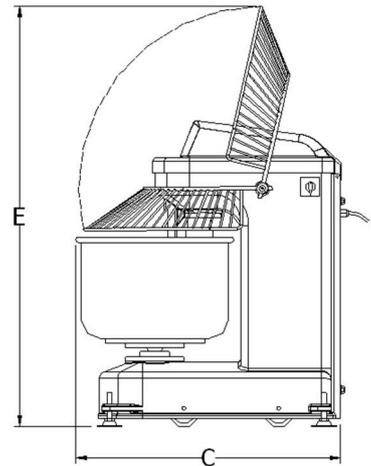
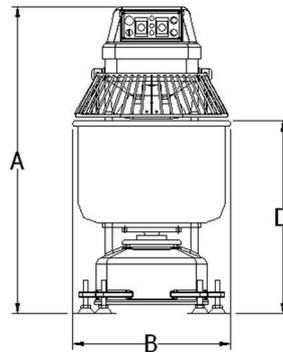


HL-17025K



Model No.	Capacity			Dimensions (mm)					Net Weight	Motors	
	Flour	Dough	Bowl	A	B	C	D	E		Arm	Bowl
HL-17025K	30kg	50Kg	80L	1140	550	1040	780	1470	400Kg	3HP	1HP

High efficiency two-speed assures to complete blending dough and gives positive results within 15 minutes every time.

Positive timers, automatically control mixing time. One for slow speed and the other one for high speed. In case of timers' failure, machine still can run with special switch.

New, special mixing technology, synchronized speed with reverse turning bowl as well as intensively dough-kneading downward, keeps dough cool with high efficiency.

Positive spiral mixing provides dough with water absorption ability and much more volume to assure more uniform texture.

Powerful, long life motor itself can change speed, without shifting gears, with minimum maintenance required.

Bowl has two rotary directions available, forward and backward.

Strong stainless steel spiral-agitator, guide bar, and bowl are designed to meet baking industry sanitation standard.

2 heavy duty motors, one to drive spiral, one to drive bowl

As the lift of safety guard, the mixer is automatically shut off to meet safety requirement. The mixer does only work when the safety guard is down. Stainless steel grid guard is standard.