



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

**Horsepower and RPM:** 4 HP RPM Low: 135 High : 272

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

**Capacity:** 50 kg / 110 pounds dough. 55 pounds flour.\*

**Shipping:** Weight: 712 lbs Freight class: 85. Fully crated dims: 40" D x 25" W x 53" 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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