



# MR EVO



150  
280  
400  
600  
800

## DOUBLE TOOLED PLANETARY M I X E R

Versatility

Range of  
optionals

### VERSATILE

The MR double tooled planetary mixer is particularly suitable for quick mixing of solid and liquid ingredients.

#### Tool speeds

Continuous variations in rotation speeds of both tools and the tool socket is one of the characteristic features of the MIXER MR.

#### Tools

Tool types and easy replacement facilitate many different types of production such as dough mixes, emulsions, mixes for shortcut pastry, processed pastries, whipped cream etc.

#### Pressure and vacuum processing

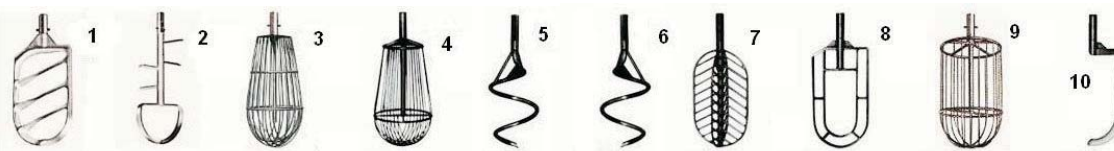
The bowl closes hermetically with special long-lasting contoured seals for pressure processing to give well aerated doughs and a series of special active carbon filters purify the compressed air in compliance with health and sanitation standards. Vacuum processing is also available by removing the air from the mixing chamber.

### OPTIONALS: A RANGE OF CHOICES

Additional bowls, electrical heating and cooling with the cooler unit, bowl washing unit, powder dosage hopper with metering screw, loading hopper with weighing out of ingredients, automatic offloading chute, CO2 injection, to name but the most important of the MR accessories.

### AUTOMATION FOR PRODUCTION PROCESSES

With the MIXER MR any configuration of the machine can be obtained with optimal automation and standardisation. For more complicated accessory management operator panels can be installed for setting recipes and touch-screen computers are available for more advanced machines.

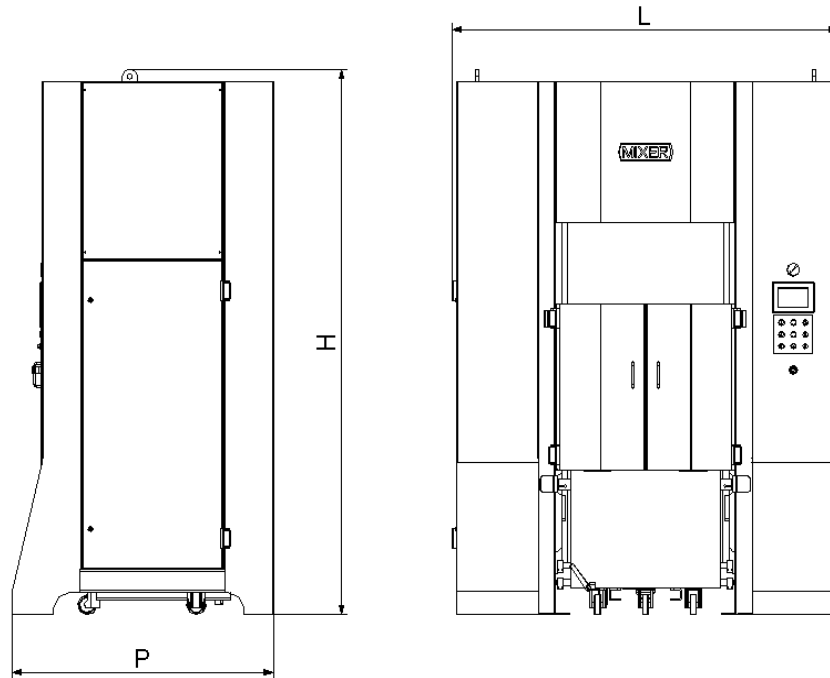


# MIXER



# MR EVO 150 – 280 – 400 – 600– 800

## BRIDGE SHAPED PLANETARY MIXER WITH DOUBLE TOOLS



### TECHNICAL DATA

Model		MR 150	MR 280	MR 400	MR 600	MR 800
Bowl volume	Lt	150	280	400	600	800
Motor power	kw	7,5	12,0	26,0	40,0	43,0
Input current V. 230	A	28	42	86	130	150
Input current V. 400	A	17	25	50	77	86
Compressed air consumption	l/min	260	490	700	1050	1400
Total width	L mm	1610	1940	2150	2660	2660
Total length	P mm	1120	1320	1490	1700	1700
Total height	H mm	2130	2760	3300	3750	4150
Net weight	kg	1300	2300	2900	4200	4350

**Technical data are purely as an indication. Mixer company reserve to modify them without notice.**

### SUPPLIED STANDARD EQUIPMENT

<b>Machine arranged for processing on pressure with air filtering circuit and seal bowl (air compressor excluded)</b>	Bowl on wheels with manual valve for <u>draining of washing water</u>
Bowl, tools and bowl scraper made of AISI 304 stainless steel	Overvoltage and overload motor protection
Stainless steel structure finishing with micro balls blasting	Tension 400 V – frequency 50 Hz – 3 phases
Tools movement with speed control by an inverter	Four meters of cable with CEE plug
Electrical panel placed on machine column	Operating/Maintenance Instructions and CE statement of Compliance
A pair of cross beater tool	Pallet packaging with nylon
Bowl rise/descent by mechanical jackscrews	

### CONTROL PANEL

MR AVANT	MR BASIC
Touch screen for setting until 50 recipes of 10 phases each	Inverter for the control of tools speed moved by potentiometer. Timer total time of mixing.

### OPTIONAL EXTRA EQUIPMENT

Extra bowl-carrying trolley	Bowl and bell washing system
Extra tool by choice	Contact probe for sensing the kneading temperature
Heating and/or cooling by a closed system with glycol circulation on the bowl's interspace	Dough cooling system by injection of CO2
Bowl electric heating	Tray anti - dropping tools
Pipe union flanged on bell for bowl loading	Special voltage/Frequency: 230/50/3 220/60/3 380/60/3
Automatic systems for liquid and powdered ingredients loading	Wooden crate