



Yasaki Tilting Head Dough Mixer - HRM-20

Quick Overview

- Built with 4€“8mm hot-rolled steel plates, welded for superior strength and long-term durability.
- The exterior is finished with a high-quality paint coating, fully compliant with European standards.
- Mixing bowl, safety guard, dough guide, and mixing hook are all manufactured from food-grade stainless steel.
- Features a gear-driven transmission system with chain-operated speed adjustment for precise, reliable control.
- The gearbox and motor are overhead-mounted (suspended design), making maintenance and servicing easier and faster.
- Equipped with a 24V low-voltage control panel, including:
 - 30-minute timer
 - Emergency stop button
 - Start button
 - Main power switch
 - Speed control buttons (available on V-Model only)
- Integrated overload protection is standard. Control system components are standardised and easy to replace.
- Designed for high-efficiency production: tilting head and removable mixing bowl allow quick loading and unloading.

Description

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Key Features

From busy bakeries in Melbourne to pizzerias in Perth, our Tilting Head Dough Mixer delivers professional performance with every batch. Heavy-duty steel construction, food-grade stainless steel parts, and a user-friendly tilting head design make dough preparation faster, safer, and more efficient. CE certified and easy to move with optional lockable castors – it's the reliable partner your kitchen needs.

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Additional Information

- Agitator Speed (rpm): 98
- Bowl Rotation Speed (rpm): 10
- Max. Dough Capacity (kg): 10
- Hourly Dough Output (kg/h): 48
- Bowl Dimension (L): 320*210
- Bowl Volume (L): 17

2 Year Parts and Labour Warranty

Your Shipping Specifications

Product Condition	New
Net Weight (Kg)	85
Width (mm)	677
Depth (mm)	353
Height (mm)	637
Packing Width (mm)	780
Packing Depth (mm)	480
Packing Height (mm)	760
Power	220V-230V, 1.5kW/10A
Warranty	2 Year Parts and Labour Warranty