

Removable Bowl Spiral Dough Mixer

MR Professional Line 80 kg to 500 kg capacity



- Patented taper lock bowl drive system eliminates bowl friction wheels and bowl drive gears
- Double reduction belt drive increases mixing torque
- Reinforced frame, mixing tool and drive system to accommodate high gluten flour
- Stainless steel mixing tool and bowl
- Two speed with automatic speed change

Optional Features

- VFD drive with touch screen control manages inrush current and reduces power usage
- Programmable recipe settings
- PTC temperature probe
- Automatic lubrication system
- Bowl Scraper (fixed or removable)
- Bowl drain
- Beater attachment
- Quick change tool system
- Stainless steel body



Double reduction belt drive



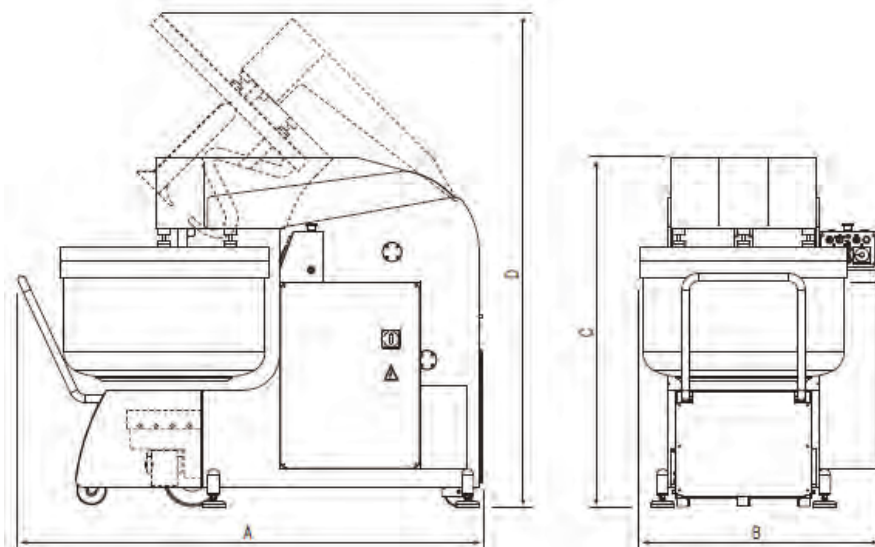
Patented taper lock bowl drive system



Optional touch screen controls

Removable Bowl Spiral Dough Mixer

MR Professional Line from 80 kg to 500 kg capacity



		MR80	MR120	MR160	MR200	MR240	MR300	MR350	MR400	MR500
		Professional	Professional	Professional	Professional	Professional	Professional	Professional	Professional	Professional
Dough Capacity at 60% AR ‡	Lbs	175	265	355	440	530	660	770	880	1,100
Flour Capacity	Lbs	110	165	220	275	330	407	496	551	661
Bowl Volume	Quart	163	191	285	328	402	475	528	634	740
Bowl Diameter	Inch	26.75	29.5	33.50	36.00	39.50	41.50	43.25	47.25	51.75
Bowl Height	Inch	39.25	39.25	41.25	41.25	42.00	42.50	44.50	44.50	44.50
Mixer Dimension	A Inch	70.00	74.00	79.00	80.00	81.00	89.00	95.00	97.00	101.00
	B Inch	35.50	37.00	40.50	41.75	43.50	48.50	49.50	51.50	53.50
	C Inch	58.00	58.00	59.00	59.00	59.00	70.00	70.00	70.00	70.00
	D Inch	75.50	75.50	80.75	81.00	84.00	88.00	91.00	92.75	95.50
Mixer Weight	Lbs	2,426	2,536	2,756	3,065	3,307	4,732	4,873	5,071	5,490
Shipping Weight	Lbs	2,626	2,736	2,975	3,350	3,640	5,075	5,275	5,480	5,925
Mixing Tool H.P. low/high		4/8	4/8	10/17*	10/17*	12/20	15/24	20/30	20/30	30/40
Bowl Drive H.P.		1	1	1.5	1.5	1.5	2	3	3	3

Continuous product development is an Escher Mixers policy, specifications are subject to change without prior notice.

* MR160 and MR200 are available with optional 20 hp motor

‡ %AR (%Absorption Ratio) = water weight divided by flour weight

AR under 60% reduces maximum dough capacity

NMFC 114440-02 Dough Working Machinery - Class 85

Dealer:



Distributed by: Dough Tech
1211 South Swaner Rd. Salt Lake City, UT 84104
Tel: 800-896-3706 • Email: info@doughtech.com