



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
RM-150	44.1	23.6	51.2	47.2	-	-	150	210-220

\* Bowl Capacity

## MIXERS

### 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



#### Exclusive "T" Shaped Paddles



RM-150 Control Panel with Automatic Mix Timer



RM-150



RM-90

#### Technical Data

##### Motors:

3 Phase, 220V, 60Hz  
1 Phase, 220V, 60Hz  
1 Phase, 110V, 60Hz

##### Net Weight:

HP / Amps  
HP / Amps  
HP / Amps

LBS.

RM-20

RM-40

RM-90

RM-150

-  
-  
0.33 / 4.6

-  
-  
0.66 / 8.0

1.5 / 6.6  
1.0 / 7.7  
1.0 / 15.6

3.0 / 7.8  
-  
-

66

119

232

485



Mainca World Headquarters Barcelona, SPAIN



Mainca USA Headquarters St. Louis, MO USA