



# THE BAKER™

— PREMIUM QUALITY —

## Spiral Mixer (series HS)



### Features ...

- The Spiral Mixer (Series HS) is equipped with protective cover, easy to operate and safe to use.
- Its good looking and easy to clean, suitable for mixing flour in restaurants, hotel and public canteens.
- Both the dough arm and bowl are running, which can raise the mixing speed and efficiency greatly.



### Specification ...

Model	HS20	HS30	HS40	HS50	HS60	HS80	HS130
Power (kW)	1.5		3.0			3.15	6.7
Voltage / Hertz	230V / 50Hz				415V / 50Hz		
Bowl Capacity (L)	21	35	40	54	64	80	130
Max. Quantity (kg)	8	12	16	20	25	32	50
Mixing Speed (rpm)	112 / 198				100 / 200		
Bowl Speed (rpm)	11 / 20				12		
Dimension (mm)	730 x 390 x 900	750 x 435 x 900	840 x 480 x 1000	880 x 520 x 1000	880 x 520 x 1000	1000 x 580 x 1270	1160 x 730 x 1340
Net Weight (kg)	90	100	150	170	180	370	400
Stock Code	880702023	880702024	880702025	880702029	880702045	880702030	880702038

\*\*\* Product's specification may subject to change without further notice.  
 \*\*\* Actual product may slightly differ from pictures shown.

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