

HM300 HORIZONTAL MIXER

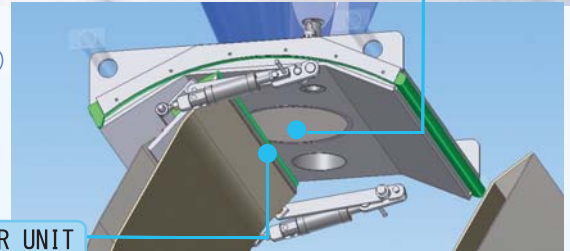
SANITARY VERSION

IMPROVEMENT FOR CLEANING ON THE FLOUR GATE

- **FLUSH FLOUR GATE WITH CANOPY (PAT. US 8,070,353B2)**
Shorten cleaning time by flushing the face of gate with the face of canopy.
- **CANOPY CLEANING BY SLIDING SCRAPER (PAT. US 8,382,365B2)**
Scrape dough residue on the canopy automatically when tilting the bowl.
Easy wash with easy removal.
- **EASY REMOVAL FOR WATER INLET AND AIR BREATHER**
Sanitation to be washed easily.



FLUSH GATE



SLIDING SCRAPER UNIT
Easy removal

IMPROVEMENT OF AGITATOR CLEANING

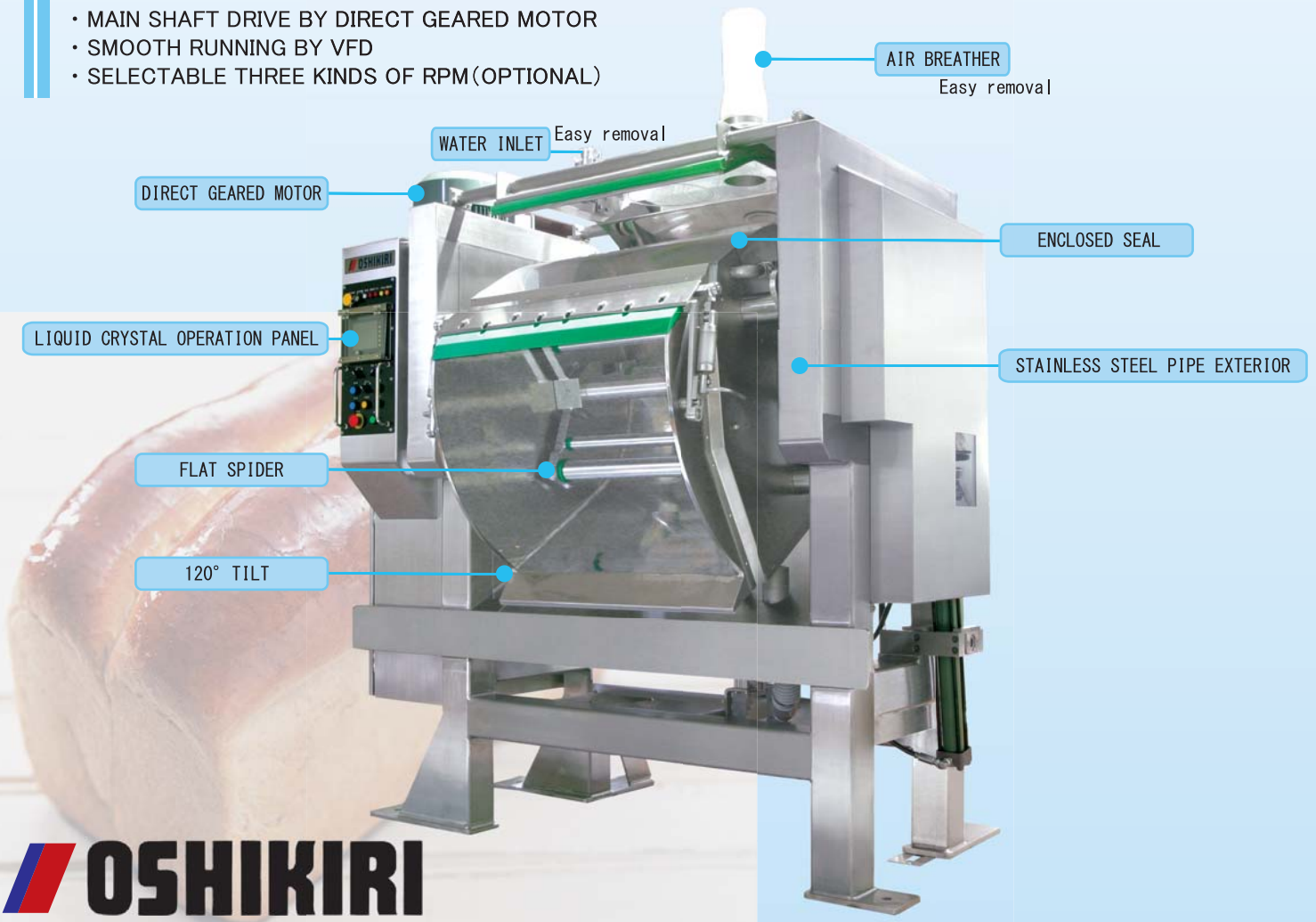
- **LARGE CLEARANCE ON BOWL WALL**
- **FALAT SECTIONAL SHAPE OF SPIDER**
Easy cleaning on the back side of spider.

IMPROVEMENT OF SEAL EFFICIENCY

- **ENCLOSED SEAL FOR BOWL INSULATING MATERIAL**
Prevention to enter the flour.
- **ECCENTRIC SEAL ON UPPER FACE OF BOWL**

DIRECT DRIVE

- **MAIN SHAFT DRIVE BY DIRECT GEARED MOTOR**
- **SMOOTH RUNNING BY VFD**
- **SELECTABLE THREE KINDS OF RPM (OPTIONAL)**



AIR BREATHER

Easy removal

WATER INLET

Easy removal

DIRECT GEARED MOTOR

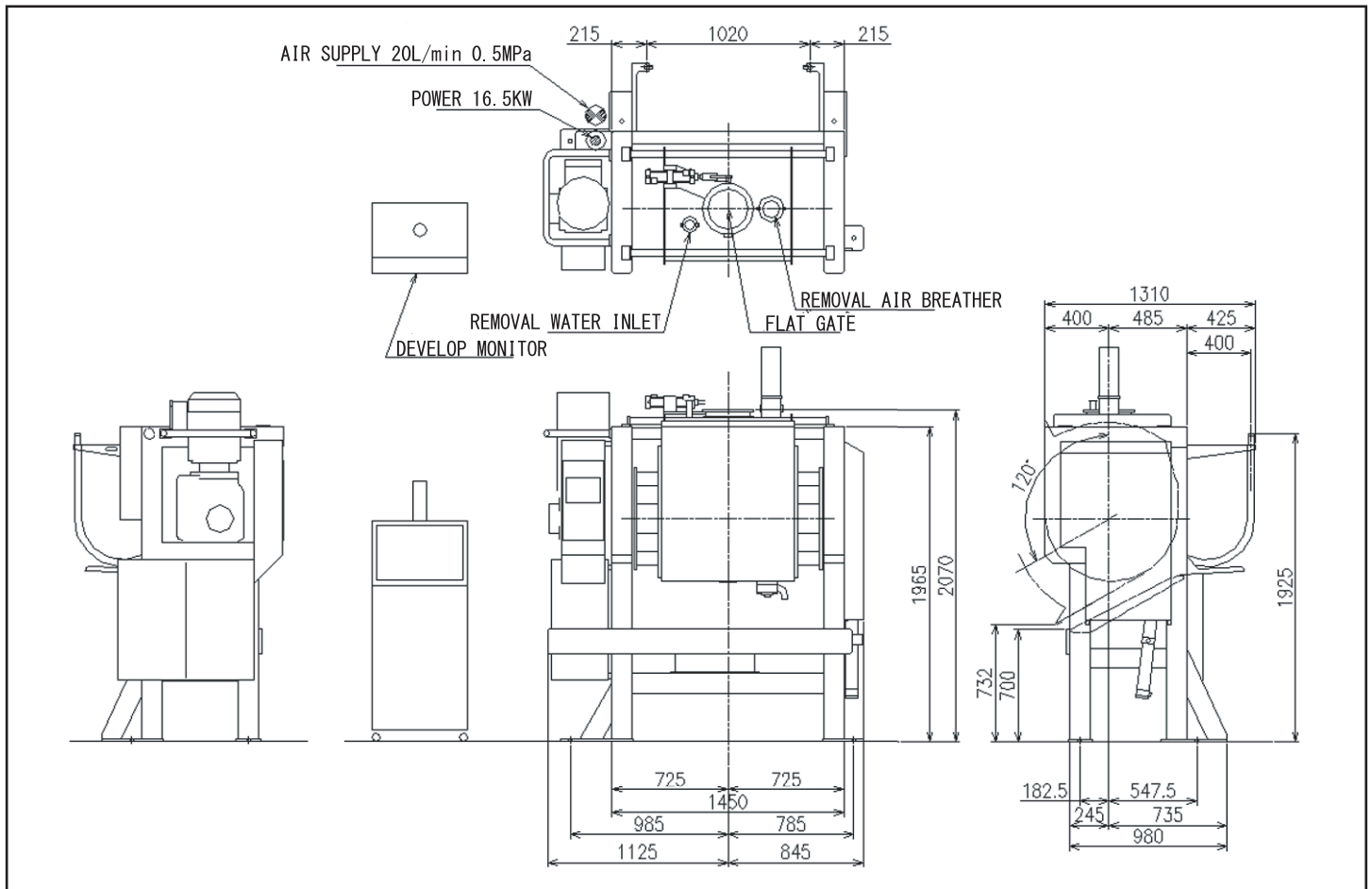
ENCLOSED SEAL

LIQUID CRYSTAL OPERATION PANEL

STAINLESS STEEL PIPE EXTERIOR

FLAT SPIDER

120° TILT



SPECIFICATIONS

Max. Dough Weight [kg]	135 (Soft Dough)
Agitator [R. P. M.]	Criterion 80/40 VFD
Agitator Shape	YY-2
Jacket Cooling	Water Cooling
Main Power Line [kW]	15
Motor For Tilting [kW]	1.5
Bowl Tilting	Hydarulic Cylinder
Open/Close Flour Gate	Rotary Air
Cooling Inlet Bore	R1 (Male)
Ingredient Bore	R1
Machine Weight [kg]	2000
Power	AC200V 3Phase

OPTIONAL ITEMS

1. Stainless steel frame exterior
2. 120° Bowl tilting
3. Cooling on bowl sides
4. With temp. Sensor for bowl face
5. With agitator clearance adjustment
6. Selectable three kinds of RPM
7. Auto. flour gate (Air cylinder)
8. Auto. bowl drain
9. Prox. sensor for rotation of main shaft
10. Auto. cooling control (Three-way valve)
11. Touch panel operation panel
12. Development monitor to be connected

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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