

Spiral Dough Mixers

Model:

Two-Speed - Heavy Duty Series

ABSFBM-120T

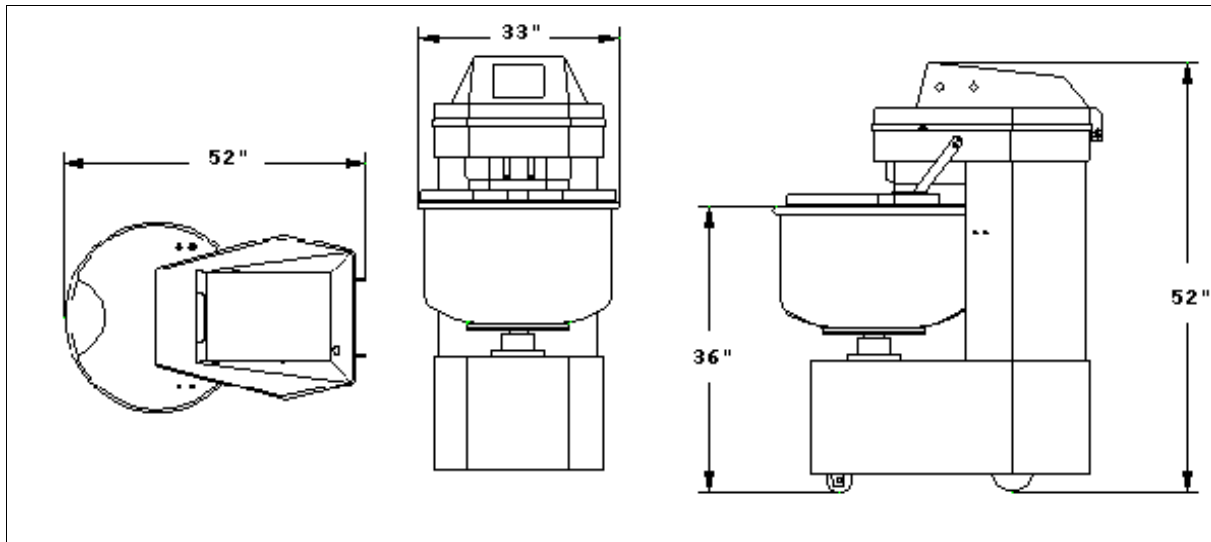


American Baking Systems offers a complete line of Spiral Dough Mixers designed for the Artisan Bread Shop, Pastry Shop, or In-store Supermarket Bakery.

- *Bakery Equipment*
- *Consulting*
- *Design*



AMERICAN BAKING SYSTEMS, INC.
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Electrical: 208/220 Volt 3 Phase 60 Hz 27/25 Amps 9.55 kw. 6-foot cord with plug (5745-AN) 3 wire + ground. Recommend a 40 Amp Slow-blow breaker.

Horsepower and RPM: 13 HP RPM - Low: 113 High : 225

Spacing: 6" from wall in rear. Clear in front for access to controls and bowl loading.

Features: Stainless steel bowl, two-speed digital controls with manual back-up.
Reversible bowl. Supplied on casters for easy movement around bakery.
Leveling pads hold unit in place when mixing. Solid dust free bowl cover.

Capacity: 120 kg / 264 pounds dough. 165 pounds flour.*

Shipping: Weight: 1,300 Pounds Freight class 85. Fully Crated -Dims: 56" D x 36" W x 56" H

Notes * Capacities based on 60% water to flour ratio

- All Dimensions are in inches and are approximate.
- Specifications are subject to change without notice.



Meets UL 763 and NSF-8 Standards

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