

# 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

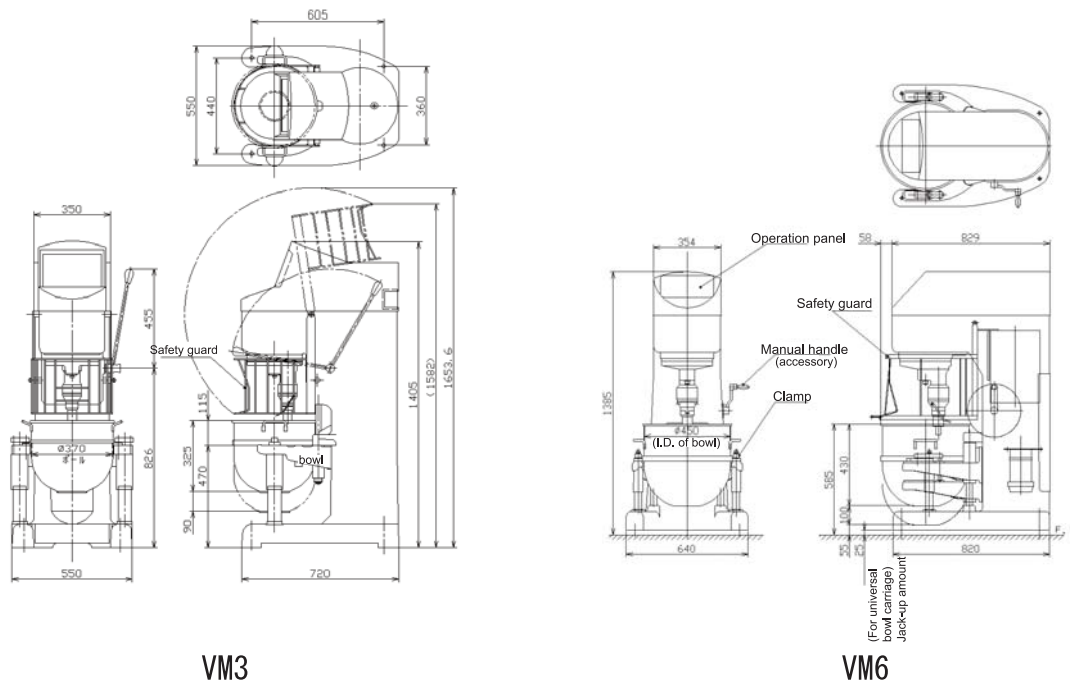


Model VM3



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) 1,2,3,4 speeds in order	135, 203, 270, 406			113, 170, 226, 345			113, 170, 226, 345
Dough amount	Fondant 0.4~5kg			Fondant 1~12kg			
	whippe(egg)0.3~3kg			whippe(egg)0.5~7kg			
	butter cream(butter) 0.3~3kg			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 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

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

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