



ABSFBM-200T - Two-Speed Heavy Duty Spiral Dough Mixer



MARKETING SPECIFICATIONS

Specified mixer shall be an ABSFBM-200T fixed bowl, two-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, three separate timers for Auto Reverse 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-200T

275 lb flour / 440 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
- Heavy-Duty Cast-Iron Ball Bearing Motors
- Three Digital Timer Control panel with manual back up and Auto Bowl Reverse
- 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
- Dual Motors- Heavy Duty Cast Iron with Sealed Ball Bearings
- Two Forward Dough Hook Speeds
- Digital Control Panel, Three Timers—Manual or Auto 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 for hard wire, with 5745-AN Plug optional
- 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

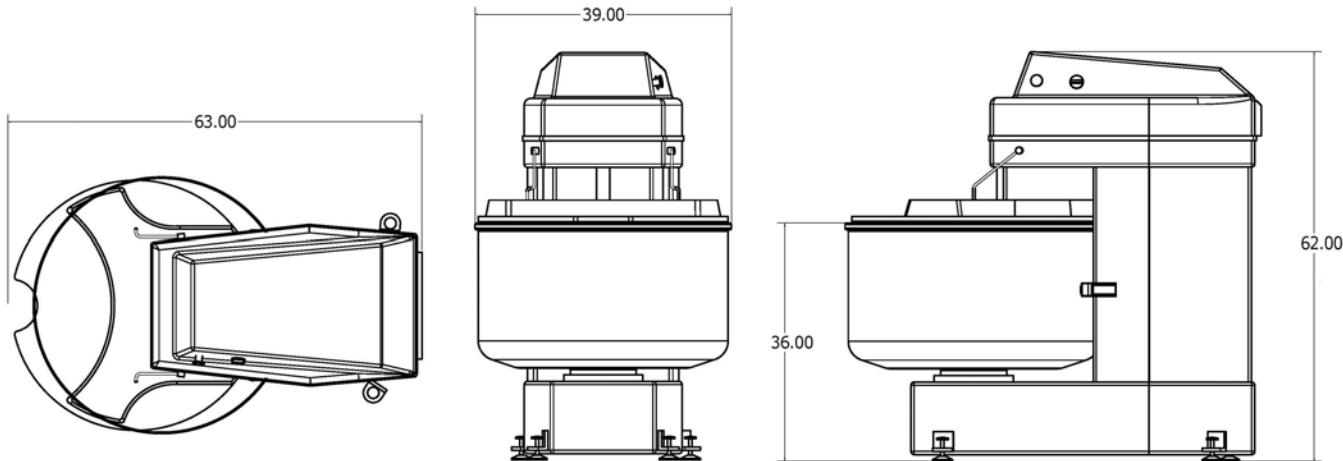
Email: INFO@ABS1.NET WEB: www.abs1.net





Two-Speed Heavy Duty Spiral Dough Mixer

ABSFBM-200T



ABSFBM-200T UTILITY SPECIFICATIONS	
Electrical	208-240/60/3
Plug	3-Wire + Ground Hard wire or opt. 5745-AN Plug
Breaker	50 Amp Slow Blow Breaker
Motor HP	18 HP
Agitator Speed RPM	Low: 105 High: 210
Motor kW	13.4 kW

ABSFBM-200T CAPACITIES		
Capacity (lbs)	Flour	275
	Dough	440
Spiral Speed (RPM)	Speed 1	98
	Speed 2	196

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-200T	73" x 68" x 46"	62"x 39" x 63"	3250	2970	85	Verify path from loading dock to install location.	Yes