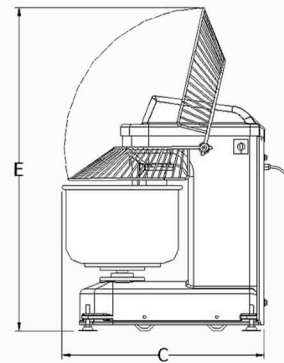
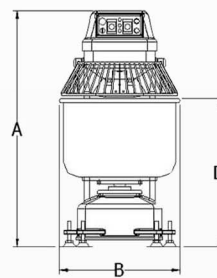




30Kg Spiral Mixer



HL-17025K

Product Character

Feature:

- As the lift of safety guard, mixer is automatically shut off to meet safety requirement. The mixer does not work the safety guard is down. Stainless steel grid guard is standard
- 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 of 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.

Specifications

Model No.	Capacity			Dimensions (mm)					Net Weight	Motors	
	Flour	Dough	Bowl	A	B	C	D	E		Arm	Bowl
HL-17025K	30 Kg	50 Kg	80 L	1050	590	950	670	1440	75 kg	3 HP	1 HP

- Any three phase is available, please specify voltage when ordering.
- Due to product improvement, specifications are subject to change without notice
- 1 Quart = 0.95 Liter