

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

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

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

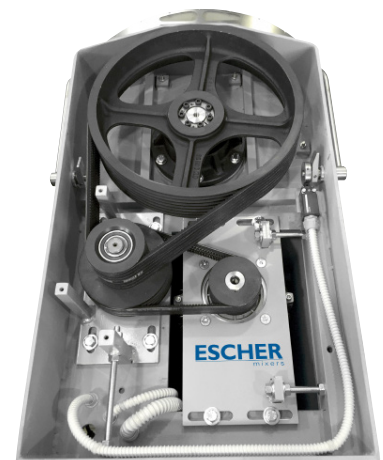
## ESCHER M PREMIUM LINE

**ESCHER**  
mixers



### Fixed Bowl Spiral Mixers With Two Motors

- Appropriate for bakeries of all sizes
- Premium drive system with a dual belt, allows for more power being delivered to the spiral tool
- 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
- *Bagel mixer models available*



*Premium Drive System Designed For Extra Mixing Power and Less Slip*

Model	Kneading Capacity	Flour Capacity	Bowl Volume	Spiral Power	Dimensions			Weight
					A	B	C	
M50P	110 lbs	66 lbs	176 lbs	2.1/3.7	24" x 42" x 53"			970 lbs
M60P	132 lbs	82 lbs	220 lbs	2.1/3.7	26" x 45" x 53"			990 lbs
M80P	176 lbs	110 lbs	271 lbs	2.1/3.7	27" x 46" x 53"			988 lbs
M100P	220 lbs	136 lbs	339 lbs	3/5.2	28" x 49" x 58"			1120 lbs
M120P	264 lbs	165 lbs	407 lbs	3/5.2	31" x 52" x 58"			1210 lbs
M160P	352 lbs	220 lbs	595 lbs	7.5/12.5	35" x 56" x 62"			1720 lbs
M200P	440 lbs	275 lbs	683 lbs	7.5/12.5	38" x 59" x 62"			1797 lbs
M240P	530 lbs	331 lbs	851 lbs	7.5/12.5	41" x 61" x 61"			1974 lbs

