

# Spiral Dough Mixers

Model:

Two-Speed - Heavy Duty Series

**ABSFBM-25**

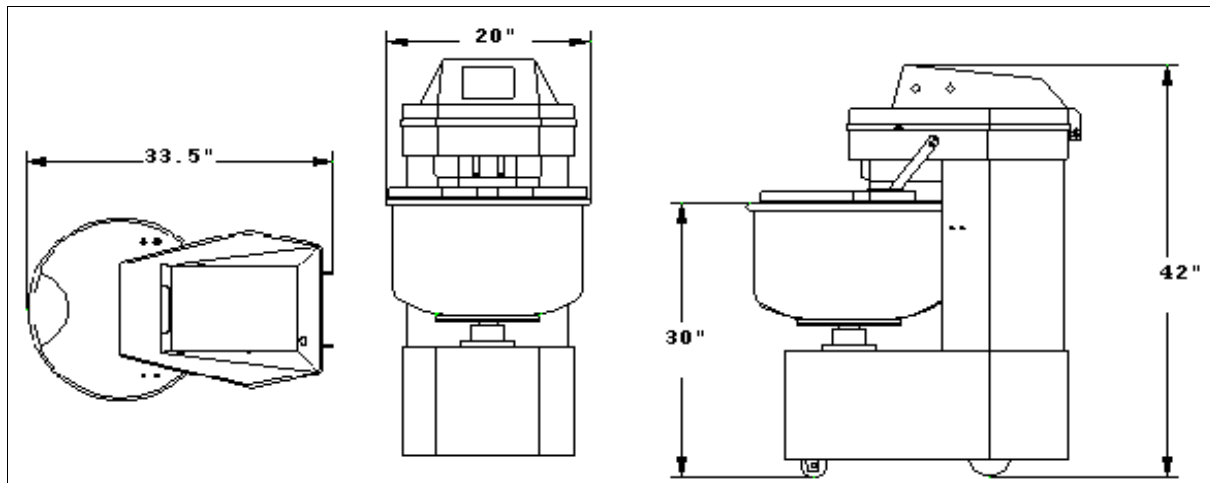


**American Baking Systems offers a complete line of Spiral Dough Mixers designed for the Artisan Bread Shop, Pastry Shop, or In-store Supermarket Bakery.**

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



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**Electrical:** 208/220 Volt 3 Phase 60 Hz 7 / 6 Amps 2.2 kw. 6-foot cord with twist-lock plug. 3 wire + ground (NEMA plug: L15-20P) Recommend a 15 Amp slow-blow breaker.

**Horsepower and RPM:** 3.0 HP RPM Low: 136 High : 280

**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 and hook. Supplied on casters for easy movement around bakery. Leveling pads hold unit in place when mixing. Solid, dust-free bowl cover.

**Capacity:** 25 kg / 55 pounds dough. 27.5 pounds flour.\*

**Shipping:** Weight: 450 lbs Freight class: 85. Fully crated dims: 36"D x 24" W x 48" 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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