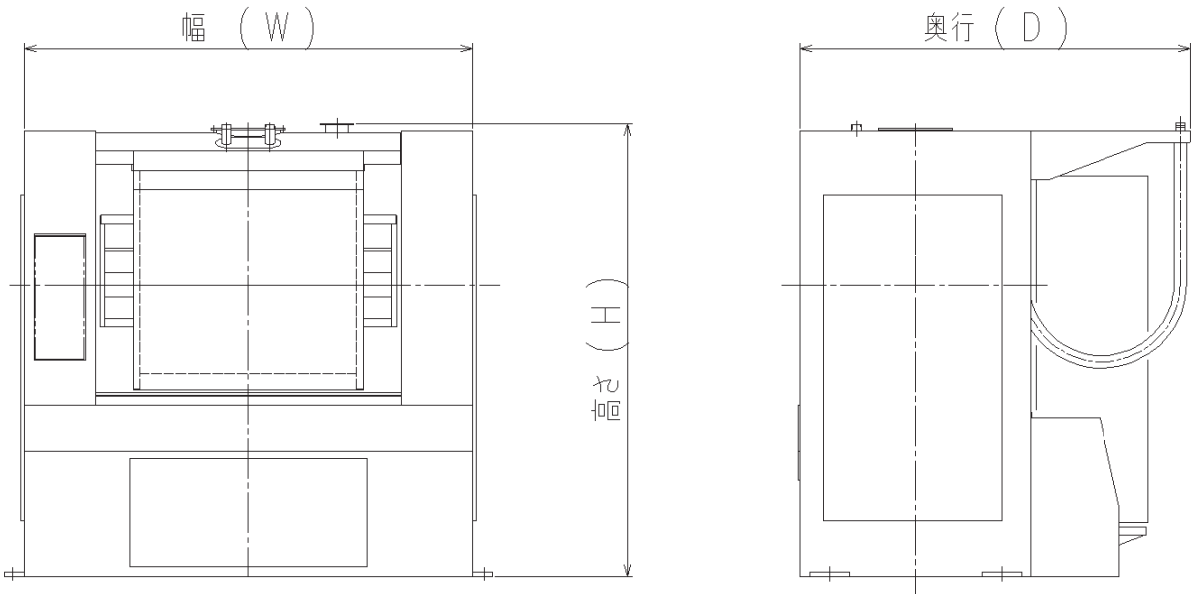


Horizontal Mixers

HM series

■ Specifications



Model	Speeds	Dough weight (kg)	Agitator rotation (rpm)	Main motor (kW)	Dimensions (W) × (D) × (H) (mm)	Machine weight (kg)
HM200	2	90	84/42	7.5/3.7	1380 × 1135 × 1530	1250
	2 (HP up)	90	84/42	11/5.5	"	1270
HM300	2	135	80/40	11/5.5	1600 × 1335 × 1680	2000
	2 (HP up)	135	80/40	15/7.5	"	2030
HM500	2	220	78/39	15/7.5	1840 × 1670 × 1970	3000
	2 (HP up)	220	80/40	30/9	"	3100
HM600	2	270	78/39	18.5/9	2000 × 1670 × 1970	3150
	2 (HP up)	270	80/40	30/9	"	3200
HM800	2	360	75/37.5	30/15	2150 × 1880 × 2060	5500
	2 (HP up)	360	75/37.5	37/19	"	5600
HM1000	2	450	75/37.5	30/15	2270 × 1990 × 2295	6500
	2 (HP up)	450	75/37.5	37/19	"	6700
HM1300	2	560	75/37.5	37/18.5	2640 × 1990 × 2295	8000
	2 (HP up)	560	75/37.5	45/19	"	8200
HM1600	2	720	70/35	50/25	2760 × 2320 × 2490	8700
HM2000	2	900	70/35	65/32.5	2760 × 2320 × 2490	10200
HM2500	2	1125	70/35	90/45	3050 × 2420 × 2660	13300
HM3000	2	1350	70/35	112/56	3180 × 2420 × 2660	15000

Detailed dimensional drawings for each model is available upon request.

Specifications and dimensions may be subject to change without prior notice.

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Horizontal Mixers

HM series

- Model
- HM200
- HM300
- HM500
- HM600
- HM800
- HM1000
- HM1300
- HM1600
- HM2000
- HM2500
- HM3000



Model HM800

*Produces excellent and rich-in-volume
dough with the shortest mixing time.*



Horizontal Mixers

Optimum mixing for excellent product

Agitator shape

Choose one for optimum mixing:

- Type YY-1 for stiff dough
- Type YY-2 for both sponge and final dough, clearance adjustable
- Type YY-3 same as YY-2 except fixed clearance
- Type JS for special application, manufactures upon order



Type YY-3 agitator

Bowl cooling

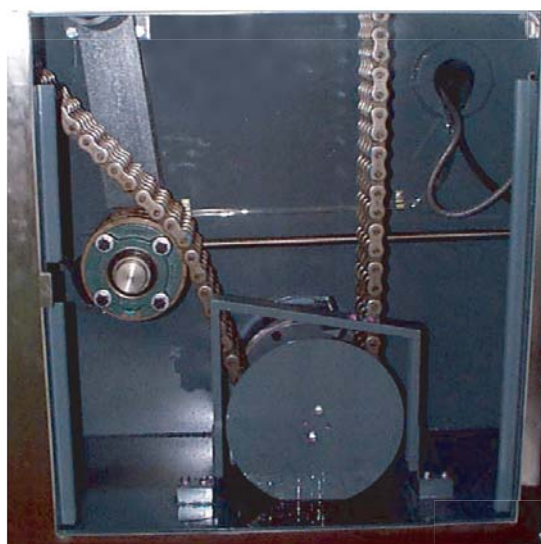
Water-cooled bowl jacket is available for below-zero (Celcius) temperature of coolant (such as PP glycol, etc.). Compact and handy chilled water system is available for model HM200 & HM300. Eddy flow of coolant for the best efficient cooling effect.



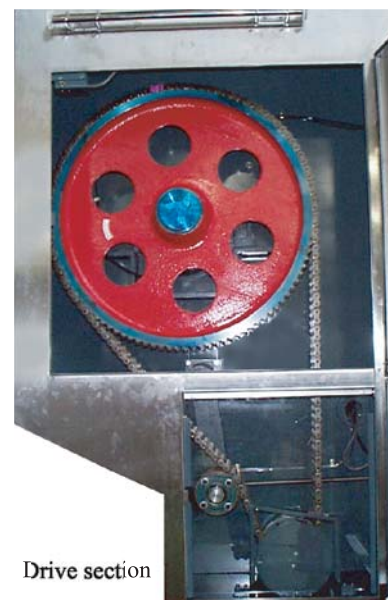
Dimple jacket

Drive mechanism

Equipped with automatic chain lubricator, standard for models over HM300. Affordable **heavy-duty multiple strand roller chain drive**.



Automatic chain lubricator



Drive section

Frame and base

Disperses the load all over the machine to enable silent operation and long life. Solid and stable frame will never be distorted during mixing. Drive section located on one side for easier maintenance.

HM series



Special designs

- ◆ 140 or 120 deg. bowl tilting for easier dough discharge.
- ◆ Automatic dough discharge with PLC software facilitates automation at mixing area.



Model HM2000-120T

