

Project: _____

Date: _____

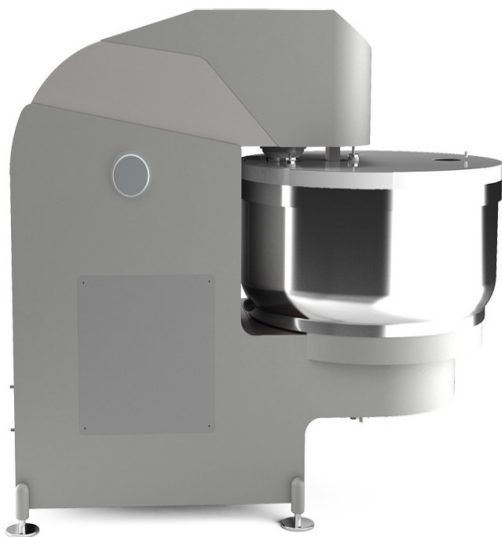
Specified Voltage: _____

ESCHER MD-W LINE

Spiral Mixers With A Bottom Discharge System

ESCHER
mixers

- ▶ Dough unloaded onto a conveyor belt/moveable bowl.
- ▶ Mixing system either an MD-Line spiral/dual tool (MDW-Line).
- ▶ Two or more series of mixers which feed dough into production line
- ▶ Designed focusing on various aspects of hygiene and functionality
- ▶ Ability to clean bowl closing cap was a priority
- ▶ Constant rpm guaranteed by bowl transmission to improve dough quality
- ▶ Built to last longer and require less maintenance
- ▶ Optional accessories:
 - ▶ Vario Drive system (VDS), allows the user to regulate the speed of both the mixing tool and the bowl.
 - ▶ Extension offers a system for letting the dough rest.



Model	MD-W160	MD-W240	MD-W400
Dough Capacity	352 lbs	529 lbs	881 lbs
Flour Capacity	220 lbs	330 lbs	551 lbs
Water	132 lbs	198 lbs	330 lbs
Bowl Volume	638 lbs	902 lbs	1430 lbs
Bowl Diameter	34"	40"	48"
Dimensions	A 70" B 37" C 70" D 89"	A 91" B 48" C 76" D 101"	A 91" B 48" C 76" D 101"
Weight	6630 lbs	5181 lbs	7165 lbs
Motor (Spiral I/II Speed)	KW 15.0	KW 15.0	KW 23.0
Motor (Vario Drive System)	KW 18.0	KW 18.0	KW 30.0
Bowl	KW 2.2	KW 1.1	KW 2.2

