

Next Generation Mixer Model NM500

Sanitary and robust Next Generation Mixer reducing your cleaning time.

The belt-driven spindle enables quiet operation and minimal maintenance that requires no lubrication.

The frame structure that prevents flour and foreign objects from gathering.

Welded bowl that is washable

Ample floor to frame distance to facilitate floor cleaning. Minimal installation area

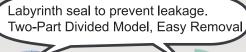


Easy detach main seal

- Prevent contamination
- Easy to clean

Color coded left and right

Prevent misinstallation







Left Resin Seal

Right Resin Seal

SPECIFICATIONS

Model	NM500
Dough Weight	112 - 225 kg
Main Power Line	Inverter: 37 kW
	or Pole change motor (6/12P): 18.5/9.3 kW
Agitator	Inverter: 40 - 100 rpm
	Pole change motor: Slow speed 39 rpm
	High speed 78 rpm
Agitator Shape	YY-2 or YY-5
Jacket Cooling	Water Cooling
Motor For Tilting Shaft	0.75 kW
Bowl Tilting	Motor Attached Speed Reducer
Cooling Inlet Bore	R1 1/2 Male
Ingredient Bore	1.5S Ferrule
Machine Weight	4500 kg
Cooling load	Standard 12.8 kW

Note) Specifications and dimensions are subject to change without prior notice. Note) Transformer might be needed depending upon the specifications.

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