

Planetary Mixer

80-Quart Electronic



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

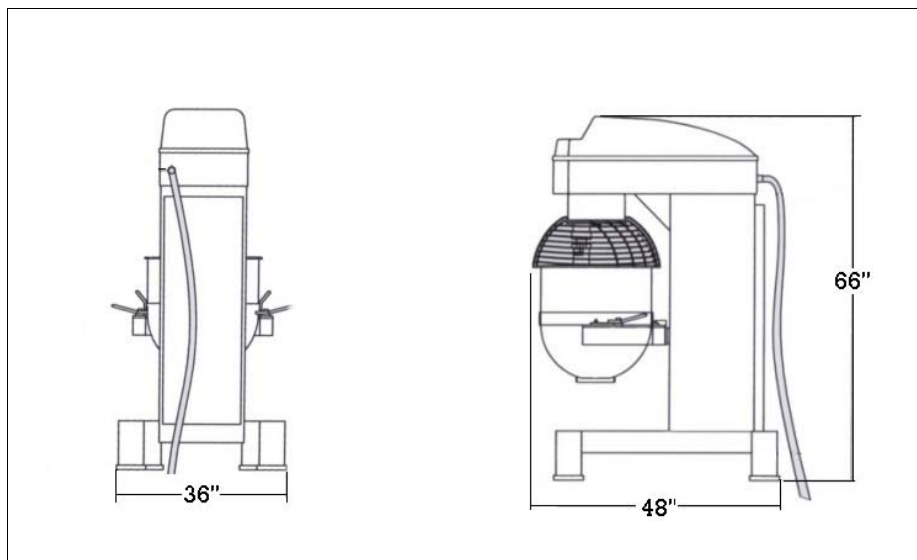
- *Bakery Equipment*
- *Consulting*
- *Design*



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Features

- Solid steel construction
- Timed or un-timed operation
- Ten Speeds—selectable without stopping mixer.
- Quiet operation.
- Flour capacity : 22.7 kg/ 50 lbs
- Dough Capacity : 36.3 kg / 80 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 14 Amps 5 HP 3 kW



NOTES:

- Supplied with 6-foot cord with grounding plug
- 80/40L Machine is supplied with two bowls, hooks, paddles and whips in each size - 80 and 60 Qt.
- Shipping weight: 1200 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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