



### FEATURES & BENEFITS

Double tool and removable bowl for the production of dough for semi industrial and industrial pastries: airy texture creams, plum cakes, short pastry, almond paste, sponge cake, deposited and extruded biscuits, etc.

Independent tool movement with individual speed regulation and the possibility to invert movement (VDS - Vario Drive System). This allows the creation of mixing geometries and flows that homogenize and improve dough quality.

Bowl rotation with adjustable speed and the possibility to invert rotation.

The machinery is OIL FREE. This feature improves hygiene and reduces machine maintenance.

Mixer can be supplied with a complete range of tools for different uses and dough's / injection of hot air (to help dissolve certain ingredients) and cold air / hopper for loading ingredients / automatic ingredient loading system / flanged opening on tool cup / touch-screen and recipe memorization as standard equipment.





# Technical Specs

	PM-D 120	PM-D 200	PM-D 300	PM-D 400
<b>Power Rating (kW)</b>	7 Kw	9 Kw	13 Kw	18 Kw
<b>Bowl Volume (l)</b>	120 L	200 L	300 L	400 L
<b>Dimensions (mm)</b>				
Closed	1400(d) x 950(w) x 1600(h)	1500(d) x 1000(w) x 1750(h)	1550(d) x 1150(w) x 2000(h)	1800(d) x 1300(w) x 2400(h)
Open	1400(d) x 950(w) x 1950(h)	1500(d) x 1000(w) x 2150(h)	1550(d) x 1150(w) x 2450(h)	1800(d) x 1300(w) x 2900(h)
<b>Weight (kg)</b>	900 kg	1200 kg	1400 kg	1600 kg

## Contact Details

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