



Macadams

Premium M200 Spiral Mixer



FEATURES & BENEFITS

- Fixed bowl spiral mixer
- Two speeds, two motors
- Premium model specifically designed for intensive use and stiffer doughs
- Two way bowl rotation allowing to reverse the bowl in 1st speed
- Belt transmission
- Automatic timers
- Stainless steel bowl, spiral tool and breaker bar
- Optional stainless steel finish, stainless steel lid, touch screen and infrared temperature measurement

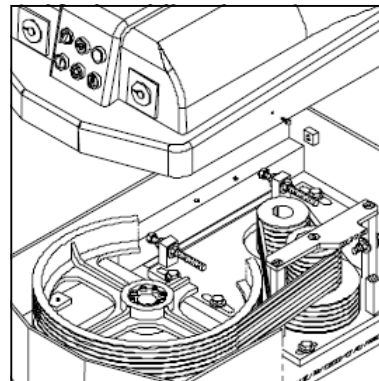
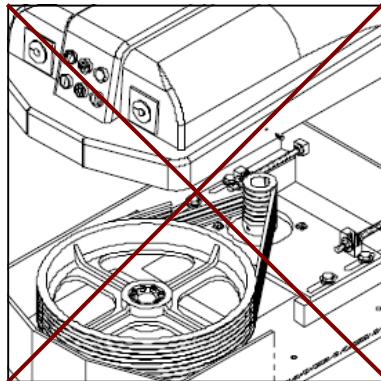




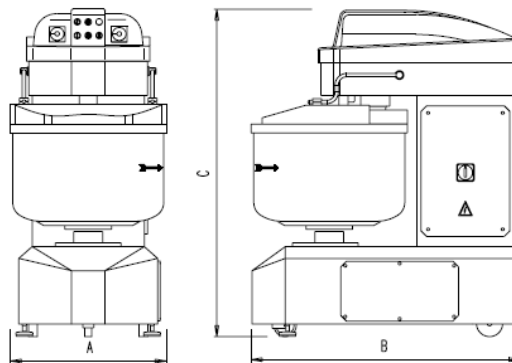
Technical Specs

	Premium M200P Model
Dough Capacity (kg)	200
Flour Capacity (kg)	125
Spiral Power	7.5/12.5
Dimensions	946 (A) x 1490 (B) x 1565 (C)
Weight (kg)	770/815
Stock Code	ESC-90200

Premium Mixer Mechanism



THE PREMIUM DRIVE SYSTEM HAS A DUAL BELT DRIVE MECHANISM WHEREBY THE DRIVE IS SPLIT BETWEEN TWO SETS OF DRIVE BELTS WITH ALL PULLEYS GETTING MAXIMUM SURFACE AREA CONTACT AND RESULTING IN 25% MORE POWER BEING DELIVERED TO THE SPIRAL TOOL



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