

ESCHER

mixers



M Line

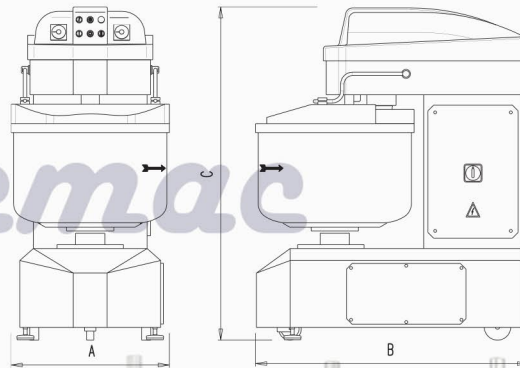
50_60_80_100_120_160_200_240 Kg

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 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	Dimension (mm)			Weight
	max.	max.		1a-2a Speed		A	B	C	
M50 / M50P	50 Kg	30 Kg	80 L	2.1 / 3.7 Kw	0.55 Kw	590	1070	1345	425 / 440 Kg
M60 / M60P	60 Kg	37 Kg	100 L	2.1 / 3.7 Kw	0.55 Kw	660	1140	1345	440 / 455 Kg
M80 / M80P	80 Kg	50 Kg	123 L	2.1 / 3.7 Kw	0.55 Kw	680	1150	1345	445 / 460 Kg
M100 / M100P	100 Kg	62 Kg	154 L	3 / 5.2 Kw	0.55 Kw	710	1225	1470	515 / 530 Kg
M120 / M120P	120 KG	75 Kg	185 L	3 / 5.2 Kw	0.55 Kw	780	1300	1470	535 / 550 Kg
M160 / M160P	160 KG	100 Kg	270 L	7.5 / 12.5 Kw	0.75 Kw	885	1405	1565	725 / 780 Kg
M200 / M200P	200 KG	125 Kg	310 L	7.5 / 12.5 Kw	0.75 Kw	950	1470	1565	830 / 845 Kg
M240 / M240P	240 KG	150 Kg	380 L	7.5 / 12.5 Kw	1.1 Kw	1040	1540	1540	850 / 895 Kg