



Macadams Confectionery Mixers



FEATURES & BENEFITS

- Simple controls.
- Durable construction.
- All models are equipped with stainless steel bowl, flat beater, dough hook and whisk as standard equipment





Technical Specs

	201	401	60 Lt	SM-80L	HL1400
Bowl Capacity (l)	20	40	60	80	140
Motor (kW)	0.375	0.75	1.5	4.5	3.75
Supply Voltage	220 V, 50 Hz, single phase Neutral & Earth	220 V, 50 Hz, single phase Neutral & Earth	400V, 50 Hz, 3 Phase, Neutral & Earth	400V, 50 Hz, 3 Phase, Neu- tral & Earth	400V,50 Hz, 3 Phase, Neutral & Earth
Transmission	V-Belt	V-Belt	Gear	V-Belt	Gear
Speeds	3 speeds	3 speeds	4 speeds	10 speeds	4 speeds, plus stir speed
R.P.M	Low 120 Medium 265 High 490	Low 105 Medium 210 High 323	63 - 212	133 - 400	Stir 23 First 46 Second 80 Third 150 Fourth 265
Dimensions (mm)	480(W) x 530(D) x 800 (H)	620(W) x 650 (D) x 1000(H)	600(W) x 760(D) x 1276(H)	870(W) x 1250(D) x 1750(H)	800(W) x 1200(D) x 1720 (H)
Weight (kg)	90	170	250	260	630

Contact Details

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