

Laboratory Mixers Model HM-50



Horizontal Mixer for Laboratory

This is a Horizontal Mixer for full-scale laboratory experiment for bakery and flour milling industries. Abundant optional are available.

Objective data construction in the mixing is supported.

Record and control objective data of dough temperature and dough at develop monitor with observing dough mixing condition from transparent top cover.

Agitator is same shape as large horizontal mixers

Dough temperature control is applied as same method as larger horizontal mixers.

The drive is variable speeds to be used. RPM of agitator can be set voluntary.



Dough Monitoring & Recording with DEVELOP MONITOR

The data in mixing can be overlap with past mixing data. This can be compared at real time. The display of develop graph, dough temperature and motor electrical power is standard. The data can be saved with CSV format (analysis can be made with Excel)

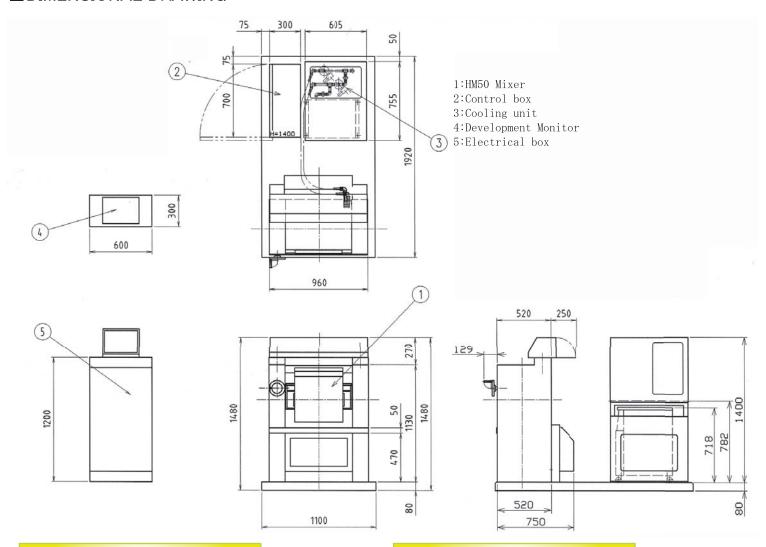
Mixing stop record at stopping mixing during mixing can be written in the graph

** Additional function of sensor groups can be optional to analysis advanced dough.



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DIMENSIONAL DRAWING



Mixer Specification

Mixing dough Weight : 23kg (Dough weight)
Main Drive : 5.5kW (Inverter)
Agitator : Type YY-2

Agitator Rotation Speed: 50 - 150 rpm (3 Speed)
Power supply: AC200V 3Phases 6kW

Chiller Unit

Temperature control range : -10 to 50°C degrees centigrade Electrical to be required Chiller : 0.6 kW Heater : 2.25 kW Power supply : AC200V 3Phases 3.5kW

Display and Sensors

Display

- Dough temperature
- · Develop graph
- Electrical power

Optional sensors

- Finished dough temperature
- · Temperature of cooling water (IN)
- $\boldsymbol{\cdot}$ Temperature of cooling water (OUT)
- · Cooling water flow (valve opening degree)
- RPM of agitator
- · Temperature of mixing bowl material

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

Note) Supply voltage is in accordance with the one in the country machine is used.

Transformer might be needed according to the specifications.

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