



ABSRBM-200A - Removable Bowl Heavy Duty Spiral Dough Mixer



MARKETING SPECIFICATIONS

Specified mixer shall be an ABSRBM-200A Removable Bowl Mixer with solid welded steel body finished in NSF epoxy paint and fitted with heavy duty bowl guide rollers, and floor mounting and leveling system. Hydraulic Head lifting system to lift hook up and clear from the bowl for easy Bowl and Dolly removal. Mixing bowl shall be of heavy gauge Stainless steel with fully welded stainless steel top ring for rigidity and interior machined surface for max dough development and permanently mounted to a heavy duty Dolly. Dough hook shall be of stainless steel and cylindrical in cross section with a 'J' style extended sweep end delivering max dough development and hook shall be adjustable to accommodate various dough types. Mixer shall be supplied with digital controls with large easy to read displays, Three separate timers for Auto Bowl Reverse, Low and High speeds, auto change from low to high, auto and manual operation, and mixing pause without timer reset. Mixer shall have non-slip, low noise, high torque 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 have ETL listings meeting UL 763 and NSF 8 requirements.

Model ABSRBM-200A

275 lb flour / 440 lb dough capacity

STANDARD FEATURES

- Strong Welded Steel Body with NSF epoxy paint
- Removable 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
- Manual Back Up and Auto Bowl Reverse
- Reversible Bowl and Bowl Jog standard
- High Torque, Non-Slip quiet Belt Drive
- Hydraulic Head Lifting System for easy Bowl removal
- 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
- 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
- 8-Foot Electrical Cord with NEMA 5745-AN Plug
- Dual Upper Bowl Guide Rollers
Totally Enclosed Hydraulic Head Lifting System

OPTIONS & ACCESSORIES

- Tabletop Height hydraulic bowl dump
- Additional Bowl and Dolly

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.

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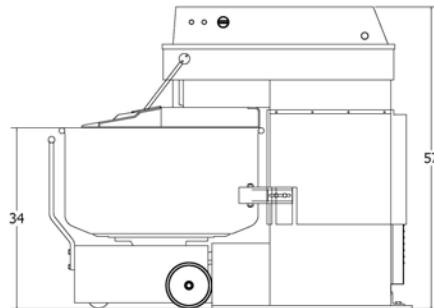
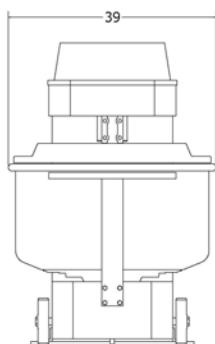
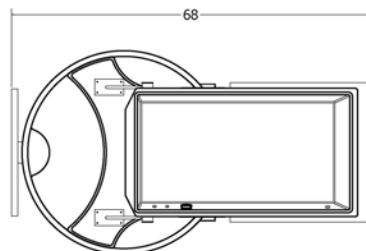
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Removable Bowl Heavy Duty Spiral Dough Mixer

ABSRBM-200A



ABSFBM-200A UTILITY SPECIFICATIONS	
Electrical	208-240/60/3
Plug	6-ft Cord; 5745-AN Plug
Breaker	60 Amp Slow Blow Breaker
Motor HP	18 HP
Agitator Speed RPM	Low: 105 High: 210
Motor kW	13.5 kW

ABSRBM-200A 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
ABSRBM-200A	65" x 76" x 44"	57"x 39" x 68"	3250	2970	85	Verify path from loading dock to install location.	Yes