



Electrical: 208/220 Volt 3 Phase 60 Hz 44 Amps. 6-foot cord with plug (5745-AN Plug)
3 wire + ground. Recommend a 50 Amp slow-blow breaker.

Horsepower and RPM: 18 HP RPM Low: 105 High : 210

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 and
cleaning. Leveling pads hold unit in place when mixing. Solid, dust free bowl cover.

Capacity: 200 kg / 440 pounds dough. 250 pounds flour.*

Shipping: Weight: 2,500 lbs Freight class: 85. Fully crated dims: 68" D x 45" W x 68" 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:



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