

### Bakery Mixer 5 litre with Netting



Model	<b>BJY-BM5N-B</b>
Bowl Capacity (Litres)	5.5
Voltage/Phase (V/Ph)	220-240 / 1
Frequency (Hz)	50 / 60
Input Power (W)	300
Speed (R/min)	(Whisk) 852 (Beater) 131
Max Dough Capacity (Kg)	0.5*
Machine Dimension (mm)	350 x 230 x 400
Packing Dimension (mm)	420 x 300 x 480
Weight (Kg)	24

\* 0.5kg Max Dough Capacity means maximum weight after flour pre-mixed with 50% of water.

### Bakery Mixer 7 litre with Netting



Model	<b>BJY-BM7N-B</b>
Bowl Capacity (Litres)	7.5
Voltage/Phase (V/Ph)	220-240 / 1
Frequency (Hz)	50 / 60
Input Power (W)	325
Speed (R/min)	(Whisk) 917 (Beater) 147
Max Dough Capacity (Kg)	0.5*
Machine Dimension (mm)	400 x 250 x 410
Packing Dimension (mm)	480 x 300 x 500
Weight (Kg)	29

\* 0.5kg Max Dough Capacity means maximum weight after flour pre-mixed with 50% of water.

### Bakery Mixer 10 litre with Netting



Model	<b>BJY-BM10N</b>	Model	<b>BJY-BM10N-60</b>
Bowl Capacity (Litres)	10	Bowl Capacity (Litres)	10
Voltage/Phase (V/Ph)	220-240 / 1	Voltage/Phase (V/Ph)	220-240 / 1
Frequency (Hz)	50	Frequency (Hz)	60
Input Power (W)	600	Input Power (W)	600
Speed (R/min)	(Whisk) 480 (Beater) 244 (Hook) 148	Speed (R/min)	(Whisk) 508 (Beater) 258 (Hook) 156
Max Dough Capacity (Kg)	2.5*	Max Dough Capacity (Kg)	2.5*
Machine Dimension (mm)	430 x 420 x 690	Machine Dimension (mm)	430 x 420 x 690
Packing Dimension (mm)	540 x 450 x 850	Packing Dimension (mm)	540 x 450 x 850
Weight (Kg)	42	Weight (Kg)	42

\* 2.5kg Max Dough Capacity means maximum weight after flour pre-mixed with 50% of water.

### Bakery Mixer 20 litre with Netting



Model	<b>BJY-BM20N</b>	Model	<b>BJY-BM20N60</b>
Bowl Capacity (Litres)	20	Bowl Capacity (Litres)	20
Voltage/Phase (V/Ph)	220-240 / 1	Voltage/Phase (V/Ph)	220-240 / 1
Frequency (Hz)	50	Frequency (Hz)	60
Input Power (W)	1100	Input Power (W)	1100
Speed (R/min)	(Whisk) 462 (Beater) 317 (Hook) 197	Speed (R/min)	(Whisk) 548 (Beater) 376 (Hook) 208
Max Dough Capacity (Kg)	5*	Max Dough Capacity (Kg)	5*
Machine Dimension (mm)	530 x 460 x 880	Machine Dimension (mm)	530 x 460 x 880
Packing Dimension (mm)	610 x 500 x 1030	Packing Dimension (mm)	610 x 500 x 1030
Weight (Kg)	68	Weight (Kg)	68

\* 5kg Max Dough Capacity means maximum weight after flour pre-mixed with 50% of water.

### Bakery Mixer 30 litre with Netting



Model	<b>BJY-BM30N</b>	Model	<b>BJY-BM30N-60</b>
Bowl Capacity (Litres)	28	Bowl Capacity (Litres)	28
Voltage/Phase (V/Ph)	220-240 / 1	Voltage/Phase (V/Ph)	220-240 / 1
Frequency (Hz)	50	Frequency (Hz)	60
Input Power (W)	1500	Input Power (W)	1500
Speed (R/min)	(Whisk) 462 (Beater) 317 (Hook) 197	Speed (R/min)	(Whisk) 548 (Beater) 376 (Hook) 208
Max Dough Capacity (Kg)	6*	Max Dough Capacity (Kg)	6*
Machine Dimension (mm)	550 x 450 x 880	Machine Dimension (mm)	550 x 450 x 880
Packing Dimension (mm)	640 x 550 x 1030	Packing Dimension (mm)	640 x 550 x 1030
Weight (Kg)	70	Weight (Kg)	70

\* 6kg Max Dough Capacity means maximum weight after flour pre-mixed with 50% of water.

### Bakery Mixer 40 litre with Netting



Model	<b>BJY-BM40N</b>	Model	<b>BJY-BM40N60</b>
Bowl Capacity (Litres)	38	Bowl Capacity (Litres)	38
Voltage/Phase (V/Ph)	220-240 / 1	Voltage/Phase (V/Ph)	220-240 / 1
Frequency (Hz)	50	Frequency (Hz)	60
Input Power (W)	2100	Input Power (W)	2100
Speed (R/min)	(Whisk) 483 (Beater) 165 (Hook) 106	Speed (R/min)	(Whisk) 580 (Beater) 198 (Hook) 127
Max Dough Capacity (Kg)	8*	Max Dough Capacity (Kg)	8*
Machine Dimension (mm)	640 x 620 x 1040	Machine Dimension (mm)	640 x 620 x 1040
Packing Dimension (mm)	830 x 730 x 1280	Packing Dimension (mm)	830 x 730 x 1280
Weight (Kg)	160	Weight (Kg)	160

\* 8kg Max Dough Capacity means maximum weight after flour pre-mixed with 50% of water.

### Bakery Mixer 60 litre with Netting



Model	<b>BJY-BM60N</b>
Bowl Capacity (Litres)	60
Voltage/Phase (V/Ph)	380-415 / 3
Frequency (Hz)	50
Input Power (W)	2300
Speed (R/min)	(Whisk) 458 (Beater) 221 (Hook) 114
Max Dough Capacity (Kg)	25*
Machine Dimension (mm)	910 x 740 x 1600
Packing Dimension (mm)	1050 x 820 x 1800
Weight (Kg)	363

\* 25kg Max Dough Capacity means maximum weight after flour pre-mixed with 50% of water.