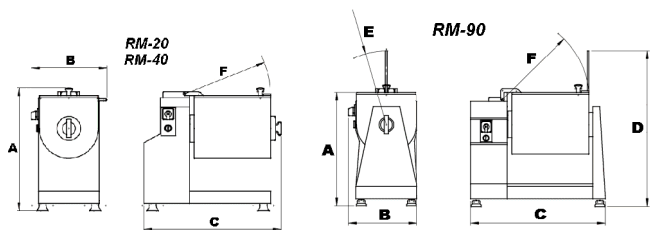




Mixers



Inches	A	B	C	D	E	F	Ltr.*	Lbs.*
RM-20	19.7	12.2	22.0	-	-	15.0	20	22-26
RM-40	24.2	16.5	31.0	-	-	18.6	40	55-60
RM-90	39.4	16.5	38.6	54.7	26.4	22.8	90	121-132

Ltr.*/Lbs.* = Bowl Capacity



MIXERS

FEATURES & BENEFITS

- ALL STAINLESS STEEL CONSTRUCTION** For Durable Long Life
- FORWARD & REVERSE MIXING ACTION** For More Thorough Mixing, Faster Kneading and Better Air Removal from the Product
- HOMOGENEOUS MIXING WITHOUT AIR POCKETS** Ideal for Mixing Cured Sausage Batters
- "T" SHAPED MIXING PADDLES** For the Fastest Possible Mixing Time
- MIXING PADDLES REMOVE WITHOUT TOOLS** For Easy Cleaning & Thorough Sanitization
- TILTING TUB** For Easy Product Emptying
- SWIVEL CASTORS** For Safe, Easy, Strain-Free Moving (RM-90 Only)
- POWERFUL MOTORS** For Better Mixing of Stiff Products
- COMPLETELY WATER TIGHT** For Carefree Hose-Down Cleaning
- DRAIN PLUG IN TUB** Makes Clean-up Easier with Less Mess on the Floor (RM-90 Only)
- STAINLESS STEEL SAFETY LID** For Durable Long Life and Simplified Cleaning
- MIXES LARGE OR SMALL QUANTITIES** With Excellent Water Absorption
- FLEXIBLE DESIGN** Makes the RM-90 Great for Sausages, Hamburger Salads, Spices, Sandwich Spreads, and More . . .



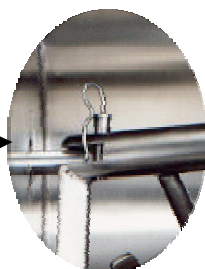
RM-20



RM-40



RM-90



Technical Data

Motors:
 3 Phase, 220-400V, 60Hz
 1 Phase, 220V, 60Hz
 1 Phase, 110V, 60Hz

Net Weight:

HP / Amps
 HP / Amps
 HP / Amps
 LBS.

RM-20

RM-40

RM-90

-
 -
 0.33 / 4.6

-
 -
 0.66 / 8.0

1.5 / 6.6
 1.0 / 7.7
 1.0 / 15.6

66

119

232



411 Eichelberger Street
 St. Louis, MO 63111 USA
 Fax (314) 353-6655
 (877) 677-7761

Mainca USA Inc. reserves the right to alter any specification without prior notice.



Mainca World Headquarters
 Barcelona, SPAIN



Mainca USA Headquarters
 St. Louis, MO USA