



SILKY MIXER M25B

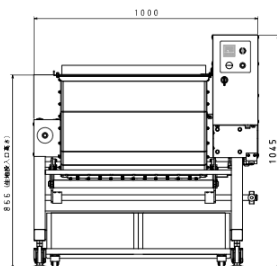
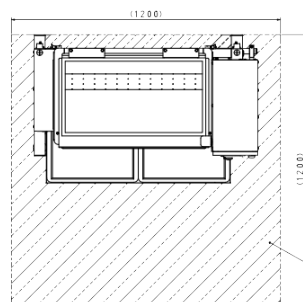
THE MOST ADVANCED DOUGH MIXER FOR HIGH QUALITY FRESH CRAFT NOODLES

SILKY MIXER
model: M25B
dimension: W1,000×D560×H1,045
power supply: 3 phase 200v 1.5KW
weight: 140kg

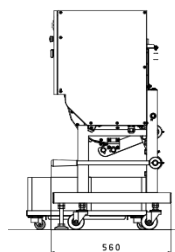
Yamato believes that dough mixing quality depends on whether the mixer can evenly and equally distribute all amount of water throughout all flour particles - this is exactly what SILKY MIXER was designed to achieve with perfection.

- Anti-lumping shape of the tank
- Watering lid for homogenous hydration
- Hygienic materials
- Optimal number of pin rotations for better mixing quality
- Better ergonomics with lower height
- Safety sensors

mixing capacity: 25kg / flour weight



ALL STAINLESS-STEEL FRAME

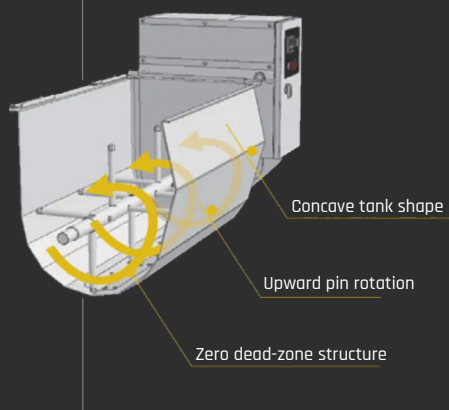


Outstanding hygiene and durability with a frame made fully of high quality stainless steel. Bare-bone structure for easier cleaning,

Lower height and a wider opening compared to legacy models for better usability.

Convenient to use dough trays on casters for easy dough handling and storing.

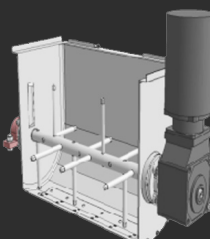
LESS TENSION / BETTER HYDRATION



Mixer tank shape for reduced gluten stress and better hydration

One of the problems of mixers with conventional design was insufficient stirring of dough mass at the bottom of a mixer tank which can cause lumping, and result in poor noodle quality. By having its pins rotate upwards SILKY MIXER ensures most optimal mixing conditions and thorough hydration.

Direct drive system adopted in the SILKY MIXER design allows for more efficient transmission of torque from motor to the shaft, and a longer service life due to fewer moving parts.



F.A.Q.

While headquartered in Japan, Yamato is a multinational company with a network of local branches across the world, and a multilingual staff speaking Japanese, English, Chinese, Korean, Spanish, Vietnamese, Russian, Hindu, Dutch, Burmese, Thai, Bangla, and Malay.

1

After sale service / Customer support

The standard warranty period for Yamato equipment is 1 year (from the date of delivery). During this period, we are responsible for free repair if any problems occur under conditions of normal use. Experience shows that cases requiring technical support are rare, and most of them can be resolved by adjustment / replacement of parts (from spare parts kits supplied with machines). This is done either by customers, or by staff dispatched by Yamato. After the warranty ends Yamato supports customers with spare parts and all necessary technical information required to solve any technical issue.

2

Power supply specifications

Most types of Yamato equipment have models that can work in electric grids with 220-230V or 115-120V voltage. The models share the same functionality, though certain external features may be different.

3

Equipment service life

Under normal use conditions, and with attention to daily maintenance and proper care, most standard models of noodle making machines can be used for a period of about 10 years (may vary depending on average operation time per day). There are examples of Yamato machines remaining operational for several decades.

4

How long will it take to receive the machine after purchase

All Yamato machines are made to order (we also adjust them to particular customer recipes / specifications). The average assembling time is several weeks - 1 month. Lead time for shipping from Japan and delivery varies depending on the destination and transportation method.

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