



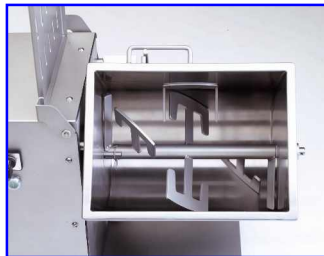
SIMPLY THE BEST MIXER ON THE MARKET

The Mainca "RM" Mixer Story

The Mainca RM Mixer is a true **European style Sausage and Food Mixing Machine** designed to withstand the demanding scrutiny of Europe's master sausage makers. The Mainca Mixer's single action **"T-Paddle"** mixing system, combined with Mainca's **"Double Breaker Bar"** separating device, provides a *very fast, very thorough, yet very gentle* mix. Mainca's exclusive fold and divide blending action guarantees that all of the seasoning and liquid are dispersed evenly and quickly throughout the product.



RM-90 135lb Capacity



Mainca Mixers are **"Single Action"** by Design.

Mainca's unique paddle system **minimizes product stress** and **reduces the "tearing" effect** of double-action mixers. The Mainca paddle design is extremely efficient, and blends so quickly, that there is **less product smear and distortion**. In addition, the finished product will have less heat rise due to Mainca's rapid mixing time resulting in **longer product shelf life**. The end result is a perfectly blended product with great sales appeal.

The extreme versatility of the Mainca RM Mixer allows for the perfect blending of everything from sausage to potato salad with the same fast yet gentle action. Mainca Mixers offer both **forward and reverse mixing action** to give the operator more control when blending delicate products, **tilting tubs** for easy product discharge into a lug or dolly, and **locking casters** (on the RM-90 model) should the mixer need to be portable.



RM-20 25lb Capacity

RM-40 60lb Capacity

Mainca mixers are constructed entirely of **high-grade stainless steel** and are **wash-down safe**. Both the T-Paddles, as well as the Breaker Bar assembly, are easily removed for cleaning on all models. The RM-90 version comes standard with a **drain plug in the tank** for easy waste water removal. An added feature of the Mainca Mixer is that with the breaker bars removed, they can double as massaging/marinating machines for use with items such as chicken breasts, boneless pork chops or beef steaks.



Mainca Mixers are backed by over **thirty five years of manufacturing experience**, and supported in North America through Mainca USA Inc, assuring the best in quality, dependability, value and service. The entire Mainca line is designed and built to withstand the day-to-day rigors of the food service and meat processing industries and to provide exceptional service for years to come . . .

So When Choosing a Mixer, Choose the Best - Choose the Mainca "RM" Mixer !



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