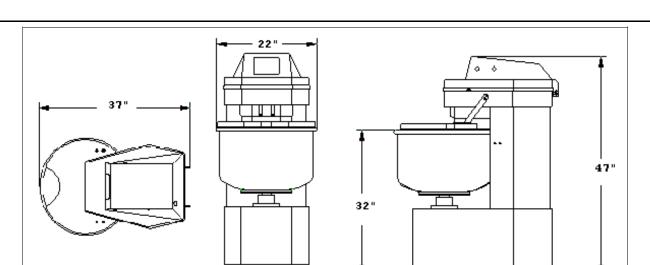
American Baking Systems

Spiral Dough Mixer

Model: ABSFBM-50

Specifications Sheet



Electrical: 208/220 Volt 3 Phase 60 Hz 15 Amps. 6-foot cord with twist-lock plug. 3 wire + ground. Recommend a 20 Amp slow-blow breaker. (NEMA L15-20P)

Horsepower and RPM: 4 HP RPM Low: 135 High: 272

Spacing: 6" from wall in rear. Clear in front for access to controls and bowl loading.

<u>Features</u>: 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. Solid, dust-free bowl cover.

Capacity: 50 kg / 110 pounds dough. 55 pounds flour.*

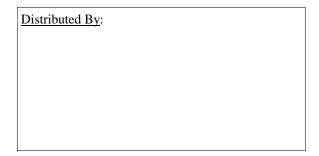
Shipping: Weight: 712 lbs Freight class: 85. Fully crated dims: 40" D x 25" W x 53" H

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





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