







RM-20 / RC-40



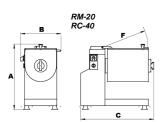




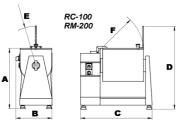
RM-150



RC/RM Mixers



MIXERS



Inches	Α	В	С	D	E	F	Ltr.*	Lbs.*
RM-20 RC-40	19.7 24.2				- -	15.0 18.6	20 40	22-26 55-60
RC-100 RM-200	39.4	16.5	38.6	54.7	26.4 -		100 150	135-140 275

NSF



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 (Optional RC-100 & RM-150)

TILTING TUB For Easy Product Unloading

POWERFUL MOTORS For Better Mixing of Stiff Products

ENCLOSED GEAR TRANSMISSION DRIVE For Long Life and Heavy Duty Performance COMPLETELY WATER TIGHT For Carefree Hose-Down Cleaning

STAINLESS STEEL SAFETY LID For Durable Long Life and Simplified Cleaning
DRAIN PLUG IN TUB Makes Clean-up Easier with Less Floor Mess (RC-100 & RM-150)
MIXES LARGE OR SMALL QUANTITIES With Excellent Water Absorption

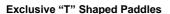
PROGRAMMABLE MIX TIMER (RM-150 Only) For Precisely Mixed Batches Every Time FLEXIBLE DESIGN Mixes Sausage, Hamburger, Salads, Spices, Spreads, and More...



RM-20



RC-40







RM-200 Programmable Control Panel with Automatic Mix Timer





Technical Data		RM-20	RC-40	RC-100	RM-200
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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^{*} Bowl Capacity