

Project: \_\_\_\_\_

Date: \_\_\_\_\_

Specified Voltage: \_\_\_\_\_

## ESCHER M1 LINE

### Fixed Bowl Spiral Mixers With One Motor

**ESCHER**  
mixers

- ▶ Two Speeds:
  - ▶ One-way bowl rotation
  - ▶ Manual controls or automatic version with electronic timers
- ▶ Offered with single-phase motor and inverter
- ▶ Central part of bowl is raised and rounded allowing for increase in robustness of bowl, improving quality of dough and minimizing mixing time.
- ▶ Noiseless and dependable mixer
- ▶ Intended for intense use
- ▶ Will satisfy everyday production needs of a small-medium size bakery, pizzeria or a Supermarket
- ▶ Optional:
  - ▶ Stainless steel finish
  - ▶ Variable speed with inverter
  - ▶ Independent bowl transmission



Model	Dough Capacity	Flour Capacity	Bowl Volume	Motor	Dimensions A B C	Weight
M1-30	66 lbs	39 lbs	110 lbs	KW 1_2	22" x 34" x 52"	571 lbs
M1-40	88 lbs	55 lbs	136 lbs	KW 1,5_3	22" x 36" x 52"	627 lbs

