



PLANETARY MIXERS

PLANETARY MIXERS

Model	Power	DOUGH Capacity(Kg)	Liter Net.	Weight (Kg)	Size(cm)
INJ -101	1/3	1	10	65	50x45x68
INJ -201	1/2	3	20	90	55x50x84
INJ -301	1	6	30	150	63x63x106
INJ -401	1.5	9	40	170	64x63x106
INJ -501	2	12	50	200	66x65x108
INJ -601	3	22	60	430	80x75x132
INJ -801	5	33	80	480	93x78x135

Planetary and Spiral Mixers

Proofer



SPIRAL MIXERS

FEATURES Spiral Mixers

- Double motions double speeds.
- Micro computer digital display control panel.
- High speed and high water absorption, prolong the useful life of the equipment.
- Overload and phase absence protection.

SPIRAL MIXERS

Model	INJ-155	INJ-255	INJ-505	INJ-755
Exterior Dimensions	850x520x1060mm	980x530x1060mm	1160x680x1200mm	1320x840x1280mm
Flour Capacity	15kg	25kg	50kg	75kg
Bowl Rotating Speed	20	19	18	17
Spiral Speed	280/138	252/126	216/108	210/102
Voltage	380v	380v	380v	380v
Power	2.8kw	3.4kw	5.0kw	7.2kw
Weight	320kg	430kg	550kg	680kg
Dough Capacity	24kg	40kg	80kg	120kg



PROOFER

Proofer

Model	INJ-15P	INJ-32P
Exterior Dimensions	610x900x2060mm	1150x1050x2000mm
Specification	15 trays	32 trays
Voltage	220v	220v
Power	2.8kw	3kw
Tray Size	400x600mm	400x600mm
Weight	104kg	170kg

FEATURES Proofer

- Fully automatic microcomputer touch panel, digital display accurately to reflects the temperature, humidity and time.
- Fully-automatic spraying type humidifying system, producing steam in 6 minutes after startup, hot air circulation design, making the internal temperature uniform.
- Double layer full stainless steel/PU insulation course, more effective and modern design.
- Safety protection for overheating