PREMIUM KITCHEN EQUIPMENT
KITCHEN AND BAKERY EQUIPMENT, DAVAO CITY

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Two-Speed Spiral Mixer, HS Series

Model HS10A · 10 L, 5 kg flour



Bakeshop spiral mixer on 220V with two speeds and two timers, from a 10 L bowl to 64 L.

HIGHLIGHTS

- Two speeds: hook at 125 or 250 rpm, bowl at 12.5 or 25 rpm
- Two timers for the slow and fast stages
- Runs on 220V single phase
- From 5 kg flour (10 L) to 25 kg flour (64 L)
- Designed for bread and pandesal dough

SPECIFICATIONS, HS10A

Capacity	10 L
Flour capacity	5 kg
Power	0.9 kW
Voltage	220V, 50 Hz
Dimensions	560 × 380 × 750 mm
Hook speed	125/250 rpm
Bowl speed	12.5/25 rpm

OTHER MODELS IN THIS RANGE

Model	Version	Energy	Power
HS20A	20 L, 8 kg flour	Electric	1.5 kW
HS30A	35 L, 12 kg flour	Electric	2 kW
HS40A	40 L, 15 kg flour	Electric	2.2 kW
HS50A	54 L, 22 kg flour	Electric	4 kW
HS60A	64 L, 25 kg flour	Electric	4 kW

Priced by quotation: request one at pke.trinitasfoodcorp.com/p/two-speed-spiral-mixer-hs-series?m=HS10A or call +63 917 627 1915. Specifications are the manufacturer's and may change; please confirm when ordering. Sheet made 19 Nov 2026.