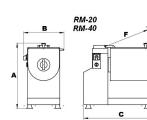
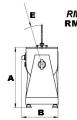
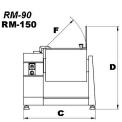


## **RM Mixers**







Inches	Α	В	С	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
RM-150	44.1	23.6	51.2	47.2	-	-	150	210-220

<sup>\*</sup> Bowl Capacity



## **FEATURES & BENEFITS**

ALL STAINLESS STEEL CONSTRUCTION For Durable Long Life
FORWARD & REVERSE MIXING ACTION For More Thorough Mixing, Faster Kneading,
Less Air Infusion into the Product and Easier Unloading

HOMOGENEOUS MIXING WITHOUT AIR POCKETS Ideal for Mixing Cured Sausage Batters EXCLUSIVE "T" SHAPED MIXING PADDLES For the Fastest Possible Mixing Time MIXING PADDLES REMOVE WITHOUT TOOLS For Easy Cleaning & Thorough Sanitization SWIVEL CASTORS For Safe, Easy, Strain-Free Moving (RM-90 & 150)

TILTING TUB For Easy Product Emptying

POWERFUL MOTORS For Better Mixing of Stiff Products
COMPLETELY WATER TIGHT For Carefree Hose-Down Cleaning

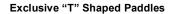
DRAIN PLUG IN TUB Makes Clean-up Easier with Less Mess on the Floor (RM-90 Only)
STAINLESS STEEL SAFETY LID For Durable Long Life and Simplified Cleaning
MIXES LARGE OR SMALL QUANTITIES With Excellent Water Absorption
AUTOMATIC MIX TIMER (RM-150 Only) For Precisely Mixed Batches Every Time
FLEXIBLE DESIGN Mixes Sausage, Hamburger, Salads, Spices, Spreads, and More . . .



RM-20



RM-40







RM-150 Control Panel with Automatic Mix Timer







Technical Data		RM-20	RM-40	RM-90	RM-150
Motors:					
3 Phase, 220V, 60Hz	HP / Amps	-	-	1.5 / 6.6	3.0 / 7.8
1 Phase, 220V, 60Hz	HP / Amps	-	-	1.0 / 7.7	-
1 Phase, 110V, 60Hz	HP / Amps	0.33 / 4.6	0.66 / 8.0	1.0 / 15.6	-
Net Weight:	LBS.	66	119	232	485



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