

Project: _____

Date: _____

Specified Voltage: _____

ESCHER PM-D LINE

Planetary Mixer With Double Tool

- Removable bowl
- Uses: Production of dough for semi-industrial and industrial pastries
- Tool movement is independent with individual speed regulation, availability to invert movement (VDS-Vario Drive System)
- Permits formation of mixing geometrics and flows that homogenize and improve dough quality
- Adjustable speed for bowl rotation and ability to invert rotation
- Machine is OIL FREE, which improves hygiene and reduces machine maintenance
- Can be supplied with complete range of tools for different doughs and uses
- Injection of hot and cold air
- Hopper for loading ingredients
- Automatic ingredient loading system
- Flanged opening on tool cup
- Touch-Screen and recipe memorization as standard equipment

ESCHER
mixers



Model	PM-D120	PM-D200	PM-D300	PM-D400
Motor	KW 7	KW 9	KW 13	KW 18
Bowl Volume	264 lbs	440 lbs	660 lbs	880 lbs
Dimensions	L 56" W 38" H 63" H2 77"	L 60" W 40" H 69" H2 85"	L 62" W 46" H 79" H2 97"	L 71" W 52" H 95" H2 115"
Weight	1985 lbs	2646 lbs	3087 lbs	3528 lbs

