

30L Planetary Mixer

TS-208S

TS-208



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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

ACCESSORIES



Hook



Whisk



Beater

SPECIFICATION

Model	Capacity	Flour Capacity	Motor	Agitator Speed (RPM)	N.W.	Machine Dimensions (LxWxH)
TS-208	30 Liter	6 KG	1 HP	80 / 168 / 310	160 KG	64 x 60 x 101 cm

※ S : Equip with Safety Guard (CE standard)