

# Planetary Mixer

# 60-Quart Electronic



American Baking Systems offers a Multi-speed, High-torque, Positive-drive Planetary Mixer, which is designed for Bakeries, Supermarkets, and Restaurants.

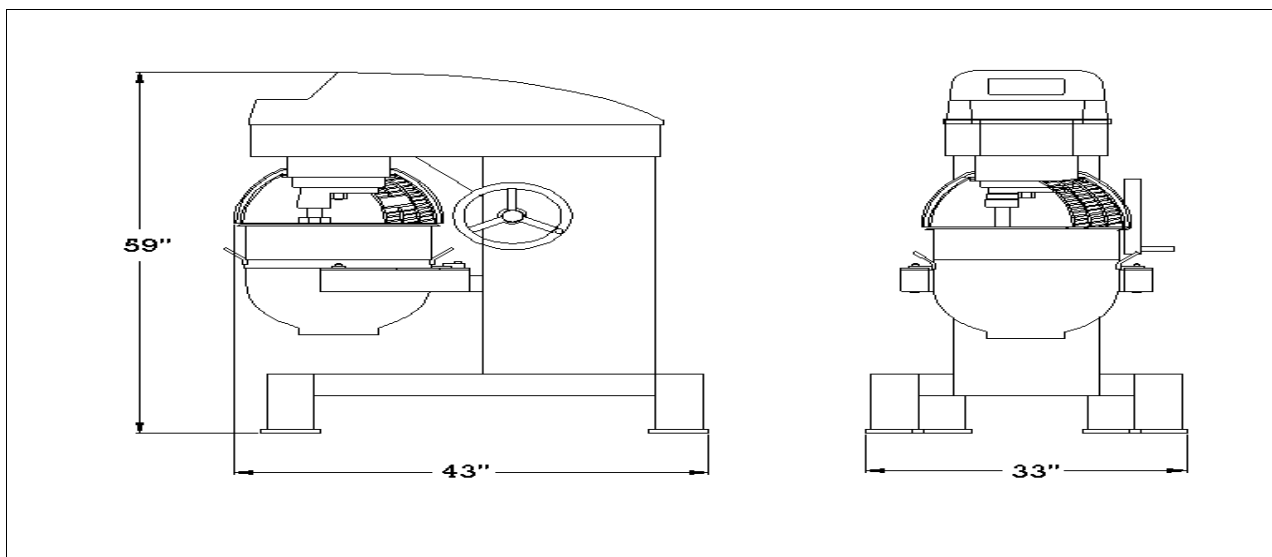
- *Bakery Equipment*
- *Consulting*
- *Design*



AMERICAN BAKING SYSTEMS, INC.  
290 LEGION COURT S.W.  
CEDAR RAPIDS, IA 52404  
PH: 319-373-5006  
FX: 319-373-5008  
E-mail: [info@abs1.net](mailto:info@abs1.net)  
Website: [WWW.ABS1.NET](http://WWW.ABS1.NET)

## Features

- Solid steel construction
- Timed or un-timed operation
- Ten Speeds—selectable without stopping mixer.
- Quiet operation.
- Flour capacity : 16.3 kg/ 36 lbs
- Dough Capacity : 26.1 kg / 57.6 lbs
- No Gearbox to service or leak
- All attachments made of high quality Stainless steel and include a bowl, wire whip, hook and paddle.
- Slow start in all speeds—No product loss on start-up.
- Bowl cart standard.
- 220 Volt 3 Ph 60 Hz 8 Amps 4 HP 3 kW



## NOTES:

- Supplied with 6-foot cord with grounding plug
- 60/30L Machine is supplied with two bowls, hooks, paddles and whips in each size - 60 and 30 Qt.
- Shipping weight: 900 pounds, Freight Class 85
- 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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