



# Planetary Mixer



**TS-201**

## Features :

- \* Thermal Overload Protection
- \* Lasting and High Pressure Resistant Grease
- \* Heat-treated Gear and Alloy
- \* Professional Motor

## Specification :

Capacity : 40 Litre

Flour Capacity : 9 KG

Motor : 1-1/2 HP

Agitator Speed (RPM) : 80 / 166/ 316

N.W. : 170 KG

Machine Dimension : 56 x 59 x 106 cm (LxWxH)

1 Quart=0.95 Litre

Applications :

Hook: Bakery, Mix, Dough, Pizza, etc

Beater: Syrup, Sugar Frost, Meatball, Stuffing, etc

Whisk: Egg White, Cake, Salad, Cream, etc

Optional Equipment :

Safety Guard (CE Standard)、Timer



# Planetary Mixer



**TS-208**

## Features :

- \* Thermal Overload Protection
- \* Lasting and High Pressure Resistant Grease
- \* Heat-treated Gear and Alloy
- \* Professional Motor

## Specification :

Capacity : 30 Liter

Flour Capacity : 6 KG

Motor : 1 HP

Agitator Speed (RPM) : 80 / 168 / 310

N.W. : 150 KG

Machine Dimension : 64 x 60 x 101 cm (LxWxH)

1 Quart=0.95 Liter

Applications :

Hook : Bakery, Mix, Dough, Pizza, etc

Beater : Syrup, Sugar Frost, Meatball, Stuffing, etc

Whisk : Egg White, Cake, Salad, Cream, etc

Optional Equipment :

Safety Guard (CE Standard)、Timer

# **Tinso** Planetary Mixer



**TS-240**

## **Features :**

- \* Thermal Overload Protection
- \* Lasting and High Pressure Resistant Grease
- \* Heat-treated Gear and Alloy
- \* Professional Motor

## **Specification :**

Capacity : 40 Liter

Flour Capacity : 6 KG

Motor : 1 HP

Agitator Speed (RPM) : 80 / 168 / 310

N.W. : 150 KG

Machine Dimension : 64 x 60 x 101 cm (LxWxH)

1 Quart=0.95 Liter

Applications :

Hook : Bakery, Mix, Dough, Pizza, etc

Beater : Syrup, Sugar Frost, Meatball, Stuffing, etc

Whisk : Egg White, Cake, Salad, Cream, etc

Optional Equipment :

Safety Guard (CE Standard)、Timer



# Planetary Mixer



**TS-518**

## Features :

- \* Thermal Overload Protection
- \* Lasting and High Pressure Resistant Grease
- \* Heat-treated Gear and Alloy
- \* Professional Motor

## Specification :

Capacity : 50 Litre

Flour Capacity : 12 KG

Motor : 2 HP

Agitator Speed (RPM) : 90 / 200/ 400

N.W. : 230 KG

Machine Dimension : 69 x 69 x 107 cm (LxWxH)

1 Quart=0.95 Liter

Applications :

Hook: Bakery, Mix, Dough, Pizza, etc

Beater: Syrup, Sugar Frost, Meatball, Stuffing, etc

Whisk: Egg White, Cake, Salad, Cream, etc

Optional Equipment :

Safety Guard (CE Standard)、Timer



# Planetary Mixer



**TS-60**

## Features :

- \* Thermal Overload Protection
- \* Lasting and High Pressure Resistant Grease
- \* Heat-treated Gear and Alloy
- \* Professional Motor

## Specification :

Capacity : 60 Litre

Flour Capacity : 18 KG

Motor : 3 HP

Agitator Speed (RPM) : 90 / 200/ 400

N.W. : 230 KG

Machine Dimension : 73 x 68 x 127 cm (LxWxH)

1 Quart=0.95 Litre

Applications :

Hook: Bakery, Mix, Dough, Pizza, etc

Beater: Syrup, Sugar Frost, Meatball, Stuffing, etc

Whisk: Egg White, Cake, Salad, Cream, etc

Optional Equipment :

Safety Guard (CE Standard)、Timer



# Planetary Mixer



**TS-670**

## Features :

- \* Thermal Overload Protection
- \* Lasting and High Pressure Resistant Grease
- \* Heat-treated Gear and Alloy
- \* Professional Motor

## Specification :

Capacity : 70 Litre

Flour Capacity : 22 KG

Motor : 3 HP

Agitator Speed (RPM) : 70 / 110/ 190

N.W. : 230 KG

Machine Dimension : 86 x 70 x 133 cm (LxWxH)

1 Quart=0.95 Litre

Applications :

Hook: Bakery, Mix, Dough, Pizza, etc

Beater: Syrup, Sugar Frost, Meatball, Stuffing, etc

Whisk: Egg White, Cake, Salad, Cream, etc

Optional Equipment :

Safety Guard (CE Standard)、Timer



# Planetary Mixer



**TS-90**



## Features :

- \* Thermal Overload Protection
- \* Lasting and High Pressure Resistant Grease
- \* Heat-treated Gear and Alloy
- \* Professional Motor

## Specification :

Capacity : 90 Litre

Flour Capacity : 35 KG

Motor : 5 HP

Agitator Speed (RPM) : 110 /121/204/ 365

N.W. : 450 KG

Machine Dimension : 110 x 78 x 152 cm (LxWxH)

1 Quart=0.95 Litre

Applications :

Hook: Bakery, Mix, Dough, Pizza, etc

Beater: Syrup, Sugar Frost, Meatball, Stuffing, etc

Whisk: Egg White, Cake, Salad, Cream, etc

Optional Equipment :

Safety Guard (CE Standard)、Timer