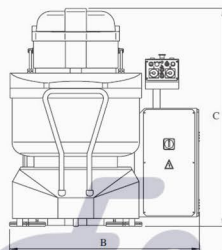
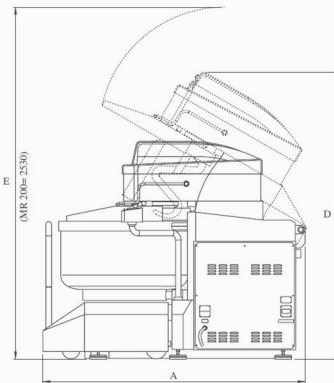


ESCHER

mixers



MR Premium Line 160 -200 kg

Our line of spiral mixers with removable bowl is only available in the Premium version. These mixers are capable of using all the power produced by the motor: they are the ideal solution for stiff dough and intense use. These mixers can be used with one or more bowls which gives greater productivity and flexibility.

Two sturdy clamps are used to hook and position the trolley. When the bowl is placed against the frame of the machine, an electromagnetic induction feeler detects the presence of the trolley and the green push button located on the control

panel next to the bowl lights up. By holding this button down, the clamps hook onto the trolley and the mixer head is lowered.

A rubber friction wheel transmits movement to the bowl: apart from its noise-free operation during the work cycle, this large-diameter wheel guarantees years of maintenance-free performance.

In these models all the functions are controlled through the touchscreen. The manual or automatic programme is selected from the main screen. 20 programmes (and up to 99 upon request) can be set in the automatic cycle. An infra-red temperature reader indicates the temperature of the dough; the maximum temperature for the dough can be set in the automatic programme and when the dough reaches this temperature the machine stops.

Dough Characteristics			MR160	MR 200
Max capacity		Kg	160	200
Max Flour		Kg	160	125
Water*		L	60	75
Bowl Characteristics				
Volume		L	270	310
Diameter		mm	850	910
Height		mm	991	991
With trolley inserted				
Length	A	mm	1885	1885
Width	B	mm	1365	1365
Height	C	mm	1570	1570
With head raised	D	mm	2065	2065
Overall height	E	mm	2470	2530
Weight		Kg	1610	1650
Motor Capacity				
Spiral 1 st /2 nd speed		Kw	5,9/10,3	5,9/10,3
Bowl		Kw	0,75	0,75
Hydraulic power		Kw	1,1	1,1
Speed				
Spiral 1 st /2 nd speed		giri min./rpm	105/215	105/215
Bowl		giri min./rpm	13	13