



**Electrical:** 208/220 Volt 3 Phase 60 Hz 20 Amps. 6-foot cord with twist-lock plug (L15-30P) 3 wire + ground. Recommend a 25 Amp slow-blow breaker.

**Horsepower and RPM:** 7 HP RPM Low: 122 High : 246

**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.

**Capacity:** 80 kg / 166 pounds dough. 110 pounds flour.\*

**Shipping:** Weight: 1,014 pounds, freight class 85. Fully crated dims: 51" D x 35" W x 58" 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:



AMERICAN BAKING SYSTEMS, INC.  
290 LEGION COURT S.W.  
CEDAR RAPIDS, IA 52404  
Phone: 319-373-5006  
Fax: 319-373-5008  
Email: INFO@ABS1.NET  
WEB: www.abs1.net