

# FOOD MACHINERY

TS-20 / TS-30 / TS-40 / TS-60



## Efficient & Effective

### FOOD MIXER

Our **food mixer** helps automates the repetitive tasks of stirring, whisking, or beating. When the beaters are replaced by a dough hook, the mixer may also be used to knead.

#### Application:

- Bakery shop
- Commercial Bakery factory
- Home based bakery business.

#### Features:

- Three adjustable speed for different mixed application.
- Removable bowl.
- Adjustable bowl height for complete mixing.
- Heavy Iron Base.
- Heavy duty Gear Drives.

**(MADE IN TAIWAN)**



**TS-20**



**TS-30**



**TS-40**



**TS-60**

Model	TS-20	TS-30	TS-40	TS-60
Bowl Capacity (L)	20	30	40	60
Mixing Speed (r/min)	475/225/110	310/168/80	316/166/80	320/176/99
Dough Capacity (kg)	3	6	9	15
Voltage (v)	240	240	240	415
Power (HP)	0.5	1.0	1.5	5
Weight (kg)	90	160	180	310
Dimensions (LxWxH) (mm)	560x500x820	620x600x1010	600x560x1070	910x760x1500