

Next Generation Mixer Model NM500

Sanitary and robust
Next Generation Mixer
reducing your cleaning time.

The belt-driven spindle enables quiet operation and minimal maintenance that requires no lubrication.

The frame structure that prevents flour and foreign objects from gathering.

Welded bowl that is washable

Ample floor to frame distance to facilitate floor cleaning.
Minimal installation area



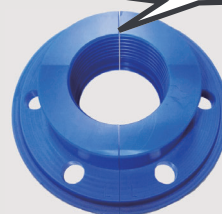
✓ **Easy detach main seal**

- Prevent contamination
- Easy to clean

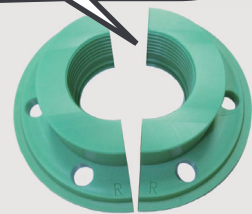
✓ **Color coded left and right**

- Prevent misinstallation

Labyrinth seal to prevent leakage.
Two-Part Divided Model, Easy Removal



Left Resin Seal



Right Resin Seal

SPECIFICATIONS

| | |
|--------------------------------|---|
| Model | NM500 |
| Dough Weight | 112 - 225 kg |
| Main Power Line | Inverter: 37 kW or Pole change motor (6/12P): 18.5/9.3 kW |
| Agitator | Inverter: 40 - 100 rpm Pole change motor: Slow speed 39 rpm High speed 78 rpm |
| Agitator Shape | YY-2 or YY-5 |
| Jacket Cooling | Water Cooling |
| Motor For Tilting Shaft | 0.75 kW |
| Bowl Tilting | Motor Attached Speed Reducer |
| Cooling Inlet Bore | R1 1/2 Male |
| Ingredient Bore | 1.5S Ferrule |
| Machine Weight | 4500 kg |
| Cooling load | Standard 12.8 kW |

Note) Specifications and dimensions are subject to change without prior notice.
Note) Transformer might be needed depending upon the specifications.

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