



Electrical: 208/220 Volt 3 Phase 60 Hz 33 Amps. 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

Distributed By:



AMERICAN BAKING SYSTEMS, INC.
290 LEGION COURT S.W.
CEDAR RAPIDS, IA 52404
Phone: 319-373-5006
Fax: 319-373-5008
Email: INFO@ABS1.NET
WEB: www.abs1.net