

Horizontal Mixers

HM200 / HM300



Optimum mixing for excellent product

This mixer realizes high-speed kneading that is not available in vertical type mixers. It is suitable for various different making methods such as the straight dough method, the no-time dough method and the sponge and dough method. It produces excellent and rich-in-volume dough with the shortest mixing time.



Unique drive mechanism

High-driving power supplied by a pole changing motor is reliably transmitted from a high-power transmission belt which instantly absorbs high torque through multiple strand roller chain to an agitator. Lubrication to roller chains and bearings is also well designed.

Bowl Cooling System

A dimple jacket is equipped as standard. Disturbing coolant flow by many dimples (generating turbulent flow) provides the very efficient cooling effect.



Dimple jacket

Agitator shape

Type YY-3 is equipped as standard. This agitator has scraper arms and adopts the new mechanism to prevent dough from adhering to side walls. As options, Type YY-1 for stiff dough and clearance-adjustable Type YY-2 are also available.



Type YY-3 Agitator

Wide-angle tilting method using a spur gear

A spur gear conveys high torque quietly, and tilts and returns a bowl reliably. Dough is also discharged very smoothly.



Bowl tilter

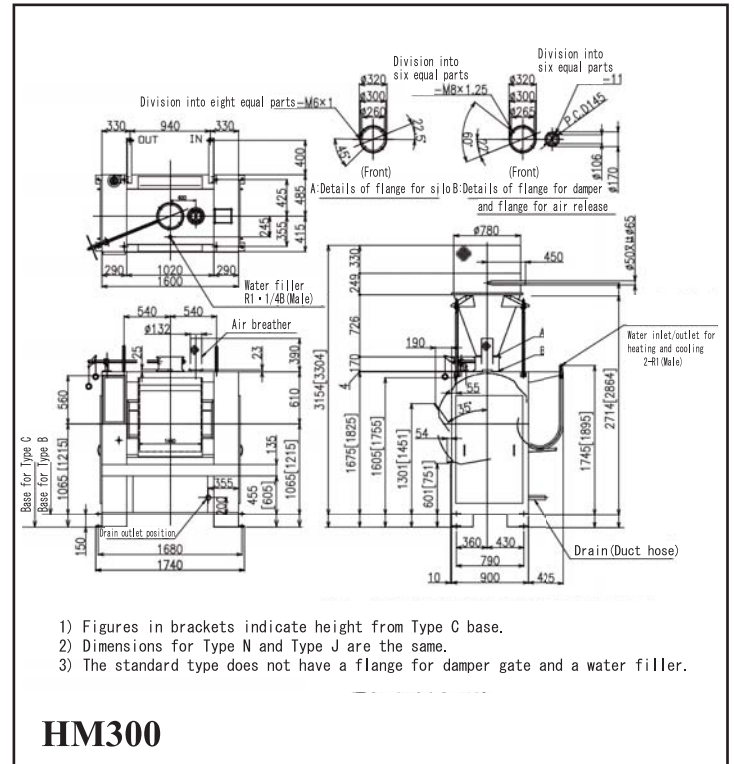
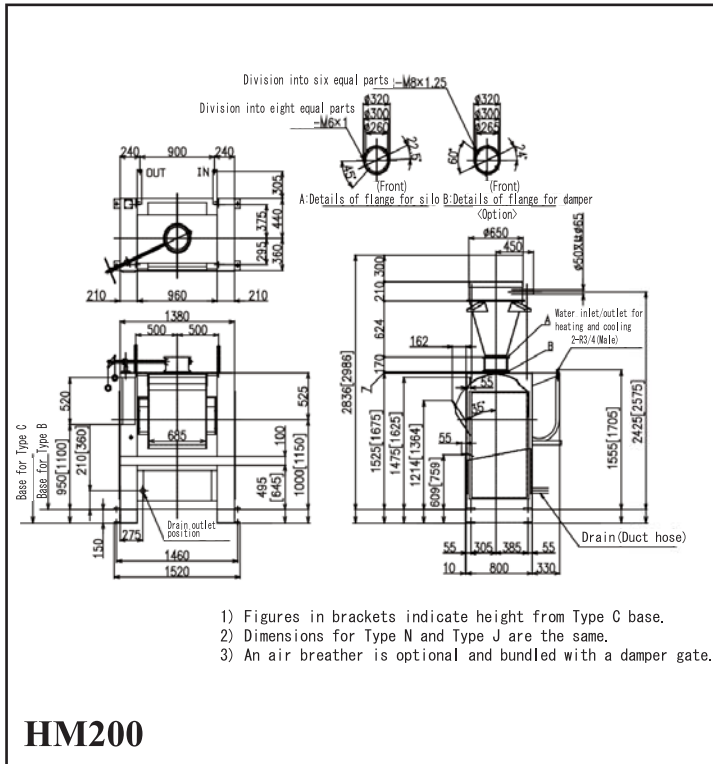
Maintenance friendly design

A cooling hose is pulled out to the backside of this mixer, preventing wastes and condensation water from dropping from the hose to a dough box. Parts supporting a bowl on the main shaft seal portion are placed more outwardly than conventional. It is easier to put a hand and do maintenance.

<Option>

- ◆ See-through covers are used for the unit (soiling inside the unit is visible)

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■ Specifications

Model	HM200		HM300	
Installation type	Type B (Type without legs)		Type B (Type without legs)	
	Type C (With 150 mm legs)		Type C (With 150 mm legs)	
Jacket capacity	18L (Water cooling)		26L (Water cooling)	
Dough type	Type N (For normal dough)	Type J (For stiff dough)	Type N (For normal dough)	Type J (For stiff dough)
Power source	AC200V 3Phases		AC200V 3Phases	
Main motor (kW)	7.5/3.7	11/5.5	11/5.5	15/7.5
Maximum dough weight (kg)	90	90	135	135
Agitator rotation (R.P.M)	84/42	84/42	80/40	80/40
Agitator shape	YY-3	YY-1	YY-3	YY-1
Machine weight (kg)※1	1250	1270	2000	2030
Tilting motor (kW)	0.4		0.75	
Bowl tilter	Mechanically operated		Mechanically operated	
Damper gate (optional)	Rotary type, manually operated		Rotary type, manually operated	
Cooling load (kW)	4.2	5	6.3	7.6

*1 The table shows weight for Type B. For (HM200) Type C, machine weight increases by 70 kg. For (HM300) Type C, machine weight increases by 80 kg.

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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