

ESCHER

mixers



MR Professional Line

80_120_160_200_240 Kg

The new taper bowl locking and motion system is technically superior to the traditional systems as it utilizes a taper coupling to join the machine and the trolley.

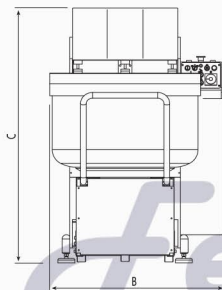
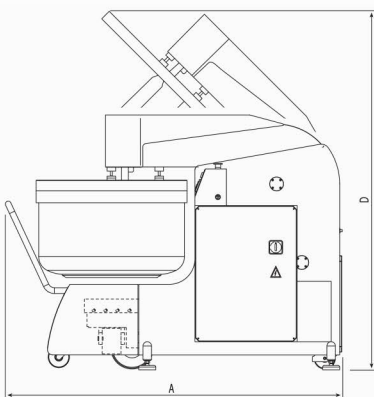
The trolley is locked by means of a taper shaft that, as it ascends, centres the bowl and moves it into the working position.

The hydraulically controlled cone engages under the bowl, maintains constant pressure during use and eliminates any possibility of slippage or wear.

The taper shaft gives rotating motion to the bowl and guarantees a constant number of bowl revolutions there by increasing the dough quality and machine performance.

The motion system is noiseless and free of mechanical play. Elimination of the oscillating movements of the head while mixing a fully loaded bowl and with particularly dry doughs.

This feature translates into a constant distance of the spiral from the bottom of the bowl to improve the quality of the dough mixture and sheeting.



Femac

			MR 80 Professional	MR 120 Professional	MR 160 Professional	MR 200 Professional	MR 240 Professional	MR 300 Professional	MR 350 Professional	MR 400 Professional	MR 500 Professional
Dough Capacity	(max)	Kg	80	120	160	200	240	300	350	400	500
Flour Capacity	(max)	Kg	50	75	100	125	150	185	225	250	300
Water		l	30	45	60	75	90	115	125	150	200
Bowl Volume		l	154	185	270	310	380	450	500	600	700
Bowl diameter		mm	680	750	850	910	1000	1055	1100	1200	1300
Bowl height from ground		mm	1000	1000	1045	1045	1065	1080	1125	1125	1125
Dimension	A	mm	1775	1880	2005	2035	2060	2265	2415	2465	2565
	B	mm	940	940	1030	1060	1105	1230	1260	1340	1360
	C	mm	1480	1470	1500	1500	1500	1775	1775	1775	1775
	D	mm	1920	1920	2055	2060	2140	2240	2290	2355	2425
Weight		Kg	1100	1160	1260	1400	1500	2146	2210	2300	
Motor	Spirale I/II Speed up to	Kw	6.25	6.25	12.5*	12.5*	15.0	18.0	22.0	22.0	30.0
Bowl Power		Kw	0.75	0.75	1.1	1.1	1.1	1.5	2.2	2.2	2.2