

Femac

The Bakery Equipment Specialist

All The Best From One Supplier

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ESCHER

mixers

• M line

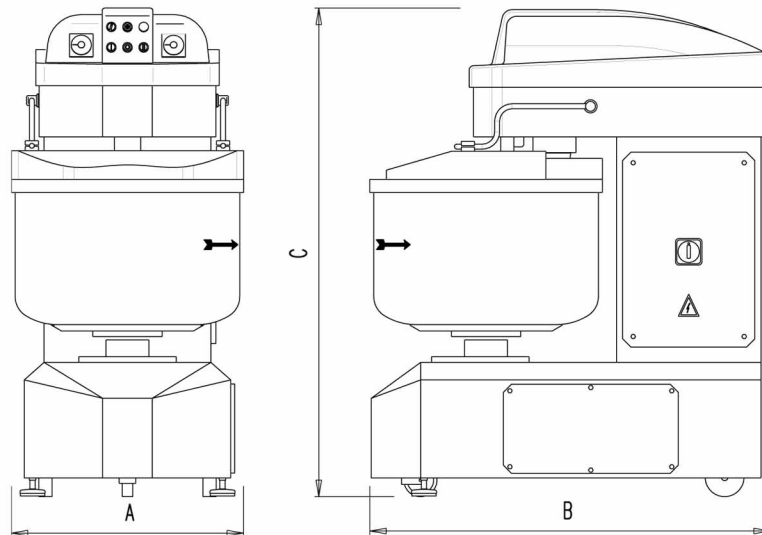
Fixed bowl spiral mixer with two motors suitable for bakeries of all sizes.

- Two speeds
- Two motors
- Two way bowl rotation allowing to reverse the bowl in 1st speed
- Belt transmission
- Automatic timers
- Stainless steel bowl, spiral tool and breaker bar
- Optional stainless steel finish, stainless steel lid, touch screen and infrared temperature measurement.



M line _ M Premium line

50_60_80_100_120_160_200_240 Kg



Model Modello Modèle	Kneading capacity Capacità impasto Capacité pâte	Flour capacity Capacità farina Capacité farine	Bowl volume Volume vasca Volume cuve	Spiral power Potenza spirale Puissance spirale	Dimensions (mm) Dimensioni (mm) Dimensions (mm)			Weight Peso Poids
					A	B	C	
M50 / M50P	max. 50	max. 30	80	2.1 / 3.7	605	1067	1345	425 / 440
M60 / M60P	60	37	100	2.1 / 3.7	660	1140	1345	429 / 449
M80 / M80P	80	50	123	2.1 / 3.7	678	1146	1345	433 / 448
M100 / M100P	100	62	154	3 / 5.2	708	1229	1470	494 / 508
M120 / M120P	120	75	185	3 / 5.2	780	1300	1470	535 / 549
M160 / M160P	160	100	270	7.5 / 12.5	885	1401	1565	735 / 780
M200 / M200P	200	125	310	7.5 / 12.5	946	1490	1565	770 / 815
M240 / M240P	240	150	386	7.5 / 12.5	1036	1536	1535	850 / 895