

# DMI-16

- ❖ 5 speeds with timer digital panel
- ❖ Hand movements strengthen and fold over the dough
- ❖ Dough Hydration levels up to 80%
- ❖ Removable dough hook and bowl easy to clean



Model	Bowl volume	Voltage(V)	Variable Speeds (Strokes/min)	Max dough Capacity(kg)	Dimensions(mm) A B C	Net Weight(kg)
DMI-16	16lt	230V/50-60HZ/1Phase	35-63	7	412*575*520	50.5

# HX10 \* PATENT PRODUCT

- ❖ Belt transmission
- ❖ 10 variable speed with timer digital control panel
- ❖ Low noise operation
- ❖ Temperature detection (Option)



Model	Head	Transmission	Bowl Capacity(L)	Speed	Maximum Kneading Capacity(kg)	Minimum Flour(kg)	Maximum Flour(kg)	Motor Power(kw)	Voltage(V)	Agitator speeds(RPM)	Dimensions(mm) A B C	Net Weight(kg)
HX10A	Fixed Head	VFD+Belt	10	4	5.25	0.25	3.5	0.75	220	108-272	550*320*440	32
HX10B	Fixed Head	VFD+Belt	10	10	5.25	0.25	3.5	0.75	220	108-272	550*320*440	32

\*VFD:Variable Frequency Drive

# HX10T \* PATENT PRODUCT

- ❖ Lift head design
- ❖ 10 variable speed with timer digital control panel
- ❖ Simple hand and bowl lock system
- ❖ Temperature detection (Option)



Model	Head	Transmission	Bowl Capacity(L)	Speed	Maximum Kneading Capacity(kg)	Minimum Flour(kg)	Maximum Flour(kg)	Motor Power(kw)	Voltage(V)	Agitator speeds(RPM)	Dimensions(mm) A B C	Net Weight(kg)
HX10T	Lifted Head	VFD+Belt	10	10	5.25	0.25	4	0.75	230	108-272	593*324*434	41

\*VFD:Variable Frequency Drive