

Vertical Mixer Model VM

Making even and elastic dough for cake and bread

- Optimum locus to make fine, bubbly and elastic dough
- Deep bowl without protruding the dough
- Up and down of bowl is operated by lever for VM3
Up and down of bowl is operated by one pushbutton automatically for VM6,6/3
- Variety agitators are available for application
- Easy using control panel
- Quiet running with belt drive

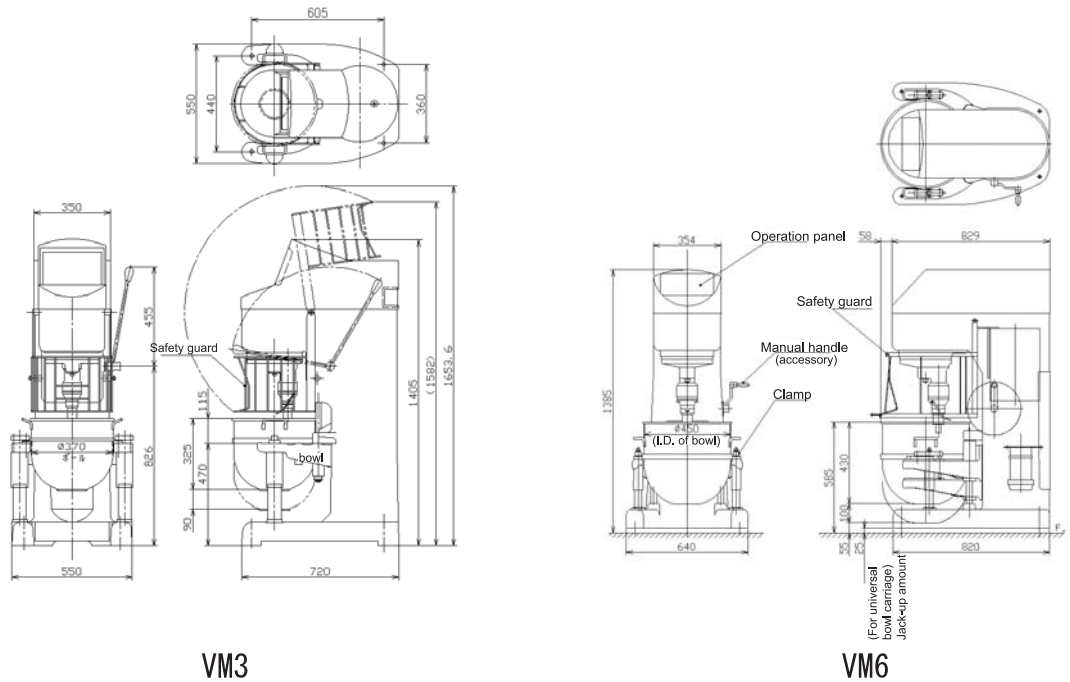


Model VM3



Model VM6/3

■ Dimensional drawing



VM3

VM6

■ Specifications

Model	VM3	VM6	VM6/3				
Machine weight (kg)	280	420	420				
Motor	AC200V 3Phases 0.75/0.4kW 4/6/8/12P	AC200V 3Phases 2.2/1.8/1.3/0.8kW 4/6/8/12P	AC200V 3Phases 2.2/1.8/1.3/0.8kW 4/6/8/12P				
Bowl capacity(L)	30	58	32/58				
Bowl inner dia.(mm)	370	450	(30L)385、(60L)450				
Bowl depth(mm)	325	430	(30L)325、(60L)430				
Speed change	4-speed, pole change	4-speed pole change	4-speed pole change				
RPM of tool (rpm)	135, 203, 270, 406	113, 170, 226, 345	113, 170, 226, 345				
1,2,3,4 speeds in order							
Dough amount	Fondant 0.4~5kg whippe(egg)0.3~3kg butter cream(butter) 0.3~3kg Flour amount 3~6.25kg (At water absorption 63%)	Fondant 1~12kg whippe(egg)0.5~7kg butter cream(butter) 0.5~7kg Flour amount 6~12.5kg (At water absorption 63%)					
Standard Accessories							
Use	For cake	For bread	For cake&bread	For cake	For bread	For cake&bread	For cake(30L)& bread(60L)
Stainless steel bow	1	1	1	1	1	1	1 x 30L, 1 x 60L
Hook		1	1		1	1	1 x 60L
Whipper	1		1	1		1	1 x 30L
Beater	1	1	1	1	1	1	1 x 30L
Caster for bowl				1	1	1	1 x 60L

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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