

Spiral Dough Mixers

Model:

Two-Speed - Heavy Duty Series

ABSFBM-200T

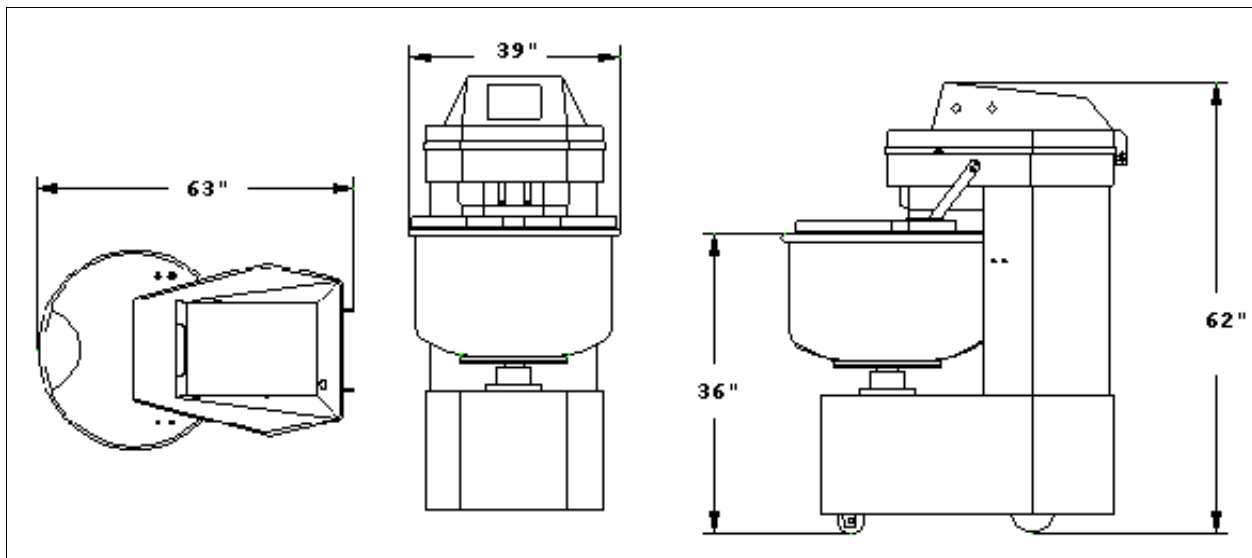


American Baking Systems offers a complete line of Spiral Dough Mixers designed for the Artisan Bread Shop, Pastry Shop, or In-store Supermarket Bakery.

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



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Electrical: 208/220 Volt 3 Phase 60 Hz 37.5/ 35 Amps 13.5 Kw. 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.*

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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