

The Baker®

FLOUR MIXER Series LSM is powerful, popular, widely used for Cake, Bread, Biscuit, Puff Pastry etc. Positive drive keeps speed constant regardless of consistency of the dough. Series LSM positive planetary mixing action assures complete blending of all ingredients to give positive results every time, provide bakery shop, restaurant, kitchen with wide flexibility service.



LSM10



LSM20
LSM30



LSM40



LSM60

FLOUR MIXER

LSM SERIES



FLAT BEATER



DOUGH HOOK



EGG BEATER

Made in TAIWAN

Stock Code :

LSM10 - 880702043

LSM20 - 880702001

LSM30 - 880702002

LSM40 - 880702003

LSM60 - 880702004

SPECIFICATION :

Model	Power / Phase	Bowl Capacity	Mixing Speed	Net Weight	Gross Weight
LSM10	1/3 HP / 1 PH	10 Liter	54/185,116/401,182/626	59 kg	69 kg
LSM20	0.5 HP / 1 PH	20 Liter	46/150,88/316,154/505	90 kg	120 kg
LSM30	1.0 HP / 1 PH	30 Liter	40/125,79/248,154/482	150 kg	180 kg
LSM40	1.5 HP / 1 PH	40 Liter	40/125,79/248,154/482	170 kg	200 kg
LSM60	3.0 HP / 3 PH	60 Liter	36/125,57/195,82/278	430 kg	500 kg

*** Product's specification subject to change without further notice.

*** Actual product may slightly differ from pictures shown.

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