

Horizontal Mixers

HM200 / HM300



Optimum mixing for
excellent product

This mixer realizes high-speed kneading that is not available in vertical type mixers. It is suitable for various different making methods such as the straight dough method, the no-time dough method and the sponge and dough method. It produces excellent and rich-in-volume dough with the shortest mixing time.



Unique drive mechanism

High-driving power supplied by a pole changing motor is reliably transmitted from a high-power transmission belt which instantly absorbs high torque through multiple strand roller chain to an agitator. Lubrication to roller chains and bearings is also well designed.

Bowl Cooling System

A dimple jacket is equipped as standard. Disturbing coolant flow by many dimples (generating turbulent flow) provides the very efficient cooling effect.



Dimple jacket

Agitator shape

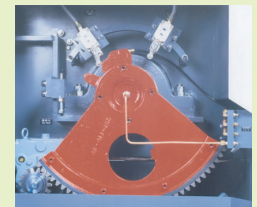
Type YY-3 is equipped as standard. This agitator has scraper arms and adopts the new mechanism to prevent dough from adhering to side walls. As options, Type YY-1 for stiff dough and clearance-adjustable Type YY-2 are also available.



Type YY-3 Agitator

Wide-angle tilting method using a spur gear

A spur gear conveys high torque quietly, and tilts and returns a bowl reliably. Dough is also discharged very smoothly.



Bowl tilter

Maintenance friendly design

A cooling hose is pulled out to the backside of this mixer, preventing wastes and condensation water from dropping from the hose to a dough box. Parts supporting a bowl on the main shaft seal portion are placed more outwardly than conventional. It is easier to put a hand and do maintenance.

<Option>

- ◆ See-through covers are used for the unit (soiling inside the unit is visible)

 **OSHIKIRI**

