

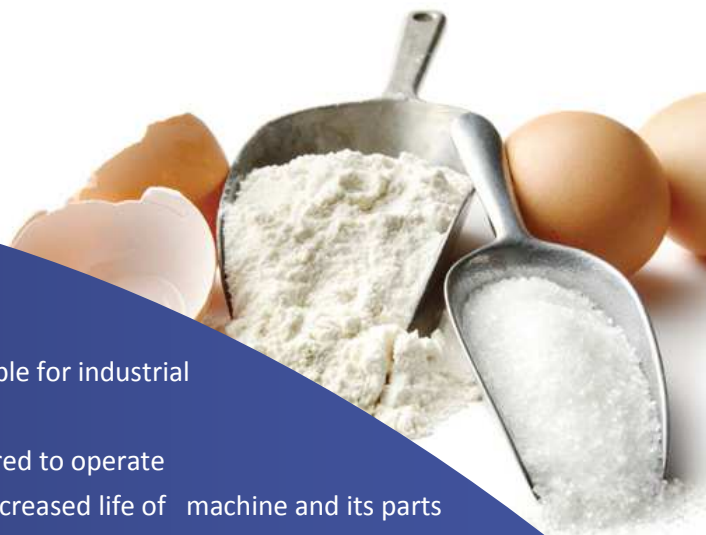


Macadams Professional Mixers



FEATURES & BENEFITS

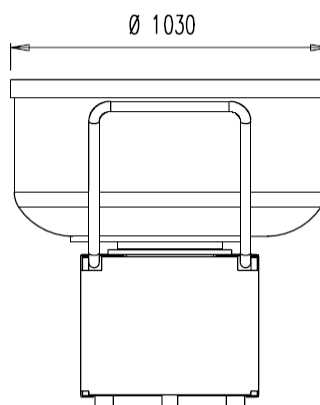
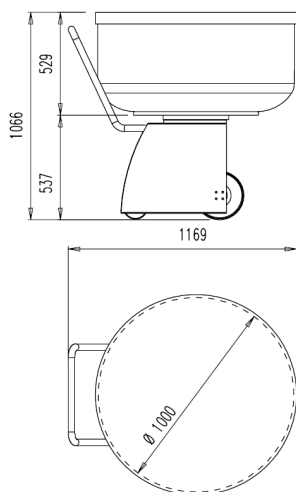
- Quick tool change system
- Silent bowl drive and continuous bowl motion
- Easy bowl insertion and automatic coupling
- Drive system - premium - increased power and torque, suitable for industrial applications suitable for markets using 60 hz
- Extremely easy to handle removable trolley-less effort required to operate
- Machine body designed to increased torsional resistance - increased life of machine and its parts
- Easy to clean surfaces - enhanced hygiene
- Variable drive control - vario drive system - the bowl and spiral drive can be varied to adapt the machine for different dough types





Technical Specs

	MR 160	MR 200	MR-240	MR 300
Supply voltage (V)	400 V / 50 Hz 3 phase	400 V / 50 Hz 3 phase	400 V / 50 Hz 3 phase	400 V / 50 Hz 3 phase
Capacity (kg) Flour Dough	100 160	125 200	150 240	185 300
Bowl Volume (l)	270	310	380	450
Dimensions (mm)	2001 (W) x 1027 (L) x 1500 (H)	2031 (W) x 1060 (L) x 1500 (H)	1105 (W) x 2056 (L) x 1499 (H)	2111 (W) x 1130 (L) x 1509 (H)
Spiral Speed (kW) 1° 2°	7.5 12.5	7.5 12.5	9.0 15.0	11.0 18.0
Bowl (kW)	1.1	1.1	1.1	1.5
Weight (kg)	1250	1390	1500	1800



Contact Details

HEAD OFFICE, EXPORTS & CAPE TOWN BRANCH Tel : +27 (21) 907-1000 Fax : +27 (21) 907-1111

JOHANNESBURG BRANCH Tel : (011) 472-4100 Fax : 086 618 6462

DURBAN BRANCH Tel : (031) 569-6290 Fax : (031) 569-6296

EMAIL info@macadams.co.za

WEBSITE www.macadams.co.za