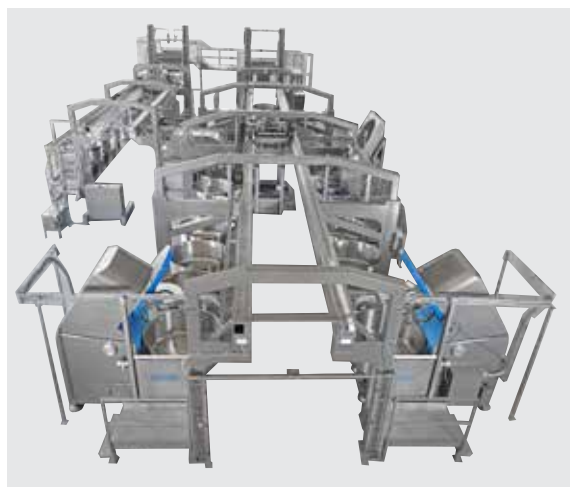


The Industrial Mixer technology for mixing

Escher Mixers specialises in the production of mixing machinery for the bread and pastry-making sectors. Over the years we have gained specialised knowledge that has allowed us to develop machines and solutions to meet the needs of a variety of clients and different types of markets.

Today we boast a complete range, with numerous models enhanced by an extensive list of accessories capable of covering all the needs of both artisans and industry. Moreover, our machines are renowned for their sturdiness, durability, accurate finishes, and for the quality of the dough they produce.



Robotic Systems

Fully automatic mixing and bowl handling system. Modular installation with linear and Cartesian movement and bowl stacking.

Bowl Storage System

Robotic bowl handling system. Automatic and modular installation with CIP.



MD and MDW Line

MD spiral mixer and MDW double tool mixer with bottom discharge. Discharge on conveyor belts for direct dough or discharge on bowl moved through a linear system. Scraps recovery system with portioning hopper and conveyor belts.



MR Professional Line

Spiral mixers with removable bowl.

MW Line

Mixers with removable bowl and double tool.

ESBL and ESH Line

Bowl lifter tippers and feeding hoppers.



PM Line

Planetary mixers.

PM Professional Line

Planetary mixers with automatic lifting and lowering of the bowl.

M Line M Premium Line

Fixed bowl spiral mixers with two motors.

MT Line MT Premium Line

Self-tipping spiral mixers.

PM-D Line PM-DB Line

Planetary mixer with double tool for semi industrial and industrial production.