



## ABSFBM-120TB - Single-Speed Heavy Duty Spiral Dough Mixer



### MARKETING SPECIFICATIONS

Specified mixer shall be an ABSFBM-120HDB fixed bowl, single speed mixer with solid welded steel body finished in NSF epoxy paint and fitted with heavy duty bowl guide rollers, three-point caster system and leveling jacks on all four corners. Mixing bowl shall be of heavy gauge Stainless steel with fully welded stainless steel top ring for rigidity and a interior machined surface for max dough development. Dough hook shall be of stainless steel and cylindrical in cross section with a 'J' style extended sweep end delivering max dough development; adjustable hook to accommodate various dough types. Mixer shall be supplied with digital controls with large easy to read displays, two separate timers, Reversible Bowl, auto and manual operation, and mixing pause without timer reset. Mixer shall have non-slip, low noise, torque amplification belt drive system. The solid bowl cover with ingredient opening prevents operator injury by reducing ingredient dust in the workspace. The safety interlocked bowl cover shall be opened during mixing, pausing the mixing action without resetting timers. Mixer shall have manual back-up control panel, emergency stop mounted at eye level, modular repair system for quick, low cost in bakery repair and ETL listings meeting UL 763 and NSF 8 requirements.

### Model ABSFBM-120TB

165 lb flour / 164 lb dough capacity

#### STANDARD FEATURES

- Strong Welded Steel Body with NSF epoxy paint
- Fixed Heavy Gauge Stainless Steel Bowl
- "J" Style Stainless Steel Hook for max development
- Heavy-Duty Stainless Steel Breaker Bar
- Two Heavy-Duty Cast-Iron Ball Bearing motors
- Two Digital Timer Control panel with manual back up
- Single Speed
- Auto Reversible Bowl and Bowl Jog standard
- High Torque, Non-Slip quiet Belt Drive
- Three Point Caster System for easy moving.
- Four Screw-Down Leveling Feet for Stability
- PVC Solid Bowl Cover with Safety Interlock
- Ingredient fill opening in front of Bowl Cover
- Electrical: 208/220 volt, 3 Phase, 60 Hz

#### CONTROL AND PERFORMANCE FEATURES

- High Torque, Shock Absorbing, Non-Slip, Silent Belt Drive
- Single Motor, Heavy Duty Cast Iron with Sealed Ball Bearings
- Digital Control Panel, Three Timers – Manual or Automatic Controls
- Emergency Stop Button mounted at eye level
- Automatic reset over current protection – Control Panel indicated
- Manual Back Up Control System
- 6-foot electrical cord with NEMA L15-30P plug
- Dual Upper Bowl Guide Rollers

#### OPTIONS & ACCESSORIES

- Single-Phase, Two-Speed Electric

#### STANDARD PRODUCT WARRANTY

- One-Year Parts and Labor on defective parts (Contiguous US and Canada Mainland)



Meets UL 763 and NSF-8 Standards



AMERICAN BAKING SYSTEMS, INC. 290 LEGION COURT S.W.

CEDAR RAPIDS, IA 52404 Phone:

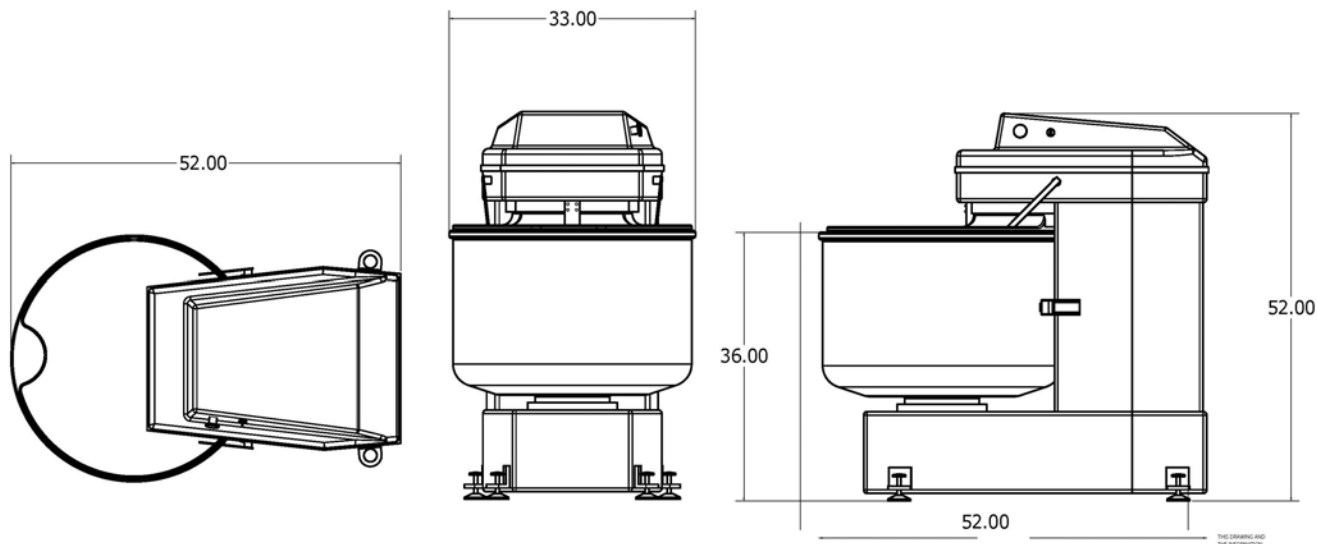
319-373-5006 Fax: 319-373-5008

Email: [INFO@ABS1.NET](mailto:INFO@ABS1.NET) WEB: [www.abs1.net](http://www.abs1.net)



# Single-Speed Heavy Duty Spiral Dough Mixer

**ABSFBM-120TB**



ABSRBM-120HDB UTILITY SPECIFICATIONS	
Electrical	208-220/60/3
Plug	3-wire + Ground L15-30P Plug
Breaker	40 Amp Slow-Blow Breaker
Motor HP	13 HP
Motor RPM	1160.0
Motor kW	33 Amps

ABSFBM-120HDB CAPACITIES		
Capacity (lbs)	Flour	165
	Dough	264
Spiral Speed (RPM)	Speed 1	113
	Speed 2	225
Bowl Speed (RPM)	Speed 1 (rpm)	13

SHIPPING							
Model	Crated Dimensions Height x Width x Depth	Unit Dimensions Height x Width x Depth	Weight	Net Weight	Freight Class	Door Clearance	Fork Lift Delivery Recommended
ABSFBM-120HDB	66" x 57" x 36"	52"x 33" x 52"	1530	1330	85	36" or greater	Yes