

20L Planetary Mixer

# TS-201S

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## FEATURE

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

Standard Equipment: Bowl, Hook, Beater, Whisk

Optional Equipment: Safety Guard, Timer

## APPLICATIONS

Hook: Bakery Mix, Dough, Pizza, etc

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

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



TS-201



TS-201H

## SPECIFICATION

Model	Capacity	Flour Capacity	Motor	Agitator Speed (RPM)	N.W.	Machine Dimensions (LxWxH)
TS-201	20 Liter	3 KG	1/2 HP	110 / 225 / 475	90 KG	52 x 48 x 81 cm

※ S : Equip with Safety Guard (CE standard)