

**Vesmach**

YOUR BAKERY SOLUTIONS PROVIDER

Product Name:

## Horizontal Mixer

MODEL: HM200, HM300, HM500, HM600 & HM800

Features:

- Each motor has 2 different speeds
- 140° or 120° bowl tilting for easier dough discharge
- Water chiller jacket is available for below zero (-5 degree celcius) coolant temperature
- Drive mechanism is equipped with automatic chain lubricator
- Frame and base disperses the load all over the machine to enable silent operation
- Mixing can achieve 28 degree celcius for final dough temperature

Dimple Jacket



Purpose:

*This machine is used for dough or cookie dough and improves the speed of development and quality of dough*

### Specifications

| MODEL | POWER              | DOUGH  | AGITATOR      | NET WEIGHT | DIMENSION        | FLOW AMOUNT |
|-------|--------------------|--------|---------------|------------|------------------|-------------|
| HM200 | 7.5/3.5 kW<br>220V | 90 kg  | 84 / 42 rpm   | 1250 kg    | 810x1380x1530mm  | 40L/min     |
| HM300 | 11/5.5 kW<br>220V  | 135 kg | 80 / 40 rpm   | 2000 kg    | 910x1600x1680mm  | 60L/min     |
| HM500 | 15/7.5 kW<br>220V  | 220 kg | 78 / 39 rpm   | 3000 kg    | 1620x1840x1970mm | 100L/min    |
| HM600 | 18.5/9 kW<br>220V  | 270 kg | 78 / 39 rpm   | 3150 kg    | 1620x2000x1970mm | 120L/min    |
| HM800 | 30/15 Kw<br>220V   | 360 kg | 75 / 37.5 rpm | 5500 kg    | 1880x2150x2060mm | 160L/min    |