

ESCHER

m i x e r s

Client:	Escher Mixers srl
Date:	DECEMBER 2008
Model:	MR PROFESSIONAL LINE



The Industrial Mixer for all Bakeries

ESCHER MIXERS – MR-Professional line

Main Features

Transmission of the tool	With belts with Premium drive system.
Transmission of the bowl motion	Patented conic group for bowl locking and motion. Transmission to the conic group with ratio-motor and belts (for industrial use, we can install an hydraulic system).
Machine frame <i>New concept and design of the frame</i>	<ul style="list-style-type: none"> Steel painted with epoxy powder paint. Machine can be built partially or entirely with stainless steel inox AISI 304 (or other types on demand). Possibility to coat the mixer with stainless steel plates. Frame with a spacious interior. Four adjustable feet with a clearance of 7.5 cm from the ground. Five wheels for ease of cleaning underneath and manoeuvrability.
Bowl	Stainless steel bowl in AISI 304. One speed with 13 RPM – two speeds on request. Option available for a Frequency Inverter (VARIO_DRIVE System) to vary the bowl revolutions (RPM) during working cycle.
Mixing tools	<p>Spiral in AISI 431 two speeds. Breaker bar in AISI 431. 8-shaped spiral in AISI 431. Beater for pastry in AISI 304. Two speeds for about 110/220 RPM. Option available for a Frequency Inverter (VARIO_DRIVE System) to vary the tools revolutions (RPM) during working cycle. Different ratios of RPM available thanks to the Premium Drive system. Breaker bar in AISI 431. Scraper available as an option in AISI 431 and nylon. Quick Fix system for changing the mixing tools.</p>
Controls	<p>Control panel easily programmable and accessible positioned at the side of the mixer. Manual controls with two electronic timers with digit read-out and manual regulation (1st 0-10 min 2nd 0-20 min). Automatic cycle. Touch screen with PLC for recipes control. Sensors on the bowl lid stop the machine if opened during working cycle. IP65 electrical box positioned at the side of the mixer. Hydraulic part is situated inside the machine. Oil tank with level indicator is external.</p>

Special features

Bowl locking and motion (Patented)	<p>Unique and compact solution for locking and turning the bowl through a conical system. System allowing the highest control of the bowl rotation increasing the dough quality. Lowest maintenance guaranteed since the bowl transmission has no wear-out.</p>
Head lifting system (Patented)	<p>Designed to contrast any vertical movement of the head during the kneading process. This maintains a constant distance between the mixing tool and the bowl allowing a higher final dough quality and a constant lamination of the dough.</p>

Main Advantages

- **No friction wheel** for the bowl transmission:
 - Movement is guaranteed by a mechanical system which allows constant kneading;
 - **No more bowl slips**, typical of the friction wheel;
 - **Constant RPM of the Bowl** even when fully loaded and the tool rotating in second speed;
 - Bowl drive and locking system are **maintenance-free**.
- Mixer is **well sealed**: no gaps significantly reducing dust or flour into the mixer. Suitable to humid ambience. Mixer is sealed on many points in order to be water-proof from jets of water (except control panel and tool locking point). The height from ground allows cleaning underneath and manoeuvrability.
- Mixer is suitable to **all types of dough** and industrial use;
- **Heavy-duty** machine with powerful motor;
- The frame is made from 15mm thick steel plate for increased torsion rigidity;
- Functional design. Compact dimensions;
- All components in contact with food are in stainless steel;
- Heavy duty stainless steel bowl with reinforced base – 1mm of torsion every 500Kg of orthogonal pressure;
- Unique Premium drive system.

Technical data

	DOUGH			BOWL			MACHINE				MOTOR		SPEED	
MODEL	max capacity	max flour	water*	volume	diameter	height from ground	length	width	height	weight	spiral I/II speed.	bowl	spiral I/II speed.	bowl
	Kg	kg	l	l	mm	mm	mm	mm	mm	daN	kw	Kw	rpm	rpm
MR 80 Professional	80	50	30	154	680	965	1750	810	1480	1100	³ 6.7	1.1	107 215	13
MR 120 Professional	120	75	45	185	750	965	1800	810	1480	1150	³ 6.7	1.1	107 215	13
MR 160 Professional	160	100	60	270	850	993	2011	1082	1605	1250	7.5 12.5*	2.2	107 215	13
MR 200 Professional	200	125	75	310	910	993	2041	1112	1605	1300	7.5 12.5*	2.2	107 215	13
MR 240 Professional	240	150	90	350	1000	1051	2086	1157	1605	1350	9.0 15.0	2.2	107 215	13
MR 320 Professional	320	200	120	485	1100	1051	2136	1100	1605	1370	11.0 22.00	2.2	107 215	13

*Higher rating motor available 9/15Kw
Figures here above indicated are intended with tension 400V/50Hz/3ph



