

Food Machinery



**Profession Depends
On Concentration**



COTTURA

Main Parts

- Safety guard
- 304 stainless steel bowl(thickness:1.0mm)
- Micro-switch(head up safety switch;bowl fixed switch)
- Support
- Speed control switch
- ON/OFF switch



Black(Standard color)



White(Standard color)



RAL 5022



RAL 3015



RAL 2003



RAL 3028

Standard Accessories



Whisk



Beater



Hook



Safety guard



- HL series is a powerful tabletop mixer suitable for restaurant kitchens or making small batches in a professional bakery. The mixer has a dual step-less speed control. The color can be customized. It has a removable safety guard.

Features

High speed for preparing egg whites(soufflet, meringue,...), sauces(mayonnaise,...)etc.

Middle Speed for soft dough: for mixing meat, cream etc.

Low speed for heavy dough: for bread, pastry etc.

Main Technical Parameters

Model	Volume(L)	Power	Weight	Size(mm)	Dry Dough Capacity	Dry Capacity
HL-5C	5	250w/0.34/hp	N.W:14kg G.W:16kg	Product size: 410*230*420 Packing size: 485*320*500	1.00kg	1.60kg
HL-7C	7	270w/0.36/hp	N.W:15kg G.W:17kg	Product size: 410*230*420 Packing size: 485*320*500	1.50kg	2.40kg

HLM Series HLM 5 & HLM 7



HLM-5CN&HLM-7CN(Standard color:White)



HLM-5C&HLM-7C(Standard color:White)



Product Profile

HLM series powerful tabletop mixer is suitable for restaurant kitchens or making small batches in a professional bakery. The mixer has a dual step-less speed control and a removable safety guard. The color can be customized.

Standard Accessories



Whisk



Beater



Hook



Safety guard



HLM-5A&HLM-7A



HLM-5B&HLM-7B



HLM-5C&HLM-7C

Main Technical Parameters

Model	Volume(L)	Power(W)	Weigh(kg)	Product Size(mm)	Accessories	Dry Dough Capacity
HLM-5A	5	200	17	485x320x500	Beater, Hook, Wire whip, Bowl	0.3kg
HLM-5B	5	200	17	485x320x500	Beater, Hook, Wire whip, Bowl, Safety guard	0.3kg
HLM-5C	5	200	17	485x320x500	Beater, Hook, Wire whip, Bowl, Safety guard, Micro-switch	0.3kg
HLM-7A	7	280	18	485x320x500	Beater, Hook, Wire whip, Bowl	0.5kg
HLM-7B	7	280	18	485x320x500	Beater, Hook, Wire whip, Bowl, Safety guard	0.5kg
HLM-7C	7	280	18	485x320x500	Beater, Hook, Wire whip, Bowl, Safety guard, Micro-switch	0.5kg
HLM-5CN	5	200	17	485x320x500	Beater, Hook, Wire whip, Bowl, Safety guard, Micro-switch	0.3kg
HLM-7CN	7	280	18	485x320x500	Beater, Hook, Wire whip, Bowl, Safety guard, Micro-switch	0.5kg

Features

The machine will stop when Head up or the bowl moved.

High speed for preparing egg whites(soufflet, meringue,...), sauces (mayonnaise,...) etc.

Middle speed for soft dough: for mixing meat, cream etc.

Low speed for heavy dough: for bread, pastry etc.

HLM-10



HLM-10A



HLM-10C

Product Profile

HLM series planetary mixers are gear driven, easy to operate and clean, and they have high efficiency. The standard accessories of mixers are wire whip, beater and hook; timer can be added to mixer. Moreover, voltage, color and plug of mixers can be customized. HLM-10 is a special structured mixer. It is made of aluminum, can be placed both on the table and floor. HLM-20 and HLM-30 are cast iron frame; they are placed on the floor. They can have an attachment hub that is special for meat grinder and vegetable slicer.

Features

Gear driven

Can add timer and attachment hub
(meat grinder and vegetable slicer)

High efficiency

Main Technical Parameters

Model	Volume(L)	Power(W)	Weight(kg)	Product Size(mm)	Accessories	Dry Dough Capacity	Dough Capacity
HLM-10	10	550/750	45	505x475x710	Beater, Hook, Wire whip, Bowl	2.5kg	4kg
HLM-10A	10	550/750	45	505x475x710	Beater, Hook, Wire whip, Bowl, Safety guard	2.5kg	4kg
HLM-20	20	1100	106	630x590x890	Beater, Hook, Wire whip, Bowl	5.0kg	8kg
HLM-20A	20	1100	106	630x590x890	Beater, Hook, Wire whip, Bowl, Safety guard	5.0kg	8kg
HLM-20B	20	1100	108	630x590x890	Beater, Hook, Wire whip, Bowl, Attachment hub, safety guard	5.0kg	8kg
HLM-30	30	1500	178	710x670x1270	Beater, Hook, Wire whip, Bowl	7.5kg	12kg
HLM-30A	30	1500	178	710x670x1270	Beater, Hook, Wire whip, Bowl, Safety guard	7.5kg	12kg
HLM-30B	30	1500	180	710x670x1270	Beater, Hook, Wire whip, Bowl, Attachment hub, safety guard	7.5kg	12kg

Choosing Accessories



Meat grinder(12#)



Meat grinder(TC12#)



Vegetable slicer (V12H-AE)



Vegetable slicer (V12H-QS)



Timer



Rubber feet

Standard Accessories



Whisk



Hook



Beater



Safety guard

HLM-20



HLM-20A



HLM-20B



HLM-20C

Planetary Mixer



HLM-30A



HLM-30B

HLM-30

HLM-60

HLM-40



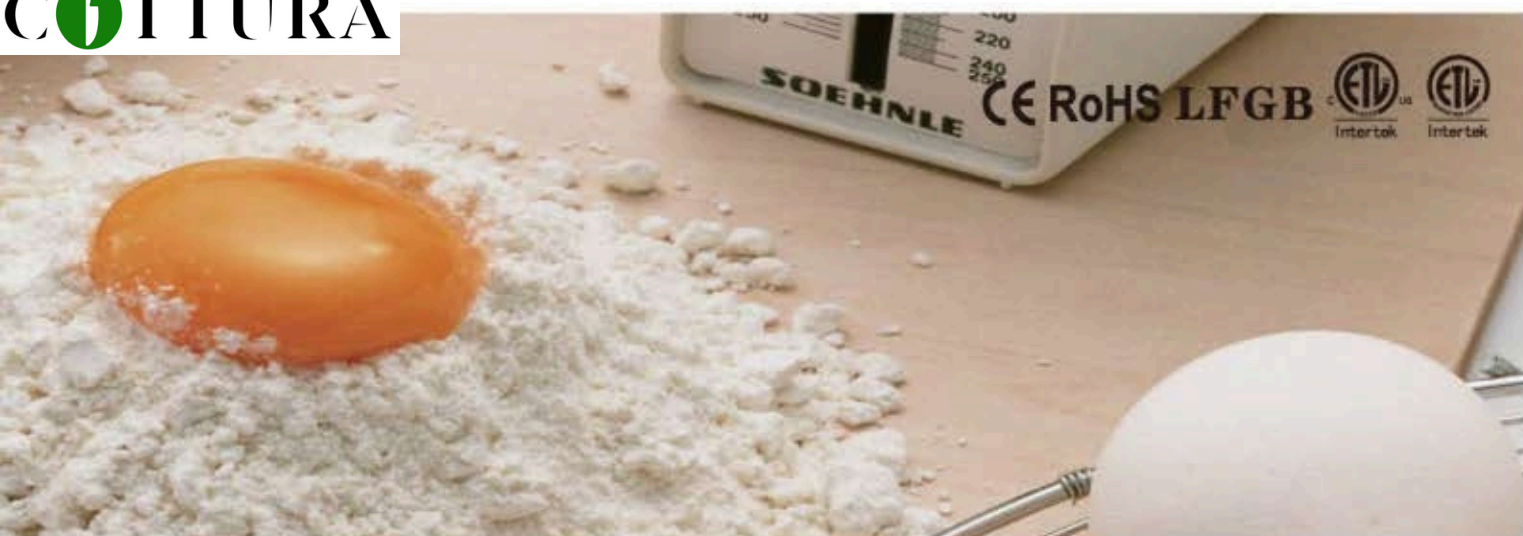
HLM-40B



HLM-60B

Note: Can choose double functions-handle lifting and electrical lifting ways

HLM-40/60



Choosing Accessories



Meat grinder(12#)



Meat grinder(TC12#)



Vegetable slicer
(V12H-AE)



Vegetable slicer
(V12H-QS)



Timer



Rubber feet

Standard Accessories



Whisk



Hook



Beater



Safety guard

Features

- Gear configuration
- Two safety settings(the mixer shuts off automatically when the safety guard is open;the mixer shuts off automatically when the bowl is lowered down)
- 304 stainless steel bowl and safety guard sanitation and safety
- 60L is automatic lifting design

Product Profile

- 40L and 60L are gear configuration design.It has beater,hook and wire whisk, totally three attachments.There are three fixed speeds,easy to operate,small noise.

Main Technical Parameters

Model	Volume(L)	Power	Weight(kg)	Product Size(mm)	Accessories	Dry Dough Capacity
HLM-40A	40	2200W/3.00HP	190	710*670*1300	Beater,Hook,Wire whip,Bowl,Safety guard	9.5 kg
HLM-40B	40	2200W/3.00HP	192	710*670*1300	Beater,Hook,Wire whip,Bowl,Safety guard,Attachment hub	9.5 kg
HLM-60A	60	3000W/4.00HP	396	1220*920*1700	Beater,Hook,Wire whip,Bowl,Safety guard	15 kg
HLM-60B	60	3000W/4.00HP	396	1220*920*1700	Beater,Hook,Wire whip,Bowl,Safety guard,Attachment hub	15kg



Product Profile

BL series planetary mixer is an independent research and development design of a latest product. Has the national design patent.

Digital control- three speeds

Belt driven and fully enclosed

The mixer shuts off automatically once the safety guard is open or the bowl is lower

Choosing parts

1.Timer

2.Attachment hub

F10#/F20#/F30#



Funnel

TC12#/TC22#



Bowl dooly

TC12#/TC22#



12#/22# Meat grinder

V12H-AE



Vegetale slicer

V12H-QS



Texture

- I Body Material:iron
- I Bowl:304 Stainless Steel
- I Hook:Aluminum
- I Safety guard:304 stainless steel

Main Technical Parameters

Without Attachment Hub

Code	Voltage	Weight(kg)		Packing Info		Dry Dough Capacity
BL-10A	220V/120V	N.W.:52kg	G.W.: 62kg	Product size:555x445x680mm	Packing size:630x490x840mm	2.0 kg
BL-20A	220V/120V	N.W.:82kg	G.W.:98kg	Product size:645x545x825mm	Packing size:730x610x1000mm	6.8 kg
BL-30A	220V/120V	N.W.:136kg	G.W.:157kg	Product size:730x625x1060mm	Packing size: 810x690x1230mm	6.8 kg

With Attachment Hub

Code	Voltage	Weight(kg)		Packing Info		Dry Dough Capacity
BL-10B	220V/120V	N.W.:54kg	G.W.:64kg	Product size:555x445x680mm	Packing size:630x490x840mm	2.0 kg
BL-20B	220V/120V	N.W.:84kg	G.W.:100kg	Product size:645x545x825mm	Packing size:730x610x1000mm	6.8 kg
BL-30B	220V/120V	N.W.:138kg	G.W.:159kg	Product size:730x625x1060mm	Packing size: 810x690x1230mm	6.8 kg





MC-10B



MC-20B



MC-30B



Features

1. Electronic control panel - programmable
2. Exchangable safety guard
3. Barrel press plate design
4. Swivel handle
5. Gear transmission
6. Timer
7. One series: 10Q.20Q.30Q

Details



304 stainless steel / PC
Exchangeable



Bakelite
Barrel press plate design



Bakelite
Swivel handle



MC-10A



MC-20A



MC-30A

Main Technical Parameters

Model	Volume(L)	Power(W)	Weight(lbs)	Product Size(inch)	Accessories	Dry Dough Capacity	Dough Capacity
MC-10A	10	750	72.77	16.55"x18.70"x25.00"H	Beater, Hook, Wire whip, Bowl, Safety guard, Rubber feet	4.41 lb.	7.06 lb.
MC-20A	20	1100	138.03	21.85"x21.97"x31.26"H	Beater, Hook, Wire whip, Bowl, Safety guard, Rubber feet	11.03 lb.	17.64 lb.
MC-30A	30	1500	304.30	22.80"x24.06"x44.96"H	Beater, Hook, Wire whip, Bowl, Safety guard, Rubber feet	16.54 lb.	24.92 lb.
MC-10B	10	750	72.77	16.55"x18.70"x25.00"H	Beater, Hook, Wire whip, Bowl, Attachment hub, safety guard, Rubber feet	4.41 lb.	7.06 lb.
MC-20B	20	1100	138.03	21.85"x21.97"x31.26"H	Beater, Hook, Wire whip, Bowl, Attachment hub, safety guard, Rubber feet	11.03 lb.	17.64 lb.
MC-30B	30	1500	304.30	22.80"x24.06"x44.96"H	Beater, Hook, Wire whip, Bowl, Attachment hub, safety guard, Rubber feet	16.54 lb.	24.92 lb.

Note: A models without hub, B models with hub

Choosing Accessories

F10#/F20#/F30#



Funnel

TC12#/TC22#



Bowl dooly

TC12#/TC22#



12#/22# Meat grinder

V12H-AE



Vegetable slicer



Spiral Mixer

PRODUCT DESCRIPTION

- Device: Belt and chain Drive
- High speed and productivity of the machine is ensured by a powerful engine.
- The possibility of reversible movement of the bowl improves the quality of kneading
- The body of the dough mixer is made of carbon steel coated with hammer enamel.
- The legs are made of rubber to compensate for uneven floors and reduce vibration levels of the machine.
- Easy-to-Use Control Panel, Auto-Stop Failsafe, Grated Lid for Safety



HS10B/HS20B/HS30B/HS40B/HS50B/HS60B

Specifications

Model	Bowl Volume (L)	Power (kW)	Voltage (V)	Mixing Speed (r/min)	Bowl Speed (r/min)	Net Weight (kg)
HS10B	10	1.1	220	125/250	12.5/25	65
HS20B	20	1.5	220	125/250	12.5/25	88
HS30B	30	2	220	125/250	12.5/25	109
HS40B	40	2.2	220	125/250	12.5/25	110
HS50B	50	4	220	125/250	12.5/25	160
HS60B	60	4	220	125/250	12.5/25	161