

8L Planetary Mixer

TS-108S

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FEATURE

- Thermal Overload Protection
- Lasting and High Pressure Resistant Grease
- Heat-treated Gear and Alloy
- Professional Motor
- Clutch Gear Technique
- All Gear Driven

Standard Equipment: Bowl, Hook, Beater, Whisk
Optional Equipment: Safety Guard

APPLICATIONS

Hook: Bakery Mix, Dough, Pizza, etc
Beater: Syrup, Sugar Frost, Meatball, Stuffing, etc
Whisk: Egg White, Cake, Salad, Cream, etc

ACCESSORIES



Hook



Whisk



Beater

SPECIFICATION

Model	Capacity	Flour Capacity	Motor	Agitator Speed (RPM)	N.W.	Machine Dimensions (LxWxH)
TS-108	8 Liter	1 KG	1/3 HP	138 / 291 / 630	24 KG	40 x 30 x 55 cm

※ S : Equip with Safety Guard (CE standard)