



Electrical: 208/220 Volt 3 Phase 60 Hz 10 Amps. 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.

Cleaning: Start with a clean bench brush and remove all excess flour and material. Finally, wipe remaining surfaces with a damp cloth. **DO NOT USE SCOTCH BRITE OR HARSH ABRASIVES ON THE MACHINE!** Machine is not designed to be washed with a hose or pressure washer.

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



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