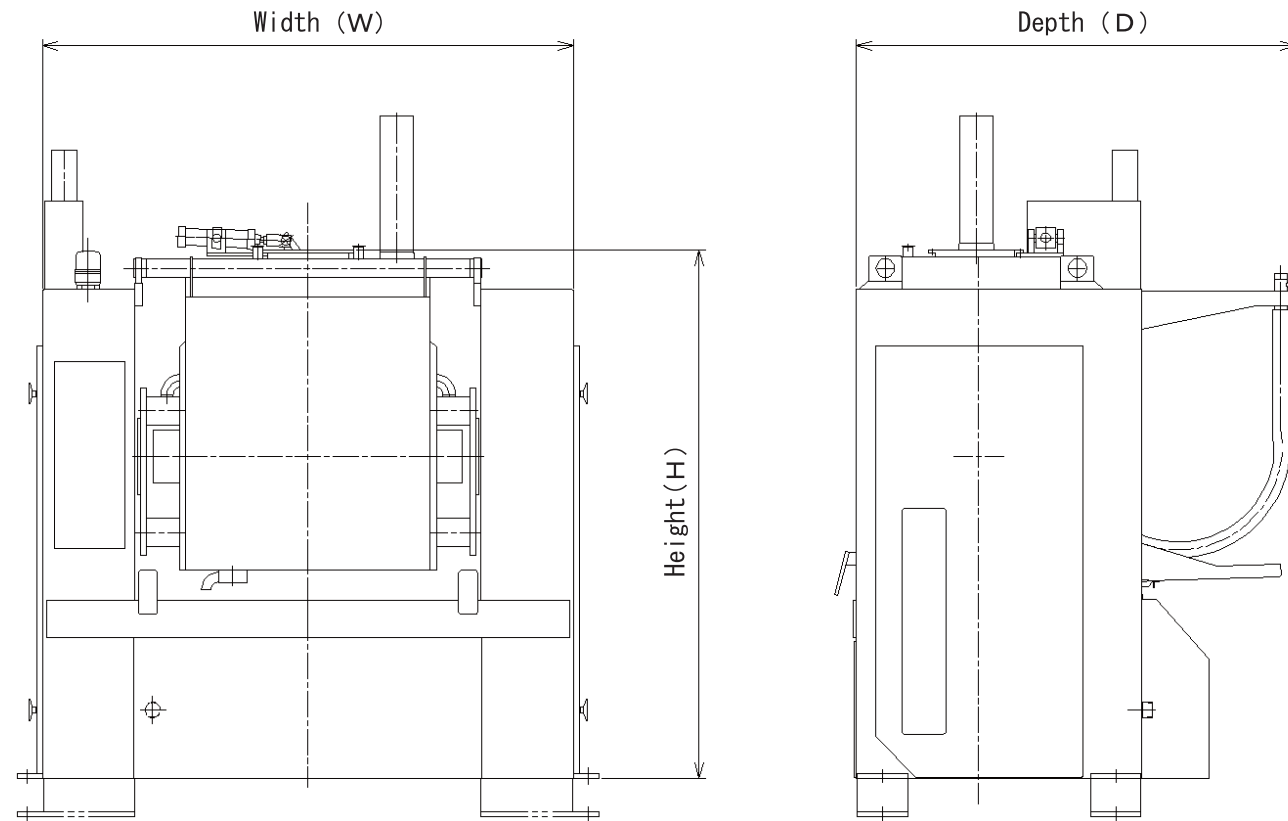


# SANITARY HORIZONTAL MIXER

# SM series

## ■ SPECIFICATIONS



Model	Max.Dough Weight [kg]	Agitator [R.P.M.]	Main Motor [kW.]	Machine Size Width(W) × Depth(D) × Height(H)[mm]	Machine Weight [kg]
SM300	135	80/40	11/5.5	1700 × 1335 × 1788	2000
SM400	180	78/39	15/7.5	1950 × 1750 × 2087	3490
SM500	225	78/39	18.5/9.3	2100 × 1750 × 2087	4500
SM600	270	76/38	22/11	2200 × 1780 × 2123	5000
SM800	360	75/37.5	30/15	2330 × 2200 × 2384	6700
SM1000	450	72/36	37/18.5	2720 × 2200 × 2384	8200
SM1300	585	70/35	50/25	2760 × 2300 × 2575	9000
SM1600	720	70/35	65/32.5	2990 × 2300 × 2575	10000

Note) Maximum mixing weight the case of soft dough with 28°C and 64% water absorption based on sponge method.

Note) Refer to dimensional drawing for detail.

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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OSHIKIRI Website

21.01.26 OSHIKIRI P-238-5

## SANITARY HORIZONTAL MIXER

## SM series

*SM300*

*SM400*

*SM500*

*SM600*

*SM800*

*SM1000*

*SM1300*

*SM1600*



Model SM600

◆ IMPROVEMENT OF ENVIRONMENT

◆ SECURITY · SAFETY OF FOOD

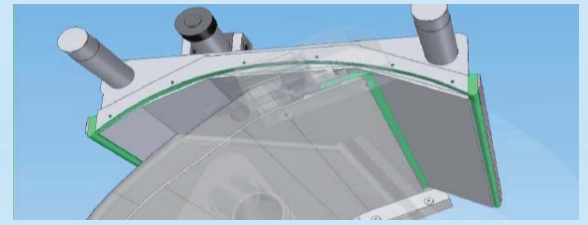
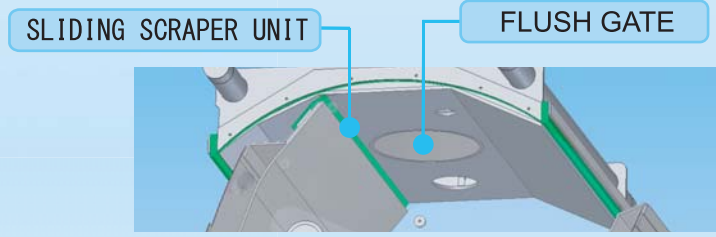
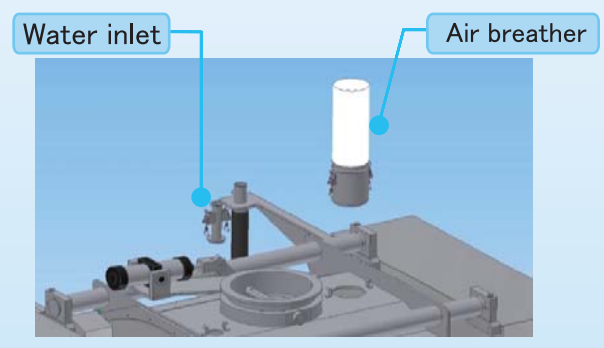
**OSHIKIRI**

# ADVANCED CLEANING WITH NEW STRUCTURE BY NEW DESIGN BE SELECTED, THE MACHINE TO BE ATTACHED



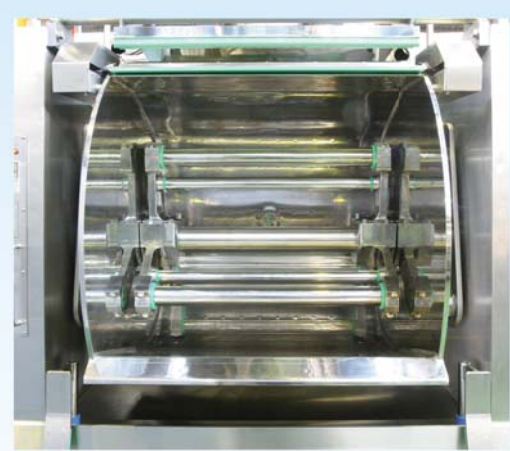
## IMPROVEMENT FOR CLEANING ON THE FLOUR GATE

- Roof without dent holes (PAT. US 8,070,353B2)  
Shorten cleaning time by flushing the face of gate with the face of canopy.
- Slide scraper can be installed (PAT. US 8,382,365B2)  
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.
- Air breather, one-touch removal water inlet  
Sanitation to be washed easily.



## INCREASE 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.



Agitator in the bowl

## 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 unevenness.

## QUIET SOUND

- Driven shaft by timing belt  
No metal sounds and quiet by resin belt.  
No lubrication, no oily.
- Maintenance-free of timing belt for long period  
Using timing belt with less elongation.  
Easy maintenance due to maintenance-free for long time.



Driven timing belt

## IMPROVEMENT OF SEAL EFFICIENCY

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

## OPTION

- Develop Monitor Multi is available to be installed as an extra option  
Support the objective data construction and stabilization of the product in the dough mixing.

