

PATENT PEND

U.T.15-V型

Vacuum Mixer

Our vacuum mixer deflates to reduce pressure in the vessel during the operation and it allows you to produce distinctive high moisture contained products.



●本機は100kgタイプです。

Distinctive Features

- ①Water penetrates into flour quicker
- ②Enable to make firm noodle
- ③Helps to make noodle to be translucent after boiled
- ④Dual mixing shaft holds mixing temperature
- ⑤Safety devices to protect operator from unexpected incidents
- ⑥Full automatic type is available

SPECIFICATIONS

Capacity(kg)	Power(kw)	主 軸 回 転
25	2.2	無段変速で自動2段切替
50	3.7	〃
75	5.5	〃
100	5.5	〃
125	7.5	自動2段切替
150	11.0	〃

- Degree of vacuum: 60cmHg maximum
- No. of mixing shaft: two
- Others: ①Choices of full automatic type and manual type
②Equipped with digital timer for high & low speed
③CVT type is equipped with tachometer
④Water sealed vacuum pump
- Option: ①Lid for automatic flour feeding system
②Automatic water measuring/feeding device

●Specifications, appearance and capacity of the product provided in this brochure may change due to modification without notice.



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