Femac
The Bakery Equipment Specialist

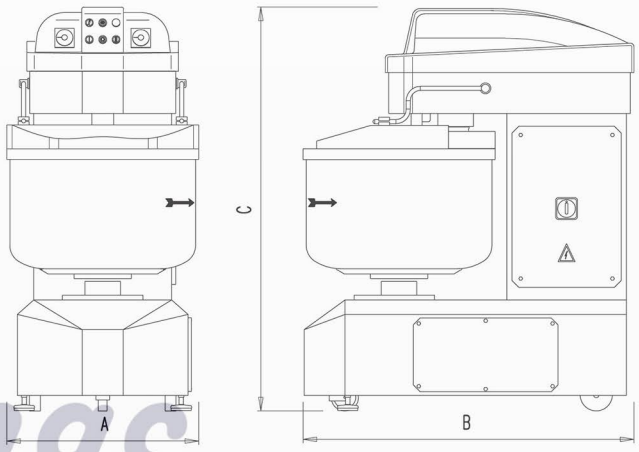
All The Best From **One Supplier**

• SALES • SERVICE • SPARE PARTS •

ESCHER mixers

• M Premium line

**Premium model specifically designed for intensive use and stiffer doughs.
All the same features as the M line plus Premium drive system with a dual belt resulting in more power being delivered to the spiral tool and energy savings.**



Model	Kneading capacity	Flour capacity	Bowl volume	Spiral power	Bowl power	Dimensions (mm)	Weight
	max.	max.		1a-2a Speed		A x B x C	
M50 / M50P	Kg 50	Kg 30	L 80	Kw 2.1 / 3.7	Kw 0,55	590 x 1070 x 1345	Kg 425 / 440
M60 / M60P	Kg 60	Kg 37	L 100	Kw 2.1 / 3.7	Kw 0,55	660 x 1140 x 1345	Kg 440 / 455
M80 / M80P	Kg 80	Kg 50	L 123	Kw 2.1 / 3.7	Kw 0,55	680 x 1150 x 1345	Kg 445 / 460
M100 / M100P	Kg 100	Kg 62	L 154	Kw 3 / 5.2	Kw 0,55	710 x 1225 x 1470	Kg 515 / 530
M120 / M120P	Kg 120	Kg 75	L 185	Kw 3 / 5.2	Kw 0,55	780 x 1300 x 1470	Kg 535 / 550
M160 / M160P	Kg 160	Kg 100	L 270	Kw 7.5 / 12.5	Kw 0,75	885 x 1405 x 1565	Kg 735 / 780
M200 / M200P	Kg 200	Kg 125	L 310	Kw 7.5 / 12.5	Kw 0,75	950 x 1470 x 1565	Kg 830 / 845
M240 / M240P	Kg 240	Kg 150	L 380	Kw 7.5 / 12.5	Kw 1,1	1040 x 1540 x 1540	Kg 850 / 895

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