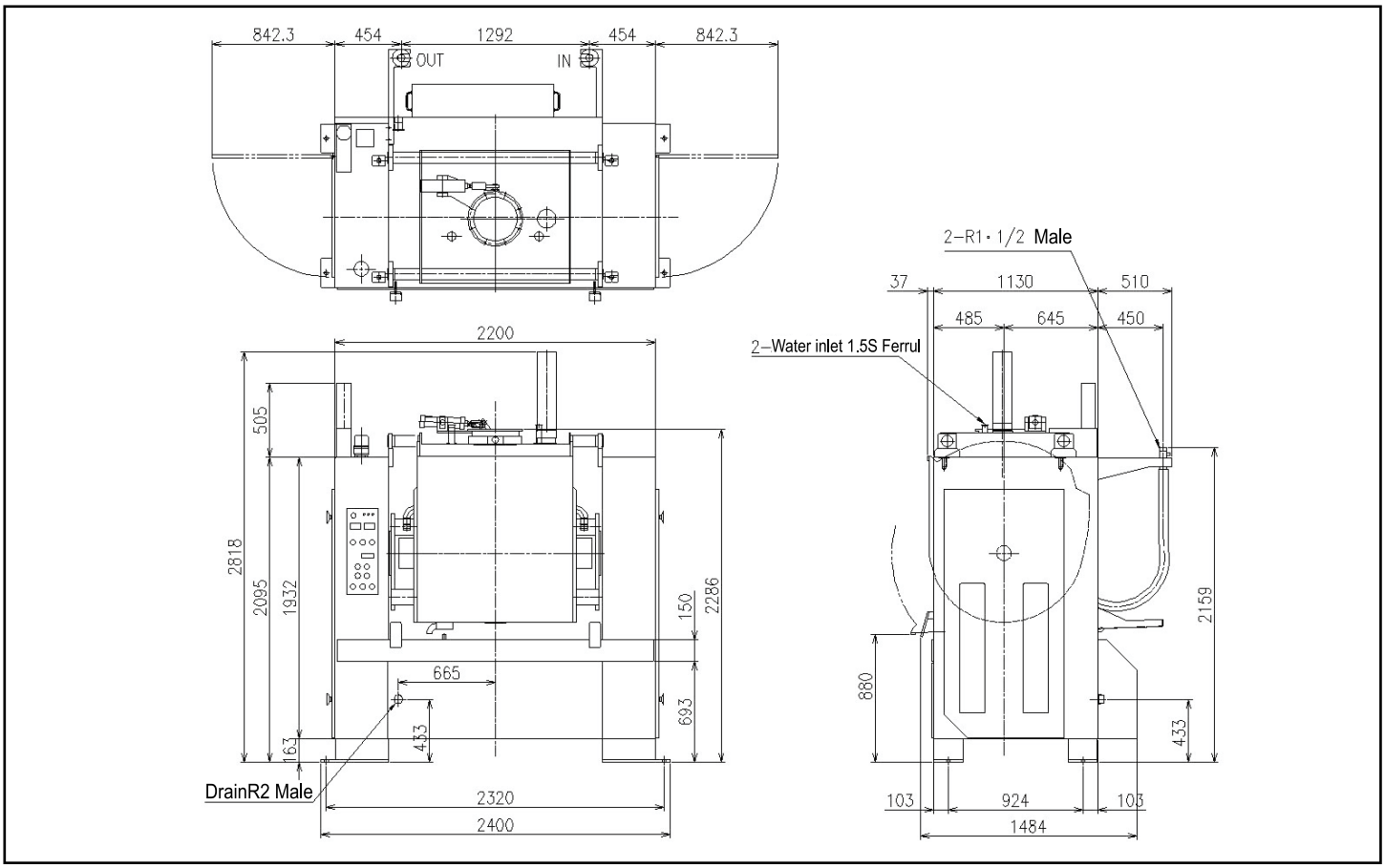
HORIZONTAL MIXER SANITARY VERSION **Model SM600**



SPECIFICATIONS	
Max.Dough Weight〔kg〕	270 (Soft Dough)
Agitator〔R.P.M.〕	76／38
Agitator Shape	YY-2
Jacket Cooling	Water Cooling
Main Power Line〔kW〕	22／11
Motor for hydraulic unit〔kW〕	1.5
Bowl Tilting	Hydarulic Cylinder
Open/Close Flour Gate	Rotary Pneumatic method
Cooling Inlet Bore	R11／2 (Male)
Ingredient Bore	1.5S Ferrul
Machine Weight〔kg〕	5000
Cooling load〔kW〕	17.4

■STANDARD SPECIFICATIONS

1. Flat roof, flat damper gate
2. Timing belt drive
3. Air breather, one-touch removal water inlet
4. Auto.bowl drain
5. With agitator clearance adjustment
6. Cooling hoses in left and right on back sides
7. Drain hose ferrul removal
8. Transparent of door and covers

■OPTIONAL ITEMS

1. Bowl rear scraper
2. Drive motor power up
3. Touch panel operation panel
4. PATLITE・SIGNAL TOWER
5. Automatic box stopper
6. Development Monitor MULTI

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

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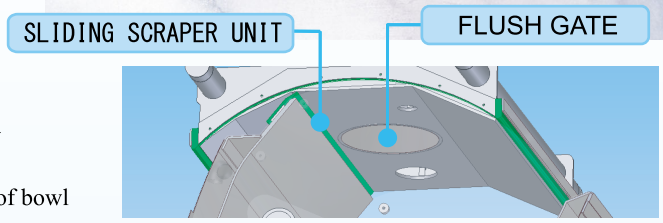
SM600 HORIZONTAL MIXER

SANITARY VERSION

IMPROVEMENT FOR CLEANING ON THE FLOUR GATE

- Roof without dent holes
  Shorten cleaning time by flushing the face of gate with the face of canopy.
- Slide scraper can be installed
  Scrape dough residue on the canopy automatically when tilting the bowl.
  Effect on prevention of dough residue on the back side of bowl
  Easy cleaning of scraper
- Easy removal for water inlet and air breather
  Sanitation to be washed easily.



INCRASE AN EFFICIENCY OF BOWL COOLING

- Cooling on main shaft with forced circulation of four faces of bowl
  Prevention of dough stick to the side plate in the bowl
- Cooling on tip of bowl
  Easy discharge of dough

IMPROVEMENT OF AGITATOR CLEANING

- Large clearance on bowl wall
  Easy cleaning on the back side of spider.
- Flat shaped spiders
  Take out the dough easily as there is a few uneveness

QUIET SOUND

- Driven shaft by timing belt
  No metal sounds and quiet by resin belt
  No lubrication, no oily

IMPROVEMENT OF SEAL EFFICIENCYON

- Seal tight of bowl insulation cover
  Prevention to enter the flour.
- Eccentric seal on upper face of bowl
  No flour leaking at mixing

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