



ABSFBM-80T - Two-Speed Heavy Duty Spiral Dough Mixer



MARKETING SPECIFICATIONS

Specified mixer shall be an ABSFBM-80T with solid welded steel body, finished in HSF 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 heavy gauge stainless steel with fully welded stainless steel top ring for rigidity and interior machined surface for max dough development. Dough hook shall be 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 for programming and speed control, auto change from low to high, auto and manual operation, reversing bowl and mixing pause without timer reset. Mixer shall have non-slip, low noise, high 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 and emergency stop switch mounted at eye level. Modular repair system enables quick, low cost repair when required. Mixer series comply with ETL listings meeting UL 763 and NSF 8 requirements



Model ABSFBM-80T

110 lb flour / 166 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; adjustable for various dough types
- Heavy-duty stainless-steel Breaker Bar
- Heavy-duty cast-iron ball bearing motor
- Two Timer Digital Control panel with manual back up
- 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
- Heavy Duty 7 HP motor; 208-220/60/3

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 (Contiguous US and Canada Mainland)



Meets UL 763 and NSF-8 Standards

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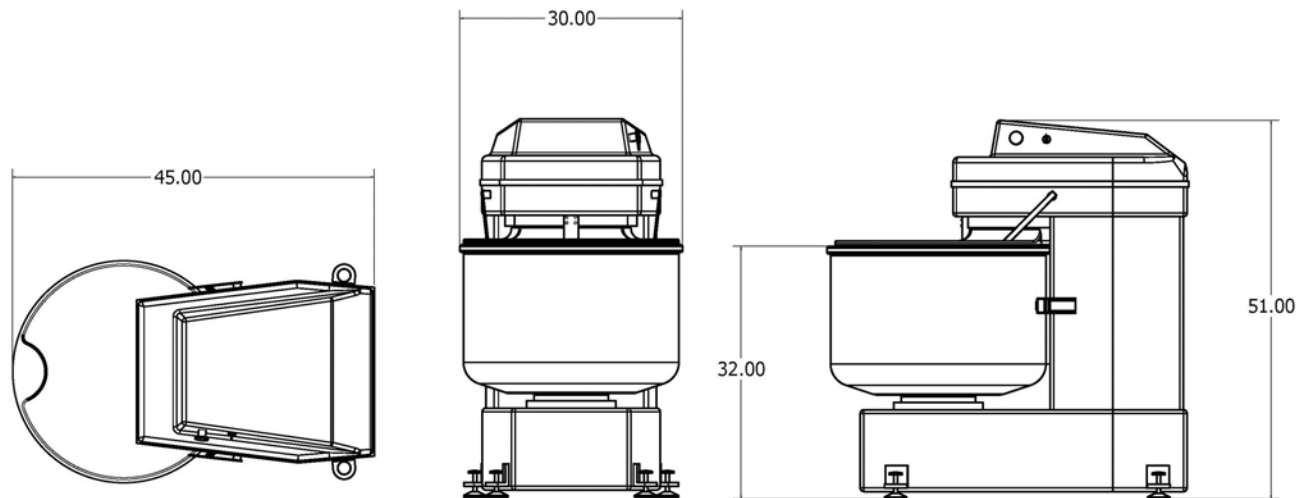
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Two-Speed Heavy Duty Spiral Dough Mixer

ABSFBM-80T



| ABSFBM-80T UTILITY SPECIFICATIONS | |
|-----------------------------------|--------------------------------------|
| Electrical | 208-240/60/3 |
| Plug | 3-Wire + Ground NEMA L15-30P Plug |
| Breaker | 25 amp Slow-Blow breaker |
| Motor HP | 7 HP |
| Agitator Speed RPM | Low: 122 High: 246 |
| Motor kW | 5.2 kW |

| ABSFBM-80T CAPACITIES | | |
|-----------------------|---------|-----|
| Capacity (lbs) | Flour | 110 |
| | Dough | 176 |
| Spiral Speed (RPM) | Speed 1 | 122 |
| | Speed 2 | 246 |

| 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-80T | 59" x 48" x 32" | 51" x 30" x 45" | 1065 | 890 | 85 | 32" - 36" | Yes |