

## The Double Tool technology for mixing



### MW Line - Mixers with removable bowl



### MDW Line - Bottom discharge Mixers

#### **The DOUBLE TOOL technology ensures:**

- ✓ **Shorter mixing cycle – energy saving**
- ✓ **Full batch production – higher productivity and ROI**
- ✓ **Higher water absorption - higher yield**
- ✓ **Better homogenization of ingredients – better structure**
- ✓ **No free water – better quality of fresh and frozen products**
- ✓ **Lower temperature of dough – ice cost saving**

#### **Escher Mixers s.r.l.**

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### Energy Control Vs Energy Transfer

**Energy Control Wh/Kg:** allows you to control the energy transmitted to the dough = ensuring constant quality of the dough

**Energy Transfer:** ability of the system to transfer energy effectively.

- The shape of the tools that collect the dough and do not cut it allows for an improvement in energy transfer efficiency, a reduction in kneading time and temperature. The kneading phase takes place both through the machine action of the tool and through the compression of the dough with itself.
- **The transmission of the bowl (MW - Patented)** and MDW (without friction wheels) allows rotation without slipping of the bowl and therefore a constant RPM-TOOL / RPM-TANK ratio. This positive transmission of energy allows the REPLICABILITY mix after mix and the maintenance of constant Wh/Kg.
  - Unique and compact solution for locking and motion of the bowl.
  - The trolley is locked by means of a taper shaft that, as it ascends, centres the bowl and moves it into the working position.
  - The hydraulically controlled cone engages under the bowl, maintains constant pressure during use and eliminates any possibility of slippage or wear.
  - The taper shaft gives rotating motion to the bowl and guarantees a constant number of bowl revolutions thereby increasing the dough quality and machine performance.
  - The motion system is noiseless and free of mechanical play.

