

# Vertical Mixer Model VM

## Making even and elastic dough for cake and bread

- Optimum locus to make fine, bubbly and elastic dough
- Optimum rotating speeds by inverter (Model VM2 only)
- Deep bowl without protruding the dough
- Up and down of bowl is operated by lever for VM2 and 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 VM2

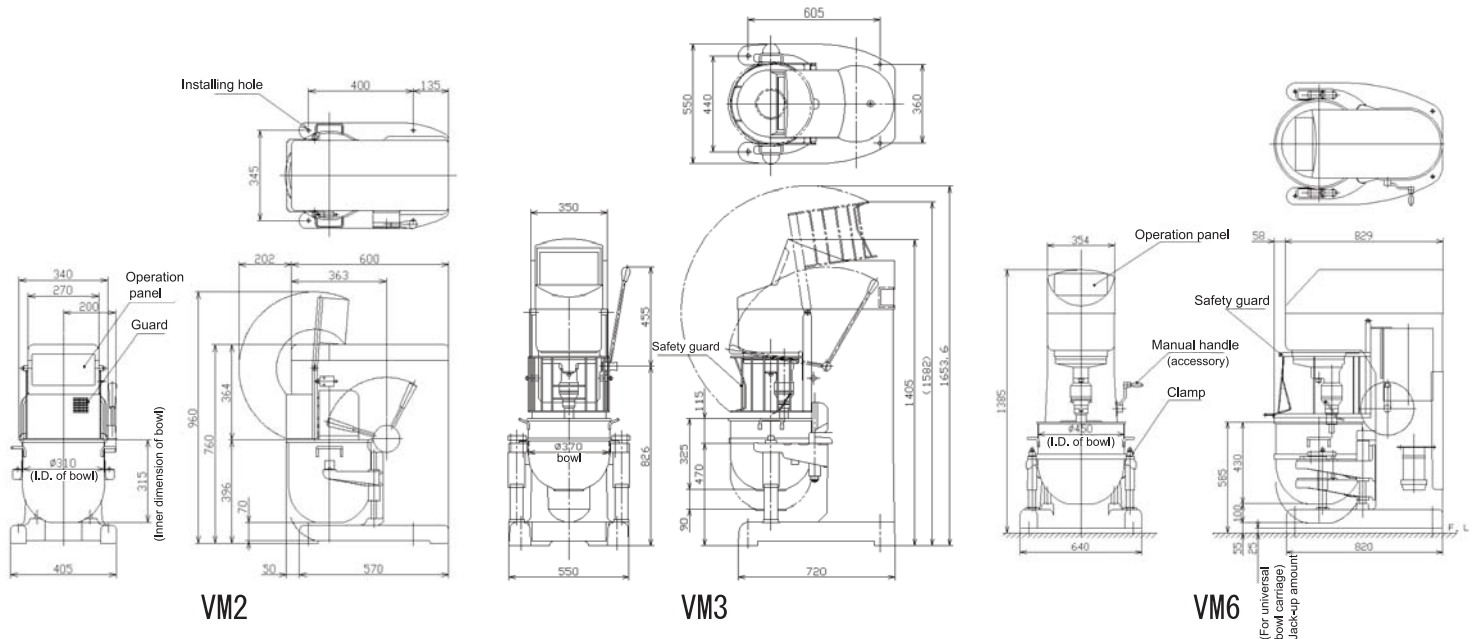


Model VM3



Model VM6/3

## ■ Dimensional drawing



## ■ Specifications

Model	VM2	VM3	VM6	VM6/3
Machine weight (kg)	128	280	420	420
Motor	AC200V 3Phases 0.4kW	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)	20	30	58	32/58
Bowl inner dia.(mm)	310	370	450	(30L)385、(60L)450
Bowl depth(mm)	315	325	430	(30L)325、(60L)430
Speed change	4-speed, by inverter	4-speed, pole change	4-speed pole change	4-speed pole change
RPM of tool (rpm)	145, 245, 340, 440	135, 203, 270, 406	113, 170, 226, 345	113, 170, 226, 345
1,2,3,4 speeds in order				
Dough amount	Fondant 0.3~4kg whippe(egg) 0.2~2kg butter cream(butter) 0.2~3.5kg	Fondant 0.4~5kg whippe(egg)0.3~3kg butter cream(butter) 0.3~3kg	Fondant 1~12kg whippe(egg)0.5~7kg butter cream(butter) 0.5~7kg	
		Flour amount 3~6.25kg (At water absorption 63%)	Flour amount 6~12.5kg (At water absorption 63%)	
Standard Accessories				
Use	For cake	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	1 x 30L, 1 x 60L
Hook			1	1
Whipper	1	1	1	1
Beater	1	1 1	1 1	1
Caster for bowl			1	1

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

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