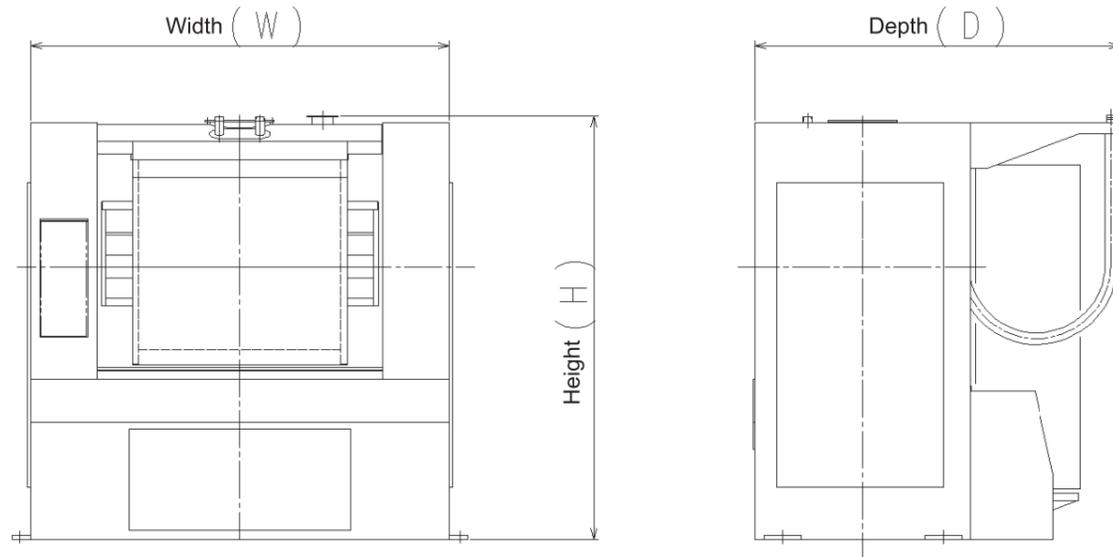


# Horizontal Mixers

# HM series

## Specifications



Model	Speeds	Max.Dough Weight (kg)	Agitator Rotation (rpm)	Main Motor (kW)	Dimensions (W) × (D) × (H) (mm)	Machine Weight (kg)
HM200	2	90	84/42	7.5/3.7	1380 × 1135 × 1530	1250
	2 (HP up)	90	84/42	11/5.5	"	1270
HM300	2	135	80/40	11/5.5	1600 × 1335 × 1680	2000
	2 (HP up)	135	80/40	15/7.5	"	2030
HM500	2	220	78/39	15/7.5	1840 × 1670 × 1970	3000
	2 (HP up)	220	80/40	18.5/9	"	3100
HM600	2	270	78/39	18.5/9	2000 × 1670 × 1970	3150
	2 (HP up)	270	80/40	30/15	"	3200
HM800	2	360	75/37.5	30/15	2150 × 1880 × 2060	5500
	2 (HP up)	360	75/37.5	37/18.5	"	5600
HM1000	2	427	75/37.5	30/15	2270 × 1990 × 2295	6500
	2 (HP up)	427	75/37.5	37/18.5	"	6700
HM1300	2	560	75/37.5	37/18.5	2640 × 1990 × 2295	8000
	2 (HP up)	560	75/37.5	50/25	"	8200
HM1600	2	710	70/35	50/25	2760 × 2320 × 2490	8700
HM2000	2	900	70/35	65/32.5	2760 × 2320 × 2490	10200
HM2500	2	1125	70/35	90/45	3050 × 2420 × 2660	13300
HM3000	2	1350	70/35	112/56	3180 × 2420 × 2660	15000

- 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.



# Horizontal Mixers

## HM series

- Model
- HM200
- HM300
- HM500
- HM600
- HM800
- HM1000
- HM1300
- HM1600
- HM2000
- HM2500
- HM3000



Model HM800

*Produces excellent and rich-in-volume dough with the shortest mixing time.*



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# Horizontal Mixers

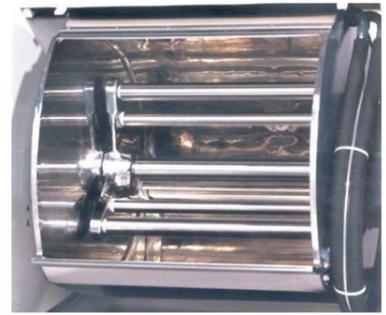
*Optimum mixing for excellent product*

## HM series



### Agitator shape

Choose one for optimum mixing:  
 Type YY-1 for stiff dough  
 Type YY-2 for both sponge and final dough, clearance adjustable  
 Type YY-3 same as YY-2 except fixed clearance  
 Type JS for special application, manufactures upon order



Type YY-3 agitator

### Bowl cooling

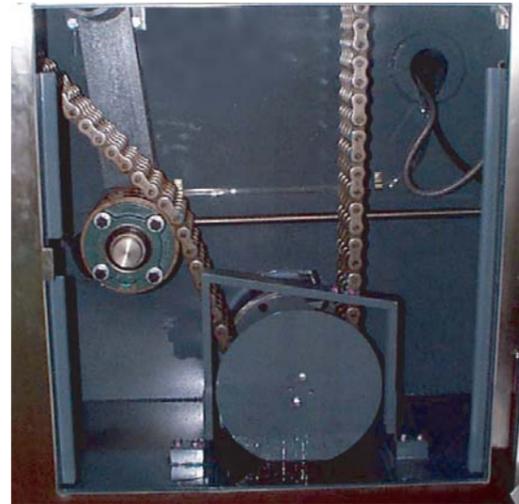
Water-cooled bowl jacket is available for below-zero (Celcius) temperature of coolant (such as PP glycol, etc.). Compact and handy chilled water system is available for model HM200 & HM300. Eddy flow of coolant for the best efficient cooling effect.



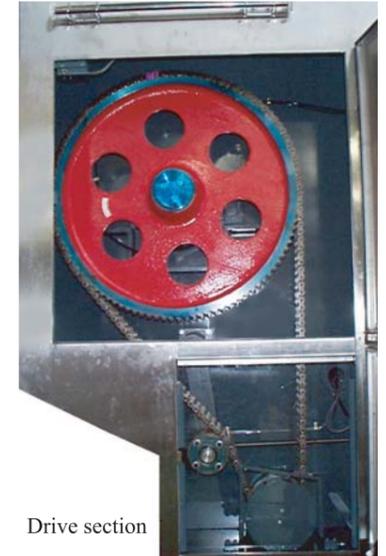
Dimple jacket

### Drive mechanism

Equipped with automatic chain lubricator, standard for models over HM300. Affordable heavy-duty multiple strand roller chain drive.



Automatic chain lubricator



Drive section

### Frame and base

Disperses the load all over the machine to enable silent operation and long life. Solid and stable frame will never be distorted during mixing. Drive section located on one side for easier maintenance.

### Special designs

- ◆ 140 or 120 deg. bowl tilting for easier dough discharge.
- ◆ Automatic dough discharge with PLC software facilitates automation at mixing area.



Model HM2000-120T

